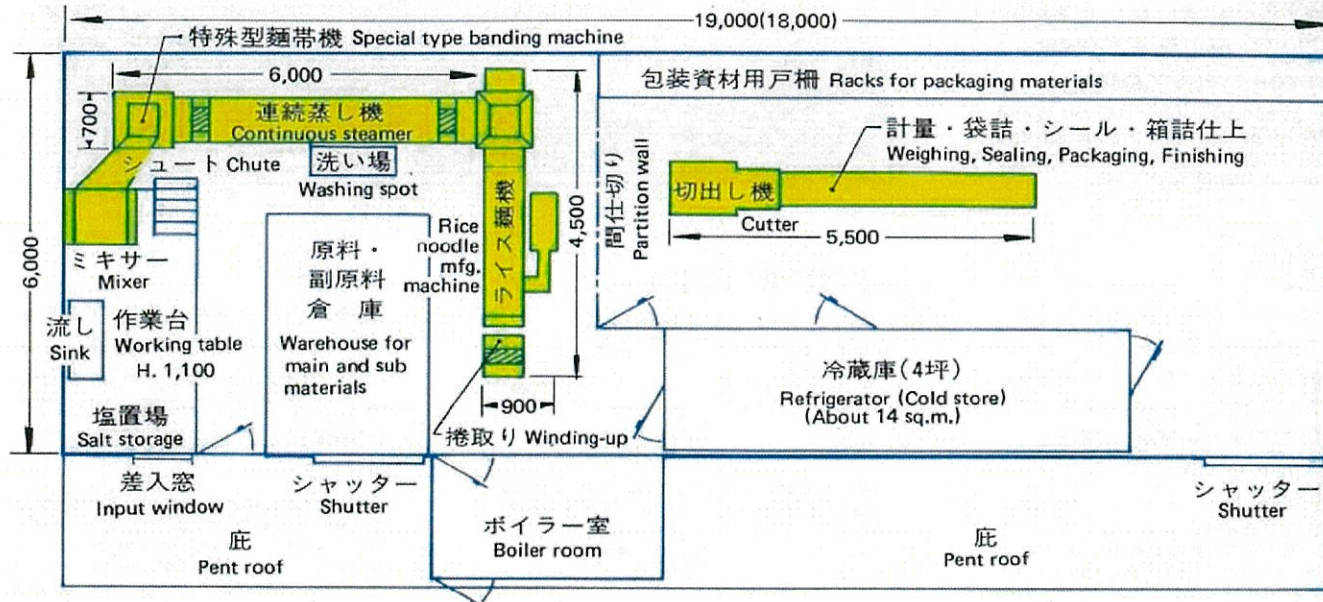


ライス麵製造工場(Bタイプ麵機)設営配置参考図

ERRECTING ARRANGEMENT VIEW FOR RICE NOODLE PRODUCTION FACTORY (MODEL B MACHINE)

建坪約35坪 建坪約35坪底約11.5坪(内ボイラー室2坪) Building: 120 sq.m. Pent roof: 38 sq.m. (Boiler room: 6.5 sq.m.)



ライス麵機(Aタイプ)

仕様

- 機械構成 麵帯機/成型機/熟成機の連絡システム
- 処面馬力 総計4.5KW
- 能力 1分間20~30食
1時間1,200食(1,200~1,800食)
- ロール巾 220mm巾
- 設置寸法 長/4000 巾/1000 高/1500

●高ライス麵製造には本機、投機、蒸し機、切出機その他、水道連結が必要です。

製法及び使用の概要

- ①ミキサーにて原料に適量加水したものを、蒸し器で蒸し上げ生地をつくる。
- ②蒸し上げた生地を麵帯機ホッパーに投入する。
- ③ホッパー内の生地は、送り込みロールにより充分練りあわせながら連続スクリュエーに押しこまれ、独特の構造により、押し、突き、突きの作用をくり返して、ライス麵特有の味を生かす様に設計されたノズルから定圧にて、定量・定厚・定巾の麵帯となって送り出される。
- ④1組の特殊ロール(表面テフロン加工、内部に冷水循環装置付)により一定の厚さに整形され、自動的に熟成、冷却機構に導入される。
- ⑤充分熟成された麵帯に散粉機にて澱粉を散布し捲取りをする。
- ⑥捲取りした製品(麵帯)は約12時間後(1夜おく)に切刃、定寸カットの作業に移るのが理想的である。

SPECIFICATIONS (Model A)

Composition: Linkage system of Rice Paste Banding Machine, Forming Machine and Drying Machine

Required horsepower: ----- Total 3.8Kw

Capacity: 20 to 30 meals (packs of rice noodle) per minute
1,200 meals per hour (1,200 to 1,800 meals)

Roll width: ----- 220 mm

Floor area occupied by machine: 4,500mm long x 900mm wide x 1,200mm high

* Rice noodle mfg. machine must be further provided with an agitator device, steamer and cutter, and it must be linked with water pipe system.

PRODUCTION METHOD & USE OF MACHINE

1. Water is adequately added to rice in the agitator device and is steamed by a steamer, thus producing raw rice paste.
2. Steamed rice paste is put in the hopper of rice paste banding machine.
3. Raw rice paste contained in the hopper is then pushed in the continuous conveyor screw as being sufficiently mixed by feed-in rolls. Special mechanism adopted in this machine ensures that pushing and thrusting actions are repeatedly given to the rice paste in order to obtain peculiar characteristics of rice in the producing noodles. And belt-like raw rice paste comes out of the nozzle which determines the weight, thickness and width of rice paste.
4. One pair of special rolls whose surface is teflon-treated (, in which cooling water circulating device is furnished), forms the rice paste to have a fixed thickness. And the formed rice paste is then automatically seasoned and is led into a cooling process.
5. Starch is sprayed onto sufficiently-seasoned rice paste band. After that, the rice paste band is wound up.
6. It is ideal that such wound-up rice paste band is cut to fixed dimensions after it is left as it is for about 12 hours (one night).

特許 / 実用新案出願中

PATENT/ UTILITY MODEL PENDING

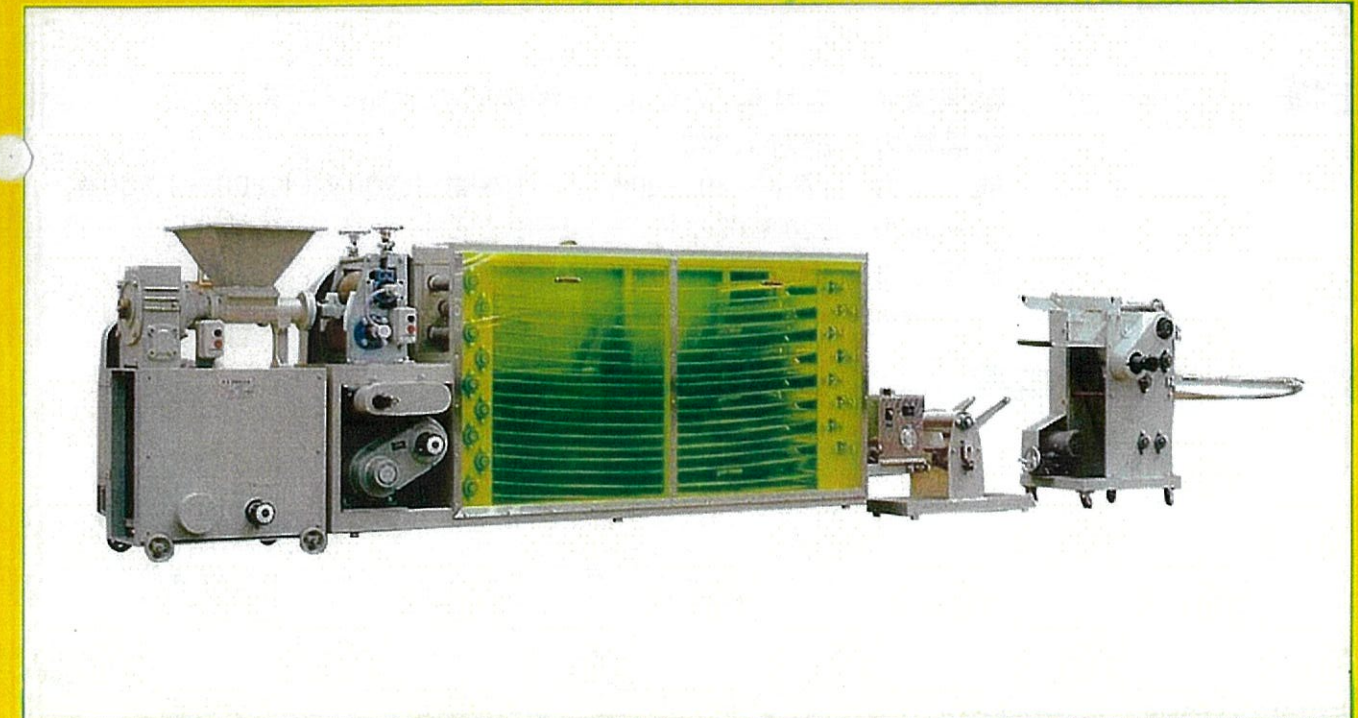
新製品

NEW SALE

ライス麵機

RICE NOODLE MFG. MACHINE

水冷・冷却・送風・排風装備付の完成機
Complete Line Containing Water Cooling, Blowing & Exhausting Units



- 女子一人で作業できる軽便さ
- 低馬力で連続運転が可能
- 腰の強い、なめらかな新しい米麵
- It is very easy to operate this machine. So, even a woman can operate it.
- It is possible to continuously run this machine under low horsepower.
- Enjoy new, smooth and good-kneed rice noodles.

製造特許

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麵と麵機の未来を開く
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http://www.turuturu.co.jp

(S) 株式会社 スズキ 麵工

SUZUKI MENKO CO., LTD.

ライス麺機 (Bタイプ)

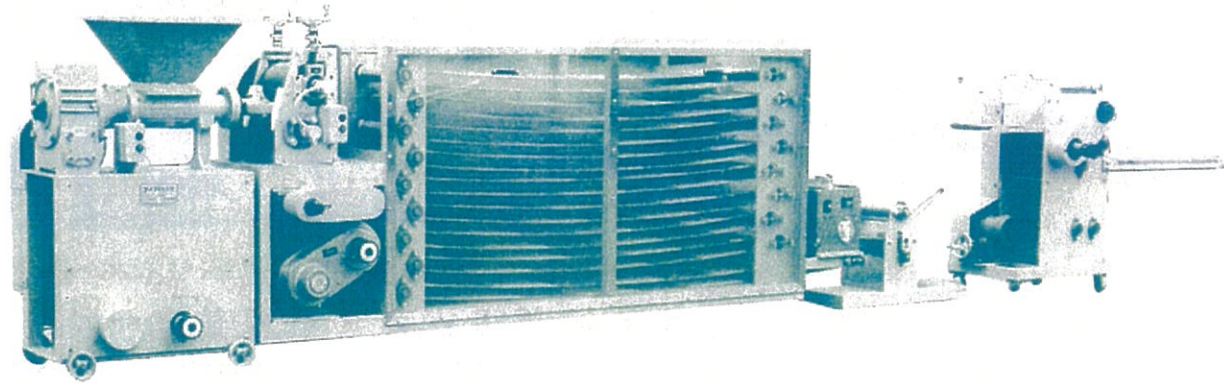
RICE NOODLE MFG. MACHINE (MODEL B)

ライス麺機の開発と共にライス麺の為に工夫した設備です。 麺の品質を一段と向上させ、作業効率をアップします。

THESE MACHINES HAVE BEEN DEVELOPED FOR RICE NOODLES TOGETHER WITH DEVELOPING RICE NOODLE MFG. MACHINE, AND IMPROVE THE QUALITY OF RICE NOODLE AND THE WORKING EFFICIENCY.

■ 次の関連機器を設置するだけで、立派なライス麺製造工場になります。

■ YOU MAY HAVE EXCELLENT RICE NOODLE PRODUCTION FACTORY ONLY BY INSTALLING THE FOLLOWING EQUIPMENTS.



■ 仕様	(Bタイプ)	機械構成	麺帯機/成型機/乾燥装置の連絡システム
		処面馬力	総計3.8KW
		能力	1分間 20~30食 1時間 1,200食(1,200~1,800食)
		ロール巾	220mm巾
		設置寸法	長/4500 巾/900 高/1200

●尚ライス麺製造には本機、捏機、蒸し機、切出機その他、水道連結が必要です。

■ 製法及び使用の概要

- ①ミキサーにて原料に適量加水したものを、蒸し器で蒸し上げ生地をつくる。
- ②蒸し上げた生地を麺帯機ホッパーに投入する。
- ③ホッパー内の生地は、送り込みロールにより充分練りあわせながら連続スクリュウに押しこまれ、独特の構造により、押し、突きの作用をくり返して、ライス麺特有の味を生かす様に設計されたノズルから定圧にて、定量・定厚・定巾の麺帯となって送り出される。
- ④1組の特殊ロール(表面テフロン加工、内部に冷水循環装置付)により一定の厚さに整形され、自動的に熟成、冷却機構に導入される。
- ⑤充分熟成された麺帯に散粉機にて澱粉を散布し捲取りをする。
- ⑥捲取りした製品(麺帯)は約12時間後(1夜おく)に切刃、定寸カットの作業に移るのが理想的である。

■ SPECIFICATIONS MODEL B

Roll width: 220 mm
Floor area occupied by machine: 4,500mm long x 900mm wide x 1,200mm high

* Rice Noodle Mfg.Machine must be further provided with an agitator device, steamer and cutter, and it must be linked with water pipe system.

■ PRODUCTION METHOD & USE OF MACHINE

1. Water is adequately added to rice in the agitator device and is steamed by a steamer, thus producing raw rice paste.
2. Steamed rice paste is put in the hopper of rice paste banding machine.
3. Raw rice paste contained in the hopper is then pushed in the continuous conveyor screw as being sufficiently mixed by feed-in rolls. Special mechanism adopted in this machine ensures that pushing and thrusting actions are repeatedly given to the rice paste in order to obtain peculiar characteristics of rice in the producing noodles. And belt-like raw rice paste comes out of the nozzle which determines the weight, thickness

Composition: Linkage system of Rice Paste Banding Machine, Forming Machine and Drying machine.

Required horsepower: Total 3.8Kw
Capacity: 20 to 30 meals (packs of rice noodle) per minute
1,200 meals per hour (1,200 to 1,800 meals)

- and width of the rice paste.
4. One pair of special rolls whose surface is teflon-treated (, in which cooling water circulating device is furnished), forms the rice paste to have a fixed thickness. And the formed rice paste is then automatically seasoned and is led into a cooling process.
5. Starch is sprayed onto sufficiently-seasoned rice paste band. After that, the rice paste band is wound up.
6. It is ideal that such wound-up rice paste band is cut to fixed dimensions after it is left as it is for about 12 hours (one night).

連続トンネル蒸し機

また、量産化・自動化するために、ムラなくスムーズに蒸し上げるコンベア式の蒸し機もあります。

CONVEYOR TYPE STEAMER

Besides, a conveyor type steamer is also available to ensure mass production and automation, which can assure you even and smooth steaming.

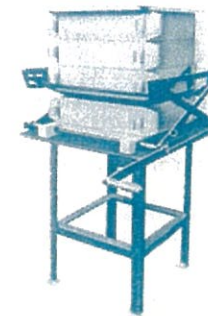


蒸し機

セロベーターにてセイローを上げると自動的に蒸気が止るので危険性がありません。むしろ台はオールステンレス製ですので、半永久的に使用できます。設置は簡単で、蒸気配管をして頂ければOK.です。

STEAMER

As steam automatically stops only by raising the steaming basket by the basket elevator, you are free from any danger. The steaming table is made of stainless steel. So, semi-permanent service life is secured. It is very easy to install this steamer. All you have to do is to connect this with the steam source.

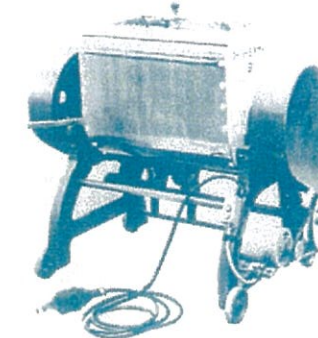


1芯捏機(1袋用)

原料の米粉、及び馬鈴薯澱粉、その他副資材をむらなく攪拌し、ミキシングしながら蒸し工程に理想的な生地を作り上げます。

1-AXIS AGITATOR DEVICE (For one pack)

The materials such as rice and potato starch and other submaterials are evenly mixed and agitated, thus making ideal raw rice paste for subsequent steaming process.

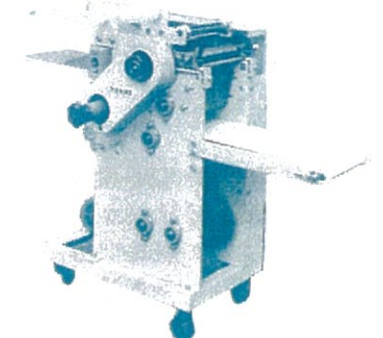


切出機

麺棒に巻き取り熟成させた麺帯を光沢のある麺線にし、量目・寸法とも自由に設定できます。もちろん、ライス麺以外の麺の切り出し・調量機としても使用できます。

CUTTER

This cutter is used to cut off the seasoned rice paste band for making rice noodles. You may set the weight and dimensions at will. Of course, this cutter may be used for other noodles and spaghetti than rice.



ライス麺製造工程と説明

FLOW CHART OF RICE NOODLE PRODUCTION PROCESSES

