We design & developed of noodles making machines that is best suited for mass production. Used for making raw noodles, our range is not only easy to install but also engineered with perfection and attention to extract uniform size of noodles. Further, our range is widely renowned for its sturdy construction and operational fluency. We provide four categories noodles making machines

We recognized as the one-stop solution for your plants & machinery, we stand strongly behind every product supplied and distributed by us.

**Key Advantage of Noodles Machines :-**

- Noodles making machine is fitted with heavy duty mild steel fabricated structure
- Easy to operate, saving time and labor thus operator needs no experience, production is rapid. The thickness of noodles adjustable.
- Advanced design and sanitary thus 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
- Unique and Reliable Design which delivered the noodles making machinery are highly effective as well as non stop continuous noodles making process.

**The basic operation of Noodles**

Wheat flour/maida 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 developed 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.

**Flow diagram for Noodles Making Machine**

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Wheat Flour + Salt water or Alkaline salt water mixing ↓
Resting, Sheeting, Compounding, Sheeting (4-6 Steps) ↓
Slitting, Pre-boiling, Rinsing & Draining ↓
Drying
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**Dough Mixing for noodles machines**

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 noodles type, representing different formulation, processing and noodles quality characteristics. Noodles containing buckwheat are also call soba, meaning buckwheat noodles. 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.

Dough is so sensitive to processing, as is that in bread dough. Variations in noodles-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.

**Sheeting and compounding**

Crumbly dough pieces are dived into two portions, each passing through a pair of sheeting rolls to form a noodles 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.
Sheeting, Slitting
Further dough sheeting is done by a 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. Noodles slitting is done by a cutting machine, which is equipped with a pair of rolls, a slitter, and a cutter. Once the dough sheet is reduced to the desired thickness, the sheet is then cut into noodle strands along the direction of sheeting. The width and shape of the noodle strands are determined by the cutting rolls.

The cutting device (slitter) consists of a pair of slotted rolls with identical slot widths. The slots on each roll are offset from one another to allow cutting to occur. The two cutting rolls are aligned horizontally, with the rear one turning clockwise and the front one counter-clockwise at the same speed. Cutting force is generated between the neighboring two sharp edges of the slots of the two cutting rolls. There is a comb underneath each cutting roll to prevent the noodle strands from sticking to the rolls. The shape of the cross-section of the noodle strands depends on the groove of the slot, the width of the slot and the thickness of the dough sheet. The popular shapes are rectangular, square.

The final dough sheet thickness is set on the rolls according to noodles type and measured using a thickness dial gauge. Noodles width determines the size of noodles slitter to be used. The sheet is cutting into noodles strands of desired width with a slitter. Noodles strands are cut into a desirable length by a cutter. At this stage, Chinese raw noodles, Japanese udon noodles, chuka-men and Thailand bami noodles making is complete. For making instant noodles, noodles strands are waved before steaming and cutting.

Construction of Noodle Making Machine
Noodle making machine consists of heavy duty cast iron body designed for easy to move, clean & for inspection. Alloy Steel / Cast iron spur gears are supplied with the noodle making machine. Mild steel Chrome plated Rollers (Stainless steel 304 optional) with one number stainless steel feeding tray and one stainless steel tray for collecting noodles, and complete unit is mounted on Mild steel fabricated heavy duty base. Fully machined brass splitting die is supplied as a standard noodle making machines.

Standard accessories of noodles making machines
- Motor Pulley
- Adjustable Rail for fixing the motors.
- One number brass die.

Customers Who Bought This Noodles Machine Following Item Also Bought
- Paddle Mixer
- Noodle Steaming Machine
- Tray Dryer
- Extra slitting dies.
- Suitable 4 Pole totally enclosed fan cooled three phase or Single Phase Squirrel cage motor (Electricity (Special power can be accommodated): 110/220/380/415 Volts, 50/60 Hz, 1/3 Phase).
- Starters, main switch, ampere meter, capacitor for Three Phase Electric Motor.
- Suitable miniature circuit breaker with 3 meter cable & 3 pin top for single phase Electric Motor.
- V belts

Noodles Machine’s Technical Details

<table>
<thead>
<tr>
<th>Model No</th>
<th>Jas-NMM-250</th>
<th>Jas-NMM-300</th>
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<tbody>
<tr>
<td>Roll Width</td>
<td>250 mm</td>
<td>300 mm</td>
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<tr>
<td>Required Motor</td>
<td>2 HP (1.5 Kw)</td>
<td>3 HP (2.25 Kw)</td>
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<tr>
<td>Production Capacity</td>
<td>50/60 kg/hr</td>
<td>90/100 Kilograms Per Hour</td>
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