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SHENGKANG

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CE 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.

盛康盛世®
SHENGKANG

COMPANY PROFILE
公司简介

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 processing equipment for food, pharmaceuticals, fruits and vegetables, and forage products. Our main products include high-temperature frying production lines, low-temperature vacuum fryers, thawing blanching equipment, Cleaned vegetable and fruits processing equipment, Frozen french fries(potato chips) production lines, corn processing equipment, pasteurization and cooling drying production lines, and fruit/vegetable/ forage drying equipment. The company is committed to product improvement and research and development, relying on the market and promptly improving and developing products to meet customer requirements based on market demand.

The company has gathered and cultivated a large number of innovative, enterprising, and technically proficient outstanding research and management talents, creating a united, civilized, and rigorous workforce. To adapt to the needs of enterprise development and market competition, the company has built a modern production base and sales network, providing convenient and thoughtful services to users across the country.

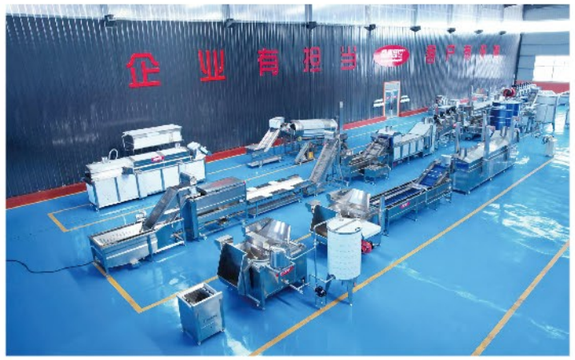
Mutual benefit and win-win cooperation are the foundation of our survival, and technological innovation is the soul of our development. The company adheres to the business philosophy of "technology first, integrity-based, and service paramount," always insisting on building a brand with quality and enhancing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

With concerted efforts, relentless struggle, keeping pace with the times, and flexible innovation, Shengkang people are forging ahead with a spirit of dedication that fears no hardship.

智能无人化食品机械引领者！

FOOD MACHINERY
INTELLIGENT LEADER!













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。

盛康盛世®
SHENGKANG
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

盛康盛世®
SHENGKANG

目录
CATALOGUE

油炸流水线系列
Frying Production line
速冻薯条加工设备
Frozen french fries production line
薯片加工设备
Potato chips processing line
坚果类油炸流水线
Nuts frying production line
悬挂式油炸流水线
Suspended Deep-Frying Production Line
豆制品加工设备
Soybean Product Processing Equipment
油炸单机系列
Single Deep-Frying Machine Series
真空油炸设备
Vacuum Deep-Frying Equipment
烘干 烘烤设备
Drying and Baking Equipment
巴氏杀菌 清洗风干设备
Pasteurization Cleaning and Drying Equipment
漂烫 蒸煮设备
Blanching and Steaming Equipment
多联卤煮 真空预冷设备
Multi-Unit Braised and Vacuum Pre-cooling Equipment
解冻设备
Thawing Equipment
速冻 冻干设备
Quick Freeze-Drying Equipment
蒸汽去皮机
Steam Peeling Machine
鲜食玉米加工设备
Fresh Corn Processing Equipment
净菜加工设备
Clean Vegetable Processing Equipment
果蔬分选设备
Fruit and Vegetable Sorting Equipment
爆米花加工设备
Popcorn Processing Equipment
其它配套设备
Other Supporting Equipment

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.

02 适用范围
SCOPE OF APPLICATION

- 面食类：麻花、江米条、沙琪玛、馓子、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.

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.



燃气外置换热油炸流水线
GAS-FIRED EXTERNAL HEAT EXCHANGE OIL FRYING PRODUCTION LINE

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SHENGKANG



电磁加热油炸流水线
ELECTROMAGNETIC HEATING FRYING PRODUCTION LINE



裹浆、裹粉油炸全套流水线
COMPLETE PRODUCTION LINE FOR COATING AND FRYING WITH POWDER OR BATTER



压滤机
FILTER PRESS



电加热油炸流水线
ELECTRIC HEATING FRYING PRODUCTION LINE

LARGE AND MEDIUM-SIZED (ELECTRIC HEATING, GAS HEATING, COAL HEATING, ELECTROMAGNETIC HEATING, HEAT TRANSFER OIL) FULLY AUTOMATIC FRYING PRODUCTION LINE

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”可实现“零排放”

THE "OIL FUME PURIFICATION SYSTEM" CAN ACHIEVE "ZERO EMISSIONS".



静电油烟净化器工作原理



油烟净化系统
OIL FUME PURIFICATION SYSTEM

盛康盛世®
SHENGKANG

LARGE/MEDIUM/SMALL TYPE FRIED DOUGH TWIST PRODUCTION LINE

大中小型麻花油炸成套设备流水线



工艺流程图
PROCESS FLOW DIAGRAM

麻花成型 Twist forming → 上料 Feeding → 油炸 Fried → 冷却 Cool down → 包装 Package



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.













盛康盛世®
SHENGKANG



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

















FROZEN FRENCH FRIES PRODUCTION LINE
速冻薯条生产流水线

01
薯条工艺流程
FRENCH FRIES PRODUCTION PROCESS

提升上料 Lifting conveyo → 清洗去皮 Washing peeling machine → 人工挑选 Manual selection → 提升上料 Lifting conveyor → 切 条 strips cutting machine → 气泡清洗 Bubble washing Machine → 漂 烫 Blanching

风 干 Air drying → 油 炸 Frying machine → 振动沥油 Vibration deoiling → 风 冷 Air Cooling → 人工挑选 Manual picking line → 速 冻 freezing → 包 装 Weighting packaging

02
可用热源
ENERGY SOURDE

- 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



时产5T切条机
5-TON PER HOUR SLITTING MACHINE

















速冻机 QUICK-FREEZE



速冻柜 FREEZER

POTATO CHIPS PRODUCTION LINE
薯片生产流水线

01
薯片工艺流程
POTATO CHIP PROCESS

提升上料 Lifting conveyo → 清洗去皮 Washing peeling machine → 人工挑选 Manual selection → 提升上料 Lifting conveyor → 切 片 Chips slicing → 气泡清洗 Bubble washing Machine → 漂 烫 Blanching

风 干 Air drying → 油 炸 Frying machine → 振动沥油 Vibration deoiling → 风 冷 Air Cooling → 人工挑选 Manual picking line → 撒粉拌料 Seasoning → 包 装 Weighting packaging

02
可用热源
ENERGY SOURDE

- 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











切片机 SLICER















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 proces,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.















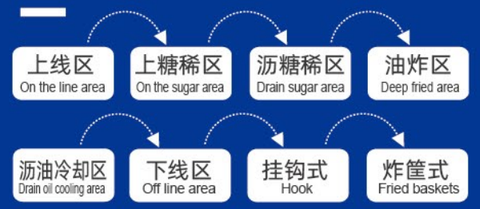
HANGING FRIED CHICKEN (DUCK, RABBIT) PRODUCTION LINE
悬挂式烧鸡(鸭、兔)油炸流水线

01
设备介绍
INTRODUCTION OF EQUIPMENT

- 采用油水混合结构，自动分离烧鸡（鸭、兔）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、rabbit) 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








炸筐式
BASKET TYPE


挂钩式
HOOK TYPE





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

豆干豆条豆泡油炸流水线
DRIED TOFU, TOFU STRIPS, AND TOFU PUFFS FRYING PRODUCTION LINE





豆泡油炸单机（高低温）
TOFU PUFFS FRYING MACHINE (HIGH AND LOW TEMPERATURE)



盛康盛世®
SHENGKANG

豆泡油炸单机（高低温）
TOFU PUFFS FRYING MACHINE (HIGH AND LOW TEMPERATURE)



包装袋破袋挑选→热水清洗→冷水清洗→振动沥水→风干



豆干卤煮烘烤全套流水线
COMPLETE PRODUCTION LINE FOR DRIED TOFU MARINATING, BOILING, STEWING, AND BAKING







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 parmeter

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 FRYER
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 parmeter

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

盛康盛世®
SHENGKANG

SK SERIES FULLY AUTOMATIC TILTING AND STIRRING 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。

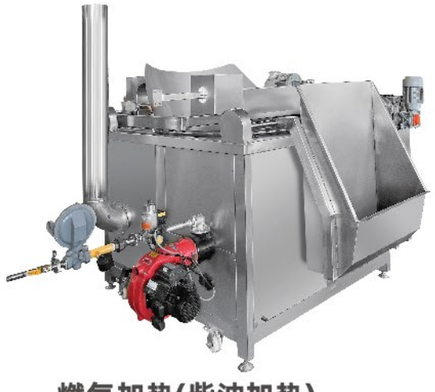
- The whole machine is made of SUS304 stainless steel material, which is exquisite in craftsmanship, sturdy and durable.
- Choose the structure of oil-water mixture or pure oil, and use electricity, gas or oil heating.
- The gas/oil fryer is equipped with a high-efficiency burner, and an oxygen box is 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 PELLET 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 parmeter

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.















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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).

工艺 / 名称	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	切好后直接油炸				50
菠萝蜜	20					60
去核红枣		干枣复水（水温10-20℃浸8小时以上）				70
核桃		复水（水温10-20℃浸8小时以上）				50
腰果		复水（水温10-20℃浸8小时以上				50
银杏果	复水	60				50
莲子	复水	60				50
鹰嘴豆	复水	60	漂烫后降至常温			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				急冻8小时以上	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	漂烫后降至常温	机器浸渍30分钟、自然浸渍10-20℃、8小时以上		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

注：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℃-100℃，豆类温度85-100℃。果蔬类基本油炸温度85℃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。


清洗 RINSE


杀青 REMOVING GREEN


烘干 DRYING


速冻 QUICK-FREEZE

LARGE DRYING ROOM, MESH BELT DRYING (BAKING) ASSEMBLY LINE
大型烘干房、网带式烘干(烘烤）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.





大型烘干房
LARGE DRYING ROOM



多层网带式烘烤流水线
MULTI-LAYER MESH BELT BAKING ASSEMBLY LINE



膨化食品烘烤设备
PUFFED FOOD BAKING EQUIPMENT



大型烘干流水线
LARGE-SCALE DRYING ASSEMBLY LINE



烘干流水线
DRYING ASSEMBLY LINE



PASTEURIZATION PRODUCTION LINE
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







DOUBLE-LAYER PASTEURIZATION PRODUCTION LINE
双层巴氏杀菌流水线



PACKAGING BAG CLEANING AND AIR DRYING LINE
包装袋清洗风干线



BRAISING EQUIPMENT
卤煮设备

多联卤煮锅
MULTI-CONNECTED STEWED POT







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MESH BELT BRAISING POT
网带式卤煮锅











BLANCHING (PRE-COOKED, FIXING) COOKED ASSEMBLY LINE
漂烫(预煮、杀青)煮制流水线





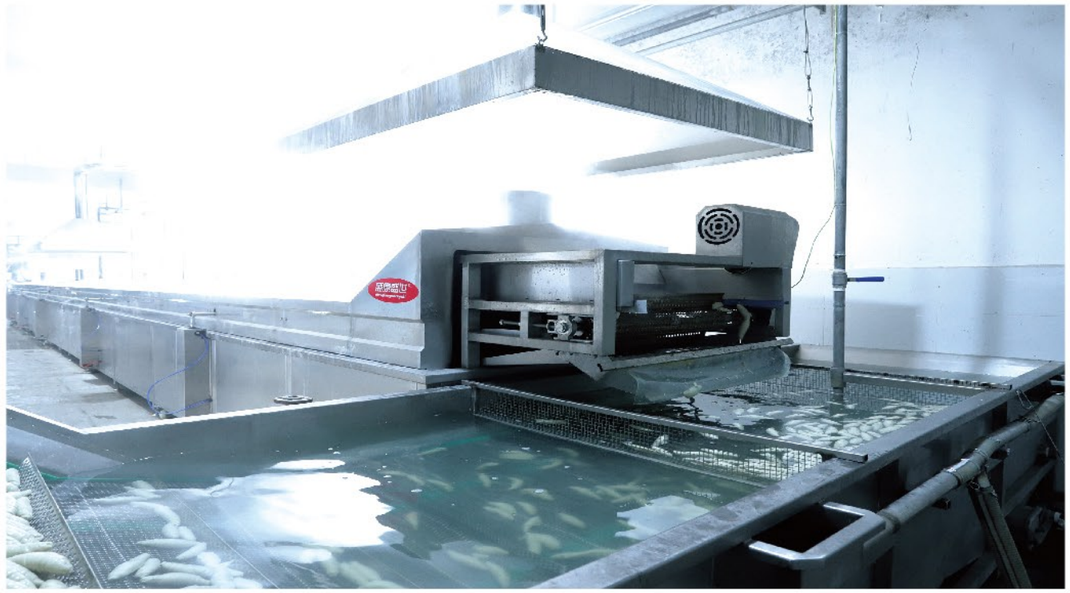




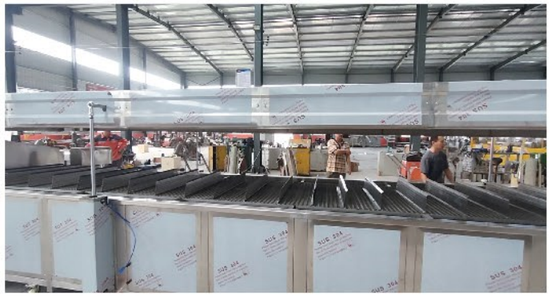


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GLUTEN STEAMING LINE
面筋蒸煮线





VACUUM PRE-COOLING MACHINE
真空预冷机

设备介绍
EQUIPMENT INTRODUCTION

真空预冷机利用低压环境下水快速蒸发吸热的原理，使物料表面水分快速气化，带走大量热量，实现快速、均匀降温。相比风冷降温更快，能有效锁住食材新鲜度抑制微生物生长。多用于中央厨房、熟食加工等。

Vacuum pre-coolers utilize the principle of rapid water evaporation and heat absorption under low pressure to quickly vaporize the moisture on the surface of materials, thereby removing a large amount of heat and achieving rapid and uniform cooling. Compared to air cooling, it cools faster and effectively preserves the freshness of ingredients and inhibits microbial growth. It is commonly used in central kitchens, cooked food processing, and other applications.





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CLEANING AND DEFROSTING PRODUCTION 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.











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LOW TEMPERATURE AND HIGH HUMIDITY THAWING
低温高湿解冻





SPIRAL FREEZER
螺旋速冻机

设备介绍
EQUIPMENT INTRODUCTION

螺旋速冻机是一款连续式快速冷冻设备，依靠多层螺旋网带循环输送，配合低温强风换热，实现食品大批量连续速冻。能快速锁住食材水分与营养，减少冰晶生成，最大程度保留产品口感、色泽与品质，广泛用于速冻水饺、丸子、海鲜、调理品等。

The spiral freezer is a continuous rapid freezing device that utilizes multi-layer spiral mesh belts for circular conveyance, coupled with low-temperature strong wind heat exchange, to achieve continuous rapid freezing of food in large quantities. It can quickly lock in the moisture and nutrients of ingredients, reduce the formation of ice crystals, and maximize the retention of product taste, color, and quality. It is widely used for quick-freezing dumplings, meatballs, seafood, seasonings, and more.







FLUIDIZED FREEZER IQF
流态化速冻机

设备介绍
EQUIPMENT INTRODUCTION

流态化速冻机是通过机械振动和独特的四维气流的作用使物料在输送带上悬浮速冻，从而实现物料单体快速冻结，防止粘连。主要适用于蔬菜、水果、肉类等颗粒、片状和条、快状食品的快速冻结。

The fluidized freezer utilizes mechanical vibration and a unique four-dimensional airflow to suspend and freeze materials on a conveyor belt, achieving rapid freezing of individual units and preventing sticking. It is primarily suitable for the rapid freezing of granular, flaky, strip, and chunky foods such as vegetables, fruits, and meats.















FREEZER
速冻柜

设备介绍
EQUIPMENT INTRODUCTION

速冻柜属于柜式间歇式速冻设备，采用密闭低温腔体结构，依靠内部蒸发器快速降温，将物料用小车料盘放入柜内分批完成冻结。设备投入成本低、摆放灵活，适合产量不大、多品类小批量加工使用。

The quick-freezing cabinet is a cabinet-type intermittent quick-freezing equipment, featuring a sealed low-temperature chamber structure. It relies on an internal evaporator for rapid cooling, and materials are placed in batches into the cabinet using small carts and trays for freezing. The equipment has low investment costs and flexible placement, making it suitable for small-scale, multi-category, and small-batch processing with low production volumes.









FREEZE DRYER
冻干机

设备介绍
EQUIPMENT INTRODUCTION

冻干机是在低温真空环境下，将物料中的水分直接升华去除的干燥设备。能最大程度保留食材原有形态、运营与风味，多用于果蔬、药材等。

A freeze dryer is a drying device that removes moisture from materials directly through sublimation in a low-temperature vacuum environment. It can maximize the retention of the original shape, texture, and flavor of ingredients, and is commonly used for fruits and vegetables, medicinal herbs, and more.









STEAM PEELER
蒸汽去皮机

设备介绍
EQUIPMENT INTRODUCTION

蒸汽去皮机是高温高压物理脱皮设备，物料进密闭罐体，短时通入高温蒸汽，果皮受热膨胀，瞬间泄压后表皮爆裂脱落，再经喷淋冲除果皮。全程不用削皮刀、无化学药水，去皮干净、果肉破损少，土豆、红薯、胡萝卜、苹果、黄桃都能用，替代人工与砂轮摩擦去皮。

The steam peeling machine is a high-temperature and high-pressure physical peeling equipment. The material enters a sealed tank, and high-temperature steam is introduced for a short period of time. The peel expands due to heat, and after instantaneous pressure relief, the peel bursts and falls off. Then, the peel is removed by spraying. The whole process does not require a peeling knife or chemical solution, resulting in clean peeling with minimal damage to the flesh. Potatoes, sweet potatoes, carrots, apples, and yellow peaches can all be used, replacing manual peeling with grinding wheel friction.





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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

剥 皮 → 去头去尾 → 水槽提升 → 去须（毛辊） → 漂 烫 → 冷 却 → 沥水输送 → 装袋平台（往复式/环形） → 真空包装 → 高温杀菌 → 包装袋清洗 → 烘干 → 装箱













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

DRIED PLUM/DRIED APRICOT/JUJUBE/RAISIN WASHING AND DRYING PRODUCTION LINE
梅干、杏干、大枣清洗烘干



工艺流程
PROCESS FLOW

风选去杂 Air separation for impurities removal → 重力去石 Gravity destoning → 高压清洗 High-pressure cleaning → 毛棍清洗去残 Roller cleaning for residue removal → 二次清洗 Secondary cleaning → 烘干沥水 Drying and draining → 震动筛选 Vibratory screening → 抛光上色 Polishing and coloring → 称重包装 Weighing and packaging





盛康盛世® SHENGKANG

(CLEAN VEGETABLE PROCESSING) VORTEX CLEANING AND DEHYDRATION
（净菜加工）涡流清洗脱水

设备概述
EQUIPMENT INTRODUCTION

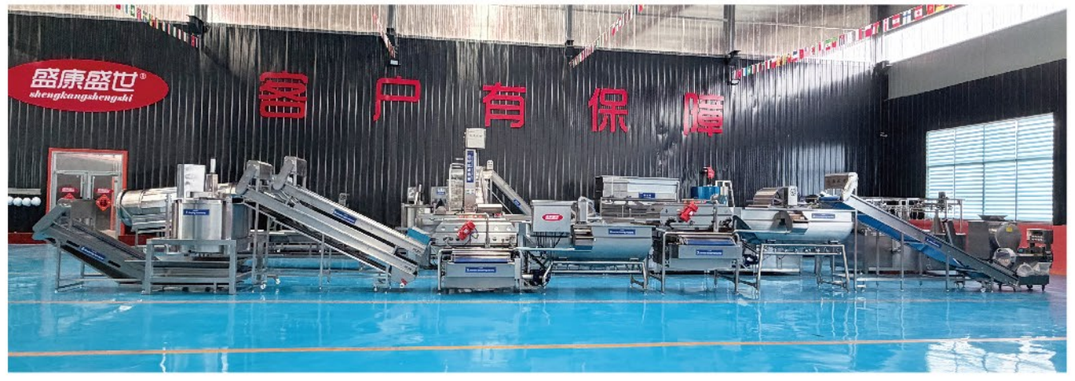
蔬菜经清洗、挑选、切菜、消毒、沥水并经严格检验后，以小包装形式向市场供货或以大包装形式直接流向食堂。经加工后的果蔬具有干净、卫生、方便、安全等特点。

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.







FRUIT AND ROOT VEGETABLE WASHING AND SORTING EQUIPMENT
水果及根茎类蔬菜清洗分选设备



工艺流程 THE PROCESS FLOW

气泡清洗 Bubble cleaning → 喷淋清洗 Spray cleaning → 提升上料 Lifting&feeding → 毛辊清洗 Brush roller cleaning → 提升上料 Lifting &feeding → 毛辊清洗 Brush roller cleaning →

气泡清洗 Bubble cleaning → 喷淋清洗 Spray cleaning → 气泡清洗 Bubble cleaning → 风吹沥水 Air drying → 滚杠输送 Roller conveyor → 挑选 Sorting



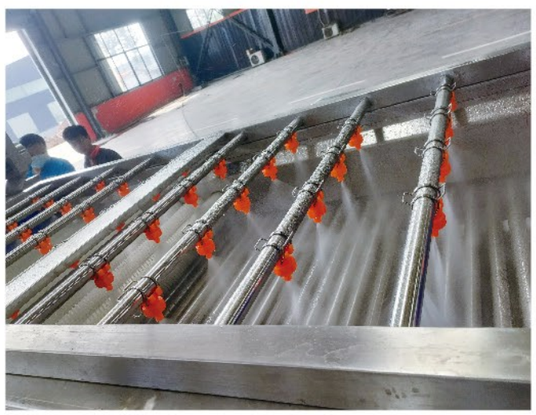
盛康盛世® SHENGKANG






GARLIC CLEANING 大蒜清洗



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.







盛康盛世® SHENGKANG



◀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
海蛏子/鲍鱼/贝壳类/海产品(脱壳)煮制烘干流水线

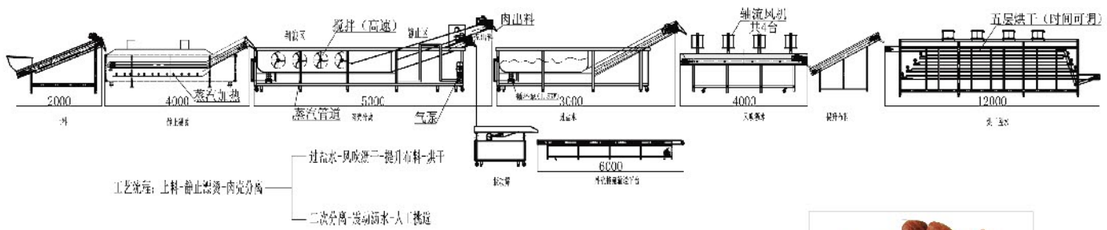


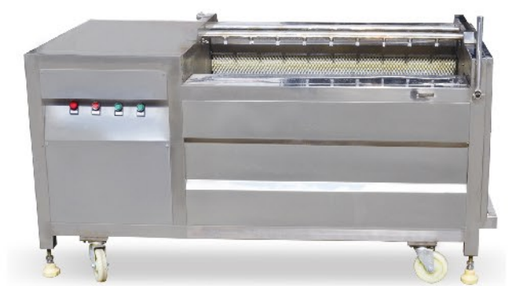
提升机提升上料
Hoist loading

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糊浴槽将面糊均匀裹涂在鸡肉、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 PARMETER

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 Powdering 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 PARMETER

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。

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，采用扛杆小车移动及支架固定。

技术参数
TECHNICAL PARMETER

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 PARMETER

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 Drum powder coating 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裹上粉。

技术参数
TECHNICAL PARMETER

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



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



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



转向输送带
Steering belt



转向输送带
Steering belt



转向输送带
Steering belt



提升机
Hoister



提升机
Hoister



输送带
Conveyor



风冷机
Air cooling device



烟熏炉
Smoke furnace



振动筛
Vibrating screen

辅助设备系列
AUXILIARY EQUIPMENT SERIES



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

