

The advantages of the industrial pasta production equipment

The emergence of the Industrial Macaroni Pasta Production Line has brought great convenience to food processing plants and conforms to the development of the times. Driven by technology, it is also developing in a more advanced direction.

When it comes to pasta, everyone is familiar with it. It is the type of staple loved by millions. Pasta is made from grain, one of the basic food groups in a healthy diet that also can include vegetables, fruits, fish, and poultry. It's a good source of energy and can give you fiber, too, if it's made from whole grain. It was originally produced in Italy and then slowly introduced to China over the years. Thanks to its affordability and versatility in the kitchen, pasta makes up a staple in the average diet for a lot of people. It is now well known by the Chinese people and has become a popular food among consumers.

At present, with the advancement of science and technology, the pasta production process has also been significantly improved. More information in detail will be introduced further in the article, and the production line has been developed and manufactured following the trend of the times, with advanced technology, stable performance, and precise parameter control. , The automation level has reached the highest level within the industry, and undoubtedly, it is the most ideal equipment for producing high-quality pasta of all types.



Industrial Macaroni Pasta Production Line consists of a mixing system, an extrusion system, a cutting system, a drying system, a cooling system and a packaging system. Its components include a mixer, a screw conveyor, a screw extruder, a dryer, a cooler, and a packaging machine. The main features of the equipment are as follows:

Mixer:

1. Mix the raw materials with water and additives thoroughly and evenly.
2. A wide range of raw materials options, a variety of raw materials can be mixed.

3. The motor is a well-known brand in China, and it has been used for a long service time.
4. The part of the mixer in contact with the material is made of stainless steel.
5. The discharge port adopts a new type of handle opening design, which has good sealing performance.

Screw extruder:

1. Various screw design rates can meet different process requirements accordingly.
2. It adopts a building block structure, which can be combined according to different needs.
3. The compulsory lubrication system can ensure a longer operating life of the equipment.
4. The automatic temperature control system makes the temperature control more intuitive and the parameters more accurate.
5. High self-cleaning ability; it can be cleaned without disassembly when shutting down.
6. The main extruder adopts frequency conversion speed regulation, with high degree of automation and stable performance.
7. The screw is made of alloy steel with a special process, which is durable, with high pressure and longer screw life.
8. The equipment has many materials, many products, and flexible collocation. Different products can be produced according to various models and collocations.



Dryer:

1. The running speed of the mesh belt can be controlled.
2. The temperature can be adjusted at will and set according to needs.
3. The belt and heat preservation part are made of stainless steel, which is suitable for the food industry.
4. The food-contact part is made of stainless steel, the bracket is painted iron, and the motor is a well-known brand.
5. Compact structure, small floor space, large drying area, small surface area, low emissivity, and high thermal efficiency.

The macaroni pasta production process is a process in which raw materials such as flour and water are mixed, extruded, and dried into a certain shape and length. Nonetheless, the production process is exceptionally advanced, avoiding the disadvantages of the traditional macaroni production process, and the processed product has better quality, better taste, safer and healthier.



The industrial pasta production line can use potato starch, corn starch, tapioca starch, wheat flour, corn flour, etc. as raw materials, and can produce different types and shapes of products by changing molds, such as macaroni, pasta, crisp peas, shells, spirals, square tubes, Circular wave, etc., the application range is very wide.

The emergence of the [Industrial Macaroni Pasta Production Line](#) has brought great convenience to food processing plants and conforms to the development of the times. Driven by technology, it is also developing in a more advanced direction. The components of each part of the equipment have unique advantages, advanced design, exquisite structure, constitute the entire flawless production line. Indeed, it surely is an ideal equipment for a new generation.