Instant Pasta Cup Production Line

Especificaciones :

Precio	Contact us
Nombre de la marca	LOYAL
Lugar de origen	Shandong China
Cantidad minima para ordenar	1
Términos de pago	T/T,L/C,D/P
Capacidad de suministro	20 days
Detalle de Envio	20days--35days
detalles del empaque	Wooden case or wooden pellets depended on clients' require

Introducción detallada :

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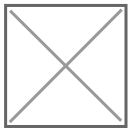
LOYAL Company Profile

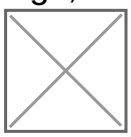
Overview of Instant Pasta Cup Production Line

Thanks to continuous Research & Development efforts in its laboratory, Loyal introduces its new Instant Pasta Line, providing a superior alternative to Asian instant noodles for convenient ready meals. In today’s fast-paced society, the demand for quick and easy meals is rising. Storci recognizes this trend and offers systems that enable you to tap into these emerging markets effectively. Our solutions not only deliver competitiveness but also uphold quality standards, meticulous attention to detail, and efficient processing.
To cater to diverse needs, we offer two packaging options: the pasta-cup, ideal for on-the-go consumption, and the packet (or sachet), providing a cost-effective option with the same quality for home use (to be poured into a container). Our Precooked Pasta Production Line integrates the latest Instant Pasta Technology, ensuring that the pasta is cooked to perfection and ready to eat within minutes. Whether you're a busy professional looking for a quick lunch option or a parent seeking convenient meal solutions for your family, our instant pasta lines offer the perfect balance of taste, convenience, and nutrition.
With our state-of-the-art machinery and expertise in pasta production, we are committed to meeting the growing demand for instant pasta products while maintaining the highest standards of quality and efficiency. Experience the convenience and deliciousness of

instant pasta with our innovative solutions designed to revolutionize the way you enjoy your favorite pasta dishes.



Loyalty Tech revolutionizes pasta-
making by melding tradition with a novel, natural, and wholesome approach. Through gent le extrusion, meticulous steam pressure control during cooking, and uniform drying, we cr aft a product that requires no cooking, merely a swift 2-
3 minute rehydration. Our instant pasta pairs seamlessly with an array of sauces and topp ings, offering a delicious and nutritious substitute for fat-laden, sodium-rich.



Industrial Instant Pasta Cup Production Line Production Process

1.RAW MATERIAL HANDLING
2.VACUUM EXTRUDER SHAPING
3.PRE-RIPENING
4.PRE-DRYING
5.DRYING
6.COOLING
7.PACKING

Work Flow Description of Instant Pasta Cup Production Line

Vacuum Mixing&Shaping

The pasta production process begins in the vacuum mixing tank, where raw materials and water are precisely measured to create the dough. With the help of high-efficiency compression screws, the dough achieves the perfect density required for maintaining its shape as it exits the die head. The press is equipped with Total Vacuum System Technology to ensure optimal results.The cutting system for macaroni is an independent unit, capable of producing various shapes of short-cut elbow macaroni by simply changing the molds, such as spirals, bends, large bends, small bends, stars, small flowers, etc.

Vibrating pre-drying and Bucket Elevator

The pasta drying process commences at this stage. Equipped with a novel motion mechanism (patented), the shaker enables considerable energy conservation. Within the shaker, the pasta surface undergoes rapid drying via hot air, preventing sticking in subsequent stages of pasta production.

Instant Pasta Steam Pre-Cooking

Our gelatinization system guarantees a consistently uniform final product, enhancing quality upon moisture restoration.

To achieve uniform and thorough cooking of instant pasta, this equipment features an innovative low-pressure steam diffusion system. The steam cooker's conveyor belt is crafted from self-cleaning PIK material, ideal for high temperatures.

Dryer

The pasta drying process occurs in two distinct zones within the dryer: the pre-dryer and the main dryer. Each zone is equipped with separate thermohygroregulation control units. Following a pre-drying stage lasting approximately 40 minutes, there's a drying phase of about 2 hours, followed by a stabilization phase of roughly 30 minutes. This ensures high-quality production with a variety of raw materials. The dryer features high-density fiberglass panels, internally lined with stainless steel sheets and silicone rubber gaskets for durability and efficiency.

Cooler

The air/water cooler features an external cooling unit designed to reduce the pasta temperature, making it suitable for storage or packaging purposes.

Application of Instant Pasta Cup production line

Our instant pasta cup production line can produce samples of various shapes of instant macaroni

Barilla Ready Pasta
Knorr Instant Cup
Instant Pasta Cup - Basilio
Halal Instant Cup Baked Pasta Noodle
Instant Cup Pasta
Huel Instant Meal Cups
Tutto Bene Cups
Instant Microwave Pasta

Instant Pasta Cup Production LineMachine Features & Advantages

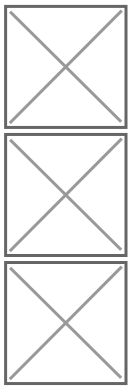
Enhanced Efficiency	Instant elbow macaroni machines operate under vacuum conditions, ensuring optimal efficiency throughout the production process.

Superior Drying Performance	These machines boast exceptional drying capabilities, resulting in quick and thorough drying of the pasta, maintaining its quality and texture.
Consistent Quality	The vacuum and drying features of these machines contribute to the consistent quality of the final product, meeting the highest standards of excellence.
Versatility	Instant elbow macaroni machines offer versatility, accommodating various pasta shapes and sizes, catering to diverse consumer preferences.
Increased Shelf Life	By effectively reducing moisture content through vacuum and drying processes, these machines help extend the shelf life of the instant elbow macaroni, ensuring freshness and quality over time.

Regarding instant pasta cup production line, what can we do for our customers?

”SINCERITY IS THE SOUL OF LOYAL ” Loyal’s vision is to create value for every customer, which inspires us-inspires us-to do what we do. With 20 years experience at the food machine field, We provide feasible solutions for every customer, from A to Z, from raw material processing to finished product packaging.

Loyal has 20,000 square meters of food machining workshops, CNC machine tools, CNC cutting machines, bending machines, automatic laser welding machines, a full set of sheet metal processing machinery and equipment, 5 hydraulic bending machines, 3 hydraulic shearing machines, and 10T cranes. 2 sets, 9 sets of 16T ~ 100T punching machines, automatic plate rolling machine, welding equipment such as electric welding, argon arc welding, automatic gas shielded welding and other welding equipment, with strong manufacturing and processing capabilities.

Loyal brand was famous well-known at global and domestic market,Loyal have Quality Management system---ISO 9001,Technology Development system ISO 9001,SGS certificate, CE certificates ,SGS and 40 patents on Technology Patent

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