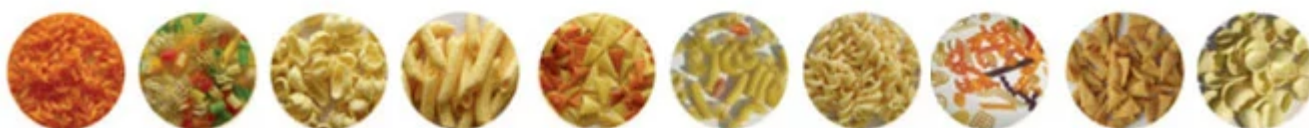


The Macaroni Production Line is the Best Choice for Producing Macaroni

Macaroni is a common food in daily life. It is especially popular abroad. It was later introduced to China and became more and more common in China. It is made after squeezing, aging, molding, drying and cooling. There are many kinds of it, and there are many ways to eat it. It can be made into many delicious dishes, and each has its own unique taste. It is a kind of young and old. All-you-can-eat food.

Macaroni Pasta Production Line is based on the previous manufacturing experience, the equipment has been improved to make the operation easier and the process more complete. This is an indispensable macaroni production equipment for everyone in the food industry. The equipment has the characteristics of unique technology, reasonable configuration, high degree of automation, stable performance, etc. It can complete steaming, extrusion, molding and packaging in one step without a boiler.



The macaroni production line has the following characteristics:

1. High flexibility, quick conversion, easy shape change and production parameter adjustment.
2. The product specifications are diversified, which can meet the various needs of different customers, and the production efficiency is high.
3. Intensified processing to save energy and water resources, and improve cost-effectiveness and high sustainability.
4. The production line has a high degree of automation, and only a few people are required to patrol and operate, which greatly reduces labor costs.
5. The production line runs smoothly, the performance is stable and reliable, and the failure rate is low. If a failure occurs, the maintenance is also very convenient.

The production process of macaroni:

1. Kneading: The raw materials are automatically mixed with a certain amount of water and stirred evenly. The amount of water and the mixing time can be set in advance. The equipment is simple to operate and easy to clean.
2. Automatic feeding: The mixed raw materials are uniformly and stably conveyed to the extruder through the screw conveyor, and the conveying speed can be adjusted.
3. Extrusion molding: In the extruder, the dough is extruded, and by changing the mold, products of different shapes and sizes can be produced.
4. Pre-cooling: The surface of the extruded macaroni is quickly cooled by a fan, which is easy to cut.
5. The upper pole is cut off: the macaroni is automatically hung on the powder pole and cut off, and the length of the cut can be adjusted.
6. Cut to length: automatically cut the macaroni to the required length, the cut length can be adjusted by PLC, and the cut is neat.
7. Pre-dryer: The temperature and humidity of the pre-dryer can be automatically controlled to save energy

consumption.

8. Automatic drying and cooling packaging: In order to achieve a uniform drying effect, the drying tunnel is automatically adjusted according to the drying curve. The dried products are cooled to the greenhouse for packaging, so as to ensure the quality of the products and facilitate storage.

The macaroni production line can use potato starch, corn starch, tapioca starch, wheat flour, corn flour, etc. as raw materials. By adjusting the mold of the extruder, products of different shapes can be produced, such as shell-shaped, spiral-shaped, square tube, round tube, etc. Processing The products produced are very high-quality and healthy, and the food produced is also very delicious.

The macaroni production line adopts an integrated closed continuous production design. From the automatic input of raw materials to the second cut of the product, the mixing of raw materials to the finished product packaging is completed at one time. Each link of production does not need manual operation, reducing the secondary pollution of the product and ensuring the safety of the produced food health.



Macaroni Pasta Production Line has the characteristics of high degree of automation, smooth process, convenient operation, less labor, and high qualified rate of output products. It greatly reduces production costs and improves production efficiency. It is the best choice for macaroni production and is widely welcomed by users.