

# Special Buy Opportunity

Forming, Predusting, Batter, Breeding, Tempura, Thermal Oil Frying Line

Complete 650mm line (25" inch line)

0-3000 pounds per hour production

New Equipment From: Wolfking Tech USA

December 2020



# Exceptional Valued Equipment for the “value-added” food industry



# Historical - Technical

- Hiwell - is original leading brand name in Asia / China. Biggest presence in China. Full line of forming, batter, breading, frying & other equipment and machinery for fish industry. Company established in 2005. In 2017 Hiwell and Wolfking Tech formed a cooperative joint venture.
- 100's of installations throughout Asia
- Equipment producing under strict quality parameters for multinational major food brands in Asia: McDonalds, KFC, Walmart, etc.
- Wolfking Tech USA is the new marketing name for USA / Canada / Americas sectors
- Brand introduction happening just now into the Western Hemisphere marketplace
- Foodworks Industries is exclusive distributor for the Americas. (USA & Canada & Latin America)
- All electrical components are Siemens brand - long lasting quality
- All Wolfking Tech products carry the CE certification
- All Wolfking Tech product electrical components are UL approved
- Stainless steel food grade 304 on all equipment 100%
- Thickness of steel laminate - lateral sides & non-structural 2mm
- Thickness of steel laminate - all internal / external structural 4mm



# AMF600V - Automatic Former

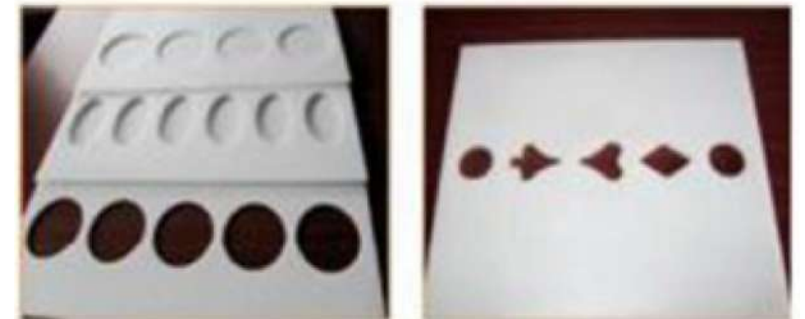
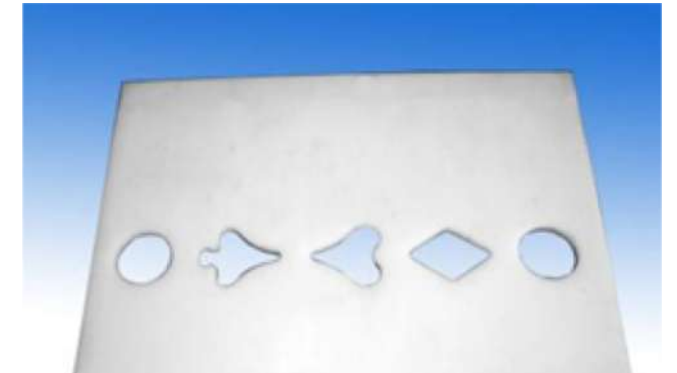
- 0-70 strokes per minute
- 100% Siemens electrics for high long term reliability
- 100% stainless steel 304
- 0-3400 pounds / hour (4 oz patties)
- Hydraulic / electric drives provide for very little maintenance
- HDMI - English color screen
- Simple operation
- Robust industrial design



Specs  
AMF600V

Power: 15.12KW  
Production Capacity: range 1200~1500kg/h  
Times of Production:30~70 strokes/min  
Product Thickness:6~40mm  
Weight Error:  $\leq 1\%$   
Belt width:600mm  
Max. Diameter: 145mm(Hamburger)  
Filling Pressure: Adjustable within 3~15Mpa  
Overall Dimension: 3170×1176×2430mm

# Mold Plates and Knock Out Assemblies



# Preduster SFJ600-V

- Siemens electric - reliable long term operation
- Preduster provides excellent coverage of coating to insure extra adherence of batter & breading further coating
- To be operated with the QLS-III as the support air flow handling system
- Simple design and operation
- Mobile design for quick in / out of position
- Robust industrial design



# QLS-III Air Flow System for Pre-Duster

- Air Flow Handling System - Multi-Purpose flour applications.
- Provides clean air to the pre-duster in the efficient separation and reintegration of the flour to the main hopper storage.





# DJJ100-II TEMPURA BATTER MIXER

- Variable speed mixer for high and low speeds
- 100 liter capacity mixing tank
- Designed for high viscosity batter mixes and compounds
- Efficient mobile design for quick in and out of position
- 100% Siemens electrics for long term reliability
- Simple operation
- Robust industrial design



# Batter Mixer DJJ100-II

- Variable speed mixer -
- Adjustable height
- Provides quick and exact viscosity for batter application machine
- All 304 Stainless steel
- Simple operation
- Robust & Mobile industrial design



# Tempura Battering Machine NJJ600-V

- Superior design provides for excellent product coverage for delicate products (shrimp - fillets, scallops, whole muscle products)
- All Siemens electrics - very little maintenance
- Mobile design for quick in and out of position
- Simple operation
- Robust industrial design



# Breading Machine SXJ600-V

- Siemens electric provides for reliable operation long term
- Hopper recirculation of crumbs minimizes damage and increases yields
- 100% all Stainless steel 304
- Simple operation
- Robust industrial design
- Mobile design for quick moving in and out of position



# Bucket lifter TSJ200-II & meat carts

- Mobile design for easy cleaning
- 400 pound lift capacity
- All electric - very little maintenance
- All stainless steel 304 construction
- Simple operation
- Robust industrial design



# Miscellaneous - Storage / Make up Tank - Transport Conveyor(s)

- Mobile design for easy cleaning
- All stainless steel 304 construction
- All Siemens electric - reliability
- Simple operation
- Robust industrial design



# Battering Machine SJJ600V

- Simple and quick set up design
- Robust batter pump for even coverage
- Double curtain cascade design provides excellent product coverage and adherence
- All electric mechanicals allows for minimal maintenance long term
- Siemens electrics and PLC provides for reliable operation
- Robust industrial design



# T6/650 Thermofluid Electric Fryer

- Complete package including fryer - storage tank - continuous roller filter - HDMI & control panel - CO2 fire suppression system - sediment fines removal system - all piping and valving
- Recirculation pumps included
- Thermal Fluid Boiler - NOT INCLUDED





# T6/650 Thermofluid Electric Fryer - Technical Data

- Complete package including fryer - storage tank - continuous roller filter - HDMI & control panel - CO2 fire suppression system - sediment fines removal system - all piping and valving
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## Technical Data:

Power supply	380V / 460V
Total oil capacity	1400L
Heating capacity Fluid Heater	450KW
Main Material	Food Grade 304 Stainless Steel
Total conveyor length	8200mm
Total fryer length	6000mm
Total belt width	650mm
Net belt width	600mm
Maximum oil temperature	205°C
Infeed height/Outfeed height	920mm/1024mm
Frying time range	25-250 sec (Adjustable)
Product height minimum	15~85mm
Belt speed minimum - maximum	2.4~24m/min
Belt type main conveyor	2.35-12.7mm
Belt type hold down conveyor	2.35-12.7mm
Main Electrical Accessories Brand	Schneider (electrical components) SIEMENS(frequency converter), or equivalent brand

# Photos: T6/650 Thermofluid Continuous Fryer



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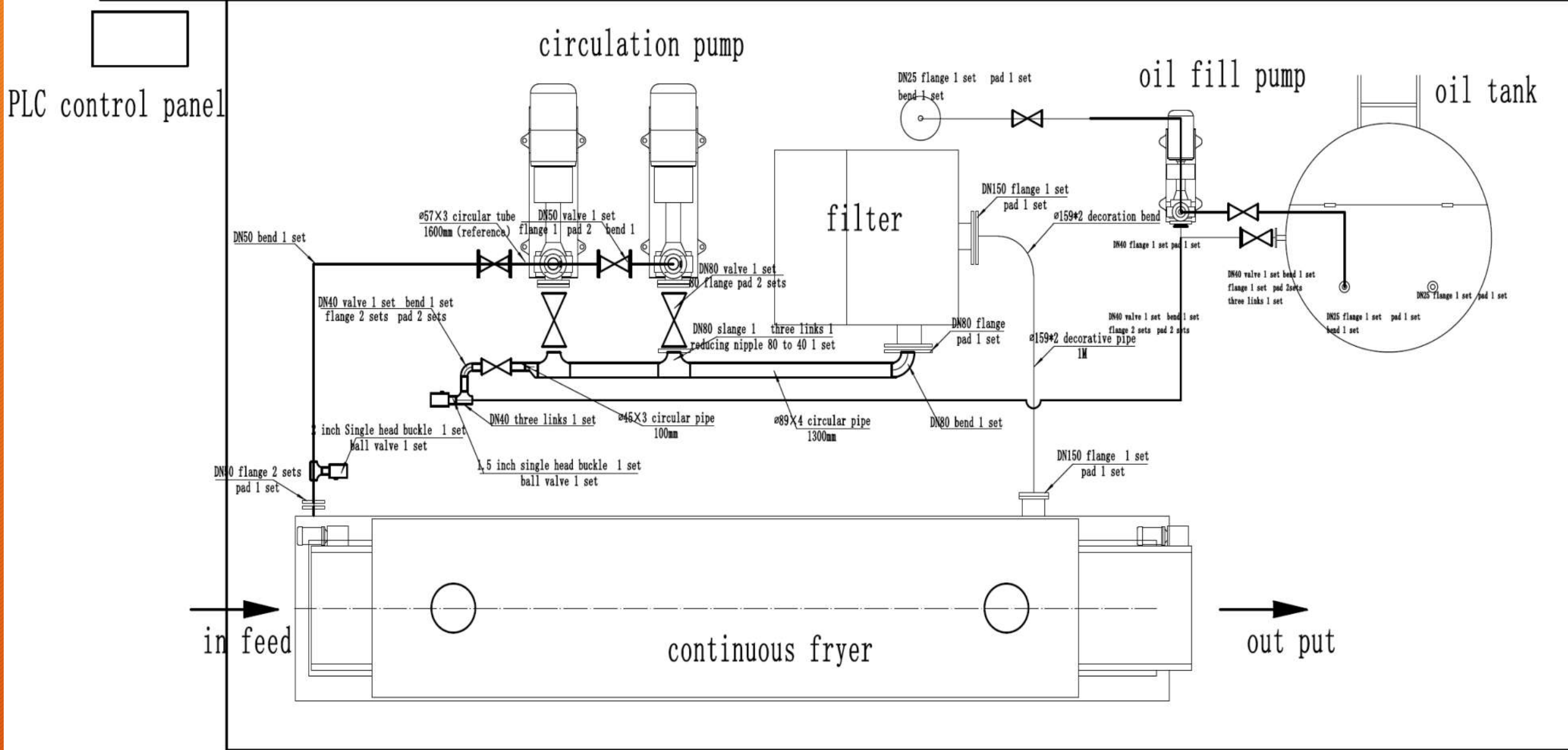
# Continuous Oil Filter

- Continuous Oil Filter - mesh 40
- Robust continuous mesh drum / roller filter for hot frying oil
- Filter Mesh fineness can go from 40-120 density - higher the number the finer the filtration but slower the process.
- All electric mechanicals allows for minimal maintenance long term
- Siemens electric provides for reliable long term rugged operation
- Robust industrial design



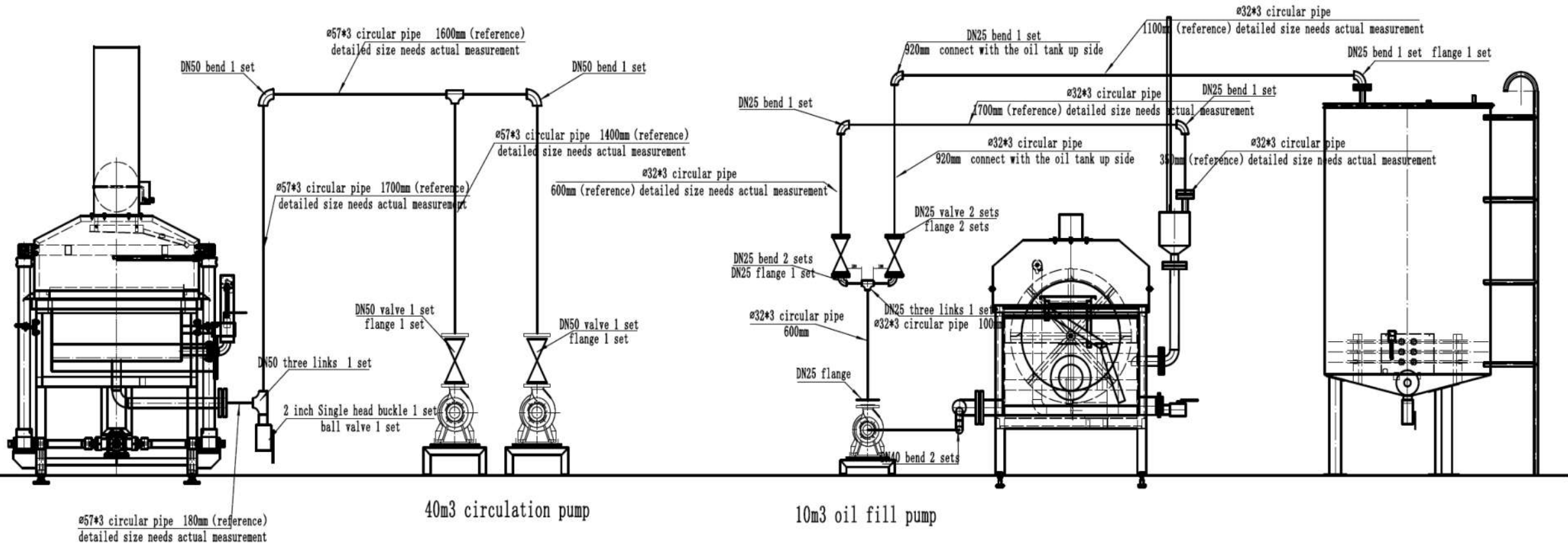
# Overall General Oil Flow Diagrams

# fryer oil pipe diagram



# FryT6/650

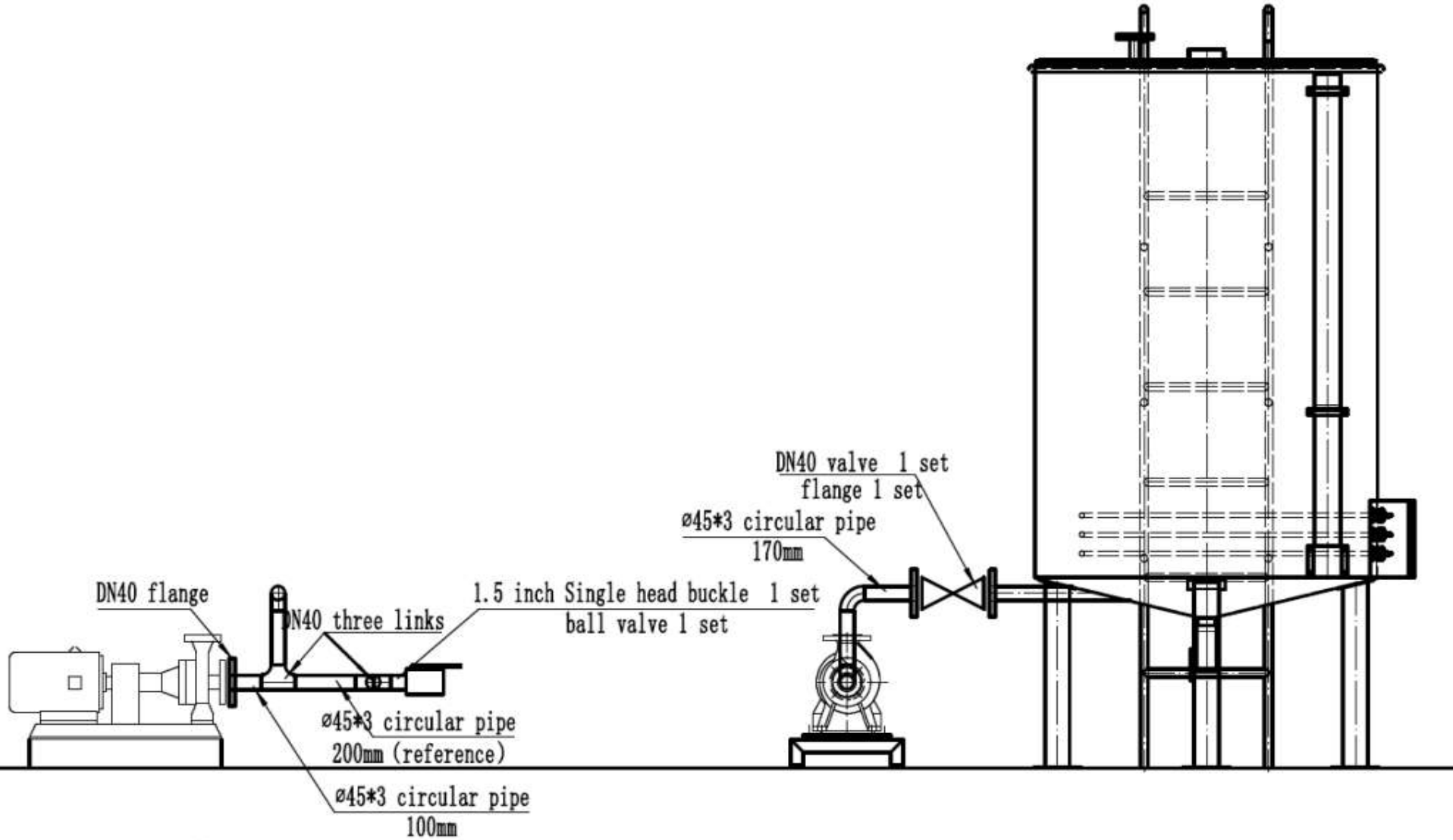
# continuous fryer



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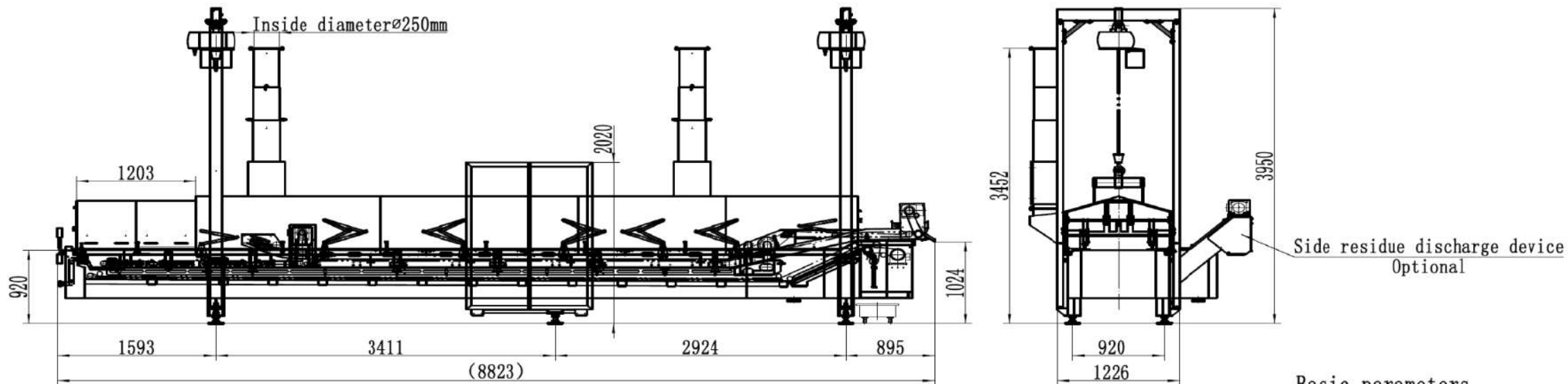


General Oil  
Flow  
Diagram -  
Side View



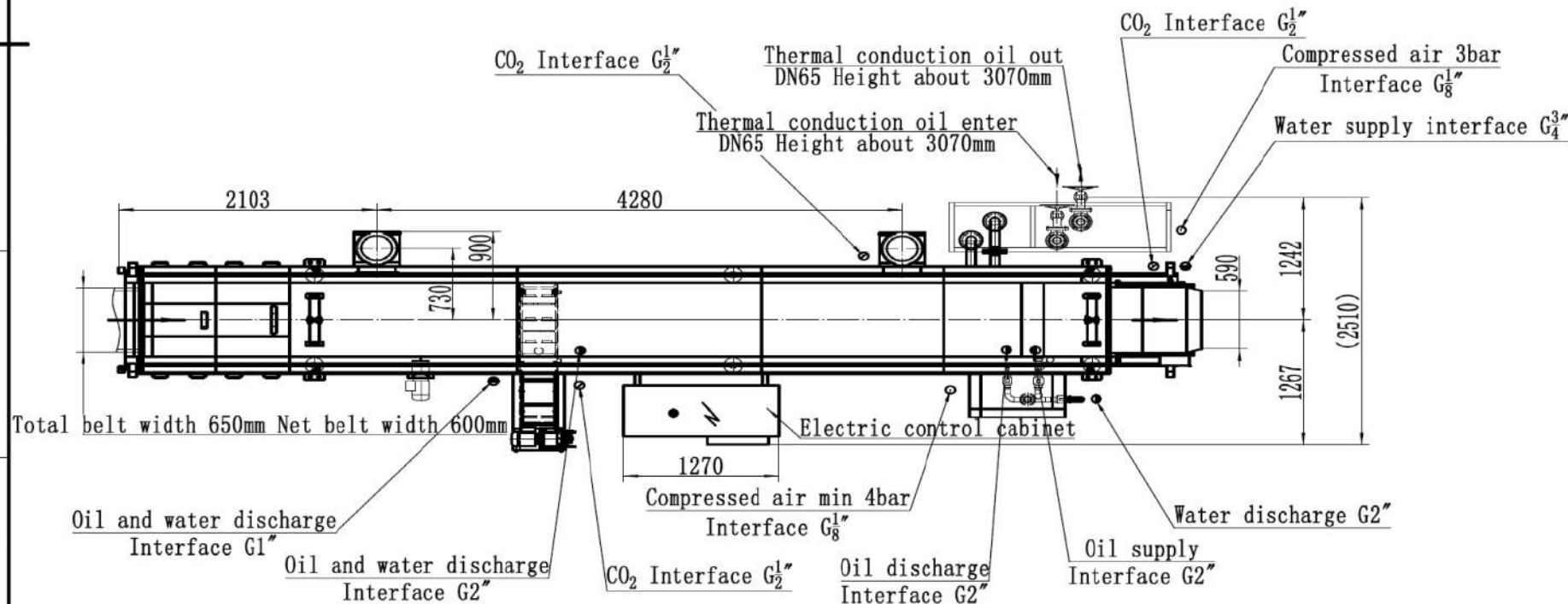
10m<sup>3</sup> oil fill pipe  
side view

Overall Plan View - T6 / 650  
Fryer only



### Basic parameters

Model	FryT6/650
Belt width	650mm
Processing length	6000mm
Processing time	According to demand
Max temperature	205°C
Heating method	Thermal conduction oil
Heating capacity	450kw
Min product size	15x15x15mm
Max passing height	85mm
Infeed height	920mm
Outfeed height	1024mm
Installed power	14.3kw
Power	Three phase 380V



FryT6/650 Fryer  
WolfkingTech

**Overall Plan Views - Both lines  
(tempura & Batter & Breading)**



## Video - full line in operation

- **CLICK HERE TO VIEW VIDEO**
- <http://wolfkingtechusa.com/image/data/videos/forming/forming-batter-breading-frying-cooking-whole-line.mp4>

Automatic chicken nuggets (Colonels Crispy Strips, McNugget, chicken strip) processing line



# Financial / Terms & Conditions of Purchase

- New equipment in 2019 still at factory
- Buyer has upgraded to bigger lines of same brand
- Factory direct guarantee - 18 months from installation
- USA local service and support
- ExWorks factory location
- Freight costs available
- Excellent quality and value
- Call for pricing information



[www.foodworksind.com](http://www.foodworksind.com)  
[www.wolfkingtechusa.com](http://www.wolfkingtechusa.com)

Thank you!

