

All the pictures shown are subject to the true machinery.

Hiwell[®] Professional food processing system



Forming and Coating Food

Endless Creative Surprise For You...



HIWELL MACHINERY

Adds: No. 14, Shunyi Street, Jiyang District, Jinan,
Shandong province, China PC 251411

Tel: 0086-531-84277277 13905315168

Fax: 0086-531-88698166

Web: en.hiwell.cc

E-mail: info@hiwell.cc

HIWELL MACHINERY

FORMING & COATING

SLICER & INTELLIGENT PORTION CUTTER

Edition 2024-2

Company Profile

Hiwell Machinery (Shandong) Co., Ltd is a very professional manufacturer of forming and coating processing machinery in the application of fast food processing. For decades we have been focusing on the development of the meat, seafood, plant-based, cheese and vegetable fast food and developing the former, batter, preduster and breader machines and related plants, successfully found a perfect solution of many kinds of production line for our customers.

Hiwell automatic multi former, batter, preduster, breader, meat tender, and batter feeder machines are awarded the authorization of the CE, approved by Germany TÜV

Hiwell enormous technological potential keeps the equipment at the highest level in the world. Today we count several reputed firms in Europe, America, Southeast Asia, Middle East, Australia etc., all over of China as our customers.

Hiwell has a complete quality control system, advanced design philosophy, strict management of manufacture process. Thanks to this, it is possible to keep running the processing plant stably and reliably

Hiwell Equipments are popular with cost-effective method. The price is only 1/4-1/5 of that same quality machine abroad



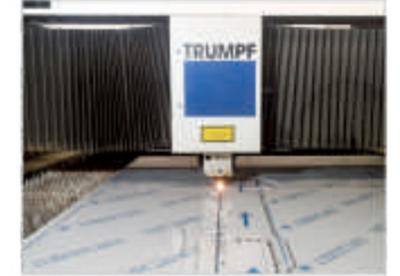
CE



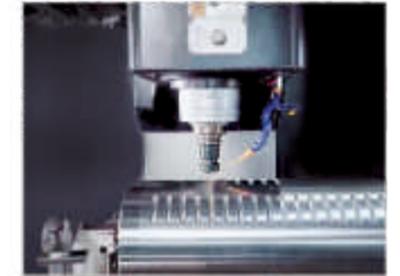
The national industry standard of China drafted by Hiwell



Hiwell's meticulous design offers the customer with a wonderful production solution from a single machine to a complete production line.



The updated techniques and experienced manufacturing process are the necessary for running of the equipment constantly.



Excellent processing technology ensures product stability.



The scientific management and modern method of inspection greatly enhances the efficiency of production.



Well running logistics make the delivery quick, convenient and safe to the customers.



Revolutionary & Digital Automatic Forming & Coating Processing Line

The processing line provides solutions for processing meat, poultry, seafood, vegetable, cheese, plant-based and pet food. It can automatically fulfill the processes of forming, predusting, battering, breading etc., and connect with fryer, cooker, instant freezer and packaging machines to form a fully automatic cooked food production line, producing high value-added products that meet market demand.

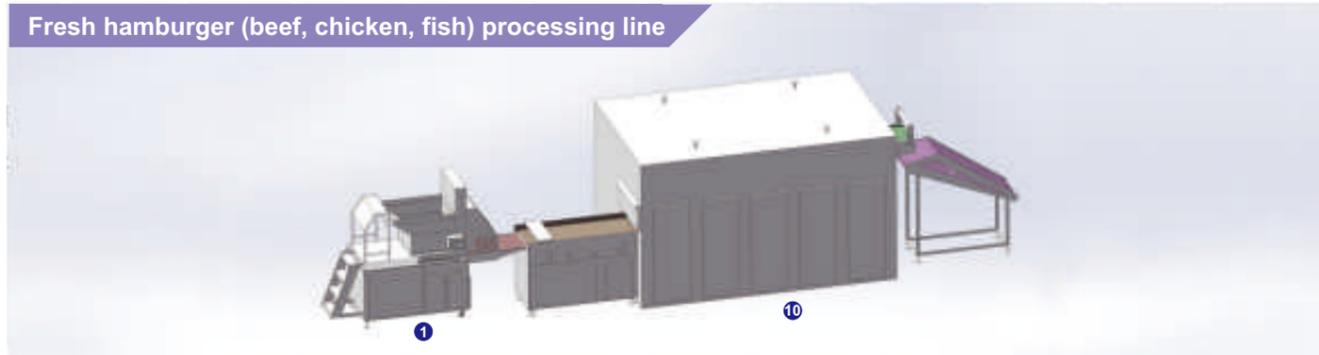
The use of digital equipment in unmanned factories can achieve refined workshop management, product traceability, production cost control, and transparent management of operation and maintenance.



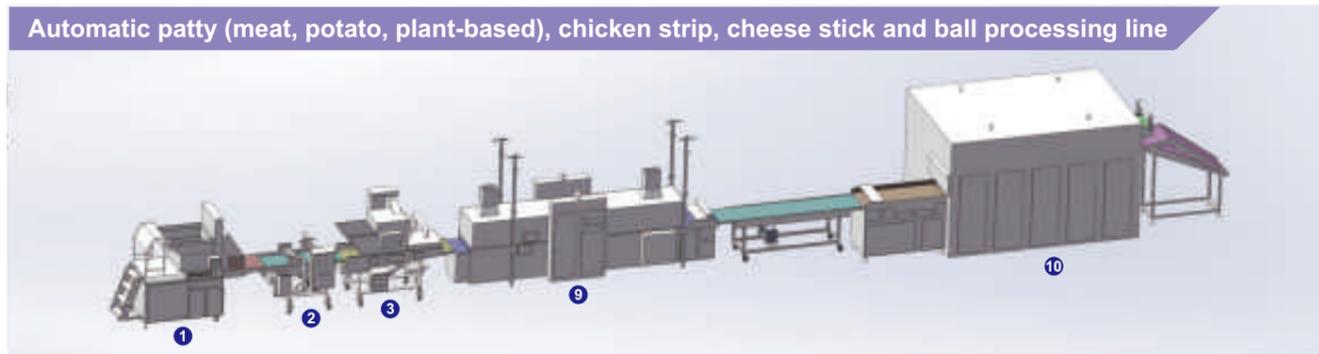
Different application of the coating machinery can produce foodstuff with different appearance, different taste and different flavor, so that it makes a realization of juicy and high added value fast food, which is very popular in the market.



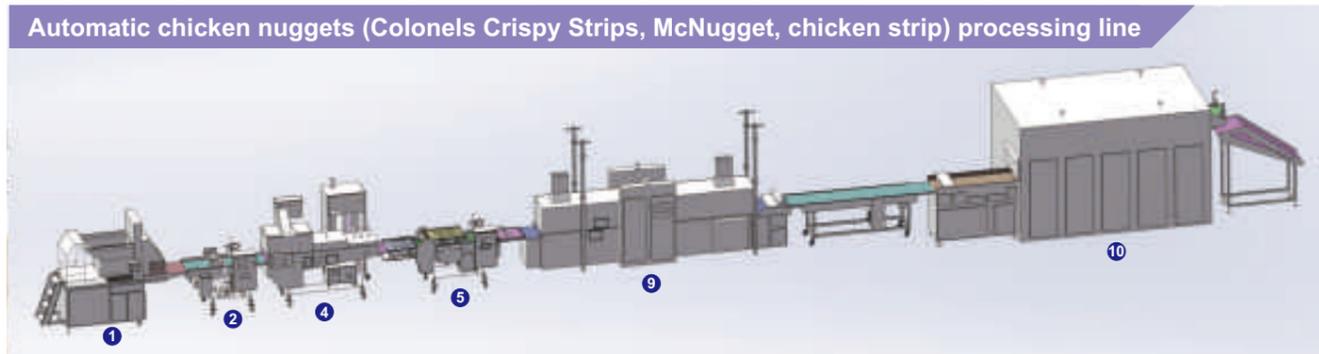
Fresh hamburger (beef, chicken, fish) processing line



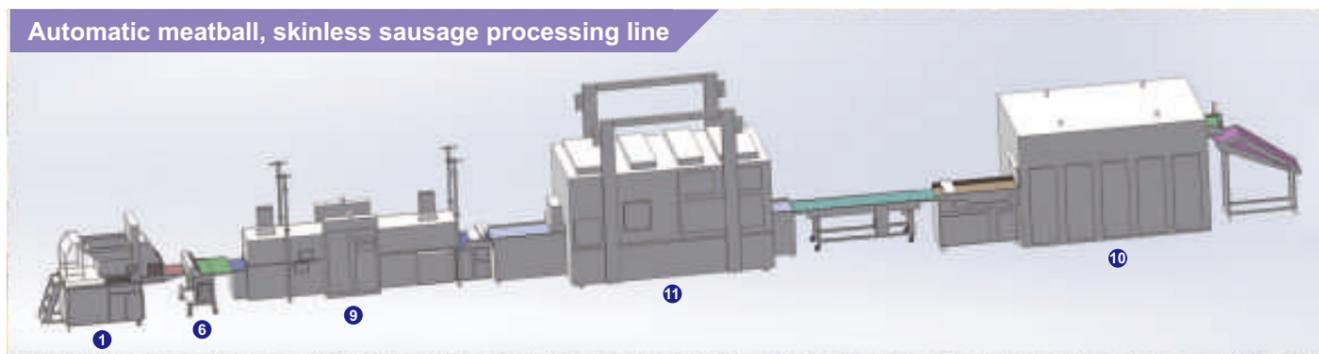
Automatic patty (meat, potato, plant-based), chicken strip, cheese stick and ball processing line



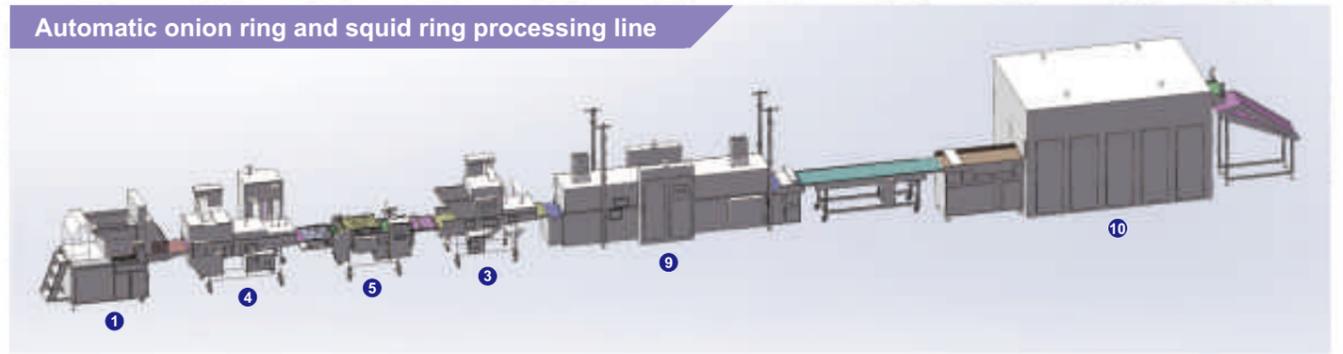
Automatic chicken nuggets (Colonels Crispy Strips, McNugget, chicken strip) processing line



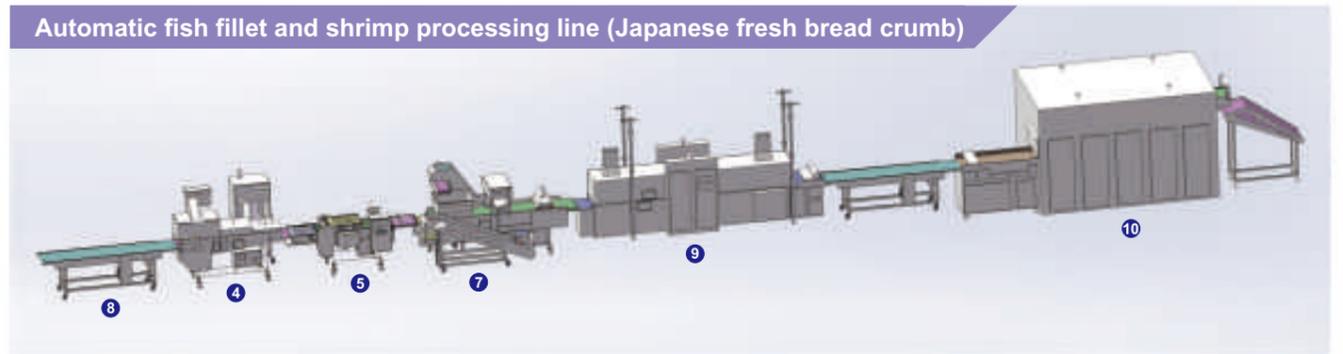
Automatic meatball, skinless sausage processing line



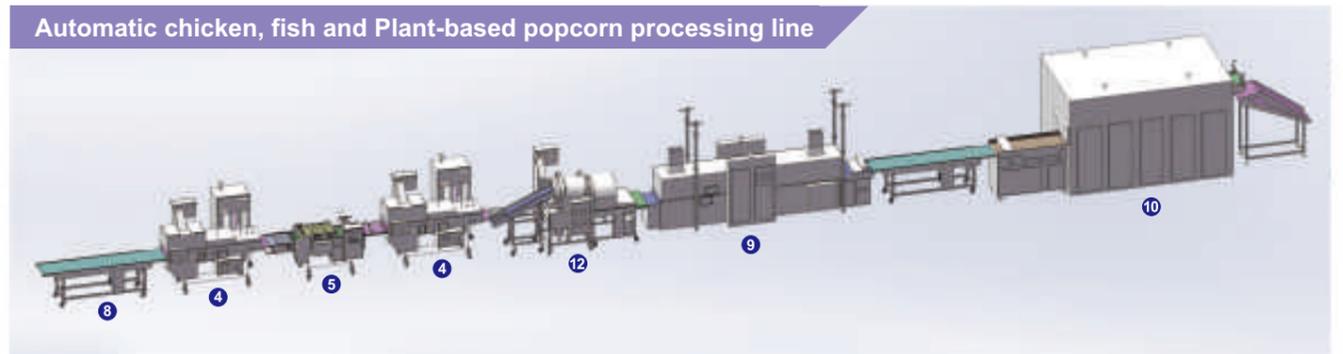
Automatic onion ring and squid ring processing line



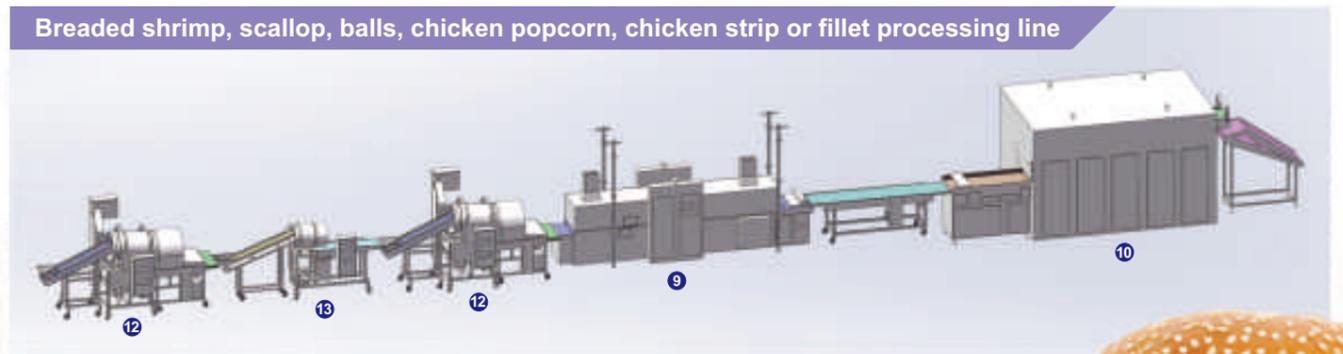
Automatic fish fillet and shrimp processing line (Japanese fresh bread crumb)



Automatic chicken, fish and Plant-based popcorn processing line



Breaded shrimp, scallop, balls, chicken popcorn, chicken strip or fillet processing line



- 1 Former
- 2 Wet Batter
- 3 Bread Crumber
- 4 Preduster
- 5 TempuDipper
- 6 Ball rolling machine
- 7 Japanese Fresh Breader
- 8 Transport Conveyor
- 9 Fryer
- 10 IQF
- 11 Cooker
- 12 Drum breader
- 13 Drum batter





Drum Former

- Low-pressure
- Thick vertical fibers
- Zero water consumption
- High yield

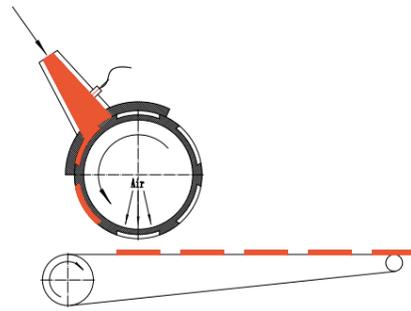




Automatic Drum Forming Production Line

- Low-pressure and perfect forming.
- Air release knock-out, no water needed, avoiding pollution of products and water waste.
Available for steak, and cubes these thin and small products as well.
- High yield: 2~5t/h, brings more profit.
- Almost zero material leakage, no stain.
- Automatic identifying the mould parameter, easy to adjust.
- Very low maintenance cost, easy to operate.





Drum Former

The raw meat is filled into the cavity of the spongy metal mould through the vacuum filler, to obtain the required shape and weight, then the compressed air releases the products and drops onto the belt. Fit for meat, poultry, seafood, plant based, vegetable and mixed materials.



Vacuum Filler

The raw material is conveyed into the cavity by a double-screw pump at low pressure without damage, and then evenly covered in the mould. The constant filling pressure is controlled by the pressure sensor to ensure the uniformity of product quality and shape.

[Technical parameter]

Model	AMP600	ZGJ90
Name	Drum former	Vacuum filler
Power	8.1kW	15.2kW
Production capacity	2~5 T/h	6 T/h(-2°C)
Belt width	600mm	Hopper volume 240L
Overall dimension	1693×1962×1783mm	2435×1480×2334mm



[Technical parameter]

Name	Cleaner
Power	5.7kW
Overall dimension	1852x1055x1638mm

Mould Washing Machine

Meat juice or starch is retained in the spongy micropores of the mould during the filling process. The mould cannot work properly if it is not cleaned in time. The cleaner will automatically finish the process of washing, alkali washing, acid neutralization, clean water washing, and air drying to ensure the normal use of mould.



Mould Carriage

The special moving tools for loading and unloading the mould from drum former and cleaner.



Mould Storage

Mould storage to avoid mould collision.

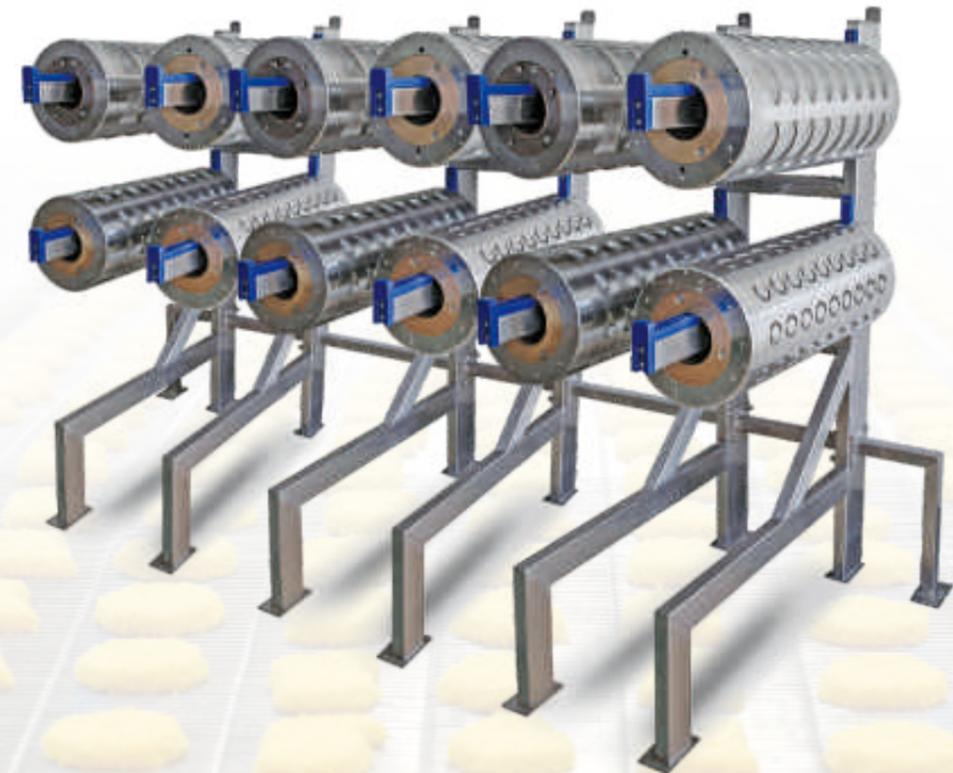




Plate Former

**Flexible and fast
product replacement**



120 Strokes/min

Automatic Multi Forming Machine AMF600Pro

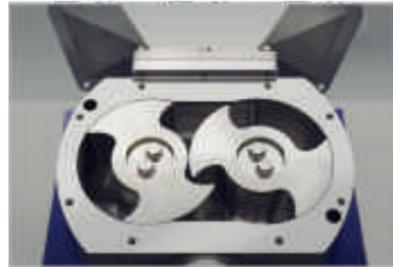
The plate movement, screw feeding, filling, and knock-out parts are all driven by servo motors.



Optional design, new operation interface, multi-language display, convenient data adjustment, automatic saving, fault diagnosis indication. Ether CAT bus mastering, fast speed data communication.



The hopper can be tilted, easy for cleaning.



Servo lobe pump feeding method reduces the damage of raw materials and maximizes the structure of raw materials.



Optimization design of plate movement reduces ineffective motion performance and improves motor efficiency.



Metal plate used, perfect forming, no burrs, minimal material leakage, and cost saving. The knock-out part is controlled by a servo motor, accurate, reliable, and efficient.



Machine automatically reads data from chip on the plate, easy to operate.



High degree of automation, user-friendly operation and adjustment, Can be used in MES system for digitalized management. Made of stainless steel and non-metallic materials, in compliance with HACCP requirements.

[Technical parameter]

Model	AMF600 Pro
Belt width	600mm
Power	34.3kW
Strokes	15~120 strokes/min
Thickness of product	5~40mm (metal plate for thickness <= 12mm)
Overall dimension	3876×1144×2076mm



Drum former 06
Plate former 14-29
Extrusion former 32
Coating 42
Other 60
Mini line 64

100 Strokes/min Automatic Multi Forming Machine AMF600-V



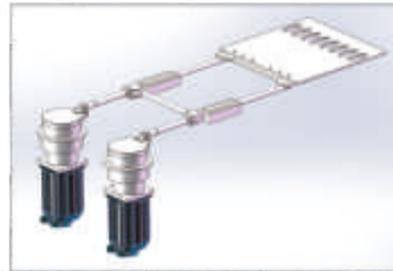
Servo Feeding System

The application of servo control system on feeding screw effectively avoid extrusion damage of raw materials and highly reliable.



Servo Plate Driving System

High repeat positioning accuracy, make sure of reliable working in 100 strokes / min, Less quick-wear parts, low maintenance cost.



Entire Basis Platform

Made by whole stainless steel plate and high precision, Parts installed with high position accuracy, make sure the plate driving system operate stably with fast speed.



Hydraulic Rapid Filling System

Adopting imported fast speed hydraulic system and high precision filling cavity, meet the requirement of fast speed plate filling without material leaking, make sure the stable working with fast speed.



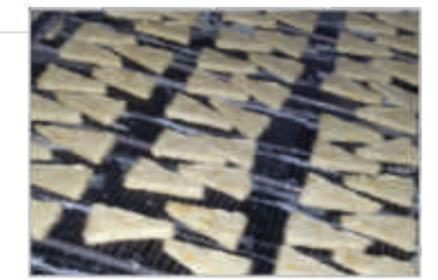
Touch Screen Control

Optimal design, New operation interface, multi language input, convenient data adjustment, automatic saving, fault diagnosis indication, EtherCAT bus mastering, fast speed data communication.



Application of Steel Plate

Excellent abrasion performance and filling effect, lowest material leaking, long service time.



Convenience of Production

Fuzzy design is adopted in the software, and the forming speed matches automatically with the output speed of the conveyor belt. Formula selection ensures the consistency of batches.

[Technical parameter]

Model	AMF600- V
Belt width	600mm
Power	28.12kW
Strokes	50~100 strokes/min
Thickness of product	6~40mm
Overall dimension	3170×1176×2430mm



60 Strokes/min

Automatic Multi Forming Machine AMF600-IV/AMF400-II



Screw Feeding Part

Reduce cutting of raw materials to ensure the integrity of meat fibers.



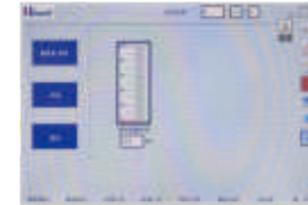
Filling Part

The metal filling block with hydraulic reciprocating motion can achieve a filling pressure of up to 12KPa, ensuring the fullness of the product.



Electrical Part

Using original Germany SIEMENS PLC processor and automatic fault alarm system.



Touch Screen Control

Multi language operating system, convenient data adjustment, and autosave.



Knock-out System

Using Festo pneumatic components, the interlayer can be filled with water or compressed air to ensure the integrity of the product.



Forming Plate

Made in Germany, non-metallic material, wear-resistant.



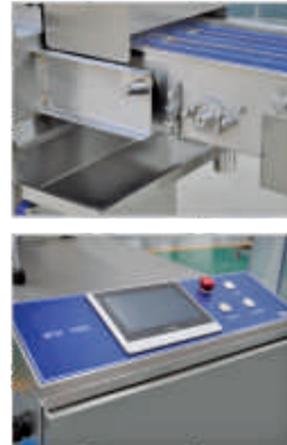
Hydraulic System

The mold plate movement, screw conveying, and filling parts are all equipped with hydraulic systems, using Vickers made in the United States.

Automatic multi forming machine AMF600-IV, AMF400-II can automatically perform various procedures such as meat filling, forming, and outputting, and combine a fully automatic prepared food line when connecting with the batter, preduster, fryer, cooker, instant freezer, and packaging machine.

[Technical parameter]

Model	AMF600- IV	AMF400- II
Belt width	600mm	400mm
Power	15.12kW	11.12kW
Strokes	30~60 strokes/min	15~60 strokes/min
Thickness of product	6~40mm	6~25mm
Overall dimension	3170×1176×2430mm	2828×830×2136mm



60 Strokes/min

Automatic Multi Forming Machine AMF260-II

- AMF260 automatic multi forming machine has same perfect forming performance with AMF600 which combining humanized design concept to realize flexibility, stability and efficiency.
- The cost effective feature is especially suitable for medium and small factories. It is also a perfect choice for medium-scale testing in large factories. AMF260 can provide accurate parameter reference for mass production.
- Germany SIEMENS PLC control system can guarantee stable weight control and less downtime.
- Precise hydraulic control system ensures the accuracy of each filling and weight control.
- Screw feeding system can give accurate step feeding, avoid extrusion damage of raw material and maintain the taste of the product.
- The precise mould control system and high-speed hydraulic drive ensure high output and uniform product weight. Multi moulds are available with easy changes.
- Stainless steel made and food grade non-metal material, safe and reliable, HACCP standard.

[Technical parameter]

Model	AMF260- II
Belt width	260mm
Power	5.56kW
Strokes	30~60 strokes/min
Thickness of product	6~25mm
Overall dimension	2513×709×1950mm

Innovative Plant-Based Food Forming Technology

Solved the problem of difficult formation and deformation of plant-based products with our unique plant-based forming technology and ensure that plant-based products completely conform to the fiber and chewy texture of meat, so as to realize the replacement of chicken, pork and beef.

Plant-based alternative protein is a new technology and new raw material.

The processing of plant-based raw material with less water, energy-saving and low-carbon.

To lead a green and healthy lifestyle with the R&D of innovative plant-based food, and achieve the goal of "carbon peak".

Perfect processing of plant-based beef patties, pork steaks, and chicken nuggets.



Remark: To meet the needs of the production, parts, pallet, special cleaning cart, products with filling can be customized.

In addition, the machine can produce high quality diversified PET food.

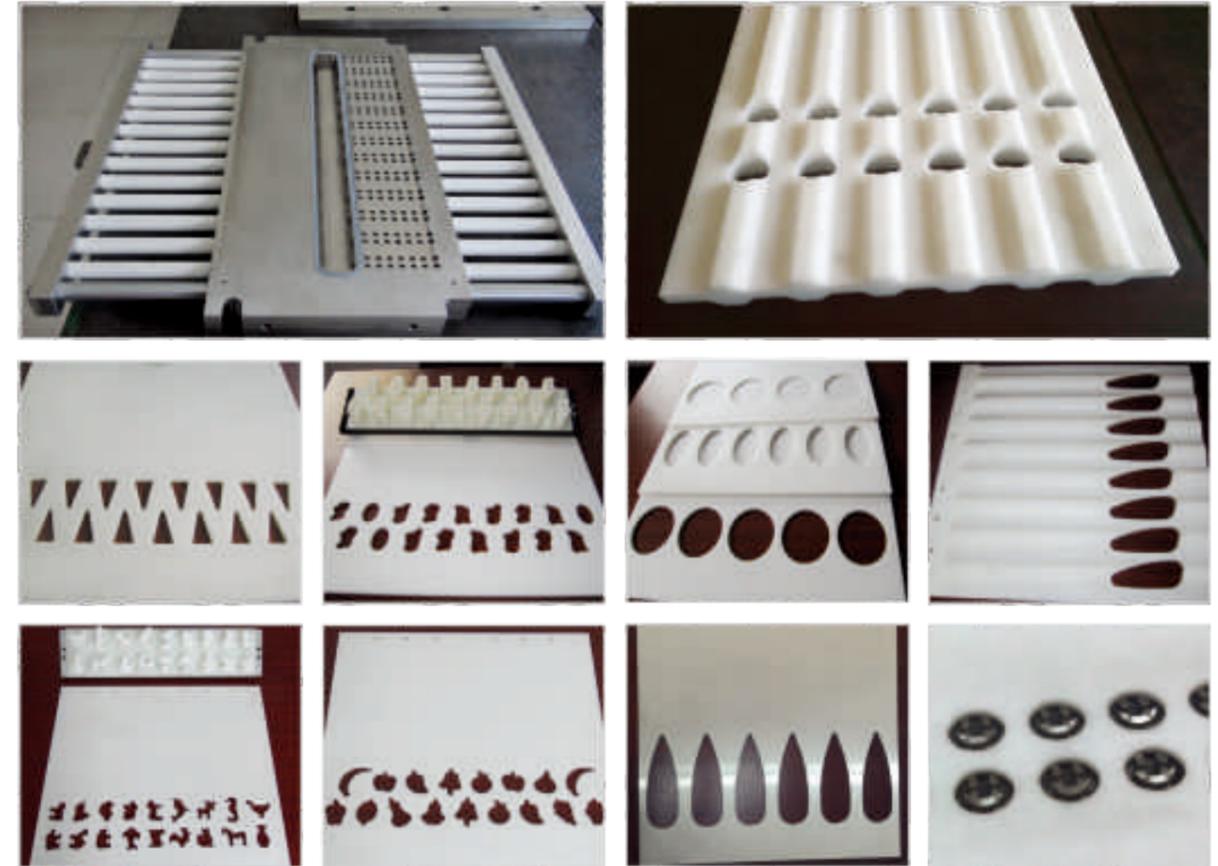


Forming products with endless innovation

Special creative products with square, round, and heart-shaped products, with higher returns. Hiwell can design 2D and 3D products.

Forming plates

- High quality imported nonmetal material guarantee a long service life. You can also choose alloy material.
- Accurate CAD simulation design.
- Advanced manufacturing equipment can ensure gap between metal spacer and forming plate, minimize the material leakage during forming processing.



Knockout units

The knockout units can ensure quick removal of the formed products from the plates orderly. Water or air knockout units can be optionally designed, making the knocking-off and cleaning both easy.



Mould calculation

Through the way of Android phone software and PC software, it can calculate the product weight (or confirm the product thickness and overall dimension through the product weight) and is convenient for developing new product.





Interleaver

Interleaver machine is matched with automatic forming machine, a layer of paper is placed at the bottom of the product after interleaver to avoid adhesion between the meat patties caused by incomplete cold chain and inconvenient operations of patties on site.

- Accurately place paper under the products by sensor.
- Modular design, suitable for products of various specifications.
- HMI operation, paper length is easily adjustable, ranging from 90mm to 300mm.
- Convenient to change the paper roll by the operation of air shaft.
- Suitable for simultaneous interleaving of multiple lane products (max 5 lanes).
- Speed: 80 times/min (max).
- Adopting 304 stainless steel and non-metal material, HACCP.

[Technical parameter]

Model	SZJ600
Belt speed	3~18m/min adjustable
Input height	1050±50mm
Output height	1050±50mm
Paper roll size (inner diameter-outer diameter)	Φ75-Φ270mm
Power	2.45kW
Overall dimension	3160×1570×1770mm



Automatic Shuttle Transfer System

Servo shuttle transfer system utilizes servo-driven shuttle transfer system to automatically change conveyor direction by 90° and also can convey from one line to multiple lines, which maximize productivity and ensure exact product placement.

- Servo-driven shuttle construction can ensure consistent and precise product placement.
- Can be synchronized with the AMF400, AMF600, AMF1000 or other conveyors.
- Touch screen operating system.
- Shuttle distance and portion size can be adjustable.
- The whole machine is made of stainless steel and nonmetal material, meet the HACCP standard.

Model	ZWCJ400	ZWCJ600	ZWCJ1000
Belt speed	3~15m/min adjustable		
Input height	1050±50mm		
Output height	968±50mm		
Power	1.5kW		
Belt width	400mm	600mm	1000mm
Dimension(mm)	3800×1060×1400	3800×1260×1400	3800×1660×1400



Automatic Tray Loading Production Line

Automatic tray loading production Line can automatically convey the product from the former or conveyor dropping to the tray on another conveyor in 90 degree, with accurate location and high efficiency.



The extension of the forming machine series meatball with primer meat texture like fiber



Meat Ball Rolling Machine

Meat ball rolling machine makes use of the relative motion of the rollers to roll the cylindrical products from the forming machine and make perfect ball products. The formed globular products have the good appearance with great meat grain taste. It can match the forming machine well to make a whole ball rolling equipment for all kinds of meatball and vegetable ball foods.

Model	CWJ400 - II	CWJ600 - II
Belt speed	3~15m/min adjustable	
Input height	1025mm	
Output height	750~800mm	
The diameter of the ball	φ28~50mm	
Power	0.25kW	
Belt width	400mm	600mm
Overall dimension	1040×820×1200mm	1040×1020×1200mm



Supporting Machine

Paper feed system

- Paper feed system with forming operations can be changed from "stack & count" to IQF production for use with flat belt.
- Paper hopper, vacuum bar and vacuum cup are easily removed to change sizes.
- Servo control system, accurate and reliable.
- Independent interleaf switch
- Five standard paper size at most.
- The whole machine is made of stainless steel which meet HACCP standard.

Model	DZJ400 - I	DZJ600 - I
Belt speed	3~15m/min adjustable	
Input height	1050mm	
Power	0.97kW	
Belt width	400mm	600mm
Overall dimension	1220×720×1550mm	1220×920×1550mm



Cuber-Perforator

Cuber-Perforator do meat cutting by two sets of multi taper tooth knife, to penetrate the meat surface with regular cubes and meat fiber. It will prevent product from contraction of meat by frying or roasting and shorten the frying time, speeds freezing. It can be applicable to tenderize for patties and other products.

- Available on former to produce beef patties.
- Penetration depth adjustable, knife penetration adjustment is uniform.
- Available on patties temperature with -4 °C ~10 °C, portions less than 20mm thick.
- Removable upper and lower knife stripper assemblies.
- Using reliable safety protection device; Water proof grade reach to IP55.
- Using SIEMENS and other imported parts, reliable and safe.
- Applying 304 stainless steel with food standard, totally meet the HACCP requirement.
- Cubing knife: sharp, thin, spaced for knitting and cubing.

Model	YHJ600
Belt speed	3~15m/min adjustable
Belt width	400mm, 600mm
Speed adjustable range	59-119r/min
Space between cutter axes	-5-30mm adjustable
Power	1.1kW
Overall dimension	1700×640×1304mm



Patty Sorting Machine

Patty sorting machine is a collating conveyor designed to transfer patties and strips products from a disoriented state to a single layer that feeds a predetermined number of lanes and rows.

- Product is being sorted when being conveyed under special transport, which can save labor cost.
- All products are built to last with stainless steel construction, which is in conformity with the standard of HACCP.
- Apply the SIEMENS electric parts, safe and reliable.

Model	WSJ400-II	WSJ600-II
Belt speed	3~15m/min adjustable	
Power	0.4kW	
Belt width	400mm	600mm
Overall dimension	1470×520×1400mm	1470×720×1400mm





Combined Contact Cooker

Combined contact cooker has two layers parallel non-stick belts providing contact cooking on both sides simultaneously. The food is fully cooked and wonderfully browned. It has a wide application for formed, whole muscle, marinated, boneless or bone-in products. It can also be used for various pasta products, such as bake bread, shortbread, etc.



Features:

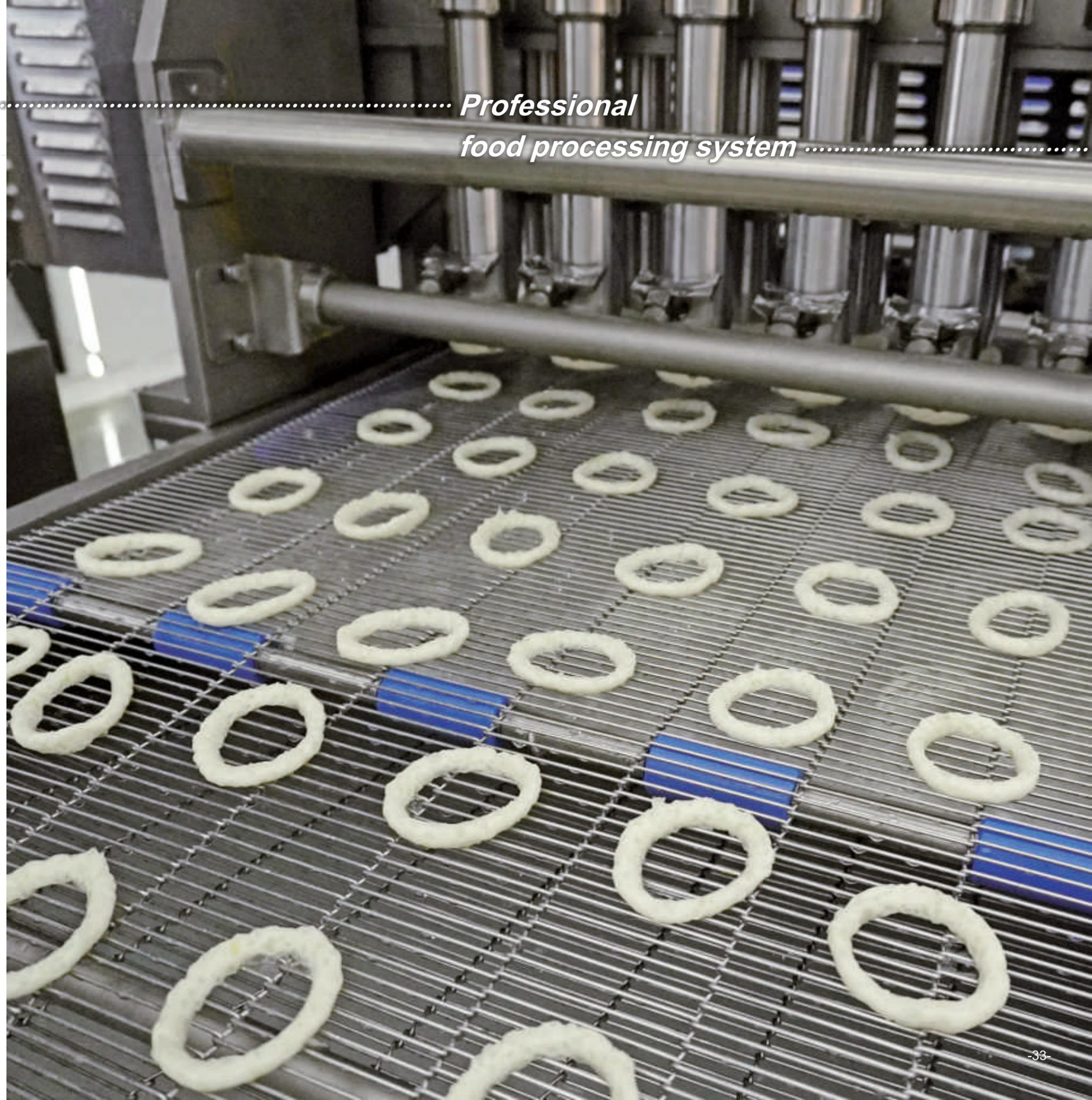
- Non-stick belt, multi choice for sticky and marinated product.
- Space between the upper and lower conveyor belts can be adjusted quickly, applicable for various products with different thicknesses.
- Baking temperature can reach 260°C, independent temperature control area, suitable for single-sided or double-sided baking.
- Effective cooking length, 1.8m, 2.7m, 3.6m, and 4.5m optional.
- With scraper and high-pressure on-line continuous cleaning device, keeping the conveyor belt clean at all times and maintain product integrity.
- With operator friendly touch panel, convenient to adjust speed, temperature and heating time.
- Disassemble design, easy to clean.
- 304 Stainless steel made and food grade non-metal material, in conformity with the standard of HACCP.

Advantages:

- The food can be cooked without adding fat. This way can reduce product's fat content, more suitable for healthy diet culture.
- Contact cooking can help food being pre-injected or richly coated and covered by sticky marinated. The moisture and juice are firmly locked inside the product to ensure that the product has a juicy taste and a special grilled aroma.
- No belt marks on products.

[Technical parameter]

Model	SMJ600-1.8	SMJ600-2.7	SMJ600-3.6	SMJ600-4.5
Power	63.4kW	93.4kW	123.4kW	154.9kW
Belt width	650mm	650mm	650mm	650mm
Belt speed	0.5~10m/min	0.5~10m/min	0.5~10m/min	0.5~10m/min
Upper belt length	7550mm	8150mm	9950mm	11750mm
Lower belt length	8750mm	9850mm	11650mm	13450mm
Input height	1050±50mm	1050±50mm	1050±50mm	1050±50mm
Output height	1050±50mm	1050±50mm	1050±50mm	1050±50mm
Effective cooking width	560mm	560mm	560mm	560mm
Effective cooking length	1800mm	2700mm	3600mm	4500mm
Effective cooking height	0~50mm adjustable	0~50mm adjustable	0~50mm adjustable	0~50mm adjustable
Overall dimension(mm)	3810×1570×2150	4380×1570×2150	5280×1570×2150	6200×1570×2150



Extrusion Former

- Low-pressure**
- Thick vertical fibers**
- High yield**



3D Extrusion Forming Machine

The raw material is conveyed to the vertical extrusion forming machine without damage through twin screw vacuum filling machine, and then formed into the required 3D shapes through the forming mold, such as onion ring, shrimps, chicken drumsticks and other different shapes.

- High forming efficiency and maximizing the graininess of raw material.
- Perfect 3D shape.
- Product parameters saved in the chip, easy and fast to adjust the product.
- Intelligent equipment adjustment. when row spacing is determined, the belt speed will automatically adjust according to the forming speed.
- The whole machine is made of stainless steel and FDA-compliant non-metallic materials.



[Technical parameter]

Model	3D-EXT600	3D-EXT1000
Belt speed	4~20m/min adjustable	
Strokes	150 strokes/min	
Mold numbers	13 (6/7 double row)	
Power	2.99kW	
Belt width	600mm	1000mm
Overall dimension	2090×1453×1775mm	2090x2053x1775mm



Horizontal Extrusion Forming Machine

The raw material is conveyed to the vertical extrusion forming machine without damage through the screw vacuum filling machine, and then formed into the required shapes through the forming mold, such as cylindrical, square, star, heart and other special-shaped long and short products. Especially suitable for the production of pet snacks and cheese.

- High forming efficiency and maximizing the graininess of raw material.
- Flexible production between 6-16 channels.
- Adopting servo drive system, efficient and precise.
- Product parameters saved in the chip, easy and fast to adjust the product.
- The whole machine is made of stainless steel and FDA-compliant non-metallic materials.
- Quickly and conveniently replace molds without using tools.
- Touch screen operation, automatic fault alarm.



[Technical parameter]

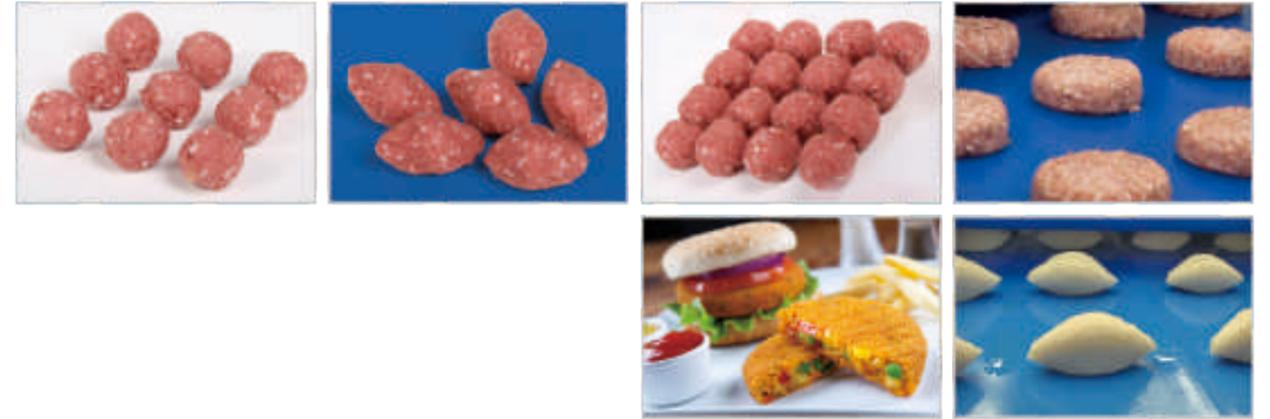
Model	H-EXT600	H-EXT1000
Belt speed	4~20m/min adjustable	
Strokes	200 strokes/min	
Output height	1050mm	
Power	3.75kW	
Belt width	600mm	1000mm
Overall dimension	2130x1376x1346mm	2130x1776x1346mm



Vertical Extrusion Forming Machine

The raw material is conveyed to the vertical extrusion forming machine without damage through the screw vacuum filling machine, and then formed into the required shapes through the forming mold, such as meatball, olive, candied haws string, skinless sausage, chicken nuggets and other different shapes.

- High forming efficiency and maximizing the graininess of raw materials.
- Combined with the shaping belt, more shapes can be achieved.
- Product parameters saved in the chip, easy and fast to adjust the product.
- Intelligent equipment adjustment, when row spacing is determined, the belt speed will automatically adjust according to the forming speed.
- The whole machine is made of stainless steel and FDA-compliant non-metallic materials.



[Technical parameter]

Model	V-EXT600	V-EXT1000
Belt speed	3~15m/min adjustable	
Strokes	200 strokes/min	
Output height	1050mm	
Power	2.75kW	
Belt width	600mm	1000mm
Overall dimension	2289×1114×1626mm	2289×1514×1626mm



Automatic Rice Burger Forming Machine

The automatic rice burger forming machine can automatically disperse, flatten and divide the steamed rice into rice burger with certain weight and uniform shapes (round, square, etc.). The various grain additives can be mixed into rice product, such as green bean, corn, and carrot. This combined rice burger has a promising market prospect with balanced nutrients, controllable standards and is suitable for catering and fitness meals. Various cereal cakes in the vegetarian field are also applicable.



Features:

- Smart design with small volume and bigger capacity.
- Easily assemble and disassemble without tools is convenient for maintenance and cleaning.
- Stainless steel made and food grade non-metal material, in conformity with the standard of HACCP.

Advantages:

- Special design of rice grain dispersion structure not only doesn't damage the rice grains, but also make rice grains are evenly distributed. This can assure the good taste.
- Accurate portioning mechanism to ensure the certain weight of product.
- After second forming, it can ensure the uniform shape and certain weight of the rice burger, have good hand-made taste.
- The excellent design of the hopper is very convenient to disassemble and easy to clean.
- With operator friendly touch panel ,convenient to adjust the speed, weight, and softness.
- Multi-function status indicator, simple operation with effective working.

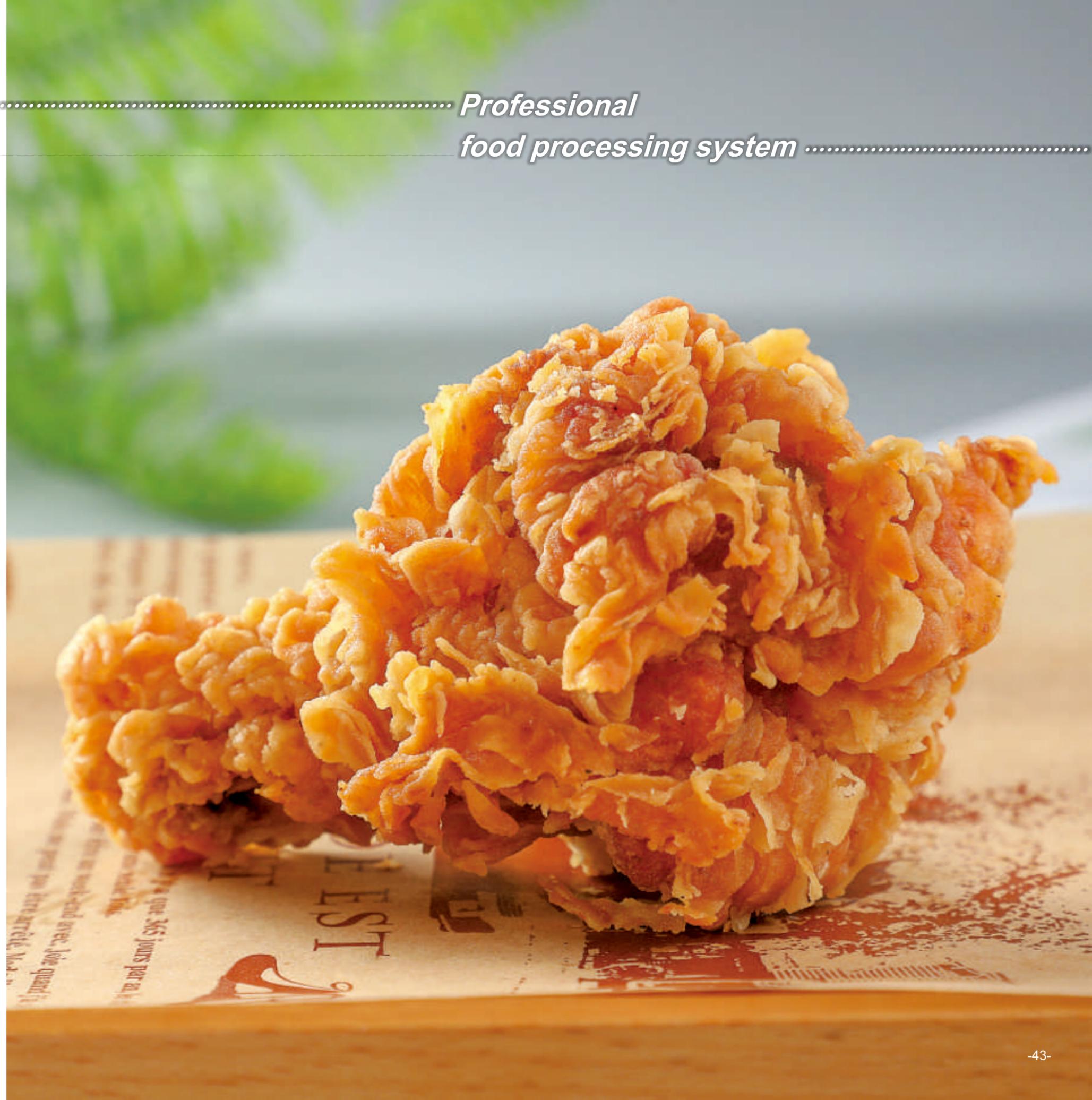
[Technical parameter]

Model	ARF500-II
Production capacity	7500pcs/h
Power	1.6kW
Belt width	420mm
Output height	1050mm
Overall dimension	1857×980×1825mm



Coating

**Flexibility and variety
Fully adapt
to various products**





The machine structure is developed to meet the European standard.



SJJ600/1000 Pro

Batter

Battering machine can offer a even coating of the chicken (poultry), beef, meat, seafood etc with a two-layer batter curtain on the top and a batter under-bath. It is suitable for the processing procedure before breading and pre-dusting.

- Special design of batter pump can greatly reduce the cutting of the batter.
- Fast-combine design, easy to clean, less damage to the viscosity of the batter.
- Easy and reliable adjustment.
- Reliable protecting device.
- SIEMENS electric apparatus guarantee the safety and reliability.
- Can be precisely combined to a forming machine, a breading machine or a fryer to realize the continuous producing.
- Stainless steel made, creative design, reasonable structure and reliable features.
- Equipped with digital connectors for network communication.

[Technical parameter]

Model	SJJ400-V	SJJ600-V	SJJ1000-V
Belt speed	3~15m/min adjustable		
Input height	1050±50mm		
Output height	1050±50mm		
Power	2.6kW		
Belt width	400mm	600mm	1000mm
Dimension(mm)	1775×835×1450	1775×1035×1450	1775×1435×1450



SJJ600/1000



GJJ400

Drum Batter

By the turning of the tumbling box, it can make products rolling and collision then coat the surface of products with even layer of batter. It is specially used for chicken and various seafood such as fish, shrimp, Scallop etc.

- No need to put mass of products on convey belt one by one, especially for the concave convex parts of the products can be coated evenly.
- Both batter and tempura batter are good.
- Can be realized preduster-batter-preduster and batter-preduster, also can be combined to drum breader to realize the continuous production.
- SIEMENS electric apparatus guarantee the safety and reliability.
- Stainless steel made, creative design, reasonable structure and reliable features.

[Technical parameter]

Model	GJJ400 - II
Belt speed	3~15m/min adjustable
Input height	900±50mm
Output height	1050±50mm
Belt width	400mm
Power	2.43kW
Overall dimension	3750×800×1700mm



The machine structure is developed to meet the European standard.

MES



NJJ600/1000 Pro



Automatic liquid level control device (optional)

The automatic liquid level control device can be combined to the batter feeder to make it possible automatically feeding the batter and keeping a consistency quality. Additionally a cooling device of the battering machine is optional.

CE



NJJ600/1000

Tempura Batter (Dipper)

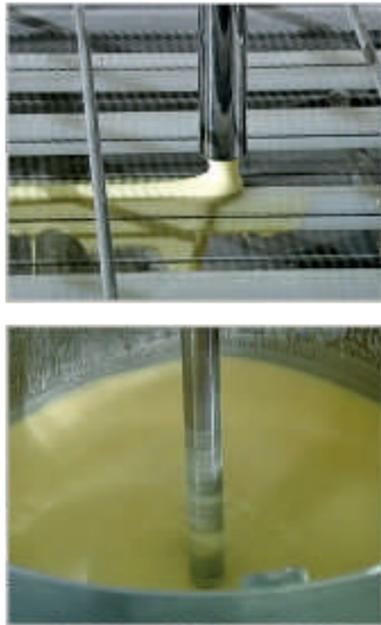
Tempura batter (dipper) realized the batter coating by dipping the products into the batter bath. It is widely used in the tempura products, meat, poultry, seafood and vegetable.

- The space between the upper and lower belt can be adjusted, which gives a wide range of variety products.
- Powerful blower can remove the excess batter.
- Easy and reliable operation and adjustment.
- Using SIEMENS electric apparatus, and reliable protection device.
- Dismountable design, easy to completely clean, meet the HACCP standard and got the CE authorization.
- Independent output belt available for your choice.
- Equipped with digital connectors for network communication.

[Technical parameter]

Model	NJJ400-V	NJJ600-V	NJJ1000-V
Belt speed	4~20m/min adjustable		
Input height	1050±50mm		
Output height	800~1100mm		
Power	2.17kW	2.17kW	2.17kW
Belt width	400mm	600mm	1000mm
Overall dimension	3100×920×1400mm	3100×1120×1400mm	3100×1520×1400mm

MES



DJJ150 Pro



DJJ200-II



DJJ100-II



DJJ100-IV



DJJ100-V

Batter Mixer

Batter mixer DJJ200-II is a machine to evenly mix the water and the batter powder, applied in diluted batter powder. DJJ100-II (IV) Batter mixer can mix the powder and water evenly with special designed blender, DJJ100-II batter mixer is to mix tempura batter, DJJ100-IV batter mixer is to mix high viscosity batter.

- Automatic batching system.
- The method of high installation of the motor avoids the damage of the motor when cleaned.
- Mixing section can be separated and make it easy to clean.
- Meet the standard of HACCP.
- Apply upper motor design.
- It can control the mixing time automatically.
- Equipped with digital connectors for network communication.

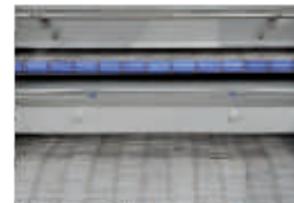
[Technical parameter]

Model	DJJ100-II	DJJ100-IV	DJJ100-V	DJJ200-II
Capacity of mixing tank	100L	100L	100L	200L
Pump power	1.5kW	1.5kW	0.37kW	/
Mixer power	1.1kW	2.95kW	1.5kW	1.1kW
Overall dimension	1330×836×1330mm	1850×910×1330mm	1150×1300×1450mm	1300×790×2100mm
Application	middle viscosity	high viscosity	high viscosity	low viscosity



SFJ600/1000 Pro

Improved with high configuration, automatic powder supply system, Online monitoring and precise control of powder coating process solutions. Equipped with digital connectors for network communication.



Controllable upper powder spreading belt with better coating.



Imported stainless steel motor with high protection level and stable performance.



Small size mesh belt design for output belt with less belt marks.



SFJ600/1000

Side powder hopper design, user-friendly feeding, even coating and avoiding flour leaking.



Preduster (Flouring Machine) Pro

- Visual control of parameters, stable product quality, possible for duplicated production, suitable for large-scale automatic production lines.
- Equipped with multiple sensors, controllable pick-up level, also suitable for high-speed production.
- Stainless steel motor for driving system, smooth sealing, no cover, low noise, easy clean, reduce the pollution and guarantee the sanitation.
- Quickly adjusted castor wheels, without using forklift, which can reduce preparation time before production.
- Small size mesh belt design for output belt with less belt marks.

Model	SFJ600Pro-VI	SFJ1000Pro-VI
Belt speed	5~25m/min adjustable	
Input height	1000mm	
Output height	1050±50mm	
Power	3.93kW	5.9kW
Belt width	600mm	1000mm
Overall dimension	2730×1610×2150mm	2730×2010×2150mm

Preduster (Flouring Machine)

Preduster (flouring machine) is specially designed for coating food processing, it coats the bottom of the products by the layer of the flour on the conveyor belt, it coats the surface of the products by the unique belt pouring the flour evenly to the passing products on the belt. This can ensure the coating evenly, equally, and the coating quantity is controlled. Using the air flow system which is easily to connect to the preduster, it can collect the flour generated from the falling of the flour inside and recycle it, separate the air and the flour, suck the clean air onto the products to blow off the extra flour.

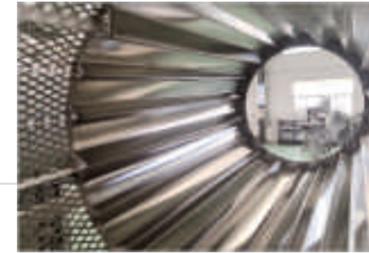
Model	SFJ400-VI	SFJ600-VI	SFJ1000-VI
Belt speed	3~15m/min adjustable		
Input height	870~970mm		
Output height	1000±50mm		
Power	2.93kW	2.93kW	4.9kW
Belt width	400mm	600mm	1000mm
Dimension(mm)	2655×835×2150	2655×1035×2150	2655×1435×2150



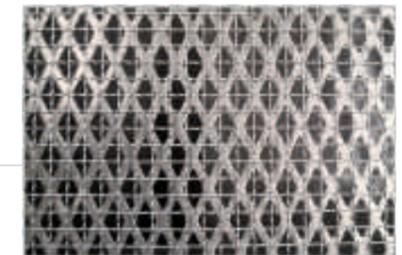
- Adjustable drum speed
- Adjustable flour bed.
- Controllable pick-up levels



- Automatic flour feeding.
- Inner sensor design can prevent blockage and control flour coating.
- Constant flour feeding for consistent flour consistency.



- An adjustable level of flour on the flour bed is constantly maintained.
- Adjustable speed, controllable coating percentage.
- Drum tumbling can deliver consistent coating quality with the authentic home-style look, taste and bite.
- Handles boneless and bone-in products.
- Ideal as a pre dust applicator for whole muscle and bone-in.
- Guaranteed full pre dust coverage on natural portions.
- The special design of convex rib inside the drum reduces the products damage and adds more powder coatings to wrinkle.



- Unique vibration mechanism design.
- Simultaneous vibrate wet powder and agglomerated particles.
- After vibrating screen, the gathered dough will be removed, and the recycle flour is conveyed back to machine feeding part by bottom conveyor to make sure the stability of flour recycling.
- Minimize the flour loss.

Drum Breader

By the turning of the tumbling box, it can coat the products with even layer of the coating flour and increase the quantity of the flour on the products surface. It causes the obvious scaly food surface. It is used for the massive products flouring and breading processing. Such as chicken nuggets, chicken popcorn, fish nuggets etc. The product enters the drum through the flour bed and it can avoid batter loss. After vibrating screen, the gathered dough will be removed, and the recycle flour is conveyed back to machine feeding parts by bottom conveyor.

Features:

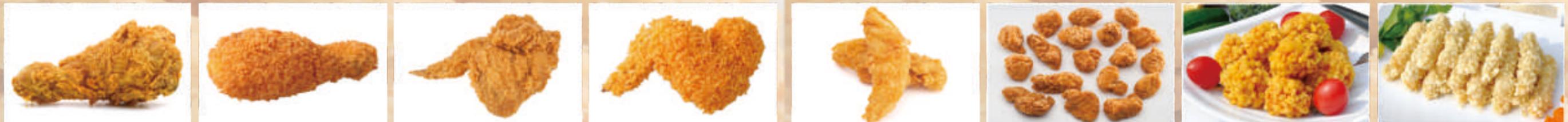
- Stable powder coating effect.
- Controllable pick-up levels.
- Suitable for various hand-made/ breaded products.
- Connect the vibrator to make the products evenly spread on the conveyor belt, greatly reducing manual placement.
- Reduced labor.
- Opens up for cleaning.
- Hidden buttons, more beautiful and safer.
- Frequency conversion control, speed is readable.

Benefits:

- Adjustable drum speed.
- Function of vibrating screen, filtering large grain.
- After filtering, the grain will be lifted from the flour bed to the drum, avoiding humid meat sticking on the belt.
- Flour feeding can be worked with the front hopper, user-friendly feeding.
- SIEMENS parts, protection grade: Ip55.
- Adopting SUS 304 stainless steel and non metal material, HACCP approved.
- Equipment with sand blasting, the door with SUS 304 wire drawing board.

[Technical parameter]

Model	GFJ600-VII
Belt speed	3~15m/min adjustable
Belt width	600mm
Input height	1050±50mm
Output height	1050±50mm
Power	3.5kW
Overall dimension	4200×1210×2000mm





MultiDrum Breader

The product is evenly transported into the three drums through the flour bed and dropped together with the flour. After being turned over and mixed in the drum, it is evenly dropped onto the conveyor belt for output. It is suitable for bone-in and boneless products. The machine is designed for the chicken popcorn of the pre-dusting and final coating process, which has the obvious scaly food surface.

- Equipped with the vibration output device, to make even of the output products and take off the extra coating flour. The output belt transport products to the standard height. (1000mm±100mm)
- Production capacity more than 2000kg/hour (for chicken popcorn).
- Coating speed and angle can be adjusted, the lower layer of the flour thickness can be manually adjusted.
- All the electrical parts are water proof, split structure, easy to clean, less leakage of the dust, and prevent the environment pollution.
- Lift conveyor belt transport the flour to the flour bed (optional) to improve efficiency and reduce the labor.
- Stainless steel made and portion non-metal material, safe and reliable, HACCP standard.
- Button control system and simple English operation interface.

Model	GFJ600	GFJ1000
Belt speed	4~20m/min adjustable	
Input height	1050±50mm	
Output height	950±50mm	
Belt width	600mm	1000mm
Power	2.7kW	3.31kW
Drum number	2	3
Dimension	5270×1880×1810mm	5270×2280×1810mm

Be integrated with other Hiwell products to form complete in-line processing system



- 1 Bulk Loader
- 2 Drum Breader/MultiDrum Breader
- 3 Vibrating Screen
- 4 Tempura Batter (Dipper)
- 5 Drum Breader/MultiDrum Breader
- 6 Vibrating Screen



Powerful Airflow System QLS-III

It will suck the dust automatically from the preduster to the airflow system by negative pressure. Through cyclone separator, It can separate the air and dust which will be collected at same time. The air flow system will blow the clean air to air blade and make sure no dust leaking and pollution when do the flour coating. It can connect the preduster and drum breader for use.

- Air volume increases to 34000m³/h and make sure the effective dust sucking.
- Make sure the air volume meets the production requirement, avoid product defects caused by insufficient blowing.
- Disassembled blower, easy to clean and high sanitation.
- The collected dust is recycle.
- Adopting SUS 304 stainless steel and non metal material, HACCP approved.
- Equipped with digital connectors for network communication.

Model	QLS-III
Power	5.5kW
Dimension	1200×1000×1880mm



QLS



QLS Pro

Automatic Homestyle Coating Solution

Hiwell has always been committed to the research of industrial scale solutions for homestyle coating products. Hiwell first developed the breader for powder/crumb coating by rotating drum, which can produce bone-in and boneless chicken products with both homestyle looking and industrial scale production. Now, we have upgraded the drum breader, adding the functions of predusting, sorting, filtering, minimizing dust, etc., and optimized the whole solution of the industrial production line between salting and frying, including feeding, predusting, battering, flouring/breading, sorting and filtering.

- Meat, poultry, seafood, vegetable
- Bone-in and boneless chicken products
- Squid ring, fish fillet, shrimp
- Mushrooms, cauliflower



Japanese Fresh Breader

Japanese fresh breader coats the surface of the products by the bread crumbs poured out from the upper hopper and coat the bottom of the products by the special designed lower conveyor. Widely being used for meat, seafood and vegetables crumbs coating.

- Use the PU belt, avoiding the damage of the structure and pattern of the wet crumbs.
- The frequency conversion control of the speed for the upper and lower strap also for the upper belt.
- The air tube can blow off the extra crumbs.
- The unique blanking design.
- None broken of the crumbs.
- Apply the SIEMENS electrical parts, safe and reliable.
- The Germany bearing, maintenance free.
- The whole machine is made of stainless steel and nonmetal material, meet the HACCP standard.

[Technical parameter]

Model	XXJ400 - VI	XXJ600 - VI
Belt speed	3~15m/min adjustable	
Input height	1000mm	
Output height	1050±50mm	
Power	3.35kW	
Belt width	400mm	600mm
Overall dimension	3380×2275×1945mm	3380×2675×1945mm



- With wrinkled sidewalls, the lifting belt assures less falling down and less damage to the fresh bread crumbs.
- Two rollers, press softly first and then hard, adding the bread crumbs coating amount with less damage.
- Drum motor reduces washdown time up to 50%. Minimize downtime with no chain transmission design.
- High standard of sealing design minimizes the loss of bread crumbs and moisture.

Be integrated with Hiwell other equipments to form complete in-line processing system



- 1 Conveyor
- 2 Preduster
- 3 Tempura Batter (Dipper)
- 4 Japanese Fresh Breader
- 5 Conveyor

New Automatic Japanese Fresh Breadcrumb Coating Processing Line

New automatic Japanese fresh breadcrumb coating processing line is suitable for all kinds of fish-based products such as fish fillet, breaded shrimp, prawn, shrimp ball, shrimp patty, squid ring etc.

- Applied to all kinds of dry and fresh crumbs such as dry bread crumbs, panko crumbs and shredded coconut.
- To meet different coating requirements, the coating ratio can be easily and accurately adjusted like 30%, 40%, 50%, 60%.
- The soft and hard roller can help the coating effect like home-made taste.
- PU belt can minimize damage ratio of bread crumb.
- Drum motor design can make sure the stable operation for a long time and reducing the failure rate.
- Easy to clean, High Sanitation, Long shelf time.
- Labor saving, High capacity and efficiency.



MES



SXJ600/1000 Pro



CE



SXJ600/1000



[Technical parameter]

Model	SXJ400-V	SXJ600-V	SXJ1000-V
Belt speed	3~15m/min adjustable		
Input height	1050±50mm		
Output height	1050±50mm		
Power	3.7kW	3.7kW	4.7kW
Belt width	400mm	600mm	1000mm
Dimension(mm)	2638×856×2240	2638×1056×2240	2638×1456×2240

Applied To The Corn Flake Products

Through the combination of lifting-flouring-dispersing-battering-breading (corn flakes), the automatic production line of corn flake chicken strips, cheese sticks and other products is realized.

*Decreases the size of machine to reduce the crumbs circulation, thus reduce the cutting damage of crumbs.
Improving the belt movement design to extend the service life.
The machine structure is developed to meet the European standard.*



- 1 Bulk Loader
- 2 Drum Breader
- 3 Vibrating Screen
- 4 Batter
- 5 Breader

Breader

Breader coats evenly the chicken, beef, meat and seafood a top layer by outpouring the crumbs from the hopper and a bottom layer while the products are passing the conveyor.

- Excellent crumbs circulation system virtually reduce the cutting damage of the crumbs, easy to realize the standard production.
- Reliable protection device.
- SIEMENS electric apparatus.
- Access to former, battering machine and fryer for a continuous production line.
- Stainless steel made, creative design, reasonable structure, and reliable characteristics.
- Equipped with digital connectors for network communication.

Drum former 06
Plate former 14
Extrusion former 32
Coating 42-59
Other 60
Mini line 64



Bulk Loader

The bulk loader is designed to well connect with the bucket lift Hiwell other equipments home-style flavor products. It is specially optimized the meat process procedures, especially for boneless and bone-in products. For example, the marinated chicken nuggets and chicken fillets are evenly distributed and transferred to the battering machine and drum breeder machine to save labor.

- Food grade blue belt is safe and guaranteed no product damage.
- Frequency controlled drives with speed read out.
- Easy to clean by lifting the belt via water hydraulics.
- Closed design to prevent drip on floor, drain at bottom of hopper.

[Technical parameter]

Model	XTJ600	XTJ1000
Belt width	650mm	1050mm
Power	0.75kW	1.2kW
Hopper volume	400L	600L
Output height	1050±50mm	
Belt speed	1.5~4.5m/min (Max.)	
Dimension	2980×1214×2234mm	3100×1650×2234mm



Vibrating Screen

- The excess powder of the products can be vibrated by vibrating screen, in order to avoid the waste transfer to the next procedure. Thereby avoiding the excessive oxidation of oil, and extending its service life.
- Stainless steel made and food grade non-metal material, in conformity with the standard of HACCP, brushed guard plate used.

[Technical parameter]

Model	ZDS600-II	ZDS1000-II
Belt width	600mm	1000mm
Power	2×0.25kW	
Max exciting force	2×5kN	
Dimension(mm)	2150×800×1060	2150×1200×1060

Aligner

- The aligner is designed to distribute the flour coated products orderly and evenly onto the belt.
- Evenly distribute the products through the specially designed wave track, reduce the manual correction.
- The whole machine is made of stainless steel and food grade non-metal material.

[Technical parameter]

Model	ZDSJ600-II
Output height	900~950mm
Power	0.37kW
Overall dimension	1882×677×1050mm



Electromagnetic Aligner

- The Electromagnetic aligner uses the principle of electromagnetic vibration to distribute the flour coated products orderly and evenly onto the belt.
- Evenly distribute the products through the specially designed wave track, reduce manual trimming.
- The whole machine is made of stainless steel and food grade non-metal material.

[Technical parameter]

Model	DZLJ600-II
Output height	900±50mm
Power	0.37kW
Overall dimension	1882×677×1050mm





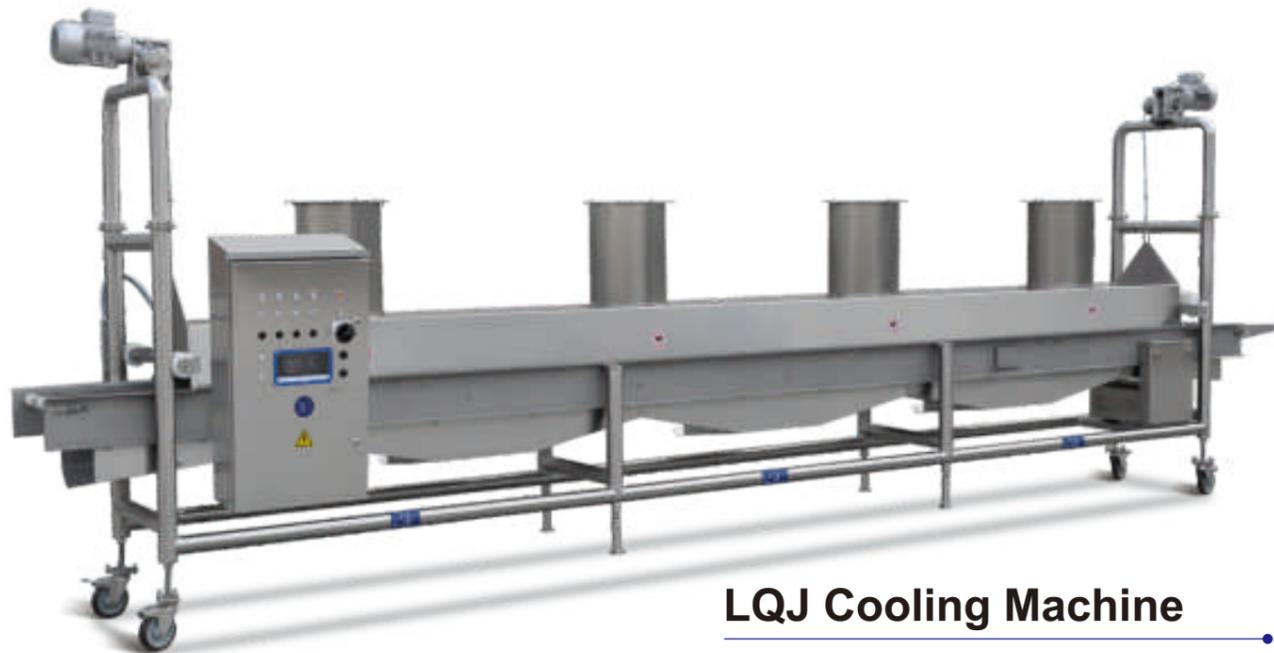
Ice Water Coating Machine

Ice Water Coating Machine is used to evenly form a layer of ice clothes on the surface of the products by blending water with air. It will produce fog which can be sprayed on the surface of the products, keep the water from excessively vapping when cooling the meat to guarantee it fresh and tender.

- Evenly coating, adding 2~5% of product weight.
- Apply the SIEMENS electric parts, safe and reliable.
- Waterproof grade: IP65.
- The whole machine is made of stainless steel and nonmetal material, meet the HACCP standard.
- The Germany bearing, maintenance free.
- Equipment with sand blasting , frame cover with SUS 304 wire drawing board

[Technical parameter]

Model	BYJ400- V	BYJ600- V	BYJ1000- V
Input height	740±50mm		
Output height	740±50mm		
Belt speed	5-20m/min Adjustable		
Power	0.4KW		
Belt width	400mm	600mm	1000mm
Dimension(mm)	2000×880×1340	2000×1080×1340	2000×1480×1340



LQJ Cooling Machine

Cooling machine is used to be connected between fryer and freezer, it blows air to the surface of the products, reduce the temperature of the surface products in order to deduct the load of the freezing machine and save the power.

- Use nonmetal material for the belt support to reduce the wearing of the belt.
- The cover can be lifted by the lifting motor, easy to clean.
- Apply the SIEMENS electric parts, safe and reliable.
- The whole machine is made of stainless steel and food grade non-metal material, meet the HACCP standard.



Bucket Lift TSJ200-II

The safe sanitary way to repeatedly load your forming system.

[Technical parameter]

Loading weight	250kg
Loading height	2200mm(Max)
Power	1.0kW
Weight	200kg
Overall dimension	1510×1550×3120mm

Curve Conveyor 90°

- To convey the food products to the next processing position by 90°.
- Adopt the SIEMENS electrical parts or the domestic famous brand parts.
- Grade of waterproof: Ip65
- Stainless steel made and portion non-metal material, safe and reliable, in conformity with the standard of HACCP.
- The Germany bearing, maintenance free.



Conveyor

Using this machine to convey the products to another processing position, and various of length can be customized.

Hiwell machinery can provide various auxiliary equipment to perfect the production line. We can also offer the suggestion and counseling service of the fryer, spiral freezing machine to match our processing line.



Mini Automatic Hamburger & Nuggets Forming and Coating Processing Line

Mini Automatic hamburger Processing line can automatically finish the procedure of forming, battering, flouring (predusting), bread crumbing processing. This line shares the reputation of high automation, mini size and easy operation, very simple cleaning design.

This line can process various materials:

Meat : Poultry, beef, mutton, pork etc.

Seafood: fish, shrimp

Vegetable: Pumpkin and potato, cheese and their mixer.

The final products include the very popular hamburger, chicken nuggets, chicken or beef steak, pumpkin patty etc. It regularly becomes the most ideal choice for the small or middle scale factory, home factory and dispatching center.



Automatic Wire Clean

Automatic Hamburger Forming Machine

This Patty machine can automatically perform various procedures such as meat filling, forming and output and form a fully automatic prepared food line when connected with the battering machine, preduster, frying machine, cooking machine, instant freezer and packing machine, sharing the good features of high production capacity and stable quality.

Endless patterns can design for your products: round, square, ellipse, triangle, heart and some other patterns such as cartoon, star...



PATTY100-V Automatic Wire Clean



PATTY100-III Manual Wire Clean

Battering Machine NJJ200-II

Battering machine NJJ200- II can offer even coverage of the chicken (Poultry), beef, meat, seafood. Etc by the batter curtain on the top and the dipping on the bottom, there is the blower designs to remove the excess batter from entering the next processing procedure. And it is suitable for the processing before the procedure of breading or predusting.

Breading Machine (Crumbing Machine)SXJ200-II

Breading machine SXJ200- II can evenly coat the meat like chicken, beef pork, meat and seafood by outpouring the crumb from the hopper when the products is carried by the belt pass under it. For the bottom coating, there is a layer of crumb on the lower belt. Also there is a roller pressing system to press tightly the crumb onto the surface of the food and the thickness of crumb can be regulated by this unit too.

- Both fine and coarse crumb suitable
- Easy operation and cleaning
- Powerful blower and vibrator can easily remove the excess flour.

Preduster(Flouring Machine)SFJ200-II

The conveyor belt carries the products on to a flour bed, above where a hopper above can offer a layer of flour, this makes the products thinly and evenly coated to make preparation of the next processing step. And it can be connected with the battering machine and breading machine to make different production lines to finish the processing of predusting-battering-predusting, battering-predusting and battering-predusting-breading. etc different procedures. It can fully covered with flour with products, completely even. Powerful blower and vibrator can easily remove the excess flour. The pressing roller design can help to coat the products and can adjust the coating volume.

[Technical parameter]

Model	Overall dimension	Specification	Power	Belt width	Weight	Production capacity
PATTY100-III Automatic hamburger forming machine	860×600×1400mm	Tank capacity 30L	0.55kW	130mm	100Kg	35pcs/min
PATTY100-V Automatic hamburger forming machine	860×600×1400mm	Tank capacity 30L Air pressure: 6Bar	0.55kW	130mm	100Kg	35pcs/min
NJJ200-II Battering machine	1400×550×1250mm	Input height:780mm Output height:780mm	0.62kW	200mm	100Kg	100Kg/h
SXJ200-II Breading machine	1720×650×1400mm	Input height:720mm Output height:780±50mm	0.86kW	200mm	150Kg	100Kg/h
SFJ200-II Preduster	1730×650×1480mm	Input height:720mm Output height:780±50mm	0.98kW	200mm	150Kg	100Kg/h

