

Brief introduction of macaroni production equipment

Pasta processing is the process in which wheat semolina or flour is mixed with water and the dough is extruded to a specific shape, dried and packaged.

Durum wheat semolina or flour, common farina or flour, or combination of both is mixed with water and eggs (for egg noodles) and other optional ingredients (like spinach, tomato, herbs, etc.). Usually 25–30 kg of water is added per 100 kg of semolina. The amounts are measured by computerized dispensers. The mixture is then kneaded by auger extruder equipped with mixing paddles and kneading blades to obtain a homogeneous mass, and after that is extruded through various shaped dies. Drying process begins immediately after the products are shaped to prevent deformation and sticking. The pastas are dried completely in drying chambers and stabilized, then ready for packaging. In modern factories, dry pasta is processed using automatic continuous lines.



Flow Chart of Macaroni process line:

1. Pre-mixing machine-----2. Mixing machine-----3. Vacuum Extruder-----4. Molding machine-----5. Vibration Drying machine-----6. Continuous Drying machine-----7. Cooling machine



This machine uses corn starch and potato starch as the main raw materials, and uses a unique extrusion molding process to achieve a good sensory effect in the shape of the product. The production line has reasonable design, strong stability and high degree of automation. The main engine adopts advanced frequency conversion speed regulation technology, which is highly efficient and energy-saving. Precise parameter control and good process flow ensure stable quality of processed products.

What is this Pasta Macaroni Vermicelli Instant Noodle Process Line Used for?

The Pasta Macaroni Vermicelli Instant Noodle Process Line is used for the production of a variety of pasta products, such as macaroni, vermicelli, and instant noodles. The line typically includes various stages, such as dosing and extrusion, cutting, drying, and packaging. The process line is highly automated, with a smooth production process, easy operation, and the ability to produce a wide variety of pasta shapes and types.



Professional Pasta Macaroni Vermicelli Instant Noodle Process Line Solutions

The Pasta Macaroni Vermicelli Instant Noodle Process Line is a large-scale project and it can be customized to meet the specific needs of customers in terms of model and output. The system can be equipped with a central control system to enable automatic operation, real-time monitoring, and reduce labor costs. This can help to improve efficiency and productivity, resulting in higher output and lower production costs. It is a suitable project for commercial and industrial use. The Pasta Macaroni Vermicelli Instant Noodle Process Line adopts the design of continuous industrial production, and the raw materials are automatically input into the automatic measuring and packaging of macaroni. No manual operation is required in each production link, which reduces the secondary pollution of the product and ensures the safety and hygiene of the food produced. The Pasta Macaroni Vermicelli Instant Noodle Process Line has a high degree of automation, a smooth process, easy operation, diversified product shapes, and a high qualified rate of finished products, and is very popular among users.