

High-speed Instant noodles production Line

TYPE-900

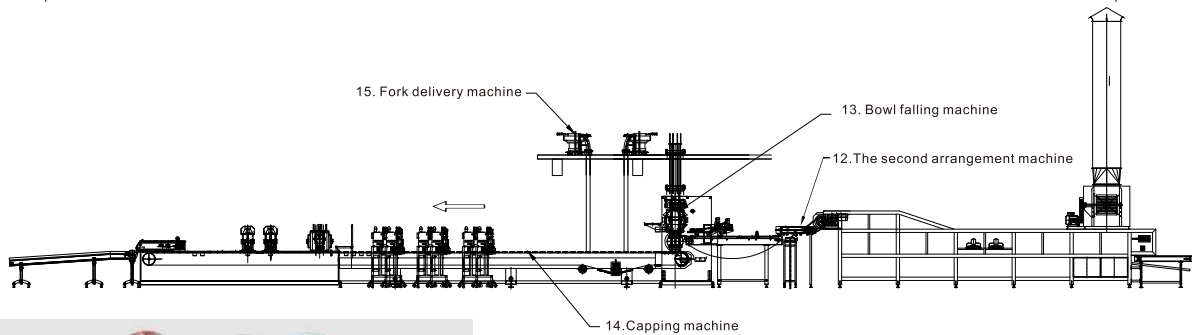
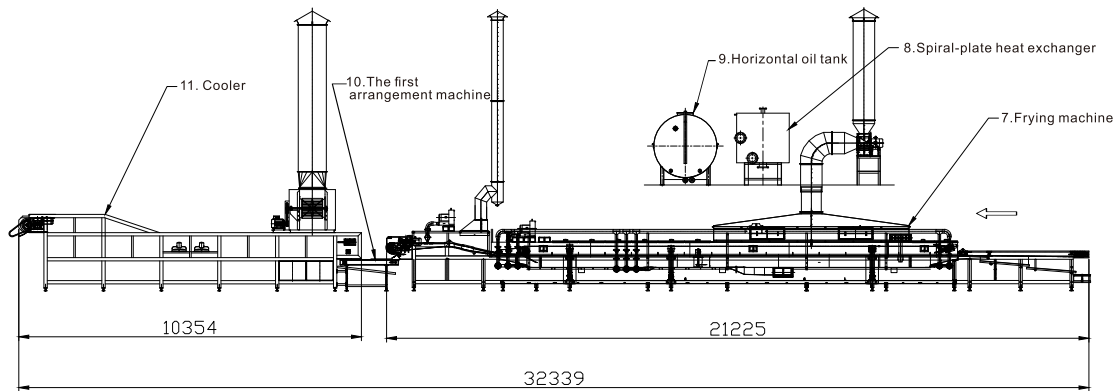
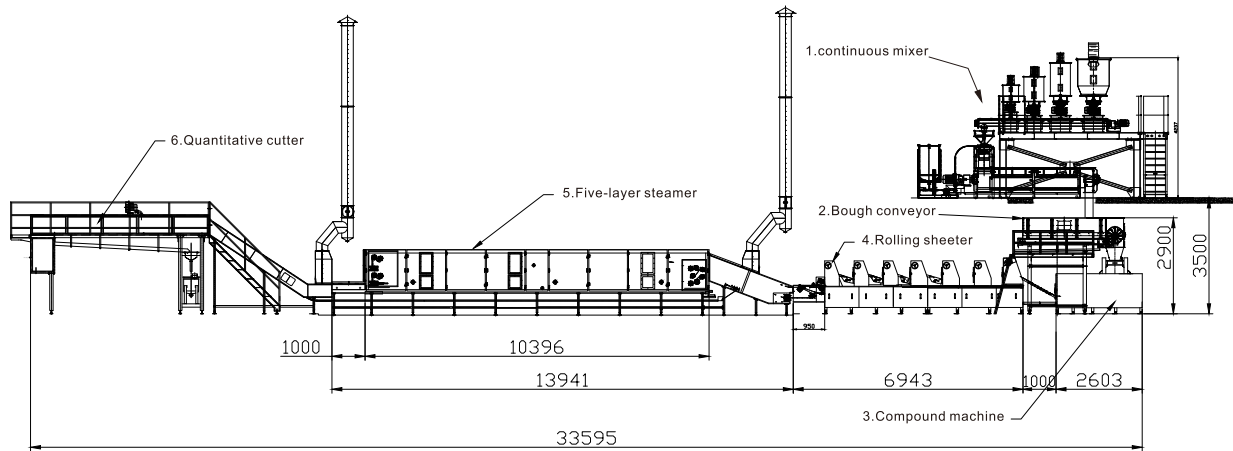
- 500kg bearing Mixer uses specially designed stirring blade to make stirring more uniform and make temperature more reasonable;
- Flour scattering mechanism adopts auger rod, which makes dough smashing more uniform, feeding more steady and the dough surface more smooth;
- All the pressing rollers use independent motor transmission, calendaring proportion is controlled by PCL programmer to make adjustment more convenient and efficient;
- **Five-layer designed steamer makes area distribution more reasonable, and low pressure steaming source is adopted to reduce energy consumption;**
- Triple stretching mechanism makes noodles loose, so stretching can be more uniform to assure quality. Waterfall flavor liquid feeding mechanism is used;
- **Specially designed oil circulating system of frying machine and auto noodles arrangement system make the oil temperature distribution more uniform, more effective and labor-saving;**
- Malfunction record and removal searching.





High-speed Instant noodles production Line

TYPE-900



Type	Bowl noodle production line	Bag noodle production line
Project	Type 900 indirect heating	Type 900 indirect heating
Machinery form	Type 900 indirect heating	Type 900 indirect heating
Capacity	450 pcs/min	450 pcs/min
Roller width	900mm	900mm
Steaming time	240S	240S
Frying time	125S	125S
Cooling time	105S	105S