



## *Noodle Extruder NDL-100*



ANKO's Noodle Extruder machine is co-created with Taiwan's Food Industry Research and Development Institute. This innovative commercial noodle machine can be used to produce large quantities of noodles with unique shapes, such as heart-shaped, fish-shaped and dumbbell-shaped, as well as triangle-shaped noodles that increase the surface area to help absorb sauces after cooking. This machine is only 1.3 square meters (14 square foot) making it suitable for specialty noodle producers, central kitchens, chain restaurants, and food factories of any size. The automated noodle production starts after the dough is loaded in the hopper and then the machine's automatic portioning function does the rest. Productivity for 3mm diameter noodles can reach up to 100kg per hour.

### **Features:**

- Customized Multi Structure Noodle Molds: Custom made noodle products with unique shapes that can help increase brand recognition for our clients.
- Quickly switch noodle production: Simply change a mold, easy to produce various noodle products.
- Processes a Wide Range of Ingredients: Works with gluten-free or protein-based dough and pastes, such as lentil flour, or fish pastes.

- Compact in Size: 1.3 square meter (14 square foot) suitable for different production spaces.
- Easy to Operate: It has a user-friendly interface and is installed with various parameter settings.
- Dough Cooling System: Uses cold water to keep the dough under 35 °C (95 °F) for best product consistency and texture.
- User-Friendly Design: Operational personnel can manage production while standing or sitting. Additional conveyor belts and other devices can be connected for further processing.

**Technical Parameters:**

- Dimensions: 1,580 (L) x 850 (W) x 1,720 (H) mm
- Power: 6.1 kW
- Capacity: 100 kg/hr (Based on 3mm diameter noodle)
- Product name: Noodle, Spaghetti
- Optional accessories: Noodle mold, CE kit
- Weight (net): 800 kg