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因我公司生产的产品为非标产品，随时对产品进行更新改进，
具体技术参数以实际产品为主。

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 www.ihelper.net

企业目标：打造航母企业，做国际知名品牌。

企业方针：以人为本，以诚立业，以科技求发展，以市场求生存，以顾客满意为目标。



Company Profile

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企业简介

石家庄市汉普食品机械有限公司

是中国速冻食品机械最专业的生产企业之一。

在创始人闵晓霞女士的带领下，汉普公司聚集了一批高素质的经营管理人员，锻炼出了一个诚信、敬业的销售队伍，培养出了大批爱岗敬业的技术工人队伍，如今汉普已经成为食品机械行业最具有影响力的知名企业。

目前公司设备涵盖速冻米面制品行业，餐饮行业，面条制品行业，烘焙行业。

速冻米面制品行业设备包括包馅制品所需的面处理设备诸如真空和面机，各类自动化轧面生产线；馅处理设备诸如各种切菜机，绞肉机，冻肉切丁机，以及冻肉切块机等原料分割设备和各类拌馅机，提升机等；

餐饮行业设备包括中央厨房所需诸如各类多功能切菜机，切肉机等食材分切设备；

面条生产线；各种肉处理设备诸如盐水注射机，滚揉机等；

中央工厂所需诸如各类包馅制品全套设备；

面条制品行业设备包括各类鲜面条、冷冻熟面所需的各型号自动化生产线；

烘焙行业设备包括适应于不同品类烘焙产品的控温和面机；

根据不同需求定制的自动化制面车间方案。

公司拥有多项国家专利，为企业的发展打下了坚实的基础。

强大的技术力量，精湛的工艺，认真的工作态度，完善的售后服务，使“汉普机械”声名远播。产品不仅遍布全国，还远销德国、英国、美国、东南亚等地，受到客户的一致好评。现代化的管理模式，员工团结向上的精神风貌，孜孜不倦的敬业精神，是企业发展的最有力的保障。

我公司视质量如生命，视用户为上帝，必将以优质的产品质量，完善的售后服务，为我国食品加工行业的迅速、健康发展贡献力量。

Company Profile

Shijiazhuang Helper Food Machinery Co. Ltd.,
It is one of the most professional production enterprises of quick-frozen food machinery in China. With the advancement of founder Ms. Min Xiaoxia, Helper has gathered many high-quality management personnel, trained an honest and dedicated sales team, also trained a large number of dedicated technical workers,
Now Helper has become the most influential and well-known enterprise in the food machinery industry. At present, the company's equipment covers the quick-frozen rice and pasta products industry, catering industry, noodle products industry, and baking industry.

The equipment of the quick-frozen rice and pasta products industry includes the noodle processing equipment such as vacuum dough mixer various types of automatic dough production lines required for stuffing products; stuffing processing equipment such as various vegetable cutting machines, meat grinders, frozen meat dicer, and raw material cutting equipment such as frozen meat cutting machine and mixing machines, bin lifting machines, etc.;

Equipment for the catering industry includes all kinds of multi-function vegetable cutting machines and meat cutting machines required by the central kitchen;

Noodle production line; various meat processing equipment such as brine injection machine, meat tumbler, etc.;

Complete equipment for various types of stuffed foods required by the central factory;

The noodle product industry equipment includes various types of automatic production lines required for fresh noodles and frozen cooked noodles;

Baking industry equipment includes temperature controlled vacuum mixer suitable for different types of baked products;

Automated noodle workshop plan customized according to different needs.

The company has a number of national patents, which laid a part of the foundation for the development of the enterprise.

Strong technical force, superb craftsmanship, serious work attitude, perfect after-sales service, make "Helper Machinery" famous. The products are not only spread in the whole country, but also exported to Germany, Britain, the United States, Southeast Asia and other places. Received unanimous praise from customers. Modern management mode, staff unity and spiritual outlook, the tireless professional dedication is the most powerful guarantee for enterprise development.

Our company regards quality as life and customers as gods, and will surely rely on high-quality product quality and perfect after-sales service.

Contribute to the rapid and healthy development of the food processing industry in developing countries.

Company International Exhibition

心无限 天地宽

BROAD HEART, GRAND VIEW.
HELPER MACHINERY

企业国际交流会.....

打造航母企业,做国际知名品牌.

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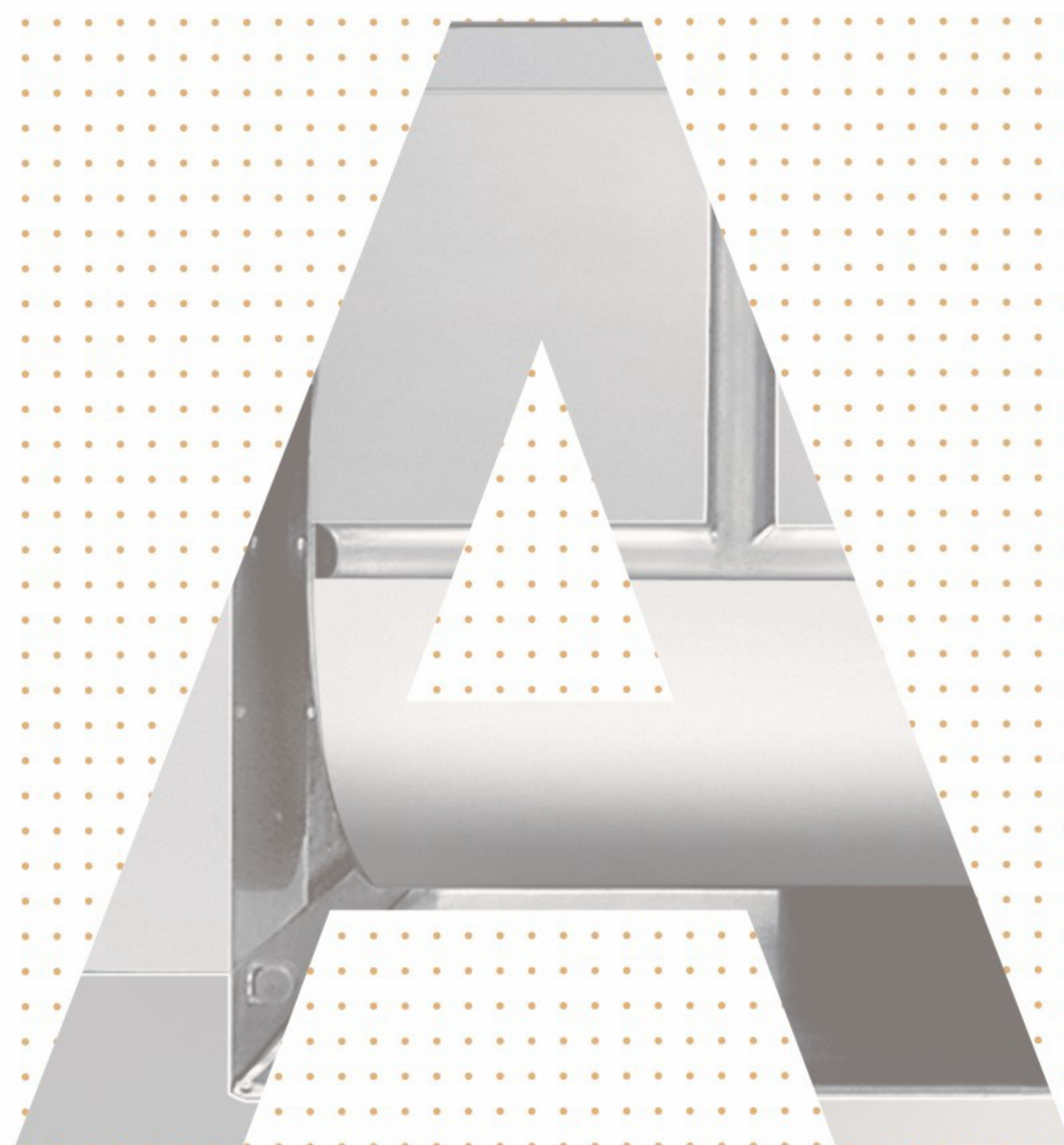




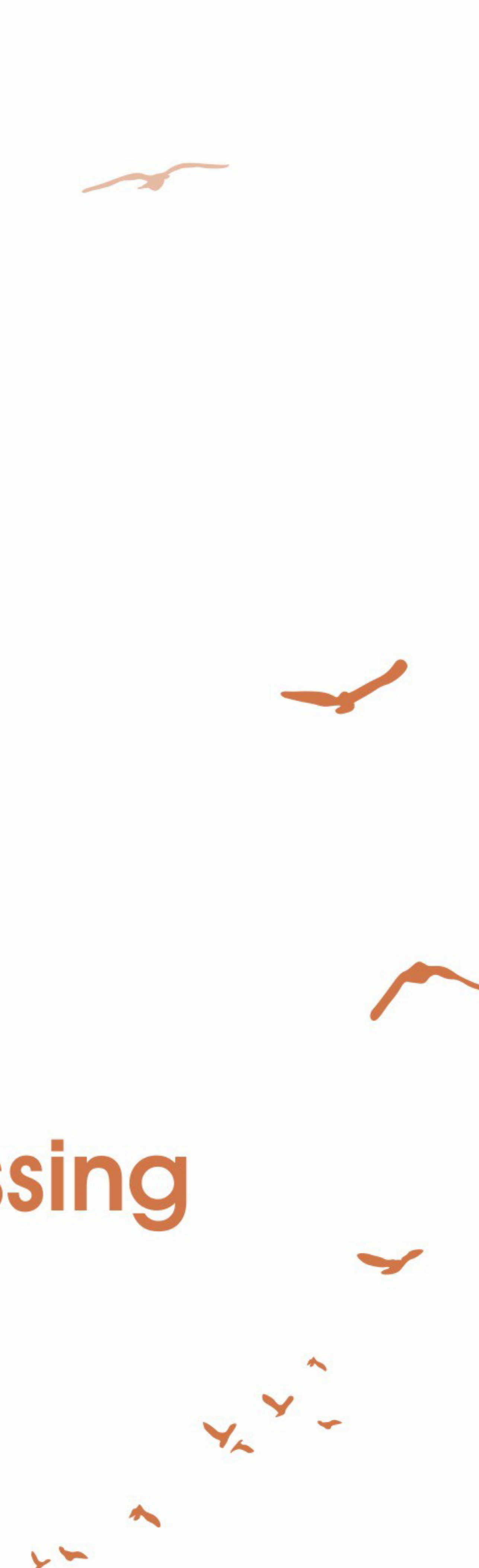
企业荣誉 . . . Company Honour

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BROAD HEART, GRAND VIEW. HELPER MACHINERY





面加工设备 Pasta Processing Equipment



ZKHM-40/75/150/300/600

vacuum dough mixer series



真空和面机系列

汉普真空和面机是我公司自行研制开发的国内最先进的和面机，适用于各种面制品的加工。根据面食产品所使用的小麦粉的特性可以选择不同形式的真空和面机来达到不同的和面效果。我公司生产的几种和面机的桨叶均获得了国家专利。

我公司生产的板式桨叶真空和面机在真空负压下模拟手工和面的原理，使面筋网络快速形成，使得蛋白组织结构均衡，使面的筋性、咬劲、拉力都远远优于其他形式的和面机的和面效果。加工出来的面品口感光滑，透明度高，弹性好。

The Han Pu vacuum dough mixer is the domestic most advanced one developed and manufactured by our company, mainly use in the processing of various kinds of the dough products. You can select the vacuum dough mixers of different forms according to the characters of the used wheat powder for the dough products so as to get the different mixing effects. The paddles of several kinds of the dough mixers produced by our company have all gained the national patents.

The board typed paddle vacuum dough mixer produced by our company is to simulate the principle of mixing the dough with hands under the negative pressure of the vacuum so that the flexible powder net can come into shape rapidly, while the albumen organizational structure is balanced, so the flexibility, strength to bite and the pull of the dough are all better than the mixing effects of the dough mixers of other forms. The processed dough tastes slippery with nice transparence and flexibility.



真空和面机
ZKHM-40

- 1、本机主体采用优质不锈钢制造。
- 2、采用独特的结构，密封件和轴承更换更方便容易。
- 3、和面过程在真空负压下进行，使面粉中的蛋白质在最短时间、最充分的吸收水分，形成最佳的面筋网络，面团光滑，使面团的韧性和咬劲均达到最佳状态。面团呈微黄色，熟化状态极佳。
- 4、吃水率高，大大降低了产品的生产成本。
- 5、本机采用独特的专利搅拌方式，兼有和面、揉面、醒面三大功能，和出的面不用放置，不用醒面，出面即可使用。
- 6、采用PLC控制，功能强，可根据工艺设定和面时间和真空度。

1. The main body of this machine is manufactured with stainless steel of nice quality.
2. The machine adopted a special structure, while the replace of the seal pieces and the axletrees are easier and more convenient.
3. The process of dough mixing is in the negative pressure of the vacuum, so the protein in the powder can absorb the water most fully in shortest time. The best flexible dough net can come into shape; the dough is slippery, while the flexibility and strength to bite of the dough can reach the best state. The dough shows to be a little yellow, the state of being cooked is very nice.
4. High rate of absorbing the water can reduce greatly the production costs of the products.
5. This machine adopts the special potent mixing way, has three functions of churning, mixing and leaving the dough, so the finished Dough needs no more leaving for some time, it can be used as soon as going out of the machine.
6. This machine adopts the PLC control with strong functions, able to set up the mixing time and vacuum degree.

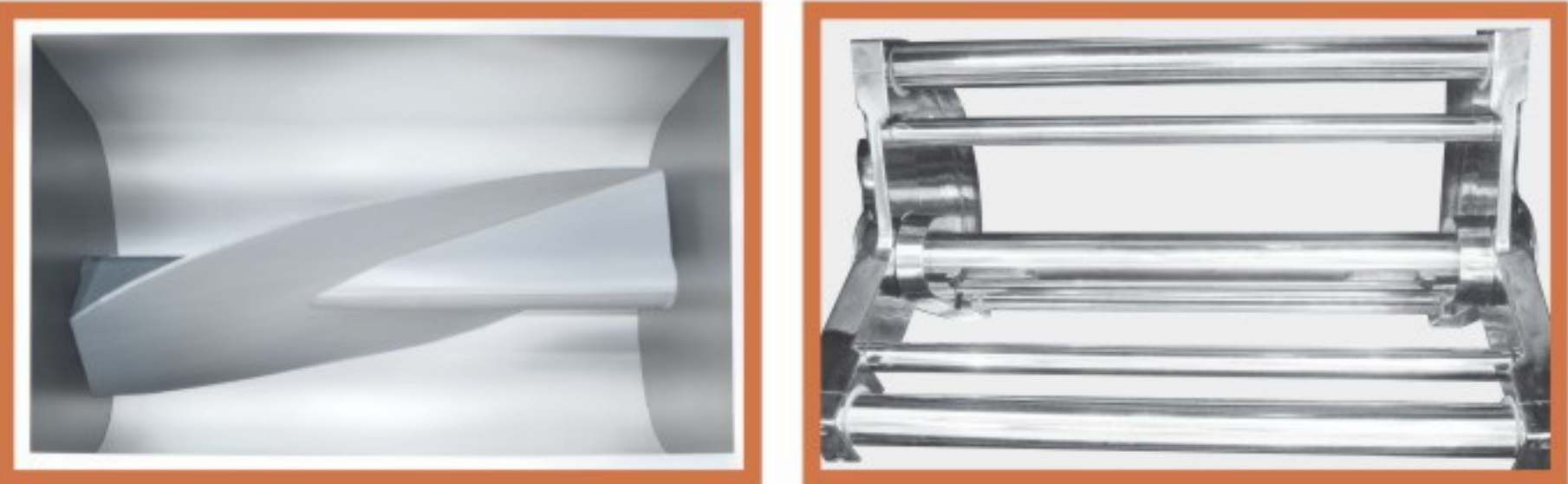


ZKHM-300 真空和面机

型号 (Model)	电压 (V)	电功率 (Kw)	真空度 (Mpa)	和面时间 (Min)	和面量 (Kg)	搅拌轴转速 (Turn / min)	机器重量 (Kg)	外形尺寸 长x宽x高 (mm)
ZKHM-40	380	5	-0.08	6	7.5-10	桨叶44 搅棒88/44 可变频调速	300	1000x600x1080
ZKHM-75	380	6.6	-0.08	6	25	桨叶39 搅棒66/33	500	1210x660x1165
ZKHM-150	380	12.8	-0.08	6	50	桨叶48 搅棒88/44	1000	1340x920x1375
ZKHM-300	380	18.5	-0.08	6	100	桨叶48 搅棒88/44	1600	1800x1200x1600
ZKHM-600	380	34.8	-0.08	8	200	桨叶48 搅棒88/44	2500	2200x1240x1850

Model	Voltage (V)	Electric power (Kw)	Vacuum (Mpa)	Time of mixing (Min)	Amount of the mixed dough (Kg)	Rotate speed of the mixing axis (Turn / min)	Weight of the machine(Kg)	Dimension of the formal appearance LxWxH(mm)
ZKHM-40	380	5	-0.08	6	7.5-10	Paddle 44 splash bar 88/44 able to change the frequency to regulate the speed	300	1000x600x1080
ZKHM-75	380	6.6	-0.08	6	25	Paddle 39 splash bar 66/33	500	1210x660x1165
ZKHM-150	380	12.8	-0.08	6	50	Paddle 48 splash bar 88/44	1000	1340x920x1375
ZKHM-300	380	18.5	-0.08	6	100	Paddle 48 splash bar 88/44	1600	1800x1200x1600
ZKHM-600	380	34.8	-0.08	8	200	Paddle 48 splash bar 88/44	2500	2200x1240x1850

ZKHM-150/300 Proofing class Vacuum dough mixer series



醒发类真空和面机

汉普醒发面制品专用真空和面机是我公司针对的包子和馒头特性自行研制开发的国内首款包子、馒头专用恒温真空和面机。特制YT搅拌轴可将面、油和糖模仿手工和面，使面、糖和油充分搅拌均匀，完全达到手工效果。和面过程在真空负压下拌和，使面粉中的蛋白质在最短时间、最充分的吸收水分，形成最佳的面筋网络，面团光滑，使面团的韧性和拉力均达到最佳状态。蒸出后的包子、馒头表面更加细腻，更有光泽；组织结构更加均匀，包子馒头复蒸后不塌架。本机根据包子馒头和面特性加了制冷系统，使和出的面温在5度-25度之间可调，使蒸出的包子馒头质量更加稳定。真正的全自动真空和面机，面箱顶部配有自动上水口及自动上粉口，可外置自动上水及自动上粉机构。进一步提高生产效率，节省人工。（选配）

Helper woke baking and noodle products, special vacuum machine is my company buns and bread characteristics for the country's first self-developed buns, bread special temperature vacuum and surface machines. Special YT stirring shaft can be flour, oil and sugar to imitate hand and face, make noodles, sugar and oil, stir, fully meet the handmade effect. And surface processes under vacuum mixing, so that the protein in the flour in the shortest possible time, the most fully absorb water, form the best gluten network, the dough is smooth, so that the dough toughness and tension are at their best. After steamed buns, steamed surface is more delicate, more shiny; organizational structure more evenly, does not collapse after the steamed buns steaming rack. The machine according to steamed buns and noodles feature added refrigeration system to make and out of the surface temperature is between 5 ° - 25° degrees adjustable, make steamed bread buns quality more stable. The real automatic vacuum and surface machines, the top surface of the box with a pink body and automatic automatic automatic powder outlet port, and an external automatic water. Further increase productivity, save labor. (Optional)

ZKHM-150
醒发类真空和面机



型号 (Model)	电压 (V)	电功率 (Kw)	真空度 (Mpa)	和面量 (Kg)	搅拌轴转速 (Turn / min)	机器重量 (Kg)	外形尺寸 长x宽x高 (mm)
ZKHM-150	380	16.8	0 - (-0.08)	50Kg干粉	变频调速 30-100 r/min 可调	1500	1370x920x1540
ZKHM-300	380	26.8	0 - (-0.08)	100Kg干粉	变频调速 30-100 r/min 可调	2000	1800x1200x1600

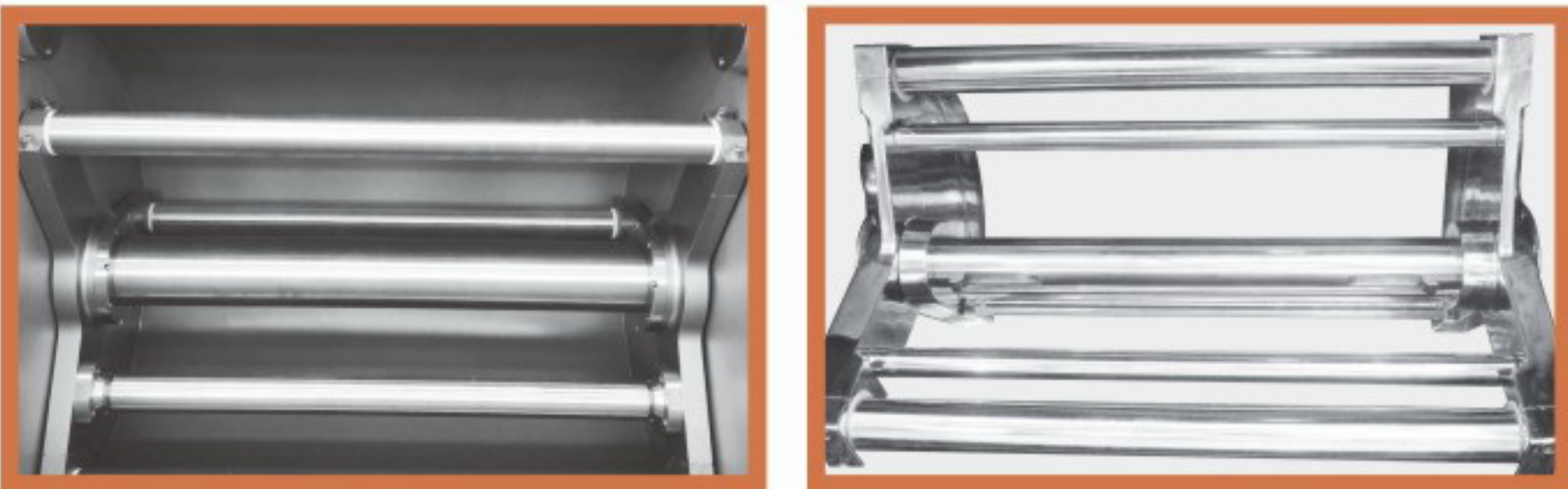
Model	Voltage (V)	Electric power (Kw)	Vacuum (Mpa)	Amount of the mixed dough (Kg)	Rotate speed of the mixing axis (Turn / min)	Weight of the machine (Kg)	Dimension of the formal appearance LxWxH (mm)
ZKHM-150	380	16.8	0 - (-0.08)	50Kg powder	Frequency 30-100 r / min adjustable	1500	1370x920x1540
ZKHM-300	380	26.8	0 - (-0.08)	100Kg powder	Frequency 30-100 r / min adjustable	2000	1800x1200x1600



ZKHM-300 醒发类真空和面机

ZKHM-300V/600HP

Bakery vacuum dough mixer



烘焙类真空和面机

汉普烘焙制品和面机是我公司针对不同烘焙制品自行研制开发的真空恒温和面机，多种搅拌方式适应不同产品需求，根据烘焙制品特性添加了面箱冷却系统和冰水自动供应系统，使成品面团恒定为客户所需求的温度，确保批量生产中产品质量的稳定。采用可视化操作界面，具有多种数据记忆功能，人机交互更直接。真正的全自动和面机，面箱顶部配有自动上水口及自动上粉口，可外置自动上水及自动上粉机构，进一步提高了生产效率，节省人工。（选配）

Helper bakery vacuum dough mixer is a vacuum constant-temperature vacuum dough mixer developed by our company for different bakery products. A variety of mixing methods are adapted to different product needs. According to the characteristics of bakery products, a mixing tank cooling system and an automatic ice water supply system are added. Make the finished dough constant to the temperature required by customers, and ensure the stability of product quality in mass production. Adopt visual operation interface, with a variety of data memory functions, human-computer interaction is more direct. The true automatic dough mixer, the top of the noodle box is equipped with a dynamic water inlet and an automatic powder inlet, and an external automatic water and automatic powder mechanism can be externally installed, which further improves the production efficiency and saves labor. (Optional)

型号 (Model)	电压 (V)	电功率 (Kw)	真空度 (Mpa)	和面量 (Kg)	搅拌轴转速 (Turn / min)	机器重量 (Kg)	外形尺寸 长x宽x高 (mm)
ZKHM-300V	380	26.8	0 - (-0.08)	150Kg面团	变频调速 30-100 r/min 可调	2000	1800x1200x1800
ZKHM-300HP	380	45	0 - (-0.08)	300Kg面团	变频调速 30-100 r/min 可调	3500	2500x1525x2410

Model	Voltage (V)	Electric power (Kw)	Vacuum (Mpa)	Amount of the mixed dough (Kg)	Rotate speed of the mixing axis (Turn / min)	Weight of the machine(Kg)	Dimension of the formal appearance LxWxH(mm)
ZKHM-300V	380	26.8	0 - (-0.08)	150Kg powder	Frequency 30-100 r / min adjustable	2000	1800x1200x1800
ZKHM-300HP	380	45	0 - (-0.08)	300Kg powder	Frequency 30-100 r / min adjustable	3500	2500x1525x2410



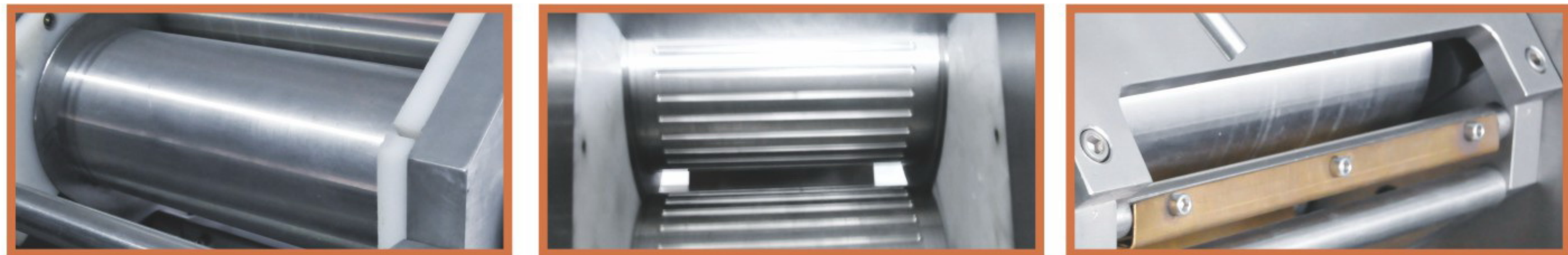
ZKHM-600HP 烘焙类真空和面机

YPJ-225/270 wrapper roller

轧皮机系列

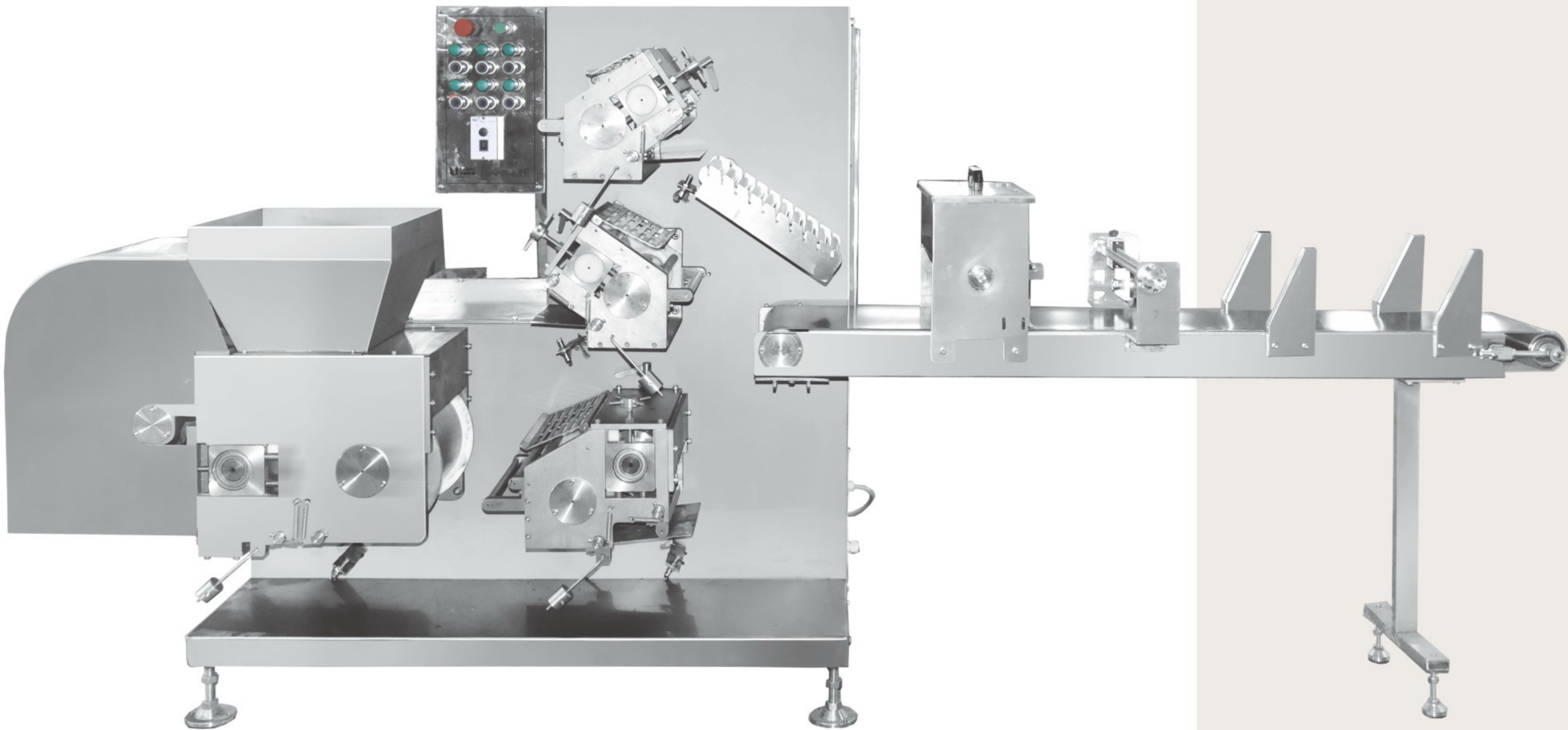
此款设备有225和270两种型号，用于轧制不同规格厚度的面皮。该机分四道轧延，每道轧辊独立电机减速机控制，本机整体为不锈钢制作，且为变频调速方式，可根据不同产品要求设定轧延比。轧辊呈垂直分布，大大节省空间。225型配套两道机(日系或仿日系)使用，270型配套三道机(韩系或仿韩系)使用,适合于一台到三台饺子机产能使用。

There are two models 225 and 270 for this machine for different thickness of dough. There are four rollers and each is controlled by independent motor and reducer. Main frame is made by stainless steel. Frequency converted speed can set different rolling proportion for products. Rollers save a lot of space by vertical distribution. Model 225 is for 2-track dumpling machines while 270 for 3-track type, both kinds can work for 1 ~ 3 dumpling machines.

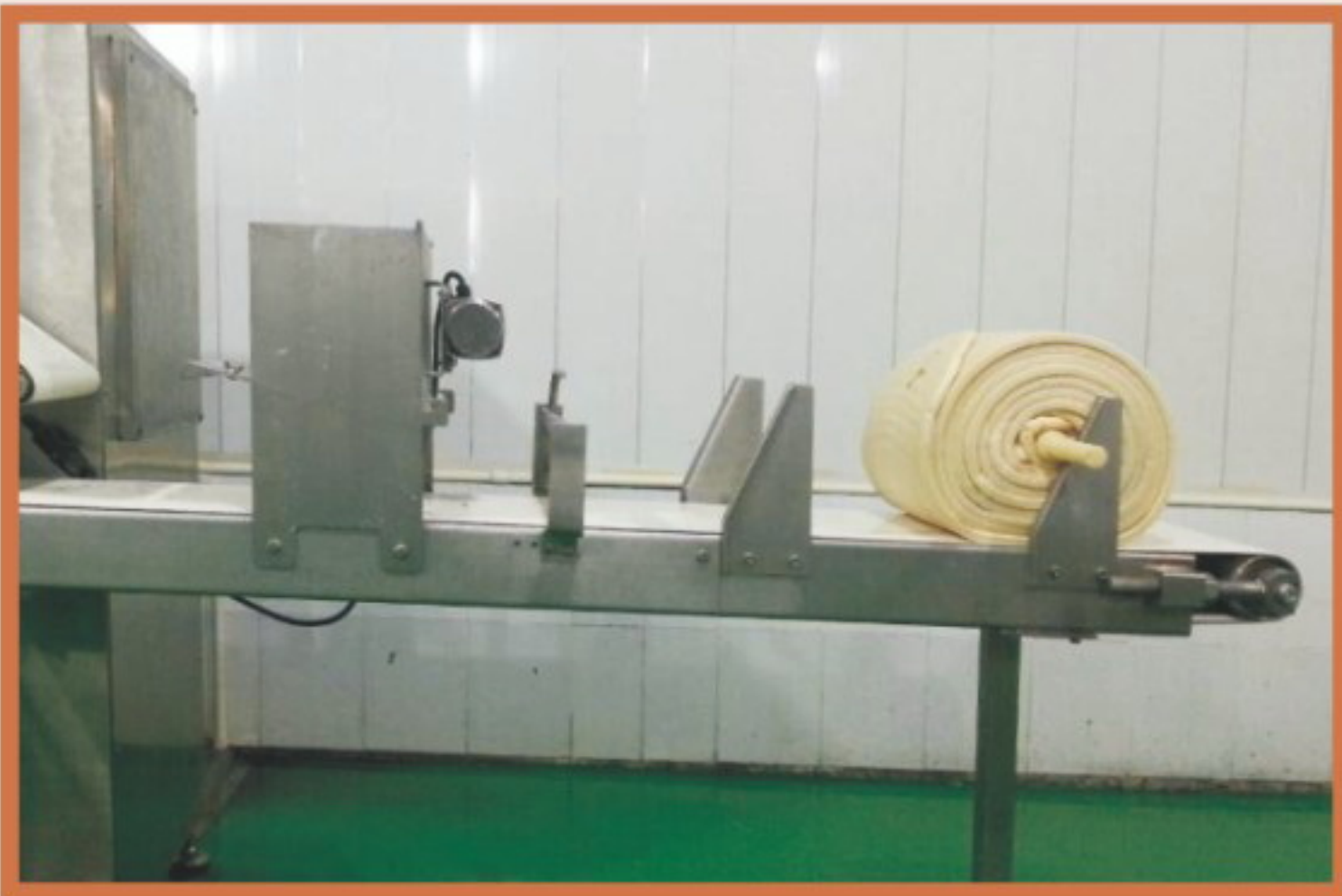


规格型号 (Model)	轧制厚度 (mm)	轧皮宽度 (mm)	功率 (kw)	调速形式 (m/min)	本机重量 (Kg)	外形尺寸 长x宽x高 (mm)
YPJ-225/270	1-6	225/270	3.3	变频调速，最高生产速度：10m/min	600	3200x1100x1500

Model	Rolling Thickness (mm)	Rolling width (mm)	Power (kw)	Speed Regulating Type (m/min)	Weight (Kg)	Dimension LxWxH (mm)
YPJ-225/270	1-6	225/270	3.3	frequency control, upmost speed: 10m/min	600	3200x1100x1500



- 1、设有自动撒粉装置,面片经切刀切割后,自动输送成卷。
 - 2、整机采用优质不锈钢材料,易于清洗,美观大方。符合国家卫生标准。
 - 3、电气安全符合国家标准
- 1、Automatic powder spray device, automatic rolling up after cutting.
 - 2、Whole machine is made of super stainless steel material,easy to clean, conform to hygiene standard.
 - 3、Electrical appliances conform to national standard.



MY-440/540

compound wrapper producer

复合轧延机系列

MY440/540复合轧延机，本机为配套饺子机(适合于目前国内仿韩、仿日的还有国内凯星饺子机)使用的大型面带轧制设备。

轧延机采用单机驱动、变频控制、联机调整，为实现新产品的研发和提高产品的品质提供了更为灵活的手段，更容易实现自动化控制，方便操作。

特种材料：由于压延辊的设计与制造采用了特殊的工艺，压延辊采用特种不锈钢，耐腐蚀性强，可长期维持压延辊表面加工精度。使和面加水率即使达到50%以上时也不会产生粘辊现象。解决了多加水面带粘辊的问题。（国内多采用合金与铸铁材质，表面喷涂特氟龙，导致使用一段时间后出现生锈现象）

单机变频驱动、自动面带张紧控制：每一道辊都采用单机驱动，变频控制，通过测距传感器，实现多辊连动。这样设计可简化操作，保证压延比满足工艺要求，加工出质量稳定的面带。（国内设备采用的是多辊单机集中驱动，此种配置不易实行整套设备联机自动控制）

可根据不同饺子机要求轧制不同规格厚度及宽度的面带，面带经分切后自动打卷，操作简单，安全，可靠。该机与常规压面设备的不同在于整机采用优质不锈钢材料制造，并采用多道轧延，具体轧辊对数可根据客户实际需求定制。本机为速冻米面制品专业设计，，轧辊间隙单头调节，调节手轮附有刻度表，精确度高。

Rolling machine’ s single motor activated, frequency converted, combined adjustment provide multiple choices on new products development and improvement with automatic control and easy operation.

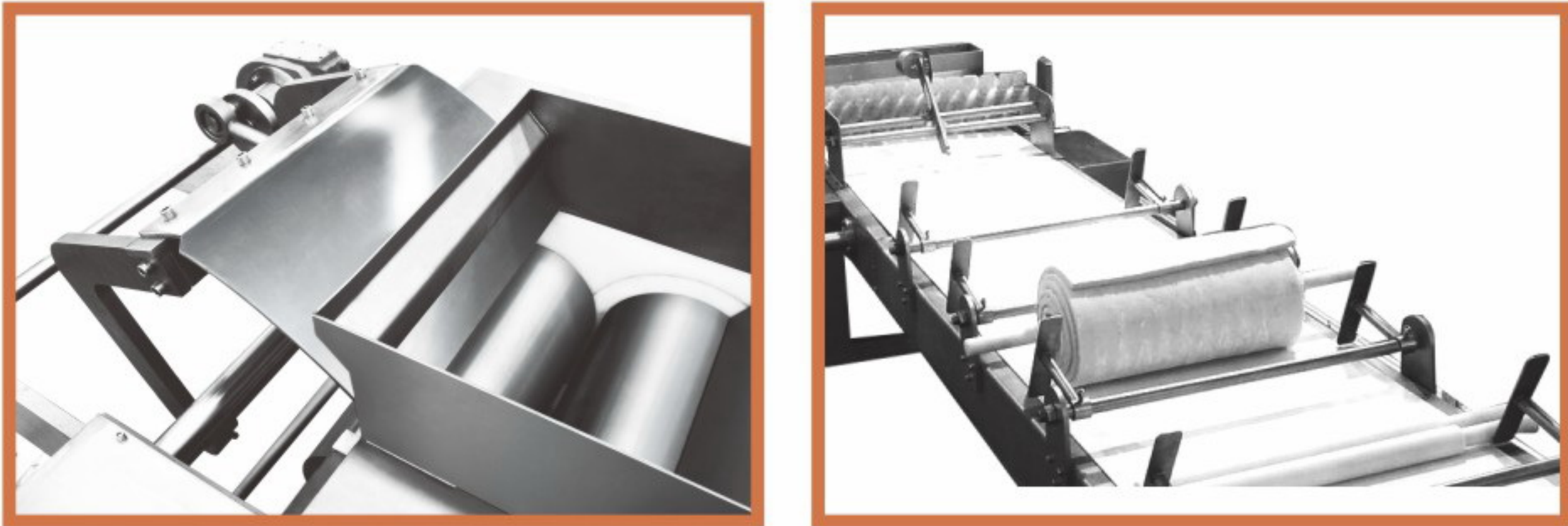
Particular material: Because of the special processes adopted, rollers have to be made by particular stainless steel with strong corrosion resistance for durable surface precision, thus even 50% water addition won’ t cause sticking issues.

Separated frequency converted control, automatic dough tightness control: each roller is separately driven with frequency converter, using ranging sensor to realize rollers’ interactions. In this way, operations get easier and rolling proportion can meet the process standards to produce high-quality dough belt steadily.

The machine can roll different dough belt according to dumpling machine’ s needs. Dough is rolled after cutting automatically, easy, safe and steady. What makes the machine different from ordinary ones is, it is made by high-quality stainless steel with many rollers, the roller amount can be customized. This machine was designed especially for frozen rice & flour industry. Roller gap can be changed thoroughly by simply move the button on one side. Adjustment wheel is marked with scales for high precision.

型号 (Model)	总功率 (KW)	粗压部分 (KW)	精压分切部分 (KW)	传送部分 (KW)	调速形式	生产速度 (m/min)	本机重量 (Kg)	外形尺寸 长x宽x高 (mm)
MY-440 型	8.5	4	3	1.5	无级调速	0 ~ 17	4500	11200 × 1070 × 1330
MY-540 型	8.5	4	3	1.5	无级调速	0 ~ 17	5000	12200 × 1170 × 1330

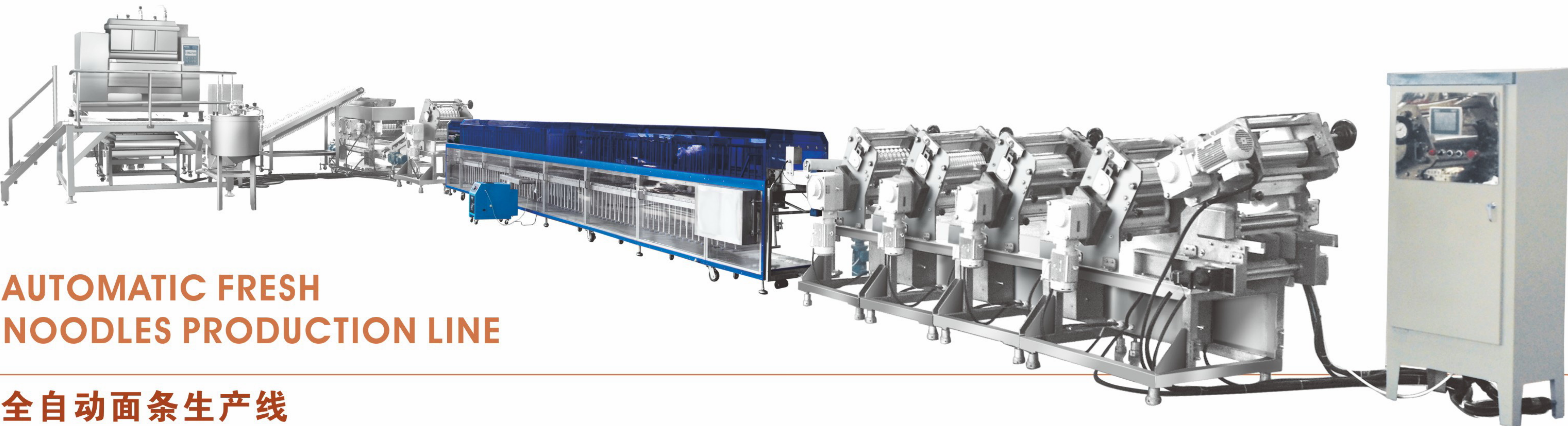
Model	Total power (Kw)	Part of the crude pressure (Kw)	Part of the refined pressure and cutting (Kw)	Transmission part (Kw)	Form of regulate the speed	Production speed (m/min)	Weight of the machine (Kg)	Dimension of the formal appearance (mm) Length x width x height
MY-440	8.5	4	3	1.5	Stepless speed regulation	0 ~ 17	4500	11200 × 1070 × 1330
MY-540	8.5	4	3	1.5	Stepless speed regulation	0 ~ 17	5000	12200 × 1170 × 1330



MY-440 型复合轧延机



- 1、本机适合轧制不同规格厚度的面带，并经分切后自动输送成卷，与饺子成型机配套使用。
 - 2、MY440型复合轧延机面带总宽440mm，厚度为4-10mm可调，分切为两道，每道宽220mm的面带。
 - 3、MY560型复合轧延机面带总宽560mm，厚度为4-10mm可调，分切为六道，每道宽93.3mm的面带。
1. This machine is suitable to pressing and producing the wrappers with different dimension and thickness, after cutting, automatically transmits them into the lines, able to assist to use with the dumpling shaping machine.
 2. MY440 type compound wrapper producer has total width of 440mm and thickness of 4-10mm able to regulate, it can cut into two rows while each row has the wrappers with width of 220mm.
 3. MY560 type compound wrapper producer has the wrapper row with total width of 560mm and thickness of 4-10mm able to regulate, able to cut into 6 rows while each row has the wrappers with width of 93.3mm.



AUTOMATIC FRESH NOODLES PRODUCTION LINE

全自动面条生产线

全自动面条生产线是由真空和面机，自动调速醒面熟化机，复合轧延机，分组式自动调速轧面机，自动醒发箱，自动煮面釜等组成。切面刀具特殊设计，分切、分份变频调速，具有蒸煮、冷却、风淋等功能。面条专用真空和面机和面，面和水充分结合，经醒面，熟化后使面筋网络快速形成，使面条富有弹性，口感爽滑，有咬劲。经五道横向波纹辊使面带仿人工横向轧面，面带自然延伸，特殊切刀切面，使面条达到更加理想的效果。合理的匹配蒸煮、冷却、风淋等功能使冷冻熟面保质期长，口感光滑有弹性。本机是生产冷冻熟面，半干面，乌冬面等面制品的理想设备。目前冷冻熟面，鲜湿面、半干面，乌冬面等是食品行业最具发展潜力的一个产业。

全自动面条生产线全部采用优质不锈钢材料，易于清洗，美观大方，符合国家食品卫生要求。

汉普面机系列中的全自动生产线依托真空和面系统，自动轧延系统，面带醒发系统，自动切条分份系统，从原料到成品全程自动化运行。
原料遵循先进先出的原则，借助最先进的集成操作系统，生产过程中无人员接触，各工艺段数据控制，保证优秀品质前提下的产品标准化。

Helper noodle machine series from material to product automatic noodle production line is consist of vacuum dough mixer,automatic wrapper ,waking series,automatic cutting and portioning system. System abide by first-in first-out principle,with the help of integrated operation system,no people touch,data contral ,keep the product standardizing of excellent product.

型 号	功 率(Kw)	轧辊宽度(mm)	产 能(Kg)	外形尺寸 长x宽x高 (m)
M-270	6	270mm	200Kg/h	(3.9) X (1.1) X (1.5)
M-440	35~37	440mm	600Kg/h	(12~25) X (2.5~6) X (2~3.5)
M-800	47~50	800mm	1200Kg/h	(14~29) X (3.5~8) X (2.5~4)

Model	Power(kw)	Width Of Roller (mm)	Productivity(kg)	Dimension (m)
M-270	6	270mm	200Kg/h	(3.9) X (1.1) X (1.5)
M-440	35~37	440mm	600Kg/h	(12~25) X (2.5~6) X (2~3.5)
M-800	47~50	800mm	1200Kg/h	(14~29) X (3.5~8) X (2.5~4)



肉、菜馅料加工设备
Meat,vegetable
Processing Equipment

QPJR-250

slicing and grinding machine

冻肉切片绞肉机（一体机）

本机由提升机，切片机，绞肉机三种机型组合而成，可将标准肉块一次性绞制成肉馅。该机由于自带提升设备，大大节省劳动力，单人即可操作，适合肉处理需求大的工厂使用。

The machine consists of lift, slicer and grinder, which can grind standard meat blocks into grains in one procedure. Because of the automatic lift, labor can be greatly saved. Solo operation is working. Thus it's a proper choice for large demands factories.



型号 (Model)	生产能力(T/H) Productivity	电机总功率(kw) Power	原料体积 (mm) Meat Dimension	原料重量(kg) Meat Weight	冻肉温度 Meat temperature	重量(kg) Weight	外形尺寸(mm) Dimension
QPJR-250	冻肉：3000Kg/h 鲜肉：8000Kg/h	46	≤650 × 450 × 180	≤ 40kg	-10℃≤T ≤ 0℃	3000	2750 × 1325 × 2700



QK-2000

frozen meat cutting machine

冻肉切块机



本机用于直接切割未经解冻的标准肉块，是肉加工过程中必不可少的设备。该机性能稳定，操作安全，生产效率高，整机采用优质不锈钢制造，刀片采用优质合金钢制造，切割效果稳定，适用于多种肉类模块的切断，分割，由于生产过程中肉块无需解冻，大大降低了用户生产过程中缓化时间，提高生产效率。

Frozen meat cutting machine. This machine is used to cut meat without thawing meat, it's essential equipment for meat processing. Stable machine performance, safe operation, high production efficiency, the machine uses high-quality stainless steel, alloy steel blades made of high quality, stable cutting performance, cut meat for a variety of modules, split, due to the production process without having to thaw meat, greatly reducing the user ease of the production process time and increase productivity.

型号 (Model)	刀架往复次数 (r / min)	料道宽度 (mm)	横刀形程 (mm)	输出功率 (kw)	生产量 (T/h)	机器重量 (kg)	外形尺寸 长x宽x高(mm)
QK-2000	41	460/500	200	5.5	5	600	1255 × 720 × 1420

Model	The shuttle times of the blades (r / min)	Width of the material track (mm)	Course of the horizontal cutter (mm)	Output power (mm)	Productivity (T/h)	Weight of the machine (kg)	Dimension of the formal appearance (mm) Length x width x height
QK-2000	41	460/500	200	5.5	5	600	1255 × 720 × 1420

- 1、该机具有噪音小、使用安全、生产效率高、故障率低、外观大方等优点。

2、本机机架外壳及所有和肉料接触部位，全部采用优质 304 不锈钢制造，对食品无污染。

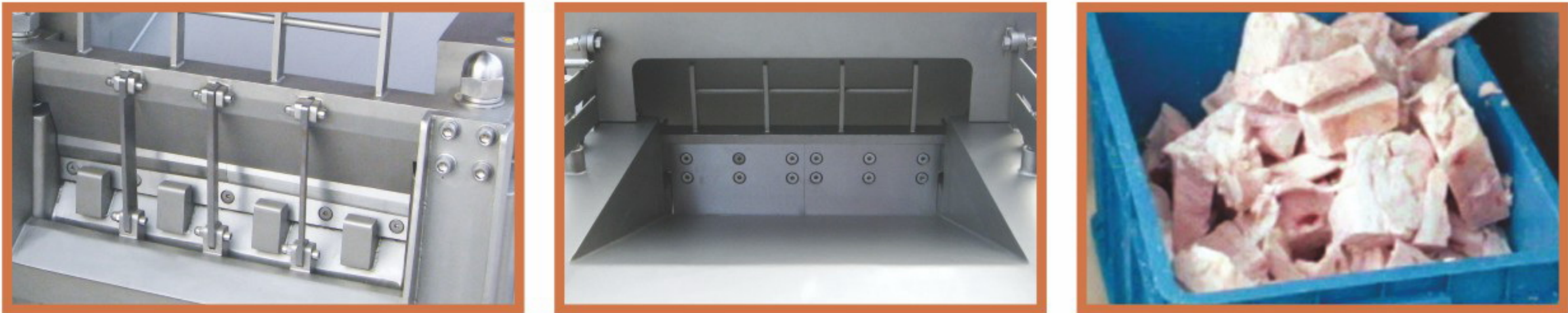
1. This machine has many advantages such as the small noise, safe use, high productive effects and low failure rate etc.

2. The external crust of the machine bracket and all the parts contact with the meat adopt all the 304 stainless steel material to manufacture, so it has no pollution to the foods.
- 3、刀片采用优质合金钢制造，刀刃锋利、可靠耐用。

4、本机具有急停按钮，操作安全可靠。

3. The blade adopts the alloy steel of high quality to manufacture, the edge is sharp and durable and reliable.

4. This machine has the button of urgent stoppage with the safe and reliable operation.



QK-2000 冻肉切块机

QK/P600C

Frozen Meat Slicer/Cutter

冻肉切块/切片机



该机是肉加工过程中的首选设备，它可将未解冻的5-40kg的冻肉直接切成块或片状，操作简单，安全，噪音低，振动小，生产效率高。本机机架外壳全部采用不锈钢制造，刀片采用优质合金钢制造，切削效果稳定。该机带自动上料功能，上料气缸垂直后置，与肉料滑道分离，保证冻肉不受污染。

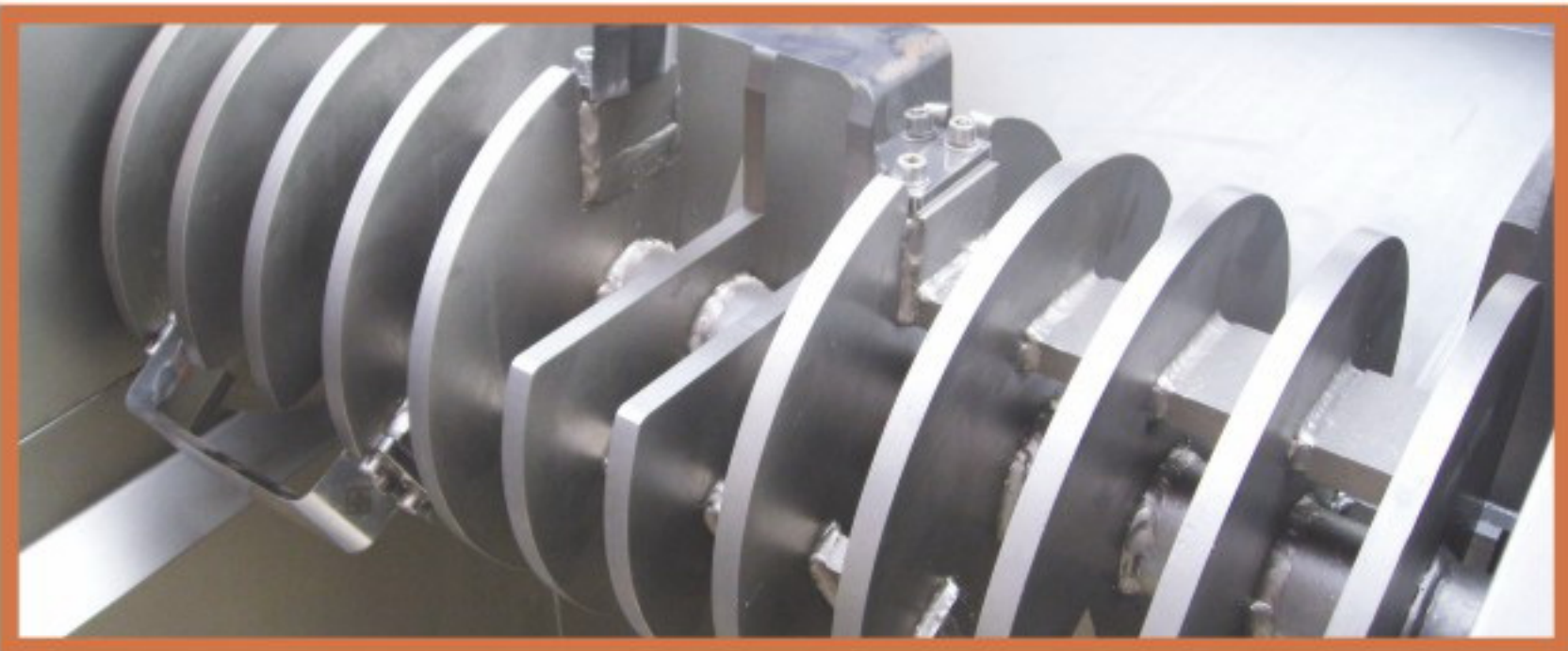
This machine is used to cut meat without thawing meat, it's essential equipment for meat processing. Stable machine performance, safe operation, high production efficiency, the machine uses high-quality stainless steel, alloy steel blades made of high quality, stable cutting performance, cut meat for a variety of modules, split, due to the production process without having to thaw meat, greatly reducing the user ease of the production process time and increase productivity.



QK/P600C 冻肉切块/切片机

型号 Model	料道宽度(mm) Width of the material track	料道高度 (mm) Height of the material track	功率(kw) Power	气缸行程 (mm) Operation course of the gas pot	工作压力(kg/cm²) Pressure of operation	机器重量(kg) Weight of the machine
QK/P-600C	540	200	7.5	420	4-5	600

外形尺寸 长x宽x高(mm) Dimension of the formal appearance Length x width x height	原料重量(kg) Weight of the frozen meat	原料体积(mm) Measurement of the frozen meat	切片厚度(mm) Thickness of finished blocks	生产能力 (kg/hour) productivity
1750 × 1000 × 1500	≤40	≤650 × 500 × 180	5, 10, 20, 30, 四种	3000-4000



JR-D120/140/160/250

frozen meat grinder series

冻肉绞肉机系列

冻肉绞肉机是食品加工中的必备设备，采用德国技术，具备最优越的性能，食品级优质 SUS304 不锈钢制造。它可将未解冻-18℃ 以下冻肉直接进行绞切，制成规格不同的肉粒，不损害肌肉纤维组织，肉料升温小，利于产品保鲜，延长货架期，为斩拌或搅拌做好前期准备工作。整机采用不锈钢材料制造，适用于冻肉、速冻油、芝麻、花生、各种冻状物等。整机外形美观整洁、操作简单、效率高。由于在无须解冻的情况下工作,更好地保持了肉的营养及肉的鲜味。本机料道与料斗连为一体，光亮平整、易于清洗、符合食品卫生要求。绞龙轴导程合理、入料口大、进料通畅、生产效率高。

The frozen meat chopper is the necessary equipment of the foods processing, it adopts the German technology with the excellent capacities, adopting the SUS304 stainless steel with the food-class excellent quality to manufacture, it can directly chop the frozen meat of un-thawing below-18℃, and make into the grains with different dimensions, no spoiling to the flesh fiber organization, the temperature of the meat material rises a little, which is advantageous to the product freshness conservation and the time of conserving the shelf life, all these are the preparation before the cutting and mixing. The total machine adopts the stainless steel material to manufacture, suitable for the frozen meat, deepfreezed oil, gingeli, earthnut and various kinds of the frozen materials etc. The total machine has the good-looking and tidy appearance with the simple operation and high efficiency. Due to the works under the situation of un-necessity of thawing, it can better conserve the nutrition of the meat and the fresh taste of the meat. This machine has the combined material track and hopper, the part of the meat chopping and the external packing adopt all the stainless steel of nice quality to manufacture, it is bright and tidy, easy to wash, meeting the requirements of the food sanitation. The chopping axis has the proper chopping course with big mouth of entering the material, while the material can add smoothly, with high production effects.



型号 (Model)	产量 (T/h)	功率 (KW)	电源 (V ; HZ)	绞龙转速 (r/min)	机器重量 (Kg)	外形尺寸 长x宽x高 (mm)
JR-D120	1.0-1.5	7.5	380;50	245	300	950x550x1050
JR-D140	2.5-3.0	15.8	380;50	170/260	1000	1185x1040x1450
JR-D160	3-4	15	380;50	136	1200	1600x1080x1460
JR-D250	3-5	37	380;50	150	1800	1813x1070x1585

Model	Productivity (T/h)	Power (KW)	Power supply (V ; HZ)	Rotation speed of the lined parts (r/min)	Weight of the machine (Kg)	Dimension of the formal appearance (mm) Length x width x height
JR-D120	1.0-1.5	7.5	380;50	245	300	950x550x1050
JR-D140	2.5-3.0	15.8	380;50	170/260	1000	1185x1040x1450
JR-D160	3-4	15	380;50	136	1200	1600x1080x1460
JR-D250	3-5	37	380;50	150	1800	1813x1070x1585



JR-D120 冻肉绞肉机



JR-D140 冻肉绞肉机



JR-D250 冻肉绞肉机

ZB-40/80/125/200/330

bowl cutter series

斩拌机系列

斩拌机是利用高速旋转的斩刀将肉、蔬菜、香菇、木耳、葱、姜等物料斩切成不同大小的颗粒。我公司生产的斩拌机刀速、锅速、斩刀与转锅的间隙达到最合理的组合，使斩切产品颗粒更均匀。转锅后盖带防漏胶条，斩料和清洗过程中不向锅外漏料。刀轴采用两道密封，保护轴承不被锈蚀，延长轴承的使用寿命，防止油污进入锅内，保持刀轴旋转部位良好的润滑使传动平稳，密封件易于更换。刀尖与斩锅的间隙小于2mm。

The cutting machine utilized the cutter rotating with high speed to cut the meat, vegetable, fragrant mushroom, agarics, shallot and ginger etc into the grains with different sizes. The cutting machine produced by our company has the most suitable combination of the cutting speed, pot speed and the distance between the cutter and rotating pot, all these make the cut grains more equal. The back cover of the rotating pot has the rubber bar to prevent the leak, so the material won't leak out during the period of cutting and washing. The axis of cutter has two seals to protect the axletree from being eroded, which can extend the life of the axletree and prevent the drain dropping into the pot and keep the nice lubrication of the rotation place and keep the transmission stable. The seal parts are easy to replace. The distance of the cutter's point and the cutting pot is less than 2mm.

型号 (Model)	生产能力(kg) Productivity	容积(L) Volume	功率(kw) Power	斩刀数量(把) Knife quantity	转锅转速(r/min) Bowl speed	出料器转速 (rpm)(r/min) Unloader	斩刀速度(r/min) Knife	重量(kg) Weight	外形尺寸(mm) Dimension
ZB-40	25	40	4.75	3	12/24	/	1450/2890	500	1020X840X1130
ZB-80	70-75	80	11	6	7/11	88	750/1500/3000	1300	1900X1500X1500
ZB-125 II	100-110	125	33.2	6	7/11	88	300/1500/3000/4500	2000	2100X1420X1600
ZB-200	170-180	200	54	6	7.5/10/15	82	200/1850/3700	3500	2950X2400X1950
ZB-200 (真空 Vacuum)	170-180	200	84	6	7.5/10/15	变频调速	240/2050/4100	4800	3100X2420X2300
ZB-330	270-310	330	100	6	6/12	无级调速	250/1000/3600	5000	3855X2900X2100



- 1、本机以不锈钢为原料制作，结构紧凑、美观、易清洗。
- 2、主要部件采用加工中心加工，确保加工精确度。
- 3、防水及人性化设计，操作简单控制面板达IP65安全。
- 4、刀刃锋利耐用、高速运行平稳，料斩拌、乳化效果好。
- 5、选用进口轴承；电机符合欧标，抗过载能力强。

- 1、This machine is manufactured with the material of the stainless steel, the structure is tense, and it is good-looking and easy to wash.
- 2、The main parts adopt the processing center to manufacture so as to guarantee the precision of the processing.
- 3、Water prevention and human-oriented design, while the operation is simple, the control board can reach IP65 security.
- 4、The edge of the cutter is sharp and bearing to use, stable when operating with high speed, the material is cut and the emulsification effect is nice.
- 5、It adopts the imported axletree, while the motor meets the European standard with strong ability of overload resistance.



ZKB-200 真空斩拌机



DRQD-500 frozen meat dicer

冻肉切丁机

- 1、本机为国内最新型的肉粒切割机，采用最新切割原理生产微型肉粒。
- 2、本机在切粒时原料肉保持在低温状态，不伤肉质，不产生脂肪挤压分离现象，肉粒均匀干净。
- 3、该机广泛应用于食品加工厂切割小型肉粒，适用于肉制品如肠类产品，调料产品，火锅底料和面食产品如包子、水饺、烧卖、馄饨等各种产品中，可明显改善产品的质量和口味。
- 4、本机切割肉粒长度可调，可切方形肉粒，也可通过调节，切出条形肉粒。
- 5、本机自备空压系统，使用灵活方便。适合各类规模工厂使用。
- 6、本机出料门采用手动插销和气动锁双重保险，并设计有出料门开关切断切刀盘电源连锁保护开关。
- 7、本机设计有急停开关，保证操作使用安全。
- 8、切粒尺寸：5×5mm 6×6mm 7×7mm 8×8mm 10×10mm（其他切粒尺寸可根据客户要求定制，改变切粒尺寸需更换圆盘刀组）。

- 1、DRQD-500 is the newest model machine for frozen meat cubes production, adopting latest and advanced principle of cutting.
- 2、Low temperature keeps well during meat cubes' processing, no damage to meat quality, no fat extrusion and separation occur .
- 3、The machine is widely used for frozen meat cubes production by food plants, suitable for meat products such as sausages, seasonings products, hot pot meatballs products, steamed stuffed buns, dumplings, steamed pork dumplings, wontons etc. quality and taste can be greatly improved.
- 4、Length of the cubes can be adjusted according to requirements to produce diced cubes, strips meat.
- 5、Equipped with compressed air system, easy to operate.
- 6、Double insurance for discharge door including hand lock and air operated lock, disconnector designed for discharge door to ensure operator's safety.
- 7、Emergency stop button to ensure safe operation.
- 8、Size of cubes: 5×5mm 6×6mm 7×7mm 8×8mm 10×10mm (different size need different rolling knife assembly.)

型号	电 源	输出功率 (kw)	原料尺寸 (mm)	原料温度	生产率(Kg/h)	系统空气压力	重 量 (kg)	整机尺寸 (mm)
DRQD-500	380V ± 5%	10.4	≤180 × 100 × 550 mm	-5℃~ -8℃	800~1500kg/h	0.5~0.6MPa	1000	2083 × 1048 × 1467

(Model)	Power	Power (kw)	Raw Material Size (mm)	Raw Material Temperature	Output (Kg/h)	Working Air pressure	Weight (Kg)	Machine Size (mm)
DRQD-500	380V ± 5%	10.4	≤180 × 100 × 550 mm	-5℃~ -8℃	800~1500kg/h	0.5~0.6MPa	1000	2083 × 1048 × 1467



DRQD-500 冻肉切丁机

QD-01/QD-01II

dicer

切丁机

QD-01切丁机，操作简单，生产效率高，能够实现精确切“丁”、切“条”，目前切割肉丁规格为5mm、10mm两种，也可根据客户要求订做，是肉丁切割方面的首选设备。本机适用于温度在-5℃左右的缓化肉的切丁、切条，同时也能满足萝卜、土豆等块状蔬菜的切丁需求，是食品加工行业少有的一机多用设备。本机机架外壳全部采用不锈钢制造，对食品无污染。

Dicer QD-01 is a new equipment we Developed. Easy operate and high efficiency. It can manufacture small block such as (10x10x10mm and)and strip . this equipment can be manufactured as your special require. This type machine forzen meat as block and strip at -5℃. It also can cut radish, potato and so on. It is a good equipment in food processing industry. There are no pollution to the food as stainless steel structure.

型号	产能(kg/h)	功率(kw)	重量(kg)	切割槽尺寸 (mm)	切割栅尺寸 (mm)	外形尺寸 (mm)
QD-01	500~600	3	500	84×84×350	4,5,6,7,8,10,12,14,16,20,等	1480x800x1000
QD-01 II	700~900	3.7	700	120×120×550		1950×1000×1120



QD-01切丁机

JG2000/2500/3000

Sawing machine

锯骨机

- 1、整机采购304不锈钢，符合食品行业要求。
- 2、进口锯条，性能优良，锋利、持久。
- 3、无级调速，启动时S曲线加速，在启动时使用变频调速，锯条受力均匀，保证锯条寿命，锯条张力控制采用气弹簧拉紧，切割稳定，机身防水设计，防护等级IP65。
- 4、在停止时变频器输出反向制动电流，直线制动，2秒内停机，使用安全且提高效率；

型号	电压(V)	功率(kw)	工作台尺寸(mm)	工作台面高度(mm)	可切割宽度/高度(mm)	锯刃速度(m/s)	锯条规格	重量(kg)	外形尺寸(mm)
JG1200	380V	1.1KW	460×660	800	220/260	18	2087×16×0.56×4T	115Kg	720×560×1420
JG2500	380V	1.1KW	590×725	850	250/300	20	2428×16×0.56×4T	165Kg	785×666×1640
JG3000	380V	2.2KW	775×875	900	380/500	32	3430×16×0.56×4T	246Kg	930×1000×1980



HQS-800

Cutting machine

鲜肉切丝切片机

- 1、切片机采用SUS304不锈钢制成,此机能够缩短加工时间，提高产品效率。
- 2、刀辊可方便的拆下清洗；方便清洗结构紧凑，设计新颖，拆装方便，便于清洗。

型号	电压(V)三相 (可定制220V单相)	功率(Kw)	产量(Kg/h)	刀组数	切肉厚度(mm)	净重要求(mm)	外形尺寸(mm)
HQS-800	380V	1.5Kw	800Kg/h	2	3-15mm	120Kg	610 X 585 X 940





GR-200-3500

vacuum tumbler machine series

真空滚揉机系列

真空滚揉机是在真空状态下，利用物理冲击的原理，让肉在滚筒内上下翻动，相互撞击、摔打、达到按摩、腌渍作用，可以使肉均匀的吸收腌渍，提高肉的结着力及产品的弹性；本机具有肺呼吸功能，让产品在滚筒内做膨胀、缩小的往复运动，改善了肉组织的结构，提高了肉的弹性，增加了出品率。可以增强保水性，改善产品的内部结构。

新一代的全自动真空滚揉机除具有真空滚揉机的特点外，还具有电脑控制与变频技术的功能。使机器使用更安全，更方便，更加节能高效。整机采用不锈钢制造，结构紧凑，滚筒两端均采用旋压式封帽结构，最大的增加滚筒内的摔打空间，使滚揉产品的效果均匀，噪音小，性能可靠，操作简便，使用效率更高。

Taking advantage of the physical impact principle, the machine makes meat rolled and impacted in the roller under vacuum condition to be salted. The machine is able to make the meat salted evenly to increase meat adhesive force and elasticity, better the product taste and section effect, enhance production rate and water retention, and improve the internal structure of the product. In addition to the features above, the new generation automatic vacuum rolling machine has the function of computer control and variable frequency technique. New-updated remote control operating system makes the machine safer, more convenient, more energy-saving and more high-efficient. The stainless steel material, the compact structure, and rolling spinning closure cap structure on both sides enable the machine to have such advantages as evenly effect, little noise, reliable function, easy operation and high efficiency.

型号 (Model)	生产能力(kg) Productivity	容积(L) Volume	功率(kw) Power	滚揉转速(rpm) Roll speed	真空度(mpa) Vacuum degree	重量(kg) Weight	外形尺寸(mm) Dimension
GR-200	80-120	200	1.3	7	-0.08	450	900x1300x1400
GR-500	200-300	500	1.65	7	-0.08	600	1400x1150x1600
GR-1000	500-600	1000	2.6	7	-0.08	850	2000x1400x1700
GR-1600	800-1000	1600	5.2/6.2	7/7.5,11.2	-0.08	1250	2100x1500x2000
GR-2500	1250-1500	2500	8	7/10.5	-0.08	1600	2500x1800x2100
GR-2500I	1250-1500	2500	8	3-10.5 (可调)	-0.08	1700	2500x1800x2100
GR-3500	1800-2200	3500	9.5	7/11	-0.08	1800	3000x1600x2400



QDSL 气动上料机

pneumatic conveyors

气动上料机可配合滚揉机上料。
可减少人工工作量，提高工作效率。
Pneumatic conveyors can be used with rolling machine.
It helps reduce artificial workload and increase working rate.

型号 (Model)	功率 (KW) Power	提升能力 (kg) Lifting weight	提升高度 (mm) Lifting high	重量 (kg) Weight	外形尺寸 (mm) Dimension
QDSL	气源0.5-0.8Mpa Air source0.5-0.8Mpa	200	1164(可定制) 1164(Customizable)	120	1300x875x1400





ZN-50/74

saline injection machine series

盐水注射机系列

本机可将盐水及辅料配制的腌渍剂均匀的注射到肉块中，缩短了腌渍时间，大大提高了肉制品的口味及出品率。可根据工艺要求调节注射压力，腌渍剂均匀连续的注入肉中，达到最理想的注射效果。本机设计严谨，结构合理，操作简便，是肉制品加工过程中的理想设备。

Saline injection machine can evenly inject the brine and salt auxiliary materials into the meat blocks, which can shorten the pickling time and greatly raise the flavor and the producing rate of the meat products. The machine can be adjusted with stepping rate, stepping distance, platen gap and injection pressure according to the technological requirements. Then the brine and salt auxiliary materials can be injected into the meat evenly and continually to reach the optimal effects. With precise design, reasonable structure, easy operation, convenient rinse and demountable driving chains, the machine is ideal equipment for the meat products processing.

- 1、主动力传动采用蜗轮蜗杆减速机，可使传动平稳可靠寿命长。

2、本机各部件及盐水泵系统全部采用不锈钢材料制造，对食品没有污染，符合国家卫生标准。

3、本机设有自动保护装置，当注射针碰到硬物时注射针随之抬起，不受损坏，可带骨注射。

4、为使注射液和小肉块更加分离彻底，在水箱上部加设了过滤机构，能及时把小肉块排出注射液以外，有效的保证了注射针孔不被堵塞。传动链条可拆卸，清洗方便。
1. Driven by Worm wheel reducer, thus the average drive is reliable and the service life is long.

2. The components and the saline pump system are made of stainless steel, without pollution to foods and conform to national sanitation standard.

3. The machine has active-protection device, which can automatically lift when the injection needle contacts the hard thing, it can inject with bone.

4. In order to completely separate the injection solution and small meat block, a filter device are installed on the top of water box.

5. Besides expel small meat block, the device effectively ensures the unobstructed of needle hole.

型号 (Model)	生产能力 (Kg/hour) Productivity	功率 (KW) Power	注射率 (%/time) Inject rate	注射针头 (支) Needle	注射压力 (Mpa) Pressure	注射次数 (time/min) Inject speed	步进速度 (time/min) Step Distance	步进距离 (mm/time) Step distnace	注射厚度(mm) Inject thickness	重量 (kg) Weight	外形尺寸 (mm) Dimension
ZN-50	600-1200	3.4	30-50	50	0.4-0.7	15/55	/	30-60	30-110	500	2100×600×1716
ZN-74	1000-1500	3.4	30-50	74	0.4-0.7	15/55	/	30-60	30-140	680	2200×680×1900

MANUAL BRINE INJECTOR

手动盐水注射机

用于火腿、培根、咸猪手、牛排、禽类等类似产品滚揉前的注射盐水。主要供实验室、餐厅、及小型肉制品加工企业使用。手动注射，采用进口不锈钢盐水泵。随机配1-2把注射枪，针数5-10根。可根据客户要求选配搅拌器。

- 1.It is used in meat brine inject process (ham, bacon, fillet and poultry) before tumbling.

2.For Lab., Restaurant, and small meat food process plant. Manual inject

3.Use high quality imported pump, and attach the brine tank.

4.Equip 1 or2 guns with 5-10needls

型号 (Model)	注射压力 Injector Pressure	注射针数 Needles (Piece)	功率 (KW)Power	重量 (kg)Weight	外形尺寸 (mm)Dimension
SZS-10	0.4-0.7Mpa	10	1.18	60	700×400×755

ZN-74 盐水注射机



手动盐水注射机
Manual brine injector



盐水配制器 Brine maker

QD-02/02IV/02V dicer

切丁机

我公司QD-02切丁机吸取了国外同类产品的先进技术，结合我国的实际情况研制而成的，具有性能可靠、外形大方美观、生产效率高，价格低于国外同类产品的优点。该机结构设计合理，操作简单，生产效率高，能够实现精确切“丁、条、丝、片”。

本机目前切割胡萝卜、土豆、包菜、薯类、洋葱、苹果、青红椒和零下2℃左右的草莓、桃、梨、菠萝等薯球根类物料切片型、条丝型，丁块形象产品，也可根据客户产品特点适用于部分肉类产品加工。是食品加工行业少有的一机多用设备。切丁刀可实现无极调速，无需换刀。

本机机架外壳全部采用不锈钢制造，对食品无污染。刀片采用优质合金钢制造，刀刃锋利，切丁可靠。

切料规格：

丁 形：3x3x3、4x4x4、5x5x5、6x6x6、8x8x8

丝条形：3x3x（1.6~11） 4x4x（1.6~11） 5x5x（1.6~11） 6x6x（1.6~11） 8x8x（1.6~11）

以及长19、25、30、40或自由长的丝条形，也可组合切厚12以内的所需方块。

QD-02 Dicer absorbs foreign advanced technology, with the characteristics of dependable performance, reasonable structure, high-efficiency, easy operating, good-looking appearance, more competitive price.

With the function of cutting carrot, potato, onion, apples green pepper, and frozen strawberry, peach, pear, pineapple into slice, strips, and cubes, etc. Also suitable for certain meat products processing, Multi-use of one machine in the food processing industry.

There are no pollution to the food as entire stainless steel structure. Knives made of superior alloy steel to ensure its sharpness.

Cubes specification:

Cubes: 3x3x3、3.5x3.5x3.5、4x4x4、5x5x5、6x6x6、8x8x8

Strips: 3x3x（1.6~11） 3.5x3.5x（1.6~11） 4x4x（1.6~11） 5x5x（1.6~11） 6x6x（1.6~11） 8x8x（1.6~11）

And with length of 19、25、30、40 etc. Strips shape with the 10cm thickness products.

型号 (Model)	输入功率 (kw) Power	生产能力 (kg/h) Productivity	重量(kg) Weight	外形尺寸(mm) Dimension
QD-02	3.75	800-4000	400	1440 × 860 × 1400
QD-02IV	4.15	1000-5000	500	1797 × 866 × 1415
QD-02V	4	1000-4000	400	1480 × 1320 × 1380



QD-02 切丁机



QD-02IV 切丁机



QD-02V 切丁机

VEGETABLE CONTINUOUS dehydration production line

蔬菜连续脱水生产线

蔬菜连续脱水生产线是我公司根据现在自动化标准化车间需求而研发生产的，其主要功能是根据生产需要将各种蔬菜进行连续脱水，节省劳动力，保证脱好水的蔬菜品质如一，对蔬菜外形无损伤。

此生产线由脱水前提升机、脱水机主机、脱水后提升机、电控箱四部分组成；与全自动洗菜机、蔬菜切丁机联机使用可实现全程自动化，达到蔬菜的清洗、切割、脱水流水线作业。

设备特点：整机采用优质304不锈钢，达到食品卫生标准并经久耐用；采用上部电机，避免了清洗时对电机的损坏。

设备采用人机操作界面，上料时间、脱水时间、出料时间及速度均可根据不同菜品随意调节，实现生产线的自动化生产。

设备清洗方便、快接、无卫生死角，避免无聊残存。

The production line of continuous dehydration of vegetables is developed and produced by our company according to the requirement of automation and standardization workshop.

Its main function is to dewatering all kinds of vegetables continuously according to the need of production, to save labor force, and to ensure the quality of vegetables with good water. No damage to vegetable appearance.

This production line is composed of four parts: before dehydration hoist, dehydrator main engine, dehydrated hoist, electric control box, with automatic vegetable washing machine, vegetable dicing machine on-line use can realize the whole process automation, achieve vegetable cleaning, cutting, Dehydration pipeline operation.

电源	功率(kw)	设备重量(kg)	脱水转速	脱水时间	外形尺寸 (mm)
380v,50hz	9.37	2800kg	0-960转/分	可调	7000 X 1420 X 2100



蔬菜连续脱水生产线

JB-60/400/650/1200/2000

double axis and double speed stuffing mixer

双轴双速拌馅机系列

双轴双速拌馅机是我公司专为饺子馅(包子馅)制品研制开发的拌馅设备。本机采用双轴椭圆比螺旋布置的扇形桨叶对物料进行径向搅拌，同时完成轴向回流，特别是在高速状态下使肉的胶原蛋白和水充分结合,是打出来的肉馅比较黏,把比普通的拌馅机能多打50%的水,低速使肉馅和各种菜得以充分混合，缩短拌馅时间,使菜颗粒不被破坏,使馅整体有菜的口感。本机常规型号采用双速控制方式，可根据客户的需求定制不同转速以及变频调速方式。整机采用优质不锈钢材料制造，适用于各类包馅制品加工企业 多品种小批量的生产。

Double axis and double speed stuffing mixer:Specially for stuffing,fan shaped paddle makes the horizontal mix to the material and vertical returns,especially to make the meat combination of collagen and water at high speed,which makes the stuffing more stick with 50% more water.It can mix meat and all kinds of dishes,which protects the dish particles.Native conventional model adopts double speed control mode, can be customized by the demand of clients.It’ s made of stainless steel,suitable to all kinds of stuffing processing enterprises.



型号 (Model)	料箱容积 (L)	搅拌速度 (r/min)	电功率 (kw)	机器重量 (kg)	外形尺寸 长x宽x高 (mm)
JB-60	60	75/37.5	0.75	180	1060X500X1220
JB-400	400	84/42	2.4 × 2	400	1400X900X1400
JB-650	650	84/42	4.5 × 2	700	1760X1130X1500
JB-1200	1200	84/42	7.5 × 2	1100	2160X1460X2000
JB-2000	2000	变频调速	9 × 2	3000	2270X1930X2150

Model	Capacity of the material box(L)	Mixing speed (r/min)	Power (kw)	Weight of the machine (kg)	Dimension of the formal appearance Length x width x height (mm)
JB-60	60	75/37.5	0.75	180	1060X500X1220
JB-400	400	84/42	2.4 × 2	400	1400X900X1400
JB-650	650	84/42	4.5 × 2	700	1760X1130X1500
JB-1200	1200	84/42	7.5 × 2	1100	2160X1460X2000
JB-2000	2000	frequency control	9 × 2	3000	2270X1930X2150



JB-650 双轴双速拌馅机

SXJ-35(I II)

automatic stuffing machine

自动上馅机

- 1、本机以不锈钢为原料制作，结构紧凑、美观、易清洗。

2、主要部件采用加工中心加工，确保加工精确度。

3、防水及人性化设计，操作简单控制面板达IP65安全。

4、自动上馅，速度快，节省人力，物力，是速冻厂家首选的上馅设备。
- 1、 This machine is manufactured with the material of the stainless steel, the structure is tense, and it is good-looking and easy to wash.

2、 The main parts adopt the processing center to manufacture so as to guarantee the precision of the processing.

3、 Water prevention and human-oriented design, while the operation is simple, the control board can reach IP65 security.

4、 Automatic stuffing machine is the best choice of the fast frozen food factory with high speed, saving labour and materials.

型号 Model	生产能力 (kg/min) Productivity	功率(kw) Power	电源(v/hz) Voltage	料箱容积 (L) Hopper Volume	重量 (kg) Weight	外形尺寸 长x宽x高 (mm) Dimension of the formal appearance Length x width x height
SXJ-35 I	35	3	380/50	350	200	1700 × 683 × 830
SXJ-35 II	50	4	380/50	550	300	1820 × 984 × 850

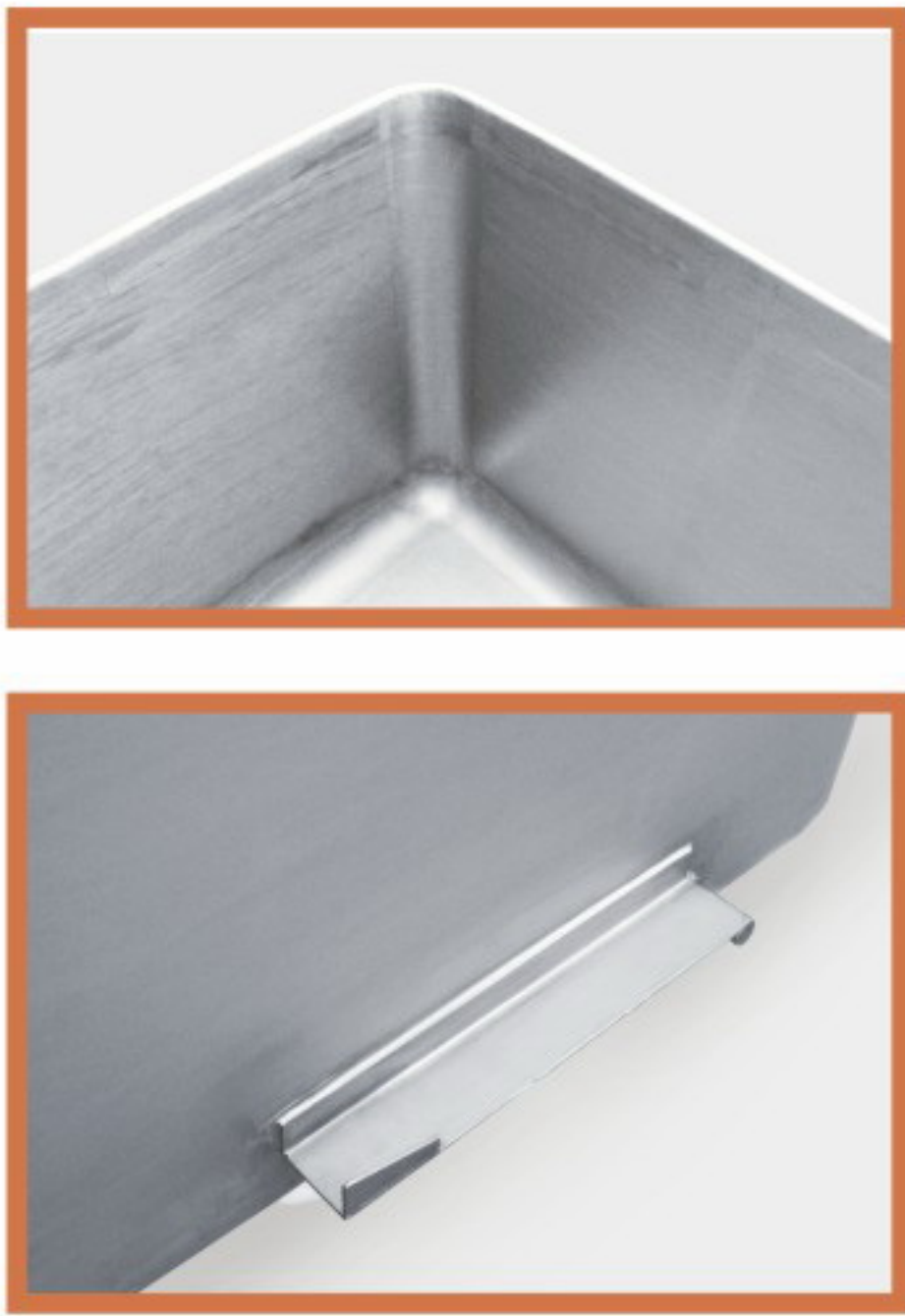


YC-200 standard material truck

标准料车

外形尺寸根据国际标准制造。
采用进口不锈钢板制造并进行表面处理，易于清洗，经济耐用。
可与提升机配套。
外形尺寸：长x宽x高 800x700x700 (mm)
容积：200升

The dimension of its formal appearance is manufactured according to the international standard.
It adopts the imported stainless steel board to manufacture and give the superficial treatment, easy to wash, economic and able to endure.
Able to cooperate with the lifter.
Dimension of the formal appearance Length x width x height (mm) : 800x700x700
Capacity:200 liters



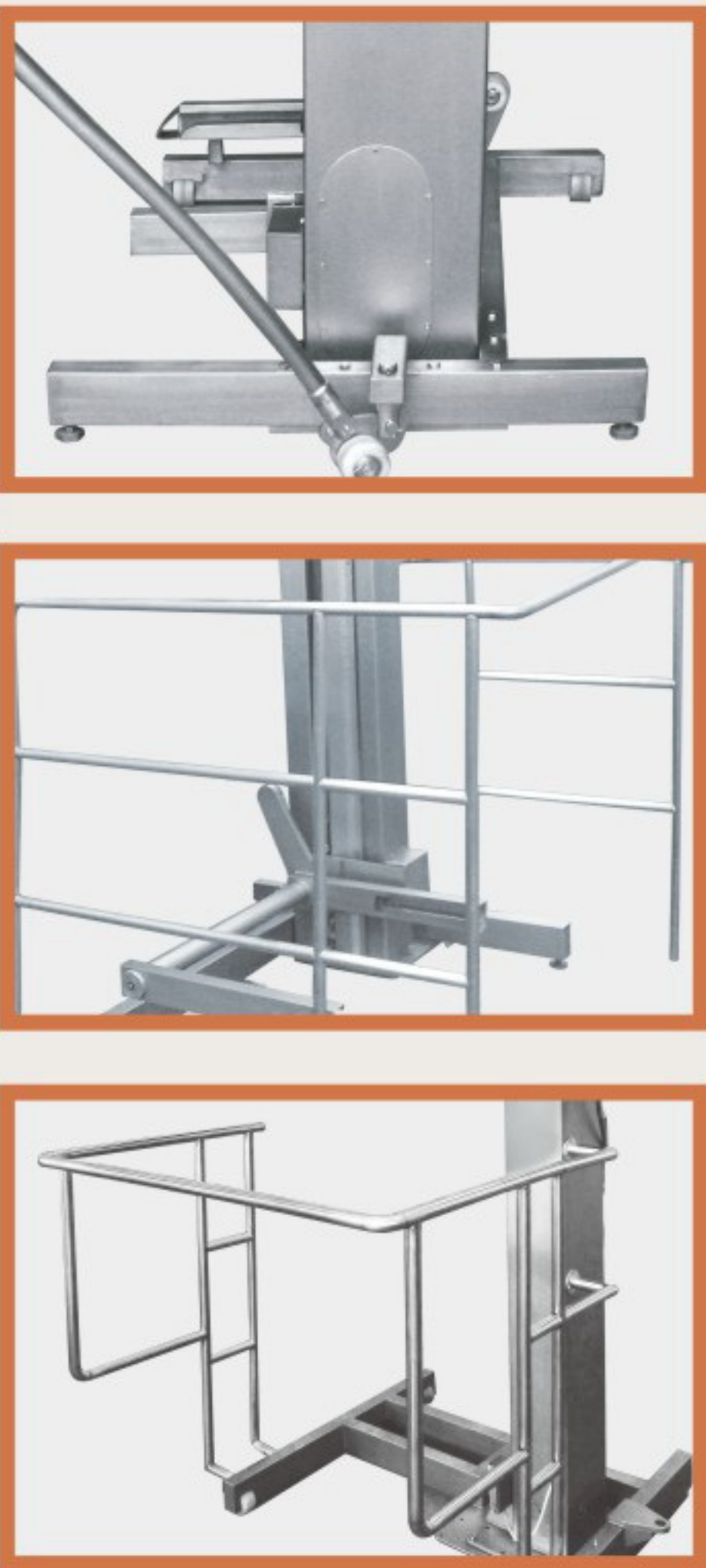
YT-200 lifter series

提升机系列

我公司生产的提升机分为移动式 and 固定式两种机型，汉普提升机是专为200L标准料车配套的提升设备，其功能是配套拌馅机将物料提升到一定高度后，倾倒至拌馅机里和别的设备的料斗中，以完成加料工作。该机采用全不锈钢材料制造，链条传动，便于清洗，美观耐用。移动式提升机设有移动架，可根据工作场地变化移动设备。

The lifters which our company produced have two types: moving and fixed. Han Pu lifter is specially for the 200L standard meat truck, its function it to lift the material to some height and pour into the hopper of the equipment so as to finish the material addition. This machine adopts full stainless steel material to manufacture, chain transmission, easy to wash, good-looking and able to endure. The moving lifter has the moving bracket, able to move the equipment according to the change of the operation places.

型号 (Model)	提升重量(kg) Lift weight	提升高度(m) Lift height	升降速度(m/min) Lift speed	功率(kw) Power	重量(kg) Weight	外形尺寸(mm) Dimension
YT-200	200	1.3-1.8可调	3	1.5KW	500	1220 × 1130 × 2700



YT-200 提升机

DGN-01 Vegetables Cutter

切菜机

- 1.将叶菜类：
芹菜、大白菜、高丽菜、菠菜、葱、大蒜、瓜类等长条状之物切成片、丝状，适合食品加工业者配合自动化生产线。

2.特性：
机台骨架均为SUS304不锈钢材质，经久耐用。出料口处有微动开关，操作安全。可切各种叶菜类。

1.Cut the green vegetables, such as celeries, cabbages, pickles, spinaches, onions, garlic guards and strip materials to threads or slices. Especially for food factories to assemble automatic lines.

2.Features:
Mainframe made by S304, more durable.
Micro switch at discharging port for safe operation.
Suitable for all kinds of leaves vegetables.

型号 (Model)	机器尺寸(mm) Dimension	切割长度 Cutting length	机器重量 Weight	产量 Productivity	电源(V) Power	马力 Horse Power
DGN-01	750X500X1000mm	1-60mm	90Kg	500-800kg/HR	220V 单相	1/2HP+1/2HP
DGN-II	1000X800X1200mm	2-60mm	130Kg	800-1500kg/HR	220V 单相	3HP



Manual U-shape clipping machine

U型手动打卡机

肠衣折径(mm) Casing	卡扣规格(mm) Clip model	重量(kg) N.W	外形尺寸(mm) Dimension
35-200	501、502 503、506	15	400x200x670

Flat diameter of casing available:35mm to 200mm.
U shape clip available: 501,502,503 and 506
Dimensions(mm):LxWxH=400x200x670



Clients

部分合作客户



注：排名不分先后