

# SHORT-CUT PASTA PRODCUTION LINE

## 短切意面生产线

- 1 预混 Pre-mixing Machine
- 2 拌粉机 Mixing Machine
- 3 真空挤压机 Vacuum Extruder
- 4 成型机 Molding Machine
- 5 振动干燥机 Vibration Drying Machine
- 6 连续干燥机 Continuous Drying Machine
- 7 冷却机 Cooling Machine



### 设备介绍 Equipment Introduction

#### 真空工艺的优势:

- 1.真空预混料水和面粉完全混合，减少成品表面白点的形成。
- 2.成品口感更劲道，原料最大程度的充分混合，提高了面筋形成率
- 3.保持成品面食的良好颜色，温和的成型阶段使意大利面的颜色更鲜艳。

#### Advantages of vacuum process:

1. The water and flour of the vacuum premix are completely mixed to reduce the formation of white spots on the surface of the finished product.
2. The finished product tastes stronger. The raw materials are mixed to the greatest extent and the gluten formation rate is improved.
3. The gentle shaping stage results in pasta with brighter colour. The complete vacuum blocks the enzyme Poliphenol Oxidase--responsible for the oxidisation of the semolina pigments, thus preserving the amber yellow colours given by the carotenoids and flavonoids. The vacuum also deactivates the enzyme, Lipoxygenase, responsible for turning colours grey and the development of unpleasant odours caused by the oxidation of the lipids. The partial deactivation of alpha and beta amylase leads to a reduced occurrence of the Maillard reaction, i.e. the pasta turning brown during drying.

### 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)  |
|-------------|--------------------|---------------|------------------|
| LYS-100     | 100kg/h            | 12kw          | 1200×800×1500mm  |
| LYS-200     | 200kg/h            | 22kw          | 1500×1000×1800mm |
| LYS-300     | 300kg/h            | 30kw          | 2300×3000×4200mm |
| LYS-500     | 500kg/h            | 37kw          | 2700×3000×4200mm |
| LYS-1000    | 1000kg/h           | 75kw          | 4000×3500×5200mm |
| LYS-2000    | 2000kg/h           | 90kw          | 4500×3500×5200mm |

