

# What is a macaroni machine?

## Detail Introduction :

I believe many of you are very fond of macaroni. Which is a widely popular food in the world. Especially in western countries. Where it has become a necessity for thousands of families. And the convenient way of consumption is the main reason why it is widely popular.

The macaroni is produced using a macaroni machine. And the performance of the macaroni machine largely affect the final quality of the macaroni. I wonder how much do you know about the macaroni machine?

What is a macaroni machine?

Macaroni machine is a professional equipment used to produce macaroni. Mainly using advanced extrusion technology, corn flour, wheat flour, corn starch, etc. As the main raw materials. And then through the processes of raw materials, extrusion, cutting, drying, cooling and packaging processes for production. The most important equipment is the twin-screw extruder. And the other equipment needed are mixer, screw conveyor, vibrating screen, elevator, dryer, cooler and packaging machine.



The main uses of each equipment are as follows.

1. Mixer: Mixing the raw materials needed to be used. Adding the right amount of water. Can be mixed in different dough form. The mixing time and speed can be adjusted according to the actual situation. And the water intake can also be adjusted.
2. Screw Conveyor: The mixed dough is conveyed to the twin-screw extruder. And no pollution or waste is produced during the process.
3. Twin-screw extruder: Using the very advanced extrusion molding technology. The dough is extruded into different shape. And the production process can be adjusted according to the production needs or adjust the parameters that different shapes of macaroni can be processed and produced.
4. Vibrating sieve: The macaroni that has just been extruded. And shaped is dispersed by vibration. Which can further improve the quality of the macaroni.
5. Elevator: The finished macaroni is transported to the dryer.
6. Dryer: The macaroni is dried. And the shelf life of the macaroni will be effectively extended after the moisture content is reduced.
7. Cooling machine: Fast cooling macaroni. Prevent high temperature packaging macaroni moisture. Packaging quality will be further improved.
8. Packaging machine: packaging macaroni.

The above is the introduction of macaroni machine. Through the above introduction believe that you have a certain understanding of the macaroni machine. macaroni machine is a very high visibility of the industry. New food machinery can be processed to produce a variety of shapes. Such as round tube, strip, shell, spiral, threaded, wheel-shaped macaroni, very easy to use. It is very easy to use and has a very wide range of applications.



In order to be able to produce the most suitable equipment for manufacturers. We have gone through repeated experiments. Drawing on the most advanced international production technology. And finally developed and produced the Macaroni Machine. Which has been recognized by a number of well-known enterprises. And we have effectively controlled the production costs of the equipment in the process of research and development. So we can give the most favorable prices to our customers. It will be very helpful to expand your market by making your macaroni good and cheap.

In addition to the reliable quality of the macaroni produced. The quality of our equipment is also trustworthy. Made of food-grade stainless steel and internationally renowned brand components. Which ensure stable and high quality. A high degree of automation, simple operation, etc. Are also the most favorable competitive advantages of the macaroni machine.

If you are looking for a good quality and inexpensive equipment. I believe our equipment will provide you with the most ideal production method. Welcome to our factory for a field trip!