High-speed Instant noodles production Line TYPE-900

- 500kg bearing Mixer uses specially designed stirring blade to make stirring more uniform and make temperature more reasonable;
- Flour scattering mechanism adopts auger rod, which makes dough smashing more uniform, feeding more steady and the dough surface more smooth;
- All the pressing rollers use independent motor transmission, calendaring proportion is controlled by PCL programmer to make adjustment more convenient and efficient;
- Five-layer designed steamer makes area distribution more reasonable, and low pressure steaming source is adopted to reduce energy consumption;
- Triple stretching mechanism makes noodles loose, so stretching can be more uniform to assure quality. Waterfall flavor liquid feeding mechanism is used;
- Specially designed oil circulating system of frying machine and auto noodles arrangement system make the oil temperature distribution more uniform, more effective and labor-saving;
- Malfunction record and removal searching.