质量占领市场诚信铸就品牌

QUALITY OCCUPY THE MARKET INTEGRITY CAST BRAND

诸城市华铸机械有限公司

Zhucheng Huazhu Machinery Co.,Ltd.

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本回阳介绍如出现中英文不一致，以中文为准，

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食品机械

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诸城市华铸机械有限公司

Zhucheng Huazhu Machinery Co.,Ltd.



ENTERPRISE CULTURE
企业文化

客户：

一切以客户的价值为根本。
Everything is based on the value of customers.

原 则：

制度第一，领导第二。
system first,leadership second.

标 准：

时刻保持巅峰状态。凡事以第一名为目标
Be atyour bestall the time.Aim first in everything.

团 队：

上下同心，无论遇到任何挫折和困难，只要心在一起我们都可以克服。
With one heart,no matter what setbacks and difficulties we encounter, we can overcome them as long as the heart is together.

感 恩：

用感恩的心做人，用爱赢得尊重。
With a grateful heart,with love to win respect.

责任：

对自己负责就是对公司负责，对公司负责就是对社会负责。
To be responsible for oneself is to be responsible for the company. and to be responsible for the company is to be responsible for the society.

公司简介 COMPANY PROFILE



诸城市华铸机械有限公司，公司位于中国食品机械之城——山东省诸城市，东临奥帆之都青岛市，南毗新兴港口日照市，陆海通道纵贯南北，济青高速横穿东西的优越地理位置，交通便捷，是全国百强县市之一。华铸公司是一家集设计、生产、销售、安装、服务于一体的专业食品机械制造商。公司主要生产销售以下系列产品：高温杀菌锅、夹层锅、行星炒锅、滚揉搅拌机、多功能蔬菜切片机等设备。华铸人一直秉承以人为本、以客为尊、卓越服务的公司理念，与每一位合作伙伴携手共进。

公司已通过华夏国际信用认证，并常年与国内著名的专业院所紧密合作，拥有专业的科技研发、非标设计、生产、制造、推广服务等一系列技术人才，本着学无止境锐意创新的精神，为尽心尽力服务新老客户奉献自己的力量。公司生产检测设备完善，品种规格齐全，产品质量可靠稳定，在同行业中取得了辉煌的业绩。

公司始终坚持“质量占领市场、诚信铸就品牌”之经营理念，我们的战略目标是“造精品，创品牌，让用户满意，为客户创造更高价值"！

“诚信致远，科技至上”是公司的经营宗旨；“以人为本，不断创新”是公司的不懈追求；追求卓越，奉献真诚，华铸机械愿与各界朋友精诚合作，携手并进，共图发展。

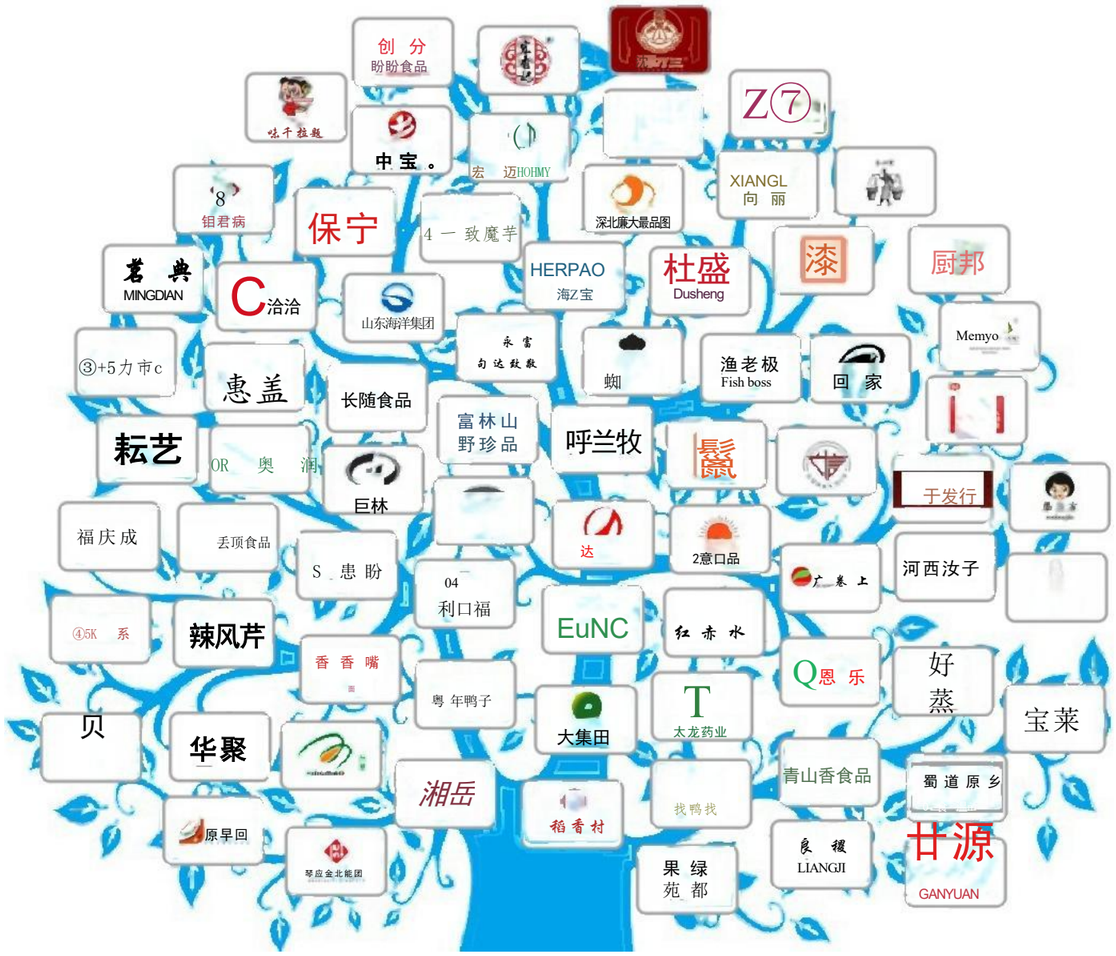
Zhucheng Huazhu Machinery Co.,LTD.,the company is located in China's food machinery city -Zhucheng,Shandong Province,east of the Olympic sailing city of Qingdao,south of the emerging port Rizhao city,land and sea passage across the north and south,Jiqing high-speed across the east and west superior geographical location,convenient transportation,is one of the country's top 100 counties and cities.Huazhu Company is a professional food machinery manufacturer integrating design, production,sales,installation and service.The company mainly produces and sells the following series of products:high temperature sterilization pot,sandwich pot,planetary frying pan,rolling mixer,multi-functional vegetable slicer and other equipment.Huazhu people have been adhering to the people-oriented,customer-oriented,excellent service of the company philosophy,andevery partner to work together.

The company has passed the Huaxia international credit certification,and the year round with the famous professional institutes close cooperation,with professional science and technology research and development,non-standard design, production,manufacturing,promotion services and a series of technical personnel,in the spirit of learning endless innovation,to serve the new and old customers dedication to their own strength.The company has perfect production and testing equipment, complete varieties and specifications,reliable and stable product quality,and has made brilliant achievements in the same industry.

The company always adheres to the business philosophy of'quality occupy the market,integrity cast the brand".Our strategic goal is to "create high-quality products,create brands,make users satisfied,and create higher value for customers!

"Integrity,technology first"is the company's business purpose;"People-oriented,continuous innovation"is the company's unremitting pursuit;The pursuit of excellence,dedication sincere,Hua cast machinery is willing to cooperate with friends from all walks of life,hand in hand,a common map of development.

部分合作伙伴 >>>
PART OF THE PARTNERS



［顺序不分先后］

部分合作公司 >>>
SOME COOPERATIVE COMPANIES

保宁集团
新疆辣风芹餐饮有限公司
西藏藏缘青稞酒业有限公司
安徽厨哈哈食品科技有限公司
湖北宜昌一致魔芋生物科技有限公司
贵州红赤水集团
湖南小林造物餐饮管理有限公司
重庆麻辣兄弟食品有限公司
河北省邯郸湘君府餐饮有限责任公司
成都香香嘴食品有限公司
大连铭福食品有限公司
广东厨邦食品有限公司
广东好味来食品有限公司
广东简盛食品有限公司
广东蓬盛食品有限公司
湖北中虾农业科技有限公司
安徽雨杏食品有限公司
湖北交投莱克农业科技有限公司
湖北天门鑫天农业有限公司
湖北神尊农业科技有限公司
广东杜家庄食品有限公司
广东龙香食品有限公司
江苏省昆山万香食品有限公司
东莞禾胜食品有限公司
东莞宝菜食品有限公司
四川俊业农业科技有限公司
成都小迷椒农业开发有限公司
重庆轩瑞食品有限公司
罗平县晨安食品有限公司
宁夏杞蕴现代生态农业科技发展有限公司
东莞领驰食品有限公司
浙江茗典食品科技有限公司
南京贯一食品有限公司
福建省长汀名城食品有限公司
湖北民安农产品股份有限公司
青岛新绿农产品有限公司
陕西南北汇食品有限公司
新疆巴图钦牛肉干
惠山区前洲江奇食品加工场
辽宁无阳食品有限公司
湖南泽恩食品有限公司
湖南喜味佳食品有限公司
湖南世林食品有限公司
湖南墨兰食品有限公司
河北华聚食品有限公司
福建恩乐食品有限公司
福建维多利亚食品有限公司
山东省石岛广信食品有限公司
烟台美食一家食品有限公司
上海阿邓鲍鱼有限公司
河南李四辈餐饮服务有限公司

▶苏州美味多食品有限公司
▶ 南昌大学御澜集实业有限公司
▶广西农垦集团
▶ 湖南章鸭子食品有限公司
▶ 河南太龙药业
▶四川麻辣空间
▶河南七点半食品
▶ 承德北大荒
▶ 潍坊美城食品有限公司
▶ 向丽集团
▶ 舟山惠业天诚
▶ 广州酒家集团利口福食品有限公司
▶ 安徽味之源食品有限公司
▶南京年冷冻食品有限公司
▶ 北京稻香村食品有限公司
▶ 尉犁喀依那木养殖专业合作社
▶ 湖北一致魔芋生物科技股份有限公司
▶ 南京北跃食品有限公司
▶ 沈厅家宴食品有限公司
▶ 漳州市宏香记食品有限公司
▶ 上海合德福庆成食品有限公司
▶临沂市青山香食品有限公司
▶ 辽宁抚顺农垦实业集团有限公司
▶ 山东海之宝海洋科技有限公司
▶河北顶大食品集团有限公司
▶贵州麒瑞祥食品开发有限公司
▶ 福建中宝
▶ 一支嘉仟
▶饶平常回家食品有限公司
▶ 厦门市顶味兴业香料发展有限公司
▶长宁林野食品有限公司
▶ 大兴安岭富林山野珍品科技开发有限公司
▶ 安徽厨哈哈食品
重庆市潼南区耘艺农业有限公司
▶ 重庆市巨森林业开发有限公司
▶古田联辉食用菌设备科技有限公司
▶福建富生生物科技有限公司
▶ 福建邑珍食品有限公司
▶ 福建省永泰县顺达食品有限公司
▶常州于发行食品有限公司
▶上海稷良食品有限公司
▶ 山东省荣成市石岛广信食品有限公司
▶山东海洋村食品有限公司
天门市鑫天农业发展有限公司
潍坊美城食品有限公司
丰都麻辣兄弟食品有限公司
▶ 湖南湘潭
▶惠州市家品食品有限公司
▶ 河北思盼食品有限公司
▶ 内蒙古牧兰食品科技有限公司
▶ 甘源食品（安阳）有限公司

部分客户案例 >>>
SOME CUSTOMER CASES

一、湖北盼盼食品/Hubei Panpan Food





二、福建觅康/Fujian Mikang





三、杭州宏迈/Hangzhou Hongmai





四、浙江三门海之蓝/Zhejiang Sanmen Haizhilan





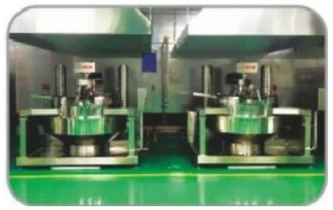
部分合作公司 >>>
SOME COOPERATIVE COMPANIES

五、中宝柬埔寨/Zhongbao Cambodia





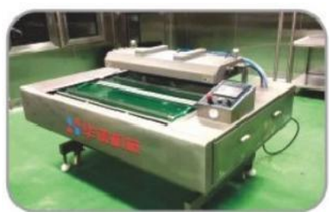
六、济宁客户/Jining customer





七、上海合德/shanghai Hede





八、浙江茗典加工车间/Zhejiang Mingdian processing workshop

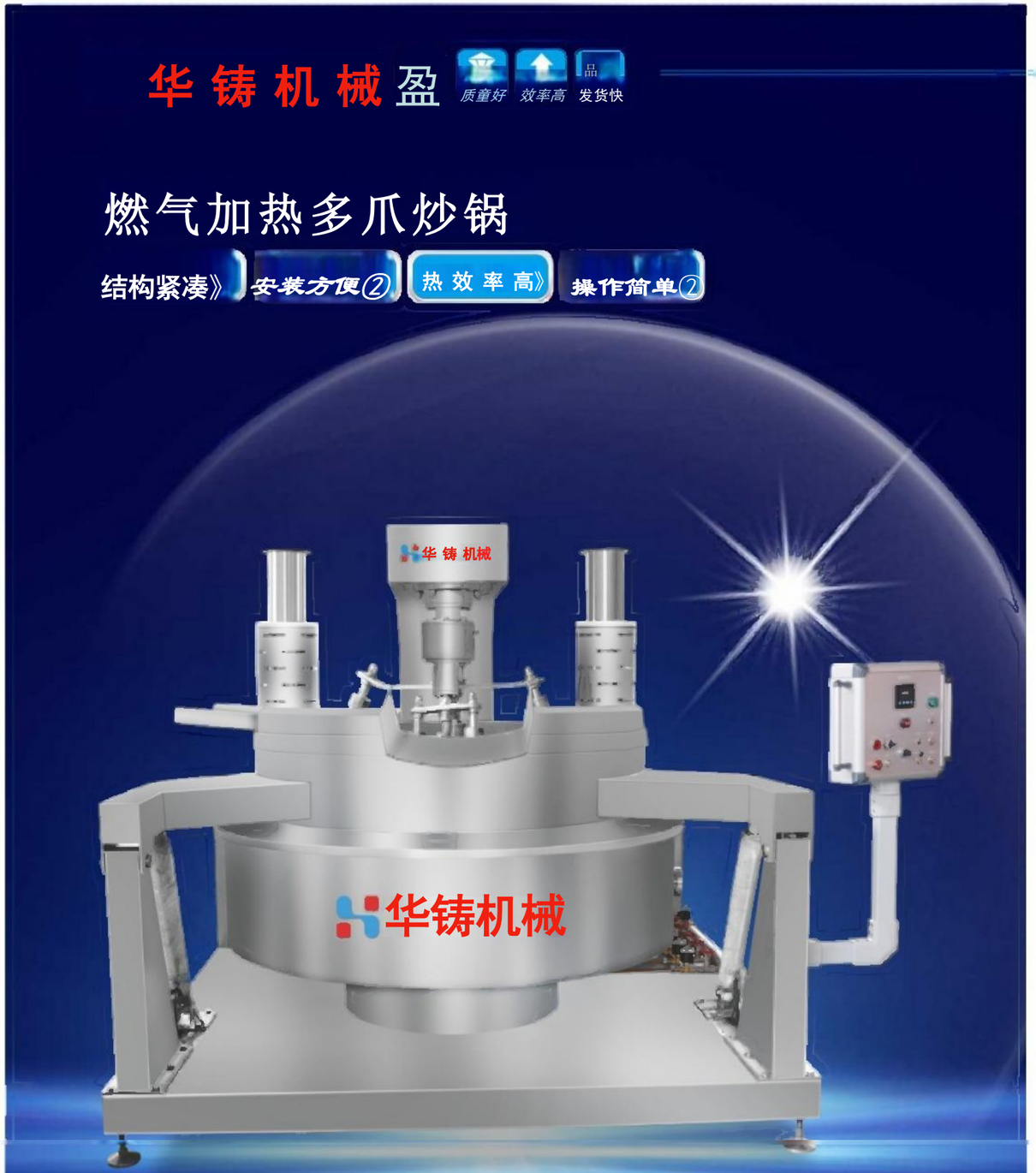




华铸机械盈 质量好 效率高 发货快

燃气加热多爪炒锅

结构紧凑》 安装方便② 热效率高》 操作简单②



燃气加热多爪炒锅>>>
GASHEATED MULTI-CLAWWOK

设备概述 Summary of the equipment

本设备带有六只搅拌头，搅拌片采用高强度的聚四氟乙烯制成，耐磨耐高温、无毒，锅体可倾斜，无需人工炒制，液压控制高位出料，非常方便。
采用燃气加热方式，具有受热面积大、升温速度快，热效率高、加热均匀等特点。采用背面集中排废气，作业安全舒适。
内外锅体及表面接触部分均采用优质304不锈钢制造，易于清洗。刮板与锅体的贴合度高，刮底更彻底，不容易产生糊锅现象。可调整搅拌速度，并且自转与公转同步按比率运行，能增强独特的炒制效果。全自动液压倾翻锅体，实现搅拌器与锅体分离后进行液压倾斜倒料，倒料无死角，易于清洗，节省人力，降低劳动强度。
采用变频调速动力、转速可以从零到速任意调节，运行更平稳。电机、机械部件有效联动，机器不会因为人为操作的失误出现损坏，安全系数高，采用环节互锁设计，每个动作顺序进行，保护了出厂的机器始终处于有序工作状态，使用户放心、厂家安心。

The equipmentis equipped with six mixing heads,mixing sheet made of high-strength polytetrafluoroethylene,wear-resistant to high temperature,non-toxic,pot body can be tilted,no manual frying,hydraulic control of high discharge,very convenient.
The gas heating method has the characteristics of large heating area,fast heating speed,highthermal efficiency and uniform heating.The use of rear centralized exhaust gas,safe and comfortable operation.
The inner and outer pot bodies and surface contact parts are made of high-quality 304 stainles steel,easy to clean.The scraper has a high degree of fit with the pot body and the bottom is sraped more thoroughly,which is not easy to produce the phenomenon of pasting the pot.The mixing speed can be adjusted,and the rotation and revolution synchronously run in ratio,which can enhance the unique roasting effect.Automatic hydraulictiting pot body,hydraulic tilting after separation of stirrer and pot body,pouring without dead Angle,easy to clean,save manpower,reduce labor intensity.
Using frequency control power,speed can be adjusted from zero to speed,running more smoothly.The motor and mechanical partsare effectively linked,the machine will not be damaged because of human operation errors,the safety factor is high,the use of interlock design,each action sequence,to protect the factory machine is always in an orderly working state,the user is atease,the manufacturer is at ease.

适用范围 Scope of application

适合各种蔬菜、鱼肉、调味品、药材等物料的熬煮炒制，广泛用于餐饮、食品加工、医药制造、卤制品、调味品加工、休闲食品、烘培等行业，还可用于番茄酱、牛肉酱、火锅底料等高粘度产品的炒制，是食品加工提高质量、缩短时间、改善劳动条件的良好设备。

Suitable for a variety of vegetables,fish,condiments,medicinal materials and other materials coking and rasting,widely used in catering,food processing,pharmaceutical manufacturing,brine products,condiment procesing,snack food,baking and other industries,can also be used for tomato sauce,beef sauce,hot pot base material and other high-viscosity products roasting,is a good equipment for food processing to improve quality,shorten time,improve working conditions.


锅胆Pot liner


电 机 Electricmachine


液 压 站Hydraulic powerstation

设备参数The equipment parameters

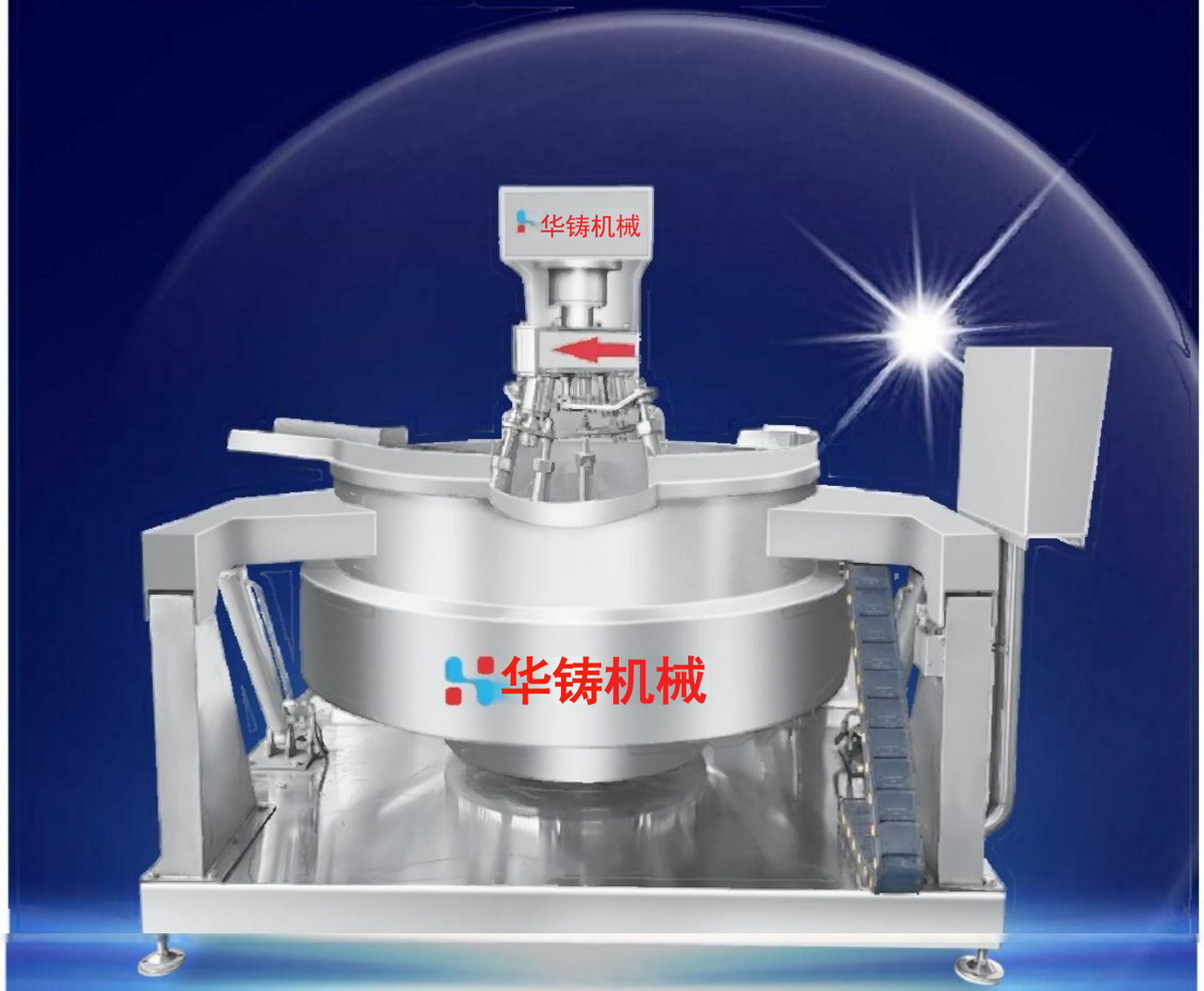
锅体容积/L	锅体直径/mm	功率/kw	转速	搅拌形式	起臂/锅形式	尺寸(长 ·宽*高)/mm	加热形式
600	1200	4	变频可调	六爪刮底	自动/液压	2500*1950*1900	燃气加热
800	1400		变频可调	六爪刮底	自动/液压	2600*2250*2050	燃气加热

*可根据客户要求定 制Can becustomized according to customer requirements

华铸机械盈 质量好 效率高 发货快

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结构紧凑》 安装方便② 热效率高》 操作简单②



电磁加热多爪炒锅>>>
ELECTROMAGNETICHEATING MULTI-CLAW WOK

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采用电磁等加热方式，具有受热面积大、升温速度快，热效率高、加热均匀等特点。采用背面集中排废气，作业安全舒适。

内外锅体及表面接触部分均采用优质304不锈钢制造，易于清洗。刮板与锅体的贴合度高，刮底更彻底，不容易产生糊锅现象。可调整搅拌速度，并且自转与公转同步按比率运行，能增强独特的炒制效果。全自动液压倾翻锅体，实现搅拌器与锅体分离后进行液压倾斜倒料，倒料无死角，易于清洗，节省人力，降低劳动强度。

采用变频调速动力、转速可以从零到速任意调节，运行更平稳。电机、机械部件有效联动，机器不会因为人为操作的失误出现损坏，安全系数高，采用环节互锁设计，每个动作顺序进行，保护了出厂的机器始终处于有序工作状态，使用户放心、厂家安心。

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适 用 范 围 Scope of application

适合各种蔬菜、鱼肉、调味品、药材等物料的熬煮炒制，广泛用于餐饮、食品加工、医药制造、卤制品、调味品加工、休闲食品、烘培等行业，还可用于番茄酱、牛肉酱、火锅底料等高粘度产品的炒制，是食品加工提高质量、缩短时间、改善劳动条件的良好设备。

Can be used for mixing and cooking industry filing cooking industry (jam,lotus paste,preserved fruit,jujube paste),meat procesing industry(pot. stewed fowul,ported meat paste,hoisin sauce),seasoning industry(hotpot condimen,instant noodles paste,chili sauce),hotel,restaurant and fast food site.

设备参数Theequipment parameters

锅体容积/L	锅体直径/mm	功率/kw	转速 搅拌形式	起臂/翻锅形式	尺寸(长宽*高)/mm	加热形式
600	1200	4	变频可调六爪刮底	自动/液压	2500*1950*1900	电磁加热
800	1400	4	变频可调六爪刮底	自动/液压	2600*2250*2050	电磁加热

华铸机械

食 品
效率高 发货快

电加热行星炒锅

结构紧凑》 安装方便》 热效率高》 操作简单②



电加热行星炒锅>>>
ELECTROMAGNETICHEATING MULTI-CLAWWOK

适用范围 Scope of application

广泛应用于各种蔬菜、莲蓉、水果蓉、豆馅、枣泥、酱料、咖喱调理食品以及日用化工、制药等行业的物料搅拌混合、炒制和加工。

Widely used in a variety of vegetables,lotusseed paste,fruit paste,beanfiling,date paste,paste,cury prepared food and daily chemical,pharmaceutical and other industries of material mixing,roasting and processing.

设备概述 Summary of the equipment

本设备锅体内胆采用宜兴北海一次冲压成型的半球体不锈钢锅体，整体圆度误差小，搅拌齿与锅体压实紧密，搅拌无死角，不会出现物料结块、粘锅及结焦现象。

采用电磁加热方式，具有升温快、无明火、无烟尘、无爆炸、无有害气体、外观整洁等特点，对周围环境无热辐射，安全性能稳定。显著改善工作环境和卫生状况，并且比普通电加热节电20%-30%,更加高效节能。

搅拌方式采用特殊的倾斜转动，使行星搅拌器与锅体充分接触，实现转动与自传的不整数转动比，使锅内无搅拌死角。

使用先进的转动与密封结构，使锅内无死角，易清洗，洁净、卫生。

采用变频调速动力，转速可以从零到最高速任意调节，利于温度的精准控制，运行平稳。

液压倒料方式，**实现搅拌与锅**体分离后进行液压倾斜倒料，降低劳动强度。

The pot body of this equipment adopts the semi-spherical stainless steel pot body formed by Yixing Beihai,the overall roundness eror is small,the stiring teeth and the pot body are compacting tightly,the stiring has no dead Angle,and the material caking,sticking and coking will not appear.

Adopting electromagnetic heating method,it has the characteristics of fast heating,no open flame,no smoke,no explosion,no harmful gas,clean appearance,no heat radiation to the surrounding environment,and stable safety performance.Significantly improve the working environment and health conditionsand than ordinary electric heating power saving 20%-30%,more efficient and energy-saving.

The stirring method adopts a special tilt rotation,so that the planetary agitator is fully in contact with the pot body,and the rotation ratio is not integer, so that there is no stirring dead Angle in the pot

The use of advanced rotation and sealing structure,so that there is no dead Angle in the pot,easy to clean,clean and sanitary.

Using variablefrequency speed regulation power,the speed can be adjusted from zero to the highest speed,which is conducive to accurate temperature control and smooth operation.

Hydraulic feeding mode,hydraulic inclined feeding after separation of stirring and pot body,reduce labor intensity.



电机 Electric machine



液 压 站Hydraulicpowerstation



电热管Electric heating tube

设备参数 The equipment parameters

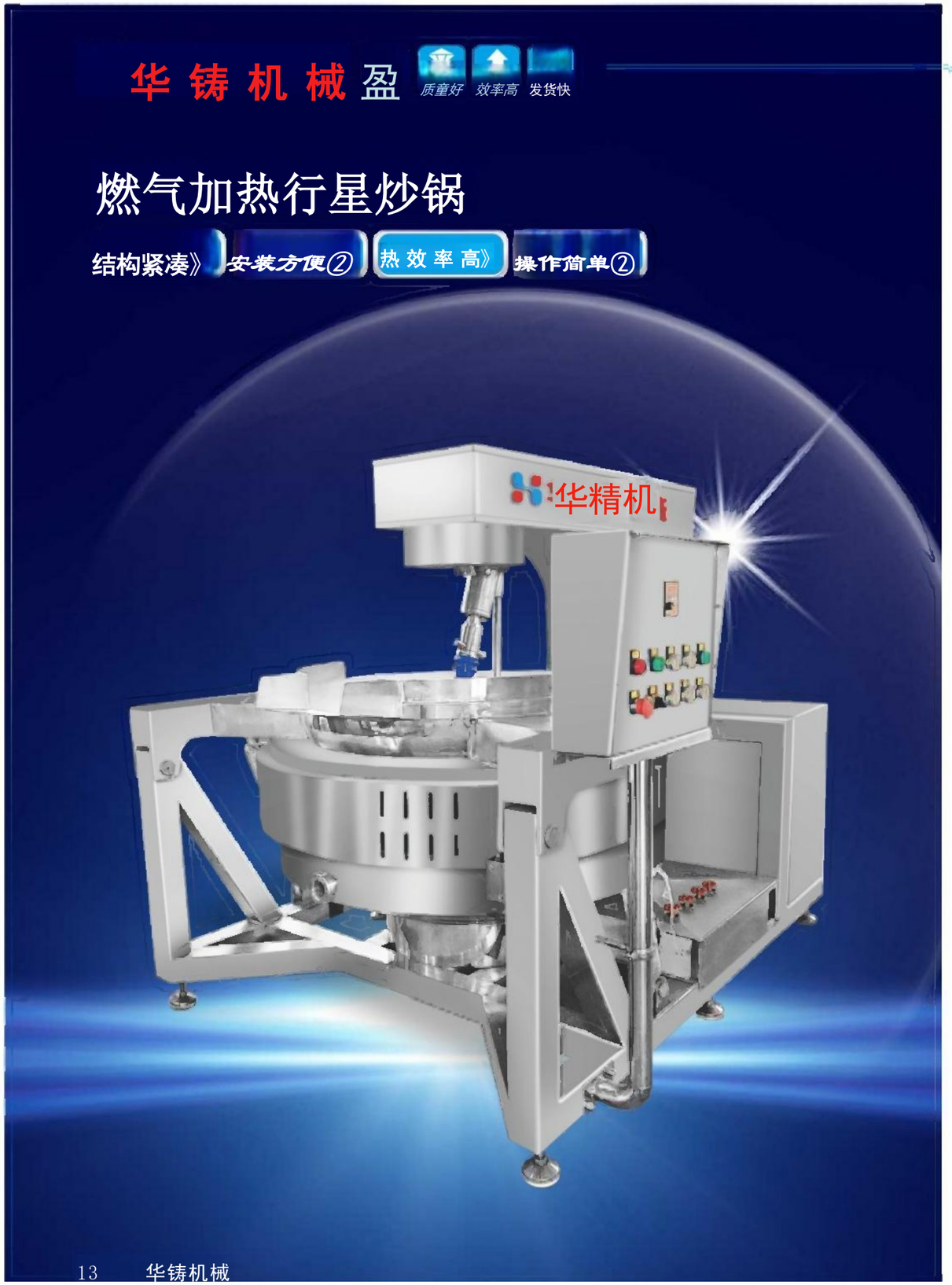
锅体容积/L	锅体直径/mm	线圈功率	减速机功率/液压站	转速	搅拌形式	起臂/翻锅形式	尺寸(长宽“高)/mm	加热形式
100	800	20	1.5+1.5	可调	行星/刮底	自动/液压	1800*1650*1660	电磁加热
200	900	30	1.5+1.5	可调	行星/刮底	自动/液压	1900*1750*1600	电磁加热
300	1000	40	1.5+1.5	可调	行星/刮底	自动液压	2000*1850*1600	电磁加热
400	1100	50	2.2+1.5	可调	行星/刮底	自动/液压	2100*1900*1700	电磁加热
500	1200	60	4+1.5	可调	行星/刮底	自动/液压	2250*2000*1750	电磁加热

★可根据客户要求定制Can be customized according to customer requirements

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燃气加热行星炒锅>>>
GASHEATING THEPLANETFRYING PAN

适用范围 Scope of application

广泛应用于各种蔬菜、莲替、水果蓉、豆馅、枣泥、酱料、咖喱调理食品以及日用化工、制药等行业的物料搅拌混合、炒制和加工。

Widely used in a variety of vegetables,Ilotus seed paste,fruit paste,beanflling,date paste,paste,cury prepared food and daily chemical,pharmaceutical and other industries of material mixing,roasting and processing.

设备概述 Summary of the equipment

本设备锅体内胆采用宜兴北海一次冲压成型的半球形不锈钢锅体，整体圆度误差小，搅拌器与锅体贴合度高，避免糊锅现象出现。
本产品以液化气、天然气为热源，使用方便，燃烧充分，无烟尘，环保无污染。
搅拌方式采用特殊的倾斜式传动，搅拌器与锅体充分接触，实现搅拌器公转与自转的不整数传动比，360度旋转使物料搅拌混合更均匀。拌片采用高强度的聚四氟乙烯制成，耐磨耐高温、无毒，符合食品生产要求。
采用无级变频调速器，搅拌转速变频调节，能使物料混合均匀、加热充分。
使用先进的传动与密封结构，使传动部分与锅内洁净、卫生。
自动液压倾斜倒料，利用液压推力使搅拌臂翻转，再利用液压推力倾翻锅体，免拆装搅拌器，易于进出原料，节省人力。

The pot body of this equipment adopts the hemispherical stainless steel potbody which is pressed and formed by Yixing Beihai once.The overall roundness error is small,the mixer and the pot have high compatibility to avoid the phenomenon ofburning the pot.
This product usesliquefied gas and natural gas asheat source,easy to use,full combustion,no smoke,environmental protection and pollution-free.
Mixing method adopts special inclined transmission,the agitator is fully in contact with the pot body to achieve the ininteger transmission ratio of the agitator revolution and rotation,and the 360-degree rotation makes the material mixed more evenly.The mixed sheet is made of high-strength polytetrafluoroethylene,wear-resistant to high temperature,non-toxic,and meets the requirements of food production.
The use ofsteplessfrequency conversion governor,stiring speed conversion adjustment,can make the material mixed evenly,heating fully.
The advanced transmission and sealing structure is used to make the transmission part and the pot clean and hygienic.
Automatic hydraulic inclined pouring,the use of hydraulic thrust to turn the mixing arm,using hydraulic thrust to tip the pot body,no disassembly and assembly of the mixer,easy to enter and exitraw materials,saving manpower.



炉 盘Stove plate



液 压 站 Hydraulicpowerstation



电 机 Electric machine

设备参数 The equipment parameters

锅体容积/L	锅体直径/mm	总功率	电机功率/液压站	转速	搅拌形式	起臂/翻锅形式	尺寸(长“宽*高)/mm	加热形式	
100	800	3	1.5+1.5	可调	行星/刮底	自动/液压	1800*1650*1660	液化气	天然气
200	900	3	1.5+1.5	可调	行星/刮底	自动/液压	1900*1750*1600	液化气	天然气
300	1000	3	1.5+1.5	可调	行星/刮底	自动/液压	2000*1850*1600	液化气	天然气
400	1100	3.7	2.2+1.5	可调	行星/刮底	自动/液压	2100*1900*1700	液化气	天然气
500	1200	5.5	4+1.5	可调	行星/刮底	自动/液压	2250*2000*1750	液化气	天然气

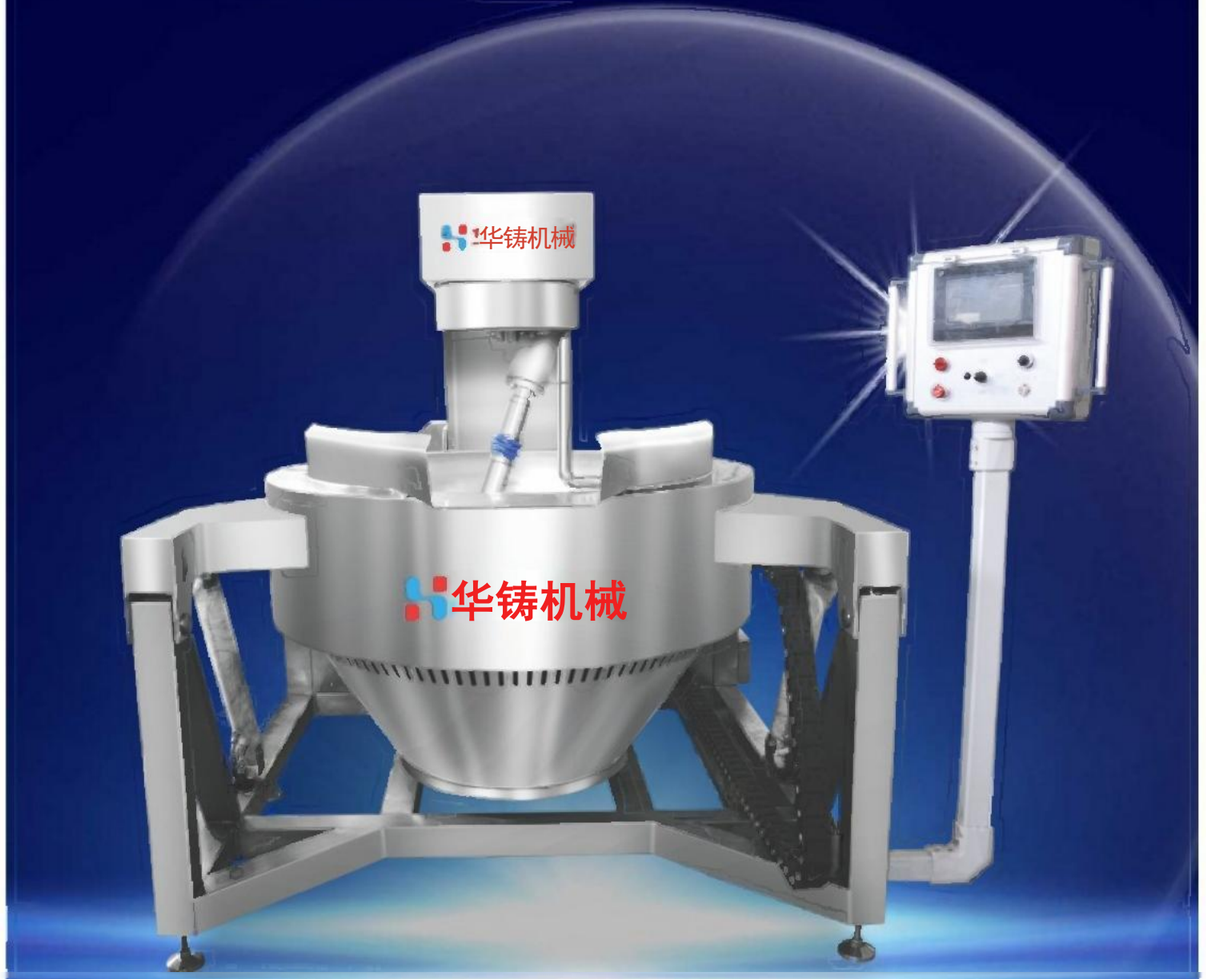
★可根据客户要求定制 Can becustomized according to customer requirements

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电磁加热行星炒锅

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电磁加热行星炒锅>>>

ELECTROMAGNETICALLYHEATED PLANETARYWOK

设备概述 Summary of the equipment

电磁加热行星搅拌机是在传统加热的基础上改进加热方式，采用电磁加热新技术的一种新型自动化程度较高、节能环保设备。本设备的搅拌轴的提升翻转以及炒锅的翻转倒料全部采用自动化控制，电磁加热行星搅拌机特别适用于小批量多品种物料的互换生产；其物料的加热方式：电磁直接加热，电磁加热行星搅拌机功率分五档可调，升温快、温度高；运行安全可靠，与传统的液化气、天然气为燃料的搅拌机相比，具有使用方便、热效率高、卫生环保、安全可靠、温度可控、运行安全等优点。

Electromagneticheating planetary mixeris a new type of equipment with high degree of automation,energy saving and environmental protection,which improves the heating method on the basis of traditional heating and adopts new electromagnetic heating technology.The lifting and turning of the stiring shaft of the equipment and thefiping and pouring of the wok are all ontrolled automaticall.The electromagnetic heating planetary mixe is especially suitable for the interchangeable production of small-batch and multi-variety materials.The heating method of the material:electromagnetic direct heating,electromagnetic heating planetary mixer power divided int five adjustable,fast heating,high temperature;Safe and raliable operation, compared with the traditional liquefied gas,natural gas fuel mixer,with easy to use,high thermal efficiency,health and environmental protection,safe and reliable,temperature control,safe operation and so on.



电 磁 线 圈 Electromagneticcoil



液 压 站 Hydraulic powerstation



电 机 Electric machine

设备参数 The equipment parameters

型号	HZ-200	HZ-300	HZ-400	HZ-500
容积(升)	200L	300L	400L	500L
直径(mm)	900	1000	1100	1200
深度(mm)	450	500	550	600
材质	SUS304	SUS304	SUS304	SUS304
转速	自动可调	自动可调	自动可调	自动可调
出料方式	自动出料	自动出料	自动出料	自动出料
锅胆厚度(MM)	N4W3	N5W3	N5W3	N5W3
翻转功率(KW)	1.5	1.5	1.5	1.5
搅拌功率(KW)	1.5	2.2	2.2	2.2
功率(KW)	30	30	40	45

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蒸汽加热行星炒锅

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蒸汽加热行星炒锅>>>
STEAM HEATED PLANETARYWOK

设备概述 Summary of the equipment

采用蒸汽加热。受热面积大、热效率高、加热均匀、传热系数低，能够通过压力的控制来调控蒸汽温度，配有压力表和安全阀，液料沸腾时间短，加热温度容易控制。

搅拌方式采用特殊的倾斜转动，使搅拌器与锅体充分接触，实现公转与自转的不整数转动比，使锅内无搅拌死角，物料搅拌混合更均匀。

采用优质变频器调节转速，控制整个生产过程以适宜速度搅拌刮底，提高产品质量。

自动液压出料系统，采用电路控制，使用更加方便。锅体可倾斜任何角度，降低劳动力，提高生产效率。

Steam heating.Large heating area,igh thermal efficiency,uniform heating,low heat transfer coeficent,can control the steam temperature through the control of pressure,equipped with pressure gauge and safety valve,liquid boiling time is short,heating temperature is easy to control.

Mixing method adopts special tilt rotation,so that the agitator is fully in contactwith the pot body,and the rotation ratio of revolution and rotation is not integer,so that there is no stirring dead Angle in the pot,and the material is mixed more evenly.

Use high quality frequency converter to adjust the speed,control the whole production process to stir and scrape the bottom at a suitable speed,improve product quality.

Automatic hydraulic discharge system,using circuit control,more convenient to use.The pot body can be tilted at any Angle to reduce labor and improve production efficiency.

适用范围 Scope of application

广泛应用于糖果、乳制品、酒类、糕点、蜜饯、饮料、罐头、卤味等食品的加工，也可用于大型餐厅或食堂熬汤、烧菜、炖肉、熬粥等。

Widely used in candy,dairy products,wine,pastries,preserves,beverages,canned,stewed food and other food processing,can also be used in large restaurants or canteen-making soup,cooking,stew,porridge,etc.





设备参数The equipment parameters

锅体容积/L	锅体直径/mm	电热管功率电机功率/液压站	转速搅拌形式	起臂/翻锅形式	尺寸(长*宽*高)/mm	加热形式
100	800	18	1.5+1.5	可调行星/刮底	自动/液压	1800*1650*1660	蒸汽加热
200	900	18	1.5+1.5	可调行星/刮底	自动/液压	1900*1750*1600	蒸汽加热
300	1000	27	1.5+1.5	可调行星剧底	自动/液压	2000*1850*1600	蒸汽加热
400	1100	27	2.2+1.5	可调行星剧底	自动/液压	2100*1900*1700	蒸汽加热
500	1200	36	4+1.5	可调 行星剧底	自动/液压	2250*2000*1750	蒸汽加热

★可根据客户要求定制 Can becustomized according to customerrequirements

蒸汽夹层锅

结构紧凑》 安装方便》 热效率高》 操作简单②



蒸汽夹层锅 >>>
STEAM SANDWICH KETTLE

设备概述 Summary of the equipment

蒸气夹层锅以蒸气为热源，价格低廉，操作方便，具有受热面积大，热效率高的优点。以一定压力的蒸气为热源，加热均匀，加热时间短且温度容易控制；夹层锅底可装法兰出料口，物料蒸煮完毕可直接出料，方便作业。可根据客户要求加装搅拌功能。

Steam sandwich potwith steam as heat soure,low price,easy to operate,hasthe advantages oflarge heating area,high thermalefficieney.With a certain pressure of steam as the heat soure,heating uniform,heating time is short and the temperature is easy to control;The bottom of the sandwich pot can be installed with flange discharge port,and the material can be directly discharged after cooking,which is convenient for operation.Mixing function can be added according to customer requirements,







设备参数 The equipment parameters

规格/型号	WLY-50L	WLU-100L	WLU-200L	WLU-300L	WLU-400L	WLU-500L	WLU-500L	WLU-500L	WLU-100L
容积(升)	50	100	200	300	400	500	600	800	1000
夹套计压力(可选)	0.09-08Mpa	0.0-08Mpa	0.09-08Mpa	0.09-08Mpa	0.09-08Mpa	0.9-08Mpa	0.09-08Mpa	009-08Mpa	0.9-08Mpa
内胆直径(mm)	600	700	800	900	1000	1100	1200	1200	1400
加热面积(m^2)	0.55	075	0.98	1.25	1.53	1.86	2.2	2.6	3.0
搅拌功率(可选)	0.75KW	1.1KW	1.1KW	1.5KW	1.5KW	2.2KW	2.2KW	3.2KW	3KW
搅拌转速(可选)	21转	21转	21转	21转	21转	17-21转	17-21转	17-21转	17-21转
搅拌形式	轴向刮底	轴向刮底	轴向刮底	轴向刮底	轴向刮底	轴向刮底	轴向刮底	轴向刮底	轴向刮底

电加热夹层锅

结构紧凑 安装方便 热效率高 操作简单



电加热夹层锅>>>

ELECTRICHEATING SANDWICH PAN

设备概述 Summary of the equipment

电加热夹层锅以导热油为热源，可选用电加热具有受热面积大，加热均匀液体沸腾时间短加热温度容易控制等特点，该设备与物料接触部分为不锈钢SUS304， 具有较好的耐腐蚀性，经久耐用，符合GMP 要求，同时亦可根据用户要求，可增加搅拌装置。

Electric heating and stirring sandwich pot with heat conduction oil as heat source,can choose electric heating with heating area,heating uniform liquid boiling time short heating temperature easy control,etc.,the equipment and material contact part for stainless steel SUS304 has good corrosion resistance,durable,GMP requirements,but also according to user requirements,can increase the mixing device.

设备特点 Characteristics of the equipment

1、锅体采用一次冲压成型的不锈钢封头，保证锅内平整光滑。
2、可采用蒸汽、液化气、天然气等多种加热形式，受热面积大，热效率高。
3、可搅拌和不搅拌任意选用，采用可倾翻锅，出料快速干净。
4、结构紧凑，操作维修方便，工作效率高，耗能低，使用寿命长。
5、凡接触食品部分全部采用优质不锈钢制造，完全符合食品卫生要求。
6、广泛适用于糖果、糕点、饮料、果汁、乳品、罐头及酿造、制药、日用化工等行业。

1,the pot body using a stamping molding of stainless steel head,to ensure that the pan smooth.
2,can use steam,liquefied gas,natural gas and otherheating forms,heating area is large,high thermal efficiency.
3,can stir and do not stir any choice,the use of tilting pot,quick clean discharge.
4,compact structure,easy operation and maintenance,high efficiency,low energy consumption,long service life.
5,where the contact food parts are all made of high-quality stainless steel,fully in line with food hygiene requirements.
6,widely used in confectionery,pastry,beverage,juice,dairy,canned and brewing,pharmaceutical,daily chemical and other industries







设备参数The equipment parameters

型号	HZ-D100	HZ-D200	HZ-D300	HZ-D400
容积(L)	100L	200L	300L	400L
直径(mm)	700	800	900	1000
材质	SUS304	SUS304	SUS304	SUS304
功率(KW)	12	18	24	24
导热油型号	350#	350#	350#	350#

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燃气加热夹层锅

结构紧凑》 安装方便》 热效率高》 操作简单》



燃气加热夹层锅>>>
GAS HEATED SANDWICH PAN

设备概述 Summary of the equipment

1、燃气夹层锅燃烧充分，无烟无尘、少量积碳、无环境污染。

2、燃气夹层锅火焰温度随意调节温度最高达300℃左右。

3、燃气夹层锅强力节能，火大火猛热效率较同类产品提高25%左右。

4、燃气夹层锅燃料：液化石油气、管道煤气、天然气。

主要应用于蒸煮食物熬制糖稀，炒制蔬菜、肉类、调味品、药材和焙烤等，常用于餐饮和食品加工或化工制药等过程中加热炒制使用、燃气夹层锅具有受热面积大，热效率高，加热均匀，物料沸腾时间短加热温度容易控制等特点。

1,gas sandwich boiler combustion is full,smokeless and dust-free,a small amount of carbon accumulation,no environmental pollution.
2.The flame temperature of the gas sandwich pot can be adjusted at willto a maximum of about 300℃.
3,gas sandwich pot strong energy saving,fire fire fierce thermalefficiency is about 25%higher than similar products.
4,gas sandwich pot fuel:liquefied petroleum gas,pipeline gas,natural gas.
Mainly used in cooking food to boil sugar,stir-frying vegetables,meat,condiments,medicinal materials and baking,etc.,often used in catering and food processing or chemical and pharmaceutical processes,heating and roasting use,gas sandwich pot has a large heating area,high thermal efficieney, uniform heating,short boiling time of materials and easy to control the heating temperature,

设备特点 The equipment parameters

蒸汽搅拌夹层锅为冲压一次成型，锅体可做180°以内的转动，本设备主要用于制药、食品、化工、轻工等行业对料液的煎煮和浓缩，该设备与物料接触部分为不锈钢SUS304， 具有较好的耐腐蚀性，可增加搅拌装置。

Steam mixing sandwich pot for stamping molding,pot body can berotated within 180°,the equipment is mainly used for pharmaceutical,food,chemical, light industry and other industries on the material liquid frying and concentration,theequipment and material contact part of stainless steelSUS304,with good corrosion resistance,can increase the stirring device



炉 盘Stoveplate



焊 接 图 Welding drawing

设 备 参 数 The equipment parameters

型号	SL-Z200	SL-Z300	SL-Z400	SL-Z500
容积(L)	200L	300L	400L	500L
直径(mm)	800	900	1000	1100
材质	SUS304	SUS304	SUS304	SUS304
设计温度(℃)	145	145	145	145
试验压力(Mpa)	0.44	0.44	0.44	0.44
设计压力(Mpa)	0.35	0.35	0.35	0.35

华铸机械 大a 质童好 效率高 安货快

省力翻框夹层锅

结构紧凑》 安装方便》 热效率高》 操作简单②



省力翻框夹层锅>>>
SAVEEFFORT TO TURNFRAME SANDWICH POT

设备概述 Summary of the equipment

翻转筐夹层锅，自动翻筐卤煮锅的架构形态是各种各样的，根据客户的不同需求我们给客户推荐不同配置的夹层锅，蒸煮、炒制、熬制都对应不同类型的夹层锅。有的加搅拌，有的加可倾，还是专门用来卤煮漂烫用的翻筐夹层锅，意思就是产品在筐子内放入锅内卤煮，卤煮完之后只需要将产品通过翻筐倒出即可。汤料还是保留在锅内，重复使用，省事省力。很多著名卤煮长都用的这种设备，如周黑鸭、卤巧儿等。

翻转筐夹层锅使用的板材是全不锈钢的，因为夹层锅直接接触到食品，所以必须用国家规定的食品专用板材304不锈钢，因为这样的产品不会生锈，防腐蚀，不会对食品产生任何污染。翻转筐夹层锅根据不同的条件分为不同种类，按加热方式分为导热油电加热的，蒸汽加热的和燃气加热的例如天然气，煤气等；按安装方式分为可倾的和立式的；按搅拌尺分为高支架的，低支架的，和是否刮底搅拌。

The structure of the pot is various,according to the different needs of customers,we recommend diferent configuration of the sandwich pot,cooking, frying,boiling are corresponding to different types of sandwich pot.Some add stirring,some add tilting,or specially used for boiling with boiling over the basket sandwich pot,meaning that the product in the basket into the pot of boiling,after boiling only need to pour the product through the basket can be poured out.The stockis stil retained in the pot and reused,saving trouble and effort.Many famous brine cooking long use this quipment,such as Zhou black duck,brine Qiaoer and so on.

The plate used in the sandwich potis all stainless steel,beause the sandwich potis directlyin contact withthe food,it must use the nationa provisions of the food special plate 304 stainles stel,because such products will not rust,anti-corrosion,will not produce any polltion to the food.Flip basket sandwich pot according to different conditions are divided into different types,according tothe heating method is divided into thermal oil electric heating,steam heating and gas heating,such as natural gas,gas and so on;According to the installation method can be divided into tilting and vertical; According to the mixing rule,it is divided into high support,low support,and whether the bottom is scraped and stirred.

结构性能 Structure performance

容积：50L、100L、200L、300L、400L、500L、600L.

结构形式：分可倾式、立式结构，按工艺需要采用带搅拌与不带搅拌。

锅体材质：1、内锅体不锈钢(SUS304)， 夹套、支架碳钢(Q235—B) 外涂防锈漆；2、内外全不锈钢。

带搅拌装置锅体：顶部中心搅拌，减速机输出轴与搅拌桨轴采用活套连接，方便拆装与清洗。

搅拌转速：36r/min; 搅拌桨形式：锚式。

支脚形式：1、立式锅体：三棱锥形式、圆管式；2、可倾式锅体：槽形支架式。

设备配置：表盘指针式温度计、蒸汽进口、出料口等(立式结构)。

Volume:50L,100L,200L,300L,400L,500L,600L.
Structure form:inclinable,vertical structure,according to the needs of the process with mixing and without mixing.
Pot body material:1 the inner pot body stainles steel(SUS304),jacket,bracket carbon steel(Q235-B)coated with anti-rust paint;2,inside and outsideall stainless steel.
Pot body with stiring device:the top center is stired,and the output shaftof the reducer is connected with the shaft of the stiring padle by looping, which is convenient for disassembly and cleaning.
Mixing speed:36r/min;Impeler type:anchor type.
Support form:1,vertical pot body:pyramid form,round tube type;2,tilting pot body:trough scaffolding type.
Equipment configuration:dial pointer thermometer,steam inlet,discharge portete.(vertical structure).

设备参数The equipment parameters

规格/型号	WLY-50L	WLU-100L	WLU-200L	WLU-300L	WLU-400L	WLU-500L	WLU-500L	WLU-500L	WLU-100L
容积(升)	50	100	200	300	400	500	600	800	1000
夹套计压力(可选)	0. 09-0. 8Mpa	0. 09-08Mpa	0. 09-0. 8Mpa	0. 09-08Mpa	0. 09-0. 8Mpa	0. 09-08Mpa	009-0. 8Mpa	0. 09-0. 8Mpa	0. 09-0. 8Mpa
内胆直径(mm)	600	700	800	900	1000	1100	1200	1200	1400
加热面积(m^2)	0. 55	0. 75	0. 98	1. 25	1. 53	1. 86	2. 2	2. 6	3. 0
搅拌功率(可选)	0. 75KW	1. 1KW	1. 1KW	1. 5KW	1. 5KW	2. 2KW	2. 2KW	3. 2KW	3KW
搅拌转速(可选)	21转	21转	21转	21转	21转	17-21转	17-21转	17-21转	17-21转
搅拌形式	轴向刮底	轴向刮底	轴向刮底	轴向刮底	轴向刮底	轴向刮底	轴向刮底	轴向刮底	轴向刮底

可倾式蒸汽搅拌夹层锅

结构紧凑》 安装方便② 热效率高》 操作简单②



可倾式蒸汽搅拌夹层锅>>

TILTINGSTEAMMIXING SANDWICH POT

设备概述 Summary of the equipment

本设备锅体采用一次冲压成型的304不锈钢半球体，不糊锅、不粘锅，便于清洗。

采用燃气加热、蒸汽加热、电磁加热、电加热等加热方式，具有受热面积大、热效率高、加热均匀、加热时间短且温度容易控制等特点。

整机结构设计紧凑合理，占地面积小：零部件标准化程度高，故障率低，易于保养维修；

采用蜗轮蜗杆装置，手动翻锅出料，便于物料的投入和取出，安全、稳定、可靠。

规格齐全，外型美观，设计合理，操作简单，便于维修。

The pot body of the equipment is made of 304stainless steel half sphere,which is not paste or stick,and is easy to clean.Using gas heating,steam heating, electromagnetic heating,electric heating and other heating methods,with large heating area,high thermal efficiency,uniform heating,short heating time and easy temperature control.The machine structure design is compact and reasonable,small footprint:high degree of standardization of parts,low failure rate,easy maintenance;Using worm gear device,manual pot turning and discharging,easy to input and take out materials,safe,stableand reliable.Complete specifications,beautiful appearance,reasonable design,simple operation,easy maintenance.







适用范围 Scope of application

适用于糖果、糕点、饮料、蜜饯、果酱等食品加工及酿造、制酒、制药与日用化工等行业。

Suitable for confectionery,pastry,beverage,preserves,jam and other food processing and brewing,wine making,pharmaceutical and daily chemical industry.

设备参数 The equipment parameters

规格/型号	容积(L)	内胆直径(mm)	内胆深度(mm)	搅拌功率(KW)	加热方式	外形尺寸(mm)
JCG-800	800	1300	800	1.5	电加热、燃气加热、蒸汽加热	1870-1580-1250
JCG-1000	1000	1400	900	4.0		2355-1855-1980
JCG-2000	2000	1500	1385	5.5		2700-1950-2600

真空浸糖锅

结构紧凑》 安装方便》 热效率高》 操作简单②



真空浸糖锅>>>
VACUUM SUGAR DIPPING POT

设备概述 Summary of the equipment

该设备采用现代化的真空浸渍原理，大大缩短了果脯的加工时间保证了生产过程中的卫生安全，有效提高工作效率是取代传统浸糖工艺，快速流程化生产的理想设备。

The equipment adopts the modern vacuum impregnation principle,which greatly reduces the processing time of preserved fruit to ensure the health and safety of the production process,and effectively improves the workefficiency.It is an ideal equipment to replace the traditional sugarimmersion process and fast process production.





设备优势 Equipment advantage

1、浓缩能力大：采用真空浓缩流程，比老型同类设备提高生产率5-10倍，降低耗能30%，具有投资小，回收效益高的特点。

2、蒸发速度快：浓缩液料，本设备采用外加热自然循环与真空负压蒸发相结合的方式，蒸发速度快，液料在全密封状态无泡沫浓缩，用本设备浓缩出料的料液，具有无污染，味道浓的特点。

3、清洗方便：打开加热器的上下盖即可进行清洗，本设备操作简单，占地面积小。

1,large concentration capacity:vacuum concentration process,compared with the old type of similar equipment to inerease productivity 5-10 times, reduceenergy consumption by 30%,with small investment,high recovery efficiency characteristics.

2,evaporation sped is fast:concentrated liquid material,the equipment uses external heating natural circulation and vacuum negative pressure evaporation combined way,evaporation speed is fast,liquid material in the fullysaled state without foam concentration,with the equipment to concentrate the material liquid,with no pollution,strong taste characteristics.

3,easy to clean:open the upper and lower cover of the heater can becleaned,the equipment is simple to operate,occupy asmall area.

适用范围 Scope of application

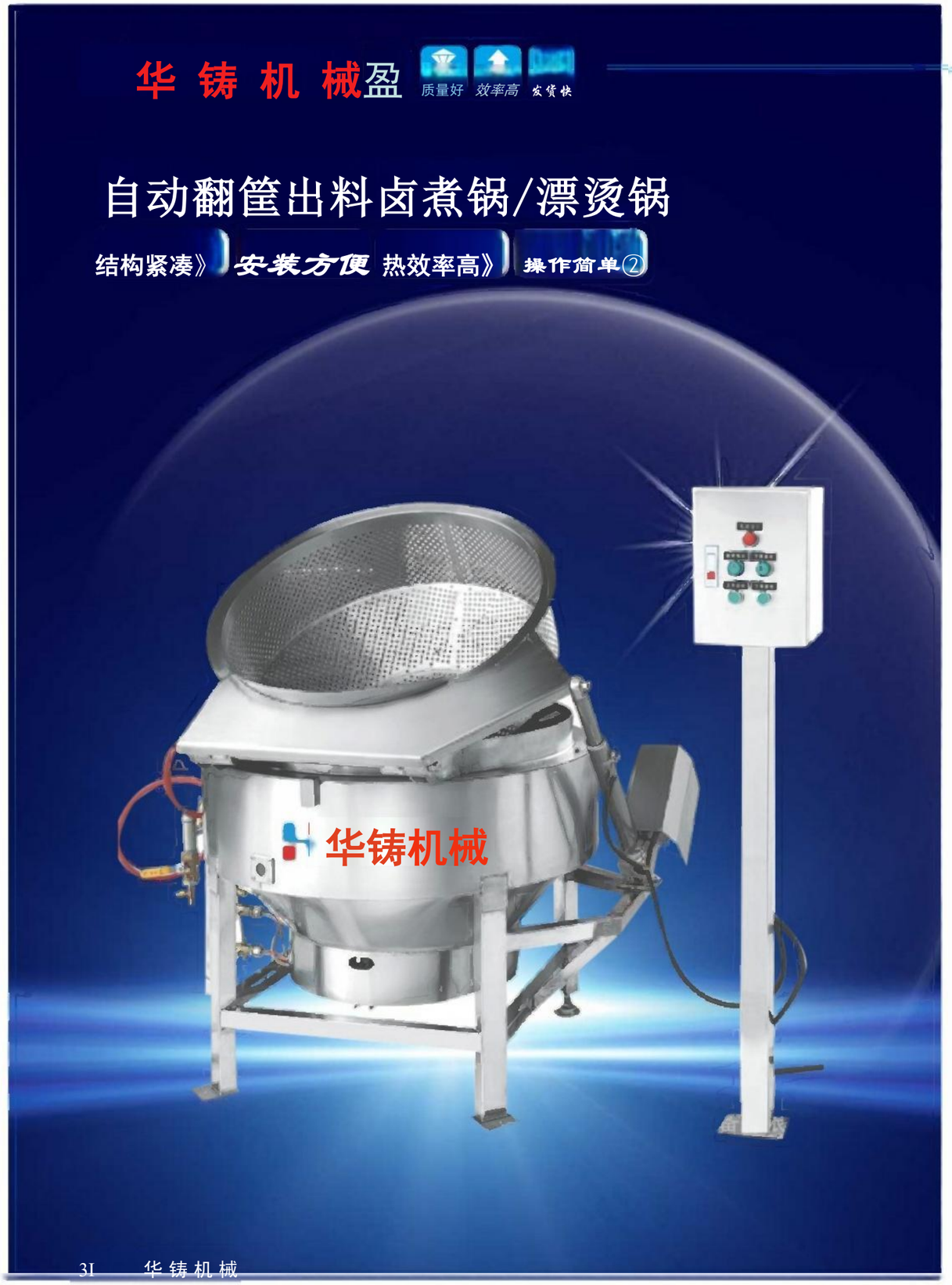
适用于果脯、凉果、蔬菜及山野菜的糖腌制、盐腌制、蜜饯、中草药、酱菜、槟榔、木瓜咸菜等物料生产加工中的浸糖、浸盐、浸药、浸酒环节。
果脯类：枣、杏仁、苹果、梨、青梅、槟榔、猕猴桃、黄桃、红薯、地瓜、李子、木瓜、山楂等。
酱菜类：黄瓜、莴笋、白菜、包菜、大头菜、茄子、萝卜、藕、甘露子等。

It is suitable for sugar piekling,salt pickling.preservesChinese herbs,pickles,betel nuts.papaya pickles and other materials in the produetion and processing f sugar.salt.medicine and wine.

Preserved fruits:date,almond.apple,pear.green plum,betel nut,kiwi.yellow peach,swet potato,sweet potato.plum.papaya.hawthorn and so on.
Pickles:cucumber,lettuce,cabbage,cabbage.kohlrabi.eggplant,radish.lotus root,manna.eto.

自动翻筐出料卤煮锅/漂烫锅

结构紧凑》 安装方便 热效率高》 操作简单②



自动翻筐出料卤煮锅/漂烫锅>>>

AUTOMATIC LADLE PAN/BLANCHING PAN

设备概述 Summary of the equipment

蒸汽加热：升温速度快受热均匀，使用时需要配有蒸汽锅炉适合大规模或大批量加工生产使用。

电加热：升温速度快，受热均匀，安装使用方便，适合中小规模生产加工使用。

燃气加热：适合天然气或液化气使用，底部明火直接加热，升温速度快。

以燃气为能源，采用国外先进技术，主要零部件采用进口品牌。自动化控制，全不锈钢制造，外观豪华，清洗彻底。电动翻转系统，安全省力。可根据蔬菜的品种和加工工艺不同，调节温度和时间，满足不同的需求。速度快，能力强，漂烫均匀且不损伤蔬菜。独特的节能燃烧器，节约能源。

Steam heating:the heating speed is fast and uniform,and the steam boiler is suitablefor large-scale ormass processing and production.

Electricheating:fast heating speed,uniform heating,easy installation and use,suitablefor small and medium-sized production and processing.

Gas heating:suitable for the use of natural gas or liquefied gas,the bottom of the open fire direct heating,heating speed.

Gas as energy,the use of foreign advanced technology,the main parts of imported brands.Automatic control,all stainless steel manufacturing,luxurious appearance,thorough cleaning.Electric turning system.Safe and labor-saving.

According to the variety of vegetables and processing technology,the temperature and time can be adjusted to meet different needs.Fast speed,strong ability,uniform blanching and no damage to vegetables.Uniqueenergy-saving burner to save energy.







设备特点 The equipment parameters

★整体304不锈钢内筐，食品级材质，设计及使用合理。

★自动翻筐系统，安心省力，解决人工翻筐存在的隐患。

★操作简单，操作界面，简单易学，变频器调节搅拌转速。

★热效率高，加热均匀，受热面积大，液料沸腾时间短。

★Overall 304 stainless steel inner basket,food grade material,reasonable design and use.

★Automatic turnover system,save effort,to solve thehidden dangers of manual turnover.

★Simple operation,operation interface,simple and easy to learn,inverter to adjust the mixing speed.

★High thermal efficiency,uniform heating,large heating area,short boiling time of liquid material.

适用范围 Scope of application

主要用于果实、根茎类蔬菜及胡萝卜、芦笋、竹笋、蘑菇、水果片等产品的漂烫杀青，是速冻、脱水、冻干等预处理加工不可缺少的漂烫设备。适用于中央厨房、团膳、大型企业、部队、机关、学校食堂、食品加工厂、医药、化工等企业。

It is mainly used for blanching of fruits,root vegetables,carrots,asparagus,bambooshoots,mushrooms,fruit slices and other products.It is an indispensable blanching equipment for pre-processing such as quick-freezing.dehydration and freeze-drying.Suitable for central kitohens,group meals.large enterprises,troops. organs,school canteens,food processing plants,pharmaceutical,chemical and otherenterprises.

华铸机械盈 质童好 效率高 发货快

压力蒸煮锅

结构紧凑 安装方便 热效率高 操作简单



压力蒸煮锅 >>
PRESSURE STEAMER

设备概述 Summary of the equipment

本设备内层锅体采用耐酸耐热的不锈钢制造，外型美观、安装容易、操作方便、安全可靠。

采用蒸汽加热、燃气加热、电加热导热油、电磁加热等，客户在选购时可根据生产的物料、成本、耗能、生产模式等来进行选择。

具有受热面积大、热效率高、加热均匀、液料沸腾时间短、加热温度容易控制等特点。

采用硅酸铝保温，保温效果好，不烫手。

该设备锅体不可倾，可在锅体底部开出料口，物料或者余料从锅底出料口排出。

The inner pot body of the equipment is made of stainless steel,which is resistant to acid and heat.It is beautiful in appearance,easy to install,convenient to operate,safe and reliable.

Using steam heating,gas heating,electric heating thermal oil,electromagnetic heating,etc.,customers can choose according to the production of materials,costs,energy consumption,production mode,etc.

It has the characteristics of large heating area,high thermal efficiency,uniform heating,short boiling time of liquid and material,easy control of heating temperature,ete.

Aluminum silicate insulation,insulation effect is good,not hot.

The pot body of the equipment can not tilt,and the materialor residual material can be discharged from the bottom of the pot body.







适用范围 Scope of application

压力蒸煮锅在现代食品行业的广泛应用已经很普遍，不仅应用于糖果、制药、乳用于大型餐厅或食堂熬汤、烧菜、炖肉、熬粥等，是食品加工提高质量、缩短时间、改善劳动条件的良好设备。

Pressure cooke is widely used in the modern food industry as ben very common,not only used in candy,pharmaceutical,milk for large restaurants or canteen soup,cooking vegetables,stew,porridge,etc.,is a good equipment for food processing to improve the quality,shorten the time,improve working conditions.

设备参数 The equipment parameters

型号、参数	设备容积(L)	电机功率(kw)	外形尺寸()	高度
300	300	0.55	900	2200
400	400	0.55	1000	2200
500	500	0.75	1150	2400
600	600	0.75	1150	2500
1000	1000	1.1	1400	2700

蒸汽高压卤煮锅

结构紧凑》 安装方便② 热效率高》 操作简单②



蒸汽高压卤煮锅>>>
STEAM HIGH PRESSURE BRINE BOILING POT

设备概述 Summary of the equipment

本设备锅体采用一次冲压成型的304不锈钢半球体，不糊锅、不粘锅，便于清洗。
采用燃气加热、蒸汽加热、电磁加热、电加热等加热方式，具有受热面积大、热效率高、加热均匀、加热时间短且温度容易控制等特点。
整机结构设计紧凑合理，占地面积小；零部件标准化程度高，故障率低，易于保养维修；
采用蜗轮蜗杆装置，手动翻锅出料，便于物料的投入和取出，安全、稳定、可靠。

Thepot body of the equipment is made of304 stainless steel half sphere,which is not paste or stick,and is easy to clean.
Using gas heating,steam heating,electromagnetic heating,electric heating and other heating methods,with large heating area,high thermal efficiency, uniform heating,shortheating time and easy temperature control.
The structure design of the whole machine is compact and reasonable,and the floor area issmall;High degree of standardization of parts,low failure rate, easy maintenance;
Using worm gear device,manual pot turning and discharging,easy to input and take out materials,safe,stable and reliable.





设备特点 The equipment parameters

★蜂窝蒸汽加热方式受热面积大，热效率高，加热均匀加热温度易控；
★一键启动翻筐出料，操作简单节省人工、提高生产效率；
★全自动控制、一键启动一键抬臂、一键翻锅出料可选配置(全自动控温控时)；
★设备采用双液压翻框出料，操作简单。

*Honeycomb steam heating method heating area is large,high thermal efficiency,uniform heating temperature is easy to control;
★Onekey startturnover basket discharging,simple operation save labor,improve production efficieney;
★Automatic contral,one button start one button liftarm,one button flip pot discharge optional configuration (automatic temperature control);
★The equipment adopts double hydraulic flip frame discharging,easy operation.

适用范围 Scope of application

适用于猪肉、牛肉、羊肉、驴肉、鸡鸭产品等肉制品的预煮、漂烫、卤煮熟化。
也适用果蔬、海产品、豆制品蛋类等多种食品的蒸煮、漂烫、焯水等需求。

Suitable for pork,beef,mutton,donkey meat,chicken and duck products and other meat products pre-cooking,blanching,boiling.
Itis also suitable for cooking,blanching,blanching and other food such as fruits and vegetables,seafood,soy products andeggs.

华铸机械盈 医血好 效率高 品发货快

连续式蜂窝加热卤煮锅

结构紧凑》 安装方便 热效率高》 操作简单②



连续式蜂窝加热卤煮锅>>>
CONTINUOUS HONEYCOMB HEATED BRINE COOKER

设备特点 The equipment parameters

1、采用蜂窝式加热结构；与夹层锅结构相比其蜂窝加热板为独立点阵式分布，焊接方式为独立点焊，蜂窝板相对于型材导流管，更能够短时间内迅速的打乱蒸汽的从流现象，热分布更均匀、热传导效率更高、升温更迅速从而节约能源；

2、采用5个加热蜂窝面；整机底部面和四周面共计5个加热面并可两组控制，实现“大火开锅小火慢炖”，加热面积大、升温迅速、工作效率高；

3、采用气动角座阀门控制，阀门开启，开始进蒸汽，锅体四周和底部加热，反之停止进蒸汽；气动阀门后配有DN40 手动截止阀，一备一用，方便设备的检修检查；

4、采 用R弧锅边设计；相比L型直角锅边，不易藏污纳、方便清理干净卫生；排水口设置在锅底中心位置，整体收缩使排水口低于锅底水平面，便于汤汁的排放且锅底不留汤汁；

1,the honeycomb heating structure;Compared with the sandwich pot structure,the honeycomb heating plate is an independent dot matrix distribution, and the welding mode is independent spot welding.Compared with the profile flow tube,the honeycomb heating plate can quickly disrupt the flow of steam in a short time,and the heat distribution is more uniform,the heat conduction eficiency is higher,and the temperature rise is faster,thus saving energy.

2,using 5 heating honeycomb surface;There are 5 heating surfaces on the bottom and four sides of the whole machine,which can be controlled by two groups to realize "big fire,smal fire and slow cooking",with large heating area,rapid heating and high working efficiency;

3,using pneumatic corner valve control,valve open,start to enter steam,boiler body around and bottom heating,otherwise stop steam into;After the pneumatic valveis equippedwith DN40manual stop valve,one standby one use,convenient maintenance and inspection of equipment;

4,using R are pot edge design;Compared with the L-shaped right Angle pot edge,it is not easy to hide the dit,convenient to clean up and health;The drain is aranged in the center of the bottom of the pot,and the overallshinkage makes the drain lower than the level of the bottom of the pot,which is easy to discharge the soup and leave no soup at the bottom ofthe pot;







适用范围 Scope of application

可用于熟食卤肉制品、蔬菜、海鲜水产品等的蒸煮卤制或焯水，可用于大型食堂、餐厅、酒店、厨房等熬汤、蒸煮、熬粥。

It can be used for cooking brine meat products,vegetables,seafood and aquatic products,etc.,can be use in large cantens,restaurants,hotels kitchens and othersoup,cooking,porridge

电加热油炸锅

结构紧凑》 安装方便》 热效率高》 操作简单》



电加热油炸锅>>>

设备概述 Summary of the equipment

本机采用“油水混合”和“水在空气中自然冷却”的先进工艺，改变了传统油炸设备的结构，从根本上解除了传统油炸机的弊端，进而引导了新世纪的饮食新时尚，本系列产品的问世被同行业认定为油炸设备的一次革命。为满足广大宾馆、酒店、招待所、部队、院校、企业食堂、油炸食品企业及连锁店的需要，本公司特研制生产(电加热型、导热油加热型、煤炭加热型)三大系列三十多种型号认供选用。

1、全程油温自动控制，温度从0—230度可随意设定，适合炸制各种工艺要求的食品。

2、底部设有测温装置，水温显示一目了然，而且，还可设定水温，与测量水温相比较，高于设定温度时，可采取冷却措施。提前预防水沸腾现象的发生。

(特殊品种还设有自动冷却功能)

3、油水分离面设有观察玻璃管和放油阀检测装置。水位线可以较准确。

4、采用国际通用的油水混合工艺设计，和普通油炸锅相比，更节省食油。延长食油的使用周期，没有炭化油的产生，节约用油50%,半年就可收回设备投资。

5、使用此油炸机工艺生产的食品光洁度好，色泽鲜艳，产品质量档次明显提高，并且解决了油炸食品酸化超标问题。

6、采用该油炸设备，在油炸过程中产生的食品残渣可通过水的过滤沉入低部漏斗处，经排污口排出，这样既达到了过滤油的作用，而且不浪费油。

7、一机多用，无须换油可炸多种食品，无油烟，不串味，省时环保。与普通油炸机相比本机炸过的食品不含重金属及其他对人体有害的物质。

8、设备设有自动出料装置，操作方便，使整锅产品的颜色，油炸度一致。产品同时配送控油小车，不浪费油。

The machine adopts the advanced technology of "oil-water mixing and"water coling naturally i the air',which changes the structure of the traditional frying equipment,fundamentally eliminates the drawbacks of the traditional frying machine,and then guides the new fashion of the diet in the new century.The advent of this series of products has been identified as a revolution of the frying equipment in the same industry In order to met the needs of the majority of hotels,hotels,guest houses,troops,colleges and universities,corporate canteen-ages,fried food enterprises and chain stores,the company has developedand produced thre series(electric heating type,thermal oil heating type,coal heating type),more than 30 models.

1,the whole oil temperature automatic control,the temperature from 0-230 degrees can be set at will,suitable for frying various process requirements of food.

2,the bottom isequipped with a temperature measuring device,water temperature display at a glance,and can also set the water temperature,compared with the measurement of water temperature,higher than the set temperature,cooling measures can be taken.Prevent water biling in advance.

(Special varieties also have automatic cooling function)

3.The oil-water separation surface is provided with an observation glass tube and an oil discharge valve detection device.The water level can be more accurate.

4,the use of international common oil-water mixing process design,compared with ordinary fryers,more oil saving.Prolong the service cycle of cooking oil,no carbonized oil production,save oil 50%,halfayear can recover the equipment investment.

5,the use of this frying machine proces to produce food smoothnessis good,bright color,product quality grade is significantly improved,and solve the problem of fried food acidification exceeded.

6,using the frying equipmentthe food residue produced in the frying process can be filtered into the lower funnel through the water,and discharged through the sewage outlet,so that the role of filtering oil is achieved,and no waste of oil.

7,a multi-purpose machine,no need to change the oilcan fry a variety of food,no smoke,no odor,saving time and environmental protection.Compared with the ordinary fried machine,the food fried by this machine does not contain heavy metals and other harmful substances to the human body.

适用范围 Scope of application

麻花、沙琪玛、猫耳朵等面食系列，蚕豆、青豆、豆泡、鱼豆腐等豆类制品，鸡爪，鸡腿，肉饼等肉类食品

Mahua,Saqima,cat ears and other pasta series,broad beans,green beans,bean pups,fish tofu and other bean products,chicken feet,chicken legs,meat patties and other meat products

燃气加热搅拌油炸锅

结构紧凑》 安装方便》 热效率高》 操作简单》



燃气加热搅拌油炸锅>>>

HEATTHE FRYER WITH GAS AND STIR

设备概述 Summary of the equipment

油炸锅主体使用不锈钢制作，纯油的油炸工艺，容油量少，配备的滤油设备，提高炸油的更换率。本机可实现自动出料，自动搅拌，自动控温的功能。采用新技术和工艺制造，自动控温、加热均匀、温度恒定、保证食物营养，利用“油水分离”的原理，炸油中的残渣自动滤出，保证炸油清洁，炸油可长时间使用，不会变黑。 一机多用，可连续油炸各种食品，不串味，无油烟，保证操作人员的身体健康。油水分离、油炸机操作简单，可单人操作，节能50%, 节油40%, 是本公司通过引进，消化吸收国外技术、研制开发的一种节油、环保、卫生、实用的高新食品设备。

The main body of the fryer is made of stainless stel,thefrying proces of pure cil,the oil capacity is small,and the oil filter equipmentis equipped to improve the replacement rate of frying oil.The machine can realize the functions of automatic discharge,automatic mixing and automatic temperature control.Using new technology and process manufacturing,automatic temperature control,uniform heating,constant temperature,to ensure food nutrition,using the principle of'oil and water separation',the residue in the frying oil automatically filtered out,toensure that he frying oil clean,frying oil can be used for a long time,will not turn black.A multi-purpose machine,cancontinuously fry a variety of food,no odor,no smoke,to ensure the health of the operator.Oil-water separation,frying machine operation is simple,can be operated by a single person,energy saving 50%,fuel saving 40%, is the company through the introduction,digestion and absorption of foreign technology,research and development of a fuel-saving,environmental protection,health,practical high-tech food equipment.





产品优势 Product advantage

根据不同的能源、炸制产品特性、脱水率等配置对应的加热、输送、控制等结构可实现低运营成本高效率的使用效果。始终保持良好的运转状态，提高了产能而且能够使产品质量稳定延长油品的使用寿命，无须频繁换油，节省运行成本。自动加热系统更大限度的避免了能源浪费同时降低对油品的破坏，节约大量的能源和油品支出。提高产品质量和良品率，降低生产过程中发生的各项成本，使您的产品更具市场竞争力。

According to different energy,zhazhi product characteristics,dehydration rate and other configuration of the corresponding heating,transportation, control and other structures can achieve low operating cost and high efficiency of the use effect.Always maintain good operationstate,improve production capacity and can make the product quality stable,prolong the service life of oil products,without frequent oil change,save operating costs Automatic heating system to a greater extent to avoid the waste ofenergy and reduce the damage to oil products,save a lot of energy and oil spending. Improve productquality and yield,reduce the cost of production process,makeyour products more competitive in the market.

设备参数The equipment parameters

型号	翻框功率	上料电机功率	搅拌功率	电加热
Φ1000×350	0.75kw	0.75kw	0.55kw	60kw
Φ1200×400	0.75kw	0.75kw	0.55kw	60kw



多功能气泡清洗机>>>
MACHINE

设备概述 Summary of the equipment

机架采用优质SUS304 不锈钢制作，符合国家食品行业使用标准，采用气泡翻滚、刷洗、喷淋技术，最大限度的对物料进行清洗流水线中各单机可根据用户各自不同的加工特点量身定制，可加装滚筒和毛刷、过滤泡沫和漂浮物，最大程度满足工艺要求，清洗运行速度变频可调，用户可根据不同的清洗内容任意设定，该机结构紧凑，自动化程度高，适用于各种加工规模企业使用。

Theframe is made of high quality SU5304 stainles stel,i line with the national food industry standards,the use of bubbletumbling,brushing,spraying technology,the maximum of the material cleaning line each single machine can becustomized according to the user's different processing characteritics, can be equipped with rollers and brush,filter foam and ffloat.To meet the process requirements to the maximum extent,the cleaning speed can be adjusted by frequency conversion,the user can be arbitrarily set according to differentcleaning contents,the machineis compact,high degree of automation,suitable for various processing scale enterprises.







适 用 范 围 Scope of application

气泡清洗机主要针对叶菜类、水果、药材的清洗、除农药、除盐，漂烫杀青后的冷却。根茎类蔬菜、水果切割后的清洗、除淀粉等 。

1、净菜加工行业：采用气泡式清洗，保证叶菜再清洗的过程中不会损伤，仿手工的搓洗方式，洗的更加干净，效率高。

2、药材行业：天冬漂烫之后的冷却工作，也可以再天冬脱皮后漂皮、清洗，让用户更加方便。

3、休闲食品行业：油炸薯片加工商，再土豆切条切片后，直接进入气泡清洗机，可以有效除去土豆中的淀粉，让油炸后的薯条薯片口感更加酥脆好吃。

4、 水产品加工行业：气泡式清洗机还可以除盐工作，海带的脱盐工作让海带加工商节省人力物力。

Bubble cleaning machine mainly for leaf vegetables,fruits,medicine cleaning,pesticide removal,salt removal,blanching after cooling.Cleaningroot vegetables and fruits after cutting,removing starch,etc

1,clean vegetable processing industry:the use of bubble cleaning,to ensure that the leaf vegetables in the process of cleaning willnot be damaged, imitation manual scrubbing method,washing more clean,high efficiency.

2,medicinal materialsindustry:the coling workafter blanching the aspartate,you can also bleach and clean the aspartate afterpeling,so that users are more convenient.

3,snack food industry:fried potato chip processors,and then sliced potatoes,directly into the bubble cleaning machine,can effectively remove the starch in potatoes,so that fried potato chips taste more crisp and delicious.

4,aquatic products processing industry:bubble cleaning machine can also desalt work,kelp desalting work o that kelp processors save manpower and material resources.

液压真空滚揉机

结构紧凑② 安装方便》 热效率高》 操作简单》



液压真空滚揉机>>>
HYDRAULIC VACUUMROLLING MACHINE

设备概述 Summary of the equipment

液压真空滚揉机也叫真空腌制机，主要是将加工的肉类，如牛肉，羊肉，鸡肉，鸭肉，鹅肉，猪肉，鱼肉，蛋及蔬菜，果品放在真空状态内，可提高调味品进入肉品的速度，并最大限度的保持肉内的水分。真空状态能对食物一定程度的保鲜，通过适当的转动，搅拌食品，有规律地拍打食品，所谓“按摩作用“真空作用”能增加食品的含水量，令食品增加风味，更柔软，更可口。

当已经注射及嫩化的肉块进入滚揉机后，经设备筒体慢速柔和的翻滚，使肉块得到均匀的挤压、按摩，加速肉块中盐溶性蛋白的释放及同时能使添加料（淀粉等）与肉体蛋白质互为溶合，以达到肉质变嫩、增加肉块的保水性、口感好、颜色及切片纹理美观、出品率高的目的。

全自动真空滚揉机除具有真空滚揉机的特点外，还具有变频技术功能。使机器使用更安全，更方便，更加节能高效。整机采用不锈钢制造，结构紧凑，滚筒两端均采用旋压式封帽结构，增加滚筒内摔打空间，使滚揉产品的效果均匀，噪音小，性能可靠，使用效率更高。

Hydraulic vacuum roller kneading machine is also called vacuum pickling machine,mainly processed meat,such asbeef,lamb,chicken,duck,goose,pork,fish,eggs and vegetables,fruits in the vacuum state,can improve the speed of seasoning into the meat,and maximize the moisture in the meat.The vacuum state can keep food fresh to a certain extent,through proper rotation,stirring food,and regularly beating food,the so-called 'massage effect" and"vacuum effect"can increase the water content of food,make food increase flavor,softer and more palatable.

After the injected and tenderized meat enters the rolling machine,it is slowly and gently rolled through the cylinder of the equipment,so that the meat can be evenly squeezed and massaged,and the release of salt-soluble protein in the meat can be accelerated,and the addition material(starch,etc.)can be integrated with the flesh protein.In order to achieve meat tenderness,increase the water retention of meat good taste,beautiful color and sliced texture,high yield.

In addition to the characteristics of the vacuum roller kneading machine,the automatic vacuum roller kneading machine also has the function of frequency conversion technology.Make the machine safer,more convenient,more energyeficient.The whole machine is made of stainlesstel,compact structure,both ends of the drum are used spinning cap structure,increase the tumble space in the drum,so that theffectofrolling productsis uniform, low noise,reliable performance,and highereefficiency.





设备参数 The equipment parameters

规格重号	外形尺寸(mm)	筒体尺寸(mm)	滚筒直径(m)	滚筒容积(L)	功率(kw)	生产能力(kg)	滚筒转速(分)	真空度(mpa)
GR-1200L	3200×1450×1850	1400×1400	1.4	3200	5.5	1000	7	0.04-0.08
GR-1700L	3400×1550×1950	1500×1500	1.5	4200	7	1500	7	0.04-0.08
GR-2500L	3700×1650×2000	1600×1700	1.6	4600	8.5	2000	7	0.04-0.08

二拖一全自动真空水浴杀菌锅

结构紧凑》安装方便》热效率高》操作简单》



二拖一全自动真空水浴杀菌锅>>>
TWODRAGAFULLYAUTOMATICVACUUM WATER BATH STERILIZATIONPOT

设备概述 Summary of the equipment

结构：杀菌锅由锅体、锅盖、开启装置、锁紧楔块、安全联锁装置、轨道、灭菌筐、蒸汽喷管及若干管口等组成。锅盖密封采用充气式硅橡胶耐温密封圈，密封可靠，使用寿命长。
特性：配有压力表和安全阀，外型美观、安装容易、操作方便安全可靠。
全水浸泡杀菌，两台杀菌釜同时使用一罐热水工作， 一釜内的食品处理完后，当另一釜在工作时可先将高温处理水注入热水内，减少处理水和热量的损耗，减少等待时间，提高产能。

Structure:The sterilization pot iscomposed ofa pot body,a pot cover an opening device,a locking wedge,a safety interlock device,a track,a steriliztion basket,a steam nozle and a number of pipe mouths.The lid is sealed wit inflatablesilicone rubber temperature resistant sealing ring,which has reliable sealing and long service life,
Features:Equipped with pressure gauge and safety valve,beautiful appearance,easy installation,convenient operation,safe and reliable.
Full water immersion sterilization,two strilization kettle at the same time using a tank of hot water work,one pot of food treatmentis finished,when the other pot can be in the work of high temperature treatment water can be injected int the hot water,reduce the loss of treatment water and heat reduce waiting time,improve production capacity

产品优势 Product advantage

1、 温度均匀：内热分布均匀，达到了好的杀菌效果；
2、 时间短：杀菌水经过预热，温度起点高，缩短了杀菌时间，保护了产品品质；
3、气缸连锁：随时检测国内压力大小，保证安全的状态下才能打开锅门；
4、 速度快：两台杀菌锅同时使用一罐热水工作，节约蒸汽和杀菌时间；
5、节约能源：杀菌用水可以循环使用，节约了能源，时间及人力物力的消耗，降低了生产成本。
6 、操作简单：直观可视电脑屏幕，通俗易懂，3D化效果易于操作。

1,uniform temperature:the internal heat distribution is uniform,to achieve a good sterilization effect;
2.,shortime:the sterilization water after preheating,the temperature starting point is high,shorten the sterilization time,protect the productquality;
3,cylinder chain:at any time to detect the size of domestic pressure,to ensure the safety of the state to open the pot door;
4,fast speed:two sterilization POTS use a pot ofhot water at the same time to save steam and sterilization time;
5,energy saving:sterilization water can be recycled,saving energy,time and human and material consumption,reducing production costs.
6,simple operation:visual computer screen,easy to understand,3D effect is easy to operate.

适用范围 Scope of application

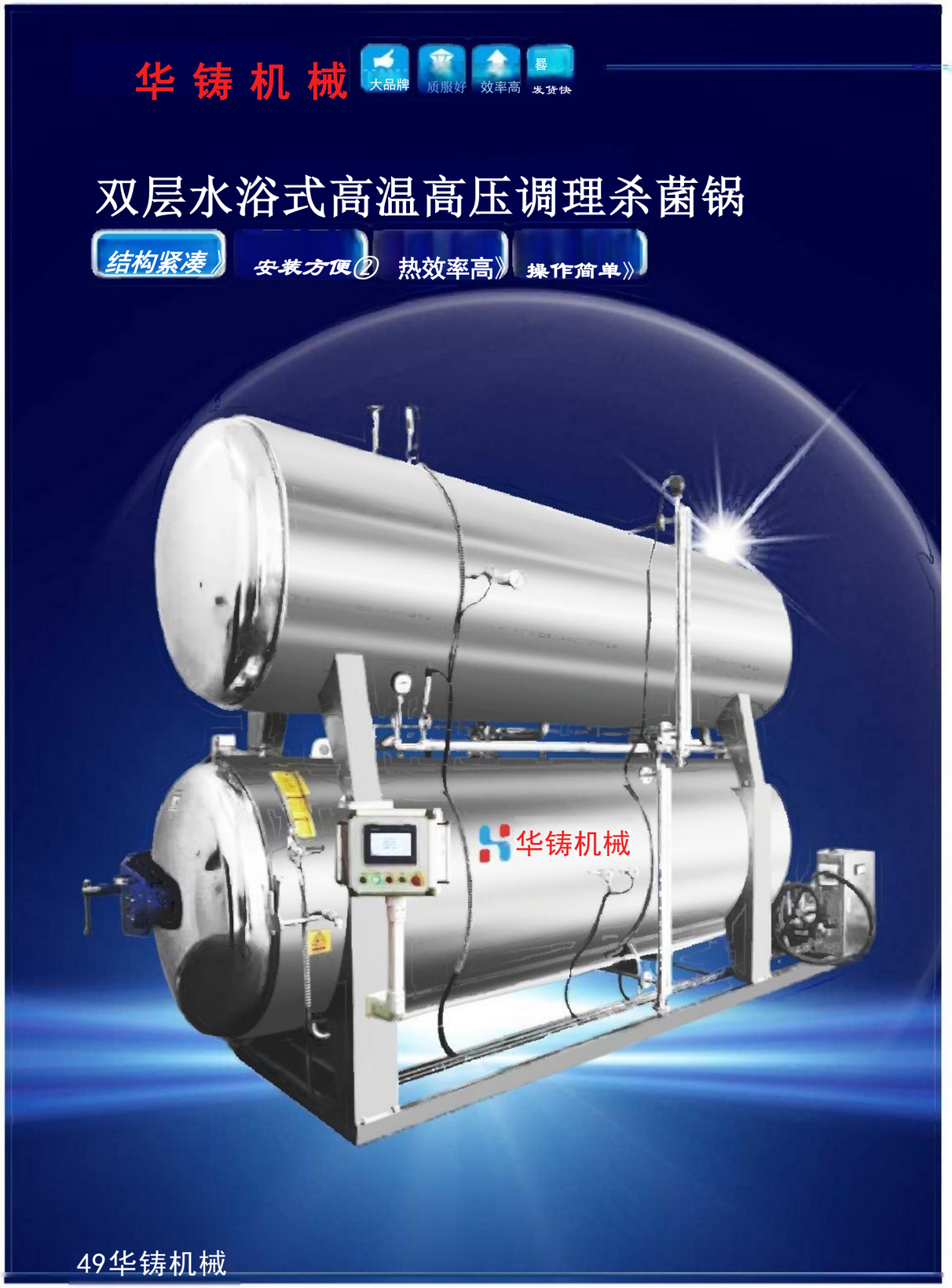
广泛应用于肉类、蛋品、海产品、鲜玉米、山野菜、豆制品、水产品、（罐头产品、包装袋、饮料乳品等食品及包装的高温杀菌. 大中小型企业均能使用，并能满足生产需要。

Widely used in meat,eggs,seafood,fresh corn,wild vegetables,soy products,aquatic products,canned products,packaging bags,beverage dairy products and other food and packaging high-temperature sterilzation.Large,small and medium-sized enterprises can use,and can meet the production needs.

华铸机械 大品牌 质服好 效率高 发货快

双层水浴式高温高压调理杀菌锅

结构紧凑》 安装方便② 热效率高》 操作简单》



双层水浴式高温高压调理杀菌锅>>>

DOUBLEWATERBATHTYPEHIGHTEMPER JREA PRESSURECONDITIONINGSTERILIZER

设备概述 Summary of the equipment

双层水浴杀菌锅对于热敏性食品的杀菌非常有用，对于大包装食品，热穿透速度快，能确保良好的杀菌效果。杀菌水首先在上罐中预热到设定温度，杀菌温度起点高，可有效缩短杀菌时间，尤其对于热包装的食品，能大程度保留食品原有的口感、色泽和营养价值。杀菌结束后杀菌水可回收到上罐供下批次食品杀菌用，节约能源，缩短杀菌周期。

The double-layer water bath sterilizer is very useful for the sterilization of heat-sensitive foods,and for large packaged foods,the heat penetration speed is fast,which can ensure good sterilization effect.The steriilization water is first preheated to the set temperature in the upper tank,and the sterilization temperature is high,which can effectively shorten the sterilization time,especially for hot packaged food,which can retain the original taste,color and nutritional value of the food to a large extent.After the sterilization,the sterilization water can be recycled to the upper tank for the next batch of food sterilization,saving energy and shortening the sterilization cycle.

设备特点 The equipment parameters

1．均一的水流交换方式，温度均一，无死角；
2．高温短时间灭菌；
3．杀菌精度高；
4．节约能源；
5．整个灭菌工艺流程全部由电脑PLC 控制；
6．采用模拟温度控制系统，可设定多阶段加热机制；
7．电脑内可存储多个杀菌公式。

1.Uniform water flow exchange mode,uniform temperature,no dead Angle;
2.High temperature sterilization for short time;
3.High sterilization accuracy;
4.Save energy;
5.The whole sterilization process is controlled by computer PLC;
6.Using analog temperature control system,multi-stage heating mechanism can be set;
7.Multiple sterilization formulas can be stored in the computer.

适用范围 Scope of application

主要适用于罐头，如：肉类、禽类、鱼类、蛋类、蔬菜等罐头及需要高温杀菌的蛋白饮料，如：牛奶、豆奶、杏仁、椰奶、花生奶、煮袋等。特别适合软罐头类，如：火腿肠、蒸煮袋装鸡、扒鸡、纯牛奶等。玻璃管，马口铁罐，PP 瓶 、HDPE 瓶，铝袋，透明袋，真空袋，高温蒸煮。

Mainly suitable for canned,such as:meat,poultry.fish egs,vegetables and other canned and need high temperature sterilization of protein drinks,such as:milk,soy milk,almond,coconut milk,peanut mlk,cooking bag,etc.Especially suitable for soft canned goods,such as:ham sausage,steamed bag chicken,braised chicken,pure milk,etc.Glass tube,tinplate can,PP bottle,HDPE bottle,aluminum bag,transparent bag,vacuum bag,high temperature cooking.

设备参数 The equipment parameters

项目Project	型号Model	700#	800#	900#	1000#	1200#
筒体长度mm	Barelength mm	1200	1500	1800	2200	3600
压缩空气罐m³	Compresed air tankm³	0.63	1.0	1.0	1.0	3.0
空气压缩机	Air compressor	0.63/8	1.0/10	1.0/10	1.0/10	3.0/10
储水罐m³	Water storage tank m²	2.0	3.0	3.0	5.0	11.0
锅炉T	Boiler T	0.3	0.4	0.5	0.6	1.0

电脑全自动喷淋式高温高压调理杀菌锅

结构紧凑 安装方便》热效率高》操作简单②



电脑全自动喷淋式高温高压调理杀菌锅>>>

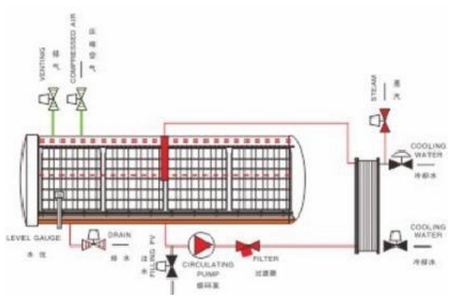
COMPUTERAUTOMATIC SPRAY TYPEHIGHTEMPERATUREANDHIGH PRESSURE CONDITIONING STERILIZATION POT

设备特点 The equipment parameters

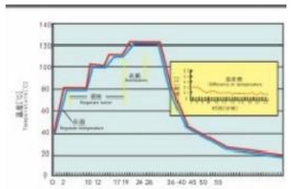
1. 减少蒸汽消耗，蒸汽、雾化后的杀菌水在杀菌釜内直接进行热混合，提高升温降温的速度；
2. 少量的工艺用水快速循环，快速达到预定杀菌温度；
3. 水从不同角度喷射，蒸汽、空气和水混合对流，形成完美的温度分布；
4. 低噪音，创造安静、舒适的作业环境；
5. 釜内配备四支可移动温度传感探头，可随时监控食品中心的F值、釜内的热分布情况，随时了解热穿透(温度从食品表面到达食品几何中心的时间)；
6. 完美的压力控制，整个生产过程压力在不断调节，以适应产品包装内部压力的变化，使产品包装的变形度达到最低，特别适合含气包装的产品；
7. 工艺用水预热系统(可选项)可确保温、热填充的产品得到持续的升温过程；
8. 杀菌用水采用软化水(可选项)避免工艺用水水质问题造成外包装沾染污垢；
9. 蒸汽杀菌功能(可选项)。

1.Reduce steam consumption,steam,atomized sterilization water directly in the sterilization kettle for hot mixing,improve the speed of heating and cooling;
2.A small amount of process water is quickly circulated to quickly reach the predetermined sterilization temperature;
3.Water is sprayed from different angles,and steam,air and water mix and convection,forming a perfect temperature distribution;
4.Low noise to create a quiet and comfortable working environment;
5.Thektle is quipped with four movable temperature sensor probes,which can monitor the F-value of the food center at any time,the heat distribution in the kettle,and understand the heat penetration at any time (the time when the temperature reaches the geometriecenter of the food from the food surface);
6.Perfect pressure control,the pressure of the entire production process is constantly adjusted to adapt to the changes in the internal pressure of the product packaging,so that the deformation of the product packaging is minimum,especially suitablefor the preoducts containing gas packaging;
7.Process water preheating system (optional)can ensure that the warm and hot filled products get continuous heating process;
8.The sterilization water is softened water (optional)to avoid the process water quality problems caused by the outer packaging contaminated with dirt;
9.Steam sterilization function(optional).

工作原理 Working principle

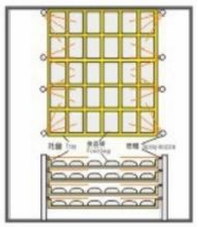


锅内温度曲线图
Temperature charts of the pot



分段杀菌曲线图Subsectian Sterilizing charts

喷淋示意图
Spray sketch map



全自动上开门蒸汽水浴杀菌锅

结构紧凑》 安装方便》 热效率高》 操作简单》



全自动上开门蒸汽水浴杀菌锅>>>
AUTOMATIC OPEN DOOR STEAM WATER BATH STERILIZER

设备特点 The equipment parameters

1. 上开门自动进出设备，节约空间，进出货方便
2. 可对接自动装卸笼，减少了人工成本。
3. 设备操作方便，整个杀菌过程全部为自动控制。
4. 此杀菌锅分为碳钢、全不锈钢制造二种，此锅在杀菌过程做到生、熟分离，杜绝生、熟产品之间的污染和串味。
5. 本机在物料杀菌之前，保证锅体内空气于燥的情况下，可提前升温，使锅体温度达到100℃以上，缩短了杀菌时间，保证了物料的干湿度。上开门式杀菌锅，适用于生产中流水线作业。

1.Open the door automatically to enter and exit the equipment,saving space,convenient import and shipment,
2.Automaticloading and unloading cage can be docked to reduce labor costs
3.The equipmentis easy to operate,and the entire sterilization process is automatically controlled.
4.This serilization pot is divided into carbon steel and stainless stel manufacturing two kinds,this pot in the sterilization process to achieve raw and cooked separation,to eliminate pollution and odor between raw and cooked products
5.Before sterilizing the material,the machine can ensure hat the air in the pot is dry,and it can be heated in advance,so that the temperature of the pot body reaches more than 100℃,which shortens the sterilization time andensures the dry humidity of the material.Upper door type sterilizer,suitable for production line operation.

适用范围 Scope of application

主要适用于罐头，如：肉类、禽类、鱼类、蛋类、蔬菜等罐头及需要高温杀菌的蛋白饮料，如：牛奶、豆奶、杏仁、椰奶、花生奶、煮袋等。特别适合软罐头类，如：火腿肠、蒸煮袋装鸡、扒鸡、纯牛奶等。玻璃管，马口铁罐，PP 瓶 、HDPE 瓶，铝袋，透明袋，真空袋，高温蒸煮。

Mainly suitable for canned,such as:meat,poultry,fish,eggs,vegetables and other canned and need high temperaturesterilization of protein drinks,such as:milk,soy milk,almond,coconut milk,peanut milk,cooking bag,etc.Especially suitable for soft canned goods,such as:ham sausage,steamed bag chicken,braised chicken,pure milk,ete.Glass tube,tinplate can,PP bottle,HDPE bottle,aluminum bag,transparent bag,vacuum bag,high temperature cooking .







华铸机械

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辅助设备>>>
AUXILIARY EQUIPMENT



物料盘架车
Material pallet truck



上料机
Loading machine



八角拌料机
Star anise mixer



洗手槽
Hand-washing sink



平板车
Platform car



风淋室
Air shower



小料车
Skip truck



案板工作台
Cutting table



提升机
hoister



杀菌锅
retort



震动筛
Vibrating screen



去皮清洗机
Peeling and cleaning machine