RICHMEN SERIES NOODLE MACHINES
RICHMEN TYPE I

RICH MEN
ラーメン製麺機 リッチメン

The RICHMEN I model is a compact, durable all-in-one noodle machine, and has been the best-selling model of Yamato machines across the world. With a built-in 10kg mixer, it is a perfect fit for small - medium-scale restaurants. Although it does not have the modern features of the Gold series, it is a true "classic" owing to its robust design, high noodle quality, and an outstanding track record.

SYSTEM 6 // DOUGH TRAY

The dough tray can be detached from the machine, and placed under the mixer. When mixing is finished, dough can be transferred directly into the tray by tilting the mixing tank. Dough mix can be directly fed between the rollers from the tray.

SYSTEM 1 // FLOUR DUSTER

Similar to noodles made by hand, machine-made noodles also need to be sprinkled with flour to prevent them from sticking. Richmen 1 is equipped with a device to do this automatically.

SYSTEM 5 // MIXER

Richmen Type 1 is equipped with a 10 kg (flour weight) dough mixer. The mixer is easy to use, powerful, hygieinc, and can be cleaned simply by putting wet sponges inside, and running it for 10 minutes.

SYSTEM 2 // ROLLERS

A pair of powerful rollers for passing dough between them. Used for sheeting (making a dough sheet from dough mix) and thinning of dough. A safety grid above the rollers protects operators from injuries. Better usability and convenience with a foot switch that can temporarily stop the rollers during the operation.

SYSTEM 3 // CUTTER

A built-in cutting mechanism allows to cut dough sheet into noodles of desired size, shape, and batch weight. A great variety of replaceable cutters of different types and sizes is available.

SYSTEM 4 // ROLLER GAP ADJUSTMENT

The adjustment system allows to set the distance between rollers with precision up to 1 mm. Adjustment is done easily using only one handle. Current roller gap can be viewed on a dial indicator.

# RICHMEN: NOODLE MAKING PROCESS

Dough mixing

The shape of the mixer tank, mixing rods and the number of rotations ensure that gluten structures are thoroughly developed in the dough for outstanding noodle quality.

Rough sheeting

Dough mix is passed between two powerful rollers which are set apart at an optimal distance, and apply appropriate amount of force depending on dough hydration.
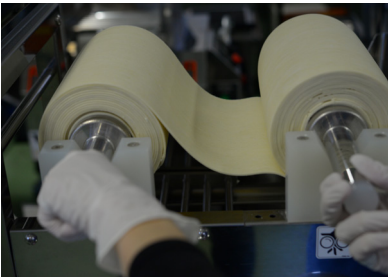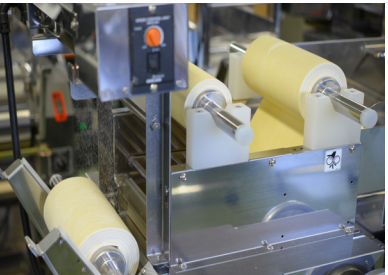

First combination

At this stage the rough dough sheet is split in two halves, overlayed and passed through a narrower gap to form one sheet which is more firm and elastic.

THE SECRET OF GOOD NOODLES: GLUTEN DEVELOPMENT

Mixing wheat flour with water produces gluten structures, which play an important role in overall noodle quality, including such properties as elasticity. To make gluten structures firm and robust, it is necessary to repeat the process of applying pressure and relaxing them several times (as if working out muscles). The design and operation of the Richmen series noodle machines is based on science and deep understanding of ingredients' properties.

Second combination

One combination strengthens dough sheet, but two is even better! Such noodles are more able to maintain their texture during storage and cooking.


Thinning

After the second combination, dough sheet is thinned down to a desired thickness. This is done gradually through several repetitions to preserve gluten structures.

Cutting

Once dough sheet has been thinned, a simple turn of the lever will direct it into a cutter installed in the machine. Richmen can make a great variety of different noodles.

ALL-IN-ONE NOODLE MACHINE
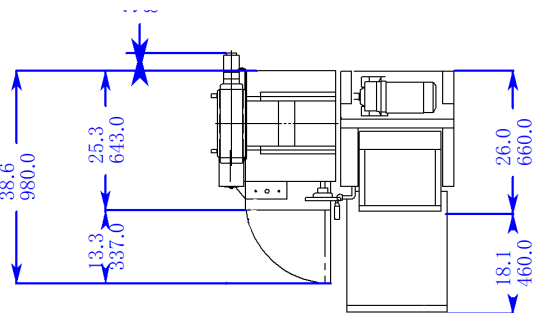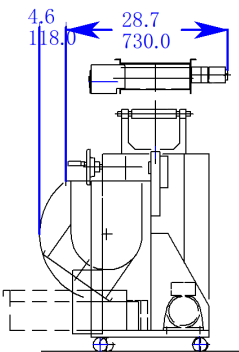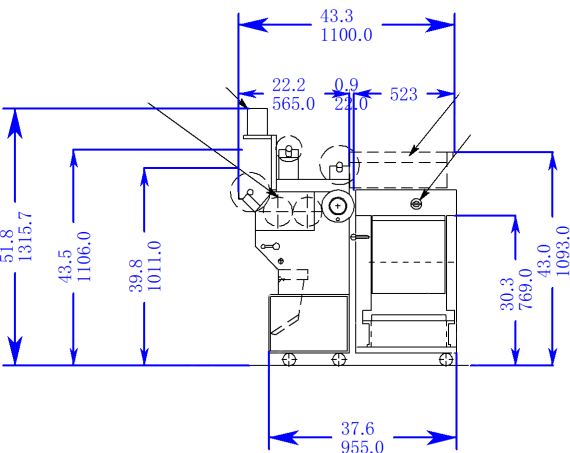
※Specifications for the 100V

Specifications		RICHMEN TYPE I	RICHMEN TYPE I CE (Europe)	RICHMEN TYPE I US (NA)
Model		YLM10062I	LM10062ICE	LM10062IUS
Dimensions		W 1,110 x D765 x H 1,320mm	W1,224 x D690 x H 1,168	W 1,525 x D730 x H 1,168
Power supply		1.24／1.12kW 50/60Hz (1 phase 100V)	0.880kW 50Hz ±1% (1 phase 230V±10%)	0.855kW 60Hz (1 phase 115V)
Weight		270kg	290kg	270kg
	Mixer	10kg max (flour weight)	10kg max (flour weight)	10kg max (flour weight)
	Roller width	210 mm	210 mm	210 mm
	Roller diam.	163 mm	163 mm	163 mm
	Productivity	100 portions / hour	100 portions / hour	100 portions / hour

Dough resting - for better noodles

Yamato believes that dough resting and aging (maturing) are crucial processes to ensure outstanding noodle quality. That is why dough trays of Richmen Series noodle machines can be easily detached from the main unit to allow operator to effortlessly handle the dough. Resting and aging prevent noodles from breaking or getting soggy, and allows them to maintain their texture for a long time. Noodle making using Richmen machines is based on careful development of gluten structures - a secret key to truly delicious noodles.