山东新开力食品机械有限公司
SHANDONG XINKAILI FOOD MACHINERY CO., LTD

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新开力



REFINE ON FORGE EXCELLENCE

精益求精 铸就卓越

山东新开力食品机械有限公司
SHANDONG XINKAILI FOOD MACHINERY CO., LTD

CORPORATE CULTURE
企业文化

01

管理观念 Management concept

坚持以市场为先导，营销为中心，诚信为本，健康经营。

Adhere to market-oriented, marketing centered, integrity-based, and healthy management.

02

经营理念 Business philosophy

以人为本的人际交流，以精为主的工作标准，强化学习，全面提高员工素质。

Human centered interpersonal communication, refined work standards, strengthened learning, and comprehensive improvement of employee quality.

03

发展理念 Development concept

在坚持以主业为基础、多元化发展的道路上大踏步前进着。

We are making great strides forward on the path of adhering to our main business as the foundation and diversified development.

04

企业目标 Company goals

为客户提供更优质完美的食品和更精良的食品机械

To provide customers with better quality and perfect food, as well as more sophisticated food machinery.



COMPANY PROFILE
企业简介



山东新开力食品机械有限公司是一家专业生产清洗成套设备，薯条/薯片加工流水线，芒果加工流水线，速冻加工流水线，净菜加工处理线，油炸食品流水线，烘干风干线，漂烫机，巴氏杀菌系列，软包装清洗风干流水线，蒸煮卤制设备，肉制品加工设备的骨干企业，公司在食品机械行业中取得了突飞猛进的发展，有专业的研发团队，生产销售于一体的综合高新科技企业，依靠雄厚的技术力量，严格的质量管理，先进的制造设备，精益求精的工艺制造过程和良好的信誉，赢得了广大新老顾客的依赖和欢迎。

站在二十一世纪新经济的起点，我们着力持续改进管理观念的深化，坚持以市场为先导，营销为中心，诚信为本，健康经营。实现以人为本的人际交流，以精为主的工作标准，强化学习，全面提高员工素质。在坚持以主业为基础、多元化发展的道路上大踏步前进着。

为社会提供更优质的食品和更精良的食品机械是我们矢志不渝的目标，为客户提供完美的产品是我们矢志不渝的追求，我们热情的欢迎广大客户前来考察购机，新开力为您提供最优质的服务。

Shandong Xinkaili Food Machinery Co., Ltd. is a leading enterprise specializing in the production of complete sets of cleaning equipment, French fries/potato chips processing lines, mango processing lines, quick-freezing processing lines, fresh-cut vegetable processing lines, fried food processing lines, drying and air-drying lines, blanching machines, pasteurization series, soft packaging cleaning and air-drying lines, steaming and braising equipment, and meat product processing equipment. The company has achieved rapid development in the food machinery industry. It has a professional R&D team and is a comprehensive high-tech enterprise integrating production and sales. Relying on its strong technical strength, strict quality management, advanced manufacturing equipment, meticulous manufacturing process and good reputation, it has won the trust and welcome of a large number of new and old customers.

Standing at the starting point of the new economy in the 21st century, we are committed to continuously improving the deepening of management concepts, adhering to taking the market as the guide, marketing as the center, integrity as the foundation, and healthy operation. Realize people-oriented interpersonal communication, work standards centered on excellence, strengthen learning, and comprehensively enhance the quality of employees. It is making great strides forward on the path of adhering to the main business as the foundation and diversified development.

Providing society with higher-quality food and more advanced food machinery is our unwavering goal. Offering customers perfect products is our unwavering pursuit. We warmly welcome all customers to come for inspection and purchase. Xinkaili will provide you with the most excellent service.







服务热线：0[illegible]7111

COOPERATIVE PARTNER
合作伙伴

*以下合作伙伴排名不分先后

甘源 GANYUAN | 盼盼食品 | 宏香记 | 味千拉面 AJISEN RAMEN | 中宝 ZHONGBAO | 宏迈 HOHMY | 董盛 | 沈万三 | 河北双大食品集团
湘君府 | 保宁 | 一致魔芋 | HERPAO 海乙宝 | 杜盛 Dusheng | 茗典 MINGDIAN | 洽洽 | 山东湘洋集团 | 永富
帮厨士 | 渔老板 Fish boss | 掌田家 | 顶味 DING WEI | 长林食品 CHANGLIN FOOD | 富林山野珍品 | 呼兰牧 | 晨安食品
耘艺 | RUN奥润 | 巨林 | 色珍 YISHEN | 顺达食品 | 良稷 LIANGJI | 于发行 YU FA HANG | 合德食品
福庆成 | 美诚食品 MEICHENG | 思盼 SIPAN | 利口福 | EJUNC | 红东水 | 广西农垦 | 河西女子
沸点芹 | 香香嘴 | 华聚 HUA JU | XINGMAO | 拿鸭子 | 尤大龙集团 | 太龙药业 | 730 | 向丽 XIANGLI
厨邦 | Merryonfree | 墨兰家 | 恩乐 | 好爽 | 宝莱
蔚陈空间 | 华盛金井集团 | 湘岳 | 稻香村 | 找鸭找 | 果绿苑都 | 青山香食品 | 蜀道原乡 | 沈厅家宴

Customer Case
客户案例





甘源食品采购我厂机械设备
Ganyuan Food purchases mechanical equipment from our factory

漳州宏香记食品采购我厂机械设备
Zhangzhou Hongxiangji Food purchases machinery and equipment from our factory





盼盼食品采购我厂机械设备
Panpan Food purchases mechanical equipment from our factory

杀菌锅设备装车展示
Loading display of sterilization pot equipment





中宝柬埔寨丨出口柬埔寨芒果深加工流水线使用现场
Zhongbao Cambodia | On site use of mango deep processing production line for export to Cambodia

IQF FREEZER TUNNEL MACHINE
隧道式速冻机

新开力

设备简介/Equipment Introduction

隧道式速冻机速冻速度快：因食品种类大小厚度不同，冻结时间在20-40分钟内迅速降低食品水分。速冻产量高：无介质损耗，运行费用低，连续式生产，冻结产量高。保鲜期长：保鲜期是传统冷冻设备的3倍以上。结构简单，操作简单，运行方便，使用寿命长。

主要速冻的产品有水饺、海鲜、春卷、汤圆、馄饨、肉丸等速冻食品。它具有降温快、节能、易于操作等优点。

The tunnel-type quick-freezing machine has a fast freezing speed: Due to the different sizes and thicknesses of food types, the freezing time can rapidly reduce the moisture content of food within 20 to 40 minutes. High quick-freezing output: No medium loss, low operating cost, continuous production, and high freezing output. Long shelf life: The shelf life is more than three times that of traditional refrigeration equipment. It features a simple structure, easy operation, convenient running and a long service life.

The main frozen products include dumplings, seafood, spring rolls, tangyuan, wontons, meatballs and other frozen foods. It has the advantages of fast cooling, energy saving and easy operation.





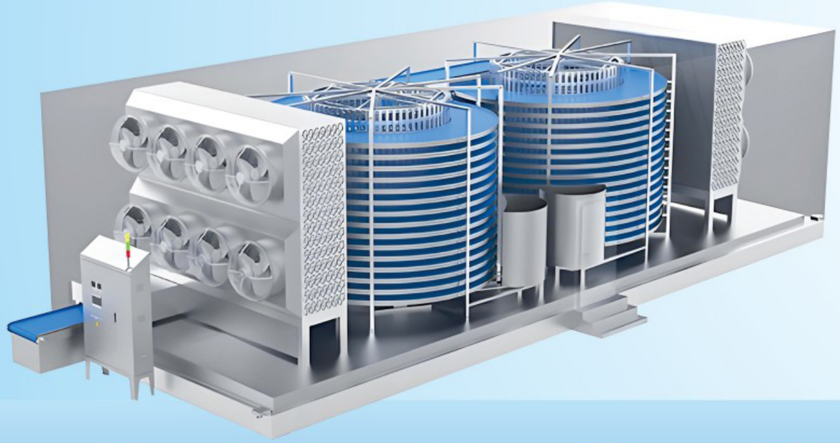



SPIRAL QUICK-FREEZING MACHINE
螺旋速冻机

设备简介/Equipment Introduction

螺旋式速冻机是一种高效、节能的速冻装置。其具有占地面积小、结构紧凑、库容量大等优点，成为现代速冻食品企业的首选机型。物料从螺旋速冻机的进料口进入传送带，由转鼓带动上升，同时通过高速均匀的冷气流完成冻结，由螺旋速冻机的出料口传出。可根据用户产量定制单螺旋或双螺旋速冻机。

The spiral quick-freezing machine is an efficient and energy-saving quick-freezing device. It has the advantages of small floor space, compact structure and large storage capacity, and has become the preferred model for modern frozen food enterprises. The materials enter the conveyor belt from the feeding port of the screw quick-freezing machine, rise driven by the drum, and are simultaneously frozen by the high-speed and uniform cold air flow, and then discharged from the discharging port of the screw quick-freezing machine. Single-screw or double-screw quick-freezing machines can be customized according to the user's output.









设备特点/Equipment features

网带采用高强度SUS304不锈钢弹簧丝制作，抗拉强度高，网带平整光滑，网带西边设有挡边，确保食品不易跌落，适合于不同食品的单冻及盘冻。保温库体采用SUS304双面不锈钢聚氨酯整体发泡制作，凸凹槽安装，偏心钩联接，保温效果强。库内设有检修通道，合理的设计使得设备内部通道宽敞，无卫生死角，更加方便清洗与检修。

The mesh belt is made of high-strength SUS304 stainless steel spring wire, featuring high tensile strength. The mesh belt is smooth and flat. There are side guards on the west side of the mesh belt to ensure that food is not easily dropped. It is suitable for single freezing and plate freezing of different foods.
The insulated storage body is made of SUS304 double-sided stainless steel polyurethane integral foaming, with convex and concave groove installation and eccentric hook connection, providing strong insulation effect. The warehouse is equipped with a maintenance passage. The reasonable design makes the internal passage of the equipment spacious and free of hygiene dead corners, making it more convenient for cleaning and maintenance.







适应范围/Scope of adaptation

广泛适用于速冻加工蔬菜如青刀豆、蘑菇、藕片、芦笋、青椒、青豆、蚕豆、花菜、玉米、草莓、板栗、碗豆等。

It is widely applicable to the quick-freezing processing of vegetables such as green beans, mushrooms, lotus root slices, asparagus, green peppers, green beans, broad beans, cauliflower, corn, strawberries, chestnuts, peas, etc.

FLUIDIZED QUICK-FREEZING MACHINE
流态化速冻机

设备简介/Equipment Introduction

流态化速冻机采用不锈钢网带为传送带，被冻食品在网带上受到自下而上的强烈冷气流吹动，形成半悬浮状态，冷气流在每个食品单体四周做围绕流动，使食品芯部热量迅速发散，大大加快冷热交换速度，同时大量单体食品伴随不锈钢网带呈半流体状态向前运动。网带下部设计有高效的机械脉冲震动机构，增加流化效果，大幅提高食品的单体率。

The fluidized quick-freezing machine uses a stainless steel mesh belt as the conveyor belt. The frozen food is blown by a strong cold air flow from bottom to top on the mesh belt, forming a semi-suspended state. The cold air flow circulates around each individual food, causing the heat in the core of the food to be rapidly dissipated, greatly accelerating the speed of cold and heat exchange. At the same time, a large number of individual foods move forward in a semi-fluid state along with the stainless steel mesh belt. The lower part of the mesh belt is designed with an efficient mechanical pulse vibration mechanism, which enhances the fluidization effect and significantly increases the monomer rate of food.





适应范围/Scope of adaptation

适用于蔬菜类、果类、根茎类、块状类、豆类、丁状类、片状类、蒜米等产品的快速冻结。

It is applicable to the rapid freezing of products such as vegetables, fruits, root and stem vegetables, block vegetables, beans, cubes, slices, and minced garlic.

STEAM PEELING MACHINE
蒸汽去皮机

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设备简介/Equipment Introduction

蒸汽去皮机是一种新型的果蔬脱皮设备。引用国外先进的蒸汽物理作用，瞬间爆破作物表皮，代替传统淋碱工艺，解决了环境污染和食品安全问题，适应于根茎类预制菜鲜切市场和各类食品行业。

蔬菜类:红薯、土豆、番茄、山药、胡萝卜、莲藕、洋葱、木薯、荔浦芋头等。　水果类:苹果、葡萄、桃子、杏子、梨、芒果、大枣、番石榴等。

Steam peeling machine is a new type of fruit and vegetable peeling equipment. By utilizing advanced steam physics techniques from abroad, crop skins can be instantly blasted, replacing traditional alkali leaching processes and addressing environmental pollution and food safety issues. This method is suitable for the fresh cut market of root and stem vegetables and various food industries.

Vegetables: sweet potatoes, potatoes, tomatoes, yams, carrots, lotus roots, onions, cassava, Lipu taro, etc. Fruits: apples, grapes, peaches, apricots, pears, mangoes, jujubes, guava, etc.







滚筒式清洗机
Drum washing machine



毛辊去皮清洗机
Brush roller washing peeling machine

FRUIT PROCESSING PRODUCTION LINE
水果类加工生产线

设备简介/Equipment Introduction

省水、省电、省时、干净卫生，不损坏产品。效率高、占用面积小、安全可靠。安装简单、操作简易，维护方便，能耗低。产品采用不锈钢制造而成、坚固耐用、设备原料不会受损伤，从而达到洗洁净高、节省劳力、节水、设备性能稳定、可靠等效果。被清洗物洁净高出人工常规洗法三倍以上。

Save water, electricity, time, clean and hygjenic, do not damage the product.High effidency, small footprint, safe and reliable.Simple installation, easy operation, convenient maintenance and low energyconsumption.The product is made of stainless steel, which is sturdy and durable, and the raw materlalsof the equipment will not be damaged, so as to achieve the effects of high cleaning, laborsaving, water saving, stable and reliable equipment performance.The cleanliness of theobjects to be cleaned is more than three times higher than that of manual conventional washing.





适应范围/Scope of adaptation

主要用于苹果、番茄、油桃、大枣、黄瓜及菌类等果蔬类产品的清洗及风干。

Mainly used for cleaning and drying of fruit and vegetable products such as apples,tomatoes, nectarines, dates, cucumbers and fungl.

FRESH CUT POTATO CHIP PRODUCTION LINE
鲜切薯片生产线

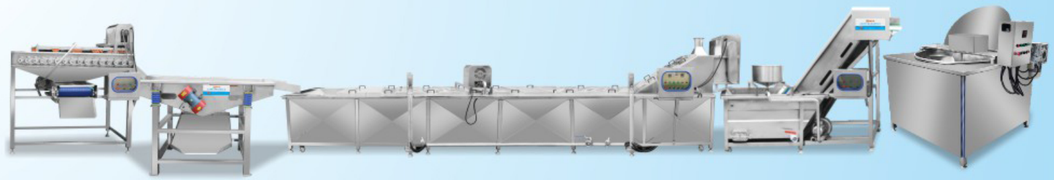
鲜切薯片生产流程

Production process of fresh sliced potato chips

生产流程：清洗去皮机 — 气泡清洗机 — 切片切条机 — 气泡提升机 — 震动布料机 — 漂烫 — 输送提升 — 油炸

Production process: cleaning and peeling machine - bubble cleaning machine - slicing and cutting machine - bubble elevator - vibrating fabric machine - blanching - conveying and lifting - deep frying









适应范围/Scope of adaptation

适用于速冻薯条、薯片、红薯片、香蕉片等蔬果类食品的油炸加工。应用于于小型工厂食堂等。

Suitable for deep-frying processing of frozen French fries, potato chips, sweet potato chips, banana chips and other fruits and vegetables, applied to small factory canteens and so on.

QUICK FROZEN FRENCH FRY PRODUCTION LINE
速冻薯条生产线

研发、生产、销售于一体的综合高新科技企业

A comprehensive high-tech enterprise integrating research and development, production, and sales

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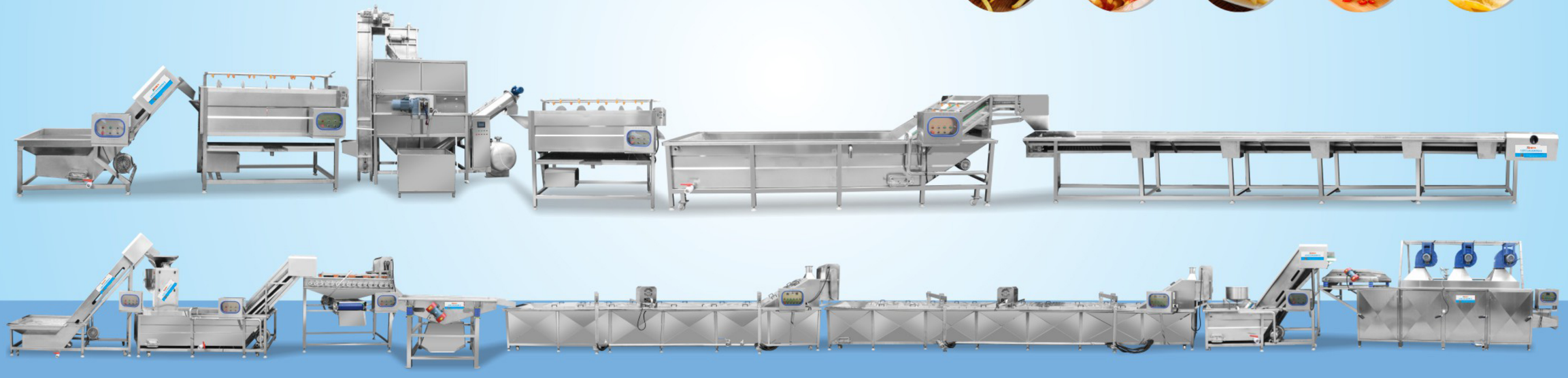
速冻油炸薯条生产流程

Production process of frozen fried french fries

生产流程：浸泡提升机 — 毛辊去皮机 — 斗式提升机/蒸汽提升机 — 毛辊去皮机 — 气泡清洗机 — 人工挑选 — 气泡浸泡提升机 — 切条机 — 气泡提升机 — 薄片断条机 — 震动布料机 — 漂烫 — 输送提升 — 三层烘干

Production process: soaking elevator - hair roller peeling machine - bucket elevator/steam elevator - hair roller peeling machine - bubble cleaning machine - manual selection - bubble soaking elevator - cutting machine - bubble elevator - thin sheet cutting machine - vibrating fabric machine - blanching - conveying lifting - three-layer drying





CLEAN VEGETABLE PROCESSING ASSEMBLY LINE
净菜加工流水线

设备简介/Equipment Introduction

净菜加工是指新鲜蔬菜经过分级、整理、挑选、清洗、切分、保鲜和包装等一系列处理后保持生鲜状态的制品。消费者购买后不需要再作进一步地处理，即可直接烹调食用。由于其具有新鲜、方便、营养和无公害等特点。净菜加工是一个系统性的工程，以前净菜只是简单的使用果蔬清洗机对水果蔬菜进行清洗去皮，但是加工过程中需要很多人力，直接增加了净菜成本，随着人工成本越来越高，全自动化的净菜加工生产线已经逐渐在市场上占据主流。所以现在的净菜加工设备一般都要包含:分级、清洗、整理切分、保鲜、脱水、灭菌、包装等工序，这些工序之间使用输送带、提升机等设备连接，并采用智能化控制。净菜加工设备并不是简单一整套设备，而是要根据处理量的大小来配置不同的机器。

Clean vegetable processing refers to the production of fresh vegetables that have undergone a series of treatments such as grading, sorting, selection, cleaning, cutting, preservation, and packaging to maintain their fresh state. Consumers can directly cook and consume without further processing after purchase. Due to its characteristics of freshness, convenience, nutrition, and pollution-free. Clean vegetable processing is a systematic project. Previously, clean vegetables were simply cleaned and peeled using a fruit and vegetable cleaning machine. However, the processing process required a lot of manpower, which directly increased the cost of clean vegetables. With the increasing cost of labor, fully automated clean vegetable processing production lines have gradually become mainstream in the market. So nowadays, clean vegetable processing equipment generally includes processes such as grading, cleaning, sorting and cutting, preservation, dehydration, sterilization, packaging, etc. These processes are connected by conveyor belts, elevators, and other equipment, and are controlled intelligently. Clean vegetable processing equipment is not simply a complete set of equipment, but different machines need to be configured according to the size of the processing capacity.











VEGETABLE CLEANING AND DRYING ASSEMBLY LINE
蔬菜类清洗风干流水线

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设备特点/Equipment features

根茎类清洗流水线整机采用优质 SUS304不锈钢制作，符合国家食品出口标准。

本条生产线工作流程为:毛刷粗洗→一级气泡粗清洗→二级气泡精清洗→风干沥水。

本机适用于土豆、胡萝卜、大姜、芋仔等不许损伤表皮的球状(圆形)果蔬。可根据客户生产要求量身定制。

The root and stem cleaning assembly line is made of high-quality SUS304 stainless steel, which meets the national food export standards.

The workflow of this production line is: brush rough cleaning → primary bubble rough cleaning → secondary bubble fine cleaning → air drying and draining.

This machine is suitable for spherical (round) fruits and vegetables such as potatoes, carrots, ginger, taro, etc. that must not damage the skin. Customized according to customer production requirements.



根茎类清洗风干流水线
Root cleaning drying lines



叶菜类清洗风干流水线
Leaf cleaning dry line

设备特点/Equipment features

整机采用国家优质SUS304不锈钢制作，采用水浴式气泡清洗，爬坡提升段设有二次喷淋装置，可将清洗干净的产品经过二次清洗，提高了工作效率，变人工作业为机械化加工。

适合于各种新鲜果蔬、菌类等的清洗、去杂。

可根据客户生产要求量身定制。

The whole machine is made of high-quality SUS304 stainless steel from the country, and adopts water bath bubble cleaning. The climbing and lifting section is equipped with a secondary spray device, which can clean the cleaned products for a second time, improving work efficiency and transforming manual operation into mechanized processing.

Suitable for cleaning and removing impurities from various fresh fruits, vegetables, fungi, etc.

Customized according to customer production requirements.

TWO-IN-ONE CLEANING LINE FOR ROOTS, LEAFY VEGETABLES AND FRESHLY CUTVEGETABLES
根茎、叶菜类、鲜切菜二合一清洗流水线

设备特点/Equipment features

本机输送部分采用SUS304不锈钢网带，运行平稳、使用寿命长等特点，符合食品卫生要求。设备中设有气泡发生装置，使物料呈翻滚状态，去除产品表面残留农药的功效，同时可加入适量的药剂，进行消毒固色，漂浮物可以从溢流槽溢出，沉淀物从排污口排出，以达到清洗的目的，具有洗洁净高、节能、节水、设备稳定可靠等特点，操作简单，维修方便、方便连线。

The conveying part of this machine adopts SUS304 stainless steel mesh belt, which has the characteristics of smooth operation and long service life, and meets the requirements of food hygiene. The equipment is equipped with a bubble generation device to make the material roll and remove residual pesticides on the surface of the product. At the same time, an appropriate amount of chemicals can be added for disinfection and color fixation. Floating objects can overflow from the overflow tank, and sediment can be discharged from the sewage outlet to achieve the purpose of cleaning. It has the characteristics of high cleanliness, energy saving, water saving, and stable and reliable equipment. It is easy to operate, easy to maintain, and convenient to connect.



适应范围/Scope of adaptation

适用于中央厨房蔬菜、水果、水产品等颗粒状、叶状、根茎类产品清洗切割。

It is suitable for cleaning andcutting granular, leaf-like,rhizome products such asvegetables, fruits and aquaticproducts in the centralkitchen.



BUBBLE CLEANING ASSEMBLY LINE
气泡清洗流水线

设备简介/Equipment Introduction

气泡清洗机是大枣，蔬菜，水产生产线中的重要产品，主要用于大枣，蔬菜，水产的清洗。气泡清洗机的原理主要是利用箱体前部分设备箱体中注适量的水，经过加热管将水温加热，原料在经过箱体时，会与气泡机和水的结合作用下做翻滚状态，并随网带不断向前推进，在出水面时，上方设有喷淋头，高压冲洗。

Bubble cleaner is an important product in jujube, vegetable, and aquatic production lines, mainly used for cleaning jujube, vegetable, and aquatic products. The principle of the bubble cleaner is mainly to inject an appropriate amount of water into the front part of the equipment box, and heat the water temperature through a heating tube. When the raw materials pass through the box, they will be rolled by the combination of the bubble cleaner and water, and continuously pushed forward with the mesh belt. When they come out of the water surface, there is a spray head above for high-pressure flushing.





FULLY AUTOMATIC BASKET WASHING MACHINE
全自动洗筐机

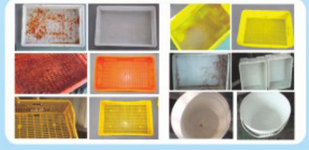
设备特点/Equipment features

该设备可以把不同型号大小、不同材质的周转箱或铁盘送入机器使之接受各清洗段不同功用的清洗，从而达到清洗、杀菌、消毒的目地，达到要求的清洗标准。周转箱或铁盘通过传送带送入机器，在一段清洗中，用38C-45C(温度可调)的热水通过卫生级的循环水泵输送到立体设置的喷淋管，再通过可拆式的喷淋头对箱体进行立体式的冲刷清洗，清洗水可以排入污水管网或经过滤后循环使用。

This device can feed turnover boxes or iron plates of different models, sizes, and materials into the machine for different cleaning stages and functions, thereby achieving the goals of cleaning, sterilization, and disinfection, and meeting the required cleaning requirements
Standard.The turnover box or iron plate is fed into the machine through a conveyor belt, and during a cleaning process, hot water at 38C-45C (temperature adjustable) is transported to the three-dimensional sprinkler pipe through a sanitary grade circulating water pump, and then through a detachable
The sprinkler head performs a three-dimensional flushing and cleaning of the box, and the cleaning water can be discharged into the sewage pipe network or recycled after filtration.







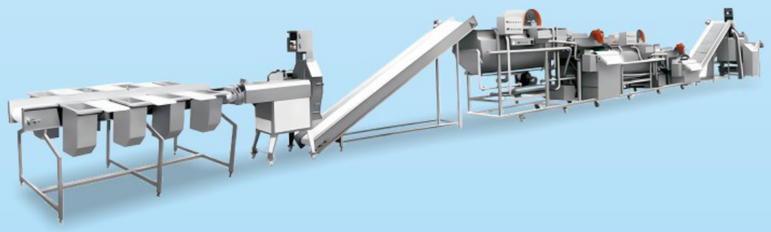
HORIZONTAL VORTEX SPIRAL CLEANING MACHINE
卧式涡流螺旋清洗机

设备简介/Equipment Introduction

卧式涡流螺旋清洗+振动沥水蔬菜清洗线，适合于叶菜类、根茎类和腌制蔬果清洗，如:白菜、生菜、菠菜，腌制过的萝卜、大头菜等。
自动提升+一次卧式涡流螺旋清洗+一次振动沥水+二次涡流螺旋清洗+二次振动沥水，漩流+气泡双重清洗，用于消除传统漩流式洗菜机在清洗未经切割蔬菜清洗时产生的抱团现象，高压气泡能够有效分离成团的蔬菜，解决纯漩流式洗菜机只能清洗切割后物料的尴尬弊端。排气管更配备有泄压阀，以适用清洗不同物料时调整气泡强度。

Horizontal eddy current spiral cleaning+vibration draining vegetable cleaning line, suitable for cleaning leafy vegetables, root vegetables, and pickled fruits and vegetables, such as cabbage, lettuce, spinach, pickled radish, cabbage, etc.
Automatic lifting+one horizontal vortex spiral cleaning+one vibration drainage+two vortex spiral cleaning+two vibration drainage, vortex flow+bubble dual cleaning, used to eliminate the clumping phenomenon caused by traditional vortex flow vegetable washing machines when cleaning uncut vegetables. High pressure bubbles can effectively separate vegetables into clumps, solving the embarrassing disadvantage of pure vortex flow vegetable washing machines that can only clean cut materials. The exhaust pipe is also equipped with a pressure relief valve to adjust the bubble strength when cleaning different materials.





MANGO JERKY PROCESSING COMPLETE SET OF EQUIPMENT
芒果干加工成套设备

研发、生产、销售于一体的综合高新科技企业

A comprehensive high-tech enterprise integrating research and development, production, and sales

新开力

芒果干生产流程线

Mango Dried Production Process Line

生产流程：上料提升机 — 芒果平毛刷清洗机 — 挑选输送带 — 芒果自动去皮机 — 提升机 — 大产量切片机 — 提升气泡清洗机 — 翻转风干沥水机 — 工作台 — 空气能升温除湿烘干房 — 电磁震动滚筒调味料机（带糖浆装置）— 称重包装机（带空压机）

Production process: Feeding elevator - Mango flat brush cleaning machine - Select conveyor belt - Mango automatic peeling machine - Elevator - Large output slicer - Lifting bubble cleaning machine - Flip drying and draining machine - Workbench - Air source heating and dehumidification drying room - Electromagnetic vibration drum seasoning machine (with syrup device) - Weighing and packaging machine (with air compressor)



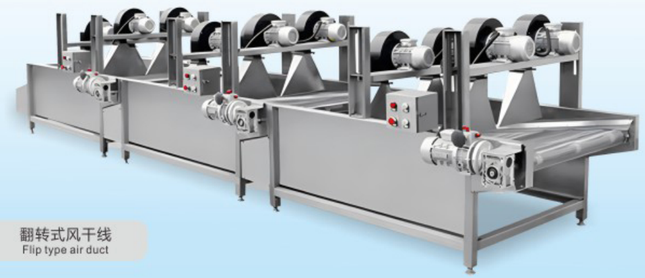


WIND TRUNK LINE
风干线

设备简介/Equipment Introduction

整机采用不锈钢制造，经久耐用。
有效去除产品表面水分，缩短工作时间，提高了生产效率。
设备风温为常温，有效保护产品本身的色泽和品质。
设备上部加装罩壳，防止产品因风量大而被风吹出。

The whole machine is made of stainless steel and is durable.
Effectively remove moisture on the surface of the product, shortenworking time and improve production efficiency.
The wind temperature of the equlpment is normal temperature,which effectively protects the color and quality of the product itself.
The upper part of the equipment is equipped with a cover toprevent the product from being blown out by the wind due to thelarge air volume.



翻转式风干线
Flip type air duct

适应范围/Scope of adaptation

翻转式风干线适用于袋装食品、肉制品、农副产品、水产品、中草药、饲料及化工原料等表面水分的风干。

The flip air drying line is sultable for drying the surface moisture of bagged food, meat products, agricultural and sideline products,aquatic products, Chinese herbal medicine, feed and chemical raw materlals.





平板式风干线
Flat panel air duct

PRE COOKED BLANCHING LINE
预煮漂烫线

设备简介/Equipment Introduction

整机采用优质SUS304不锈钢制作;温度、速度可根据工艺要求设定；该机运转平稳。不锈钢网带强度高，伸缩性小，不易变形，易保养，减少了劳动力。

The machine adopts high-quality SUS304 stainless steel; The temperature and speed can be set according to the technical requirement; The machine operates smoothly. High intensity stainless steel mesh belt, scalability small, not easy deformation, easy maintenance, reduce the labor force.





适应范围/Scope of adaptation

本机适用于各种蔬菜、水果、肉食、海产品的蒸煮，漂烫，杀青等加工过程。

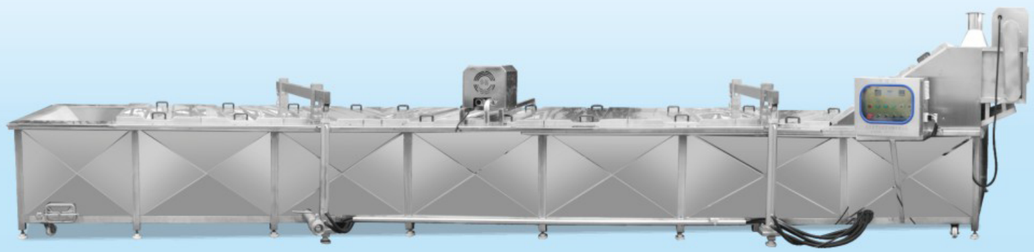
This machine is suitable for various processing procedures such as steaming, blanching, and withering of vegetables, fruits, meat, and seafood.

PASTEURIZATION LINE
巴氏杀菌线

设备简介/Equipment Introduction

巴氏杀菌流水线是我公司吸收国外先进技术，结合国内食品、饮料、制药等行业的生产工艺需要研制成功的集灭菌、冷却、风干(烘干)与一体的新型产品。该系列杀菌、冷却机采用优质不锈钢制作，先进的控制仪表、有造型美观，操作及维护方便等特点，与目前土法(杀菌池)相比劳动强度低，人力少，自控化程度高，温度可在98度内自动调控，上下层水温差较小，产品质量容易控制；该机运行平稳，不锈钢网带强度高，伸缩性小，不易变形，易保养，彻底解决了灭菌过程中因为自动化程度低而造成的不彻底、不均匀，大大提高了灭菌的效率。

Pasteurization line is our company absorbing foreign advanced technology, combined with domestic production technology of food, beverage, pharmaceutical and other industries need to develop successful set sterilization, cooling and drying (drying) and a new type of product. This series of sterilization, cooling machine adopts high quality stainless steel, advanced control instrument, have beautiful appearance, convenient operation and maintenance, etc, with the current (pool) sterilization method compared to the intensity of labor is low, less manpower, high mineralization degree of automatic control and temperature automatic control can be in 98 degrees, the lower water temperature difference is small, easy to control product quality; The machine running smooth, high strength of the stainless steel mesh belt, scalability small, not changeful form, easy maintenance, solved the because of the low degree of automation in the process of sterilization is not complete and uneven, greatly improving the efficiency of sterilization.



技术参数/Technical parameters

灭菌时间 Sterilization time	10-40min	灭菌温度 Sterilization temperature	65℃-95℃可调 65 ℃ - 95 degrees
蒸汽压力 The steam pressure	1-4kg	加工能力 Processing ability	根据用户要求设计 According to the requirements of users
冷却方式 Cooling way	常温或强制冰水 Normal or water	运行速度 Running speed	无级调速 Stepless speed regulation
网带宽度 Network bandwidth	500-1500mm	功率 Power	常温冷却3kw冰冷却22kw But 22kw 3kw cold temperature cooling
耗气量 Gas consumption	0.5-1.0m³/h	电源 power	380V/50HZ 380V/frequency 50HZ



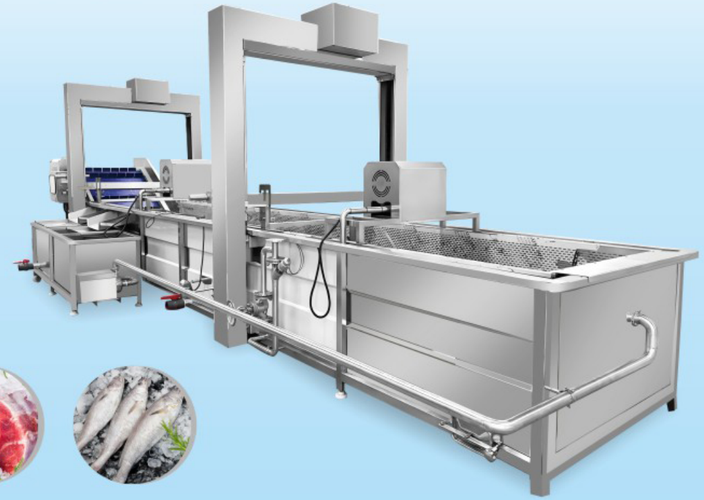
THAWING LINE
解冻线

新开力

设备简介/Equipment Introduction

解冻机应用于鱼类，海鲜类肉类,水产类的快速解冻，能同时将产品多次放入解冻池内，水浴式解冻将产品还原天然解冻的方法，节约水，清洗方便多次过滤水循环重复利用。使用全国联保的变频器控制速度。使用人性化拨板让浮在水面的产品快速解冻，同时可将解冻好后的产品快速前进，变频调速可根据客户产量随时控制。解冻机采用蒸汽加热或电加热自动恒温控制池，可根据客户的需求随时打开或关闭装置，可根据季节的需求使用恒温系统。使用新型的解冻机，能够迅速解冻肉类，鱼类，水产类，并且节约用水，省时省电。整机采用304不锈钢、网链及所属部件均采用不锈钢304制作。

The thawing machine is used for rapid thawing of fish, seafood, meat, and aquatic products. It can simultaneously put the products into the thawing pool multiple times. The water bath thawing method restores the natural thawing method of the products, saves water, and is easy to clean. The filtered water is recycled and reused multiple times. Use a nationally guaranteed frequency converter to control speed. By using a user-friendly paddle, products floating on the water surface can be quickly thawed, and the thawed products can be quickly moved forward. The variable frequency speed regulation can be controlled at any time according to the customer's production volume. The thawing machine adopts steam heating or electric heating automatic constant temperature control pool, which can be turned on or off at any time according to customer needs. The constant temperature system can be used according to seasonal requirements. The use of a new thawing machine can quickly thaw meat, fish, and aquatic products, while saving water and energy. The whole machine is made of 304 stainless steel, and the mesh chain and its components are all made of 304 stainless steel.



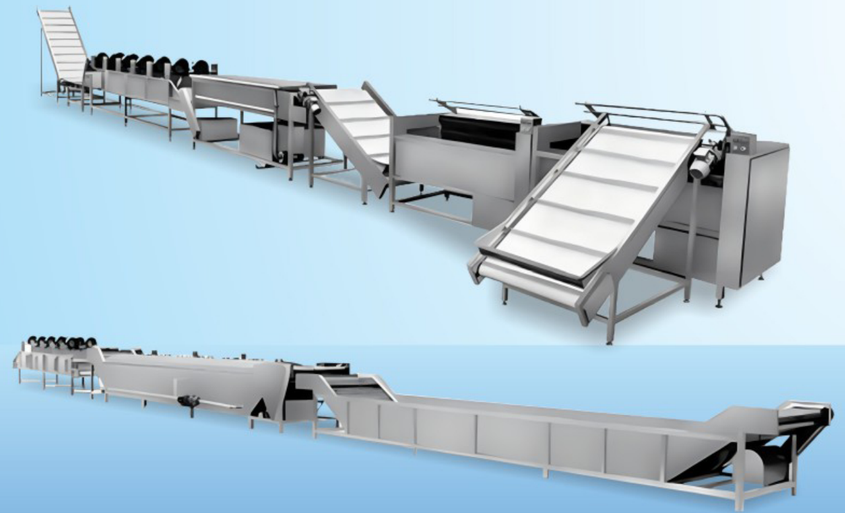


AUTOMATIC CORN CLEANING (BEARD REMOVAL) BLANCHING COOLING DRYING LINE
全自动玉米清洗(去须)漂烫冷却烘干线

设备简介/Equipment Introduction

本机采用优质SUS304不锈钢制作，符合国家食品行业使用标准，采用气泡翻滚/刷洗/喷淋技术，最大限度的对物料进行清洗。可调节支脚、增氧泵鼓气，使水达到“沸腾”状态产生震荡超声波，物料在“沸水”及超声波的作用下不断的翻滚，清洗彻底洁净且不伤物料。漂烫线:整套设备含自动控温装置、加热装置、热水储存装置等，该设备采用变频传动，输送速度稳定，实现了自动连续生产的目的。冷却线:经由漂烫线漂烫后，传送至冷却线，从而达到产品蒸煮要求。风干线:使产品速干，防止清洗后二次污染。

The machine adopts high-quality SUS304 stainless steel, meet the national food Industry use standard, using the bubble back/scrub/spray technology, maxdmum limit for cleaning materlals.In pleces the adjustable feet, increasing axygen pump, cheerily reverberate to water "bolling" state of ultrasonic, materlal in the bollingwater and under the action of ultrasonic continuous rolling, cleaning thoroughly clean and does not hurt the material.Blanching line: a complete set of equlpment with automatic temperature control device, heating equlpment, hot water storage device, thedevice adopts the variable frequency drive, stable conveying speed, achieve the purpose of the automatic continuous production.Cooling line: by blanching line after blanching. transfer to the cooling line, so as to achieve cooking requirements.Main wind: make the product quick-drying, prevent secondary pollution after cleaning.



CONTINUOUS MULTI-LAYER DRYING LINE FOR FRUITS AND VEGETABLES
果蔬连续式多层烘干流水线

新开力

设备简介/Equipment Introduction

设备采用SUS304不锈钢制作，设备结构强度好，输送稳定，输送速度变频可调。

采用蒸汽加热，配换热装置，并配引流风机加制导风板使烘干室各处温区均匀。烘干温度80°C内可控。设备采用尼龙链板输送，具有耐高温、无毒、耐磨、易拆卸等优点。

设备噪音低，操作方便，占地面积小，维护方便。

三层、五层循环往复运行，可满足不同产品和产量的需求。

The equipment is made of SUS304 stainless steel, with good structural strength, stable conveying, and adjustable conveying speed through frequency conversion.

Using steam heating, equipped with a heat exchange device, and equipped with a drainage fan and a guide plate to ensure uniform temperature distribution throughout the drying chamber. The drying temperature can be controlled within 80 ° C. The equipment adopts nylon chain plate transportation, which has the advantages of high temperature resistance, non toxicity, wear resistance, and easy disassembly.

The equipment has low noise, easy operation, small footprint, and convenient maintenance.

Three or five layers operate in a cyclic manner to meet the needs of different products and production volumes.



适应范围/Scope of adaptation

多层烘干机是连续式干燥设备，适用于豆干、卤蛋、禽肉制品、农副产品、中草药等在清洗、蒸煮、卤制和杀菌后的表面烘干脱水作业。

Multi-layer drying machine is a continuous drying equlpment, applicable to the surfacedrying for Dried Bean , Marinated egg, poultry products, agricultural products, grassMedicine and so on after the cleaning, cooking, halogen and sterilization section.

SWEET POTATO WASHING BAKING LINE
蜜薯清洗烘烤生产线

设备简介/Equipment Introduction

整机采用304不锈钢材质，耐腐蚀耐高温，使用寿命长。
PLC控制系统，自动化程度高，操作方便。
烘烤温度:0-240°c可调。
原料产量:500kg-3000kg/H

The whole line is made of 304 SUS, is durable and long service life.
The PLC control system, high automation and is easy to operate.
Baking temperature: adjustable from 0 to 240°C.
Raw Material Input Capacity:500kg-3000kg/H



蜜薯烘烤线
Sweet Potato Baking Line

适应范围/Scope of adaptation

用于红薯和紫薯的自动清洗和烘烤。红薯品种主要有烟薯，西瓜红，板栗红薯，哈密冰糖薯及冰淇淋蜜薯等。

Used for automatical washing and baking of sweet potato and purple potato.



普通蜜薯烘烤线
Ordinary Sweet Potato Baking Line





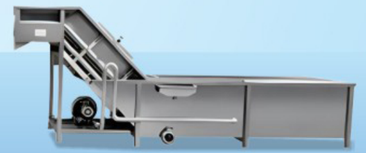
LARGE PACKAGE CLEANING AND DRYING LINE
大包装清洗烘干流水线

设备简介/Equipment Introduction

主要用于高低温杀菌后，产品表面油垢、污渍的连续清洗及风干，可按需要订做，并可直接并入装箱线实现流水化生产。

Is mainly used for high and low temperature after sterilization, the productsurface oil dirtles, besmirch continuous cleaning and drying, can becustomized as required, and can be directly incorporated into the lineusing the streamline production.





破袋挑选机
Broken bag selection machine



清洗机
Cleaning machine

HIGH TEMPERATURE FRYING LINE
高温油炸线

设备简介/Equipment Introduction

该设备由全不锈钢制造，双网带输送产品，变频调速，定型板式网带，防止产品漂浮，防止变形，油水混合自动排渣或纯油纵刮结构方式。设有网带翻转机构，能随时清理油内漂浮残渣和网带上的残渣，自动控温，使油炸产品有一个松脆诱人的稳定外观，使用安全、方便、卫生，是理想的油炸设备。

The equipment is made of all stainless steel, double mesh belt conveying products, frequency conversion speed regulation, shaping platemesh belt, preventing product floating, preventing deformation, automatic slagging of oil and water mixing or vertical oll scraping structure.It is equlpped with a mesh belt turning mechanism, which can clean the floating residue in the oll and the resldue on the mesh belt at anytime, and automatically control the temperature, so that the fried product has a crisp and attractive stable appearance, safe, convenient andhygienic, and is an ideal oil. Fried equipment.



适应范围/Scope of adaptation

本机特别适用于快餐食品，休闲食品，方便食品的油炸，广泛应用于学生营养快餐、食品加工、酒店机关、企事业单位等，适合炸制食品时间需求在10秒-3分钟内的用户。

This machine Is especially suitable for frying fast food, snack food and convenience food. It is widely used in student nutrition fast food, foodprocessing, hotel agencles, enterprises and institutions, etc. It is suitable for users who need to fry food within 10 seconds-3 minutes.

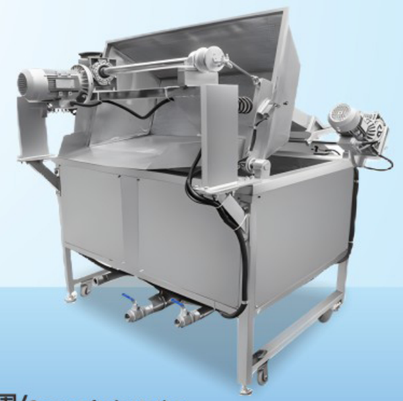
FRYING MACHINE
油炸单机

新开力

设备简介/Equipment Introduction

主体部分均为优质SUS304不锈钢材质，内置式高温加热管道。全自动型配备自动上料系统，搅拌系统，自动出料系统以及燃烧系统。电器控制柜均为不锈钢材质，防水散热性能良好。根据油炸工艺需要定做纯油型，油水混合型，纯油过滤型油炸锅。注:方形炸框不配备搅拌系统。本机使用天然气、液化气、高浓度混合气体等能源，特殊的管道设计，燃烧充分，能源利用率高，升温速度快，提高生产效率。温控系统与燃烧系统相结合，食用油温度设定后温控系统自动控制燃烧器开启与关闭，节约能源，温度控制精确，保证产品质量。整机自动化程度高，工人劳动强度低

The main parts are made of high quality SUS304 stainless steel materlal, Built-in high temperature heating pipe. Fully automatic withautomatic loading system, mixing system, automatic discharge system and combustion system. The electrical control cabinets are made ofstainless steel and have good waterproof and heat dissipation performance. According to the frying process, a pure oil type, ail-water mixedtype, pure oil filter type fryer is required. Note: The square frying frame is not equlpped with a mixing system.This machine uses natural gas, liquefled gas, high-concentration mixed gas and other energy sources. It has special plpeline design, fullcombustion, high energy utilization rate,fast heating rate and improved production efficiency. The temperature control system is combinedwith the combustion system. After the temperature of the edible oll is set, the temperature control system automatically controls the burnerto be tumed on and off, saving energy, precise temperature control, and ensuring product quality. The degree of automation of the wholemachine Is high, and the labor intensity of workers is low.





适应范围/Scope of adaptation

坚果类、肉制类、蔬菜类、海产品、面食制品、豆干等。

Nuts, meat products, vegetables, seafood, pasta products, dried tofu, etc.

THREE LAYER DRYING LINE
三层烘干线

设备简介/Equipment Introduction

三层烘干线广泛应用于冶金、化工、食品、包装领域。对于透气性较好的片状、条状、颗粒状物料的干燥，对于脱水蔬菜、中药饮片等含水较高，温度不允许高的物料尤为适合。

The three-layer drying line is widely used in the fields of metallurgy, chemical industry, food, and packaging. For the drying of sheet, strip, and granular materials with good breathability, it is particularly suitable for dehydrated vegetables, traditional Chinese medicine slices, and other materials with high water content and temperature restrictions.





服务热线：131 7314 7111