BIG INDUSTRY AUTOMATIC INSTANT NOODLES MAKING MACHINE / PROCESSING LINE

Especificaciones :

Precio	Contact us
Nombre de la marca	LOYAL
Lugar de origen	China
Cantidad minima para ordenar	1
Términos de pago	T/T,L/C,D/P
Capacidad de suministro	1000
Detalle de Envio	10-25 working days.
detalles del empaque	Wooden case or wooden pellets depended on clients' require

Introducción detallada :

PROCESS CHARACTERISTICS OF INSTANT NOODLE MAKING MACHINE:

CURRENT MARKET OVERVIEW OF INSTANT NOODLE MAKING MACHINE

The current instant noodle market is rapidly rising and has become a necessity for consumers to stay at home or go out. While instant noodles bring convenience and convenience to food and home furnishings, it also affects people’s dietary health. Coupled with the increase in people’s health awareness, they have also clearly proposed higher industry standards for the health of instant noodles and other foods in many aspects, from eating to fullness. Eat well and change. So how should instant noodle manufacturers improve the quality of their instant noodle products?

Sample of instant noodle products

Sample of instant noodle products

With the development of the times, instant noodles have not only pursued convenience and deliciousness. Nowadays, with the drive of market transformation and upgrading, the upgrading of Instant noodle making machine, the upgrading of material packages, and the application of automatic equipment such as kneading and waking machines, the inherent low-end label of instant noodles is developing toward product diversity and health.

Traditional instant noodles are fried corrugated noodles, and their taste and quality are different from the handmade noodles we usually eat. The new product is more pursuing to be closer to daily noodle products, trying to make conventional handmade noodles fast. The noodles are kept fresh through a number of processing technologies, so that the taste of the noodles is close to that of daily noodles. In addition, in the large-scale **Instant noodle making machine**, in addition to making improvements in the kneading and rolling stages, many instant noodle brands also apply vacuum freeze-drying technology to the making of noodles. It is understood that through physical sublimation in a low

temperature environment, the umami taste and nutrition of the raw materials can be better preserved during the dehydration process of the dough. The key is that the brewed instant noodles can also achieve the effect of freshly cooked noodles. Enabling the processing of instant noodles and cakes with advanced technology has improved consumers' eating experience of such products.

INSTANT NOODLE MAKING MACHINE PROCESS FLOW:

Dough Mixer?cutting machine?composite rolling forming machine?frying machine?boiling machine? cooling machine?finished product

The layout of instant noodles line

The layout of instant noodles line

ACCESSORIES OF INSTANT NOODLES PRODUCTION LINE			
NO.	NAME	Model /specification	QUANTITY
1	screwdriver	Cross	1
2	Slotted screwdriver		1
3	adjustable wrench		1
4	Inner six parties		1SET
5	Copper sheet		1
6	Copper sheet	3	1
7	manual	5	1
8	Cutter	235mm	1
9	Heating pipe	Middle seal 130mm	1
10	Heating pipe	Cut seal 230mm	2
11	Push block		2
12	Pin shaft		1SET
13	Main power plug		4
14	Machine feet	20x100	1
15	Toolbox		1

Sample of instant noodles production line

Sample of instant noodles production line

Instant noodle making machine developed by Shandong loyalfoodmachine Co., Ltd. automatically completes the flour to the finished product at one time. Instant noodle making machine has a high degree of auto-spending, simple operation, moderate output, energy saving, small area, and investment is only one-tenth of large-scale equipment. It has low investment and effective Fast characteristics, especially suitable for small and medium-sized and individual enterprises.

The corrugated instant noodles of the instant noodle making machine have good elasticity, gloss and transparency during the rehydration period, which are comparable to large-scale Instant noodle making machine popular in the market.

Details of instant noodles production line

Details of instant noodles production line

PROCESS CHARACTERISTICS OF INSTANT NOODLE MAKING MACHINE:

1. The instant noodle making machine needs to use PLC programmable controller to automatically control tracking.
2. The food contact area needs to use stainless steel 304, and the whole production line meets the hygienic requirements.
3. According to the needs of customers, the kneading machine can adopt double-shaft kneading

machine or continuous kneading machine to automatically control the mixing of flour and water in proportion.
4. The belt can be used for curing and conveying to ensure that the powder is first in, first out.
5. The powder needs to be pressed into a dough sheet with a certain calendering ratio. The gluten network is uniform and the taste is better.
6. The steaming box adopts single-layer whole box or multi-layer steaming box selection, the steam pipe arrangement is reasonable, the noodles are cooked evenly, and the steam control is stable.
7. The whole process adopts PLC automatic tracking system, the cutting length of noodle block is uniform and stable, and the automatic box dropping is accurate and stable.
8. The cutting knife and the inserting board need to be synchronized and stable to ensure that the noodles are folded neatly and evenly.
9. Continuous drying system, using unique high temperature and high wind pressure to simulate fast circulating hot air and internal rapid circulating heat flow technology
10. The tail can be matched with various types of packaging machines.
Factory of instant noodles production line
Factory of instant noodles production line
Instant noodle making machine has advanced technology, large capacity, low consumption, and high degree of automation. From maturation to cooling, it adopts touch screen conveying preset, photoelectric tracking, frequency conversion speed regulation, PLC program control, and realizes single machine fine-tuning, full-line linkage, and synchronous speed adjustment. Program control.
The details of instant noodles production line
The details of instant noodles production line
Cutting machine: The noodle-knife former is a noodle belt with a specific width formed by a calender. After a pair of knife rolls, it is cut into noodles, and then transferred to the forming mesh belt through the former. Due to the high speed of the cutting knife and the low speed of the forming mesh belt, the difference in speed between the two causes the noodles to form a wave shape, which is a unique shape of instant noodles.
The details of instant noodles production line
The details of instant noodles production line

INFLUENCING FACTORS:

1. The quality of the dough sheet: The dough sheet contains too much water, and the pattern collapses and accumulates after shredding; there is too little water, and the pattern is loose and irregular. If the dough piece has broken edges or holes, it will form broken strips. The dough sheet is too thick, there will be wrinkles on the surface of the strip after molding
2. Quality of the noodle knife: If the toothed roller of the knife roller is not deep enough, the noodles will be cut continuously, which will cause drawing; the surface of the toothed roller is rough, and the cut noodles will have burrs and poor finish. Insufficient compression of the face comb will cause impurities to accumulate in the tooth grooves of the face knife. There are impurities in the forming box, which will produce hanging strips
3. The ratio of the speed of the knife roll to the speed of the forming mesh belt: if the ratio is too large, the noodle patterns will accumulate, which will result in impervious cooking and deep frying; if the ratio is too small, the noodles will be too wavy and loose, which will result in noodles.
The instant noodle making machine synchronized and coordinated to control, the number of cutting knives is displayed, and the weight of the surface can be adjusted without stopping the machine. The frying temperature is self-controlled, safe and reliable, easy to maintain, low oil content in the noodles, and high authenticity rate. The dough mixer adopts oval paddle dual-shaft dual-speed technology, adding more water, and combining materials with moisture more evenly. The curing machine adopts the static waking technology, which basically guarantees the consistency of dough

curing. The noodle rolling machine uses 9 pairs of chilled alloy rolls, and the noodles are steamed using soaking and flavoring technology. The instant noodle making machineand food contact surfaces are made of stainless steel and food-grade materials, which meet the requirements of food hygiene standards. The products are fragrant, crisp, crisp, and noodles are smooth and chewy.

Customer Cases for instant noodles production line in 2021

30000pcs/8 H industrial instant noodles production line for sale in Uzbekistan
60000/8h industrial automatic instant noodles production line for sale in Senegal
Mozambique 30000PCS/8H Industrial instant noodles manufacturing process
Bangladesh 80000pcs/8h Industrial Industrial instant noodles manufacturing process
60000PCS/8H Thai manufacturing instant noodles Production Line
11000PCS/8H Small raw materials for noodles production For Sale Botswana
LYFISH-5 raw materials for noodles production for sale Pakistan
Small 200kg/h ingredients of instant noodles production line Moldova
60000pcs/8h instant noodle processing line for sale Ukraine
11000pcs/8h small electric instant noodle processing line for sale Singapore
11000pcs/8H instant noodle production line For Sale Puerto Rico
30000pcs/8h instant noodle line machine for sale Bolivia
60000pcs/8h instant noodle line For Sale Dominica
40000pcs/8h instant noodle line in Senegal
100000KG/H noodles production line In Nigeria
11000/8H noodles production line For Sale Cote d'Ivoire
60000pcs/8h noodles production line For Sale South Africa
Small electric instant noodle production line for sale Lebanon
60000pcs/8h instant noodle production line for sale UAE

Instant Noodles Production Line Vedio