What is Macaroni Pasta Production Line 500kg per hour?

Macaroni Pasta Production Line 500kg per hour is mainly use to produce foods such as pasta, macaroni and noodles. Then, it uses corn flour, wheat flour, sorghum flour and potato flour as the main raw materials. Various types of snacks can be produce by changing the mold, with various shapes.

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Macaroni Pasta Production Line 500kg per hour uses corn starch, flour or corn as raw materials to make macaroni and other pasta in various shapes. Buyers can change the shape of the product by changing the mold according to their needs. Then, it is compose of agitator, feeder, extruder, dryer and other equipment. Which it can complete the production process at one time. The output is up to 500kg per hour, the production efficiency is very high, and the operation is very simple. It is a very practical production line.

Macaroni Pasta Production Line 500kg per hour has the most advanced extrusion technology, which can produce macaroni and macaroni and other foods at one time. The entire production process is highly automat without manual operation. The staff only needs to observe and adjust the equipment, which can be effective Save labor and reduce production costs. The food produce retains most of the nutrients. It has a rich taste. And it is love by consumers. It is one of the most popular products on the market today.