

RICHMEN GOLD

Less effort, more productivity!

An all-in-one machine combining mixing, pressing and cutting functions, equipped with an automatic flour duster and dough conveyor. At the time of its release, it was the first noodle machine for commercial small-mid scale production with a touch screen display for information and control.

Compared to the legacy RICHMEN TYPE I model, the productivity of RICHMEN GOLD is 1.7 times higher.

Also:

- Lower height for easier operation
- Improved mixer for better dough quality
- Automatic dough conveyor
- Intelligent dough feeding system
- Additional safety sensors
- Ergonomic design for easier handling
- Improved cutter position for faster and more effortless work

Improved safety

Infrared sensors in the rollers compartment prevent injuries on every stage of dough sheet production.

Cutter compartment sensor prevents the machine from operating if the cutter cover is not closed.

Mixer tank lid sensor won't allow the mixer to run if the lid is not properly closed.



ALL FUNCTIONS AND COMPLEXITIES OF NOODLE MAKING IN ONE MACHINE!

Flour duster

Automatically sprinkles flour during sheeting and cutting stages. Flour goes directly onto the conveyor for less waste and easier cleaning.

Touch panel

For displaying all relevant information, changing the settings, and diagnostics.

Rolling pin rails

Instead of lifting pins with heavy dough - now you can simply slide them where necessary depending on the operation stage.

Noodle length adjustment

For changing noodle length during the cutting stage.

- Effortless operation
- Short learning curve
- Small footprint
- Absolute safety



A craft noodle factory in one small room

Decades of noodle science and centuries of noodle making traditions have been condensed into 1 machine. Powerful, easy to use, and safe. With RICHMEN GOLD anyone can be a top-level noodle master. RICHMEN GOLD is equipped with a truly revolutionary automatic dough feeding

and rolling system. Its design is based on a deep scientific understanding of physical properties of ingredients, and allows perfect automation regardless of the type of noodles produced.



**“WITH THIS MACHINE ANY OF MY STAFF
CAN MAKE GREAT NOODLES LIKE AN
EXPERIENCED NOODLE MASTER”**





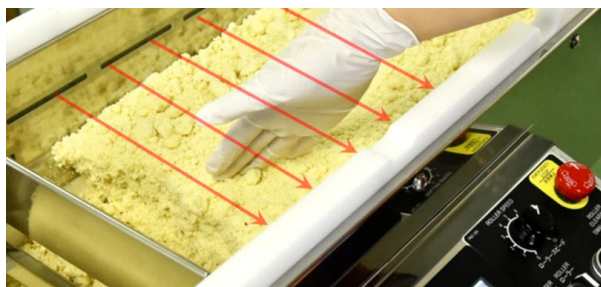
Improved mixer tank design for optimal mixing operation

Dough mixing quality directly affects the final quality of noodles. Yamato engineers and food technologists created a shape for the most optimal mixing performance.



Less effort, better noodles with automatic dough feeder

Now you do not need to spend your time and effort to push dough mix through Rollers - an intelligent automatic conveyor mechanism will do it instead.



Infrared light-curtain for failure-proof safety

Advanced safety sensors cover an area above the rollers to prevent hands or foreign objects from getting caught between them. The system is non-intrusive and reliable.

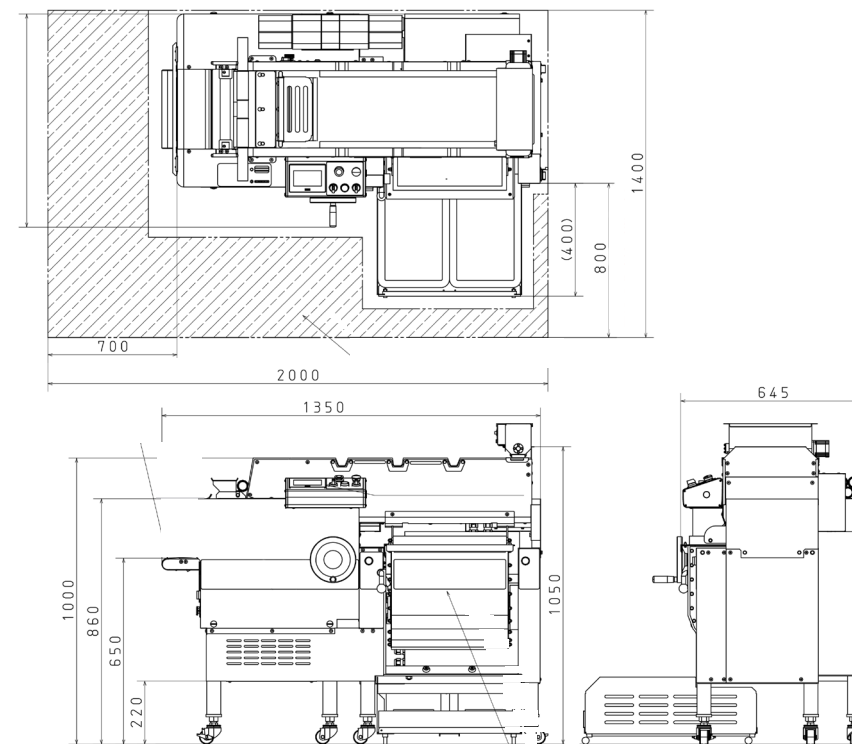


Ergonomic and intelligent design for easier and faster cutting

Cutting mechanism of the legacy models was re-designed to allow changing the cutting speed and noodle length during operation.



Richmen Gold: high performance all-in-one noodle machine



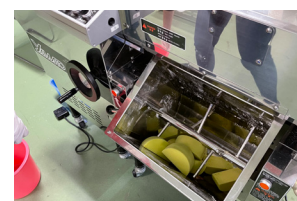
► Specifications for the 100V model

- Touch screen
- Optimized height
- Automatic conveyor
- Rolling pin rails

The Gold series is a milestone in the evolution of the Yamato noodle machines!

Yamato always listens to the wishes and demands of its customers, and strives to make its machines as easy to use, safe and productive as possible.

►► Easy maintenance



Mixer cleaning is very easy - simply put wet sponges inside the tank, and run the machine. After about 10 minutes, wipe the surfaces with a cloth, and disinfect. Cleaning of roller scrapers and trays is also very easy, and can be safely done on a regular basis by operators.

►► Specifications

Machine name	RICHMEN GOLD	RICHMEN GOLD CE (EU)	RICHMEN GOLD US (NA)
Model	LMA552310	LMA5523CE	LMA552310US
Dimensions	W 1,350×D645×H1,000	W 1,350 x D645 x H 1,000mm	W 1,350 x D645 x H 1,000mm
Power supply	1.2kw 50/60Hz (1 phase 100V)	1.2kw 50Hz (1 phase 230V)	1.2kw 60Hz (1 phase 115V)
Weight	350kg	350kg	350kg
	Mixer	10kg (flour weight)	10kg (flour weight)
	Rollers width	230 mm	230 mm
	Rollers diam.	163 mm	163 mm
	Productivity	150~250 portions / hour	150~250 portions / hour