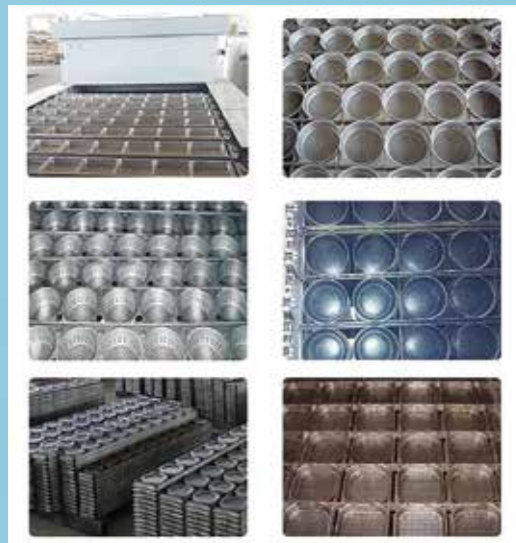


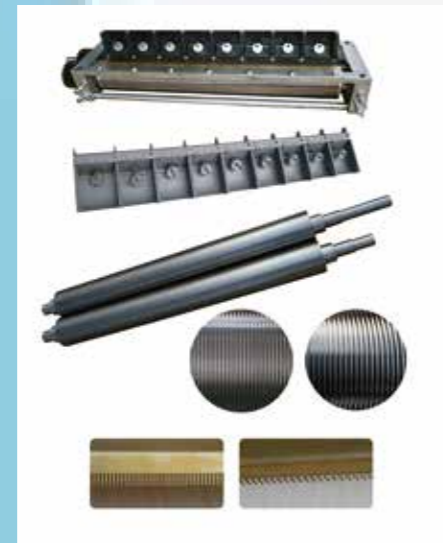
## WS 20 Instant Noodle Production line specification

Model No. :	WS 20		
Production Capacity (packet)	201,600P/8h	Noodle Cake Oil Content	18-20%
Noodle cake size (mm)	100*120*25	Steam Supply Capacity	3000Kg/h
Cake weight	70g	Steam Pressure Required	1.3Mp
Standard speed	70cuts/min	Water Consumption	2500L/h
Speed adjustable range	60-80/min	Water Pressure Required	0.2Mp
Standard mixing time	15min	Compressed Air Consumption	0.50M <sup>3</sup> /h
Standard steaming time	100S	Compressed Air Pressure	0.5Mp
Standard Oil frying time	110s	Total Electricity Capacity	100Kw
Standard cooling time	120s	The height of mixer platform	>3.0m
Noodle cake weight deviations	±1.5g	Installation dimension(LxWxH)	80mx4.5mx5m

Noodle Box



Slitter



## WS 20 INSTANT NOODLE PRODUCTION LINE

WS 20 HIGH SPEED FRYING INSTANT NOODLE PRODUCTION LINE WITH ITS OUTSTANDING PERFORMANCE, TOP PRODUCT QUALITY, EXCELLENT MACHINE DURABILITY AND MULTI-AUTOMATIC FEATURES.

### MAIN FEATURE:

BIG PRODUCTION CAPACITY WITH HIGH SPEED: 6 LANES, SPEED UP TO 80 cuts/min, OUTPUT: 230,400 SACKETS/8hrs. EASY TO CONTROL WITH TOUCH SCREEN AND PLC . NEW DESIGN FOR PRESS ROLLER SYSTEM, GET BETTER QUALITY. LOW MATERIAL LOSS. NOODLE CAKE WEIGHT DEVIATION ONLY 3g, NOODLE SLAG <1%. LOW STEAMER CONSUMPTION. IT CAN SAVE 500-700 kg/hr THAN OTHER LINES. ADVANCED ELECTRICAL CONTROL SYSTEM DESIGN AND RELIABLE IMPORTED COMPONENTS MAKE FAILURE RARELY. GOOD MATERIAL, SKILLFUL MANUFACTURE, WITH HIGH RELIABILITY. UNDER PROPER USE AND MAINTAIN, IT CAN LONG-TERM WORK WITHOUT CHANGING ANY ACCESSORIES, USING LOW COST. MULTIPLE MECHANICAL AND ELECTRIC PROTECTION TO ENSURE THE EQUIPMENT AND PERSON SAFETY ONCE THERE ARE MANY IMPURITIES IN RAW MATERIALS, ESPECIALLY METAL DEBRIS. WENGSHUN COMPANY CAN ALSO PROVIDE FULL SET INSTANT NOODLE PRODUCTION AND SEASONING MANUFACTURE TECHNOLOGY.



恒 顺  
HENG SHUN

宁津县恒顺传送设备有限公司  
Ningjin Hengshun Conveyor Equipment Co., Ltd.

Ningjin Hengshun Conveyor Equipment Co., Ltd. (Hengshun), located at Dezhou China, has a 12000SQM workshop and offer instant noodle production line and parts through quality, high productivity, reliability, and service. With decades of engineering and manufacturing experiences, we are committed to provide the industry innovative machines and parts.

Hengshun is proceeding to always innovate and upgrade her instant noodle product lines. We work hand-in-hand with our customers to develop the real-world processes and technologies. We develop and refine the process, design, engineer, and manufacture the machinery that create your product's unique characteristics.

Hengshun cooperates as a partner with top research institutes and universities in China and shares their R&D resources to invent and develop the new processes and equipment. We offer operator and maintenance training to keep the equipment running consistently, safely and at its highest level of efficiency.



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1. Alkaline Tank  
 Tank for quantitative water and additives with SUS stir-Mixer  
 SPECIFICATIONS :  
 Capacity; 1500 liters/each  
 Stir-Mixer Power: 1.5 KW  
 Materials: SUS304 (thickness 2.5 mm)  
 Liquid pump: Stainless Steel pumps (two sets)  
 Including stainless steel piping system

2. Liquid Volumetric Metering Equipment  
 Send the quantitative alkaline water to Mixer with pump and pneumatic valves  
 SPECIFICATIONS :  
 Capacity: 120 L  
 Material: SUS 304  
 Including; Electronic-magnetic liquid level meter, pneumatic valves, water pump, and SUS connecting pipes.

3. Twin Shaft Dough Mixer  
 Dual operation with automatic and manual programmable procedure and parameters can be set and stored on PLC and touch-screen system.  
 Dual speed with 120 and 75 rpm  
 Capacity: 350 Kg/Batch  
 Motor Power; 22 KW  
 Material: All SS304 except frame

7. Slitter and former  
 Slit dough sheet to thread with comb, then form corrugated noodles  
 SPECIFICATIONS :  
 Round type , from Dia0.9mm to 1.2mm  
 Square type, width from 0.9mm  
 Materials: SUS304 or Alloy steel  
 Six lane  
 Density of Corrugated noodles adjustable

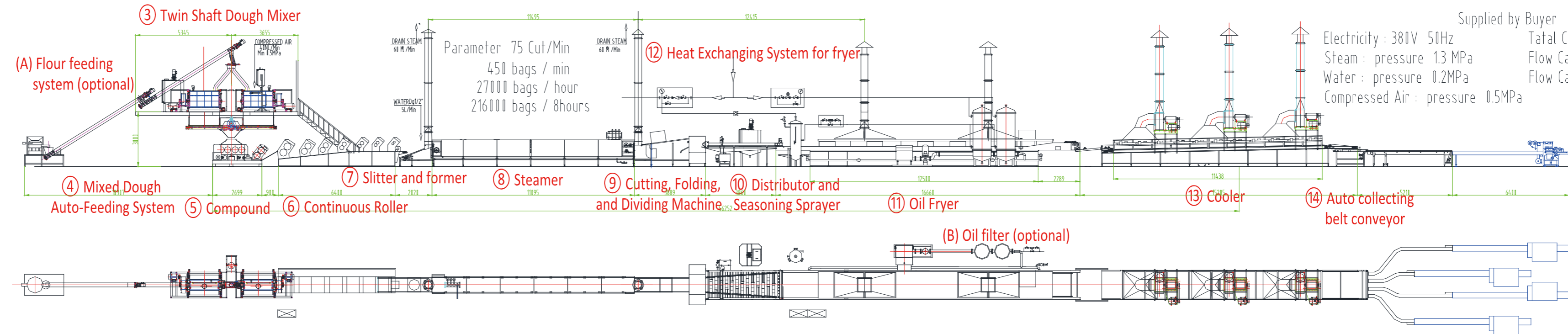
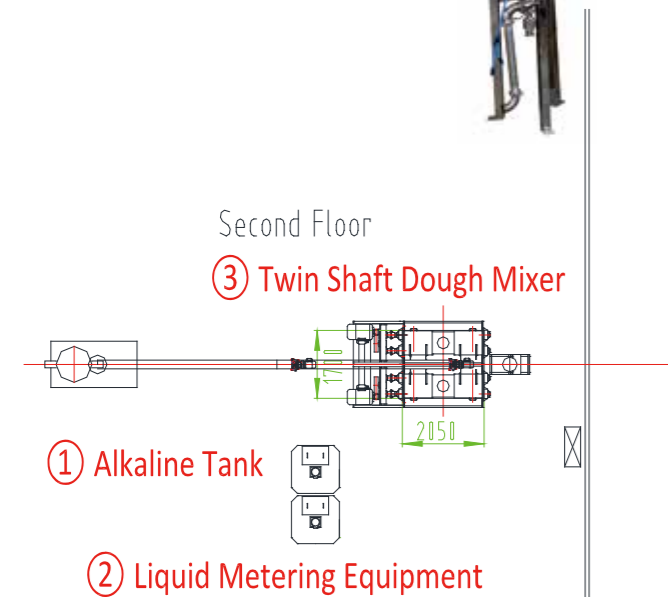
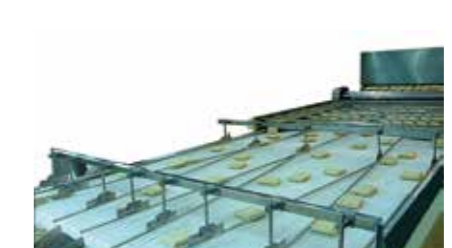
8. Steamer  
 Three layers tunnel steamie, steam with different pressure to cooking the noodles.  
 SPECIFICATIONS :  
 Working length: 30Meter  
 Materials: SUS316 net wire belt with SUS304  
 Frame and conveyer system  
 Insulated body and side doors with; SUS steam exhaust chimney at both ends

9. Cutting, Folding, and Dividing Machine  
 According to the given length to cut and fold the noodle sheet into the noodle cake shape with precise digital control through Touch Screen of PLC control system with automatic speed synchronization mechanism and divide 6 lane to 12 lane.  
 SPECIFICATIONS :  
 Materials: SUS04

13. Cooler  
 cool down the hot cake by Fan  
 SPECIFICATIONS :  
 Length; 25Meter  
 cooling type: Airblow  
 Materials: SUS304 wire net  
 Power of Fan: 0.2 KW x 22

14. Auto collecting belt conveyor  
 Collect noodle cake , straighten the noodle cake to 4 lane and send to packing conveyor.  
 SPECIFICATIONS :  
 Length; 15Meter  
 Materials: Food grade belt  
 Conveyor length before packing : 4 Meter

15. Electrical Control System  
 4 Units:  
 No.1 for mixer and alkali liquid metering  
 No.2 for synchronizing control of dough feeder, compound and continuous Roller  
 No.3 for synchronizing control of cutter, fryer, conveyer.  
 No.4 for control of heat exchanging system, steamer and cooling fans



4. Mixed Dough Auto-Feeding System  
 Dough mixed is discharged onto and transited by a flat belt conveyor supported by rollers with a rotary dough breaking system at end  
 SPECIFICATIONS :  
 Capacity; 350kgs  
 Feeding Time: up to 20Min.  
 Materials: SUS304 and Wild steel frame  
 Motor Power: Conveyor belt; 370 KW  
 Dough Breaker: 550 KW x One

5. Compound  
 compound dough to dough sheet with heavy duty alloy steel rollers, Stainless steel guards at the roller gap, an auto call for dough feeding  
 SPECIFICATIONS :  
 Motor Power; 7.5KW  
 Rollers: Dia. 350 mm x 4  
 Dia. 350 mm x 2

6. Continuous Roller System  
 Independent variable speed driving system for each roller station.  
 SPECIFICATIONS :  
 RollerS: Dia. 350mm x 4 + Dia. 300mm x 2 + Dia. 240mm x 2 + Dia. 210mm x 2 + Dia. 170mm x 2 + Dia. 120mm x 2  
 Roller Width: 600 mm

10. Distributor and Seasoning Sprayer  
 Spray faverate seasoning liquid to noodle cake to improve the taste, go by tray conveyer, then slide to fryer cake box  
 SPECIFICATIONS :  
 Materials: SUS304  
 Tray: Food grade silicon rubber

11. Oil Fryer  
 noodles cake continues through the different temperature parts of the oil fryer, with scrap collection and hood lifting for cleaning.  
 SPECIFICATIONS :  
 Length: 11 m  
 Frying Temperature; set +/- 1 C

12. Heat Exchanging System for fryer  
 Heating fried oil through the oil circulating pump with high presure steamheat exchanger,  
 SPECIFICATIONS :  
 Material: SUS304  
 Exchanger Surface Area: 2X80 sq. m  
 Max. Steam Pressure: 1.3Mp

A. Flour feeding system (optional)  
 Send flour to mixture at second floor by screw pipe conveyer

B. Oil filter (optional)  
 circulating system to fresh the fried oil with paper filter and additive ,

C. Noodle box storage (optional)  
 Noodle cake storage sytem over the line to change cake type quickly



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