

油炸餅整廠設備 NOODLE SNACK PRODUCTION LINE



生產線三大主軸：

- ◎製麵部份：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油炸使產品更酥脆。
- ◎調味部份：1st將調味醬汁噴在產品表面，2nd再裹上調味粉增加美味。

PRODUCTION LINE CONSISTS OF THREE PRODUCTIVE SECTIONS, INCLUDING :

- ◎ 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：

- ◎口味大眾化
- ◎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.



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

油炸
Frying

調味
Seasoning

成品
Finish Product

產能：

- ◎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.

