

## Fresh Noodles Production Systems

XM-530



- 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.**
- Well-cooked fresh noodles production line is suitable for many kinds of noodles like **Hot-dry noodles, Lor mee and Cold noodles.**

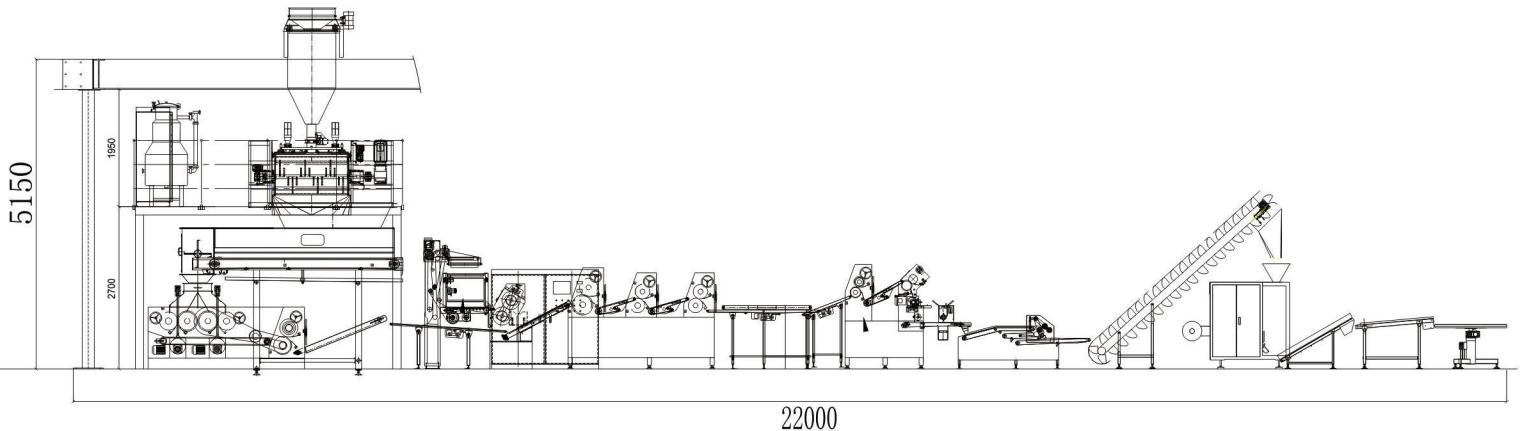


尚寶泰機械科技  
SHANG BAO TAI MACHINERY TECHNOLOGY



# Fresh Noodles Production Systems

## XM-530



| 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.



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