

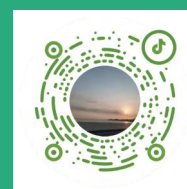
CMK

Scientific and Technological Innovation Leads the Future



Scientific and Technological Innovation Leads the Future

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Dalian CMK Machinery Co.,Ltd

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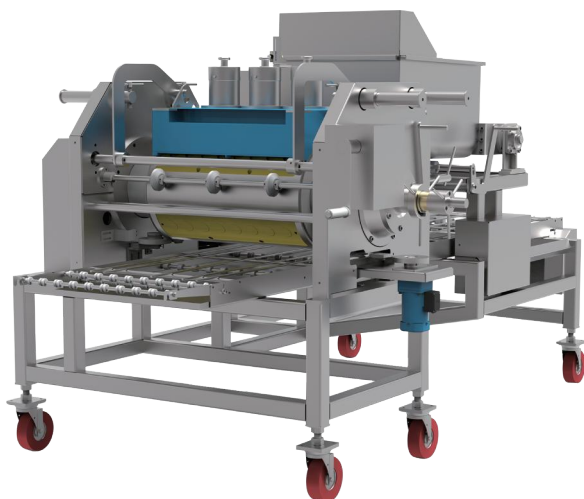
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I. Automatic Forming Equipment

Drum Type Forming Machine



CMK-CX350 Drum Type Forming Machine



CMK-CX600 Drum Type Forming Machine

①Application:

Uses the following materials to produce round, oval, square, annular and other irregular-shaped products.

Material example 1: fish paste, squid paste and meat paste etc.

Material example 2: Mixture of paste and grain (shrimp, octopus cut, shredded vegetable)

②Main Products:

Food products: surimi shrimp cakes, vegetable shrimp cakes, seaweed shrimp cakes, beef patties, chicken patties, cola (potato) cakes, pumpkin cakes, fish cakes, etc.

Pet Food: available in various shapes such as round, square, rectangular, heart-shaped, and cartoon-style designs.



③Features:

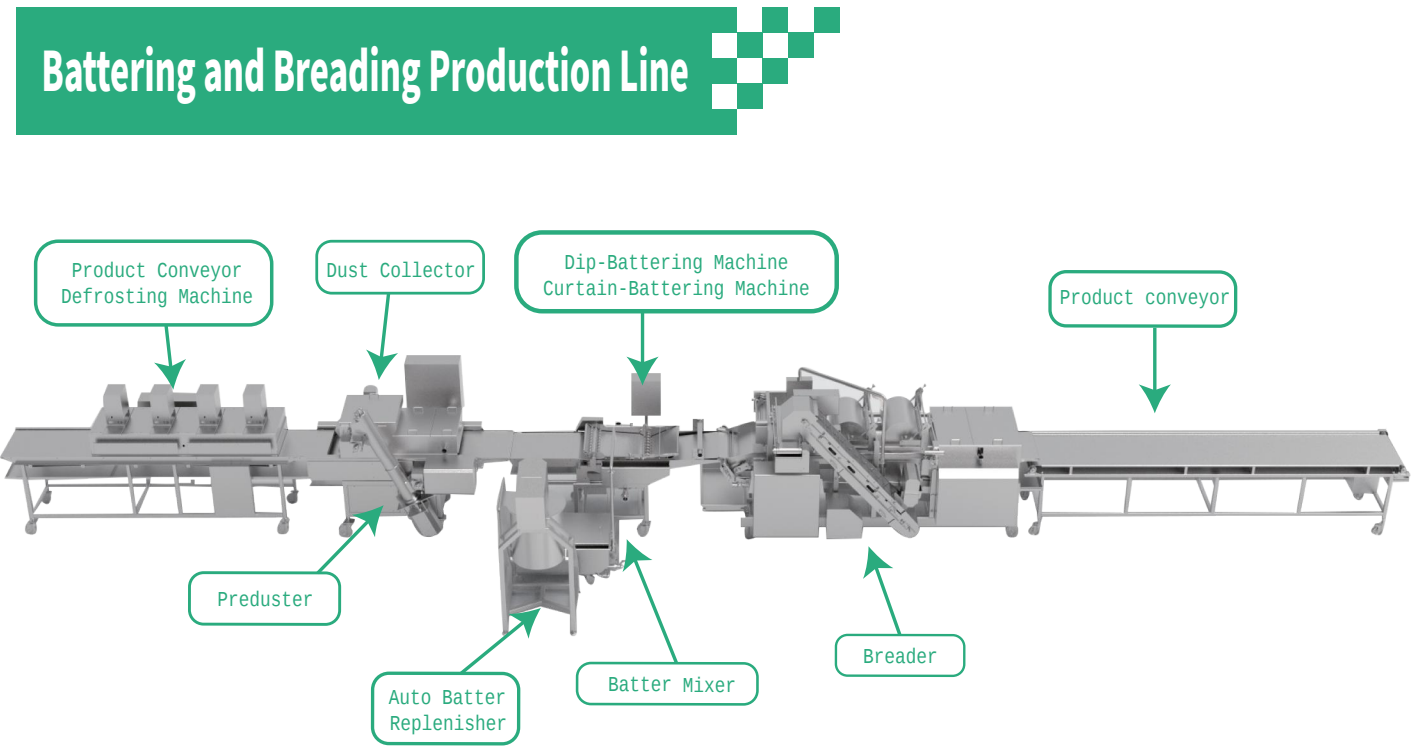
- Designed for quick assembly & disassembly, offering convenience for cleaning.
- Changing product mold is quick and easy.
- Forms at room temperature without requiring liquid nitrogen freezing, reducing production costs.
- All molds and other specialized components are made from imported food-grade materials.
- Automatically records production quantities.
- Multiple sensor detections ensure secure production.
- Starts with a single click for easy operation.
- Stores multiple recipes based on customers' specific production quantities and processes.
- Easy Adjustments
 - 1、Adjustable feed rate & forming pressure.
 - 2、Adjustable product thickness with same shape & dimensions.
 - 3、Adjustable production rate (feed rate, forming rate etc.).
 - 4、Automatically detects tray positioning to improve product yield.



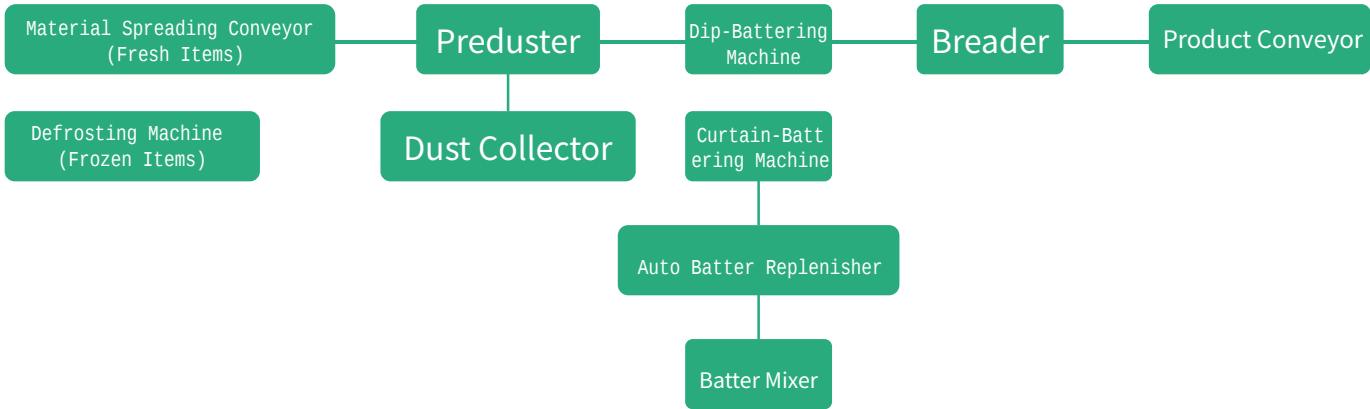
④Parameters:

	350 Drum Forming Machine	600 Drum Forming Machine
Model	CMK-CX350	CMK-CX600
Dimension mm (LWH)	2750x1400x1500mm	3000x1800x1500mm
Mold Effective Width mm	290mm	550mm
Conveyor Belt Width	350mm	590mm
Material Hopper Volume	80L	110L
Product Thickness Range	5~15mm	
Horizontal Conveyor Height	750mm+100mm	
Product Weight Precision	±0.5g	
Power	5.5kw	6.9kw
Capacity	10000~20000 pcs/h	15000~40000 pcs/h

II、Battering and Breeding Equipment



①Production Line Process Flow:



②Production Line Parameters:

- Effective Belt Width: 600mm, 800mm, 1000mm
- Operating Speed: 2~15m/min (adjustable)
- Coating Type: Bread Crumbs (Fresh or Dry), Corn Flakes, Wheat Flour, Mixed Flour, etc.
- Applicable Products: Fish Fillets, Shrimp Patties, Capelin, Mackerel, Squid Rings, Squid Strips, Chicken Fillets, Meat Patties, Vegetable Patties, etc.
- Production Capacity: 300–1500 kg/h, depending on the product

③Production Line Features:

- The production line is mainly designed for battering and breading products using breadcrumbs, suitable for fillets, patties, blocks, strips, and rings.
- Can be flexibly configured according to different production processes.
- PLC automatic control with simple and user-friendly interface for easy operation.

④Product Pictures:



Breader

①Application:

Suitable for various block-, strip-, and slice-shaped foods such as fish fillets, meat fillets, fish cakes, meat patties, squid rings, squid pieces, and chicken pieces.

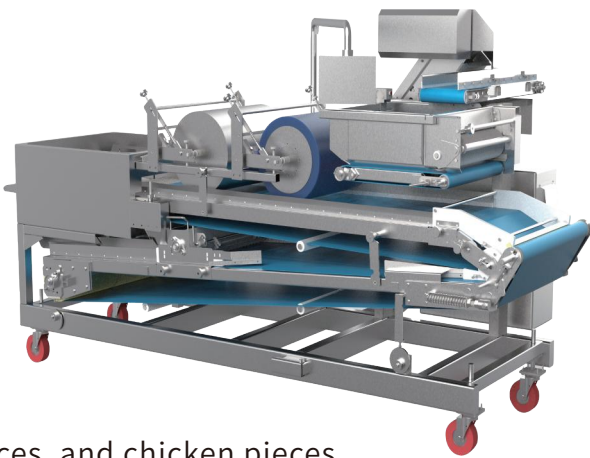


②Coating Type:

Bread Crumbs (Fresh or Dry), Corn Flakes, Mixed Flour, etc.

③Parameters:

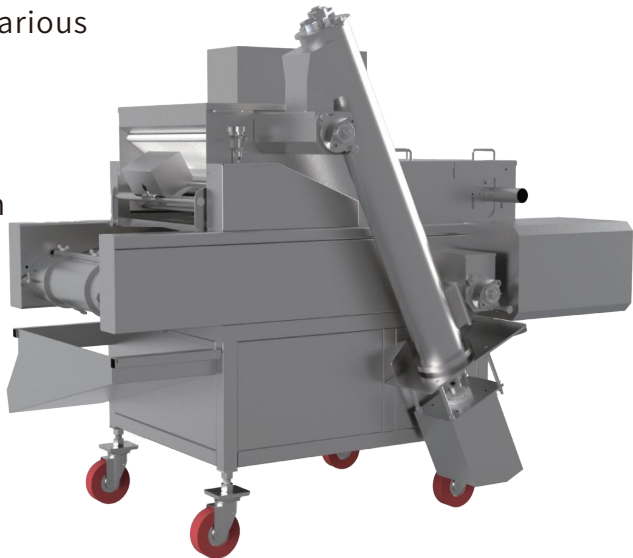
	Type 600 Breader	Type 800 Breader	Type 1000 Breader
Model	CMK-GK600	CMK-GK800	CMK-GK1000
Dimension mm (LWH)	3400x1700x1850mm	3500x2000x1850mm	3550x2200x1850mm
Upper Belt Width mm	705mm	905mm	1105mm
Lower Belt Width mm	800mm	1000mm	1200mm
Effective Width mm	600mm	800mm	1000mm
Conveyor Speed (VFD Adjustable)	2~15m/min		
Inlet Height	930mm		
Outlet Height	860mm		
Power	4.0kw	4.55kw	4.55kw
Capacity	12000-20000pcs/h	15000-25000pcs/h	18000-32000pcs/h



Preduster

①Features:

- Wide product adaptability, suitable for applying various base powders, such as starch, wheat flour, mixed flour, and Karaage flour.
- Uses an overhead and bottom powder application method to embed products in powder for coating, suitable for pre-powdering products requiring a larger amount of powder.
- Multiple adjustment mechanisms allow precise control of powder application.



②Application:

- Suitable for various block-, strip-, and slice-shaped foods, such as fish fillets, shrimp patties, capelin, mackerel, squid rings, squid strips, chicken fillets, meat patties, and vegetable patties.

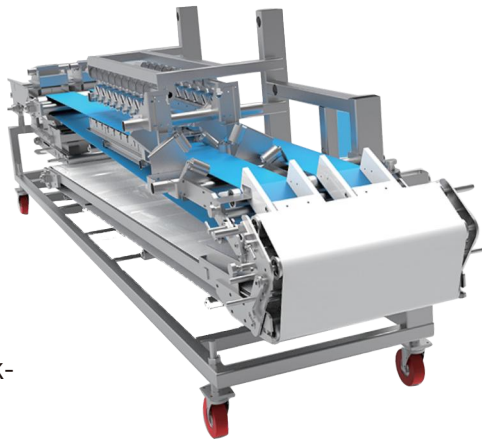
③Parameters:

	Type 600 Preduster	Type 800 Preduster	Type 1000 Preduster
Model	CMK-YSF600	CMK-YSF800	CMK-YSF1000
Dimension mm (LWH)	2160x1460x1650mm	2160x1660x1650mm	2160x1930x1650mm
Effective Width mm	600mm	800mm	1000mm
Conveyor Speed (VFD Adjustable)	2~15m/min		
Inlet Height	850mm		
Outlet Height	900mm		
Power	2.2kw	3.0kw	3.0kw
Capacity	12000-20000pcs/h	15000-25000pcs/h	18000-32000pcs/h

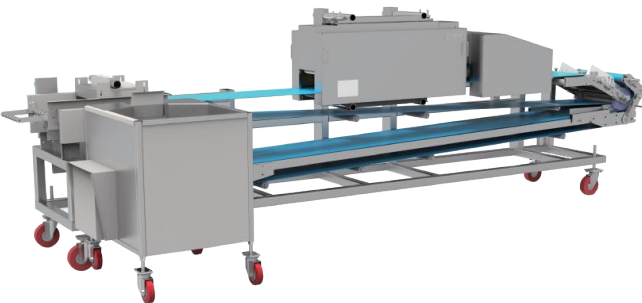
Tunnel-Type Extrusion Breader

①Application:

- 1、Applicable for breading on strip- and stick-shaped products.
- 2、Suitable for fresh bread crumbs
- 3、Simulates hand-wrapping and pressing to coat stick- and rod-shaped products evenly on all sides.



Dual Lane Tunnel Breader



Single Lane Tunnel Breader

②Parameters:

	Single Lane Tunnel Breader	Dual Lane Tunnel Breader
Model	CMK-SDGF200	CMK-SDGF400
Dimension mm (LWH)	5000x900x1470mm	5000x1100x1470mm
Effective Width mm	200mm	200mmx2rows
Conveyor Speed (VFD Adjustable)	2~15m/min	
Inlet Height	930mm	
Outlet Height	930mm	
Power	4.5kw	5.5kw
Capacity	3000-6000pcs/h	6000-12000pcs/h
Outlet fan consists of a blower and SUS304 air knife, with adjustable airflow and wind speed		
Used in conjunction with an automatic breadcrumb Replenisher		

Drum Breader

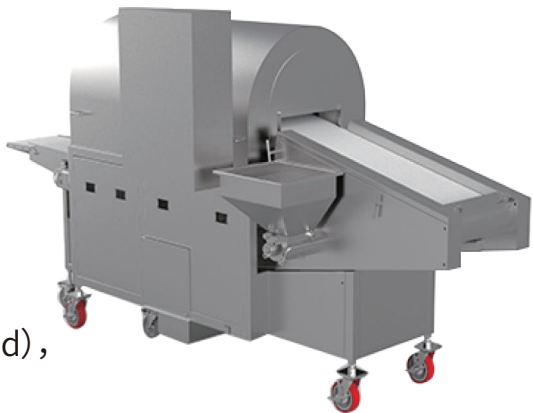
①Application:

- 1、Applicable for fine powders such as Karaage flour, wheat flour, and starch.
- 2、Suitable for irregularly shaped products such as squid heads, squid rings, squid tentacles, chicken strips, chicken cubes, meat cubes, fish chunks, and fish strips.
- 3、Separates and recovers powder lumps produced during processing, ensuring they do not mix with the final product.
- 4、Uniform powder coating with low waste, ensuring no excess powder is carried out with the product, maximizing raw material efficiency.
- 5、Production Capacity: 300–800kg/h, varying with product and powder type.



②Parameter:

- 1、Dimension:3560 (L) × 1190 (W) × 1690 (H)
- 2、Main Conveyor Speed:2~10m/min (VFD)。
- 3、Main Conveyor Width:400mm (Outlet Conveyor 300mm)
- 4、Breading Drum Diameter:600mm (adjustable speed) , drum length 1200mm



Dip-Battering Machine

①Application:

Suitable for surface battering coating on various block-, strip-, and slice-shaped foods, such as fish fillets, shrimp patties, capelin, mackerel, squid rings, squid strips, chicken fillets, meat patties, and vegetable patties.



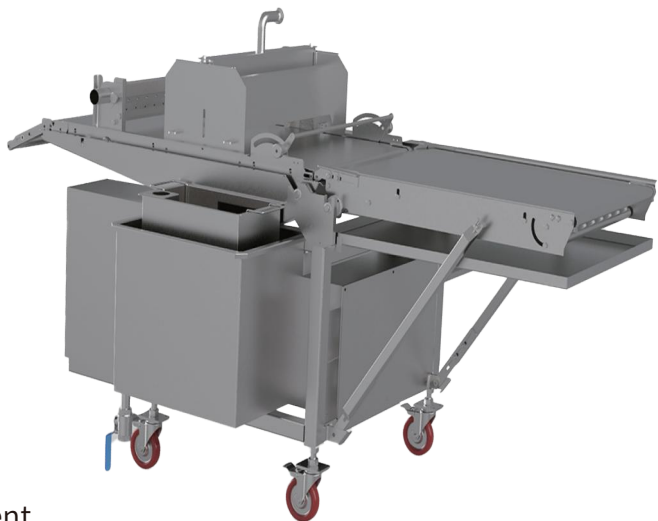
②Parameters:

	Type 600 Dipper	Type 800 Dipper	Type 1000 Dipper
Model	CMK-JJ600	CMK-JJ800	CMK-JJ1000
Dimension mm (LWH)	2570x1050x1450mm	2570x1250x1460mm	2570x1450x1460mm
Effective Width mm	600mm	800mm	1000mm
Conveyor Speed (VFD Adjustable)	2~15m/min		
Inlet Height	920mm		
Outlet Height	870mm		
Power	1.5kw	1.85kw	2.25kw
Capacity	12000-20000pcs/h	15000-25000pcs/h	18000-32000pcs/h
The batter tank is equipped with an outer ice compartment. The fan system consists of a blower and SUS304 air knife, with adjustable airflow and wind speed.			

Curtain-Battering Machine

①Features:

- Adjustable uniformity for single and double batter curtains
- Food-grade pump with VFD control, allowing separate adjustment of waterfall and bottom batter flow.
- SUS304 air knife at outlet, adjustable and uniform airflow, easy to clean.
- Ice compartment surrounding the batter tank maintains batter in a low-temperature environment.



②Application:

- Suitable for surface battering coating on various block-, strip-, and slice-shaped foods, such as fish fillets, meat slices, fish cakes, meat patties, and squid rings.

③Parameters:

	Type 600 Curtain	Type 800 Curtain	Type 1000 Curtain
Model	CMK-LJ600	CMK-LJ800	CMK-LJ1000
Dimension mm (LWH)	2335x1120x1280mm	2335x1320x1280mm	2335x1520x1280mm
Effective Width mm	600mm	800mm	1000mm
Conveyor Speed (VFD Adjustable)	2~15m/min		
Inlet Height	920mm		
Outlet Height	870mm		
Power	3.0kw	3.35kw	3.75kw
Capacity	12000-20000pcs/h	15000-25000pcs/h	18000-32000pcs/h
The batter tank is equipped with an outer ice compartment. The fan system consists of a blower and SUS304 air knife, with adjustable airflow and wind speed.			

Single Tank Batter Mixer

① Features:

1. Quick-assembly design for easy cleaning
2. Variable-frequency drive (VFD) allows adjustable agitator shaft speed.
3. Batter tank features a volume scale for easy monitoring and precise control of the batter level.
4. Dual-speed control allows for more precise operation and consistent mixing.
5. Adjustable agitator speed and mixing duration.

② Parameters:

1. Batter tank volume $D535 \times 600$ Maximum 130L
2. Tiltable mixing motor and batter tank for convenient disassembly and cleaning.
3. Power: 2.3kw



Double Tank Batter Mixer

① Features:

1. Quick-assembly design for easy cleaning
2. Variable-frequency drive (VFD) allows adjustable agitator shaft speed.
3. Batter tank features a volume scale for easy monitoring and precise control of the batter level.
4. Dual-speed control allows for more precise operation and consistent mixing.
5. Adjustable agitator speed and mixing duration.

② Parameters:

1. Single batter tank volume $D535 \times 600 \times 2$ Maximum 260L
2. Tiltable mixing motor and batter tank for convenient disassembly and cleaning.
3. Power: 6.0kw



Auto Batter Replenisher

① Features:

Quick-assembly design for easy cleaning
Batter supply rate adjustable via variable-frequency drive (VFD)

② Application:

Automatic batter level monitoring provides continuous supply to dip-battering and curtain-battering machines.

③ Parameters:

1. Batter automatically replenished by an SUS304 stainless steel pump controlled via level sensor.
2. Power: 1.2kw
3. Variable-Frequency Drive (VFD) Speed Control
4. An ice compartment surrounds the batter tank.
Quick-release connections on all pipes allow for convenient removal and cleaning.



Feeding Elevator

① Application:

Used to automatically supply materials to the forming machine.

② Parameters:

Dimension: $1750L \times 1435W \times 2680H$ (mm)

Maximum lifting height: 1615 mm (customizable according to customer site requirements).

Material cart dimensions: $730L \times 680W \times 700H$ (mm)

Maximum lifting weight: 250 kg

The frame, protective cover, and other components are all made of SUS304 stainless steel.

Power: 0.75kw



Auto Breadcrumb Replenisher

①Application:

Automatically replenishes bread crumbs to the
breader and tunnel breader during shortages

②Parameters:

- 1. Conveyor belt width: 200 mm
- 2.Power:0.4kw
- 3. Powder tank capacity: approximately 100 liters.
- 4. Breadcrumb feed rate adjustable with variable frequency control
(Omron inverter, Japan).



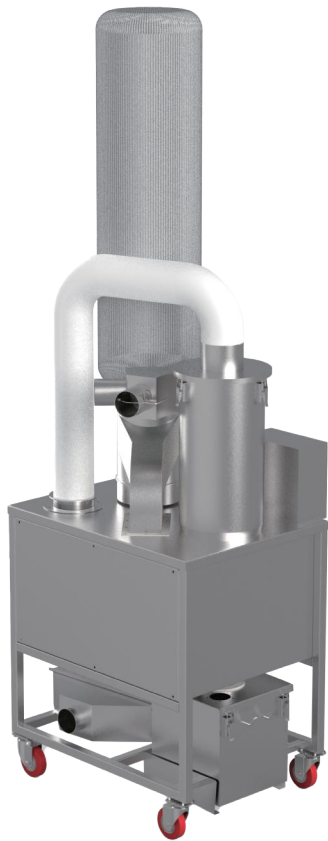
Dust Collector

①Features:

Quick-assembly design for easy cleaning
Recovered powder can be reused.

②Parameters:

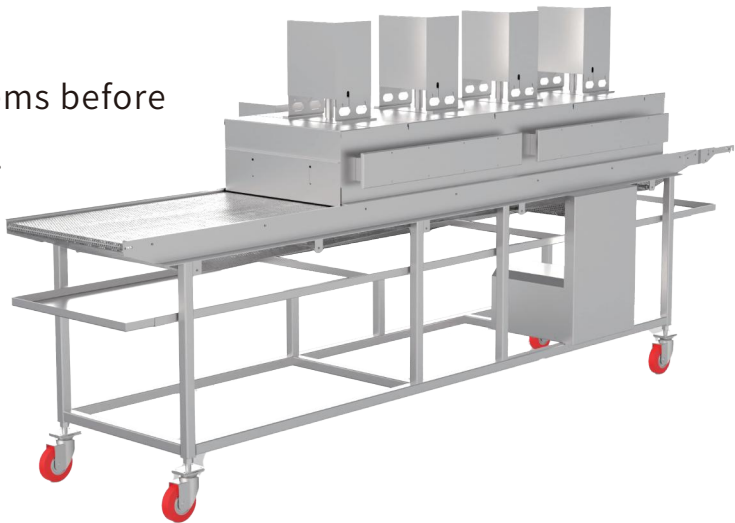
- 1.Dimension:1000Lx750Wx2110H
- 2. Fan Airflow:2100m³/H
- 3.Power:2.2kw
- 4. Air Inlet Diameter:D100



Electric Defrosting Machine

①Application:

For surface defrosting of frozen items before
predusting, battering, or breading.



②Features:

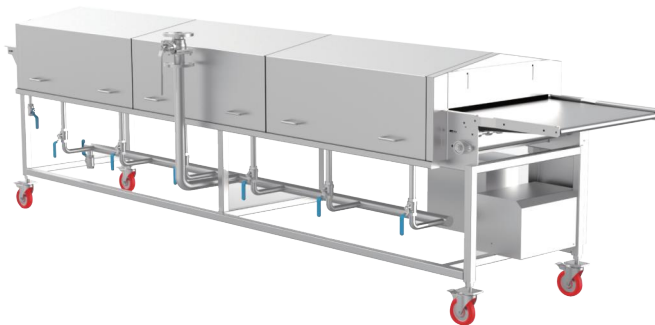
- 1、Hot-air defrosting provides consistent thawing throughout
- 2、Can be relocated as needed to suit different production processes.
- 3、Temperature is adjustable to meet process needs with automatic system control.
- 4、Conveyor speed controlled by VFD.

③Parameters:

	600 Electric Defroster	800 Electric Defroster	1000 Electric Defroster
Model	CMK-DJD600	CMK-DJD800	CMK-DJD1000
Dimension mm (LWH)	3000x850x1550mm	3000x1050x1550mm	3000x1250x1550mm
Effective Width mm	600mm	800mm	1000mm
Conveyor Speed (VFD Adjustable)	2~15m/min		
Conveyor Height	900mm		
Defrost Temperature	room ~170℃		
Power	26kw	32kw	38kw
Heating Power	24kw	30kw	36kw
Capacity	12000-20000pcs/h	15000-25000pcs/h	18000-32000pcs/h

Steam Defrosting Machine

①Application: For surface defrosting of frozen items before predusting, battering, or breading.



②Features:

- 1、Upper and lower steam pipes ensure even defrosting and improve product yield.
- 2、The equipment requires a steam source and must be connected to steam piping.
- 3、System automatically adjusts and controls temperature based on customers’ process settings.
- 4、Conveying speed controlled by VFD.

③Parameters:

	600 Steam Defroster	800 Steam Defroster	1000 Steam Defroster
Model	CMK-ZQJD600	CMK-ZQJD800	CMK-ZQJD1000
Dimension mm (LWH)	3500x1000x1150mm	3500x1200x1550mm	3500x1450x1550mm
Effective Width mm	600mm	800mm	1000mm
Conveyor Speed (VFD Adjustable)	2~15m/min		
Conveyor Height	900mm		
Defrost Temperature	room ~120℃		
Power	0.75kw	1.1kw	1.5kw
Capacity	12000-20000pcs/h	15000-25000pcs/h	18000-32000pcs/h

Hot Water Defrosting Machine

①Application: For surface defrosting of frozen items before predusting, battering, or breading.



②Features:

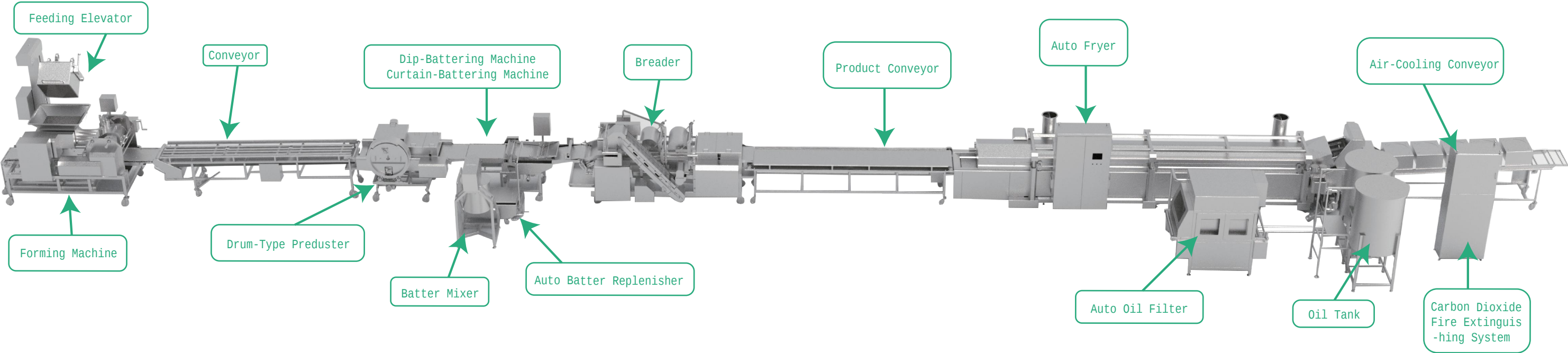
- 1、Water heated with electricity or steam, providing uniform thawing and improving product yield.
- 2、Steam heating requires a steam source and must be connected to steam piping.
- 3、System automatically adjusts and controls temperature based on customers’ process settings.
- 4、Conveying speed controlled by VFD.

③Parameters:

	600 Hot Water Defroster	800 Hot Water Defroster	1000 Hot Water Defroster
Model	CMK-RSJD600	CMK-RSJD800	CMK-RSJD1000
Dimension mm (LWH)	2570x1050x1460mm	2570x1250x1460mm	257x1450x1460mm
Effective Width mm	600mm	800mm	1000mm
Conveyor Speed (VFD Adjustable)	2~15m/min		
Conveyor Height	900mm		
Defrost Temperature	40~50℃		
Power	12.75kw	19.1kw	25.5kw
Heating Power (Electric)	12kw	18kw	24kw
Capacity	12000-20000pcs/h	15000-25000pcs/h	18000-32000pcs/h

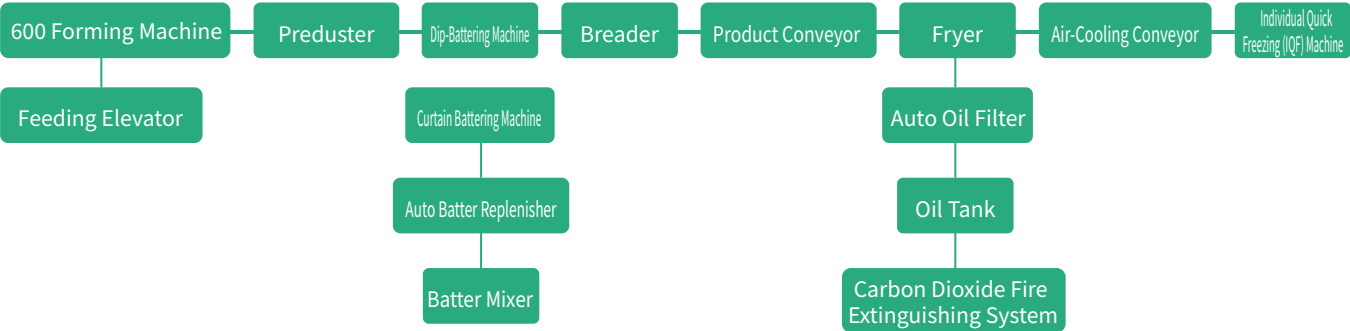
III、Frying Equipment

Forming, Battering, Breading, and Frying Production Line



①Product: potato cakes, sweet potato cakes, purple sweet potato cakes

②Production Line Process Flow:



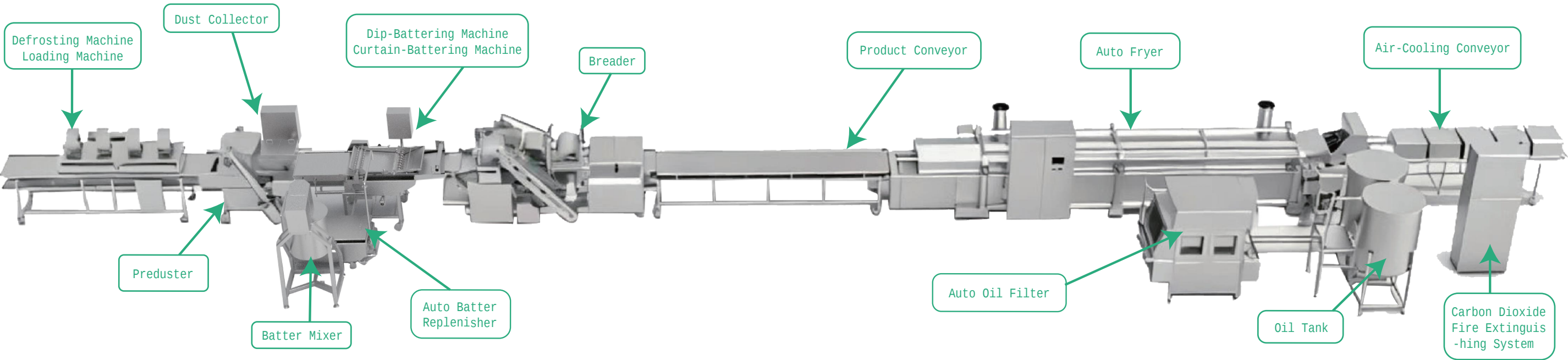
③Production Line Parameters:

Effective Belt Width: 600mm
Operating Speed: 2-15m/min (adjustable)
Coating Type: Fresh Bread Crumbs
Applicable Products: Potato Cakes, Sweet Potato Cakes, Purple Sweet Potato Cakes
Production Capacity: 1500–2000 kg/h, depending on the product

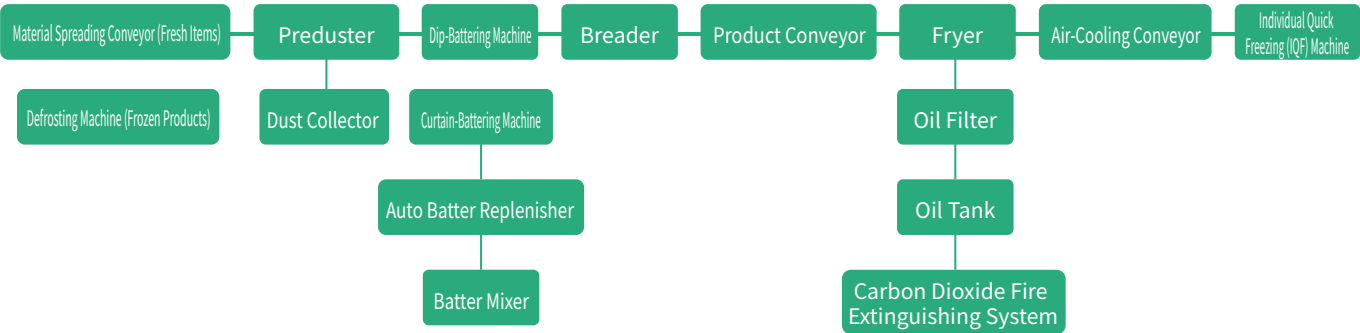
④Product Pictures:



Battering, Breading, and Frying Production Line



① Production Line Process Flow:



② Production Line Parameters:

Effective Belt Width: 600mm, 800mm
Operating Speed: 2~15m/min (adjustable)
Coating Type: Bread Crumbs (Fresh or Dry), Corn Flakes, Wheat Flour, Mixed Flour, etc.
Applicable Products: Fish Fillets, Shrimp Patties, Capelin, Mackerel, Squid Rings, Squid Strips, Chicken Fillets, Meat Patties, Vegetable Patties, etc.
Production Capacity: 300–1500 kg/h, depending on the product

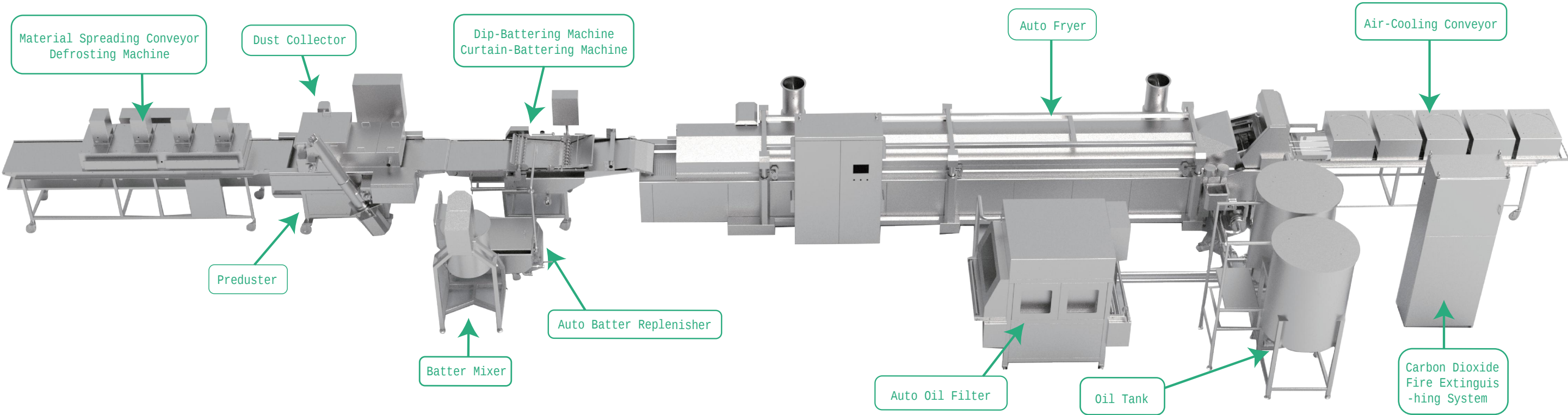
④ Product Pictures:



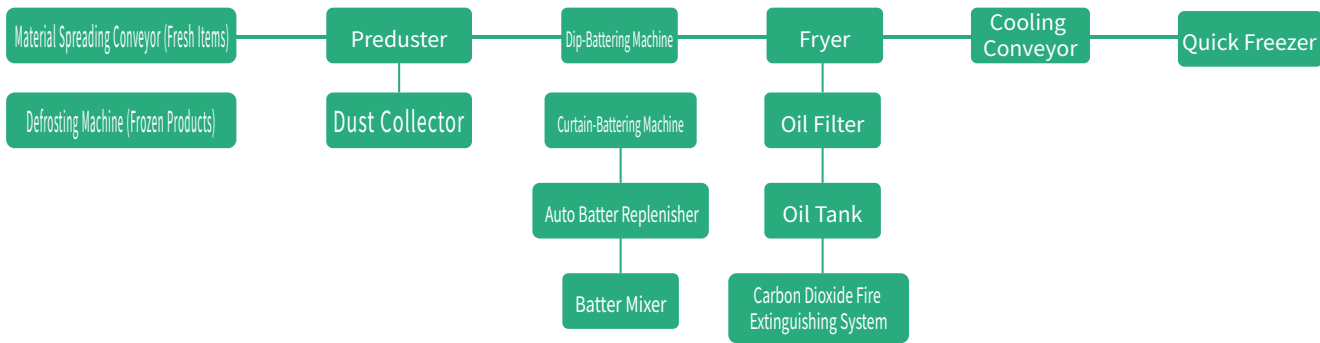
③ Production Line Features:

The production line is mainly designed for battering and breading products using breadcrumbs, suitable for fillets, patties, blocks, strips, and rings.
Can be flexibly configured according to different production processes.
PLC automatic control with simple and user-friendly interface for easy operation.

Tempura Frying Production Line



① Production Line Process Flow:



② Production Line Features:

The production line is mainly designed for Tempura-style fried products, suitable for slices, patties, blocks, and strips.

PLC automatic control with simple and user-friendly interface for easy operation.

③ Production Line Parameters:

Effective Belt Width: 600mm, 800mm

Operating Speed: 2~15m/min (adjustable)

Applicable Products: Fish Cubes, Fish Fillets, Shrimp Patties, Crab Sticks, Vegetables (Pumpkin, Purple Sweet Potato, Okra, Mushrooms), etc.

Production Capacity: 300–1000 kg/h, depending on the product



Continuous Electric-Heated Fryer

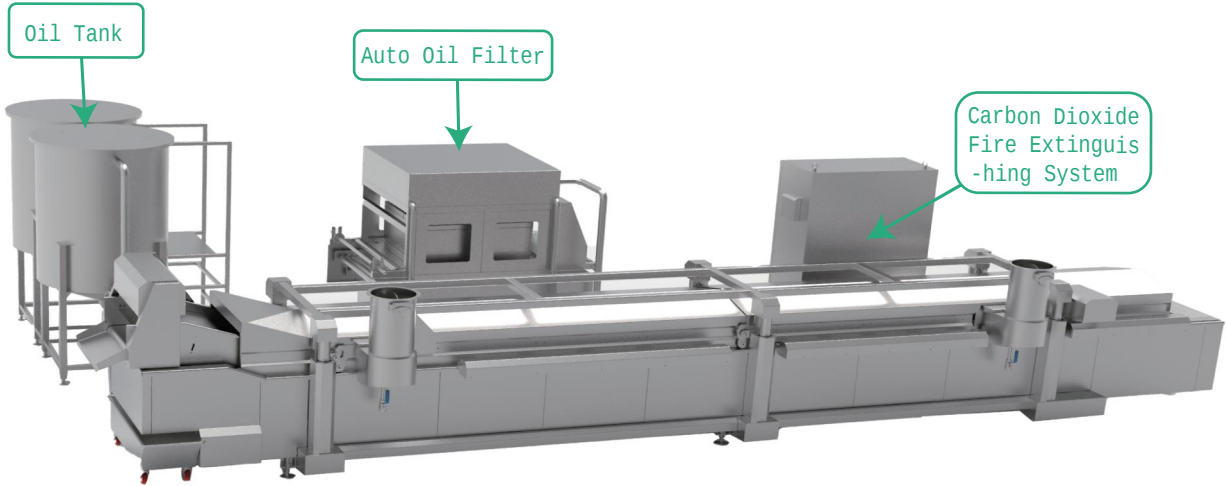


Table of 600mm Width Fryer Parameters

No.	Model	Dimension	Power	Heating Power	Capacity	Comments
1	CMK-YZ600-2500	4600x1600x2200	80KW	75KW	100-250Kg	Effective width 600, effective length 2.5m
2	CMK-YZ600-3000	4600x1600x2200	110KW	105KW	150-350Kg	Effective width 600, effective length 3m
3	CMK-YZ600-3500	5000x1600x2200	126KW	120KW	200-500Kg	Effective width 600, effective length 3.5m
4	CMK-YZ600-5000	6500x1600x2200	175KW	165KW	300-800Kg	Effective width 600, effective length 5m
5	CMK-YZ600-6500	8170x1600x2200	210KW	205KW	400-1000Kg	Effective width 600, effective length 6.5m
6	CMK-YZG600-6500High Power	8170x1600x2200	265KW	255KW	450-1100Kg	Effective width 600, effective length 6.5m
7	Auto Oil Filter	1870x1430x1750	6.1KW			Optional
8	Oil Filter (Tank-type)	125L&250L	3KW&5.5KW			Optional
9	Oil Tank	800L~1500L				Optional
10	Carbon Dioxide Fire Extinguishing System					Optional

Table of 800mm Width Fryer Parameters

No.	Model	Dimension	Power	Heating Power	Capacity	Comments
1	CMK-YZ800-2500	4600x1800x2200	100KW	90KW	130-320Kg	Effective width 800, effective length 2.5m
2	CMK-YZ800-3000	4600x1800x2200	140KW	135KW	200-450Kg	Effective width 800, effective length 3m
3	CMK-YZ800-3500	5000x1800x2200	155KW	150KW	250-650Kg	Effective width 800, effective length 3.5m
4	CMK-YZ800-5000	6500x1800x2200	215KW	210KW	450-1000Kg	Effective width 800, effective length 5m
5	CMK-YZ800-6500	8170x1800x2200	260KW	255KW	500-1300Kg	Effective width 800, effective length 6.5m
6	CMK-YZG600-6500High Power	8170x1800x2200	320KW	315KW	550-1500Kg	Effective width 800, effective length 6.5m
7	Auto Oil Filter	1870x1400x1750	6.1KW			Optional
8	Oil Filter (Tank-type)	125L&250L	3KW&5.5KW			Optional
9	Oil Tank	800L~2000L				Optional
10	Carbon Dioxide Fire Extinguishing System					Optional

①Application:

This equipment is widely used for the direct frying of various products such as aquatic products (e.g. fish fillets, fish blocks, shrimp, squid), meat products (e.g. chicken, pork), vegetable products, and wheat-based items. It is also suitable for frying coated products such as breaded or tempura-style foods.



②Technical Details:

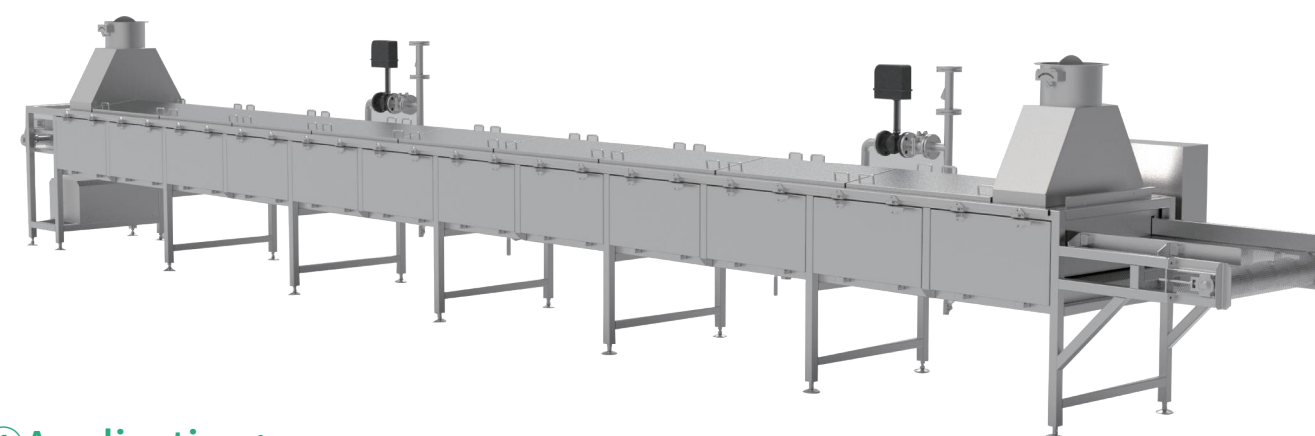
1. Production Capacity: Varies according to product type, processing method, and equipment size (customizable).
2. Total Power of Equipment: Varies depending on the size of the equipment.
3. Applicable Products: Prepared/processed foods, etc.
4. Heating Method: Electric Heating
5. Frying Temperature: Adjustable from 120–200°C, with the system’s maximum temperature set at 200°C.
6. Frying Duration Control Range: 20–300 seconds, with frequency-adjustable frying time.
7. Belt Width: Effective belt width 600mm or 800mm
8. Inlet Width: 640mm or 840mm
9. Belt Type: The inlet belt is a white, food-grade, non-stick Teflon belt; all other belts are made of SUS304 stainless steel.

③Features:

1. Control System: The equipment is equipped with a PLC + touchscreen automatic control system with fully variable frequency speed adjustment. According to the required frying temperature and frying time for different products, various processing parameters can be preset through the PLC.
2. Dual Residue Removal System: Equipped with an automatic scraping mechanism that continuously removes residue generated during frying from the bottom of the fryer. A vacuum negative-pressure oil filtration system performs real-time filtration through a vacuum filter, keeping the frying oil clean and significantly extending its service life.
3. Circulating Pump: The circulating oil pump maintains uniform oil circulation during operation, ensuring a constant oil temperature in the tank and consistent product quality.
4. Four-Belt Drive System: Teflon belts are used to prevent sticking during product shaping. The main belt transports the products, while the upper anti-floating belt prevents products from floating in the fryer, ensuring proper frying. The bottom scraper belt is part of the residue removal system.
5. Energy Saving: The heating system uses an energy-saving control mode. The shallow oil tank design reduces oil consumption.
6. Safety Features:
 - a. Oil Level Detection and Alarm: When the oil level is low or the oil temperature exceeds the set range, the heating system automatically shuts off and triggers an alarm. With multiple temperature zones, temperatures can be set according to product processing requirements.
 - b. Self-Locking Screw Lifting Mechanism: Ensures the equipment does not slip during lifting and lowering operations.
 - c. Dual Oil Temperature Monitoring: PLC with temperature controller prevents safety hazards caused by excessive oil temperature (over 200°C).

IV. Steaming, Boiling and Blanching Equipment

Steaming Machine



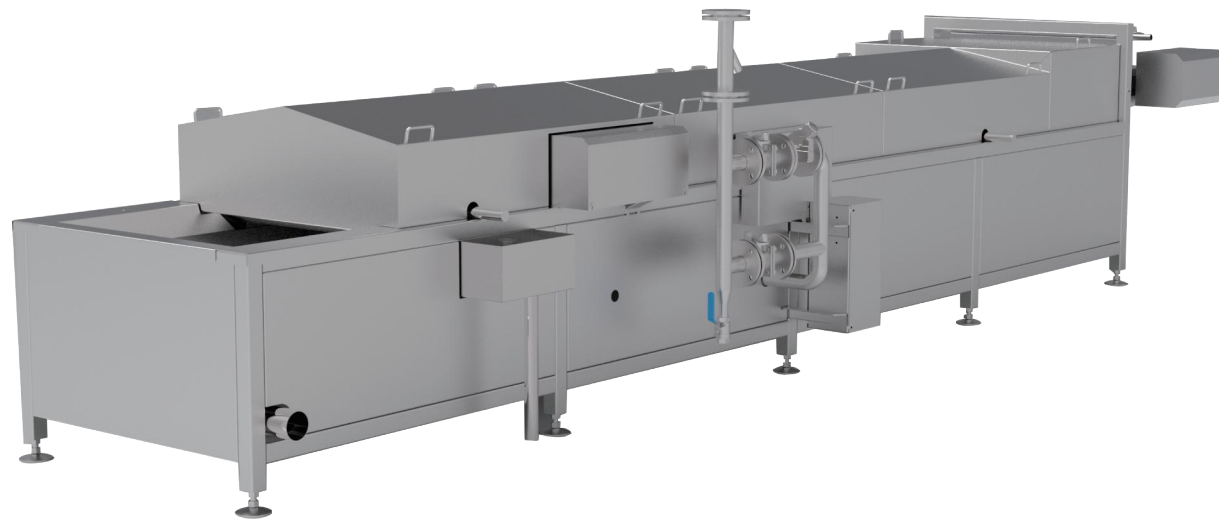
①Application:

Suitable for the steaming of seafood, meat, and vegetable-based products such as patties.

②Parameters:

- 1) Equipment Dimensions and Power: The length and width of the equipment can be customized according to the customer's site layout and production capacity.
- 2) Operating Speed: 3–30m/min, adjustable via variable-frequency drive (VFD) within operating range.
- 3) Automatic temperature control system regulates steam flow according to the preset temperature.
- 4) SUS304 stainless steel mesh belt for the equipment conveyor.
- 5) The steaming machine is constructed entirely of SUS304 stainless steel, excluding the gearbox.
- 6) Tank and lid constructed with double-layer stainless steel insulation. One side has an openable sealed door for cleaning. The top cover is detachable with a water-sealed structure.
- 7) Heating Valve Assembly and Piping: The steam valve assembly and piping are made of SUS304 stainless steel, with all valves constructed from high-temperature resistant stainless-steel components. The system includes both manual and automatic control lines. The equipment requires a steam pressure of 5–7kg.

Boiling Machine



①Application:

Suitable for blanching, steaming, and sterilizing various types of food.

②Parameters:

- 1) Equipment Dimensions and Power: The length and width of the equipment can be customized according to the customer's site layout and production capacity.
- 2) Operating Speed: 3–30m/min, adjustable via variable-frequency drive (VFD) within operating range.
- 3) Automatic temperature control system regulates steam flow according to the preset temperature.
- 4) SUS304 stainless steel mesh belt for the equipment conveyor.
- 5) The steaming machine is constructed entirely of SUS304 stainless steel, excluding the gearbox.
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- 7) Heating Valve Assembly and Piping: The steam valve assembly and piping are made of SUS304 stainless steel, with all valves constructed from high-temperature resistant stainless-steel components. The system includes both manual and automatic control lines. The equipment requires a steam pressure of 5–7kg.