HOW MUCH DOES IT COST TO MAKE PASTA?

Introdução detalhada:

Pasta is an international noodle product, which can be divided into solid and hollow. Also known as pasta in the world, it is a kind of pasta made from wheat flour. The pasta juice can be left in the hollo making it harder to dry.



THERE ARE MANY VARIETIES OF PASTA, WHICH CAN BE DIVIDED INTO THE FOLLOWING FIVE CATEGO ACCORDING TO THE SHAPE OF THE PRODUCT.

- (1) There are four types of long pasta: hollow tube, solid rod, ribbon, and ellipse, which are formed by molds.
- (2) Short pasta noodles are also divided into hollow and solid ones, generally within 25mm in length, elbow-shaped dragon sausage noodles, spiral shell noodles, etc. There are also flaky hanging flower letter noodles, and granular barley. There are many varieties of noodles, etc., and they are also formed various dies.
- (3) Nestlé-shaped products are generally oblate and spherical.
- (4) sheet-like products are extruded into thin slices and have shapes, such as dish-shaped noodles.
- (5) Granular products such as special products "artificial rice."



Generally, starch-rich grains are crushed, gelatinized, flavored, squeezed, and dried to make a variety noodles with good taste and unique flavor.



In the current market, the demand for pasta is getting higher and higher. They are sold in major resta and stores and have a broad audience. Many people like to eat pasta very much. Sales of pasta are a continuing to grow.

Although these pastas are delicious, their prices continue to increase due to increased demand. Ther many consumers who love pasta want to make their own pasta. If you make your pasta, you can deciflavor you like, so how much does it cost to make your own pasta?

HOW TO MAKE PASTA?

Many things need to be prepared to make a complete pasta. First of all, you need to buy household appliances, as well as cutting panels, rolling pins, cooking pots, etc. There is also a certain amount of resources consumed by household appliances, which need to be used according to their own circum Secondly, the process of making pasta is also important. It needs to reconcile the noodles, press the on the panel, cut the noodles, etc.,



Boil the underwater spaghetti and remove it after being cooked (soft or hard depends on personal tale Coat the removed spaghetti with a little olive oil (a few drops is enough), spread out in a large area, a naturally cool to room temperature. At the same time, cook 2 packs of beef instant noodle vegetable with the water used to cook the spaghetti, and remove them for use. Put a little salad oil in the pot, a pack of beef noodle sauce pack when the oil temperature is not up, and adjust the aroma to get the sand the prepared vegetable pack (which has been blanched into cooked vegetable leaves and small be cubes) into the pot, low heat, Stir evenly with chopsticks. The above are the steps to make pasta.which requires a lot of labor and time costs.



For pasta manufacturers, it's not cost-effective to make them by hand. Our company can provide you most affordable set of macaroni manufacturing machine, which can solve a large amount of cost for macaroni manufacturing machine has high production efficiency and advantages. The product quality no manual intervention is required, and the manufacturer's cost can be reduced to the greatest extends



THE PRODUCTION PROCESS:

MIXER SCREW CONVEYORSINGLE SCREW EXTRUDER WITH COOLING SYSTEMPULLING AND CUTTING MACHINEHOISTERDRYING MACHINECOOLING CONVEYOR



MOTOR PARAMETERS OF DRY PASTA PRODUCTION LINE

Parameter Model	LD 3000-A	
Voltage	380 V/50Hz,3 phase	
Instant Power	150kw	55kw
Actual power consumption:	120 kw	35kw
Capacity	80-120 kg/h	
Diameter:	23000 X 1500 X 2600 mm	
Worker	Macarini: 1-2	



If you use our macaroni manufacturing machine, you only need to spend the cost of raw materials. In electricity, we will save energy and reduce emissions to the greatest extent. Let you make the best que products at the least cost.