



诸城奥驿机械有限公司

Zhucheng Aoyi Machinery Co.,Ltd.

Phone: 086 13153617763

086 15953618905

Email: Jackyan@aoyimachinery.com

山东省诸城市南湖工业园

South lake industry park, Zhucheng City



AOYI MACHINERY

以初心致恒心 致力打造优质食品机械

Strive to build high quality food machinery with perseverance

Finds foods solutions here

世锦机械,是食品加工业,酱料调味品加工业,糕点烘焙业,休闲食品加工业和化工制药业中加工设备的领先供应商。专业制造各种夹层锅,炒锅,搅拌锅,高温蒸煮设备,炼油设备等各种食品机械,拥有自营进出口经营权,形成了集原材料供应,产品开发,工艺设计,生产制造,产成品检验,售后服务于一体的网络体系。

公司作为中国食品机械设备制造商之一,始终坚持以高档次,高标准起步,奉行以质量服务求生存,以科技技术促发展的企业管理理念,建立起以市场为导向的强有力的销售机制,建立了完善的售后服务体系,确保在全球范围内提供有效快捷的服务。

多年的专业技术保障,诚信铸就企业品牌,我们将以全新的管理模式,完善的技术,周到的服务,坚持工匠精神,努力发展民族工业设备,为广大新老客户提供更优质的产品而奋斗。

Shijin machinery is a leading supplier of processing equipment industry, pastry baking industry, snack food processing industry and chemical pharmaceutical industry. Specializing in the manufacture of various sandwich pan, wok, mixer, cooking equipment and other food machinery, has the right to operate import and export, formed a set of raw material supply, product development, process design, production and manufacturing, finished product inspection, after-sales service in one network system. As one of China's food machinery and equipment manufacturers, the company has always adhered to the high-grade, high-standard start, adhere to the quality service for survival, science and technology to promote the development of enterprise management philosophy, establish a market-oriented strong sales mechanism, establish a perfect after-sales service system, to ensure that in the global range to provide effective and fast service. Years of professional and technical support, integrity casting enterprise brand, we will be a new management model, perfect technology, thoughtful service, adhere to the spirit of craftsmen, efforts to develop national industrial equipment, for the vast number of new and old customers to provide better products and struggle.



技术装备

Technical Equipment

公司严格依照质量标准体系的要求,从产品开发设计、原材料购进、生产制造、销售及过程,建立了一套完善、适应而有效的品质保证体系,使可能影响产品质量和工作质量的所有环节均处于严格而有益的监控之下,技术专家直接参与生产,保证产品质量的稳定可靠和万无一失。

Company in strict accordance with the requirements of the quality standard system, from product development and design, raw material purchase, a complete, adaptable and effective quality assurance system has been established in the production, sales and service processes, all links that may affect product quality and work quality are under strict and beneficial monitoring. Technical experts directly participate in the production, to ensure the stability and reliability of product quality and foolproof.





AOYI MACHINERY

客户支持

Customer support



客户案例

Customer case



奥驿机械——夹层锅、炒锅、炼油锅、高温卤制线的专业制造商！



Finds foods solutions here



AOYI MACHINERY

Full-automatic planetary cook mixer -electric induction heating system

全自动液压式行星搅拌锅-电磁加热炒锅

适用范围 Scope of application

广泛应用于莲蓉、水果蓉、豆馅、枣泥、酱料、咖喱调料食品以及日用化工，制药等行业的搅拌混合。

Widely used in lotus paste, fruit paste, bean paste, jujube paste, sauce, curry seasoning food and daily chemical, pharmaceutical and other industries mixing.

产品特点 Product features

本产品锅体为一次冲压成型的半球不锈钢锅体，采用电磁加热形式，搅拌方式采用特殊的机械传动，采用的行星搅拌器与锅体充分接触，实现传动公转与自转的不整数传动比，使锅内无搅拌死角。使用先进的传动与密封结构，使传动部分与锅内洁净、卫生。采用变频调速动力，运行更平稳。

This product is a hemispherical stainless steel pan with a press molding, using electromagnetic heating, and using special mechanical transmission, the planetary agitator and the potbody are used. Contact, realize the transmission and rotation of the non - integer ratio, so that no stirring in the pan. Use the advanced transmission and sealing structure to make the transmission part and the pot clean and clean. mining Use frequency conversion to speed up the power, run more smoothly.



Full-automatic hydraulic planetary stir pot - steam type

全自动液压式行星搅拌锅-蒸汽式

适用范围 Scope of application

广泛应用于莲蓉、水果蓉、豆馅、枣泥、酱料、咖啡调

料食品以及日用化工，制药等行业的搅拌混合。

Widely used in lotus paste, fruit paste, bean paste, jujube paste, sauce, coffee seasoning food and daily chemical, pharmaceutical and other industries mixing.

产品特点 Product features

本产品锅体为一次冲压成型的半球不锈钢锅体，采用

蒸汽(天然气)加热形式，具有受热面积大，造型美观、

设计合理、结构紧凑、安装方便、操作简单、便于维修。

搅拌方式采用特殊的倾斜式传动，使用的行星式搅拌

器与锅体充分接触。搅拌系统采用自转公转相结合的方式，其动比为不整数传动比，保证锅内无任何搅拌盲点。使用 先进的传动

与密封结构，使传动部分与锅内洁净、卫生。该系列设备自动/液压型是利用液压推力使搅拌臂翻转，免拆装搅拌器，在利用液压

推力倾翻锅体，易于进出原料节省人力，采用无极变频调速器，能将高粘度产物混合均匀加热提高热量，具有易于操作，工作效率

高，耗能低，使用寿命长，结构紧凑，维修方便等特点，是性能优良的食品加工炒制设备。

The pot body of the product is a semi-spherical stainless steel pot body formed by one-time stamping, and steam is adopted(natural gas) heating form, with large heating area, beautiful shape, design Reasonable, compact structure, convenient installation, simple operation and convenient maintenance. Stir The mode adopts special inclined transmission, and the planetary stirrer is fully contacted with the pan body. The stirring system adopts a square combined with rotation and revolution Type, its transmission ratio is not an integer transmission ratio, ensure no mixing blind spot in the pot. The use of advanced transmission and sealing structure, make the transmission part and the pan is clean and sanitary. The automatic / hydraulic type of this series of equipment is to use hydraulic thrust to turn the mixing arm over, without disassembling the mixer, in the use of hydraulic thrust Force tilting pot body, easy in and out of the raw materials to save manpower, using stepless variable frequency speed regulator, can be high viscosity products evenly heated to improve heat, with Has the characteristics of easy operation, high working efficiency, low energy consumption, long service life, compact structure, convenient maintenance and the like Manufacturing equipment.



Electromagnetic soup pot 电磁汤锅（熬糖锅）



Electromagnetic heating spherical popcorn maker

电磁加热球形爆米花机



适用范围 Scope of application

特别适合娱乐场所、大型购物中心、超市、影剧院、奶茶店、公园和餐饮行业。
Is particularly suitable for entertainment places, large shopping centers, supermarkets, theaters, milk tea shops, parks and catering industries.

产品特点 Product features

电磁球形爆米花机采用电磁加热原理, 结合微电脑精确恒温、自动智能补温和产品工艺编程植入等先进技术。使用户可通过控制面板轻松设定各类参数, 轻轻触动按钮即可实现锅体翻转。从而实现生产工艺的标准化。机体采用优质不锈钢制造、外观精美、便于清理, 极大地延长了设备使用寿命。本款以电磁为加热主体的美式球形爆米花设备, 使玉米粒在高温下能够爆出整颗球形爆米花, 比传统爆米花大, 纯正的美国风味爆米花。
Electromagnetic spherical popcornne adopts electromagnetic heating principle, combined with microcomputer precise constant temperature, automatic intelligent temperature compensation product process programming implantation, etc Advanced technology. So th-at that us can easily set various parameters through the control panel, and the pan body can be overturn by lightly touching the button. So as to realize production Standardization of processes. The machine body is made of high-quality stainless steel, beautiful appearance, easy to clean, greatly prolong the service life of the equipment. This paragraph The invention relates to an American spheri-cal popcorn device taking electromagne tism as a heating main body, which enables corn kernels to burst out whole spherical popcorn at high temperature, compared with traditional popcorn Large, pure American popcorn.



产品优势 Product advantage

- * 实现球形爆米花的准化生产, 提高品质及工艺的可控性。
- * 行星式搅拌, 搅拌均匀无死角, 变频加速。
- * 高效节能安全低碳环保。
- * 自动化控制为企业提高工作效率节约人力资源。
- * 温度精确控制到±1℃
- * 对比燃气/燃油/导热油/燃煤/蒸汽等加热设备, 热效率高达95%。
- * Realizes the quasi-production of the spherical popcorn and improves the quality and the controllability of the process.
- * Planetary stirring, uniform stirring without dead angle, frequency conversion speed up.
- * High efficiency, energy saving, safety, low carbon and environmental protection.
- * Automatic control saves human resources for enterprises to improve work efficiency.
- * The temperature is accurately controlled to + / - 1 deg c
- * Compared with gas / fuel / heat transfer oil / coal / steam heating equipment, the thermal efficiency is as high as 95 %.



产品参数 Product parameter

产品型号	Product model	RYJ/DC2121
供电电源	Power supply	额定电压:380V
转速	speed	最高:24r/min
最高加热速度	Maximum heating rate	≤300℃
工作条件	Working conditions	环境温度:0—35℃ 环境湿度:<75%RH
额定加热功率	Rated heating power	30KW 50KW 60KW
搅拌功率	Stirring power	2KW
搅拌臂升降功率	Stirring arm lifting power	0.55KW
锅翻转功率	Pan turnover power	0.55KW
外形尺寸(长*宽*高)	Overall dimensions (l * w * h)	2200*2300*1900mm
锅内径d	Pot inner diameter d	1200mm
锅深度h	Pot depth h	600mm
容积l	Volume l	600
重量	Weight	1500kg

Full – automatic hydraulic planetary stirring wok – gas heating wok
全自动液压式行星搅拌炒锅-燃气加热炒锅

适用范围 Scope of application

广泛应用于莲蓉、水果蓉、豆馅、枣泥、酱料、咖喱调料食品以及日用化工，制药等行业的搅拌混合。
 Widely used in lotus paste, fruit paste, bean paste, jujube paste, sauce, Curry seasoning food and daily chemical, pharmaceutical and other industries mixing.

产品特点 Product features

本产品锅体为一次冲压的半球不锈钢锅体，采用液化气（天然气）加热形式，具有受热面积大，造型美观、设计合理、结构紧凑、安装方便、操作简单、便于维修。搅拌方式采用特殊的机械式传动，使用的行星式搅拌器与锅体充分接触。搅拌系统采用自转公转相结合的方式，其传动比为不整数传动比，保证锅内无任何搅拌盲点。使用先进的差传动与密封结构，使传动部分与锅内洁净、卫生。该系列设备自动/液压型是利用液压推力使搅拌臂翻转，免拆装搅拌器，在利用液压推力倾翻锅体，易于进出原料节省人力，采用无极变频调速器，能将高粘度产物混合均匀加热提高热量，具有易于操作，工作效率高，耗能低，使用寿命长，结构紧凑，维修方便等特点，是性能优良的食品加工炒制设备。
 This product pot body for a stamping hemisphere stainless steel pot body, using liquefied gas (natural gas) heating form, has a large heating area, beautiful appearance, reasonable design, Compact structure, convenient installation, simple operation and convenient maintenance. The stirring mode adopts special inclined transmission, and the planetary stirrer is fully contacted with the pan body. The stirring system adopts the mode of combining rotation and revolution, and the transmission ratio of the stirring system is not an integer transmission ratio, so that no stirring blind spot is ensured in the pot. Use advanced differential drive and dense The seal structure ensures that that transmission part and the pot are clean and sanitary. This series of equipment automatic / hydraulic type is to use hydraulic thrust to make mixing arm turnover, no disassembly mixer, in use The hydraulic thrust tilting pot body is easy to enter and exit raw materials and saves manpower; and the stepless frequency conversion speed regulator is adopted, so that high viscosity products can be uniformly mixed and heated to improve heat quantity Operation, high working efficiency, low energy consumption, long service life, compact structure, convenient maintenance and other characteristics, is a good performance of food processing and frying equipment.



Semi – automatic high viscosity wok – steam / gas / electric heating
半自动式高粘度炒锅-蒸汽式/燃气式/电加热式

产品特点 Product features

采用蒸汽/燃气加热形式，搅拌方式采用特殊的机械式传动，采用的行星搅拌器与锅体充分接触，实现传动公转与自转的不整数传动比，使锅内无搅拌死角。使用先进的传动与密封结构，使传动部分与锅内洁净、卫生。采用变频调速动力，运行更平稳。
 The steam and gas heating mode is adopted, and the special mechanical transmission is adopted in the mixing mode. The planetary stirrer is fully contacted with the boiler body to achieve the irregular rotation of the transmission and rotation. There is no stirring angle in the pot with the number of transmission ratio. The use of advanced transmission and sealing structure to make the transmission part and the pot clean and sanitary. Using variable frequency speed control power, the operation is more stable.



配套燃烧器 Matched burner



产品参数 Product parameter

200L	900	1.5	6.7-33	14-69.3	行星/刮底	手动/涡轮蜗杆	蒸汽 燃气 电磁
300L	1000	1.5	6.7-33	14-69.3	行星/刮底	手动/涡轮蜗杆	蒸汽 燃气 电磁
400L	1100	2.2	6.7-33	14-69.3	行星/刮底	手动/涡轮蜗杆	蒸汽 燃气 电磁

Horizontal cook mixer machine
-with vacuum or without vacuum

真空卧式可倾斜搅拌炒锅

适用范围 Scope of application

用于豆沙, 果蓉, 果酱等食品加工及中药等高粘度物料煮制和真空浓缩。
Used for cooking and vacuum concentration of high viscosity materials such as bean paste, fruit paste, jam, etc.



产品特点 Product features

本机的U型锅体顶部抽真空, 夹套采用蒸汽加热, 无段变速与涡轮, 减速机的组合传动增大了横轴搅拌的力矩, 采用聚四氟乙烯材质刮板的搅拌罐, 在物料的翻滚搅拌过程中, 搅拌罐与锅体的全方位充分接触, 确保了无搅拌死角。锅体的开盖, 卸料, 复位采用液压, 机械传动控制, 操作极为方便。真空炒制可降低炒制温度, 特别适用于热敏感原料的炒制, 避免了因过度受热引起颜色及口味的劣化, 保持了原料原有的色, 香, 味, 提高了炒制效率, 并降低能耗, 缩短了炒制时间。

The top of the u - shaped pot body of the machine is vacuumized, the jacket is heated by steam, and the combined transmission of the stepless speed change, the turbine and the speed reducer is realized The moment of transverse shaft stirring is increased, The stirring tank is fully contacted with the pan body in all directions, so that no stirring dead angle is ensured. The cover opening, discharging and resetting of the pan body adopt hydraulic pressure, Mechanical transmission control, operation is very convenient. Vacuum frying can reduce the frying temperature and is especially suitable for heat sensitive raw materials The invention avoids the deterioration of color and taste caused by excessive heating, keeps the original color, fragrance and taste of the raw materials, The fry efficiency is improved, that energy consumption is reduce, and the frying time is shortened.



Cooking pot with colander

自动出料夹层锅

产品特点 Product features

自动出料系统, 安全省力, 可根据产品的品种和加工工艺不同, 调节温度和时间, 满足不同需求, 速度快, 能力强。主要适用于蛋制品、肉制品、豆制品的蒸煮以及蔬菜制品的漂烫等。

Automatic discharging system, safe and labor - saving, according to the product variety and processing technology Different, adjust the temperature and time, meet different needs, fast speed, strong ability. Mainly used for cooking egg products, meat products, bean products and vegetable products Blanching, etc.



Horizontal stirring oil refining pot 卧式搅拌炼油锅

产品特点 Product features

以电加热, 电磁加热, 燃气加热为主。广泛应用于屠宰场, 肉制品厂, 无害化处理站, 中药炒制等各个生产领域, 是各个加工企业提高质量、缩短时间、改善劳动条件的良好设备。

Electric heating, electromagnetic heating, gas heating mainly. It is widely used in slaughterhouses, meat products factories, harmless treatment stations, traditional Chinese medicine, etc., which are various processing enterprises. Good equipment for improving quality, shortening time and improving working conditions.



Steam jacketed kettle 蒸汽式夹层锅



Pressure cooking kettle 高压蒸煮锅



适用范围 Scope of application

蒸汽式夹层锅广泛应用于糖果、制药、乳品、酒类、糕点、蜜饯、饮料、罐头、卤味等食品的加工,也可用于大型餐厅或食堂熬汤/烧菜、炖肉、熬粥等,是食品加工企业提高质量、缩短时间、改善劳动条件的良好设备。

The steam sandwich pot is widely used in the processing of confectionery, pharmacy, dairy, wine, confectionery, candied fruit, beverage, canned food, and so on. It can also be used in large restaurant or canteen. Dish, stew meat, boil porridge and so on, it is the good equipment that food processing enterprise improves quality, shorten time, improve labor condition.

产品参数 Product parameter

型号	QK-Z100	QK-Z200	QK-Z300	QK-Z400	QK-Z500	QK—Z600
容积 (升)	100L	200L	300L	400L	500L	600L
直径 (mm)	700	800	900	1000	1100	1200
材质	SUS304	SUS304	SUS304	SUS304	SUS304	SUS304
设计温度 (°C)	145	145	145	145	145	145
实验压力 (Mpa)	0.44	0.44	0.44	0.44	0.44	0.44
设计压力 (Mpa)	0.35	0.35	0.35	0.35	0.35	0.35

高压蒸煮锅具有加热速度快,节约能源,蒸汽不接触产品防止二次污染,使用方便等特点,广泛应用于化工、橡胶、燃料、医药、食品等行业。用来完成浓缩,聚合,混合,高温高压蒸煮等工艺过程。

High pressure cooking pot has the characteristics of fast heating, energy saving, and non-contact product to prevent secondary pollution and easy to use. It is widely used in chemical industry, rubber, fuel, medicine and food.Products and other industries. It is used to complete the process of concentration, polymerization, mixing, high temperature and pressure cooking etc.

产品参数 Product parameter

型号	QK-Y100	QK-Y200	QK-Y300	QK-Y400	QK-Y500	QK—Y600
容积 (升)	100L	200L	300L	400L	500L	600L
直径 (mm)	700	800	900	1000	1100	1200
材质	SUS304	SUS304	SUS304	SUS304	SUS304	SUS304
设计温度 (°C)	145	145	145	145	145	145
实验压力 (Mpa)	0.44	0.44	0.44	0.44	0.44	0.44
设计压力 (Mpa)	0.35	0.35	0.35	0.35	0.35	0.35

Electric induction cooking pot
-with mixer or without mixer
电加热夹层锅



产品特点 Product features

本锅以电加热导热油为加热热源, 无需蒸汽热源, 使用方便, 温度和时间自动控制, 比普通加热方式更节能, 操作更方便。并可配备搅拌装置, 适合于糕点、酱料、莲蓉、松香等产品的加热。

This pot is heated by electric heating oil to heat the heat source, without steam heat source, easy to use, temperature and time automatic control, more energy saving than normal heating, more convenient operation. And can match It is suitable for heating of pastry, sauce, lotus paste, rosin and so on.

产品参数Product parameter

型号	QK-Y100	QK-Y200	QK-Y300	QK-Y400	QK-Y500	QK-Y600
容积(升)	100L	200L	300L	400L	500L	600L
直径(mm)	700	800	900	1000	1100	1200
材质	SUS304	SUS304	SUS304	SUS304	SUS304	SUS304
设计温度(℃)	240	240	240	240	240	240
功率(kw)	9	18	27	27	36	36



Tilting gas cooking pot
可倾式燃气煮(汤)锅



适用范围 Scope of application

本产品以液化石油气、管道煤气、天然气为热源, 具有受热面积大、热效率高, 物料升温快, 加热均匀及加热温度易于控制等特点。广泛应用于大型宾馆、饭店、酒店、招待所、餐厅、工矿企业、机关部队、大专院校食堂, 作为煮粥、熬汤、烧菜与炖肉之用。同时, 也适用于糖果、糕点、饮料、果汁、果酱、蜜饯、乳品与罐头等食品加工及酿造、制酒、制药与日用化工等行业, 作为物料融化、消毒、加热、热烫、预煮、配制、蒸煮与浓缩之用。

This product is a heat source of liquefied petroleum gas, pipeline gas and natural gas, which has the characteristics of large heating area, high thermal efficiency, quick heating of materials, uniform heating and easy control of heating temperature. It is widely used in large hotels, restaurants, hotels, guesthouses, restaurants, industrial and mining enterprises, government departments, and colleges and universities, serving as porridge, soup, cooking and stew. At the same time, also it is suitable for the processing and brewing of confectionery, pastry, beverage, fruit juice, jam, preserves, milk and canned food, etc., as the material melting, sterilizing and adding. Hot, hot, precooked, prepared, steamed and concentrated.

产品参数Product parameter

型号	QK-R100	QK-R200	QK-R300	QK-R400	QK-R500	QK-R600
容积(升)	100L	200L	300L	400L	500L	600L
直径(mm)	700	800	900	1000	1100	1200
材质	SUS304	SUS304	SUS304	SUS304	SUS304	SUS304
设计温度(℃)	300	300	300	300	300	300
燃气种类	液化气/天然气	液化气/天然气	液化气/天然气	液化气/天然气	液化气/天然气	液化气/天然气

Water bath type retort sterilizer

双层水浴式高温高压调理杀菌釜

设备特点Equipment characteristics

双层水浴式灭菌,节约能源,均一的水流交换方式,温度均一,无死角,杀菌锅内温度在杀菌过程中所有阶段始终保持稳定,保证了F值的合格率,全自动控制系统,电脑内可存储100个杀菌公式,以便选择使用,模拟温度控制系统,可设定多阶段加热机制,测量F值的功能.

High temperature short time sterilization, save energy,Uniform water flow exchange mode, uniform temperature, no dead angle,The temperature in that sterilize pot remains stable at all stage during the sterilization process,The qualified rate of f value is ensured,Fully automatic control system,The computer can store 100 sterilization formula, so as to choose to use,Simulated temperature control system, can set up multi-stage heating mechanism.Function of measuring f value

塑料容器:PP瓶 HDPE瓶

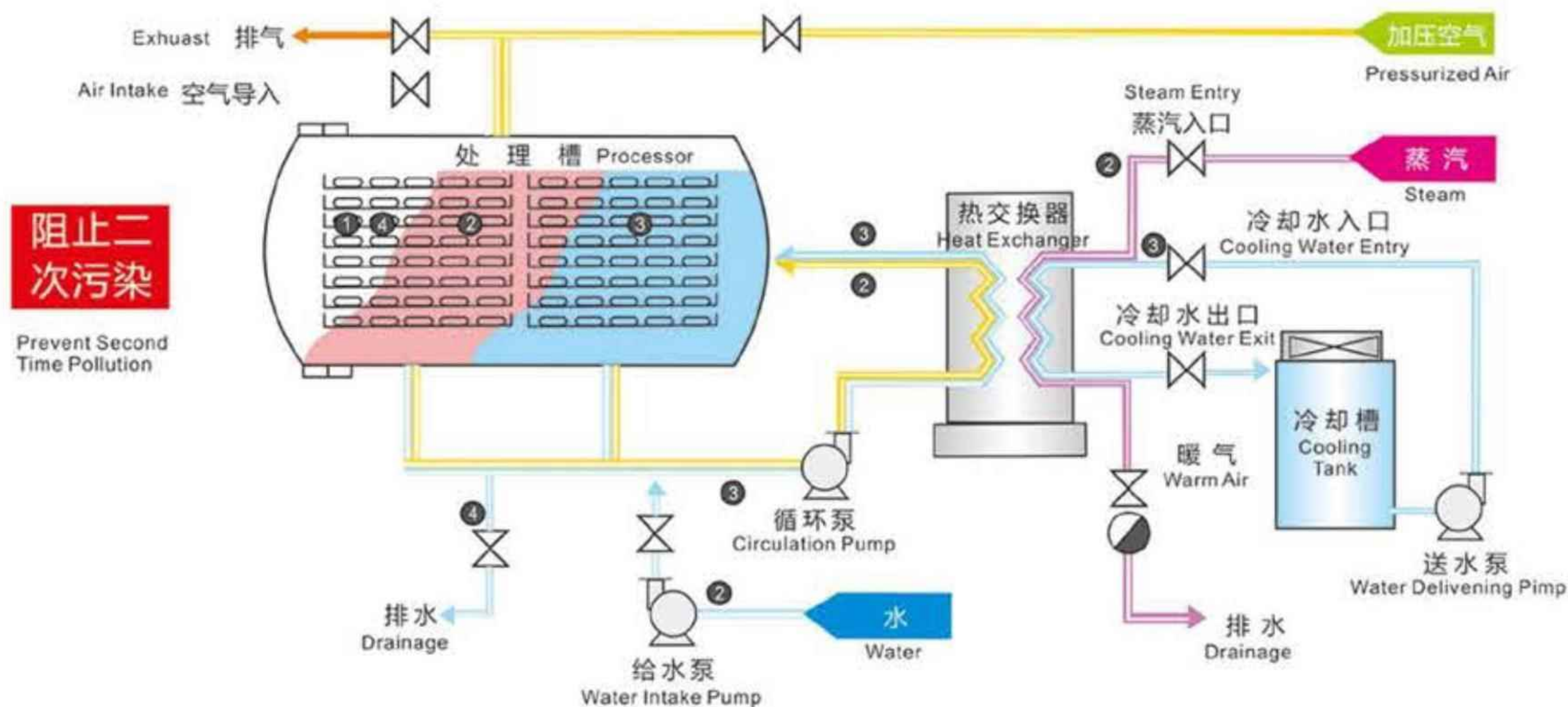
软包装:铝箔袋 高温蒸煮袋 含气包装

Plastic container: PP bottle HDPE bottle

Flexible package: aluminum foil bag high temperature retort pouch gas packaging



工作原理图 Working principle diagram



产品参数Product parameter

	单位units	1000#		1200#		1300#		
项目	mm	2400	2400	3200	3600	4000	3600	4500
总长	mm	3900	4400	5200	5600	6000	5800	6700
总宽	mm	1500	1600	1600	1600	1600	1800	1800
总高	mm	3350	3580	3850	3850	3850	4100	4100
容量	立方米	2.2	3.2	4	4.9	4.9	5.3	6.5
食品框	个	3	3	4	4	5	4	5
耗气量	kg/batach	115	180	230	280	280	300	370
设备功率	kw	8	14	14	14	14	21.5	21.5
耗电量	kw/h	5	8	8	8	8	8	8
设计温度	°C	145°	145°	145°	145°	145°	145°	145°
试验压力	Mpa	0.44	0.44	0.44	0.44	0.44	0.44	0.44
设计压力	Mpa	0.35	0.35	0.35	0.35	0.35	0.35	0.35

辅助设备 auxiliary equipment

	单位units	1000#		1200#		1300#		
项目	mm	2400	2400	3200	3600	4000	3600	4500
储气罐	立方米	.0.5	1.2	1.2	1.2	1.3	1.5	2.0
空压机		0.8/1.0	1.0/1.0	1.2/1.0	1.2/1.0	1.2/1.0	1.2/1.0	1.4/1.0
储水罐	立方米	4.5	6.5	8	9	10	11	13
锅炉排气量	T/h	0.5	1.0	1.0	1.5	1.5	1.5	1.5

Water spray type retort sterilizer

电汽两用杀菌釜

设备特点 Equipment characteristics

本杀菌釜在传统的喷淋式杀菌釜的基础上配备了电加热系统,为杀菌过程提供热能,本机免去了购买锅炉之忧,让用户省心、放心。特别适合产量较小的用户。

The sterilization kettle is provided with an electric heating system on the basis of the traditional spray type sterilization kettle to provide heat energy for the sterilization process, Let the user worry, rest assured. And is particularly suitable for users with small output.

适用范围 Scope of application

适用于各类耐高温包装材料 Suitable for all kinds of high temperature resistant packaging materials

玻璃容器 金属容器 塑胶容器 软袋包装

Glass container metal container plastic container soft bag packaging

产品参数 Product parameter

项目	QK-700*1200	QK-900*1800
容积	0.55	1.4
设计压力	0.35	0.35
试验压力	0.44	0.44
工作压力	0.3	0.3
设计温度	145	145
工作温度	121	121
功率	40	60



Horizontal steam retort sterilizer

卧式蒸汽单锅

设备特点 Equipment characteristics

减少蒸汽消耗,蒸汽、雾化后的杀菌水在杀菌釜内直接进行热混合,提高升温、降温的速度。

少量的工艺用水快速循环,快速达到预定杀菌温度。

低噪音,创造安静、舒适的作业环境。

完美的压力控制、整个生产过程压力在不断调节,以适用产品包装内部的变化,使产品包装的变形度达到最低,特别适合含气包装的产品。

杀菌用水采用的是软化水(可选项)避免工业用水水质问题造成外包装沾染污垢。

蒸汽杀菌功能(可选项)。

The steam consumption is reduced, and the steam and atomized sterilizing water are directly subjected to thermal mixing in the sterilizing kettle, so that the speed of heating and cooling is increased.

A small amount of process water is rapidly circulated to rapidly reach a predetermined sterilization temperature.

Low noise, create a quiet and comfortable working environment.

Perfect pressure control, the whole process of production pressure in constant adjustment, to adapt to the changes inside the product packaging, make the deformation of the product packaging

Minimum degree, especially suitable for gas-containing packaging products.

Sterilization water is softened water (optional) to avoid industrial water quality problems caused by external packaging contaminated with dirt.

Steam sterilization function (optional).





ADYI MACHINERY

粽子锅/大型高压煮锅

设备特点 Equipment characteristics

利用盘管循环蒸汽间接加热,使锅内温度更均匀。蒸煮出料时锅内汤汁不需要取出,可连续使用,节约了能源。

锅体外部用保温层保温,避免锅内热量散失及人员操作时高温烫伤。

锅门结构改过去法兰式螺栓连接固定式为液压快开式。并安装的光电限位、连锁、互锁功能。

锅门为充气密封,在锅上限水位安装视镜便于及时补充汤料。

多台设备公共一台液压站,操作时可单一操作,节省空间,降低成本。

The temperature in the boiler is more uniform through indirect heating by circulating steam through the coil pipe.

The soup in that pot does not need to be taken out during cooking and discharging, can be continuously used, and is save The energy.

The outside of the pot body is insulated by an insulating layer to avoid heat loss and personnel operation in the pot Scald at high temperature.

The pan door structure is changed from flange type bolt connection fixing type to hydraulic quick opening type.

And installation of photoelectric limit, interlock, interlock function.

The pan door is air-filled and sealed, and a transparent mirror is arranged at the upper limit water level of the pan to facilitate timely installation Supplement soup.

Multiple equipment common hydraulic station, single operation, save Space, reduce costs.



外形尺寸及相关参数

常规设备外形尺寸为:

高度3.1米,开盖最大高度4米,

内直径1.0米,最大宽度1.5米,

也可根据客户要求制作。

此设备设计压力为0.35Mpa,

最高工作压力为0.25Mpa,

设计温度为145°C,总容积为1.7立方米。



Vacuum negative pressure tank/vacuum dip pot.

真空负压罐/真空浸糖锅

设备特点 Equipment characteristics

本产品以电加热/蒸汽加热,使锅内温度更均匀,抽真空使锅内更容易把汤剂吸进果肉中,味道更好,多年来,广大用户一致认为本产品实为提高制品质量,缩短工作时间,改善劳动条件的优良食品设备。

This product USES electric heating/steam heating, make the temperature in the pot more uniform, smoke. The vacuum makes it easier to suck the soup into the pulp, and it tastes better. Over the years, The majority of users agree that this product is to improve the quality of products and shorten the work. To improve the working conditions of good food equipment.



锅体容积 (L) Pot volume	锅体直径 diameter	胆 (MM) liner	真空泵功率 (kw) Vacuum pump power	加热形式 heating form	开盖形式 open cover	翻锅形式 turn pot form
1000	1000	4	2.35	蒸汽/电加热	配重/液压	手动

Vacuum tank with share 真空浓缩罐

设备特点 Equipment characteristics

本设备适用于制药、食品、化工等行业,用于物料的浓缩与提取,本设备自抽真空、搅拌功能,附带清洗球自动清洗,底部气动罐底阀自动放料。

This equipment is suitable for pharmaceutical, food, chemical and other industries, for the concentration of materials. And the cleaning ball is automatically cleaned. Wash, bottom pneumatic tank bottom valve automatic discharge.



Complete processing production line of bone soup

骨头汤成套加工生产线

应用范围

我公司提供的(鸡、猪、牛、鱼、骨、肉)深加工生产线,可在肉制品加工、骨汤、骨素调味香精、宠物饲料、调味包等生产中广泛应用。

主要组成

原料骨破碎系统、提取罐系统、水回收系统、汤液分离罐系统、浓缩系统、调配灭菌系统、CIP清理系统、成品暂存系统、罐装系统、残骨系统、电控系统等组成。

工艺流程

动物骨——粉碎——预处理——提取——分离——浓缩——调配——干燥(罐装、袋装)——成品

Application range

Our company provides (chicken, pig, cattle, fish, bone, meat) deep processing production line, can be in meat processing, bone soup, bone element seasoning essence, pet feed, Seasoning bag is widely used in production.

Main composition

A raw material bone crushing system, an extraction tank system, a water recovery system, a soup separation tank system, a concentration system, a blending sterilization system, a CIP cleaning system and a finished product Temporary storage system, canning system, residual bone system, electronic control system, etc.

Process flow

Animal bone - crushing - preprocessing - extracting - separating - concentrating - blending - drying (canning, bagging) - finished product



Osteoprotegerin extraction tube system

骨素抽取罐系统



骨素抽提系统适用于以畜禽骨副产物为原料,借助分离抽取技术获取畜禽骨中的骨胶原蛋白、骨油和矿物质等营养成分的加工。

骨素提取罐系统的优点

Advantages of ossein extraction tank system

浸取加热时间缩短,抽提效率高。

罐内耐压高,进料出料方便,自动化程度高。

各种参数(时间、温度等)可调,生产安排灵活。

集中气动阀组设计,加工工艺先进,保证清洗彻底无死角。

The extraction heating time is shortened and the extraction efficiency is high.

The pressure resistance in the tank is high, the feeding and discharging are convenient, and the degree of automation is high.

Various parameters (time, temperature, etc.) can be adjusted, and the production arrangement is flexible.

Centralized pneumatic valve group design, advanced processing technology, ensure clean completely without dead angle.

通用提取罐的设计参数

(以12立方提取罐为例进行介绍)

容积:12000L

工作压力:提取罐内部工作压力为0.3Mpa,夹套工作压力为0.4Mpa。

工作温度:134℃

物料:

罐内:肉、骨头、水、水蒸气;夹套:水蒸气

主结构:立式、三层保温结构;上下椭圆封头;罐体采用整体倾斜式。旋转动作平稳、定位准确、任意角度停止安全可靠。旋转部位用不锈钢做防护装置。

Volume: 12000 l

Work pressure: that working pressure in the extraction tank is 0.3 MPa,

Jacket working pressure is 0.4 MPa.

Operating temperature: 134 °C

Materials:

Can: meat, bone, water, steam; Jacket: steam

Main structure: vertical and three-layer insulation structure; Upper and lower elliptical head; Tank use

Integral tilt. Stable rotation, accurate positioning, stop at any angle

Totally reliable. The rotating parts are protected by stainless steel.





AOYI MACHINERY

反压杀菌锅 水浴型

REVERSE PRESSURE
STERILIZATION POT
WATER BATH TYPE



适用范围 Application Scope

主要应用于真空包装、玻璃罐等不易高温变形的产品杀菌，如休闲食品厂、肉制品加工厂、卤肉制品门店、狗粮店和食品科研单位。

Mainly used in vacuum packaging, glass jars and other products that are not susceptible to high temperature deformation, such as snack food factory, meat processing factory, braised meat products store, dog food store and food research unit.

- ◆型号为：75L、100L、150L
- ◆ Models are divided into: 75L, 100L, 150L

设备简介 Equipment introduction

- ◆本设备为解决食品加工后，保质期短的问题。尤其是卤肉类真空包装后的存放期也不超过7天，经本设备高温杀菌后，无需添加防腐剂，存放期可长达3-6个月。
- ◆设备严格按照GB/T150-2011压力容器设计，锅体采用食品级304不锈钢材料制作。
- ◆内置电热管加热，加热效率高，升温速度快。产生高温蒸汽杀菌，降温时加入反压防止涨袋。
- ◆内置不锈钢提篮，手轮转动，平移式开启锅盖，螺杆式结构密封。操作方便快捷。
- ◆设备具有时间控制、温度控制、液位控制、缺水报警、灭菌结束蜂鸣提示功能，使用方便可靠。
- ◆设备顶部配有安全阀，防止压力失控，快速排气。

- ◆ This equipment solves the problem of short shelf life after food processing. In particular, the storage period of the braised meat after vacuum packaging is not more than 7 days. After the high temperature sterilization of the equipment, no preservative is added, and the storage period can be as long as 3-6 months.
- ◆ The equipment is strictly in accordance with GB/T150-2011 pressure vessel design, and the pot body is made of food grade 304 stainless steel material.
- ◆ Built-in electric heating tube heating, high heating efficiency, fast heating rate. Produce high-temperature steam sterilization, add back pressure to prevent the bag from rising when cooling.
- ◆ Built-in stainless steel basket, hand wheel rotation, translation type open lid, screw structure seal. The operation is convenient and fast.
- ◆ The equipment has time control, temperature control, liquid level control, water shortage alarm, and sterilization end buzzer function, which is convenient and reliable to use.
- ◆ The top of the equipment is equipped with a safety valve to prevent pressure from being out of control and to quickly vent.

技术参数 Technical parameter

型号：100L
功率：12kw
内胆尺寸：400x800mm
篮筐：370x360mm 两个
温度范围：85-125 度
自动控温控时

型号：150L
功率：15kw
内胆尺寸：500x800mm
篮筐：470x360mm 两个
温度范围：85-125 度
自动控温控时



AOYI MACHINERY

反压杀菌锅 蒸汽型

REVERSE PRESSURE
STERILIZATION POT
STEAM TYPE



适用范围 Application Scope

主要应用于真空包装、玻璃罐等不易高温变形的产品杀菌，如休闲食品厂、肉制品加工厂、卤肉制品门店、狗粮店和食品科研单位。

Mainly used in vacuum packaging, glass jars and other products that are not susceptible to high temperature deformation, such as snack food factory, meat processing factory, braised meat products store, dog food store and food research unit.

- ◆型号为：75L、100L、150L
- ◆ Models are divided into: 75L, 100L, 150L

设备简介 Equipment introduction

- ◆本设备为解决食品加工后，保质期短的问题。尤其是卤肉类真空包装后的存放期也不超过7天，经本设备高温杀菌后，无需添加防腐剂，存放期可长达3-6个月。
- ◆设备严格按照GB/T150-2011压力容器设计，锅体采用食品级304不锈钢材料制作。
- ◆内置电热管加热，加热效率高，升温速度快。产生高温蒸汽杀菌，降温时加入反压防止涨袋。
- ◆内置不锈钢提篮，手轮转动，平移式开启锅盖，螺杆式结构密封。操作方便快捷。
- ◆设备具有时间控制、温度控制、液位控制、缺水报警、灭菌结束蜂鸣提示功能，使用方便可靠。
- ◆设备顶部配有安全阀，防止压力失控，快速排气。

- ◆ This equipment solves the problem of short shelf life after food processing. In particular, the storage period of the braised meat after vacuum packaging is not more than 7 days. After the high temperature sterilization of the equipment, no preservative is added, and the storage period can be as long as 3-6 months.
- ◆ The equipment is strictly in accordance with GB/T150-2011 pressure vessel design, and the pot body is made of food grade 304 stainless steel material.
- ◆ Built-in electric heating tube heating, high heating efficiency, fast heating rate. Produce high-temperature steam sterilization, add back pressure to prevent the bag from rising when cooling.
- ◆ Built-in stainless steel basket, hand wheel rotation, translation type open lid, screw structure seal. The operation is convenient and fast.
- ◆ The equipment has time control, temperature control, liquid level control, water shortage alarm, and sterilization end buzzer function, which is convenient and reliable to use.
- ◆ The top of the equipment is equipped with a safety valve to prevent pressure from being out of control and to quickly vent.

技术参数 Technical parameter

型号：75L
功率：4.5kw
内胆尺寸：400x600mm
篮筐：370x540mm 一个
温度范围：85-125 度
自动控温控时

型号：100L
功率：4.5kw
内胆尺寸：400x800mm
篮筐：370x360mm 两个
温度范围：85-125 度
自动控温控时





AOYI MACHINERY

真空浸糖 机组

VACUUM SUGAR
DIPPING UNIT



真空浸糖机组结构组成 Structure and composition

◆真空浸糖机组结构部件主要包括真空渗透罐主罐、溶解配液罐、料液循环泵、料液过滤器、真空泵、电控系统、管路系统。我公司可根据用户的使用环境的不同，设计制作作为蒸汽加热形式（适用于有蒸汽热源的用户）或导热油电加热形式（适用于无蒸汽热源的用户）。可根据用户特殊要求加配自动化控制元素。用户可以单独选购渗透罐主罐，也可选购设备成套机组。

◆The structural components of the vacuum sugar soaking unit mainly include the main tank of the vacuum permeation tank, the dissolving and mixing tank, the material liquid circulation pump, the material liquid filter, the vacuum pump, the electric control system, and the piping system. Our company can design and manufacture in the form of steam heating (applicable to users with steam heat source) or heat conduction oil electric heating form (applicable to users without steam heat

设备简介 Equipment introduction

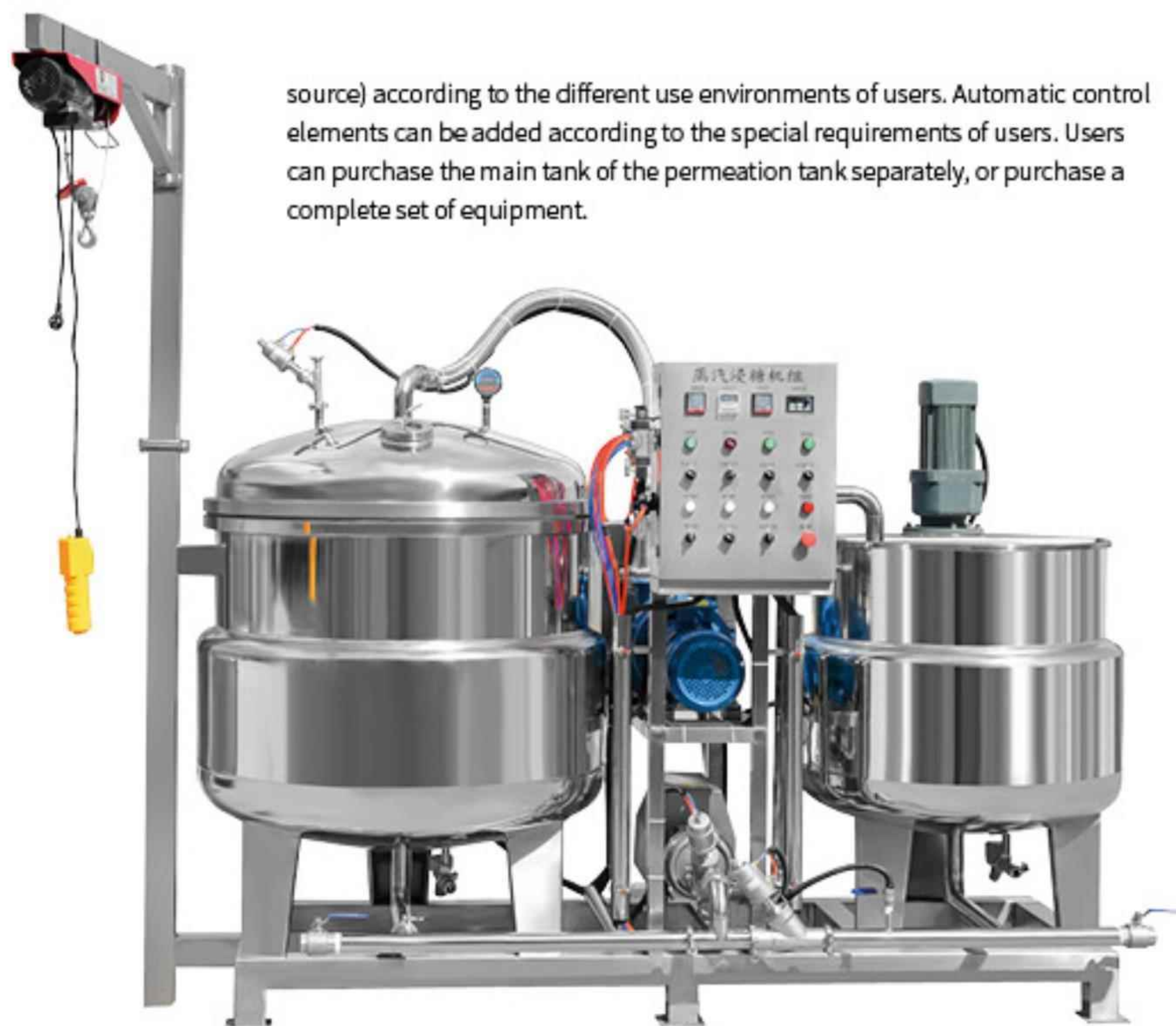
◆真空浸糖机组是利用真空渗透的原理设计制作而成的一种多功能真空渗透设备，广泛应用在果脯蜜饯等食品加工行业。食品真空浸渍设备可适用于多种瓜果、蔬菜等食品的真空浸渍工艺，是现代工业化生产果脯蜜饯酱菜等食品的必需设备。

◆相比较传统的浸渍方法，使用食品真空浸渍设备可大大缩短产品的加工周期，从而提高工作效率，节省生产成本。整个浸渍过程是在密封状态下进行，时间缩短，产品营养成分的损失少，保持了果蔬原有的色泽和风味。真空浸渍罐可抽真空、加热、加压、保温，也可快速冷却。设备采用食品级 304 优质不锈钢制作，符合卫生标准，整体结构紧凑，操作方便，易清洗。

◆Vacuum sugar soaking unit is a kind of multifunctional vacuum infiltration equipment designed and manufactured by the principle of vacuum infiltration, which is widely used in food processing industries such as candied fruit. Food vacuum impregnation equipment can be applied to the vacuum impregnation process of a variety of melons, fruits, vegetables and other foods. It is now a necessary equipment for the industrial production of preserved fruits, preserves, pickles and other food.

◆Compared with the traditional impregnation method, the use of food vacuum impregnation equipment can greatly shorten the product processing cycle, thereby improving work efficiency and saving production costs. The entire dipping process is carried out in a sealed state, the time is shortened, the loss of product nutrients is less, and the original color and flavor of fruits and vegetables are maintained. The vacuum impregnation tank can be evacuated, heated, pressurized, insulated, and can also be quickly cooled. The equipment is made of food-grade 304 high-quality stainless steel, which conforms to sanitary standards, has a compact overall structure, convenient operation and easy cleaning.

source) according to the different use environments of users. Automatic control elements can be added according to the special requirements of users. Users can purchase the main tank of the permeation tank separately, or purchase a complete set of equipment.



AOYI MACHINERY

果干果脯 真空浸糖机

DRIED FRUIT AND DRIED
FRUIT VACUUM SUGAR
EXTRACTOR



◆具体型号可根据产量加工定做

◆The specific model can be customized according to the output

设备简介 Equipment introduction

◆真空渗透罐机是利用真空渗透的原理设计制作而成的一种多功能真空渗透设备，广泛应用在果脯蜜饯等食品加工行业领域。

◆食品真空浸渍设备可适用于多种瓜果、蔬菜等食品的真空浸渍工艺。是现代工业化生产果脯蜜饯酱菜等食品的必需设备。

◆相比较传统的浸渍方法，使用食品真空浸渍设备可大大缩短产品的加工周期，从而提高工作效率，节省生产成本。整个浸渍过程是在密封状态下进行，时间缩短，产品营养成分损失少，保持了果蔬原有的色泽和风味。真空浸渍罐可抽真空、加热、加压、保温，也可快速冷却。设备采用 304 或 316L 优质不锈钢制作，符合卫生标准，整体结构紧凑，操作方便，易清洗。

◆Vacuum permeation tank machine is a multi-functional vacuum infiltration equipment designed and manufactured by the principle of vacuum infiltration. It is widely used in food processing industries such as candied fruit and candied fruit.

◆Food vacuum impregnation equipment can be applied to the vacuum impregnation process of a variety of fruits, vegetables and other foods. It is the necessary equipment for the industrial production of preserved fruit, preserved vegetables, pickles and other foods.

◆Compared with the traditional impregnation method, the use of food vacuum impregnation equipment can greatly shorten the processing cycle of the product, thereby improving work efficiency and saving production costs. The whole impregnation process is carried out in a sealed state, the time is shortened, the loss of nutrients of the product is small, and the original color and flavor of the fruits and vegetables are maintained. The vacuum impregnation tank can be vacuumed, heated, pressurized, insulated, or cooled quickly. The equipment is made of 304 or 316L high quality stainless steel, which meets the hygienic standard. The overall structure is compact, easy to operate and easy to clean.



Animal oil refining production line

动物油脂精炼生产线



系统优点 System advantages

1. 本工艺方案以蒸汽/导热油为热源, 热效率高。
2. 物料升温快, 加热均匀及加热温度易于控制等优点。
3. 提升制品质量, 缩短工作时间, 改善劳动条件的优良食品设备。
4. 本工艺锅体皆为06Cr19Ni10不锈钢制造, 符合《中华人民共和国食品卫生法》的要求, 具有造型美观、设计合理、结构紧凑、安装方便、操作简单、便于维修。
5. 制造、试验、验收符合GB150-2011《钢制压力容器》标准和国家质检总局颁布的《压力容器安全技术监察规则》, 并提供所有成套的最终合格产品的压力容器报检证明材料。

