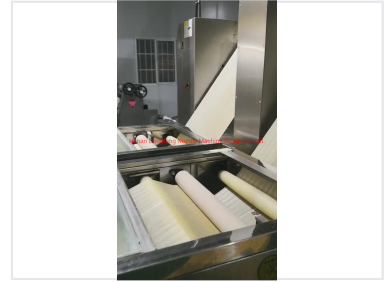
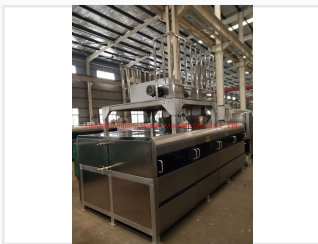


Non-Fried Extruded Noodle Production Line

This non-fried extruding noodle production line efficiently produces high-quality noodles through continuous processing. The system integrates feeding, mixing, extruding, steaming, cooling, and cutting stages to ensure consistent noodle texture and shape.



ADDITIONAL IMAGES



Product Overview

Innovative Extrusion Technology

This non-fried extruded noodle production line represents a significant advancement in food manufacturing, offering a high-capacity output of 30,000 units. By integrating compound, rolling, and steaming processes into a single extrusion system, it optimizes space, labor, and energy consumption. The automated drying and shaping process ensures consistent quality while adhering to modern energy-saving and emission-reduction standards.

Performance Metrics

Production Capacity

30000 pcs

Output Capacity

Technical Features

Integrated Processes

- High-speed dough mixing
- Advanced extrusion system
- Automated cutting and shaping
- Energy-efficient drying

Material Composition

Stainless Steel, Food-Grade Components

Operational Benefits

Operational Advantages

- Safe and sanitary operation
- Reduced energy consumption
- Lower emission profile
- Minimized manual labor requirements
- Consistent noodle texture and shape