

# Instant Noodles Making Plant

High Performance • Hygienic Production •  
Premium Quality Output

Khan Engineering presents a fully automatic Instant Noodles Making Plant designed for consistent quality, higher output, and easy operation. Our plant is built using high-grade stainless steel and advanced automation to deliver perfect noodles every time.



- Efficient output with minimal labor.



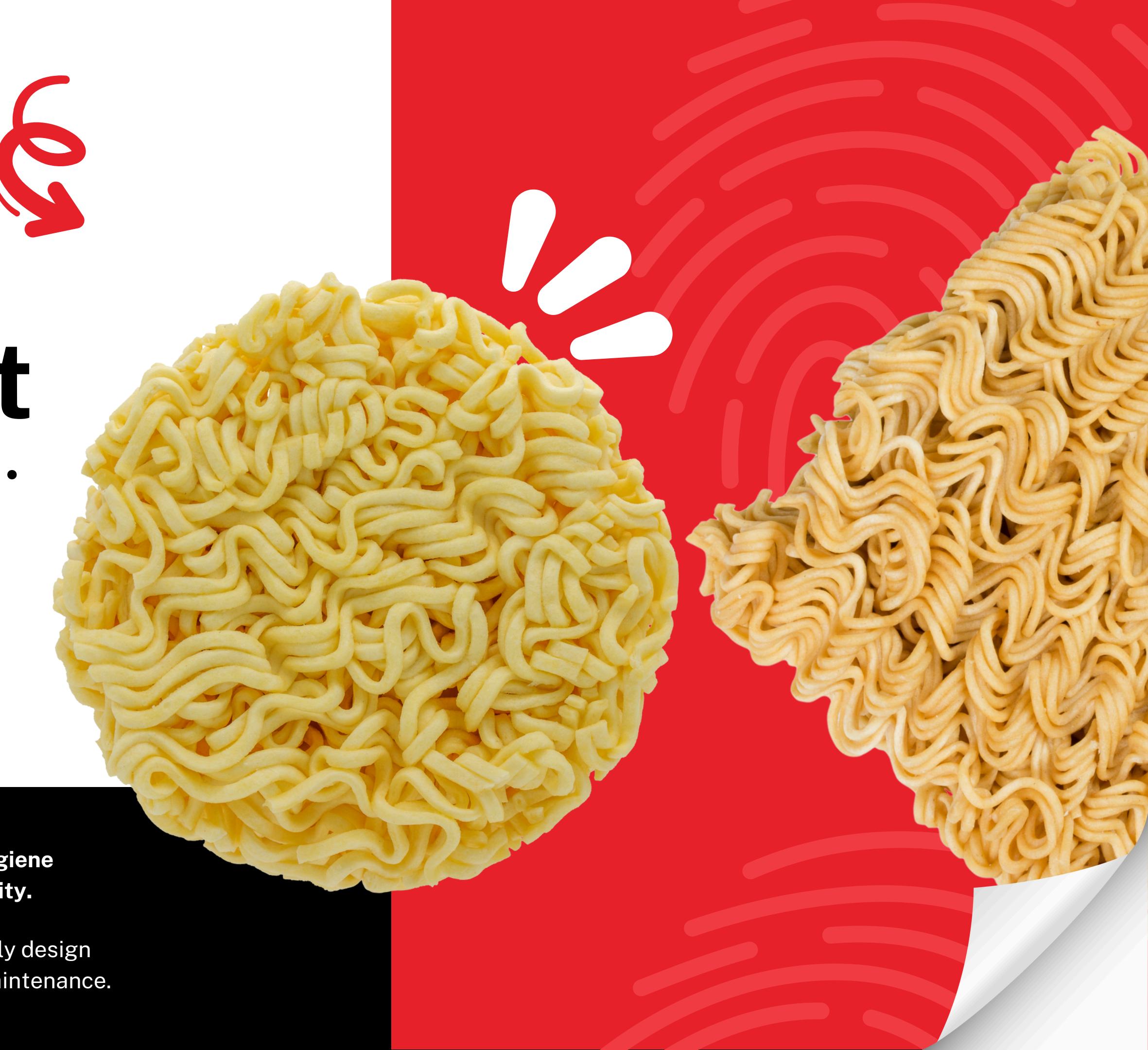
- Automatic Drying & Frying System



- Ensures hygiene and durability.



- User-friendly design with low maintenance.





## ABOUT US

# Khan Engineering

## And Food Processing Machine

At Khan Engineering, we specialize in designing and manufacturing world-class food-processing machinery that helps businesses grow with efficiency, hygiene, and reliability. With years of experience and continuous innovation, we have become one of the most trusted names in the food machinery industry.

Our Instant Noodles Making Plant is a result of advanced engineering, precision design, and a deep understanding of food manufacturing needs. From dough mixing to final packaging, every stage of production is crafted for consistency and quality.

We believe in building long-term relationships with our clients by providing not just machines, but complete solutions — from setup assistance and customization to after-sales support.

Our mission is simple: to empower food manufacturers with technology that makes production smarter, faster, and more profitable.

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# Flow chart of dry noodles machine:

From Raw Material To Final Product

1. DOUGH MIXING WITH BUCKET CONVEYOR (FLOUR, WATER, SALT, ADDITIVES)  
↓
2. ROLLING & CUTTING (RIPPLE)  
↓
3. STEAMING (TO PRE-COOK THE NOODLES)  
↓
4. CUTTING AND FOLDING BLOCK  
↓
5. HOT AIR DRYING/OIL FRYING (FOR SHELF STABILITY)  
↓
6. COOLING  
↓
7. SEASONING PACKET PREPARATION  
↓
8. PACKAGING (NOODLES + SEASONING)  
↓
9. QUALITY CHECK  
↓
10. STORAGE / DISPATCH

**From Raw  
Material To  
Final Product**



# FLOUR SHIFTER MACHINE :-

Loved by our customers, trusted for performance.



**A flour sifter machine is an essential piece of equipment in both commercial and home baking settings, designed to ensure flour is free from clumps and foreign particles. These machines are particularly useful in large-scale operations for their efficiency and consistency.**

## **Vibro Sifter Machines**

**Utilizing vibration, these machines separate materials based on particle size, ensuring uniform sifting. They are commonly used in industrial settings.**

- Capacity:** Choose a machine that matches your production volume.
- Power Source:** Ensure compatibility with your available power supply (e.g., 240V, 3-phase).
- Material:** Stainless steel is durable and easy to clean, making it ideal for food processing.
- Automation Level:** Automatic machines reduce labor but may require a higher initial investment.
- Space and Mobility:** Consider the machine's size and whether it has features like wheels for easy movement.

## **Vibro Sifter Machine (48 Inch)**

**300-350kg/hr**

**2 HP**

# DOUGH MIXING WITH SCREW CONVEYOR:-

Customers trust our quality, always.



- **Dough mixer:** ensures consistent mixing of flour and water, crucial for uniform noodle texture.
- **Bucket Conveyor:** Automates the transfer of dough between different stages, reducing manual labor.
- **High Capacity:** Some systems can produce up to 300 kg of noodles per hour, catering to large-scale production needs.
- **Automation:** Advanced systems offer PLC control for seamless operation from dough mixing to packaging.
- **Capacity:** 300 kg/hr
- **Voltage:** 415 V
- **Power :** 5hp
- **Material:** SS304



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Engineering**

# 18 roller instant noodles machine (dough seeding):-

Trusted machines, satisfied customers.



- An 18-roller automatic noodle making machine is a high-capacity, industrial-grade equipment designed for large-scale production of instant noodles.
- Features
  - Multi-Roller System: The 18 rollers provide multiple stages of dough pressing, allowing for precise control over noodle thickness and texture.
  - High Production Capacity: With a capacity of 300 kg per hour, this machine is suitable for medium to large-scale production requirements.
  - Durable Construction: The use of stainless steel ensures longevity and easy cleaning, maintaining hygiene standards.



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# Rolling & Cutting (ripple): -

Built with trust, proven by results.



**The instant noodle rolling and cutting system is a crucial component in the production line, transforming dough into uniform noodle sheets and shaping them into the desired form.**

## **Rolling and Cutting Process**

### **1. Dough Rolling:**

- o The dough is passed through multiple rollers, progressively reducing its thickness.
- o This process aligns the dough's gluten structure, ensuring the noodles' desired texture and elasticity.

### **2. Shaping:**

- o After rolling, the dough sheet is shaped into a wave-like pattern, a signature characteristic of instant noodles.

- o This shaping is achieved using specialized rollers designed to create consistent waves.

### **3. Cutting:**

- o The shaped dough is then cut into individual noodle strands.

# Steaming 90feet (to pre-cook the noodles)

Quality that our clients believe in.



An instant noodle steamer with a gas burner is a specialized piece of equipment designed for the efficient steaming of noodles in high-volume production settings. These steamers are integral to the noodle manufacturing process, ensuring that the noodles achieve the desired texture and quality.

## Key Features of a 90-Foot Gas-Fired Noodle Steamer

- **Length:** Approximately 90feet (30 meters), suitable for large-scale production lines.
- **Gas-Fired Heating:** Utilizes gas burners to generate steam, providing consistent and efficient heating for noodle steaming.
- **Fuel Source:** Gas burners provide efficient and consistent heat for steaming.
- **Material:** Constructed from stainless steel for durability and easy cleaning.
- **Capacity:** Can handle high volumes, often integrated into systems producing thousands of noodle packs per hour.
- **Automated Operation:** Incorporates automated features such as conveyor belts and programmable timers to streamline the steaming process and reduce labor costs.
- **Safety Mechanisms:** Equipped with safety features like flame failure devices and temperature controls to prevent accidents and ensure consistent quality.



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# Cutting and folding block:-

Making production easy, every day.



An automatic Maggi cutting machine is a specialized piece of equipment designed to efficiently cut and fold steamed noodle sheets into uniform blocks, essential for high-volume instant noodle production. These machines are integral to the manufacturing process, ensuring consistency and quality in the final product.

- Voltage: 440V, 50Hz, single-phase power.
- Power: 1500W.
- Conveyor belt length: 2m.
- Belt width: 40cm.
- Machine material: Stainless steel.

# Hot Air Dryer:-

Engineered for trust and performance.



**A continuous dryer for Maggi-style instant noodles is a vital component in the production line, particularly for non-fried (hot-air dried) noodles.**

**This drying method ensures a healthier product by eliminating the need for oil frying, resulting in lower fat content and a more natural taste.**

- **Voltage: 440V, 50Hz, single-phase power.**
- **Power: wood steam boiler.**
- **Dryer length. 40feet**
- **Belt width: 6feet**





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# Cooling conveyor:-

Engineered for trust and performance.



**A cooling conveyor is an essential component in the production of instant noodles, such as Maggi, particularly in the non-fried (air-dried) variety. Its primary function is to rapidly reduce the temperature of the noodles post-frying or steaming, ensuring they are at an optimal temperature for packaging and storage.**

- **Voltage: 440V, 50Hz, single-phase power.**
- **Power: wood steam boiler.**
- **Dryer length. 40feet**
- **Belt width: 6feet**

# Different Styles, Same Perfection

Our instant noodles plant can produce a variety of noodle types – from classic Maggi-style blocks to long-cut and flat noodles.

Each batch passes through strict quality control to ensure taste, texture, and shelf life consistency.

## Subpoints

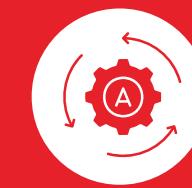
-  Fried & Non-Fried Options
-  Customizable Shapes & Sizes
-  Works with Wheat, Maida & Rice Flour
-  Uniform Drying & Texture



Engineered for trust and performance.

# Why Choose Khan Engineering

At Khan Engineering, we don't just make machines — we create opportunities for your business to grow.



## Fully Automatic Systems

Designed for higher productivity and low manpower.



## Quality Assurance

Built with high-grade SS304 for hygiene and durability.



## Customization Options

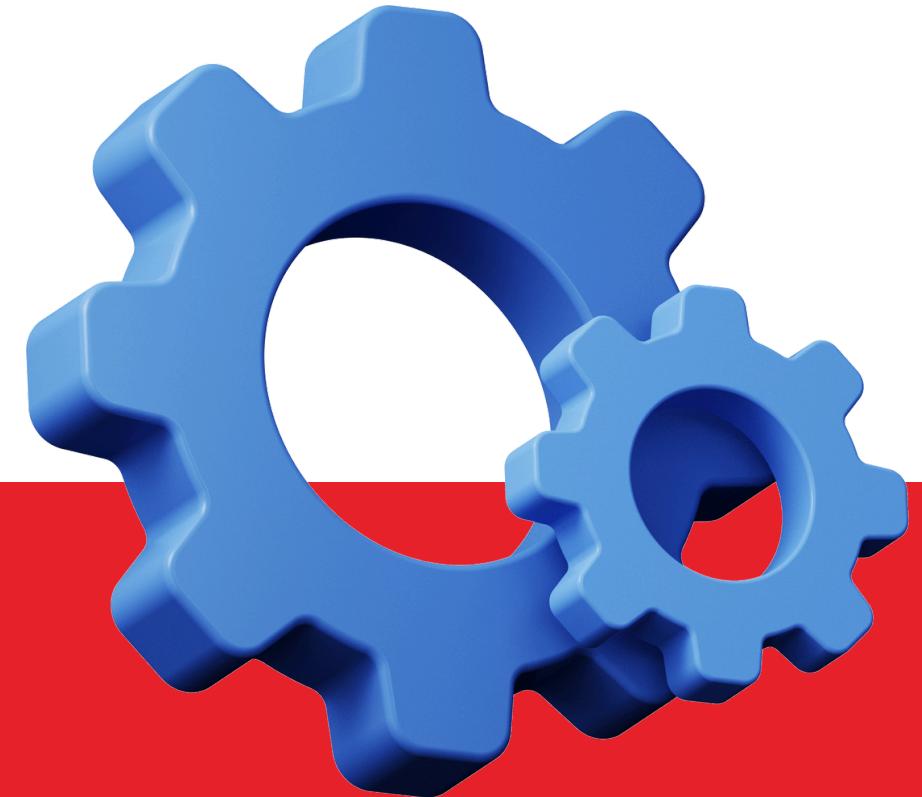
Machines tailored to your production needs.



## Global Exports

Successfully serving clients across India, Africa & the Middle East.

# How we serve you



## Machine Design & Manufacturing

We design and build every machine in-house, ensuring precision, durability, and efficiency



## Installation & Commissioning

Our team assists with full setup, trial runs, and staff training to ensure smooth plant operation.

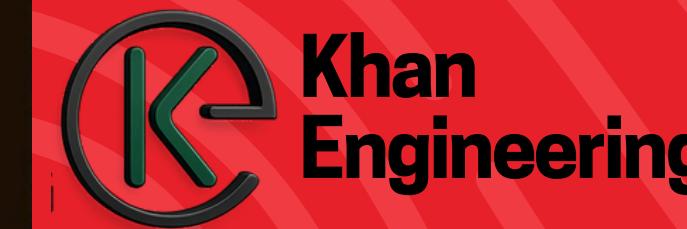


## After-Sales & Technical Support

We provide warranty coverage, spare parts, and long-term maintenance support for all our clients.



# KHAN ENGINEERING



## GET IN TOUCH



### Our Contact

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### Our Location

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### Website

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### Working Hours

Monday- Saturday 9:00 – 9:00