

**YUFENG**

COMPLETE BAKERY AUTOMATION SOLUTION

SHANTOU YUFENG MACHINERY CO., LTD

Add: NO.6 NANLOU INDUSTRIAL DISTRICT,  
CHAOSHAN ROAD, SHANTOU, GUANGDONG, CHINA

Tel: +86-754-88222288

Fax: +86-754-88116818

Email: [info@yufengbakery.com](mailto:info@yufengbakery.com)

Http:// [www.yufengbakery.com](http://www.yufengbakery.com)

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COMPLETE BAKERY AUTOMATION SOLUTION

Fully customized Totally modular Turnkey solution

Bake to perfection Maximize your profit

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[Http://www.yufengbakery.com](http://www.yufengbakery.com)







Mr. Fuwei Lin  
Group Founder

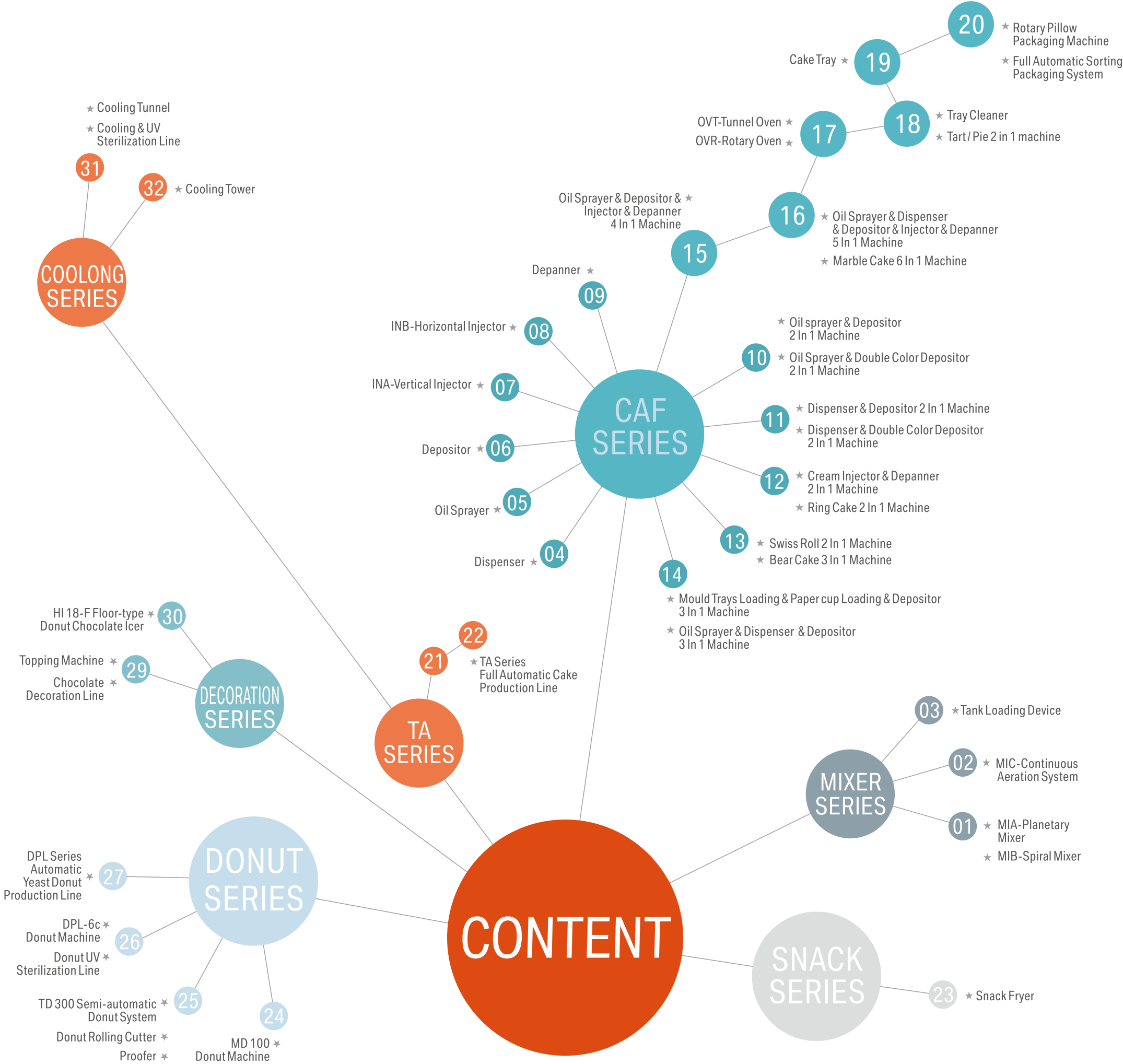
As a group which was founded in 1984, we now are a leading machinery manufacturer in China. Our founder and chairman, Mr. Fuwei Lin has been engaged in this line of machinery for more than 40 years since 1970s. We provide our customers with quality equipment, dependable service and competitive price. Our equipments exported over 50 countries and regions, such as Europe, Middle East, Africa, South America, etc.

- 1984 Shantou Park District Machinery Plant was established.  
1985 We manufactured the first Soft Bottle Filling & Sealing Machine in China.  
1987 Shantou Anping Food Packaging Machinery Co., Ltd. was established and successfully manufactured the first Pop-top Can sealing machine in China.  
1989 We manufactured the first Full Automatic Jelly Filling & Sealing Machine in China and exported to Singapore. We filled the blank of this machine at home.  
1990 We won the honor of "China Food Processing and Packaging Machinery Expo Gold Award".  
1991 We won the honor of "the 7th Five-Year Plan National Sparking Program Expo Gold Award".  
1994 We won the honor of "the first Chinese hundred excellent stars Packaging Enterprise".  
1999 We won the honor of "China Food and Packaging Machinery Industry Star Enterprise".  
2001 We won the honor of "New and High Technology Enterprise".  
2004 We won the honor of "Good Contract & Good Faith Enterprise in a decade". The same year, Shantou Dahe Light Industry Machinery Co., Ltd. was established and manufactured the first Full Automatic Custard Cake Production Line in China.  
2005 We passed "ISO9001 International Quality Control System certification".  
2006 We designed and successfully manufactured Cereal Cake Production Line.  
2007 Our machines, such as paper cup dispenser, depositor, depanner, obtained the China technical patent.  
2009 We designed and successfully manufactured Muffin Cake Production Line.  
2010 With continuously updated technology, the output of our production lines doubled.  
2011 We successfully manufactured series of donut machines, such as MD100 Mini Donut Machine, FD200 Floor Type Donut Machine, TD300 Semi-automatic Donut System, etc.  
2012 Shantou Yufeng Machinery Co., Ltd. was established as a manufacturer specializing in the research, design, production and distribution of bakery equipments. The same year we successfully manufactured the first Industrial Donut Production Line in China. And most of the equipments were achieved CE certification.



We have been dedicated to be Asia's the largest supplier of donut & cake equipment. We are strict on quality control and all the products implement with European standards. Also, our bakery equipments are available in different models and configurations which can be custom-designed to fulfill different demands of our clients. It is our wish that our equipments enable the customers to maximize profit.

**Yufeng - exceeding your expectation!**





MIA-Planetary Mixer

INTRODUCTION

Planetary mixer (also called vertical mixer) is so named because they feature an agitator that turns on an offset shaft, while the mixing bowl remains stationary. A variety of interchangeable agitator attachments are applied.

- Egg beater: suitable for butter and egg mixing.
- Dough arm: suitable for dough mixing, flour and water proportion is 40% to 50%.
- Flat beater: suitable for stuffing and raw material mixing.



SPECIFICATION

|                       |                 |
|-----------------------|-----------------|
| Model                 | DH5KM           |
| Voltage and Frequency | 1PH, 220V, 50Hz |
| Power                 | 0.85kW          |
| Bowl Volume           | 5L              |
| Dimension(L*W*H)      | 180*362*350mm   |
| Weight                | 11kg            |

|                       |                    |
|-----------------------|--------------------|
| Model                 | DH20KM             |
| Voltage and Frequency | 1PH, 220V, 50Hz    |
| Power                 | 1.1kW              |
| Revolution            | 478 / 239 / 147RPM |
| Bowl Volume           | 20L                |
| Dimension(L*W*H)      | 650*560*960mm      |
| Weight                | 126kg              |

|                       |                   |
|-----------------------|-------------------|
| Model                 | DH60KM            |
| Voltage and Frequency | 3PH, 380V, 50Hz   |
| Power                 | 2.2kW             |
| Revolution            | 326 / 155 / 82RPM |
| Bowl Volume           | 60L               |
| Dimension(L*W*H)      | 910*740*1600mm    |
| Weight                | 447kg             |

|                       |                   |
|-----------------------|-------------------|
| Model                 | DH80KM            |
| Voltage and Frequency | 3PH, 380V, 50Hz   |
| Power                 | 2.3kW             |
| Revolution            | 345 / 165 / 86RPM |
| Bowl Volume           | 80L               |
| Dimension(L*W*H)      | 950*870*1750mm    |
| Weight                | 493kg             |

MIB-Spiral Mixer

INTRODUCTION

Spiral mixer consists of a spiral-shaped agitator that remains stationary, while the bowl revolves around it. This specialized design makes them great for mixing large quantities of dough at a time.

SPECIFICATION

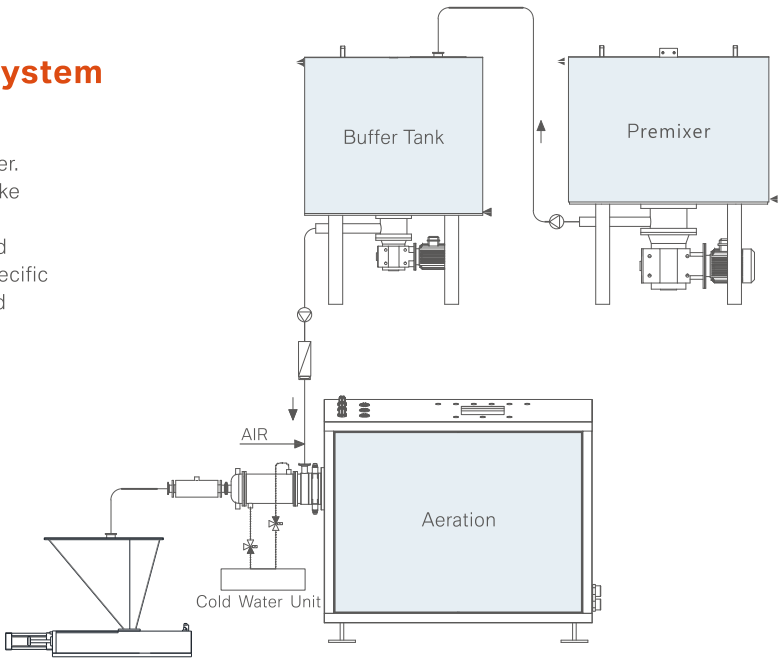
|                       |                 |                 |                 |                 |
|-----------------------|-----------------|-----------------|-----------------|-----------------|
| Model                 | HS30BS          | HS40BS          | HS50BS          | HS140S          |
| Voltage and Frequency | 1PH, 220V, 50Hz | 1PH, 220V, 50Hz | 1PH, 220V, 50Hz | 3PH, 380V, 50Hz |
| Input Power           | 2.1kW           | 2.8kW           | 2.8kW           | 2.8kW           |
| Hock Revolution       | 200 / 139RPM    | 200 / 139RPM    | 200 / 139RPM    | 200 / 110RPM    |
| Bowl Revolution       | 18 / 13RPM      | 18 / 13RPM      | 18 / 13RPM      | 22RPM           |
| Bowl Volume           | 28L             | 45L             | 66L             | 140L            |
| Maximum of flour      | 12.5kg          | 20kg            | 25kg            | 50kg            |
| Dimension(L*W*H)      | 850*430*1100mm  | 900*500*1180mm  | 1020*590*1220mm | 1220*735*1370mm |
| Weight                | 195kg           | 270kg           | 280kg           | 640kg           |



MIC-Continuous Aeration System

INTRODUCTION

Continuous aeration system also called turbo mixer. It offers constant production of marshmallows, cake batter, whipped cream, chocolate, eggs, foamed confectionery, dairy products and many other food products for uniform cell structure and precise specific gravity. With Jacketed mixing head, double-walled premixer and buffer tank, it optimize temperature control.





# « MIXER SERIES

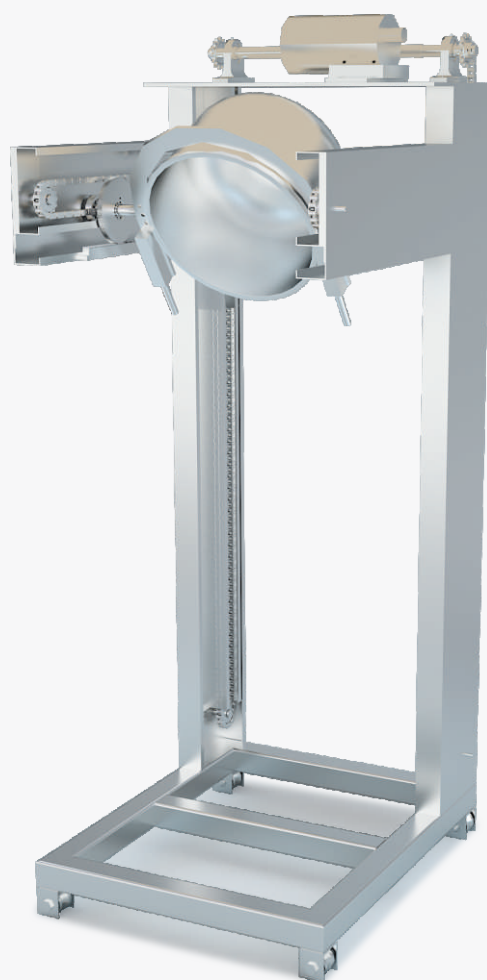
## TANK LOADING DEVICE

### INTRODUCTION

This device is using to automatically load the dough into the depositing-hopper (tank). It is customized designed according to the size of mixer tank.

### SPECIFICATION

|                  |                 |
|------------------|-----------------|
| Voltage          | 1PH, 220V, 50Hz |
| Power            | 0.4kW           |
| Capacity         | 1 tank / time   |
| Dimension(L*W*H) | 900*1100*2500mm |



## CAF SERIES

## Cake Semi-automatic Production Line

## DISPENSER

(Paper Cup Loading Machine  
/ Denester)

### INTRODUCTION

This machine provides reliable solutions for the needs of dropping cups on the trays. The feeders and deposit head are designed according to the specification of the cups and easily interchangeable. It greatly improves the automation level of the production.

### DIA

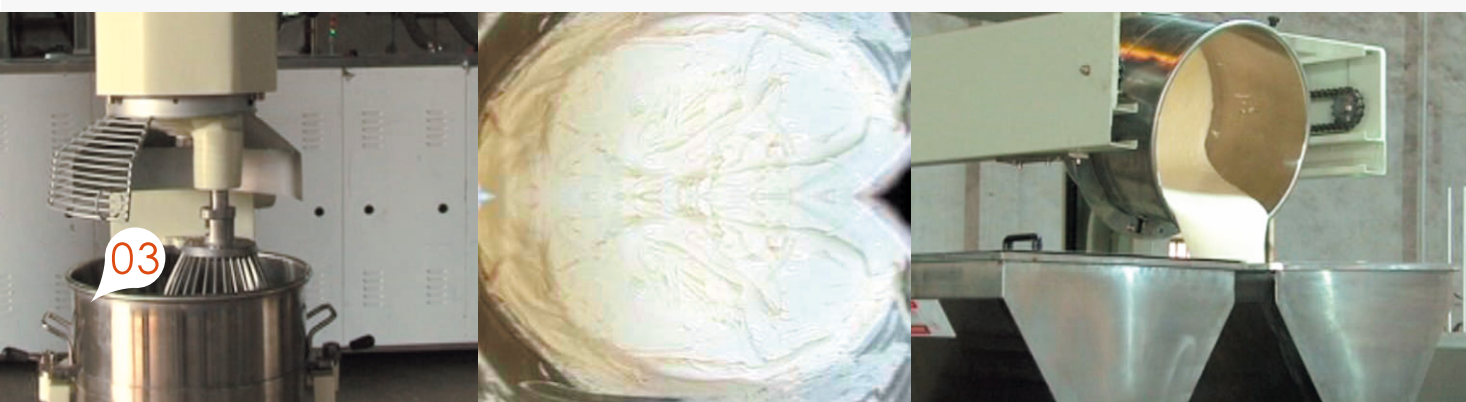
This dispenser model DIA is for placement soft paper cups. It is using air blow system to separate the cups inside the feeders and place them on the tray. The deposit heads are designed exactly according to the size and shape of the cups. They are interchangeable so that one machine can fits for different cups.

### DIB

This cup denester model DIB is for placement hard paper cups, coated paper cups and plastic blisters. It is using vacuum generator to suck the cups and then place cups down. It can be a single machine or connect to the existing production line.

### SPECIFICATION

| Model                   | DIA   | DIB   |
|-------------------------|---|---|
| Dispensing Speed        | 15-20times / min                              | 15-20times / min                            |
| Voltage                 | 3PH, 380V, 50Hz                               | 3PH, 380V, 50Hz                             |
| Power                   | 7.5kW   | 3kW   |
| Air pressure            | 0.6-0.8MPa                                    | 0.6-0.8MPa                                  |
| Maximum Air Consumption | 0.2m <sup>3</sup> / min (external gas source) | 1m <sup>3</sup> / min (external gas source) |
| Dimension(L*W*H)        | 2700*1450*1800mm                              | 2700*1450*1800mm                            |





# OIL SPRAYER

(Oil Coating Machine /Oil Greaser)

## OIA

The oil sprayer model OIA is used to spray the right amount of oil in the moulds. It is the first step when making cakes without paper cups.It allows to easy depan the cakes from baking trays.The spraying nozzles are adjustable and can fit for different needs.

## OIA SPECIFICATION

|                         |                                   |
|-------------------------|-----------------------------------|
| Oil Spraying Speed      | 20-30times / min                  |
| Oil Spraying Quantity   | 0.2-6g / time                     |
| Voltage and Frequency   | 3PH, 380V, 50Hz                   |
| Electric Power          | 5.5kW                             |
| Air Pressure            | 0.6-0.8MPa                        |
| Maximum Air Consumption | 0.5m³ / min (external gas source) |
| Dimension(L*W*H)        | 2700*1050*1650mm                  |



## OIB

The oil sprayer model OIB is used to spray the right amount of oil on the surface of the cakes, naans, bread, etc. It better improves the grade and color of the food.



# DEPOSITOR

(Dough Filling Machine/  
Dough Forming Machine /  
Batter Dosing Machine)

## INTRODUCTION

The depositor is used to fill a certain amount batters to the molds.According to the needs, it can be single machine, C-shaped frame or connect to the production line directly.

## DEA

The depositor model DEA is piston depositors. It is mounted on an intermittent chain conveyor where baking trays travel on. As optional, it can be fixed depositing head, movable depositing head or 2 colors depositing. There is automatic C.I.P. washing system to clean the machine quickly and effectively.



## DEB

The depositor model DEB is specifically designed to fill batters in flat trays or work on continuous running conveyors. It fits for big volume batter depositing.



## SPECIFICATION

|                         |                                   |                                      |
|-------------------------|-----------------------------------|--------------------------------------|
| Model                   | DEA                               | DEB                                  |
| Depositing Speed        | 15-20times / min                  | 3-6 trays / min(tray size 400*600mm) |
| Depositing Quantity     | 10-100g / times, adjustable       | Depends on filling time              |
| Voltage                 | 3PH, 380V, 50Hz                   | 3PH, 380V, 50Hz                      |
| Power                   | 1.5kW                             | 3.5kW                                |
| Air pressure            | 0.6-0.8MPa                        | 0.6-0.8MPa                           |
| Maximum Air Consumption | 0.5m³ / min (external gas source) | 0.1m³ / min (external gas source)    |
| Dimension(L*W*H)        | 2700*1050*1650mm                  | 2400*990*1650mm                      |





## INA-Vertical Injector

INA series injectors are used to vertical fill cream/jam/chocolate/ into products, according to the product size, it can be one needle injecting or multi needles injecting.



INA-T

### INA-T

The injector model INA-T is used to inject products on indented baking trays. After the products are baked, load them with trays on the conveyor, it will automatically injecting.

#### SPECIFICATION

|                         |   |
|-------------------------|---|
| Injecting Speed(max)    | 15-20times / min                          |
| Injecting Quantity      | 2-20g/time, adjustable                    |
| Voltage and Frequency   | 3PH, 380V, 50Hz                           |
| Power                   | 1.5kW                                     |
| Air Pressure            | 0.6-0.8MPa                                |
| Maximum Air Consumption | 1m <sup>3</sup> /min(external gas source) |
| Dimension(L*W*H)        | 2700*1050*1650mm                          |



INA-C

### INA-C

The injector model INA-C is with C-Shape structure. It is customized to meet the needs of integrating the injecting process into an existing production line.

### INA-L

The injector model INA-L is for filling into products on a continuous running conveyor. The products will be sorting in a line and then move forward to the machine for injecting.

#### SPECIFICATION

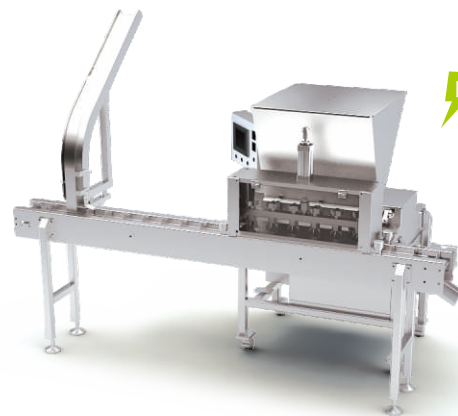
|                         |   |
|-------------------------|---|
| Injecting Speed         | 15-20times / min                            |
| Injecting Quantity      | 5-20g/time, adjustable                      |
| Voltage and Frequency   | 3PH, 380V, 50Hz                             |
| Power                   | 3kW(without heating device)                 |
| Air Pressure            | 0.6-0.8MPa                                  |
| Maximum Air Consumption | 1.5m <sup>3</sup> /min(external gas source) |
| Dimension(L*W*H)        | 3640*1000*1520mm                            |

### INA-D

The injector model INA-D is for vertical injecting ring-shape products, such as donuts or similar products. The injecting needles can be 5 or 8 pcs in a round, to make sure that the filling is evenly inside the donuts.

#### SPECIFICATION

|                         |   |
|-------------------------|---|
| Injecting Speed         | 8-10times / min                             |
| Injecting Quantity      | 5-20g/times, adjustable                     |
| Voltage and Frequency   | 3PH, 380V, 50Hz                             |
| Power                   | 1kW   |
| Air Pressure            | 0.6-0.8MPa                                  |
| Maximum Air Consumption | 0.5m <sup>3</sup> /min(external gas source) |
| Dimension(L*W*H)        | 2310*990*1520mm                             |



INA-D



# INJECTOR

(Cream Filler / Jam Filling Machine)

The automatic injector is used to fill cream into cakes that have been baked and thermoformed. For filling at controlled temperature the heated version with product stirrer is available.



## INB-Horizontal Injector

INB series injectors are used to horizontal fill cream/jam/chocolate/ into products, it fits for long shape products, such as egg roll, croissant, donut without hole, etc.

### INB-C

The injector model INB-C is driven by cylinder. It includes a conveyor with separated plate and a horizontal moving filling head. The conveyor is customized according to the size of the products, it can only fit for one size product injecting.

#### SPECIFICATION

|                         |   |
|-------------------------|---|
| Injecting Speed         | 8-10times / min                             |
| Injecting Quantity      | 5-20g/time, adjustable                      |
| Voltage and Frequency   | 3PH, 380V, 50Hz                             |
| Power                   | 1kW   |
| Air Pressure            | 0.6-0.8MPa                                  |
| Maximum Air Consumption | 0.5m <sup>3</sup> /min(external gas source) |
| Dimension(L*W*H)        | 2310*990*1520mm                             |



INB-C



### INB-S

The injector model INB-S is driven by servo motor. It equips a fixing device on the basis of INB-C injector. Then the machine can work with different size products.

### INB-M

The injector model INB-M is semi-automatic. Manually put the products to the injecting needles, then the machine will automatically fill cream or jam into the products horizontally. Desktop structure, it is suitable to be used in middle or small food factory, bakery or individual workshop.

#### SPECIFICATION

|                       |                      |
|-----------------------|----------------------|
| Hopper Capacity       | 7500 cm <sup>3</sup> |
| Injecting Quantity    | Adjustable           |
| Voltage and Frequency | 1PH, 220V, 50Hz      |
| Power                 | 40W                  |



INB-M



# DEPANNER

(Demoulding Machine)

This machine is used to depan the products off the baking trays and places them down on the conveyor or receiving container. It can depan many products, such as cakes, croissants, pies.



**DMA**  
The depanner model DEA equips with a motorized moving head slides. According to the products, it is possible to use heads with suction cups or needles. For different size products, the depanning plate is easily interchangeable. For high speed needs, the machine can be supplied with servo motors.

## DMA SPECIFICATION

|                         |   |
|-------------------------|---|
| Depanning Speed(max)    | 4times / min(1 -2 trays / time)         |
| Voltage and Frequency   | 3PH, 380V, 50Hz                         |
| Power                   | 2.5kW                                   |
| Air Pressure            | 0.6-0.8MPa                              |
| Maximum Air Consumption | 0.4m³ /min(external gas source)         |
| Dimension(W*H)          | 2050*1800mm, length depends on conveyor |

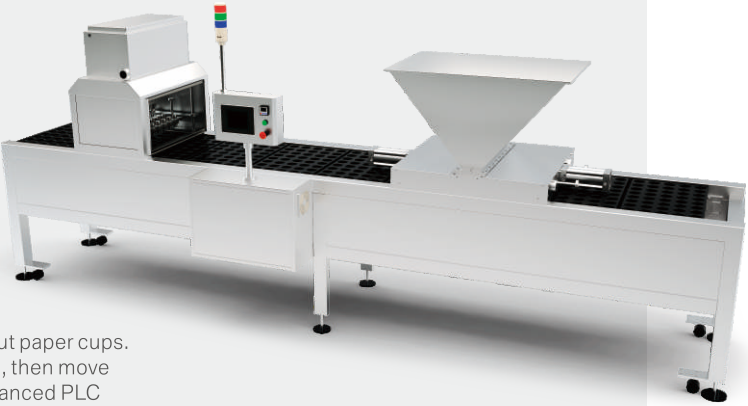
**DMB**  
The depanner model DEB is overturning the baking trays to take off the products. It includes a frame, a conveyor for overturning the trays and a conveyor for transferring the products.

**DMC**  
The depanner model DEC equips with robot arm. It adopts computer programming. The range of modular product transfer systems provides accurate and controlled handling, ensuring the highest quality of the final product



# OIL SPRAYER & DEPOSITOR

2 IN 1 MACHINE



This machine is used for making cakes without paper cups. Mould trays step-walk forward for oil spraying, then move to the depositor section for dough filling. Advanced PLC system with touch screen, easy operation and save labor cost.

## SPECIFICATION

|                           |                                  |
|---------------------------|----------------------------------|
| Running Speed             | 15-25 times / min                |
| Oil Spraying Quantity     | 0.2-6g / time                    |
| Dough Depositing Quantity | 10-100g time, adjustable         |
| Voltage and Frequency     | 3PH, 380V, 50Hz                  |
| Power                     | 5.5kW                            |
| Air Pressure              | 0.6-0.8Mpa                       |
| Maximum Air Consumption   | 0.8m³ / min(external gas source) |
| Dimension(L*W*H)          | 3500*1050*1650 mm                |

# OIL SPRAYER & DOUBLE COLOR DEPOSITOR

2 IN 1 MACHINE



This machine is designed for making double color cakes. Firstly, the oil sprayer spray oil into the trays evenly, then the trays automatically move forward to depositor. The depositing nozzles fill the two color dough with setting quantity at the same time.

## SPECIFICATION

|                           |                                |
|---------------------------|--------------------------------|
| Running Speed             | 15-25 times / min              |
| Oil Spraying Quantity     | 0.2-6g / time, adjustable      |
| Dough Depositing Quantity | 10-100g time, adjustable       |
| Voltage and Frequency     | 3PH, 380V, 50Hz                |
| Power                     | 5.5kW                          |
| Air Pressure              | 0.6-0.8Mpa                     |
| Maximum Air Consumption   | 1m³ / min(external gas source) |
| Dimension(L*W*H)          | 3500*1050*1650 mm              |





# DISPENSER & DEPOSITOR

## 2 IN 1 MACHINE

(Paper Cup Loading & Dough Filling 2 in 1 Machine)



### INTRODUCTION

This machine is applied to the production of cupcake or muffin. It firstly loads the paper cups into the trays; and then the depositor will accurately fill a certain amount of dough into the moulds. It provides you with efficient and convenient production.

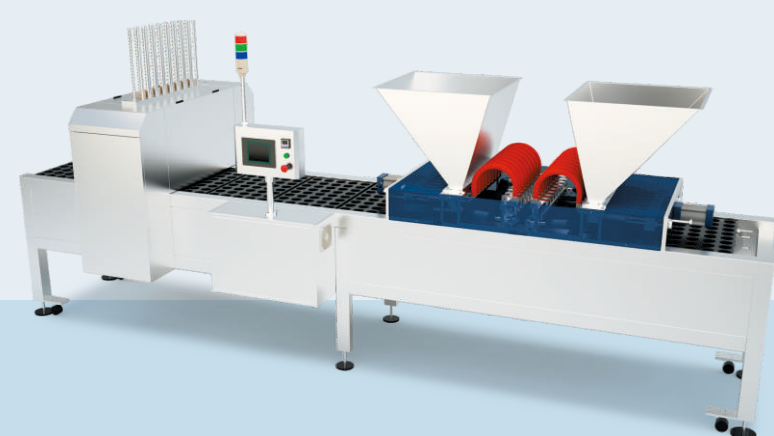
### SPECIFICATION

|                           |                                  |
|---------------------------|----------------------------------|
| Running Speed             | 15-20 times / min                |
| Dough Depositing Quantity | 10-100g time, adjustable         |
| Voltage and Frequency     | 3PH, 380V, 50Hz                  |
| Power                     | 8kW                              |
| Air Pressure              | 0.6-0.8Mpa                       |
| Maximum Air Consumption   | 0.6m³ / min(external gas source) |
| Dimension(L*W*H)          | 3500*1450*1800 mm                |



# DISPENSER & DOUBLE COLOR DEPOSITOR

## 2 IN 1 MACHINE



### INTRODUCTION

This machine is designed for making two color cupcakes. Firstly, the dispenser loading the paper cups into trays, then the trays automatically move forward to depositor. The depositing nozzles fill the two color dough with setting quantity at the same time.

### SPECIFICATION

|                           |                                  |
|---------------------------|----------------------------------|
| Running Speed             | 15-20 times / min                |
| Dough Depositing Quantity | 10-100g time, adjustable         |
| Voltage and Frequency     | 3PH, 380V, 50Hz                  |
| Power                     | 8kW                              |
| Air Pressure              | 0.6-0.8Mpa                       |
| Maximum Air Consumption   | 0.6m³ / min(external gas source) |
| Dimension(L*W*H)          | 3500*1450*1800 mm                |



# CREAM INJECTOR & DEPANNER

## 2 IN 1 MACHINE



### INTRODUCTION

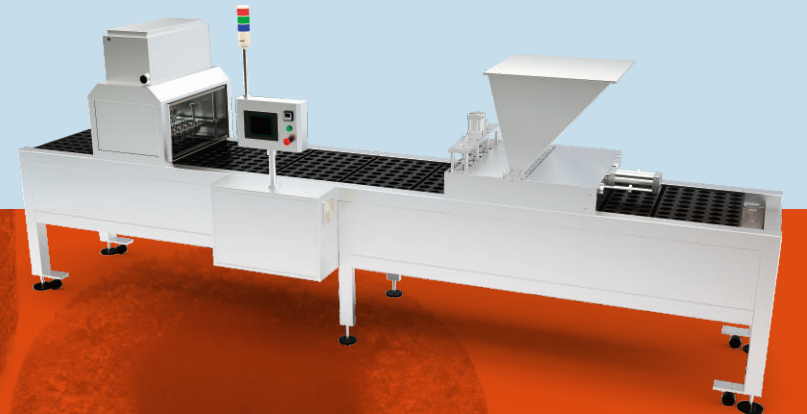
This machine is applied to the production of cakes with filling inside. Mould trays with baked cakes step-walk forward. In the meantime, the injector fills a certain amount of cream into the cakes. Then the cakes enter the depanning section. Auto cleaning system without disassembling, easy operation and save time.

### SPECIFICATION

|                       |                                 |                         |                                |
|-----------------------|---------------------------------|-------------------------|--------------------------------|
| Injecting Speed       | 15-20times / min                | Power                   | 5.5kW                          |
| Injecting Quantity    | 2-20g / time, adjustable        | Air Pressure            | 0.6-0.8MPa                     |
| Depanning Speed       | 4times / min, (1-2trays / time) | Maximum Air Consumption | 1.5m³/min(external gas source) |
| Voltage and Frequency | 3PH,380V,50Hz                   | Dimension(L*W*H)        | 3500*2050*1800mm               |

# RING CAKE

## 2 IN 1 MACHINE



### INTRODUCTION

This Oil Sprayer & Depositor 2 in 1 machine is special designed for making cakes with donut shape. Firstly, the oil sprayer spraying oil into the trays evenly, then the trays move to the depositor for ring-shaped dough filling.



### SPECIFICATION

|                           |                               |
|---------------------------|-------------------------------|
| Running Speed             | 15-20times / min              |
| Oil Spraying Quantity     | 0.2-6g / time, adjustable     |
| Dough Depositing Quantity | 10-50g / time, adjustable     |
| Voltage and Frequency     | 3PH, 380V, 50Hz               |
| Power                     | 5.5kW                         |
| Air Pressure              | 0.6-0.8MPa                    |
| Maximum Air Consumption   | 1 m³/min(external gas source) |
| Dimension(L*W*H)          | 3500*1050*1650mm              |





# SWISS ROLL

## 2 IN 1 MACHINE



| SPECIFICATION              |  |
|----------------------------|--|
| Thickness of cake          | 10-15mm                                      |
| Thickness of Cream Filling | 1-4mm, adjustable                            |
| Width of Cream Filling     | 400mm  |
| Rolling Speed(max)         | 4pcs / min                                   |
| Voltage and Frequency      | 3PH, 380V, 50Hz                              |
| Power                      | 2kW  |
| Air Pressure               | 0.6-0.8Mpa                                   |
| Maximum Air Consumption    | 0.4m <sup>3</sup> / min(external gas source) |
| Dimension(L*W*H)           | 2820*1720*950 mm                             |

**INTRODUCTION**  
 This Cream Filling & Rolling 2 in 1 machine is a good choice for making Swiss roll. Loading the cake on the conveyor, the machine will automatic fill the cream on the cake and roll it to be Swiss roll. It is suitable to be used in middle or small food factory, bakery and individual workshop.

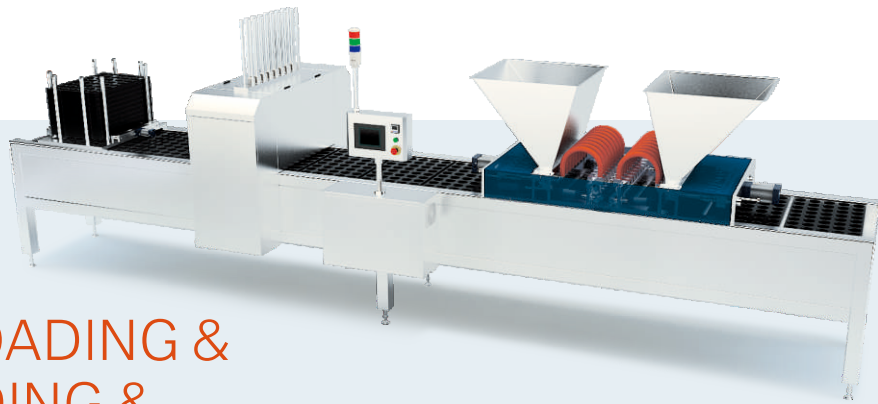
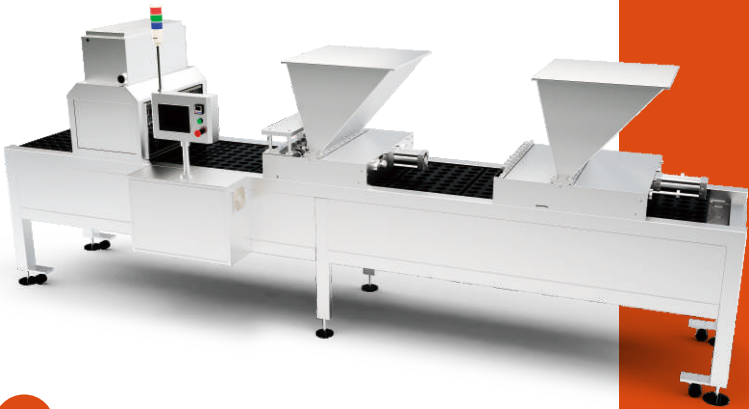


| SPECIFICATION                   |   |
|---------------------------------|---|
| Running Speed                   | 15-20times / min                          |
| Oil Spraying Quantity           | 0.2-6g / time, adjustable                 |
| Multi-point Depositing Quantity | 2-10g / time, adjustable                  |
| Dought Depositing Quantity      | 10-100g / time, adjustable                |
| Voltage and Frequency           | 3PH, 380V, 50Hz                           |
| Power                           | 5.5kW                                     |
| Air Pressure                    | 0.6-0.8MPa                                |
| Maximum Air Consumption         | 2m <sup>3</sup> /min(external gas source) |
| Dimension(L*W*H)                | 4500*1050*1650mm                          |

**INTRODUCTION**  
 This Oil Sprayer & Multi-point Depositor & Depositor 3 in 1 machine is designed for making 2 color bear cakes. Firstly automatic oil spraying, then four points depositing chocolate dough for bear palms, lastly deposit dough for the bear body.

# BEAR CAKE

## 3 IN 1 MACHINE



# MOULD TRAYS LOADING & PAPER CUP LOADING & DEPOSITOR

## 3 IN 1 MACHINE

**INTRODUCTION**  
 This machine is applied to the production of food such as round cake, cupcake, muffin cake, plum cake etc. The machine will auto loading trays on conveyor, and then loading the paper cups into the trays; finally accurately fills a certain amount of dough into the cups.

| SPECIFICATION             |                             |                         |  |
|---------------------------|-----------------------------|-------------------------|--|
| Running Speed             | 3-6trays / min              | Air Pressure            | 0.6-0.8MPa                                   |
| Dough Depositing Quantity | 10-100g / time , adjustable | Maximum Air Consumption | 0.7m <sup>3</sup> / min(external gas source) |
| Voltage and Frequency     | 3PH, 380V, 50Hz             | Dimension(L*W*H)        | 5600*1500*700mm                              |
| Power                     | 8kW                         |                         |  |

# OIL SPRAYER & DISPENSER

## & DEPOSITOR

## 3 IN 1 MACHINE

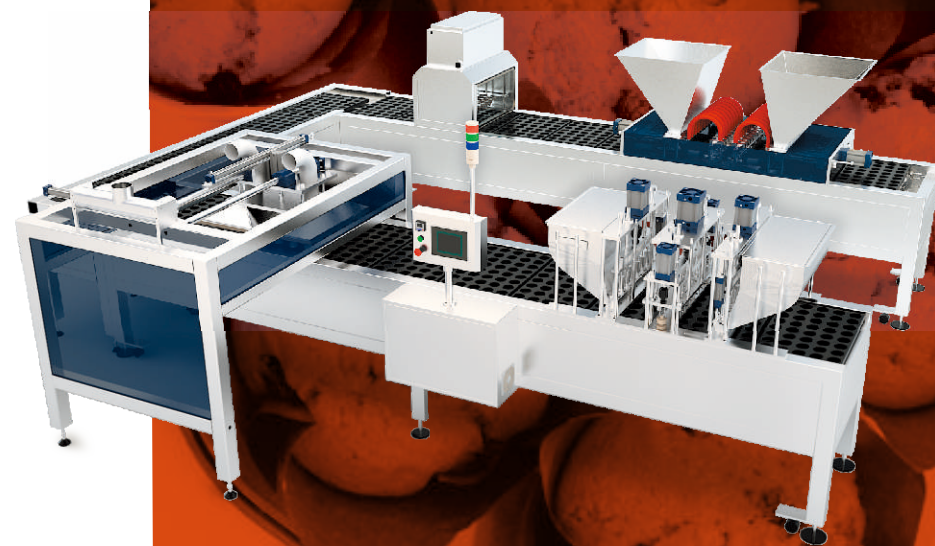
**INTRODUCTION**  
 This machine is applied to the production of variety of cakes, cupcake, 1 color bear cake, custard cake, etc. The dispenser is for making cupcake, while the oil sprayer is for making cakes without paper cups. Choose the machines according to the kind of cake production.

| SPECIFICATION             |                             |                         |  |
|---------------------------|-----------------------------|-------------------------|--|
| Running Speed             | 15-20times / min            | Power                   | 11kW   |
| Oil Spraying Quantity     | 0.2-6g / time , adjustable  | Air Pressure            | 0.6-0.8MPa                                   |
| Dough Depositing Quantity | 10-100g / time , adjustable | Maximum Air Consumption | 1.5m <sup>3</sup> / min(external gas source) |
| Voltage and Frequency     | 3PH, 380V, 50Hz             | Dimension(L*W*H)        | 4500*1450*1800mm                             |





## OIL SPRAYER & DEPOSITOR & INJECTOR & DEPANNER



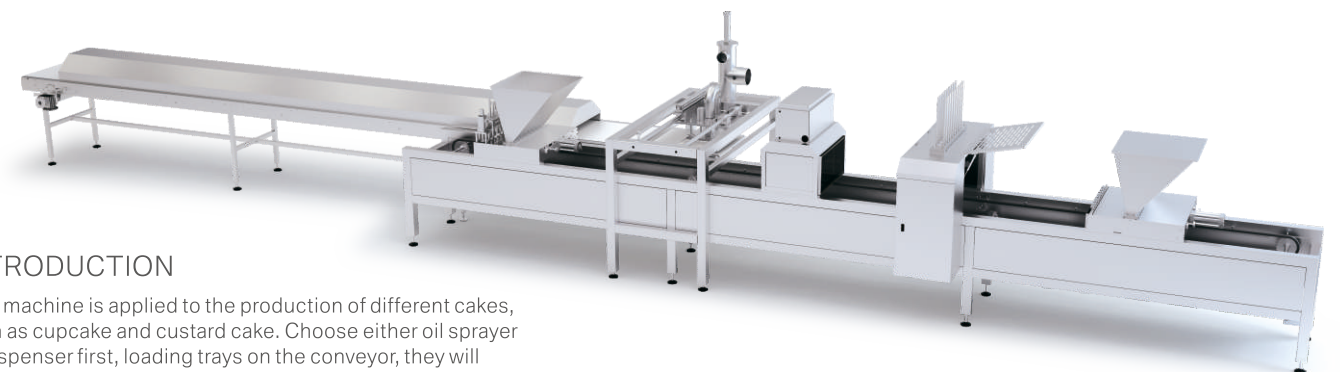
### INTRODUCTION

This machine is applied to the production of custard cakes. Loading trays on the machine, they will automatically step-walk forward for oil spraying and dough depositing. Then workers take the trays into rotary oven for baking. After baking, the workers load the trays with baked cakes on the machine for cream injection and depanning. After depanning, the empty trays move to oil sprayer for another circular production.

### SPECIFICATION

|                           |   |
|---------------------------|---|
| Runing Speed              | 15-20times / min                          |
| Oil Spraying Quantity     | 0.2-6g / time, adjustable                 |
| Dough Depositing Quantity | 10-100g / time, adjustable                |
| Injecting Quantity        | 2-20g / time, adjustable                  |
| Depanning Speed           | 4-6times / min (1-2trays/time)            |
| Voltage and Frequency     | 3PH, 380V, 50Hz                           |
| Electric Power            | 11kW                                      |
| Air Pressure              | 0.6-0.8MPa                                |
| Maximum Air Consumption   | 2m <sup>3</sup> /min(external gas source) |
| Dimension                 | 6000*2050*1800mm                          |

## OIL SPRAYER & DISPENSER & DEPOSITOR & INJECTOR & DEPANNER 5 IN 1 MACHINE



### INTRODUCTION

This machine is applied to the production of different cakes, such as cupcake and custard cake. Choose either oil sprayer or dispenser first, loading trays on the conveyor, they will automatically step-walk forward for oil spraying or paper cup loading, and then dough depositing. Then workers take the trays into rotary oven for baking. After baking, the workers load the trays with baked cakes on the machine for cream injection and depanning. After depanning, the empty trays move to oil sprayer for another circular production.



### SPECIFICATION

|                           |                                 |                         |  |
|---------------------------|---------------------------------|-------------------------|--|
| Running Speed             | 15-20times / min                | Voltage and Frequency   | 3PH, 380V, 50Hz                            |
| Oil Spraying Quantity     | 0.2-6g / time, adjustable       | Power                   | 16kW                                       |
| Dough Depositing Quantity | 10-100g / time, adjustable      | Air Pressure            | 0.6-0.8MPa                                 |
| Injecting Quantity        | 2-20g / time, adjustable        | Maximum Air Consumption | 2m <sup>3</sup> / min(external gas source) |
| Depanning Speed           | 4-6times / min(1-2trays / time) | Dimension(L*W*H)        | 8000*2400*1800mm                           |

## MARBLE CAKE 6 IN 1 MACHINE



### INTRODUCTION

This 6 in 1 machine includes tray loading machine, dough depositor, jam depositor, cream depositor, chocolate depositor and mixing device. It is good choice for making marble cake or combination flavor cake.

### SPECIFICATION

|                            |  |
|----------------------------|--|
| Max Quantity of depositing | 1L / time                                    |
| Capacity                   | 6-10trays / min                              |
| Voltage and Frequency      | 3PH, 380V, 50Hz                              |
| Power                      | 2kW  |
| Air Pressure               | 0.6-0.8MPa                                   |
| Maximum Air Consumption    | 0.8m <sup>3</sup> / min(external gas source) |
| Dimension(L*W*H)           | 6065*1500*1600mm                             |





# OVEN

Our ovens are with great baking capacity and can be applied to baking bread, cake, moon cake, biscuit etc. Gas and electric type are supplied according to the customers' requirements.

## OVT-TUNNEL OVEN

### INTRODUCTION

The tunnel oven is used for production line in which the cakes are conveyed continuously with trays. With multiple zones control and independent top and bottom heat, it is effective for producing variety of baked food.

### SPECIFICATION

|                       |   |                               |
|-----------------------|---|-------------------------------|
| Model                 | OVT-G   | OVT-E                         |
| Voltage and Frequency | 3PH, 380V, 50Hz   | 3PH, 380V, 50Hz               |
| Power                 | 8kW   | 11kW/m                        |
| Gas & Pressure        | Natural Gas, Oil-Gas, 180-240Pa                                 | N / A                         |
| Gas Consumption       | 0.35m³ / h / m  | N / A                         |
| Chain Speed           | 0-2m / min. (Inverter Control)                                  | 0-2m / min.(Inverter Control) |
| Oven Max. Temperature | 300°C   | 300°C                         |
| Valid Baking Width    | 1200mm  | 1200mm                        |
| Length                | Depends on capacity (4m / zone, oven entrance 1m, oven exit 1m) |                               |



## OVR-ROTARY OVEN

### INTRODUCTION

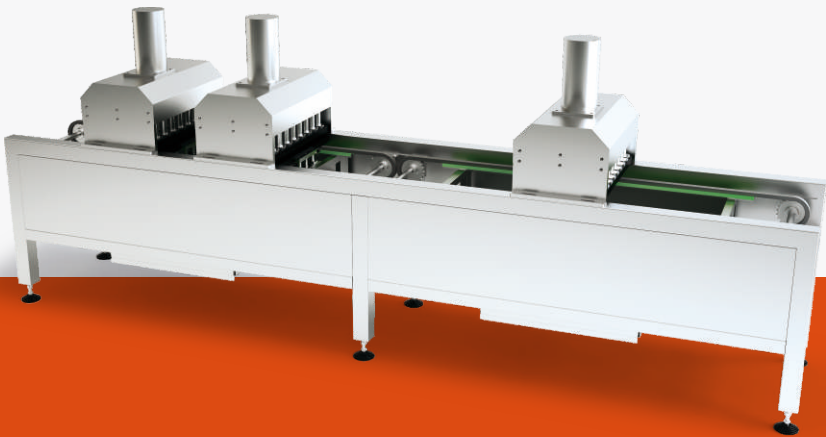
This rotary oven is with turntable and has stainless steel, body and baking chamber for easy maintenance. It equips with the safety siren, pre-ventilation, and explosion-proof equipment, safe to use.

### SPECIFICATION

|                       |                   |                   |
|-----------------------|-------------------|-------------------|
| Model                 | OVR-32G           | OVR-32E           |
| Voltage and Frequency | 3PH, 380V, 50Hz   | 3PH, 380V, 50Hz   |
| Power                 | 3.5kW             | 52kW/m            |
| Capacity              | 32 trays / time   | 32 trays / time   |
| Max. Plate Size(L*W)  | 460*720 mm        | 460*720 mm        |
| Weight                | 2070kg            | 1990kg            |
| Dimension(L*W*H)      | 2605*1660*2450 mm | 2605*1660*2450 mm |



# TRAY CLEANER (Tray cleaning Machine)



### INTRODUCTION

This tray cleaner helps to remove the food particles from the cake trays. It includes brush cleaning and air blowing system. Loading the trays on the conveyor, firstly the brush will coming down to clean the molds, then the trays will move to a close section, the air blowing system will blow away the food particles.

### SPECIFICATION

|                         |                                |
|-------------------------|--------------------------------|
| Cleaning Speed          | 4-6trays / min                 |
| Voltage and Frequency   | 3PH, 380V, 50Hz                |
| Power                   | 3kW                            |
| Air Pressure            | 0.6-0.8MPa                     |
| Maximum Air Consumption | 3m³ / min(external gas source) |
| Dimension(L*W*H)        | 3500*1050*1650mm               |

# TART / PIE 2 IN 1 MACHINE

### INTRODUCTION

This 2 in 1 machine design for making tarts or pies, it includes dough extruder and the blocking system. A mechanical blocker with heated dies is used to block the extruded dough portion and therefore create the perfect tart.

### SPECIFICATION

|                         |                                  |
|-------------------------|----------------------------------|
| Capacity                | 7-10times / min                  |
| Voltage and Frequency   | 3PH, 380V, 50Hz                  |
| Power                   | 3kW                              |
| Air Pressure            | 0.6-0.8MPa                       |
| Maximum Air Consumption | 0.1m³ / min(external gas source) |
| Dimension(L*W*H)        | 2900*1050*1600mm                 |



# CAKE TRAY

## INTRODUCTION

Our food grade cake tray is made of aluminized plate with non-stick coating. It can be different shapes, such as round, rectangle, bear, heart, donut shape, etc. It is durable, heat-resistant and easy cleaning.

## TIPS

When using the new trays first time, coating them with oil and send to oven for baking about 20-30mins. Repeated several times. Then it will be easier demoulding when using the trays for making cakes.

## SPECIFICATION

|                  |   |
|------------------|---|
| Material         | Aluminized Plate                                  |
| Surface Coating  | Silicone or Teflon                                |
| Dimension(L*W*H) | 400*600*40mm<br>480*600*40mm<br>can be customized |



# ROTARY PILLOW PACKAGING MACHINE

## INTRODUCTION

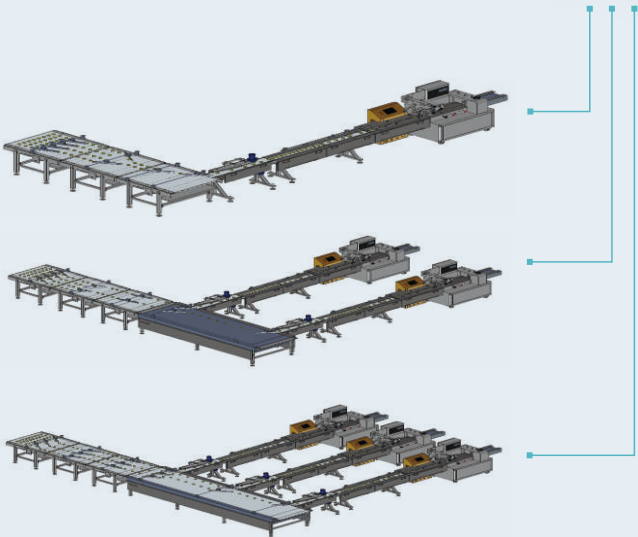
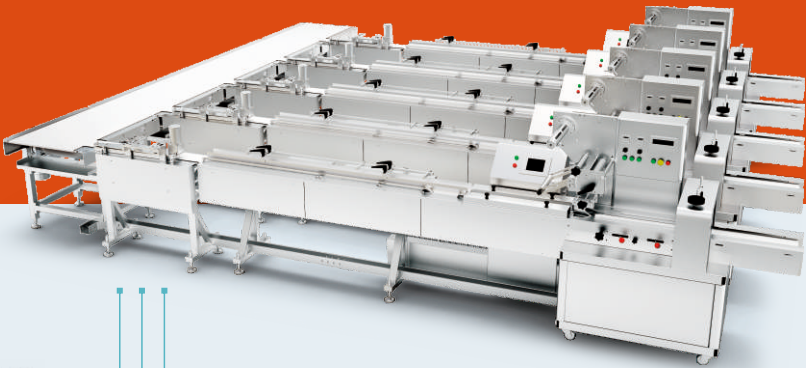
This machine is designed for packing various kinds of figurate products, like biscuit, bread, candies, moon cakes, industrial parts, paper box, etc. Dual frequency converter control, bag length can be set and cut in one step, saving time and film.



## SPECIFICATION

|                       |                 |                       |                 |
|-----------------------|-----------------|-----------------------|-----------------|
| Model NO.             | YF250D          | YF320D                | YF400D          |
| Voltage and Frequency | 1PH, 220V, 50Hz | 1PH, 220V, 50Hz       | 1PH, 220V, 50Hz |
| Power                 | 2.4kW           | 2.6kW                 | 2.6kW           |
| Max. Film Width       | 250mm           | 350mm                 | 400mm           |
| Bag Length            | 90-220mm        | 90-220mm or 150-330mm | 180-440mm       |
| Bag Width             | 30-110mm        | 50-160mm              | 50-190mm        |
| Max. Products Height  | 55mm            | 60mm                  | 60mm            |
| Packing Speed         | 40-230bag / min | 40-230bag / min       | 30-180bag / min |
| Dimension(L*W*H)      | 3770*670*1450mm | 3770*720*1450mm       | 4020*770*1450mm |

# FULL AUTOMATIC SORTING PACKAGING SYSTEM



## INTRODUCTION

This packaging system achieves a whole automatic packing process from sorting, feeding to packing. It is applicable to big capacity production, the whole process is without manual operation, save labor cost and keep the products clean. It can equip with multiple packaging machines, just depends on the capacity.



BUSINESS BENEFITS

- **Reduced labor costs:** fully automated depositing, baking and de-panning processes guarantee minimal manual input.
- **Optimize energy and time:** our oven is always at full baking temperature when raw batter enters, minimizing energy consumption and baking time.
- **Fuel efficient and environmentally friendly.**
- **Touch screen control:** seamless integration of the baking line with plant-wide supervisory and control systems.
- **User-friendly:** advanced control systems and interfaces for easy operation and maintenance, programmable synchronization of oven and ancillary activities.

SPECIFICATION

|                             |                                       |                         |                                |
|-----------------------------|---------------------------------------|-------------------------|--------------------------------|
| Running Speed               | 15-20times / min, adjustable          | Oven Max. Temperature   | 300°C                          |
| Oil Spraying Quantity       | 0.2-6g / time                         | Capacity                | 200-600kg / h                  |
| Dough Depositing Quantity   | 10-100g / time                        | Voltage and Frequency   | 3PH, 380V, 50Hz                |
| Injecting Quantity          | 2-20g / time                          | Power                   | About 20kW                     |
| Depanning Speed(max)        | 4times/min(1-2trays/time), adjustable | Air Pressure            | 0. 6-0. 8MPa                   |
| Tunnel Oven Gas Consumption | 0. 35m³ / h / m                       | Maximum Air Consumption | 1-2m³/min(external gas source) |
| Chain Speed                 | 0-2m / min. (Inverter Control)        | Dimension               | Depends on capacity            |

TA  
SERIES

Full  
Automatic  
Production  
Line

OUR MODULAR SOLUTION

- Mixing**

  - Mixer
  - Continuous aeration system

**Make-up and forming**

  - Greasing
  - Paper case de-nesting
  - Depositing
  - Decorating
  - Injection
  - Optional cookie forming equipment
- Tunnel oven**

  - Direct fired convection
  - Zone temperature and moisture control
  - Air movement efficiency
  - Minimal maintenance
  - PLC control
  - Energy efficient

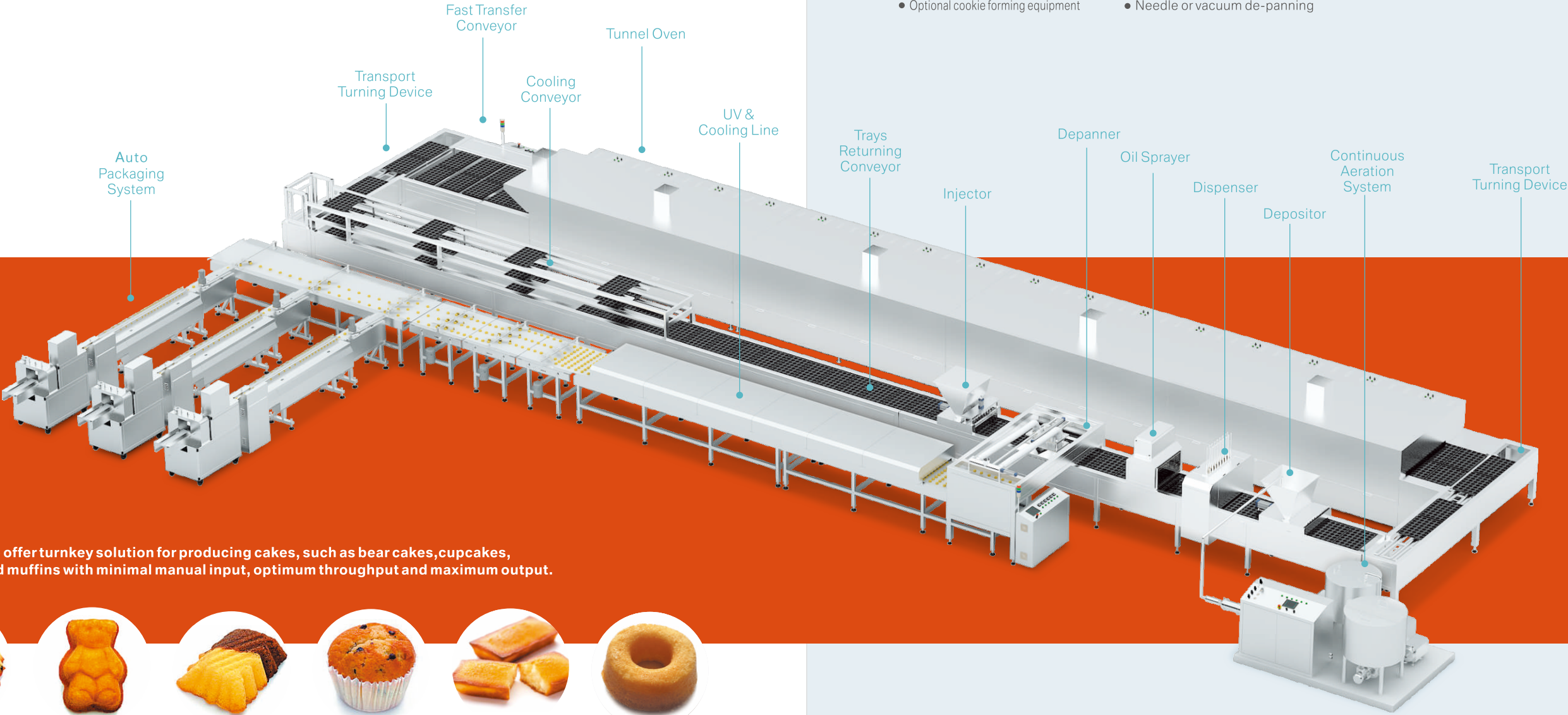
**De-panning\blast**

  - Linear systems
  - Needle or vacuum de-panning
- Cooling & freezing**

  - Integrated or additional
  - Ambient, refrigerated or blast freezing available

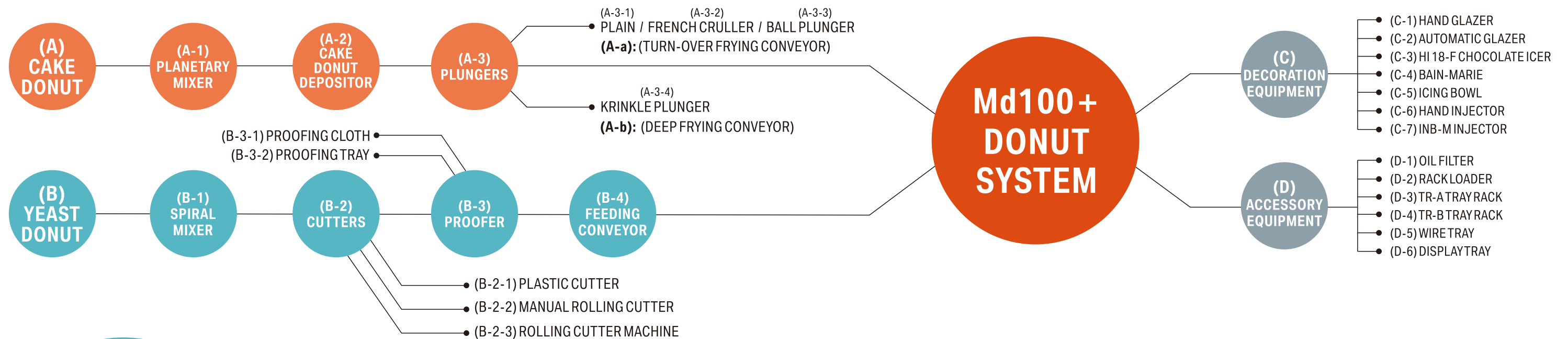
**Packaging**

  - Auto sorting
  - Auto feeding
  - Auto packing



OurTA series is to offer turnkey solution for producing cakes, such as bear cakes, cupcakes, custard cakes and muffins with minimal manual input, optimum throughput and maximum output.





# DONUT SERIES



## A-CAKE DONUT

### CAKE DONUT

For making cake donuts, below are the accessory parts for option.

#### (A-1) PLANETARY MIXER

This mixer is for mixing cake donut mix. There are 3 interchangeable agitator attachments applied: Egg beater, dough arm and flat beater.

|                         |                 |
|-------------------------|-----------------|
| Voltage and Frequency   | 1PH, 220V, 50Hz |
| Power                   | 0.6kW           |
| Maximum of flour mixing | 2.5kg           |
| Speed                   | 480/244/148 RPM |
| Bowl Capacity           | 10L             |



#### (A-2) CAKE DONUT DEPOSITOR

It is an accessory used to automatically deposit cake donut batter into the fryer, with different plungers can make different kind of donuts.



#### (A-3) PLUNGERS

- (A-3-1) Plain Plunger: It is used for making standard ring donut or 'Old Fashion' donuts by changing the cake donut mix.
- (A-3-2) French Cruller Plunger: It is used for making French cruller donuts with cruller mix.
- (A-3-3) Ball Plunger: It is used for making small ball shaped donuts.



- (A-3-4) Krinkle Plunger: It is used for making donuts which features 8 ball shaped sections joined together.



- (A-b) Deep frying conveyor: The conveyor keeps the whole Krinkle donut fried in the oil, ensuring its shape perfectly.



### MD100+DONUT FRYER

This fryer is a multi-function equipment. Equip with different accessory parts, it can make several kinds of donuts.

| Item                  | Cake Donut                                     |               | Yeast Donut     |
|-----------------------|--|---------------|-----------------|
|                       | Ring donut / Old Fashion Donut / Cruller donut | Krinkle donut |                 |
| Frying time           | 90s  | 180s          | 90s             |
| Capacity              | 400-450pcs/h                                   | 200-225pcs/h  | 400-450pcs/h    |
| Dimension(L*W*H)      | 1980*612*1635mm                                |               | 3220*612*1195mm |
| Oil Needed            | Approx. 30L                                    |               |                 |
| Voltage and Frequency | 1Ph, 220V, 50Hz                                |               |                 |
| Power                 | 5.7 kW   |               |                 |

#### (A-a) TURN-OVER FRYING CONVEYOR

This conveyor is for making donuts which need to be fried on the downside and then will be turned and fried on the other side, such as ring cake donuts, "old fashion" donuts, French cruller donuts and yeast raised donuts.

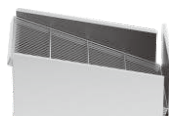
#### (D-1) OIL FILTER

To keep the fryer in good working condition, the oil should be regularly filtered.

|                       |                 |
|-----------------------|-----------------|
| Voltage and Frequency | 1PH, 220V, 50Hz |
| Power                 | 0.55kW          |
| Height of tank        | 270mm           |
| Capacity              | 35L             |
| Dimension(L*W*H)      | 670*395*540mm   |

#### (D-2) RACK LOADER

The rack loader is for loading 400\*600mm cooling wire tray to collect donuts after frying.





YEAST DONUT

For making yeast donuts, below are the accessory parts for option.

(B-1) SPIRAL MIXER

This mixer consists of a spiral-shaped agitator that remains stationary, while the bowl revolves around it.

|                         |                 |
|-------------------------|-----------------|
| Voltage and Frequency   | 3PH, 380V, 50Hz |
| Power                   | 1.3/1.7kW       |
| Maxinum of flour mixing | 12.5kg          |
| Speed                   | 230/150 RPM     |
| Bowl Speed              | 23/15           |
| Bowl Capacity           | 28L             |

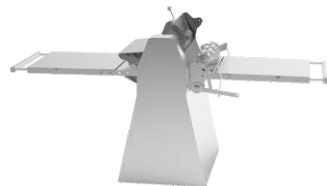


(B-2) CUTTERS

There are different cutters to choose between:

- (B-2-1) Plastic cutter:It manually cuts donuts one by one.
- (B-2-2) Manual rolling cutter: this rolling cutter is made up of 6 different shape of cutters: Flower, Heart, Ring, Hexagon, Five-pointed star and rectangle.
- (B-2-3) Rolling cutter machine: This machine is automatically sheeting the dough for the acquired thickness and then cutting the dough. The rolling cutter mold is chageable, its size and shape can be customized.

|                           |                                     |
|---------------------------|-------------------------------------|
| Voltage and Frequency     | 1PH, 220V, 50Hz                     |
| Power                     | 0.75kW                              |
| Speed of cutting          | 7-8 rolls/min                       |
| Standard cutter mold size | External Φ72mm, internal hole Φ35mm |
| Conveyor width            | 500mm                               |
| Dimension(L*W*H)          | 2510*1030*1170mm(unfold)            |



(B-3) PROOFER

This proofer is an ideal choice for dough fermentation. Hot air circulation and spraying function makes evenly fermentation.

|                       |                         |
|-----------------------|-------------------------|
| Voltage and Frequency | 1PH, 220V, 50Hz         |
| Power                 | 2.6kW                   |
| Temperature range     | 30-110°C                |
| Capacity              | 16 trays / time         |
| Proofing tray size    | 400*600 mm or 200*600mm |
| Dimension(L*W*H)      | 500*700*1970 mm         |



(B-3-1) Proofing Cloth



(B-3-2) Proofing Tray

The proofing cloth and proofing tray are customized size (200\*600mm) to fit for the feeding conveyor.

(B-4) FEEDING CONVEYOR

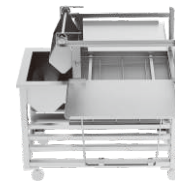
This conveyor is for feeding proofed donuts to the fryer. Put the donuts with proofing cloth on the conveyor, it will take the donuts to the fryer while taking the proofing cloth down to the table.



C-DECORATION EQUIPMENT

(C-1) HAND GLAZER

This is a semi-automatic glazer machine, it can glaze one tray donuts at a time.



(C-2) AUTOMATIC GLAZER

This glazer can connect to the MD100+ fryer. Donuts will after the frying process be conveyed to the glazer. With heating elements, it can also be used for chocolate glazing.

|                       |                 |
|-----------------------|-----------------|
| Voltage and Frequency | 1PH, 220V, 50Hz |
| Power                 | 1.5kW           |
| Glazing tank Capacity | 10L             |
| Dimension(L*W*H)      | 820*664*400mm   |



(C-3) HI 18-F CHOCOLATE ICER

This machine provides a fast and easy chocolate icing process. It does ice 24 donuts per time. Suitable for different kinds of icing and chocolate icing.

|                       |                   |
|-----------------------|-------------------|
| Voltage and Frequency | 1PH, 220V, 50Hz   |
| Power                 | 2kW               |
| Heating way           | Electrical heater |
| Icing Pan Capacity    | 14L               |
| Dimension(L*W*H)      | 850*700*1050mm    |



(C-4) BAIN-MARIE

This machine is used for melting chocolate or heating materials gently and gradually to fixed temperature. The icing bowl is replaceable.

|                       |                   |
|-----------------------|-------------------|
| Voltage and Frequency | 1PH, 220V, 50Hz   |
| Power                 | 1kW               |
| Heating way           | Electrical heater |
| Temperature range     | 0-90°C            |
| Dimension(L*W*H)      | 665*360*180mm     |



(C-5) ICING BOWL

This bowl is used for keeping icing materials, such as chocolate beans, nuts, chips.



(C-5-1)Icing Bowl

(C-5-2)Icing Bowl

(C-6) HAND INJECTOR

This injector is for manually injecting cream or jam into products. It Injects one by one.

|                       |                             |
|-----------------------|-----------------------------|
| Hopper capacity       | 5L                          |
| Injecting needle size | Diameter 6mm * Length 200mm |
| Height of hopper      | 260mm                       |
| Dimension(L*W*H)      | Diameter 260 * Height 420mm |



(C-7) INB-M INJECTOR

This semi-automatic injector fills cream or jam into the products with setting quantity. It can fill 2 products at a time.

|                       |                               |
|-----------------------|-------------------------------|
| Hopper capacity       | 7.5L                          |
| Voltage and Frequency | 1PH, 220V, 50Hz               |
| Power                 | 40W                           |
| Injecting needles     | Changeable, can be customized |



# D-ACCESSORY EQUIPMENT

### (D-3)TR-A TRAY RACK

After the donuts are collected, put the trays on the rack for cooling. There are 16 layers with a max tray size 400\*600mm.



### (D-4)TR-B TRAY RACK

This rack is used for storage donuts with decoration. The rack is covered by transparent plastic and has a door to keep the products fresh and away from dust and small insects.



### (D-5) WIRE TRAY

This wire tray is used for loading donuts when cooling. It is made of 304 stainless steel and size 400\*600mm.



### (D-6) DISPLAY TRAY

This tray is for displaying the products in the display cabinet. It is made of plastic and size 200\*600mm.



## TD300 SEMI-AUTOMATIC DONUT SYSTEM

Automatic frying, turn-over and cooling with manual cutting and glazing, our TD300 donut system is the leading midsize donut production system. It includes feeding table, fryer, rack loader, oil filter, glazer and support tables. Equipped with proofer (including proofing cloths and trays), it can be used to produce yeast-raised donuts, if equipped with a cake donut depositor, then the system can be used to produce cake donuts.

### SPECIFICATION

|                        |                  |
|------------------------|------------------|
| Voltage and Frequency  | 3PH, 380V, 50Hz  |
| Electric Power         | 14kW             |
| Size of fryer          | 1247*557*128mm   |
| Capacity               | 800-1200 pcs / h |
| Oil Needed             | 70L              |
| Capacity of oil filter | 85L              |
| Dimension(L*W*H)       | 4600*860*1100mm  |

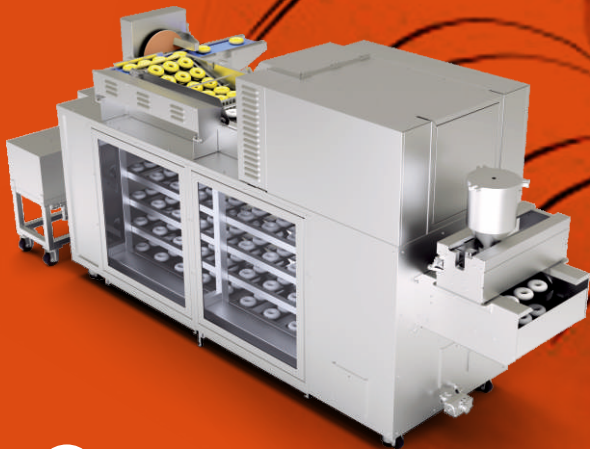


## MINI DONUT SYSTEM

Mini donut system is small capacity donut production line. The capacity is 480 pcs/h. It includes extruder, proofer, fryer, oil tank and glazer. Donuts are automatically cut directly onto the proofing trays. The donuts are then automatically carried through the electronically controlled proofer and sent to fry. The proofer are at a speed synchronized to the fryer, ensuring high quality of each donut. With small space needed, the line can make production in bakery shops or coffee shops, serve fresh donuts to customers.

### SPECIFICATION

|                        |                    |
|------------------------|--------------------|
| Voltage and Frequency  | 1PH, 220V, 50Hz    |
| Power                  | 20.2kW             |
| Capacity               | 480pcs / h         |
| Extruder tank capacity | 7L                 |
| Extruding quantity     | 3pcs / row         |
| Zones of Proofer       | 1 zone             |
| Basic proofing time    | 40 mins            |
| Fryer heating way      | Electrical heaters |
| Quantity of heaters    | 2 sets             |
| Oil Needed for fryer   | 50L                |
| Oil tank capacity      | 75L                |
| Oil tank dimension     | 850*420*1000mm     |
| Glazer tank capacity   | 7L                 |
| Dimension(L*W*H)       | 3200*1300*1700mm   |

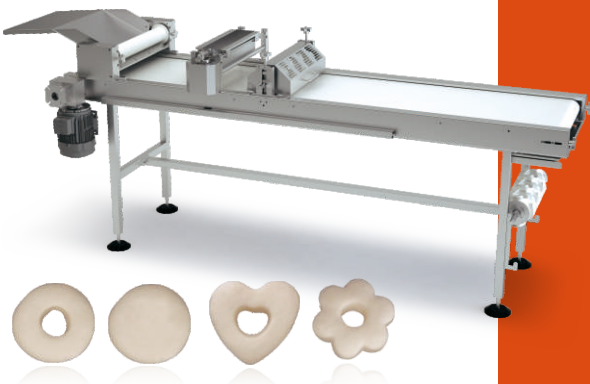


## DONUT ROLLING CUTTER

This machine is designed for automatically shaping yeast-raised donuts. Roll thin the dough by hand first, then put it on the plate of the rolling cutter, it will automatically press the dough, load the flour and cut donuts. The roll cutter mold is changeable and customized, can make various size and shape. With foot switch design, it frees the worker's hands to do more things.

### SPECIFICATION

|                           |  |
|---------------------------|--|
| Speed of cutting          | 7-8 rolls / min                            |
| Standard cutter mold size | External $\phi$ 72mm, internal $\phi$ 35mm |
| Capacity                  | 600-1200pcs / h                            |
| Voltage and Frequency     | 1PH, 220V, 50Hz                            |
| Power                     | 0.5kW                                      |
| Dimension(L*W*H)          | 2900*800*1130 mm                           |



## DPL-6C DONUT MACHINE

This machine is designed for making high quality cake donuts. It includes donut depositor, fryer and oil filter. There are 3 sizes of depositing head, meet different needs of the donut size. If equips with glazer, chocolate coating line and UV line, it can be a production line.

### SPECIFICATION

|                          |                             |
|--------------------------|-----------------------------|
| Weight of Donut          | 20-50g, depends on the size |
| Depositing Head Diameter | 20mm, 36mm, 40mm            |
| Capacity                 | 2000-2400pcs / h            |
| Voltage and Frequency    | 3PH, 380V, 50Hz             |
| Power                    | 30kW                        |
| Fryer Size               | 1755*850*135mm              |
| Oil Needed               | 180L                        |
| Capacity of oil filter   | 250L                        |
| Dimension(L*W*H)         | 2900*1400*1820mm            |



## DONUT UV STERILIZATION LINE

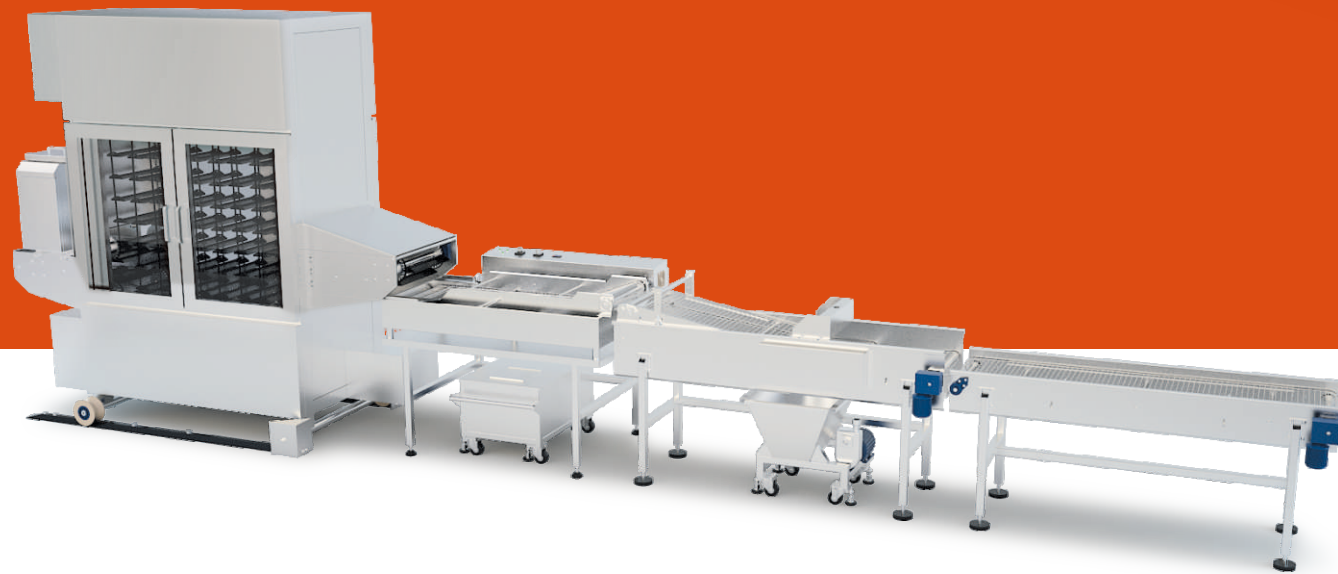
This UV line is special design for donuts sterilization. The conveyor is made of 304 stainless steel mesh, and equipped with variable frequency drive, speed adjustable. The length can be customized according to the capacity needed.

### SPECIFICATION

|                       |                                 |
|-----------------------|---------------------------------|
| Voltage and Frequency | 1PH, 220V, 50Hz                 |
| Power                 | 0.4kW                           |
| Width of Mesh Belt    | 650mm, can be customized        |
| UV Light Quantity     | 2pcs / zone                     |
| Conveyor Speed        | 500-2000mm / min, adjustable    |
| Length                | Depends on capacity (4m / zone) |







# DONUT SERIES

## DPL Series Automatic Yeast Donut Production Line

### INTRODUCTION

Our DPL series donut line is used to produce yeast-raised donuts with minimal manual input and maximum output. Donuts are automatically cut directly onto the proofing trays. The trays are then automatically carried through the electronically controlled proofer. Then the proofed donuts are sent to fryer. The proofer are at a speed synchronized to the fryer, glazer and cooling conveyor, ensuring high quality of each donut. If the capacity is bigger than 2400pcs, the line will equip with rolling cutter instead of extruder for cutting donuts.

### SPECIFICATION

| Model NO.             | DPL-1200                |     | DPL-2400                |     | DPL-3600                |     | DPL-4800                |     |
|-----------------------|-------------------------|-----|-------------------------|-----|-------------------------|-----|-------------------------|-----|
|                       | Electrical              | Gas | Electrical              | Gas | Electrical              | Gas | Electrical              | Gas |
| Voltage and Frequency | 3PH, 380V, 50Hz         |     | 3PH, 380V, 50Hz         |     | 3PH, 380V, 50Hz         |     | 3PH, 380V, 50Hz         |     |
| Zones of Proofer      | 1 zone                  |     | 2 zone                  |     | 3 zone                  |     | 4 zone                  |     |
| Basic proofing time   | 40mins/60mins/Customize |     | 40mins/60mins/Customize |     | 40mins/60mins/Customize |     | 40mins/60mins/Customize |     |
| Capacity/Customize    | 1000-1200 pcs / h       |     | 2000-2400 pcs / h       |     | 3000-3600 pcs / h       |     | 4500-4800 pcs / h       |     |
| Type of Gas           | Natural Gas / Oil Gas   |     | Natural Gas / Oil Gas   |     | Natural Gas / Oil Gas   |     | Natural Gas / Oil Gas   |     |
| Dimension(L*W*H mm)   | 11010*1800*2595         |     | 13600*1800*2595         |     | 11500*1800*2595         |     | 18757*1800*2595         |     |

### DIMENSION OF ELEMENTS

| Name             | DPL-1200(Gas)    | DPL-2400(Gas)    | DPL-3600(Gas)    | DPL-4800(Gas)     |
|------------------|------------------|------------------|------------------|-------------------|
| Fryer            | 1185*847*188mm   | 1755*847*188mm   | 2410*847*188mm   | 2900*847*188mm    |
| Proofer          | 4625*1800*2595mm | 6645*1800*2595mm | 9400*1800*2595mm | 10685*1800*2595mm |
| Glazer           | 1800*1320*1160mm | 1800*1320*1160mm | 1800*1320*1160mm | 1800*1320*1160mm  |
| Packing Conveyor | 800*932*945mm    | 1800*932*945mm   | 1800*932*945mm   | 1800*932*945mm    |

### OUR MODULAR SOLUTION

#### Make-up and forming

- Cutting
- Proofing
- Injection
- Glazing
- Decorating

#### Fryer

- Gas and electric models
- Micro computer temperature and frying time controller
- Variable speed conveyor drive
- Minimal maintenance
- PLC control
- Energy efficient

#### Cooling & Freezing

- Integrated or additional
- Ambient or refrigerated cooling



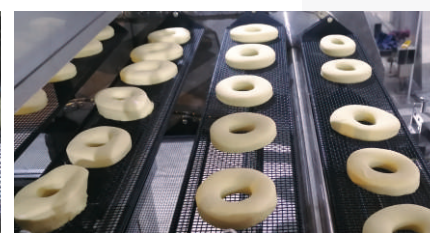
## PRESSURE CUTTERS

### INTRODUCTION

Our extruder makes pressure-cut raised donuts efficiently. The Ring Cutter (left) is for cutting donuts with hole; the Shell Cutter (right) is for cutting donuts without hole.



29



30



SPECIFICATION

|                        |                          |
|------------------------|--------------------------|
| Voltage and Frequency  | 3PH, 380V, 50Hz          |
| Capacity/Customize     | 4800pcs / h              |
| Extruder tank capacity | 80L                      |
| Extruding quantity     | 6pcs / row               |
| Zones of Proofer       | 4 zone                   |
| Basic proofing time    | 40 mins                  |
| Fryer heating way      | Electrical heaters       |
| Quantity of heaters    | 6 sets                   |
| Oil Needed for fryer   | 300L                     |
| Oil tank capacity      | 350L                     |
| Glazer tank capacity   | 60L                      |
| Dimension(L*W*H)       | Depends onthe real needs |

| Model NO.             | DPL-7200                |     | DPL-9600                |     |
|-----------------------|-------------------------|-----|-------------------------|-----|
|                       | Electrical              | Gas | Electrical              | Gas |
| Voltage and Frequency | 3PH, 380V, 50Hz         |     | 3PH, 380V, 50Hz         |     |
| Zones of Proofer      | 6 zone                  |     | 8 zone                  |     |
| Basic proofing time   | 40mins/60mins/Customize |     | 40mins/60mins/Customize |     |
| Capacity/Customize    | 6800-7200 pcs / h       |     | 9000-9600 pcs / h       |     |
| Type of Gas           | Natural Gas / Oil Gas   |     | Natural Gas / Oil Gas   |     |
| Dimension(L*W*H mm)   | 23965*1800*2595         |     | 29145*1800*2595         |     |

DIMENSION OF ELEMENTS

| Name             | DPL-7200(Gas)     | DPL-9600(Gas)     |
|------------------|-------------------|-------------------|
| Fryer            | 4040*847*188mm    | 5200*847*188mm    |
| Proofer          | 14725*1800*2595mm | 18765*1800*2595mm |
| Glazer           | 1800*1320*1160mm  | 1800*1320*1160mm  |
| Packing Conveyor | 1800*932*945mm    | 1800*932*945mm    |

POWER SHEETS

| Item                       | Power   |
|----------------------------|---------|
| Extruder                   | 0.012kW |
| Proofer                    | 41kW    |
| Fryer                      | 37.9kW  |
| Oil Tank                   | 7.1kW   |
| Cooling conveyor with Fans | 0.45kW  |
| 180° turning conveyor      | 0.55kW  |
| 8m Cooling tunnel          | 6kW     |
| Online injector            | 3.9kW   |
| Chocolate coating machine  | 14kW    |
| Sprinkle spreader          | 0.18kW  |
| U shape UV line            | 1.8kW   |
| Auto packaging system      | 10kW    |
| Steamer                    | 6kW     |

DONUT  
SERIES

BC Donut  
System

INTRODUCTION

BC donut system is big capacity donut production line. The capacity is 4800 pcs/h. It is a full automatic line from donut shaping to packaging. Varieties of functions meet different needs.

OUR MODULAR SOLUTION

Fryer

- Electric models
- Microcomputer temperature and frying time controller
- Variable speed conveyor drive
- Minimal maintenance
- PLC control
- Energy efficient

Make-up and forming

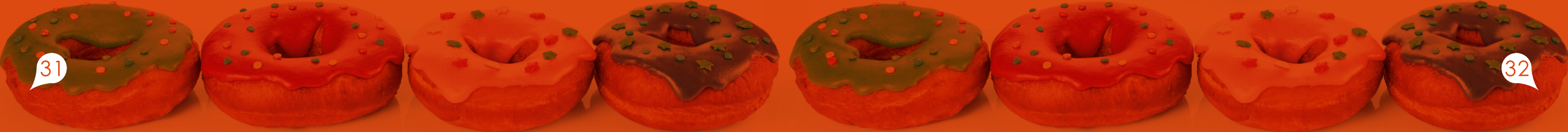
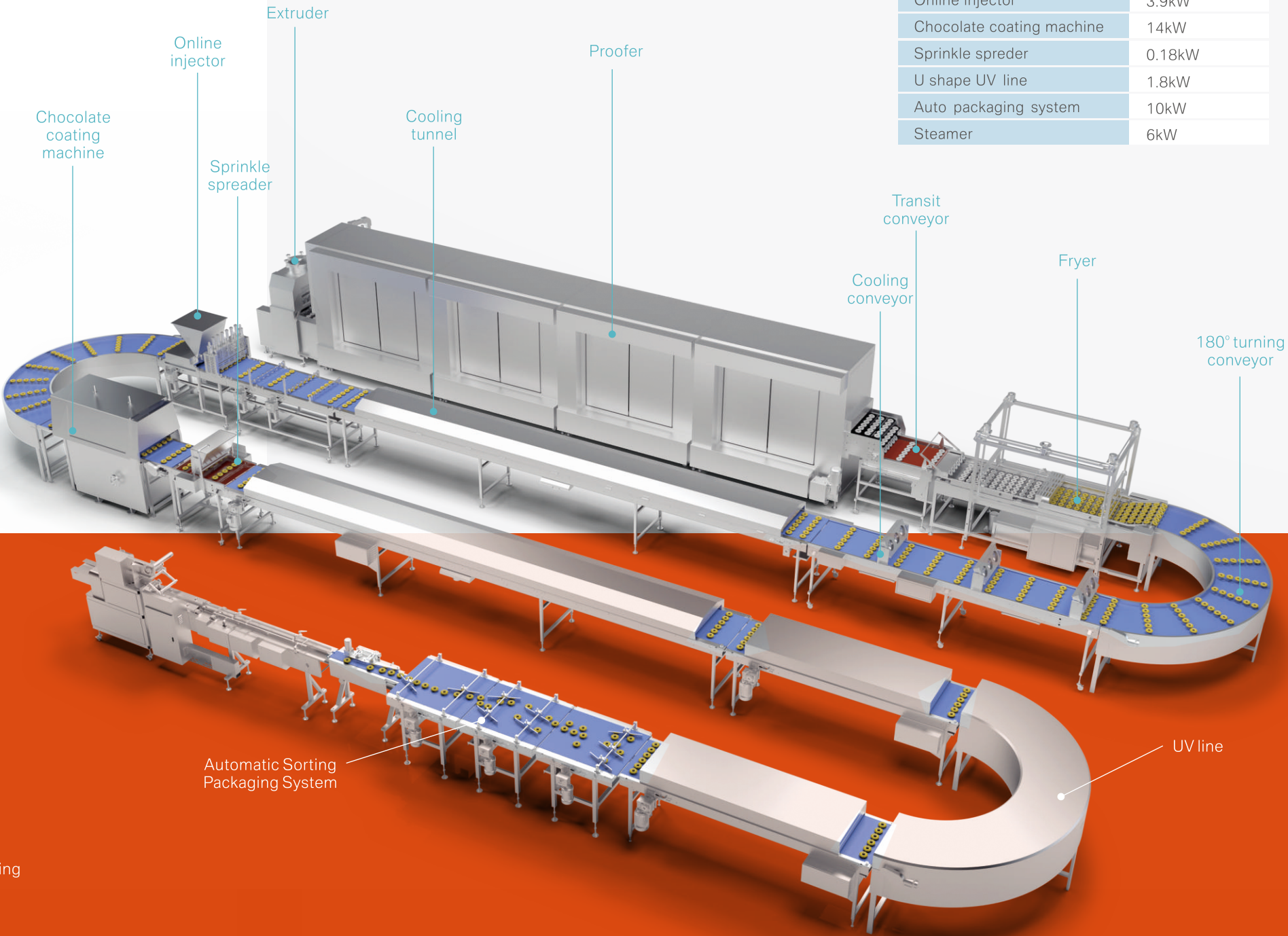
- Cutting
- Proofing
- Injection
- Glazing
- Decorating

Cooling & freezing

- Integrated or additional
- Ambient or refrigerated cooling

Packaging

- Auto sorting
- Auto feeding
- Auto packing





# TOPPING MACHINE

### INTRODUCTION

This machine is used formaking topping on cakes, bread, donuts. It improves the looking and taste of the food.

### TPA

This topping machine model TPA is used for chocolate toping on cakes. Load the trays with baked cakes on the conveyor, then the machine will automatically filling chocolate on the top of the cakes. According to the needs, it can be designed to be 2 color chocolate topping. It can also combine with cream injector to be "Injector & Chocolate Topping 2 in 1 machine".

### TPB

The topping machine model TPB is for powder topping. It can be use for flour loading on the dough before cutting or sugar powder on the top of food.

### TPC

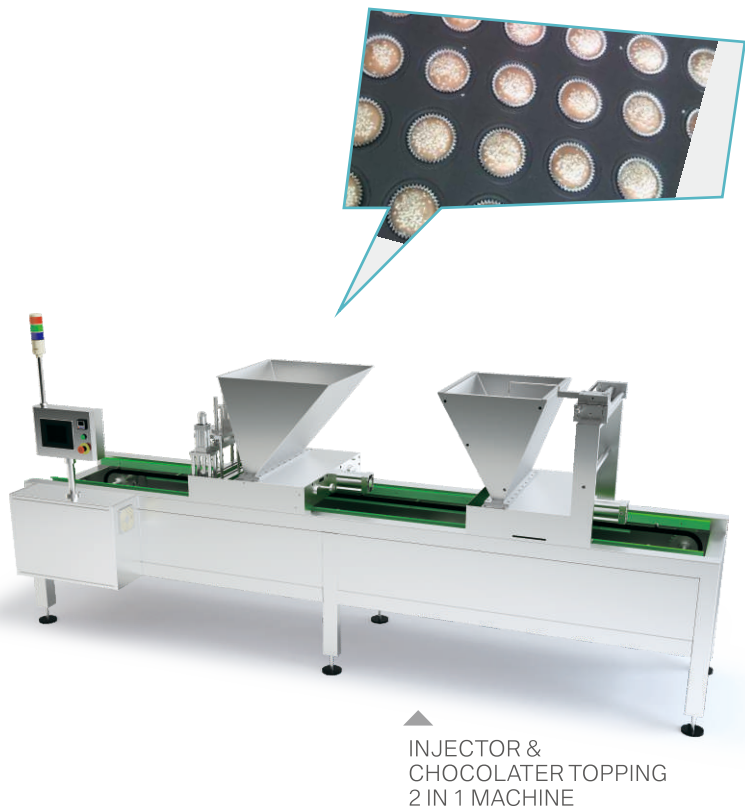
The topping machine model TPC is for chips topping, such as sesame, chocolate chips and similar size products. The loading device is customized according to the size of cakes and changeable.

### TPD

The topping machine model TPD is for nuts/almonds topping. There are needles to pick up the nuts/almonds, and then fill them on the top of cakes.

### SPECIFICATION

| Model No.             | TPA              | TPC              | TPD              |
|-----------------------|------------------|------------------|------------------|
| Running Speed         | 15-20times / min | 15-20times / min | 10-15times / min |
| Voltage and Frequency | 3PH, 380V, 50Hz  | 3PH, 380V, 50Hz  | 3PH, 380V, 50Hz  |
| Power                 | 5kW              | 2kW              | 6kW              |
| Dinmension(L*W*H)     | 2700*1050*1650mm | 2700*1050*1650mm | 2700*1050*1650mm |



# HI18-F FLOOR-TYPE DONUT CHOCOLATE ICER

### INTRODUCTION

This machine provides fast, uniform chocolate glazing of cakes, bread and donuts. The icer conveniently ices one full screen at a time. It is on moveable casters and requires little space.Stainless steel construction and sound design facilitate cleaning and provide a durable product that will stand up to years of everyday use.

### SPECIFICATION

|                           |                                    |
|---------------------------|------------------------------------|
| Model No.                 | HI18-F                             |
| Max screen / bun pan size | 623*443*50mm                       |
| Icing Capacity(max)       | 14L                                |
| Quantity(typical donuts)  | 24pcs / timeL(Donut size 75-100mm) |
| Voltage and Frequency     | 1PH, 220V, 50Hz                    |
| Electric Power            | 2kW                                |
| Weight                    | About 50kg                         |



DECORATION  
SERIES

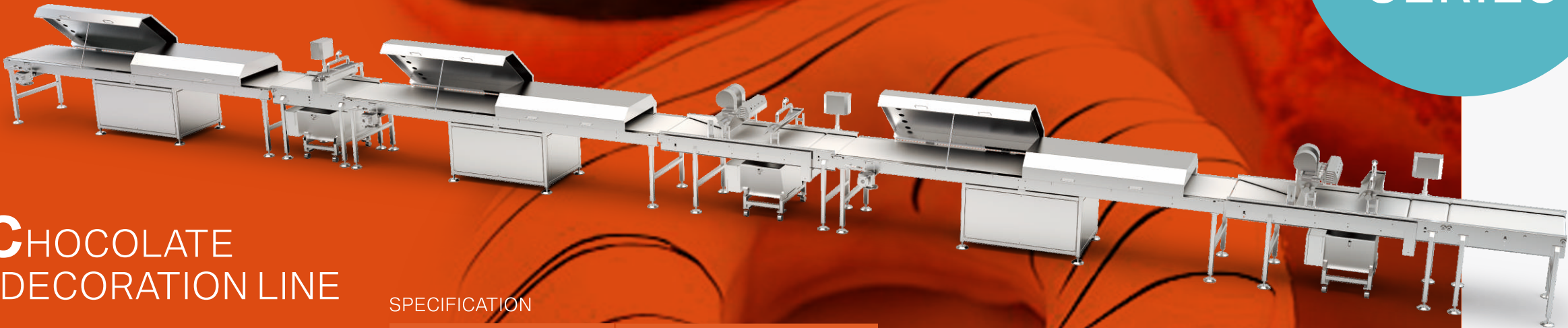
Topping  
& Coating

# CHOCOLATE DECORATION LINE

This decoration line is designed for chocolate coating. It can make line decoration, top coating, bottom coating and full coating, all depends on your need.Line decoration can be straight or curve.

### SPECIFICATION

|                       |                          |
|-----------------------|--------------------------|
| Type of Conveyor      | 304 Stainlell Steel Mesh |
| Speed of Conveyor     | 4000-6000mm / min        |
| Width of Conveyor     | 680mm                    |
| Voltage and Frequency | 3PH, 380V, 50Hz          |
| Power                 | 11kW                     |
| Dimension(L*W*H)      | 1800*1320*1160mm         |





# SNACK SERIES

## Fryer Equipment

### SPECIFICATION

| Model                   | SFA             | SFB              | SFC             |
|-------------------------|-----------------|------------------|-----------------|
| Heating type            | Electrical      | Oil Gas          | Oil Gas         |
| Capacity                | 20-50kg / h     | 50-80kg / h      | 20-50kg / h     |
| Oil capacity of fryer   | 100L            | 260L             | 100L            |
| Voltage and Frequency   | 3PH, 380V, 50Hz | 3PH, 380V, 50Hz  | 3PH, 380V, 50Hz |
| Power                   | 20kW            | 8kW              | 5kW             |
| Feed / Receive conveyor | NO              | YES              | YES             |
| Dimension(L*W*H)        | 1760*890*1100mm | 3480*1311*1218mm | 2800*960*1190mm |



## SNACK FRYER

### INTRODUCTION

Our snack fryer is designed for restaurants, bars, stadiums, supermarkets, and anywhere fresh food is served. Almost anything that fries, tortilla chips, chicken nuggets, mozzarella sticks, hot wings, drumettes, potato chips, tempura, etc. The model SFA is only the fryer while the model SFB and SFC are equipped with feeding conveyor and receiving conveyor. No specific skills are required to operate, customers can watch, encourage sample tasting and on-the-spot purchases.



## COOLING TUNNEL

### INTRODUCTION

This machine is designed for cooling the cake after chocolate coating. It composed of cooling tunnel, PU tape transmission, refrigeration unit, the cold wind conveying system and electrical control system. Products are rapid cooling without cracking, deformation or lapping.

### SPECIFICATION

|                             |                             |
|-----------------------------|-----------------------------|
| Speed of Conveyor           | 2000mm / min, adjustable    |
| Width of PU Conveyor        | 650mm, can be customized    |
| Temperature Rage            | 10-15 °C, can be customized |
| Voltage and Frequency       | 3PH, 380V, 50Hz             |
| Power                       | 9kW                         |
| Power of Refrigeration unit | 8HP                         |
| Length                      | 8000mm / zone               |



## COOLING TOWER

### INTRODUCTION

This cooling tower is applied as a cooling and transporting conveyor belt device for products after baked. Cooling time is adjustable to different products.

### BENEFITS:

- **Smaller space**  
The vertical corkscrew designs transport the products in a continuous motion and use less floor space than conventional horizontal conveyors.
- **Fully Customize**  
The cooling tower can be designed according to customer's needs, the capacity, the factory space, the cooling time, etc.
- **Easy Operation**  
Touch screen operation, it is easy to change the cooling time when needed.

## COOLING SERIES

## Cooling Equipment



## COOLING & UV STERILIZATION LINE

### INTRODUCTION

This is the last process before packaging. The cooling conveyor is responsible for significantly reducing the internal heat of products immediately after they exit the baking oven. Products are cooled quickly and efficiently without causing undue product distortion or cracks. And then the products are sent to the UV line for sterilization to improve the food quality and shelf life. The length of conveyor can be customized according to the capacity.

### SPECIFICATION

|                       |                                 |                |              |
|-----------------------|---------------------------------|----------------|--------------|
| Voltage and Frequency | 3PH, 380V, 50Hz                 | Power          | 0.4kW        |
| UV Light Quantity     | 2 pcs / zone                    | Conveyor Speed | 2400mm / min |
| Length                | Depends on capacity (4m / zone) |                |              |

