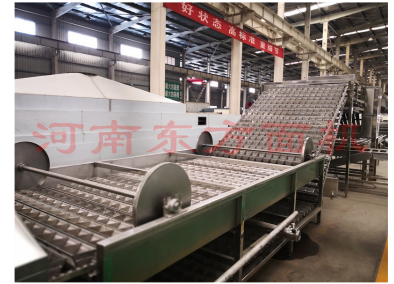


Non-Fried Freeze Dried Noodle Production Line

This automated production line efficiently manufactures non-fried, freeze-dried noodles. It features a multi-stage process including noodle forming, steaming, cutting, arranging, freeze-drying, and packaging.



ADDITIONAL IMAGES



Product Overview

Innovative Freeze-Dried Noodle Production

This automated production line offers a revolutionary approach to instant noodle manufacturing by utilizing freeze-drying technology instead of frying. The process preserves nutritional integrity while ensuring the noodles fully rehydrate in just 3 minutes, delivering a taste comparable to hand-made noodles. Designed for industrial-scale efficiency, the system provides a stable, high-quality production cycle suitable for modern food processing facilities.

Technical Specifications

Daily Output Capacity

60000 pcs/8h
Minimum Output

120000 pcs/8h
Maximum Output

Material

Stainless Steel 304

Power Supply

380V/50Hz

Control System

PLC with HMI interface

Process Workflow

Manufacturing Stages

- Dough mixing
- Aging
- Continuous rolling
- Steaming
- Cutting and boxing
- Boiling
- Cold water spraying
- Conveying and packaging

Key Features

Advantages

Non-fried, Healthier, Fast Rehydration (3 min), Automated, Stable Quality