

Automated Vermicelli Production Line

This automated vermicelli production line is designed for continuous and efficient manufacturing. It integrates mixing, extrusion, steaming, cutting, and drying stations to ensure consistent product quality and high output.



ADDITIONAL IMAGES



Product Overview

Automated Vermicelli Production Solution

This automated vermicelli production line is engineered for high-efficiency, continuous manufacturing of consistent noodle strands. Designed with robust stainless steel for hygiene and durability, the system features a modular configuration that streamlines operation across mixing, extrusion, steaming, cutting, and drying stages. It provides precise control over production variables, making it an ideal choice for large-scale facilities seeking reliable, industrial-grade performance.

Technical Features

Processing Stages

- Mixing
- Extrusion
- Steaming
- Cutting
- Drying

Construction Material

Stainless Steel

Performance Control

Adjustable Parameters

- Noodle thickness
- Production speed
- Temperature
- Cutting length

Operational Interface

Centralized control panel for precise process adjustment