

Key Features to Look for When Buying an Instant Noodle Making Machine

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<https://www.facebook.com/Foodextruderfactory/>

Introduction

The global demand for instant noodles continues to rise, with consumers valuing convenience, affordability, and consistent quality. According to the World Instant Noodle Association (WINA), over 120 billion servings were consumed worldwide in 2023, highlighting the need for efficient [instant noodle production lines](#).

Choosing the right instant noodle making machine is critical for manufacturers aiming to meet this demand while maintaining product standards. As food industry expert Dr. A. Mitchell notes, “The machinery’s design directly impacts noodle texture, production speed, and operational longevity—key factors for competitive success.”

This article explores the essential features of instant noodle equipment, helping buyers make informed decisions. Whether you’re a startup or an established producer,

understanding these elements ensures optimal performance and ROI.

As a globally popular fast food, although instant noodles have long been labeled as "unhealthy", they do have some practical advantages in specific scenarios. The following is an objective analysis based on facts:

1. Efficient and convenient, saving time

Quick consumption: a meal can be prepared in 3-5 minutes, suitable for urgent overtime travel, exam review and other time-sensitive scenarios.

No cooking: no cooking skills and complex tools are required, an emergency choice for students and single people.

2. Super long shelf life, suitable for storage

Unopened fried instant noodles can be stored for 6-12 months, and non-fried noodles can even be stored for 24 months, which is an ideal disaster prevention emergency food (more than one million servings were consumed during the 3.11 earthquake in Japan).

3. Basic energy supplement

Each serving (about 100g of noodles) provides 400-500 calories, mainly from carbohydrates, which can quickly relieve hunger and is suitable for temporary hunger relief for manual laborers.

4. Low-cost filling options

The unit price is generally lower than takeout or pre-prepared dishes, and can be used as a transitional option when the budget is limited (such as students, new employees).

5. More innovative and improved options

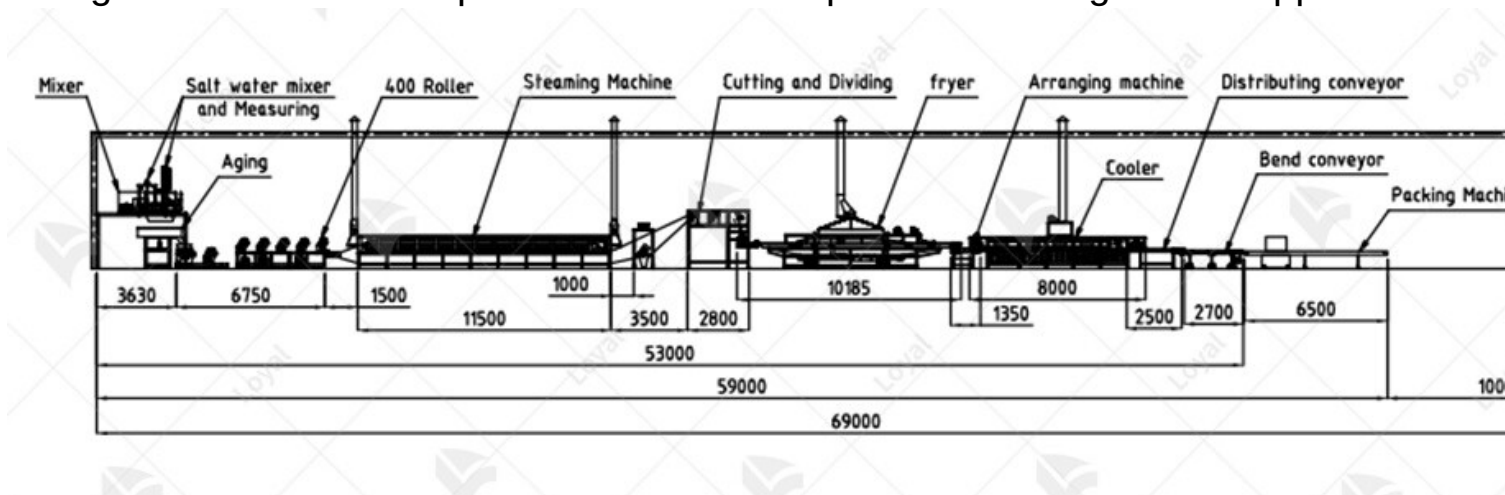
In recent years, healthier and improved products have appeared:

? Non-fried noodles: hot air drying technology reduces oil

? Low-sodium version: salt content is reduced by 30%-50%

? High-protein noodles: added soy protein, konjac powder

? Vegetable freeze-dried packs: some brands provide real vegetable supplements



Important reminder

The advantages of instant noodles are mostly concentrated on "convenience" rather than nutrition. Recommended consumption:

Balance nutrition with eggs, vegetables, and soy products

Control frequency (?2 times a week)

Use less powder packets (reduce sodium intake)

Take a rational view of instant noodles-it is a practical invention of the modern food industry but it should not become the mainstay of daily diet. It is a wise choice to make reasonable use of its convenience in special scenarios.



Instant noodle production line flow chart

ALKALI WATER MIXING TANK---ALKALI WATER MEASURING DEVICE---FLOUR MIXER---ROUND DISK AGING MACHINE---ROLLING & SHAPING MACHINE---STEAMING MACHINE---NOODLE CUTTING AND DIVIDING MACHINE---FRYING MACHINE---HEATING EXCHANGER---OIL FILTER---OIL CIRCULATING PIPELINE---OIL TANK---ARRANGING MACHINE---COOLING MACHINE---CONVEYING MACHINE

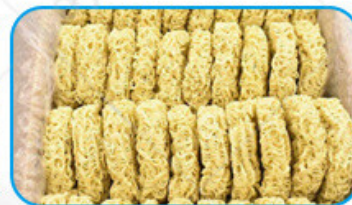
The above equipment is needed for large-scale instant noodle production lines. If the production volume is small, some equipment can be omitted.

You can tell your manufacturer all your ideas. A good cooperation comes from the sincere cooperation of both parties. Please believe that the plan will be implemented through mutual discussion of your ideas.

The function of instant noodle production line

1. ALKALI WATER MIXING TANK: Mixing saline water, additives, etc. Body made of stainless steel 316.
2. ALKALI WATER MEASURING DEVICE: Automatic metering of salt water. Body made of stainless steel 316.
3. FLOUR MIXER: Mixing the raw material uniformly.
4. ROUND DISK AGING MACHINE: Storage and maturation of dough.

- 5.ROLLING MACHINE: After heat treatment, increases the hardness of the roll, the noodles that are pressed out are lighter and stronger.
- 6.STEAMING MACHINE: Using the electrical to heating the water to have steam, the noodles are steamed. Boiling the noodles by steam. If steam heating is required, a boiler will need to be prepared.
- 7.NOODLE CUTTING AND DIVIDING MACHINE: It is used to cut noodles and adjust the frequency by controlling the size of noodles.
- 8.FRYING MACHINE: Fried instant noodles. Streamlined design, effectively control the oil level, with oil drain function, effectively reduce the oil content of the oil block by 5%, saving customer's raw material cost.
- 9.HEATING EXCHANGER: Working with the frying machine
- 10.OIL TANK: To storage the oil.
- 11.ARRANGING MACHINE: Arrange the dough
- 12.COOLING MACHINE: Cool to room temperature.



Output of instant noodle manufacturing machine

According to customers' frequent inquiries, the output is divided into 11,000 pieces/8h, 30,000 pieces/8h, 60,000 pieces/8h, 80,000 pieces/8h, 120,000 pieces/8h, 200,000 pieces/8h, 250,000 pieces/8h.

Layout of the instant noodle production line

Regarding large-volume instant noodle production lines, no turns are allowed from pre-cooking to cooling, please note this.

Production Capacity & Speed

When investing in an instant noodle production line, one of the most critical factors to consider is production capacity and speed. The right balance ensures your operation meets market demand without compromising quality or efficiency.

Matching Machine Output with Business Needs

The ideal instant noodle making machine should align with your production goals. Overestimating capacity can lead to unnecessary costs, while underestimating can cause bottlenecks.

As food processing engineer Maria Chen explains:

“A mismatch between machine capacity and actual demand leads to either idle equipment or overworked systems—both of which increase long-term costs.”



Different Production Line Capacities

Small-scale lines – Best for startups or niche markets, offering flexibility and lower initial costs.

Medium-scale lines – Suitable for regional brands needing steady output with room for expansion.

Large-scale industrial lines – Designed for high-volume manufacturers supplying supermarkets or export markets.

How Speed Affects Consistency and Efficiency

Faster machines improve output but must maintain uniform noodle thickness, texture, and cooking performance. A well-optimized instant noodle equipment system ensures:

- Consistent cutting and shaping – Prevents irregular noodles that affect cooking time.
- Steady drying process – Avoids under- or over-dried noodles, which impact shelf life.
- Efficient packaging integration – High-speed lines should synchronize with packing machines.

For businesses scaling up, modular instant noodle production lines allow gradual expansion without replacing entire systems.

Material & Durability

The construction quality of an instant noodle making machine directly impacts its lifespan, maintenance costs, and food safety compliance. Choosing durable materials ensures your instant noodle production line operates efficiently for years without frequent breakdowns or contamination risks.



Why Durability Matters

Reduced Downtime – Weak materials warp or crack under constant steam, pressure, and cleaning chemicals.

Lower Long-Term Costs – A machine lasting 10+ years outperforms cheaper alternatives needing replacements every 3–5 years.

Hygiene Maintenance – Pitted or corroded surfaces harbor bacteria, violating FDA/CFR sanitation standards.

Automation & Ease of Operation

Modern instant noodle making machines increasingly incorporate automation to enhance productivity while simplifying operation. The level of automation directly impacts labor requirements, consistency, and overall efficiency in your instant noodle production line.

"The shift toward automation in noodle equipment isn't about replacing workers, but about achieving precision that human hands simply can't match," notes Professor Hiroshi Teraoka, a food engineering specialist at Tokyo University of Science.

User-Friendly Operation Features

Intuitive control panels with clear indicators and minimal buttons

Quick-change mechanisms for different noodle shapes and sizes

Maintenance and Cleaning Considerations

Modular design allows easy disassembly of key components

Self-draining systems prevent water accumulation in mixing chambers

Accessible service points reduce downtime during maintenance



FAQs: Instant Noodle Production Equipment

Q1: What is the average lifespan of an instant noodle making machine?

A: With proper maintenance, high-quality instant noodle equipment typically lasts 8-12 years. Stainless steel machines often outlast cheaper alternatives by 3-5 years. Regular servicing extends operational life significantly.

Q2: Can one machine produce different noodle types?

A: Modern instant noodle making machines offer interchangeable dies and adjustable settings to adapt to different weights. However, radical recipe changes may require partial reconfiguration.

Q3: How often does the machine require cleaning?

A: Food safety standards mandate:

Full sanitization every 24 hours of operation

Partial cleaning during product changeovers

Immediate cleaning after processing allergenic ingredients

Q4: What's the typical installation timeframe?

A: Professional installation takes:

2-4 weeks for complete production lines

1 week for standalone machines

Plus 1-2 weeks for commissioning and test runs

Q5: What maintenance skills do operators need?

A: Basic training should cover:

Daily lubrication points

Wear-part inspection (cutting blades, seals)

Emergency shutdown procedures

Sanitation protocols

If you are interested, I will recommend a company to you, please continue reading.

Recommended Company

Shandong Loyal Industrial Co.,Ltd. Is a Manufacturer Of Snacks Extruder Machine , Industrial Microwave Oven , Corn Flakes Production Line , And a Standing Director Of Food And Drying Equipment Industry Association.

The Self-developed Twin-screw Extruder And Single-screw Equipment of Shandong Machinery Have Been Used In Production: Puffed Snack Food, Breakfast Cereal Corn Flakes, Fried Pasta, Bread Crumbs, Fruit Chips, Baby Food, Textured Soy Protein (tofu) Food, Fish Feed And Pet Food. a Variety of Snack Production Line Supporting Production. The Same Time, The Batching, Drying, Flaking, Baking, Frying And Spraying Equipment Matching The Twin-screw Extrusion System Have All Achieved Independent Design And Production.

Our Extrusion System Is Widely Used In: Puffed Snack Foods, Breakfast Cereals, Vegetable Protein Meat Products, Soy Based Nutrition Bars, Reconstituted Rice, Grain Nutrition Powder, Modified Starch, Starch-based Sticky Music Children's Educational Toys, Degradable Starch-based Packaging Filling Materials, Bread Crumbs And Other Food Additives, Pet Food, Aquatic Feed, Biology And Chemical Industries.

Customer-specific Food Processing Plant Project Solutions

As one of the leading manufacturers of food processing equipment, we are always seeking for new solutions that benefit our snack food customers. Our experienced frying engineers always find the optimal solution for your industrial batch and continuous frying system application. That's why we also develop, design and produce custom fried snack production line.

Close collaboration with our customer is important to us even in the early development phase. No matter what the special requirements of instant noodles production line, snack food extruder machine, pasta production line application, we can develop a custom made food processing equipment to match your needs.

Loyal have a unique and efficient industrial continuous frying equipment for snack food extruder machine that provides the right crunch and desired moisture level.

The Industrial Microwave Sterilization Defrosting Drying Machine can be designed as a powder dosing system and a wet slurry dosing system as required.

Some snacks can also be fried according to taste requirements, and we also provide a Snack Production Line for the processing and packaging of fried extruded snacks.

Loyal Food Production Line meet the needs of customers to obtain snack food that meets their needs.

In ovens or drying units, electric or gas can be used as heating sources.

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About packaging and after-sales service

Packing: Plastic Film Suitable For Ocean Carriage

Technical Support: The customer can inform machine related problems to us via telephone, email or fax. All information will be recorded and will be reported to the After-sale Service team. Meanwhile, the sales person will be tracking the case until problem solved.

Service Team: We have a professional After-sale Service team including 10 professional engineers with at least 6 years working experience. After-sale Service available : 1. Check & test before delivery 2. Instruction for installation 3. On site commissioning 4. Repair & maintenance

After the receipt the advanced payment, we will provide allocation chart at the buyer's request. When effect the shipment, we'll provide operation manual, etc. in English.

Conclusion

Selecting the right instant noodle making machine requires careful evaluation of multiple technical and operational factors. From production capacity to energy efficiency, each feature contributes to your facility's long-term success in the competitive instant noodle market.

Key Selection Criteria Recap:

- Match production capacity to your current needs and growth projections

- Prioritize food-grade stainless steel construction for durability and compliance

- Evaluate automation levels based on your labor resources and consistency requirements

- Verify safety certifications and hygienic design features

- Consider total cost of ownership, including energy use and maintenance requirements

"The most successful noodle manufacturers view equipment selection as a strategic decision, not just a purchase. The right machine becomes a competitive advantage,"

Professor Chen Wei, food engineering specialist at Jiangnan University.