油炸餅整廠設備 NOODLE SNACK PRODUCTION LINE



生產線三大主軸:

- ◎製蠶部份:原料(麵粉+水)攪拌、壓延、壓花、切條、切斷・
- ◎油炸部份:1st油炸將產品熟化·2nd油炸便產品更酥脆。
- ◎調味部份:1st將調味醬汁讀在產品表面·2nd再裹上調味粉增加美味·

PRODUCTION LINE CONSISTS OF THREE PRODUCTIVE SECTIONS, INCLUDING:

- O Noodle making: Flour mixing, rolling, stamping, strip cut, piece cut.
- Frying: 1st Fryer for cooking, the 2nd fry for better crisp taste.
- Seasoning: 1st for flavor liquid spraying,the 2nd for flavor powder coating

特點:

- ◎□味大衆化
- ◎非常容易生產
- ◎自動化操作
- ◎安全又衛生
- ◎更換刀具作形狀變化・

FEATURES :

- A very popular taste product.
- Very easy to production.
- Automatic operation.
- Safety and hygienic.
- Various shape available by different cutter.

鹽粉加水攪拌,壓延,壓花,切斷 Flour Mixing with water, rolling, stamping, cutting

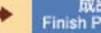
◎200公斤/小時,400公斤/小時。

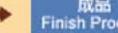
◎可依客戶需求設計・











CAPACITY:

- @ 200kg/hr, 400kg/hr.
- Custom made capacity is available.

