

Professional Macaroni Making Machine With Custom Design Service

Detail Introduction :

Introduction of Macaroni Making Machine:

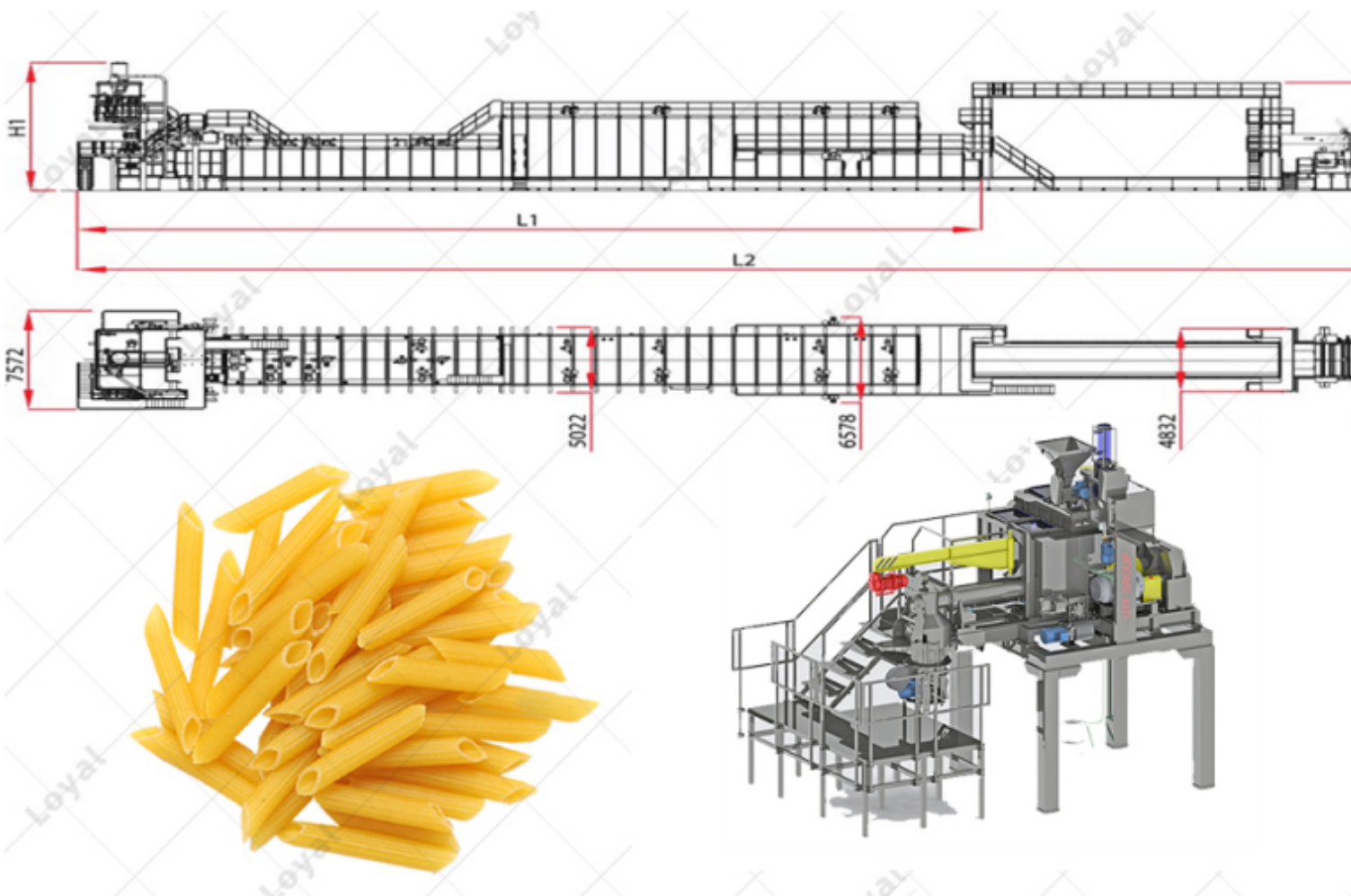
The uniqueness of macaroni is the color in appearance and a more colorful expression in taste. In addition to the original color of the noodles, there are also red, orange, yellow, green, blue, white, gray, black, and purple. Red noodles are mixed with red bell pepper or bell pepper root in the process of making noodles; orange noodles are mixed with red grapes or tomatoes; yellow noodles are mixed with saffron pistil or pumpkin; green noodles are mixed with spinach; gray noodles are mixed with sunflower seed powder; black noodles are mixed with squid ink, the most visually stunning, with the ink of squid, all colors are from natural food ingredients, not colorants. The system adopts the "low temperature ripening" process, which makes the material ripen at low temperature by kneading, mixing, shearing and extruding for a certain period of time. There is strict temperature control on the barrel and screw of the equipment to meet the strict requirements of potato starch on maturation temperature, so that the product can be produced stably. The ratio of raw materials is adjusted according to the shape of the selected product, so that it is easy to discharge and easy to cut without sticking to the knife.



The whole Macaroni production line can automatically complete the production from pre mixing ,mixing machine, vacuum extruder, moding machine, vibration drying machine,continuous drying machine,cooling machine to the finished product.

Details of the production line:

Production capacity	100-2000kg/h
Electricity supply	Customised according to your local electricity situation.
Machine details	1.Stainless steel:201, 304, 316, on request. 2.Electrical components can be ABB, Delta, Fuji, Siemens, famous brands.
Certificates	CE,GOST,TUV,BV,SGS

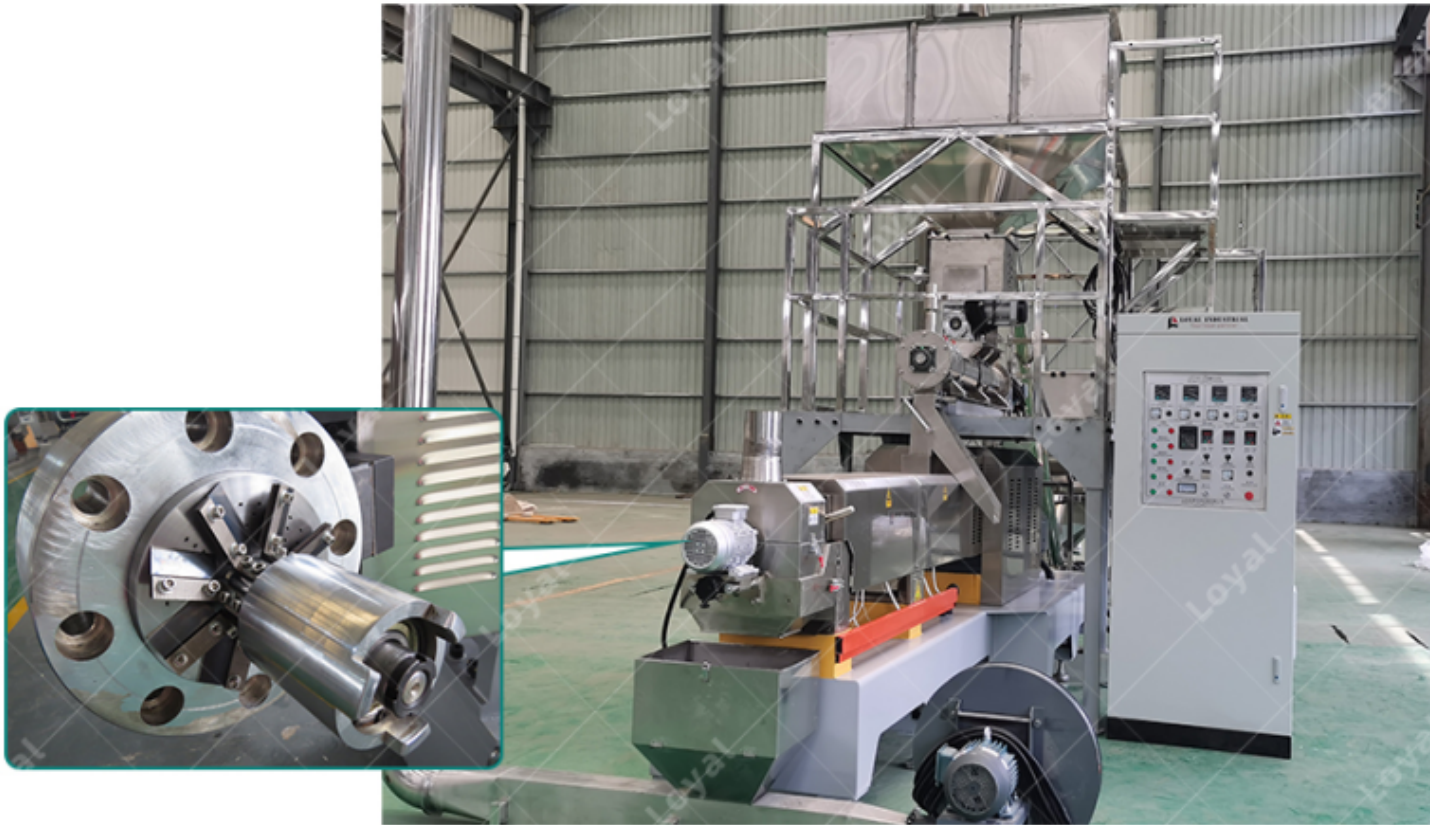


Flow chart of Macaroni processing line:

Pre Mixing Machine ,Mixing Machine, Vacuum Extruder, Moding Machine, Vibration Drying Machine,Continuous Drying Machine,Cooling Machine.

Features of the Macaroni processing line

- 1.Productivity:automated system for controlled and stable production on a continuous basis, easy and product change, automatic start-up, simple cleaning and maintenance procedures.
- 2.Economical: low investment, quick results.
- 3.Environmental protection: moderate output and energy saving.
- 4.Intelligent control system: PLC control of production to ensure optimum process parameters for each recipe.
- 5Automatic lubrication system can reduce power consumption and prolong service life.



Parameters of the Macaroni Production Line

Model	Power (kw)	Capacity (kg/h)	Dimension (m)
Macaroni Production Line100	12	100	1200*800*1500mm
Macaroni Production Line200	22	200	1500*1000*1800mm
Macaroni Production Line300	30	300	2300*3000*4200mm
Macaroni Production Line500	37	500	2700*3000*4200mm
Macaroni Production Line1000	75	1000	4000*3500*5200mm
Macaroni Production Line2000	90	2000	4500*3500*5200mm

