

# Chow Mein Noodle Production Line

This automated production line manufactures chow mein noodles through continuous processing. The system forms noodle sheets, cuts, steams, and conveys the noodles using interconnected modules.



## ADDITIONAL IMAGES



## Overview

### High-Efficiency Chow Mein Production

This industrial-grade production line is engineered for the continuous manufacturing of high-quality, non-fried chow mein noodles. Utilizing a hot-air drying process rather than frying, the system ensures a nutritious, smooth-tasting product that remains resistant to boiling. The line is highly versatile, capable of forming noodles into various shapes including square, round, oval, and bird's nest.

## Technical Performance

### Production Capacity

**3 T/8H**

Min Output

**7 T/8H**

Max Output

Steam Consumption	1250 kg/h
Required Operators	10
Required Workshop Area	300 m <sup>2</sup>

## Production Features

### Production Process Steps

- Dough mixing
- Aging
- Rolling
- Slitting
- Automatic up shelf
- High pressure steaming and boiling
- Shaping by hand
- Single layer drying
- Cooling
- Packaging

### Available Noodle Shapes

Square, Round, Oval, Bird's Nest

## Design & Construction

### Safety Features

- Emergency stop mechanisms
- Protective enclosures

### Main Material

Stainless Steel