

What is a macaroni production machine?

Detail Introduction :

Macaroni is a very common staple food. It is extremely popular in Western countries. Now it has gradually penetrated into some other countries and regions. And has become a popular delicacy worldwide.

As a staple food, macaroni is in great demand in the market. In order to gain more consumer recognition. Many food processing plants are looking for more advanced equipment for production. The macaroni production machine is a highly acclaimed new type. The macaroni produced by food machinery is of very high quality. The following will introduce the macaroni production machine in detail for you.

The basic composition of the macaroni production machine:

The macaroni production machine is a professional equipment for producing macaroni. It has a wide range of uses. It is mainly composed of a mixer, a screw conveyor, a twin-screw extruder, a vibrating screen, a hoist, a dryer, a cooler, and a packaging machine. In the process, it can be used with the entire production line. Or only one of the equipment can be used.



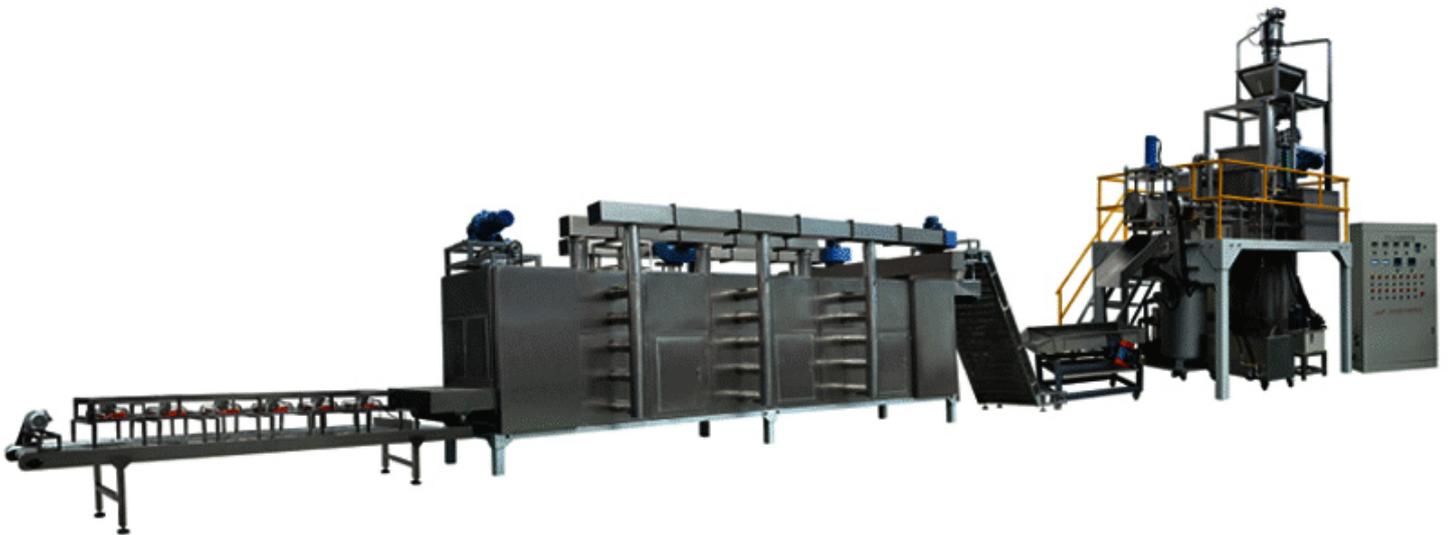
The main purpose of each equipment of the macaroni production machine:

1. Mixer: Mix wheat flour, corn flour and other raw materials with a certain amount of water and mix them evenly. The amount of water and the mixing time can be set in advance. And can be changed according to the actual situation.
2. Screw conveyor: convey the mixed dough to the twin-screw extruder. The conveying process is clean, sanitary and pollution-free. And the conveying speed is adjustable.
3. Twin-screw extruder: The dough is extruded through the extruder. The mold can be replaced or adjusted. The cutter on the mold will cut the macaroni quantitatively.
4. Vibrating screen: The made macaroni can be dispersed through high-frequency vibration. To prevent the macaroni from sticking together and reducing the quality.
5. Lifting machine: transport the made macaroni to the dryer for drying treatment.
6. Dryer: Dry macaroni quickly, the temperature can be adjusted freely. The drying uniformity is high.

The drying effect is good. And the shelf life after drying is longer.

7. Cooling: The temperature of the macaroni can be lowered. And moisture will not return when packaging after reaching normal temperature. Thus ensuring the quality of the packaging.

8. Packaging machine: Fully automated packaging of macaroni. And after packaging, it can be shipped to the store for sale.



The above is the main purpose of the equipment in the macaroni production machine. Using the above equipment. You can process and produce macaroni in various shapes. Such as shell-shaped, screw-shaped, square tube, round tube, wavy, etc. Of course, if you have special needs, if you want. You can also customize the mold to make macaroni with a special shape that is exclusive to you. In recent years, with the improvement of the economic level. Consumers have higher quality requirements for macaroni. And only professional equipment can produce the highest quality macaroni.

As a new type of food machinery. Macaroni Production Machine has been widely praised by consumers once it was launched. It has a very high reputation in the industry. And its performance has reached the world's leading level.

Macaroni Production Machine is made of food-grade stainless steel. With safe quality, simple and convenient operation, high hygiene standards. And conforms to industry standards.

The macaroni produced has a rich taste and has won unanimous praise from consumers. If you are looking for such a high-quality equipment. Welcome to contact us. We will provide you with the most favorable price and the most complete service. And look forward to cooperating with you!