Discovering The World Of Instant Noodle Production

Detail Introduction :
Instant Noodles Production Line Detail Introduction
Reference
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Instant noodles have become a global food phenomenon, offering quick preparation, affordability, and extended shelf life thanks to advanced industrial processing. Their convenience and diverse flavor profiles have made them a go-to choice for busy lifes catering to a wide range of culinary preferences.
We specialize in designing and manufacturing complete instant noodle production lin offering both fried and non-fried varieties to meet different market demands. Our proc solutions are highly customizable, allowing clients to tailor equipment specifications b on their unique production requirements.
A standard instant noodleprocessing machine integrates multiple specialized machin including:
?Dough preparation systems (salt-water mixer, measuring unit)
?Kneading and maturation equipment (dual-speed mixer, aging machine)
?Forming section (multi-stage calendering rolls)
?Cooking systems (steam chambers for gelatinization)
?Cutting and portioning units
?Final processing (frying or drying systems, cooling conveyors)
roduct specifications.
?Improving flow and readability
?Removing repetitive phrasing
?Organizing information more logically
?Using more natural English expressions
?Keeping all the original technical specifications)
Modern instant noodle manufacturing represents a sophisticated integration of food engineering and culinary science. Our advanced production systems incorporate spe equipment to create consistent, high-quality noodles with exceptional texture and flav

Core Components of the Instant Noodle Production Line

The production process begins with our vacuum dough mixer, a precision-engineered that thoroughly combines flour and water under controlled atmospheric conditions. Th vacuum mixing technology enhances gluten development, resulting in dough with sup elasticity and workability - the foundation for noodles with perfect bite and mouthfeel.

Following mixing, the automatic speed-controlled waking and maturing machine allow
dough to properly hydrate and develop its protein network. This critical resting phase
significantly impacts the final product's texture, creating noodles that are springy yet t
The compound dough calendar with lateral corrugated rollers processes the dough th
five precisely calibrated paths. This multi-stage sheeting process:
Gradually reduces dough thickness to prevent gluten damage
?Creates uniform noodle strands
?Extends product shelf life by optimizing moisture distribution
?Precision Forming and Cutting Systems
Our speed-controlled noodle press machine and specialty cutting unit work in tandem
produce noodles of consistent quality. The cutting system features:
?Frequency-controlled speed adjustment
?Interchangeable dies for various noodle shapes (straight, wavy, flat)
?Precise portioning capabilities
?The straddle cutting mechanism ensures accurate length control, while our proprieta
shower system gently separates strands to prevent clumping before cooking.
?Production Capacity and Configuration Options
Our equipment serves multiple market segments:
?Western-style eateries and bistros
?Asian restaurants and noodle bars
?Snack food manufacturers
?Bakery and café chains
?Institutional food service providers
?Fried vs. Non-Fried Production Technologies

Parameters

Model	Capacity	Heating type
LYN-11 3Y	30,000pieces/8h	Electrical,gas,steam
LYN-11 6Y	60,000pieces/8h	Electrical,gas,steam
LYN-11 8Y	80,000pieces/8h	Electrical,gas,steam
LYN-11 10Y	100,000pieces/8h	Electrical,gas,steam
LYN-11 12Y	120,000pieces/8h	Electrical,gas,steam
LYN-11 20Y	200,000pieces/8h	Electrical,gas,steam

Equipment Of Line Process	Equipment Definition

Alkali Water Mixing Tank	Material:,Body,Shaft,Mixing Device Stainless Steel 316 Body Was Made By 316ss Water Pump,Pipe,Valve Made Of Stainless Steel Water Pump:0.75kw Volume:1000l Size(Mm):1000(L) X1000(W) X 1220(H)
Alkali Water Measuring Device	Body Made Of Stainless Steel316 Water Pump,Pipe,Valve,Supporter Made Of Stainless Steel Volume: 100l Size(Mm):318(Ø)×1000(H)
Flour Mixer	Touching Flour Parts Stainless Steel?Frame And Driving Parts Carbon Steel,Mixing Time Is About 15minutes Power:5.5kw Capacity:100kg / Batch Size(Mm): 1700(L)×600(W) ×850(H) Round
Disk Aging Machine	Material: Tray,Rod Made Of Stainless Steel Driving Fitting,Supporter Made Of Carbon Steel Size(Mm): ?1200x2000mm Power: 1.5kw ,With Speed Reducer
Rolling Machine	Material:Feeder,Roller Protective Plate,Guard Board On Two Sides Made Of Stainless Stee Lroller:6 Pairs Roller Width 220mm, ?126mm×2(Line Roller) ?168 ?×1, ?126 ?×3 Power: 3+4kw ,(Converter Speed Control) Roller Side,Supporter,Driving Fitting Made Of Carbon Steel Scrapper: Copper Guard Board For Roller:Nylon Noodle Press Roller:Cold-Hard Alloy Cast Roller Dough Sheet Conveying Belt: Edible Rubber Size(Mm): 4500(L) ×900(W) ×1400(H) Mm
Oil Tank	Size:1500l New Oil 500l Old Oil Include Frame Ladder Made Of Carbon Steel

Arranging Machine	Material:Chain,Salve,Sliding Plate Made Of Stainless Steel. Driving Part Made Of Carbon Steel Size(Mm):1500(L) ×1350(W) ×1200(H)
Conveying Machine	Including:Supporter,ConveyingPlate Material:Supporter,Driving Fitting,Machine Leg Made Of Carbon Steel, Conveying Plate Is Food Grade Length:2.5m Power: 0.37 Kw,Mechanical Infinite Speed Control Weight:800kg

The fried instant noodle production line has advanced technology,large pro capacity,low consumption and high degree of automation.It adopts touch screen parameter preset, photoelectric tracking, frequencyconversion speed regulation a program controlfrom ripening to cooling process, which realizes single-machine adjustment, Full line linkage, synchronous speed up and down program control.It synchronous and coordinated controlof the wholeline, the number of cutting k displayed, and the weight of noodle blocks can be adjustedwithout stopping the m The dough mixer adopts the double-shalt and double-speed technology of elliptical which can add more water and combine materials and water more evenly.

Key Features of the Fully Automatic Instant Noodle Mach

The modern instant noodle production line stands out due to its innovative enginee smart automation. Below are the critical features that make this energy-efficient pro system a game-changer for manufacturers:

1. High-Speed Production with Precision

Output Capacity: Processes up to 35,000 packets per hour, ensuring mass pro without quality compromise.

Automated Thickness Control: Laser-guided sensors adjust dough thickness (± accuracy), eliminating inconsistencies.

2. Advanced Energy-Saving Technology

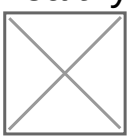
Heat Recovery System: Captures and reuses 70% of wasted steam energy, dr lowering fuel costs

Eco-Friendly Frying: Patented low-temperature frying chambers reduce oil consum 50% while maintaining texture.

Smart Power Management: AI-driven load distribution minimizes idle power usage.

3. Intelligent Automation & User-Friendly Controls

PLC & HMI Interface: Operators can adjust settings (cutting width, frying time touchscreen dashboard.
Predictive Maintenance: IoT sensors detect wear-and-tear, scheduling repairs breakdowns occur.
4. Hygienic & Safety-Compliant Design
FDA-Grade Stainless Steel: Corrosion-resistant, easy-to-clean surfaces meet HAC ISO 22000 standards.
Closed-Loop Production: Minimizes human contact, reducing contamination risks.
Emergency Shutdown: Auto-triggers if deviations (overheating, pressure spik detected.
5. Customization & Scalability
Modular Design: Easily upgradable for new noodle types (e.g., non-fried, gluten-free)
Final Verdict: Instant Noodles - A Smart Choice for Modern Lifestyles
Instant noodles have long been misunderstood, but the truth is they offer convenienc affordability, and versatility that perfectly suit today's fast-paced world. Rather than fe them, we should recognize their benefits when consumed wisely:
? Time-Saving Nutrition: In just minutes, you get a satisfying meal that provides quick energy—ideal for students, busy professionals, and emergency situations.
? Customizable & Balanced: Boost their nutrition by adding veggies, eggs, or lean pr create a wholesome, balanced dish.
? Global Comfort Food: From ramen in Japan to Indomie in Indonesia, instant noodle cultural staple loved by billions, proving their enduring appeal.
Tip for Healthier Enjoyment:
?Choose non-fried or air-dried varieties for lower fat content.
?Use half the seasoning packet to reduce sodium.
?Pair with fresh ingredients to enhance flavor and nutrition.
Bottom Line: Instant noodles are not the enemy—they’re a practical, delicious option you need a quick meal. By making smart choices and occasional upgrades, you can them guilt-free as part of a varied diet. After all, in moderation, even convenience can healthy!



Instant Noodles Production Line Detail Introduction

In the fast-paced modern lifestyle, instant noodles have become an indispensable foo choice for consumers worldwide. From Asian brands like Nongshim and Myungdong international brands like Nissin, major manufacturers have significantly benefited from thriving market. Our intelligent production lines meet diverse market demands, capab producing a variety of products including traditional square noodles, specialty round n and healthy whole grain noodles. The innovative instant noodle frying production line integrates multiple patented technologies, enhancing productivity while achieving ene efficiency and environmental protection. The entire line features an intelligent control

system, utilizing human-machine interaction touchscreens for precise parameter adjustments, combined with advanced photoelectric tracking and variable frequency s control technology, ensuring fully automated operation from raw material maturation t finished product cooling. The PLC program control system not only finely regulates ea individual machine but also coordinates synchronized operations across the entire lin Notably, our dynamic weighing system supports real-time adjustments without downt while our unique dual-speed elliptical kneading technology significantly improves dou uniformity. We are committed to providing comprehensive solutions for our clients, of full support from equipment customization to after-sales service. This smart productio integrating core processes such as mixing, rolling, steaming, shaping, and drying, represents the highest standard in the instant food manufacturing industry, delivering delicious, and convenient food experiences to consumers globally.

FAQs About Instant noodles production line

Q1: What's the production capacity of a standard instant noodle line, and can it be customized?

A:Standard Output: A mid-range production line typically produces 10,000–30,000 pa per hour, depending on noodle type (fried/non-fried) and packaging complexity.

Customization Options: Capacity can be scaled up (to 50,000+ packets/hour) or down small-batch artisanal brands). Adjustable cutters, fryers, and drying tunnels allow flex for thickness, shape, and moisture content.

Q2: How do I ensure hygiene and food safety in the production line?

A:Critical Measures:

Stainless Steel Surfaces: All contact parts should be FDA/EC-grade stainless steel fo cleaning.

Closed-Loop Systems: Minimize human contact in mixing, cutting, and packaging.

Automated CIP (Clean-in-Place): Self-cleaning nozzles for pipes and tanks.

Certifications: Look for lines compliant with ISO 22000, HACCP, or GMP.

Testing: Regular microbial swab checks on conveyor belts and extruders.

Q3:How much energy does an instant noodle line consume, and are there energy-sa solutions?

A:Energy Use: Traditional lines consume 200–500 kWh per ton of noodles, with frying the most energy-intensive step.

Eco-Upgrades:

Heat Recovery Systems: Reuse steam/waste heat (cuts energy use by 20–30%).

Solar-Assisted Dryers: Renewable energy for non-fried lines.

Low-Oil Frying Tech: Reduces oil heating time and waste.

ROI: Energy-efficient retrofits often pay for themselves in 1–2 years via lower utility b

Sample of instant noodle products

With the advancement of times and market upgrades, the instant noodle industry is undergoing a transformation from 'simple convenience' to 'quality and health'. Throug intelligent upgrading of production equipment, innovation in packaging materials, and application of automated devices such as mixers and proofing machines, this industry

labeled as 'low-end fast food', is moving towards product diversification and health.
Traditional fried instant noodles have noticeable differences in taste and quality comp
freshly made noodles. Today's new products aim to recreate the flavor of homemade
noodles through innovative processes: using special preservation techniques to lock
moisture, making the texture closer to that of fresh noodles. Notably, modern large-sc
production lines not only optimize basic processes like mixing and rolling but also intr
vacuum freeze-drying technology. This technology, which operates under low temper
based on physical sublimation principles, maximizes the retention of the noodles' fres
aroma and nutritional components.
Convenience and innovation: production and preparation of instant noodles The prod
of instant noodles is a highly standardized and refined process involving multiple key
From dough mixing and cooking to rolling, forming, steaming and drying, each link pla
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Reference

The following are five authoritative foreign literature websites in the field of Industrial
machinery:
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2.Food Processing Magazine
Website: https://www.foodprocessing.com/
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Website:https://www.journals.elsevier.com/journal-of-food-engineering
4. Food Manufacturing Magazine
Website:https://www.foodmanufacturing.com/
5. International Journal of Food Science & Technology
Website:https://onlinelibrary.wiley.com/