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吉祥食品机械

# JIXIANG

– FOOD MACHINERY –





**新厂区鸟瞰图**  
Jixiang New Factory



## COMPANY PROFILE

### 公司简介

沈阳市吉祥食品机械有限公司位于中国沈阳，这里是中国东北地区的经济、文化、交通中心，是中国的工业重镇和历史名城，其装备制造业规模大、基础雄厚、配套能力强。

吉祥公司是中国知名的肉类加工机械制造商之一，拥有良好的信誉和较高的市场占有率。主要产品有斩拌机、蒸熏炉、糖熏炉、蒸煮炉、滚揉机、绞肉机、搅拌机、骨肉分离机、盐水注射机、冰片机、提升机、冻肉切割机、嫩化机、灌肠机、磨刀机及辅助食品器具等，可广泛应用于肉类、水产品、速冻食品、罐头食品、调理食品等诸多行业。

经验丰富的专业研发队伍和先进的生产加工工艺，赋予吉祥产品优秀的品质。所有产品均采用优质原材料制作，符合吉祥公司严格的质量标准，确保我们的设备安全、卫生、节能。企业已通过 ISO9001 质量管理体系认证，主要产品已通过 CE 认证。

“倾听客户声音”是吉祥公司的首要事情，客户需求是我们持续改进的动力。我们坚持不懈努力为客户提供优质的产品和出色的服务，从最初的咨询、设计到安装、调试、培训及售后服务，我们力争从各个方面满足客户的需求。

我们的产品已经销售至全国各地并远销世界六十多个国家，包括美洲、欧洲、澳洲、亚洲和非洲等，出口销售额逐年递增。优质的产品、出色的服务、良好的信誉成为吉祥公司成功的要素。真诚希望吉祥的设备能帮助您生产出美味的食品，为您的企业带来可观的效益。

Shenyang Jixiang Food Machinery Co., Ltd. is located in Shenyang, which is the economical, cultural and communication hub of the Northeastern region of China; a major industrial and cultural city with historical importance. Its scale of equipment manufacturing industry is grand with solid foundation and relatively strong capability of forming a complete set.

Jixiang Food Machinery is one of the famous manufacturers of meat processing machinery in China, who has an excellent reputation and occupies the leading position in Chinese market. The main products are bowl cutter, cooking & smoking system, sugar smoking house, cooking house, vacuum tumbler, grinder, mixer, bone separator, brine injector, ice maker, meat loader, frozen meat cutter, filler, tenderizer, knife sharpener and other accessorial tools, which can be widely used in all kinds of products such as: pork, beef, poultry, fish, quick-frozen food, canned food, prepared food, etc.

The outstanding quality was ensured by our team of experts, experienced engineers and excellent manufacturing techniques. All the products are made of high-quality materials and meet Jixiang's exacting quality standards, and it ensures safety and hygiene while keeping low energy consumption. Jixiang Machinery has been certificated to ISO9001, and her main products have CE certificates.

"Listen to the voice of the customer" ranks No. 1. Customers' demands deliver us a stronger motivation to improve endlessly. We are striving to provide quality products and excellent service, from the beginning consultation, design to the following installation, start up, training and after-sale service, meeting different aspects of users' requirements.

Our products are sold to the whole chinese market and exported to more than 60 countries in the world, including America, Europe, Australia, Asia and Africa. The scale of export is rapidly increasing. The quality products, the excellent service and the good reputation are the most important elements of our success. Sincerely hope that Jixiang Machinery makes your products delicacy and bring you satisfactory benefits.



# MAKE YOUR PRODUCTS DELICACIES

## 好产品源于好设备



### 信誉 Reputation

公司成立近三十年来，拥有良好的客户口碑一直是吉祥最看重的也是最引以为傲的事。基于信任和可靠，我们与许多重要的客户、供应商、贸易伙伴建立了长期稳固的合作关系，他们与吉祥一起成长和繁荣。

The most important and proud thing for Jixiang is having a good reputation since the company has been established for almost thirty years. Based on the trust and reliable, we have established many long-term stable relations of cooperation with our customers, suppliers, and trade partners. Many of them have grown and prospered together with Jixiang.

### 质量 Quality

吉祥的产品以稳定和品质而闻名。我们根据客户、市场和未来发展趋势进行研发设计，选择高品质的原材料，通过先进的加工技术和严格的公司标准制造出性能稳定、食品安全、用户信赖、可持续发展的优质设备。

Jixiang's products are famous for its stability and quality. All of our researches and designs are based on customer requirements and future trends. From the beginning of selecting high-quality materials, to the following advanced processing technology and strict quality standards, Jixiang always provides you the stable performance, food safety, user friendly and the sustainable development equipment.

### 服务 Service

产品在设计之初，就从设备的寿命长、磨损低和易维护方面予以充分的考虑。有资质的工程师将在短时间内回复，从机械组装、用户培训到维护维修，他们会为您提供专业的机械培训和技术支持。选择可替换性好、耐用的配件，并确保配件库存充足。对客户的配件需求，我们将快速响应，并与领先的物流公司合作，确保配件及时到达您的手中。

At the beginning of design, products are fully considered from the aspects of long equipment life, low wear and easy maintenance. Qualified engineers will reply in a short time, from mechanical assembly, user training to maintenance and repair, they will provide you with professional training and technical support. Choose replaceable, durable accessories, and ensure that accessories are sufficient. We will respond quickly to our customers' accessories needs and work with leading logistics companies to ensure that accessories arrive in your hands in time.

### 未来 Future

比起短期的成功，我们更注重企业长期的可持续发展。吉祥将以客户满意为基础，以未来发展为导向，不断完善和更新我们的产品，改善服务，赢得客户的满意。在不久的将来，我们将向客户定制和自动化生产方向发展，使公司能够跟上食品生产行业日益增长的需求以及不断发展的业务规模。

For us it is less to concern only with short-term success, the long-term sustainable development is more important. Based on customer satisfaction and future trends, Jixiang will never stop improving and adjusting our products to improve service and obtain the customer's satisfy. In the near future, we will move forward with customization and automatic production line, enable to keep pace with the ever-increasing demands of the food production industry and growing business scale.



# Vacuum Bowl Cutter

## 真空斩拌机系列产品

### ZZB-125I / 200I / 200II / 330I / 330II 设备介绍

真空斩拌机是我公司根据多年生产经验研制开发的高技术含量产品。整机主体和外表面均采用不锈钢制作，结构合理，加工精度高，便于操作及保养，关键部件选用进口元件。通过真空斩拌机斩拌的物料可提高出品率，减少气泡，增强弹性，充分提取蛋白，使物料与辅料及水充分结合，乳化效果好，确保产品达到最佳品质。

- ◎ 整机采用优质不锈钢材料制作，坚固耐用、易于清洗。
- ◎ II 型采用最佳的可编程控制器和触摸屏，实现先进的操作控制。
- ◎ 温度、时间、转数可显示并设定，可控制最佳斩拌时间。
- ◎ 主轴转速：125I 型为变频调速 300-4500 转 / 分；200I 型为三速 200/1800/3600 转 / 分；200II 型为变频调速 300-4200 转 / 分；330I、II 为变频调速 300-3600 转 / 分；
- ◎ 斩刀与斩锅间隙为 1.0-1.5mm，确保斩拌效果。
- ◎ 关键部件采用进口元件，如斩刀、轴承、变频器、可编程控制器、触摸屏、电气元件等。进口斩刀为选配。
- ◎ 刀轴前轴承采用水冷却循环装置降温。
- ◎ 200II/200III、330I/330II/330III 型变频调速配电柜，加制冷装置（选配）。
- ◎ 125I 型无液压上料装置，无冷却装置。



ZZB-125I



型号 Model	ZZB-125I	ZZB-200I
生产能力 Capacity (kg/ 次 )	60-70	100-140
容积 Volume (L)	125	200
额定功率 Power (kW)	51.97	62.93
斩刀数量 Knives ( 把 /Pieces)	6	6
斩刀转速 Shaft Speed (rpm)	300-4500 变频调速 Frequencyconversion	200/1800/3600
线速度 Linear Speed (m/s)	110	102
斩锅转速 Bowl Speed (rpm)	11/17	5-15 变频调速 Frequency conversion
出料盘转 Unloader Disc Speed(rpm)	83	30-100 变频调速 Frequency conversion
真空度 Vacuum (kPa)	-80 ~ -85	-80 ~ -85
主机尺寸 External Dim. (mm)	1910x1930x1850	2340x2130x1950
安装尺寸 Installation Dim. (mm)	3000x2500x2000	4500x3500x3500
重量 Weight (kg)	≈ 3000	≈ 5000



ZZB-200I、II



ZZB-330II

### Description

Jixiang Vacuum Bowl Cutter is a high-tech product based on our years of experience. The main body and surface are made of high-quality stainless steel, reasonable structure, high machining accuracy, easy operation and maintenance. It realizes full protein abstraction and abundant combination of additives and water.

- ◎ High-quality Stainless Steel, solid, durable and hygienic.
- ◎ Advanced PLC &HMI (Human-Machine Interface) control system (For Type II).
- ◎ Temperature, Time and Bowl revolution can be displayed and controlled. It ensures the best chopping time control.
- ◎ Knife speed: 125I is Frequency conversion 300-4500rpm; 200I is 200/1800/3600rpm; 200II is Frequency conversion 300-4200rpm; 330I/II is Frequency conversion 300-3600rpm.
- ◎ The distance between knife tip and bowl can be 1.0-1.5mm, which guarantees the best result of chopping & mixing.
- ◎ Key parts such as Knives, Bearings, Frequency convertors, PLC, HMI and Electric elements remain world-top quality. Imported knife is optional.
- ◎ By water-cooling-loop devices, the temperature of cutter shaft fore bearing could be lower down.
- ◎ 200II/200III、330I/330II/330III are equipped with air conditioner for electric cabinet. (optional)
- ◎ 125I has no hydraulic loading device and cooling device.

ZZB-200II	ZZB-330I、II
100-140	240-260
200	330
84.43	120.5
6	6
300-4200 变频调速 Frequency conversion	300-3600 变频调速 Frequency conversion
119	122
6-12 变频调速 Frequency conversion	6-12 变频调速 Frequency conversion
30-80 变频调速 Frequency conversion	30-80 变频调速 Frequency conversion
-80 ~ -85	-80 ~ -85
2340 × 2010 × 1950	2570x2340x2150
4500 × 3500 × 3500	5000x4000x3500
≈ 5000	≈ 6500



# Vacuum Bowl Cutter (Stainless Steel)

## 不锈钢变频真空斩拌机系列产品

### ZZB-200III / 330III 设备介绍

不锈钢变频真空斩拌机是在原有设备基础上，框架结构采用全不锈钢材质，参照 CE 标准制作的高端系列产品。

Vacuum Bowl Cutters with entire stainless steel, are the top-grade series products refer to CE certificates. Based on existed facilities, the entire stainless steel is adopted for the frame structures.



ZZB-200III/330III

型号 Model	ZZB-200III	ZZB-330III
生产能力 Capacity (kg/ 次 )	100-140	240-260
容积 Volume (L)	200	330
额定功率 Power (kW)	87.2	121.38
斩刀数量 Knives ( 把 /Pieces)	6	6
斩刀转速 Shaft Speed (rpm)	300-4200 变频调速 Frequency conversion	300-3600 变频调 Frequency conversion
线速度 Linear Speed (m/s)	119	122
斩锅转速 Bowl Speed (rpm)	5-15 变频调速 Frequency conversion	6-12 变频调速 Frequency conversion
出料盘转速 Unloader Disc Speed(rpm)	30-100 变频调速 Frequency conversion	30-80 变频调速 Frequency conversion
真空度 Vacuum (kPa)	-80 ~ -85	-80 ~ -85
主机尺寸 External Dim. (mm)	2720x2190x2300	2950x2450x2470
安装尺寸 Installation Dim. (mm)	4500x3500x3500	5000x4000x3500
重量 Weight (kg)	≈ 5000	≈ 6400

# Bowl Cutter (Stainless Steel)

## 不锈钢变频斩拌机

### ZB-125III 设备介绍

不锈钢变频斩拌机是在原有设备基础上，框架结构采用全不锈钢材质，参照 CE 标准制作的高端系列产品。

Bowl Cutters of frequency conversion with entire stainless steel, are the top-grade series product refers to CE certificates. Based on existed facilities, the entire stainless steel is adopted for the frame structures.



ZB-125III

型号 Model	ZB-125 III
生产能力 Capacity (kg/ 次 )	60-70
容积 Volume (L)	125
额定功率 Power (kW)	46.47
斩刀数量 Knives ( 把 /pieces)	6
斩刀转速 Shaft Speed (rpm)	300-4500 变频调速 Frequency conversion
线速度 Linear Speed (m/s)	110
斩锅转速 Bowl Speed (rpm)	10/16
出料盘转速 Unloader Disc Speed (rpm)	83
主机尺寸 External Dim. (mm)	2050x1800x1550
安装尺寸 Installation Dim. (mm)	3200x2000x2000
重量 Weight (kg)	≈ 1600

# Bowl Cutter

## 斩拌机系列产品

### ZB-40 / 80 / 125I / 200I 设备介绍

斩拌机利用斩刀高速旋转的斩切作用，将物料及辅料斩成肉馅和肉糜。可充分提取蛋白，使制品具有弹性强，乳化效果好，出品率高等特点。整机外表及与食品接触部位采用优质不锈钢制作，结构设计合理，加工精度高，便于操作及保养，关键部位选用进口元器件，可以满足用户的需求。

By high-speed rotation of bowl cutters, materials and ingredients are smashed into mince and meat paste. Realize full protein abstraction, perfect elasticity, sufficient emulsification and high productivities etc. Jixiang Bowl cutter is made of quality stainless steel on whole appearances and food splashed area, with reasonable structure, high machining accuracy, comfortable operation and easy maintenance. Different sizes and configurations meet various needs of customers.



ZB-200I



ZB-80/125I



ZB-40

型号 Model	ZB-40	ZB-80	ZB-125I	ZB-200I
生产能力 Capacity (kg/ 次 )	15-20	30-40	60-70	100-140
容积 Volume (L)	40	80	125	200
额定功率 Power (kW)	6.6	13.97	39.97	57.25
斩刀数量 Knives ( 把 /pieces)	3	6	6	6
斩刀转速 Shaft Speed (rpm)	1500/3000	200/1500/3000	200/1650/3300	200/1800/3600
线速度 Linear Speed (m/s)	54	66	81	102
斩锅转速 Bowl Speed (rpm)	10/16	10/16	10/16	7.5/10/15
出料盘转速 Unloader Disc Speed (rpm)	-	83	83	83
主机尺寸 External Dim. (mm)	1150x910x1100	1960x1170x1240	2290x1350x1300	2200x2000x1820
安装尺寸 Installation Dim. (mm)	1500x1500x2000	2500x2000x2000	3000x2000x2000	4000x3200x3000
重量 Weight (kg)	≈ 500	≈ 1000	≈ 1600	≈ 3000

# Bowl Cutter of Frequency Control

## 变频斩拌机系列产品

### ZB-125II / 200II / 200III / 330I 设备介绍

变频高速斩拌机利用斩刀高速旋转的斩切作用，将物料及辅料斩成肉馅和肉糜。可充分提取蛋白，使制品具有弹性强，乳化效果好，出品率高等特点。先进的加工设备、精湛的加工工艺，确保设备的质量。

整机外表及与食品接触部位采用优质不锈钢制作，结构设计合理。采用变频调速，节省能源，设备运行平稳、噪音低。关键部位选用进口元器件，可以满足用户的需求。

### Description

By high-speed rotation of frequency-conversion & high-rate Bowl Cutters, materials and ingredients are smashed into mince and meat paste.

Bowl cutter is made of quality stainless steel on whole appearances and food splashed area. With reasonable construction, it is running stable, low-noise and energy saving via speed regulation of frequency conversion. Different sizes and configurations meet various needs of customers.



ZB-330I

- ◎先进的大型加工设备和加工中心，确保加工工件精度。
- ◎采用变频调速：启动平稳、噪音低、节省能源。
- ◎具有精准转动平衡试验，稳定性能好。
- ◎装配特殊的刀轴、斩锅转盘和主电机轴承。
- ◎刀轴主轴采用水冷却循环降温。
- ◎设有温度显示装置。



ZB-125II

- ◎ Adopted with latest large processing facilities and machining centre, guarantee accuracy of machining parts.
- ◎ Adopted with frequency control: start stable, low noise and saving energy.
- ◎ Have accurate rotating dynamic balance test with perfect stability.
- ◎ Mounted with specialized cutter shafts, turntables of the bowl and bearing of main motor.
- ◎ Main axles of the cutter shaft are cooled by water-cooling-loop devices.
- ◎ Set devices of reading temperature.



ZB-200II/200III

型号 Model	ZB-125II	ZB-200II	ZB-200III	ZB-330I
生产能力 Capacity (kg/ 次 )	60-70	100-140	100-140	240-260
容积 Volume (L)	125	200	200	330
额定功率 Power (kW)	46.47	58.75	80.25	80.6
斩刀数量 Knives ( 把 /Pieces)	6	6	6	6
斩刀转速 Shaft Speed (rpm)	300-4500 变频调速 Frequency Conversion	300-3600 变频调速 Frequency conversion	300-4500 变频调速 Frequency conversion	300-3600 变频调速 Frequency conversion
线速度 Linear Speed (m/s)	110	102	127	122
斩锅转速 Bowl Speed (rpm)	10/16	7.5/10/15	7.5-15 变频调速 Frequency conversion	8-12 变频调速 Frequency conversion
出料盘转速 Unloader Disc Speed(rpm)	83	83	83	83
主机尺寸 External Dim. (mm)	2120x1490x1510	2200x2000x1820	2200x2000x1820	2430x2300x2100
安装尺寸 Installation Dim. (mm)	3200x2000x2000	4000x3200x3200	4000x3200x3200	4500x3500x3500
重量 Weight (kg)	≈ 1500	≈ 3000	≈ 3000	≈ 4500



# Bowl Cutter of Frequency Control

## 变频斩拌机系列产品

### ZB-200IV、V / 330II / 525I、II

#### 设备介绍

- ◎先进的大型加工设备和加工中心，确保加工工件精度。
- ◎美观坚固的主体结构。
- ◎采用变频调速：启动平稳、噪音低、节省能源。
- ◎具有精准的旋转动平衡试验，稳定性能好。
- ◎装配特殊的刀轴、斩锅转盘和主电机轴承。
- ◎关键部件采用进口元器件。
- ◎刀轴采用水冷动循环降温。
- ◎斩锅与刀盖之间无渗漏现象。
- ◎设有温度显示装置。
- ◎525 型具有自动加油系统。
- ◎525II 型具有智能型控制系统。
- ◎配电柜冷却系统为选配装置。



ZB-200IV、V/ZB-330II

#### DESCRIPTION

- ◎ Adopted with latest large processing facilities and machining centre, guarantee accuracy of machining parts.
- ◎ It has a beautiful looking and a robust major structure.
- ◎ Adopted with frequency control: start stable, low noise and saving energy.
- ◎ Have accurate rotating dynamic balance test with perfect stability.
- ◎ Mounted with specialized cutter shafts, turntables of the bowl and bearing of main motor.
- ◎ Key parts are world-top quality.
- ◎ The cutter shaft are cooled by water-cooling-loop devices.
- ◎ There is no leaking phenomenon between the bowl and knives cover.
- ◎ Set devices of reading temperature.
- ◎ Type 525 has automatic lubricating system.
- ◎ Type 525II has an intelligent control system.
- ◎ Cooling systems of Power Distribution Cabinet are optional devices.



ZB-525I、II

型号 Model	ZB-200IV	ZB-200V	ZB-330II	ZB-525I、II
生产能力 Capacity (kg/ 次)	100-140	100-140	240-260	300-420
容积 Volume (L)	200	200	330	525
额定功率 Power (kW)	63.2	83.2	83.2 ( 380L ,98.2kW )	119.2
斩刀数量 Knives ( 把 /Pieces)	6	6	6	6
斩刀转速 Shaft Speed (rpm)	300-3600 变频调速 Frequency conversion	300-4500 变频调速 Frequency conversion	300-3600 变频调速 Frequency conversion	300-3600 变频调速 Frequency conversion
线速度 Linear Speed (m/s)	102	127	122	144
斩锅转速 Bowl Speed (rpm)	7.5/10/15	7.5-15 变频调速 Frequency conversion	8-12 变频调速 Frequency conversion	1-10 变频调速 Frequency conversion
出料盘转速 Unloader Disc Speed (rpm)	83	83	83	30-100 变频调速 Frequency conversion
主机尺寸 External Dim. (mm)	2750x1980x2320	2750x1980x2320	2960x2270x2520	3060x2350x2650
安装尺寸 Installation Dim. (mm)	4000x3200x3200	4000x3200x3200	4500x3500x3500	5000x4000x3500
重量 Weight (kg)	≈ 3600	≈ 3600	≈ 4500	≈ 7000



# Cooking & Smoking House

## 蒸熏炉系列产品

### QZX-250I / 500I / 750I / 1000I 设备介绍

我公司具有三十年生产和加工蒸熏炉的历史，是国内最早生产厂家，相继开发了I型、II型、III型、IV型系列产品，深受广大用户的好评，是国内同类产品中的首选，也是作为替代同类进口产品最佳的选择。整机设计新颖，加工精细、美观、耐用。内外壁均采用优质不锈钢板制作。采用耐高温聚氨酯发泡材料保温，保温效果好、升温快、节约能源。先进的自动化控制系统能满足各种产品加工工艺的要求，主要部件选用进口元件，确保产品质量。均匀的循环及发烟系统使肉制品色泽均匀、出品率高。



QZX-250I/500I/750 I/1000I

### DESCRIPTION

JIXIANG has a history of 30 years of developing Cooking & Smoking system. As the earliest manufacturers in China, we have developed diversified Type I, Type II, Type III and Type IV cooking & smoking house in recent years, which have become the best seller and a superior replacement of imported ones. Inside & outside surfaces are made of high quality stainless steel, novel design, accurate machining, nice looking and stable operating. The polyurethane foams keeps excellent insulation, efficient heating and energy saving. Advanced and humanized control system meets various kinds of processing requirements. Key parts with world-top quality ensure stable production. Uniform air circulation and smoking system will give your sausage the expected color and high productivities.

### 蒸熏炉 QZX-I

- ◎具有蒸煮、干燥、烘烤、烟熏、排风、清洗等功能。
- ◎采用电气控制方式，操作简便。可自动控制时间、炉内温度、肠芯温度。可按要求进行单工艺操作。

### Type QZX-I

- ◎ Various applications of Cooking, Drying, Baking, Smoking, Exhausting and Cleaning.
- ◎ Electric-Mechanical control system, easy operation. The time, house temperature, sausage-core temperature can be automatically controlled. Individual processing step can be selected and executed.



QZX-1000I

# Cooking & Smoking House

## 蒸熏炉系列产品

QZX-250II / 500II / 750II / 1000II

### 蒸熏炉 QZX-II、III

- ◎具有蒸煮、梯度蒸煮、干燥、烘烤、烟熏、加湿烟熏、排风、清洗等功能。
- ◎配置发烟系统，着色均匀、色泽好。可监控烟雾温度。
- ◎采用可编程控制器和大视窗触摸屏控制，生动直观地显示设备运行状态，可显示并控制温度、湿度、时间等工艺参数，并可在生产过程中随时调节参数。可进行单工艺操作，也可将九个以下的单工艺任意组合成配方进行生产，可存储 100 套不同配方。
- ◎设有管理人员、操作人员密码；设有生产和故障记录。用户可根据需求，选择挂接专用模块，实现远程监视功能，存储、打印生产数据及曲线（用户选择）。
- ◎ III 型特制的叶轮风机风压小、风量大、循环效果均匀。
- ◎采用独特的气流技术，确保箱体风各点气流均匀一致性。



QZX-250II/500II/750II/1000II

# Cooking & Smoking House

## 蒸熏炉系列产品

QZX-250III / 500III / 750III / 1000III

### Type QZX-II、III

- ◎ Various applications of Cooking, Gradient-cooking, Drying, Backing, Hot smoking, Moist smoking, Exhausting and Cleaning.
- ◎ Mount with smoking generators with uniform and perfect coloring. Temperature of smoke is monitored.
- ◎ Jixiang PLC&HMI control system shows you a graphic actual processing situation. The parameters, such as temperature, humidity, time and etc. can not only be preset but adjusted during processing. You can select the individual processing step, or you can also create a program by these nine steps. Up to 100 different programs can be created and stored.
- ◎ Password for manager and operator can be set up. All the processing and fault record can be reviewed anytime. According to your requirements, the specialized module can be connected to realize remote monitoring, including data storage and graph printing (selectable)
- ◎ Type III specialized impeller fans have natures of low blowing pressures, high air quantities and uniform effects of circulation.
- ◎ Adopt unique airflow techniques to guarantee uniformity of airflow throughout the box.



QZX-250III/500III/750III/1000III

型号 Model	QZX-250I、II	QZX-500I、II	QZX-750I、II	QZX-1000I、II	QZX-250III	QZX-500III	QZX-750III	QZX-1000III
生产能力（标准肠 Φ30）Capacity (kg/ 炉)	250	500	750	1000	250	500	750	1000
功率 Power (kW)	4.37	8.37	12.37	16.37	5.37	9.37	13.37	17.37
高压蒸汽压力 HP Steam (MPa)	0.3-0.6	0.3-0.6	0.3-0.6	0.3-0.6	0.3-0.6	0.3-0.6	0.3-0.6	0.3-0.6
低压蒸汽压力 LP Steam (MPa)	0.1-0.2	0.1-0.2	0.1-0.2	0.1-0.2	0.1-0.2	0.1-0.2	0.1-0.2	0.1-0.2
高压炉温 HP Temp. (℃)	<85	<85	<85	<85	<85	<85	<85	<85
低压炉温 LP Temp. (℃)	<100	<100	<100	<100	<100	<100	<100	<100
水压力 Water Pressure (MPa)	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2
标准挂车 Trolley Size (mm)	1000x1030x1980	1000x1030x1980	1000x1030x1980	1000x1030x1980	1000x1030x1980	1000x1030x1980	1000x1030x1980	1000x1030x1980
主机尺寸 External Dim. (mm)	1290x1510x2600	2440x1510x2600	3510x1510x2600	4570x1510x2600	1330x1460x2650	2520x1460x2650	3620x1460x2650	4720x1460x2650
安装尺寸 Installation Dim. (mm)	5000x3000x3600	6000x3000x3600	7000x3000x3600	8000x3000x3600	5000x3000x3600	6000x3000x3600	7000x3000x3600	8000x3000x3600
重量 Weight (kg)	≈ 1500	≈ 2500	≈ 3200	≈ 3900	≈ 1800	≈ 2500	≈ 3200	≈ 3900





# Cooking & Smoking House

## 全新一代蒸熏炉系列产品

### QZX-250IV / 500IV / 750IV / 1000IV

#### 设备介绍

◎国际领先的控制系统: 采用 10 寸大尺寸彩色触摸屏，生动的人性化操作界面，可直观显示各个管路和元件的工作状态，同时显示各种技术参数设定值、运行值、监测值，数据存取方便，在运行中可随时调整运行参数。

◎具有蒸煮、梯度蒸煮、干燥、加湿干燥、烘烤、烟熏、发色、排风、清洗九种工艺，可通过控制系统实现单工艺生产，更可任意将单工艺编辑成配方进行生产，可储存多达 100 套配方，满足各类产品的加工需求；系统内设有设备调试、故障记录存储功能，方便调试维修；设有密码保护、设备报警、温湿度曲线图、工作记录、前后门互锁（选配），方便生产管理。

◎采用独特的 S 型加热器，相比其它加热器加热速度更快、热量分布更均匀，可节省能源 15% 左右。

◎外置敞开发烟器：烟量大、发烟时间短、发烟效果好。电脑控制点火和发烟，自动控制风量，自动灭明火无回烟现象。

◎采用双速电机及特殊叠加双导流口风机叶轮结构，特制的风机叶轮大风量、小风压，可使炉体内气流循环快速均匀。

◎ 采用自动多层清洗喷淋系统，可充分清洗炉内各个角落，包括风机叶轮、加热器、隔流板、炉壁。特别是进烟及排烟管道增加了清洗管路对其进行清洗。

◎设有喷淋系统。（选配）

◎隔流板采用 316L 材质，卫生、耐腐蚀、使用寿命更长。

◎进烟、排烟管路系统采用不锈钢卡箍联结，拆装简单方便。

◎全部采用国际知名品牌元件，电机、泵、阀门等均配有相应保护电路。

◎可选配远程数据监视系统，实现数据的采集、存储与分析。可选配变频控制系统。



QZX-250IV/500IV/750IV/1000IV

加热速度更快速  
 High-efficient heating

发烟效果更理想  
 Excellent smoke result

风量循环更均匀  
 Uniform blowing circulation

清洗过程更彻底  
 Thorough cleaning process



风量循环示意图  
 Air Circulation Diagram

#### DESCRIPTION

- ◎ The advance international leading control system of PLC&HMI: 10” color big screen shows you a user-friendly interface. Status of pipelines and various components are displayed graphically and intuitively. The preset value, actual value and monitoring value can be showed at the same time. Parameters can be stored and read easily, and can be adjusted at any time of processing.
- ◎ Various applications of Cooking, Delta-cooking, Drying, Moist drying, Baking, Smoking, Reddening and Exhausting, total eight step. You can select individual steps, or you can create programs with these steps. More than 100 programs can be created and stored for different kinds of requirements. In the control system, there are Password, Testing, Warning, Faults records, Temp.&Humidity diagram,Working records and Interlock (Optional), for users' easy testing, maintenance and management.
- ◎ Compared with other traditional electric heaters, Jixiang's new patent S-Type heater is much high-efficient and heating evenly. The energy consumption can be saved approximate 15%.
- ◎ The independent open-style smoke generator can realize sufficient smoke, rapid smoking and excellent color coating. The ignition and smoking are controlled by PLC&HMI. The air supply can be adjusted automatically. The firefighting is automatic, and there is no smoke choking occurred.
- ◎ The air circulation system adopts Multi-layer-impeller blower of twin flowing ports and two-speed motor. The unique impeller ensures a big air volume with lower air pressure, so that the air circulation is rapid and uniform.
- ◎ The multi-layer cleaning and spraying system provides a sufficient cleaning all over the inside chamber, including blower impeller, electric heater, steam diversion board and side wall.
- ◎ Spraying system for cooling can be selected.
- ◎ The steam diversion board is made of SS316L for hygiene, corrosion resident and longer working life.
- ◎ All the smoke-in and exhaust pipelines are connected with stainless steel clamp, easy to be assembled and disassembled. The floor adopts anti-skid board to guarantee safety.
- ◎ Remote data monitoring center is optional, to realize the collection, storage and analysis of data. The frequency conversion is also optional.

型号 Model	QZX-250IV	QZX-500IV	QZX-750IV	QZX-1000IV
生产能力（标准肠 Φ30）Capacity (kg/ 炉)	250	500	750	1000
功率 Power (kW)	7.33	10.83	16.53	20.03
高压蒸汽压力 HP Steam (MPa)	0.3 ~ 0.6	0.3 ~ 0.6	0.3 ~ 0.6	0.3 ~ 0.6
低压蒸汽压力 LP Steam (MPa)	0.1 ~ 0.2	0.1 ~ 0.2	0.1 ~ 0.2	0.1 ~ 0.2
低压炉温 LP Temp. (℃)	< 100	< 100	< 100	< 100
高压炉温 HP Temp. (℃)	< 85	< 85	< 85	< 85
耗汽量 Steam Consumption (kg/h)	≈ 75	≈ 150	≈ 225	≈ 300
压缩空气 Compressed Air (MPa)	> 0.4	> 0.4	> 0.4	> 0.4
水压力 Water Pressure (MPa)	> 0.2	> 0.2	> 0.2	> 0.2
发烟点火时间 Smoke-ignition Time (min)	< 4	< 4	< 4	< 4
主机尺寸 External Dimension (mm)	1440x1500x2720	2700x1500x2720	3810x1500x2720	4910x1500x2720
安装尺寸 Installation Dimension (mm)	5000x3000x360（单门，single door）	9000x3000x3600（前后门，Two doors）	10000x3000x3600（前后门，Two doors）	12000x3000x3900（前后门，Two doors）
重量 Weight (kg)	≈ 1800	≈ 2800	≈ 3400	≈ 4200

# Cooking & Smoking House

## 小型蒸熏炉

### QZX-50III 设备介绍

- 可蒸熏各种肉制产品，具有干燥、蒸煮、烟熏、烘烤、排气、清洗等功能。是小型肉类食品加工企业及实验室的专用设备。
- 完全采用电加热方式：蒸煮、干燥、烟熏功能。
  - 双速内循环风机，使炉内温度均匀分布。
  - 利用水雾化进行蒸煮，炉内温度可达 <100℃。
  - 发烟器安装于门内，可简便快捷地进行熏制工作。
  - 触摸屏加 PLC 的控制系统，操作简便，安全可靠。
  - 整体不锈钢制作，具有保温隔层，外形美观。
  - 适用于试验室和超市现场制作用设备。

### DESCRIPTION

- This cooking & smoking house is specialized in processing meat products which is the essential equipment for small-size meat processing enterprises and laboratories. Various functions of this machine are Drying, Cooking, Smoking, Baking, Exhausting and Cleaning.
- Electric heating is applied in cooking, drying and smoking.
  - Two-speed circulating blower makes temperature uniformity.
  - Using water atomization for cooking. The temperature of the inner house can reach no higher than 100℃.
  - Smoking generator is inside of the house, easy and convenient for smoking.
  - PLC&HMI control system makes it reliable and easy to operate.
  - The whole machine is made of stainless steel with insulation and beautiful appearance.
  - Suitable for production equipment in laboratories and supermarkets.

型号 Model	QZX-50III
生产能力（标准肠 Φ30）Capacity (kg/ 炉)	50
功率 Power (kW)	12
高压蒸汽压力 HP Steam (MPa)	<0.1
低压蒸汽压力 LP Steam (MPa)	<0.1
高压炉温 HP Temp. (℃)	<85
低压炉温 LP Temp. (℃)	<100
水压力 Water Pressure (MPa)	0.2
主机尺寸 External Dimension (mm)	1260x1070x2050
安装尺寸 Installation Dimension (mm)	2000x2500x2500
重量 Weight (kg)	≈ 750



QZX-50III



# Cooking House

## 蒸煮炉系列产品

### ZZL-250I、II / 500 I、II / 750 I、II / 1000I、II 设备介绍

- 蒸煮炉是蒸煮各种肉制品的专用设备。该机密封效果好，节约能源，自动控制温度和时间，适用范围广。
- I 型是电气控制；II 型是可编程控制器、触摸屏控制。
  - 箱体内外壁均采用优质不锈钢板制作，采用聚氨酯发泡保温。
  - 可设定炉内温度、中心温度及运行时间。
  - 关键部件采用进口元器件。
  - 可选用循环风机系统，也可选用无风机系统。

### DESCRIPTION

- Cooking house is specialized for processing meat products, it is characteristic of well sealing, energy saving, auto-control of temperature, and wide application.
- Electric-mechanical control system (type I) or PLC&HMI control system (type II) can be selected.
  - Both inside and outside walls are made of quality stainless steel. Polyurethane foams provide efficient insulation.
  - House temperature, core temperature and time can be set up.
  - Key parts are world-top quality.
  - Circulating fan is optional.

型号 Model	ZZL-250I、II	ZZL-500I、II	ZZL-750I、II	ZZL-1000I、II
生产能力（标准肠 Φ30）Capacity (kg/ 炉)	250	500	750	1000
功率 Power (kW)	3	6	9	12
蒸汽压力 Pressure Steam (MPa)	0.1-0.2	0.1-0.2	0.1-0.2	0.1-0.2
炉温 Temp. (℃)	<100	<100	<100	<100
标准挂车 Trolley Size (mm)	1000x1030x1980	1000x1030x1980	1000x1030x1980	1000x1030x1980
主机尺寸 External Dimension (mm)	1290x1510x2600	2440x1510x2600	3510x1510x2600	4570x1510x2600
安装尺寸 Installation Dimension (mm)	5000x2200x3400	6000x2200x3400	7000x2200x3400	8000x2200x3400
重量 Weight (kg)	≈ 1400	≈ 1800	≈ 2200	≈ 2600



ZZL-250I/500I/750I/1000I



ZZL-250II/500II/750II/1000II



# Cooling House

## 强冷炉系列产品

### QL-500 / 1000 设备介绍

- 由制冷机组将冷源送至强冷炉内的蒸发器中进行制冷循环，使蒸发器表面温度急剧下降。炉顶循环风机使炉内均布降温。产品经在炉内强降温后很快达到所需温度，便于包装及储存。
- ◎本机整体采用不锈钢材料制作，具有保温隔层且外形美观。
  - ◎双速内循环风机运转平稳，风量大，噪音小，风速均匀，降温效果好。
  - ◎电脑触摸屏控制操作，简捷便利，安全可靠。

The refrigerant is transferred by compressor to the evaporator in cooling house for refrigeration cycle, so that the evaporator surface's temperature falls rapidly. The top blowers realize uniform cooling overall the inner house. After quick cooling, the products reach to the desired temperature, for easy packing and storage.

- ◎ The chamber is made of stainless steel with insulations between the double layers, nice appearance and energy saving.
- ◎ Two-speed circulating blower, stable operating, strong airflow, low noise, uniform circulation and high-performance cooling.
- ◎ HMI control system, simple and convenient control, safe and reliable.



QL-500/1000

型号 Model	QL-500	QL-1000
生产能力 Capacity (kg/ 炉 )	500	1000
功率 Power (kW)	8	16
制冷量 (kcal/h)Refrigeraing capacity	≥ 6300	≥ 12433
制冷剂 R22 Refrigerator R22 (kg)	5	10
可达炉温 ( 空载 ,℃ ) House temperature (No load,℃ )	≥ 8	≥ 8
达温时间 ( 负载 ,min) Cooling time (With load, min)	≈ 40min (15-25℃ )	≈ 40min (15-25℃ )
主机尺 ( 长 x 宽 x 高 ) External Dim. (mm)	2520x1810x2870	4720x1810x2870
安装尺寸 ( 长 x 宽 x 高 ) Installation Dim. (mm)	6000x2500x3700	8000x2500x3700
重量 Weight (kg)	≈ 1800	≈ 3900

# Sugar Smoking House

## 糖熏炉系列产品

### TXL-250 / 500 设备介绍

- 本机是电加热烘烤加糖烟熏制品的设备。炉内温度分布均匀，炉温温度在 120℃左右。糖烟发生器表面温度达 380℃左右。
- ◎整体采用不锈钢材料制作，具有保温隔热夹层。
  - ◎糖烟发生器固定在炉内底部，加热速度快，发烟效果好。
  - ◎内循环风机运转平稳，风量大，噪音小，风速均匀，便于炉内温度均布。
  - ◎双重电热组件，可分别控制调节炉温。
  - ◎炉顶部设有防油垢隔离板。

Sugar-smoking house is specialized for baking products with sugar-smoke. Temperature of the house is uniformly about 120C. Temperature of sugar-smoke generator surface can reach approx. 380℃ .

- ◎ The chamber is made of stainless steel with insulations between the double layers.
- ◎ The generator of sugar-smoke is fixed at the bottom of the furnace, rapid heating, high-performance smoking.
- ◎ The internal blowers operate smoothly with strong airflow, low noise and uniform circulation. It gives an even temperature distribution all over the inner chamber.
- ◎ Double electric heating units are adopted to control house temperature individually.
- ◎ Diversion boards against oil drops are installed on top in the chamber.



TXL-250/500

型号 Model	TXL-250	TXL-500
生产能力 Capacity (kg/ 次 )	250( 一车 , One trolley)	500( 两车 , Two trolleys)
额定功率 Power (kW)	33.1	54.5
压缩空气压力 Compressed air pressure (Mpa)	≥ 0.4	≥ 0.4
可达炉温 ( 空载 ,℃ ) House temperature (No load,℃ )	120	120
标准挂车 Trolley Size (mm)	1000x1030x1980	1010x1030x1980
主机尺寸 ( 长 x 宽 x 高 ) External Dim. (mm)	1400x1510x2600	2465x1510x2600
安装尺寸 ( 长 x 宽 x 高 ) Installation Dim. (mm)	5000x2200x3500	5000x2200x3500
重量 Weight (kg)	≈ 1800	≈ 2500

# Vacuum Tumbler

## 真空滚揉机系列产品

### GR-500 / 800 / 1200 / 1500 / 2500

#### 设备介绍

真空滚揉机是在真空状态下，利用物理冲击原理，让肉块或肉馅在滚筒内上下翻动，从而达到滚揉、按摩、腌渍作用。腌渍液被肉充分地吸收，增强肉的结着力和保水性，提高产品弹性及出品率。本机采用不锈钢制作，结构合理、运行平稳、噪音小、性能可靠、操作简便、设备使用效率高。

- ◎ GR-500/800 型为单速滚揉，一次性抽真空。
- ◎ GR-1200/1500/2500 型为双速滚揉，间歇呼吸式抽真空。
- ◎ 设定滚揉工作总时间、间歇时间、真空状态滚揉时间。
- ◎ 具有连续滚揉、间歇滚揉、反转滚动出料等功能。
- ◎ 设有真空吸料口。



GR-500/800

型号 Model	GR-500	GR-800
生产能力 Capacity (kg/ 罐 )	200	300
容积 Volume (L)	500	800
功率 Power (kW)	3.0	3.0
滚揉转速 Drum Speed (rpm)	8.5	9.0
真空度 Vacuum (kPa)	-80	-80
主机尺寸（长 x 宽 x 高） External Dim. (mm)	1540x1020x1550	1740x1060x1670
安装尺寸（长 x 宽 x 高） Installation Dim. (mm)	2600x1500x2000	2800x1500x2000
重量 Weight (kg)	≈ 500	≈ 600

### DESCRIPTION

Vacuum tumbler is the equipment based on physical impact principle under vacuum state. Meat in the rolling drum is impacted up and down so as to realize massaging and marinating. With the abundant saline absorption, the meat structure and water-holding are strengthened; the taste and product rate are greatly improved. This tumbler is made of quality stainless steel; reasonable structure, continuous running, low noises, reliable performance, easy operation and high efficiency.

- ◎ GR-500/800 is one-speed tumbling, with one-time vacuum.
- ◎ GR-1200/1500/2500 is two-speed tumbling, with interval breath-vacuum.
- ◎ Total tumbling time, interval time and vacuum types can be set up.
- ◎ Various functions of Continuous tumbling, Interval tumbling, Reverse rolling discharging and etc.
- ◎ Additional opening for vacuum suction loading.



GR-1200/1500/2500

型号 Model	GR-1200	GR-1500	GR-2500
生产能力 Capacity (kg/ 罐 )	500	700	1000
容积 Volume (L)	1200	1500	2500
功率 Power (kW)	8.5	8.5	12
滚揉转速 Drum Speed (rpm)	7/11	7/11	7/11
真空度 Vacuum (kPa)	-80	-80	-80
主机尺寸（长 x 宽 x 高） External Dim. (mm)	2210x1280x1900	2490x1280x1900	2630x1380x2000
安装尺寸（长 x 宽 x 高） Installation Dim. (mm)	3000x2000x2500	3200x2000x2500	3500x2100x2500
重量 Weight (kg)	≈ 800	≈ 1000	≈ 1200



# Vacuum Tumbler

## 变频真空滚揉机系列产品

GR-1200I、II、III / 1600I、II、III / 2500I、II、III /  
2800I、II、III / 3500I、II、III / 4600II、III  
设备介绍

新一代普通 (I 型) 及电脑 (II、III 型) 变频控制滚揉机，是在传统真空滚揉机基础上研制开发的。整机采用不锈钢制作，结构合理，坚固耐用，运行平稳，真空及过滤系统无故障，节省能源，效率高，便于操作。

III 型为全不锈钢，精抛机型。



GR-1200I/1600I/2500I/2800I/3500I



GR-1200II、III/1600II、III/2500II、III/2800II、III/3500II、III



GR-4600 II

### DESCRIPTION

Tumbler GR-I and GR-II、III is a new generation developed on the basis of our traditional vacuum tumbler, Type I is electric-mechanical control and Type II、III is PLC&HMI control. The tumbler is made of quality stainless steel; reasonable structure, durable construction, stable operating, failure-free vacuum and filter, energy saving, high efficiency and simple to use.

Type III is all Stainless steel, fine polishing.

型号 Model	GR-1200I、II、III	GR-1600I、II、III	GR-2500I、II、III	GR-2800I、II、III	GR-3500I、II、III	GR-4600II、III
生产能力 Capacity (kg/ 罐 )	500( 正口 Central Opening) 600( 偏口 Eccentric Opening)	700 正口 Central Opening 800 偏口 Eccentric Opening	1000 正口 Central Opening 1200 偏口 Eccentric Opening	1300 正口 Central Opening 1500 偏口 Eccentric Opening	2000 正口 Central Opening 2200 偏口 Eccentric Opening	3000
容积 Volume (L)	1200	1600	2500	2800	3500	4600
功率 Power (kW)	4.5	5.2	7.0	8.0	9.5	11.5
滚揉转速 Drum Speed (rpm)	4-11 变频调速 Frequency Conversion	4-11 变频调速 Frequency Conversion	4-11 变频调速 Frequency Conversion	4-11 变频调速 Frequency Conversion	4-11 变频调速 Frequency Conversion	4-11 变频调速 Frequency Conversion
真空度 Vacuum (kPa)	-80 ~ -85	-80 ~ -85	-80 ~ -85	-80 ~ -85	-80 ~ -85	-80 ~ -85
主机尺寸 ( 长 x 宽 x 高 ) External Dim. (mm)	1880x1230x1900	2230x1230x1900	2550x1440x2100	2920x1450x2100	2950x1570x2200	3488x1650x1946
安装尺寸 ( 长 x 宽 x 高 ) Installation Dim. (mm)	3200x2000x2500	3500x2000x2500	3800x2200x2500	4200x2200x2500	4200x2200x2500	5000x3300x2500
重量 Weight (kg)	≈ 800	≈ 1000	≈ 1400	≈ 1600	≈ 1800	≈ 2600

# Vacuum Tumbler

## 变频液压翻转真空滚揉机系列产品

### FGR-1700 / 2500 / 3200 / 3600 设备介绍

- FGR 系列真空滚揉机采用卧式倾斜滚揉方式，具有更大的装载能力，能自动翻转倾斜出料。设有自动上料及吸料口，可在真空或者非真空状态下腌制及滚揉各种原料制品，如香肠、火腿、培根、烤肉、禽类和鱼类等。
- ◎变频 8 级滚揉转速，即 4-11rpm。10 种滚揉方式，100 个配方存储。
  - ◎设定总工作时间、正转时间、反转时间、间歇时间、状态循环设定。
  - ◎滚筒桨叶为角形叶片或单叶片形状。
  - ◎采用变频调速，可节省能源 30% 左右。
  - ◎设有自动吸料接口，翻转自动出料。
  - ◎用户可选择自动吸料机、自动上料机。

### DESCRIPTION

FGR vacuum tumbler adopts horizontal tilt structure; this structure contributes a greater loading capacity and automatic tilting discharge. Opening for automatic loader and suction loading are applied. Various materials of sausage, ham, bacon, roast meat, poultry and fish can be marinated and tumbled under vacuum or non-vacuum.

- ◎ 8 frequency converted tumbling speeds, from 4rpm to 11rpm. 10 different tumbling modes. 100 tumbling recipes can be created and stored.
- ◎ Total time, forward tumbling time, reverse tumbling time, interval time and circulation types can be set up.
- ◎ Triangular-vanes or single vanes are applied inside the drum.
- ◎ The application of frequency conversion can save energy by approximately 30%.
- ◎ Automatic suction port and reverse rolling discharging.
- ◎ Additional Mobile loader or Mobile feeding cart is optional.



FGR-1700/2500/3200/3600

型号 Model	FGR-1700	FGR-2500	FGR-3200	FGR-3600
生产能力 Capacity (kg/ 罐 )	1000	1500	2000	2500
容积 Volume (L)	1700	2500	3200	3600
功率 Power (kW)	7.5	9.2	13.7	13.7
滚揉转速 Drum Speed (rpm)	4-11 变频调速 Frequency Conversion	4-11 变频调速 Frequency Conversion	5-16 变频调速 Frequencyconversion	5-16 变频调速 Frequency conversion
真空度 Vacuum (kPa)	-80 ~ -85	-80 ~ -85	80 ~ -85	80 ~ -85
主机尺寸 (长 x 宽 x 高) External Dim. (mm)	3070x1798x2070	3400x2000x2369	3780x2260x2450	3950x2260x2600
安装尺寸 (长 x 宽 x 高) Installation Dim. (mm)	4500x3000x3000	5000x3000x3000	5000x3300x3660	5000x3300x3780
重量 Weight (kg)	≈ 1600	≈ 1800	≈ 2400	≈ 2600

# Bone Separator

## 骨肉分离机

### GRF I 设备介绍

- 先进的设计理念，完善的加工制造工艺，优质的材料，关键的部件采用进口元件，操作简便，便于维护和保养，可为用户提供精致的骨肉分离机。
- ◎设备主要结构：机架总成、物料箱总成、送料总成、分离总成。
  - ◎工作原理：物料由料斗箱进入喂料仓内，由双螺杆的运动，将物料送入分离腔，由分离螺杆与分离腔的挤压完成骨肉分离。
  - ◎原料使用范围：适用于鸡、鸡架、鸭、鱼、甲鱼等物料。
  - ◎分离效果：分离出的肉质颗粒细腻，不含碎骨，具有一定的乳化效果。骨肉分离出品率可在 50% 至 65% 左右。分离后的物料，可添加到各种制品中，降低成本，提高经济效益。

### DESCRIPTION

Jixiang Bone Separator is made of high-quality material with novel design, accurate machining and imported key parts, which ensure you a simple operation, easy maintenance and high performance.

- ◎ Main structure: Stander, Material hopper, Feed mechanism, Separator.
- ◎ Working principle: Put materials into the hopper and then move into feed box. Through the movement of twin-screw, materials are pushed to separation box. Meat and bone are separated by stress from separating screw and cavity.
- ◎ Range of application: chicken, chicken bone, duck, fish, etc.
- ◎ Effect of separation: The separated muddy flesh is well-emulsified without bone fragments, which can be proportionally added into various products. The production rate can reach approx. 50%-65%, cost saving and benefits increasing.



GRF I

型号 Model	GRF I
生产能力 Capacity (kg/ h)	600-1000
功率 Power (kW)	15
肉块温度 (℃ )Meat temperature	0-5
出品率 Production rate	50%-65%
主机尺寸 (长 x 宽 x 高) External Dim. (mm)	2070x720x1900
安装尺寸 (长 x 宽 x 高) Installation Dim. (mm)	4000x2500x3000
重量 Weight (kg)	≈ 980





# Grinder

## 绞肉机系列产品

### JR-130 / 160 / 200 / 250 / 300

#### 设备介绍

绞肉机依靠螺杆旋转将料斗箱中的原料肉推到预切板处，通过螺杆的旋转作用，使得绞刀与孔板产生相对运动，从而将原料肉切成颗粒形状，确保了肉馅的均匀性。

绞肉机主体采用不锈钢制作，设备结构合理、机械性能稳定可靠、噪音小。该机可绞切鲜肉、冻肉。JR-300 型为专用冻肉绞肉机。用户可根据工艺要求，选配不同规格的孔板，加工出理想的肉馅，以满足不同肉制品的加工需要。

JR-130I、JR-160I、JR-200I、JR-250I、JR-300I 框架为不锈钢制作。



JR-130 I



JR-130



型号 Model	JR-130	JR-160
生产能力 Capacity (kg/h)	1000-2000	2000-3000
功率 Power (kW)	9/11	18.5
绞肉筛孔 Hole Plate (mm) ( 可选 optional)	φ 3/ φ 5/ φ 7/ φ 10/ φ 13/ φ 20/ φ 25/ φ 30/ φ 35	φ 3/ φ 5/ φ 7/ φ 9/ φ 10/ φ 12/ φ 16/ φ 18
绞笼转速 Screw Speed (rpm)	106/160	60~160 变频调速 frequency Conversion
肉块温度 Meat Temperature (℃ )	0 ~ -5	0 ~ -10
主机尺寸 ( 长 x 宽 x 高 ) External Dim. (mm)	1480x750x1150	1620x820x1440
安装尺寸 ( 长 x 宽 x 高 ) Installation Dim. (mm)	2000x1500x2000	2000x1500x2000
重量 Weight (kg)	≈ 600	≈ 700

# Grinder for Frozen/Fresh Meat

## 冻、鲜肉绞肉机

### DESCRIPTION

Materials in the hopper are pushed to precut-plate by the rotation of screw. The meat is cut to uniform particles through the relative movement between knife and hole-plate caused by rotary screw.

The main body and food area are made of quality stainless steel, reasonable structure, reliable performance and low noises. Different applications are for both fresh and frozen meat. JR-300 is specialized for mincing frozen meat. To create an excellent meat cutting result, different hole-plates can be selected according to the various processing requirements.

JR-130I、JR-160I、JR-200I、JR-250I、JR-300I are stainless steel frame.



JR-160

JR-200	JR-250	JR-300
3000-5000	3000-5000	3000-5000
48.37	34	55
φ 3/ φ 5/ φ 8/ φ 10/ φ 13/ φ 16/ φ 20/ φ 25	φ 4/ φ 6/ φ 8/ φ 10/ φ 13/ φ 16/ φ 23/ φ 28/ φ 35	φ 4/ φ 6/ φ 8/ φ 10/ φ 12/ φ 16/ φ 18/ φ 20/ φ 22
185/ 送料绞笼转速变频调速 0-23 Feed screw speed 0-23 frequency Conversion	150	47
5 ~ -18	0 ~ -10	-5 ~ -18
1730x1750x1590	2240x1070x1685	2620x1210x1700
3500x2500x3000	3000x1800x2500	3000x2500x3000
≈ 2100	≈ 1500	≈ 2400

# Double-Screw Grinder for Frozen/Fresh Meat

## 双绞笼冻、鲜肉绞肉机

### JR-200 设备介绍

JR-200 是直角双螺杆绞肉机。该机是通过送料螺杆旋转将原料肉送给绞肉螺杆，通过绞肉螺杆旋转带动绞刀与孔板做相对运动，将原料肉切成颗粒形状的肉馅，确保了肉馅颗粒的均匀性。

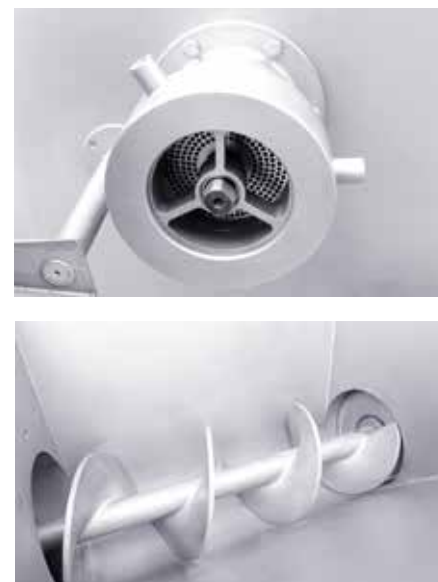
本设备主体与食品接触部位采用不锈钢材料制作，外型美观、结构合理、性能可靠、运行平稳、操作简单、清洁卫生，噪音小。

JR-200 可以绞切冻肉块在 50 ~ 120mm、物料温度在 5 ~ -18℃；也可以绞切鲜肉。用户可根据工艺要求选配不同规格的孔板，加工出最理想的肉馅，以满足不同肉制品的加工需要。

JR-200 Grinder adopts perpendicular double-screw structure. The material is pushed by the rotation of feed screw. Meat is clean cut into uniform particles through the relative movement of knives and plates caused by rotary processing screw.

The main body and food area are made of quality stainless steel, nice looking, reasonable structure, reliable performance, smooth running, easy operation, hygienic and low noises.

JR-200 Grinder can cut both fresh meat and frozen meat block with size 50-120mm and temperature no lower than -18℃. To create an excellent meat cutting result, different hole-plates can be selected according to the various processing requirements.



JR-200

# Grinder for Frozen/Fresh Meat

## 冻、鲜肉绞肉机

### JR-250 设备介绍

JR-250 型绞肉机，采用鲜肉绞笼和冻肉绞笼两种方式绞肉。选择绞切鲜肉时用鲜肉绞笼绞肉。选择 -3℃ 至 -10℃ 冻肉绞切时应采用冻肉绞笼绞肉。使原料肉通过绞切达到工艺要求的肉馅产品。

JR-250 meat grinder uses two methods of grinding meat: fresh meat screw and frozen meat screw. Please choose fresh meat screw to cut fresh meat. When the -3℃ to -10℃ frozen meat is cut, the frozen meat screw shall be used to make the raw meat reach the required meat product.



JR-250

JR-250 鲜肉绞笼  
Screw for Fresh Meat

JR-250 冻肉绞笼  
Screw for Frozen Meat





# Grinder for Frozen Meat

## 冻肉绞肉机

### JR-300 设备介绍

JR-300 型绞肉机，是冻肉专用绞肉机，可将 -10℃ 至 -18℃ 大块板肉直接绞切，加工出理想的肉馅产品。

### DESCRIPTION

The JR-300 meat grinder is a special frozen meat grinder.It can directly cut large pieces of meat from -10℃ to -18℃ .



# Frozen Meat Cutter

## 冻肉切割机

### DRQ-1000 II 设备介绍

冻肉切割机可将成品大块冻肉切割成约 50mm-120mm 的块状形，经过切割的冻肉直接放入绞肉机内绞切成颗粒状肉馅。该机采用液压系统驱动，完成冻肉上料与切割工作。

### DESCRIPTION

Frozen meat cutter can cut the frozen meat with big size into cubic size (50mm-120mm), which can be directly put into the grinder. Frozen meat cutter adopts hydraulic system for loading and cutting.



型号 Model	DRQ-1000II
生产能力 Capacity (kg/h)	1000
原料温度 Meat Temperature (℃ )	-4 ~ -10
原料肉尺寸 Meat Size (mm)	600x400x200
立刀间距 Distance Between Knives (mm)	120
切割尺寸 Cut size (mm)	50x120
功率 Power (kW)	7.5
主机尺寸（长 x 宽 x 高） External Dim. (mm)	1900x900x1460
安装尺寸（长 x 宽 x 高） Installation Dim. (mm)	3000x1800x2500
重量 Weight (kg)	≈ 750

# Vacuum Mixer

## 真空搅拌机系列产品

### ZJB-340I / 750I、II、III / 1200I、II、III / 2000I、II、III / 2500I、II、III 设备介绍

真空搅拌机是我公司参照国际先进同类产品，并结合我国肉制品加工工艺特点，自行研制开发的。该机能使物料搅拌均匀、无气泡、弹性好，是同类产品中的首选设备。

- ◎整机采用不锈钢材料制作，坚固耐用、易于清洗。
- ◎可设定真空度，真空效果好，可使物料在真空状态下搅拌。
- ◎采用平行双轴螺旋结构，装有斜板桨叶及螺旋推进搅拌圈（ZJB-340I/ 2000I/ 2500I 型无螺旋推进搅拌圈），搅拌均匀。
- ◎I 型采用电气控制；II 型采用可编程控制器和触摸屏控制，设定搅拌总时间、间歇时间及搅拌程序。
- ◎III 型大部分采用不锈钢制作。

Jixiang Vacuum mixer is a self-developed product with reference to international mixing technology and localization meat processing. This mixer produces evenly mixed and bubble-free meats with perfect elasticity, which makes it becomes the top choice in market.

- ◎ The mixer is made of quality stainless steel, solid, durable and hygienic.
- ◎ Materials are mixed with high performance vacuum system; and vacuum can be set up.
- ◎ The parallel twin shafts equipped with palm-vane and pushing-ring make a uniform mixing result. (Type ZJB-2000I/ ZJB-2500I have no pushing ring.)
- ◎ Type I is electric-mechanical control; Type II is PLC&HMI control. Total time, interval time and mixing types can be set up.
- ◎ Type III is stainless steel frame.



ZJB-340I

# Vacuum Mixer

## 真空搅拌机系列产品



ZJB-750I/1200I



ZJB-750II/1200II

型号 Model	ZJB-340I	ZJB-750I、II、III	ZJB-1200I、II、III	ZJB-2000I、II、III	ZJB-2500I、II、III
生产能力 Capacity (kg/ 罐 )	240	500	900	1500	2000
功率 Power (kW)	5.9	9	11	18	25
搅拌容积 Volume (L)	340	750	1200	2000	2500
搅拌转速 Shaft Speed (rpm)	42	40	40	16-40 变频调速 Frequency Conversion	20-40 变频调速 Frequency conversion
真空度 Vacuum (kPa)	-80 ~ -85	-80 ~ -85	-80 ~ -85	-80 ~ -85	-80 ~ -85
压缩空气 Compressed Air (MPa)		0.6-0.7	0.6-0.7	0.6-0.7	0.6 ~ 0.7
主机尺寸（长 x 宽 x 高） External Dim. (mm)	1390x920x1610	1950x1430x1870	2240x1620x1910	2270x1930x2150	2340x2150x2230
安装尺寸（长 x 宽 x 高） Installation Dim. (mm)	2000x1500x2400	3000x3000x3200	3000x3600x3200	3600x3800x3900	4200x4500x4200
重量 Weight (kg)	≈ 430	≈ 1200	≈ 1500	≈ 3000	≈ 3300



# Vacuum Mixer

## 真空搅拌机系列产品



ZJB-750III



ZJB-2000I/2500I



ZJB-2000II/2500II



# Vacuum Mixer (Nitrogen Added)

## 加氮变频真空搅拌机系列

### DZJB-750 I、II / 1200 I、II / 2000 I、II / 2500 I、II

#### 设备介绍

加氮搅拌机除与普通真空搅拌机功能相同外，增加了制冷喷嘴加氮功能。加氮最低温度应在 -5℃ 以内为最佳。I 型采用电气控制；II 型采用可编程控制器和触摸屏控制，设定搅拌总时间、间歇时间及搅拌程序。



#### DESCRIPTION

Except for the same functions as ordinary vacuum mixers, the function of adding nitrogen to the cooling nozzle has been increased. The minimum temperature of the nitrogen-added material should be no lower than -5 ℃ . Type I is electric-mechanical control; Type II is PLC&HMI control. Total time, interval time and mixing types can be set up.



DZJB-750I、II / 1200I、II



DZJB-2000I、II / 2500I、II

型号 Model	DZJB-750 I、II	DZJB-1200 I、II	DZJB-2000 I、II	DZJB-2500 I、II
生产能力 Capacity (Kg/h)	400	600	1200	1600
功率 Power (kW)	14	18	25	33
搅拌箱容积 Volume (L)	750	1200	2000	2500
搅拌轴转速 Shaft Speed (rpm)	5-15 变频调速 Frequency Conversion	5-15 变频调速 Frequency Conversion	5-15 变频调速 Frequency Conversion	5-15 变频调速 Frequency Conversion
真空度 Vacuum (kPa)	-80 ~ -85	-80 ~ -85	-80 ~ -85	-80 ~ -85
工作温度 Temperature (℃ )	≥ -5	≥ -5	≥ -5	≥ -5
压缩空气 Compressed Air (MPa)	0.6-0.7	0.6-0.7	0.6-0.7	0.6-0.7
主机尺寸 External Dim. (mm)	1760x1480x1870	2010x1720x1900	2270x2020x2150	2340x2350x2350
安装尺寸 Installation Dim. (mm)	3000x3000x3200	3000x3600x3200	4200x4500x4200	4200x4500x4200
重量 Weight (kg)	1500	2300	3500	3800

# Mixer

## 搅拌机系列产品

### JB-230 / 340 / 750 / 1200

#### 设备介绍

搅拌机可将各种原料肉与淀粉、辅料、水等进行搅拌和混合。我公司生产的系列搅拌机以优质不锈钢为主材料，坚固耐用又易于清洗。整机采用平行双轴结构，设备运行稳定，可将物料均匀地搅拌，而且可以便捷地出料，操作十分方便。

#### DESCRIPTION

Mixers are used to mix meat with starches, additives and water. Jixiang mixer is made of high-quality stainless steel; solid, durable and easily cleaned. The parallel twin shafts mix all the materials evenly; smooth running, convenient discharging and easy operating.



JB-230



JB-340



JB-750/1200



型号 Model	JB-230	JB-340	JB-750	JB-1200
生产能力 Capacity (kg/h)	150	240	500	900
功率 Power (kW)	3.0	4.4	6.0	8.0
搅拌箱容积 Volume (L)	230	340	750	1200
搅拌轴转速 Shaft Speed (rpm)	73	42	40	40
主机尺寸 External Dim. (mm)	1350x680x1320	1390x930x1510	1950x1190x1710	2190x1390x1750
安装尺寸 Installation Dim. (mm)	2000x1500x2000	2500x2000x2000	3000x3000x3200	3000x3600x3200
重量 Weight (kg)	≈ 300	≈ 550	≈ 1300	≈ 1600

# Brine Injector

## 盐水注射机系列产品

YZ-82 / 82 I / 128 I / 243

### 设备介绍

盐水注射机可将盐水及辅料配制的腌渍剂均匀地注射到肉块中，大大提高了肉制品的品味和出品率。用户可根据工艺要求，通过调节步进速度、步进距离、压肉板间隙及注射压力，将腌渍液定量、均匀、连续地注入物料中，从而实现产品的最佳注射效果。盐水注射机确保一次性均匀注射产品。可带骨注射各种肉制品及鸡鸭等产品。

本机采用优质不锈钢制作，设计严谨、结构合理、操作简便、传动链板可拆卸，清洁卫生，清洗方便，是肉制品加工企业必不可少的设备。

盐水机步进针箱传动装置采用变频器调整速度。注水泵采用变频器调整水泵压力。

### DESCRIPTION

Brine injector is to inject brine and marinating additives into the meat uniformly, to improve taste and increase product rate. Stepping speed, stepping distance, working height and injection pressure can be adjusted as desired. Measurable, uniform and continuous brine injections realize the optimum marinating. Brine injector ensure an uniform injection result. It is designed for the injection of meat and poultry with or without bones. This injector is made of quality stainless steel. The exact design, reasonable structure, easy operating, the hygienic disassembled conveyor belt, convenient cleaning, all these reasons make it an essential equipment for meat processing enterprises. The Injector transmission of stepping needle box adopts frequency convertor modulation speed. The injection pump uses a frequency converter to adjust the pump pressure.



YZ-82 I / 128 I



盐水槽 YZG-140



盐水槽 YZJ-310



盐水槽 YZL-370

YZ-82I/128I	功率 Power (kW)	外形尺寸 External Dim. (mm)	温度控制 (Temp.control)
YZG-140	0	870x550x750	--
YZJ-310	1.3	1500x880x1050	--
YZL-370	2.8	2360x880x1280	5-15℃

- ◎注射率可以任意设定调整。
- ◎步进及针头运动由变频器调节速度快慢。
- ◎I型供水泵由变频器调节压力大小。
- ◎I型采用特制的水泵，压力最高为 0.9 MPa。
- ◎特殊的注射针头，便于清洗。
- ◎盐水槽：选择滚筒过滤、盐水搅拌、制冷冷却装置。

- ◎ Injection rate can be set as desired.
- ◎ Stepping and needle box movement is adjusted by the frequency convertor.
- ◎ Pressure of water pump can be adjusted by frequency convertor.
- ◎ Special pump is used for type I, the pressure is up to 0.9 MPa .
- ◎ Special injection needle is easy cleaned.
- ◎ Brine tank: choose drum filter, brine stirring, refrigeration and cooling device.



YZ-82

型号 Model	YZ-82	YZ-82I	YZ-128I
生产能力 Capacity (kg/h)	600-1000	600-1200	1500-2000
功率 Power (kW)	4.75	10.5	13.2
注射针头 Needles (支 /pieces)	82	82	128
注射压力 Injection Pressure (MPa)	0.2-0.7	0.3-0.8	0.3-0.9
注射率 Injection Rate (%)	20-100	20-100	20-100
注射次数 Injection Frequency (次 /min)	变频调速 Frequency Conversion	变频调速 Frequency Conversion	变频调速 Frequency Conversion
步进速度 Stepping Speed (m/min)	变频调速 Frequency Conversion	变频调速 Frequency Conversion	变频调速 Frequency Conversion
步进距离 Stepping Distance (mm/ 次)	50	50/100	52/114
压肉间隙 Working Height (mm)	50-190	50-190	50-190
主机尺寸 External Dim. (mm)	1700x830x1760	2040x920x1960	2040x980x2000
安装尺寸 Installation Dim. (mm)	3000x2000x2200	4000x2500x2500	4000x2500x2500
重量 Weight (kg)	≈ 450	≈ 600	≈ 800



# Brine Injector 盐水注射机



YZ-243

型号 Model	YZ-243
生产能力 Capacity (kg/h)	2000-2500
功率 Power (kW)	9
注射针头 Needles (支 /pieces)	243
注射压力 Injection Pressure (MPa)	0.3-0.6
注射率 Injection Rate (%)	30-50
注射次数 Injection Frequency (次 /min)	变频调速 Frequency Conversion
步进速度 Stepping Speed (m/min)	变频调速 Frequency Conversion
步进距离 Stepping Distance (mm/ 次 )	202/101
压肉间隙 Working Height (mm)	50-190
主机尺寸 External Dim. (mm)	1760x1350x1750
安装尺寸 Installation Dim. (mm)	3000x2500x2500
重量 Weight (kg)	≈ 500

# Ice Maker 冰片机系列产品

## BPF-50 II / 100 II

### 设备介绍

冰片机可生产出具有不同规则形状的冰片。冰片厚度约 1.0-2.0mm。在食品加工、存储过程中，可起到降温、保鲜作用。另外也可以制作冷饮、刨冰食用。

该机结构合理，运行可靠，操作方便。制冷系统选用进口风冷压缩机组，设有自动控制装置，具有制冰效果好，节省能源等特点。

II 型备有保温存储箱。

### DESCRIPTION

Ice Maker produces ice slices with different shapes, thickness from 1.0 to 2.0mm, which enable the cooling and fresh-keeping in food processing and storage. The flakeice can be also used for the production of cold drinking.

Refrigeration system with imported air-cooled compressor equipped with automatic control device, which makes a high performance of icing and energy saving. Reasonable structure, smooth running and convenient operating.

BPF-II is equipped with insulating storage case.



BPF-50II/100II

型号 Model	BPF-50II	BPF-100II
生产能力 Capacity (kg/h)	40-50	80-100
冰片厚度 Ice Thickness (mm)	1.0-2.0	1.0-2.0
功率 Power (kW)	3.95	6.73
滚筒速度 Roller Speed (rpm)	1.4	2.0
主机尺寸 External Dimension (mm)	1370x1110x1930	1650x1110x2340
安装尺寸 Installation Dimension (mm)	2000x2000x3000	2500x2500x3500
重量 Weight (kg)	≈ 450	≈ 650

# Meat Loader 提升机

## TS-190 设备介绍

提升机是为灌肠机、搅拌机、绞肉机等设备提供提升物料的专用设备。本机采用优质不锈钢制作，提升运动原理采用链条式提升方式提升或下降，使提升机运行平稳、安全可靠、易于清洗、操作方便，适用于肉制品厂配套设备。

### DESCRIPTION

As the essential accessorial equipment for meat plant, meat loader is specialized in material hoisting for filler, mixer and grinder. This meat loader is made of high quality stainless steel which adopts chain device to realize moving up and down. Smooth running, safety, hygienic and easy operating.



型号 Model	TS-190
提升能力 (kg/ 次) Capacity	200
功率 (kW) Power	0.75
提升高度 (mm) Working Height	1400/1600/1900
提升速度 (m/min) Lifting Speed	3.5
主机尺寸 External Dim. (mm)	1340x850x2900
安装尺寸 Installation Dim. (mm)	2000x2000x3000
重量 Weight (kg)	≈ 320



# Filler 液压灌肠机

## YGC-40 设备介绍

液压灌肠机采用液压活塞式结构，用于灌制直径在 12mm 到 80mm 范围内的各种规格的香肠、火腿。该机以优质不锈钢为原材料，美观卫生。内部结构设计合理、加工精良、运行平稳。灌制速度可自行调节，可广泛应用于各种香肠及火腿肠的灌制。

### DESCRIPTION

YGC-40 adopts a modern hydraulic system, used for filling sausage and ham of various specifications from diameter 12mm to 80mm. This filler is made of high-quality stainless steel. Easy operation, hygiene and outstanding performance. Filling speed can be adjusted for different kinds of stuffing demand.



YGC-40



型号 Model	YGC-40
生产能力 Capacity (kg/ 锅 )	100-200
功率 Power (kW)	2.2
有效容积 Volume (L)	40
工作压力 Pressure (MPa)	0.1-0.5
升降速度 Lifting Speed (m/min)	0-0.8
灌肠口径 Filling Diameter (mm)	φ 12, φ 19, φ 25, φ 38
主机尺寸 External Dim. (mm)	960x640x1200
安装尺寸 Installation Dim. (mm)	3000x2000x2000
重量 Weight (kg)	≈ 400

# Tenderizer 嫩化机

## NH-132 设备介绍

嫩化机用于切断肉里的纤维，嫩化后的肉制品切面品质好、肉质嫩、制品显肉、保水率高。整机性能优越、清洁卫生、操作简便，尤其适用于中小型肉制品加工企业。



NH-132

### DESCRIPTION

The relative movements of knives cut the inside fiber. The tenderized meat tastes tender and has improved structure. Hygienic construction with excellent performance, easy operation and maintenance. Excellent choice for small-sized and medium-sized processing factories.

型号 Model	NH-132
生产能力 Capacity (kg)	500-1000
功率 Power (kW)	0.75
肉块直径 Meat Diameter(mm)	30-100
嫩化刀数 Knives (片 / pieces)	69
刀轴转速 Shaft Speed (rpm)	63
主机尺寸 External Dim. (mm)	915x610x1060
安装尺寸 Installation Dim. (mm)	1500x1500x2000
重量 Weight (kg)	≈ 80

# Boiling Kettle 蒸煮锅

## ZZ-I/II 设备介绍

蒸煮锅采用双层不锈钢板制作，中间由保温材料填充起到保温的作用，节省能源。可蒸煮各类食品或二次包装杀菌作用。

Jixiang Boiling kettle is made of double layers of high-quality stainless steel plates. In between there are heat insulating materials to keep warm. Boiling kettle is an economical choice for customers and ensures maximum in energy saving. It can be used in boiling various kinds of food or sterilization purpose in second packing process.



ZZ-II



ZZ-I



吊筐 Basket

型号 Model	ZZ-I	ZZ-II
生产能力 Capacity (kg/ 锅)	500-800	1000-2000
主机尺寸 (长 x 宽 x 高) External Dim. (mm)	1800x1260x1440	2800x1230x1340
安装尺寸 (长 x 宽 x 高) Installation Dim. (mm)	2500x2500x4000	4000x2500x4000
重量 Weight (kg)	≈ 350	≈ 600



## Small-sized food machines

### 各种小型食品机械



真空搅拌机  
Vacuum Mixer  
ZJB-70

#### 设备介绍

真空搅拌机是在真空状态下，采用单轴多桨叶结构，可将原料、辅料及水等物料均匀混合搅拌，使其具有无气泡、弹性好，出品率高等特点，适用于小型加工厂、实验室使用。

#### DESCRIPTION

Vacuum Mixers mix the meat evenly with other additives and water in absence of air with single-shaft & multi-vane structure. It increases the elasticity and productivity without air bubbles. It applies to laboratories and small-scaled processing factories.

型号 Model	ZJB-70
生产能力 Capacity (kg/ 次 )	40
功率 Power ( kW )	1.28
搅拌箱容积 Volume ( L )	70
搅拌箱转速 Shaft speed (rpm)	50
真空度 Vacuum (kPa)	-60--80
主机尺寸 External Dimension (mm)	1050x575x1320
安装尺寸 Installation Dimension(mm)	2000x1500x2400
重量 Weight (kg)	≈ 250



搅拌机  
Mixer  
JB-70

#### 设备介绍

搅拌机采用单轴多桨片结构搅拌，可将原料、辅料及水等物料均匀混合搅拌，使其具有弹性好，出品率高等特点，适用于小型加工厂、实验室使用。

#### DESCRIPTION

Mixers mix the meat evenly with other additives and water with single-shaft and multi-vane structure. It applies to laboratories and small-scale processing factories.

型号 Model	JB-70
生产能力 Capacity (kg/ 次 )	40
功率 Power ( kW )	1.1
搅拌箱容积 Volume ( L )	70
搅拌箱转速 Shaft speed (rpm)	50
主机尺寸 External Dimension (mm)	1050x575x1320
安装尺寸 Installation Dimension(mm)	2000x1500x2400
重量 Weight (kg)	≈ 200



切片机  
Slicer  
QP-II

#### 设备介绍

切片机适用各种食品的切片作业，可将冻制食品在 0 ~ -5℃ 之间切片。切片厚度可在 0 ~ 16mm 之间任意选择。适用各小型加工厂、食堂、饭店和超市使用。

#### DESCRIPTION

Slicer is of application for various kinds of food. The food temperature can be between 0--5 ℃ and process thickness can be adjustable between 0-16mm. Excellent choice for small and medium sized processing factories, canteens,restaurants, supermarkets and etc.

型号 Model	QP- II
生产能力 Capacity	5880 片 / 时 ( 双排 ) 5880 pieces/h(2 rows)
切片速度 Cut speed	49 次 / 分 ( 50Hz)
最大载肉 Max Load(kg)	10
切断尺寸 Cut Size ( mm )	220x460x130
切断厚度 Cut Thickness ( mm )	0-16mm(adjustable)
功率 Power ( W )	750
圆刀转速 Disc Blade speed(rpm)	206x248mp ( 50/60HZ)
主机尺寸 External Dimension ( mm )	565x770x700
重量 weight ( kg )	≈ 70



绞肉机  
Grinder  
JR-80

#### 设备介绍

绞肉机依靠螺杆将料斗箱中的原料肉推到预切板处，通过螺杆的旋转运动，使得绞刀与孔板产生相对运动，将原料肉切成颗粒形状。适用于小型加工厂、实验室、超市、酒店使用。

#### DESCRIPTION

The rotating screw pushes the meat towards the hole-plate and the knife to make the meat granulated. It applies to laboratories,supermarkets,small-scaled processing factories and hotels.

型号 Model	JR-80
生产能力 Capacity (kg/h)	180
功率 Power ( kW )	1.3
绞肉筛孔 Hole Plate (mm)	φ 4/ φ 5/ φ 6/ φ 8
绞笼转速 Worm Speed ( rpm)	180
肉块温度 Meat Temperature ( ℃ )	> -3℃
主机尺寸 External Dimension ( mm )	540x290x350
重量 Weight (kg)	≈ 25

## Small-sized food machines

### 各种小型食品机械



磨刀机  
Knife Sharpener  
MD-500

#### 设备介绍

磨刀机是专用刀磨各种斩拌机刀具的理想设备。可刃磨各种不同形态的斩拌刀。该机具有设计合理，结构紧凑，适应性强，操作方便灵活等特点。

#### DESCRIPTION

Knife sharpener is the ideal choice for professionally sharpening various kinds of bowl cutter knives. It can sharpen different shapes of bowl cutter knives. Reasonable design with excellent construction, high adaptation and easy operation.

型号 Model	MD-500
磨削范围 Sharpening Range	80-330 型 (Model 80L-330L)
功率 Power ( W )	800
速度 Speed ( rpm )	变频调速 Frequency Conversion
主机尺寸 External Dimension (mm)	750x650x800
安装尺寸 Installation Dimension (mm)	1500x1000x2000
重量 Weight(kg)	≈ 200



真空滚揉机  
Vacuum Tumbler  
GR-70

#### 设备介绍

真空滚揉机是在真空状态下，利用物理冲击原理，让肉块或肉馅在滚筒内上下翻动，从而达到滚揉、按摩、腌渍作用。适用于小型加工厂、实验室使用。

#### DESCRIPTION

The tumbler offers wide-range applications such as massaging, marinating, and tumbling for almost all kinds of meats. It applies to laboratories and small-scaled processing factories.

型号 Model	GR-70
生产能力 Capacity (kg/ 罐 )	20
容积 Volume ( L )	70
功率 Power (kW)	0.43
滚揉转速 Drum Speed (rpm)	4-20 变频调速 Frequency Conversion
真空度 Vacuum (kPa)	-60-80
主机尺寸 External Dimension (mm)	900x670x960
安装尺寸 Installation Dimension (mm)	2000x1500x2000
重量 Weight (kg)	≈ 130



移动式上料车  
Mobile Loader  
YSL-I/II

#### 设备介绍

由提升上料机构、机架、送料斗、液压系统组成，将上料机出口推到滚揉机灌口内，将装入物料的料车推到提升架料斗提升装置内，启动液压提升装置，即可将物料装入滚揉罐内。

#### DESCRIPTION

Mobile loader consists of lifting machine, supporting frame, and the meat box. The hydraulic lifting system can put the meat from the cart into the drum.

型号 Model	YSL I / II
一次上料能力 Capacity (kg/ 次 )	200
功率 Power (kW)	1.5
容积 Volume (L)	200
提升高度 Lighting height ( mm )	1120-1390 ( I 型 ) 1680-1890 ( II 型 )
主机尺寸 External Dimension (mm)	1565x900x2200( I 型 ) 1565x900x2700( II 型 )
重量 Weight (kg)	≈ 240



移动式吸料车  
Mobile Feeding Cart  
YXL

#### 设备介绍

移动式吸料车有提升上料机构、储存箱、吸料管组成。通过真空管和滚揉筒连接，罐内抽真空，可在真空状态下吸料，节省时间。可抽吸物料直径在 80mm 以下。

#### DESCRIPTION

Mobile feeding cart consists of lifting machine, storing box and suction pipe. The drum and the cart are connected with suction pipe, and the meat with diameter under 80mm could be absorbed efficiently into the vacuum tumbler.

型号 Model	YXL
一次上料能力 Capacity (kg/ 次 )	200
功率 Power (kW)	1.5
容积 Volume (L)	430
主机尺寸重 External Dimension (mm)	2320x1000x1055
重量 Weight (kg)	260

# Food Processing Tools

## 各种食品用具



料斗车 760x720x710(mm) LDC  
Meat Cart



挂肠车 1000x1030x1980(mm) GCC  
Hanging Trolley



分割肉案板 2400x1200x800(mm) FGR  
Chopping Workbench



灌肠案板 1880x980x830(mm) GCB  
Filling Workbench



盐水搅拌器 YJ-200  
Brine Mixer

### 设备介绍

盐水搅拌器是将水与辅料及调味品进行搅拌、混合的专用设备。该机采用不锈钢制作，设有搅拌槽，由电机及搅拌混合器组成。为注射机提供最佳的注射液。

### DESCRIPTION

Jixiang Brine Mixer enables the mixing of flavorings, additives and water uniformly and efficiently. Hygienic stainless steel construction and very easy operation, which offers a sufficient preparation for the brine injection.

型号 Model	YJ-200
生产能力 Capacity (Kg/ 次)	150
功率 Power (kW)	1.5
容积 Volume(L)	200
搅拌速度 Mixing Speed(rpm)	1400
主机尺寸 External Dimension (mm)	1000x650x1190
安装尺寸 Installation Dimension (mm)	1500x1500x2000
重量 Weight (kg)	≈ 70



肠杆 890/930/995(mm) CG  
Hanging Stick

### 销售网络 Sales Net

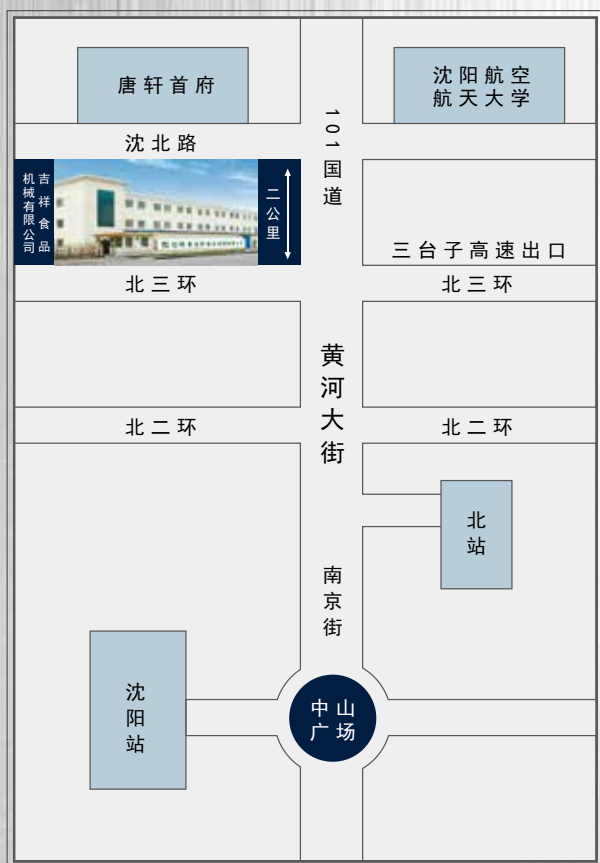


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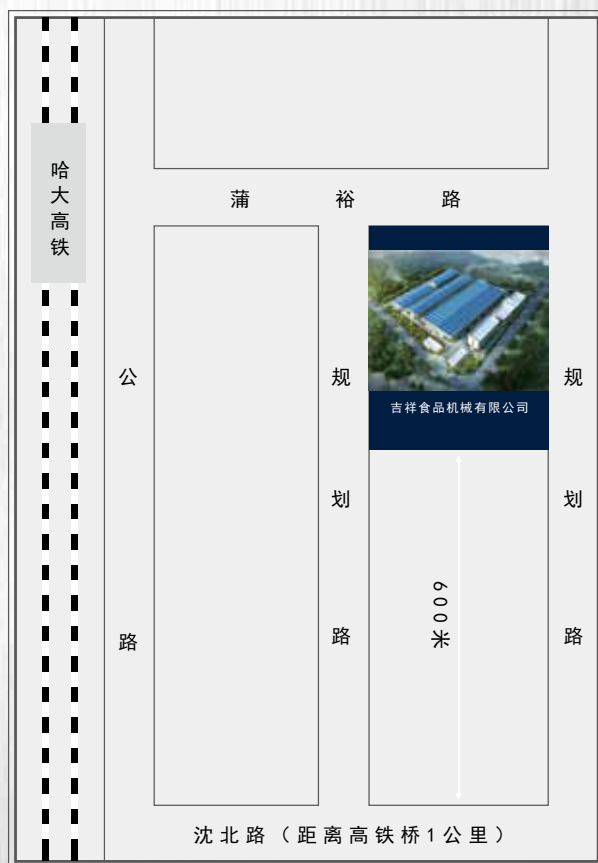


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