

Automated Food Processing Line

This automated system is designed for continuous operation in food processing and similar applications. It features a feeding hopper, mixing unit, and multiple output chutes, all constructed with stainless steel components.



Overview

High-Efficiency Pasta Production

This automated food processing line utilizes advanced vacuum pressure technology to ensure the production of high-quality pasta from a wide variety of flour types. The fully integrated system manages the entire workflow, from initial flour sieving and continuous vacuum extrusion to fixed-length cutting, temperature-controlled drying, and final automatic packaging. Designed for industrial-scale operations, this solution offers consistent performance and reliability.

Production Capabilities

Production Capacity

2000 kg

Minimum Output (8-hour shift)

8000 kg

Maximum Output (8-hour shift)

Workflow Stages

- Flour sieving
- Automatic pneumatic powder transport
- Continuous vacuum extrusion
- Fixed-length cutting
- Constant temperature and humidity drying
- Air-cooled automatic weighing and packaging

Certifications

Compliance & Standards

CE Certified

Technical Features

Key Technology

Vacuum pressure surface breakthrough technology