

南通昶昊机电制造有限公司

NANTONG CHANG HAO MECHANICAL MANUFACTURING CO.,LTD

—米面制品设备解决方案专家—

以信誉为根本 以技术求生存 以创新求发展



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在二十多年的发展中,南通昶昊的技术团队孜孜不倦、不断创新、精益求精,设计研发的先进技术和设备先后获得了国家高新技术企业认证,CE认证,以及多项的专利证书。

In more than 20 years of development, Nantong Changhao's technical team has worked tirelessly, continuously innovated, and kept improving. The advanced technical equipment designed and developed has successively obtained national high-tech enterprise certification, CE certification, and a number of patent certificates.

简介

南通昶昊机电制造有限公司是一家集研发、设计、制造、销售、服务、进出口业务于一体的现代化科技企业。公司有油炸面生产线,非油炸面生产线,非传统特色面生产线,通心粉及意大利面生产线,米粉和粉丝生产线,河粉生产线以及点心面生产线,共8大系列30多种产品。

Nantong Chang Hao Mechanical Manufacturing Co., Ltd. is a modern science and technology enterprise integrate R&D, design, manufacture, sales, service and import & export business, We have fried instant noodle production line, non-fried noodle production line, non-traditional specialty noodle production line, short cut pasta and spaghetti production line, rice & bean/potato vermicelli production line, rice noodle production line and snack noodle production line, with more than 30 varieties of products.

History

公司自成立以来,先后有近百条各类生产线出口到欧洲,北美,南美,中东,东南亚和非洲等数十个国家和地区,国内客户有统一集团、湘粮集团、想念集团等多家知名企业,产品的质量和售后服务受到了国内外客户的认可和赞赏。

Since the establishment of the company, nearly one hundred production lines of various types have been exported to dozens of countries and regions in Europe, North America, South America, the Middle East, Southeast Asia and Africa. Excellent quality and after-sales service have been recognized and appreciated by customers at home and abroad.

密凡 Customer

我司先后与统一企业食品有限公司和瑞士布勒集团达成战略合作伙伴关系,与全球顶级集团作的合作给我司带来了高端的设备制造标准与规范,也成为我司提升产品国际竞争力的重要支撑。

Our company has successively reached a strategic partnership with Uni-President Enterprise and the Swiss Buhler Group, the cooperation with the world's top groups has brought high-end equipment manufacturing standards and specifics to our company, and also become the basis for our company to enhance the international competitiveness of our products. important support.

合作 Cooperat





国外重点客户 / Oversea VIP Customer



国内重点客户 / Domestic VIP Customer



南通昶昊为您提供从工艺设计到设备安装调试及生产所需要的一切。

Nantong Changhao providing you with everything need from technological design to equipment installation , commissioning and production.



I **油炸面生产线**
 Fried instant noodle production line

II **非油炸面生产线**
 Non-fried noodle production line

III **非传统特色面条生产线**
 Non-traditional specialty noodle production line

IV **通心粉生产线**
 Short cut pasta production line

V **意大利面生产线**
 Spaghetti production line

VI **米粉&粉丝生产线**
 Rice & bean/potato vermicelli production line

VII **河粉生产线**
 Rice noodle production line

VIII **点心面生产线**
 Snack noodle production line



主要技术优点:

- (1) 无尘投料站, 真空上料, 气动下料, 脉冲除尘。
- (2) 变频调速双轴和面机, 专利设计和面轴。
- (3) 压面机拥有优化的压延比, 有利于形成最佳面筋网络组织。每组压辊单独电机传动和变频调速, 并配有最先进的激光雷达感应控制速度, 稳定性高。
- (4) 油炸机设计先进, 油炸后面块含油量低, 节约生产成本。
- (5) 风冷集中送风, 集中排风, 进风口带初效过滤, 卫生干净。
- (6) 全进口品牌电器件, 稳定性好故障率低。

技术参数

型号	产量/8小时	生产线尺寸	装机容量	蒸汽消耗
ZHY-5W(300)-S	3~6万包	50米*6米*6米	60千瓦	1000公斤/小时
ZHY-10W(500)-S	7~12万包	75米*6米*6米	80千瓦	1800公斤/小时
ZHY-15W(600)-S	13~17万包	90米*8米*7米	110千瓦	2500公斤/小时
ZHY-20W(800)-S	18~23万包	100米*8米*7米	140千瓦	3200公斤/小时
ZHY-25W(1000)-S	24~28万包	120米*10米*7米	175千瓦	4000公斤/小时

工艺流程

面粉筛虑 → 面粉风送 → 双轴和面 → 面团熟化 → 复合压片 → 连续压片 → 切丝成型 → 连续蒸面 → 切断折叠 → 油炸脱水 → 整列输送 → 面块冷却 → 分流输送 → 包装输送 → 包装

主要技术优势

- (1) Dust-free feeding station, vacuum loading and pneumatic discharge, pulse dust removal.
- (2) Double-shaft dough mixer with variable frequency speed regulation, patented design mixing shaft.
- (3) The rolling machine has optimized rolling ratio to the benefit to form the best gluten network. Each roller is individually driven by motor and frequency-controlled, with the most advanced laser radar sensor controls the speed with high stability.
- (4) The fryer is advanced design, keep the lower oil content of the noodle, save production cost.
- (5) Air-cooled centralized air supply and centralized exhaust air, the air inlet is equipped with primary filter, which is hygienic and clean.
- (6) All imported brand electrical components have good stability and low failure rate.



Technical parameters

Model	Capacity/8h	Dimensions (L*W*H)	Power	Steam consumption
ZHY-5W(300)-S	30000~60000 Pcs	50m*6m*6m	60kW	1000Kg/h
ZHY-10W(500)-S	70000~120000Pcs	75m*6m*6m	80kW	1800Kg/h
ZHY-15W(600)-S	130000~170000Pcs	90m*8m*7m	110kW	2500Kg/h
ZHY-20W(800)-S	180000~230000Pcs	100m*8m*7m	140kW	3200Kg/h
ZHY-25W(1000)-S	240000~280000Pcs	120m*10m*7m	175kW	4000Kg/h

Technological process

Flour sieving → flour air convey → double-shaft mixing → dough ripen → compound rolling → continuous rolling → slitting and forming → continuous steaming → cutting and folding → oil frying → arranging → cooling → distribution → packing conveying → packaging



→ 主要技术优点:

- (1) 全线PLC控制, 整线联动, 自动化程度高。
- (2) 三级过水拉伸, 面丝拉伸均匀, 松散充分。
- (3) 专利设计滚筒式油过滤机, 过滤效果好, 减缓油品氧化。
- (4) 创新型切断落盒设备, 运行稳定, 落盒准确。
- (5) 专利设计气流整形设备, 与油炸盒同步往复运行, 理面完整, 面块外形美观。
- (6) 全自动杯面(碗面)封口, 与生产线自动对接, 自动扣面, 翻转, 入模, 上盖, 热封, 出杯(碗)。

→ 技术参数

型号	产量/8小时	生产线尺寸	装机容量	蒸汽消耗
ZHY-5W(300)-B	3~5万包	60米*6米*6米	70千瓦	1000公斤/小时
ZHY-10W(500)-B	6~10万包	76米*6米*6米	90千瓦	1800公斤/小时
ZHY-15W(600)-B	11~15万包	100米*8米*7米	120千瓦	2500公斤/小时
ZHY-20W(800)-B	16~20万包	120米*8米*7米	150千瓦	3500公斤/小时
ZHY-24W(1000)-B	21~24万包	130米*10米*7米	180千瓦	4500公斤/小时

→ 工艺流程

面粉筛虑 → 面粉风送 → 双轴和面 → 面团熟化 → 复合压片 → 连续压片 → 切丝成型 → 连续蒸面 → 喷淋拉伸 → 切断落盒 → 自动整形 → 油炸脱水 → 整列输送 → 面块冷却 → 分流输送 → 包装输送 → 包装

→ Main technical advantage

- (1) The whole line is controlled by PLC and linkage, high degree of automation.
- (2) Three-stage through water stretching, the noodles are stretched evenly and fully loose.
- (3) The drum type oil filter with patented design has good filtering effect and slows down the oxidation of oil products.
- (4) Innovative cutting and dropping equipment, stable operation and accurate dropping.
- (5) Airflow shaping equipment with patented design, which reciprocates synchronously with the frying box, arranging noodle complete, the shape of the noodle block is beautiful.
- (6) Fully automatic cup noodle (bowl noodle) sealing, automatic connect with the production line, automatic fitting noodle, flipping, mold insertion, covered, heat sealing, and cup(bowl) output.



→ Technical parameters

Model	Capacity/8h	Dimensions (L*W*H)	Power	Steam consumption
ZHY-5W(300)-B	30000~50000Pcs	60m*6m*6m	70kW	1000Kg/h
ZHY-10W(500)-B	60000~100000Pcs	76m*6m*6m	90kW	1800Kg/h
ZHY-15W(600)-B	110000~150000Pcs	100m*8m*7m	120kW	2500Kg/h
ZHY-20W(800)-B	160000~200000Pcs	120m*8m*7m	150kW	3500Kg/h
ZHY-24W(1000)-B	210000~240000Pcs	130m*10m*7m	180kW	4500Kg/h

→ Technological process

Flour sieving → flour air convey → double-shaft mixing → dough ripen → compound rolling → continuous rolling → slitting and forming → continuous steaming → spraying and stretching → cutting and falling case → automatic shaping → oil frying → arranging → cooling → distribution → packing conveying → packaging



主要技术优点:

- (1) 采用真空和面，真空负压状态和面，小麦粉蛋白质在最短时间内充分吸收水分，和面加水量高达35%。
- (2) 激光测距仪自动检测每组压辊之间面带张紧度，PLC控制每组压辊运行速度，保证面带连续均匀运行。
- (3) 专利技术面皮分份装置，连续面带蒸煮，特氟龙材料蒸面输送网。
- (4) 专利技术的多层多温区预干燥机，独特的多层孔板式送风技术，均匀加热，温度湿度自动控制。
- (5) 自动气流整形，气压可调，速度可调，吹气时间可调。
- (6) 四温区高温高压高效烘干，烘干时间18分钟。
- (7) 生产线整线工艺先进，自动化程度高，成品复水性好，同时口感爽滑劲道。

技术参数

型号	产量/24小时	生产线尺寸	装机容量	蒸汽消耗
ZHF-6W(500)-I	6万包	100米*6米*7米	120千瓦	500公斤/小时
ZHF-8W(600)-I	8万包	120米*6米*7米	130千瓦	600公斤/小时
ZHF-12W(800)-I	12万包	140米*8米*7米	150千瓦	1000公斤/小时
ZHF-14W(900)-I	14万包	160米*8米*7米	180千瓦	1500公斤/小时

工艺流程

面粉筛虑 → 面粉风送 → 真空和面 → 面团熟化 → 复合压片 → 面片熟化 → 连续压片 → 切片分份 → 连续蒸面 → 面带预干 → 面带切丝 → 切断落盒 → 自动整形 → 高温烘干 → 面块冷却 → 分流输送 → 包装输送 → 包装

主要技术优势

- (1) Use vacuum mix technology, mixing in a vacuum negative pressure state, wheat flour protein fully absorbs water in the shortest time, the water add amount to the dough reach up to 35%.
- (2) The laser rangefinder automatically detects the tension of the noodle belt between each set of rollers, and the PLC controls the running speed of each set of rollers to ensure that the noodle belt runs continuously and evenly.
- (3) Patented noodle portioning device, continuous noodle belt cooking, Teflon steaming conveyer belt.
- (4) Patented multi-layer multi-temperature zone pre-dryer, unique multi-layer orifice air supply technology, uniform heating, automatic control of temperature and humidity.
- (5) Automatic airflow shaping, air pressure, speed, and blowing time are all adjustable.
- (6) Four temperature zones high-temperature, high-air pressure and high-efficiency drying, with a drying time of 18 minutes.
- (7) The entire production line has advanced technology, high degree of automation, good rehydration of the finished product, smooth and strong taste.



Technical parameters

Model	Capacity/24h	Dimensions (L*W*H)	Power	Steam consumption
ZHF-6W(500)-I	60000Pcs	100m*6m*7m	120kW	500Kg/h
ZHF-8W(600)-I	80000Pcs	120m*6m*7m	130kW	600Kg/h
ZHF-12W(800)-I	120000Pcs	140m*8m*7m	150kW	1000Kg/h
ZHF-14W(900)-I	140000Pcs	160m*8m*7m	180kW	1500Kg/h

Technological process

Flour sieving → flour air convey → vacuum mixing → dough ripen → compound rolling → noodle sheet ripen → continuous rolling → cutting and dividing → continuous steaming → noodle sheet predrying → noodle sheet slitting → cutting and falling case → automatic shaping → hot air drying → cooling → distribution → packing conveying → packaging



主要技术优点:

- (1) 面片保湿熟化, 面粉蛋白充分吸收水分。
- (2) 多层多温区独立空间蒸面, 面条糊化充分, 糊化度高, 电动阀自动调节蒸汽压力。
- (3) 专利设计烘干输送链轮定位装置, 烘干运行稳定, 不掉链, 不掉面盒。
- (4) 多温区烘干机, 温度自动控制。
- (5) 热风循环烘干, 节能高效。

技术参数

型号	产量/24小时	生产线尺寸	装机容量	蒸汽消耗
ZHF-5W(300)-B	3~5万包	70米*6米*6米	80千瓦	1000公斤/小时
ZHF-10W(500)-B	6~10万包	80米*6米*6米	100千瓦	1800公斤/小时
ZHF-15W(600)-B	11~16万包	100米*8米*7米	130千瓦	2600公斤/小时
ZHF-20W(800)-B	17~20万包	125米*8米*7米	170千瓦	3750公斤/小时
ZHF-24W(1000)-B	21~24万包	140米*8米*7米	200千瓦	4800公斤/小时

工艺流程

面粉筛虑 → 面粉风送 → 双轴和面 → 面团熟化 → 复合压片 → 面片熟化 → 切丝成型 → 连续蒸面 → 切断折叠 (喷淋拉伸&切断落盒) → 热风高燥 → 面块冷却 → 分流输送 → 包装输送 → 包装

主要技术优势

- (1) The noodle sheets are moisturized and matured, and the flour protein fully absorbs water.
- (2) Multiple layers and multi-temperature zones with independent noodle steaming space, fully gelatinized and high degree of gelatinization, the steam pressure is automatically controlled by electric valve.
- (3) Patented design for drying conveying, with sprocket positioning device, the drying operation of the noodle box is stable, and the chain and noodle box will not drop.
- (4) Multi-temperature zone dryer with automatic temperature control.
- (5) Hot air circulation drying, energy saving and high efficiency.



Technical parameters

Model	Capacity/24h	Dimensions (L*W*H)	Power	Steam consumption
ZHF-5W(300)-B	30000~50000Pcs	70m*6m*6m	80kW	1000Kg/h
ZHF-10W(500)-B	60000~100000Pcs	80m*6m*6m	100kW	1800Kg/h
ZHF-15W(600)-B	110000~160000Pcs	100m*8m*7m	130kW	2600Kg/h
ZHF-20W(800)-B	170000~200000Pcs	125m*8m*7m	170kW	3750Kg/h
ZHF-24W(1000)-B	210000~240000Pcs	140m*8m*7m	200kW	4800Kg/h

Technological process

Flour sieving → flour air convey → double-shaft mixing → dough ripen → compound rolling → continuous rolling → slitting and cutting → continuous steaming → cutting & folding (spraying stretch & cutting falling case) → hot air drying → cooling → distribution → packing conveying → packaging



主要技术优点:

- (1) 整套设备占用厂房面积小, 投资少收益快。
- (2) 成品色泽光亮, 口感爽滑耐煮。
- (3) 适应性广, 成品种类繁多
- (4) 高压蒸煮, 面条糊化度高。
- (5) 切丝切断成挂一体机, 自动便捷。
- (6) 全进口品牌电器件, 稳定性好故障率低。

技术参数

型号	产量/8小时	生产线尺寸	装机容量	蒸汽消耗
ZHF-2T(300)-C	2吨	40米*10米*6米	40千瓦	600公斤/小时
ZHF-5T(500)-C	5吨	50米*10米*6米	50千瓦	1250公斤/小时
ZHF-8T(600)-C	8吨	60米*10米*6米	60千瓦	2000公斤/小时
ZHF-12T(800)-C	12吨	70米*10米*6米	80千瓦	3000公斤/小时

工艺流程

定量加水 → 双轴和面 → 面团熟化 → 复合压片 → 连续压片 → 切丝切断 → 自动上挂 → 高压蒸煮 → 人工成型 → 热风干燥 → 冷却输送 → 包装

主要技术优势

- (1) The whole set of equipment takes up a small area of the factory building, small investment and fast income.
- (2) The color of finished product is bright, smooth in taste and resistant to cooking.
- (3) Wide adaptability and a wide variety of finished products
- (4) High-pressure cooking, the noodles have a high degree of gelatinization.
- (5) The slitting, cutting and hanging all-in-one machine is automatic and convenient.
- (6) All imported brand electrical components, good stability and low failure rate.



Technical parameters

Model	Capacity/8h	Dimensions (L*W*H)	Power	Steam consumption
ZHF-2T(300)-C	2t	40m*10m*6m	40kW	600Kg/h
ZHF-5T(500)-C	5t	50m*10m*6m	50kW	1250Kg/h
ZHF-8T(600)-C	8t	60m*10m*6m	60kW	2000Kg/h
ZHF-12T(800)-C	12t	70m*10m*6m	80kW	3000Kg/h

Technological process

Ration add water → double shaft mixing → dough ripen → compound rolling → continuous rolling → slitting and cutting → automatic hanging → high pressure steaming → hand arranged → Hot air drying → cooling conveying → packing



主要技术优点:

- (1) 连续高速水粉混合, 连续和面输送, 对比单批次和面, 自动化程度高, 节省劳动力。
- (2) 面片长时间低温保湿老化, 在优化的环境下面片充分熟化。
- (3) 发明专利蒸面煮面一体机, 工艺效果优, 充分提升成品品质。
- (4) 自动松丝: 凉面+过水+高速离心, 松丝效果佳。
- (5) 可实现自动分份计量。

技术参数

型号	产量/8小时	生产线尺寸	装机容量	蒸汽消耗
ZHF-3T(300)-D	2~3吨	70米*4米*7米	60千瓦	500公斤/小时
ZHF-6T(500)-D	4~7吨	86米*5米*7米	80千瓦	1000公斤/小时
ZHF-10T(600)-D	8~10吨	105米*6米*7米	100千瓦	1800公斤/小时
ZHF-15T(800)-D	11~16吨	125米*6米*7米	115千瓦	2500公斤/小时

工艺流程

高速水粉混合 → 连续和面输送 → 面团熟化 → 复合压片 → 面片熟化 → 连续压片 → 切丝摆花 → 连续蒸面 → 连续煮面 → 凉面输送 → 面带松丝 → 定长切断 → 包装输送 → 包装

主要技术优势

- (1) Continuous high-speed water-powder mixing, continuous dough mixing and conveying, compared with single-batch mixing, has a high degree of automation and saves labor force.
- (2) Long time noodle sheet low temperature moisturize aging, and fully matured under the optimized environment.
- (3) Invention patented noodle steaming and cooking all-in-one machine, the process effect good and fully improves the quality of the finished product.
- (4) Automatic loosening: cooling noodle + through water + high-speed centrifugation, good loosening effect.
- (5) Automatic portion measurement can be realized.



Technical parameters

Model	Capacity/8h	Dimensions (L*W*H)	Power	Steam consumption
ZHF-3T(300)-D	2~3t	70m*4m*7m	60kW	500Kg/h
ZHF-6T(500)-D	4~7t	86m*5m*7m	80kW	1000Kg/h
ZHF-10T(600)-D	8~10t	105m*6m*7m	100kW	1800Kg/h
ZHF-15T(800)-D	11~16t	125m*6m*7m	115kW	2500Kg/h

Technological process

High-speed water powder mixing → continuous dough conveying → dough ripen → compound rolling → noodle sheet ripen → continuous rolling → cutting and setting → continuous steaming → continuous cooking → cooling noodles conveying → noodle sheet lossing → fixed length cutting → packing conveying → packaging



主要技术优点:

- (1) 连续真空和面, 能达到加水量40%的高含水率面团。
- (2) 连续真空挤片技术, 国内独家, 真空挤压出片, 实现负压状态下的面团揉、碾等烩面所必须的面团调理工序。
- (3) 专利技术的面皮分层技术, 避免蒸煮过程中面皮粘连。
- (4) 连续面皮蒸煮: 7分钟时长的蒸面, 面皮糊化度高, 满足烩面高糊化度要求。
- (5) 面皮预干燥技术: 根据工艺要求, 两温区面皮预干燥, 温度和湿度自动控制, 风量和风压可调节。
- (6) 自动切断落盒, 自动整形, 自动定型, 自动化程度高。
- (7) 高温急速烘干, 高温大风量瞬间气化脱水, 有利于面条内部形成微孔。

技术参数

型号	产量/24小时	生产线尺寸	装机容量	蒸汽消耗
ZHT-5W(54080)-S	5万包	100米*6米*6米	110千瓦	400公斤/小时
ZHT-10W(72080)-S	10万包	135米*8米*7米	150千瓦	1000公斤/小时
ZHT-15W(90080)-S	15万包	160米*10米*7米	180千瓦	1500公斤/小时

工艺流程

面粉筛虑 → 面粉风送 → 高速水粉混合 → 连续真空和面 → 真空挤片 → 面片熟化 → 连续压片 → 切片分份 → 面皮蒸煮 → 面皮预干 → 面皮切丝 → 定长切断 → 自动入盒 → 自动整形 → 面块定型 → 热风干燥 → 面块冷却 → 分流输送 → 包装输送 → 包装

主要技术优势

- (1) Continuous vacuum mixing technology, the water add amount to the dough reach up to 40%.
- (2) Continuous vacuum sheet extrusion technology, unique in China, vacuum extrusion sheet to achieve the Knead and crush process for the dough under negative pressure, which is very necessary process during stewed noodle production.
- (3) The patented noodle layering technology prevents noodle sheet from sticking during the steaming process.
- (4) Continuous noodle sheet steaming: Steamed noodles for 7 minutes have high gelatinization degree of noodle sheet, which meets the high gelatinization degree requirements of stewed noodles.
- (5) Noodle sheet pre-drying technology: According to the process requirements, the dough is pre-dried in two temperature zones, the temperature and humidity are automatically controlled, and the air volume and air pressure can be adjusted.
- (6) Automatic cutting and dropping into boxes, automatic shaping and forming, with high degree of automation.
- (7) High temperature rapid drying, high temperature with large air volume instantaneous gasification and dehydration, which is conducive to the formation of micropores inside the noodles.



Technical parameters

Model	Capacity/24h	Dimensions (L*W*H)	Power	Steam consumption
ZHT-5W(54080)-S	50000 pcs	100m*6m*6m	110kW	400Kg/h
ZHT-10W(72080)-S	100000 pcs	135m*8m*7m	150kW	1000Kg/h
ZHT-15W(90080)-S	150000 pcs	160m*10m*7m	180kW	1500Kg/h

Technological process

Flour sieving → flour air convey → high speed water and powder mixing → continuous vacuum mixing → vacuum extruder → dough sheet ripen → continuous rolling → cutting and dividing → noodle sheet steaming → pre-drying → slitting → fixed length cutting → automatic drop in case → automatic shaping → noodle cake shaping → hot air drying → cooling → distribution → packing conveying → packaging



主要技术优点:

- (1) 大容量单批次真空和面, 最大产量达400公斤/台。真空负压状态和面, 使小麦粉中蛋白质在最短时间内充分吸透水分。
- (2) 连续压片, 面皮速度通过激光探头追踪, 响应快, 精度高。
- (3) 蒸面+煮面+蒸面的工艺, 复蒸工艺不仅糊化度高, 还能保证面条口感爽滑。
- (4) 水槽式+喷淋式组合松面, 松面效果好。
- (5) 两段式切断刀, 入盒前动态摆叠, 能实现面块预成型。
- (6) 预干定型工艺, 面块定型过程中预干脱水。
- (7) 多形态组合式热风循环方式, 烘干均匀。

技术参数

型号	产量/8小时	生产线尺寸	装机容量	蒸汽消耗
ZHT-4T(400)-B	4吨	90米*5米*7米	95千瓦	1000公斤/小时
ZHT-8T(600)-B	8吨	100米*6米*7米	120千瓦	2000公斤/小时
ZHT-15T(800)-B	15吨	130米*8米*7米	150千瓦	3500公斤/小时
ZHT-20T(1000)-B	20吨	150米*8米*7米	180千瓦	4500公斤/小时

工艺流程

面粉筛虑 → 面粉风送 → 真空和面 → 面团熟化 → 复合压片 → 面片熟化 → 连续压片 → 切丝摆花 → 一次蒸面 → 连续煮面 → 二次蒸面 → 喷淋拉伸 → 定长切断 → 自动入盒 → 自动整形 → 面块定型 → 热风干燥 → 面块冷却 → 分流输送 → 包装输送 → 包装

主要技术优势

- (1) High capacity single batch of vacuum mixing, the maximum output is 400 kg/unit. The dough is mixing under vacuum and negative pressure, so that the protein in the wheat flour can fully absorb water in a short time.
- (2) Continuous rolling, the speed of noodle sheet is tracked by the laser probe, the fast response and accurate precision.
- (3) The process of steamed noodles + cooked noodles + steamed noodles, second steam technology could make sure high gelatinized, and also smooth in taste.
- (4) Combination of water groove type + spray type to loosen the noodles, the effect of loosening the noodles is good.
- (5) Two-stage cutting knife, which can be dynamically stacked before dropping into the box, can realize the pre-forming of noodle cake.
- (6) Pre-drying seeting technology, pre-drying and dehydration during the shaping process of noodle cake.
- (7) Multi-form combined hot air circulation mode, drying evenly.

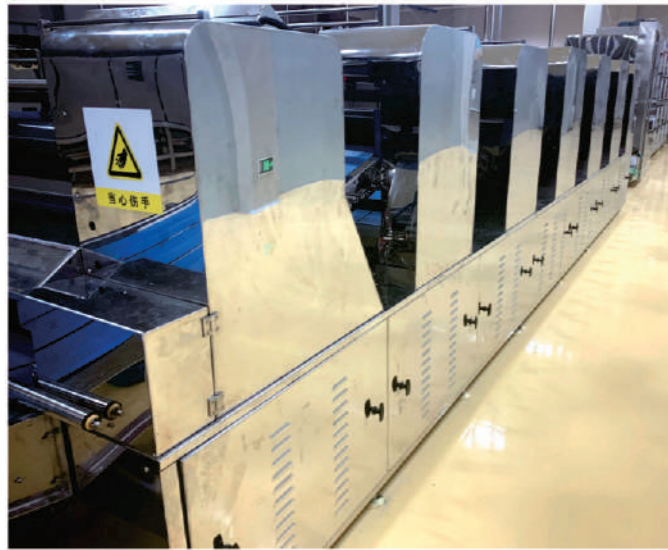


技术参数

Model	Capacity/8h	Dimensions (L*W*H)	Power	Steam consumption
ZHT-4T(400)-B	4t	90m*5m*7m	95kW	1000Kg/h
ZHT-8T(600)-B	8t	100m*6m*7m	120kW	2000Kg/h
ZHT-15T(800)-B	15t	130m*8m*7m	150kW	3500Kg/h
ZHT-20T(1000)-B	20t	150m*8m*7m	180kW	4500Kg/h

Technological process

Flour sieving → flour air convey → vacuum mixing → dough ripen → compound rolling → dough sheet ripen → continuous rolling → slitting and forming → first steaming → second steaming → spraying and stretching → fixed length cutting → automatic drop in case → automatic shaping → noodle cake shaping → hot air drying → cooling → distribution → packing and conveying → packaging



→ 主要技术优点:

- (1) 无尘投料站, 真空上料, 气动下料, 脉冲除尘。
- (2) 大容量真空和面, 真空负压状态和面, 使小麦粉中蛋白质在最短时间内充分吸透水分。
- (3) 面片低温保湿老化, 在优化的环境下有利于面片形成最佳的网络组织结构。
- (4) 大于6分钟蒸面时间, 面条充分糊化, 多温区蒸面, 蒸面压力自动控制。
- (5) 蒸面机末端为煮面工艺, 耐泡、耐煮、耐炒, 成品劲道爽滑, 工艺保障。
- (6) 面块自动同步定型, 保证成品面块外形美观。

→ 技术参数

型号	产量/8小时	生产线尺寸	装机容量	蒸汽消耗
ZHT-4T(400)-L	1~4吨	80米*5米*7米	90千瓦	1000公斤/小时
ZHT-6T(500)-L	5~6吨	100米*6米*7米	120千瓦	1250公斤/小时
ZHT-8T(600)-L	7~9吨	120米*8米*7米	140千瓦	2000公斤/小时
ZHT-12T(800)-L	10~12吨	138米*8米*7米	170千瓦	3000公斤/小时

→ 工艺流程

面粉筛虑 → 面粉风送 → 真空和面 → 面团熟化 → 复合压片 → 面片熟化 → 连续压片 → 切丝摆花 → 连续蒸面 → 连续煮面 → 面带冷却 → 过水拉伸 → 定长切断 → 自动入盒 → 自动整形 → 面块定型 → 热风干燥 → 面块冷却 → 分流输送 → 包装输送 → 包装

→ Main technical advantage

- (1) Dust-free feeding station, vacuum loading and pneumatic discharge, pulse dust removal.
- (2) High capacity vacuum mixing, the dough is mixing under vacuum and negative pressure, so that the protein in the wheat flour can fully absorb water in a short time.
- (3) The low-temperature moisturizing and aging of the dough sheet is conducive to the formation of the best network structure of the dough sheet in an optimized environment.
- (4) More than 6 minutes steaming time, the noodles are fully gelatinized, multiple temperature zones steaming, and the steam pressure is automatically controlled.
- (5) The end of the noodle steamer is the noodle cooking process, finished product with boiled resistance, cooking resistance, stir-fry resistance, strong and smooth, process guarantee.
- (6) The noodle is automatically and synchronously shaped to ensure the beautiful appearance of the finished product.

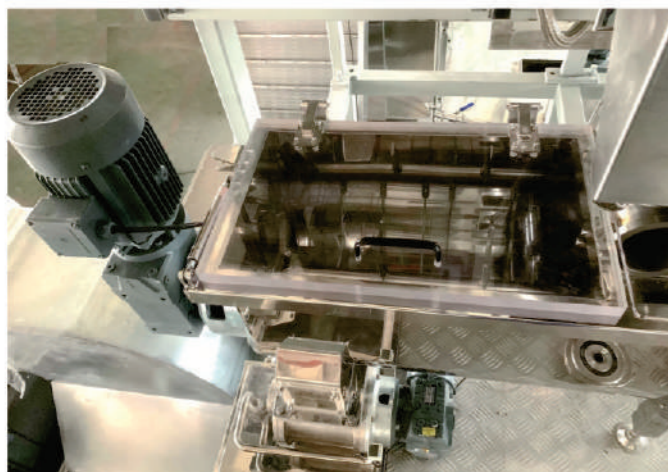


→ Technical parameters

Model	Capacity/8h	Dimensions (L*W*H)	Power	Steam consumption
ZHT-4T(400)-L	1~4t	80m*5m*7m	90kW	1000Kg/h
ZHT-6T(500)-L	5~6t	100m*6m*7m	120kW	1250Kg/h
ZHT-8T(600)-L	7~9t	120m*8m*7m	140kW	2000Kg/h
ZHT-12T(800)-L	10~12t	138m*8m*7m	170kW	3000Kg/h

→ Technological process

Flour sieving → flour air convey → vacuum mixing → dough ripen → compound rolling → dough sheet ripen → continuous rolling → cutting and setting → continuous steaming → continuous cooking → noodle sheet cooling → stretch after through water → fixed length cutting → automatic drop in case → automatic shaping → noodle cake shaping → hot air drying → cooling → distribution → packing conveying → packaging



主要技术优点:

- (1) 先进的真空和面技术, 真空和面是利用真空负压状态和面, 使小麦粉中蛋白质在最短时间内吸透水分, 形成最佳的网络结构, 外观色泽透亮均匀, 成品紧致劲道。
- (2) 先进的真空挤出技术, 在真空状态下挤出成型。
- (3) 先进的振动式预干技术, 摆臂式振动输送, 振动配合加热预干燥, 防止通心粉粘连。
- (4) 多达五个小时的多温区恒温恒湿烘干, 温度和湿度自动控制。
- (5) 空气能加热烘干, 节能高效。
- (6) 意大利进口模头模芯, 保证产品表面较高的光滑度和美观。

技术参数

型号	产量/8小时	生产线尺寸	装机容量	蒸汽消耗
ZHT-1T-S	1吨	30米*6米*7米	50千瓦	300公斤/小时
ZHT-2T-S	2吨	40米*6米*7米	66千瓦	600公斤/小时
ZHT-4T-S	3~4吨	50米*7米*7米	85千瓦	1000公斤/小时
ZHT-6T-S	5~6吨	60米*8米*7米	110千瓦	1500公斤/小时
ZHT-8T-S	7~8吨	70米*8米*7米	125千瓦	1800公斤/小时
ZHT-10T-S	9~10吨	80米*8米*7米	140千瓦	2200公斤/小时

工艺流程

面粉筛虑 → 面粉风送 → 面粉供料 → 高速水粉混合 → 连续和面 → 关风供料 → 真空和面 → 真空挤出 → 振动预干 → 提升输送 → 烘干脱水 → 冷却输送 → 定量称重 → 包装入袋

主要技术优势

- (1) Advanced vacuum mixing technology, vacuum mixing is to mix the dough in vacuum state, so that the protein in the wheat flour can absorb water in a short time, to form the best network structure. The finished product has a bright and uniform appearance, also firm and strong.
- (2) The advanced vacuum extrusion technology to extrude in vacuum condition.
- (3) Advanced vibration type pre-drying technology, swing arm type vibration conveying, Vibration combined with heating pre-drying to prevent macaroni from sticking.
- (4) Up to five hours multi-temperature zone constant temperature and humidity drying, the temperature and humidity are automatically controlled.
- (5) Air heating system for drying, saving energy and high efficiency.
- (6) Imported extruder die from Italy to ensure higher smoothness and beautiful surface of the product.

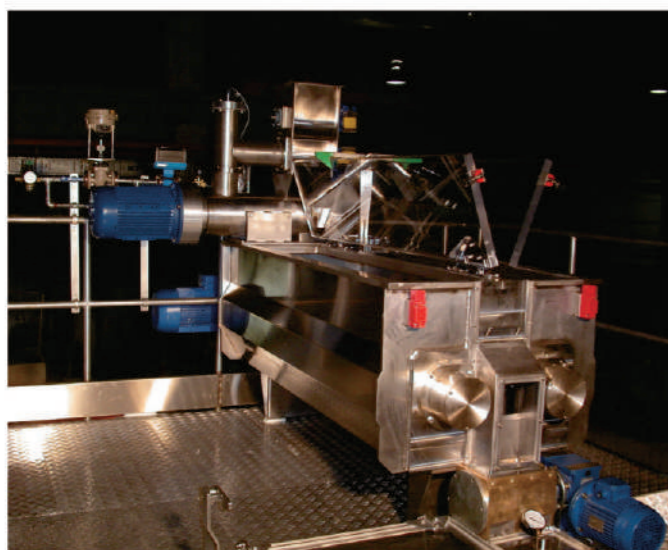


Technical parameters

Model	Capacity/8h	Dimensions (L*W*H)	Power	Steam consumption
ZHT-1T-S	1t	30m*6m*7m	50kW	300Kg/h
ZHT-2T-S	2t	40m*6m*7m	66kW	600Kg/h
ZHT-4T-S	3~4t	50m*7m*7m	85kW	1000Kg/h
ZHT-6T-S	5~6t	60m*8m*7m	110kW	1500Kg/h
ZHT-8T-S	7~8t	70m*8m*7m	125kW	1800Kg/h
ZHT-10T-S	9~10t	80m*8m*7m	140kW	2200Kg/h

Technological process

Flour sieving → flour air convey → flour feeding → high speed water & flour mixing → continues mixing → wind off feeding → vacuum mixing → vacuum extrusion → vibration pre-drying → lift and convey → drying → cooling convey → quantitative weighing → packaging



主要技术优点:

- (1) 先进的真空和面技术, 真空和面是利用真空负压状态和面, 使小麦粉中蛋白质在最短时间内吸透水分, 形成最佳的网络结构, 外观色泽透亮均匀, 成品紧致劲道。
- (2) 先进的真空挤出技术, 在真空状态下挤出成型。
- (3) 自动切断成挂, 自动送杆, 自动提升
- (4) 多达五个小时的多温区恒温恒湿烘干, 温度和湿度自动控制。
- (5) 意大利进口模头模芯, 保证产品表面较高的光滑度和美观。
- (6) 自动定长切断, 自动称重, 自动包装。

技术参数

型号	产量/8小时	生产线尺寸	装机容量	蒸汽消耗
ZHZ-1T-S	1吨	50米*6米*7米	50千瓦	300公斤/小时
ZHZ-2T-S	2吨	60米*6米*7米	80千瓦	500公斤/小时
ZHZ-4T-S	3~4吨	80米*8米*7米	110千瓦	1000公斤/小时

工艺流程

面粉筛虑 → 面粉风送 → 面粉供料 → 高速水粉混合 → 面团和面输送 → 关风供料 → 真空和面 → 真空挤出 → 切断上挂 → 烘干脱水 → 冷却输送 → 定长切断 → 定量称重 → 包装入袋

主要技术优势

- (1) Advanced vacuum mixing technology, vacuum mixing is to mix the dough in vacuum state, so that the protein in the wheat flour can absorb water in a short time, to form the best network structure. The finished product has a bright and uniform appearance, also firm and strong.
- (2) The advanced vacuum extrusion technology to extrude in vacuum condition.
- (3) Automatic cutting and hanging, automatic delivery hang rod and lift.
- (4) Up to five hours multi-temperature zone constant temperature and humidity drying, the temperature and humidity are automatically controlled.
- (5) Imported extruder die from Italy to ensure higher smoothness and beautiful surface of the product.
- (6) Automatic ration cutting, weighing and packing.



Technical parameters

Model	Capacity/8h	Dimensions (L*W*H)	Power	Steam consumption
ZHZ-1T-S	1t	50m*6m*7m	50kW	300Kg/h
ZHZ-2T-S	2t	60m*6m*7m	80kW	500Kg/h
ZHZ-4T-S	3~4t	80m*8m*7m	110kW	1000Kg/h

Technological process

Flour sieving → flour air convey → flour feeding → high speed water & flour mixing → dough sheet mixing convey → wind off feeding → vacuum mixing → vacuum extrusion → cutting and hanging → drying → cooling convey → fixed length cutting → quantitative weighing → packaging



主要技术优点:

- (1) 大米水磨工艺, 二级磨浆, 米浆细度高, 米粉成品口感爽滑细腻。
- (2) 真空脱水, 脱水后米粉含水量满足后端工序要求, 西门子真空泵, 真空度高。含水率可通过脱水速度、真空度调节。
- (3) 蒸煮打粉+自熟挤丝, 粉丝熟化度高。
- (4) 大产能挤丝机, 产能高, 出丝稳定。
- (5) 二次复蒸工艺, 进一步加强米粉糊化度, 米粉成品不糊汤不断条。
- (6) 自动切断入盒, 自动化程度高。
- (7) 恒温恒湿烘干, 多温区控温控湿, 米粉成品不断条不龟裂。

技术参数

型号	产量/8小时	生产线尺寸	装机容量	蒸汽消耗
ZHM-2T(400)-B	2吨	70米*6米*7米	90千瓦	600公斤/小时
ZHM-4T(600)-B	4吨	90米*6米*7米	110千瓦	1000公斤/小时
ZHM-6T(800)-B	6吨	100米*7米*7米	125千瓦	1500公斤/小时
ZHM-8T(800)-B	8吨	115米*7米*7米	150千瓦	2000公斤/小时
ZHM-10T(1000)-B	10吨	130米*8米*7米	180千瓦	2500公斤/小时

工艺流程

大米提升 → 喷风碾米 → 比重除沙 → 射流洗米 → 大米润米 → 水米分离 → 一级磨浆 → 二级磨浆 → 振动筛浆 → 真空脱水 → 干粉混合 → 蒸煮打粉 → 自熟挤丝 → 粉丝复蒸 → 切断入盒 → 热风干燥 → 粉块冷却 → 包装输送 → 包装

主要技术优势

- (1) Rice water milling process, secondary refining, high fineness of rice milk, smooth and delicate taste of the finished rice vermicelli.
- (2) Vacuum dehydration. After dehydration, the water content of rice vermicelli meets the requirements of the back-end process. Siemens vacuum pump has a high degree of vacuum. The water content could be adjusted by dehydration speed, vacuum degree etc.
- (3) Steaming and powdering + self-cooking and extruder, the vermicelli has a high degree of maturity.
- (4) Highly capacity vermicelli extruder, high production capacity and stable vermicelli output.
- (5) The secondary re-steaming process, further strengthens the gelatinization degree of rice vermicelli, it makes the finished rice vermicelli does not stick to the soup.
- (6) Automatically cut off and drop into box, high degree of automation.
- (7) Constant temperature and humidity drying, multi-temperature zone control temperature and humidity, rice vermicelli finished products will not be cracked.



Technical parameters

Model	Capacity/8h	Dimensions (L*W*H)	Power	Steam consumption
ZHM-2T(400)-B	2t	70m*6m*7m	90kW	600Kg/h
ZHM-4T(600)-B	4t	90m*6m*7m	110kW	1000Kg/h
ZHM-6T(800)-B	6t	100m*7m*7m	125kW	1500Kg/h
ZHM-8T(800)-B	8t	115m*7m*7m	150kW	2000Kg/h
ZHM-10T(1000)-B	10t	130m*8m*7m	180kW	2500Kg/h

Technological process

Rice lifting → air jet milling → specific gravity sand removal → jet rice washing → rice moistening → water and rice separation → first-stage grinding → second-stage grinding → vibrating sifting → vacuum dehydration → dry powder mixing → steaming and powdering → self-cooking and extruding → vermicelli re-steaming → cutting and drop into box → hot air drying → cooling → packing conveying → packaging



主要技术优点:

- (1) 超微粉碎, 既保留了干式制粉工艺, 又能实现较高细度米粉。
- (2) 无明矾无添加, 纯大米生产制造。
- (3) 干粉蒸煮+自熟挤丝, 粉丝熟化度高。
- (4) 大产能挤丝机, 产能高, 出丝稳定。
- (5) 二次复蒸工艺, 进一步加强米粉糊化度, 米粉成品不糊汤不断条。
- (6) 冷冻老化, 缩短老化时间, 既节省空间又满足排粉老化时效工艺要求。
- (7) 恒温恒湿烘干, 多温区控温控湿, 米粉成品不断条不龟裂。
- (8) 全进口品牌电器件, 运行稳定, 故障率低。

技术参数

型号	产量/8小时	生产线尺寸	装机容量	蒸汽消耗
ZHM-2T(400)-P	2吨	90米*6米*7米	110千瓦	600公斤/小时
ZHM-4T(800)-P	4吨	120米*6米*7米	150千瓦	1200公斤/小时
ZHM-6T(1000)-P	6吨	150米*8米*7米	180千瓦	1500公斤/小时

工艺流程

大米提升 → 喷风碾米 → 比重除沙 → 射流洗米 → 大米润米 → 水米分离 → 超微粉碎 → 粉团蒸煮 → 自熟挤丝 → 凉粉输送 → 粉丝复蒸 → 冷冻老化 → 水洗松丝 → 切断入盒(排粉入盒) → 热风干燥 → 粉块冷却 → 包装输送 → 包装

主要技术优势

- (1) Ultrafine pulverization, which not only retains the dry milling process, but also achieves high-density of final rice vermicelli product.
- (2) There is no alum and no additives, produced by pure rice.
- (3) Steaming dry rice flour + self-cooking and extruder, the vermicelli has a high degree of maturity.
- (4) Highly capacity vermicelli extruder, high production capacity and stable vermicelli output.
- (5) The secondary re-steaming process, further strengthens the gelatinization degree of Rice vermicelli, it makes the finished Rice vermicelli does not stick to the soup.
- (6) Freeze aging to shorten the aging time, not only save space, but also meet the technology need of vermicelli aging time.
- (7) Constant temperature and humidity drying, multi-temperature zone control temperature and humidity, rice vermicelli finished products will not be cracked.
- (8) All imported brand electrical components have good stability and low failure rate.

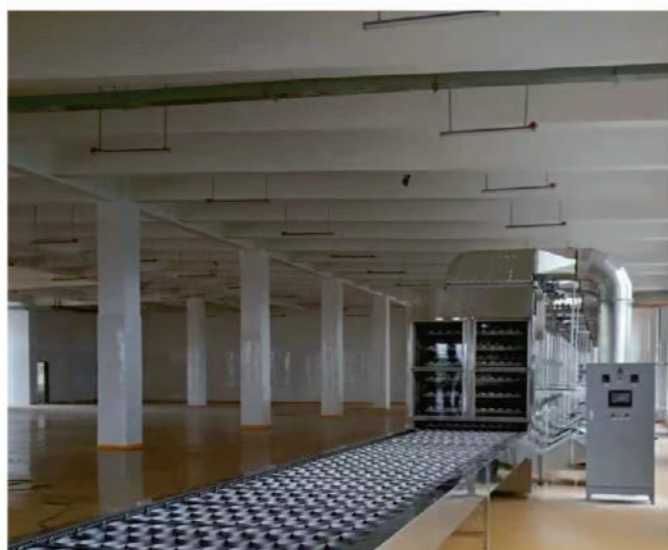


Technical parameters

Model	Capacity/8h	Dimensions (L*W*H)	Power	Steam consumption
ZHM-2T(400)-P	2t	90m*6m*7m	110kW	600Kg/h
ZHM-4T(800)-P	4t	120m*6m*7m	150kW	1200Kg/h
ZHM-6T(1000)-P	6t	150m*8m*7m	180kW	1500Kg/h

Technological process

Rice lifting → air jet milling → specific gravity sand removal → jet rice washing → rice moistening → water and rice separation → ultra-fine grinding → dough steaming → self-cooking and extruding → cooled vermicelli delivery → vermicelli re-steaming → freezing aging → vermicelli washing loose → cutting and drop into box(rice stick vermicelli into the box) → hot air drying → cooling → packing conveying → packaging



主要技术优点:

- (1) 有两种工艺设备:一种是挤丝工艺,一种是涂布切条工艺,满足不同产品需求。
- (2) 可通用红薯、马铃薯、木薯、豌豆、绿豆和莲藕等多种淀粉原料。
- (3) 可根据市场需求,生产出不同厚薄,宽度的粉丝,粉条,宽粉,粉带,方便碗装粉饼等。
- (4) 低温老化,缩短老化时间。
- (5) 铺浆蒸熟工艺,结合冷冻老化,无需冻粉搓粉松丝。
- (6) 多温区低温烘干技术,提高粉丝复水速度。

技术参数

型号	产量/8小时	生产线尺寸	装机容量	蒸汽消耗
ZHM-2T(800)-F	2-2.5吨	50米*5米*6米	65千瓦	800公斤/小时
ZHM-4T(1000)-F	3-4吨	70米*6米*6米	80千瓦	1200公斤/小时
ZHM-6T(1200)-F	5-7吨	80米*6米*6米	100千瓦	1500公斤/小时
ZHM-8T(1500)-F	8-10吨	100米*6米*6米	125千瓦	1800公斤/小时

工艺流程

热水打浆 → 恒温储料 → 粉浆下料 → 涂布蒸煮 → 自然老化 → 冷冻老化 → 粉片切条 → 定长切断 → 排粉入盒 → 热风干燥 → 粉块冷却 → 包装输送 → 包装

主要技术优势

- (1) Two kinds of process equipment: one is vermicelli extrusion technology, another is coating and slitting technology, meet the needs of different products.
- (2) It can be produced from various starch raw materials such as sweet potato, potato, cassava, pea, mung bean and lotus root.
- (3) It can be produced according to market demand such as Vermicelli, wide vermicelli, vermicelli tape, convenient bowl of vermicelli, etc.
- (4) Low temperature aging, shortening the aging time.
- (5) Slurry laying process, combined with freezing and aging, no need for frozen, kneading and loose rice vermicelli.
- (6) Low-temperature drying technology in multi-temperature zones improves the rehydration speed of vermicelli.

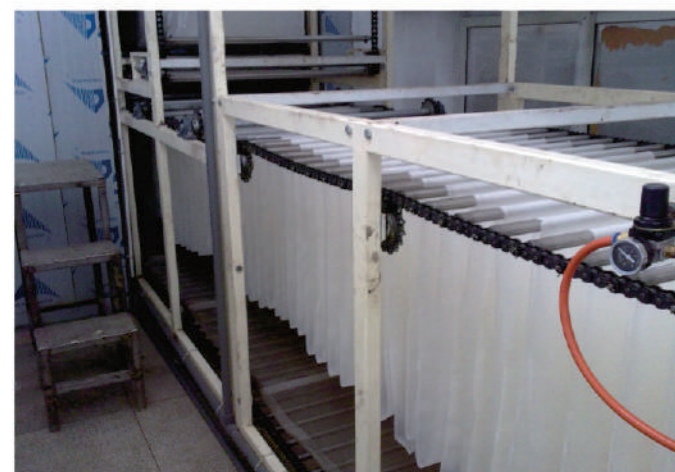


Technical parameters

Model	Capacity/8h	Dimensions (L*W*H)	Power	Steam consumption
ZHM-2T(800)-F	2-2.5t	50m*5m*6m	65kW	800Kg/h
ZHM-4T(1000)-F	3-4t	70m*6m*6m	80kW	1200Kg/h
ZHM-6T(1200)-F	5-7t	80m*6m*6m	100kW	1500Kg/h
ZHM-8T(1500)-F	8-10t	100m*6m*6m	125kW	1800Kg/h

Technological process

Hot water mixing → constant temperature storage → slurry discharging → coating and steaming → freezing aging → vermicelli sheet cutting → fixed length cutting → vermicelli cake into box → hot air drying → cooling → packing conveying → packaging



主要技术优点:

- (1) 大米水磨工艺, 二级磨浆, 米浆细度高, 河粉成品口感爽滑细腻。
- (2) 自动下浆, 落浆均匀, 下浆厚度可调, 浆槽带往复拨浆装置, 防止粉浆沉淀。
- (3) 先进的预烘干技术: 温度和湿度自动控制, 无导轨无链轮特氟龙网带输送, 独特的多层孔板送风技术。
- (4) 吊挂冷冻老化技术: 输送机构以W形式增加输送总长度, 采用大风量制冷机组, 恒温恒湿老化, 缩短老化时间的同时确保老化效果。
- (5) 直条河粉自动切丝切断成挂, 自动上挂, 烘干内多层自动交接, 自动化程度高。
- (6) 无链轨烘干传动输送, 避免链条输送过程中与导轨摩擦产生的粉尘, 保证食品卫生安全要求。
- (7) 烘干机运行稳定, 专利设计的输送链轮定位装置, 粉盒运行平稳, 不掉链不翻盒。

技术参数

型号	产量/8小时		生产线尺寸	装机容量	蒸汽消耗
	即食河粉	干河粉			
ZHH-2T(800)-S	1吨	2-2.5吨	80米*5米*8米	110千瓦	800公斤/小时
ZHH-4T(1200)-S	2吨	3-4吨	120米*6米*8米	160千瓦	1200公斤/小时
ZHH-6T(1500)-S	3吨	5-6吨	150米*8米*8米	200千瓦	1800公斤/小时

工艺流程

大米提升 → 喷风碾米 → 比重除沙 → 射流洗米 → 大米润米 → 水米分离 → 一级磨浆 → 二级磨浆 → 振动筛浆 → 粉浆储存 → 自动下浆 → 粉皮蒸煮 → 粉皮预干 → 冷冻老化 → 切丝切断 → 粉块入盒/上挂输送 → 热风干燥 → 冷却 → 包装输送 → 包装

主要技术优势

- (1) Rice water milling process, secondary refining, high fineness of rice milk, smooth and delicate taste of the finished Rice noodle.
- (2) Automatic slurry discharging, evenly dropping, thickness is adjustable, the slurry tank is equipped with reciprocating stirring device to prevent the slurry from settling.
- (3) Advanced pre-drying technology: automatic temperature and humidity control, no guide rail and no sprocket with Teflon mesh belt conveying, unique multi-layer orifice plate air supply technology.
- (4) Hanging freezing aging technology: The conveying mechanism increases the total conveying length in the form of W, adopts a large air volume refrigeration unit, constant temperature and humidity aging, which shortens the aging time and ensures the aging effect.
- (5) Straight rice noodle automatic slitting, cutting and hangings system, automatically hung up, automatically handed over between multiple layers in the drying process, high degree of automation.
- (6) No chain rail drying transmission, to avoid the dust generated by friction with the guide rail during the chain conveying process, and ensuring food hygiene and safety requirements.
- (7) The dryer runs stably, the patented design of the conveyor sprocket positioning device, the powder box runs smoothly, and the chain does not drop or turn the box.



Technical parameters

Model	Capacity/8h		Dimensions (L*W*H)	Power	Steam consumption
	Instant	Dried			
ZHH-2T(800)-S	1t	2-2.5t	80m*5m*8m	110kW	800Kg/h
ZHH-4T(1200)-S	2t	3-4t	120m*6m*8m	160kW	1200Kg/h
ZHH-6T(1500)-S	3t	5-6t	150m*8m*8m	200kW	1800Kg/h

Technological process

Rice lifting → air jet milling → specific gravity sand removal → jet rice washing → rice moistening → water and rice separation → primary grinding → secondary grinding → vibration sifting → slurry storage → automatic discharging → noodle sheet steaming → noodle sheet pre-drying → freezing aging → slitting and cutting → noodle cake into box/hanging conveying → Hot air drying → cooling → packing conveying → packaging



主要技术优点:

- (1) 整线台湾工艺, 成品品质松酥香脆。
- (2) 真空和面, 压面机拥有优化的压延比, 帮助面团形成最佳面筋网络。各个压辊单独传动和变频调速, 最先进的激光雷达感应控制速度, 稳定性高。
- (3) 压面后特殊摆花工艺, 保证蒸煮熟化度的同时, 又能使面条松散。
- (4) 高温油炸, 面条膨化度高。
- (5) 高温烘干膨化, 面条膨化酥脆。
- (6) 可生产短碎, 波纹, 丸子面等多种产品。

技术参数

型号	产量/8小时	生产线尺寸	装机容量	蒸汽消耗
ZHD-2T(400)-B	2吨	60米*5米*7米	80千瓦	800公斤/小时
ZHD-4T(500)-B	4吨	70米*6米*7米	100千瓦	1600公斤/小时
ZHD-6T(600)-B	6吨	80米*7米*7米	120千瓦	2400公斤/小时
ZHD-8T(600)-B	8吨	100米*8米*7米	140千瓦	3000公斤/小时

工艺流程

面粉筛虑 → 面粉风送 → 真空和面 → 面团熟化 → 复合压片 → 连续压片 → 切丝摆花 → 连续蒸面 → 喷淋着味 → 高温油炸 → 切断破碎 → 提升输送 → 调油着味 → 膨脆干燥 → 冷却输送 → 成品输送 → 包装

主要技术优势

- (1) The whole line of Taiwanese craftsmanship, the quality of the finished product is crispy and crispy.
- (2) Use vacuum mix technology, the rolling machine has an optimized rolling ratio to help the dough form the best gluten network. Each pressure roller is individually driven and frequency-controlled, and the most advanced laser radar sensor controls the speed with high stability.
- (3) The specially designed noodle steaming process to ensure the cooking degree, and the noodles can be loosened.
- (4) High temperature frying, the noodles have a high degree of puffing.
- (5) High temperature drying and puffing, the noodles are puffed and crispy.
- (6) Could produce various product, such as crush snack noodle, wave snack noodle and ball snack noodle .



Technical parameters

Model	Capacity/8h	Dimensions (L*W*H)	Power	Steam consumption
ZHD-2T(400)-B	2t	60m*5m*7m	80kW	800Kg/h
ZHD-4T(500)-B	4t	70m*6m*7m	100kW	1600Kg/h
ZHD-6T(600)-B	6t	80m*7m*7m	120kW	2400Kg/h
ZHD-8T(600)-B	8t	100m*8m*7m	140kW	3000Kg/h

Technological process

Flour sieving → flour air convey → double-shaft mixing → dough ripen → compound rolling → continuous rolling → slitting and setting → continuous steaming → spraying and flavoring → oil frying → cutting and crushing → lift convey → syrup mixing → noodle forming → packing conveying → packaging

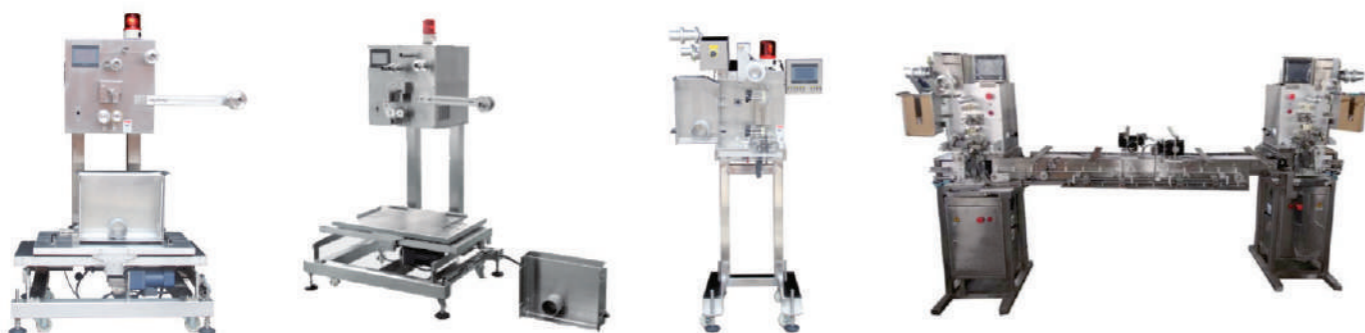


调味料包装机 Seasoning packing machine



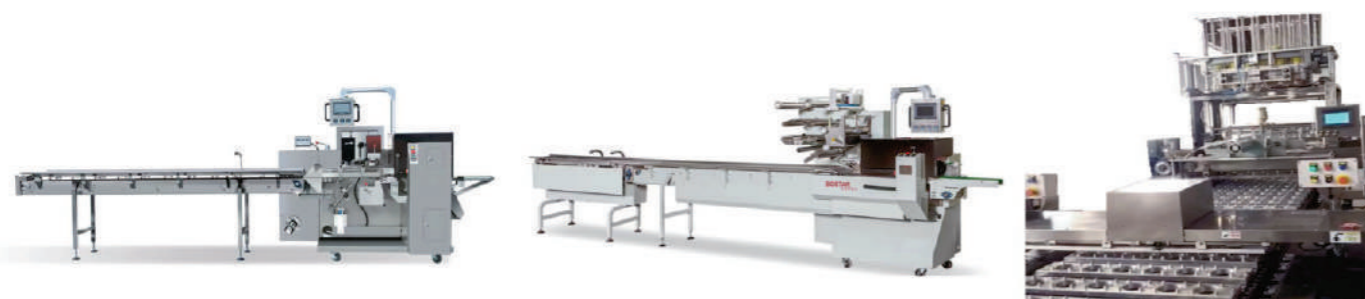
自动叠袋机 Automatic pouch layer

自动投包机 Automatic pouch dispenser



袋面包装机 Bag noodle packing machine

碗面封口机 Cup noodle sealing machine



装箱机 Carton packing machine



SIEMENS



SEW
EURODRIVE



NTN



Schneider
Electric



OMRON



Innovation in Motion
TSUBAKI

