

#### 四方产品一览



堆积式螺旋速冻机  
Self-stacking Freezer



隧道速冻机  
Tunnel IQF



流态化速冻机  
Fluidized bed IQF



制冷机组  
Refrigeration System



冷风机  
Air Cooler



冷库工程  
Cold Storage



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股票代码603339  
Stock Code

四方科技集团股份有限公司  
SQUARE TECHNOLOGY GROUP CO., LTD.

地址: 江苏省南通市通州区兴仁镇江海大道1180号  
Add: 1180 Jianghai Avenue, Nantong, Jiangsu, China  
电话(Tel): 0513-86562660  
传真(Fax): 0513-86221280  
邮箱(Email): ntfe@ntsquare.com  
<https://www.ntsquare.com>

SQ-ZKYZ2024

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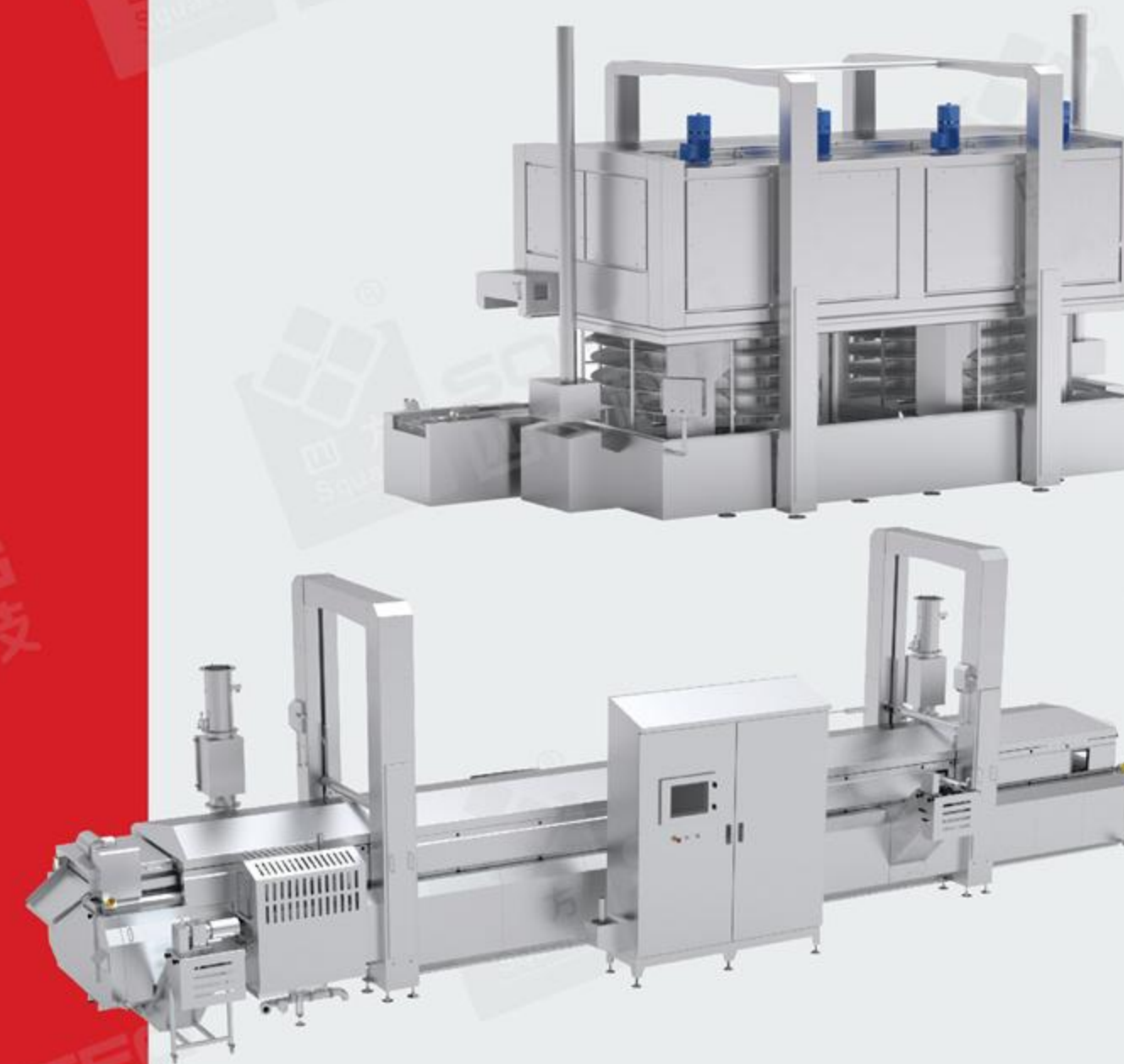
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股票代码 603339

## 螺旋蒸烤机 油炸机

### SPIRAL OVEN | FRYER



四方科技集团股份有限公司  
SQUARE TECHNOLOGY GROUP CO., LTD.

专心品质、专注创新  
专心服务、领鲜生活  
Quality, Innovation, Service, Life

## 油炸蒸烤速冻生产线 Deep-frying, Cooking and Freezing line



油炸机  
Fryer

螺旋蒸烤机  
Spiral Oven

自堆式螺旋速冻装置  
Self-stacking Spiral Freezer

## 公司简介 Introduction

四方科技集团股份有限公司（股票代码:603339）“四方科技”坚持以创新为核心,以“智能装备”为理念,致力于智能化冷热加工设备的研发,为全球冷热食品加工企业提供高效的食品设备,公司的销售与服务网络不仅覆盖中国大陆及港澳台地区,产品还远销欧洲、北美、南非、非洲、中东、东南亚、大洋洲等八十多个国家和地区。

Square Technology Group Co. Ltd (formerly Nantong Square Freezing & Heating Mechanical Equipment Co. Ltd.) is a listed company in Shanghai-stock Exchange. The company has been manufacturing food processing systems, including cooking and freezing, for over 30 years. Our manufacturing facility is located in Nantong, China, with some 1300 employees and 64 hectares' land. We serve a wide range of food processing industries and can draw from our extensive experience to provide our customers the best value and ensure maximum profitability.

Our products have been exported to over 80 countries, covering various applications.

# 新一代蒸烤技术 适用于禽肉类产品的热加工

New Generation of Cooking Technology  
Ideal Applications: Meat and Poultry

## 螺旋蒸烤机 Spiral Oven

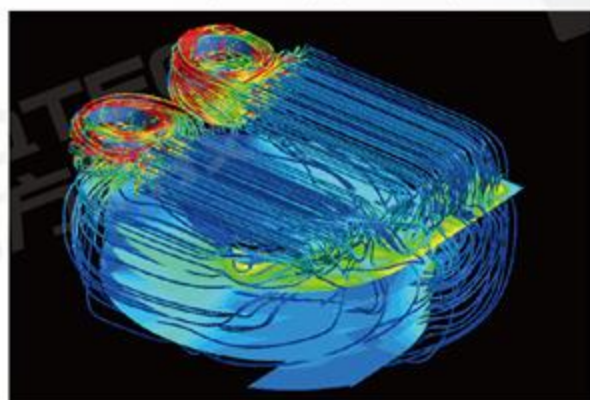
### 先进的风循环通路

#### Advanced Air Circulation Design

科学的混流吹风设计，使产品在整个蒸烤的过程中得到全方位均匀的热烤制，确保内外侧的产品受热均匀，达到一致的完美烤制效果。

Mixed air flow delivers continuous uniform cooking across all belts for faster cooking.

Available in single or twin drum configurations, the spiral oven is built to suit your unique product requirements.

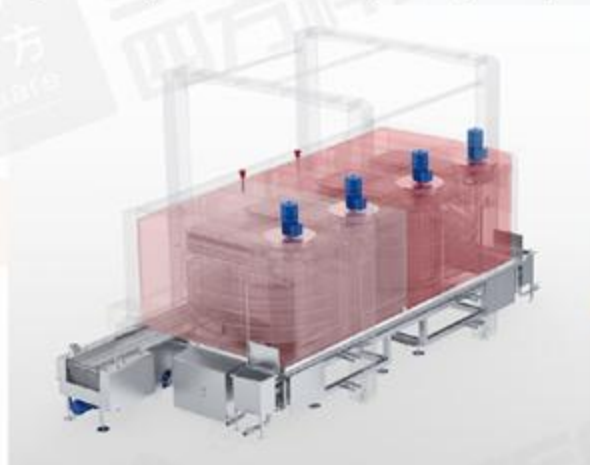


### 准确的湿度、温度控制

#### Precise Humidity and Temperature Control

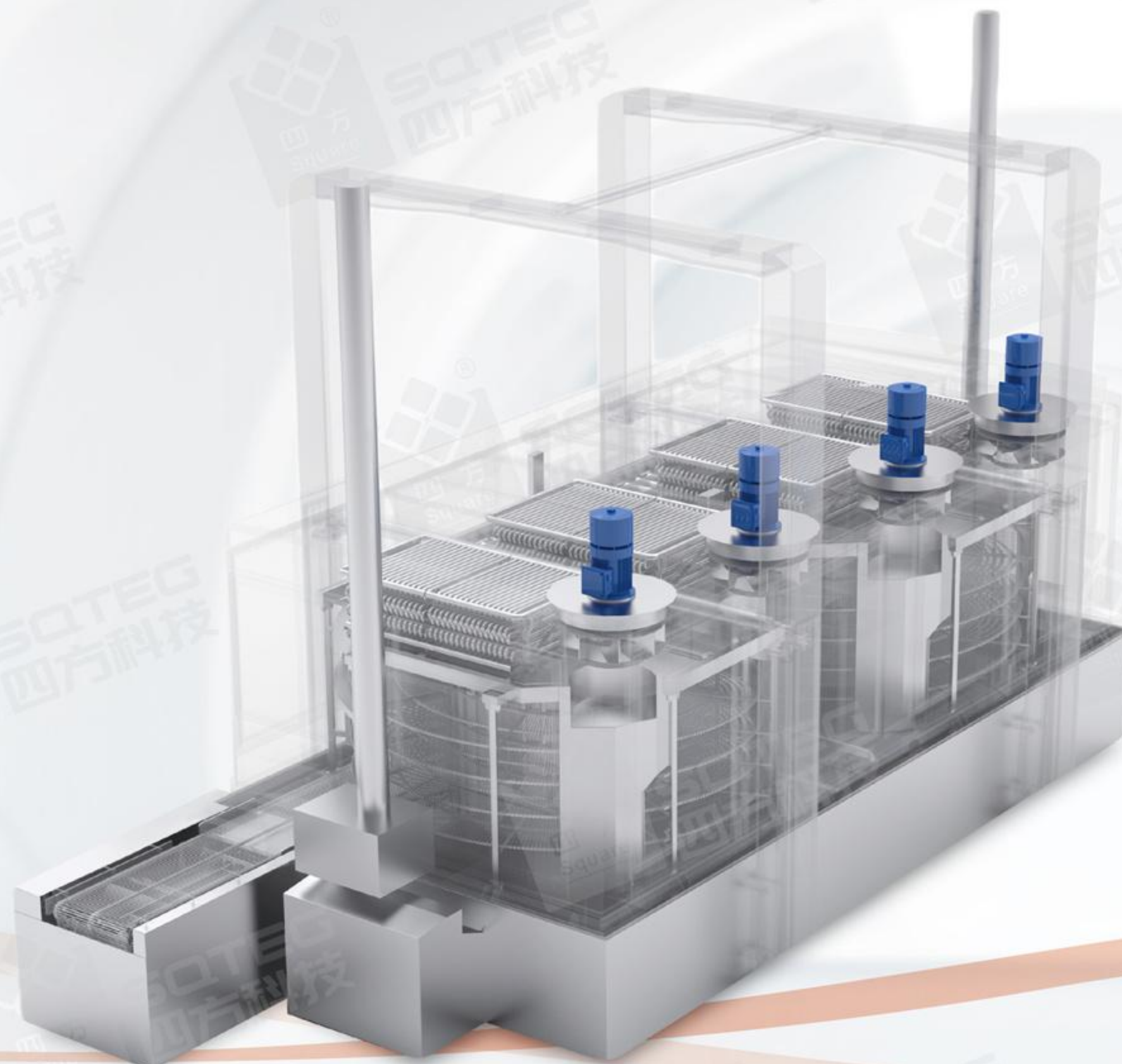
两个螺旋区域单独控制温湿度，PID程序精准迅速调节温湿度。

Two spiral areas are individually controlled for temperature and humidity, and the PID program regulates temperature and humidity in time precisely.



SSC螺旋蒸烤机是四方科技新一代的双螺旋烤箱。适用于食品加工企业肉类产品的热加工，通过控制内部的温度、湿度和风速的不同组合，达到“蒸煮、褐变、煎烤、烘烤”等烹饪效果。

SSC spiral oven is new generation of double spiral oven. It is suitable for cooking meat and poultry products. The cooker integrate the processing including "cooking, browning, frying and baking", which are achieved by combinations of different internal temperature, humidity and air speed.



### 独特的双螺旋驱动技术

#### Unique Double Spiral Drive Technology

四方专利的双螺旋驱动技术，网带运行平稳可靠。Patented double spiral drive technology, smooth and reliable belt running.



### 卫生的设计&自动清洗系统

#### Hygienic Design& CIP System

进料装置内的网带清洗系统以外，在每个螺旋区域各自独立配置了一套CIP系统；蒸烤机内全方位布置多个清洗喷嘴，在程序控制下自动/手动完成清洗过程。

The oven is equipped a CIP(cleaning-in-place) system including a belt washer. The cleaning nozzles cover all inside area, and the cleaning process can be carried out automatically or manually per PLC program.



### 人机友好界面

#### Friendly HMI Interface

PLC触摸屏控制系统，界面友好，易操作。

实时显示设备运行状态，各区域温度，故障诊断报警。

用户可根据不同产品预设冻结程序。

可选远程故障诊断模块。

PLC touch screen control system, friendly interface, easy to operate.

Real-time cooker status, temperature of each area, fault alarms.

Pre-set cooking program for different product.

Remote internet module is optional.



# PCF导热油/电加热 适用于禽肉类产品的高温油炸烹制

Immersion Fryer  
Suitable for Protein Product Frying

油炸机 Fryer

四方科技推出的PCF导热油油炸机和电加热油炸机适用于食品加工企业禽肉类产品的高温油炸烹制，通过食品与烹饪油之间的热交换作用，起到“快速定型、膨化、熟化、脱水”等烹饪效果。

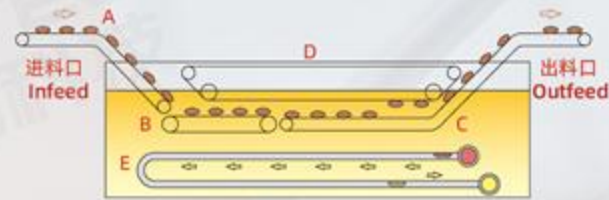
The "Square" Immersion fryer is suitable for frying the meat products, including chicken, shrimps, meat ball, etc.

## 产品输送系统

Product Conveying System

产品方向和烹饪油流动方向相同，辅助产品保持整齐的队列。

Direction of the products is the same as cooking oil, which ensures that the products are arranged in order.



A-入料输送带 A-Infeed conveyor  
B-特氟龙输送带 B-Teflon conveyor belt  
C-主输送带 C-Main conveyor  
D-压料输送带 D-Press conveyor  
E-导热油热交换器 E-Heat transfer oil heat exchanger

## PCF横向刮渣系统（可选项） Lateral Sediment Scraper(Optional)

对于配置特氟龙带的油炸机，横向刮渣系统位于主网带和特氟龙带的间隙下方到油炸机尾端的任何位置。通常在两者的中间位置。

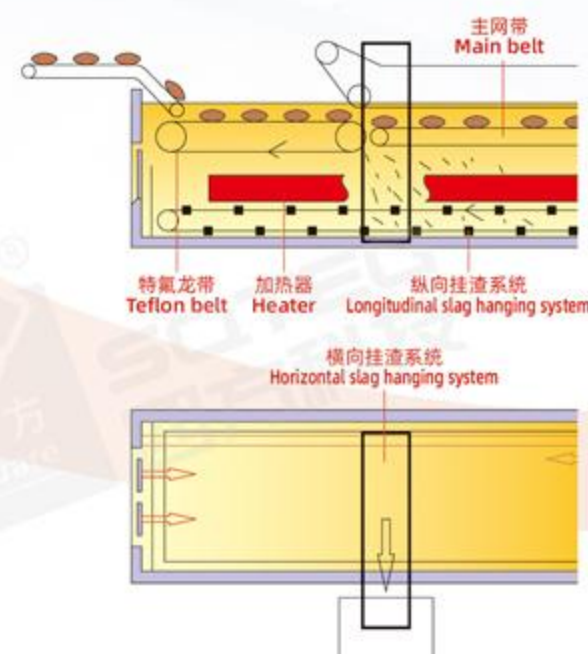
渣子离开特氟龙带时有机会开始落下，流动的油将它们散落到油炸机底部。

横向刮渣系统先于纵向刮渣系统将落在底部的渣子带出油炸机，大大减少了渣子在油炸机中的停留时间，也减轻了纵向刮渣系统的负担。

For fryer with Teflon belts, the lateral sediment scraper is positioned in the middle of the fryer between the main belt and the Teflon belt.

The lateral sediment scraper removes the sediments from the bottom of the fryer before the longitudinal scraper, and keeps the oil clean.

The horizontal slag scraping system brings the slag falling on the bottom out of the fryer prior to the vertical slag scraping system, which reduces the residence time of the slag in the fryer and relieves the burden of the vertical slag scraping system.



## 导热油加热烹饪油原理

The Principle of Heat Transfer Oil Heating Cooking Oil

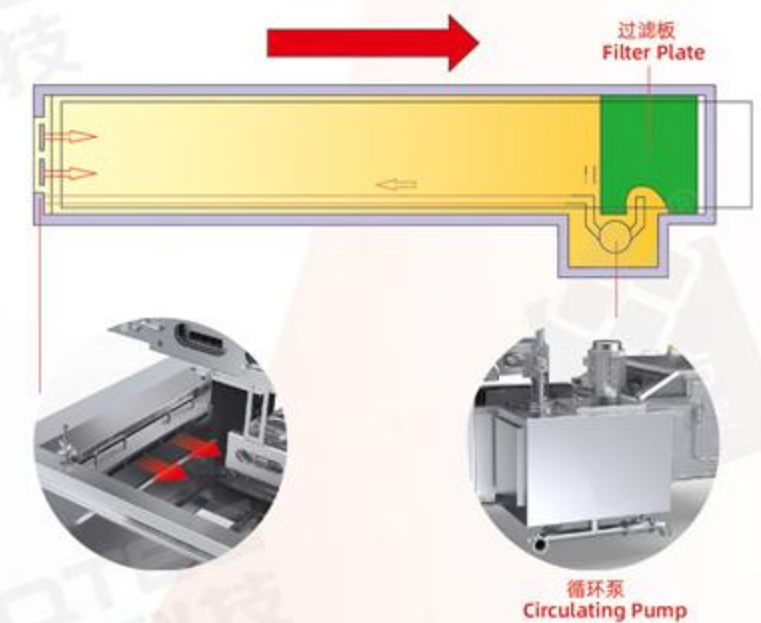
- 导热油设计为从油炸机出料口位置进入热交换器，加热烹饪油之后仍然从此位置离开热交换器。
- 系统根据烹饪油的实际温度和设定温度的差值通过PID控制导热油管路阀门的开度，从而控制进入热交换器中导热油的输入量，达到对烹饪油温度快速而精确的控制。
- Heat transfer oil enters and leave the heat exchanger at the outlet of the fryer.
- The cooking oil temperature is precisely and constantly controlled by the PID control system, via regulating the valves on the heat transfer oil pipework.



## 油炸机内循环 Internal Oil Circulation

产品方向和烹饪油流动方向相同，辅助产品保持整齐的队列。

Direction of the product flow is the same as cooking oil flow, which ensures that the products are arranged in order.



## 刮渣和过滤 Scraping and Filtering

过滤板细度达到400微米。

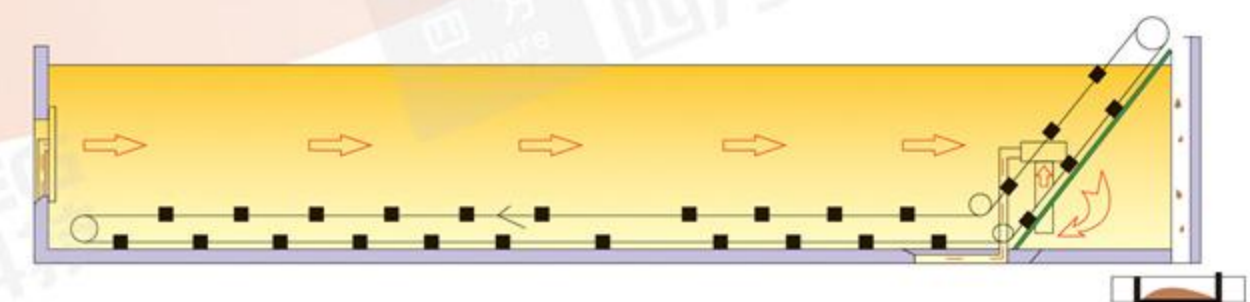
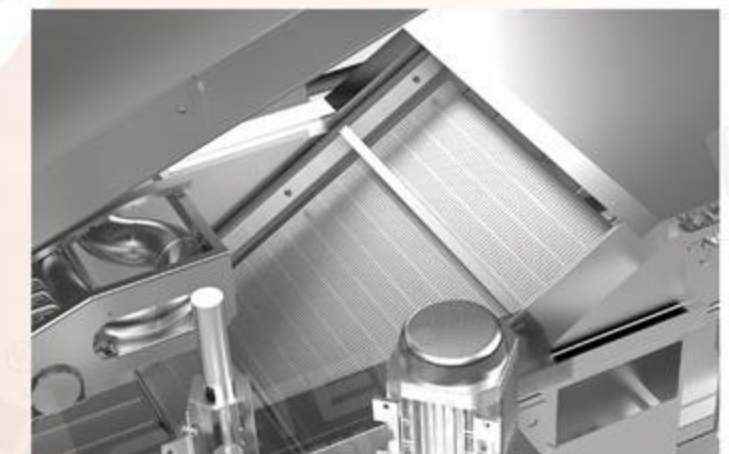
刮渣方杆将不能通过过滤板的渣子排到油炸机之外。

接渣传送带将沉渣带到接渣盘。

Filter plate fineness reaches up to 400 microns.

The scraping square rod removes the slag that cannot pass through the filter plate outside the fryer.

The slag receiving conveyor belt carries the slag to the slag receiving tray.



# 灵活调节 更方便 多面管控 更安全

Flexible, Easy, Safe

## 油炸机 Fryer

内置CIP管路  
Built-in CIP Pipeline



特氟龙传送带  
Teflon Conveyor Belt

特氟龙带框架的结构和两侧的链条我们采取了特殊的设计，确保特氟龙带长时间的运行并可以快速更换单个特氟龙条以及整个特氟龙带。

Special design for the frame structure and chains on both sides of the Teflon belt to ensure long operation time of the Teflon belt. The individual Teflon strip and entire Teflon belt can be replaced quickly.



生产油位控制，浮球开关。多点探测，保证生产中的实际油位处于设定油位。

油位设计中特别考虑了油加热后的膨胀，减少了不必要的油槽中的油量。

### 液位控制系统 Oil Level Control System

浮球开关：多点探测，保证生产中的实际油位处于设定油位。油位设计中特别考虑了油加热后的膨胀，减少了不必要的油槽中的油量。

Float level switch: when the actual oil level is lower than set oil level, new oil will be filled to the oil tank until the set oil level is reached.

音叉液位计：确保油覆盖加热器，加热只能在安全油位高于安全油位之后进行。

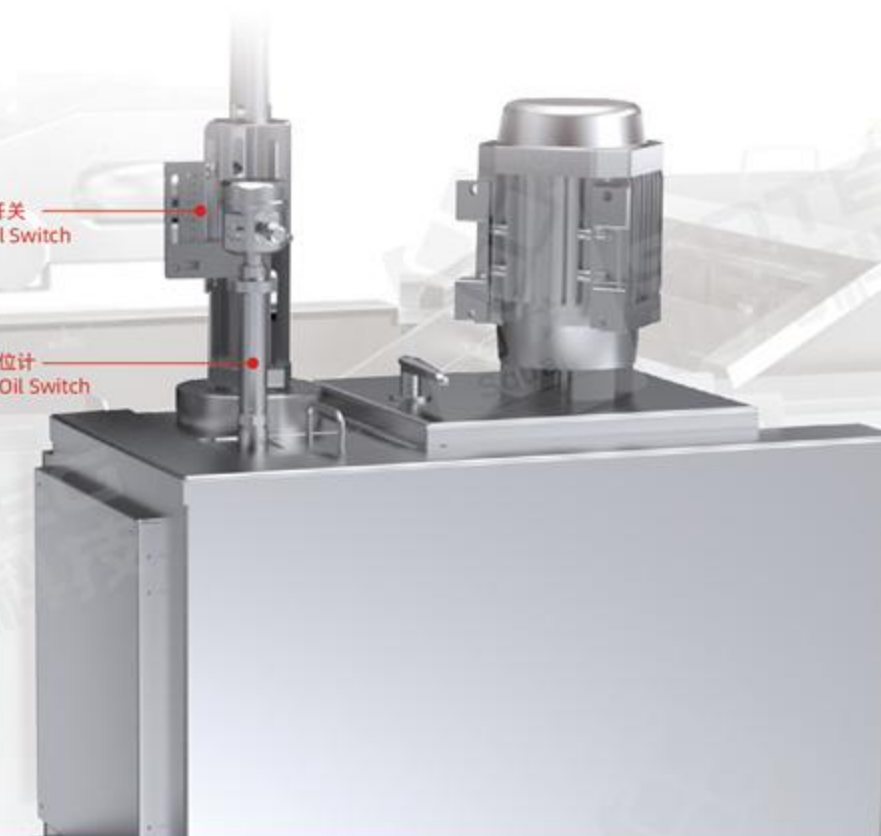
Tuning fork oil switch: ensure that the heater is always immersed in the oil. The oil can only be heated when the actual oil level is higher than the safety oil level.

Oil level control with float switch. Multi-point detection ensures that the actual oil level in production is at the set oil level.

Expansion after oil heating is considered in the oil level design, reducing unnecessary amount of oil in the oil tank.

浮球开关  
Float Level Switch

音叉液位计  
Tuning Fork Oil Switch



### PCF系列为客户提供了固定电加热油炸机PCFE Square Technology Also Provide Electrically Heated Fryer

- PID控制方法精准控制温度；
- 采用先进的SSR固态继电器增强电气元件的可靠性和耐用性；
- 多个加热元件横向排列；
- 加热元件设计为易于拆装；
- 加热棒换热面积大；
- 在保证加热棒换热面积的同时还在加热棒中留有足够的空间利于渣子通过落入下方的刮渣系统。

- PID for precise temperature control
- Advanced solid state relays are used to enhance the reliability and durability of electrical components
- Multiple heating elements arranged horizontally
- Heating elements are easy to installed or removed
- Large heat exchange surface of the heating rod
- The heating rod is open enough to allow the sediment to fall on the sediment scraper below while the heating surface is guaranteed



# 优良性能 源自科学设计 Energy-saving Design



## SSC特点 Features

四方专利的双螺旋驱动技术  
Patented double spiral drive technology

先进的风循环通路  
Optimal air circulation design

准确的湿度、温度控制  
Precise humidity and temperature control

卫生的设计&自动清洗系统  
Hygienic design& CIP system

人机友好界面  
Friendly HMI interface

## 客户收益 Add Value to Customer

稳定的运行  
Smooth running

成本效益烘烤  
Low operation cost

产品质量&盈利  
High return on investment

食品安全  
Food safety

操作和维护方便  
Easy operation and maintenance

## PCF油炸机特点 PCF Fryer Features

高效精准的温度速度控制  
Efficient and precise control of temperature and speed

多重除渣技术  
Multiple slag scraping technique

卫生的设计  
Hygienic design

多组合以及可选项  
Multiple combinations and options

特氟龙带专利  
Teflon belt patent

## 客户收益 Customer Benefit

优越的产品质量  
Superior product quality

效益成本的油炸  
Benefit cost frying

应用灵活使用范围广  
Flexible application and wide range of use

食品安全  
Food safety

运行可靠  
Reliable operation

# 为客户创造价值 Create Value for Customers

## 产品应用 Application

