How is pasta made in a factory step by step?

Detail Introduction :

As a kind of ordinary food, pasta is relatively popular. Most people have eaten it. There are many typ
pasta . The macaroni manufacturing machine can produce many types of macaroni. It has excellent t
various ways of eating.

Last week we just sent a pasta macaroni making machine to India

So, do you really know about pasta macaroni making machine? How is pasta made in a factory step b
How to choose among the various types of macaroni on the market? A series of questions about mac
explained in detail below.

Features of the pasta macaroni making machine:

1. Macaroni pasta machine has an automatic temperature control system, which makes temperature
easier and more accurate.
2. The screw of the pasta machine is made of gold steel and a special process, which has a longer ser
3. The conveyor belt and furnace cover are made of stainless steel to ensure the safety of the food pr
4. The application range of the production line is very wide, and different kinds of pasta can be produ
changing the mold.

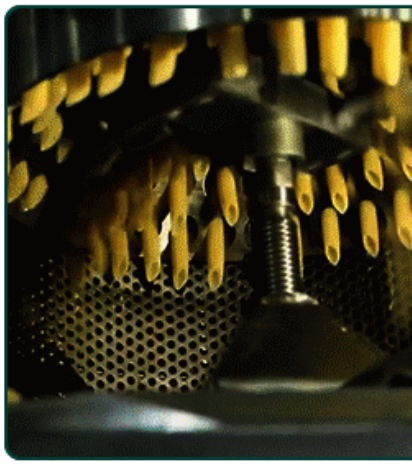
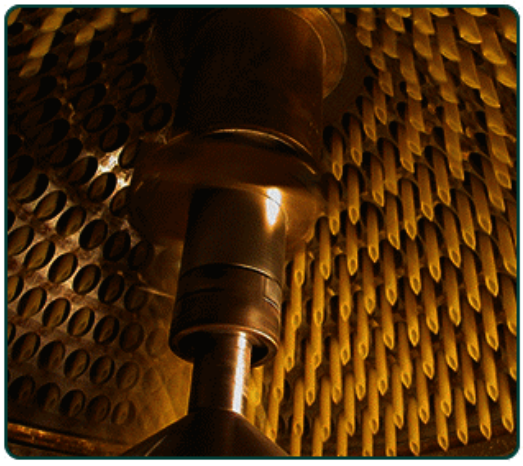
5. Reasonable design, compact structure, high degree of automation, very simple operation and high efficiency.

Composition of raw materials:

The most critical factor that determines the quality of macaroni is the raw material. The macaroni has high requirements for raw materials and must use raw materials with high enough protein content. T macaroni made in this way has a translucent light yellow and good color. The auxiliary material is ma or not. In addition, in some special products, you can also add tomato sauce, vegetable powder, salt, gluten

Motor parameters of the pasta macaroni making machine

Attribute	Value
Power Rating	2.2 kW
Efficiency Class	IE2
AC Motor Type	Induction
Supply Voltage	230 V, 400 V
Phase	3
Output Speed	2890 rpm
Number of Poles	2
Mounting Type	Flange Mount
Shaft Diameter	24mm
Shaft Length	50mm
Width	1 65mm
Current Rating	4.5A

Technical parameters of the pasta macaroni production line:

Model	A--001	A--002	A-003
Installed power	75kw	95kw	175kw
Energy Consumption	50kw	70kw	130kw
Capacity	100-150kg/h	150-250kg/h	250-400kg/h
Size	12×1.5×2.2m	15×1.5×2.2m	20×2×3m

The macaroni production line has a variety of models to choose from. The above technical parameter only for reference. It can be seen that its energy consumption is low, the work efficiency is high, and t space is small, which can save work space and work time. The price of the production line is mainly determined according to its performance. The better the performance, the higher the cost. The price naturally higher, but they are all very reasonable.

The macaroni production line has no pollutants or loss of nutrients during the processing process. Th product is high-quality, healthy and nutritious. The following are some samples of the product. It can that the color is bright, the extrusion molding effect is good, and the variety is diverse. At the same ti food produced is also smooth and delicious.

The macaroni making machine mainly uses wheat flour or corn starch as the main raw material. By c
the mold, it can produce various shapes of screw extruded food popular on the market, such as crisp
shells, spirals, square tubes, round tubes, waves, etc. The macaroni machine can complete the matur
extrusion, and molding in one step without the need of a boiler. The product has a crystal clear appe
crystal clear, and delicious after cooking.

The macaroni production line introduced today is a very trustworthy and good equipment to own. O
sold, it was snapped up by customers. With its own advantages, it has won a broad sales market and
popular both at home and abroad. If you also need this aspect, don't hesitate, this production line is
choice.