

What is macaroni machine?

Introducción detallada :

Congratulations on the successful installation and commissioning of macaroni machine in the Nigeria customer factory. The macaroni production line sold by our company was successfully installed and commissioned in the customer's factory in Nigeria, and its production effect has been recognized by the customer.

Introduction to Macaroni Production Line

High efficient macaroni production machine is an extruded food processing equipment developed and produced on the basis of absorbing foreign advanced technology. Macaroni machine's equipment performance and technical quality have reached the international advanced level of similar equipment. Macaroni production line can be completed at one time from raw material batching, raw material cooking, extrusion molding, baking until the finished product. It can produce all kinds of pasta and macaroni.



Flow Chart Of Macaroni Extruder Making Machine:

Mixer-Screw Conveyor-Single Screw Extruder With Cooling System-Pulling And Cutting Machine-Hoisting Machine-Cooling Conveyor



Technical Parameters Of Macaroni Extruder Making Machine:

Product Name	Dry Pasta Production Line With PLC Control System
Material	Food grade stainless steel
energy	You can choose electricity or gas or diesel as some machine energy.
Standard	Equipments are made of stainless steel and the screw is made of alloy steel and special craft, which guarantee the using time longer.
Function	Pasta, Macaroni, spaghetti making machine
Type	Single screw extruder machine
Application	Macaroni, pasta, spaghetti
Power	All power supply voltage equipment can be customized according to your country's requirements

Features of Macaroni Making Machine:

- 1). Commercial pasta/Macaroni making machines, it adopts the technology of occident equipments.
- 2). It have full-automatic commercial dry pasta line.
- 3) Raw material: wheat flour potato starch, corn starch, cassava starch, etc.

- 4). It can process various materials, widely applied in many industries: macaroni/pasta/spaghetti.
- 5). We can provide special design according to clients requirements.
- 6). Inverter control, good stability, centralized control, easy operation, large output and short time, save energy
- etc.



New Generation Macaroni Production Line VS Traditional Macaroni Production line

Extrusion Macaroni Production Line	Traditional Macaroni Production line
Reduce equipment, labor and energy costs	Cost is high
Space is small	Big space
Different shapes, taste more delicious and easy absorption	One shape, easy to be soft
Small footprint, not too much request for the workshop	Required strictly for the work environment
It can process various materials, widely applied in many industries: macaroni/pasta/spaghetti.	Only can produce macaroni.

Specifications Of Macaroni Machine Motor

Attribute	Value
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Power Rating	0.18 KW
Efficiency Class	IE2
AC Motor Type	Induction
Supply Voltage	415 V ac
Phase	3
Output Speed	1380 rpm @ 380 V
Number of Poles	4
Mounting Type	Foot
Rotation	Reversible
Maximum Output Torque	1.25 Nm

Pictures of Macaroni Samples



Macaroni production line has no pollutions or loss of nutrients during the processing process. The final product is high-quality, healthy and nutritious. The following are some samples of the product. An extremely important feature of Italian macaroni is its richness and variety of shapes. Although the raw materials

pasta are the same, the shape of each pasta forms its own personality in a certain sense.

Macaroni Raw material	Adopting potato starch, corn starch, cassava starch, wheat flour, corn flour etc as raw materials.
Macaroni Product shapes:	Many shapes such as crisp pea, shell, screw, square tube, round tube and so on.
Macaroni Classification	1.There are four types of long macaroni: hollow tube, solid rod, ribbon and ellipse, which are formed by various molds.
	2.Short macaroni noodles are also divided into hollow and solid ones, generally within 25mm in length, such as curved tube-shaped dragon sausage noodles, spiral shell noodles, etc. There are also flaky hanging flower noodles, letter noodles, and granular barley. There are many varieties of noodles, etc., and they are also extruded through various molds.
	3.Sheet-like products. Various types of dough sheets that are extruded into thin slices and have shapes.