How To Choose The Best instant noodle production line: 2025 Buyer’s Guide

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In the fast-paced modern life, instant noodles are no longer just a kind of fast food, but a taste memory that transcends language and culture. From campus to construction site, from overtime to travel, every bite contains warmth and familiarity.

Because of this, building an efficient and stable instant noodle production line is not only a technological upgrade of food manufacturing, but also a heritage of quality and emotion. Every process is related to the taste and peace of mind on the consumer's table; every piece of equipment is a strong backing behind the achievement of a good bowl of noodles. This is not only an industrial concerto, but also a bridge connecting the emotions between people and food.

Instant noodle production line flow chart

ALKALI WATER MIXING TANK---ALKALI WATER MEASURING DEVICE---FLOUR MIXER---ROUND DISK AGING MACHINE---ROLLING &SHPAING MACHINE---STEAMING MACHINE---NOODLE CUTTING AND DIVIDING MACHINE---FRYING MACHINE---HEATING EXCHANGER---OIL FILTER---OIL CIRCULATING PIPELINE---OIL TANK---ARRANGING MACHINE---COOLING MACHINE---CONVEYING MACHINE

The above equipment is needed for large-scale instant noodle production lines. If the production volume is small, some equipment can be omitted.

You can tell your manufacturer all your ideas. A good cooperation

comes from the sincere cooperation of both parties. Please believe that the plan will be implemented through the mutual discussion of your ideas.

The function of instant noodle production line

1.ALKALI WATER MIXING TANK: Mixing saline water, additives, etc. Body made of stainless steel316.

2.ALKALI WATER MEASURING DEVICE: Automatic metering of salt

water. Body made of stainless steel316.

3.FLOUR MIXER: Mixing the raw material uniform.

4.ROUND DISK AGING MACHINE: Storage and maturation of dough.

5.ROLLING MACHINE: After heat treatment, increases the hardness of the roll, the noodles that are pressed out are lighter and stronger.

6.STEAMING MACHINE: Using the electrical to heating the water to have steam, then Boiling the noodles by steam. If steam heating is required, a boiler will need to be prepared.

7.NOODLE CUTTING AND DIVIDING MACHINE: It is used to cut noodles and adjust the frequency by controlling the size of noodles.

8.FRYING MACHINE: Fried instant noodles. Streamlined design, effectively control the oil level, with oil drain function, effectively reduce the oil content of the oil block by 5%, save the customer's raw material cost.

9.HEARING EXCHANGER: Working with the frying machine

10.OIL TANK: To storage the oil.

11.ARRANGING MACHINE: Arrange the dough

12.COOLING MACHINE: Cool to room temperature.

Output of instant noodle manufacturing machine

According to customers' frequent inquiries, the output is divided into 11,000 pieces/8h, 30,000 pieces/8h, 60,000 pieces/8h, 80,000 pieces/8h, 120,000 pieces/8h, 200,000 pieces/8h, 250,000 pieces/8h.

Layout of the instant noodle production line

Regarding large-volume instant noodle production lines, no turns are allowed from pressing to cooling, please note this.

Safety and Compliance Standards

Safety and hygiene are fundamental in any food processing environment. When selecting an instant noodle making machine, it's essential to ensure that the equipment not only supports efficient production but also complies with food safety regulations and promotes a secure working environment for operators.

1. Food-Grade Construction Materials

The materials used in an instant noodle production line must meet food-grade standards to prevent contamination and ensure sanitary production. Stainless steel, is the industry standard due to its resistance to corrosion, ease of cleaning, and non-reactive properties. Every surface that comes into contact with dough, noodles, or oil should be made from certified food-grade materials to ensure compliance and protect consumer health.

2. Certifications and Manufacturing Standards for Instant Noodle Equipment

Reputable instant noodle equipment should adhere to international standards such as CE (Conformité Européenne), ISO (International Organization for Standardization), or FDA (U.S. Food and Drug Administration) requirements, depending on your region. These certifications indicate that the machinery has passed safety inspections and is suitable for food-grade production environments.

In the words of food processing safety specialist Dr. Nora Bennett, “When food equipment carries international safety certifications, it reflects not just technical compliance, but also the manufacturer’s commitment to quality and public health.”

3. Worker-Friendly Safety Design Considerations

Machines should be designed to minimize risk to workers. This includes safety guards over moving parts, clearly labeled emergency stops, and minimal exposed sharp edges. Intuitive mechanical design reduces the risk of accidents during cleaning, maintenance, and operation.

Prioritizing safety and regulatory compliance in your instant noodle making machine selection isn’t just about meeting standards—it’s about protecting your workforce, ensuring product integrity, and building a trusted brand in the marketplace.

Installation and Technical Support Essentials

A successful investment in an instant noodle making machine goes beyond the purchase itself. Proper installation and ongoing technical support are vital to ensuring the machine operates efficiently and reliably from day one. Missteps in these areas can lead to costly downtime, operational inefficiencies, and even safety risks.

1. What to Expect During Installation

Installation of an instant noodle production line typically includes positioning and assembling the various components—according to a precise layout. This stage also involves connecting utilities like electricity and gas, aligning mechanical parts, and performing initial calibration.

Experienced technicians should oversee the process to ensure that each piece of instant noodle equipment functions as intended within the system. Proper setup ensures seamless coordination between sections, helping avoid uneven noodle textures or bottlenecks in the line.

2. Importance of On-Site Training and User Manuals

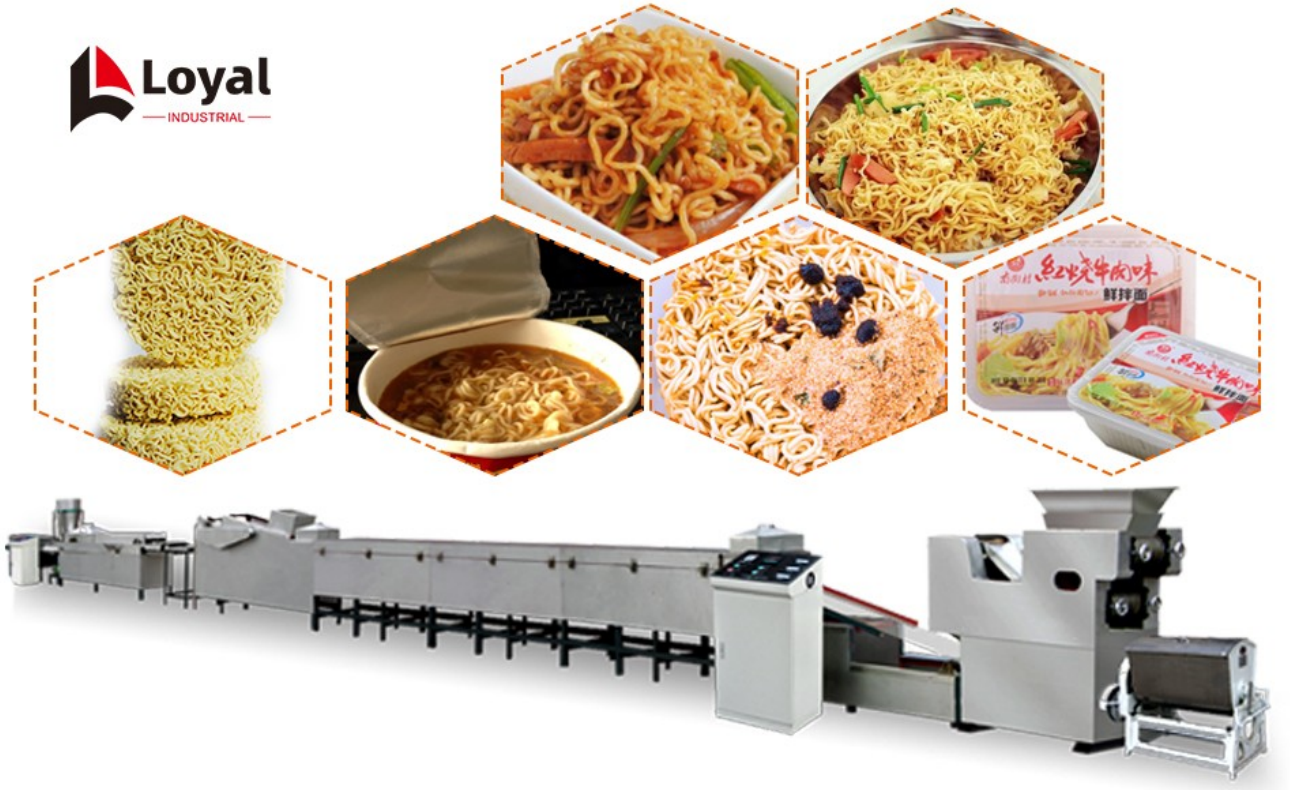
A well-installed machine is only as effective as the team operating it. On-site training provided by technical specialists is crucial for helping operators understand machine functionality, perform routine checks, and respond to minor issues. High-quality user manuals should accompany the machine for easy reference during daily operation and maintenance.

As technical trainer Marcus Yuen notes, “Hands-on training not only boosts operator confidence but also drastically reduces the learning curve and prevents unnecessary downtime.”

3. Support for Spare Parts and Routine Servicing

Even the most reliable instant noodle making machines require parts replacement and maintenance over time. Ensuring that spare parts are readily available and that service guidance is accessible helps maintain consistent output and extends the machine's operational lifespan.

Support systems that include routine inspections, mechanical updates, and troubleshooting advice are vital for keeping your instant noodle production line running at full capacity.



Investing in an instant noodle making machine is a strategic decision that directly influences the quality, efficiency, and profitability of your production. By understanding the essentials—from machine components and production capacity to energy efficiency and safety standards—you are better positioned to select equipment that meets your specific needs.

A reliable instant noodle production line should deliver consistent

performance, adhere to food safety requirements, and be supported by strong technical service and training. Ensuring that the machine matches your operational scale, layout, and product variety is key to long-term success.

Whether you're launching a new facility or upgrading existing operations, make informed decisions by focusing on durability, hygiene, and reliability in your instant noodle equipment. With careful evaluation and the right guidance, your investment can lead to a stable and efficient production environment that supports business growth for years to come.

If you are interested, I will recommend a company to you, please continue reading.

Recommended Company

Shandong Loyal Industrial Co.,Ltd. Is a Manufacturer Of Snacks Extruder Machine , Industrial Microwave Oven , Corn Flakes Production Line , And a Standing Director Of China Food And Drying Equipment Industry Association.

The Self-developed Twin-screw Extruder And Single-screw Equipment of Shandong Loyal Machinery Have Been Used In Production: Puffed Snack Food, Breakfast Cereal Corn Flakes, Fried Pasta, Bread Crumbs, Fruit Chips, Baby Food, Textured Soy Protein (tsp) Food, Fish Feed And Pet Food. a Variety of Snack Production Line Supporting Products.at The Same Time, The Batching, Drying, Flaking, Baking, Frying And Spraying Equipment Matching The Twin-screw Extrusion System Have All Achieved Independent Design And Production.

Our Extrusion System Is Widely Used In: Puffed Snack Foods, Breakfast Cereals, Vegetable Protein Meat Products, Soy Based Nutrition Bars, Reconstituted Rice, Grain Nutrition Powder, Modified Starch, Starch-based Sticky Music Children's Educational Toys, Degradable Starch-based Packaging Filling Materials, Bread Crumbs

And Other Food Additives, Pet Food, Aquatic Feed, Biology And Chemical Industries.

Customer-specific Food Processing Plant Project Solutions

As one of the leading manufacturers of food processing equipment, we are always searching for new solutions that benefit our snack food customers. Our experienced frying engineers always find the optimal solution for your industrial batch and continuous frying system line application. That's why we also develop, design and produce custom fried snack production line.

Close collaboration with our customer is important to us even in the early development phase. No matter what the special requirements of instant noodles production line, snack food extruder machine, pasta production line application, we can develop a custom made food processing equipment to match your needs.

Loyal have a unique and efficient industrial continuous frying equipment for snack food extruder machine that provides the right crunch and desired moisture level.

The Industrial Microwave Sterilization Defrosting Drying Machine can be designed as a dry powder dosing system and a wet slurry dosing system as required.

Some snacks can also be fried according to taste requirements, and we also provide Fried Snack Production Line for the processing and packaging of fried extruded snacks.

Loyal Food Production Line meet the needs of customers to obtain snack food that meet the needs.

In ovens or drying units, electric or gas can be used as heating sources.

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About packaging and after-sales service

Packing: Plastic Film Suitable For Ocean Carriage

Technical Support: The customer can inform machine related problems to us via telephone, email or fax. All information will be recorded and will be reported to the After-sale Service team. Meanwhile, the sales

person will be tracking the case until problem solved.

Service Team:We have a professional After-sale Service team including10 professional engineers with at least 6 years working experience. They can handle technical consultation about manufacturing process, maintenance, fault diagnosis and troubleshooting, etc.

After-sale Service available :1.Check & test before delivery 2.Instruction for installation 3.On site commissioning 4.Repair & maintenance

After the receipt the advanced payment, we will provide allocation chart at the buyer’s request. When effect the shipment, we’ll provide operation manual, etc. in English.

The popularity of instant noodles and the growth of global demand have prompted food manufacturers to pay more and more attention to production efficiency and food safety. In this context, choosing an instant noodle production line with a reasonable structure and stable operation has become an important factor in improving the competitiveness of enterprises.

From premixing to steaming, frying, cooling and packaging, the entire system requires close cooperation of various instant noodle equipment to ensure the continuity of production and the consistency of products. At the same time, when purchasing, you should also pay attention to key indicators such as material safety, cleaning convenience and energy consumption performance of the equipment.

An excellent instant noodle making machine can not only increase production, but also help enterprises maintain stability and reliability in long-term operations. For any food factory that plans to expand or build a new production line, scientific and systematic selection of equipment is a key step in achieving mass production of high-quality instant noodles.

Reference

The following are five authoritative foreign literature websites in the field of Industrial food machinery:

1. Food Engineering Magazine

Website: https://www.foodengineeringmag.com/

2.Food Processing Magazine

Website: https://www.foodprocessing.com/

3.Journal of Food Engineering

Website:https://www.journals.elsevier.com/journal-of-food-engineering

4. Food Manufacturing Magazine

Website:https://www.foodmanufacturing.com/

5. International Journal of Food Science & Technology

Website:https://onlinelibrary.wiley.com/