

Non-Fried Noodle Production Line

This industrial-grade line is engineered for the continuous production of non-fried noodles. Its automated system incorporates steaming, drying, and cooling stages to ensure consistent noodle quality and texture.



ADDITIONAL IMAGES



Overview

Healthy Non-Fried Noodle Production

This industrial-grade production line utilizes advanced hot air drying technology to create high-quality, non-fried instant noodles. By eliminating the frying process, the final product offers significantly reduced fat content while maintaining excellent rehydration properties and texture. The system is designed for high-efficiency, large-scale manufacturing with automated controls to ensure consistent, stable output.

Technical Specifications

Key Features

- Uniform micro expansion
- Good rehydration properties
- High output stability
- Automated into-box system
- Stainless steel construction

Drying Method

Hot Air Drying

Control Interface

PLC Interface Control

Production Capacity

Available Production Capacities

Capacity (pcs/8h)

60000

80000

100000

120000

160000

Service & Support

Included Services

Installation, Commissioning, Operator Training