

# A Brief Introduction Of Macaroni Pasta Machine

## Detail Introduction :

Pasta is a type of semi-finished dry product, usually processed from dough, cooked in a timely manner using extrusion cooking technology, extruded and shaped until the humidity is lower than the production requirements. This semi-finished product is very compact and uniform in density. It can be easily stored for more than a year under regular storage conditions in room temperature without special packaging. These products can be fried or cooked by customers. There are over 600 pasta shapes, each with a delicious purpose. Long pasta, short pasta, pasta that can be stuffed, pasta for soups- the uses for pasta are endless. Macaroni Machine is a machine specially developed for the production of pasta in recent years. The machine adopts advanced extrusion technology, combined with previous manufacturing experience, and has a remarkable improvement in the production process and significant quality performance. Thus the new version can better meet the production requirements of macaroni pasta.



|                    |                   |                   |
|--------------------|-------------------|-------------------|
| Model              | 001               | 002               |
| Installed power    | 70KW              | 100KW             |
| Energy consumption | 50KW              | 70KW              |
| Maximum output     | 80-100kg/h        | 100-150kg/h       |
| Size               | 29000*2000*2200mm | 27000*2000*2200mm |

## Features of macaroni machine:

1. It has an automatic lubrication system, which greatly reduces the energy consumption of the machine and prolongs its service life.
2. The feeding system adopts double screw forced feeding, feeding more evenly, and suitable for a wide range of raw materials.

3. The screw has self-cleaning ability, the use of equipment is more reasonable and convenient, and the cleaning process is simple.
4. The visible automatic temperature control system can make the temperature control more intuitive and parameters more accurate.
5. The equipment is made of stainless steel, and the screw is made of alloy steel and special technology, which is exceptionally durable.
6. Feeding, rotary cutting and main drive adopt frequency conversion speed regulation system, which has strong power, stable operation and is very energy saving.
7. The segmented combined screw is suitable for a wide range of raw materials and more diverse products. Different screw lengths can meet various production processes.

Flow chart of macaroni pasta production line:

Raw material    mixing    screw conveying    extrusion molding    drying    cooling    packaging

List of equipment for macaroni production line:

Mixer---Screw Conveyor---Screw Extruder---Dryer---Cooling Machine---Packaging Machine

Mixer: It is made of food-grade stainless steel and is used for mixing raw materials. Mixers of different capacities can be selected.

Extruder: Used to squeeze the material into shape. The same extruder can produce macaroni of different shapes by changing molds.

Dryer: The heating method of the dryer includes steam, electric heating, diesel, gas, etc. It is also made of food-grade stainless steel, which is used to dry the extruded products.

Packaging machine: Different packaging machines can be selected according to the size of the bag to be packed. The packaging machine is fully automatic and easy to operate.

The macaroni extrusion system is composed of a feeding system, an extrusion system, a heating system, a transmission system, a rotary cutting system and a control system. The material is fed by the feeder, the barrel is subjected to high temperature, high pressure, and high shear to expand the material to meet quality requirements such as the required organization state.



Technical parameters of macaroni pasta machine:

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The macaroni pasta machine can use potato starch, corn starch, tapioca starch, wheat flour, corn flour, etc. as raw materials, through processes such as mixing, extruding, cutting, drying, cooling, etc., through different types of extrusion molds to produce different shapes that are popular in the market. Pasta, such as conchiglie, shells, spiral, square tube, round tube, wavy, etc. The raw materials can also be mixed with vegetable oil to make pasta of different colors, which is suitable for restaurants, snacks and food processing plants. In general, the Macaroni Pasta Machine has the characteristics of compact structure, simple operation, high efficiency, sturdiness and durability, stable operation, very energy-saving, and wide application range. It has been widely used and received unanimous praise from customers. It is capable of manufacturing a wide variety of pasta shapes, simply by changing the mold, it can also produce other types and different shapes as well. It can achieve multiple uses in one machine and has a very wide range of applications. The machine is highly versatile and is ideally suitable for small and medium-sized food processing plants. The products produced are high-quality, healthy, delicious and nutritious. It is ideally suitable for pasta processing and production of all sorts.