

Large Instant Noodle Production Line

A Large Instant Noodle Production Line is a type of industrial equipment used for mass production of instant noodles. It typically consists of several machines such as dough mixer, dough feeder, noodle rolling machine, steaming machine, cutting and folding machine, frying machine, cooling machine, and packaging machine. The production line is designed to process large quantities of raw materials such as flour, starch, salt, water, and various seasonings to produce high-quality instant noodles quickly and efficiently. These production lines are commonly used by noodle manufacturers and food processing companies for creating instant noodles that are sold in supermarkets and exported to other countries.



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

The function of an instant noodle process line is to produce high-quality instant noodles on a large scale. The process line typically involves several stages, including:

- 1. Mixing:** The first stage involves mixing the raw materials such as wheat flour, water, and other additives to form a dough.
- 2. Rolling:** The dough is then rolled into thin sheets by using a dough rolling machine.
- 3. Cutting:** The thin sheets of dough are then sliced into strands of noodles using a noodle cutting machine.
- 4. Steaming:** The noodles are then steamed for a short time to partially cook them and give them their distinctive springy texture.
- 5. Drying:** The noodles are then dried by using a drying system that removes the moisture from the noodles, leaving them shelf-stable.
- 6. Seasoning:** The dried noodles are then flavored with seasoning powders or liquids to give them their distinctive taste.
- 7. Packaging:** The final stage involves packaging the instant noodles into individual servings, usually in sachets or cups.

Overall, the instant noodle process line is a complex system that requires a range of specialized machines to produce high-quality instant noodles efficiently and consistently.



Instant Noodle Production Line Parameters

Device Mode	Yield	Steam Consumption Kg/Hour	Size Of Extruder: Model No.	Opening Width	Installed Capacity	Operator ? Without Packaging People)
LYN-II 3Y	30.000pieces/8h	1000-1200	60×6×4.5	216~260	42	4
LYN-II 6Y	60.000 pieces/8h	1200-1400	76×8×4.5	300~330	56	4
LYN-II 8Y	80.000 pieces/8h	1300-1500	76×8×4.5	420~450	68	6
LYN-II 10Y	100,000 pieces/8h	1400-1600	95×8×5.0	420~450	80	6
LYN-II 12Y	120,000 pieces/8h	1800-2000	95×8×5.0	510~550	83	6
LYN-II 16Y	160,000 pieces/8h	2000-2400	110×10×5.5	630~650	106	7
LYN-II 18Y	180,000 pieces/8h	2400-2600	110×10×5.5	720~730	114	7
LYN-II 20Y	200,000 pieces/8h	2600-2800	120×12×5.5	765~800	125	8

LYN-I1 25Y	250,000 pieces/8h	3000-3200	120×12×5. 5	870~900	190	8
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The Features Of Large Instant Noodle Process Line

High Efficiency	A large instant noodle process line is designed to operate continuously and produce large volumes of noodles in a short timeframe. This helps to reduce production time and costs, making it a great option for large-scale noodle production.
Customizable	The production line can be customized to suit specific production requirements, such as the type of noodles, thickness, and length. The machines can be adjusted for various stages of noodle production, making it versatile and adaptable to different production needs.
Automated	The production line is fully automated, which reduces the need for manual labor. This enables manufacturers to produce noodles efficiently and consistently with minimal supervision.
Hygienic	The noodle production line is made of high-quality materials that meet hygiene standards. The machines are easy to clean, which helps to prevent contamination and ensure food safety.
Energy-Efficient	The production line is designed to use minimal energy, reducing operational costs and environmental impact.
High-Quality Output	The instant noodle process line produces high-quality noodles that are consistently uniform in shape, texture, and taste. The equipment is designed to ensure that the final product meets the quality standards required by consumers.



Instant Noodle Product Display

Instant noodles are a popular convenience food that can be made quickly and easily by simply adding boiling water. These noodles are usually made from wheat flour, water, and other ingredients such as salt, oil, and flavorings. They are highly processed and often contain additives such as preservatives and artificial colors and flavors.

Instant noodles come in a variety of flavors, such as chicken, beef, vegetables and seafood. They can be purchased individually or in bulk, and are widely available in supermarkets, convenience stores and online.

To prepare instant noodles, simply open the package and pour hot water over the noodles and seasonings in a bowl or cup. Let the noodles soak for a few minutes until they are tender and tender, then toss and enjoy.

While instant noodles are a convenient and affordable food, they are also often high in sodium and calories, and eating excess can lead to health problems. It is recommended to enjoy instant noodles in moderation and in balance with other healthy foods.

