

RICHMEN SERIES NOODLE MACHINES

RICHMEN TYPE II



Suitable for central kitchens, small noodle factories or restaurant chains.

The RICHMEN II model has no built-in mixer.

We recommend using it with a 25 kg stand-alone mixer (M25 or M25B models) to achieve its full productivity potential.

Low footprint/High productivity
for your restaurant, restaurant chain
or noodle factory

Operators: 1-2

Output: 200-300 portions / hour
of Ramen, Pasta, etc.



RICHMEN II machines meet various global safety standards (CE, NSF/ANSI8, CSA, UL763 certification), which means they can be used in the U.S., Canada, EU member countries, and other parts of the world.



※230V model

※Appearance of models for different regions may differ



MIXER M25



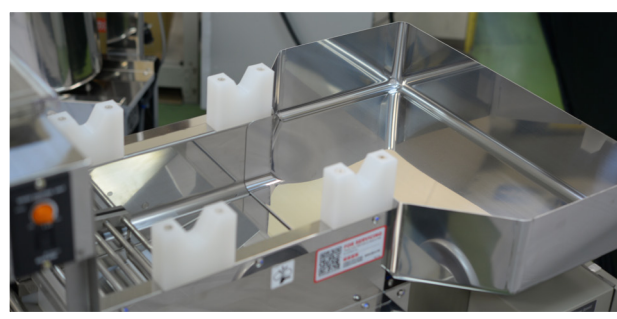
YAMATO MIXER M25 was designed to achieve the same dough and noodle quality as hand-made varieties. Mixer tank shape, number and rotation frequency of pins - each of these components ensures the perfect balance between mixing time, speed and intensity.



RICHMEN TYPE II

SHEETER+CUTTER NOODLE MACHINE

RICHMEN II is a machine built for sheeting and cutting functions. Compared to RICHMEN I model, its bigger rollers make it more powerful and increase its productivity.



High capacity dough tray

A noodle tray for larger volume of dough helps to ensure higher processing capacity and productivity.



Dedicated function design

Purpose-built structure allows to boost the output of each function increasing the overall productivity.



Accessory conveyor

All RICHMEN TYPE II machines are equipped with a conveyor for easier cutting and higher output.



Safety features

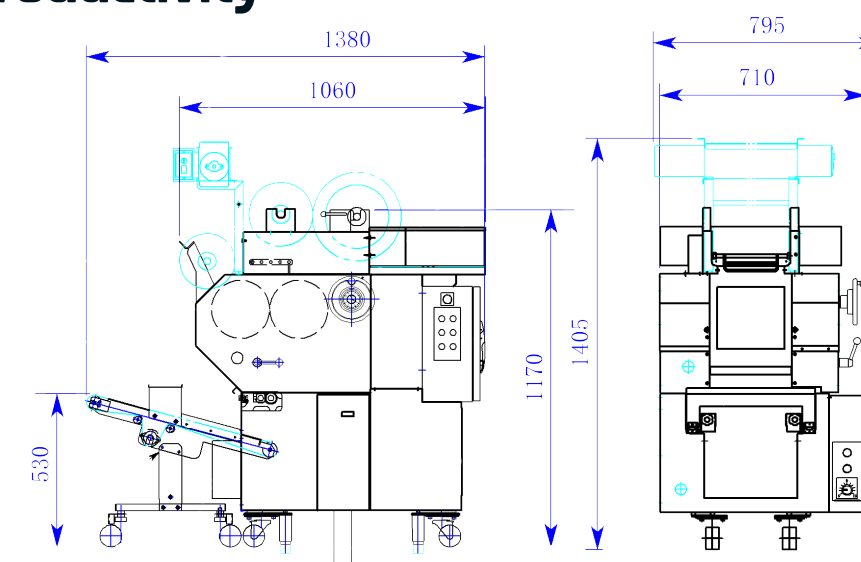
Sensor-operated safety features ensure operators are protected from injuries while using the machine.

Medium size noodle machine for maximum productivity



Certified by major safety standards (CE, NSF, CSA, UL), RICHMEN TYPE II is kitchen-legal all over the world.

Easy to use noodle length adjustment function



※models for different regions may have different appearance

Machine name	RICHMEN TYPE II	RICHMEN TYPE II CE (EU)	RICHMEN TYPE II UL (NA)
Model	YLM10062I	LM10062ICE	LM10062IUS
Dimensions	W 1,324 x D758 x H 1,350mm	W 1,380 x D795 x H 1,405mm	W 1,350 x D645 x H 1,000mm
Power supply	0.85kw 50/60Hz (3 phase 200V)	0.85kw 50/60Hz (1 phase 230V)	0.85kw 50/60Hz (3 phase 230V)
Weight	360kg	360kg	360kg
Mixer	10kg max (flour weight)	10kg max (flour weight)	10kg max (flour weight)
Roller width	210 mm	230 mm	230 mm
Roller diam.	163 mm	163 mm	163 mm
Productivity	150~200 portions / hour	150~200 portions / hour	150~200 portions / hour

Infinite varieties of noodles with Yamato noodle machines

By using different dough recipes (hydration levels, ingredients, aging temperature/time, etc.), production methods (number of dough sheet combinations, final thickness, dusting, etc.) and cutters (of different sizes and shapes) you can produce almost unlimited number of noodle varieties.



Hakata Tonkotsu style
cutter: square #25
hydration: 27%
noodle width: 1.15mm

short boiling time, thin, hard texture, low hydration, square, for soup dishes, wheat flavor



Ie-kei style
cutter: square #18
hydration: 33%
noodle width: 1.7mm

medium boiling time, medium thickness, medium hydration, reverse-cut, for soup dishes



Miso ramen
cutter: square #18
hydration: 38%
noodle width: 1.7mm

medium boiling time, medium thickness, medium hydration, wavy, elastic, chewy, for soup dishes



Jiro ramen style
cutter: square #16
hydration: 33%
noodle width: 1.9mm

medium boiling time, medium thickness, medium hydration, reverse-cut



Tokyo ramen
cutter: square #22
hydration: 32%
noodle width: 1.4mm

medium boiling time, thin, square, medium hydration, for soup dishes



Tori Paitan style
cutter: square #20
hydration: 35%
noodle width: 1.5mm

medium boiling time, medium thickness, medium hydration, square, chewy, for soup dishes



Fish Tsukemen
cutter: square #12
hydration: 40%
noodle width: 2.5mm

long boiling time, medium thickness, high hydration, elastic, chewy, for tsukemen



Mazemen
cutter: square #16
hydration: 39%
noodle width: 1.9mm

long boiling time, medium thickness, high hydration, elastic, chewy, for mazemen



Hand pressed
cutter: square #16
hydration: 40%
noodle width: 1.88mm

medium boiling time, thin, square, high hydration, absorbs soup, wavy, elastic, chewy



Kitakata ramen
cutter: square #12
hydration: 38%
noodle width: 2.5mm

long boiling time, medium thickness, high hydration, elastic, chewy, for tsukemen, absorb soup, for soup dishes/tsukemen/mazemen



Hokkaido ramen
cutter: square #24
hydration: 40%
noodle width: 1.25mm

medium boiling time, thin, square, high hydration, absorb soup, smooth surface, for soup dishes



Tsukemen
cutter: square #12
hydration: 40%
noodle width: 2.5mm

long boiling time, medium thickness, high hydration, elastic, chewy, for mazemen/tsukemen

※possible varieties of noodles are not limited to the examples above



VARIETY OF NOODLES

Easily change the size and shape of noodles by changing the cutter you use. From thin and hard Hakata-style noodles to thick, chewy Tsukemen noodles, flat noodles, round noodles, square noodles... And by attaching special rubber accessories to the cutter, you can make "instant ramen"-style wavy noodles - only much fresher, and without any additives!

Cutters are very easy to install and remove. Richmen series noodle machines allow to adjust the speed of cutting, as well as length and shape of noodles.

- Yamato noodle making machines can bring more added value to noodles. Make your noodles into **CRAFT noodles**: give your customers the value they would be willing to reward your business for!
- Yamato provides free instruction on how to operate the machines, as well as multilingual technical support to ensure that every customer has their machines up and running wherever in the world they are.

Cutter size/Noodle size reference table

Cutter	Width	Thickness	Cutter	Width	Thickness
No.6	5.0 mm	3.4 mm	No.8	1.7 mm	1.5 mm
No.8	4.0 mm	3.4 mm	No.20	1.5 mm	1.3 mm
No.10	3.0 mm	2.6 mm	No.22	1.4 mm	1.2 mm
No.12	2.5 mm	2.2 mm	No.24	1.3 mm	1.1 mm
No.14	2.2 mm	1.9 mm	No.26	1.2 mm	1.0 mm
No.16	2.0 mm	1.7 mm	No.28	1.1 mm	0.9 mm

※square/round shapes are available; can be used with wavy attachments

»» Cutter examples



No.20

Groove width: 1.5mm

(depicted: standard wavy noodles, chili powder noodles)



No.11

Groove width 2.7mm

(depicted: noodles with sesame seeds, whole wheat Tsukemen noodles)



No.6

Groove width: 5mm

(depicted: pasta noodles with natural coloring agents added)