Industrial Short Cut Pasta Macaroni Machine Production Line

Brief introduction of macaroni production machine The macaroni production line mainly uses potato starch, corn starch, flour, etc. as raw materials, using a screw extruder and a unique extrusion molding process to produce short pasta and macaroni with various shapes that are popular on the market, such as crisp peas, shells, spirals, etc. Square tube, round tube, and wave shapes. The macaroni making machinery adopts the most advanced technology in the industry to mix water and flour more fully. It can complete raw material mixing, extrusion, molding, drying, cooling, and packaging in one step. The entire production line is produced in an assembly line with very high automation. One or two people can complete the processing process, which can greatly save manpower and improve work efficiency. Whatsapp: +86 13256674591