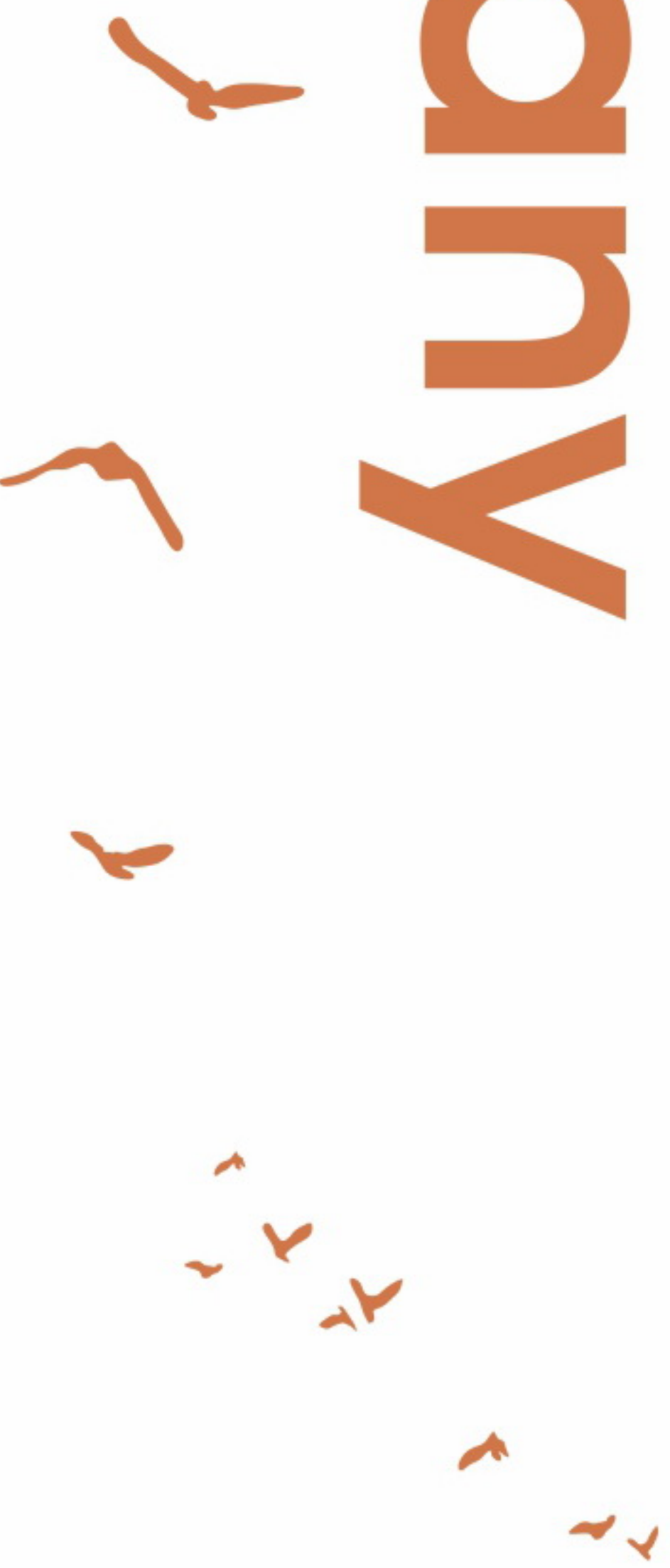


Company Profile



打造航母企业,做国际知名品牌.
以人为本,以诚立业,以科技求发展,以市场求生存,以顾客满意为目标.

企业简介

石家庄市汉普食品机械有限公司

是中国速冻米面制品食品机械最专业的生产企业之一。

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

速冻米面制品行业设备包括包馅制品所需的面处理设备诸如真空和面机，各类自动化压面生产线；馅处理设备诸如各种切菜机，去筋绞肉机，冻肉切丁机，以及冻肉切块机等原料分割设备和各类拌馅机，提升机等；
餐饮行业设备包括中央厨房所需诸如各类多功能切菜机，切肉机等食材分切设备；
面条生产线；各种肉处理设备诸如盐水注射机，滚揉机等；
中央工厂所需诸如各类包馅制品全套设备；
面条制品行业设备包括各类鲜面条、拉条子、扯面胚生产线、冷冻熟面所需的各型号自动化生产线；
烘焙行业设备包括适应于不同品类烘焙产品的控温和面机；
根据不同需求定制的自动化制面车间方案。

公司拥有多项国家专利，为企业的发展打下了坚实的基础。
强大的技术力量，精湛的工艺，认真的工作态度，完善的售后服务，使“汉普机械”声名远播。产品不仅遍布全国，还远销德国、英国、美国、东南亚等地，受到客户的一致好评。现代化的管理模式，员工团结向上的精神风貌，孜孜不倦的敬业精神，是企业发展的最有力的保障。
我公司视质量如生命，视用户为上帝，必将以优质的产品质量，完善的售后服务，为我国食品加工行业的迅速、健康发展贡献力量。



Company Profile

Shijiazhuang Helper Food Machinery Co. Ltd.,

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

The equipment of the quick-frozen rice and pasta products industry includes the noodle processing equipment such as vacuum dough mixer various types of automatic dough production lines required for stuffing products; stuffing processing equipment such as various vegetable cutting machines, meat grinders, frozen meat dicer, and raw material cutting equipment such as frozen meat cutting machine and mixing machines, bin lifting machines, etc.;;
Equipment for the catering industry includes all kinds of multi-function vegetable cutting machines and meat cutting machines required by the central kitchen;
Noodle production line; various meat processing equipment such as brine injection machine, meat tumbler, etc.;;
Complete equipment for various types of stuffed foods required by the central factory;
The equipment for the noodle product industry includes various types of automated production lines for fresh noodles, hand-pulled noodles, dough-stretching production lines, and frozen cooked noodles;
Baking industry equipment includes temperature controlled vacuum mixer suitable for different types of baked products;
Automated noodle workshop plan customized according to different needs.

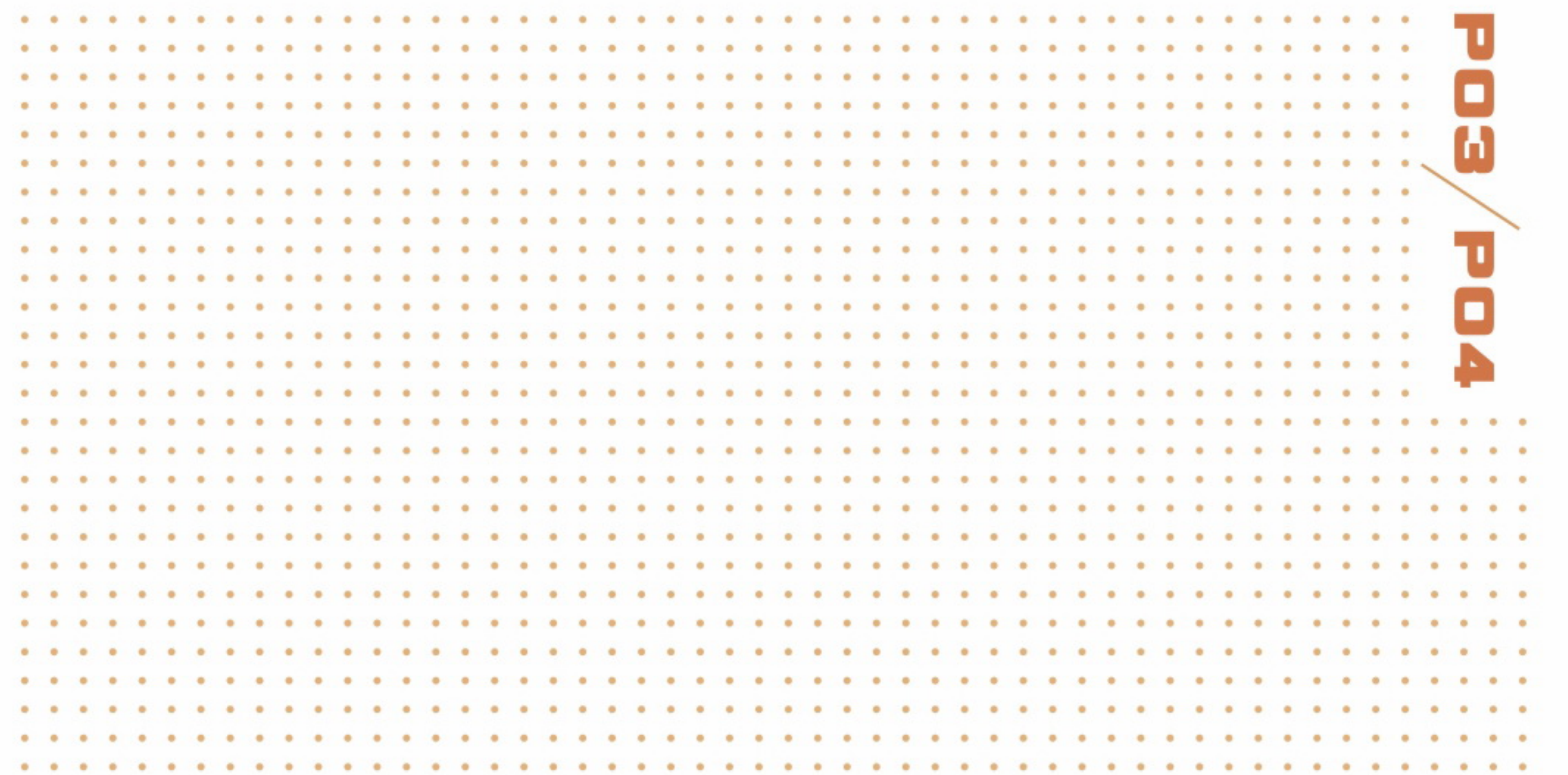
The company has a number of national patents, which laid a part of the foundation for the development of the enterprise.
Strong technical force, superb craftsmanship, serious work attitude, perfect after-sales service, make "Helper Machinery" famous. The products are not only spread in the whole country, but also exported to Germany, Britain, the United States, Southeast Asia and other places. Received unanimous praise from customers. Modern management mode, staff unity and spiritual outlook, the tireless professional dedication is the most powerful guarantee for enterprise development.
Our company regards quality as life and customers as gods, and will surely rely on high-quality product quality and perfect after-sales service.
Contribute to the rapid and healthy development of the food processing industry in developing countries.

Company International Exhibition

心无限 天地宽
BROAD HEART, GRAND VIEW.
HELPER MACHINERY

企业国际交流会.....

打造航母企业,做国际知名品牌.
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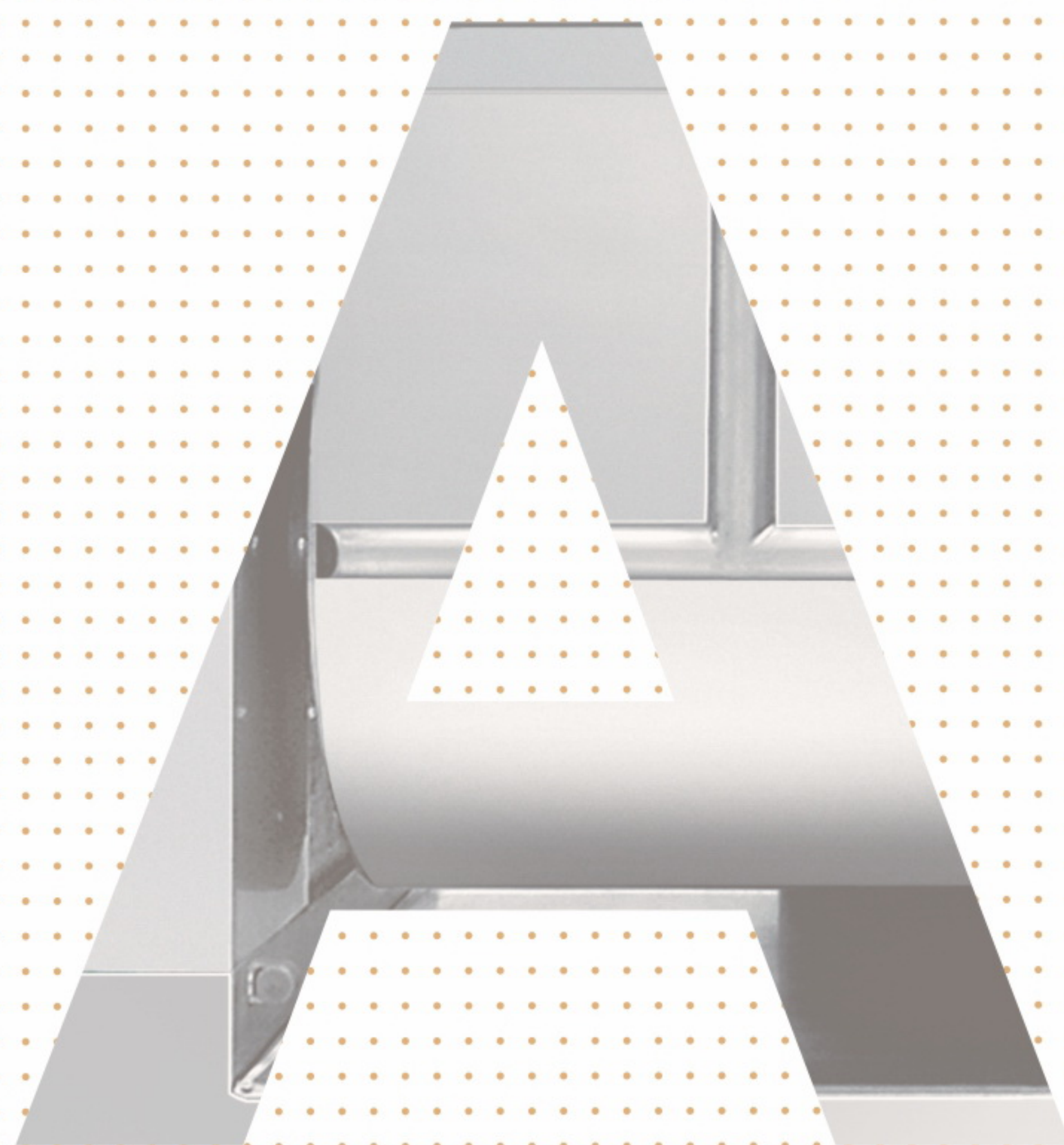




企业荣誉 ... Company Honour

心无限 天地宽
BROAD HEART, GRAND VIEW. HELPER MACHINERY





面加工设备 Pasta Processing Equipment



ZKHM-40/150/300/600

Vacuum dough mixer series

真空和面机系列

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

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

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

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



真空和面机
ZKHM-40

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

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



ZKHM-300 真空和面机

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

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

HM-150HP/300HP/600HP

Bakery vacuum dough mixer



醒发/烘焙类和面机

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

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

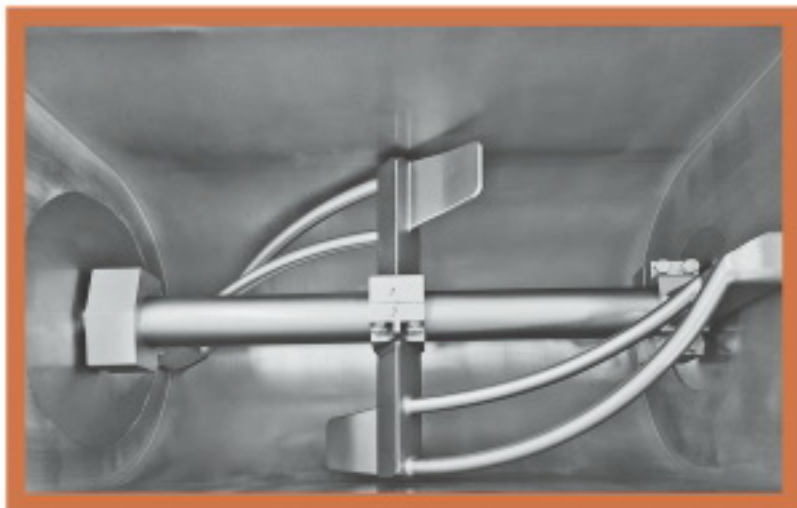
型号 (Model)	电压 (V)	电功率 (Kw)	和面量 (Kg)	搅拌轴转速 (Turn / min)	机器重量 (Kg)	外形尺寸 长x宽x高 (mm)
HM-150HP	380	16.8	50Kg	变频调速	1400	1530x1070x1760
HM-300HP	380	35	100Kg	变频调速 30-100 r/min 可调	2000	2400x1250x2050
HM-600HP	380	51	150-200Kg	变频调速 30-100 r/min 可调	3500	2600x1525x2410

Model	Voltage (V)	Electric power (Kw)	Amount of the mixed dough (Kg)	Rotate speed of the mixing axis (Turn / min)	Weight of the machine(Kg)	Dimension of the formal appearance LxWxH(mm)
HM-150HP	380	16.8	50Kg	Frequency	1400	1530x1070x1760
HM-300HP	380	35	100Kg	Frequency 30-100 r / min adjustable	2000	2400x1250x2050
HM-600HP	380	51	150-200Kg	Frequency 30-100 r / min adjustable	3500	2600x1525x2410



HM-300HP 烘焙类真空和面机

HM-300H/650H Special dough mixer for rice dumpling, Taro and Xiaoyuanzi



汤圆、芋圆、小圆子专用和面机

- 1、本机主体采用优质不锈钢制造。
- 2、采用独特的结构，密封件和轴承更换更方便容易。
- 3、和面过程使面粉或糯米粉在最短时间、最充分的吸收水分，使面团光滑，尤为适用于汤圆产品，用它和出的面生产出的汤圆品质高，具有毛球玻璃般的半透明状态，不漏汤、不破皮、不混汤，外观晶莹口感Q劲十足，本机是汤圆生产厂家的最佳选择。
- 4、吃水率高,本机吃水率在80%左右时均可正常和面。
- 5、本机采用独特的专利搅拌方式，为汤圆面专门设计，兼有和面、揉面、醒面三大功能，和出的面不用放置，不用醒面，出面即可使用。
- 6、采用PLC控制，功能强，可根据工艺设定和面时间和真空度。
- 7、可选配真空自动上粉、上水功能。

- 1. The main body of this machine is made of high-quality stainless steel.
- 2. Adopting a unique structure, the replacement of seals and bearings is more convenient and easy.
- 3. The dough mixing process allows the flour or glutinous rice flour to absorb water in the shortest time and fully, making the dough smooth. It is especially suitable for rice dumpling products. The rice dumpling produced with the flour mixed with it has high quality, a translucent state like a ball of glass, no soup leakage, no skin breaking, no soup mixing, crystal appearance, and full taste. This machine is the best choice for rice dumpling manufacturers.
- 4. The draft rate is high, and the machine can operate normally with a draft rate of around 80%.
- 5. This machine adopts a unique patented mixing method, which is specially designed for rice dumpling noodles. It has three functions: dough mixing, kneading, and waking up. The dough can be used without placing and waking up.
- 6. Adopting PLC control, it has strong functions and can be set according to process settings, surface time, and vacuum degree.
- 7. Optional vacuum automatic powder and water filling functions.

型号 (Model)	电压 (V)	电功率 (Kw)	和面量 (Kg)	搅拌轴转速 (Turn / min)	机器重量 (Kg)	外形尺寸 长x宽x高 (mm)
HM-300H	380	20	100Kg	变频调速 20-32 r/min 可调	1800	1725x1150x1900
HM-650H	380	36	250Kg	变频调速 20-32 r/min 可调	3000	2370x1300x2300

Model	Voltage (V)	Electric power (Kw)	Amount of the mixed dough (Kg)	Rotate speed of the mixing axis (Turn / min)	Weight of the machine(Kg)	Dimension of the formal appearance LxWxH(mm)
HM-300H	380	20	100Kg	变频调速 20-32 r/min 可调	1800	1725x1150x1900
HM-650H	380	36	250Kg	变频调速 20-32 r/min 可调	3000	2370x1300x2300



汤圆、芋圆、小圆子专用和面机

YPJ-270/360

Wrapper roller

压皮机系列

此款设备有270和360两种型号，用于压制不同规格厚度的面皮。该机分四道轧延，每道轧辊独立电机减速机控制，本机整体为不锈钢制作，且为变频调速方式，可根据不同产品要求设定轧延比。轧辊呈垂直分布，大大节省空间。

There are two models 270 and 360 for this machine for different thickness of dough. There are four rollers and each is controlled by independent motor and reducer. Main frame is made by stainless steel. Frequency converted speed can set different rolling proportion for products. Rollers save a lot of space by vertical distribution.



规格型号 (Model)	轧制厚度 (mm)	轧皮宽度 (mm)	功率 (kw)	调速形式 (m/min)	本机重量 (Kg)	外形尺寸 长x宽x高 (mm)
YPJ-270	1-6	270	3.3	变频调速，最高生产速度：10m/min	1000	3200x1100x1500
YPJ-360	1-6	360	4.5	变频调速，最高生产速度：10m/min	1200	3200x1200x1500

Model	Rolling Thickness (mm)	Rolling width (mm)	Power (kw)	Speed Regulating Type (m/min)	Weight (Kg)	Dimension LxWxH (mm)
YPJ-270	1-6	270	3.3	frequency control, upmost speed: 10m/min	600	3200x1100x1500
YPJ-360	1-6	360	4.5	frequency control, upmost speed: 10m/min	1200	3200x1200x1500

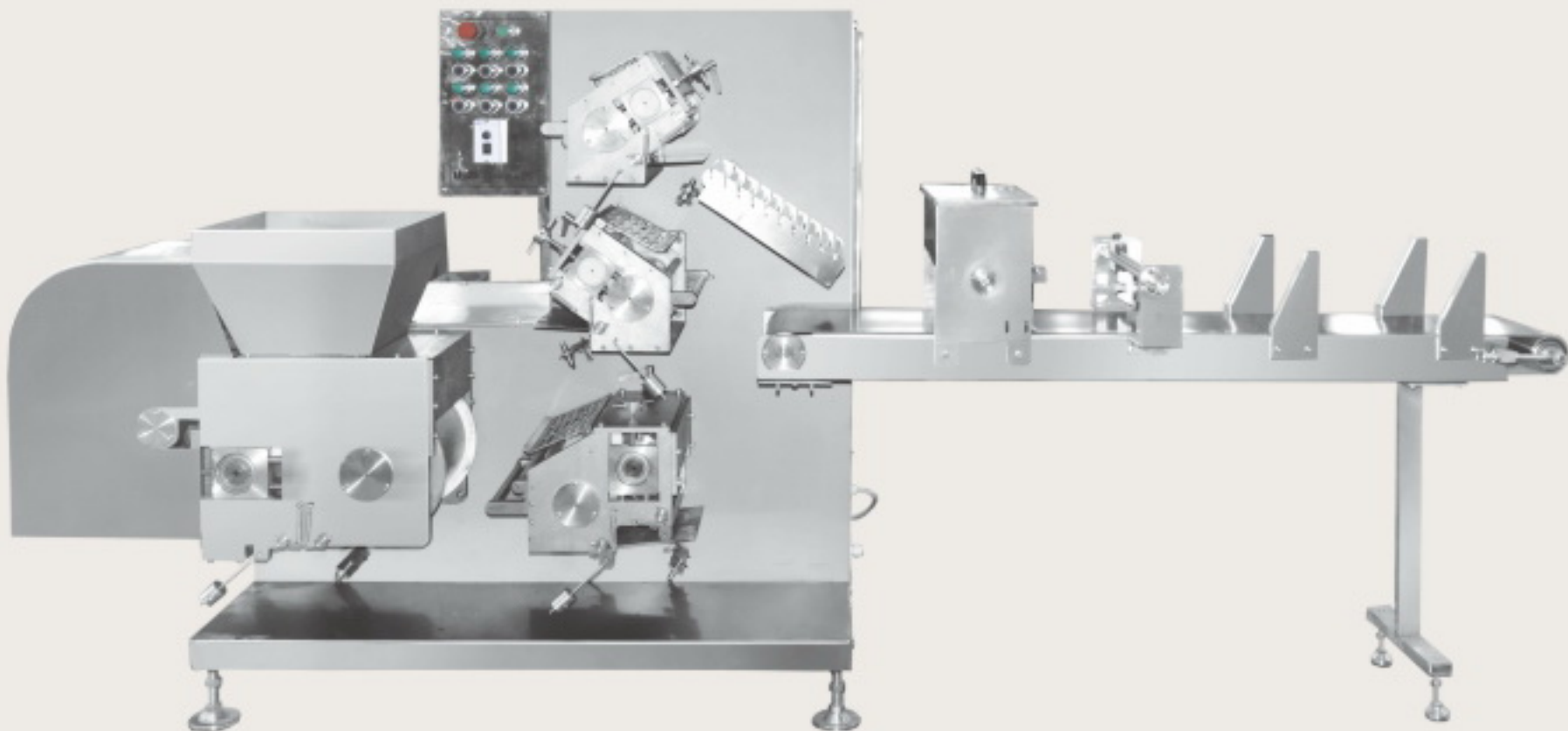
- 1、设有自动撒粉装置,面片经切刀切割后,自动输送成卷。

2、整机采用优质不锈钢材料,易于清洗,美观大方。符合国家卫生标准。

3、电气安全符合国家标准
- 1、Automatic powder spray device, automatic rolling up after cutting.

2、Whole machine is made of super stainless steel material,easy to clean, conform to hygiene standard.

3、Electrical appliances conform to national standard.



MY-440/540/600/640/700

Fully automatic face rolling machine series

全自动面带压延机系列

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

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

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

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

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

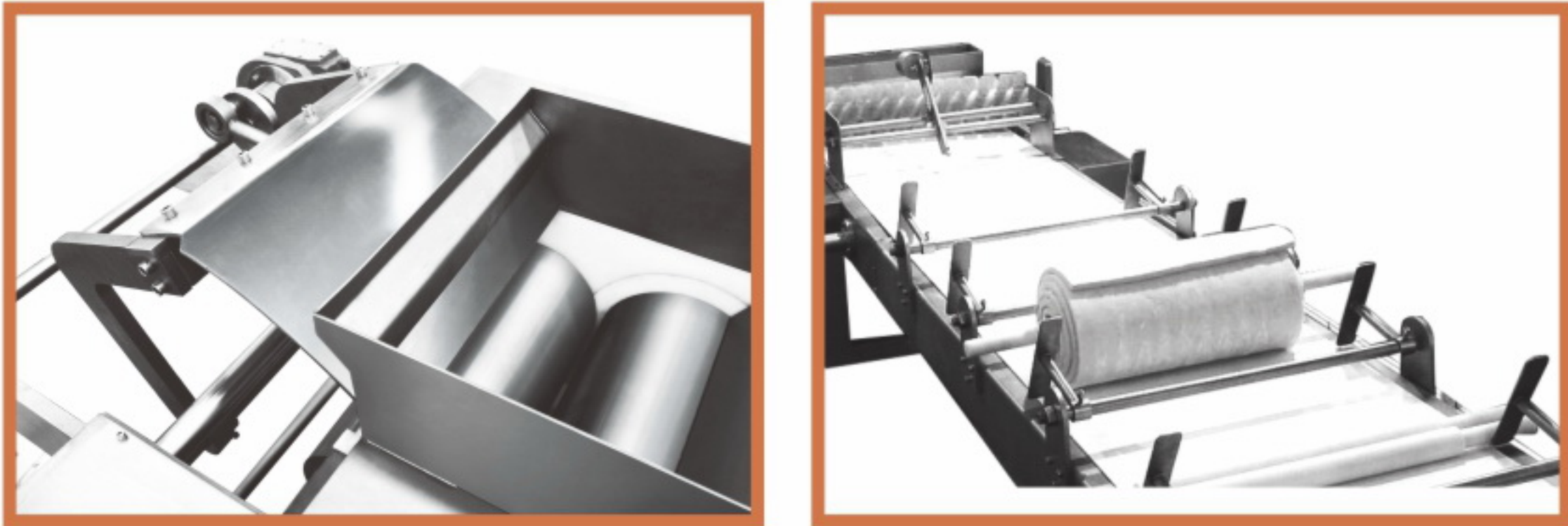
Rolling machine’s single motor activated, frequency converted, combined adjustment provide multiple choices on new products development and improvement with automatic control and easy operation.

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

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

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

型号 (Model)	总功率 (KW)	复合部分 (KW)	精压部分 (KW)	打卷部分 (KW)	调速形式	生产速度 (m/min)	本机重量 (Kg)	外形尺寸 长x宽x高 (mm)
Model	Total power	Composite part	Precision pressure section	Rolling section	Form of regulate the speed	Production speed	Weight of the machine	Dimension of the formal appearance Length x width x height
MY-440 型	9.92	4.75	3.35	1.82	无级调速	0 ~ 17	3900	8350×1250×1340
MY-540 型	9.92	4.75	3.35	1.82	无级调速	0 ~ 17	4000	8350×1250×1340
MY-600 型	9.92	4.75	3.35	1.82	无级调速	0 ~ 17	4200	8350×1360×1340
MY-640 型	9.92	4.75	3.35	1.82	无级调速	0 ~ 17	4300	8350×1400×1340
MY-680 型	9.92	4.75	3.35	1.82	无级调速	0 ~ 17	4400	8350×1460×1340
MY-700 型	9.92	4.75	3.35	1.82	无级调速	0 ~ 17	4500	8350×1480×1340



MY-440 型面带压延机



- 1、本机适合压制不同规格厚度的面带，并经分切后自动输送成卷，与饺子成型机配套使用。
 - 2、MY440型面带压延机面带总宽440mm，厚度为4-10mm可调，分切为两道，每道宽220mm的面带。
 - 3、MY540型面带压延机面带总宽540mm，厚度为4-10mm可调，分切为两道，每道宽270mm的面带。
1. This machine is suitable to pressing and producing the wrappers with different dimension and thickness, after cutting, automatically transmits them into the lines, able to assist to use with the dumpling shaping machine.
2. MY440 type compound wrapper producer has total width of 440mm and thickness of 4-10mm able to regulate, it can cut into two rows while each row has the wrappers with width of 220mm.
3. MY540 type compound wrapper producer has the wrapper row with total width of 540mm and thickness of 4-10mm able to regulate, able to cut into 2 rows while each row has the wrappers with width of 270 mm.

AUTOMATIC DEEP-FRIED DOUGH STICK PRODUCTION LINE

全自动油条生产线



1、该生产线为冷胚油条和复炸油条一体机，一条生产线即可生产冷胚油条也可生产复炸油条；该生产线自动化程度高，整条线只需1-2人不停上面即可，上面装置上自带双面撒粉抹油装置，操作工只需上面即可。

2、该生产线采用特殊的压延方式（横向纵向擀面），使面在轧制过程中受力更加均匀，保证对油条面的面筋网络几乎没有任何损伤，面的回缩几乎没有，区别于市场上其他公司油条机制作的油条长短宽窄的回缩不均匀，炸制好的油条蓬松酥脆，长短粗细一致。

3、分切刀匹配两种模式（滚刀与切刀），厂家可根据自己不同产品选用不同刀具制作，（例：切刀可做两头开的骨头油条，滚刀可做两头封口的元宝油条，梭子油条等）。

1、The production line is an all-in-one machine for cold-formed fried dough sticks and re-fried dough sticks. One production line can produce cold-formed fried dough sticks as well as re-fried dough sticks; the production line is highly automated, and the entire line only needs 1-2 people to operate it. The upper device comes with a double-sided dusting and oiling device, the operator only needs to put dough on it.

2、The production line adopts a special rolling method (horizontal and vertical rolling), so that the force of the dough is more uniform during the rolling process, ensuring that there is almost no damage to the gluten network of the fried dough noodles, and there is almost no retraction of the dough, which is different from the deep-fried dough stick made by other companies on the market have uneven retraction in length, width and width. The deep-fried dough stick are fluffy and crispy, with the same length, length and thickness.

3、The slitting knives match two modes (hob and cutter). Manufacturers can choose different knives according to their different products. (The cutter can make bone fried dough stick with two open ends, and the hob can make ingot fried dough stick with two ends sealed, shuttle fried dough stick, etc.).



4、特殊涂油涂水装置，制作生胚油条时，涂水涂油装置可保证油条重叠后不会跑偏，我公司设备是在分切前涂水涂油，区别于其他公司在分切后涂水涂油。

5、通过输送机之间的相互调节，可以让油条根据不同产品工艺要求进行拉伸、堆积，做出相同克重不同形状的油条，增加油条品相。

6、相比于市场其他厂家油条线制作的油条，油条出品率更高，我公司油条线成品率可达90%-95%以上，制作好的油条表面不起泡，表面光滑；相同克重的油条炸出的效果不同：油条更酥脆、个头更大。

7、整套生产线采用电气化自动控制，操控方便快捷，节省人工。

8、该机自带设备清洗装置，在生产结束后更方便快捷进行设备的卫生清理。

4、Special oiling and watering device. When making raw cold-formed fried dough sticks, the watering and oiling device can ensure that the cold-formed fried dough sticks will not deviate after overlapping. Our company's equipment is watered and oiled before slitting, which is different from other companies in slitting.

5、Through the mutual adjustment between the conveyors, the fried dough sticks can be stretched and stacked according to different product process requirements, and the fried dough sticks of the same weight and different shapes can be made to increase the appearance of fried dough sticks.

6、Compared with the fried dough sticks made by other manufacturers in the market, the production rate of fried dough sticks made by our company is higher. The capacity of fried dough sticks made by our Helper automatic deep-fried dough stick production line can reach more than 90%-95%. The surface of the prepared fried dough sticks does not have bubbles and the surface is smooth; the same gram weight The frying effect of the fried fritters is different: the fritters are crispier and bigger.

7、The entire production line adopts electrified automatic control, which is convenient and quick to operate and saves labor.

8、The machine has its own equipment cleaning device, which is more convenient and quick to clean up the equipment after the production is over.

型 号	电 压 (V)	功 率(Kw)	产 能(80g/根)	外形尺寸 长x宽x高 (mm)
YT-1300	380	8.5	生胚1300Kg/h 复炸800Kg/h	1400X1920X1600

Model	Voltage (V)	Power(kw)	Productivity(80g/stick)	Dimension (mm)
YT-1300	380	8.5	Raw embryo 1300Kg/h refried 800Kg/h	1400X1920X1600

DOUGH SLICER

面团分块机



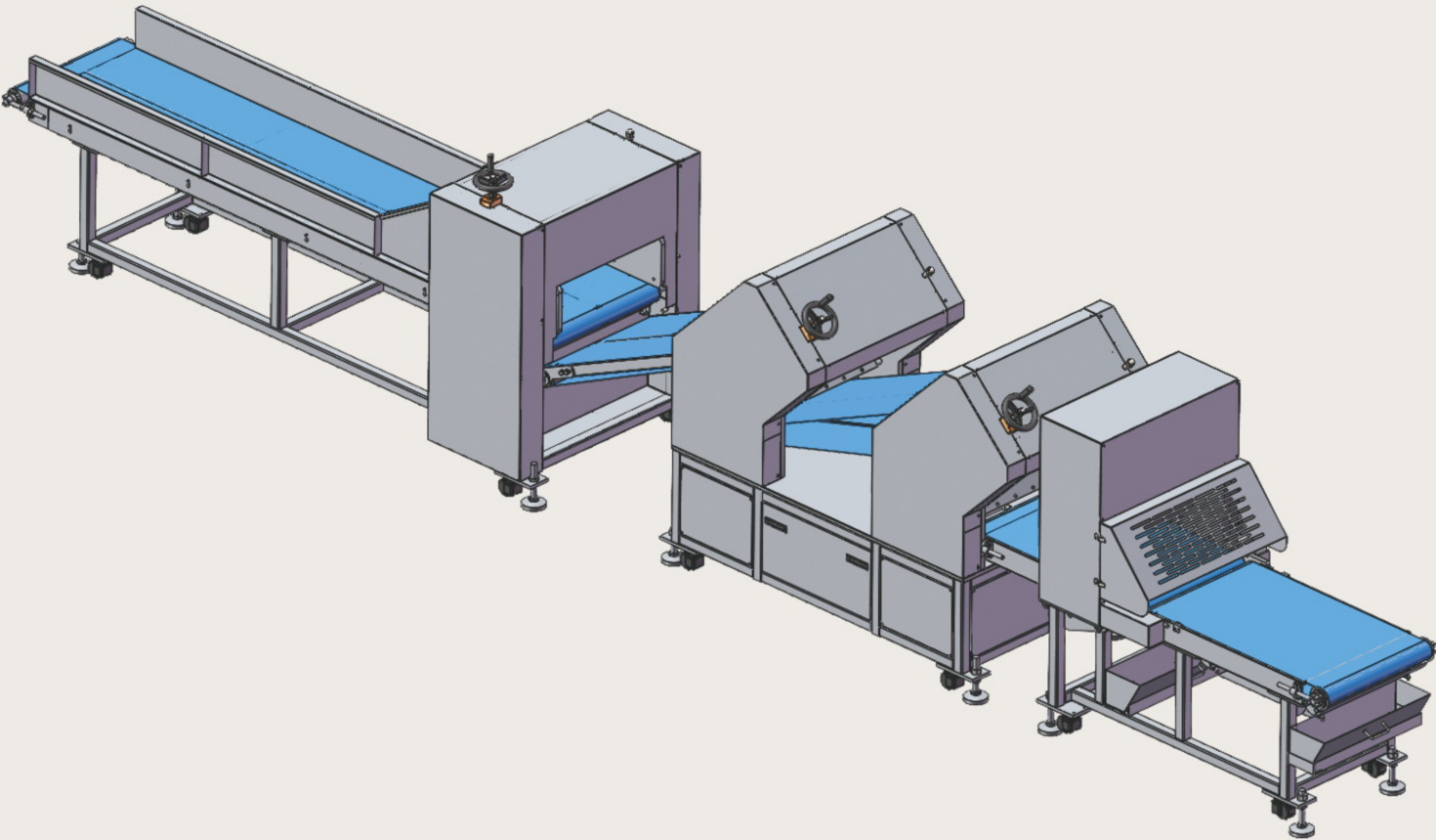
- 1. 油条面团预处理生产线：工序是和面→面团预压→定长分切→装盘入冷库冷醒发。
- 2. 实现了自动精准分割，面块大小厚薄一致。具备长度，厚薄的调整功能，可按需要定尺寸分割，方便后续成型设备的操作。产品厚度可在40-60之间调整，可按周转盘大小调节产品长度。自动光电感应，面带自动运行，减少人员操作。

1、Dough pre-treatment production line: The process is to mix dough → dough pre-pressing →fixed length scuttling → plate into cold storage cold wake up.

2. Automatic and accurate segmentation is realized, and the size and thickness of the dough block are consistent. With the length, thickness adjustment function, it can be divided according to the needs of the size, convenient for the subsequent operation of the molding equipment. The thickness of the product can be adjusted between 40-60, and the length of the product can be adjusted according to the size of the revolving tray. Automatic photoelectric induction, conveyor automatic operation, reduce personnel operation.

电 压 (V)	功 率(Kw)	产品(mm)	产 能(Kg/小时)	外形尺寸 长x宽x高 (mm)
380	1.7Kw	380x560x40mm	4200Kg/h	7300X1100X1450

Voltage (V)	Power(Kw)	Power(kw)	Productivity(Kg/h)	Dimension (mm)
380	1.7Kw	380x560x40mm	4200Kg/h	7300X1100X1450





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



QK-2000

Frozen meat cutting machine

冻肉切块机



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

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

型号 (Model)	刀架往复次数 (r / min)	料道宽度 (mm)	横刀形程 (mm)	输出功率 (kw)	生产量 (T/h)	机器重量 (kg)	外形尺寸 长x宽x高(mm)
QK-2000	41	460	230	5.5	5	600	1420 × 720 × 1420

Model	The shuttle times of the blades (r / min)	Width of the material track (mm)	Course of the horizontal cutter (mm)	Output power (mm)	Productivity (T/h)	Weight of the machine (kg)	Dimension of the formal appearance (mm) Length x width x height
QK-2000	41	460	230	5.5	5	600	1420 × 720 × 1420

- 1、该机具有噪音小、使用安全、生产效率高、故障率低、外观大方等优点。

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

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

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

4、本机具有急停按钮，操作安全可靠。

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

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



QK-2000 冻肉切块机

QK/P600C

Frozen Meat Slicer/Cutter

冻肉切块/切片机



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

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



QK/P600C 冻肉切块/切片机

型号 Model	料道宽度(mm) Width of the material track	料道高度 (mm) Height of the material track	功率(kw) Power	气缸行程 (mm) Operation course of the gas pot	工作压力(kg/cm ²) Pressure of operation	机器重量(kg) Weight of the machine
QK/P-600C	540	200	7.5	420	4-5	600

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

JR-D120/140/250

Frozen meat grinder series

冻肉绞肉机系列

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

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



JR-D120 冻肉绞肉机



JR-D140 冻肉绞肉机



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

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



JR-D250 冻肉绞肉机

JR-160 Dough mixer with aging and baking function

双蛟龙去筋腱绞肉机(冻肉/鲜肉)

全自动绞肉机适合大型工厂使用，可绞鲜肉和零下15度冻肉，多种孔板可选择，可加工不同规格产品。适用于各种水饺、蒸煎饺、馅饼、包子等产品的肉馅处理。

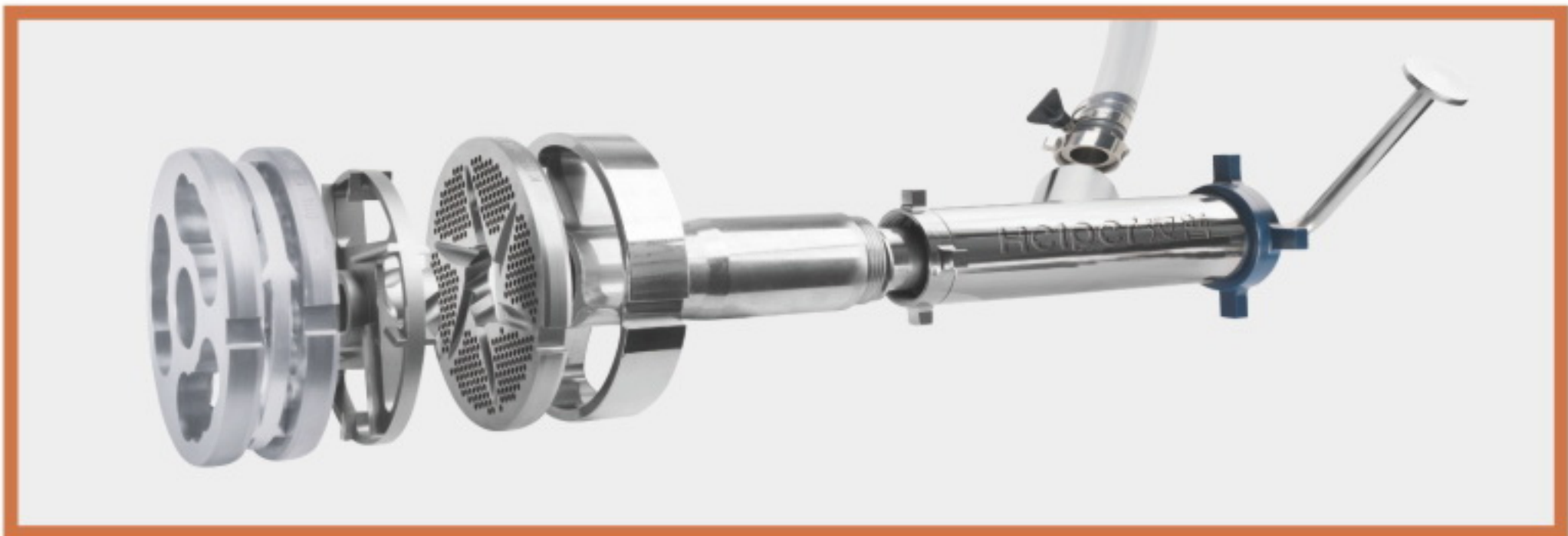
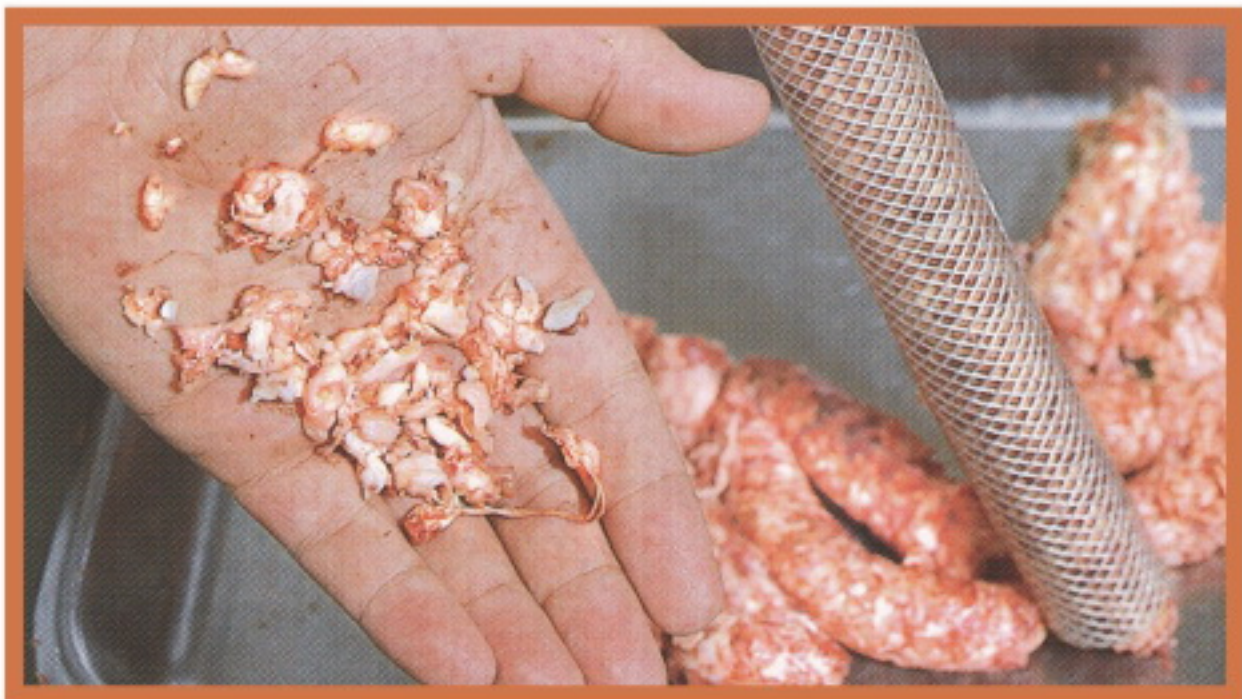
The automatic meat grinder is suitable for use in large-size factories. It can grind fresh meat and frozen meat at -15°C. Various orifice plates can be selected to process products of different specifications. It is suitable for the processing of meat fillings for various dumplings, steamed and fried dumplings, pies, steamed buns and other products.

型 号 (Model)	电 压 (V)	功 率 (KW)	输送蛟龙转速 (r/min)	料斗容量 (L)	产 量 (T/h)	外形尺寸 长x宽x高 (mm)
JR-160	380	33	变频可调	240	4	1475x1540x1972

Model	Voltage (V)	Power (KW)	Conveyor winch speed(r/min)	Hopper Capacity (L)	Productivity (T/h)	Dimension of the formal appearance(mm) Length x width x height
JR-160	380	33	Adjustable frequency	240	4	1475x1540x1972

- 1、整机不锈钢，结构坚固，性能稳定。
- 2、采用独特的双蛟龙设计，出料流畅，对肉块没有挤压，绞出的肉馅料颗粒感好，颗粒比例可达80%。
- 3、采用德国去筋腱结构去除各种肉类中的肉筋，降低各种包制产品的次品率。
- 4、产能大，6毫米孔板产能可达4T/小时。

- 1、The whole machine is made of stainless steel, with firm structure and stable performance.
- 2、The unique double-twisted worm design is adopted, the material is discharged smoothly, and the meat is not squeezed. The minced meat filling has a good particle feel, and the proportion of particles can reach 80%.
- 3、The German tendon-removing structure is adopted to remove the tendons in various meats and reduce the defective rate of various packaged products.
- 4、Large production capacity, the production capacity of 6mm hole plate can reach 4T/hour.



JR-160 全自动绞肉机

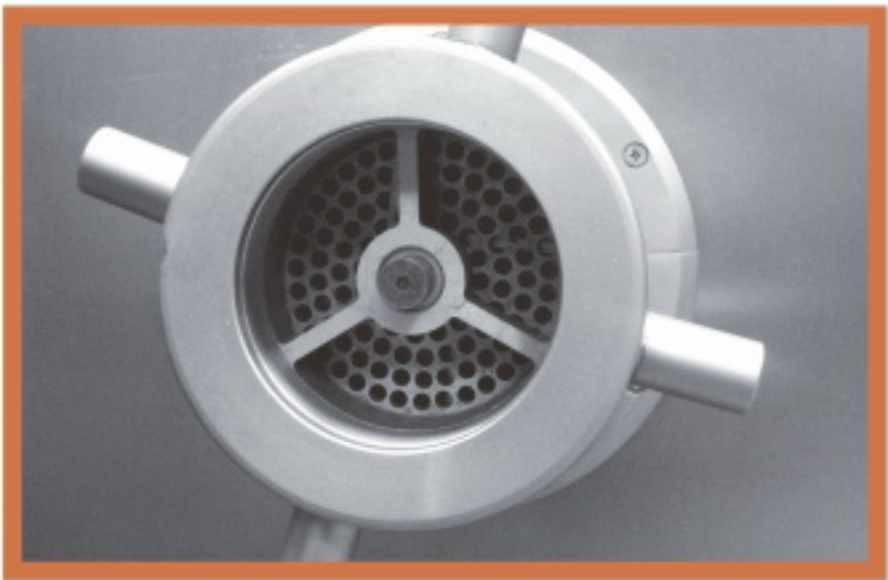
QPJR-250

Slicing and grinding machine

冻肉切片绞肉机（一体机）

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

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



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



ZB-20/80/125/200/330

Bowl cutter series

斩拌机系列

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

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

型号 (Model)	生产能力(kg) Productivity	容积(L) Volume	功率(kw) Power	斩刀数量(把) Knife quantity	转锅转速(r/min) Bowl speed	出料器转速 (rpm)(r/min) Unloader	斩刀速度(r/min) Knife	重量(kg) Weight	外形尺寸(mm) Dimension
ZB-20	10-15	20	1.85	3	16	/	1650/3300	215	770X650X980
ZB-80	70-75	80	11	6	7/11	88	750/1500/3000	1300	1900X1500X1500
ZB-125 II	100-110	125	33.2	6	7/11	88	300/1500/3000/4500	2000	2100X1420X1600
ZB-200	170-180	200	54	6	7.5/10/15	82	200/1850/3700	3500	2950X2400X1950
ZB-200 (真空Vacuum)	170-180	200	84	6	7.5/10/15	变频调速	240/2050/4100	4800	3100X2420X2300
ZB-330	270-310	330	100	6	6/12	无级调速	250/1000/3600	5000	3855X2900X2100



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

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



ZKB-200 真空斩拌机



RD-400

Frozen meat dicer

冻肉切丁机

- 1、采用三维立体切割方式，避免了原料在切割过程中因挤压造成出品率的下降。

2、保留原料的原始特性前提下，进行快速的切割处理工作。

3、该机采用悬臂式刀具结构，刀具均可单独拆卸更换，后期维护使用成本低，配有专用工具，拆卸简单。

4、可将-3℃~-8℃左右的冻肉切成片、条、丁。

5、本机器为变频调速（0~50Hz），可根据不同原料特性和温度来随意选择相应切割速度。
- 1、The three-dimensional cutting method is adopted to avoid the decline of the yield caused by extrusion of the raw materials during the cutting process.

2、Under the premise of retaining the original characteristics of the raw materials, fast cutting work is carried out.

3、The machine adopts cantilever type tool structure, the tool can be disassembled and replaced separately, the later maintenance and use cost is low, equipped with special tools, easy to disassemble.

4、The frozen meat at about -3℃~-8℃ can be cut into slices, strips and cubes.

5、This machine adopts frequency conversion speed regulation (0~50Hz), and the corresponding cutting speed can be freely selected according to the characteristics and temperature of different raw materials.

型 号	电 压(V)	功 率(kw)	生产量(Kg/h)	切丁尺寸(mm)	切片尺寸(mm)	切丝尺寸(mm)	外型尺寸(mm)
RD-400	380	5.5	500~1000	4/5/6/7/8/10/12/14/15	2~15	截面 5~15 长 3~150	1600×1010×1720

(Model)	Voltage (V)	Power (kw)	Output (Kg/h)	Dicing size (mm)	Section size (mm)	Shred size (mm)	Machine Size (mm)
RD-400	380	5.5	500~1000	4/5/6/7/8/10/12/14/15	2~15	Section 5 ~15 Long 3~150	1680×1010×1720



RD-400 冻肉切丁机

QD-01/QD-01II

Dicer

切丁机

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

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

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



QD-01切丁机

JG2000/2500/3000

Sawing machine

锯骨机

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

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



HQS-800

Cutting machine

鲜肉切丝切片机

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

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



GRZ-1700II

Flippable vacuum rolling and kneading



可翻转式真空滚揉

- 1、真空滚揉机是在低温真空状态下，利用物理冲击的原理，让肉在滚筒内上下翻动，相互撞击、摔打、达到按摩、腌渍作用，保证腌制过程中温度在要求范围内，最大控制细菌繁殖，保证肉制品鲜味。
- 2、真空滚揉机可以使肉均匀的吸收腌渍，可以提高肉的结着力及产品的弹性；可以提高产品的口感及断面效果；可以增强保水性，增加出品率；可以改善产品的内部结构。
- 3、整机采用不锈钢制造，底部均采用旋压式封帽，最大的增加滚筒内的摔打空间，顶部采用锥形罐体，使滚揉产品的效果均匀，噪音小，性能可靠，操作简便，使用效率更高。
- 4、倾斜式滚筒，具有更大的装载能力，能自动翻转倾斜出料。可用外置提升机上料，侧壁设有真空自动上料及吸料口。
- 5、本机安装有变频器，机器启动更加平稳。由于采用变频调速故可以使设备实现无极调速，结合工艺满足更多转速要求,PLC自动控制，操作采用触摸屏，能够保存30个程序，具有温度，真空度，运行时间转速及转数显示，可实时进行调整。
- 6、本机采用水环真空泵，不用换油。可以根据用户要求设定滚揉时间、停歇时间、充气时间、运行时间及真空度。
- 7、采用夹层制冷方式，结构简单，维护方便，节约制冷功率。冷媒为乙二醇，原则上由客户配备冷源。

1. A vacuum kneading machine is a device that uses the principle of physical impact to flip meat up and down in a low-temperature vacuum state, causing it to collide, hit, massage, and marinate. This ensures that the temperature during the pickling process is within the required range, maximizes the control of bacterial growth, and guarantees the freshness of meat products.
2. The vacuum rolling and kneading machine can evenly absorb and pickle meat, which can improve the cohesiveness of meat and the elasticity of the product; Can improve the taste and cross-sectional effect of the product; Can enhance water retention and increase yield; It can improve the internal structure of the product.
3. The whole machine is made of stainless steel, and the bottom is sealed with a spin on type cap, which maximizes the throwing space inside the drum. The top is made of a conical tank body, which ensures uniform rolling effect, low noise, reliable performance, easy operation, and higher efficiency.
4. The inclined drum has greater loading capacity and can automatically flip and tilt for discharge. An external hoist can be used for feeding, and the side wall is equipped with vacuum automatic feeding and suction ports.
5. This machine is equipped with a frequency converter, which makes the machine start more smoothly. Due to the use of variable frequency speed regulation, the equipment can achieve infinite speed regulation, combined with the process to meet more speed requirements. PLC automatic control, operation using touch screen, can save 30 programs, with temperature, vacuum degree, running time, speed and speed display, which can be adjusted in real time.
6. This machine adopts a water ring vacuum pump and does not require oil change. Rolling time, rest time, inflation time, running time, and vacuum degree can be set according to user requirements.
7. Adopting sandwich refrigeration method, the structure is simple, easy to maintain, and saves refrigeration power. The refrigerant is ethylene glycol, and in principle, the customer should provide the cold source.

型号 (Model)	生产能力(kg) Productivity	容积(L) Volume	功率(kw) Power	滚揉转速(rpm) Roll speed	真空度(mpa) Vacuum degree	重量(kg) Weight	外形尺寸(mm) Dimension
GRZ-1700II	800-1000	1700	8.5	0-18	-0.08	1600	3100x1650x2100



SI 上料机

Conveyors

- 1、整机外形整洁，全部采用不锈钢制成。
- 2、该机用于大块肉或水产类等不适宜进行真空吸料的原料，进行装料操作。
- 3、可直接配合标准200L肉车使用，节省人力，使装料方便。
1. The whole machine has a clean appearance and is made entirely of stainless steel.
2. This machine is used for loading materials such as large meat chunks or aquatic products that are not suitable for vacuum suction.
3. It can be directly used with a standard 200L meat truck, saving manpower and making loading convenient.

型号 (Model)	功率(KW) Power	液压参数(Mpa) hydraulic parameters	上料时间(s) Loading time	重量(kg) Weight	外形尺寸(mm) Dimension
SL	2.2	12Mpa	摆臂上下共21s Swing arm up and down for a total of 21 seconds	250	1900 x1300 x1900





ZN-50/74

Saline injection machine series

盐水注射机系列

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

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

- 1、主动力传动采用蜗轮蜗杆减速机，可使传动平稳可靠寿命长。
- 2、本机各部件及盐水泵系统全部采用不锈钢材料制造，对食品没有污染，符合国家卫生标准。
- 3、本机设有自动保护装置，当注射针碰到硬物时注射针随之抬起，不受损坏，可带骨注射。
- 4、为使注射液和小肉块更加分离彻底，在水箱上部加设了过滤机构，能及时把小肉块排出注射液以外，有效的保证了注射针孔不被堵塞。传动链条可拆卸，清洗方便。

- 1. Driven by Worm wheel reducer, thus the average drive is reliable and the service life is long.
- 2. The components and the saline pump system are made of stainless steel, without pollution to foods and conform to national sanitation standard.
- 3. The machine has active-protection device, which can automatically lift when the injection needle contacts the hard thing, it can inject with bone.
- 4. In order to completely separate the injection solution and small meat block, a filter device are installed on the top of water box.
- 5. Besides expel small meat block, the device effectively ensures the unobstructed of needle hole.

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

MANUAL BRINE INJECTOR

手动盐水注射机

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

- 1. It is used in meat brine inject process (ham, bacon, fillet and poultry) before tumbling.
- 2. For Lab., Restaurant, and small meat food process plant. Manual inject
- 3. Use high quality imported pump, and attach the brine tank.
- 4. Equip 1 or 2 guns with 5-10 needles

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

ZN-74 盐水注射机



手动盐水注射机
Manual brine injector



盐水配制器 Brine maker

XQD-02/02IV Dicer

切丁机

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

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

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

切料规格：
丁 形：3x3x3、4x4x4、5x5x5、6x6x6、8x8x8
丝条形：3x3x（1.6~11） 4x4x（1.6~11） 5x5x（1.6~11） 6x6x（1.6~11） 8x8x（1.6~11）
以及长19、25、30、40或自由长的丝条形，也可组合切厚12以内的所需方块。

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

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

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

Cubes specification:
Cubes: 3x3x3、3.5x3.5x3.5、4x4x4、5x5x5、6x6x6、8x8x8
Strips: 3x3x（1.6~11） 3.5x3.5x（1.6~11） 4x4x（1.6~11） 5x5x（1.6~11） 6x6x（1.6~11） 8x8x（1.6~11）
And with length of 19、25、30、40 etc. Strips shape with the 10cm thickness products.

型号 (Model)	输入功率(kw) Power	生产能力(kg/h) Productivity	重量(kg) Weight	外形尺寸(mm) Dimension
XQD-02	3.75	800-4000	400	1650 × 880 × 1420
XQD-02IV	4.15	1000-5000	500	1797 × 866 × 1415



XQD-02 切丁机



XQD-02IV 切丁机

JB-400/650/1200/2000

Double axis and double speed stuffing mixer



双轴双速拌馅机系列

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

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

型号 (Model)	料箱容积 (L)	搅拌速度 (r/min)	电功率 (kw)	机器重量 (kg)	外形尺寸 长x宽x高 (mm)
JB-400	400	100/50	2.4 × 2	400	1425X940X1550
JB-650	650	100/50	4.5 × 2	700	1760X1140X1500
JB-1200	1200	90/45	7.5 × 2	1100	1900X1400X1750
JB-2000	2000	变频调速	9 × 2	3000	2270X1930X2150

Model	Capacity of the material box(L)	Mixing speed (r/min)	Power (kw)	Weight of the machine (kg)	Dimension of the formal appearance Length x width x height (mm)
JB-400	400	100/50	2.4 × 2	400	1425X940X1550
JB-650	650	100/50	4.5 × 2	700	1760X1140X1500
JB-1200	1200	90/45	7.5 × 2	1100	1900X1400X1750
JB-2000	2000	frequency control	9 × 2	3000	2270X1930X2150



JB-650 双轴双速拌馅机

ZKJB-300/650/1200 Temperature controlled vacuum filling machine series

温控真空拌馅机系列

1. 料箱与外表面全部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。

2. 料箱盖的开合和出料门的开关均采用气缸操作，只需拨动旋钮即可实现全部动作，操作非常方便。

3. 设计合理，本机在搅拌过程中原料肉在料箱中翻动的同时还作圆周运动，使各种材料搅拌得更加均匀。

4. 本机采用针轮摆线减速机链条传动，使机器运动平稳可靠、噪音低，是同等产品的佼佼者。

5. 本机料箱增加夹层保温层，可选配外置制冷机，实现制冷温控功能，温度范围5°-15℃之间。

1. The material box and outer surface are all made of high-quality stainless steel material, which can be directly rinsed with water flow for convenience and hygiene, meeting the requirements of hygiene standards.

2. The opening and closing of the material box cover and the opening and closing of the discharge door are both operated by cylinders, and all actions can be achieved by simply turning the knob, making the operation very convenient.

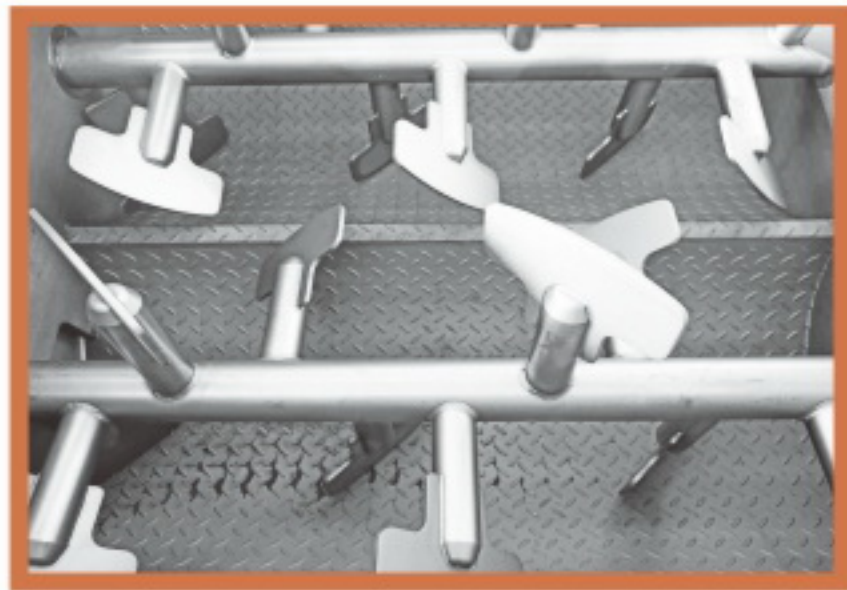
3. Reasonably designed, this machine not only flips the raw meat in the hopper during the mixing process, but also performs circular motion, making various materials more evenly mixed.

4. This machine adopts a needle wheel cycloidal reducer chain transmission, which makes the machine move smoothly and reliably with low noise, making it a leader among similar products.

5. The material box of this machine is equipped with a sandwich insulation layer, and an external refrigeration unit can be optionally configured to achieve cooling and temperature control function, with a temperature range between5°-15℃.

型号 (Model)	料箱容积 (L)	搅拌速度 (r/min)	电功率 (kw)	机器重量 (kg)	外形尺寸 长x宽x高 (mm)
ZKJB-300	300	84/42	2.4×2+1.1	400	1190X1010X1447
ZKJB-650	650	84/42	4.5×2 + 1.1	850	1553X1300X1568
ZKJB-1200	1200	90/45	7.5×2 + 2.2	1760	2160X1500X2000

Model	Capacity of the material box(L)	Mixing speed (r/min)	Power (kw)	Weight of the machine (kg)	Dimension of the formal appearance Length x width x height (mm)
ZKJB-300	300	84/42	2.4×2+1.1	400	1190X1010X1447
ZKJB-650	650	84/42	4.5×2 + 1.1	850	1553X1300X1568
ZKJB-1200	1200	90/45	7.5×2 + 2.2	1760	2160X1500X2000

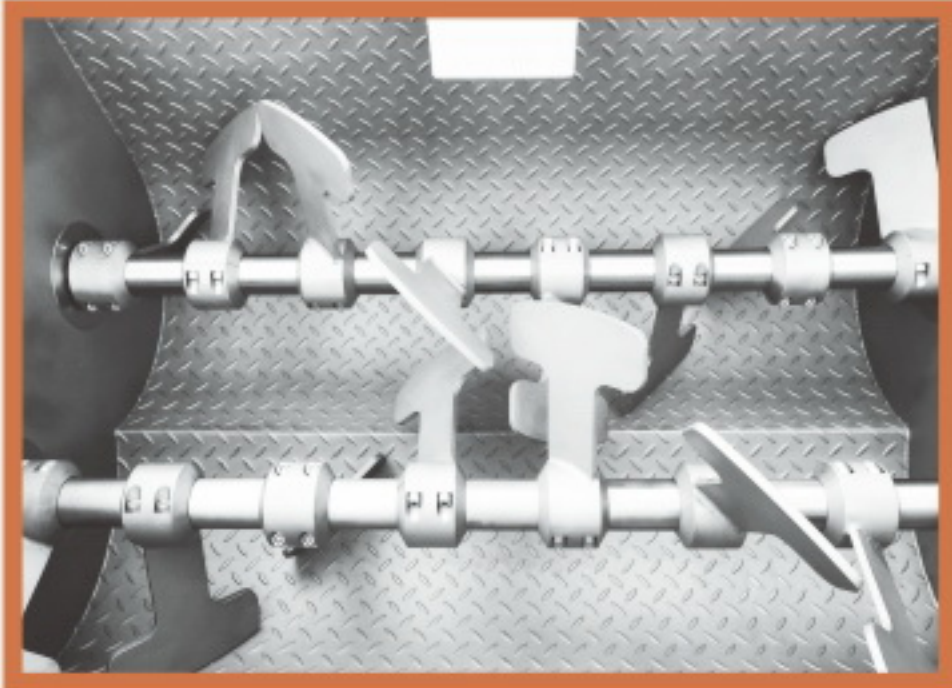


温控真空拌馅机系列

JB-650A Vegetable filling glutinous rice/and wheat/Zongzi filling/ rice dumpling filling machine

素馅/糯米烧麦/粽子馅/汤圆拌馅机

- 1、此设备采用304不锈钢制作。
- 2、本机具有容量大、自动化程度高、自排能力强等优点，特别适合于糯米烧麦馅、粽子馅、速冻汤圆馅料的制作。
- 3、本机采用独特的绞龙方式，双轴搅拌。搅拌时叶片互相交叉，快速搅拌均匀有更好的搅拌效果。特殊的叶片状使物料搅拌的更均匀，且不破坏物料结构。
- 4、采用PLC触摸屏控制，能储存10个以上配方程序和人机界面控制方式。
- 5、由气缸驱动，高效方便，气缸带自锁功能，安全可靠。
- 6、锅体可旋转120°，出料更方便，无残留，出料不挤压。
- 7、本机具体清洗方便的特点，可以直接用高压水枪直接冲洗。
- 8、此机外型美观、协调、结构合理、性能稳定可靠，操作简单方便，易于清洗。



- 1. This device is made of 304 stainless steel.
- 2. This machine has the advantages of large capacity, high degree of automation, strong self discharging ability, etc. It is especially suitable for glutinous rice and wheat stuffing, Zongzi stuffingThe production of quick-frozen rice dumpling stuffing.
- 3. This machine adopts a unique twisting method and dual axis mixing. During mixing, the blades intersect with each other, resulting in a faster and more uniform mixing effect.The special blade shape makes the material stir more evenly without damaging the material structure.
- 4. Adopting PLC touch screen control, it can store more than 10 formula programs and human-machine interface control methods.
- 5. Driven by a cylinder, efficient and convenient, with self-locking function, safe and reliable.
- 6. The pot body can rotate 120 ° , making it easier to discharge without residue or squeezing.
- 7. The specific cleaning feature of this machine is that it can be directly rinsed with a high-pressure water gun.
- 8. This machine has a beautiful appearance, coordination, reasonable structure, stable and reliable performance, simple and convenient operation, and easy cleaning.

型号	功率(kw)	电源(v/hz)	料箱容积（L）	搅拌速度（r/min）	重量（kg）	开盖最大高度（mm）	外形尺寸 长x宽x高（mm）
JB-650A	11.5	380/50	650	30~60	1500	3071	2586×1207×1712

Model	Power (kw)	Voltage (v/hz)	Hopper Volume (L)	Stirring Speed (r/min)	Weight (kg)	Maximum height for opening the lid (mm)	Dimension of the formal appearance Length x width x height (mm)
JB-650A	11.5	380/50	650	30~60	1500	3071	2586×1207×1712



素馅/糯米烧麦/粽子馅/汤圆拌馅机

MATERIAL TRUCK CLEANING MACHINE

料车清洗机

汉普机械自主研发的料车清洗机，是专为解决200L料车清洗清洁的自动化设备。全机为食品级不锈钢304材质，具有生产效率高、明显节约人力成本的优势。

本机包含料车清洗、漂洗、自动上料车、卸料车部分。本机全自动清洗料车内外层，一键式操控。采用先用循环热水（含有清洗剂）清洗，再由净水冲洗，冲洗后的净水进入循环水箱，重复利用且有效保证水的经济能耗。

本机由液压驱动系统、翻斗部分、水循环系统、电加热系统、蒸汽加热部分、溢流排水部分、机体、外罩、电控系统等组成，本机加热方式有电加热和蒸汽加热，可选择任意一种。

工作时，可自动根据使用需求设置水温，最高温度90°。不仅清洗效果良好，还具备高温消毒作用。清洗后的料车余温能有效加快残留水的蒸发。

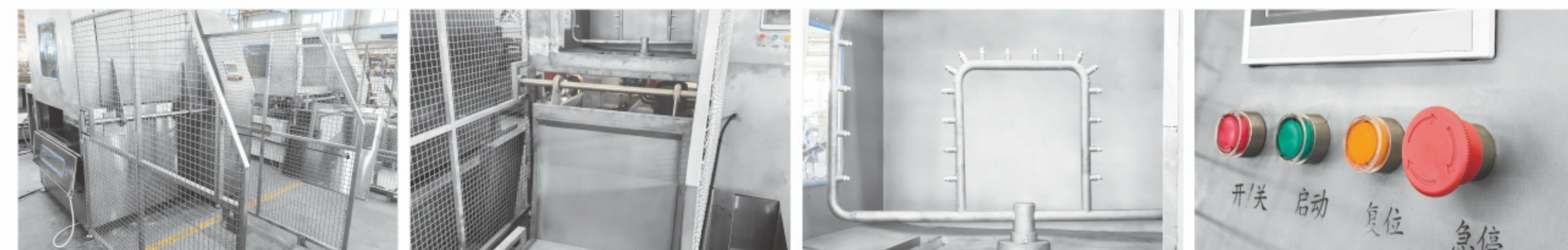


The material truck cleaning machine independently developed by hanpu Machinery is an automated equipment designed to solve the cleaning of 200L material trucks. The entire machine is made of food grade stainless steel 304 material, which has the advantages of high production efficiency and significant savings in labor costs.

This machine includes parts for material truck cleaning, rinsing, automatic loading truck, and unloading truck. This machine is fully automatic for cleaning the inner and outer layers of the material truck, with one click control. We first use circulating hot water (containing cleaning agents) for cleaning, and then rinse with purified water. The rinsed purified water enters the circulating water tank for reuse and effectively ensures the economic energy consumption of water.

This machine is composed of a hydraulic drive system, a tipping bucket part, a water circulation system, an electric heating system, a steam heating part, an overflow drainage part, a machine body, an outer cover, an electronic control system, etc. The heating methods of this machine include electric heating and steam heating, and any one can be selected.

During operation, the water temperature can be automatically set according to usage requirements, with a maximum temperature of 90 ° C. Not only does it have good cleaning effect, but it also has high-temperature disinfection function. The residual temperature of the cleaned material cart can effectively accelerate the evaporation of residual water.



总功率	Total Power	55kw(电加热)/7kw(蒸汽加热)	自来水供应	Tap water supply	0.5Mpa DN25
电压	Voltage	380V	清洗水温	Cleaning water temperature	50-90℃(可调)
电加热功率	Electric Heating Power	24*2=48kw	耗水量	water consumption	10-20L/min
清洗泵功率	Cleaning Pump Power	4kw	蒸汽压力	vapor pressure	3-5巴
外形尺寸	Overall Dimensions	3275x1642x1912 (mm)	水箱容量	Water tank capacity	230*2=460L
清洗能力	Cleaning Ability	50-60个/小时	整机重量	Total weight	1t

YC-200 Standard material truck

标准料车

外形尺寸根据国际标准制造。

采用进口不锈钢板制造并进行表面处理，易于清洗，经济耐用。

可与提升机配套。

外形尺寸：长x宽x高 800x700x700 (mm)

容积：200升



The dimension of its formal appearance is manufactured according to the international standard.

It adopts the imported stainless steel board to manufacture and give the superficial treatment, easy to wash, economic and able to endure. Able to cooperate with the lifter.

Dimension of the formal appearance

Length x width x height (mm) : 800x700x700

Capacity:200 liters

DGN-01 Vegetables Cutter

切菜机

1.将叶菜类：

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

2.特性：

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

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

2.Features:

Mainframe made by S304, more durable.

Micro switch at discharging port for safe operation.

Suitable for all kinds of leaves vegetables.



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

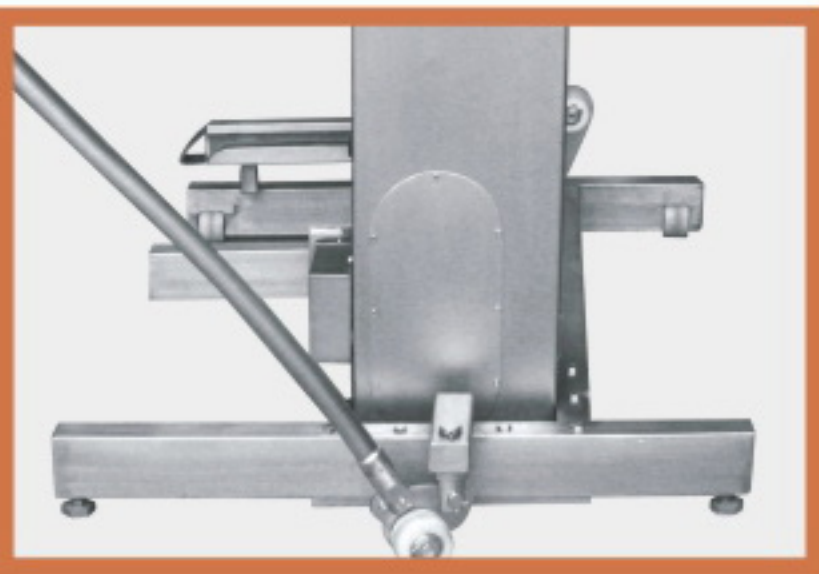
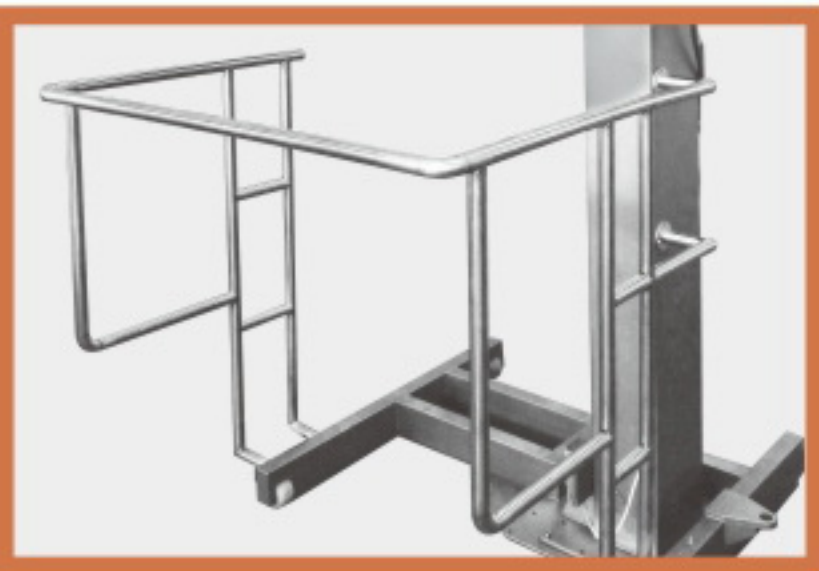
YT-200 Lifter series

提升机系列

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

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

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



YT-200 提升机

Clients

部分合作客户
注：排名不分先后

速冻企业		 正大食品			 食以民为天		 吴大嫂			
		 速冻食品	 新鲜热卤就是香			 星级早餐				
			 馋家人们馋了			 京口福食品				
										
										
										
										
										
餐饮企业										
										
										
商超企业		 胖东来								
										
面线企业										
										