Newly designed fully automatic macaroni pasta production line

Detail Introduction :

In this article, information concerning our newly designed fully automatic macaroni pasta production
be introduced in detail. In fact, the design of this production line has adopted the latest extrusion tec
and has made significant improvements in the production process. In that way, it enables our new pr
line successfully avoided the disadvantages of traditional technology, but also exceptionally improved
production performance with much enhanced appearance, and product quality . Nonetheless, the pr
efficiency has also been significantly improved, making it capable of better fulfilling the production
requirements of manufacturing pasta of all sorts.

As shown in the figure, it is the Automatic Macaroni Pasta Production Line that is going to be introduc
detail. It can be seen that the production line has a neat appearance that is pleasant to look at with h
quality, and the entire machine is made of stainless steel. Besides, the machine does not take much c
area, which means that it is exceptionally suitable for the processing of small and medium-sized ente
Features of automatic macaroni pasta production line:

1. The high temperature strengthens the conversion process in a short time and saves raw materials,
and energy.
2. No-waste technology, zero waste of water and raw materials in the production process, saving cost
3. The drying process is exceptional, and the low-temperature mode can avoid the cracks and color c
of the pasta.
4. Advanced automation can ensure precise process control, guaranteeing high production efficiency
good product quality.
5. Very hygienic processing, ensuring products produced meet the high standard of health and safety
compact design, reducing the area occupied.

Equipment list of automatic macaroni pasta production line:

Mixer storage tank hoist screw extruder cooling tower conveyor cutting machine screenin

dryer cooling conveyor packaging machine

1. Mixer: Mix all raw materials with water and additives and mix them evenly.

2. Storage tank: Due to the high moisture content of the pasta raw materials, the storage tank is equi with stirring fins to prevent the raw materials from functioning and improve efficiency.

3. Lifter: convey the mixed materials to the feed port of the extruder.

4. Screw extruder: The extruder is composed of feeding system, extrusion system, cutting system, he system, transmission system, cooling system and control system. The barrel adopts heating and wate to control the temperature, and the inside of the screw adopts water cooling to control the temperat has a stable temperature and high-quality products.

5. Cooling tower: The cooling tower is used to control the temperature of the extruder.

6. Conveyor and cutting machine: The product is sent to the cutting machine by the conveyor, and th is cut into a certain length. The cutting speed and length can be adjusted.

7. Screening machine: It will shake all the products through the rotating motor to avoid the products together, and cool the products during the transfer process.

8. Dryer: The temperature and drying time of the dryer can be controlled to ensure that the food is co dry. The multi-layer compact design can make the food dry well in a limited space. The food standard steel belt ensures food hygiene and health.

9. Cooling conveyor: It is used to cool the product and facilitate the final packaging of the product.

The Automatic Macaroni Pasta Production Line can use wheat flour, potato starch, corn starch, tapioc etc. as raw materials, and can process a variety of materials. It is widely used in the processing of a va products, such as macaroni, pasta, baby rice noodles, sesame paste, pasta, etc. The finished product bright color, smooth surface and excellent taste.

The automatic macaroni pasta production line is a newly designed production line with novel design
advanced technology. Its advantages in many aspects are much more advanced compared to traditio
craftsmanship, and it can successfully meet all the production requirements of producing pasta of all
the same time, it can also meet the requirements of food processing plants. With the newly develope
production line, it is expected to save a great deal of costs, and to bring considerable economic bene
manufacturers.