What Is Instant Noodles Line Technology?

Introduction Of Instant Noodles Making Machine:

An instant noodles making machine is a specialized equipment used for the mass production of instant noodles. It is designed to mix, knead, roll, cut, steam, and fry noodles in a continuous process. The machine can produce different types of noodles, including straight, wavy, and round shapes.The instant noodles making machine is made up of several components, including a dough mixer, a dough roller, a noodle cutter, a steamer, and a fryer. The dough mixer is used to mix the flour and other ingredients with water to form a dough. The dough roller then flattens the dough into thin sheets, which are then cut into noodle shapes by the noodle cutter. The noodles are then steamed and dried to remove excess moisture before being fried to make them crispy.The machine is usually made of high-quality stainless steel to ensure hygiene and durability. It also comes with different features such as automatic temperature and humidity control, automatic cutting, and automatic seasoning to make the production process more efficient and consistent.

Overall, an instant noodles making machine is an essential tool for businesses that produce instant noodles on a large scale. It can help increase productivity, reduce labor costs, and ensure the quality and consistency of the final product.

Flow Chart Of Commercial Instant Noodles Processing Line:

Flour Mixing---Dough Kneading---Dough Aging---Noodle Rolling---Noodle Cutting---Steaming---Frying---Cooling---Seasoning---Packaging

The Equipment Using In The Instant Noodles Making Machine:

1.**Flour mixer**: Used for mixing wheat flour and other ingredients such as salt and water to make dough.

2.**Dough kneading machine**: Used for kneading the dough to make it smooth and elastic.

3.**Dough aging machine:** Used for allowing the dough to rest and age before being rolled and cut.

4.**Noodle rolling machine:** Used for rolling the dough into thin sheets.

5.**Noodle cutting machine:** Used for cutting the sheets into noodles of the desired shape and size.

6.**Steaming machine:** Used for steaming the noodles to cook them.

7.**Frying machine**: Used for frying the noodles to remove moisture and add texture.

8.**Cooling machine**: Used for cooling the fried noodles to room temperature.

9.**Seasoning machine:** Used for adding flavorings and seasoning to the noodles.

10.**Packaging machine**: Used for packaging the noodles in individual portions or bulk packs.

Feature Of Instant Noodles Machines:

1.**Automatic operation:** Instant noodles machines are fully automated, allowing for consistent and high-quality production.

2.**High production capacity:** Instant noodles machines are capable of producing large quantities of instant noodles in a short amount of time.

3.**Customizable design**: Instant noodles machines can be customized to produce noodles of different shapes, sizes, and flavors.

4.**Hygienic design:** Instant noodles machines are designed to be easy to clean and maintain, ensuring hygienic production.

5.**Energy efficiency:** Instant noodles machines are designed to be energy-efficient, reducing energy costs and environmental impact.

6.**Advanced control system**: Instant noodles machines use advanced control systems to monitor and adjust the production process in real-time, ensuring consistent quality and minimizing waste.

7.**Safety features:** Instant noodles machines are equipped with safety features to protect operators and prevent accidents.

8.**Durability**: Instant noodles machines are built to withstand the demands of continuous operation, ensuring a long service life.

Parameter Of Instant Noodles Machine:

Large-capacity instant noodle Production line parameters						
Device mode	Yield	Steam consumption Kg/hour	Size of Fnct or:Model No.	0pening width	capacity	Operator ?2 Without packaging people)
LYN-II 3Y	30.000pieces/8h	1000-1200	60×6×4.5	216~260	42	4
LYN-II 6Y	60.000 pieces/8h	1200-1400	76×8×4.5	300~330	56	4
LYN-II 8Y	80.000 pieces/8h	1300-1500	76×8×4.5	420~450	68	6
LYN-II 10Y	100,000 pieces/8h	1400-1600	95×8×5.0	420~450	80	6
LYN-II 12Y	120,000 pieces/8h	1800-2000	95×8×5.0	510~550	83	6
LYN-II 16Y	160,000 pieces/8h	2000-2400	110×10×5.5	630~650	106	7
LYN-II 18Y	180,000 pieces/8h	2400-2600	110×10×5.5	720?730	114	7
LYN-II 20Y	200,000 pieces/8h	2600-2800	120×12×5.5	765~800	125	8
LYN-I1 25Y	250,000 pieces/8h	3000-3200	120×12×5.5	870~900	190	8

Small-capacity instant noodle Production line parameters					
Model	Powder	Powder consumption	output	Heating Mode	Size(L*W*H)
LY-E	80.5kw	50kw	11000bags/8h	Electric heating	23000*1500*1800mm
LY-S	10kw	10kw	11000bags/8h	Steam heating(cooker,fryer),other machine droved electric	23000*1600*1800mm

Applications Of Instant Noodles Production Line:

1.**Commercial production of instant noodles:** Instant noodles production lines are used to produce instant noodles on a large scale for commercial purposes. This includes production for both domestic and international markets.

2.**Customized instant noodles production**: Instant noodles production lines can be customized to produce noodles of different shapes, sizes, and flavors, allowing manufacturers to cater to the specific preferences of their target markets.

3.**Food processing:** Instant noodles production lines are also used for food processing, including the production of other types of noodles, pasta, and snacks.

4.**Research and development:** Instant noodles production lines can be used for research and development purposes, allowing manufacturers to test and develop new instant noodle products.

5.**Food testing and quality control:** Instant noodles production lines can also be used for food testing and quality control purposes, ensuring that the final product meets the required standards of quality and safety.