



Jas Enterprises

An ISO 9001:2008 Certified Company

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Noodle making machines / Noodle maker

Wheat flour noodles are an important part in the diet of many Asians. It was believed that noodles originated in china as early as 5000 BC, then spread to other Asian countries. Today, the amount of flour used for noodle making in Asia accounts for about 40% of the total flour consumed. In recent years, Asian noodles have also become popular in many countries outside of Asia. This popularity is likely to increase.



The basic of noodles

Wheat flour is the main ingredient for making Asian noodles. The dough is compress between set of two rolls to form a dough sheet. The JAS enterprise is developing during the sheeting process, contributing to the noodle texture. The sheeted dough is then slitting to produce noodles. The noodles are now ready for sale, or are further process to prolong shelf life, to modify eating characteristics or to facilitate preparation by the consumer. In the preparation of instant fried noodles, the steaming process causes the starch to swell and gelatinize. The addition of alkaline salts (kan sui, a mixture of sodium and potassium carbonates) in some Chinese type noodles gives them a yellow color and a firmer, more elastic texture.

Construction of noodle making machine

Body	Heavy duty cast iron body designed for easy to move , clean & for inspection
Gears	Alloy steel / cast iron hardened spur gears
Rollers	Mild steel chrome plated rollers (stainless steel 304 optional)
Base	Mild steel fabricated heavy duty base
Trays	Two numbers stainless steel trays supplied with noodle making machine
Die	Fully machined brass splitting die.

Key features of noodle making machine

- Noodle m machine is fitted with heavy duty mild steel fabricated structure
- Easy to operate, saving time and labor
 - Operator needs no experience, production is rapid. The thickness of noodles adjustable.
- Advanced design and sanitary

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- noodle making machine is easy to assemble, clean and maintain
- Special alloy steel / cast iron gears minimize both friction and noise providing quiet operation.
- Uniform products, reasonable price, small size, easy maintenance
- Continuous product length: end numbers
- Unique and reliable design
 - The noodle making machinery are highly effective as well as nonstop continuous noodle making process

Process of noodle making machine

Noodles made from wheat flour alone or in combination with buckwheat flour. Wheat flour noodles include Chinese and Japanese type noodles. There are many varieties in each noodle type, representing different formulation, processing and noodle quality characteristics. Noodles containing buckwheat are also call soba, meaning buckwheat noodle. These noodles are typically light brown or gray in color with a unique taste and flavor. Chinese type noodles are generally make from hard wheat flours, characterized by bright creamy white or bright yellow color and firm texture. Japanese noodles are typical made from soft wheat flour of medium protein. It is desirable to have a creamy white color and a soft and elastic texture in Japanese noodles. Noodle machines are best suited to mass production. Noodle processing operations include mixing raw materials, dough sheeting, compounding, sheeting /rolling and slitting. This series of processes remains constant among countries for all noodle types.

Dough is so sensitive to processing, as is that in bread dough. Variations in noodle-dough water absorption among different flours are generally within 2-3%, and this is usual determine by dough handling properties. Flour particle sizes and their distribution affect the time water penetrates into the flour. Large particle flours require a longer time for water to incorporate and tend to form larger dough lumps. It is desirable to have relatively fine & evenly distributed particle size flours to achieve optimum dough mixing.

Dough Sheeting and compounding

Crumbly dough pieces are dived into two portions, each passing through a pair of sheeting rolls to form a noodle dough sheet. The two sheets are then combine (compound) and passed through again sheeting rolls to form a single sheet. The roll gap is adjusting so that the dough thickness reduces.



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Sheeting, slitting and waving

Further dough sheeting is done by set of rolls with decreasing roll gaps. At this stage, roll diameter, sheeting speed and reduction ratio should be considered to obtain an optimum dough reduction. Noodle slitting is done by a cutting machine, which is equipped with a pair of rolls, a slit, and a cutter. The final dough sheet thickness is set on the rolls according to noodle type and measured using a thickness dial gauge. Noodle width determines the size of noodle slit to be used. The sheet is cut into noodle strands of desired width with a slit. Noodles are square. Noodle strands are cut into a desirable length by a cutter. At this stage, Chinese raw noodle, Japanese udon noodle, chuka-men and Thailand bamee noodle making is complete. For making instant noodles, noodle strands are waved before steaming and cutting.



Drying noodles

Noodle drying is achieved by air-drying. The air-drying process has been applied to many noodle types, such as Chinese raw noodles, Japanese udon noodles, steamed and air-dried instant noodles, and others. Air drying usually takes 5-8 hours to dry regular noodles (long and straight) and 30-40 minutes to dry steamed and air-dried instant noodles. Drying by frying takes only a few minutes. Vacuum drying of frozen noodles is a newer technology making it possible to produce premium quality products. For the manufacture of regular dry noodles, raw noodle strands of a certain length are hanging on rods in a drying chamber with controlled temperature and relative humidity. Air-drying usually involves multistage processes since too rapid drying causes noodle checking, similar to spaghetti drying. In the first stage, low temperature (15-200 c) and dry air are applied to reduce the noodle moisture content from 40-45% to 25-27%. In the second stage, air of 400 c and 70-75 % relative humidity is used to ensure moisture migration from the interior of the noodle strands to outside surfaces. In the final stage, the product is further dried using cool air.

For the manufacture of air-dried instant noodles, wavy noodle-strands are first steamed for 18-20 minutes at 1000 c, and then dried for 30-40 minutes using hot blast air at 800 c. The dried noodles are cooled prior to packaging. Air-dried instant noodles have a low fat content so some people prefer them. They also have a longer shelf life because little fat rancidity is involved. Steaming appears to be very critical to this type of noodle since it affects the water dehydration rate of the product. However, slow output of the process and lack of pleasant shortening taste and mouth feel make the product less popular in Asia compared with instant fried noodles.

Drying by frying is a very fast process. Water vaporizes quickly from the surface of the noodles upon dipping into the hot oil. Dehydration of the exterior surface drives water to migrate from the interior to the exterior of the noodle strands. Eventually, some of the water in the noodles is

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replaces by oil. Many tiny holes are creating during the frying process due to the mass transfer, and they serve as channels for water to get in upon dehydration in hot water. It usually takes 3-4 minutes to cook or soak instant fried noodles in hot water before consumption.

Standard accessories of noodle making machinery

- Noodle Making machine's & motor pulley
- Adjustable rail for fixing the motors.
- One number brass slitting die.

Extra accessories of noodle making machinery

- Dough kneader.
- Tray dryer
- Steamer
- Extra slitting dies for different width size of noodle.
- 2 H.P. (1.5 KW) 4 pole totally enclosed fan cooled three phase or single phase sq. Cage motor as per is: 325 or 996 {electricity (special power can be accommodated): 110/220/380/415 volts, 50 Hz, 1/3 phase}.
- Starters, main switch, ampere meter, capacitor for three phase electric motor.
- Suitable miniature circuit breaker as per is: 8828 with 3 meter cable & 3 pin top as per is: 1293 for single phase electric motors.
- V belts

Noodles Machine's Technical Details

Model No	Jas-1947
Roll Width	10 Inch (254 MM)
Required Motor	2 H.P. (1.5 Kw)
Production capacity per hour	45 to 50 Kilogram per hour
Required Space	