

**Fresher,
Better Noodle**

*Training, recipes,
ingredients, and
more*

Durability

*Built to sustain
busy business for
long time*

Ease of Use

*Allow anyone to
operate with ease*

Compact

*small space to
operate*

RICHMEN
noodle making machine

Versatility

*Capability to make
all types of noodles
and more*

**Safety, Health
Certification**

(NSF, UL, CSA, CE)

Support

*Not just for
machine but also
for others and
long-term*

**Quality
Control**

*Consistency,
ensured by recipes
and training*

Fresher Better Noodles *what matters the most*

The primary reasons that Yamato Noodle machines are capable of producing fresher and better noodles are in the mechanics of the machines and production processes, based on Yamato Noodle Making methods.

Proper production process

Making of dough



Mixing



Resting/aging



YAMATO Noodle making method:

There can be unlimited type of ramen noodles emerging in the markets. And, this machine makes production of any noodle type possible with ease. Proper ingredients, right blending ratios, and processes make great noodles that suits particular type of soup.

Forming rough dough sheet



Combining



Thinning/rolling



Cutting/portioning



Automatic portioning with length adjusting control



Automatic duster

We have a book that illustrates the methods in details. Ask our sales for how to purchase this book.



Quality Control *Consistency wins customers*

Tasty and well-textured noodles need to be consistent quality to keep winning the customers. Rigorous quality control can be achieved by complete recipes, measuring tools, and some training. We provide everything to make sure our users have good quality control system in place.

Proper ingredients & Noodle Recipe

Wheat flour

(target specs:
protein: 10-11%, ash: <0.4%,
viscosity: > 900BU)

Soft water

Salt
(with
minerals)

Other

(kansui - Potassium
Carbonate + Sodium
Carbonate, egg powder,
gluten, dye, etc.)

Consult with us for the type(s) of noodles you want to produce. Based on the ingredients available, we can provide and/or develop the recipe(s) for your noodles.

Training on noodle making and maintenance

We provide training on noodle making, operation and maintenance of the machine, free of charge to machine users at our HQ office in Japan. We may offer such training on site for some fees as well. Please feel free to contact us for any further question.



Noodle making tools & supplies for ramen



Capability to produce and serve with consistency in quality is critical for successful restaurant or noodle factory. We provide all the basic tools necessary to keep the quality in check every day. In addition to the basic package of tools, feel free to consult with us for what may be useful in your operation.

Ease of use anyone can be noodle master

Safety health certifications and others

RICHMEN Type 1: LM10062IUS



Mixer - visible dough condition

Clear lid makes the condition of dough visible to users. It allows users to see whether more water is needed or not without opening the lid.

Roller gap adjusting handle

The roller clearance can be adjusted with this wheel handle by one hand with ease. Adjusted roller gap is clearly visible at a glance on the indicator.

Automatic duster

The amount of dusting can be controlled with a touch of volume knob. This device is synced with operation of the machine, so when the machine stops, it also stops.

Cutting / portioning

The length / size of noodle portion can be adjusted with a touch of a volume knob. When set to a certain length, the volume of portions is consistent through a batch with precision.

Slitter cutter



Slits dough sheet into noodle at a fixed cut width. It comes in different sizes and shapes. Pick the size for the noodle you plan to make. Noodles can be made curly automatically with use of attachment parts. The following table shows basic sizes.

Width (mm)	3.7	3.0	2.7	2.5	2.2	1.9	1.7	1.5	1.4	1.3	1.2	1.1	1.0
Noodle type	Udon, dipping noodle, etc.			chanpon			Soba, ramen		ramen				

Some of our machine models are certified for and compliant with safety standards required for certain countries and regions. For example, with CE Marking, the products cannot even be imported or cleared for the customs. Restaurants may not be able to get approval for operation if they use equipment that do not comply with NSF/UL or CSA standards. Many of our machine models are certified. Please ask us which models are certified.



Safety function at each point of production

Every point of danger is covered with safety device in place. The safety switch basically keeps the machine from functioning. So, with the safety switch turned on, the processing unit does not function.

Mixer: without the lid in place, the mixer does not run.



Roller gate: When the gate is open/lifted, the roller does not run.



Cutter: If the slitter cutter unit is not in place, the cutter does not run.



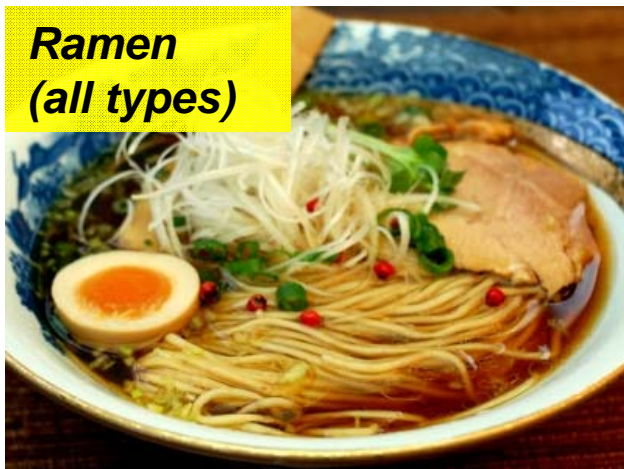
Sufficient safety precautions are employed in each model. Anyone should feel comfortable making noodles with ease.

Versatility *capability to make all noodles and more*

Richmen series machines, primarily designed to produce a **variety of ramen noodles** at top quality are also capable of producing other types of noodles, such as **pasta, udon, and soba** with certain limitations. Other types of noodles, such as **egg noodles, gyoza/wonton skins, others** can also be produced with different recipes and cutters. And, the textures of noodles produced can dramatically be modified by adjusting the recipes, which our noodle experts advise. Ask our sales reps for more details.



Ramen
(all types)



Pasta
(limited types)



Udon
(limited types)



Soba
(limited types)



Please ask us what else this machine is capable of producing.

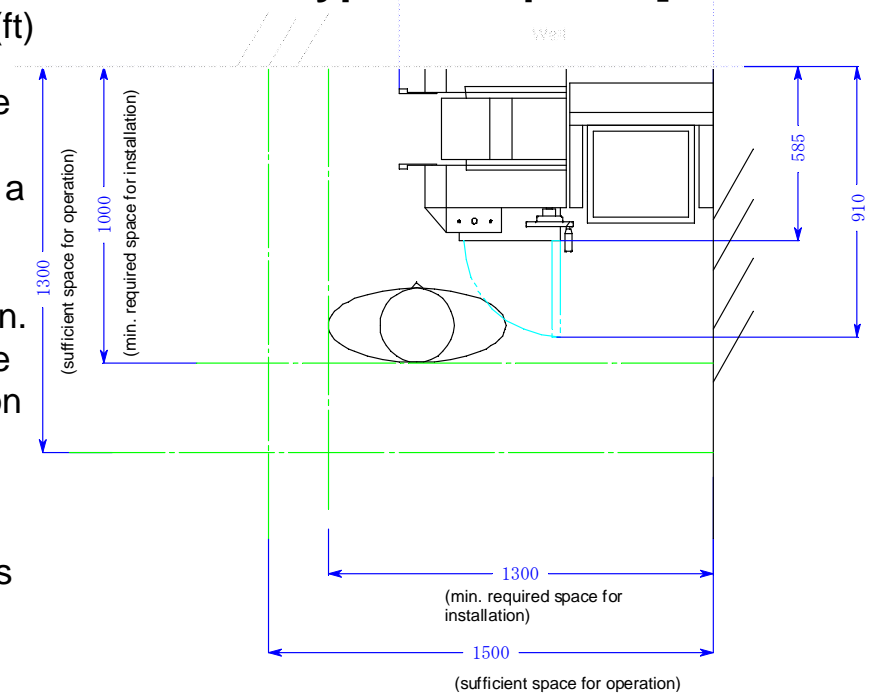
Compact/Show *requires small space to operate*

All our machines are designed with compactness in mind. We put all the necessary functions in the machine that brings the best performance and takes up the least space in your kitchen.

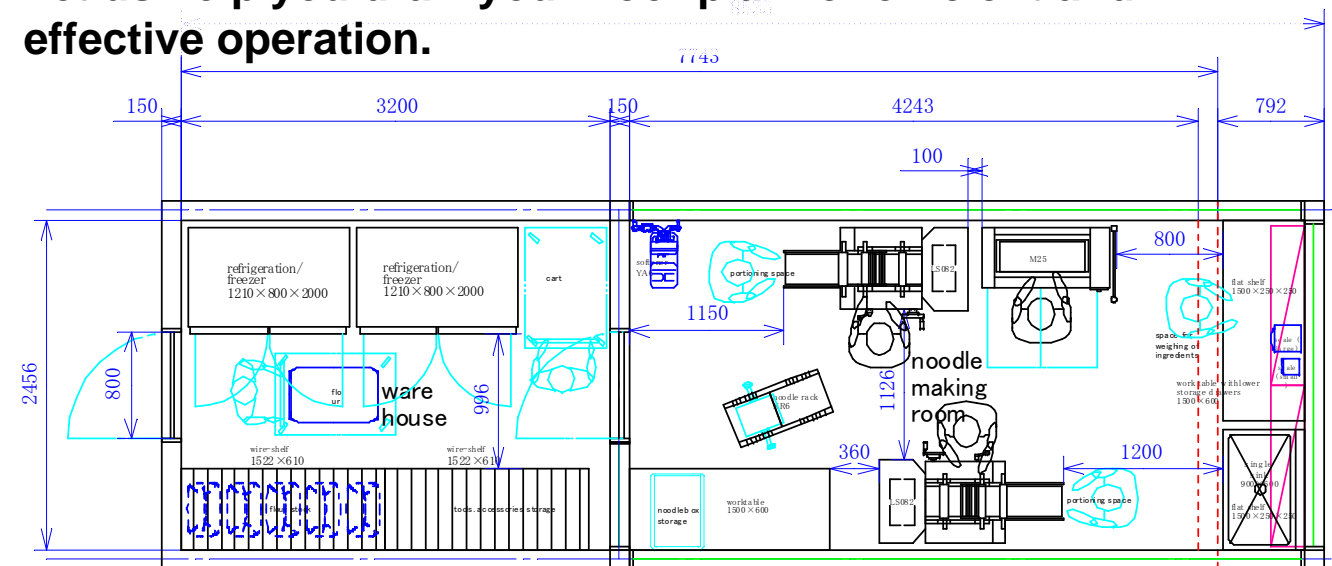
[Minimum space required for Richmen Type 1 to operate]

1300 x 1000 (mm) or 4.27 x 3.28 (ft)

Min. required space: It is possible to operate the machine, but it is very tight and may be difficult for a person of large build. And, even for a person of standard build, it may undermine efficient operation. Sufficient space: this much space is necessary for efficient operation of the machine. Please secure this much space if possible. (numbers are in millimeters) Please feel free to consult with us for the space.



Let us help you draw your floor plan for efficient and effective operation.

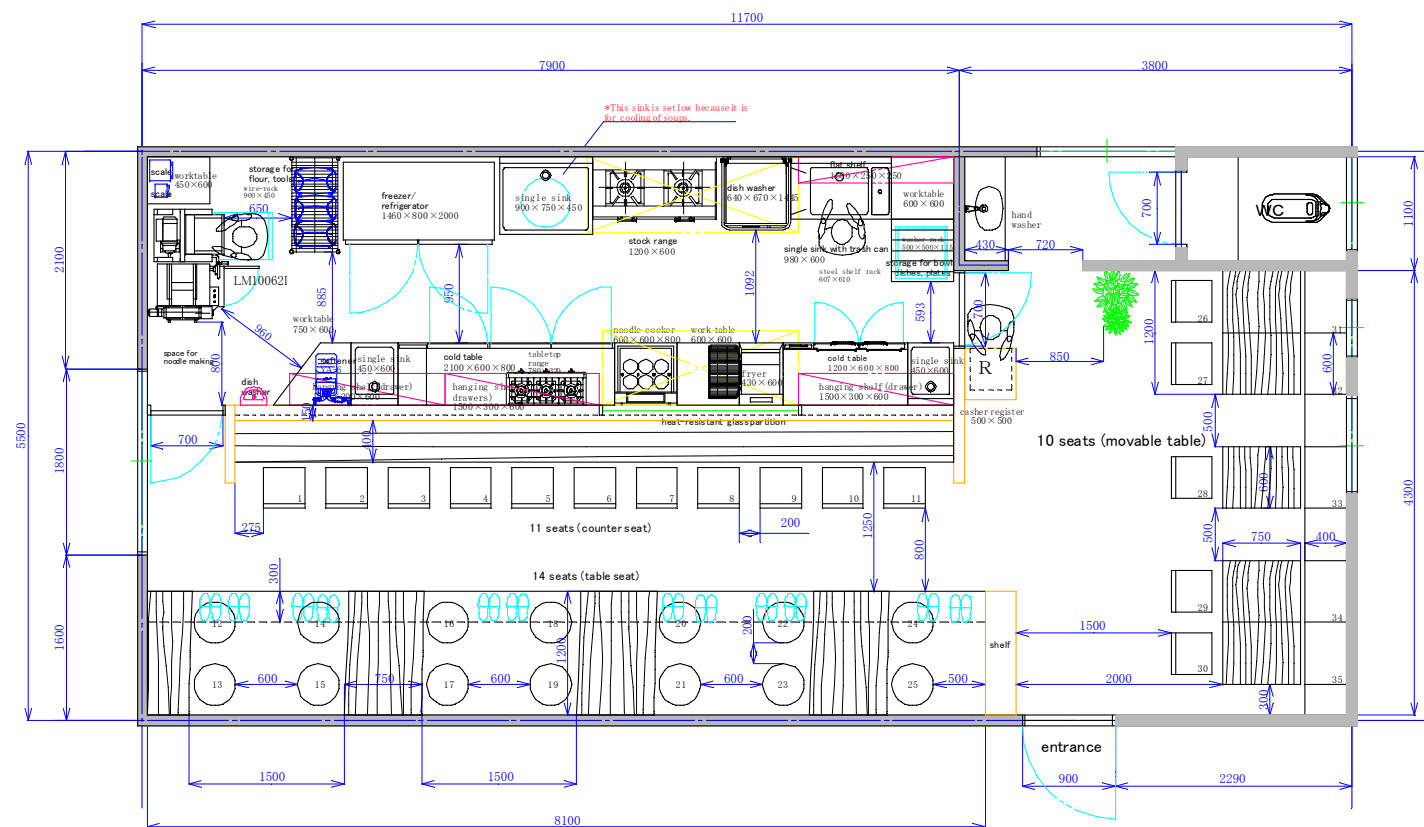


If size/measurements of the location are provided, we draw a floor plan for efficient and effective operation. You can also see what equipment and tools are needed in the plan. We do floor plan for entire shop if details are provided.

We can propose floor plan and efficient kitchen for your restaurant

Depending on your plan, location, and needs, we can make proposal that fits your specifications. And, we help you draw floor plan for your restaurant for efficient operation and all the equipment required to operate the restaurant. If you want us to help with the floor plan, please provide the details of your location and menu items you plan to offer.

floor plan example: 36-seat ramen shop



Equipment proposed for Ramen restaurant with more than 60 seating capacity:
LS082I, M25, YA12 - 200 servings per hour



Ramen Noodle machine
Richmen Type 2/LS082I



Single mixer / M25



Noodle rack
YNR6



Water softener
YA12

Basic production patterns

The following are the basic 2 patterns we propose for different production volumes. More patterns available for larger volumes.

[Pattern A] up to 500 servings per day

RICHMEN Type 1 / LM10062I (all-in-one model)

100 servings/hour (500 servings/day* *day = up to 8 hours)



LM10062ICE

Outer dimension: W:110xH:132xD:76 cm

Weight: approx. 290kg

Power supply:

Standard model: single phase – 100V / 0.84KW

North American model: single phase – 115V / 0.88KW

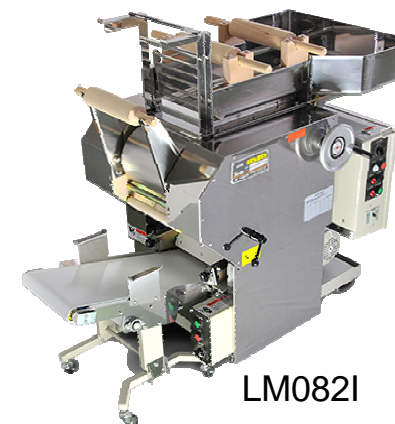
EU Model: single phase 230V / 0.88KW



[Pattern B] up to 1,000 servings per day

RICHMEN Type 2 / LS082I (Noodle machine)

200 servings/hour (1,000 servings/day* *day = up to 8 hours)



LM082I

Outer dimension: W:137xH:136xD:76 cm

Weight: approx. 360kg

Power supply:

Standard model: 3 phase - 200V / 0.84KW

North American model: 3 phase - 230V / 0.8 7KW

EU Model: single phase 230V / 0.85KW



Stand-alone mixer / M10, M25 (mixer)

M10: max: 10kg/batch*, M25: max. 25kg/batch* (*flour weight)



M25

M25 specs (please ask for the specs of M10)

Outer dimension: W:100xH:110xD:65 cm

Weight: approx. 130kg

Power supply:

Standard model: 3 phase - 200V / 1.5KW

North American model: 3 phase - 230V / 1.5KW

EU Model: 3 phase 415V / 1.5KW



5 questions you should ask when choosing the right equipment for your ideas

There are important questions you should ask yourself before deciding on the machine for what you are considering to do. The following are the basic questions you should have answers to for equipment most suitable for your ideas. Or, the answers may reveal that you shouldn't invest at all.

1. What is the max. volume produced in one day?

This may be hard to answer when you do not have the business started yet. However, even at planning stage, the numbers should be estimated for foreseeable future. (in 1-3-year period) How many servings of fresh noodles do you plan to be doing daily in one year from now at max. (for example, a weekend, the busiest time)? Or, what is the max. volume (in kilograms of fresh noodles) your factory is producing on daily basis? If the volume is too low (for example, less than 50 servings per day), getting a machine to make your own noodles may be too early. Answers to this question help us determine the machine most suitable for your ideas and help you keep from wasting your resources.

2. What type(s) of noodles?

Even within "ramen" noodles, there can literally be unlimited types of noodles with different textures, sizes, ingredients, etc. And, certain types of noodles are better handled by other machines we have than Richmen series. Especially, noodles that are high in liquid content (40-55% of liquid contained to the weight of flour) are handled better by our Shinuchi or BandoTaro series machines. The size (thickness x width) of the noodle is also important information. If you want to make ramen as well as udon noodle, you need to think about the specs of udon noodle. Which tends to be big in size. Richmen series machines cannot make well-textured (soft and chewy) udon noodles that are large in size. We recommend the size of udon noodle made on Richmen series be limited to less than 3 mm in width and thickness, for example.

3. What is the nature of your business?

Are you considering to use the machines in a factory where various types of noodles are made to be delivered to multiple outlets of restaurants, or supermarkets, or other retails?

Or, are you planning to make fresh noodles inside a restaurant where customers can see how the noodles are freshly made through glass walls every day?

Providing us with as much details of your ideas as possible helps us prepare a proposal that works effectively for your business.

4. How many hours and how many people to put on noodle production?

If you are not making your own noodles now, you definitely need to consider how many people and how many hours you are willing to give to production of noodles. This is related to your daily production volume, so you should ask this when considering your answer to question 1.

We can provide guidance and sample production plans based on your needs and specifications. So, please feel free to ask your sales reps about this.

5. How much profit/value is anticipated from this investment?

Especially if you are currently buying noodles from a supplier, the profit you can get by going in-house production from outsourcing is easily calculated. The value may not just lie in the difference in obvious numbers but also in superior quality, taste, and freshness of in-house noodles that boost the sales of your products.

Please feel free to ask your sales reps for profit/value projection.

Places Yamato Noodle Machines are making delicious noodles in the world



Ask us if there's our noodle machine working in your country or your city. Over 600 units installed in the world (not including Japan).

3 reasons why a growing number of businesses are choosing our machines.

1. Actual quality and deliciousness of the noodles our clients produce and offer to their customers

We believe what matters the most when it comes to food is the deliciousness and quality (freshness, texture, etc.). So, we ensure all our clients are capable of making products of Japanese standard quality no matter where they operate our machines or who uses our technology. We try to ensure it not only by the machine but also by a lot of other things like recipes customized to the ingredients locally available, training, and techniques and other things developed over many years. Because **the success of our clients matters to us**, deliciousness and quality of what they serve and sell matters to us as well.

2. Responsiveness

Although there are places we have clients using our machines where there's big time difference, we make sure to respond as quickly as possible to the request of our clients whether it is a matter of servicing of the machine or small requests, such as sending information on ingredients suppliers. Because all these requests may contribute to the success of our clients, we work almost around the clock to have our clients' questions answered as soon as possible.

3. Not one time or short-term, but long-term relationship

We are a manufacturer of equipment, but our mission is to make all our clients thriving businesses with delicious noodles, using our noodle making equipment and techniques. So, we keep in close touch with our clients and respond to their requests and accommodate their needs, etc. to contribute to the success of our clients' businesses. We not only respond to maintenance inquiries of the machines but also other things, such as need of new noodle recipes, questions about noodle making, and other things our expertise can help with. We also visit our clients' shops and businesses periodically to check up their machines and obtain updates firsthand to help grow their businesses.



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(Our maintenance dept. operates 365 days a year)**