

Pasta Production Line

Detail Introduction :

Loyal's fully automatic Italian pasta production line adopts integrated vacuum closed continuous production design, adopts single screw vacuum extrusion molding technology, and forms hollow noodles, spiral shell noodles and other noodle shapes through extrusion.

The production process of the new Italian pasta equipment is simple and the degree of automation is high. The flour is automatically input to the second cutting of the pasta, and no manual operation is required at each production link, which reduces the secondary pollution of the product and ensures the safety and hygiene of the food produced.

The pasta manufacturing equipment has smooth process, convenient operation, less labor, high quality of output products, and small equipment investment, which greatly reduces the project cost of Italian pasta production workshops, and is an ideal choice for small and medium-sized enterprises.

As a pasta production line manufacturer, Loyal's fully automatic pasta production line has been well received by foreign customers.