High-Value Fully Automatic Non-Fried Instant Noodles Equipment

Differentiation from traditional fried instant noodles

Traditional fried instant noodles are typically cooked by deep - frying the pre - formed noodles in oil. This process not only imparts a distinct crispy texture but also significantly increases the oil content of the product. In contrast, non - fried instant noodles are produced through alternative methods that avoid direct contact with hot oil. For example, while fried noodles may have an oil content ranging from 18% to 22%, non - fried noodles can have an oil content as low as 5% or even less. This fundamental difference in production method has a profound impact on the nutritional profile, shelf - life, and sensory characteristics of the final product.

Growing consumer demand for healthier options

In recent years, there has been a global shift in consumer dietary preferences towards healthier food choices. Consumers are becoming more aware of the potential health risks associated with high - fat diets, such as obesity, heart disease, and high cholesterol. As a result, there is a burgeoning demand for convenient food products that do not compromise on health. Non - fried instant noodles, with their lower oil content and potentially higher nutritional value, have emerged as an attractive alternative. Surveys

show that in developed markets like Europe and North America, the demand for non - fried instant noodles has been growing at an annual rate of 8 - 10% in the past five years. In Asia, where instant noodles are a staple food, the demand for non - fried varieties is also on the rise, driven by increasing health consciousness among the middle - class population.

The role in meeting the production needs of non - fried

instant noodles

The high - value fully automatic non - fried instant noodles manufacturing equipment is designed to streamline the production process of non - fried noodles. It addresses the challenges associated with mass - producing non - fried noodles while maintaining consistent quality. The equipment can handle large volumes of raw materials, ensuring a continuous and efficient production flow. For instance, it can mix flour, water, and various ingredients in precise ratios, which is crucial for achieving the right dough consistency for non - fried noodles. This consistency is different from that required for fried noodles, as non - fried drying methods have specific requirements for the dough structure. The equipment also enables the shaping and drying of noodles in a way that adheres to the unique characteristics of non - fried production, such as gentle steaming or controlled air - drying processes.

The concept of "high - value" in terms of technology, quality, and cost - effectiveness

Non-fried instant noodles production line introduction

The non-fried instant noodle production line is a new generation of miniaturized products produced by our company on the basis of researching similar products at home and abroad. It has perfect technology, compact structure, novel design, stable and reliable performance.

The production is automatically completed from flour to finished products, with simple operation, moderate output, energy saving, small footprint, and the characteristics of less investment and quick re- sults. The corrugated sheet instant noodles produced have short rehydration time, good elasticity, smoothness and trans- parency, which are comparable to the large-scale equipment popular in the market.

Equipment list of non-fried instant noodles equipment

?for small production)

Mixer ?Compound rolling and shaping machine ?Steaming machine ?Cutting machine ?Oven ?Cooling conveyor ?Packing machine

Working Process of the non-fried instant noodles extrusion technology

Machine Name	Function
Mixer	fully mix and stir flour, water, salt, alkali and other raw materials to form dough with certain elasticity, toughness and humidity, providing a basis for subsequent

	processing.
Compound rolling and shaping machine	the matured dough is gradually rolled into a dough sheet with uniform thickness through multiple sets of rollers, and then the dough sheet is cut into noodles through the forming device to determine the shape and specifications of the noodles.
Steaming machine	Generates steam to provide heat source for steaming noodles. It allows noodles to mature in a short time, prepares for the subsequent frying or drying process, and improves the taste and rehydration of noodles.
Cutting machine	Cuts the continuous noodles according to the set length to form a

	dough blank that meets the packaging specifications.
Oven	Put the cut dough blank into high temperature for baking, so that the dough is quickly dehydrated and dried, fixes the shape of the noodles, and gives the dough a unique aroma and taste, extending the shelf life.
Cooling conveyor	Through air cooling or water cooling, the temperature of the cake after frying is quickly reduced to solidify the oil inside the cake, which is convenient for packaging and prevents the cake from deteriorating or deforming due to high temperature.

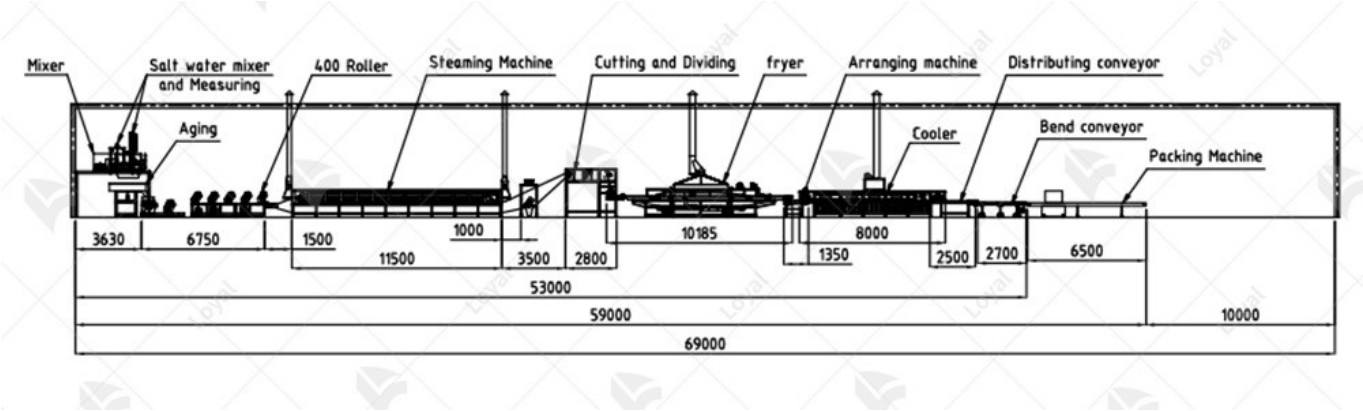
Packing machine	The cooled cakes and seasoning packets are packaged in a certain way to form the final instant noodle product, which plays a role in protecting the product and facilitating storage and sales

Technical parameters of non-fried instant noodles equipment

Equipment Model	Yield	Steam Consumption Kg/Ho	Size Of Factory Model	Sheet Width	Installed Capacity	Operator (Without packag

		ur	No.(L*W*H)			ing)
LYN-II 3Y	30,000 pieces/ 8h	1000-1200kg/ h	600x600x450 mm	216~260	42kw	4
LYN-II 6Y	60.000 pieces/ 8h	1200-1400kg/ h	760x800x450 mm	300~330	56kw	4
LYN-II 8Y	80,000 pieces/ 8h	1300-1500kg/ h	760x800x450 mm	420~450	68kw	6
LYN-II 10Y	100,000 pieces/8h	1400-1600kg/ h	950x800x500 mm	420~450	80kw	6
LYN-II 12Y	120,000 pieces/8h	1800-2000kg/ h	950x800x500 mm	510~550	83kw	6
LYN-II 16Y	160,000 pieces/8h	2000-2400kg/ h	1100x1000x550mm	630~650	106kw	7
LYN-II 18Y	180,000 pieces/8h	2400-2600kg/ h	1100x1000x550mm	720~730	114kw	7
LYN-II 20Y	200000 pieces/ 8h	2600-2800kg/ h	1200x1200x550mm	765~800	125kw	8
LYN-I125Y	250,000 piece	3000-3200kg/	1200x1200x55	870~900	140kw	8

	s/8h	h	0mm			



Parameters of each machine in the non-fried instant noodles manufacturing line

MACHINE NAME	TECHNICAL PARAMETER
ALKALI WATER MIXING TANK	Rotating paddle speed?260r.p.m Power?4Kw Maximum capacity?15-20kg/one time

	Size:800x500x600m Functional:Mixing the raw material uniform.
ROLLING AND PRESSING MACHINE	Rolling and pressing machine Roller Length:2400mm Capacity?150kg/h Power?3kw Noodles Diameter:1-3mm(square or round) Dimension?L×W×H?:2200×800×1600mm Consist 6 sets of press rollers, Frequency Roller Material:45 # steel, after heat treatment, increases the hardness of the roll, the noodles that are pressed out are lighter and stronger Cover

	Material:Stainless steel
CONVEYOR	Lifting base: 50-100mm Transmission: Passive High and low points: 0.85m high and 0.35m low Size: 1.9 × 0.4 × 1.1m To Deliver the Shaped Noodles to Next Device- Boiling machine
STEAM BOILING MACHINE	Boiling part:2 sets,5 m length/set,totally 10m length Material: Stainless steel Body thickness: 2mm Effective convey length?5m Convey speed?infinite variable speed Boiling time?70?90 seconds Boiling

	temperature?96?98? Capacity?180kg/h Heating Power?90Kw Driving power:0.75kw Totally powder:90kw+0.75kw Dimension?L×W×H?:10000×650×1100mm Using the electrical to heating the water to have steam, then Boiling the noodles by steam.
CUTTING MACHINE	Lifting base: 50-100mm Cutting Power Power:0.55kw Size:1900×400×1500mm It is used to cut noodles and adjust the frequency by controlling the size of noodles.
SORTING MACHINE	Dimension:600*600*800

	mm Function: Put the cutter noodles here. The workers need put the noodles from this plate to the noodles box of next device-Drying machine.
THREE-LAYER DRYING MACHINE	Quantity:one 3 layers Size:20000*1000*1500 mm Net belt made of stainless steel Driving part made of carbon steel 5 sets Heating Fans*3Kw, Transmission 2.2Kw, Chain Carbon Steel, Noodle Box And Mesh Belt Stainless Steel 304

	In Two Sections Feature--- It Can Effectively Dry The Noodles From The Inside To The Outside, And Ensure That The Product Can Be Stored For More Than 10 Months When The Package Is Intact.
COOLING MACHINE	Effective length?5m Convey speed?adjustable Cooling power?5×120W, 5 PCS fans Dimension(L×W×H):5000×600×1200mm
PILLOW PACKING MACHINE FOR BAG PACKING	Model:LY-320 Film Width:Max.320mm Bag Making Length:65-190mm Bag Making

	Width:30-110mm Packing Speed: 40-230bags/min Film Roll Diameter:Max.320mm Power:2.6kw/220v,50/60hz Outside Dimension:4000*720.1500mm Gross Weight:5000kg

Characteristics of non-fried instant noodles equipment

1.Continuous production process

From kneading to cutting and shaping: After the dough is mixed, it is automatically conveyed to a continuous kneading machine. This machine is equipped with a series of rollers and kneading arms that work together to knead the dough continuously. The kneading intensity can be adjusted to achieve the best gluten formation for non-fried noodles. After kneading, the dough passes through a series of pressing rollers until it reaches the desired thickness. These rollers are precisely spaced to ensure that the dough sheet is of uniform thickness. The dough sheet is then fed to a noodle cutter, which cuts the dough sheet into various widths depending on the noodle type. The cut noodles are then shaped into straight or curly shapes using a specialized forming mechanism.

2.Automated packaging system

Precise portioning and sealing of the finished product: The packaged noodles are accurately portioned using volumetric or gravimetric portioning systems. Gravimetric portioning systems use load cells to measure the weight of each portion of noodles, ensuring the exact amount of noodles in each package.

3.High - quality materials used in construction?

Stainless steel for durability and hygiene: The entire body of the equipment, including the mixing chamber, conveyor belts, and drying chambers, is made of high - grade stainless steel. Stainless steel is highly resistant to corrosion, which is crucial in a food - manufacturing environment where the equipment is exposed to moisture and various food ingredients. It also meets strict hygiene standards as it is easy to clean and does not harbor bacteria. The use of stainless steel ensures the long - term durability of the equipment, reducing the need for frequent replacements. For example, the equipment can have a lifespan of up to 10 - 15 years with proper maintenance, compared to equipment made of lower - quality materials that may need to be replaced every 5 - 7 years.?

4.Advanced control systems?

PLCs are at the heart of the equipment's control system. They are programmed to control every aspect of the production process, from raw material handling to packaging.

FAQ

1. What is the capacity of this production line? Can it meet our needs for large-scale production?

The production line has excellent capacity, and the hourly output depends on the model. If it runs for 8 hours, the daily output can reach up to 300,000. And it is highly scalable, and the capacity can be increased by adding modules in the future, which can fully meet your expanding production needs.

2. Is the equipment complicated to operate? Is it easy for our local workers to operate it?

The equipment is easy to operate and adopts an advanced PLC automatic control system. Most operations are completed through a simple human-machine interface. After about 7 days of systematic training by our professional team, workers can master operations from raw material loading, production monitoring to daily maintenance, and quickly get started with the equipment.

3. Is the taste and quality of noodles produced by non-frying technology stable?

The non-frying technology is mature and can ensure the stability of the taste and quality of noodles. The drying process uses precisely controlled steam and air drying, with steam at 100-105°C for 3-5 minutes, air at 40-60°C and humidity at 30-40%, to ensure uniform drying. The noodles are soft and retain their original flavor. Long-term production

data shows that the product quality stability exceeds 95%.

4.Is the maintenance cost of the equipment high? How is the after-sales service guaranteed?

The maintenance cost is not high. The main body is made of high-grade stainless steel, which is durable and corrosion-resistant, with a normal service life of 10-15 years. The modular design of key components is easy to replace and repair. We have a complete after-sales service system and service outlets in many places around the world. If there is a problem with the equipment, call the 24-hour hotline and the technical team will respond within 2 hours.