Vacuum Extrusion Macaroni Production Line: Harnes Italian FAVA Core Technology, Trusted by Multiple Pakistani Clients

Introducción detallada :

As global dietary habits diversify, macaroni and pasta have rapidly evolved into popular staple foods, not c across South Asia, the Middle East, and Africa, but worldwide. Driven by their ease of preparation, unique and long shelf life, the global pasta market continues to experience a significant boom. Consequently, auto pasta production lines have become the preferred investment project for forward-thinking overseas food entrepreneurs looking to capitalize on this growing demand.

The secret to producing premium-quality pasta lies in vacuum extrusion technology. Our macaroni product adopts the exact same core vacuum extrusion technology as Italy’s renowned FAVA brand. The vacuum c process completely eliminates air bubbles from the dough, resulting in macaroni that is exceptionally dens remarkably smooth, crack-resistant, and highly elastic. The finished products are directly comparable to th by top-tier European high-end equipment, empowering our clients to build strong market competitiveness a command premium pricing in their local markets.



Benefiting from this superior technology and stable, long-lasting equipment performance, our pasta machi won widespread recognition in the Pakistani market, highlighted by two highly successful cooperation case different clients.

In 2023, following extensive online video communications and rigorous technical confirmations with our firs Pakistani client, we successfully delivered a 150kg/h vacuum extrusion macaroni machine. Since its comm the equipment has been operating flawlessly with an excellent production effect, fully meeting the client's r production requirements and ensuring a rapid return on investment.

Relying on our solid technical strength and growing market reputation, we attracted more local agents for i cooperation. On July 14, 2026, a second, independent Pakistani client visited our factory for a comprehens site inspection. During the visit, the client closely observed the equipment in operation, reviewed the intrica vacuum extrusion process, and witnessed live pasta test production. They expressed full recognition of ou professional manufacturing strength and core technical advantages, impressed by the seamless automatio precision engineering.

With absolute trust established after the factory visit, the client officially placed an order in October 2026 fo 200kg/h fully automatic macaroni and pasta production line to scale up their business operations.

The successful cooperation with two distinct Pakistani clients—featuring 150kg/h and 200kg/h production lines—serves as a powerful testament to the reliable quality of our equipment. We take pride in offering cu pasta production lines of various capacities, complete with a diverse array of precision pasta molds for elb macaroni, fusilli, shell pasta, and more, tailored precisely to your market needs.



Looking ahead, we will remain steadfast in our focus on the R&D of pasta processing equipment. We will c to strictly adhere to the Italian FAVA standard vacuum extrusion technology and provide professional, one foreign trade services—from initial consultation and equipment customization to installation and after-sales

We invite global clients to partner with us and confidently seize the booming pasta market opportunities.