The macaroni machine can produce high-quality macaroni

Detail Introduction:

With the continuous improvement of people's living standards in our country. People have put forwa requirements for daily necessities and food. And pay more attention to food quality, safety and nutri issues. As a kind of noodles. Macaroni has entered the eyes of consumers and developed rapidly witl continuous progress of the times. Becoming a very popular product.

In order to meet the production needs of macaroni. It is necessary to work hard on the production pe And production equipment of macaroni. The Macaroni Machine introduced below is specially develop designed to meet the production requirements of macaroni. It adopts the latest technology . And cor the past The production experience. Is carefully crafted by professional personnel. And can produce quality macaroni.



As shown in the figure. This macaroni machine has beautiful appearance, high-end fashion, compact and small floor space. Which is very suitable for the processing and production of small and medium enterprises. The equipment includes raw material mixing, extrusion molding, drying, cooling. And par at one time without too much manual intervention. It has a high degree of automation and simple or Which can greatly save manpower. And the production process has been significantly improved. Features of macaroni machine:

1. The screw is made of alloy steel with nitriding treatment, which is firm and durable, and the screw longer service life.

- 2. The production line has reasonable design, advanced technology, high degree of automation . And control of extrusion parameters.
- 3. The product produced by the macaroni machine has a realistic shape, bright color, fine texture and taste.
- 4. The machine adopts frequency conversion speed regulation technology. Which has a large adjustn range. Is very simple and convenient to adjust. And runs smoothly.
- 5. The main engine is equipped with high and low pressure screws. Which increases the use range of materials, reduces production costs and improves product quality.

The macaroni machine consists of a feeding system, an extrusion system, a cutting system, a heating a conveying system and a cooling system.



It adopts advanced screw extrusion technology. Which uses low temperature to make the material mand extrude at one time. At the same time, the frequency conversion speed regulation system. And a complete set of automatic control systems. To ensure the stability of the production process, product quality products. And greatly improve production efficiency.

Model	001	002
Installed power	80kw	120kw
energy consumption	50kw	70kw
capacity	100-120kg/h	120-150kg/h
size	15×2×2.5m	20×2×2.5m

The above technical parameters of the macaroni machine can be used as a reference. We can see from the macaroni machine has very good performance indicators. Low energy consumption, high work et and can be mass-produced continuously. It greatly saves manpower and material resources and implabor efficiency. Its price is also very reasonable. At the same time, it also has thoughtful after-sales such that we will be absolutely value for money and brings you an excellent buying experience.

The macaroni machine uses wheat flour, corn starch, and potato starch as the main raw materials. A the extrusion molding process. To realize the perfect sensory effect of the shape of the macaroni. The is natural and lifelike, the texture is delicate, the taste is loose. And it is not cracked. It can also produce.

noodles, conch noodles, shell noodles, white fungus noodles and other noodles of various shapes by changing the mold. And the application range is very wide.

In short, this Macaroni Machine is novel in design. And has a great improvement compared with the production process. It performs very well in terms of quality, performance or appearance, reliable questable performance, beautiful appearance. And has many aspects. The advantages. Its appearance to the development of the times. Can meet the needs of food processing plants. And produce high-questable products.