

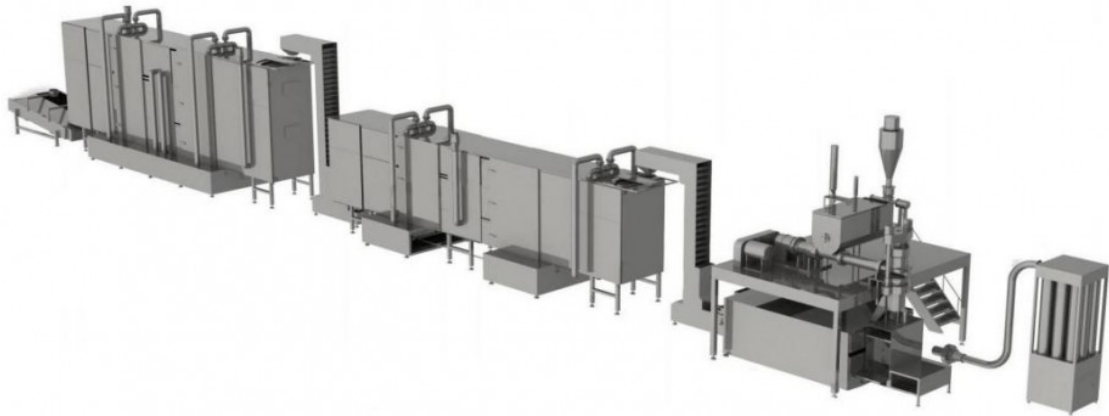
Industrial Macaroni Making Machine

Pasta extruder making machine uses corn starch and potato starch as the main raw materials. And macaroni pasta machine uses a unique extrusion molding process to achieve the best sensory effect on the product shape. The product shape is natural and lifelike, the texture is delicate, the taste is loose. And it is not cracked or scattered. The pasta food making production line has reasonable design, strong stability and high degree of automation. The extruder adopts frequency conversion speed regulation technology, which is highly efficient and energy-saving. Precise parameter control and extrusion process ensure the stable quality of processed products. There are dozens of products to choose from, such as spirals, potato chips, shrimp cracks, shells, round tubes, sub-snails, circles, waves, and so on.



The Flow Chart Of Macaroni Process Line

1. Mixer à 2. Screw Conveyor à 3. Single Screw Extruder With Cooling System à 4. Pulling And Cutting Machine à 5. Hoister à 6. Drying Machine à 7. Cooling Conveyor



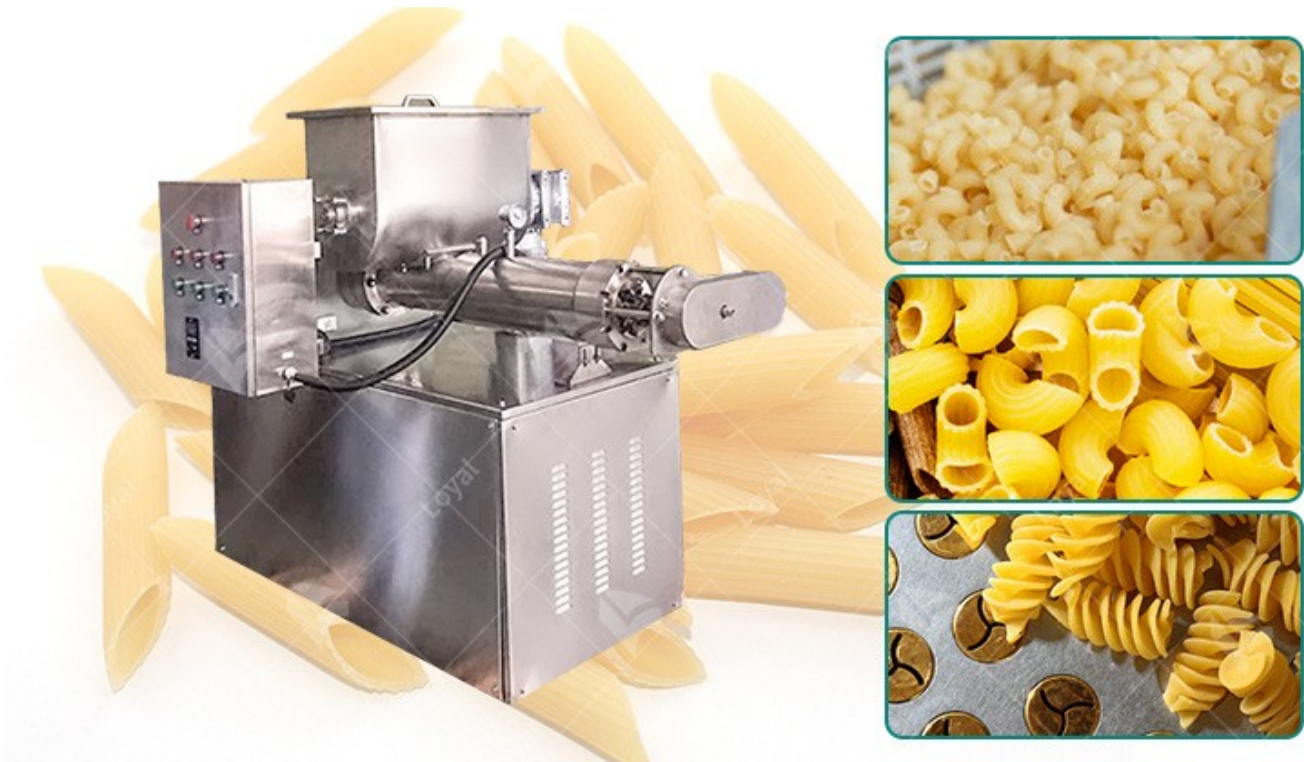
The Function Of Macaroni Process Line

An industrial macaroni making machine is a piece of equipment used in large-scale food production to make macaroni, a type of pasta. The machine is designed to mix flour, water, and other ingredients into a dough, extrude it into various shapes, cook it, and then dry it. There are different types of industrial macaroni making machines available in the market, and they vary in size, capacity, and features.

Some of the common features of an industrial macaroni making machine include:

- 1.Hopper:** This is where the ingredients are placed, and it feeds them into the mixing chamber
- 2.Mixing Chamber:** This is where the flour, water, and other ingredients are mixed to create the dough.
- 3.Extruder:** The extruder forces the dough through a die, shaping it into various shapes.
- 4.Cutting System:** The cutting system slices the macaroni into the desired lengths.
- 5.Drying System:** Once the macaroni is cut, it passes through a drying system, which removes the moisture and makes it shelf-stable.
- 6.Packaging System:** The finished macaroni is then packaged and sealed for shipment.

Overall, an industrial macaroni making machine is a reliable and efficient way to produce large quantities of macaroni quickly, and it's used by many food manufacturers and pasta factories around the world.



Features Of Macaroni Making Machine

<p>Mixer</p>	<ol style="list-style-type: none"> 1. This part that contacts mixer to material adopts the stainless steel material. 2. The discharge hole adopts the new handle-opened design, good seal and avoids leaking the material.
<p>Screw Conveyor</p>	<ol style="list-style-type: none"> 1. This part that contacts mixer to material adopts the stainless steel material. 2. Prevent accumulation of raw materials
<p>Single Screw Extruder With Cooling System</p>	<ol style="list-style-type: none"> 1. Use advanced frequency control skills, stable work and less power consumption; 2. The screw is made of alloy steel, which has a longer service life; 3. Automatic heating control system, easy to work and more accurate parameters. 4. The length of the screw increases the residence time and mixing time of the raw materials in the screw, and increases the maturity of the raw materials. 4. The equipment is equipped with a water circulation

	<p>temperature control system.</p> <p>5. Equipment feeding motor, host motor, using frequency conversion speed control.</p>
Pulling And Cutting Machine	<p>1. This part that contacts mixer to material adopts the stainless steel material.</p>
Hoister	<p>1. The elevator conveys the food from low to high, according to the process; the drying box inlet determines the height and horizontal distance of the elevator</p> <p>2. The conveying adopts food grade accessory, and the frame adopts all stainless steel material</p> <p>3. The conveyor belt of the elevator is equipped with a leak-proof material retaining edge device.</p> <p>4. The hoist feeds at a constant speed.</p>
Drying Machine	<p>1. The oven has a compact structure, a small footprint, and is economical and applicable.</p> <p>2. The mesh belt and guard plate are all made of food grade stainless steel to ensure that the materials used are qualified.</p> <p>3. The operating speed of the oven is controlled by frequency conversion, smooth operation and long-term use.</p> <p>4. The temperature is controllable, and precise temperature probes are installed in heating zones during heating to ensure that the temperature error is small and affect the product.</p> <p>5. Heating method: heating tube.</p> <p>6. Drying is equipped with a dehumidification system, which effectively discharges moisture and air.</p>
Cooling Conveyor	<p>1. This part that contacts mixer to material adopts the stainless steel material.</p>

Parameter Of Pasta Production Line

Model	LY 3000	
Parameter		
Voltage	380 V/50Hz,3 phase	
Instant Power	150kw	55kw

Actual	120 kw	35kw
power consumption		
Certification	CE,IBV,ISO	
Capacity	80-120 kg/h	
Diameter	23000 X 1500 X 2600 mm	
Worker	Macarini: 1-2	
<p>This pasta food making machine line can use wheat flour as main material to make different shapes pasta , like tube , elbow , screw , shell etc .</p> <p>If you want more big capacity, such as 200kg/h, we can customized according to your requirement.</p>		



Raw Material Of High Quality Pasta Making Machine

Adopts potato starch, corn starch, cassava starch, wheat flour, corn flour etc as raw materials.

Voltage of Industrial Macarons Making Machine

In China: Three phases: 380V/50Hz, Single phase: 220V/50Hz. We can make it according to customers' Local voltage according to different countries.

PASTA SAMPLES

