



Automatic Instan noodle Production Line

production flow chat: wheat flour, dressing → mixer → compound press → frame cutting.
 pattern shaping → boiling → cutting, folding → deep fry → cooling → packing → finished product



Sample Picture:

Note :
 Due to keeping innovation,
 the specification and
 Machine pictures or color
 are subject to alteration
 without notice!



EQUIPMENTS IN THE LINE:

No	Device Name&Picture	Equipment Parameters
1.	Flour Mixer 	Power : 3 kW Throughput : 50 Kg/time Size : 1.1x0.65x0.8m Equipment Introduction The main function of Flour Mixer is to mix flour, salt, alkali, water and other additives evenly, this is the first step of instant noodle producing.