

What is Instant noodle production line?

[Instant noodle production line](#), the main process of the equipment using frequency control, photoelectric tracking, PLC program Control, to achieve a full range of synchronous coordination control, cut the number of knives, block weight can be reduced in the non-stop dynamic Whole, frying temperature control, and noodles using elliptical paddle two-axis two-speed technology to add more water, materials and moisture Combined with more uniform; curing machine using W-type double pot technology, the basic guarantee of the dough aging;9 pairs of cold alloy roll; noodles steamed after the use of immersion flavor technology; equipment and food contact surface are used Stainless steel and non-toxic materials, in line with food hygiene standards.

Instant noodles become one of the major modern food consumption, which is characterized by: convenient, diverse tastes to meet the people's demand for food. We specialize in the production of instant noodles equipment. Design and provide different productivity equipment, fried type and non-fried instant noodles production line , to meet the customer's different kinds of requirements. Also ,the instant noodle production line can be customized according to customer specific requirements.

Main Features

- 1 .High automation ,PLC controlled
2. High efficiency ,saving man power
- 3.Capacity: 11000pcs/8hours,can be customized
- 4.Made Material :main used SSL
- 5.Easy operation, repair and maintenance