

METHOD FOR PRODUCING INSTANT FRIED NOODLES AND FRYING TREATMENT DEVICE

ABSTRACT

- 5 To obtain instant noodles with good taste and a good color tone by making oil and fat contents of the noodle block upper part and lower part of an instant fried noodle block uniform. [Solution] Frying treatment of instant fried noodles is characterized in that within 15 seconds after a noodle block is taken out of oil in a frying vessel, the noodle block is turned upside down. More specifically, gelatinized noodle strings are put in a retainer which is hung
10 between two endless parallel chains and pivotally supported by the chains, and are fried by immersing the retainer in which the noodle strings are put in in a frying vessel by the transfer of the chains, further within 15 seconds after the retainer is taken out of oil in the frying vessel by the transfer of the chains, the pivotally supported retainer is rotated and turned upside down, the retainer is conveyed by the transfer of the chains while turned upside
15 down, and then a noodle block subjected to frying treatment is detached from the retainer.

(Figure 2)