



BOKANG

PROVIDE FOOD PRODUCT VALUE-ADDED SOLUTIONS

POULTRY AND MEAT SEAFOOD PREPARED FOOD VEGETABLE SNACK FOOD



诸城市博康机械有限公司
ZHUCHENG BOKANG MACHINERY CO.,LTD



Web: www.bokangfm.com
E-mail: info@bokangfm.cn
Tel: 0536-6481966
Fax: 0536-6481908
Add: Zhongjiutai, Shunwang Street,
Zhucheng City, Shandong Province

诸城市博康机械有限公司
ZHUCHENG BOKANG MACHINERY CO.,LTD

COMPANY PROFILE

公司简介

诸城市博康机械有限公司是专业生产成型裹涂油炸机设备的供应商，公司专注于肉类、水产类、蔬菜类、调理食品等成型裹涂油炸设备的研发、制造与销售并为客户提供完善的成套解决方案。公司产品已通过CE认证和ISO9001:2015国际质量管理体系认证。经过多年的努力和创新，设备已出口到美国、俄罗斯、加拿大、澳大利亚、英国、马来西亚、印尼、泰国等80多个国家。

我们的核心竞争力来自不断的解决客户提出的各种想法与问题，给予更佳的服务支持，接受灵活定制实用型成型裹涂预炸生产线。

我们收集了超过1520个项目知识经验积累，不断探索如何实现客户产品的更佳生产流程与品质保证。

我们相信，即使是经过验证过的技术也可以进一步完善改进，因此我们不断的投入资源研发，努力为我们的客户创造更好的解决方案，以此提供更加可靠的设备来生产更优质的食物。

Zhucheng bokang machinery Co.,Ltd is a innovation company that specializes in R&D, manufacturing and sales of industry equipment for food like meat, aquatic products, and vegetable, and provides customers with solutions of complete sets of equipment. We are located in Zhucheng city about one and half hour away from Qingdao International Airport. In recent years, with the development of market economy integration, high-quality and high-efficiency requirements have been put forward for food manufacturing enterprises. To provide customers with opportunities in today's fierce market competition and provide them with better support services, we has designed and developed dozens of food processing equipment for forming and coating such as food formers, batters, predusters, breaders and other related equipment.

Our company has passed ISO 9001 certification. We have a complete quality inspection system and after-sales service system. Quality is our main priority, and our machines are durable, reliable and easy to operate. In order to achieve this, we continually innovate our products.

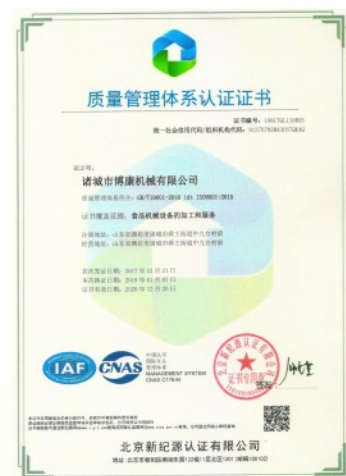
After years of hard work and innovation, the food equipment we produced has been exported to many countries, such as the United States, the United Kingdom, France, Australia, Indonesia, Saudi Arabia, Chile, Malaysia, Vietnam, and the Philippines. Our vast experience enables us to think along with you about the optimal deployment of our machines in your production processes.

It is sincerely looking forward to cooperating with you for and providing you the best quality product and service with all of our heart!



QUALIFICATIONS AND HONORS

资质荣誉



STRATEGIC COOPERATION

战略合作

强强联合,打造战略共同体
共创 共享 共赢



CORPORATE CULTURE

企业文化

CORPORATE VISION

企业愿景 成为科技与品质领先的行业领导企业

CORPORATE MISSION

企业使命 博越科技 康纳未来

VALUES

价值观 专业与创新 团队与责任

ENTREPRENEURIAL SPIRIT

企业精神 匠心、匠造、匠品、热情、创新、永不止步

SERVICE CONCEPT

服务理念 全程无忧 客户至上



DIRECTORY

Forming machine



03/Forming machine
05/Drum forming machine

Battering machine



07/Battering machine

Batter mixer



09/Auto batter mixer
11/Batter mixer

Predusting machine



13/Predusting machine
15/Preduster
17/Battering machine

Breeding machine



21/Breeding machine

Dusting machine



23/Multifunction breading machine
27/3D Multifunction Breading machine

Production line



26/Multi functional coating production line
/Forming, coating, pre-frying, steaming
and baking production line
/Small production line
29/Drum breading machine
31/BKM Frying machine

Frying and cooking machine



33/Tempura frying machine
34/Tunnel steaming and baking line

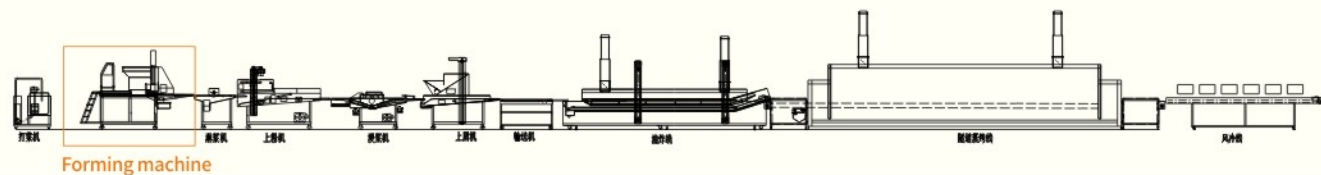
Cutting machine



35/Meat slicer
36/Meat cutting machine

Auxiliary equipment 37

Forming machine



PRODUCT OVERVIEW

The fully automatic forming machine can automatically complete the filling, forming, and output processes of poultry, pork, beef, fish, vegetables, potato products, cheese products, and meat substitutes. It can be used with battering machines, flour machines, frying machines, and cooking machines. It can connect with IQF machines, and packaging machines to be a fully automatic production line for cooked food to produce hamburgers, chicken nuggets, chicken fillets, fish fillets and other products. Features high output and stable quality

PRODUCT ADVANTAGES

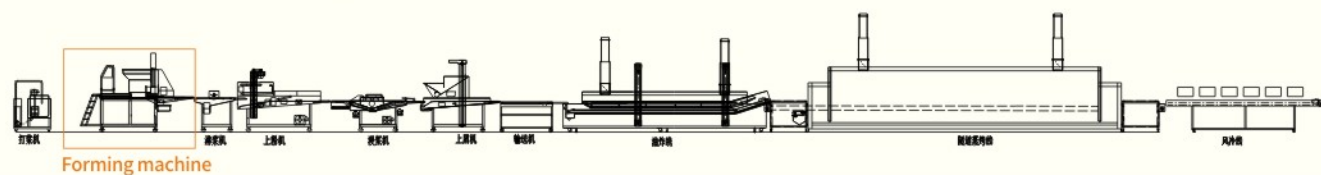
- Mould replacement is convenient, fast and quantitatively accurate, effectively controlling production costs.
- Reconstituted products such as meat, poultry or aquatic products, potatoes, tubers, cheese products or vegetables. Easy operation reduces the skill requirements for users.
- Process a variety of different products to reduce overall production costs. Formed using template stamping method.
- Accurate graphic design, mold shape supports unique creative customization (for example: Mickey, bear, dinosaur).
- The feeding method is a four-screw propelling method, and the maintenance is simple and can maintain the best working condition of the machine.
- The export conveyor belt is telescopically adjustable and the height can be slightly adjusted.
- Using Siemens PLC program control, which is simple and easy to understand.
- American SUNNY meshing gear low-noise internal gear oil pump.
- American Weiget solenoid valve, Siemens motor, Shanghai Tianyi emergency stop switch.
- Japanese Daisheng cooler.
- Festool pneumatic filling system.
- The conveyor belt speed is adjustable with frequency conversion, and it is equipped with step guardrails at the rear end to facilitate daily sanitary cleaning.
- The whole machine is made of stainless steel and some non-metallic materials, which is safe and reliable and meets the requirements of HACCP standards.



PARAMETER

Model	CXJ400/CXJ600	Product thickness	6~40mm
hydraulic pressure	6Bar/2Bar	Error	≤1%
Power	12KW	Max	135mm
Capacity	400~1500kg/H	Fill pressure	3~15Mpa
Times	15~90times/min	Size	3230*830*2140mm

Drum forming machine



PRODUCT OVERVIEW

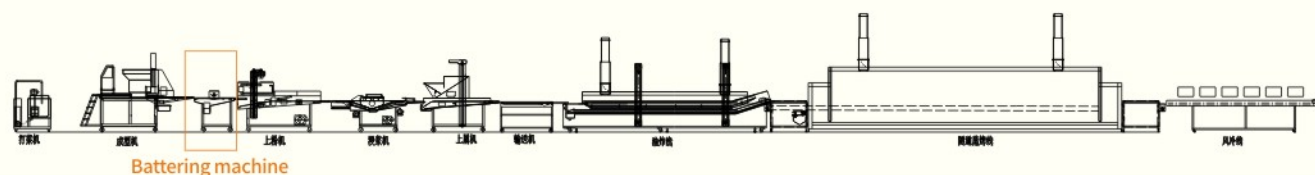
The fully automatic drum forming machine can automatically complete the filling, forming and output processes of poultry, pork, beef, fish, vegetables, potato products, cheese products and meat substitutes. It can be used with Battering machines, flour coating machines, preduster and frying machines. It can connect with cooking machines, IQF machines, and packaging machines to be a fully automatic production line for cooked food to produce hamburgers, chicken nuggets, chicken fillets, fish fillets and other products. It has the characteristics of high output and stable quality.

PRODUCT ADVANTAGES

- The thickness adjustment range is wide, and the thickness can be adjusted arbitrarily in the range of 4-27mm according to the weight of the product material to meet different customer needs.
- The mold is made of imported polymer wear-resistant materials, which has a service life of 2-3 times that of ordinary molds. It is easy and quick to disassemble and replace.
- The unique cavity design allows raw materials of different viscosities to be molded tightly and plumply with the lowest breakage rate.
- Supports manufacturer's exclusive special-shaped design and customization (map type, animals, cartoon avatars, etc.).
- The product mold has accurate quantification and a uniform material state with an error of less than 1 gram, effectively controlling production costs and standardizing production operations.
- The whole machine adopts a sterile quick-disassembly and quick-assembly design structure, which greatly reduces the customer's maintenance and cleaning costs.
- Easy operation reduces the skill requirements for users.



Battering machine



PRODUCT OVERVIEW

The Bater spraying machine carries the product through the conveyor belt and immerses it into the double-layer batter curtain to ensure that the top of the product is completely covered. The bottom of the product is coated in batter when passing through the small soaking structure; the conveyor belt speed is adjustable with frequency conversion, consistent batter hanging rate and the highest product quality, mobile casters with locking devices, batter circulation, and the batter tank is equipped with an ice-cooling interlayer

PRODUCT ADVANTAGES

- It is generally used for high and low viscosity batter or seasoning batter, and the products pass through it horizontally without disrupting the product sequence.
- Quick-release adjustable structure enables single-sided, double-curtain and four-curtain hanging batter. The batter volume is adjustable and easy to clean.
- The unique batter curtain structure design allows coating of batter of different concentrations without interruption and with minimal impact.
- Universal structure, adaptable to transformation and development applications in various industries (meat, aquatic products, fruits and vegetables, leisure), reducing unnecessary duplication of investment.
- The lowest batter capacity structural design can save customers 10kg of batter flour per shift compared with similar products.
- The bottom hanging batter adopts a V-shaped submersible structure to ensure uniform surface batter of three-dimensional products. The transition wheel is made of wear-resistant and high-temperature resistant material to meet different production processes.
- Combined internal and external circulation to prevent sedimentation, and equipped with a hot and cold medium interlayer to protect the stability of the batter. The batter delivery pump has a small impact on the batter transportation, has little damage to the viscosity of the batter, and extends the service life of the batter.
- Exclusive conveyor belt support structure design, while satisfying the perfect coating of special-shaped products such as sheets, strips, blocks, balls, etc., and protecting the conveyor belt.
- The whole machine adopts a sterile quick-disassembly and quick-assembly design structure, which greatly reduces the customer's maintenance and cleaning costs.

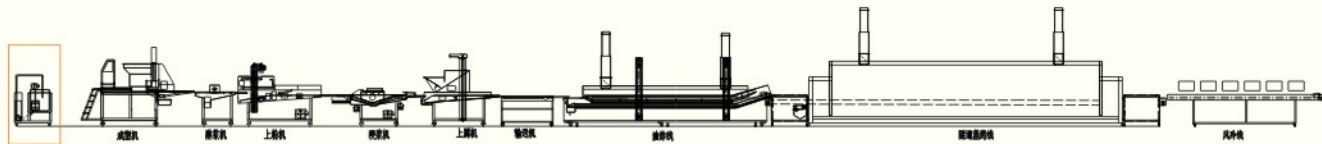


PARAMETER

Model	LJJ600/400/300/200
Power	1.6~2.8kw
Belt width	600/400/300/200mm

Speed	3-15m/min
Input height	1050±50mm
Output height	1050±50mm

Auto batter mixer



Batter mixer

PRODUCT OVERVIEW

The DJJ100 Batter mixer can be used in conjunction with the battering machine, preduster, and breading machine, or it can be used alone. It can process popular tempura products, fish fillets, fish steaks, rolled marinades and other products on the market. It is an ideal batter making equipment for food factories and pharmaceutical factories.

PRODUCT ADVANTAGES

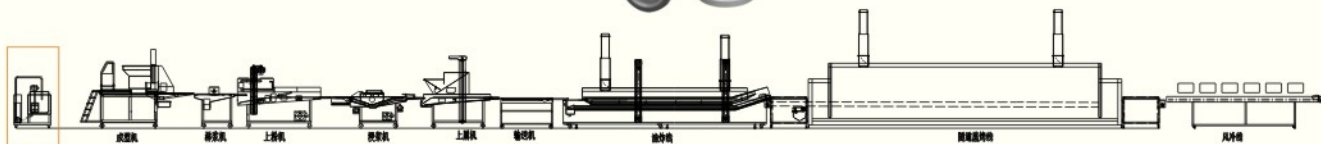
- The mixing viscosity and ingredients are uniform and consistent, and it is equipped with an internal circulation homogenizing system. Suitable for various prepared foods, tempura series, and rolling and kneading pickles.
- Program control to realize low-speed mixing, high-speed mixing, battering completion, alarm cycle, and synchronous battering and mixing to prevent batter sedimentation.
- It adopts vortex technology to stir gently, with low mechanical impact and adjustable stirring speed to achieve the best mixing and dilution effect of raw materials and water.
- Equipped with a volume scale to facilitate precise volume control; borneol or refrigerant insulation interlayer to prevent batter fermentation.
- It is equipped with an output batter pump and a one-click batter replenishing start function, which can be used in conjunction with the battering machine.
- Easy to operate, no sanitary dead corners, combined piping, and easier and faster cleaning.



PARAMETER

Model	DJJ100	Power	3.0KW
Size	1300*790*1400mm	Capacity	200L
Input height	850mm	Output height	750mm

Batter mixer



Batter mixer

PARAMETER

Model	LDJ100	Power	1.5KW
Size	1300*790*1400mm	Capacity	100L
Input height	1100mm	Output height	650mm

PRODUCT OVERVIEW

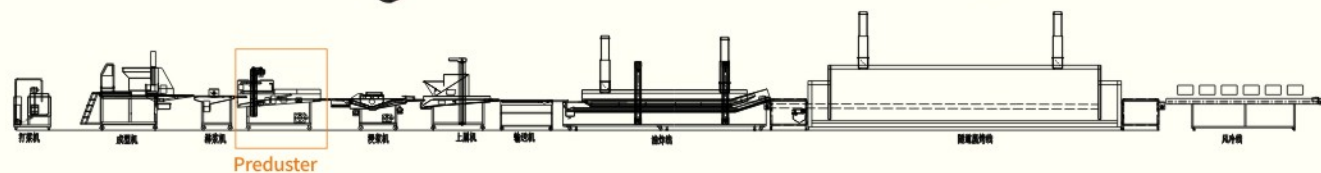
The L100 high-speed Batter mixer is used in conjunction with the batter filling machine, battering machine, flour machine, and breading machine, or it can be used alone. It can process popular tempura products, fish fillets, fish steaks, rolled marinades, brine preparation and other products on the market. It is an ideal battering equipment for food factories and pharmaceutical factories

PRODUCT ADVANTAGES

- It is suitable for batter of different concentrations, the highest concentration can reach (0.8:1), and the pulping is quick and uniform.
- Achieve low-speed mixing function and high-speed preparation (very ideal mixing effect for adding thickener to batter, no sediment after sieving).
- Using a twin turbine blade structure design; vortex technology for gentle mixing, low mechanical impact, and adjustable mixing speed to achieve the best mixing and dilution effect of raw materials and water (2800 rpm).
- Program control to realize low-speed mixing → high-speed beating and mixing, 100L pulping barrel, pulping 600kg per hour (7.5 minutes/barrel).
- The refrigerant-type beater can be customized according to customers, with effective temperature control within 10 degrees to ensure high-quality batter preparation.
- Suitable for various prepared foods, tempura series, rolling and kneading pickles, brine preparation and other pulping equipment.
- Equipped with a volume scale to facilitate precise volume control.
- It can be used by plugging in, easy to oper



Predusting machine



PRODUCT OVERVIEW

The predusting machine is when the product is conveyed through the conveyor. The conveyor belt covered with flour and the flour scattered on it will evenly coat the product with a layer of base flour or mixed flour. It is suitable for fine flour, Tang Yang's coating, etc. to adapt to According to the adhesion requirements of the next process, it can be connected with the sizing machine and the upper breeding machine to form a production line for different products. Thereby realizing 'dry, wet, dry, wet, dry and wet, dry, wet and dry' process.

PRODUCT ADVANTAGES

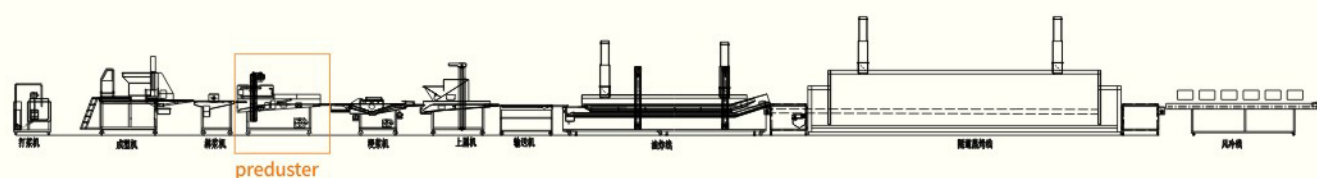
- Universal type for applying powder(fLOUR) and crumbs, used for the first layer of base powder(fLOUR) or the last layer of powder(fLOUR) and crumbs (unique side-inclined design structure with no dead ends).
- Suitable for soft and hard adhesive products (formed, sheet, block, strip, sphere, graphics, row) and other products. · The equipment uses a low amount of powder(fLOUR) for production and operation, and can save 25kg of powder(fLOUR) and crumbs compared with traditional preduster and breeding machines.
- Special rotating powder(fLOUR) spreading structure, uniform and reliable; equipped with a vibrating screen conveying structure that removes agglomerates in the screening cycle.
- The upper and lower powder(fLOUR) layers are covered simultaneously to effectively ensure the consistency of the product.
- The base powder(fLOUR) thickness and top powder(fLOUR) thickness coverage are adjustable; various powder(fLOUR) can be used to fully coat the surface of the product.
- The equipment adopts a side powder(fLOUR) replenishing bin, which is safe, convenient and fast. powder(fLOUR) replenishing and mixing are carried out simultaneously to ensure the stability of product coating.
- The thickness of the product falling into the powder(fLOUR) can be controlled, and the density of the powder(fLOUR) layer can be changed simply by adjusting the speed of the conveyor belt.
- The automatic tensioning of the conveyor belt reduces the loss of the conveyor belt caused by wear or overload.
- Opening and closing type screw, combined piping, sliding and lifting

PARAMETER

Model	SFJ600/400	Width of conveyor	600mm/400mm
Speed	3-15m/min	voltage	380V
Input height	870-970mm	Output height	1000±50mm



Preduster



PARAMETER

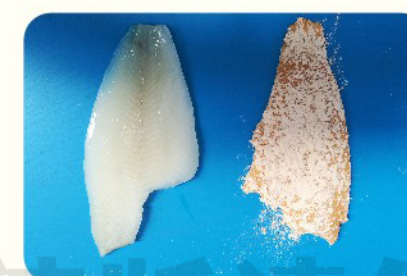
Model	SFJ600/400/300/200	Voltage	380V
Speed	3-15m/min (Variable Frequency Speed Regulating)	Width of conveyor	600/400/300/200mm
Input height	870-970mm	Output height	1000±50mm

PRODUCT OVERVIEW

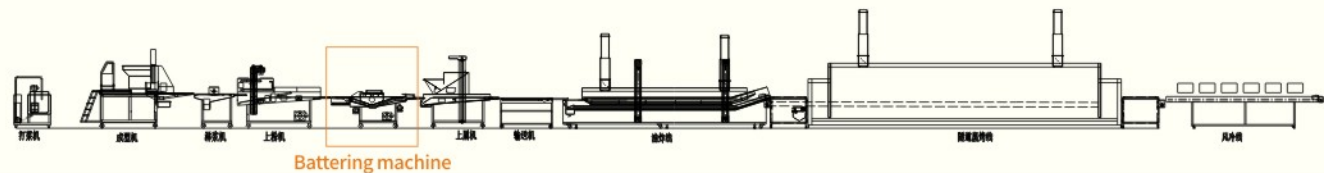
The predusting machine is when the product is conveyed through the conveyor belt. The conveyor belt covered with powder(flower) and the powder(flower) scattered on it will evenly coat the product with a layer of base powder(flower) or mixed powder(flower)(flower). It is suitable for fine flour, Tangyang's coating, etc. to meet the adhesion requirements of the next process. It can be connected with the sizing machine and breeding machine to form a production line for different products to achieve the process of powder(flower), slurry, powder(flower), slurry, powder(flower) and slurry, powder(flower), slurry, powder(flower).

PRODUCT ADVANTAGES

- The thickness and coverage of the upper and lower powder(flower) layers are adjustable; various powders can be used to fully coat the surface of the product.
- The simulated manual coating device also has better coating effect on irregular products.
- The thickness of the product falling into the powder(flower) can be controlled, and the density of the powder(flower) layer can be changed simply by adjusting the speed of the conveyor belt.
- Special conveyor belt powder(flower)ing technology, uniform and reliable.
- The automatic tensioning of the conveyor belt reduces the loss of the conveyor belt caused by wear or overload.
- Specially designed screw lifting, suitable for different tempura powder(flower), mixed powder(flower), corn starch Flour, potato starch, crispy flour.
- The online production speed is adjustable to adapt to various production requirements.
- The opening and closing screw and combined piping make the cleaning process more convenient and faster.



Battering machine



PRODUCT OVERVIEW

The dipping machine can handle various product types and specifications, ensuring uniform coverage and efficient tempura utilization. The special structural design ensures that the internal products do not shift and the batter quality is consistent. It can be directly connected to the frying line

PRODUCT ADVANTAGES

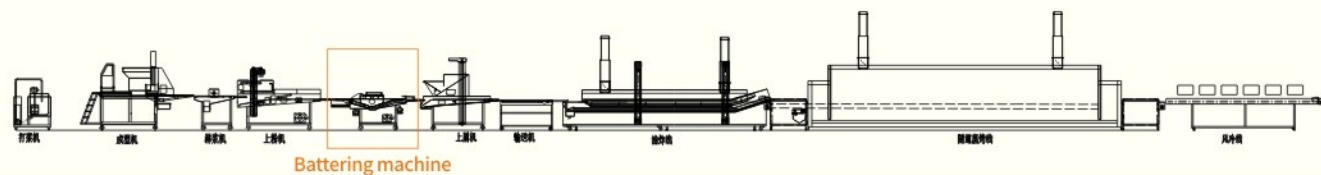
- The lowest batter capacity structural design can save customers 15kg of batter powder(flour) per shift compared with similar products.
- After integrating and drawing on the coating experience of various products, it can meet the needs of multi-purpose and multi-industry use.
- The flood-in battering is suitable for various concentrations and tempura products, and the overflow and return device at the bottom of the conveyor belt prevents products from sticking to each other.
- The convenient and fast detachable structure greatly reduces the customer's sanitation and cleaning costs while avoiding sanitary dead corners.
- Self-draining design at the bottom, equipped with a refrigerant medium or ice water insulation layer to effectively prevent the batter from heating up.
- The height and angle of each link of the equipment can be adjusted to meet different process production requirements.
- Gravity or mechanical automatic grout filling and refrigeration systems can be customized according to customer needs.
- Specially designed sanitary air knives on the upper and lower sides, the wind power is adjustable, and the excess batter at the bottom is removed by scrapers or air knives.
- The surface of the product is completely coated without any dead corners, and the structure is reasonable to effectively prevent the batter from settling at the bottom.
- The unique conveyor belt scraper and air knife design can keep excess batter on the product in the battering machine, reducing losses.



PARAMETER

Model	QJJ600/400/300/200	Voltage	380v
Input height	1050±50mm	Speed	3-15m/min
Output height	1050±50mm	Width of conveyor	600/400/300/200mm

Battering machine



PARAMETER

Model	QJJ600/200	Width of conveyor	600/200mm
Input height	QJJ600/200	Power	2.6kw
Output height	1050±50mm	Size	2400*1035*1450mm

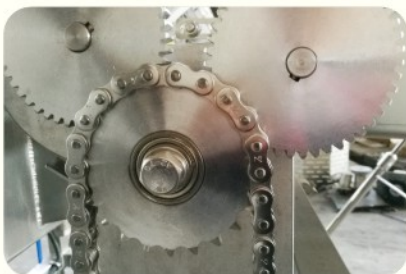


PRODUCT OVERVIEW

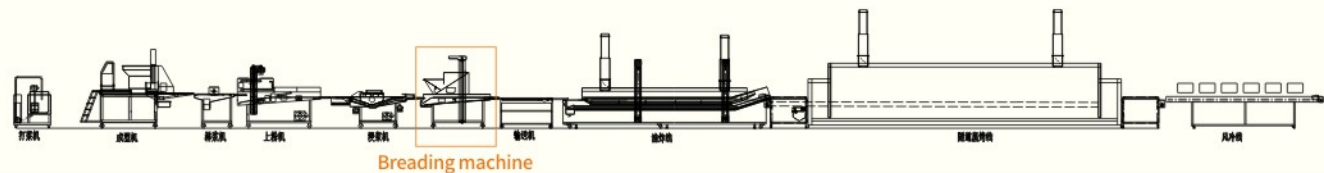
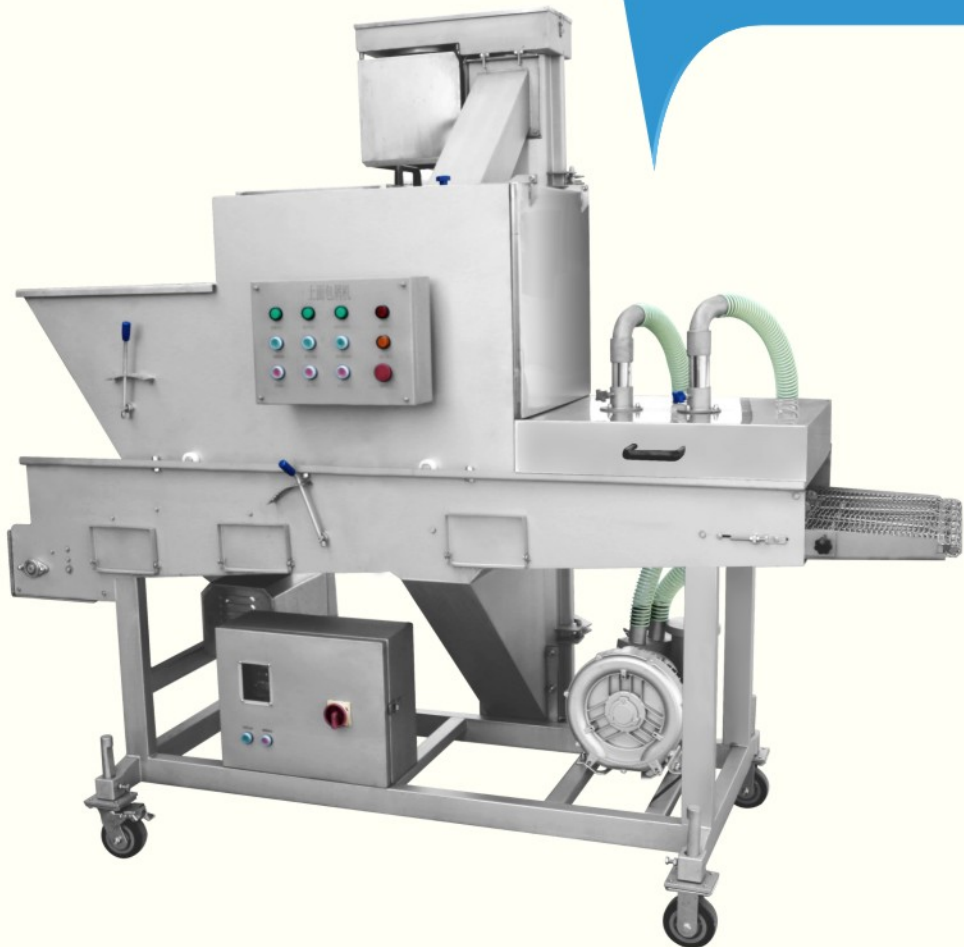
The battering machine can handle a variety of product types and specifications, ensuring even coverage and efficient tempura utilization. The special structural design ensures no displacement of internal products and consistent batter quality. It can be directly connected to the frying line.

PRODUCT ADVANTAGES

- The lowest batter capacity structural design can save customers 15kg of batter powder(fLOUR) per shift compared with similar products.
- After integrating and drawing on the pulp decay experience of various products, it can meet the needs of multi-purpose and multi-industry use.
- Immersion battering is suitable for various concentrations and tempura products, and the overflow and return device at the bottom of the conveyor belt prevents products from sticking to each other.
- The whole machine adopts a sterile quick-disassembly and quick-assembly design structure, which greatly reduces the customer's maintenance and cleaning costs. It completely coats the surface of the product (it can also achieve single-sided coating such as seaweed coating) without any dead ends. The structure is reasonable and effectively prevents the batter from settling at the bottom.
- Self-draining design at the bottom, equipped with a refrigerant medium or ice water insulation layer to effectively prevent the batter from heating up. The height and angle of each link of the equipment can be adjusted to meet different process production requirements.
- The upgraded version of the pulp tank is tilted, which greatly reduces the pulp capacity.
- Top immersed anti-floating belt device. The wind force can be adjusted to ensure even coating.
- The unique conveyor belt scraper and air knife design can keep excess batter on the product in the battering machine, reducing losses.



Breading machine



PRODUCT OVERVIEW

The breadings will fall from the hopper.
It can evenly coat the chicken, beef and fish product with bread crumbs evenly.

PRODUCT ADVANTAGES

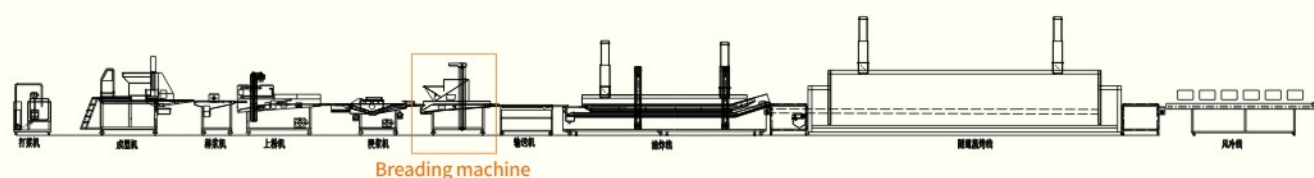
- The lowest circulating amount of crumbs greatly improves the usage rate of bread crumbs and ensures consistent stability of the coating. The unique spiral lifting structure minimizes the crushing rate of various types of chaff.
- The powder(fLOUR) cloth and dusting structure with no leakage ensures that each product is naturally and fully coated. The structural design of the whole machine can meet the coating needs of poultry, aquatic products, fruits and vegetables, leisure products and other products.
- A pre-embedded carding device is installed on the upper surface of the feeding section to effectively ensure that the product is fully coated and the powder(fLOUR) coating time is consistent without dead corners (frozen products).
- Suitable for dry bread crumbs, coarse crumbs, snowflake crumbs, and special-shaped puffed bread crumbs.
- Coating for corn flakes below 3mm.
- The equipment is equipped with an elastic pressure roller device, which is suitable for coating products with a tighter coating, and the intensity is adjustable.
- The whole machine has a seedling-free quick-disassembly and quick-assembly design structure, which greatly reduces the customer's maintenance and cleaning costs.
- Unique drive structure design extends the service life of the conveyor belt and avoids unplanned production shutdowns.
- The whole machine is equipped with frequency conversion speed regulation, which is easy to adjust and facilitates standardized production. The casters have locking devices and the height of the equipment is adjustable.
- The fan cooperates with the vibration device to remove excess bread crumbs on the surface of the product, effectively reducing the loss of oil used in the next frying process.



PARAMETER

Model	SXJ600/400/300/200	Voltage	380v
Input height	1050±50mm	Power	3.7KW
Output height	1050±50mm	Width of conveyor	600/400/300/200mm

Multifunction breading machine



PRODUCT OVERVIEW

Mainly used for battering and coating meat pieces, meat patties, crispy chicken steaks, Japanese pork chops, fish nuggets, fish steaks, fish cakes, shrimp burgers, squid rings, crispy skin fish, cheese sticks, fruit and vegetable slices and other products. It can be combined with conveyor belts and quick-freezers to form a production line. The coating can be evenly coated, tight, regular, and of high hygiene standard.

PRODUCT ADVANTAGES

- Suitable for various shapes of dry/fresh (frozen) bread crumbs, puffed bread, corn flakes, oatmeal, tempura flowers, compound breading powder(flower), coconut paste, compound granular sugar crumbs, sesame seeds, peanuts and other special-shaped coatings layer.
- You can be satisfied with the industry conversion of poultry meat, aquatic products, fruits and vegetables, and snack products without repeated investment.
- Can be used for coating soft and hard adhesive (formed, row, strip, block, ball, pattern) and other products.
- The new guide is made of polymer wear-resistant self-lubricating material, which effectively protects the belt and is durable. ·The use of gentle antibacterial and sanitary belt-style wrapping greatly reduces the damage rate of the outer coating.
- The synchronization mechanism of evenly spreading flour and base powder(flower) makes the coating more uniform and reduces the breakage rate. It is universally used for coating various types of crumbs, making daily hygiene more convenient.
- The fan adopts variable frequency speed regulation. The special refrigeration fan structure prevents the product from heating up and deteriorating, and effectively removes excess floating powder(flower) to adapt to different product process requirements. It is equipped with foreign matter filtration to ensure the cleanliness of the product. The body is made of stainless steel for durability.
- According to different process requirements and yield rates, different powder(flower) coating rates can be adjusted.
- The side lifting conveyor adopts skirtless belt conveyor, which extends the service life of the belt and is easy to clean.
- Unique spiral transmission mechanism, puffed crumbs and fresh crumbs specifications can pass through the length of 20mm without clogging.
- The whole machine adopts a sterile quick-disassembly and quick-assembly design structure, which greatly reduces the customer's maintenance and cleaning costs.

PARAMETER

Model	GFJ600	Max size	550 mm
Input	950±50mm	capacity	400-1500KG/小时
width of conveyor	700mm	size	3850*1050*1430
Speed	3-15m/min	Power	4.93kw



SEAFOOD



Fish sticks



Butterfly shrimps



Fish sticks

SNAKE FOOD



breaded cheese



Flour Chocolate Pie



Fried ice cream

POULTRY AND MEAT



Breaded Pork Chops



Snowflake Chicken Chops



Crispy Chicken Chops

PREPARED FOOD



Tempura Mushrooms



Croquettes



Tempura Fish Steaks

PRODUCTION LINE

Professional coating design to add value to your products

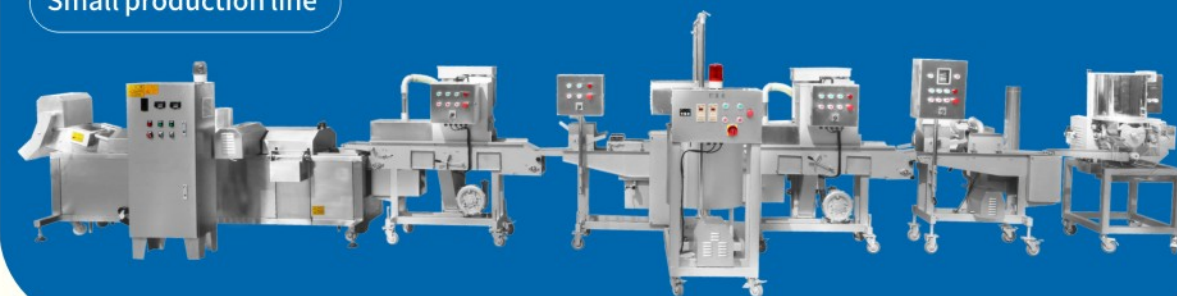
Multi functional coating production line



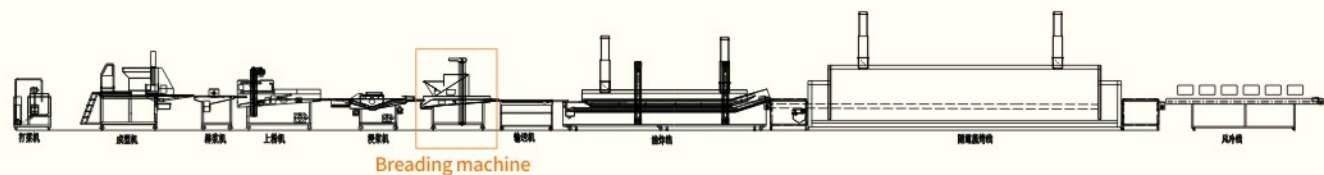
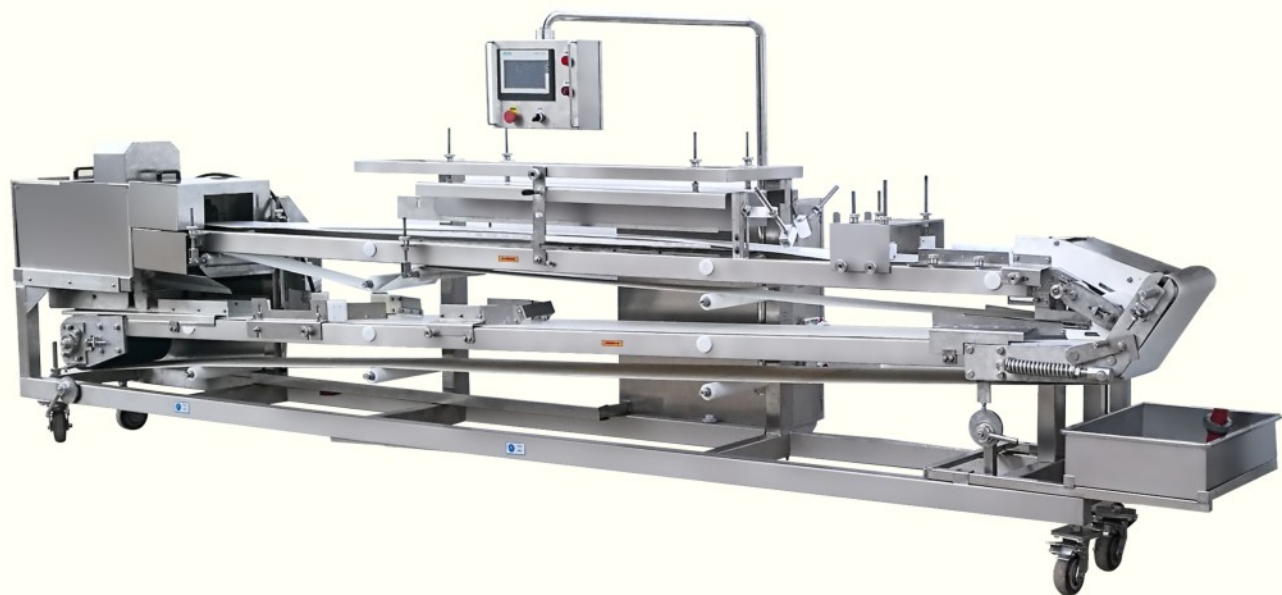
Forming, coating, pre-frying, steaming and baking production line



Small production line



3D Multifunction
Breading machine



PRODUCT
OVERVIEW

It is specially designed for aquatic product processing plants and is mainly used for battering and coating oysters, scallops, and other round and rod-shaped products. It can be combined with conveyor belts and quick-freezing machines to form a production line. The coating is even, tight, regular and has high hygiene standards.

PRODUCT ADVANTAGES

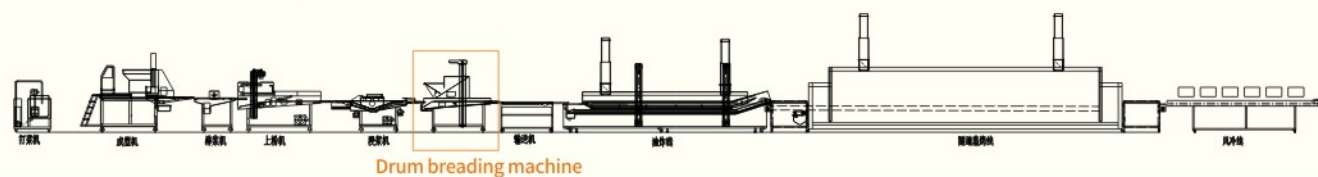
- Realize the continuous production of batteringand auxiliary products, and the recycling of bread crumbs.
- Single-row, double-row, three-row and multi-row production lines can be customized according to customer output.
- Suspended belt wrapping assembly allows each oyster to be fully wrapped.
- The conveyor belt speed can reach up to 15m/min, with high output.
- The conveyor belt, bracket and carder are all removable for easy maintenance and cleaning.
- Using imported modular conveyor belts with long service life.
- Control guide bars can be installed (according to customer requirements).
- The whole machine is easy to operate, easy to maintain, and has low maintenance costs.



PARAMETER

Model	DLS200	Max size	40 mm
Input height	950±50mm	capacity	180-270KG/小时
width of conveyor	200mm	size	6050*1050*1430
speed	3-15m/min	Power	3.75kw

Drum breading machine



Drum breading machine

PRODUCT OVERVIEW

The drum breader machine makes the product more evenly coated with flour, increases the amount of flour applied to the product, produces a 'scaly' shape, and reduces the wet powder rate. Suitable for flouring (breeding) lumpy materials, such as small crispy pork, chicken popcorn, chicken nuggets, fish nuggets, Tangyang series, etc.

PRODUCT ADVANTAGES

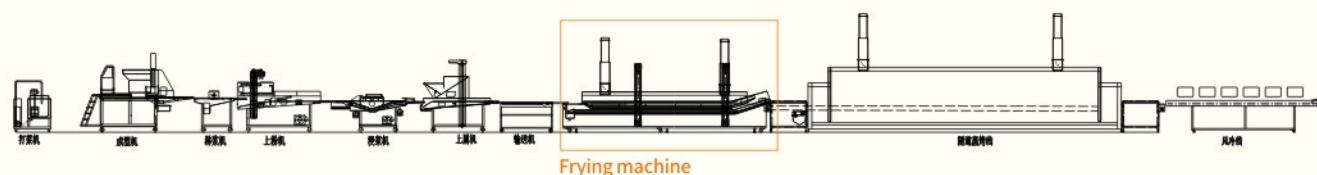
- The conveyor belt at the feeding end adopts a B-type conveyor belt with a powder(flower) coating structure, so that the bottom surface of the cold-coated product comes into contact with the powder(flower) layer at the first time, increasing the powder(flower) coating rate and effectively ensuring a single separation of the product to achieve the best powder(flower) coating effect.
- The flour-coated bottom of the middle section is matched with an independent flour screening assembly, which can effectively screen out excess wet flour and effectively reduce the wet flour rate of daily orders.
- The new structure can also be used to produce snowflake bran coating products such as snowflake strips.
- Using a roller design, for heavy-density surface powder(flower), the pleats and convex and concave areas of the product can be evenly coated with powder(flower).
- Suitable for coating with fine powder(flower) or fine bread sugar, to achieve a perfect hand-coated appearance, reducing labor, dust-free, boneless and bone-in products with rough surface, optimal high coating rate, gold flake-like process effect.
- The unique screening device separates large particles produced during the production process, and the products at the discharge end are perfectly dispersed.
- Independently driven stepless speed change, opening and closing lifting screw makes the cleaning process easier. The main frame plate is 3mm.
- According to the product type, the transmission device can be selected: unit belt, PUF belt, stainless steel B-shaped spiral conveyor belt.
- The tunnel powder(flower)ing & roller powder(flower)ing (multi-roller) all-in-one machine can also be customized. Controllable powder(flower) application rate and appearance, base powder(flower) thickness, roller angle and roller speed can be adjusted.
- The powder(flower) coating process of the equipment is reasonably matched and the transmission is smoother.



PARAMETER

Model	GTJ600/400	size	4250*1900*2300mm
Input height	1000±50mm	power	3.5kw
Output height	1040±50mm	Drum speed	Adjustable

BKM Frying machine



PRODUCT OVERVIEW

BKM series frying lines are based on the superior technologies of each brand. Combined with the process requirements of domestic and foreign customers, it has excellent product characteristics and process flexibility to ensure maximum output and operating economy, as well as food safety and operational safety.

PRODUCT ADVANTAGES

heating method:

The BKM series frying line can customize electric heating methods, thermal oil heating methods, and independent automatic humidity control hot zones according to customer requirements to facilitate the rational use of energy in the customer's factory; thereby achieving low energy consumption and reduced energy input, providing your favorite sauce, Breaded, crumb-coated or tempura-coated products provide better taste, texture and appearance.

Steel structure:

The smallest oil-containing design structure reduces oil level and reduces oil-containing by up to 40%. Less oil heating means less oil filtration, reducing the production of free fatty acids, the largest heat exchange area, and low waste oil production. Extend the life of frying oil.

frame transfer structure

Four-stage independent drive and independent speed control are suitable for various frying process requirements. Submersible conveyor belt + PTFE shaping belt + upper and lower B-type mesh belts in the frying area + discharging and flipping oil return structure conveyor mesh belt.

Scraping system:

The bottom of the pot body adopts a special scraping structure. The sealed built-in sediment pot design effectively prevents the oil residue from flowing back during the scraping process. While reducing the oil capacity and preventing heat loss, the reasonable discharge elevation angle is always consistent with the scraping belt. Close operation, the scraper belt continuously removes sediment, and the screen plate filters grease during the frying process, keeping grease clean and reducing external filters load.

Security:

The interior of the hood is loaded with dual induction devices for high temperature and smoke fire extinguishing. 13 sets of carbon dioxide spray devices are evenly distributed throughout the hood and smoke exhaust ducts to extinguish fires immediately. When the fire extinguishing system is working, it automatically cuts off the power supply to the frying equipment and Accompanied by sound and light alarm.

Overall design description

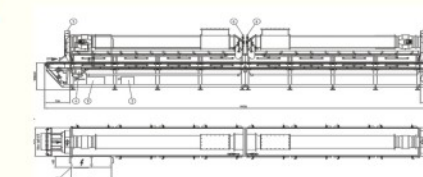
1. Equipment model: BKM-7800×600, 10800×600.
2. Fried products: batter-coated products.
3. Heating method: electric heating.
4. Rated power of electric heating tube: 132-180 kilowatts.
5. Frying temperature: 170-180°C.
6. Temperature control range: ambient temperature -300°C (can be set according to user needs).
7. Frying time: 30-60 seconds.
8. Frying time control range: 30 seconds-150 seconds, the frying time is adjustable with frequency conversion.
9. Equipment dimensions (length × width × height): 7800 (10800) × 1800 × 2000mm.
10. Mesh belt width: 600mm.



Tempura frying machine



Tunnel steaming and baking line



PARAMETER

Model	12500mm	Size	13820*1900*2300mm
Input	800±50mm	Width of conveyor	600/1000
Output	800±50mm	Speed	Adjustable

PRODUCT OVERVIEW

It is specially designed for factories such as poultry, aquatic products, fruits and vegetables, etc. It is mainly used for further ripening of various types of molded, coated and pre-fried products, so as to reduce the ripening costs of end customers and make the products more convenient and faster to eat.

PRODUCT ADVANTAGES

- Steaming quality: To ensure consistent heat transfer to all products, combined horizontal and vertical airflow is used. The logic of multi-zone steaming using vertical airflow at the right point in the steaming process can improve overall product color and achieve faster ripening. A more consistent product core temperature (variation of only $\pm 2^{\circ}\text{C}$ across the entire conveyor belt) is achieved.
- The right combination of steaming and grilling parameters for each application will provide your product with perfect color, crispness, surface quality, texture and juiciness without affecting product yield.
- Consistent heat transfer, hot air and super hot steam.
- Consistent product core temperature, steaming and baking temperature up to 280°C .
- Full process control, each zone has independent steaming and baking conditions.
- Hygienic design: The upgraded internal structure design improves cleaning capabilities.

PARAMETER

Model	2500*600mm	Output height	860±50mm
Input height	850±50mm	Power	36kw

BKL-2500×600B纯油纵刮连续油炸线参数说明

OVERALL DESIGN DESCRIPTION

- 1、Model: BKL-2500×600B。
- 2、Frying product: Tempura
- 3、Heating : electric。
- 4、Power: 36Kw
- 5、Size:2500×1250×1200mm。
- 6、Scraper width: 600mm。
- 7、Oil tank form: Inverted L-shaped pot structure, full scraper scraping structure design.





Meat slicer



Meat cutting machine

PARAMETER

Model	Single/double	Cutting thickness	3-50mm
Input conveyor	1050±50mm	speed	60-120pcs/min
Width of conveyor	140mm	size	1790*1150*1430
Speed	3-15m/min	Power	1.9kw

PRODUCT OVERVIEW

Specially designed for poultry slaughtering, slaughtering and aquatic product processing plants. Mainly used for the production of chicken breasts, duck breasts, giant squid, boneless fish pieces: pork ribs, chicken steaks, shredded squid, fish steaks, etc. This slicer has two rows of feed; it cuts neatly, has less waste, has a wide range of uses and has high hygiene standards.

PRODUCT ADVANTAGES

- Accurate cutting thickness, up to 2mm can be cut, and multiple layers can be sliced at the same time, with high efficiency, up to 11 layers.
- Adjust the thickness of the cutting product by replacing the knife holder assembly, and equipped with a special cutting knife for love chicken steaks.
- The number of blades can be selected from 1 to 10 and can be disassembled at will.
- Optimum production rate, the belt is oil-proof and anti-slip.
- Can be used in combination with a strip cutting machine to cut consistent strip products.
- Can be connected with intelligent cutting equipment to produce products of the same weight.
- High efficiency, reducing the quantity and labor cost of manual slitting.
- Simple operation reduces the skill requirements for users.
- Optimize structural design and reduce manual labor intensity.
- No tools are required for daily cleaning and hygiene, and maintenance is very convenient and simple.



PARAMETER

Model	300、500	Cutting thickness	3-50mm
Input height	1050±50mm	Max cutting thickness	260、420 mm
width of conveyor	300、500mm	size	1790*950*1430mm
speed	3-18m/min	Power	1.75kw

PRODUCT OVERVIEW

It is specially designed for poultry slaughtering, slaughtering, aquatic products and processing plants. It is mainly used for slicing beef and mutton steaks, chicken breasts, duck breasts, giant squid, and boneless fish pieces. Used with a slicer, it can cut boneless chicken tenders, snowflake steaks, other meat strips or meat particles.

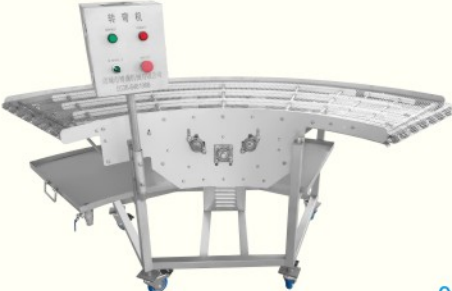
PRODUCT ADVANTAGES

- Precise cutting width, the narrowest is 5mm, multiple layers of meat can be cut at the same time, and the cutting efficiency is high.
- The size of the knife set can be customized according to customers, and the width of the cutting product can be adjusted by simply replacing the knife holder or spacer.
- Suspended knife unit carder effectively prevents meat sticks from sticking to the knife.
- Various frequency control, the conveyor mesh belt, knife holder, and carder can all be disassembled for easy maintenance and cleaning.
- Optimizing the structure of accessories and using imported modular conveyor belts, the operating costs are low and the equipment is durable.
- Structurally designed spray system makes the cut meat section smoother.
- High throughput and speed reduce the cost of products sold.
- Use durable materials and accessories to meet long-term maintenance-free operation.
- The whole machine is easy to operate, has a clean and sanitary design, is easy to maintain, and has low maintenance costs.



AUXILIARY DEVICES



	
Automatic Placing Equipment	Air Cooling Machine
	
Dust collector	Batter feeder
	
Ice coating machine	90° conveyor
	
Multi cutting machine	Tenderizer

AUXILIARY DEVICES



	
Cutting machine	Conveyor
	
elevator	De-icing machine
	
Flattening machine	De-oil machine
	
Crumbs feeder	fish filleting machine