

Large-capacity Instant Noodle Production Line

Introduction of Large-capacity instant noodle production line

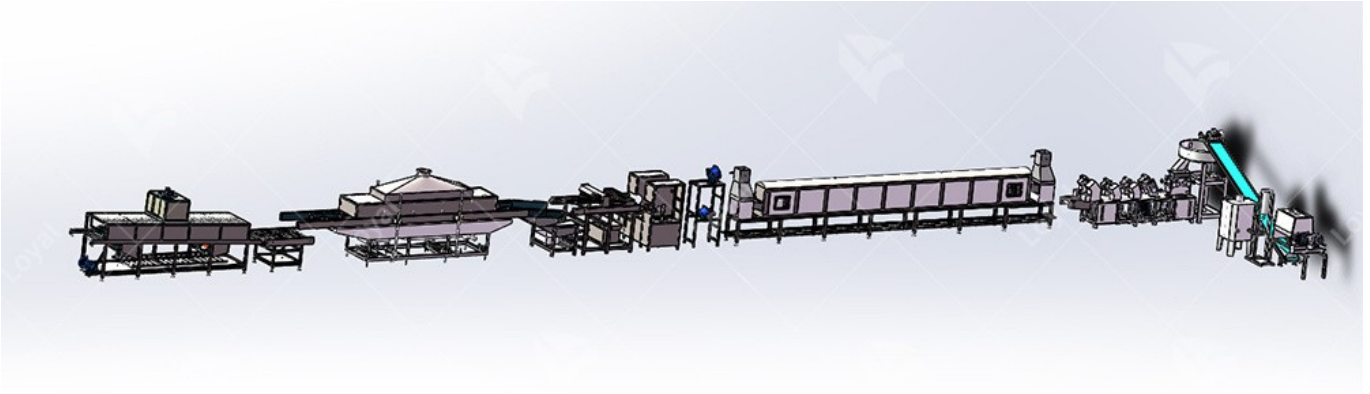


Loyal series of deep-fried instant noodle production line, advanced technology, high capacity, low consumption, high degree of automation, from maturation to cooling process are using touch screen process parameters preset, photoelectric tracking, frequency conversion speed control, PLC program control, to achieve a single machine fine-tuning, the whole line linkage, synchronous lifting speed program control.

The equipment and food contact surface are made of stainless steel and food grade materials, which meet the requirements of food hygiene standards. The product has the characteristics of fragrant, crispy and crispy, and the noodles are smooth and sinewy.

Large-capacity instant noodle Production line components

Instant noodle production line consists of alkaline water mixing tank, —brine meter, —mixer?noodle mixing machine?, —disc maturing machine, —roll forming machine, —steam machine, —square noodle cutting machine, — round noodle cutting machine, —round noodle forming machine, —noodle box changer for round noodle, — frying machine, —oil tank, finishing machine, —cooling machine, —conveyor and packing machine.



Large-capacity instant noodle Production Process

1. The production of instant noodles starts with the mixing of raw materials. The mixer will mix the raw materials evenly.
2. Then the raw materials are put into the feeder of the rolling and pressing machine by workers, and the rolling and pressing machine will press the dough into dough sheets.
3. Then the dough sheets are transported to the steamer through the conveyor. Generally, the steamer can use electric heating for small production, but steam heating is used for large production.
4. Under the action of the steamer, the dough sheet is cooked.
5. Through the steamer, the noodles are transported to the cutting machine, which is used for the noodles cutting and dividing.
6. Next, the noodles are transported to the noodle box. There are square and round noodle boxes, where someone usually arranges the noodles in the box so that the noodles are evenly distributed inside the box.
7. Next, the noodles go into the fryer, where they are shaped to make them crispier.
8. After the fryer is finished, the noodles go into the cooling machine where the noodles are cooled down to room temperature and then transported through the conveyor to the packaging machine where the noodles are packaged and ready for sale.



Large-capacity instant noodle Production line advantages

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| we are the first one we can adopt the Vacuum negative pressure cold extrusion technology. | Loyal series fried instant noodle production line has advanced technology, high capacity, low consumption and high automation, | from maturation to the cooling process all adopt the touch screen process parameter presetting, |
| photoelectric tracking, frequency conversion speed control, PLC program control, photoelectric tracking, | frequency conversion speed control and PLC program control, realizing single machine fine-tuning, | whole line linkage and synchronous lifting speed control. |
| Realize the whole line synchronous coordination control, cut off the number of knife show, surface fast Weight can be adjusted in the state of non-stop machine. Frying temperature self-control, safe and reliable, easy maintenance, low oil content of pastry, authentic high rate. | Mixing machine adopts elliptical type paddle double shaft double speed technology, add more water, material in the moisture combination more uniform. Maturing machine It adopts the technology of static dough waking, which basically ensures the consistency of dough maturing. | Noodle rolling machine adopts 9 pairs of cold and hard alloy rollers, and the noodles After steaming, it adopts soaking and flavoring technology. The equipment and food contact surface are made of stainless steel and food grade material, which meets the food The equipment is made of stainless steel and food-grade material to meet the requirements of food hygiene standards. |

The product has the characteristics of fragrant, crispy and crispy, and the noodles are smooth and sinewy.

Large-capacity instant noodle Production line parameters

| Large-capacity instant noodle Production line parameters | | | | | | |
|--|---------|-------------------|----------------|-----------------------------|----------------------|-------------|
| Capacity | Workers | Steam consumption | Steam pressure | Number of steam connections | Electric consumption | Layout size |
| 30000pcs/8hours | 4 | 800-1000 kg/h | ≥ 0.8 mpa | 3 | 45kw | 40*5*5m |
| 60000pcs/8hours | 4 | 1200-1400 kg/h | ≥ 0.8 mpa | 3 | 60kw | 50*5*5m |
| 80000pcs/8hours | 4 | 1600-1800 kg/h | ≥ 0.8 mpa | 3 | 85kw | 60*6*5m |
| 120000pcs/8hours | 5 | 1800-2000 kg/h | ≥ 0.8 mpa | 3 | 92kw | 70*6*5.5m |
| 160000pcs/8hours | 5 | 2000-2200 kg/h | ≥ 0.8 mpa | 3 | 110kw | 80*7*5.5m |
| 200000pcs/8hours | 5 | 2400-2600 kg/h | ≥ 0.8 mpa | 3 | 120kw | 90*7*5.5m |

Large-capacity instant noodle Production line application

The instant noodle production line is suitable for the production process of instant noodles with large and small outputs. It is fully automatic and requires less labor. After passing the production line process, it can be directly sold.

