

Composition and introduction of instant noodle production lines

Introduction

Instant noodles have become an integral part of our daily lives and are loved by all because of their convenience and time saving qualities. Our instant noodles are divided into deep-fried instant noodles and non-fried instant noodles. Deep-fried instant noodles have a relatively longer shelf life and are more delicious. Non-fried instant noodles are healthier because they are not fried, but they take longer to dry and require the use of an oven.

Instant noodles are a type of noodle food that can be cooked in a short period of time with hot water. In a broader sense, it is a noodle food that can be cooked in a short time with hot water, with related dishes such as homemade noodles and noodle salad; in a narrower sense, instant noodles are usually sold as finished products consisting of noodle cakes, seasoning packets and oil packets, and are mostly available in bags and cups or bowls in the market. Ando Momofuku invented instant noodles in 1958, and with the accelerated pace of life and the need to travel, instant noodles have become one of the essential easy foods for modern life.



The Production Line Details

Capacity	11000 bags/8h; 30000 bags/8h; 60000 bags/8h; 80000 bags/8h; 100000bags/8h
Electricity supply	Customized according to your local electricity situation.

Machine details	1. Stainless steel,:201, 304, 316, on request. 2. Electrical components can be ABB, Delta, Fuji, Siemens; famous brands.
Certificates	CE,GOST,TUV,BV
Raw material	flour, vegetable oil, water, salt and other chemical additives
Product colour	White; green; purple; yellow and other colours

Flow Chart of instant noodles production line:

Instant noodles are available in both large and small production volumes, as well as fried and non-fried options.

Small capacity: 1. Dough Maker-----2. Compound and Shaping machine-----3. Boiling machine-----4. Cutting machine-----5. Fryer-----6. Cooling machine

Large capacity: 1. Alkali water mixing tank-----2. Alkali water measuring device-----3. Flour mixer-----4. Round disk aging machine-----5. Rolling&shipping machine-----6. 3 layer steaming machine-----7. Noodle cutting and dividing machine-----8. Fryer-----9. Oil tank -----10. Arranging machine-----11. Cooling machine-----12. Conveyor machine-----13. Spare parts and tools-----14. Bag packing machine-----15. Flavoring powder packing machine-----16. Gas steam boiler

Non-fried instant noodle production: 1. Round disk aging machine-----2. Alkali water measuring device-----3. Rolling Shaping Machine-----4. 3 layer steaming machine-----5. Cutting and sorting machine-----6. Continuous drying oven-----7. Arranging machine-----8. Air cooling machine-----9. Distributing conveying machine-----10. Checking conveyor-----11. Packing machine



Flow Chart Diagram:



Feature Of instant noodles production line:

1. High degree of automation: It has a very high degree of automation, which can well meet the needs of customers and fully meet the needs of various enterprises.
2. Large output: It can realize multiple batch processing, thus avoiding problems such as equipment downtime and long downtime due to different batches. The output of the equipment is large, thus ensuring the production efficiency and quality. At the same time, the production speed of the equipment is fast, and the output can be adjusted at any time according to the output needs of different users.
3. Low energy consumption: It can effectively reduce the utilization rate of energy and achieve the purpose of saving costs.
4. Sanitation and cleaning: The equipment adopts a new type of dust removal equipment, which can well avoid dust pollution to the surrounding environment and ensure environmental hygiene. In the process of processing, a certain amount of dust will be generated. If the dust is not effectively removed, the dust will cause harm to the health of the workers.
5. Easy to operate: The device is easy to operate and easy to use, whether it is a small-scale enterprise or a large-scale enterprise, it can be easily used.

The above are the characteristics of the bread crumb production line. This equipment has the advantages of large output, high efficiency and low energy consumption, and can meet the needs of various customers.