The quality of the macaroni production line is guaranteed

Detail Introduction :

Macaroni is becoming more and more popular with consumers because of its transparent appearance degree of ripeness, uniform shape, good toughness, high paste rate, boiling resistance, smoothness, good taste. It is one of the noodles that people love to eat very much. There are many ways to make can be made into a variety of delicious dishes. If it can be accompanied by a delicious soup, it will be more memorable.

The past production process of macaroni has some drawbacks. For example, some components are to load and unload, and there are many connections. It is not easy to realize continuous production. Connection is difficult or inaccurate in place. It is easy to cause downtime during production, which af product quality. At present, Macaroni Production Line is generally used to make macaroni. Its design the shortcomings of the previous production process and better meets the production requirements macaroni.

The macaroni production line has a compact structure and a reasonable design. It is mainly compose powder mixer, a screw conveyor (feeder), a twin-screw extruder, a cooling conveyor, a hoist, a dryer, and a packaging machine. The connection between the various parts of the machine is accurate, not loosen, and the production process is perfectly matched, and the final product is of high quality and o



Features of the macaroni production line:

1. Spline coupling: large bearing capacity, high strength, stable and firm connection between various the machine, not easy to loosen.

High wear-resistant alloy screw: The screw element is a meshing conjugate double-threaded, modula combination. Precision processing, computer optimized design, excellent self-cleaning ability and goc interchangeability.

2. Alloy wear-resistant bushing: It is inlaid on the inner wall of the barrel and runs for a long time to p the barrel. After long-term use, only one bushing needs to be replaced. There is no need to replace th barrel. Reduce replacement costs.

3. Water cooling cycle system: PLC intelligent temperature control system, temperature control is ver and convenient, providing a stable environment for product production and improving production ef 4. PLC control panel: PLC centralized operation, panel display production output, graphical button op more user-friendly, three frequency conversion speed regulation, several kinds of controls, real-time of feedback data, working conditions are clear at a glance.

The macaroni production line can use potato starch, wheat flour, corn starch, etc. as the main raw m add some additives and mix a certain amount of water. By changing the mold, it can produce a variet secondary extrusion products with different shapes that are popular in the market, such as crisp Pea spirals, square tubes, round tubes, wavy lines, etc., have a very wide range of applications.



The macaroni production line does not produce pollutants during the production process. Since the vertice machine is made of food-grade stainless steel, the final product meets the food safety and sanitation standards and is very healthy. Moreover, its production speed is fast, and the extrusion molding effect by screw extrusion. The product has a beautiful appearance, bright color and excellent taste. The design and manufacturing of Macaroni Production Line adopt the most advanced technology, an machine parts are also imported. The quality is very reliable and the quality is guaranteed. It can start test of time. As long as you follow the correct operation steps and pay attention to daily maintenance maintenance, you can ensure the smooth progress of the production process and prolong its service

If you need this, don't hesitate to choose this one. It will bring you an excellent production experience the price, you don't have to worry about it. The quality is cheap and the service is thoughtful. It will sa costs at the same time. Bring you considerable economic benefits, and at the same time you can enjo excellent service experience.