

What country invented macaroni?

Detail Introduction :

When we talk about macaroni pasta, there are many kinds of it. Generally, they are made by crushing extrusion, and drying grains rich in starch. They have a good taste and a unique flavor.

Do you know who invented macaroni?

In the 18th century, Macaroni, a noodle shop owner near Naples, Italy, his young daughter rolled the into hollow strips and dried them on the clothesline while playing. The macaroni cooks the hollow str mixes them with tomato sauce. After that, he built the world's first macaroni manufacturing machine and named it after his own name.

The development of macaroni

Macaroni is an international noodle product, in fact it is also a noodle made from flour. Macaroni has history. As early as the 7th century BC, the Etruscan people living in northern Italy began to make nood 1000 AD, special recipes for macaroni have appeared on Sicily. In 1740, Venice built the first macaron Macaroni has been continuously improved and developed in thousands of years of evolution

How to make macaroni?

The macaroni making machine is using advanced vacuum extrusion technology to produce popular mac pasta, it can produce different shape pasta macaroni by changing the mould easily. Such as tubes, shells etc.

Introduction of Macaroni Making Machine

The fully automatic industrial macaroni manufacturing machine is developed on the basis of absorbing foreign advanced vacuum extrusion technology, and its technical quality indicators have reached the international advanced level of similar equipment. The macaroni production line ranges from raw material ingredient, raw material mixing, conveying, vacuum extrusion, and frying to a complete product. The macaroni making machine can produce all kinds of pasta and macaroni food.

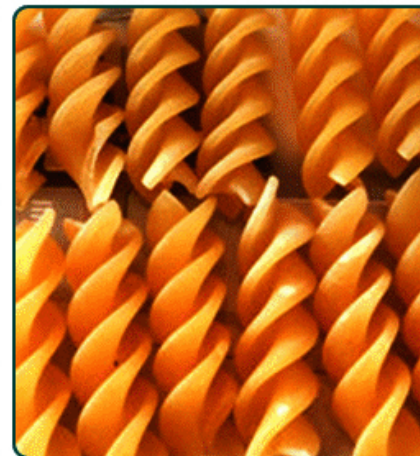
Specifications of Macaroni Making Machine:

Model	Installed Power	Consumption Power	Output	Host size
LY-100	35kw	21kw	80-100kg/h	2.2x0.8x1.8m
LY-200	50kw	37kw	200kg/h	3.9x2.8x4.5m
LY-300	60kw	45kw	300kg/h	4.5x3.5x4.5m

Details of Macaroni production line motors and electrical components:

	100kg/h	200kg/h
Frequency converter	Delta	Delta
Electrical device	Schneider (such as: air switch, AC contactor)	Schneider (such as: air switch, AC contactor)
Main motor	Siemens	Siemens
PLC controller system	Schneider	Schneider
Host speed	25r/min	35r/min
Rotary cutting speed	100r/min	100r/min

What kind of pasta macaroni can our macaroni manufacturing machine make?



This industrial macaroni making machine can be used to produce shell, spiral, square tube, circle tube shapes by changing the mould easily.

Flow chart of the macaroni manufacturing machine:

Mixing system --- Vacuum Extrusion system ---- Cutting system --- Drying System --- Cooling System -- system

We can also design the Macaroni Machine layout according to the dimension of customers' factory. The automatic macaroni production line is suitable for the mixing of raw materials to the final packaging sale. It has simple operation, moderate output, energy saving and high efficiency, small floor space, low investment, and quick results. The macaroni making machine is especially suitable for start-up companies.



What is a macaroni vacuum extruder machine?

1. Change the design and structure of the screw
2. Combine the vacuum with the barrel to extract the air in the barrel to maintain a vacuum in the production process
3. The filter device keeps the vacuum pump in the clean pump

More about the macaroni production line:

Products	Macaroni, like shell, spiral, square tube, circle tube, and so on.
Equipment list	Raw material mixing system---Vacuum Extrusion system---Drying system---Cooling system---Packing system
Voltage	In China, it's Three phases: 380V/50Hz, Single phase: 220V/50Hz, we can make it according to customers' Local voltage according to different countries

Machines Materials	All the machines are made by stainless steel
Capacity	100kg/h, 200kg/h, and so on.