

Instant Noodle Production Line

Introdução detalhada :

The instant noodle production line is a series of machinery and equipment for mass production of instant noodles. The production line usually includes dough mixer, noodle press, fryer, seasoning machine, cooling machine and packaging machine. The process of making instant noodles begins with mixing flour, water and other ingredients to form a dough. Then roll the dough into thin sheets with a noodle press and cut it into noodles with a noodle cutter. The noodles are then steamed, fried, seasoned with various flavors, cooled and packaged. Most instant noodle production lines have a high level of automation to maximize efficiency and reduce labor costs. Production lines vary in capacity from a few hundred to several thousand kilograms per hour, depending on the size and complexity of the installed equipment. Instant noodles are popular worldwide and are known for their convenience and affordability. With the help of instant noodle production lines, manufacturers can meet the high demand for instant noodles in different markets at home and abroad.



The Flow Chart Of Instant Noodle Process Line

1. Flour Conveyor --- 2. Alkali Liquid Weighing Tank --- 3. biaxial mixing Machine --- 4. Compound Rolling Machine --- 5. Continuous Rolling Machine --- 6. Steaming Machine --- 7. Cutting, Folding & Dividing Machine --- 8. Distributing Machine --- 9. Frying Machine --- 10. Cooling Machine --- 11. Finished Product Conveyor --- 12. Packing Machine



The Function Of Instant Noodle Process Line

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Instant Noodle Production Line Parameters

Device Mode	Yield	Steam Consumption Kg/Hour	Size Of Fncor:Model No.	Opening Width	Installed Capa
LYN-II 3Y	30.000pieces/8h	1000-1200	60×6×4.5	216~260	42
LYN-II 6Y	60.000 pieces/8h	1200-1400	76×8×4.5	300~330	56
LYN-II 8Y	80.000 pieces/8h	1300-1500	76×8×4.5	420~450	68
LYN-II 10Y	100,000 pieces/8h	1400-1600	95×8×5.0	420~450	80
LYN-II 12Y	120,000 pieces/8h	1800-2000	95×8×5.0	510~550	83
LYN-II 16Y	160,000 pieces/8h	2000-2400	110×10×5.5	630~650	106
LYN-II 18Y	180,000 pieces/8h	2400-2600	110×10×5.5	720?730	114
LYN-II 20Y	200,000 pieces/8h	2600-2800	120×12×5.5	765~800	125
LYN-II 25Y	250,000 pieces/8h	3000-3200	120×12×5.5	870~900	190

The Advantage Of Instant Noodle Process Line

- 1.Increased Capacity: Instant noodle production lines allow manufacturers to produce instant noodle larger scale, helping to meet the growing global demand for instant noodles.
- 2.High Degree Of Automation: the production line is fully automated, reducing labor costs and improving efficiency.
- 3.Quality Consistency: the use of automated production lines can better control the quality of instant raw materials, thereby ensuring the consistency of product quality.

4.Versatility: The instant noodle production line can produce different types of noodles, including wheat noodles, rice noodles and potato noodles.

5.Cost-Effective: The use of instant noodle production lines helps to reduce production costs, making it easier for manufacturers to produce high-quality instant noodles at a lower cost.

6. Rapid Production: This production line can produce instant noodles quickly and efficiently, and can easily meet the needs of consumers.

7.Improved Food Safety: The production line includes several safety measures that help ensure that the instant noodles produced are safe and free from any harmful contaminants.

Overall, the use of instant noodle production lines brings several advantages, including increased production capacity, improved quality consistency, versatility, cost-effectiveness, rapid production and improved food safety.

