

RICHMEN GOLD II

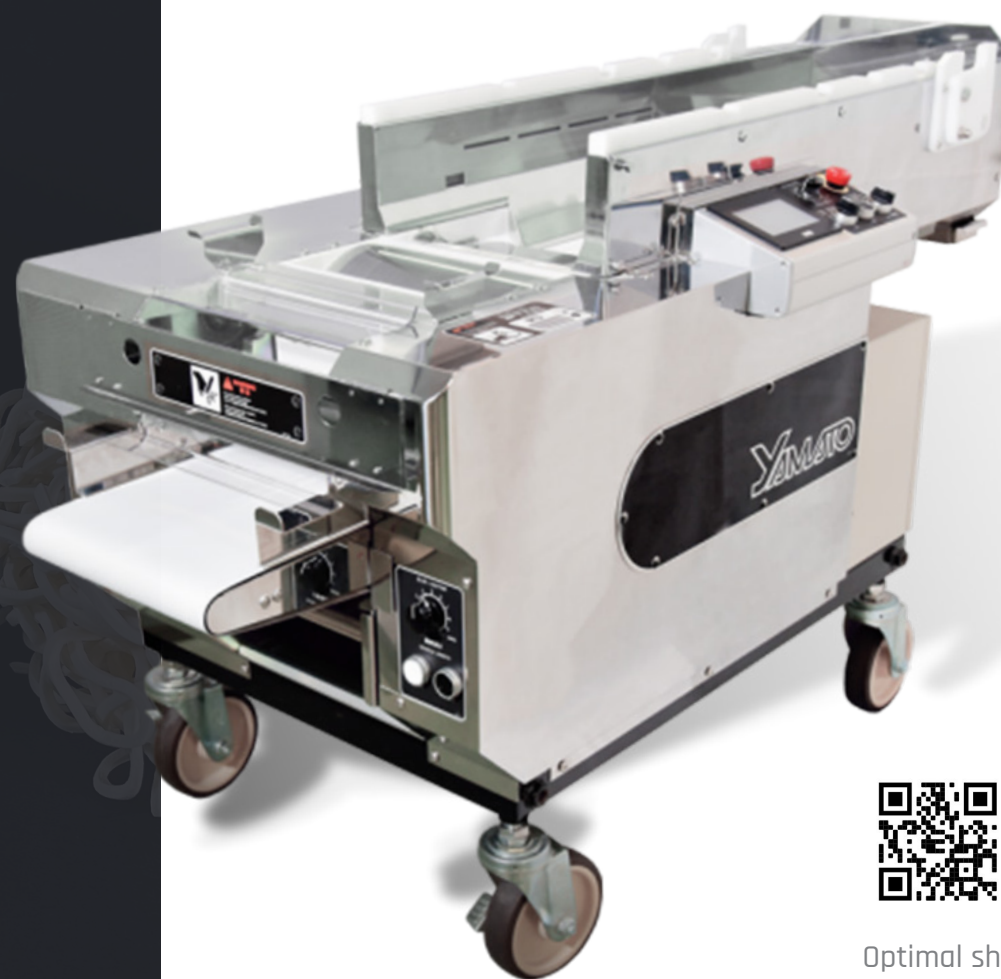
NOODLE SHEETER+CUTTER MORE EFFICIENCY. MORE PRODUCTIVITY

High production capacity. Easy operation

Richmen Gold II is optimized for high production capacity. Mixing is done using a separate stand-alone 25 kg (flour weight) mixer unit. This solution is ideal for medium to large scale restaurants or small noodle factories. Richmen Gold II has enough production capacity to process dough

volume from 2 separate 25 kg mixers, making this combination a real mini-factory that can be installed and operated in 1 small room. For specialty noodle shops its outstanding speed and ease of use allow to produce enough noodles in a short time, helping to reduce labor cost.

Food service businesses often experience a problem of staff shortage because the job is hard while profit margins may not be sufficient enough to pay higher wages. This makes it difficult to make noodles in-house even if the business has a noodle machine. Great ergonomics, high automation and an outstanding production capacity of Richmen Gold II allow to produce high quality noodles quickly and in large quantities.



(purchased separately)

SILKY MIXER M25B MOST ADVANCED NOODLE MIXER



IT ALL STARTS WITH MIXING!

"Silky Mixer" - a perfect companion to the Richmen Gold II
Optimal shape, optimal number of rotations for the best dough and noodle quality

• Homogeneous hydration

The number of watering holes, their position and size have been designed based on thorough research of properties and characteristics of flour and other noodle ingredients.

• Adjustable rotation frequency

The mixer is equipped with a frequency converter to change the number of mixing revolutions according to the condition of dough.

• Zero dead space

The areas around the shaft are embossed to ensure more thorough mixing (by preventing accumulation of dough particles).

• Lower position, bigger opening

Compared to legacy models, the Silky Mixer's height was lowered by 14cm, while the opening was made wider by 11cm.

Fully digital

ROLLER GAP ADJUSTMENT

Standard physical roller gap adjustment handle has been replaced by a digitally controlled automatic motor-operated system.

Automatic

DOUGH FEEDING

Instead of having to feed dough between rollers by hand, Richmen Gold II is equipped with an intelligent conveyor that does it automatically.

Easy to use

TOUCH SCREEN PANEL

Intuitive and effortless operation with a touch screen panel.



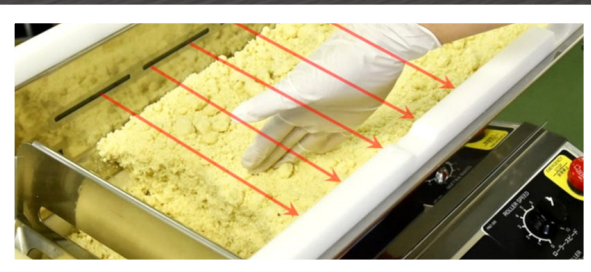
Automatic dough feeding system

The machine is equipped with a mechanism that detects the amount of dough on the conveyor, and optimizes the feeding speed based on the type of dough being made at the moment.



Digital roller gap adjustment

In Richmen Gold II, the evolution of noodle making technologies made a quantum leap by getting rid of the physical handle altogether! A truly revolutionary solution to make work even more easier.



Failure proof safety system

The more powerful the machine, the more important safety is. The most dangerous part of a noodle maker is the roller unit. Richmen Gold II is equipped with an infrared sensor safety system to protect operators from injuries.

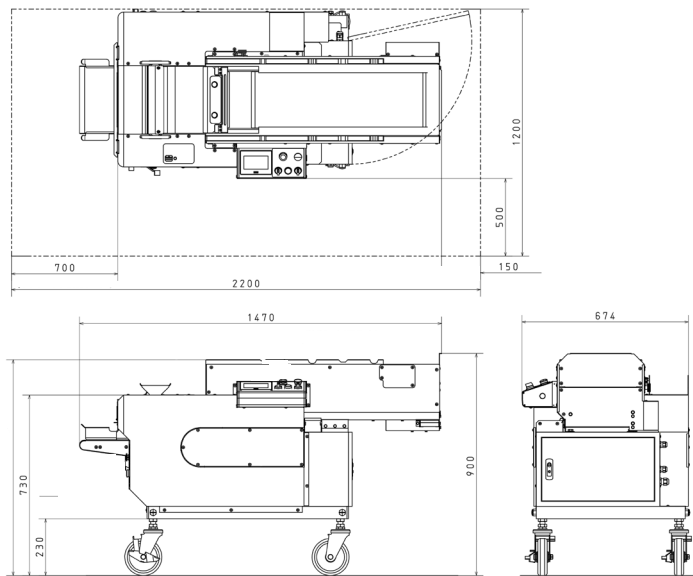


High performance, versatility

In combination with the Silky Mixer, this machine allows to achieve high production volume of craft-quality noodles - ramen, pasta, as well as certain varieties of Udon and Soba.

RUN YOUR BUSINESS - LEAVE NOODLE MAKING TO

RICHMEN GOLD II Full digital control! Revolution in noodle making for restaurants and mini-factories of **CRAFT** noodles



► Specifications for the 100V model



Specifications	RICHMEN GOLD II
Model	LSB7723
Dimensions	W1,470×D674×H900
Power supply	1.36kw (3 phase 200V)
Weight	340kg
Mixer	no (purchased separately)
Rollers width	230 mm
Rollers diam	210 mm
Productivity	250~350 portions /hour