

Commercial Corn Noodle Extruding Machine GG-200



Corn noodle extruding machine is one kind of new type screw noodle extruder based on Extrusion machinery, successful development a new single (double) screw food extruder, it has a novel design, reasonable structure, beautiful shape, simple operation, easy maintenance and clean-up, power can be produced and so on. It is mainly used in the production of corn cooked noodles, but also the production of various interviews noodles, spicy noodle bar, and so on.

- Advanced production technology, USES the new technology of biological degeneration, raw material by extrusion automatic convergence.
- Automatic forming. No need to cooking.
- The machine has wide application scope which can process rice flour, flour, corn flour, buckwheat flour, sweet potato flour, potatoes flour, green beans flour, etc.
- This machine is a kind of multifunctional machine, which can be used to make the rice noodles, rice cake, cold noodles and corn noodles.
- The mechanical energy can be converted into heat energy automatically, so the materials will be extrusion, curing and its finished products can be eat directly.

Advantages:

- Compact, simple operation, no residual corn residue, to be completed by feeding, crushing, cooked, came forward process, to retain the full flavor and nutrition of corn.
- This fully automatic machine uses the powder and starch of rice, corn, wheat etc as main raw materials.
- The processing is convenient, which can instant produce cooked rice cakes, rice noodles, corn noodles, cold noodles and silk noodles.
- It can make different shape product after changing different molds.
- Whole producing process without any pollution or waste;
- Multifunctional,easy to operate ,saving energy and labors,low cost;
- It is used widely in noodle processing plant and small model noodle bars.

Technical Parameters:

Model	Capacity(kg/h)	Power(kw)	Weight(kg)	Dimension(mm)
GG-200	200 (corn noodle)	19.5	700	1220*840*1860