

# Take you to understand the Macaroni Pasta Production

## Detail Introduction :

There are many types of macaroni on the market. Generally, starch-rich grains are crushed, gelatinized, flavored, squeezed. And dried to make a variety of noodles with good taste and unique flavor. The products are steamed. The color is crystal clear, smooth, beautiful in color and delicious in taste. Which is deeply loved by consumers.

Everyone is familiar with macaroni. So do you know the macaroni production line? How much do you know about this? As the name suggests, this is the equipment specially used to produce macaroni. It shows excellent performance in the production of macaroni. The processed products are high-quality, healthy, nutritious and delicious. The following is a detailed introduction to the Macaroni Pasta Production Line. The whole macaroni production line is made of stainless steel, beautiful in appearance and durable. The raw materials are extruded at high pressure through a single-screw extruder or a twin-screw extruder. Finally, they are heated by a mold at a high temperature to form macaroni of different shapes. Compared with the traditional production process. The performance is more perfect. And the production efficiency is significantly improved.



## Advantages of the macaroni production line:

1. Imported frequency conversion or electromagnetic control system is adopted. With high degree of automation and stable operation.
2. The production line is easy to operate, easy to clean and maintain. And does not require special skills.

highly paid qualified experts.

3. Using special materials and processes. The screws and nuts involved can work continuously under wear and high pressure conditions.

4. The use of modern standard classic production technology. Energy-saving technology and the best insulation performance. Significantly reduce production costs.

5. You can use a drying room that runs with the most suitable energy source, gas, electricity or different of solid fuels.

The working principle of the macaroni production line:

The flour is mixed with water in a mixer. The mixed flour is conveyed to the macaroni extruder by a screw conveyor. The cylinder wall of the extruder is double-layered. And the cavity is cooled by water. A motor is installed at the outlet end of the cylinder liner.

And the wet flour is extruded from the die hole. And cut into wet macaroni by the rotating head. The macaroni automatically falls into the pre-dryer. After drying, it will automatically fall into the far-infrared dryer. Then enter the cooler, and finally package the finished product.

When making macaroni. The basic principle and processing method of kneading are the same as those of dried noodles. But the forming principle and method are completely different from dried noodles. The macaroni is extruded. Its biggest advantage is that it can replace various molds. Squeeze out hollow round noodles, shell-shaped, letter-shaped, hanging flower-shaped, wheel-shaped and other colorful varieties.

The macaroni production line is composed of feeding system, mixing system, extrusion system, cutting system, drying system, cooling system and packaging system.

The production line includes basic units such as: raw material mixer, screw extruder, pre-dryer, main extruder, equipment, cooler and packaging machine. If necessary, the processing and production of pasta can be completed by additional equipment and machinery.

The production line uses potato starch, potato flour and corn starch as the main raw materials. Produces a variety of secondary extrusion products with different shapes that are popular on the market. Such as spirals, square tubes, crisp peas, round tubes, etc. The production line has unique technology, reasonable configuration, high degree of automation and stable performance.

One of the most important criteria for selecting equipment is its capacity. In addition, the choice of production line depends on the size of the company. The available production space, the best type of energy, and the type of pasta products.

Macaroni Pasta Production Line can basically meet all these conditions. Its production technology is very advanced. It can be said to be the first choice for food processing plants.