

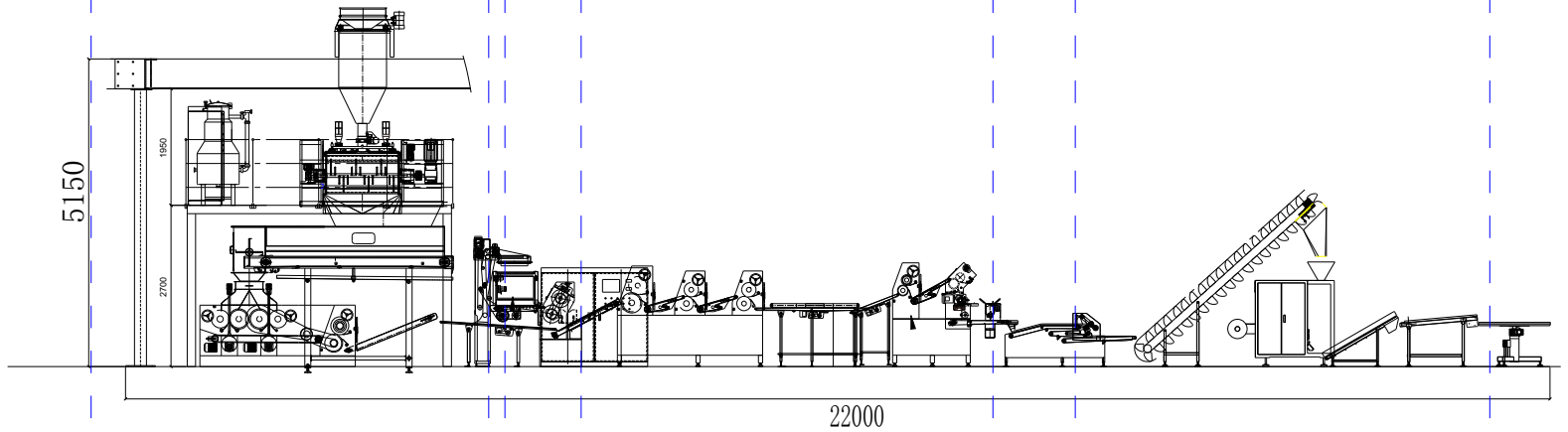
- Light-electric control system is used and automation degree is high. **1~2 person is enough for the whole production.**
- Two pieces of dough sheet compound and transversely fold to be pressed by rollers.
- **Low pressure saturated steam is used for cooking fresh noodles. Low energy consumption and safe operation.**
- Two pieces of dough sheet compound and transversely fold to be pressed by rollers.
- Well-cooked fresh noodles production line is suitable for many kinds of noodles like **Hot-dry noodles, Lor mee and Cold noodles.**





Fresh Noodles Production Systems

ZXP-360



XM-530	
Maximum Output	1000kg/H
Kneading Type	Vacuum Dough Mixing
Yeast Time	20~30min
Roller Width	300~1000mm
Product Moisture	29~31%
Packaged Form	Design according to customers' requirements



Use Vacuum process technique, and it increase water capacity. Also improve the palatability of the noodles product.



Adopt lateral folding machine, The dough is extended in many rolled directions that makes the noodles taste good.



Using the large and medium sized corrugated roll, This dough is malleable and the noodles taste good.

