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河北晓进机械制造股份有限公司



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MACHINE



晓进企业董事长
Board Chairman

A stylized, handwritten signature in black ink, likely belonging to the Board Chairman.

2022版

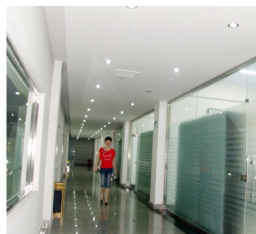




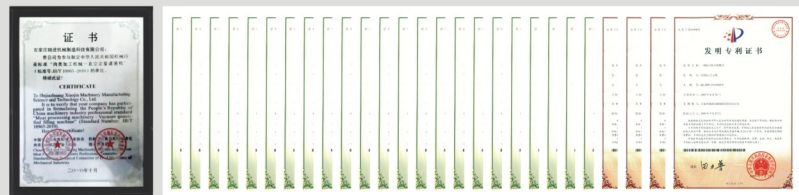


三十年，可以成就一个人，也可以壮大一个企业。河北晓进机械制造有限公司，国内食品加工机械领域专业的研发生产企业之一。自1986年创建以来，晓进企业在闵晓进董事长的带领下，拼搏务实，奋发进取，利用近30年的时间，发展成为业内最具实力的龙头企业。在发展进程中，公司始终坚持现代化管理模式，成功地构建起一支由优秀管理人才、高级工程师和高级技师组成的高素质员工队伍。我们团结协作，锐意创新，目前已经研发出40个品种100多个型号的食品机械，包括真空定量灌装机、气动定量灌装机、长城双卡封口机、铝丝双卡封口机、冻肉绞肉机、斩拌机、全自动熏蒸炉、真空滚揉机、真空搅拌机、盐水注射机、冻肉切片机、活化嫩化机、手动打卡机以及各种铝卡、铝丝。不但品牌覆盖肉食品加工行业领域，而且许多产品项目荣获国家专利，填补了国内市场的空白。

Hebei Xiaojin Machinery Manufacturing Inc. was founded in 1986. We have over 30 years experiences in food processing machinery industry, which is playing a leading role in Chinese meat processing industry. Under the leadership of board Mr. Min Xiaojin, the company insists of modern management and an excellent staff and strong technical team. The products include, Vacuum Filler, Tumbler, Mixer, Slicer, Grinder, Saline Injector, Automatic Smokehouse, Tenderizer, Bowl Cutter, Clipper and all kinds of clips. 30 types of products own National patents, Since we have founded a comprehensive service system, our products earn pretty reputation among our clients. We have successfully entered into the International market and exported over 70 countries.



资质证书 QUALIFICATION CERTIFICATE



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GZY

GZY Vacuum Filler

GZY真空灌装机系列



■ GZY2000S

- 在真空状态下完成灌装过程，有效地防止脂肪氧化，避免蛋白质水解，减少细菌存活量，有效地保证了产品的保质期及产品的颜色鲜亮、味道醇正。
- 该机可带方便快捷的自动扭结装置，可自动扭结天然肠衣、蛋白肠衣、胶原肠衣等，灌装速度0-450time/min，配上定长分配器可实现超高速定长扭结。
- 定量范围从5g-99999g，正常糜状产品误差 $\pm 2g(400g)$ ，正常块状产品不超过 $\pm 5g(400g)$ 。
- 可与双卡机联机，完成灌装-打卡自动化生产。
- 关键零部件采用进口材料经加工中心制造，确保机器制造精度。泵体、叶轮、叶片采用特殊热处理工艺，光洁度高，耐磨性好，确保定量精度，且便于清洗。
- 电机、减速机、真空泵、电器元件采用进口名牌产品，真空度可达 -0.1Mpa 。
- 可加配高速定长控制器及自动挂肠机。
- 整机采用SUS304不锈钢材质，新颖的外观设计和处理工艺使产品具有非常美观的外形。
- The filling process performed under vacuum state. Avoid fat oxidation and proteolysis, reduce bacteria survival amount. This guaranteed a longer shelf life, brighter color and the pure taste of the products.
- Be equipped with automatic casing knot tying device that suitable for animal casing, protein sausage casing, collagen casing, etc. Stuffing speed can reach 500 per minute. Connecting with sausage length controller to realize high-speed knot tying procedure.
- Each portion: 5g - 99999g. The allowed error of paste product: $\pm 2g(400g)$, the allowed error of diced products: $\pm 5g(400g)$.
- Connecting with double clipping machine to realize automatic procedure.
- Key parts produced by machine center with high precision. All of pump, impeller and blade have adopted the special heat treatment technique, highly smooth surface, easily to be cleaned up.
- Man-machine interface, servomotor, decelerator, PLC controller are all imported products. Vacuum degree can be reached -0.1Mpa .
- The machine can link with auto sausage hanging machine and high-speed sausage length controller.
- The whole machine adopts SUS304 plate. Unique exterior design and surface processing technique.

采用叶片泵式灌装，物料在真空状态下由叶片旋转推出灌装管，完成灌装。
控制转角来控制定量。

The machine adopts blades stuffing mode, material under vacuum state pushed out the material to the filling tube by the rotating blades to complete filling.
Control the quantification by the intersection angle.



■ GZY2000



■ GZY6000

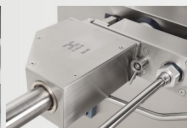
精准定量， 与国际技术同步研发

精益求精， 专注于每个细节

适用广泛， 扩展各种物料适用范围

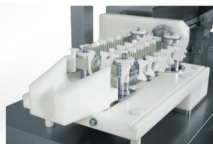
技术创新， 紧跟市场变化

安全可靠， 防护于每个细节



型号 Type	外形尺寸(mm) External Dimension	电压 Voltage	总功率(kw) Power	料斗容积(L) Volume	真空度(MPa) Vacuum	直灌能力(kg/h) Filling Capacity	重量(kg) Weight
GZY2000 With Flange GZY2000S(夹心灌产品)	800 × 850 × 1620 1520 × 810 × 1600	3PH 380V 50HZ	7 9	75 75L × 2	-0.1	2000	480 770
GZY3500	1130 × 1150 × 1850		7				695
GZY3500(带提升With Lifter) GZY3500II(基本型)	1960 × 1450 × 1850 1130 × 1150 × 1850	3PH 380V 50HZ	8 6	220	-0.1	3500	1175 630
GZY3600	1130 × 1150 × 1850		7				780
GZY3600(带提升With Lifter)	1960 × 1450 × 1850	3PH 380V 50HZ	8	220	-0.1	3600	1260
GZY6000	1130 × 1150 × 1850		9.5				860
GZY6000(带提升With Lifter) GZY6000II	1130 × 1150 × 1850 1960 × 1450 × 1850	3PH 380V 50HZ	11.5 11.5	220	-0.1	6000	1340 980
GZY9000	1950 × 1400 × 1900	3PH 380V 50HZ	12	220	-0.1	9000	1550

GSNJ High Speed Twister 高速扭结机



- 整机采用优质SUS304不锈钢材质。
- 采用全电脑PLC控制，采用可编程控制操作，各参数可以根据不同的产品进行设置。
- 高速扭结机和灌装机配合能够自动扭结蛋白肠衣、塑料肠衣、赛路路肠衣、动物肠衣，具有定长功能和调速功能。
- Adopt SUS304 Stainless Steel.
- PLC control, programmed control operation, setting the data as different products.
- High Speed Twister can link with Vacuum Filler with protein casing, plastic casing, celluloid casing, with the function of fixed length and speed regulation.



■ GSNJ-II



■ NJG1200S

型号 Type	外形尺寸(mm) External Dimension	电压 Voltage	总功率(kw) Power	气压(MPa) Pressure	生产直径(mm) Production diameter	生产长度(mm) Length of production	速度(节/min) Speed	重量(kg) Weight
GSNJ-II (单管) single tube	1350×550×1250	3PH 380V 50HZ	3.5	0.6	13-40	20-300	1000	410
NJG1200S (双管) double tube	1560×753×1470	3PH 380V 50HZ	4	0.6	13-40	20-300	1200	450
NJG1200SQ (带匀浆器) double tube with Equalizer	1825×753×1470	3PH 380V 50HZ	4.5	0.6	13-40	20-300	1200	530
ZNJ305 (自动上料式) Auto Loading Casing	1916×728×1550	3PH 380V 50HZ	4.5	0.6	13-40	20-300	1300	465

XG 2250 Sausage Linker 香肠悬挂机



- 该机与灌装机、扭节机联机可悬挂胶原蛋白肠衣、纤维肠衣等制作的扭结产品，可提高生产效率。
- 关键零部件采用进口材料经加工中心制造，确保机器制造精度。
- 该机采用进口伺服电机驱动，保证了运行的准确性。
- 整机采用SUS304不锈钢材质，由高速定长控制器及自动挂肠机组成。
- 新颖的外观设计和处理工艺使产品具有非常美观的外形。
- Can connect to vacuum filler and twister that suitable for hanging protein sausage casing, fiber casing,
- Key parts produced by machine center with high precision.
- Adopted imported servo motor drive, ensure the accuracy of the operation.
- SUS304 Stainless steel, is consist of high speed length controler and hanging machine.
- Beautiful surface and excellent design.



型号 Type	外形尺寸(mm) External Dimension	电压 Voltage	总功率(kw) Power	最大悬挂长度 Max.Hanging Length	传动方式 Belt Length	重量(kg) Weight
XG 2250	2680×635×1144	1PH 220V 50HZ	1.5	400	4800 皮带 belt type	160
XG	3000×580×1200	1PH 220V 50HZ	1.5	400	链条 chain type	210

DKJL

Aluminum Wire Double clipper 机械铝丝双卡打卡机系列



- DKJLK4打卡速度1-9级可调，单机可达100time/min。
- 采用铝盘丝封口，打卡后扣形美观，成扣为鸡心形。
- 可打肠衣折径范围25~160mm，K1~K4模具，可自由更换。
- 全机型设有自动润滑，加油次数可调，可设定整机自动润滑，自动加油系统。
- 具备自动裁断功能，0~9支任意选择。
- 拉伸距离45~100mm有级调整，能满足产品不同饱满程度的要求。
- 可与定量灌装联机，实现自动化生产。
- 打卡中心高度920~1060mm，可调整。
- DKJLK2联机速度可达120根/分烤肠。

The clipping speed of DKJLK4 is adjustable, from 1~9 level. The maximum speed of single working is 100 times/min.

Using aluminum wire for clipping, the clip is nice and have heart shape.

Can use for sausage with Semi-perimeter: 25~160mm. K1~K4 mold change freely.

All model have automatic lubricate function, refuel time is adjustable.

Can set whole machine automatic lubricate and automatic refuel system.

With automatic cutting function, cutting amount is adjustable from 0~9.

Stretching distance is level adjustment from 45 to 100mm, can meet the request of different kind of sausage.

Can connected with vacuum filler, achieve automatic production.

The height of the clipping center is adjustable from 920~1060mm.

DKJLK2 connected with vacuum filler, the production speed can achieve 120pcs/min.



■ DKJLK4



■ DKJLK2

肠衣折径以尼龙复合膜为例 Casing semi-perimeter is as per nylon compound film

型号 Type	外形尺寸(mm) External Dimension	功率(kw) Power	电压(V) Voltage	适用卡型 Clips	适用肠衣折径(mm) Casing Semi-perimeter	模具型号 Mould model	裁刀工作压力(MPa) Cutting Pressure	打卡速度 (time/min) Speed	拉伸距离(mm) Expansion	重量(kg) Weight
DKJLK4II	1862 × 1133 × 1680	3.5	3PH 380V 50HZ	铝盘丝 aluminum wire	25-160	K1-K4	0.5-0.6	100	45-100	833
DKJLK2	1380 × 1250 × 1450	3.5	3PH 380V 50HZ	铝盘丝 aluminum wire	25-80	K1 K2 50	0.5-0.6	120	30	427

DKJC12/18/15

Great Wall Double-clipper 长城双卡打卡机系列



- 打卡速度1-9级可调，具有设计巧妙的打卡缓冲机构，可选用不同型号的长城铝卡，送扣精确，扣型严密。
 - 自动裁断功能，0-9支任意设定，夹紧拉伸自由可调。
 - 可与定量灌装机联机，实现自动化生产，是进口设备的替代产品。
 - 打卡中心高度920-1060mm可任意调整。
 - 传动机构零部件采用加工中心制造，提高了制造精度。
 - DKJC18/15可实现15、18节距模具互换。设有自动润滑系统。
- Working speed: 1-9 level adjustable, Match with different type Great Wall aluminum clips. Clips delivered accurately and closely.
 - Height of center: 920mm-1060mm adjustable.
 - Produced by Machine Center, improved the manufacturing accuracy.
 - Cut sausage casing automatically, adjustable range 0-9 pieces, tightness adjustable.
 - It can link with any quantitative filling machines to realize automatic production.
 - DKJC18/15 great wall double clipper, the clipping mould 15 and 18 can be change in this machine.

封口严密，

保证每根产品不破、不漏、不崩

造型美观，

机械与产品完美结合

配置丰富，

简单、智能、解放人工劳动

选择丰富，

根据物料结构自由组合



■ DKJC18/15

■ DKJC18

■ DKJC15

肠衣折径以尼龙复合膜为例

Casing semi-perimeter is as per nylon compound film

型号 Type	外形尺寸(mm) External Dimension	功率(kw) Power	电源(V) Voltage	适用卡型 Clips	适用肠衣折径(mm) Casing Semi-perimeter	重量(kg) Weight	载刀工作压力(MPa) Cutting Pressure	打卡速度(time/min) Speed	拉伸距离(mm) Expansion
DKJC12	900×750×1800	3.5	3PH 380V 50HZ	12	25-60	450	0.5-0.6	120	24-50
DKJC15	895×1035×2020	4	3PH 380V 50HZ	15	35-135	500	0.5-0.6	120	36
DKJC18	1195 × 900 × 1900	3.5	3PH 380V 50HZ	18	40-200	500	0.5-0.6	100	44-100

QP5230/QK5223/PS4000

QP Frozen Meat Flaker / Breaker

QP5230 冻肉切片机/QK5223 冻肉切块机/PS4000 破碎机



QK5223



QK5223



QP5230刀



QP5230推料



PS4000



QP5230

- 整机采用SUS304不锈钢材质。
- 每块2.5-25kg、-4℃~-18℃的冻肉，可快速直接切成块或片状。是斩拌机和绞肉机前道工序。
- 使用该机能避免在缓化过程造成污染和营养成分流失，保证肉的鲜度。又可省去加冰制冷工序，降低用户的制冷费用。
- 设有自动保护装置。
- 具有原料肉操作平台，方便省力。滑道置于料槽之外，不会出现污染原料的情况。
- 采用整体焊接结构，机器稳定、性能佳。
- 可配标准料车，不会出现切片时向外飞溅的情况。
- The whole machine adopted SUS304 Stainless Steel.
- One piece of 2.5-25kg, frozen meat of -4℃ to -18℃ can be directly cut into slices. It is pre-procedure of cutting and mixing machine and meat grinder process.
- Avoid pollution and nutrurance lost at slow thaw process. Ensure freshness of meat; No icing and refrigeration process, thus reduce user's cost.
- Auto-Protection designed.
- Special designed table to put frozen meat on that can reduce labor intensity of worker. Frozen meat block can easily put in the channel.
- Wholly welded machine body stable and low noises.
- Working with standard skip cars, no splash during slicing.



QK5223

型号 Type	外形尺寸(mm) External Dimension	电压 Voltage	功率(kw) Power	生产能力(kg/h) Capacity
QP5230	2450 × 1085 × 1360	3PH 380V 50HZ	11	3000
QK5223	1540 × 940 × 1480	3PH 380V 50HZ	5.5	3000
PS4000	1360 × 1280 × 2045	3PH 380V 50HZ	18.5	6000

料道宽度(mm) Channel Width	气缸行程(mm) Cylinder Stroke	刀辊转速(rpm) Speed	加工原料规格(mm) Material Size	切块规格(mm) Block specification	重量(kg) Weight
520	700	430	700 × 520 × 200	6/20/35	760
520	刀架往复次数 33次/分 knife frame travel times	横刀行程 200mm horizontal knife stroke	700 × 520 × 150	长20~70 宽30/60/90	670
620	/	41	700 × 520 × 200	60~100	1800

JR130/200/300

Double-screw Meat Grinder 双蛟龙绞肉机系列



送料蛟龙

- 采用国外先进技术，具备优越的性能且可以与进口刀具通用，采用SUS304不锈钢材质。
- 具有送料蛟龙及出料蛟龙，每个蛟龙单独工作，且都有两个速度，可以根据不同的原料采用不同的速度配比，从而达到最佳效果和产量。
- 出料蛟龙螺旋距设计合理，使原料肉顺畅地通过，杜绝出油现象，并减少蛟龙对肉产生的挤压，使肉料颗粒度好，边缘清晰。
- 具有快拆手柄和拉手，方便拆卸蛟龙和刀具，刀具采用进口材料，由真空热处理完成。刀具具有多种组合，可满足客户不同要求。
- 具有安全保护装置，操作更安全。
- 本机可绞冻肉、鲜肉、蔬菜，也可以附加去筋膜功能。
- Adopted International advanced technology. Can change imported cutters. The material is SUS304.
- Double feeding screws designed. Each feeding screw can work independently. And each of them has two speeds. According to different meat choose different speed respectively to reach the best cutting effect.
- Feeding Screw reasonably designed. Meat can outpour easily. No grease appears. Reduce the press to make meat granules with neat edge. No need to sharpen the cutters.
- Fast dismantle handle can easily pull out feeding screws. Cutters adopted imported material and have been processed in Vacuum Heating Surface Processing. Cutters and hole plates have a variety of combination, can meet customer's different requirements.
- Auto protection design to make sure safe operation.
- The machine can grind frozen or fresh meat and vegetable. And it has sinew-extracting function.



■ JRDS300



■ JR200



■ JR130



此装置可于JR130绞肉机连为一体，实现筋膜的分离功能。→

This device can be installed in JR130 meat grinder for extracting tendon and sinew from the meat.



型号 Type	外形尺寸(mm) External Dimension	电压 Voltage	总功率(kw) Power	生产能力(t/h) Capacity	刀盘直径(mm) Orifice diameter	刀盘孔尺寸(mm) Hole diameter	蛟龙形式 Stranded dragon form	重量(kg) Weight
JR130	1250 × 1200 × 1520	3PH 380V 50HZ	19	3	130	φ3 - φ26	双速压缩出料 2-speed output 双速变距推进 2-speed pushing	758
JR200	1800 × 1520 × 1700	3PH 380V 50HZ	37	8	200	φ3 - φ35	三速压缩出料 3-speed output 双速变距推进 2-speed pushing	1780
JRDS300	3050 × 1600 × 2000	3PH 380V 50HZ	105	冻肉: 5 frozen meat 鲜肉: 12 fresh meat	300	φ4 - φ30	变速破碎出料 Variable speed crushing output 变速变距推进 Variable speed pushing	4500

JRD82/120/160/300 Single-screw Meat Grinder 单蛟龙绞肉机系列



■ JRD160

- 可将未解冻的肉块或鲜肉直接进行绞切，制成规格不同的肉粒。
- 采用优质不锈钢材质，光亮平整，易于清洗，符合HACCP卫生标准。
- 蛟龙轴导程大、入料口大、进料通畅、生产效率高。
- 设计合理，肉料温降低，利于保鲜。
- Raw material like frozen meat, fresh meat minced into small granules.
- Adopted good stainless steel in compliance with HACCP standard, easy to be cleaned up.
- Bigger leading part, bigger intake hole and higher productivity.
- Little meat temperature change, benefit to preserve freshness.



■ JRD300



■ JRD82



■ JRD120 II

型号 Type	外形尺寸(mm) External Dimension	电压 Voltage	总功率(kw) Power	生产能力(t/h) Capacity	刀盘直径(mm) Orifice diameter	刀盘孔尺寸(mm) Hole diameter	重量(kg) Weight
JRD82	600 × 360 × 530	1PH 220V 50HZ	0.75	0.15	82	φ3 - φ6	60
JRD120 II	880 × 600 × 1180	3PH 380V 50HZ	7.5	1.5	120	φ3 - φ25	325
JRD160	1700 × 1240 × 1550	3PH 380V 50HZ	22	4	160	φ3 - φ25	1300
JRD300	1900 × 1500 × 1800	3PH 380V 50HZ	75	7	300	φ6 - φ35	2523
JRDS300	2800 × 1300 × 1700	3PH 380V 50HZ	90	冻肉: 4 frozen meat 鲜肉: 10 fresh meat	300	φ6 - φ35	3000

QJR160 Meat Cutter & Grinder Integration QJR 160 切块绞肉机

- 结构：进料系统、切块系统、送料系统和绞肉系统。
- 材质：架体为碳钢结构并做镀锌处理，外板和其它地方为SUS304 材质。
- 特点：此机可实现提升进料、冻肉切块、送料和绞肉一次性完成，提高生产效率，减少操作人员的劳动强度。
- 适用范围：对各种冻肉的处理。
- Structure: QJR160 Meat Cutter & Grinder Integration is composed of feeding-in system, meat cutter system, feeding-out system and meat grinder system.
- Material: The frame of the machine adopted carbon steel and it was processed by zinc. The exterior wrapper sheet and other parts of the machine adopted SUS304 stainless steel.
- Feature: QJR160 Meat Cutter & Grinder Integration could realize the feeding-in, frozen meat cutter, feeding-out and meat grinder at one time which greatly improved work efficiency and reduced labor intensity.
- Suitable for processing all kinds of frozen meat.



型号 Type	电压 Voltage	总功率(KW) Power	最大生产能力(kg) maximum capacity	外形尺寸(mm) External Dimension	上料形式 Feeding form	重量(kg) weight
QJR 160	3PH 380V 50HZ	37.5	1500	4170×1630×2630	自带提升 with lifting device	2000

ZB(G) Bowl Cutter (高速) 斩拌机系列



■ ZBG40

■ ZBG80II

■ ZB200

- 采用优质不锈钢材质，刀具选用进口材料经特殊工艺加工而成，也可选配进口刀具。
- 刀速度可达4500转/min。
- 配有粉料添加口和温度显示器，自动出料，电器箱分体安装，密封性好，选用防水电器。
- 转锅为铸不锈钢材质，并有防溢锅沿，有效防止溢料溢料现象，设有放水阀，易清洗。
- 轴承选用大规格进口轴承，4种密封形式，大大提高了轴承的耐用度。
- 关键部件采用加工中心加工，确保加工精度。外观工艺经特殊处理，美观漂亮。
- 整机设计巧妙，具有良好的动平衡，噪音低，振动小。
- 也可用于鱼类、水果、蔬菜及坚果类的粉碎加工。

- Adopt good quality stainless steel. Knives are made of imported material, or imported knives can be another option.
- Maximum knife speed 4500 rpm;
- Main shaft bearing use large size of import bearing; Bearing seal adopt 4 modes, avoid bearing failure; Bowl adopts casting stainless steel, with anti-overflow pan edge. Avoid flash overflow;
- Electric appliance case install separately, good air tightness, and waterproof and moisture protection; with temperature display; auto-discharge function.
- Key parts produced by advanced machine processing center. Ensure the precision of process;
- Carefully designed with excellent moving balance. Low noises.
- Also suitable for fish, vegetable, and nut fruits processing.



■ ZBG330

■ ZBG525V

■ ZBG525

型号 Type	锅容积(L) Bowl Volume	生产能力(kg/次) Capacity	刀速(rpm) Knife Speed	锅速(rpm) Bowl Rotation Speed	出料器转速(rpm) rotation speed of discharger	电压 Voltage	总功率(kw) Power	重量(kg) Weight	外形尺寸(mm) External Dimension							
ZB20	20	15	普通1500/3000	8/15	/	3PH 380V 50HZ	4.85	320	930 × 680 × 950							
ZBG20			高速750/1500/3000/4500	10/16			4.85	320	930 × 680 × 950							
ZB20II			普通2200/4500	12/24			4.77	340	850 × 680 × 950							
ZB40	40	30	普通2000/4000	8/15	/		8.35	524	1100 × 850 × 1050 1100 × 850 × 1050							
ZBG40			高速750/1500/3000/4500	10/16												
ZB80II			80	60						普通750/1500/3000	8/12	85	13.5	1150	1800 × 1500 × 1400	
ZBG80II	高速750/1500/3000/4500															
ZB125	125.8	100			普通750/1500/3000		8/12	85	25	1600						2000 × 1600 × 1400
ZBG125			高速750/1500/3000/4500													
ZB200			200	160	普通750/1500/3000						8/12	75/30-75	61	3625	3500 × 2100 × 2200	
ZBG200	高速750/1500/3000/4500															
ZBG330	330	260			高速750/1500/3000/3600		4/8/11/15	12-75	97	4646						3600 × 2350 × 2300
ZB130			130	105	高速750/1500/3000/4500						2/4/8/12	80	45.2	2900	2002 × 1988 × 1852	
ZBG525					525											
ZBG525V																

ZBZ Vacuum Bowl Cutter 真空斩拌机系列



■ ZBZ30

■ ZBZ130(真空)

■ ZBZ200 II(真空)

■ ZBZ525V(真空)

- ZBZ125/200/330/500 可在真空状态下对原料肉进行斩切、搅拌和乳化，防止原料肉中肌红蛋白、脂肪及其他营养成分被氧化、破坏，从而最大限度的保留了原有色、香、味及各种营养成分。
- 通过斩切，提高了产品的细密度和水的亲和力，使产品的弹性得到提高。
- 通过真空斩拌机斩拌的物料可提高出品率，减少气泡，增强弹性，质地细密，充分提取蛋白，使物料与辅料及水充分结合，乳化效果好，确保产品。
- 斩拌机是肉制品生产中的关键设备，高速旋转的斩拌刀可把原料肉斩拌成细腻的糜状，同时可以把它其他辅料搅拌均匀。
- ZBZ125/200/330/500 可 Cut, mix and emulsify meat material under vacuum state, prevent protein and fat being oxygenized and damaged, maximally maintained the original color, scent and taste.
- Density and flexibility of products being enhanced by cutting; increased productivity, reduced air bubble, enhanced flexibility.
- Featured good emulsification effect and ensured best quality.
- Bowl Cutter is important equipment in meat processing industry. It can cut meat into emulsified shape in high-speed cutting knives and mix up other additives into meat sufficiently.



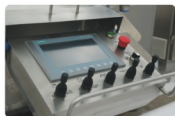
■ ZBZ200 III(真空)

精益求精，专注于每个细节

人工智能，与国际技术同步

安全可靠，防护于每个细节

自动维护，最新自动注油系统



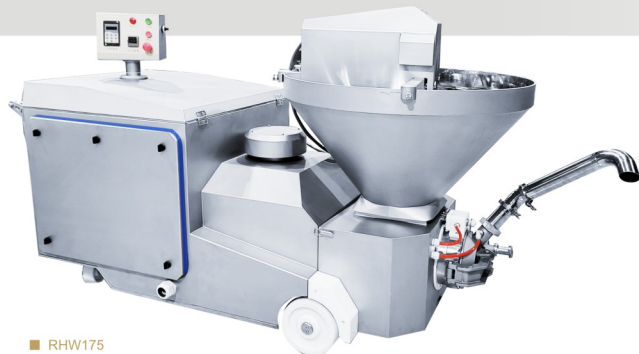
型号 Type	锅容积(L) Bowl Volume	生产能力(kg/次) Capacity	刀速(rpm) Knife Speed	锅速(rpm) Bowl Rotation Speed	出料器转速(rpm) rotation speed of discharger	真空度(mpa) vacuum degree	电压 Voltage	总功率(kw) Power	重量(kg) Weight	外形尺寸(mm) External Dimension
ZBZ30(真空)	30	20	真空高速750/1500/2000/3000/5800	4/8/12/16/20	/	0.08	3PH 380V 50HZ	10.9/14.5 连配电机	1100 × 1350 × 1150 (1800开盖)	
ZBZ125(真空)	125.8	100	真空高速750/1500/3000/4500	8/12	85			44	1876.5	1900 × 1700 × 1500
ZBZ130(真空)	130	105	真空高速750/1500/3000/4500	2/4/8/12	15-70			51	2800	2238 × 2059 × 1676
ZBZ200 II(真空)	200	160	真空高速750/1500/3000/4500	4/8/12	30-75			89	4700	3450 × 2500 × 2100
ZBZ200 III(真空)	200	160	真空高速750/1500/3000/4500	4/6/8/12	30-80			104	5450	2900 × 2240 × 2200
ZBZ330(真空)	330	260	高速750/1500/3000/3600	4/8/12	30-85			106	6457	3950 × 2850 × 2220
ZBZ330 II(真空)	330	260	高速750/1500/3000/3600	2/4/8/12	15-60			126	6000	3650 × 3100 × 2100
ZBZ525V(真空)	525	400	普通750/1500/3000/3600	2/4/8/10	14-70			150	8500	4100 × 3100 × 2600

RHW Emulsifier

乳化机



- 切割系统由电机轴带动的刀组和孔盘组成，刀组，孔盘安装在切割架上。
- 刀和孔盘之间的距离可调节，从而控制产量、温度和粘稠度。系统操作简单，设置方便。机器运行时也可调节，保证产量稳定。
- 6片式刀头：孔直径0.5mm-19mm。
- 本机应用于包括肉类加工，奶酪，蔬菜，水果，糖加工和化学产品加工。
- 由于料斗位置低，此乳化机可直与斩拌机或搅拌机装配。底部安装滚轮，可轻易移动。
- The cutting system consists of knife heads which rotate with the motor shaft and hole plate, which are mounted in the cutting housing. Each knife head has three replaceable insert blades.
- The space between the knife and the hole plate can be adjusted allowing you to control the output, temperature and consistency of the product.
- The cutting system is simple to use and easy to set up. adjustment is possible while the machine is running, thus maintaining constant product quality.
- Knife heads with 3.6 wings; Hole plates with hole sizes from 0.5mm to 19mm.
- Application include the processing of meat and cheese, vegetables, fruits, sweets and products of the chemical industry.
- Because of its low hopper height, the emulsifier can be loaded directly from the bowl cutter or the mixer. The emulsifier is mounted on wheels and can be moved easily from one location to another.



■ RHW175

NH Tenderizer

嫩化机



■ 手动嫩化机
Manual tenderizer

- 嫩化机由两组活化轮及两组嫩化刀组成。嫩化刀可将肉块的表面积加大几倍，且不破坏肉块大小。
- 大大提高腌制效率、缩短腌制时间、提高肉制品的出品率、改善肉的结构、使肉质变嫩。
- 刀架可拆卸，便于清洗，两组刀轴距可调，范围在90~105mm。
- It is consisted with 2 tenderizing wheel and 2 sets of tenderizing knives.
- The knives can increase meat surface to make the process of marinade easier and shorter and can help to change the structure of meat to get tender taste.
- Knife frame can be dismantled, easy to clean up, distance between two groups of knife shaft is adjustable, ranged 90~105mm.
- 切条机采用SUS304不锈钢制成。刀框可方便的拆下清洗或冷冻，方便清洗。
- 可切2.5-50宽的长条及片，刀间距可根据用户要求设定制作，可配多种规格的刀栅，实现一机多用。
- 可以切猪皮，牛皮等多种物品成条。
- QT strip cutting machine,SUS304 stainless steel.Knife can be easily dismantled, convenient to clean 2.5-50 wide strip and slice can be adjustable.
- It can be tailor made for the customer .
- Several specified knife gate.Can cut pigskin and cowhide.



■ NH2000



■ NH3000

型号 Type	外形尺寸 (mm) External Dimension	转速 (r/min) peed	孔盘 Hole plate	切割系统 Cutting system hole plates	料斗容积 (L) Hopper capacity	电压 Voltage	功率 (kw) Power	生产能力 (t/h) Capacity	重量 (kg) Weight
RHW175	2180 × 970 × 1300	0-3000	φ175	3个刀组 3 knife sets	200	3PH 380V 50HZ	77.5	2-5	880
RHW225	2600 × 1020 × 1820	0-2900	φ225	3个刀组 3 knife sets	200	3PH 380V 50HZ	112	3-10	2200

型号 Type	外形尺寸 (mm) Extcrnal Dimension	嫩化深度 (mm) Tenderizing Depth	进料道宽度 (mm) Feeding Channel Width	刀直径 (mm) Knife Diameter	刀辊转速 (rpm) Knife Roller Speed	压紧方式 Clamp Method	料斗容积 (L) Hopper capacity	电压 Voltage	功率 (kw) Power	生产能力 (kg/h) Capacity	重量 (kg) Weight
NH2000	941 × 770 × 927/1267	30	350	95	45	弹簧 Spring	12	3PH 380V 50HZ	0.75	2000	270
NH3000	1810 × 1090 × 1300	80	400	200	15-35	气缸 air cylinder	12	3PH 380V 50HZ	2.2	3000	300

ZS

ZS Saline Injector 注射机系列



■ ZS40



■ ZS40



■ ZS88



■ ZS128

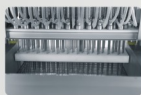


■ ZSF88
注油机



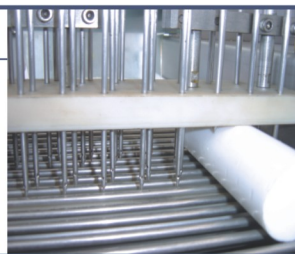
■ ZS108II

- 采用欧洲技术。采用SUS304不锈钢材质。符合HACCP卫生标准。
- 可带骨注射（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；注射针可方便调节安装）。注射针设计独特、排列合理，料水可均匀分布在肉块中，注射率可调，一次注射可达100%。
- 输送带可方便地拉出清洗，符合人性化设计理念。
- 电器箱为分体安装，可有效避免电器受潮。
- 设有四层料水过滤器，使料水循环过程不会堵塞水泵。循环系统设有稳压蓄能装置，保证注射压力稳定。
- 输送带设计合理，可满足对小肉块和大肉块的注射。
- European technology. The whole machine including the saline pump all adopt SUS304 stainless steel that is compliance with HACCP standard.
- May inject different kinds of meat with bones or without bones, injection pressure 0 - 10kg that range is adjustable. Injection needle arranges reasonably, saline water distributes in meat lump evenly, injection rate can reach 100%.
- Conveyor belt can be easily pull out, and easy to clean.
- Electric appliance installed separately, effectively avoid dampness damage.
- Saline water filtration circulation recycled after injection.
- Reasonable designed conveyor belt. Suitable for small and large meat.



型号 Type	生产能力 (t/h) Capacity	外形尺寸 (mm) External Dimension	电压 Voltage	总功率 (kw) Power	注射针数量 (支) Needles	注射针行程 (mm) Needle Moving Stroke	注射宽度 (mm) Injecting Width	注射次数双速 (time/min) Injecting speed
ZS40	1.5	1250 × 950 × 1800	3PH 380V 50HZ	5.5	40	150	285	48/32
ZS52	1.5	2202 × 726 × 2260	3PH 380V 50HZ	5.5	52	200	352	32/60
ZS59	1-2.3	2094 × 1600 × 1650	3PH 380V 50HZ	8.5	59	120	352	100/30
ZS88	3	1700 × 1200 × 2030	3PH 380V 50HZ	8	88	200	565	48/32
ZS88II	3	1700 × 1200 × 2030	3PH 380V 50HZ	8.5	88	200	565	48/32
ZSF88(油脂) grease	3	1800 × 1900 × 2050	3PH 380V 50HZ	12	88	200	565	48/32
ZS108II	3	2480 × 1395 × 2300	3PH 380V 50HZ	8.5	108	200	425	48/32
ZS128	5	2600 × 1600 × 2700	3PH 380V 50HZ	14	128	200 最大300	495	20/50
ZS117/216	3	2200 × 1740 × 1850	3PH 380V 50HZ	16.1	117/216 (可选)	170	424	16/32

注射压力 (MPa) Injecting pressure	步进距离 (mm) Step distance	注射针规格 (mm) (任选) Needle Diameter	重量 (kg) Weight
0.2-0.6	24	φ2 φ3 φ4	460
0.2-0.6	30/50	φ4	580
0.2-0.6	10/30	φ2 φ3 φ4	780
0.3-0.8	24	φ2 φ3 φ4	730
0.3-0.8	24	φ2 φ3 φ4	730
0.3-0.8	24	φ4	1054
0.2-0.7	60	φ4	1400
0-0.8	26/52	φ2 φ3 φ4	1500
0.2-0.6	50/100	φ2 φ3 φ4	1050



JB Mixer 搅拌机系列



■ JB150

■ JB300

■ JB650

JBZK Vacuum Mixer 真空搅拌机系列



■ JBZK150

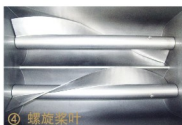
■ JBZK400

■ JBZL750

- 可选用电脑编程自动化控制,可贮存99个配方,可配数显温度控制仪。
- 采用SUS304不锈钢材质,符合HACCP卫生标准。
- 主轴采用双轴承结构,提高了搅拌效率及搅拌效果。
- 正、反转自由控制、自动出料。
- The whole machine adopts SUS304 that is compliance with HACCP standard.
- Optional Computerized Auto Control.99 recipes can be stored. Temperature display.
- Double shaft fan-shape propeller.Good mixing and agitating effect.
- Positive and inersive rotation control.Auto-dump function.



■ JB2000



在真空状态下,物料被负压后膨胀同时被浆叶进行径向翻滾、轴向回流,完成混合均匀的搅拌功能。浆叶有多种形式,真空翻轉搅拌机采用双轴椭圆螺旋布置的扇形浆叶,对物料进行径向搅拌,同时完成轴向回流,使物料以得充分混合均匀,达到理想的混合效果。采用优质不锈钢材料制造,可采用水流直接冲洗,方便卫生、符合卫生标准要求。出料的开关均采用油缸操作,只需拨动按钮即可实现翻轉全部动作,操作非常方便。本机采用减速机齿轮链条传动,使机器运动平稳可靠、噪音低,是同等产品的佼佼者。

Under the vacuum state, materials are mixed and blended by double shaft fan-shape propeller after materials have been expanded under the pressure.

The materials will be mixed sufficiently, several type of propellers.

The machine adopt double shaft ellipse and helix paddle, can mix the material in radial direction and perform axial back flow, so that can mix material completely and reach the perfect mixing effect.

Whole body of the machine made by SUS304 stainless steel, it is qualified the sanitary standard, can clean directly by using water.



■ JBZK1200

The switch of discharging adopts cylinder operation, just press the switch then can perform overturn function, and it is very convenient.

The drive system of this machine is designed by reducer gear-chain drive, can ensure the machine run smoothly with low noise. Which is the best among same level.

型号 Type	外形尺寸 (mm) External Dimension	电压 Voltage	总功率 (kw) Power	容积 (L) Volume	生产能力 (kg) Capacity	重量 (kg) Weight	桨叶形式 Propeller
JB50	740 × 810 × 775	3PH 380V 50HZ	0.74	50	20-30	180	①
JBZK50H	740 × 810 × 775	3PH 380V 50HZ	1.11	50	20-30	280	②
JB150 (单轴) (Single Shaft)	1200 × 682 × 1060	3PH 380V 50HZ	2.2	150	80-110	384	③
JB150H	1440 × 1100 × 1200	3PH 380V 50HZ	3	150	80-120	400	③
JB300	1500 × 800 × 1300	3PH 380V 50HZ	4.4	300	220-265	476	③
JB0700	1330×1190×1670	3PH 380V 50HZ	6	700	480-525	750	③
JB1200	1930 × 1490 × 1700	3PH 380V 50HZ	11	1200	820-900	1420	③
JB2000	3200 × 1900 × 2300(3900开盖)	3PH 380V 50HZ	22	2000	1200-1400	2830	③
JB 3000	3500 × 2200(2900扶梯) × 3400(4350开盖)	3PH 380V 50HZ	34	3000	< 1600kg/次	2830	③

型号 Type	外形尺寸 (mm) External Dimension	电压 Voltage	总功率 (kw) Power	容积 (L) Volume	生产能力 (kg) Capacity	重量 (kg) Weight	真空度 (MPa) Vacuum	桨叶形式 Propeller
JBZK50	740 × 810 × 775	3PH 380V 50HZ	1.11	50	20-30	208	-0.09	①
JBZK150 (单轴) Single Shaft	1200 × 700 × 1260 1400 × 1200 × 1345	3PH 380V 50HZ	2.75 3.75	150 150	80-110 65-105	350 500	-0.09 -0.09	① ①
JBZK300	1560 × 1470 × 1400	3PH 380V 50HZ	5.5	300	150-210	760	-0.09	③
JBZK400	1560 × 1470 × 1400		6	400	260-300	760	-0.09	③
JBZK650	1870 × 1600 × 1700		9.5	650	440-490	1070	-0.09	②③
JBZK1200	1985 × 2300 × 1920	3PH 380V 50HZ	13.2	1200	820-900	1870	-0.09	②③
JBZK2000	3200 × 2300 × 2200(3900开盖)		22	2000	1200-1400	2830	-0.09	②③
JBZK3000	3500 × 2300 × 2400(4350开盖)		30	3000	1500-2100	4200	-0.09	②③
JBZL150 (液氮) Refrigeration	1500×1050×1900	3PH 380V 50HZ	5.15	150	≤80	700	-0.09	③
JBZL750 (液氮)	1660×1550×2160		15	750	≤380	1600	-0.09	③
JBZL1200 (液氮)	2150 × 1900 × 2400		39.7	1200	≤600	2400	-0.09	③
JBZL2000 (液氮)	3200 × 2000 × 3000(3400开盖)		34	2000	≤1100	3600	-0.09	③
JBZL3000 (液氮)	3500 × 2200 × 3400(4350开盖)		41	3000	≤1600	4500	-0.09	③

备注: 生产能力根据产品密度不同会有差异
Notes: capacity is different based on density of product.

GR



■ GRZK 20



■ GRZK 1000

Vacuum(Refrigeration) Tumbler 真空(制冷)滚揉机系列

- 真空滚揉机桨叶设计独特，正转滚揉排打、反转按摩。
- 真空吸料，反转出料，呼吸式滚揉使原料在滚揉时交替处于真空及常压状态，能有效缩短滚揉时间。
- 大口径粉料填料口可方便地添加相关辅料等添加剂。
- 电脑控制滚揉机正转、反转、间歇、充气、转速、抽真空、常压可根据客户需要控制，并自由组合；可存贮100个工艺配方。
- 真空滚揉机是肉块中能量转化的一个物理过程。提高盐溶性蛋白质的提取，使腌制液在肉内均匀分布并被充分吸收；增强肉的结着力，提高产品的弹性；
- 改善制品的切片性，防止切片时产生破碎；增加保水性，提高出品率；增加产品的柔嫩性和结构稳定性。
- Propeller is designed distinctively, positive rotation for rolling, kneading and knocking, inversion for massage.
- Vacuum intake. Meat output in inverse rotation. Breathing-style process designed to make sure rolling and kneading under both vacuum. Bigger intake hole can put in powder or other additives easily.
- Control positive rotations, inversion, intermission, charge, rotation rate, vacuum and atmospheric pressure according to customer's requirement and could realize independent assortment. Adopt PLC, soft startups; touch screen control that can store 100 formulations.
- and regular state to shorten processing time. Vacuum Rolling and Kneading Machine can provide a physical process of diced meat energy transformation, an indispensable technology of meat process, and is a sort of available approach to accelerate sousse speed, proceed mechanical treatment to diced meat through rolling and kneading, increase the abstraction of salt soluble albuminoid, improve the rate of manufacture and product quality.

真空制冷滚揉机采用优质SUS304不锈钢材质，支架采用不锈钢方管，滚揉筒内表面精细抛光，减少额外升温，利于清洗。夹层制冷，滚揉桶外壁装有导流槽，留有外接冷媒（盐水）的接口，用于提高产品的制冷效果。

采用触摸屏PLC控制，采用可编程控制、操作，各参数可以根据不同的产品进行设置。

根据产品特点，可以选择人工装料、机械装料或真空吸料，设有原料真空吸入口。

三角桨叶设计，适合多种产品的要求，如禽类、鱼类、猪肉、牛肉等。

配备水环式真空泵，减少真空泵的维护难度。配置双虑杯空气过滤装置，防止物料被抽入真空泵。

变频调速，启动时平稳，且调速范围宽（3-12/分钟）。液压出料，滚桶前倾使出料更迅速。

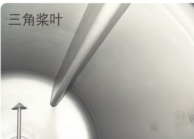
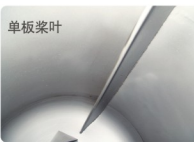
Vacuum freeze tumbler adopts SUS304 holder frame adopts stainless square tube, polished inside make sure lower temperature, easily to be cleaned.

Interlayer freeze; conductive sink was equipped on the external of the barrel and there is an outer connector(saline water) for enhancing the frozen effect.

Touching screen PLC control; all parameter to be set according to different product.

Transduction for adjusting speed; stable start, wider adjustable range. Hydraulic output; rolling barrel inclines forward to achieve rapid output, no residua; thoroughly washing is needed.

Triangular impeller design: suitable for various kind of products such as bowl, fish, pork, beef, etc.



■ GRKL1700 (制冷) Refrigeration



■ GRZK2500

型号 Type	外形尺寸 (mm) External dimension	容积 (L) Volume	生产能力 (kg) Capacity	功率 (kw) Power	真空度 (MPa) Vacuum	电压 Voltage	滚揉转速 (rpm) 可选配 Rotation Speed			重量 (kg) Weight		
							单速 Single speed	双速 Double speed	调速 regulating speed			
GRZK20 (真空) Vacuum	945 × 515 × 800	20	10	1	-0.08	3PH 380V 50HZ	9	/	1.8-9	130		
GRZK50 (真空) Vacuum	1300 × 860 × 940	50	20	1.3			8	6/12	4-12	294		
GRZK100 (真空) Vacuum	1370 × 860 × 940	100	20-50							320		
GRZK200 (真空) Vacuum	1300 × 915 × 1265	200	50-100							338		
GRZK500 (真空) Vacuum	1580 × 1115 × 1530	500	200-300	2.6						440		
GRZK1000 (真空) Vacuum	2190 × 1300 × 1720	1000	400-600	3			6	6/12	4-12	805		
GRZK1600 (真空) Vacuum	2225 × 1500 × 1940	1600	800-1000	5.5			12	6/12	4-12	1020		
GRZK2000 (真空) Vacuum	3035 × 1650 × 1870	2000	1000-1200	8			/	/	3-12	1300		
GRZK2500 (真空) Vacuum	2695 × 1745 × 2130	2500	1200-1400	9.5			/	/	3-12	1598		
GRZK3500 (真空) Vacuum	2750 × 1945 × 2300	3500	1600-1800	11.5			/	/	3-12	1794		
GRZK6000 (真空) Vacuum	4500 × 1700 × 2300	6000	3000-3500	18.5			/	/	4-8	2500		
GRFZ250 (翻转) Overturn	1560 × 980 × 1650	250	50-150	1.3	-0.08		/	/	1.6-8	590		
GRFZ750 (翻转) Overturn	1850 × 1190 × 1940	750	350-500	7.7			/	/	5-12	800		
GRKL100 (制冷) Refrigeration	1450 × 1200 × 880	100	35	1.5			滚揉倾角 Inclination Angle (度) -15/30 -20/30	液压压强 Hydraulic Pressure (Mpa) /	3-12	286		
GRKL200 (制冷) Refrigeration	1830 × 1340 × 1020	200	60	1.5						330		
GRKL500 (制冷) Refrigeration	1950 × 1200 × 1650	500	150-200	2.25						550		
GRKL1000 (制冷) Refrigeration	2660 × 1300 × 2160	1000	350-450	3						690		
GRKL1700 (制冷) Refrigeration	3500 × 2200 × 2200	1700	800	8.5						1560		
GRKL1700III (制冷) Refrigeration	3350 × 1900 × 2230	1700	800	8.5						1560		
GRKL1700III (制冷) Refrigeration	3350 × 1900 × 2230	1700	950	8.5						1560		
GRFZ2500IV (真空) Vacuum	3580 × 2030 × 2360	2500	1450	10.5			-20/30	/	3-12	1820		
GRKL2500 (制冷) Refrigeration	3500 × 2200 × 2200	2500	1200	10.5			-17.5/25	8	3-12	2344		
GRKL3500III (制冷) Refrigeration	4200 × 2350 × 2300	3500	1800	13.5			-15/30	8	3-12	2900		
GRKL3500V (制冷) Refrigeration	3580 × 2030 × 2360	3500	2200	13.5			-20/30	8	3-12	2820		
GRKL7500 (制冷) Refrigeration	5500 × 3300 × 3000	7500	3800	26			-13/30	8	3-12	6000		

YX Smoking house 烟熏炉系列



电脑自动化控制 大屏幕人机界面，在一个画面上同时显示各种参数，以便监控运行状态；可实现远程控制；打印配方、温度、湿度曲线；可储存100个工艺配方。

独特风循环系统 有效保证产品在烘烤、蒸煮、干燥、烟熏等过程中的温度、湿度的一致性，从而保证了产品的着色均匀，色泽美观。
发烟系统 外置式木粒、木屑发烟系统，不仅使产品产生果木香气，而且可以使产品熏成由浅入深的金黄色。分体式糖炉发烟系统，可熏制传统的中式产品，产生特有的糖熏味道，并且颜色可以控制，最深可以成为枣红色。两种发烟系统同时使用能产生独特烟熏香气和颜色。门上木粒发烟系统，采用世界上先进的内循环发烟工艺，低氧状态发烟，缩短烟道长度，降低能耗，减少设备占地面积。

材质、保温 箱体结构以单车为单元，可以拼装成不同的组合。材质采用进口SUS304不锈钢拉丝板。保温层采用进口聚氨酯保温材料，耐高压一次成型。保温性能极佳。

控制元器件 PLC、人机界面、电磁阀等关键元器件采用进口名牌产品。

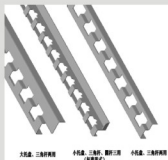
加热方式 采用外接蒸汽加热或电加热方式。

可根据用户的不同需求，增加冷熏（最高温度120℃最低温度5℃）、冷却等选配功能。

配备高效的在线清洗系统。门锁和门合页及密封条设计独特，密封严密，操作方便。

可根据客户要求添加生熟区互锁，区域隔离，

符合HACCP要求。该机具有蒸煮、干燥、烟熏、烘烤、清洗及安全保护等功能。



挂肠车 Trolley (mm)
1030x1000x1950 250kg/车

Automatically computer control: Big touch screen. In a screen display various parameters at the same time, in order to monitor the operation state, which can realize remote monitoring. Printing recipes, temperature, humidity curve. Can store 100 recipes formula. Unique wind circulation system: Effectively guarantee the product in the baking, cooking, drying and smoking process, temperature and humidity consistency, to ensure that the product of uniform color and looks nice.

Smoke system: External type wood grain, wood chip smoke system. Not only make the product produces fruit aroma, but also can make the product stained distinguished gold. Split type sugar smoke system, sugar can be smoked, traditional Chinese products have unique sugar smoked flavor. And color can be controlled, the most can become dark red. Two smoke system used at the same time can produce a distinctive smoky aroma and color. Door wood smoke system, adopts world advanced inner loop fuming process, low oxygen smoke, shorten the length of the flue, reduce the energy consumption and reduce equipment cover area.

Materials, heat preservation: enclosure structure with a trolley as a unit, and can be assembled into different type.

The material adopt imported SUS304 stainless steel wire drawing board. Insulation layer adopts imported PU heat preservation material, resistance to high pressure molding, excellent insulation performance.

Main electric parts like PLC, touch screen and electric valve are using imported famous brand.

Adopt external steam heating or electric heating.

Can add cold smoking (5℃~120℃) and cooling function.



双列通道式烟熏炉
Double Channel Smokehouse



全自动烧烤炉 Automatic Stove



单列通道式烟熏炉
Single Channel Type Smokehouse



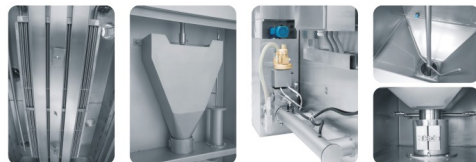
YXDT1/1 糖熏炉



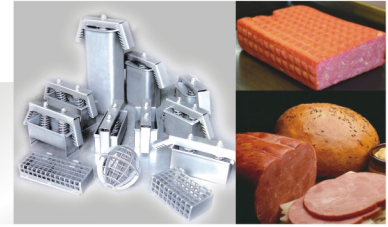
YXDT1/1X 烟熏炉



YXQ2/2
(通道式)蒸汽加热
Channel Type Steaming Heating Smokehouse



ZG

Cook Pan
ZG煮锅

- 采用SUS304不锈钢材质。全不锈钢防腐材质的蒸煮筐，侧开盖式。
- 蒸煮锅系列有电加热、高/低压蒸汽加热、导热油加热几种形式，有单层和夹层结构。
- 温控系统有全自动控制和半自动控制两种方式。蒸煮锅特殊设计以保证锅内水温均匀的部件。
- 夹层保温处理结构，夹层钢性好，夹层内胆采用矿物棉保温材料，热损失小，能耗少，保温效果好，厚度50mm，温度可达90℃。
- 采用热水浸泡加热方式，用于加工西式蒸煮肠、火腿、中式酱卤肉制品，也可作为包装产品巴氏杀菌使用，是肉制品加工的首选蒸煮设备。
- Adopt SUS304 Stainless steel. All stainless steel cooking basket, flank cover.
- ZG Cooking pots series have steam-heating, electrical heating or electric transmit to heat the oil type, monolayer and double layer structure.
- Temperature control system has automatic and semi-auto control.
- The cooking pot have a special part for making even water temperature.
- Polyurethane froth preservation material, saving heat and energy, good effect for heat preservation. Temperature can reach 90℃.
- Adopted bathing in hot water pattern, used for western steaming sausage, ham, chinese stewed meat also used for pasteurization first option choice for meat processing.

各种规格可根据要求定制 we can special-make any specification as clients'request.



标准型号蒸汽加热烟熏炉 Standard Steam Smokehouse			单 排 Single Channel				双 排 Double Channel					
型号 Model	YXQ1/1	YXQ1/2	YXQ2/2	YXQ1/4	YXQ2/4	YXQ2/2T	YXQ2/4T	YXQ4/4T	YXQ2/6T			
挂车数量 Trolley	1	2	2	4	4	2	4	4	6			
最大产能Max Capacity kg	250	500	500	1000	1000	500	1000	1000	1500			
最高温度Max Temperature ℃	100	100	100	100	100	100	100	100	100			
总功率 Motor (kw)	5.5	9.5	9.5	17.5	17.5	9.5	17.5	17.5	25.5			
蒸汽 steam supply ≤0.6Mpa kg/h	70	140	140	280	280	140	280	280	420			
水 water supply ≤0.4Mpa L/h	15	15	15	15	15	15	15	15	15			
压缩空气 compressed air supply Mpa	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6			
A(mm) 炉长 Length	1335	2450	2540	4660	4750	1335	2450	2540	3650			
B(mm) 炉宽 Width	1520	1520	1520	1520	1520	3050	3050	3050	3050			
C(mm) 发烟器宽度 Width of Smoke Generator	500	500	500	500	500	500	500	500	500			
D(mm) 开门长度 Length After Opening the door	1180	1180	1180	1180	1180	1180	1180	1180	1180			
E(mm) 炉净高 Net height	2660	2660	2660	2660	2660	2660	2660	2660	2660			
F(mm) 炉最高尺寸 Total height	3140	3140	3140	3140	3140	3140	3140	3140	3140			
G(mm) 房间最低高度 Height of the room	3500	3500	3500	3500	3500	3500	3500	3500	3500			
重量 (KG) Weight	1350	2000	2100	3700	3800	1800	3500	4000	5000			
标准型号电加热烟熏炉 Standard Electrical Smokehouse			单 排 Single Channel				双 排 Double Channel					
型号 Model	YXD1/1	YXD1/2	YXD2/2	YXD1/4	YXD2/4	YXD2/2T	YXD2/4T	YXD4/4T				
挂车数量 Trolley	1	2	2	4	4	2	4	4				
最大产能Max Capacity kg	250	500	500	1000	1000	500	1000	1000				
最高温度Max Temperature ℃	110	110	110	110	110	110	110	110				
总功率 Motor (kw)	29	57.5	57.5	105.5	105.5	57.5	105.5	105.5				
水 Water supply ≤0.4Mpa L/h	20	20	20	20	20	20	20	20				
压缩空气 compressed air supply Mpa	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6				
A(mm) 炉长 Length	1335	2450	2540	4660	4750	1335	2450	2540				
B(mm) 炉宽 Width	1520	1520	1520	1520	1520	3050	3050	3050				
C(mm) 发烟器宽度 Width of Smoke Generator	500	500	500	500	500	500	500	500				
D(mm) 开门长度 Length After Opening the door	1180	1180	1180	1180	1180	1180	1180	1180				
E(mm) 炉净高 Net height	2660	2660	2660	2660	2660	2660	2660	2660				
F(mm) 炉最高尺寸 Total height	3140	3140	3140	3140	3140	3140	3140	3140				
G(mm) 房间最低高度 Height of the room	3500	3500	3500	3500	3500	3500	3500	3500				
重量 (KG) Weight	1350	2000	2100	3700	3800	1800	3500	4000				
蒸 箱			单 排 Single Channel				双 排 Double Channel					
型号 Model	YXQZ1/1	YXQZ1/2	YXQZ2/2	YXQZ1/4	YXQZ2/4	YXQZ2/2T	YXQZ2/4T	YXQZ4/4T	YXQZ2/6T			
挂车数量 Trolley	1	2	2	4	4	2	4	4	6			
最大产能Max Capacity kg	250	500	500	1000	1000	500	1000	1000	1500			
最高温度Max Temperature ℃	95	95	95	95	95	95	95	95	95			
总功率 Motor (kw)	3.7	5.9	5.9	10.3	10.3	5.9	10.3	10.3	14.7			
蒸汽 Steam supply ≤0.6Mpa kg/h	55	110	110	220	220	110	220	220	330			
水 water supply ≤0.4Mpa L/h	15	15	15	15	15	15	15	15	15			
压缩空气 compressed air supply Mpa	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6			
A(mm) 炉长 Length	1335	2450	2540	4660	4750	1335	2450	2540	3650			
B(mm) 炉宽 Width	1520	1520	1520	1520	1520	3050	3050	3050	3050			
C(mm) 发烟器宽度 Width of Smoke Generator	0	0	0	0	0	0	0	0	0			
D(mm) 开门长度 Length After Opening the door	1180	1180	1180	1180	1180	1180	1180	1180	1180			
E(mm) 炉净高 Net height	2660	2660	2660	2660	2660	2660	2660	2660	2660			
F(mm) 炉最高尺寸 Total height	3140	3140	3140	3140	3140	3140	3140	3140	3140			
G(mm) 房间最低高度 Height of the room	3500	3500	3500	3500	3500	3500	3500	3500	3500			
重量 (KG) Weight	1150	1800	1900	3500	3600	1600	3300	3800	5100			
其他非标型号烟熏炉 Non-Standard Ovens			糖 熏 炉 Sugar Smokehouse									
型号 Model	YXQ1/1X	YXD1/1X	YXR2/2	YXR2/4	YXQS2/2	YXDS2/2	YXC2/2	YXRX1/1	YXB1/2	YXB2/2	YXB2/4	YXD1/1
挂车数量 Trolley	1 非标	1 非标	2	4	2	2	2	1	2	2	4	1
最大产能Max Capacity kg	100	100	500	1000	500	500	1000	250	500	500	1000	250
最高温度Max Temperature ℃	100	110	150	150	100	110	/	/	250	70	70	25
总功率 Motor (kw)	2	10	9.5	17.5	9.5	57.5	39.6	79.2	1.1	6	6	12
蒸汽 steam supply ≤0.6Mpa kg/h	50	/	/	/	140	/	/	/	/	/	/	/
水 water supply ≤0.4Mpa L/h	5	5	5	5	5	5	5	/	/	/	/	/
压缩空气 compressed air supply Mpa	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.6	/	/	/	0.6
炉净尺寸 长度 mm Net Dimension Length	1100	1100	2440	4610	2540	2540	2540	4800	2400	2410	2410	4800
炉净尺寸 宽度 mm Net Dimension Width	1500	1500	1520	1520	1700	1700	1600	1600	1850	1520	1520	1520
炉净尺寸 高度 mm Net Dimension Height	2100	2100	2660	2660	2660	2660	2660	2660	2660	2660	2660	2660
重量 (KG) Weight	850	850	3000	4200	3200	3100	2100	3800	1800	2300	2400	3500

挂车 Trolley (mm) 1030x1000x1950 250kg/车

SZXXC1450 Sausage Cooking Equipment 香肠水煮线

SLF1450 Secondary Sterilization 二次杀菌冷却风干机 Cooling Air Drying Machine

- 蒸汽接入 2寸 0.4MPa 法兰接入；自来水 2寸 螺纹接入
- 二次杀菌冷却风干机分为三个部分：杀菌机+冷却机+风力干燥机：
杀菌机对产品、包装容器包装材料、包装辅助物以及包装件等上的微生物进行杀灭，使其降低到允许范围内。杀菌机是用于肉制品果蔬原浆、原汁、浓缩汁、牛奶、果汁饮料或类似产品的连续灭菌工艺。
- 它保护食品，使食品在离开工厂到消费者手中的流通过程中，防止生物的、化学的、物理的外来因素的损害。
- 采用SUS304不锈钢材料，优质网带，符合HACCP卫生标准。
杀菌机的主要驱动部件有供料泵，用于传送物料保证设备的安全运行。此机高效节省空间与人员安排，节约加工成本。
- 杀菌时间可为3-50min内任意调节 水温可在83-95℃范围内调节
冷却时间可在5-50min内任意调节 生产中基本保持在4℃左右
风干时间可在5-50min内任意调节 风速在15m/s以上



■ SLF1450

- This set of equipment is divided into three parts: the sterilization machine + cooling machine + Wind dryer.
Sterilization machine is used for microorganism on the products, the packaging containers and packaging materials, packaging aids and the products in the package, to make the amount of the microorganism decreased to the permissible range.
Sterilization machine for meat, fruit and vegetable puree, juice, juice concentration, milk juice drink or other similar product continuous sterilization process.

SSYP-200 Vacuum Filling Pump

食品用真空叶片式输送机(地面泵)

- 采用SUS304不锈钢材质，新颖的外观设计和处理工艺使产品具有非常美观的外形。
- 在真空状态下完成输送，有效地防止脂肪氧化，避免蛋白质水解，减少细菌存活量，有效地保证产品的保质期及产品的颜色鲜亮、味道纯正。
- 针对较长距离的物料提升输送，简化机器结构，降低生产成本。
- 关键零部件采用进口材料经加工中心制造，确保机器精度。泵体、叶轮、叶片采用特殊热处理工艺，光洁度高，耐磨性好，便于清洗。
- 真空泵、电器元件采用进口名牌产品，真空度可达-0.1MPa。



- Use SUS304 stainless steel, unique design and perfect surface processing technology.
- Working with vacuum, avoid oxidation and proteolysis, reduce bacteria survival, guaranteed long preserved life, good color and pure taste.
- For long distance transport stuffings material, like mooncake stuffings, simplify structure and reduce production cost.
- Key parts adopt imported material, processed by numerical control center, make sure the precision.
- The rotor, vanes, wheel, use special heat-treatment processing, highly smooth surface, abrasion proof, easily clean.
Vacuum pump, electric parts use imported famous brand. vacuum degree can reach -0.1MPa.

型号 Type	外形尺寸(mm) External Dimension	电压 Voltage	总功率(kw) Power	生产能力 Capacity	压缩空气压 Pressure
SZXXC1450	32000×1240×2150	3PH 380V 50HZ	36	2000kg/h	0.4PNa Φ6 PU管
SLF1450	18500×1450×2150	3PH 380V 50HZ	32	1000kg/h	

型号 Type	外形尺寸(mm) External Dimension	电压 Voltage	总功率(kw) Power	料斗容积(L) Volume	真空度(MPa) Vacuum	直灌能力(kg/h) Filling Capacity	重量(kg) Weight
SSYP-200	1250×1100×1390	3PH 380V 50HZ	9	220	-0.1	6000	760
SSYP(基本型)	1250×1100×1660	3PH 380V 50HZ	9	220	-0.1	6000	830

ZXJJJII Sausage Cutting Machine 直线剪节机
RJJG01 Barrel Type Sausage Cutter 滚桶剪节机
CBP150 Sausage Casing Stripping Machine 香肠剥皮机

- 自动剪节机采用符合国际食品卫生标准的SUS304不锈钢制造，整机外部采用喷砂处理，使产品具有非常美观的外形。
- 该机可方便快捷地将扭结串的产品快速的一个个剪切开，节省人力，提高工作效率。
- 关键零部件采用进口材料经加工中心制造，主要传动和控制部分采用进口元件。
- 选用伺服电机驱动，提高设备的运转精度和使用寿命，确保机器制造精度，安全可靠。
- 设计符合CE安全标准，具有急停装置、自动保护装置，只有有关护罩的情况下，机器才能正常启动，互锁结构完善，操作及清洗非常方便。
- The machine could cut-off the bunch easily and quickly which could save your labor cost and enhance the working efficiency.
- Adopt SUS304 stainless steel, sandblasting treatment, and beautiful appearance.
- Key parts are processed by CNC Lathe, quality could be guaranteed.
- Main transfer and control part such as the Servo-motor is imported which enhanced operative precision and lifetime.
- Meet the CE standard, the machine was equipped with emergency and auto protection device. Easily be washed.

滚桶剪节机采用优质SUS304不锈钢材质，符合食品卫生要求。

本机处于连续工作方式，便于组成生产线，提高生产率，节省更多人力。

适用于天然、胶原和人造肠衣香肠。在15克以上的最佳，比同类产品生产效率提高30%。

采用变频控制，无极调速，启动平稳。具有过载保护功能，报警指示灯显示。机器结构合理，运行平稳可靠，操作简单。

The whole body of the machine made by SUS304 stainless steel, qualified by sanitary standard.

Adopt frequency conversion, infinite speed variation, start smoothly.

It has overload protection function with alarm indicator light.

It is suitable for natural, collagen and artificial sausage casing.

can improve 30% efficiency if the sausage weight over 15 gram.

The machine is good for production line, improve productivity, saving labor.

The structure of machine is the best design, run smooth and easy operation.

香肠剥皮机全部采用SUS304不锈钢制造。按建操作，适用于直径16-38毫米塞满灌肠衣包装的火腿肠的剥皮工作。快速高效节约人工。

This machine all adopts SUS304 stainless steel.

It is suitable for stripping celluloid casing packed sausages, high-efficient and labor saving. Keystrokes operation.

■ 直线剪节机



■ 滚桶剪节机



■ 香肠剥皮机

QP7470 SLICER
QP7470切片分份机



- QP7470切片机可随意码放也可均匀错位摆放。一个操作过程完成两个动作：切片 分份 可设置分组 直放 斜放。
- 切后的肉片通过输送带输出，肉片层层堆叠，高度可达50mm。
- 传送带与切割过程同时运行，确保切割平稳。
- PLC可编程程控制操作简便，设计合理，可轻松地对肉类 三文治火腿 香肠 奶肠 鱼等产品的切片 分份。
- 所有切割参数可轻易存储，操作软件可存储100个程序。
- QP7470采用“停&走”技术。即在出料时切刀停止工作，避免了刀与肉料不必要的摩擦，从而不产生浪费，不产生升温。
- 模块化的装刀系统，可轻易的装卸刀具。本机具有高速切割功能，400片/分。
- 设备可以工作在5-10℃、结露的环境连续工作，将-2℃ — -10℃的叉烧肉和原料肉切成需要的片状。
- At the push of a button, you select whichever form you need: stacked, shingled, staggered stack, shaved or portion.
- Touching screen PLC control;
- Easy operation, reasonable design,
- could slice sandwich sausage, cheese, fish into piece and store 100 programs.
- Adopt the Stop&Go technique which means that during product outlet, the blade stops. It does not perform a bland cut and so on.
- prevents wastage through accidental contact with the product/High speed cutting of 400time/min.



型号 Type	外形尺寸(mm) External Dimension	电压 Voltage	总功率(kw) Power	剪切能力 Cutting Capacity	重量(kg) Weight
ZXJJJII	900×850×1500	1PH 220V 50HZ	2	0.8-1.8m/s	210
RJJG01	2100×1400×1700	3PH 380V 50HZ	0.75	500-800 (kg/h)	260
CBP150	1900×700×1400	3PH 380V 50HZ	4.5	蒸气压力0.02Mpa / 压缩空气0.4Mpa	

型号 Type	最大填充原料尺寸 Material Input Dimension (mm)	料槽最大尺寸 Sink Dimension (mm)	电压 Voltage	总功率 Power (kw)	切割厚度 Cutting Thickness	电机速度(rpm/min) Cutting speed	机体外形尺寸 External Dimension (mm)	重量 (kg) Weight
QP7470	650 × 300 × 150	730 × 390 × 200	3PH 380V 50HZ	6	0-30 (mm)可调 误差0.5mm	1500	1880 × 780 × 2060	668

QP6590 SLICER QP 切片机(砍排机)



QP6590切片机适用于肉类、三文治火腿、香肠、奶酪、鱼等产品的切片。切片速度200time/min。
安装砍排刀可切割排骨(不包括腿骨等过硬的骨头)。
推进器自动返回定位,节省时间,提高效率。
刀片直接与驱动电机连接,发挥了电机的使用效率,大大提高切割、分份的精确度。

Slicer QP6590 possess a performance of 200 cuts per minute combined with absolute precision. No matter meat products are ham or sausage, whether it is fresh, chilled or frozen down to -4 degrees. As the blade is directly coupled to the drive motor, its cuts using the motor power at nearly 100%. Could cut bone if equipped bone cutting knife(exclude hard bone such as leg bone). Capacity and cutting technology. Up to 200 cuts per minute. High performance and exactitude.Exact and clean cut.
Profit growth through the precision sickle-blade and a gripper.
Economic efficiency
Time saving by using the automatic return travel limit unit
User-friendly hygienic conditions
Permanent stability of the machine through its sealing way outside the food area



型号 Type	外形尺寸(mm) External Dimension	电压 Voltage	总功率(kw) Power	生产能力(time/min) Capacity	切割最大截面(mm) Maximum cutting size	切割厚度(mm) Cutting thickness	进料长度(mm) Input Length	重量(kg) Weight
QP6590	2600 × 1000 × 1500	3PH 380V 50HZ	4.5	200片/分	220 × 240	2-35	650	450
QP6095II	2500 × 1100 × 1520	3PH 380V 50HZ	5.5	-4℃ 140-220片/分	230 × 320	1-30	700	500
切片560	2406 × 1100 × 1600	3PH 380V 50HZ	4.5	60次/分	130 × 130	0.5-50	1000	700

QD5120/4095/1000 Dicer 切丁机

QDW2035 Fresh meat Dicer 五花肉切丁机



QD4095刀



QD5120刀



■ QD4095

- QD5120 切丁机可加工各种生肉，具有切块、切丝、切条、切片功能。
- 操作简便，设计合理，可调整刀速和自动预压缩系统保证肉块6个面的精确性。
- 鲜肉无需提前冷冻，保证产品质量，可满足多种状态原料肉的切割均匀。
- 在切割前最大程度压缩产品，即使比入料口高也无需进行预切割。切割速度为50-120次/分。
- 单手操作系统使得操作更加便捷，单手操作圆形扳手即可控制入料口滑动压缩盖。压缩盖接近入料口，操作者可以用左手把料车中的物料取出，放入入料口。
- 压缩性机器结构节省了空间，机器部件可轻松拆除，便于清洁机器缝隙中的残渣。
- 设备可以在5-10℃、结露的环境中连续工作
- 方便的位置设有紧急停车按钮，设有电器机械联锁的安全装置，能有效的保护意外的人身伤害。
- QDW2035 五花肉切丁机用于冷鲜肉的切丁切条，包括鸡肉、带皮五花肉以及熟肉切条切丁。
- Featured PLC program control, convenient operation, reasonable design, adjustable knife speed and auto pre-compression system.
- Maximumly compress the product before cutting, speed range 50-120time/min.
- No need to pre-frozen to cut fresh meat, ensuring high quality.
- Could process various raw meat, with cut, slice function.
- Constant work under the temperature of 5-10℃.



■ QD1000 冻肉切丁机

QD1000 冻肉(肥膘)切丁机特殊的肉丁可按以下规格调整:
切片厚度5-10毫米范围内可任意调节。
宽度与长度可按5毫米的倍数调节。
定货时要求或另作刀轴更换。

QD1000 Frozen meat(fat)dicer, special meat dices can be adjusted as per below:
Cutting thickness 5-10mm can be adjusted freely,
Width and length can be adjusted mutipuls of 5mm,
This should be confirmed when make the order or change knife shaft .



■ QD5120

型号 Type	料槽最大尺寸 Sink Dimension (mm)	电压 Voltage	总功率 Power (kw)	原料额定温度 Material Stipulated Temp	切割产品尺寸 (mm) Cutting Dimension	生产能力 Capacity	机体外型尺寸 External Dimension (mm)	重量 (kg) Weight
QD5120	550 × 120 × 120	3PH 380V 50HZ	3.9	> -4℃	4-30 (肉丝可切至60)	800 (kg/h) (30 × 30 × 30mm肉块)	1820 × 1390 × 1280	730
QD4095	440 × 96 × 96	3PH 380V 50HZ	3	> -2℃	5-20	380 (kg/h)	1447 × 739 × 937	335
QD1000	170 × 200 × 200	3PH 380V 50HZ	11	-4℃ ~ -7℃	5 × 5 × 5 10 × 30 × 30	1000 (kg/h)	1230 × 1020 × 1300	1000

ZXJ-II Cable Tie

QSX800II Fresh Meat Slicer

DSJ-50/145 Beating Crusher

扎线机

切丝机

打碎机

- 切丝机用途：能将各种鲜肉一次性切成（丝）条状。

特性：刀具组设计为悬臂式，可轻易拆卸、清洗，并能快捷方便地更换不同规格的刀组。加装紧急开关和安全开关，可有效地保护使用者的安全。底部设有脚轮方便移动。适合酒楼、超市、肉市场加工、小型加工厂等使用。

- 切菜机用途：将根茎类蔬菜：马铃薯、番薯、瓜类、竹笋、洋葱、茄子以及叶茎类蔬菜：芹菜、大白菜、高丽菜、菠菜等蔬果类切成丁、片、丝条状。适合工厂、食品厂等使用。输出马力为1HP(切根茎部)+1/2HP(切叶茎部)+1/4HP。

特性：本机为双头型切菜机，可同时工作。通过更换刀盘或双头调节输送带与斩刀速度，可切出各种规格的片、丝、丁。功能强大、一机多用、省时省力。采用全不锈钢制造，卫生、美观、耐用，变频调速简单直接。成品形状：片、丝、丁。

- Fresh Meat Slicer Cutter groups is cantilever type, easily to teardown, clean, quickly to change different knives. Install emergency switch and safe switch, effectively protect user's safety. Bottom has wheels to move easily. Suitable for restaurant, super market, meat processing market, small factory, etc.
- Double shaft vegetable cutter Usage: cut ground provisions vegetable: potato, ipomoea batatas, melon, bamboo shoot, onion, Eggplant and leaf vegetable, celery, cabbage, spinach, vegetable and fruit into dice, flake, strip shape. Suitable for factory, food factory, etc.

Features: adopt two heads, two heads can work at one time. Through changing knife plate or double frequency modulation to adjust conveyor belt and cutting knife speed. Used for different size flake, strip, dice, multifunctional and multi-usage, save time and labour. Total machine adopt stainless steel. Health, beautiful, durable, frequency control is easy. Product shape: flake, strip, dice.



■ ZXJ-II 扎线机



■ QSX800II 鲜肉切丝机



■ DSJ-50 打碎机

DKJU200/700/DKQ74/DKQL74/DKQ801/DKQL801

Pneumatic (Pull) Single-clipper

DK-U/DK-V Manual Single-clipper

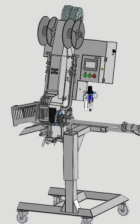
气动(拉伸)打卡机/双卡机/手动打卡机系列



- DKJU200/700采用U型卡扣封口，气动元件选用台湾亚德客品牌，本机主要部件及外罩采用SUS304材质加工制作，以保证美观及卫生已易清理，控制方式为PLC可控制，参数设定为触摸式人机界面，按钮式操作方式易于操作，此机可选配挂绳功能。
- 气动打卡机DKQ74/801、气动拉伸打卡机DKQL74/801操作简单、高效、省力、封口力强，密封性好，所做产品饱满度可调，适用于大块肉，冷冻、调理、切片类产品的封口加工。
- 手动打卡机DK-U/V是通过手柄、凸轮、杠杆等机构实现卡扣对肠衣的卡紧，设计合理耐用，无需用电，省时、省力。

长城卡扣 Great Wall Clips	U型卡扣 U-type Clips	V型卡扣 V-type Clips	铝丝 Aluminum Wire
12-6, 15-6, 15-7, 15-8, 15-9	501, 502, 503, 210	601, 602	2.1, 2.45, 2.7, 2.9
15-10, 18-9, 18-10, 18-11, 18-12	220, 74大74小, 801		

- SK12B pneumatic double clipper: using U type clip, pneumatic parts adopt Germany brand, make sure the stable of the products. Adopt 304 material, can connect with different model of vacuum filler, achieve automatic production.
- DKQ74/801 Pneumatic clipper and DKQL74/801 Pneumatic Pull clipper: Simple operation, high efficiency, energy saving, the sealing force is strong, product's plumpness is adjustable, suitable for meat, frozen, regulate, slice products seal processing.
- DK-U/V manual Single Clipper: Reasonable design, durable, without electricity, save time and effort.



■ DKJU200/700 U型自动双卡封口机



■ DKQ74气动打卡机



■ DKQ74II气动打卡机



■ DKQL74气动拉伸打卡机



■ DK-U手动打卡机



■ DK-V手动打卡机

肠衣折径尺寸以尼龙复合膜为例 Casing semi-perimeter is as per nylon compound film

肠衣折径尺寸以尼龙复合膜为例 Casing semi-perimeter is as per nylon compound film

型号	外形尺寸 (mm)	铝卡型号	肠衣折径 (mm)	拉伸距离 (mm)	电压	压力 (MPa)	重量 (kg)
Type	External dimension	Aluminum clip mode	Casing semi-perimeter	Stretch distance	Voltage	Pressure	Weight
DKJU200	1230*830*1860 (1960)	U210 U220 U230	45-110	/	AC220V 50HZ	0.5-0.7	143
DKJU700	1230*850*1870 (1970)	U74小 U74大	70-140	/	AC220V 50HZ	0.5-0.7	170
DKQ74II	360*210*740	U74小 U74大	120-260	/	/	0.5-0.7	16
DKQ74	200*320*770	U型74大 74小	120-260	/	/	0.5	18.3
DKQL74	600*320*770	U型74大 74小	120-260	150	/	0.5	25
DKQ801	200*320*770	U型801	150-300	/	/	0.5	18.3
DKQL801	600*320*770	U型801	150-300	150	/	0.5	25
DK-U	400*200*650	501 502 503	35-200	/	/	/	102
DK-V	400*200*650	601 602	40-100	/	/	/	11.5

JG Band Saw Machine 食品用锯骨机 MD Knife Sharpener 磨刀机



MDJ300绞肉机刀磨刀机 不锈钢工作台

均采用SUS304不锈钢加工而成。锯骨机用于骨头的切割。

MD200-E斩拌刀磨刀机主要用于对斩拌刀(ZB125, ZB200)的修磨、抛光,也可用于其它切割刀具(如:切刀、去骨刀、屠宰刀等)的修磨。

Adopted SUS304 stainless steel. Band Saw is used for bone cutting.

MD200-E Knife Sharpener is used for knife sharpening and polishing, especially for knife of Bowl cutter.



■ MD200-E斩拌刀磨刀机

■ JG 260食品用锯骨机

■ JG 360食品用锯骨机

Sharpener for bowl
cutter knives

Band Saw

Band Saw

GCY12 SG8/5 Manual Filler 液压/手动灌肠机 ZSSD4/ZSSQ2 Manual Saline Injector 手动泵压/气压注射机 HHS9824 Manual Tenderizer 手动活化机

手动灌肠机制造工艺: 纯不锈钢材铸造, 完全用手工抛光工艺制造而成。

手动盐水注射机: 能使调味材料和营养成分经注射渗入到肉块内部, 扩散均匀加工出的产品口感良好, 色泽均匀诱人。

手动活化机: 将无骨肉挤入相对转辊之间的缝隙。正反转得到压实效果, 使肉的组织结构变得松软。

Manual filler manufacturing craft: made of stainless steel, totally manually polished.

Manual saline injector: injected the flavoring and nutrition into the meat, even infiltration produced good taste and attractive color.

Manual activator: put the meat into the gap of the shafts. Softened the meat structure.



■ GCY12液压灌肠机 ■ SG5手摇式灌肠机 ■ SG8手压式灌肠机 ■ 手动泵压注射机 ■ 手动气压注射机 ■ HHS9824手动活化机

Hydraulic sausage
filler

Hand Filler

Hand Filler

Manual Pump
Press Injector

Manual Air Press
Injector

Manual Tenderizer

型号 Type	外形尺寸(mm) External dimension	电压 Voltage	功率(kw) Power	转速(rpm) Rotation speed	锯条速度(m/s) Saw blade velocity	重量(kg) Weight
JG250	510 × 500 × 887	1PH 220V 50HZ	0.75	750	7.85	50.5
JG260	690 × 550 × 1500	1PH 220V 50HZ	1.1	1490	20.4	110
JG300	1662 × 940 × 836	3PH 380V 50HZ	2.2	1490	23.4	197
JG300A	910 × 700 × 1575	3PH 380V 50HZ	2.2	1490	23.4	150
JG360	1720 × 1600 × 1780	3PH 380V 50HZ	4	1490	28	600
MD200-E (磨斩拌机刀) For Bowl cutter	800 × 1000 × 500	3PH 380V 50HZ	1.2	砂轮转速400rpm	抛光轮转速1500rpm	125
MDJ300 (磨绞肉机刀) For Grinder	890 × 600 × 1300	3PH 380V 50HZ	1.5	砂轮转速1400rpm	/	125

型号 Type	外形尺寸(mm) External dimension	容积(L) Volume	压力(pressure) Weight	重量(kg) Weight	其它 Others
SG5	450×420×650	5	/	11.95	灌肠管直径为40mm/30mm/20mm/10mm Sausage Diameter
SG8	430×137×610	2	/	6	灌肠管直径为30mm/20mm/10mm Sausage Diameter
GCY12(液压)	680×440×1200	12	/	110	灌肠管直径为30mm/19mm/28mm Sausage Diameter
ZSSD4	835×650×800	10.5	0.4	72	电压: 2相220V 0.75KW Voltage: 2phase 220V 0.75KW
ZSSQ2	直径220 × 950	15	0.4	17.3	注射针长度170mm, 数量为2根, 4孔/根 × 2套 Length of needle 170mm, two needles 4holes/piece ×2
HHS9824	450×220×300	/	/	17.5	注射针长度170mm, 数量为2根, 4孔/根 Length of needle, two needles 4holes/piece

Low Temperature And High Humidity Defrost System 低温高湿解冻系统——解冻间



羊肉缓化后
(肉色鲜艳)

牛肉缓化后
(肉色红如血, 白如雪)

- 解冻系统是一种用来解冻牛肉、牛四分体、羊肉、羊胴体、猪肉、家禽以及渔产品的新型低温高湿解冻系统。
- 以蒸汽为工作介质，将温度为 -18°C 处于冷冻状态的原料，解冻到 $0^{\circ}\text{C} \sim -2^{\circ}\text{C}$ 的鲜肉状态；
- 解冻过程在 $0-8^{\circ}\text{C}$ 的低温和高温环境下进行，合理控制温度的波动范围，有效解决肉品表面的褐变现象。保持肉的风味，口感和减少营养成分的流失；
- 利用低温抑制肉表面微生物的繁殖。
- 性能优势：增加产品出品率，提高产品营养质量，提高产品的卫生质量。

Defrost system is a new kind of thawing system for thaw out cold pork, beef, poultry and fish.

The defrost system could achieve the aim: the steam as the working medium, return the temperature of the cold meat under -18°C to fresh meat in $0^{\circ}\text{C} \sim -2^{\circ}\text{C}$, make the ice crystals in the meat cell melt into the meat and been re-absorbed by the meat cells through the control of the temperature increase speed and the temperature difference between the surface and the inner of the meat, keep the fresh flavor, pure taste and to avoid the loss of the nutrients, meanwhile, through low temperature to inhibiting the microorganisms growth and prevent the reaction of the enzyme.

各种规格可根据要求定制 we can special-make as clients'request.



DJ150/350 Pulping Machine 打浆机



- 采用符合国际食品卫生标准的SUS304不锈钢制造。
- 变频控制，高速旋转，速度可调。
- 开机3-5分钟即可完成打肉、配料、搅拌成浆。
- 制冷打浆机为夹层制冷，滚桶外壁装有导流槽，留有外接冷媒（盐水）的接口，用于提高产品的制冷效果。
- 生产过程中改善了肉质脂肪纤维，生产出来的丸子光滑细嫩、低脂、口感爽脆、弹性好、久煮不散，是肉丸制作的专用设备。

High speed pulping machine.
Accord with HACCP standard, SUS 304 stainless steel.
Frequency control, high speed rotation, speed can be adjustable .
Within 3-5 minutes can finish the processing for meat beating, additives feeding, mixing.
Improve the fat fiber of meat on the processing external surface of the meat ball is smooth and low fat value good taste, long cooking, more flexible.



■ DJZL350 制冷打浆机
Refridgeration Pulping Machine

型号 Type	外形尺寸(mm) External Dimension	电压 Voltage	总功率(kw) Power	实际转速(r/min) Speed	料斗容积(L) Volume	生产能力(kg/h) Capacity	升起高度(mm) Rising Height	重量(kg) Weight
DJ150	1800×900×2000	3PH 380V 50HZ	20	260	150	450	2900	950
DJ350	2110×1100×2008	3PH 380V 50HZ	23.5	200	350	1000	2900	1350
DJZL350(制冷) Refridgeration	2050×1050×2000	3PH 380V 50HZ	23.5	260	350	1000	2900	1450

JWJ Meatball Machine 挤丸机

GWJ Meatball Machine 贡丸机



■ 贡丸机GWJ

■ 挤丸机JWJ

- 该机设计合理，操作方便。
- 采用符合国际食品卫生标准的SUS 304不锈钢制造。
- 关键零部件采用进口材料经加工中心制造，主要传动和控制部分采用进口元件，提高设备的运转精度和使用寿命，确保机器制造精度，安全可靠。
- 可生产多种尺寸规格的肉丸产品，肉丸外形圆滑，大小一致，生产工艺简单。其产品口感好、有弹性，久煮不散。
- Meat ball machine .The machine is deigned reasonably, easy operation.
- Compliance with HACCP standard, SUS 304 stainless steel.
- Main parts we use imported material to process.
- The transmission parts and control parts are adopted imported components, improve the procession of the machine and make sure the machine long life time and safety.
- Can produce any size of meat balls. External surface is smooth and portion.
- Produce meatball with good taste, long cooking and more flexible .

夹心丸子机采用机械传动连续式输出肉丸，操作简便，生产效率，定量输出，肉丸成型大小一致。

规格大小通过模具进行调节，夹心大小可调，包芯均匀，可以适合不同产量要求。

整机结构简洁、轻便，接触馅料部分采用全不锈钢材料符合食品卫生要求。

WZ200 adopt mechanical driving system can continually produce meatball, easy operation, high productivity,

Can adjust the size of meatball by changing the mold.

All the parts that contact with the material is adopted SUS304 stainless steel.

型号 Type	外形尺寸(mm) External Dimension	功率(kw) Power	肉丸规格(mm) Meatball size	生产能力 Capacity		重量(kg) Weight
				(kg/h)	(数/分)	
挤丸机JWJ	600×900×1700	0.75	Φ17-Φ32	400	100-500	280
贡丸机GWJ	1040×620×1900	1.5	Φ21-Φ30	300	100-200	300

ZZXWZ620

Meatball Cooking Equipment

丸子蒸煮线



- 丸子蒸煮线：可以生产猪肉丸、牛肉丸、大肉丸、鸡肉丸、弹性肉丸、鱼肉丸、潮州肉丸、普通肉丸，可生产菠菜绿色素丸，胡萝卜丸香菇肉丸、蛋白素肉丸等素肉蔬菜肉丸等系列。
肉丸大小可调，产品皮光肉滑、爽脆，让人口齿留香，成型好，易于操作。
- 材质：采用SUS304不锈钢材料，优质网带，符合HACCP卫生标准。
三部分组成成型部分，与蒸煮部分，水冷部分，组成总长12.5米宽1.24米高2.15米有效宽度620mm，蒸汽加热传感器控温86°-96°。
丸子分段拨动控制蒸煮，蒸汽罩减速机控制打开关闭，可供6-10台丸子机。
第一部分容积：0.96立方水 外形尺寸：5850X1240X2150mm
第二部分容积：0.8立方水 外形尺寸 4800X1000X2150mm
第三部分容积：0.25立方水 外形尺寸 2150X1000X2150mm
- Meatball cooking line: can produce pork balls, beef balls, big balls, chicken balls, elastic balls, fish balls, Chaozhou meatballs, ordinary meatballs, spinach and green pigment to produce ball, mushrooms and carrots meatballs, protein balls and other vegetarian meatballs.
- Meatball size is adjustable, external surface is smooth, good taste, good shape, easy to operate, Compliance with HACCP standard, adopted SUS304 stainless steel.



型号 Type	外形尺寸(mm) External Dimension	电压 Voltage	总功率(kw) Power	压缩空气压 compressed air	蒸汽量(kg) Steam	生产能力 Capacity
ZZXWZ620	12500X1240X2150	3PH 380V 50HZ	2.3	0.4PNa Φ6 PU管	300-500	800-1000kg/h

TS200

TS200 LIFTER 提升机系列



■ 移动提升机架子

Frame of Movable Lifter

■ TY200Z

- 该机能平稳地将200L标准料斗车提升到指定位置，并将料斗车内物料倾倒在指定设备内，减轻劳动强度，提高劳动生产率。
- 采用不锈钢材质。
- 运行平稳、安全可靠、易于清洁、操作方便。采用进口双行程开关控制。
- 安装方式：固定式、移动式。

- The machine can raise a 200L standard hopper to designated position, and pour the material into appointed equipment.
- Reduce labor intensity and increase productivity.
- Whole machine adopts stainless steel material, with chain type and screw type.
- Run smoothly and safely, easy to clean and operate; Adopt the imported double stroke on-off control.
- Installation: fixing on the ground or movable.



■ T200

■ 提升机配JR200绞肉机

Lifter Matched with Grinder JR200

型号 Type	外形尺寸 (mm) External Dimension	电压 Voltage	功率 (kw) Power	提升能力 (kg) Capacity	提升速度 (m/min) Speed	提升高度 (mm) Height	重量 (kg) Weight
TS200III	1450 × 1250 × 2900	3PH 380V 50HZ	1.1	250	3	1900	360
TH1400	1400 × 1320 × 1480	3PH 380V 50HZ	1.5	200	速度可调 speed adjustable	1000~1250/1250~1400	350
TH1800	1600 × 1350 × 1540	3PH 380V 50HZ	1.5	200	速度可调 speed adjustable	1600~1800	380

TH

TH Hydraulic Loading Machine 液压提升上料机

- 本机装有两组液压缸，可先将料车水平提升到目标高度，再进行翻转卸料，可适用于各种稀料、稠料、块料，提升过程中不漏料。
- 整机采用不锈钢材质，干净卫生，易于清洗，操作简单，运行平稳可靠。
- 一般用于滚揉机的上料。
- 可自由移动。可根据客户要求订制。

- There are two sets hydraulic cylinder installed in the machine, it can lift the skip car into a target height, not leaking any material during lifting, then overturn to discharge. Suitable for all kinds of materials, whether it is thick, thin, or blocks.
- The whole machine use stainless steel, clean and sanitary, easy to maintain and operation, machine function stable and reliable.
- Usually used for loading material for vacuum tumbler
- Move freely. Can be made as per order.



■ 两动液压提升机



■ 两动液压上料机

Hydraulic Two Actions Loader

TL260/300 Spiral Feeding Machine 螺旋上料机

■ TL 260



- 螺旋上料采用SUS304不锈钢材质，符合国家卫生标准，方便清洗，可以连续输送提升各类固体食品级原料，用途广泛。
- 螺旋上料机占地长4.65米宽1米高3.4米
- 提升高度最高2.7米（高度可调）输送距离3.8米左右，电机功率=4KW 380V50HZ
- 进料1.13米，设有万向脚轮，移动方便
- 占地面积长2.85米，宽0.8米，高3.2米
- Spiral feeding machine, SUS304 stainless steel, HACCP food standard, easy to clean, can feeding and lifting solid food material.
- Spiral feeding machine, covering size: 4.65m (length)*1m (width)*3.4m (height)
Lifting height can be adjustable, Max: 2.7m, transport distance: about 3.8m, motor power: 4KW 380V 50HZ, hopper height: 1.13m, universal caster, it is convenient to move



■ TL260

■ TL300

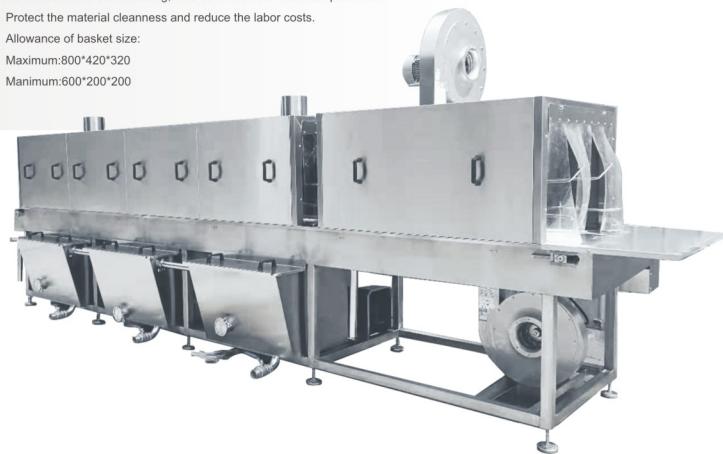
型号 Type	外形尺寸(mm) External Diameter	电压 Voltage	总功率(kw) Power	输送高度 Transmission height	输送速度 Transport speed
TL260	2530×960×2180	3PH 380V 50HZ	3	1.46~1.7米	18米/分钟
TL300	2100×1200×3050	3PH 380V 50HZ	7.5	2.2米	

XXJ 洗箱机 Washing Container Machine



- 该机用与周转筐连续清洗，更换输送带，还可用于高温灭菌包装袋的表面清洗。
- 该机有单水箱、双水箱（双泵）、及三水箱（三泵）等多种设计结构，装有循环水过滤，高压喷射系统，自动送料系统，防溅水装置，采用蒸汽或电加热，根据需要还可配装水温控制，是食品加工企业保证物料清洗干净，并减少劳动强度的理想清洗设备。
- 洗箱规格最大800×420×320 最小600×200×200
- The machine is used for continuous cleaning and washing basket, also can be used for cleaning the surface of high temperature sterilization packaging bag. This machine have single, double, three water tank (pump) etc design.
- Have circulation water filter and high pressure spray system, auto-transmit system, anti-splash device. Have steam or electric heating. Also can install the water temp. control.
- Protect the material cleanness and reduce the labor costs.

Allowance of basket size:
Maximum: 800*420*320
Manimum: 600*200*200



型号 Type	清洗风干筐机尺寸(mm) External Diameter	电压 Voltage	总功率(kw) Power	进水接口 Water interface	输送速度 Speed	蒸汽压力 Pressure	备注
XXJ500	6300×1850×2480	3PH 380V 50HZ	25.8	DN20	2~10米/分	0.2	三泵
XXJ650	6300×1850×2480	3PH 380V 50HZ	25.8	DN20	1.5~10米/分	0.2	三泵

RQD/DQD 500 Vegetable Dicer 多功能切丁机



- 多功能切丁机可一次性连续完成切片切条切丁动作，提高生产效率。
- 操作简单、设计合理，可轻松对土豆、萝卜等根茎类蔬菜切片切丁切条。
- 多功能切丁机切料部分运转速度高，可迅速将蔬菜切断，保持了蔬菜的水分，每小时较大生产能力3000公斤。
- 切刀为快装机构，可快速换刀。切削部分可直接用水冲刷，清洗方便。
- 整机采用符合国际食品卫生标准的SUS304不锈钢制造，整机外部采用拉丝处理，易于清洁。
- 设计具有急停装置，安全门锁装置，护罩打开机器自动断电。
- 整机由刀具、传动部分、电器控制系统构成，表面经特殊处理，色泽柔和美观。所有零部件边角圆滑、防水，避免残留物附着，易清洗。
- 主动部分和控制部分采用进口元件，提高了设备的运转精度和使用寿命，可靠。

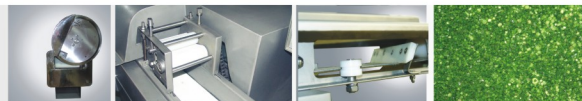
■ DQD500



■ RQD500

1. DQD500 multi-function dicing machine can continuously complete the dicing action of slicing at one time to improve production efficiency.
2. Simple operation and reasonable design make it easy to slice and dice potatoes, radishes and other rhizome vegetables.
3. The cutting part of DQD500 multi-functional dicing machine runs at a high speed. It can cut vegetables quickly and keep the moisture content of vegetables. It has a large production capacity of 3000kg per hour.
4. The cutter is a quick-fixing mechanism, which can change the cutter quickly. The cutting part can be washed by water directly, and the cleaning is convenient.
5. The DQD500 multi-function dicing machine is made of SUS304 stainless steel which meets the international food hygiene standards. The exterior of the machine is treated by drawing wire and is easy to clean.
6. The design conforms to CE standard. It has emergency stop device, safety door lock device and protective cover opening machine to automatically cut off power.
7. The whole machine is composed of cutter, transmission part and electrical control system. The surface is specially treated, and the color is soft and beautiful. The edges and corners of all parts are smooth and waterproof.
8. It avoids the attachment of residues and is easy to clean. The imported components are used in the active part and the control part, which improves the operation accuracy and service life of the equipment and is reliable.

QC200II Vegetable Cutter 切菜机 CQD350 Vegetable Dicer 蔬菜切丁机



■ CQD350



■ QC200II

型号 Type	外形尺寸(mm) External Dimension	总功率 Power (KW)	产能(Kg/h) Capacity	重量 Weight (kg)
DQD500	1550×1120×1730	5.5	3000	400
DQD500	1650×1400×1700	11	300-600kg/mm/h	900



型号 Type	外形尺寸(mm) External Dimension	最大灌装原料尺寸 Input Material Dimension(mm)	电压 Voltage	总功率 Power (KW)	产能(Kg/H) Capacity	切刀转速 Knife speed	切丁规格(mm) Dice spec	重量(kg) weight
QC200II	1405x830x1335	200	3PH 380V 50HZ	3	1000	1400转/分 rpm	长度3-30	450
CQD350	1350 × 780 × 1300	100x80x60	3PH 380V 50HZ	2.95	1500	/	3*3*3-10*10*10	440

ZHM Vacuum flour mixer

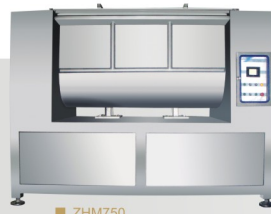
ZHM 真空和面机



■ ZHM300



■ HM300



■ ZHM750



■ ZHM650



■ ZJM400



型号 Type	电压 Voltage	总功率 Power (KW)	面箱容积 Volume (L)	产能 (Kg/次) Capacity	真空度 Vacuum (Mpa)	搅拌轴公转速 Shaft Speed	外形尺寸 (mm) External Dimension	面箱翻转角度 (°) Face turned box	重量 Weight (kg)
ZHM120	3PH 380V 50HZ	12.6	120	25~50	0~-0.09	41rpm	1310×700×1500	95	968
ZHM300	3PH 380V 50HZ	25.1	300	75~100	0~-0.09	41rpm	1800×1100×1820	95	2097
HM300	3PH 380V 50HZ	9	300	100	\	27/35rpm	1700×1050×1700	95	1376
ZHM750	3PH 380V 50HZ	45.5	750	250	0~-0.09	87rpm	2800×1300×2400	95	4200
ZHM200	3PH 380V 50HZ	10	200	50	0~-0.09	20~86rpm	1800×1435×1430	180	900
ZHM400	3PH 380V 50HZ	21.5	400	100	0~-0.09	20~86rpm	2325×1520×1575	180	1500
ZHM650	3PH 380V 50HZ	26.2	650	100~250	0~-0.09	20~116rpm(变频)	2800×1350×2010	180	2200
JM400	3PH 380V 50HZ	19.5	400	100	/	45/90(rpm/min)	2200×1010×1700	95	2000
ZJM400	3PH 380V 50HZ	20.5	400	100	0~-0.09	45/90(rpm/min)	2320×1000×1900	95	2000

MTX230 Noodle-making Production Line 面条生产线

YM430 Dough Sheeter 复合压面机

JZ Dumpling-making Machine 饺子机



■ MTX230

■ YM430



■ JZ16



■ JZ24

型号 Type	电压 Voltage	总功率 Power (KW)	产能 (Kg/次) Capacity	轧辊宽度 Rolling surface width	外形尺寸 (mm) External Dimension	轧辊对数 Roll logarithm	气源压力 (MPa) Air pressure	重量 (kg) weight
MTX230	3PH 380V 50HZ	8.55	350kg/h	230mm	8100×1020×1750	8	/	
YM430	3PH 380V 50HZ	8.2	/	430	9450×1100×1460	6	/	
JZ	3PH 380V 50HZ	2	10000	/	2090×1685×2030	/	0.6	1100

YSZ200/800 Saline Mixer

盐水制备机

- 盐水制备机采用不锈钢材质，设计美观，便于清洗。
- 高速旋转的混合头，不但能充分的混合物料，且具有剪切功能，可以把大颗粒剪切成微小颗粒，易于溶解。
- 大大避免注射机注射时，针头堵塞的问题。
- 提高工作效率，减轻工人劳动强度。
- Adopt stainless steel. Carefully designed. Easy to be cleaned up.
- Mixer head with high speed that can not only mix up the materials but also can cut big pieces into small granules that can be easily dissolved.
- To avoid needles jammed during the injection.
- To increase productivity and to reduce intensity of workers.



■ YSZ800

■ YSZ200

LC200 Meat wagon 料车

料车外型尺寸根据国际标准制造。

采用不锈钢板制造并进行表面处理，易清洗、经济耐用。

可与提升机配套使用。重量40 0.2 (kg)

料车外形尺寸 LC200: 764 × 714 × 683 (mm)

LCGR600: 1600 × 910 × 900 (mm)

料车清洗架外形尺寸: 1270 × 760 × 1650 (mm)

The external dimension is manufactured according to the international standards.

Adopted imported stainless steel plate to produce and the surface has been processed carefully. It is easy to be cleaned up. And it is economic and durable.

In combination with elevator as a system. Weight: 40+ 0.2(kg)

External dimension LC200III : 764*714*683(mm)

LCGR600:1600*910*900(mm)

Cleaner for skip car External dimension: 1270*760*1650mm.



■ 料车
Meat wagon

型号 Type	外形尺寸 (mm) External Dimension	电压 Voltage	功率 (kw) Power	料箱容积 (L) Capacity	转速 (rpm) Speed	重量 (kg) Weight
YSZ200	660 × 1000 × 1200	3PH 380V 50HZ	1.5	200	2840	55.6
YSZ800	1330 × 1040 × 1410	3PH 380V 50HZ	7	800	1800	380