

Chow Mein Noodle Production Line

This automated production line manufactures chow mein noodles through continuous processing. The system forms noodle sheets, cuts, steams, and conveys the noodles using interconnected modules.



ADDITIONAL IMAGES



Overview

High-Efficiency Chow Mein Production

This industrial-grade production line is engineered for the continuous manufacturing of high-quality, non-fried chow mein noodles. Utilizing a hot-air drying process rather than frying, the system ensures a nutritious, smooth-tasting product that remains resistant to boiling. The line is highly versatile, capable of forming noodles into various shapes including square, round, oval, and bird's nest.

Technical Performance

Production Capacity

3 T/8H

Min Output

7 T/8H

Max Output

Steam Consumption	1250 kg/h
Required Operators	10
Required Workshop Area	300 m ²

Production Features

Production Process Steps

- Dough mixing
- Aging
- Rolling
- Slitting
- Automatic up shelf
- High pressure steaming and boiling
- Shaping by hand
- Single layer drying
- Cooling
- Packaging

Available Noodle Shapes

Square, Round, Oval, Bird's Nest

Design & Construction

Safety Features

- Emergency stop mechanisms
- Protective enclosures

Main Material

Stainless Steel