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山东盛康盛世-致力于食品企业的智能无人化革命!

SHANDONG SHENGKANGSHENGSHI INTELLIGENT EQUIPMENT MACHINERY CO.,LTD.

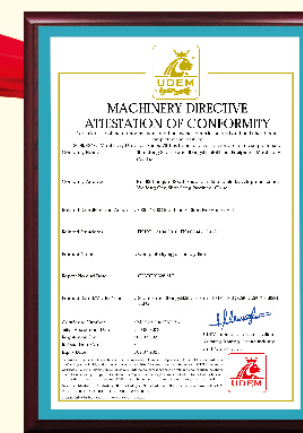




盛康智造·
引领未来



盛康智造



Professional Quality
Trustworthy
专业品质 值得信赖

盛康人在成长的过程中同时也塑造了自己的企业精神、发展思路、
制订了企业的发展目标，营造了良好的企业环境。
企业精神：敬业、求实、开拓、奋进



山东盛康盛世智能装备机械有限公司专业致力于食品、药品、果蔬、牧草类产品加工制作设备。主要产品有高温油炸机(油炸流水线)、低温真空油炸机, 解冻卤煮漂烫设备, 预制菜加工设备, 薯条(薯片)加工流水线, 玉米加工设备, 巴氏杀菌冷却风干流水线设备, 果蔬、牧草烘干设备等。公司致力于产品的改进和研发, 以市场为依托, 根据市场需求及时的改进和开发出了符合客户要求的产品。

公司汇聚并培养了一大批锐意创新、开拓进取、技术过硬的优秀科研和管理人才, 造就了一支团结文明、严谨的员工队伍。为适应企业发展和市场竞争的需要, 公司建成了现代化的生产基地和销售网络, 为各地用户提供方便、周到的服务。

互利共赢是我们生存的基础, 科技创新是我们发展的灵魂。公司恪守“技术为先、诚信为本、服务至上”的经营理念, 始终坚持以品质打造品牌, 以服务提升品牌。

众志成城、奋斗不止、与时俱进、灵活创新, 盛康人正以不畏艰辛的敬业精神迈进。

Shandong Shengkang Shengshi Intelligent Equipment Machinery Co., Ltd. specializes in the deep processing and manufacturing equipment for food, medicine, fruits, vegetables, and pasture products. The main products include high-temperature frying machines (frying lines), low-temperature vacuum frying machines, thawing and blanching equipment, prepared vegetable processing equipment, French fries (potato chips) processing lines, corn processing equipment, and pasteurization, cooling and air-drying lines. Equipment, fruit, vegetable, pasture drying equipment, etc. The company is committed to product improvement and research and development, relying on the market, and timely improvement and development of products that meet customer requirements based on market demand.

The company has gathered and cultivated a large number of outstanding scientific research and management talents who are determined to innovate, enterprising and technologically advanced, creating a united, civilized and rigorous workforce. In order to meet the needs of enterprise development and market competition, the company has built a modern production base and sales network to provide convenient and thoughtful services to users everywhere.

Mutual benefit and win-win are the basis of our survival, and technological innovation is the soul of our development. The company adheres to the business philosophy of "technology first, integrity-based, service first", and always insists on building a brand with quality and enhancing the brand with service.

With united will, constant struggle, advancing with the times, and being flexible and innovative, Shengkang people are moving forward with a professional spirit that is not afraid of hardships.



INTELLIGENT AUTOMATION 智造实力

专业配置/品质保障

Professional configuration/quality assurance

盛康盛世智能装备以科学技术为第一生产力, 追求创新发展, 技术不断革新, 实现不断发展。以核心竞争力赢得客户满意度, 占据更大市场空间。盛康盛世拥有国内先进食品装备技术与工艺, 联合行业相关科研机构, 在自动化食品工业装备领域有着独到、系统的研究, 运用高精尖设备对传统技术进行创新改革, 取得了突破性发展。

智能无人化食品机械引领者!

FOOD MACHINERY
INTELLIGENT LEADER!

SHENGKANG

CONTINUOUS FRYING PRODUCTION LINE 调理品油炸流水线

01

设备介绍

EQUIPMENT INTRODUCTION

- 油炸流水线为304不锈钢制作
- 网带采用变频无级调速
- 油炸时间可调
- 设有自动起吊系统、自动排渣系统、动态循环系统、自动滤油系统。
- 该设备内部设有高效导热度装置，能源利用效率高。

- The frying line is made of 304 stainless steel.
- The mesh belt adopts variable frequency stepless speed regulation and the frying time is adjustable.
- It is equipped with an automatic lifting system.
- Automatic slag discharge system, dynamic circulation system, automatic oil draining system.
- The equipment is equipped with a high-efficiency thermal conductivity device and has high energy utilization efficiency.

03

可用能源

ENERGY

- 电、电磁、天然气(外置换热、内置换热)、液化气、柴油、甲醇、环保燃料。
- Electricity, electromagnetic, natural gas (external replacement heat, internal replacement heat), liquefied gas, diesel, methanol, environmental fuel.

02

适用范围

SCOPE OF APPLICATION

- 面食类：麻花、江米条、沙琪玛、馒头、锅巴、面筋等。
- 坚果类：花生米、蚕豆、黄豆、青豆等。
- 肉食类：小酥肉、鱼块、牛肉粒、虎皮鸡爪、鸡块、丸子、炸鸡等
- 豆制品：豆干、豆泡、豆条、油皮等。
- 其他类：薯片、薯条、洋葱圈、鱿鱼圈，各种油炸类膨化食品等
- Pasta: Mahua, glutinous rice sticks, Shaqima, rice dumplings, crispy rice noodles, gluten, etc.
- Nuts: peanuts, broad beans, green beans, etc.
- Meats: small crispy meat, fish nuggets, beef jerky, tiger skin chicken feet, chicken nuggets, meatballs, fried chicken, etc.
- Soybean products: dried tofu, bean paste, bean sticks, oil skin, etc.
- Others: potato chips, French fries, onion rings, squid rings, various fried puffed foods, etc.



电、电磁加热型
ELECTRIC, ELECTROMAGNETIC HEATING TYPE



裹浆、裹粉油炸全套设备
COATING PULP, COATING POWDER COMPLETE SET OF DEEP-FRYING EQUIPMENT



外置燃气加热型
EXTERNAL GAS HEATED TYPE



压滤机
FILTER PRESS



油炸流水线
FRYING LINE

LARGE AND MEDIUM (ELECTRIC HEATING, GAS, COAL, ELECTROMAGNETIC, HEAT TRANSFER OIL) AUTOMATIC FRIED LINES

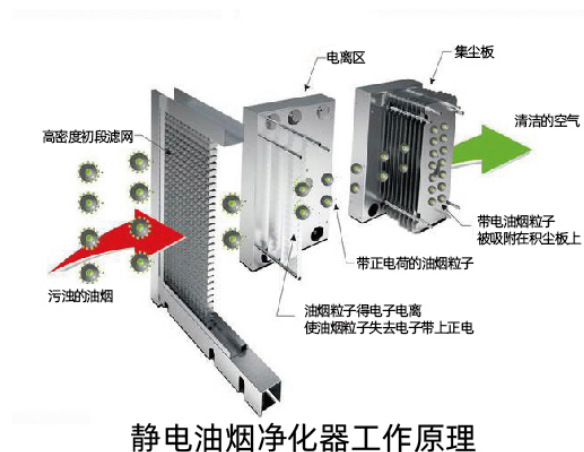
大中型(电加热、燃气、燃煤、电磁、导热油)
全自动油炸流水线



油烟净化系统
OIL FUME PURIFICATION SYSTEM



“油烟净化系统”可实现“零排放”



工艺流程图
Process flow diagram



可用能源: AVAILABLE ENERGY:

电、电磁、天然气(外置换热、内置换热)、液化气、柴油、甲醇、环保燃料。
Electricity, electromagnetic, natural gas (external replacement heat, internal replacement heat), liquefied gas, diesel, methanol, environmental fuel.



PUFFED FOOD FRYING LINE 膨化食品油炸流水线



可用能源：AVAILABLE ENERGY:

电、电磁、天然气(外置换热、内置换热)、液化气、柴油、甲醇、环保燃料。

Electricity, electromagnetic, natural gas (external replacement heat, internal replacement heat), liquefied gas, diesel, methanol, environmental fuel.



自动称重油炸线
AUTOMATIC WEIGHING FRIED LINE



FRIED FISH LINE 油炸鱼块流水线

可用能源：AVAILABLE ENERGY:

电、电磁、天然气(外置换热、内置换热)、液化气、柴油、甲醇、环保燃料。

Electricity, electromagnetic, natural gas (external replacement heat, internal replacement heat), liquefied gas, diesel, methanol, environmental fuel.



大型电加热油炸流水线
LARGE ELECTRIC HEATING FRYING LINE



外置燃气加热型
EXTERNAL GAS HEATED TYPE



POTATO CHIPS, FRENCH FRIES PRODUCTION LINE 薯片、薯条生产流水线

01 薯片工艺流程 POTATO CHIP PROCESS



02 薯条工艺流程 POTATO CHIP PROCESS



03 可用热源 ENERGY SOURCE

电、天然气(外置换热、内置换热)、液化石油气、柴油、甲醇、环保燃料等供油炸机加热使用。

Electricity, natural gas (external replacement heat, internal replacement heat), liquefied petroleum gas, diesel, methanol, environmental protection fuel, etc. are used for frying machine heating.

盛康盛世®
SHENGKANG



速冻 QUICK-FREEZE



OIL CURTAIN FRYING LINE

油幕式油炸流水线

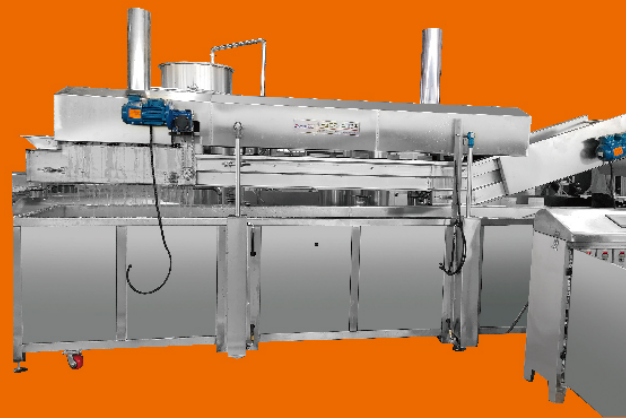
01

设备介绍

INTRODUCTION OF EQUIPMENT

- 适用于油炸花生、青豆、蚕豆等坚果类颗粒状产品。
- 油幕式油炸为非浸入式油炸，油炸食物通过多道油幕淋热油对其加热。油的使用量大大降低。
- 油炸过程中实现不间断过滤，避免了传统油炸过程中产生的残渣留在产品表面现象，提高产品的合格率，高达百分之九十九，产品产量大大提高。
- 在炸制过程中，引用动态滤油系统，随时清除废渣，保持炸油新鲜，全面解决了油渣残留致使油劣化的问题。

- Mainly used for fried peanuts, green beans, broad beans and other nut granular products.
- Oil curtain frying is non-immersion frying. Fried food is heated by pouring hot oil through multiple oil curtains. Oil usage is greatly reduced.
- Uninterrupted filtration is achieved during the frying process, which avoids the residue generated during the traditional frying process remaining on the surface of the product, improves the product qualification rate, up to 99%, and greatly increases product output.
- During the frying process, a dynamic oil filtering system is used to remove waste residue at any time and keep the frying oil fresh, which comprehensively solves the problem of oil deterioration caused by oil residue residue.



OIL CURTAIN FRYING LINE

悬挂式烧鸡(鸭)油炸流水线

01 设备介绍

INTRODUCTION OF EQUIPMENT

- 采用油水混合结构，自动分离烧鸡（鸭）在炸制过程中脱离的糖稀和水分，能自动过滤油炸炭化的细渣，无黑斑现象，提高烧鸡的成色。
- 设有变频调速、喷糖稀槽、沥油冷却槽、自动出筐结构、自动控温、自动排油烟等优点，保证烧鸡炸制时间和温度的一致。能有效提高产量，大大降低工人的劳动强度。
- It adopts an oil-water mixing structure to automatically separate the sugar dilution and moisture from the roasted chicken (duck) during the frying process, and can automatically filter the fine carbonized residue from frying without black spots, thereby improving the quality of the roasted chicken.
- It is equipped with the advantages of variable frequency speed regulation, sugar spraying tank, oil draining cooling tank, automatic basket discharge structure, automatic temperature control, automatic oil fume exhaust, etc. to ensure consistent frying time and temperature of roasted chicken. It can effectively increase output and greatly reduce workers' labor intensity.

02 工艺流程

THE PROCESS FLOW



主要技术参数 TECHNICAL PARAMETER

型号 Type	温度范围 Temperature range	生产能力 Production capacity	油槽及尺寸 Dimensions	能源 Energy
SKIJ-800	0-300℃	500-800只/小时	根据用户要求设计 Demande of the design make	电、煤炭、天然气、液化气、柴油、导热油炉
SKIJ-1200	0-300℃	1000-1200只/小时		
SKIJ-3000	0-300℃	1500-3000只/小时		

SOYBEAN PRODUCTS PROCESSING EQUIPMENT

豆制品加工设备

01

豆干豆条豆泡油炸流水线

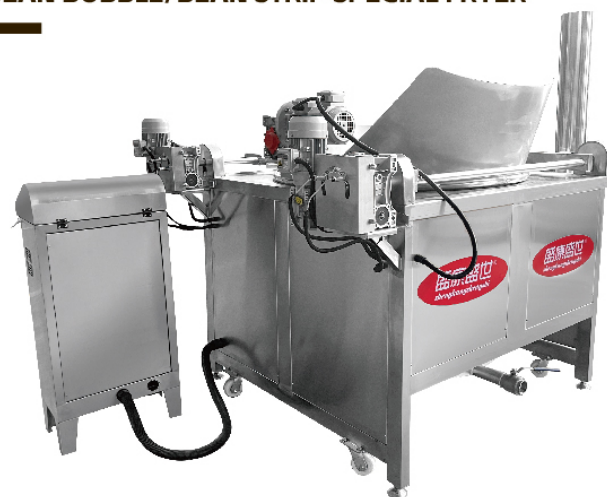
BEANS DRIED BEANS AND BEANS FRIED LINE



02

豆泡/豆条专用油炸机

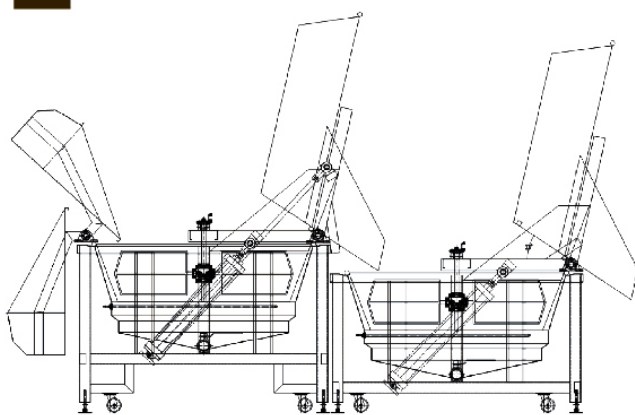
BEAN BUBBLE/BEAN STRIP SPECIAL FRYER



03

工艺流程

THE PROCESS FLOW



1号油炸机低温定型发泡 | 2号油炸锅高温油炸上色

04

真空包装杀菌后风干成套设备

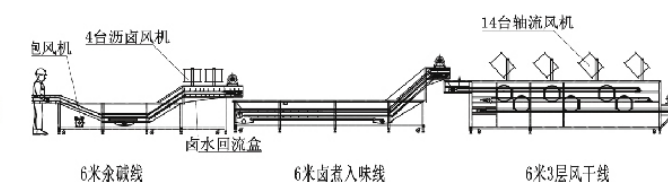
VACUUM PACKAGING STERILIZATION AFTER AIR DRYING COMPLETE EQUIPMENT



05

豆干氽碱卤煮风干成套设备

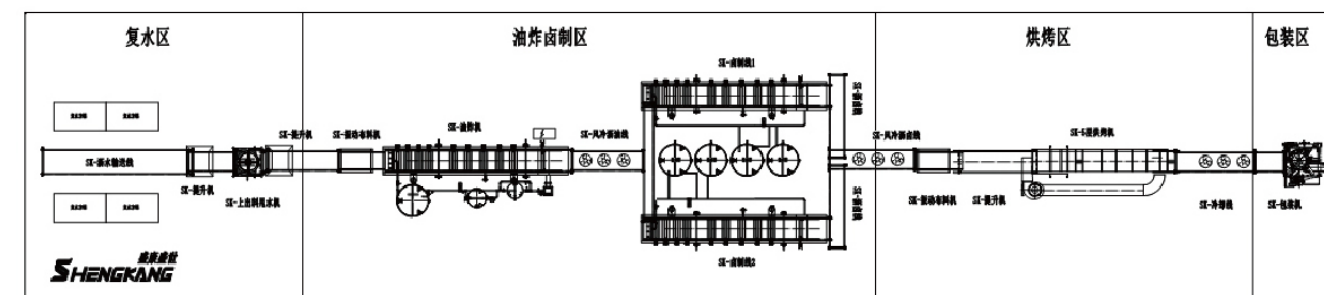
BEAN DRY BLANCHING ALKALINE BRINE COOKING AND AIR DRYING EQUIPMENT



06

素肉、拉丝蛋白加工成套流水线

VEGETARIAN MEAT, BRUSHED PROTEIN PROCESSING LINE



FRYING MACHINE SERIES

SK油炸单机系列

设备介绍

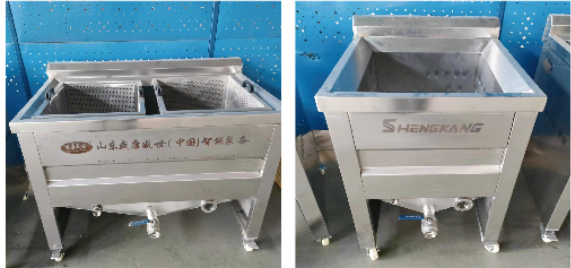
INTRODUCTION OF EQUIPMENT

- 整机采用SUS304不锈钢材料，工艺精湛、坚固耐用。
- 采用油水混合工艺，延长食用油的更换周期，降低产品炸制成本，节能环保更健康。
- The whole machine is made of SUS304 stainless steel material, which is exquisite in craftsmanship, sturdy and durable.
- The oil-water mixing process is adopted to extend the replacement cycle of cooking oil, reduce the cost of product frying, save energy, protect the environment and make it healthier.



技术参数 Technical parameter

型号 Type	额定功率 Rated power	温度范围 Temperature range	外形尺寸 Dimensions	容油量 Capacity of oil
SKB-500	12kw	0-210℃	700×720×950mm	50L
SKB-1000	24kw	0-210℃	1200×720×950mm	100L
SKB-1500	36kw	0-210℃	1700×720×950mm	150L



SK SERIOUS SEMI-AUTOMATIC FRY

SK半自动油炸锅

设备介绍

INTRODUCTION OF EQUIPMENT

- 本机主体使用SUS304不锈钢制作
- 采用智能控温仪表，根据需要设定油炸温度，方便实用
- 采用油水混合技术，自动过滤残渣，延长食用油的更换周期，大大降低产品炸制成本。
- The main body of this machine is made of SUS304 stainless steel
- Use intelligent temperature control instrument to set the frying temperature as needed, which is convenient and practical
- Use oil-water mixing technology to automatically filter residues, extend the replacement cycle of cooking oil, and greatly reduce the cost of product frying.



技术参数 Technical parameter

型号 Type	额定功率 Rated power	温度范围 Temperature range	外形尺寸 Dimensions	炸锅尺寸 Fry basket size	容油量 Capacity of oil
SKBJ-1200	36-48kw	0-210℃	1600×800×950mm	1200×600×400mm	300L
SKBJ-1500	60-72kw	0-210℃	1900×900×950mm	1500×700×400mm	450L
SKBJ-1800	72-84kw	0-210℃	2200×1100×950mm	1800×800×400mm	600L
SKBJ-2000	84-120kw	0-210℃	2400×1300×950mm	2000×1000×400mm	800L

SK SERIES AUTOMATIC MIXING FRYER

SK系列全自动翻转搅拌油炸锅

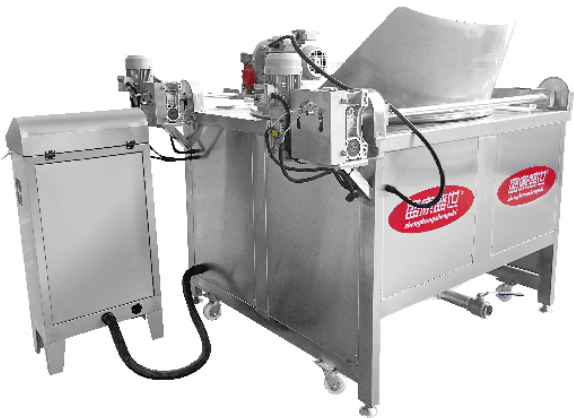
设备介绍

INTRODUCTION OF EQUIPMENT

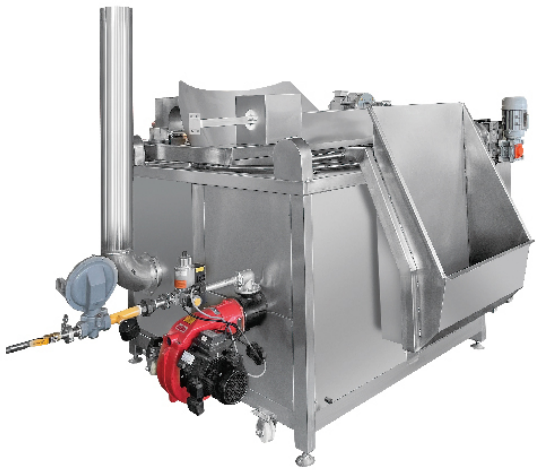
- 整机采用SUS304不锈钢材料，工艺精湛、坚固耐用。
- 选择油水混合或纯油的结构方式，采用电、气、油方式加热。
- 燃气/油炸锅配以高效燃烧器，换热器内安装了氧气盒，可自动给管道内补充空气。
- 使火源在管道内充分燃烧，废气排放小，无污染，热效率高，升温快，提高生产效率。自动上料、自动出料、自动控温、自动过滤，提高了炸制产品的自动化程度。
- The whole machine is made of SUS304 stainless steel material, which is exquisite in craftsmanship, sturdy and durable.
- Choose the structure of oil-water mixture or pure oil, and use electricity, gas or oil heating.
- The gas/oil fryer is equipped with a high-efficiency burner, and an oxygen box is installed in the heat exchanger, which can automatically replenish air in the pipeline, so that the fire source can be fully burned in the pipeline, with small exhaust gas emissions, no pollution, and high thermal efficiency. It heats up quickly and improves production efficiency.
- Automatic feeding, automatic discharging, automatic temperature control, and automatic filtration improve the automation of fried products.



生物质颗粒加热
BIOMASS PELLETT HEATING



电加热
ELECTRIC HEATED DEEP FRYER



燃气加热(柴油加热)
GAS HEATING METHOD (DIESEL HEATING METHOD)

技术参数 Technical parameter

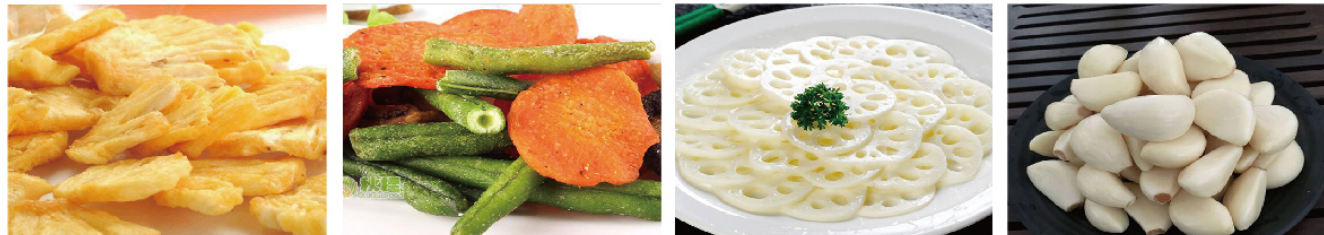
型号 Type	额定功率 Rated power	温度范围 Temperature range	外形尺寸 Dimensions	炸锅尺寸 Fry basket size	容油量 Capacity of oil	能源 Energy source
SKJQ-1200	72kw	0-210℃	1800×1500×950mm	Φ1200	400L	柴油、电、石油、天然气、生物颗粒等 Diesel, electricity, petroleum, natural gas, biological particles, etc.
SKJQ-1500	96kw	0-210℃	2100×1800×950mm	Φ1500	600L	

SKZK-800/1200/1300
VACUUM FRYING MACHINE
SKZK-800/1200/1300真空油炸机



设备概述
EQUIPMENT INTRODUCTION

- 真空油炸低温温度范围在80-100℃之间，可以有效减少高温对食品营养成分的破坏。
 - 保色作用：采用真空油炸，油炸温度大大降低，而且油炸锅内的氧气浓度也大幅度降低。油炸食品不易褪色、变色、褐变，可以保持原料本身的颜色。
 - 保香作用：采用真空油炸，原料在密封真空状态下被加热。原料中的呈味成份大多数为水溶性，在油脂中并不溶出，并且随着原料的脱水，这些呈味成份进一步得到浓缩。可以很好地保存原料本身具有的香味。
 - 成品含油量更低、更健康。
 - 真空油炸在食品工业中的适用范围非常广，可以用于加工水果蔬菜、坚果、水产品及畜禽肉类等多种产品。
- The low temperature range of vacuum frying is between 80-100℃, which can effectively reduce the damage of high temperature to the nutritional content of food.
- Color preservation effect: Using vacuum frying, the frying temperature is greatly reduced, and the oxygen concentration in the fryer is also greatly reduced. Fried food is not easy to fade, change color or brown, and can maintain the color of the raw materials themselves.
- Flavor preservation effect: Using vacuum frying, the raw materials are heated in a sealed vacuum state. Most of the flavor components in the raw materials are water-soluble and do not dissolve in the oil. As the raw materials are dehydrated, these flavor components are further concentrated. It can well preserve the fragrance of the raw materials themselves.
- Lower oil content and healthier finished products
- Vacuum frying has a very wide range of applications in the food industry and can be used to process a variety of products such as fruits, vegetables, nuts, aquatic products, livestock and poultry meat.



可用能源：电、电磁、蒸汽、天然气。
Available energy: electricity, electromagnetic, steam, natural gas.

真空油炸是油炸休闲食品的“绿色革命”。真空油炸技术将油炸和脱水作用有机地结合在一起，使产品处于负压状态下，其绝对压力低于大气压，在这种相对缺氧的情况下进行食品加工，可以减轻甚至避免氧化作用（如脂肪酸败、酶促褐变和其他氧化变质等）所带来的危害。

Vacuum frying is the "green revolution" in frying snack foods. The vacuum frying technology organically combines frying and dehydration, so that the product is under negative pressure, and its absolute pressure is lower than atmospheric pressure. Food processing in this relatively hypoxic condition can reduce or even avoid oxidation (Such as fatty acid failure, enzymatic browning, and other oxidative deterioration).

名称	工艺	切片(mm)	漂烫(s)	冷水降温	浸渍时间(min)	急冻 -25℃	油炸时间(min)
香蕉片		5					50
菠萝蜜		20					60
去核红枣							70
核桃							50
腰果							50
银杏果	复水		60				50
莲子	复水		60				50
鹰嘴豆	复水		60				50
鲜豌豆			60				50
大虾	可以直接油炸		60				50
小虾	可以直接油炸		60				50
小螃蟹	可以直接油炸		60				50
带鱼块	烘去水分30%左右						60
鱼骨/鱼排	复水						50
小黄鱼	烘去水分30%左右						60
菠萝片		8	30				50
芒果片		5	30				50
苹果片		8	30				50
香菇片		10	1200				65
杏鲍菇片		5	300				50
海鲜菇			120				50
南瓜片		5	60				50
薯条/香芋条		10x10	180				60
秋葵			60				180
豌豆角			60				90
洋葱			30				50
萝卜片		5	60				50

1.菌类易碎可以漂烫后切片。 2.浸渍麦芽糊精与水与物料比例为1:4:4.此比例适当增加或减少。
3.油炸温度鱼虾类温度95度-100度，豆类温度85-100度。果蔬类基本油炸温度85度左右。
4.薯类淀粉含量高可不用浸渍，可直接冷冻后油炸。5.根据物料的厚薄油时间有一定出入

此表格仅供参考，请以实际操作为准。



LARGE DRYING ROOM, MESH BELT DRYING LINE 大型烘干房、网带式烘干流水线

01

设备介绍

EQUIPMENT INTRODUCTION

■ 多功能带式干燥机是一种批量、连续式生产的干燥设备，主要加热方式有电加热、蒸汽加热、热风炉加热、燃气加热。整机采用食品级不锈钢制作，PLC控制，无需人工操作。其主要原理是将物料均匀的平铺在网带上，由传动装置带动物料往返移动，热风在物料间穿流而过，水蒸气从排湿孔中排出，从而达到干燥的目的，箱体长度由标准段组合而成，为了节约场地，可将烘干机制成多层式。

■ 主要构成是由带式输送机，自动上料机，干燥主机等组成。热能用量少，生产效率高，操作简单，维修方便。该设备可广泛用于食品深加工等行业，可做多层设计，满足客户大产量生产。

■ The multifunctional belt dryer is a drying equipment produced in batches and continuously. The main heating methods include electric heating, steam heating, hot air furnace heating, and gas heating. The whole machine is made of food-grade stainless steel, controlled by PLC, and requires no manual operation.

■ The main principle is to spread the materials evenly on the mesh belt, and the transmission device drives the materials to move back and forth. The hot air flows through the materials, and the water vapor is discharged from the moisture drainage holes, thereby achieving the purpose of drying. The length of the box it is composed of standard sections. In order to save space, the dryer can be made into a multi-layer type.

■ The main components are belt conveyor, automatic feeding machine, drying host, etc. It consumes less heat energy, has high production efficiency, is simple to operate and easy to maintain. This equipment can be widely used in food deep processing and other industries, and can be designed in multiple layers to meet customers' large-volume production.

02

适用范围

APPLICATION

■ 适用于各种蔬菜、水果、中药药材、粮食、海产品、干果类等产品的烘干处理。

■ It is suitable for drying various vegetables, fruits, traditional Chinese medicines, grains, seafood, dried fruits and other products.



烘干流水线
DRYING LINE



大型烘干房
LARGE DRYING ROOM



大枣烘干现场
JUJUBE DRYING SITE



膨化食品烘干设备
PUFFED FOOD DRYING EQUIPMENT



大型烘干设备
LARGE DRYING EQUIPMENT



葡萄干多层网带式烘干流水线
RAISIN MULTILAYER MESH BELT DRYING LINE



PASTEURIZED CLEANING AIR TRUNK 巴氏杀菌清洗风干线

工艺流程

TECHNOLOGICAL PROCESS

上料

杀菌

破袋挑选

冷却

风干



LIFTABLE PASTEURIZATION LINE 可提升式巴氏杀菌流水线



BOTTLED WATER BATH PASTEURIZATION LINE 瓶装水浴式巴氏杀菌线

工艺流程

TECHNOLOGICAL PROCESS

调配罐

灌装设备

巴氏杀菌

冷却线

吹瓶/干瓶机



BOTTLE WASHING AND AIR DRYING LINE 瓶装产品洗瓶风干流水线

BLANCHING (PRE-COOKED, FIXING) COOKED ASSEMBLY LINE

漂烫(预煮、杀青)煮制流水线



CLEANING AND THAWING THE ASSEMBLY LINE 清洗、解冻流水线

01

设备介绍

EQUIPMENT INTRODUCTION

- 流水线主体部分采用SUS304不锈钢制作，设备产量可根据客户要求定做；
- 设备内部有加热及循环系统，确保产品的解冻效果和时间；
- 可接入加热系统，主要以蒸汽为主；
- 本机适用于鸡类、鱼类肉食品的解冻处理。

- The main part of the assembly line is made of SUS304 stainless steel, and the output of the equipment can be customized according to customer requirements;
- There is a heating and circulation system inside the equipment to ensure the thawing effect and time of the product;
- Can access the heating system, mainly steam;
- This machine is suitable for thawing chicken and fish meat.



SPRAY TO MISCELLANEOUS AIR BUBBLE CLEANING MACHINE 喷淋去杂气泡清洗机

盛康盛世®
SHENGKANG



设备介绍

EQUIPMENT INTRODUCTION

本机全部采用SUS304不锈钢制作。符合国家食品行业使用标准，采用气泡翻滚/刷洗/喷淋技术，最大限度的对物料进行清洗。本机适用于水果、土豆、胡萝卜、大姜、芋仔等不宜损伤表皮的球状（圆形）果蔬。

This machine is made of SUS304 stainless steel. In line with the national food industry standards, the use of bubble roll/scrub/spray technology to maximize the material cleaning. This machine is suitable for fruits, potatoes, carrots, ginger, taro and other spherical (round) fruits and vegetables that should not damage the skin.

AIR BUBBLE CLEANING MACHINE 气泡清洗机



提升式解冻机
LIFT DEFROSTING MACHINE

FRUIT CORN (WAXY CORN) COMPLETE PROCESSING LINE

水果玉米(糯玉米)成套加工流水线

01

工艺流程

TECHNOLOGICAL PROCESS



玉米加工线 CORN PROCESSING LINE



切头去尾机 HEAD AND TAIL CUTTING MACHINE



滚杠清洗机 ROLLER CLEANER



冷却 COOLING



漂烫机 BLANCHING MACHINE



CARROT, ROOT PRODUCTS DEEP PROCESSING LINE 胡萝卜、根茎类产品深加工流水线

设备概述

EQUIPMENT INTRODUCTION

- 本机采用优质SUS304不锈钢制作，符合国家食品行业使用标准，采用气泡翻滚 / 刷洗 / 喷淋技术，最大限度的对物料进行清洗；
- 可调节支脚、增氧泵鼓气，使水达到“沸腾”状态产生震荡超生波，物料在“沸水”及超声波的作用下不断的翻滚，清洗彻底且不伤物料；
- 消毒线:消毒时间可根据客户要求自行设计，通过喷淋浸泡方式，达到果蔬出口标准；
- 喷淋线:消毒后二次清洗，为喷淋式节水节能；
- 风干线:使产品速干，防止消毒后二次污染。

- This machine is made of high quality SUS304 stainless steel, in line with the national food industry standards, using bubble roll/scrub/spray technology, to maximize the material cleaning;
- Adjustable legs, oxygen pump air, so that the water to reach the "boiling" state to produce shock superwave, the material in the "boiling water" and ultrasonic action continuously rolling, cleaning thoroughly and no damage to the material;
- Disinfection line: disinfection time can be designed according to customer requirements, through the spray soaking method, to achieve fruit and vegetable export standards;
- Spray line: sterilized and cleaned twice, for spray water saving and energy saving;
- Air trunk line: make the product dry quickly to prevent secondary pollution after disinfection.



LEAFY VEGETABLES PROCESSING PROCESS FLOW DIAGRAM 叶类菜加工工艺流程图

设备概述

EQUIPMENT INTRODUCTION

蔬菜经清洗、挑选、切菜、消毒、沥水并经严格检验后，以小包装形式向市场供货或以大包装形式直接流向食堂。经加工后的果蔬具有干净、卫生、方便、安全等特点。

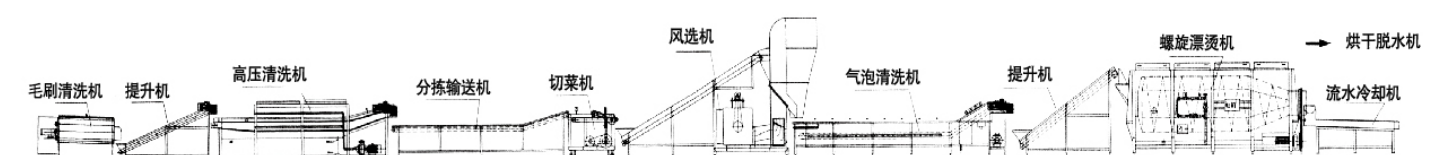
Vegetables are cleaned, selected, cut, sterilized, drained and strictly inspected before being supplied to the market in small packages or directly to the canteen in large packages. The processed fruits and vegetables are clean, hygienic, convenient and safe.

适用范围

SCOPE OF APPLICATION

可加工：卷心菜、青菜、菜花、生菜、胡萝卜、香菇、青椒、土豆、茄子、青刀豆、荷兰豆等各类蔬菜。

Processing: cabbage, green vegetables, broccoli, lettuce, carrots, mushrooms, green peppers, potatoes, eggplant, green beans, peas and other kinds of vegetables.



POPCORN PRODUCTIONLINE 爆米花生产流水线

01 设备介绍 EQUIPMENT INTRODUCTION

- 不锈钢行星锅胆，不粘锅，超耐用
- 自带搅拌，搅拌均匀，无死角
- 设备在生产过程中，统一温度时间设备，投料出料一次完成
- 可生产原味、焦糖、芝士、巧克力、抹茶等多口味爆米花
- 目前可用加热方式：液化气、电磁。

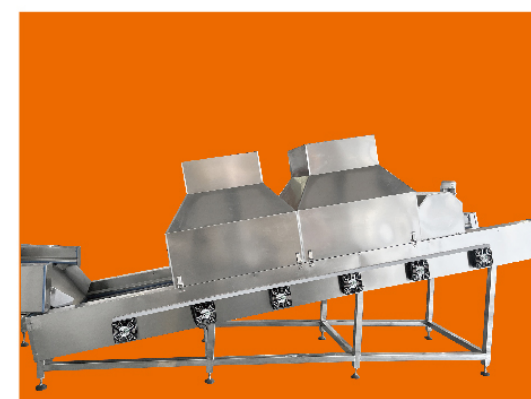
- Stainless steel planetary pan, non-stick, super durable
- Comes with stirrer, stir evenly, no dead ends
- During the production process of the equipment, the temperature and time of the equipment are unified, and the feeding and discharging are completed in one go.
- Can produce original, caramel, cheese, chocolate, matcha and other flavored popcorn.
- Currently available heating methods: liquefied petroleum gas, electromagnetic.



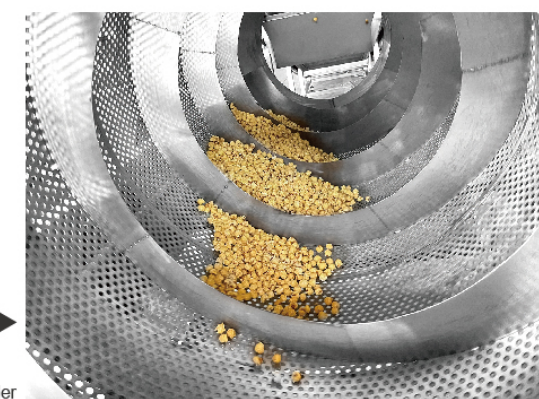
第一阶段：
爆米花机
Stage 1: Popcorn Machine



第二阶段：▶
传送、打散
Stage 2: Conveying & Detaching



第三阶段：
风箱冷却
Stage 3: Cooling Fan



第四阶段：▶
滚筒筛选
Stage 4: Sifting Roller



SEA CLAM/ABALONE/SHELLFISH SEAFOOD (SHELL) COOKED DRYING LINE 海蛎子/鲍鱼/贝壳类/海产品 (脱壳)煮制烘干流水线



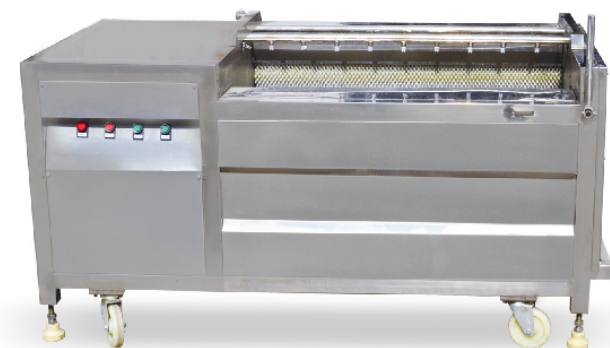
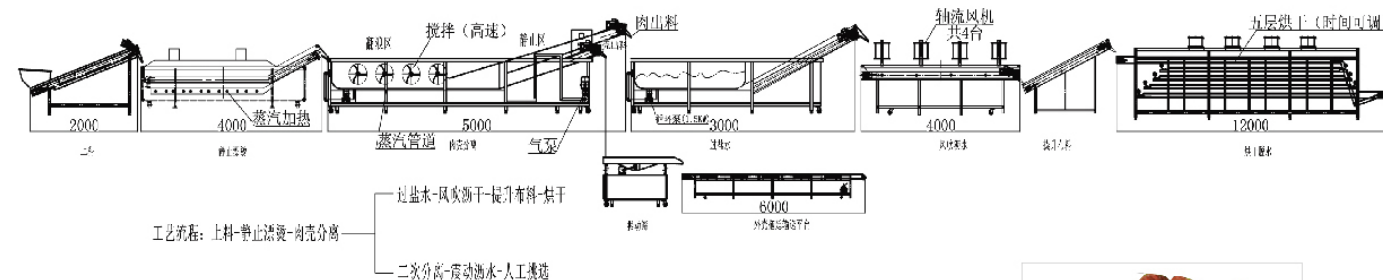
提升机提升上料
Hoist loading

温水预热处理
Warm water preheating treatment

高温煮制脱壳
High temperature cooking shelling

工艺流程

TECHNOLOGICAL PROCESS



去鳞洗壳清洗机
Descaling shell washing machine



TURNOVER BASKET WASHING MACHINE 周转筐清洗机

设备优点

EQUIPMENT ADVANTAGE

- 该设备材质全部采用SUS304不锈钢制成。
- 设计有净水喷淋系统，达到理想的清洗效果。
- 温度可调，自动控制。
- 独特的挡边设计，可以满足不同尺寸的周转筐在一台设备清洗的要求。
- 采用变频调速，减少劳动力，提高生产效率，使用寿命长。
- 可加表面风干、烘干处理。

- The machine is full made of SUS304 stainless steel.
- The design of the water sprays system to achieve the ideal cleaning result.
- The temperature is adjustable and automatic control.
- Unique wall design, can satisfy the baskets of different sizes on a single device cleaning required.
- Using frequency control to reduce labor and improve production efficiency, prolong the service life of machine.
- It can be added surface air drying, oven drying.

适用范围

APPLICABLE SCOPE

适用于各类周转筐的清洁。
Used for cleaning all kinds of turnover box in the food industry.



BAKING AND POWDER COATING EQUIPMENT

裹浆裹粉设备



SK600-V上浆机 Sizing machine

设备概述

EQUIPMENT INTRODUCTION

上浆机是通过浆幕和底部的面粉浴槽将面粉均匀裹涂在鸡肉、牛肉、猪肉、鱼、虾等海鲜产品上。适用于上面包屑及上粉前工序。

技术参数

TECHNICAL PARAMETER

型号	Model	SK600-V上浆机
输送带速度范围	Speed range of conveyor belt	3~15m/min变频调速
输入高度	Input height	1050±50mm
输出高度	Output height	1050±50mm
功率	Power	2.6kw
网带宽度	Mesh belt width	600mm
外形尺寸	Dimensions	1775×1035×1450mm



SK400-V 600-V上粉机 Flouring machine

设备概述

EQUIPMENT INTRODUCTION

上粉机是通过传送网带时，被覆盖份的传送带和上面撒落的粉均匀裹涂上一层预上粉或混合粉，可同时上浆机、上面包屑机连接，组成不同的生产线，从而完成浆、粉、浆、粉及浆、粉、浆、粉工艺。

技术参数

TECHNICAL PARAMETER

型号	Model	SK400-V SK600-V上粉机
输送带速度范围	Speed range of conveyor belt	3~15m/min变频调速
输入高度	Input height	870~970mm
输出高度	Output height	1000±50mm
功率	Power	2.93kw
网带宽度	Mesh belt width	400mm 600mm
外形尺寸	Dimensions	2655×835×2150mm 2655×1035×2150mm



SK600-V上面包屑机 Breadcrumb maker

设备概述

EQUIPMENT INTRODUCTION

上面包屑机是通过料斗里泄出的面包屑和床身中的面包屑将面包屑均匀裹涂在鸡肉、牛肉、猪肉、鱼虾等海鲜产品上。

技术参数

TECHNICAL PARAMETER

型号	Model	SK600-V上面包屑机
输送带速度范围	Speed range of conveyor belt	3~15m/min变频调速
输入高度	Input height	1050±50mm
输出高度	Output height	1050±50mm
功率	Power	3.7kw
网带宽度	Mesh belt width	600mm
外形尺寸	Dimensions	2638×1056×2240mm



SK600-III成型机 Forming Machine

设备概述

EQUIPMENT INTRODUCTION

全自动成型机能自动完成肉的充填，成型、输出等工序，可以与上浆机、上粉机、油炸机、蒸煮机、速冻机、包装机连成熟食全自动生产线。适用于肉类，禽类或鱼、土豆、薯类或蔬菜的成型。设备移动方便，采用杠杆小车移动及支架固定。

技术参数

TECHNICAL PARAMETER

型号	Model	SK600-III成型机
气压/水压	Air pressure / water pressure	6Bar/2Bar
输入高度	Input height	1050±50mm
产品厚度	Product thickness	6~40mm
功率	Power	15.12kW
产量	Yield	约500~100kg/h
网带宽度	Mesh belt width	600mm
外形尺寸	Dimensions	3170×1175×2636mm



SK600-V浸浆机 Dipping machine

设备概述

EQUIPMENT INTRODUCTION

浸浆机是通过将产品浸入浆液中，从而使产品涂裹上一层天妇罗裹粉，上下网带间隙可调，产品适用范围广。独立的输出网带可供选择。

具有可靠的安全防护装置；强力风机去除多余浆料

技术参数

TECHNICAL PARAMETER

型号	Model	SK600-V浸浆机
输送带速度范围	Speed range of conveyor belt	3-15m/min变频调速
输入高度	Input height	1050±50mm
输出高度	Output height	800-1100mm
功率	Power	2.17kW
网带宽度	Mesh belt width	400mm、600mm可选择
外形尺寸	Dimensions	3100×920×1400mm



SK600-I滚筒上粉机 Rollerflouring machine

设备概述

EQUIPMENT INTRODUCTION

滚筒上粉机通过滚筒的转动，将产品表面裹上一层均匀的裹粉，已增加产品的上粉量，产生鳞片状的形态。适用于块状物料的上粉（面包屑），如：鸡米花、鸡块、鱼块等。

由于采用滚筒设计，产品的褶皱处及凸凹处也可均匀的上粉；

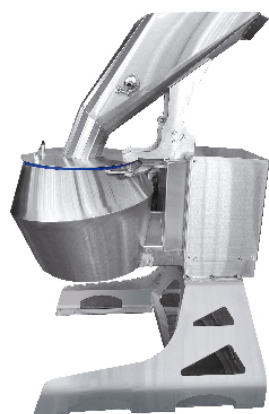
技术参数

TECHNICAL PARAMETER

型号	Model	SK600-I滚筒上粉机
输送带速度范围	Speed range of conveyor belt	3-15m/min变频调速
输入高度	Input height	1050±50mm
输出高度	Output height	1050±50mm
功率	Power	3.5kw
网带宽度	Mesh belt width	400、600mm
外形尺寸	Dimensions	3875×1400×2385mm

OTHER SUPPORTING EQUIPMENT

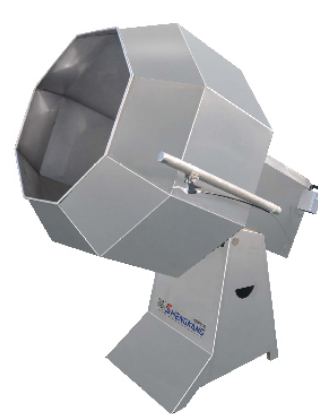
其他配套设备



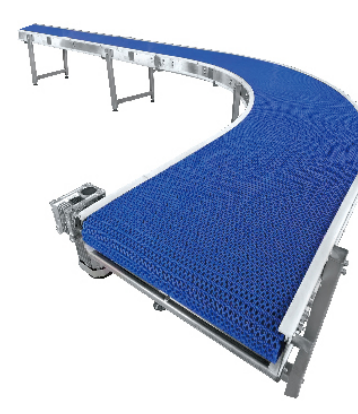
切片机
Slicer



切条机
Slitting machine



八角调味机
Star anise seasoning machine



转向输送带
Steering belt



转向输送带
Steering belt



转向输送带
Steering belt



蔬菜清洗去皮机
Vegetable cleaning and peeling machine



滚筒拌料机
Drum mixer



上出料式脱油机
Top discharge type deoiling machine



提升机
Hoister



提升机
Hoister



输送带
Conveyor



下卸料式脱油机
Bottom discharge type deoiling machine



拌料机
Roller mixer



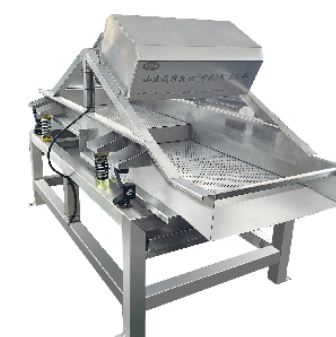
真空滤油机
Vacuum oil filter



风冷机
Air cooling device



烟熏炉
Smoke furnace



振动筛
Vibrating screen

其他配套设备
OTHER SUPPORTING EQUIPMENT



鲜肉切片机

FRESH MEAT SLICER

技术参数	TECHNICAL PARMETER
产品名称：	鲜肉切片机
功率电压：	1.5kw/220w
最大载肉量：	15kg/次
刀片直径：	320mm
机器重量：	80kg
外形尺寸：	600×600×850mm



三维切丁机

THREE-DIMENSIONAL DICING MACHINE

技术参数	TECHNICAL PARMETER
产品名称：	三维切丁机
电 压：	220v/380v
额定功率：	1.5kw
生产效率：	700kg/h
机器重量：	100kg
外形尺寸：	640×630×960mm



双头切菜机

DOUBLE HEAD VEGETABLE CUTTER

技术参数	TECHNICAL PARMETER
产品名称：	双头切菜机
电压功率：	1.8kw
生产能力：	1000kg/h
切断长度：	2-25mm
切丁大小：	6/8/10/15/20/25mm
切丝厚度：	2/2.5/3/4/5/6mm
切片厚度：	2/3/4/5mm
整机重量：	120kg
外形尺寸：	1020×540×1040mm



单头切菜机

SINGLE HEAD VEGETABLE CUTTER

技术参数	TECHNICAL PARMETER
产品名称：	单头切菜机
刀盘介绍：	片刀盘、丝刀盘、丁刀盘
电 压：	220v
生产能力：	200-500kg/h
产品功率：	1.5kw
外形尺寸：	650×440×860mm
整机重量：	73kg



多功能切块机

MULTI-FUNCTIONAL CUTTING MACHINE

技术参数	TECHNICAL PARMETER
产品名称：	多功能切块机
效 率：	600kg/h
额定电压：	220v/380v
产品重量：	230kg 电机功率：3.0kw/2.2kw
外形尺寸：	1300×620×930mm
产品材质：	不锈钢 刀组材质：碳钢/锋钢
案板材质：	中性PP/PE高分子
常规尺寸：	2.5/3.0/3.5/4.0/5.0/6.0/7.0cm



多层开片机

MULTILAYER CHIP OPENER

技术参数	TECHNICAL PARMETER
产品名称：	270型水平开片机
电机功率：	3kw 额定电压：380v
工作效率：	600-800kg/h
刀片直径：	270mm
传送带宽：	400mm
机器重量：	180kg
外形尺寸：	1700×760×960mm



鲜肉分条机

FRESH MEAT SLICER

技术参数	TECHNICAL PARMETER
产品名称：	鲜肉分条机
整机功率：	0.75kw
额定电压：	380v
机器产量：	400-500kg/h
切割范围：	4-10mm之间
机器重量：	206kg
外形尺寸：	1980×630×1200mm



熟肉切片机

COOKED MEAT SLICER

技术参数	TECHNICAL PARMETER
产品名称：	熟肉切片机
整机功率：	1.37kw
额定电压：	220V
机器产量：	600kg/h
切片厚度：	1-30mm
机器重量：	140kg
外形尺寸：	1500×625×1050mm



砍排机

HACKLING MACHINE

技术参数 TECHNICAL PARMETER

产品名称：砍排机
电 压：380V
总 功 率：4.5kw
工作效率：210次/分钟
放料长度：670mm
切割尺寸：250×210mm
机器重量：650kg
外形尺寸：1880×950×1280mm



杀小鱼机

FISH KILLER

技术参数 TECHNICAL PARMETER

产品名称：杀小鱼机
电机功率：2.5kw
额定电压：220V/380V
杀鱼范围：0.1-8斤
加工速度：3秒/条
外形尺寸：1600×500×850mm



脱鱼鳞机

FISH SCALING MACHINE

技术参数 TECHNICAL PARMETER

产品名称：脱鱼鳞机
次加工量：不超过60斤
额定电压：220V/380V
加工效率：2.2kw
加工速度：30-40S
产品重量：100g
外形尺寸：1300×550×800mm



多功能杀鱼机

MULTI-FUNCTIONAL FISH KILLING MACHINE

技术参数 TECHNICAL PARMETER

产品名称：多功能杀鱼机
电机功率：2.2kw
额定电压：220V/380V
加工效率：1条/9秒
加工速度：1斤-9斤
产品重量：45kg
外形尺寸：400×430×750mm

