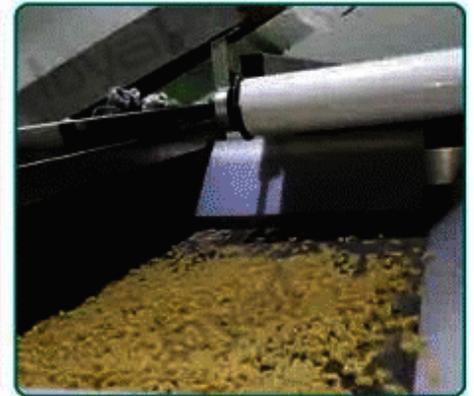
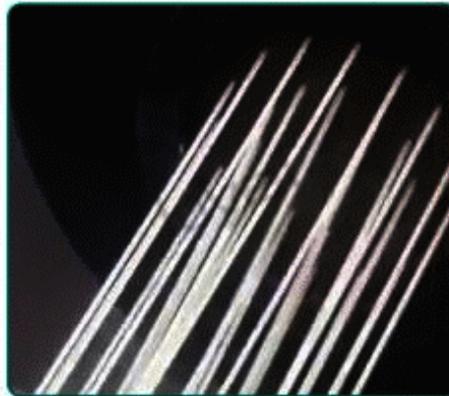
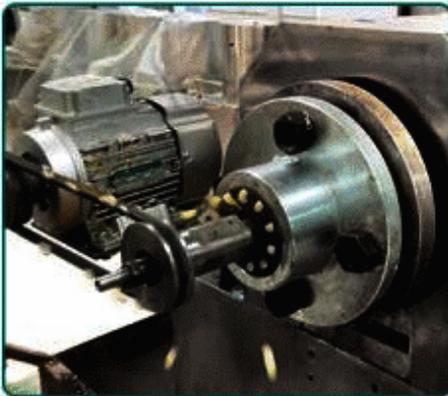


macaroni machine and couscous machine is made of stainless steel and has Italian AC motors.

Parameters of pasta machine motor

Attribute	Value
Power Rating	Different parts will use different power
Efficiency Class	IE2
AC Motor Type	Induction
Supply Voltage	220V/380V/415V
Phase	3
Output Speed	1380 rpm
Number of Poles	4
Mounting Type	Foot
Length	214mm
Rotation	Reversible
Maximum Output Torque	1.25 Nm
Series	3GAA
Depth	151mm

Details of the pasta machine



macaroni making machine, it is composed of different steps and machines, each step has a special technology, through the combined action after careful design and debugging, it can ensure that the final product has the required characteristics, and the produced product is tender and tender. Demand.

1	Ingredients and extrusion	In the dough tank, the slowly rotating paddle mixes the ingredients until the optimal hydration state is reached, thereby forming a gluten network. The entire process from quantitative feeding to extrusion is carried out under a vacuum of 40-45°C.
2	Cutting device	This machine can cut all short-cut pasta types and is suitable for installing PENNAUT equipment for cutting "pen-shaped pasta" shapes; it is equipped with an automatic centering/positioning system for the cutter disc.
3	Vibration pre-dryer	The pasta is surface-dried by hot dry air to prevent sticking. The temperature of the pasta rises to 70°C.
4	Dryer	Each layer of the machine is covered with heating pipes, and the ventilation system is enhanced to allow air to flow through the product layer. The dryer is completely isolated from the external environment, and all incoming and outgoing air is strategically managed to improve the production process. The highest temperature reached is 115°C, the stable zone is 77°C, and the average residence time is 120-145 minutes.
5	Cooler	The automatic air cooling device can reduce the temperature of the pasta to 20-25°C and prepare for the packaging stage.
6	Packing Machine	According to different packaging needs, a suitable packaging machine is equipped.

What is a sample of macaroni machine?





Comparison of NEW macaroni machine VS traditional macaroni machine

A special version with a vacuum squeezing device can get a more uniform dough and a more colorful, bubble-free final product than traditional macaroni machine

1	Parameter function improvement.	The macaroni machine and the macaroni pasta machine improve the quality of the extrusion and kneading process.
2	Widely used.	The macaroni and pasta machine and the noodle cutter are widely used for processing wheat flour and noodles, and only need to change the mold to produce various short noodle shapes.
3	Simple operation and high efficiency.	The macaroni noodle machine is a multifunctional noodle machine. The macaroni noodle machine and couscous machine are widely used in large and medium-sized restaurants wishing to produce various types of noodles. Includes four standard molds of your choice and a high-speed cutting motor.
4	Use less labor and high degree of mechanical automation.	The macaroni machine and the pasta extruder are widely used with simple and efficient operation; its external structure is made of aluminum, and the part in contact with the pasta is made of stainless steel. It is equipped with a control panel and complies with all safety and prevention regulations. And there are ways to deal with various problems.