

The macaroni production line has high production efficiency

Nowadays, macaroni is well known to all of us. It is one of the more common noodle products. It has a wide variety of different shapes and is nutritious and delicious. It is a food suitable for all ages. I don't know if you know anything about its production process. The following will introduce a macaroni production line with very high production efficiency, and then let's look down.

The following picture is the **Macaroni Production Line** to be introduced today, which is mainly composed of mixers, conveyors, extruders, dryers, coolers, and packaging machines. The various parts of the equipment are perfectly matched to form a complete production line. . The production line is highly automated and easy to operate, requiring only one or two workers.



The parts of the macaroni production line are all made of stainless steel, with working pressure displacement and safety devices. The speed of the cutter in the macaroni production line can be adjusted to suit the length of the macaroni. By adjusting the mold, the production line can produce macaroni of different specifications, and the products can be of different shapes, such as shell, spiral, square tube, round tube, etc.

Screw extruder is used to extrude raw materials into different shapes of food. The extruder is composed of feeding system, extrusion system, cutting system, heating system, transmission system, cooling system and control system. The production line feeds from the feeder, and obtains the organization state through high-pressure extrusion of the material. The barrel must be equipped with a water cooling system to control the working temperature and prevent the product from puffing.

The oven is used to dry the product. The moisture in the food coming out of the extruder is about 30-35%. As the dryer dries, the moisture can be reduced to below 16%, which is convenient for long-term storage. There is a heating system and a conveying system, and sometimes there is also a blower here to quickly dry the food according to the situation. The heating method uses gas, and the hot air enters the downstairs pipe through a large fan for distribution, which can take away the moisture in the food.

The conveyor system has seven layers of belts, which can save space. The belt is driven by a chain and the motor is driven by a sensor, so it works stably. The heating method is gas combustion, and the burner works automatically. When the temperature reaches the set temperature, it stops burning, and automatically turns on when the temperature is different from the set temperature. The work efficiency is high, and it is safe and energy-saving.

Technical parameters of the macaroni production line:

Model	A - -001	A - -002	A-003
Installed power	75kw	95kw	175kw
Energy Consumption	50kw	70kw	130kw
Capacity	100-150kg/h	150-250kg/h	250-400kg/h
Size	12×1.5×2.2m	15×1.5×2.2m	20×2×3m

The macaroni production line has a variety of models to choose from. The above technical parameters are only for reference. It can be seen that its energy consumption is low, the work efficiency is high, and the floor space is small, which can save work space and work time. The price of the production line is mainly determined according to its performance. The better the performance, the higher the cost. The price is naturally higher, but they are all very reasonable.



The macaroni production line has no pollutants or loss of nutrients during the processing process. The final product is high-quality, healthy and nutritious. The following are some samples of the product. It can be seen that the color is bright, the extrusion molding effect is good, and the variety is diverse. At the same time, the food produced is also smooth and delicious.

In general, the **Macaroni Production Line** has the advantages of reasonable design, compact structure, exquisite craftsmanship, wide application range, and long service life. It can produce high-quality and healthy products, which is very suitable for the processing of pasta such as macaroni. It is the best equipment for producing macaroni and the best choice for food processing plants.