How To Choose The Best instant noodles Process Line: 2025 Buyer’s Guide

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Introduction

Instant noodles are a kind of instant food products made by industrial processing, which have the characteristics of convenient eating, low price and long shelf life.

Instant noodles turn into one of the significant modern food usage, as its convenient, varied tastes to meet the people's need for food.

The specialize in the manufacturing of instant noodles process line. Style as well as give different productivity tools, fried kind and also non-fried instant noodles production line, to fulfill the client's various kinds of demands.

Also, the immediate noodle assembly line can be tailored according to client certain requirement.

The instant noodle process line is composed of a salt and water mixer, salt and water measuring machine, double shaft, and double speed noodle mixing machine, disc maturing machine, compound calendering machine, multi-layer noodle steaming machine, square noodle cutting and dividing machine, deep fryer, air cooler, conveyor, etc.

Vacuum dough mixer designed for noodles, fully mix, and combine the flour and water, after waking noodles, enhance the dough gluten network forming, result the flexible, good taste noodles,

Instant Noodle lines adopts lateral corrugated roller five paths, to result noodles with perfect and idea effect, this can also prolong the quality guarantee period.

The Instant Noodle Machine have different models, from 40kg/h to 2000kg/h as per the capacity.

The noodle making machine is widely used in western food shop, snack food factory, tea restaurant, Chinese restaurant, bakery shop, coffee shops etc.

Distinguished by the production process, mainly divided into fried instant noodle production line and non-fried instant noodle production machine, these two not only in the process has a big difference, in the instant noodle ingredients and instant noodle shape also has a big difference.The shape of instant noodles?it can be divided into square instant noodles and round instant noodles.

Instant Noodles Production Line Detail Introduction

The instant noodle process line can produce many types of instant noodles. For example, square instant noodles, round instant noodles, mixed grain instant noodles, etc.

Nowadays, more and more consumers are relying on instant noodles. The market demand for instant noodles is vast and on the rise, with big brands such as Mama, Nongshim, Indomie, Paldo, and other instant noodles noodle manufacturers making a lot of money from them.

We will customize your instant noodle machine according to your needs, and at the same time, can provide you with total project solutions and complete after-sales service. An Instant Noodles Production Line is a highly automated and efficient system designed for the mass production of instant noodles, one of the most popular convenience foods globally. This production line integrates various processes from dough mixing and sheeting to steaming, cutting, and drying, culminating in the packaging of the finished product.

Including Equipments

Machine	Application/ Use
Dough maker	Mixing flour and water evenly into dough
Roller processing machine	Rolling and shaping dough into noodle shape
Steaming Machine	Boiling noodles
Cutting machine	Cutting the boiled noodle into different shape(round or square)
Fryer	Fried boiled noodles to shape and taste delicious
Cooler	Cooling fried noodles
Packing Machine	To packing the finished noodles

Process flow of instant noodle process line:

mixing noodles ? pressing and cutting noodles ? steaming ? quantitative cutting ? frying ? cooling ? feeding ? packing

Firstly, the flour and salt, alkaline water, etc., will be evenly mixed in the instant noodle processing mixing machine.

During the mixing process, the dough will change from loose to firm, and the produced instant noodles will taste more sinewy.

And finally, the flour will be mixed into the wet dough with certain processing properties.

The dough will be conveyed into the instand noodle forming machine, in which the dough is firstly crushed into a smooth dough by the roller press and then cut into strips by the knife roller.

The noodles collide with the front and rear walls of the forming guide box and are twisted, and the linear speed of the forming conveyor belt is lower than the linear speed of the noodles, so the noodles will receive resistance and eventually form a wave shape.

It can effectively increase the contact area between the noodles and the air so that the subsequent cooking time can be effectively shortened.The cut and shaped noodles are transferred to the steamer, where the noodles are stretched while steaming, resulting in a higher quality instant noodle.

The steamed noodles are cut to a particular length by a pair of rotating knives and rollers and folded to form the shape of the instant noodles in the group.

The noodles are deep-fried to allow the noodles to dehydrate and set in a short time, making them easier to transport and effectively extending their shelf life.

These instant noodle processing procedures are indispensable in the

instant noodle production process.

Because of the high temperature of the fried noodles, they cannot be packed directly and need to be cooled. After cooling in instant processing Line, the noodle packaging machine is used for automatic packaging.

Before packaging, the noodles need to be fed, placed on the package, and then packaged, thus forming the instant noodles we eat every day.

What is the role of each machine in the instant noodle production line?

First of all, the noodle machine is used to mix the noodles. We add the prepared raw materials, flour, and water, to the noodle machine to mix them thoroughly. The compounding and stretching machines are used for cooking and shaping the noodles. The steaming machine is used to steam the pasta pieces from the compound roll forming apparatus. The cutter is used to cut off the cooked pasta. The fryer is used to deep fry the noodles. The cooling machine is used to reduce the temperature of the fried briquettes. Finally, the packaging machine is used to pack the noodles.

Benefits of Instant Noodles Production Line

1.The food-grade stainless steel material not only has strong and durable quality but also is very clean and hygienic.

2.Fully automatic production method, high production efficiency.

3.PLC control system to operate the production, the whole instant noodle production line only needs 1-2 people, low labor cost.

4.Equipped with an over-temperature protection device, very safe when using in instant noodle process.

5.Water-oil mixing technology in food industry , automatic filtering residue, effectively extend the use of oil, further reduce costs.

6.Automatic temperature control system in instant noodle processing, production is more simple and efficient.

7.The instant noodle production machine has a compact structure and small footprint, which can be easily used by small and medium-sized enterprises.

8.No pollution and waste in the instant noodle production process, no "three waste" problem.

What is the capacity of our instant noodle production lines?

Technical parameter:

Device model	yield
LY-II 3Y	30,000pieces/8h
LY-II 6Y	60,000pieces/8h
LY-II 8Y	80,000pieces/8h
LY-II 10Y	100,000pieces/8h
LY-II 12Y	120,000pieces/8h
LY-II 16Y	160,000pieces/8h
LY-II 18Y	180,000pieces/8h
LY-II 20Y	200,000pieces/8h
LY-II 25Y	250,000pieces/8h

Final Verdict: Instant Noodles - A Smart Choice for Modern Lifestyles

Instant noodles have long been misunderstood, but the truth is they offer convenience, affordability, and versatility that perfectly suit today's fast-paced world. Rather than fearing them, we should recognize their benefits when consumed wisely:

? Time-Saving Nutrition: In just minutes, you get a satisfying meal that provides quick energy—ideal for students, busy professionals, and emergency situations.

? Customizable & Balanced: Boost their nutrition by adding veggies, eggs, or lean protein to create a wholesome, balanced dish.

? Global Comfort Food: From ramen in Japan to Indomie in Indonesia, instant noodles are a cultural staple loved by billions, proving their enduring appeal.

Tip for Healthier Enjoyment:

?Choose non-fried or air-dried varieties for lower fat content.

?Use half the seasoning packet to reduce sodium.

?Pair with fresh ingredients to enhance flavor and nutrition.

Bottom Line: Instant noodles are not the enemy—they’re a practical, delicious option when you need a quick meal. By making smart choices and occasional upgrades, you can enjoy them guilt-free as part of a varied diet. After all, in moderation, even convenience can be healthy!

Manufacturing Process Of Instant Noodle Production Line Technical Parameter

Equipment Of Line Process	Equipment Definition
Alkali Water Mixing Tank	Material:,Body,Shaft,Mixing Device Stainless Steel 316 Body Was Made By 316ss Water Pump,Pipe,Valve Made Of Stainless Steel Water
Alkali Water Measuring Device	Body Made Of Stainless Steel316 Water Pump,Pipe,Valve,Supporter Made Of Stainless Steel
Flour Mixer	Touching Flour Parts Stainless Steel?Frame And Driving Parts Carbon Steel,Mixing Time Is About 15minutes
Disk Aging Machine	Material: Tray,Rod Made Of Stainless Steel Driving Fitting,Supporter Made Of Carbon Steel
Rolling Machine	Material:Feeder,Roller Protective Plate,Guard Board On Two Sides Made Of Stainless Stee
Oil Tank	Size:1500l New Oil 500l Old Oil Include Frame Ladder Made Of Carbon Steel
Arranging Machine	Material:Chain,Salve,Sliding Plate Made Of Stainless Steel. Driving Part Made Of

	Carbon Steel
Conveying Machine	Including:Supporter,Conveying Plate Material:Supporter,Driving Fitting,Machine Leg Made Of Carbon Steel, Conveying Plate Is Food Grade

Packing:

We can supply you the seasons bag packaging machinery. To loading spices powder and oil.

Packaging:

Inside: plastic bag.

Outside: wooden case (adopt the wooden case or wooden pellets depended on customers' requirement).

Shipping:

One 20ft container or 40Ft container

According to the packaging method

It can be divided into three types: bag, cup and bowl.

Our country is currently dominated by bags and bowls. The bag is low in cost, easy to store and transport, and tableware is needed for eating, so its convenience is not as good as bowls and cups.

Bowls and cups of instant noodles have better convenience due to their own tableware, but because the packaging container is more expensive, the cost and price of this product are higher.

At present, the recycling rate of various packaging materials used for packaging instant noodles in my country is low, which will cause

environmental pollution.

Can I eat instant noodles every day?

It is not recommended to eat instant noodles every day. It is important to eat everything with fruits and vegetables, as it is difficult to enrich a variety of nutrients in a single food item.

The future of instant noodles: health and intelligence

Consumers' pursuit of health has led to the upgrade of instant noodles

Process Line. New products such as low-sodium seasoning packets (reduced by 30% in salt content), whole wheat biscuits and zero trans fatty acid oil are emerging one after another. In terms of intelligence, AI formula system can automatically adjust ingredients and add nutrients such as vitamin B.

Sample of instant noodle products

With the development of the times, instant noodles have not only pursued convenience and

deliciousness. Nowadays, with the drive of market transformation and upgrading, the upgrading of Instant noodle making machine, the upgrading of material packages, and the application of automatic equipment such as kneading and waking machines, the inherent low-end label of instant noodles is developing toward product diversity and health.

Traditional instant noodles are fried corrugated noodles, and their taste and quality are different from the handmade noodles we usually eat. The new product is more pursuing to be closer to daily noodle products, trying to make conventional handmade noodles fast. The noodles are kept fresh through a number of processing technologies, so that the taste of the noodles is close to that of daily noodles.

In addition, in the large-scale Instant noodle making machine, in addition to making improvements in the kneading and rolling stages, many instant noodle brands also apply vacuum freeze-drying technology to the making of noodles. It is understood that through physical sublimation in a low temperature environment, the umami taste and nutrition of the raw materials can be better preserved during the dehydration process of the dough. The key is that the brewed instant noodles can also achieve the effect of freshly cooked noodles. Enabling the processing of instant noodles and cakes with advanced technology has improved consumers' eating

experience of such products.

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