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 quality. while maintaining consistent 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	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

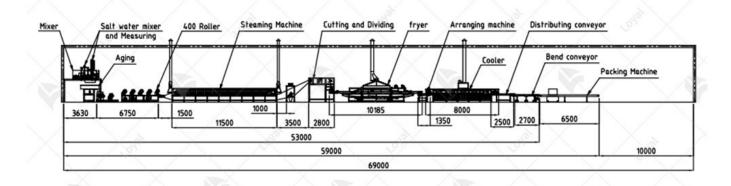


Technical parameters of non-fried instant noodles equipment

Equip	Yield	Steam	Size Of	Sheet	Installe	Operat
ment		Consu	Factor	Width	d Capa	or (Wit
Model		mption	y		city	hout
		Kg/Ho	Model			_
						packag

		ur	No.(L* W*H)			ing)
LYN-II	30,000	1000-1	600x60	216~26	42kw	4
3Y	pieces/	200kg/	0x450	0		
	8h	h	mm			
LYN-II	60.000	1200-1	760x80	300~33	56kw	4
6Y	pieces/	400kg/	0x450	0		
	8h	h	mm			
LYN-II	80,000	1300-1	760x80	420~45	68kw	6
8Y	pieces/	500kg/	0x450	0		
	8h	h	mm			
LYN-II	100,00	1400-1	950x80	420~45	80kw	6
10Y	0 piece	600kg/	0x500	0		
	s/8h	h	mm			
LYN-II	120,00	1800-2	950x80	510~55	83kw	6
12Y	0 piece	000kg/	0x500	0		
	s/8h	h	mm			
LYN-II	160,00	2000-2	1100x1	630~65	106kw	7
16Y	0 piece	400kg/	000x55	0		
	s/8h	h	0mm			
LYN-II	180,00	2400-2	1100x1	720~73	114kw	7
18Y	0 piece	600kg/	000x55	0		
	s/8h	h	0mm			
LYN-II	200000	2600-2	1200x1	765~80	125kw	8
20Y	pieces/	800kg/	200x55	0		
	8h	h	0mm			
LYN-I1	250,00	3000-3	1200x1	870~90	140kw	8
25Y	0 piece	200kg/	200x55	0		

s/8h	1	h		0mm			
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Parameters of each machine in the non-fried instant noodles manufacturing line

MACHINE NAME	TECHNICAL
	PARAMETER
ALKALI WATER	Rotating paddle
MIXING TANK	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(squar e or round)
	Dimension?L×W×H?:22 00×800×1600mm
	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 part:2 sets,5 m
BOILING MACHINE	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

	temperature?96?98?
	Capacity?180kg/h
	Heating Power?90Kw
	Driving power:0.75kw
	Totally powder:90kw+0.75kw
	Dimension?LxWxH?:10 000x650x1100mm
	Using the electrical to heating the water to have steam, then
	Boiling the noodles by steam.
CUTTING MACHINE	
CUTTING MACHINE	steam.
CUTTING MACHINE	steam. Lifting base: 50-100mm Cutting Power
CUTTING MACHINE	steam. Lifting base: 50-100mm Cutting Power Power:0.55kw Size:1900×400×1500m m It is used to cut noodles and adjust the
SORTING MACHINE	steam. Lifting base: 50-100mm Cutting Power Power:0.55kw Size:1900×400×1500m m It is used to cut noodles

1	1
	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	Quantity:one
DRYING MACHINE	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):50
PILLOW PACKING	00×600×1200mm Model:LY-320
MACHINE FOR BAG PACKING	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,50/6

0hz

Outside Dimension:400

0*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.