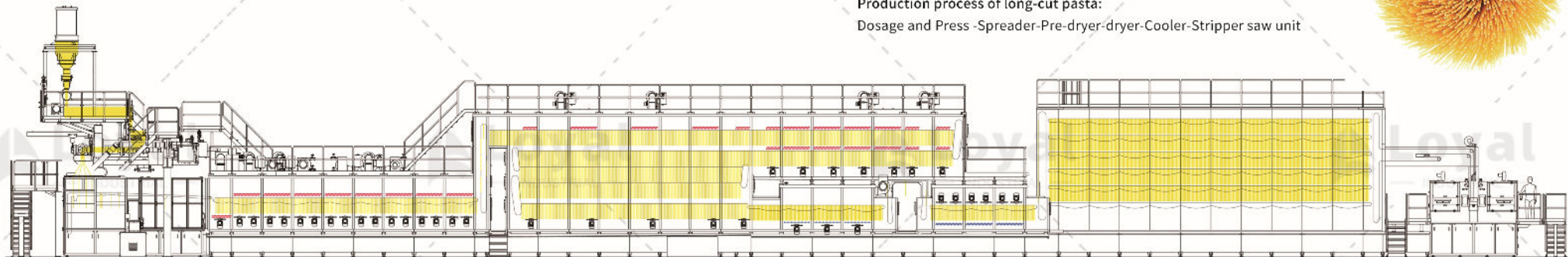


LONG-CUT PASTA PRODCUTION LINE

长切意面生产线

生产线平面图展示 Production Line Floor Plan



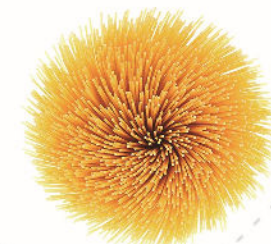
生产流程 Production Process

长切意大利面的生产流程:

混料混合-挤出-成型-振动干燥-连续干燥-冷却。

Production process of long-cut pasta:

Dosage and Press - Spreader-Pre-dryer-dryer-Cooler-Stripper saw unit



设备介绍 Equipment Introduction

Loyal 长切意大利面机器的特点:

采用真空挤压技术, 真空混料, 输送 挤压; 可连续式生产, 通心粉整套流水线具备全自动运行模式; 烘干流水线采用热活动系统; 配备环境监测自动补偿系统; 带有全自动运行的真空搅拌及真空挤压系统; 烤箱带有保湿系统。

Features of the Loyal Long-cut Pasta production line:

Adopt vacuum extrusion technology-vacuum mixing, vacuum conveying and vacuum extrusion; Continuous production, the entire macaroni assembly line has a fully automatic operation mode; The drying line adopts a thermal activity system; it is equipped with automatic environmental monitoring compensation system; With fully automatic vacuum mixing and vacuum extrusion system; The oven has a moisturizing system.

技术参数 Technical Parameter

型号 Item No.	产能 Capacity (kg/h)	功率 Power (KW)	尺寸 Size (L*W*H)
LYL-100	100kg/h	12kw	1200×800×1500mm
LYL-200	200kg/h	22kw	1500×1000×1800mm
LYL-300	300kg/h	30kw	2300×3000×4200mm
LYL-500	500kg/h	65kw	3000×3000×4200mm
LYL-1000	1000kg/h	75kw	4500×4000×5200mm

