

# Everything You Need To Know About instant noodle production line

Introducción detallada :

Reference

If you want to know more story about LOYAL brand? here can help you -  
<https://www.facebook.com/foodmachineloyal>

## Introduction

The global demand for instant noodles continues to rise, driven by their convenience, affordability, and evolving flavors. According to the World Instant Noodle Association (WINA), over 120 billion servings were consumed worldwide in 2024, highlighting the product's massive market potential. For entrepreneurs and manufacturers, setting up an efficient instant noodle production line is critical to meeting this demand while maintaining consistent quality.

Choosing the right instant noodle making machine and instant noodle equipment directly impacts production efficiency, product texture, and shelf life. As food industry expert Richter notes, "The machinery used in noodle manufacturing must balance speed with precision—any compromise can affect the end product's taste and structure." Whether you're launching a small-scale operation or a full-fledged factory, understanding the cost factors is essential for long-term success.

This article provides a detailed breakdown of the expenses involved in establishing an instant noodle equipment factory. From selecting machinery to hidden operational costs, we'll guide you through the key investments required to build a competitive and sustainable production facility.

After introducing so many aspects, are you interested in instant noodle manufacturing? please continue reading and I will introduce the **instant noodle production line**.

Core Components of an **Instant Noodle Production Line**

A well-designed instant noodle production line consists of several key units that work together to transform raw ingredients into packaged noodles efficiently. Understanding these components helps manufacturers select the right instant noodle equipment for optimal performance and product consistency.



## Instant noodle production line flow chart

FLOUR-MIXING MACHINE---ROLLING AND PRESSING MACHINE --- CONVEYOR  
 BOILING MACHINE---CUTTING MACHINE---SORTING MACHINE---AUTOMATIC  
 ELECTRIC FRYER---OIL TANK(optional)---OIL FILTER(optional)---COOLING MACH

The function of instant noodle production line

- 1.FLOUR MIXER: Mixing the raw material uniform.
- 2.ROLLING AND PRESSING MACHINE: After heat treatment, increases the hardness of the roll, the noodles that are pressed out are lighter and stronger.
- 3.CONVEYOR: To Deliver the Shaped Noodles to Next Device-Boiling machine.
- 4.STEAM BOILING MACHINE: Using the electrical to heating the water to have steam. Boiling the noodles by steam.
- 5.CUTTING MACHINE: It is used to cut noodles and adjust the frequency by controlling the size of noodles.
- 6.SORTING MACHINE: Put the cutter noodles here. The workers need put the noodles on this plate to the noodles box of next device-Drying machine.
- 7.ELECTRIC FRYER: Fried instant noodles.
- 8.OIL TANK: To storage the oil.
- 9.OIL FILTER: To filtering the oil with longer the life of the oil.



10.COOLING MACHINE: Cool to room temperature.

This production line is a small-volume production line. A large-volume instant noodle production line requires more equipment than a small-volume one. If you want to choose a large-volume production line, please contact us directly.

Why Integration Matters

Seamless coordination between these units minimizes downtime. For example, while inefficient packaging exposes them to humidity. Investing in compatible instant noodle making machines from a single supplier often reduces compatibility issues.



## Layout of the instant noodle production line

We are introducing a small-volume instant noodle production line, so the noodle mixer can be placed anywhere. A sorting table can be added after the cutter, and the noodles can be manually placed in the noodle box of the fryer.

Sample of instant noodles production line

The instant noodle samples mainly differ in weight and shape (round, square).

Types of Instant Noodle Making Machines and Their Impact on Cost

When planning an instant noodle production line, one of the most critical decisions is selecting the right type of machinery. The choice between different instant noodle making machines significantly affects both initial investment and long-term operational costs.

## Small-Scale vs. Industrial-Scale Machines

### Small-scale machines

Lower upfront cost, ideal for startups or niche markets.

Limited automation—requires more manual labor for tasks like stacking and packaging.

Example: Semi-automatic instant noodle equipment with standalone mixing and cutting units.

### Industrial-scale machines

Higher capital expenditure but lower per-unit production costs.

Fully integrated instant noodle production line with continuous automation.

"Scaling up reduces marginal costs, but the right capacity depends on market demand," notes food processing consultant David Müller.

## Manual vs. Automated Systems

### Manual systems

Cheaper initially but require more workers for tasks like dough handling and packing.

Higher long-term labor costs and inconsistency risks.

### Automated systems

Higher initial price but reduce labor needs by 60–80%.

Improve consistency and hygiene—critical for export-quality noodles.

## Material Choices: Durability vs. Cost

### Stainless steel (304 grade)

Industry standard for instant noodle equipment due to corrosion resistance.

More expensive but lasts longer with proper maintenance.

### Food-grade alloys

Lower cost but may degrade faster in high-moisture, high-temperature environments.

## Key Takeaway:

While budget constraints may favor cheaper options, investing in durable, automated noodle making machines typically pays off in efficiency and product quality.





## How the Right Instant Noodle Making Machine Enhances Output Quality

Quality control is the backbone of a successful food brand, and in the world of noodles, even minor defects can lead to major product rejection. That's why investing in the right instant noodle making machine is essential—not just for operational efficiency, but for safeguarding the integrity of your noodles.

### 1. Consistency in Noodle Weight, Texture, and Shape

A high-performance instant noodle production line ensures that every noodle strand is processed to exact standards. This includes consistent weight per serving, ideal surface texture for flavor absorption, and precise shaping that improves both packaging and presentation. Accurate control in every step, from sheeting to cutting, leads to noodles that perform the same way every time they're cooked by the end user.

### 2. Better Control Over Cooking Time and Final Product Appearance

Steam and drying systems within advanced instant noodle equipment provide tightly managed cooking durations and moisture levels. This results in noodles that do not break apart during cooking and maintain a pleasing appearance both in raw and cooked form. Reliable steam integration also enhances starch gelatinization, giving noodles a smooth

elastic texture that consumers expect.

### 3. Reduced Rejection Rates Due to Machine Stability

Subpar machines often produce batches with size irregularities, undercooked sections, and deformities that must be discarded. In contrast, robust and precise instant noodle machines maintain steady operation throughout the day, significantly lowering the risk of waste. The stability of well-engineered equipment minimizes fluctuation in production, reducing the need for manual sorting or reprocessing.

As noted by production engineer Hiroshi Yamamoto, “Quality output is not a matter of chance—it’s a reflection of the machine’s ability to deliver precision at every point in the process.” When the machinery is built to uphold strict standards, factories experience fewer quality complaints, less downtime, and greater customer satisfaction.



## Conclusion: Building a Sustainable Instant Noodle

### Production Business

Establishing an instant noodle production line requires careful financial planning and strategic equipment selection. As we've examined, costs extend far beyond just purchasing instant noodle making machines - they encompass facility setup, utilities, labor, and ongoing operational expenses.



The key to profitability lies in:

**Right-Sizing Your Investment:** Match your instant noodle equipment scale to realistic demand

**Prioritizing Efficiency:** Higher-quality machines may cost more upfront but reduce long-term maintenance and energy expenses

**Accounting for Hidden Costs:** Regulatory compliance and waste management often overlooked in initial budgets

"Successful noodle manufacturers view their production line as an ecosystem," notes industry veteran Robert Chen. "Every component - from mixer to packaging - must work in harmony to maximize output and minimize waste."

For entrepreneurs entering this competitive market, we recommend:

Allocating 15-20% of your budget for unexpected expenses

Starting with modular equipment that allows for future expansion

With proper planning and the right instant noodle making machines, your factory can efficiently meet growing global demand while maintaining healthy profit margins. The industry continues to evolve - staying informed about equipment innovations and market trends will position your business for long-term success.

If you are interested, I will recommend a company to you, please continue reading.



# Recommended Company

Shandong Loyal Industrial Co.,Ltd. Is a Manufacturer Of Snacks Extruder Machine , Industrial Microwave Oven , Corn Flakes Production Line , And a Standing Director Of Food And Drying Equipment Industry Association.

The Self-developed Twin-screw Extruder And Single-screw Equipment of Shandong Machinery Have Been Used In Production: Puffed Snack Food, Breakfast Cereal Corn Flakes, Fried Pasta, Bread Crumbs, Fruit Chips, Baby Food, Textured Soy Protein (tofu) Food, Fish Feed And Pet Food. a Variety of Snack Production Line Supporting Production. The Same Time, The Batching, Drying, Flaking, Baking, Frying And Spraying Equipment Matching The Twin-screw Extrusion System Have All Achieved Independent Design And Production.

Our Extrusion System Is Widely Used In: Puffed Snack Foods, Breakfast Cereals, Vegetable Protein Meat Products, Soy Based Nutrition Bars, Reconstituted Rice, Grain Nutrition Powder, Modified Starch, Starch-based Sticky Music Children's Educational Toys, Degradable Starch-based Packaging Filling Materials, Bread Crumbs And Other Food Additives, Pet Food, Aquatic Feed, Biology And Chemical Industries.

## Customer-specific Food Processing Plant Project Solutions

As one of the leading manufacturers of food processing equipment, we are always seeking for new solutions that benefit our snack food customers. Our experienced frying engineers always find the optimal solution for your industrial batch and continuous frying system application. That's why we also develop, design and produce custom fried snack production line.

Close collaboration with our customer is important to us even in the early development phase. No matter what the special requirements of instant noodles production line, snack food extruder machine, pasta production line application, we can develop a custom made food processing equipment to match your needs.

Loyal have a unique and efficient industrial continuous frying equipment for snack food extruder machine that provides the right crunch and desired moisture level.

The Industrial Microwave Sterilization Defrosting Drying Machine can be designed as powder dosing system and a wet slurry dosing system as required.

Some snacks can also be fried according to taste requirements, and we also provide Snack Production Line for the processing and packaging of fried extruded snacks.

Loyal Food Production Line meet the needs of customers to obtain snack food that meets their needs.

In ovens or drying units, electric or gas can be used as heating sources.

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About packaging and after-sales service

Packing: Plastic Film Suitable For Ocean Carriage

Technical Support: The customer can inform machine related problems to us via telephone, email or fax. All information will be recorded and will be reported to the After-sale Service team. Meanwhile, the sales person will be tracking the case until problem solved.

Service Team: We have a professional After-sale Service team including 10 professional engineers with at least 6 years working experience.  
After-sale Service available : 1. Check & test before delivery 2. Instruction for installation  
3. On site commissioning 4. Repair & maintenance



## Reference

The following are five authoritative foreign literature websites in the field of Industrial machinery:

1. Food Engineering Magazine

Website: <https://www.foodengineeringmag.com/>

2. Food Processing Magazine

Website: <https://www.foodprocessing.com/>

3. Journal of Food Engineering

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/>