

What is a pasta extruder?

Introducción detallada :

What is a pasta extruder? A macaroni pasta machine is a device for creating different pasta shapes. The macaroni pasta making machine does this by squeezing pasta dough through shaped 'dies' like a toothpaste action. Different pasta shapes are achieved by changing the pasta die. For this reason, the more dies you have, the more shapes you can produce.

Finished Product Of Macaroni Making Machine





Production Description OF Pasta Macaroni Production Line

The industrial pasta macaroni production line has unique technology, reasonable configuration, high degree of automation and stable performance. Through market research and our own technology, our company has improved the performance of the automatic macaroni pasta machine so that the operator can easily operate the equipment. In addition, we make the craft more perfect. The macaroni making machine is an indispensable food production equipment for everyone engaged in the food industry, and it is well received by customers.

How to make Pasta Macaroni Product?

1. Flour Mixer ? 2. Screw Conveyor ? 3. Single Screw Macaroni Pasta Extruder ? 4. Pulling And Cutting Machine ? 5. Hoister ? 6. Multi-layer Dryer ? 7. Cooling Conveyor



What Is The Main Raw Materials Of Macaroni Making Machine

The main raw materials of the full automatic macaroni pasta machine are barley flour, wheat flour, potato starch, corn starch and so on. The macaroni manufacturing machine can produce different shapes foods, such as shell-shaped, screw-shaped, square tube, round tube, and corrugated macaroni.

Technical Parameter Of Pasta Macaroni Extruder

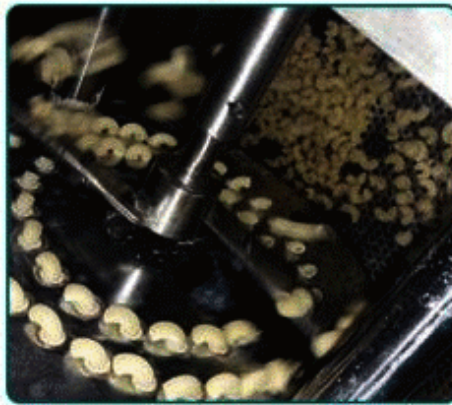
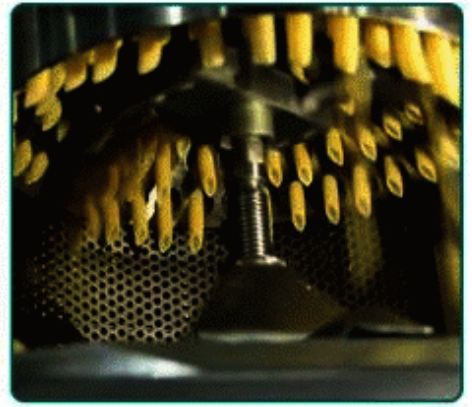
Different Model Of Pasta Macaroni Machine For Sale				
Model	Power	Actual Energy Consumption	Output	Dimension
DH3000-A	55 kw	35 kw	80-120 kg/h	23000 * 1500 * 2600 mm
DH3000-B	65 kw	42 kw	160-200 kg/h	23000 * 1500 * 2600 mm



Macaroni Production Line Motors And Electrical Components

Model	100kg/h capacity macaroni machine	200kg/h capacity macaroni machine
Frequency converter	Delta	Delta
Macaroni Machine Electrical device	Schneider	Schneider
	(such as: air switch, AC contactor)	(such as: air switch, AC contactor)
Main motor	Siemens	Siemens
PLC controller system	Schneider	Schneider
Host speed	25r/min	35r/min

Detailed Main Picture Of macaroni manufacturing machine



Advantages Of High Productivity Pasta Macaroni Production Line

1	Compact structure novel design and stable performance, developed on the base of like produces and requirements in the world market.
2	The pasta macaroni production line can realizes high automation, convenient operation, low energy and small floor space. And the this pasta macaroni line assures all working procedures from feeding flour to finished once.
3	The investment for this pasta macaroni line is only one tenth of that larger size equipment, especially suitable to small-size or self-owned enterprise.



What Is The Difference Between Macaroni And Pasta?

Item	Pasta	Macaroni
Shape and Appearance	Various shapes and sizes.	A short bent tube that is hollow.

Production Technique	Can be made manually as well as by dry pasta production line.	Can be made by macaroni pasta making machine with a distinct shape.
Ingredients	Fresh pasta dough is made from wheat flour, eggs and water. Eggs make the pasta perishable.	Macaroni is made from flour and water. Eggs are not added to make the pasta dry. This makes it last longer.
Popularity	Pasta is more popular in Italy.	Macaroni is a staple food in America and some other countries.
Shelf Life	Dry pasta has a long shelf life while fresh pasta has a short shelf life as it is made with ingredients that can easily go bad in a longer period.	Macaroni is commercially produced with a long shelf life.

Packaging and Delivery

Packaging	With Wrapping film and in wooden case, or according to the customer needs.
Delivery Time	10-15 Working days.
Shipping Type	By sea, railway, etc.

