



武汉吉永工贸

武汉吉永工贸有限公司

WUHAN G-YOUNG INDUSTRY AND TRADE CO.,LTD

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G-YOUNG PRODUCT
MANUAL



武汉吉永工贸有限公司
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武汉吉永工贸



>>> 企业简介

Company Introduction

武汉吉永工贸有限公司是中国国内一家专业研制、开发、生产方便面、挂面等面条机械的制造商和供应商。主要产品有：油炸方便面生产线，非油炸方便面生产线，低温挂面生产线，手排（盘）面生产线，生鲜面生产线等各种面条生产设备。本公司位于中国中部最大的城市——武汉，一个中国重要的工业基地，历史悠久，有着得天独厚的自然资源，交通运输非常便利，有“九省通衢”的美誉。且生产基地位于有着面条之乡美誉之称的中原城市郑州，它与公司总部在交通，技术，人才上面的完美结合，造就了公司的销售神话。公司产品畅销全国20多个省，市，自治区，并且远销南亚，西非，中东，欧盟等国家和地区，产品质量和服务都得到国内外客户一致好评。我们真诚希望能与更多的客户合作，共同携手，努力发展成为具有综合增值能力和复合竞争力的全球制造商和贸易商。

WUHAN G-YOUNG INDUSTRY&TRADE CO.,LTD is a domestic professional manufacturer and export trader doing well in researching, developing and producing all kinds of instant noodle machines, fine dried noodle machines etc. Our main products are Fried Instant Noodle Production line, Non-fried Instant Noodle Production Line, Low-Temperature Hanging-Type Drying Noodle Production Line, Low-Temperature Chain Cable-Style Noodle Production Line, Fresh Noodle Production Line and other kinds of Noodle Production Equipment. Our headquarter locates in Wuhan City China, which is the largest city in Middle of China and an important industrial base in China. Wuhan City has a long history, advantaged natural resources and convenient transportation enjoying the reputation as the thoroughfare leading to nine provinces. Our production base is located in Central City, Zhengzhou which is famous as the "Noodle's City". It has the perfect combination with headquarter in Wuhan City in terms of Technology, Transportation and Talents creating Sale Miracle with the company. Our products are well sold throughout 20 provinces, cities and autonomous regions in China as well as Southeast Asia, West Africa, the Middle East, the European Union and other countries & regions. The quality of our products and services has been consistent highly praised by domestic and oversea customers. We sincerely hope to cooperate with more customers, hand in hand and try our best to make our company to become a comprehensive, value-added and competitive global Manufacturer & trader.



G-YOUNG

武汉吉永工贸



>>> 企业文化

Enterprise Culture

经营理念
BUSINESS PHILOSOPHY

精求产品 诚对用户
Subtle for products Faithful for customers

企业宗旨
ENTERPRISE PURPOSE

精工 诚信 创新 发展
Subtle integrity innovation and development

质量方针
QUALITY POLICY

精心制作保质量 诚信服务为客户
创新改进求进取 规范管理上水平
Elaboration for quality
Integrate services for clients
Innovation and improvement for progressive
High standard for normative management



>>> 企业认证

ENTERPRISE CERTIFICATION



挂面低温烘干输送装置专利证书
Patent Certificated of Vermicelli low-temperature drying conveyor



挂面机用机械下架专利证书
Patent Certificated of Discharging Noodle off Machine Shelves



挂面机用机械上架专利证书
Patent Certificated of Uploading Noodle on Machine Shelves



挂面机用气动切面机专利证书
Patent Certificated of Vermicelli machine and pneumatic machine cross-section



质量体系认证
Quality System Certificate



CE认证
CE certificate

G-YOUNG
武汉吉永工贸

WFP-Y型系列油炸方便面

WFP-Y SERIES OF FRIED INSTANT NOODLES



方便面设备压面机
Instant noodle machine pressing equipment



压延输送
pressing & conveying



WFP-Y型系列油炸方便面生产线，该设备工艺先进自动化程度高(从轧片至风冷主要工序采用变频调速，光电跟踪，PLC程序控制，实现了全线同步协调控制，切断刀次数显，面块重量可在不停机动态下调整，油炸温度自控)安全可靠、维修方便、面饼含油率低、正品率高；和面机采用椭圆型桨叶双轴双速技术加水更多，物料与水分结合更均匀；熟化采用W型双锅技术，基本保证了面团熟化一致性；轧面机采用9对冷硬合金轧辊；面条蒸熟后采用了浸泡着味技术；设备与食品接触表面均采用不锈钢和无毒材料，符合食品卫生标准要求。

The fried instant noodles production line of WFP-Y series adopts advanced technologies and is of high automation, safety and easy maintenance. From the rolling process to the air-cooled main processes, frequency conversion speed regulation, photoelectric tracking and PLC program control are adopted to realize the whole line synchronous and coordinated controlled. The number of cut-off knives is on display. The weight of the noodle block can be adjusted under the condition of non shutdown, and the frying temperature is controlled automatically. The noodle contains less oil and of high quality. The noodle machine has biaxial elliptic blades with double speed, as to make more water can be added as well as materials and moisture are more evenly combined. Ripening machine adopts double-pot technique to guarantee for the consistency of dough ripening. Noodle rolling machine used nine pairs of chilled alloy roll. Technology of flavor immersion is introduced after noodles are steamed. The surfaces of equipment that will touch food are made of stainless steel and non-toxic materials, keeping in line with food hygiene standard.



多层蒸面机
Multi-layer steamed noodle machine



油炸机
Frying machine

成套设备配置表

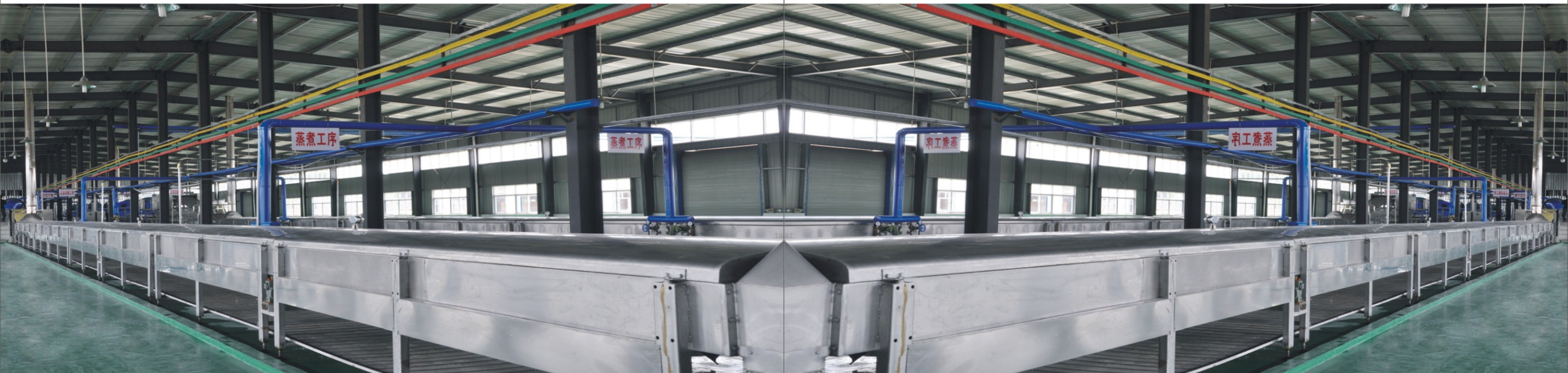
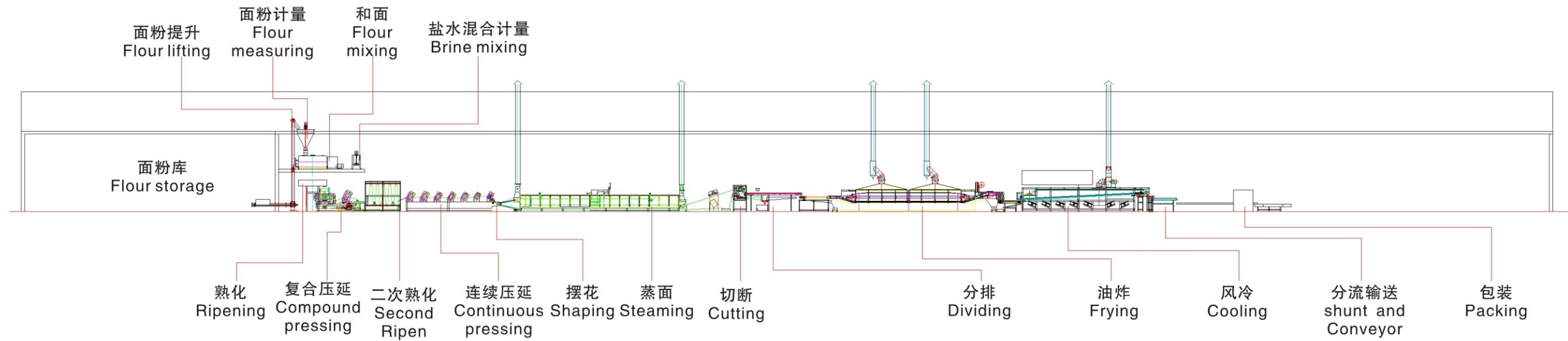
TABLE OF COMPLETE DEVICE CONFIGURATION

序号 No.	产品名称 PRODUCT NAME	数量 QUANTITY	备注 REMARKS
1	盐水混合器 Brine Mixer	1台 1 unit	容量200L-1500L/台 Volume :200L-1500L/unit
2	计量供给装置 Brine measuring and Supplying Device	1台 1 unit	50L-250L/台 50L-250L/unit
3	和面机 Flour Mixer	2台 2 units	100kg-400kg/锅, 100kg-400kg /batch 形式: 双轴双速型/双轴变频器 Form : Double axle and double speed type / Biaxial frequency conversion type
4	熟化机 Ripening Machine	1台 1 unit	100kg-300kg/锅, 形式: W型/圆盘型/皮带型 100kg-300kg/batch, Form: W type/Disc type/Belt type
5	复合、连续压延机 Compound、Continuous presser	1台 1 unit	开片宽度: 450mm/510mm/550mm/650mm/800mm/ 900mm/1000mm、7-10对钢辊、机帮为钢结构 Roller width : 450mm/510mm/550mm/650mm/800 mm/900mm/1000mm、7-10 pairs of steel roller , machine for steel structure
6	蒸面机 Steamer	1台 1 unit	形式: 连续多层型/连续单层性 Form : Continuous multi-layer type / Continuous single layer type
7	切断机 Cutting machine	1台 1 unit	形式: 方形面切断/圆形面切断 Form : Square shape cutting / Round shape cutting
8	分排输送 Dividing Conveyor	1台 1 unit	形式: 两倍变排型 Form : Two times variable type
9	油炸机 Frying machine	1台 1 unit	形式: 两倍变排型 Form : Two times variable type
10	风冷机 Cooling	1台 1 unit	形式: 网带型/拨杆型 Form : Net belt type / Bar type
11	输送机 Conveyor	1套 1 Set	形式: 皮带型/网带/板式链型 Form : Belt type /mesh belt type / chain type
12	电器控制系统 Electrical control system	1套 1 Set	控制方式: 主工序采用变频调速, PLC控制 Control Method :Frequency conversation , PLC control

油炸面生产线布置及工艺流程图

LAYOUT AND PROCESS FLOW CHART OF FRIED NOODLES PRODUCTION LINE

ELEVATION
立面图



WFP-H型系列非油炸方便面

WFP-H SERIES OF NON-FRIED INSTANT NOODLES

WFP-H型系列非油炸方便面生产线，该设备工艺先进、自动化程度高、布局合理、结构紧凑、安全可靠、维修方便、产能大、正品率高、采用低温保潮长时间脱水烘干、温、湿度自控技术，保持了面条原有的色香味及营养成分；口感爽滑、筋道、面饼复水性好、是生产非油炸方便面的理想设备。



The non-fried instant noodles production line of WFP-H series adopts advanced technologies and is of high automation, reasonable layout as well as safety and easy maintenance. The noodles are of high quality. Technology of automatically controlling temperature and humidity as well as dehydration and drying in a long span of time is adopted, which ensures to maintain the original color of the noodle flavor and nutritional composition. Noodles produced by this series of machine will taste good. So WFP-H series is the ideal equipment of producing non-fried instant noodles.



成套设备配置表

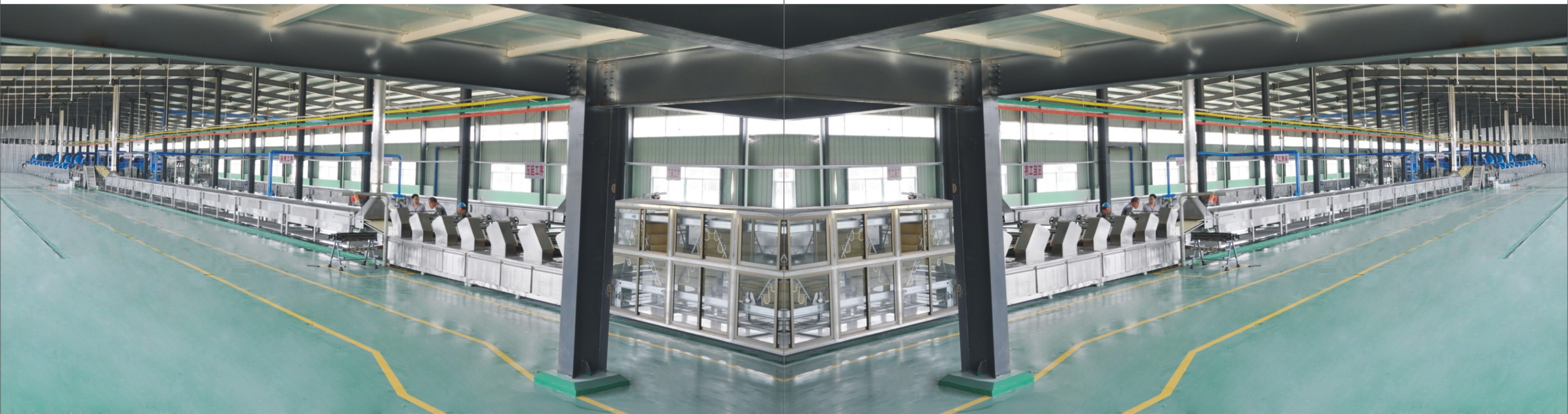
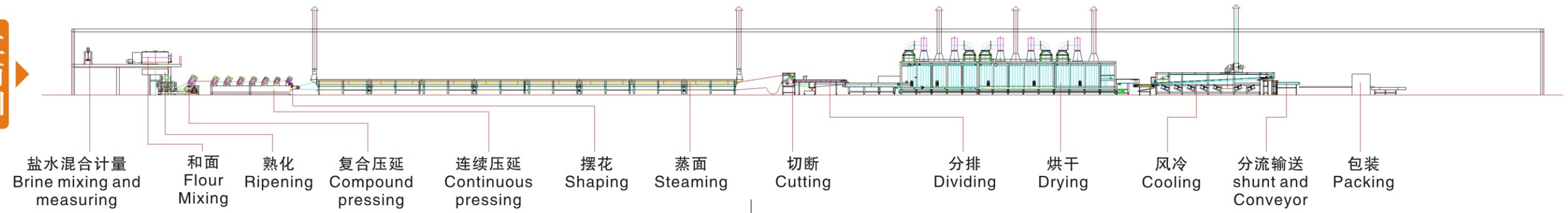
TABLE OF COMPLETE DEVICE CONFIGURATION

序号 No.	产品名称 PRODUCT NAME	数量 QUANTITY	备注 REMARKS
1	盐水混合器 Brine Mixer	1台 1 unit	容量200L-1500L/台 Volume :200L-1500L/unit
2	计量供给装置 Brine measuring and Supplying Device	1台 1 unit	50L-250L/台 50L-250L/unit
3	和面机 Flour Mixer	2台 2 units	100kg-350kg/锅, 100kg-350kg /batch 形式: 双轴双速型 / 双轴变频型 Form : Double axle and double speed type / Biaxial frequency conversion type
4	熟化机 Ripening Machine	1台 1 unit	100kg-300kg/锅, 形式: W型/圆盘型/皮带型 100kg-300kg/batch, Form:W type/Disc type/Belt type
5	复合、连续压延机 Compound、Continuous presser	1台 1 unit	开片宽度: 270mm/450mm/510mm/550mm/650mm/800 mm/900mm/1000mm、6-10对钢辊、机帮为钢结构 Roller width:270mm/450mm/510mm/550mm/650mm/ 800mm/900mm/1000mm、6-10 pairs of steel roller , machine for steel structure
6	蒸面机 Steamer	1台 1 unit	形式: 连续多层型/连续单层型 Form : Continuous multi-layer type / Continuous single layer type
7	切断机 Cutting machine	1台 1 unit	形式: 方形面切断/圆形面切断 Form : Square shape cutting / Round shape cutting
8	分排输送 Dividing Conveyor	1台 1 unit	形式: 两倍变排型/一倍变排型 Form : Two times variable type / one time variable type
9	烘干机 Dryer	1台 1 unit	形式: 水平往复型/垂直往复型 Form :Horizontal reciprocating type / Vertical reciprocating type
10	风冷机 Cooling machine	1台 1 unit	形式: 网带型/拨杆型 Form : Mesh belt type / Bar type
11	输送机 Conveyor	1套 1 Set	形式: 皮带型/网带型/板式链型 Form :Belt type / Net belt type /Chain type
12	电器控制系统 Electrical control system	1套 1 Set	控制方式: 主工序采用变频调速, PLC控制 Control Method :Frequency conversation , PLC control

非油炸面生产线布置及工艺流程图

LAYOUT AND PROCESS FLOW CHART OF NON-FRIED NOODLES PRODUCTION LINE

ELEVATION
立面图



➔ 手排(盘)面生产线

MANUAL NOODLE PRODUCTION LINE



手排(盘)面生产线是非油炸方便面的一种,设备投入少,产量大,变换品种灵活,面筋道爽滑,可生产绿色环保食品。

Manual noodle production line is one type of non-fried noodle, with a smaller device devotion, a big output, pure taste, and it is flexible to transform varieties, can produce green food .



单层蒸面机
Single-layer steaming noodle machine



立式烘干机
Vertical dryer



平面烘干机
Plane dryer

➔ 成套设备配置表

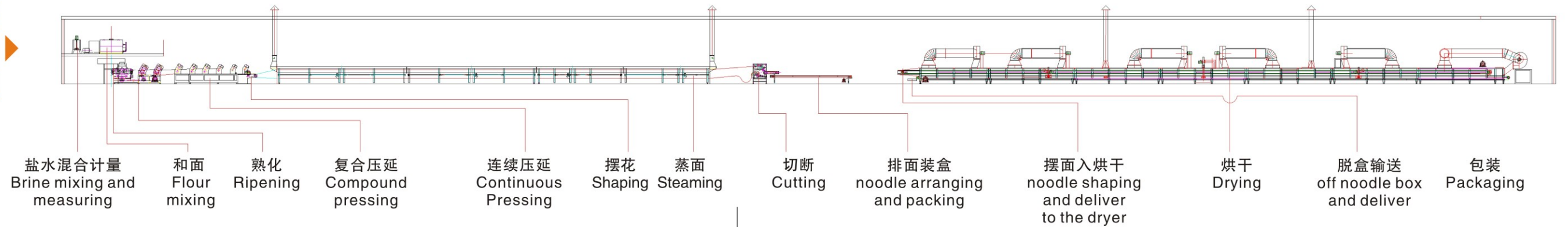
TABLE OF COMPLETE DEVICE CONFIGURATION

序号 No.	产品名称 PRODUCT NAME	数量 QUANTITY	备注 REMARKS
1	盐水混合器 Brine Mixer	1台 1 unit	容量200L-1500L/台 Volume :200L-150L/unit
2	计量供给装置 Brine measuring and Supplying Device	1台 1 unit	50L-250L/台 50L-250L/unit
3	和面机 Flour Mixer	2台 2 units	100kg-350kg/锅, 100kg-350kg /batch 形式: 双轴双速型/双轴变频器 Double axle and double speed type / Biaxial axle frequency converter
4	熟化机 Ripening Machine	1台 1 unit	100kg-300kg/锅, 形式: W型/圆盘型/皮带型 100kg-300kg/batch,W type/ Disk type / Belt type
5	复合、连续压延机 Compound、Continuous presser	1台 1 unit	开片宽度: 270mm/450mm/510mm/550mm/650mm 6-10对钢辊、机帮为钢结构 Roller width :270mm/450mm/510mm/550mm/650mm 6-10 pairs of steel roller ,machine for steel structure
6	蒸面机 Steamer	1台 1 unit	形式: 连续多层型/连续单层性/高压蒸锅型 Continuous multi-layer type /Continuous single layer type / High pressure cooker type
7	切断机 Cutting machine	1台 1 unit	形式: 方形面切断/圆形面切断 Square shape cut / Circular shape cut
8	分排输送 Dividing Conveyor	1台 1 unit	形式: 两倍变排型/一倍变排型 Two times variable type /one time variable type
9	烘干机 Dryer	1台 1 unit	形式: 单层水平网带型/双层水平网带型 Single layer horizontal mesh belt type / Double layer horizontal mesh belt type
10	输送机 Conveyor		形式: 皮带型/网带型 Belt type / Net belt type
11	电器控制系统 Electrical control system	1套 1 Set	控制方式: 主工序采用变频调整, PLC控制 Control Method: frequency conversion timing, PLC CONTROL

手排(盘)面生产线布置及工艺流程图

MANUAL NOODLE PRODUCTION LINE AND PROCESS
FLOW DIAGRAM

ELEVATION
立面图



→ 悬挂式低温烘干挂面设备

HANGING LOW-TEMPERATURE DRYING VERMICELLI EQUIPMENTS



GMS-型系列低温(悬挂, 索道式)挂面生产线, 该设备工艺先进, 自动化程度高(从轧片至切段主要工序采用变频调速, 光电跟踪, PLC程序控制, 实现了全线同步协调控制), 安全可靠、维修方便、运行成本低、节能卫生、正品率高; 能满足生产不同挂面品种工艺要求; 可在任何气候条件下生产出优质挂面; 和面机采用椭圆型浆叶双轴双速技术加水更多, 物料与水分结合更均匀; 熟化机采用W型双锅技术; 轧面机采7-10对冷硬合金轧辊, 烘干采用低温慢速干燥工艺, 独特的钢丝绳传动装置, 吊钩固定在钢丝绳上, 面条运行平稳且无油污; 切面采用气动切面技术(或自动滚刀切面技术); 生产出的挂面色泽均匀一致, 熟后面条筋道、爽口、口味纯正。是目前国内生产挂面的理想设备。

GMS-type series low-temperature (Hanging, cable-style) noodle production line: this equipment adopts advanced technology, and high degree of automation (the main processes from rolling to cutting adopt VVVF, electro-optical tracking, PLC control, and achieve coordinated control of full synchronization), it is safe, reliable, easy maintenance, with low operating cost, energy-saving hygiene, high rate of quality goods; it can meet the requirements of different vermicelli production process, and produces high quality vermicelli at any climatic conditions; the noodle mixing machine adopts elliptic style of Biaxial blades and two-speed technology which can add more water and moisture more evenly combined; curing machine uses W-type double-pot technique; noodle rolling machine adopts 7-10 pairs of chilled alloy roller, drying uses low-temperature slow drying process, with the unique gear wire rope, and the wire rope fixed on a hook, noodles running smooth and with no oil; the section uses the aerodynamic cross-section technology (or automatic hob cut technology), the noodles produced is with uniform color, after cooking it is flexible, refreshing, and with pure taste. It is the ideal equipment used in domestic currently.



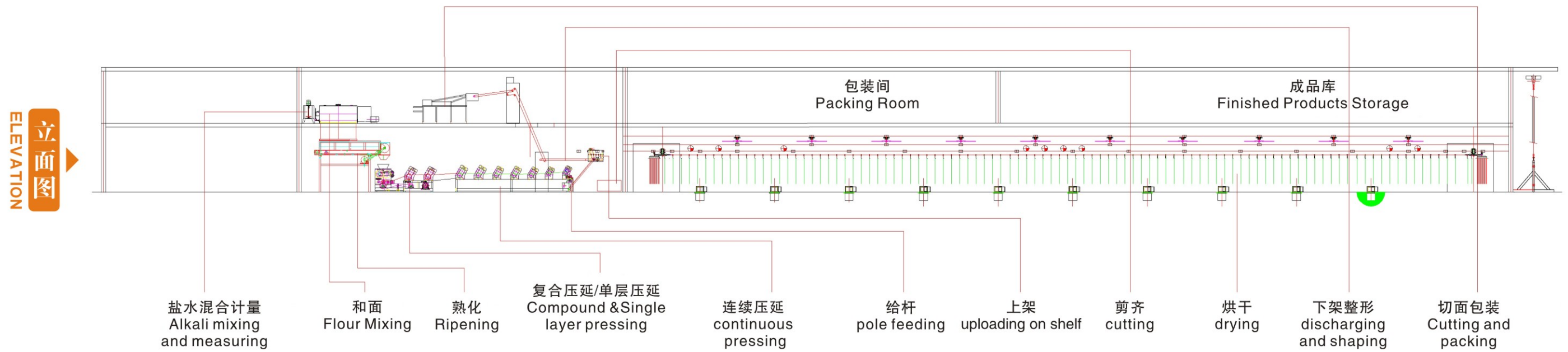
→ 成套设备配置表

TABLE OF COMPLETE DEVICE CONFIGURATION

序号 No.	产品名称 PRODUCT NAME	数量 QUANTITY	备注 REMARKS
1	盐水混合器 Brine Mixer	1台 1 unit	容量200L-1500L/台 Volume :200L-150L/unit
2	计量供给装置 Brine Measuring and Supplying Device	1台 1 unit	100L-250L/台 100L-250L/unit
3	和面机 Flour mixing machine	2台 2 units	200kg-350kg/锅, 200kg-350kg /batch 形式: 双轴单速型/双轴双速型 / 双轴变频型 Type: Biaxial single speed/ double axle and double speed type /Biaxial frequency conversion type
4	熟化机 Ripening machine	1台 1 unit	100kg-400kg/锅, 形式: W型/U型/皮带型 100kg-400kg/batch, Form : W type/ U type/ Belt type
5	复合、连续压延机 Compound & continuous presser	1台 1 unit	开片宽度: 510mm/550mm/650mm/800mm/ 900mm/1000mm、7-10对钢辊、机帮为钢结构 Roller width :510mm/550mm/650mm/80mm/ 900mm/1000mm,7-10 pairs of steel roller, steel structure
6	给杆机 Pole feeding	1台 1 unit	形式: 简易型 / 连续可调型 Form : Simple type / Continuously adjustable type
7	剪齐机 Shearing machine	1台 1 unit	形式: 锯齿型 Form : Zigzag pattern
8	悬挂式低温烘干设备 Hanging Low-temperature drying Vermicelli Equipment	1套 1 Set	烘干时间大约4.5小时、钢丝绳长450-550米, 三区/四区两种模式 Drying time is around 4.5 hours, The wire rope length is 450-550 M, Three zones / four zones two model
9	切面机 Cutting machine	1台 1 unit	形式: 滚刀自动智能型 / 新式多刀型 / 圆锯片型 / 气动铡刀型 Form :Automatic intelligent hob / Newly multi-knife type / circular saw blade type /Pneumatic guillotine type
10	电器控制系统 Electrical control system	1套 1 Set	控制方式: 主工序采用变频调速, PLC控制 frequency conversion timing, PLC CONTROL

悬挂式挂面生产线布置及工艺流程图

HANGING NOODLE PRODUCTION LINE LAYOUT AND PROCESS FLOW DIAGRAM



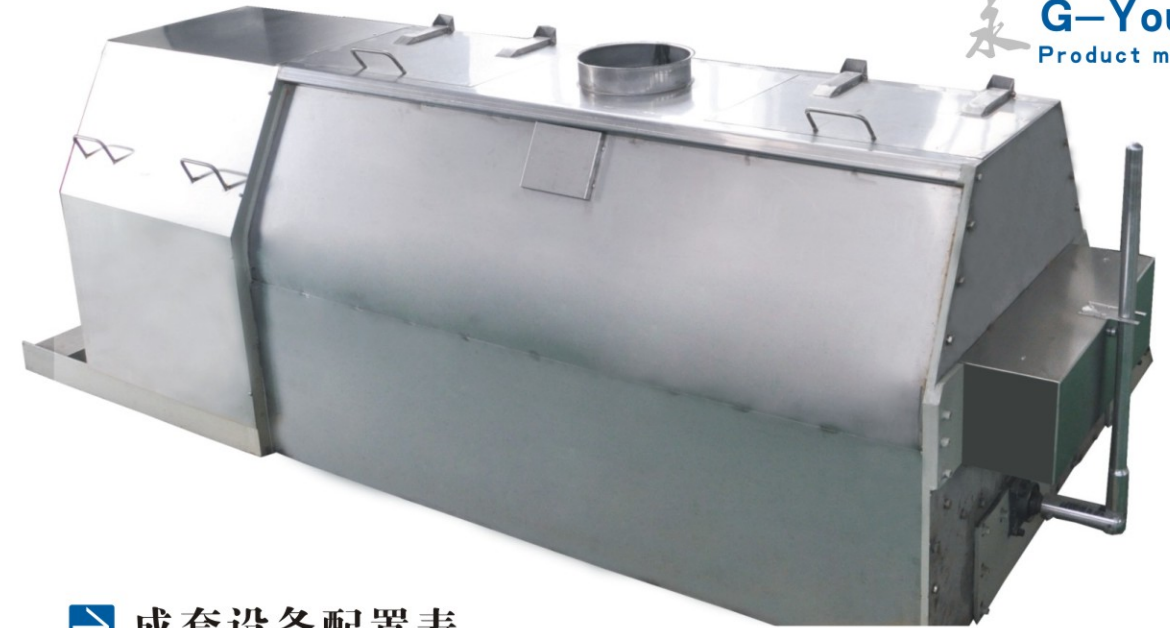
→ 新型平移式低温挂面设备

NEW TYPE OF CHAIN LINKED LOW-TEMPERATURED VERMICELLI EQUIPMENTS

GMS型系列低温平移式挂面生产线

该设备工艺合理、结构紧凑、自动化程度高、占地面积小、投资成本低。该设备是在原中温挂面设备的基础上吸收优点，改进不足。对工艺及设备进行了多项重大的改进。重新设计出的新型低温平移式挂面生产线。

The noodle production line of GMS series is low-temperature, (chain linked, suspension) this equipment has reasonable craft, compact structure, a high degree of automatic, small footprint and low investment cost. The device, based on the original medium-temperature vermicelli equipment, absorbing advantages and improving insufficiency. Meanwhile, it makes many significant improvements with the craft and the equipment. It redesigns a new type of low-temperature chain linked noodle production line.



→ 成套设备配置表

TABLE OF COMPLETE DEVICE CONFIGURATION

序号 No.	产品名称 PRODUCT NAME	数量 QUANTITY	备注 REMARKS
1	盐水混合器 Brine Mixer	1台 1 unit	容量200L-1500L/台 Volume :200L-150L/unit
2	计量供给装置 Brine Measuring and Supplying Device	1台 1 unit	50L-250L/台 50L-250L/unit
3	和面机 Flour Mixer	2台 2 units	100kg-350kg/锅, 100kg-350kg /batch 形式: 单轴单速型/双轴单速型/双轴双速型/双轴变频型 Form: Single velocity type / Biaxial axle single speed type / Double axle and double speed type / Biaxial axle frequency conversion type
4	熟化机 Ripening Machine	1台 1 unit	100kg-400kg/锅, 形式: W型/U型/皮带型 Power :100kg-400Kg, Form:W type/U type/Belt type
5	复合、连续压延机 Compound、Continuous Presser	1台 1 unit	开片宽度: 350mm/450mm/510mm/550mm/650mm/750mm/800mm/900mm/1000mm、7-10对钢辊、机帮为钢结构 Roller width :350mm /450mm/510mm/550mm/650 mm/750mm/800mm/900mm/1000mm, 7-10 pairs of steel roller, steel structure for machine
6	给杆机 Pole Feeding	1台 1 unit	形式: 简易型 / 连续可调型 Type : Simple type / Continuously adjustable type
7	剪齐机 Shearing Machine	1台 1 unit	形式: 刀片旋转型 Form : Blade Rotation Type
8	平移式烘干设备 Translational Type Drying Equipment	1套 1 Set	烘干时间大约4.5小时, 三排杆/四排杆/五排杆/六排杆 四种模式 Drying time is around 4.5 /hours ,there are four types, three bars / four bars/five bars/six bars
9	切面机 Cutting Machine	1台 1 unit	形式: 滚刀自动智能型/新式多刀型/圆锯片型/气动铡刀型 Form :Automatic intelligent hob / Newly multi-knife type / circular saw blade type/Pneumatic guillotine type
10	电器控制系统 Electrical Control System	1套 1 Set	控制方式: 主工序采用变频调速, PLC控制/普通低压控制 Control Method :frequency conversion timing, PLC CONTROL / Common low voltage control



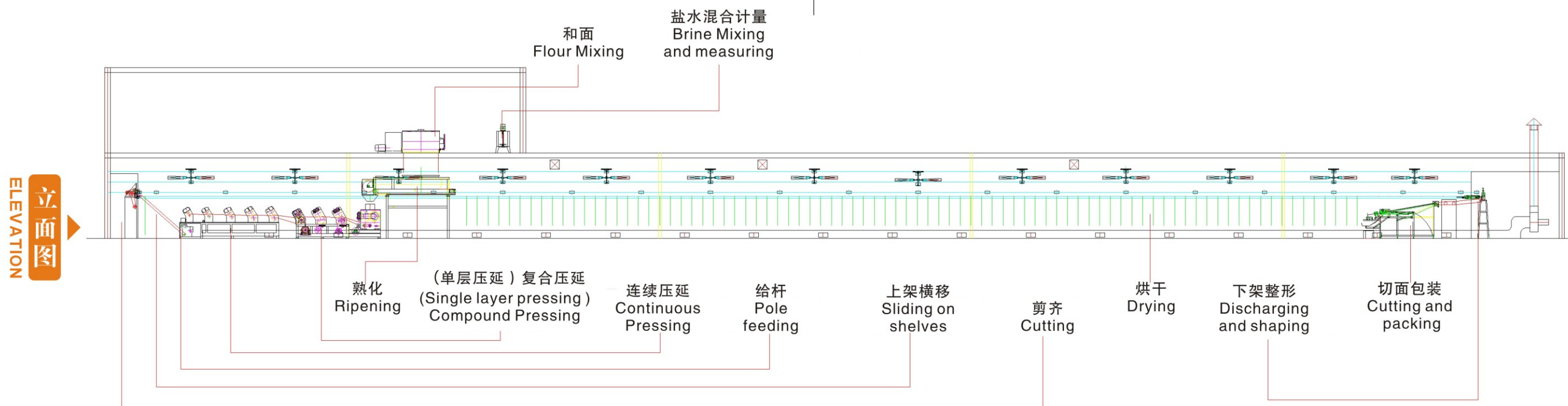
和面机制作车间
The production workshop of noodle machine



盐水混合器
Brine mixer

新型平移式低温挂面生产线布置及工艺流程图

NEW TYPE OF CHAIN LINKED LOW-TEMPERATURED VERMICELLI PRODUCTION LINE LAYOUT AND PROCESS FLOW DIAGRAM



静止熟化机
Static ripening machine

→ SXM-型系列生鲜面

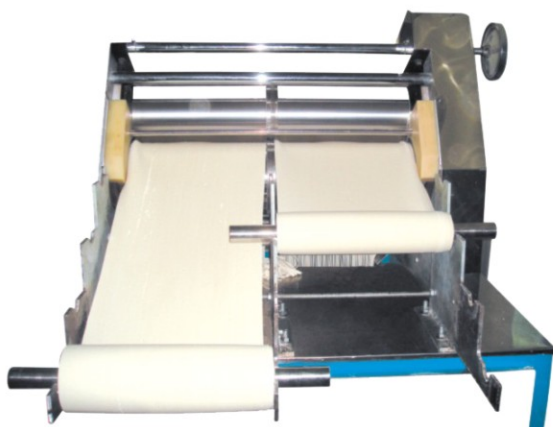
THE SXM-TYPE SERIES OF FRESH NOODLES PRODUCTION LINE



SXM-型系列生鲜面生产线，该设备是我公司针对市场需求，在消化吸收国外技术的基础上新开发的产品，该设备采用真空和面技术；静止醒面技术；多辊复合压延技术；自动涂粉防粘技术；表面脱水杀菌工艺；优化的生产环境和配方。所生产的多品种花色面条，品质优、保质期长。



The fresh noodles production line of SXM-type series is the newly developed products in view of the market demand for our company which is the digestion and absorption of foreign technology. This equipment uses the vacuum technology to dough making. Static technology to awaking dough and the compound calendaring technology .It can spread the powder and coat anti-adhesion technology automatically. The dense surface adapts to dehydration and sterilization technology process, the optimized production environment and formula make many varieties of color noodles, which have good quality and long shelf life.



生鲜面装面装置
Fresh noodle charging device



卷面机
Noodle rolling machine



Growth & Cooperation, G-YOUNG Oriented!

Flourish Noodle Industry, We're All Committed!



直刀切面机
Straight Knife noodle machine



生鲜面连续压延机
Continuous pressing machine