

PRODUCTION LINES FOR



FILLED PASTA AND GNOCCHI

Production lines for filled pasta and gnocchi are specialized equipment used in the food industry to produce various types of filled pasta, including ravioli, tortellini, and agnolotti, as well as potato-based gnocchi. These production lines typically involve several steps, including dough preparation, filling preparation, shaping, cutting, and drying.

Stages

1. Mixing

Mixing the dough or batter, which typically consists of flour, water, and other ingredients such as eggs or potatoes.

2. Extrusion

Extruded through a special nozzle to create the desired shape of the pasta or gnocchi.

3. Filling

Used to inject a pre-made filling, such as cheese or meat, into the pasta.

4. Cutting

Cut to the desired length using a cutting machine. The gnocchi can be shaped and cut at this stage as well.

5. Drying

Dried in a drying chamber to remove excess moisture and improve its shelf life.

6. Packaging

The dried pasta is packaged into bags or containers for storage and distribution.

- The entire production line is usually automated, with each stage of the process controlled by computer systems and sensors to ensure that the final product meets the required specifications in terms of shape, size, texture, and quality.
- The market is influenced by the development of new and innovative products, such as vegan and plant-based options, that require specialized production processes.

