

High Output Professional Automatic Macaroni Pasta Production Line Multifunctional

1. Products Introduction of Automatic Macaroni Pasta Production Line

The line is well designed, with a high degree of automation and precise control of the extrusion parameters. The main machine is equipped with a high pressure screw, which increases the range of raw materials used, reduces costs and improves the quality of the product. The main products are spirals, shells, round tubes, square tubes. The main products are spirals, shells, round tubes, square tubes, circles, cartoon shapes, sports shapes, etc.

2. Process Flow of Automatic Macaroni Pasta Production Line



Automatic Macaroni Pasta Production Line is absorbing the advanced foreign technology based on research and development performance and technical quality indexes reach the international advanced level of the similar equipment. This production line from the raw material ingredients, raw material, conveying, extrusion, baking until a complete product. Can produce all types of pasta, spaghetti food.

3. Advantages of Automatic Macaroni Pasta Production Line

1	Safe for the operator, no loud noises, no bursting.
2	Automatically operated buttons, PLC touch screen on request.
3	The food-contact parts is made of 304 stainless steel to ensure that the pot is flat and smooth with no welded seams, making it easy to clean.
4	Adopt frequency conversion speed control and fully automatic stirring to maintain a stable stirring speed and ensure the quality of macaroni.
5	Simple to operate, workers can easily operate the machine after training.



4. Machine Overhaul

1	24-month warranty
2	Provides detailed product recipes for macaroni pasta production.

3	Before the machine leaves the factory, our senior engineers will complete the commissioning according to the customer's requirements.
4	Video installation, installation instruction, operation instruction and machine maintenance instruction during the outbreak.
5	24-hour online technical guidance and video conferencing by engineers and operational staff Ensure that customers' production lines are ready for production.
6	After the outbreak, senior engineers (with more than 10 years of industry experience) can be sent to the customer's factory for on-site installation training.

5. Technical characteristics:

The **Automatic Macaroni Pasta Production Line** uses a single screw extrusion expansion system consisting of a feeding system, extrusion system, heating system, transmission system, rotary cutting system and control system. Rotary cutting system and control system and other parts. The material is fed from the feeder, and the barrel is subjected to high temperature, high pressure and high shear, so that the The material is puffed up to achieve the required tissue state and other quality requirements.

1. Feeding, rotary cutting, the main drive are used frequency conversion speed control system, strong power, stable operation, energy saving.
2. The screw is made of alloy material through special technology, long service life.
3. Automatic lubrication system, reducing the energy

consumption of the machine and prolonging the service life.

4. Feeding system adopts double spiral forced feeding, even and extensive feeding.
5. Straight bearing knife adjusting system, adjust the knife accurately and quickly.
6. Update all equipment technology equipment configuration is the twin-screw puffing machine output is greater.
7. Different screw and length-to-diameter ratio can meet different production processes.
8. Visual automatic temperature control system to make the temperature control more intuitive and more accurate parameters.

6. Machine details



1. The machine has a material supply system, extrusion system, rotary cutting system, heating system, transmission system, cooling system and control system, etc.

2. Advanced frequency conversion technology is adopted to make the equipment run more smoothly and save electricity.

3.The machine adopts frequency conversion speed control technology, with reliable adjustment, large adjustment range and smooth operation.

The **Automatic Macaroni Pasta Production Line** has a reasonable design, a high degree of automation, precise control of extrusion parameters and the main machine is equipped with a high pressure screw, which increases the range of raw materials available, reduces costs and improves product quality.

7.Sample image of Macaroni Pasta

The macaroni machine is novel in design, beautiful in appearance, compact in structure and easy to operate, the parts in contact with materials are in accordance with food hygiene requirements, using 304 stainless steel materials, using lighting electric motor driven, reducer gear box driven spiral propeller extrusion forming method, saving labour, fast powder, high output.

All machines of the macaroni production line are made of food grade stainless steel and the conveying and lifting is also made of food grade PVC. The entire production line is made of safe and harmless materials selected by our technical purchasing staff after careful selection.

The macaroni machine is equipped with advanced technology from home and abroad and uses the best quality food grade materials, allowing manufacturers to produce various flavours of macaroni according to market demand. The machine has very mature technology, the control and operation of key components are more accurate and safe, while the manufacturer can provide perfect after-sales service, making it a quality machine that major macaroni manufacturers are eager to buy.