



Broadyea Inspire Wonderful Days



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Broadyea Noodle Machinery

广州市博扬机械制造有限公司



30 years experience
on noodle machinery

Totally Solution For Customized

Mission

Provide an advanced and high-level of automation noodles production line in the worldwide.

Ambition

Devoted to become an industrial leader in improving the comprehensive solution

Strength

In-depth knowledge of customer's application
Advanced equipment of high-precision digital processing.
Promote an international vision

Sharing The Sense Of Worth

Keep promise and committed to the customer care
Focus on the product performance
Customer-oriented



About Us

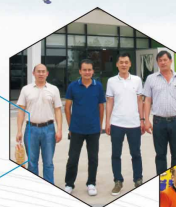
Broadyea specializes in noodles machinery manufacture, who provides advanced product lines and integrated solutions for flour products enterprises around the world. We have a team of well experienced design engineers and manufacture technicians, and meanwhile we are equipped with leading digital processing equipment and high-precision machine tools.



Global Market

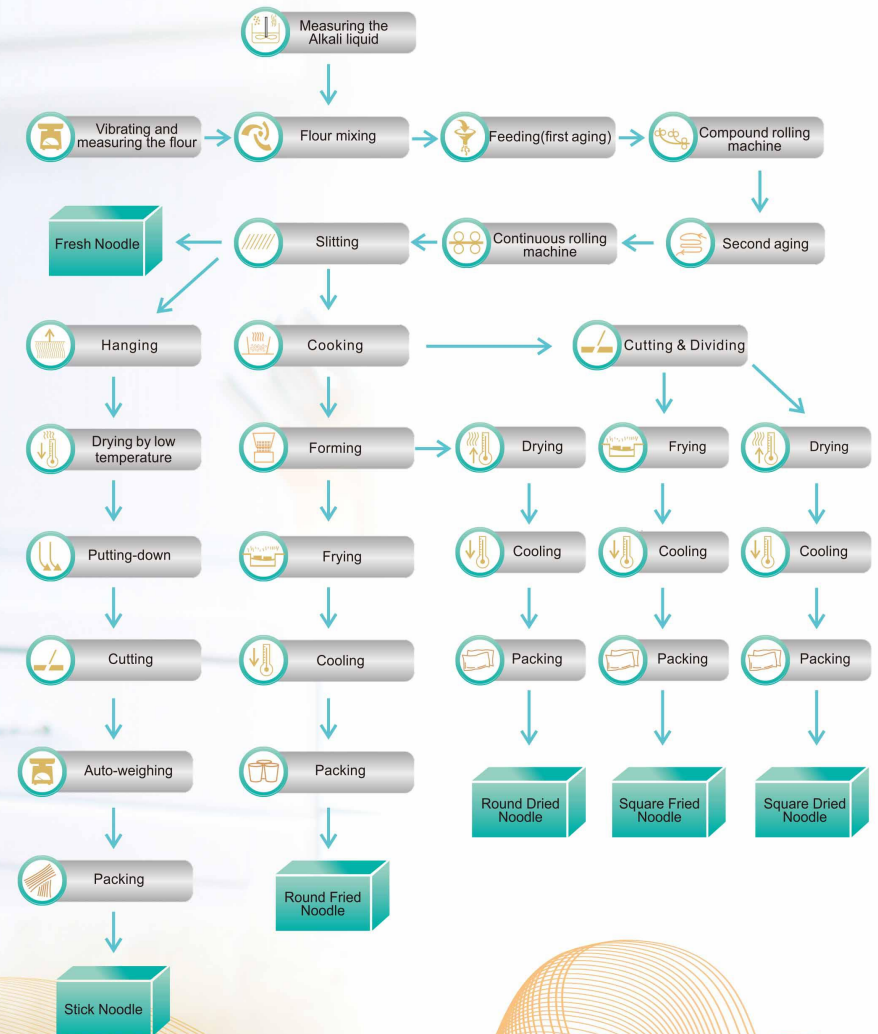
Broadyea focused on noodle machinery manufacture over 30 years. Except China, our product also exported to South Asia, Southeast Asia, Central Asia, Middle East, Africa, USA and many other countries.

	China		Kyrgyzstan
	USA		India
	Mexico		Bengal
	Honduras		Nepal
	Brazil		Sri Lanka
	Nigeria		Korea
	Zambia		Vietnam
	Czech		Thailand
	Hungary		Singapore
	Serbia		Indonesia
	Ukraine		Malaysia
	Kazakhstan		Japan
	Uzbekistan		Algeria
	Ethiopia		Kenya
	Iran		Canada



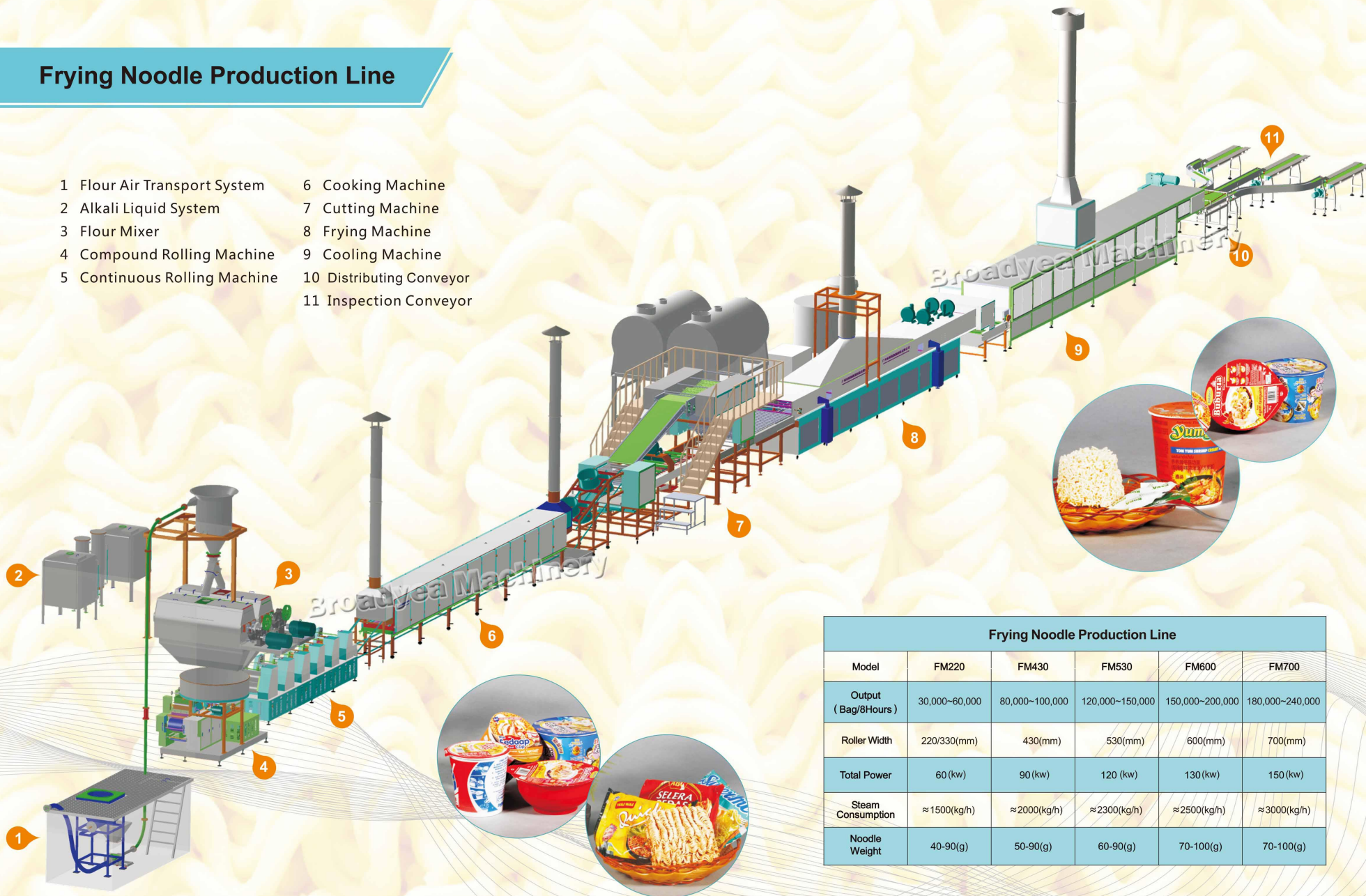
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The Diagram Of Noodle Making Process



Frying Noodle Production Line

- 1 Flour Air Transport System
- 2 Alkali Liquid System
- 3 Flour Mixer
- 4 Compound Rolling Machine
- 5 Continuous Rolling Machine
- 6 Cooking Machine
- 7 Cutting Machine
- 8 Frying Machine
- 9 Cooling Machine
- 10 Distributing Conveyor
- 11 Inspection Conveyor



Frying Noodle Production Line

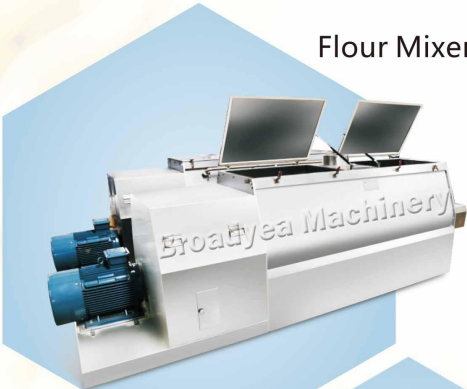
Model	FM220	FM430	FM530	FM600	FM700
Output (Bag/8Hours)	30,000~60,000	80,000~100,000	120,000~150,000	150,000~200,000	180,000~240,000
Roller Width	220/330(mm)	430(mm)	530(mm)	600(mm)	700(mm)
Total Power	60 (kw)	90 (kw)	120 (kw)	130 (kw)	150 (kw)
Steam Consumption	≈1500(kg/h)	≈2000(kg/h)	≈2300(kg/h)	≈2500(kg/h)	≈3000(kg/h)
Noodle Weight	40-90(g)	50-90(g)	60-90(g)	70-100(g)	70-100(g)

Frying Noodle Production Equipment

Cooking Machine



Flour Mixer



Frying Machine



Continuous Rolling Machine



Cooling Machine



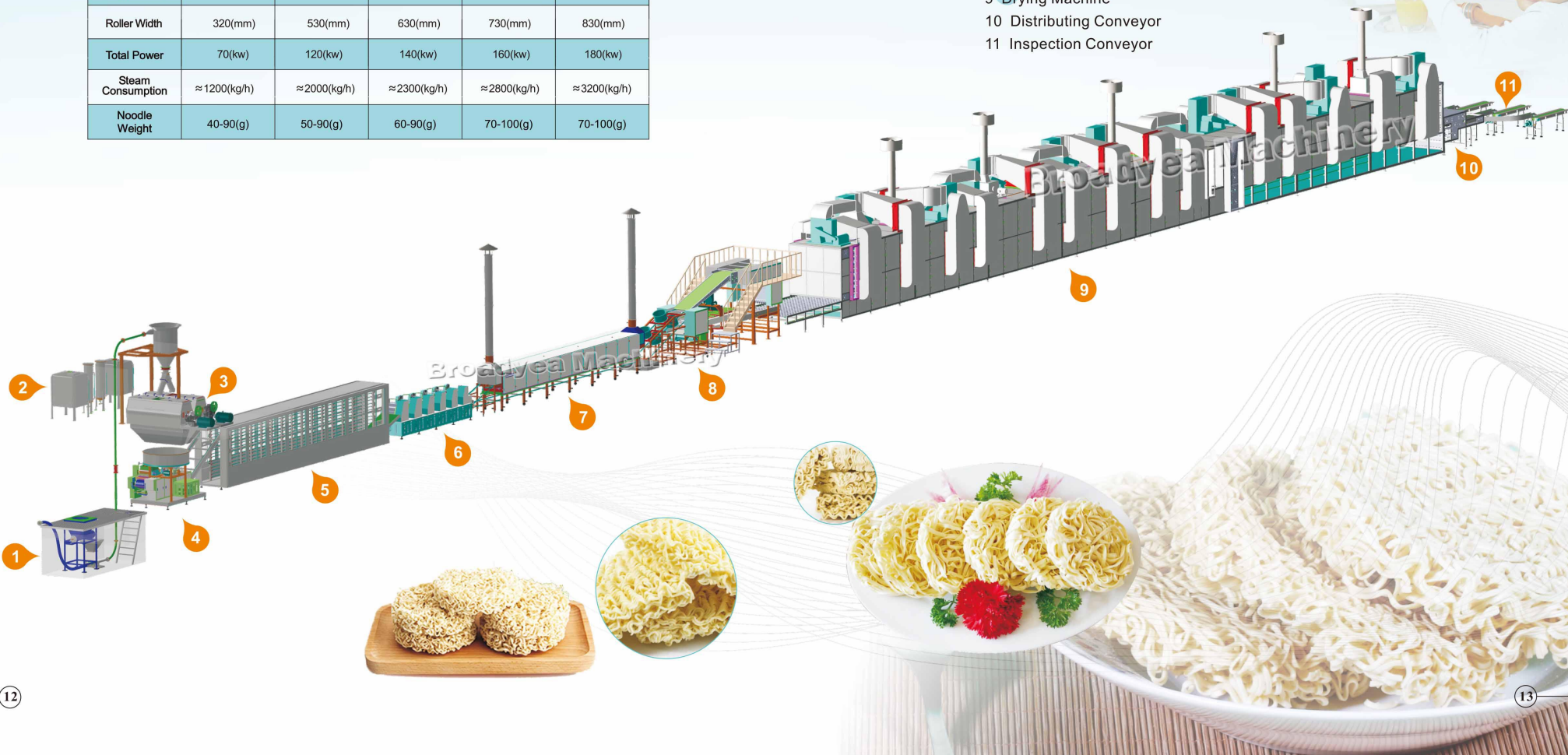
Compound Rolling Machine



Drying Noodle Production Line

Drying Noodle Production Line					
Model	DM320	DM530	DM650	DM730	DM830
Output (Bag/8Hours)	30,000~60,000	80,000~100,000	120,000~140,000	150,000~160,000	170,000~200,000
Roller Width	320(mm)	530(mm)	630(mm)	730(mm)	830(mm)
Total Power	70(kw)	120(kw)	140(kw)	160(kw)	180(kw)
Steam Consumption	≈1200(kg/h)	≈2000(kg/h)	≈2300(kg/h)	≈2800(kg/h)	≈3200(kg/h)
Noodle Weight	40-90(g)	50-90(g)	60-90(g)	70-100(g)	70-100(g)

- 1 Flour Air Transport System
- 2 Alkali Liquid System
- 3 Flour Mixer
- 4 Compound Rolling Machine
- 5 Aging Machine
- 6 Continuous Rolling Machine
- 7 Cooking Machine
- 8 Cutting Machine
- 9 Drying Machine
- 10 Distributing Conveyor
- 11 Inspection Conveyor



Drying Noodle Production Equipment

Drying Machine



Flour Mixer



Continuous Rolling Machine



Cooking Machine



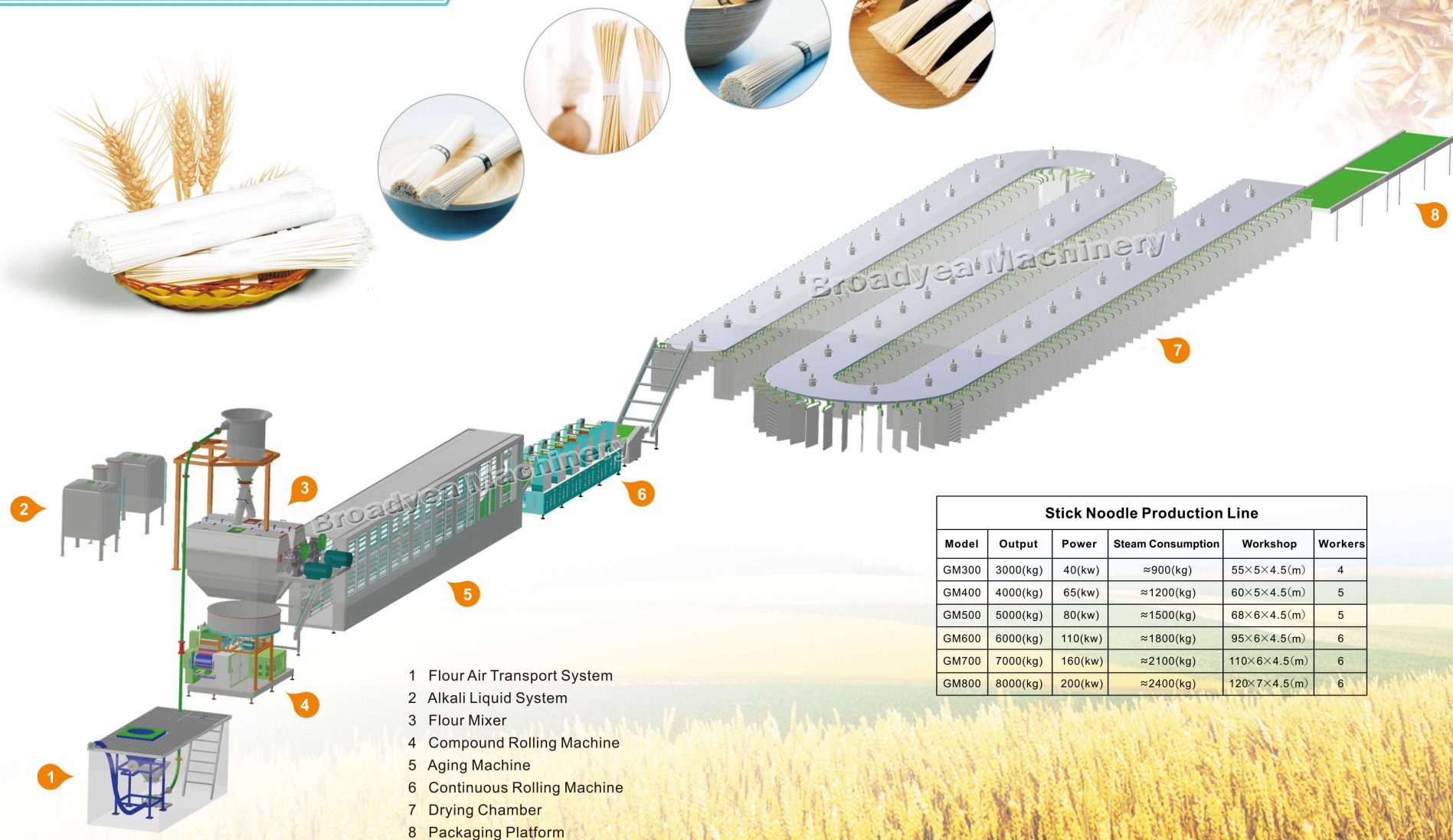
Aging Machine



Cutting & Folding Machine



Stick Noodle Production Line

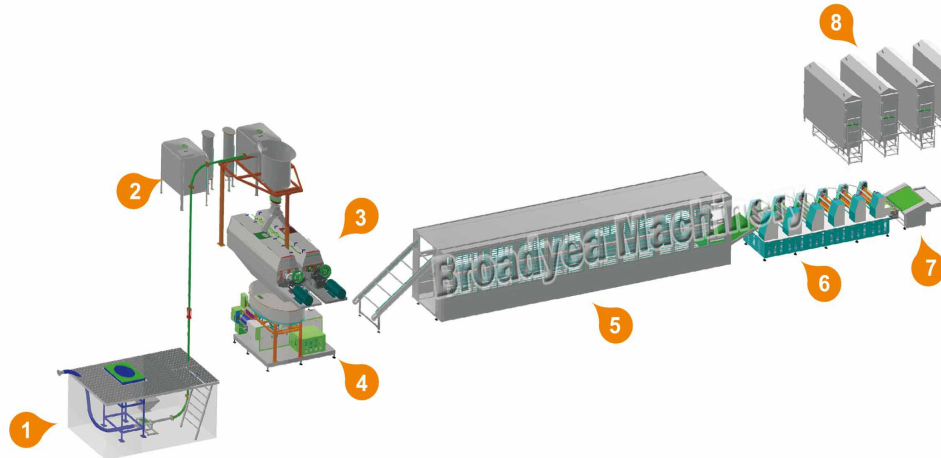


Stick Noodle Production Line					
Model	Output	Power	Steam Consumption	Workshop	Workers
GM300	3000(kg)	40(kw)	≈900(kg)	55×5×4.5(m)	4
GM400	4000(kg)	65(kw)	≈1200(kg)	60×5×4.5(m)	5
GM500	5000(kg)	80(kw)	≈1500(kg)	68×6×4.5(m)	5
GM600	6000(kg)	110(kw)	≈1800(kg)	95×6×4.5(m)	6
GM700	7000(kg)	160(kw)	≈2100(kg)	110×6×4.5(m)	6
GM800	8000(kg)	200(kw)	≈2400(kg)	120×7×4.5(m)	6

Stick Noodle Production Line



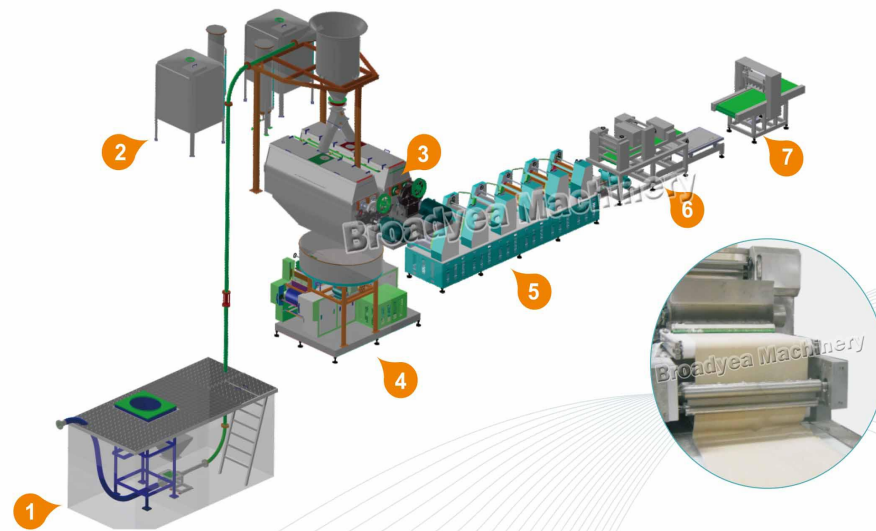
Handmade & Fresh Noodle Production Line



- 1 Flour Air Transport System
- 2 Alkali Liquid System
- 3 Flour Mixer
- 4 Compound Rolling Machine
- 5 Aging Machine
- 6 Continuous Rolling Machine
- 7 Hung Rod
- 8 High Pressure Cooking Machine
- 9 Stacking Platform
- 10 Drying Chamber

Handmade & Fresh Noodle Production Line				
Model	Power	Capacity	Workshop	Workers
SM550	55(kw)	4-6(t)	≈35X5X6(m)	≈5
SM650	68(kw)	8-10(t)	≈40X6X7(m)	≈6
SM750	75(kw)	10-12(t)	≈50X6X7(m)	≈6

Dumpling Wrapper Production Line



- 1 Flour Air Transport System
- 2 Alkali Liquid System
- 3 Flour Mixer
- 4 Compound Rolling Machine
- 5 Continuous Rolling Machine
- 6 Folding Machine
- 7 Cutting Machine

Dumpling Wrapper Production Line				
Model	Power	Capacity	Workshop	Workers
SM550	55(kw)	4-6(t)	35X5X6(m)	5
SM650	68(kw)	8-10(t)	40X6X7(m)	6
SM750	75(kw)	10-12(t)	50X6X7(m)	6



International Partner

Cooperation with several famous international electric automation companies, to ensure the industrial advantage and global service quality.

Schneider
Electric

Autonics
奥托尼克斯

FE 富士电机
Fuji Electric

OMRON®

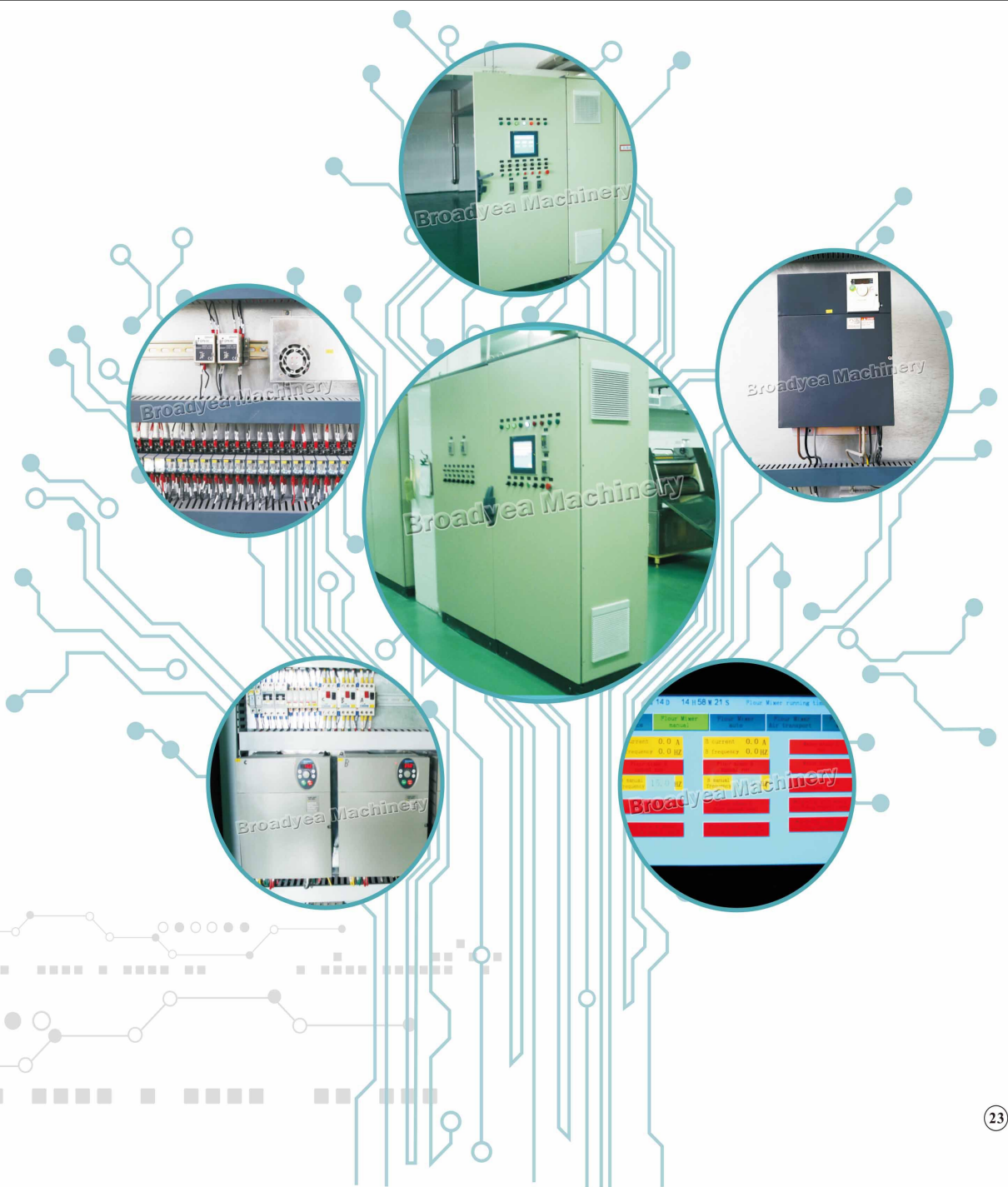
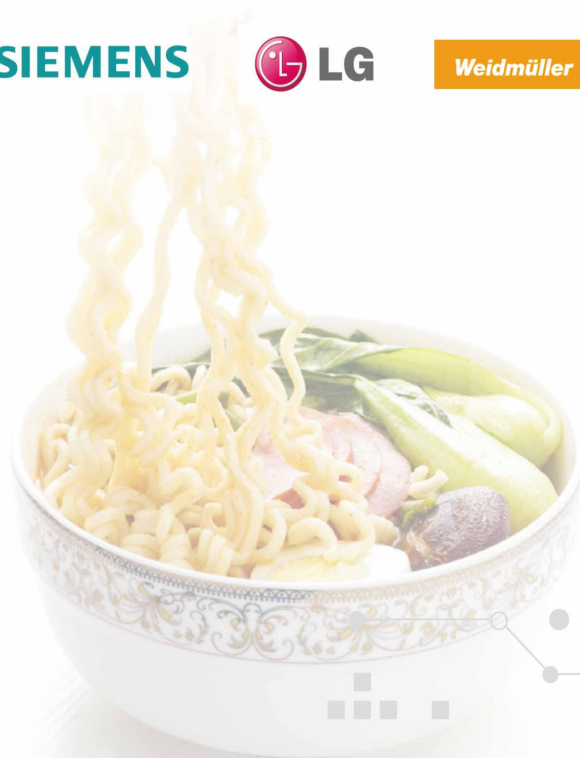
MITSUBISHI
MOTORS

ABB

SIEMENS

LG

Weidmüller



Packing Section

Automatic Bowl Noodle Packing Machine



Fully Automatic Capping Machine



Automatic Bag Noodle Packing Machine



Automatic Twins Sachet Packing Machine



Automatic Pouch Dispenser



Automatic Twins Liquid Sachet Packing Machine



Automatic Weigher & Metal Detector



Processing Technic And Equipment



Numerical-controlled Punch



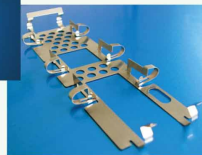
Digital Laser Cutter



Numerical-controlled Folder



Digital Laser Cutter



Company Culture

Each Member Is Dynamic And Enthusiastic

Each employee with healthy and enthusiastic can achieve their value and development on Broadyea.

Broadyea growth is inseparable from the efforts of every employee.

In the process, Broadyea also committed to the progress of each employee to share the fruits of their growth.



The Perfect Training Plans

Broadyea provides a perfect training program for each employee to promote the self-improvement.

