Unlock The Secret To Perfect instant noodle production line:A instant noodle production line Recipe Guide

If you want to know more story about LOYAL brand? here can help you - https://www.facebook.com/foodmachineloyal

A bowl of steaming hot instant noodles may only take a few minutes to wait, but it can bring a feeling of being treated gently. It may appear in the rush before rushing on the road in the early morning, or it may be the comfort when returning home late at night.

Instant noodles, this seemingly ordinary food, has long been more than a tool to fill the stomach, but has also become a warm fragment in the lives of many people. And behind this warmth is an efficient, rigorous but silent instant noodle production line.

On this production line, every link is played as accurately as a movement. From raw material feeding to dough mixing, from aging and rolling to shaping and cutting, from steaming and drying to seasoning packaging, each process combines the wisdom of food technology and mechanical manufacturing. It runs stably day after day, turning the stereotyped process into a familiar taste for thousands of households.

The instant noodle production line is not just a combination of machinery, it is a bridge connecting emotions, closely connecting industry with people's hearts. When those small bags of instant noodles pass through the roar of the factory and finally arrive at the table, they bring not only taste, but also a simple but real satisfaction, a warm comfort in a tired life.

Although the production line is cold, it produces a taste that warms people’s hearts.

History of Instant Noodles

The history of instant noodles can be traced back to the mid-20th century, and it is an important milestone in the development of the food industry:

In 1958, Momofuku Ando, ??the founder of Nissin Foods in Japan, invented the world's first instant noodles - "Chicken Ramen". This instant noodle made by frying and drying technology can be eaten with just a few minutes of hot water, and it quickly became popular in the

market, opening the precedent of the instant noodle industry.

In the 1970s, with the advancement of technology and the popularization of production lines, instant noodles began to spread widely in Asian countries and gradually moved to the global market. Various regions have developed rich and diverse varieties according to taste differences, such as beef noodles, seafood noodles, spicy noodles, etc., to meet the needs of consumers in different regions.

After the 1980s, new categories such as non-fried instant noodles, bowl noodles, and mixed noodles continued to emerge, and the product structure became increasingly diversified. At the same time, the production process has been continuously optimized, and automated production lines have become the mainstream, which has improved production efficiency and food safety.

Today, instant noodles have become one of the important ready-to-eat foods worldwide, not only carrying the needs of convenience and nutrition, but also reflecting the development and progress of the food industry.

Instant noodle production line flow chart

ALKALI WATER MIXING TANK---ALKALI WATER MEASURING DEVICE---FLOUR MIXER---ROUND DISK AGING MACHINE---ROLLING &SHPAING MACHINE---STEAMING MACHINE---NOODLE CUTTING AND DIVIDING MACHINE---FRYING MACHINE---HEATING EXCHANGER---OIL FILTER---OIL CIRCULATING PIPELINE---OIL TANK---ARRANGING MACHINE---COOLING MACHINE---CONVEYING MACHINE

The above equipment is needed for large-scale instant noodle production lines. If the production volume is small, some equipment can be omitted.

You can tell your manufacturer all your ideas. A good cooperation comes from the sincere cooperation of both parties. Please believe that the plan will be implemented through the mutual discussion of your ideas.

The function of instant noodle production line

1.ALKALI WATER MIXING TANK: Mixing saline water, additives, etc. Body made of stainless steel316.

2.ALKALI WATER MEASURING DEVICE: Automatic metering of salt water. Body made of stainless steel316.

3.FLOUR MIXER: Mixing the raw material uniform.

4.ROUND DISK AGING MACHINE: Storage and maturation of dough.

5.ROLLING MACHINE: After heat treatment, increases the hardness of the roll, the noodles that are pressed out are lighter and stronger.

6.STEAMING MACHINE: Using the electrical to heating the water to have steam, then Boiling the noodles by steam. If steam heating is required, a boiler will need to be prepared.

7.NOODLE CUTTING AND DIVIDING MACHINE: It is used to cut noodles and adjust the frequency by controlling the size of noodles.

8.FRYING MACHINE: Fried instant noodles. Streamlined design, effectively control the oil level, with oil drain function, effectively reduce the oil content of the oil block by 5%, save the customer's raw material cost.

9.HEARING EXCHANGER: Working with the frying machine

10.OIL TANK: To storage the oil.

11.ARRANGING MACHINE: Arrange the dough

12.COOLING MACHINE: Cool to room temperature.

By integrating each of these machines into a single automated system, manufacturers benefit from reduced labor needs, enhanced food safety, and improved overall productivity.

Efficiency and Productivity Gains

The shift toward a fully automatic instant noodle production line represents a significant leap in manufacturing efficiency. Automation not only enhances output but also ensures a consistent, high-quality product that meets global standards. By integrating cutting-edge instant noodle equipment, manufacturers can drastically reduce human intervention and achieve smoother, faster operations.

One of the key advantages of automation lies in its ability to maintain

consistent production speeds. While manual or semi-automatic systems are subject to variability due to labor fatigue or inconsistencies, automated systems maintain a uniform pace. This minimizes production interruptions and reduces waste, making every batch of noodles more reliable. According to Dr. Lars Hoffmann, senior engineer at the German Food Machinery Association, “Fully automated lines can increase production capacity by up to 40%, while maintaining precise control over critical parameters like moisture content and cooking time.”

Another notable benefit is the reduction in labor costs. A fully automated system requires significantly fewer operators, lowering payroll expenses and reducing the need for extensive training. These savings can be reinvested into quality improvements, marketing, or scaling production to meet growing demand.

When compared with semi-automatic or manual operations, the difference in output and reliability is striking. Manual lines are often slower, less hygienic, and more prone to human error. On the other hand, instant noodle equipment designed for full automation delivers high-speed performance without compromising on safety or consistency.

In summary, the integration of a fully automatic instant noodle production line brings unmatched efficiency, faster production rates, and fewer disruptions—critical advantages in today's competitive food manufacturing landscape.

Output of instant noodle manufacturing machine

According to customers' frequent inquiries, the output is divided into 11,000 pieces/8h, 30,000 pieces/8h, 60,000 pieces/8h, 80,000 pieces/8h, 120,000 pieces/8h, 200,000 pieces/8h, 250,000 pieces/8h.

Layout of the instant noodle production line

Regarding large-volume instant noodle production lines, no turns are

allowed from pressing to cooling, please note this.

If you are interested, I will recommend a company to you, please continue reading.

Recommended Company

Shandong Loyal Industrial Co.,Ltd. Is a Manufacturer Of Snacks Extruder Machine , Industrial Microwave Oven , Corn Flakes Production Line , And a Standing Director Of China Food And Drying Equipment Industry Association.

The Self-developed Twin-screw Extruder And Single-screw Equipment of Shandong Loyal Machinery Have Been Used In Production: Puffed Snack Food, Breakfast Cereal Corn Flakes, Fried Pasta, Bread Crumbs, Fruit Chips, Baby Food, Textured Soy Protein (tsp) Food, Fish Feed And Pet Food. a Variety of Snack Production Line Supporting Products.at The Same Time, The Batching, Drying, Flaking, Baking, Frying And Spraying Equipment Matching The Twin-screw Extrusion System Have All Achieved Independent Design And Production.

Our Extrusion System Is Widely Used In: Puffed Snack Foods, Breakfast Cereals, Vegetable Protein Meat Products, Soy Based Nutrition Bars, Reconstituted Rice, Grain Nutrition Powder, Modified Starch, Starch-based Sticky Music Children's Educational Toys, Degradable Starch-based Packaging Filling Materials, Bread Crumbs And Other Food Additives, Pet Food, Aquatic Feed, Biology And Chemical Industries.

Customer-specific Food Processing Plant Project Solutions

As one of the leading manufacturers of food processing equipment, we are always searching for new solutions that benefit our snack food customers. Our experienced frying engineers always find the optimal solution for your industrial batch and continuous frying system line application. That's why we also develop, design and produce custom

fried snack production line.

Close collaboration with our customer is important to us even in the early development phase. No matter what the special requirements of instant noodles production line, snack food extruder machine, pasta production line application, we can develop a custom made food processing equipment to match your needs.

Loyal have a unique and efficient industrial continuous frying equipment for snack food extruder machine that provides the right crunch and desired moisture level.

The Industrial Microwave Sterilization Defrosting Drying Machine can be designed as a dry powder dosing system and a wet slurry dosing system as required.

Some snacks can also be fried according to taste requirements, and we also provide Fried Snack Production Line for the processing and packaging of fried extruded snacks.

Loyal Food Production Line meet the needs of customers to obtain snack food that meet the needs.

In ovens or drying units, electric or gas can be used as heating sources.

Loyal have a unique and efficient industrial continuous frying equipment for snack food extruder machine that provides the right crunch and desired moisture level.

The Industrial Microwave Sterilization Defrosting Drying Machine can be designed as a dry powder dosing system and a wet slurry dosing system as required.

Some snacks can also be fried according to taste requirements, and we also provide Fried Snack Production Line for the processing and

packaging of fried extruded snacks.

About packaging and after-sales service

Packing: Plastic Film Suitable For Ocean Carriage

Technical Support: The customer can inform machine related problems to us via telephone, email or fax. All information will be recorded and will be reported to the After-sale Service team. Meanwhile, the sales

person will be tracking the case until problem solved.

Service Team:We have a professional After-sale Service team including10 professional engineers with at least 6 years working experience. They can handle technical consultation about manufacturing process, maintenance, fault diagnosis and troubleshooting, etc.

After-sale Service available :1.Check & test before delivery 2.Instruction for installation 3.On site commissioning 4.Repair & maintenance

After the receipt the advanced payment, we will provide allocation chart at the buyer’s request. When effect the shipment, we’ll provide operation manual, etc. in English.

With the accelerated pace of life, instant noodles have become an indispensable part of the daily diet of consumers around the world. Its characteristics of being quick, delicious and easy to store have always maintained a strong demand in the market. Especially in the context of accelerated urbanization, rising takeaway costs and increasing consumer acceptance of ready-to-eat foods, the instant noodles industry has shown strong potential for continued growth.

In such a market environment, investing in an instant noodle production line is undoubtedly a promising choice. Modern instant noodle production lines have mature technology, high degree of automation, and easy operation. They can effectively increase production and ensure product quality consistency, and are suitable for food processing companies of different sizes. Whether it is a small factory that is just starting out or a mature manufacturer that hopes to expand production capacity, it can quickly form a stable production capacity to meet the diverse needs of the market by introducing such equipment.

More importantly, entering the instant noodle industry is not just about pursuing commercial profits, but also a way to participate in people's

daily lives and provide warm and convenient meals. In this industry, you are not only making a pack of food, but also delivering a familiar taste and a sense of peace of mind.

Now is a good time to enter the instant noodle industry. Grasp the market trend, choose the right production line, and take a firm step, and you will have the opportunity to win a place in the field of food manufacturing. Let us start your new entrepreneurial journey with stable and efficient production lines.

Reference

The following are five authoritative foreign literature websites in the field of Industrial food machinery:

1. Food Engineering Magazine

Website: https://www.foodengineeringmag.com/

2.Food Processing Magazine

Website: https://www.foodprocessing.com/

3.Journal of Food Engineering

Website:https://www.journals.elsevier.com/journal-of-food-engineering

4. Food Manufacturing Magazine

Website:https://www.foodmanufacturing.com/

5. International Journal of Food Science & Technology

Website:https://onlinelibrary.wiley.com/