Small Scale Fired Instant Noodle Making Processin

Machine Production Line

Introdução detalhada :

Reference

A small-scale fired instant noodle making processing machine production line is desig
efficiently produce instant noodles at a smaller capacity compared to large-scale indu
operations. These production lines are often used by small businesses, entrepreneur
local markets. The production process typically involves several stages: mixing, knea
steaming, frying, and packaging.

Here’s an overview of the components involved in a small-scale fired instant noodle m
production line:

1. Flour Mixing Machine

Function: This machine combines wheat flour with water, salt, and other ingredients (
vegetable powder, egg powder, etc.) to form a dough.

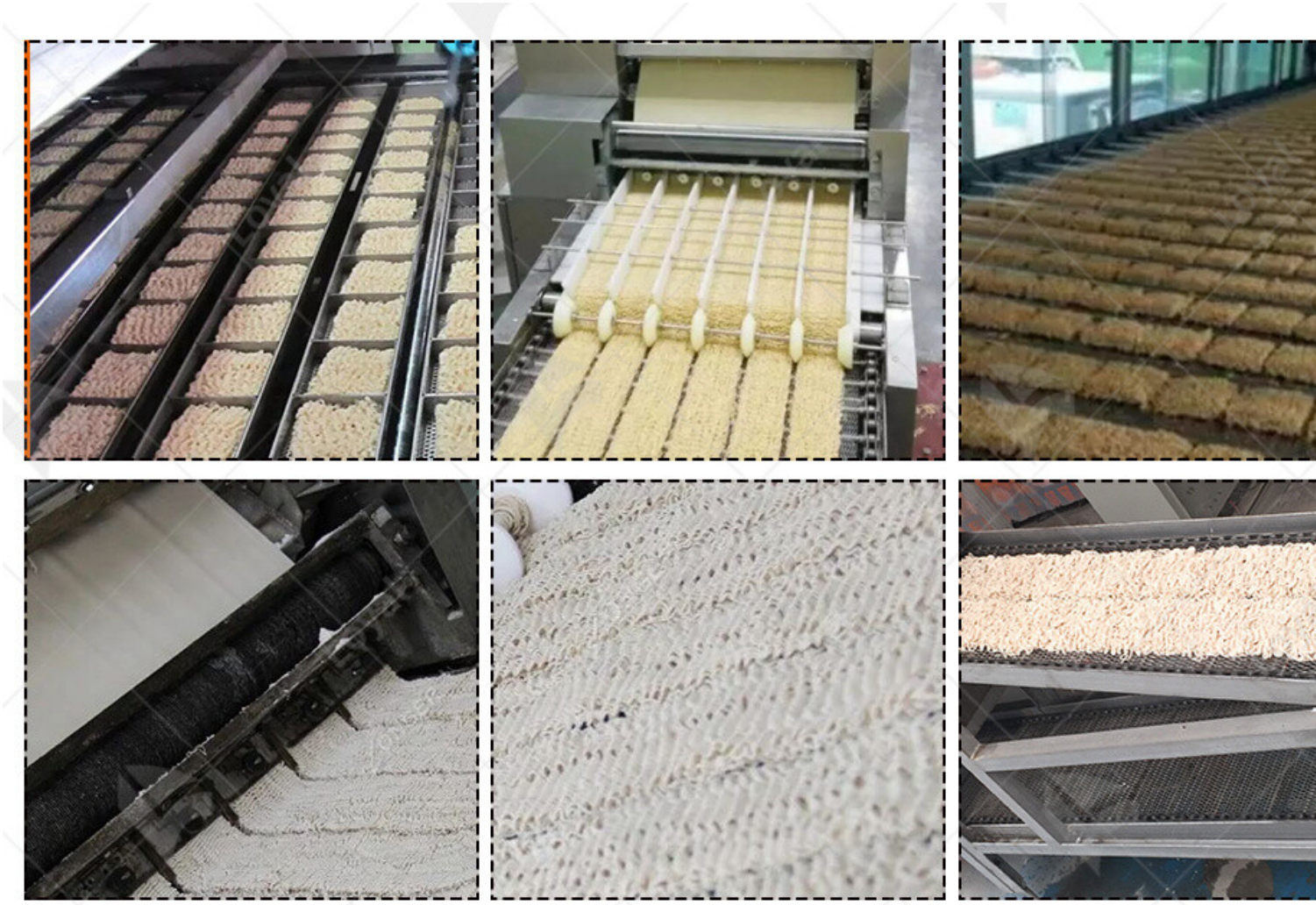
Capacity: Small-scale machines usually handle batches of dough ranging from 10 to
per cycle.

2. Dough Kneading Machine

Function: After mixing, the dough needs to be kneaded to ensure proper texture and
consistency. The kneading machine ensures that the dough is well-mixed and smoot
Capacity: Typically designed to handle small batches for local production.
3. Sheeting Machine
Function: The kneaded dough is passed through rollers in this machine to flatten it in
sheets. The thickness of the dough sheets can be adjusted.
Features: This machine ensures uniform thickness of the noodle sheets and helps in
shaping process.
4. Noodle Cutting Machine
Function: After the dough is flattened, it is cut into noodle strands of the desired lengt
cutting machine can be adjusted to produce different noodle shapes and sizes.
Types of Cut: Square, round, or other shapes depending on the machine configuratio
5. Steaming or Boiling Machine
Function: The noodles are steamed or boiled in this stage to ensure they are properly
cooked before frying. Steaming gives the noodles a more natural texture and helps w
preservation of flavor and nutrients.
Time and Temperature: This machine operates within a controlled temperature range
ensure proper cooking.
6. Frying Machine
Function: After steaming, the noodles are deep-fried in hot oil to make them crispy. T
crucial step in instant noodle production, as the frying process preserves the noodles
gives them the instant cooking characteristic.
Oil Filtration: Some machines come with oil filtration systems to maintain oil quality a
improve operational efficiency.
7. Cooling Conveyor
Function: After frying, the noodles need to cool down to room temperature. A cooling
conveyor ensures that the noodles don’t stick together and maintain their shape.
8. Packaging Machine
Function: The noodles are packaged in plastic or other types of packaging for sale. T
include wrapping them into individual packs or bulk packaging, depending on the targ
market.
Automation: Some small-scale production lines include automated weighing and seal
systems.

Key Considerations for Small-Scale Instant Noodle Production:

1. Capacity: Small-scale lines typically produce between 500 kg to 5 tons of instant n per day, depending on the machine configuration and the business scale.
2. Power Supply: These machines generally require standard electricity (220V or 380 it's important to ensure a stable power supply, especially for the frying and steaming machines.
3. Material Quality: The quality of ingredients such as wheat flour and seasonings wil directly impact the final product.
4. Labor Requirements: Some machines are semi-automatic or fully automatic, reduc need for manual labor, but some human supervision is often necessary.
5. Maintenance: Regular maintenance and oil changes (for frying machines) are esse keep the machinery running efficiently.



Advantages of Small-Scale Noodle Production Lines:

Lower Investment Cost: Smaller production lines are less expensive to purchase and making them ideal for startups or local businesses.
Flexibility: These lines allow businesses to experiment with different flavors, packagir noodle types, catering to niche markets.
Space-Saving: Compact machines are designed to fit into smaller spaces, making th suitable for smaller production facilities or kitchens.

Reference

The following are five authoritative foreign literature websites in the field of Industrial machinery:

1. Food Engineering Magazine

Website: https://www.foodengineeringmag.com/

2.Food Processing Magazine

Website: https://www.foodprocessing.com/

3.Journal of Food Engineering

Website:https://www.journals.elsevier.com/journal-of-food-engineering

4. Food Manufacturing Magazine

Website:https://www.foodmanufacturing.com/

5. International Journal of Food Science & Technology

Website:https://onlinelibrary.wiley.com/