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格德勒机械  
GODOLLO Machinery

◆真空和面/搅拌机    ◆肉类前处理设备    ◆面团前处理设备

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## COMPANY PROFILE

# 公司简介

石家庄格德勒机械设备有限公司是集产品研发，生产，销售，售后于一体的现代化食品机械制造商。主要产品：真空和面机、真空搅拌机、面制品、肉制品加工设备。

我们是一家年轻的企业，但公司拥有经验丰富的机械设计工程师，电气工程师和生产员工。公司秉持现代化的管理制度。严格执行机械设计研发流程、质量控制计划、生产过程控制以及产品全生命周期跟踪，同时借鉴日本、欧美设备的设计优点，结合客户实际生产要求持续完善产品，为客户提供质量可靠的产品。

我们通过不断地改进和创新，获得了国内外客户的一致认可和信赖。我们的产品已经获得欧盟 CE 质量认证，并销售到法国、德国、葡萄牙、意大利、日本、新西兰、东南亚等国家和地区。



## 主要零件品牌 MAIN PARTS BRAND



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PROJECT PRESENTATION

真空和面机系列 ZKHM150/300/600



我公司研发的真空和面机是世界最先进最智能的真空和面机，和面机桨叶分为棒式、板式、U型板、S型、Y型等多种方式。适用于各种面制品的加工。广泛用于速冻米面行业、烘焙行业、面条行业等。

真空和面机在真空状态下和面，大大提高了产品质量，使面筋网络更快形成。具有和面时间短，面更有弹性，更加爽滑等特点。

The vacuum dough mixer developed by our company is the most advanced and intelligent-vacuum dough mixer in the world. The blades of the dough mixer are divided into mace, plate, Uplate, S type, Y type and many other ways. Suitable for all kinds of flour products processing. Widely used in frozen rice noodle industry, baking industry, noodle industry, etc. The vacuum dough mixer mixes dough in the vacuum state, which greatly improves the product quality and makes the gluten network form faster, it has the characteristics of short blending time, more elastic and smooth.

- 1. 采用PLC控制，可根据工艺设定和面时间和真空度。可设定100种配方。
  - 2. 可根据产品工艺和含水量不同定制不同的桨叶。
  - 3. 本机主体采用SUS304不锈钢材质制造。
  - 4. 面箱内表面和和面桨叶采用镜面抛光处理，易于清理。
1. Using PLC control, can be set according to the process and surface time and vacuum degree. 100 formulations can be set.
2. Different blades can be customized according to different product processes and water content.
3. The main body of the machine is made of SUS304 stainless steel.
4. The surface of the box and the mixing blade are polished by mirror, easy to clean.



斜板桨叶



U板桨叶



棒式桨叶



S式桨叶



杠式桨叶

| 型号<br>Type | 总功率<br>Power | 容量<br>Capacity | 转速<br>(RPM) | 外形尺寸<br>Dimension | 重量<br>Weight |
|------------|--------------|----------------|-------------|-------------------|--------------|
| ZKHM150    | 9.5KW        | 25-50KG/次      | 20-88       | 1220×800×1650     | 750KG        |
| ZKHM300    | 23KW         | 50-100KG/次     | 20-88       | 1800×1250×1980    | 1680KG       |
| ZKHM600    | 30KW         | 100-150KG.次    | 20-88       | 1980×1320×2180    | 1950KG       |

注：电压220V可选，桨叶可定制

真空和面机 ZKHM20



| 型号<br>Type | 总功率<br>Power | 容量<br>Capacity | 转速<br>(RPM) | 外形尺寸<br>Dimension | 重量<br>Weight |
|------------|--------------|----------------|-------------|-------------------|--------------|
| ZKHM20     | 3KW          | 2-8KG/次        | 20-100      | 750×680×980       | 230KG        |

真空和面机 ZKHM70

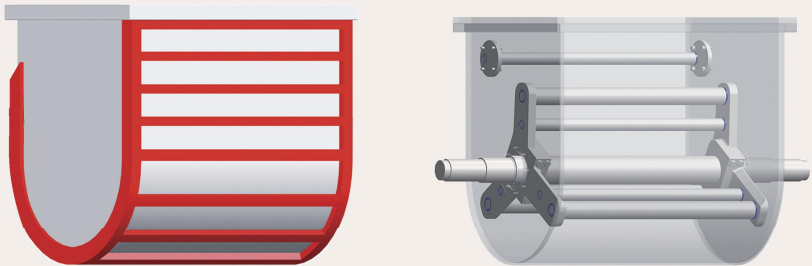
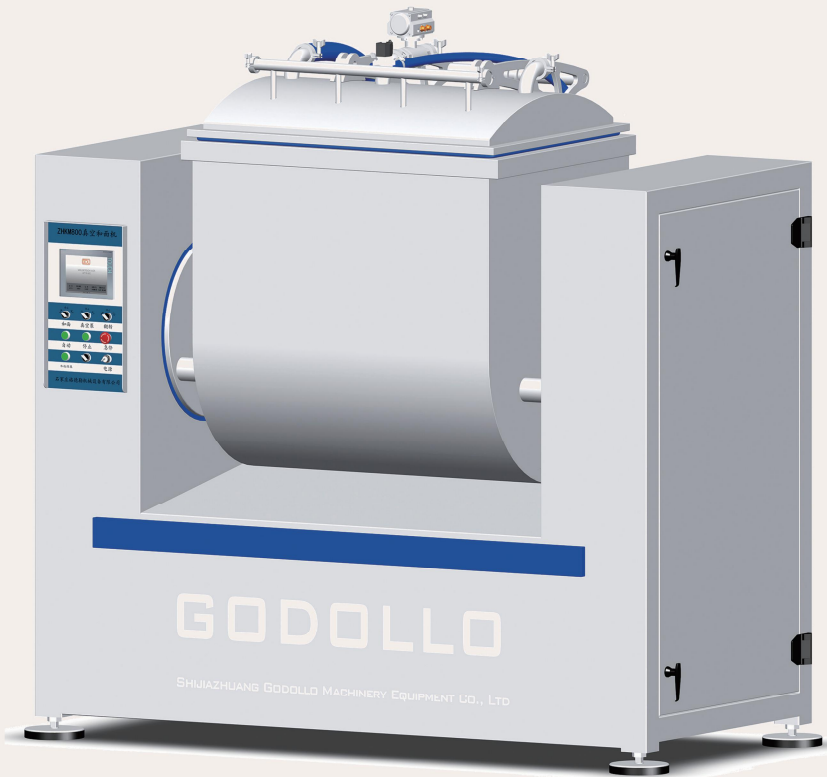


| 型号<br>Type | 总功率<br>Power | 容量<br>Capacity | 转速<br>(RPM) | 外形尺寸<br>Dimension | 重量<br>Weight |
|------------|--------------|----------------|-------------|-------------------|--------------|
| ZKHM70     | 5.5KW        | 15-25KG/次      | 20-100      | 1050×780×1150     | 400KG        |

注：电压220V可选，桨叶可定制



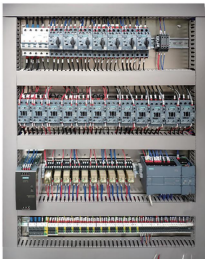
# 醒发类真空和面机系列 ZKHM800/1600



醒发类真空和面机是在借鉴国外技术基础上经过反复多次的探索和试验，所生产出来的面食加工设备。该产品能够更好的将面和辅料（水、油、鸡蛋及各种小料）进行搅拌，使面团更好的形成筋网络。面团更加有筋性，光滑，吃水率更高。

该设备具备搅拌轴变频调速，工艺配方存储，面团温度可控等特点。可实现自动加水，自动加粉等自动化功能。

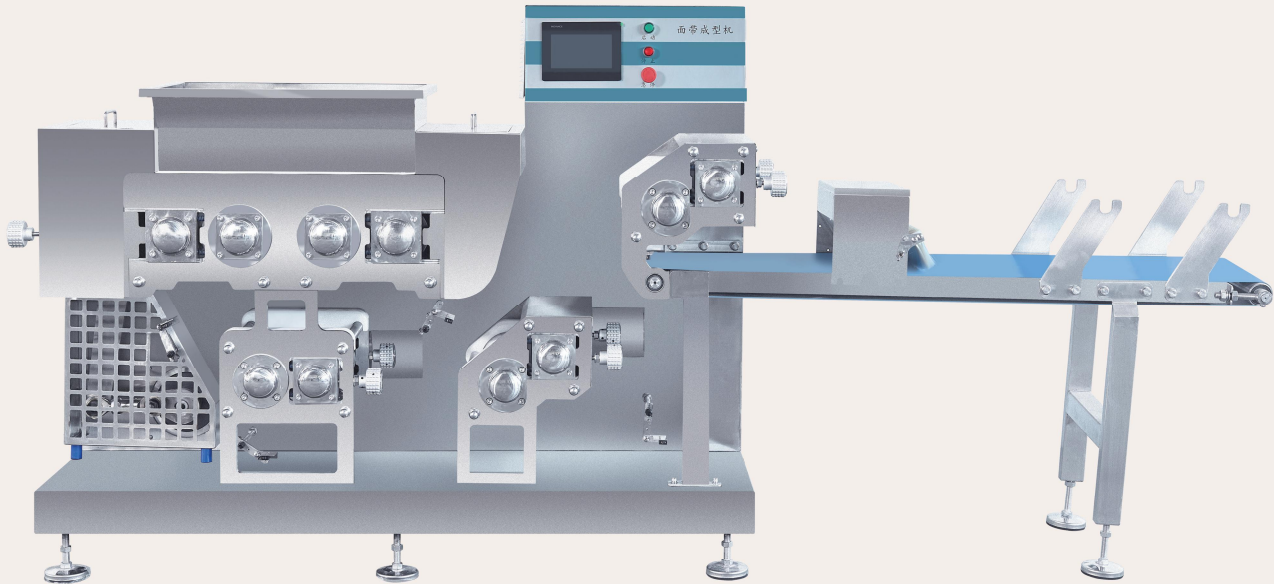
Vacuum flour mixer is a pasta processing equipment produced after repeated exploration and testing on the basis of learning from foreign technology. The product can better mix the surface and auxiliary materials (water, oil, eggs and various small materials), so that the dough can better form a gluten network. The dough is firmer, smoother, and has a higher draft. The equipment has the characteristics of variable frequency speed regulation of mixing shaft, storage of process formula and controllable dough temperature. Automatic water, powder and other auto-matic functions can be realized.



| 型号<br>Type | 总功率<br>Power(KW) | 容量<br>Capacity | 转速<br>(RPM) | 外形尺寸<br>Dimension | 总重量<br>Weight |
|------------|------------------|----------------|-------------|-------------------|---------------|
| ZKHM800    | 55               | 100-200        | 20-80       | 2280×1520×2380    | 3300KG        |
| ZKHM1600   | 75               | 200-400        | 20-80       | 2600×1820×2880    | 4500KG        |

注：自动加水、加粉、桨叶、变频调速、面箱制冷可选

面带机系列 MD270/320/380/540

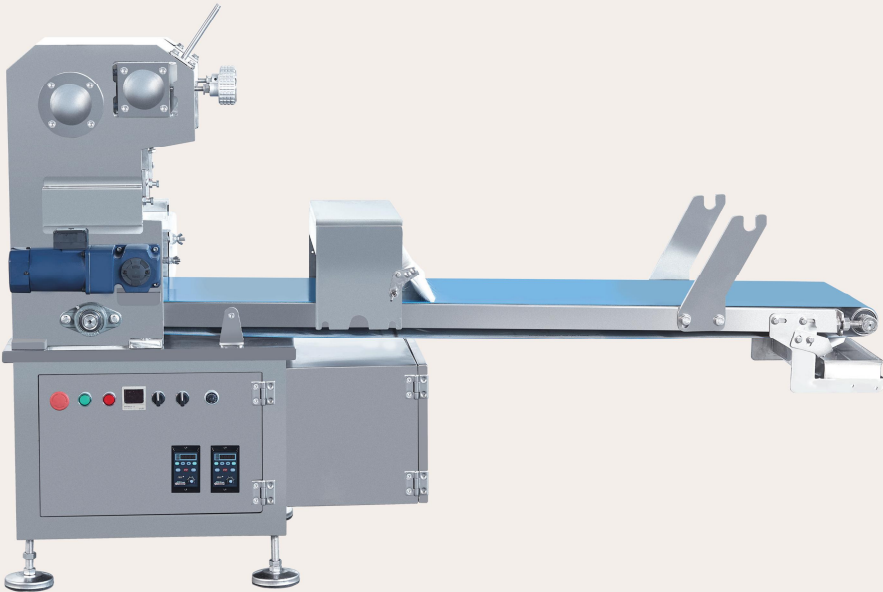
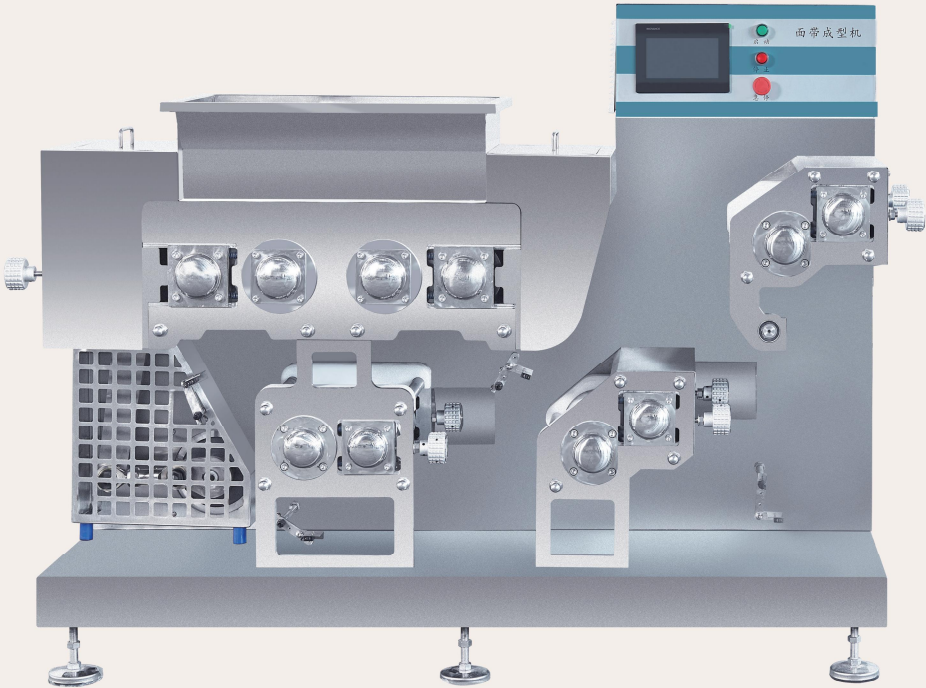


- Strip machine is a fully automatic production equipment developed for different customers, which is composed of composite calender, corrugated calender, flat roll calender and so on.
- The structure design of the machine is reasonable, the use of different specifications of corrugated rollers to press the surface band, can effectively increase the formation of horizontal noodle gluten, the production of noodles taste better.
- The machine adopts photoelectric control, frequency conversion speed regulation system, to ensure the consistency of tightness, stable operation of the equipment, high degree of automation.
- This machine can be automatically made on the face axis, directly with the dumpling machine to use, can also be used with the cutting machine to produce noodles, with the face belt folding machine to produce dumpling skin and wonton skin and other flour products.

- 面带机是针对不同客户研发的全自动生产设备，该机由复合压延机、波纹压延机、平辊压延机等组成。
- 本机结构设计合理，采用不同规格的波纹辊进行面带压制，可有效增加面条的横向面筋的形成，生产的面条口感更好。
- 本机采用光电控制、变频调速系统，保证松紧一致、设备运行平稳，自动化程度高。
- 本机可在面轴上自动制成免卷，直接配合饺子机使用，也可配合切出机生产面条，配合面带折叠机生产饺子皮和馄饨皮等面制品。

| 型号<br>Type | 总功率<br>Power(KW) | 极大产能<br>Capacity | 压辊宽度<br>Width of rollef | 外形尺寸(m)<br>Dimention | 重量<br>Weight |
|------------|------------------|------------------|-------------------------|----------------------|--------------|
| MD270      | 5.5KW            | 12m/min          | 270mm                   | 3500×900×1400        | 1.05t        |
| MD320      | 5.5KW            | 12m/min          | 320mm                   | 3500×900×1400        | 1.1t         |
| MD380      | 5.5KW            | 12m/min          | 380mm                   | 3500×1000×1400       | 1.15t        |
| MD540      | 8.5KW            | 18m/min          | 540mm                   | 12300×1180×1350      | 5t           |

面条机系列 MT270/320

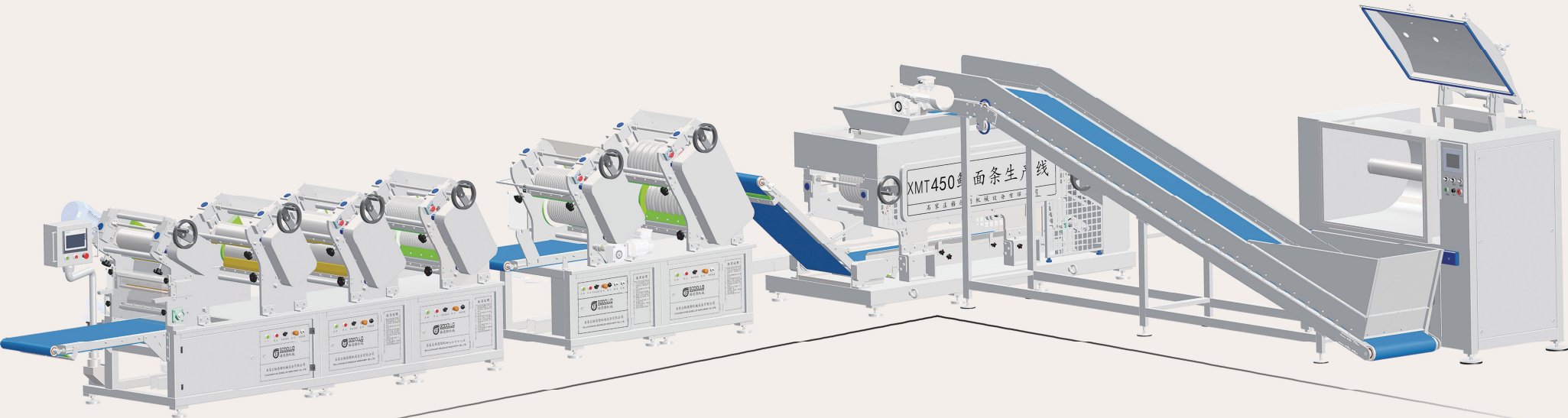
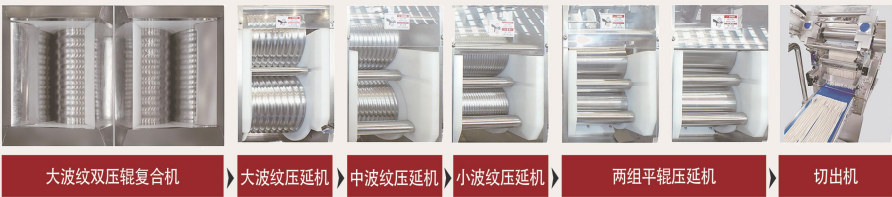


- 小型面带面条机是针对中小客户研发的全自动生产设备，该机由复合压延机、波纹压延机、平辊压延机以及面条切出机等组成。
- 本机结构设计合理，采用不同规格的波纹辊进行面带压制，可有效增加面条的横向面筋的形成，生产的面条口感更好。
- 本机采用光电控制、变频调速系统，保证松紧一致、设备运行平稳，自动化程度高，该机仅需两人即可完成生产操作。
- 本机可制作饺子机用面带，也可生产面条，配合面带折叠机可生产饺子皮和馄饨皮等面制品。

| 型号<br>Type | 总功率<br>Power(KW) | 产能<br>Capacity | 压辊宽度<br>Width of rollef | 外形尺寸(m)<br>Dimention | 重量<br>Weight |
|------------|------------------|----------------|-------------------------|----------------------|--------------|
| MT270      | 5.5KW            | 18m/min        | 270mm                   | 7.5×1.5×1.5          | 1050kg       |
| MT320      | 5.5KW            | 18m/min        | 320mm                   | 7.5×1.5×1.5          | 1100kg       |



面条生产线系列 XMT270/450



- XMT鲜面条生产线是针对中小客户研发的全自动生产设备，该机由复合压延机、波纹压延机、平辊压延机以及面条切出机等组成。
- 本机结构设计合理，采用不同规格的波纹辊进行面带压制，可有效增加面条的横向面筋的形成，生产的面条口感更好。
- 本机采用光电控制、变频调速系统，保证松紧一致、设备运行平稳，自动化程度高，该机仅需两人即可完成生产操作。
- 本机减速机采用日本佳友减速机，终身不需维护。可根据客户要求 增加往复折叠、之字折叠、面带醒发箱等。
- 本机适用于生产鲜面条、饺子皮、馄饨皮等高含水量面制品。

| 型号<br>Type | 总功率<br>Power(KW) | 极大产能<br>Capacity | 压辊宽度<br>Width of rollef | 外形尺寸(m)<br>Dimention | 压辊对数<br>Roll count |
|------------|------------------|------------------|-------------------------|----------------------|--------------------|
| XMT270     | 30KW             | 18m/min          | 270mm                   | 10×3×2               | 6-9                |
| XMT450     | 35KW             | 18m/min          | 450mm                   | 12×3×2               | 6-9                |

注：面带宽度、出面速度可定制。



绞肉机系列 JR80/120/130/200



冻肉绞肉机系列是肉制品生产行业中通用性高，使用范围广的一种肉食加工设备。我公司采用国外技术，具有冻肉绞肉功能，可将-18°的冷冻肉直接进行绞肉。适绞切过程中用时短，温度低，利于保鲜，延长保质期。适用于各种冻肉，冻油等产品。还具备操作简单，效率高，易清洗等特点。

Frozen meat grinder series is a kind of meat processing equipment with high versatility and wide range of use in the meat production industry. Our company adopts foreign technology, with frozen meat mincing function, can be -18° frozen meat directly mincing meat. It is suitable for short time and low temperature in the cutting process, which is conducive to preservation and prolonging shelf life. Suitable for all kinds of frozen meat, frozen oil and other products. It also has the characteristics of simple operation, high efficiency and easy cleaning.

| 型号<br>Type | 外形尺寸<br>Size   | 电压<br>Voltage | 总功率<br>Power | 极大产量<br>Capacity | 刀盘直径<br>Orifice diameter | 刀盘孔尺寸<br>Hole diameter | 重量<br>Weight |
|------------|----------------|---------------|--------------|------------------|--------------------------|------------------------|--------------|
| JR80       | 710×970×1050   | 380v          | 3.0kw        | 0.8-1t           | 80mm                     | Φ3-Φ25                 | 120kg        |
| JR120      | 900×650×1150   | 380v          | 7.5kw        | 1.5t             | 120mm                    | Φ3-Φ30                 | 305kg        |
| JR130      | 1100×1200×1350 | 380v          | 19kw         | 3t               | 130mm                    | Φ3-Φ35                 | 760kg        |
| JR200      | 1800×1500×1700 | 380v          | 37kw         | 8t               | 200mm                    | Φ5-Φ35                 | 1780kg       |



拌馅机系列 JB200/400/650/1200



我公司生产的搅拌机系列采用优质不锈钢材质，具备密封效果好，操作简单，易清洗，安全等特点。桨叶可以把不同规格的颗粒状态原料肉与其他辅料按照工艺要求进行搅拌，使原料得到充分混合。本机具备双轴搅拌，自动出料，内外双旋等特点。适用于各种馅料、水饺，包子，馄饨等面食产品。

The mixer series produced by our company is made of high-quality stainless steel material, which has the characteristics of good sealing effect, simple operation, easy cleaning and safety. The paddle can stir the raw material meat of different specifications and other auxiliary materials in accordance with the process requirements, so that the raw materials can be fully mixed. This machine has the characteristics of double axis mixing, automatic discharge, double rotation inside and outside. Suitable for all kinds of stuffing, dumplings, dumplings, wontons and other pasta products.

| 型号<br>Type | 外形尺寸<br>Size   | 总功率<br>Power | 容积 (L)<br>Volume | 重量<br>Weight |
|------------|----------------|--------------|------------------|--------------|
| JB200      | 1300×1100×1400 | 3kw          | 200              | 300kg        |
| JB400      | 1400×1250×1550 | 6kw          | 400              | 400kg        |
| JB650      | 1550×1400×1600 | 8kw          | 650              | 850kg        |
| JB1200     | 2100×1700×1880 | 11kw         | 1200             | 1400kg       |

切丁机系列 QD350/550

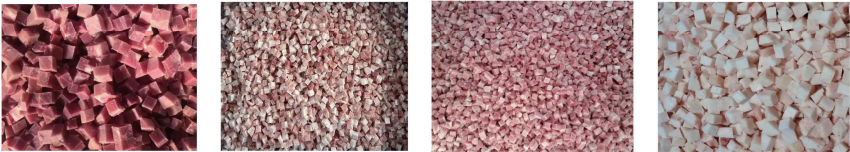


本机采用SU304不锈钢制作而成，采用最新进的三维立体切割方式，极大避免了原料在切割过程中因挤压造成的频率下降，在较大限度保留原料的原始特性下，进行快速的切割处理工作。本机器为变频调速，可根据不同原料特性和温度来随意选择相应切割速度，刀具拆卸更换方便，后期维护成本低。

This machine is made of SU304 stainless steel, using the latest three-dimensional cutting method, which greatly avoids the frequency decrease caused by extrusion of raw materials in the cutting process, and carries out rapid cutting processing work under the maximum preservation of the original characteristics of raw materials. The machine for frequency control, according to different raw material characteristics and temperature to choose the appropriate cutting speed, tool disassembly and replacement is convenient, low maintenance cost.

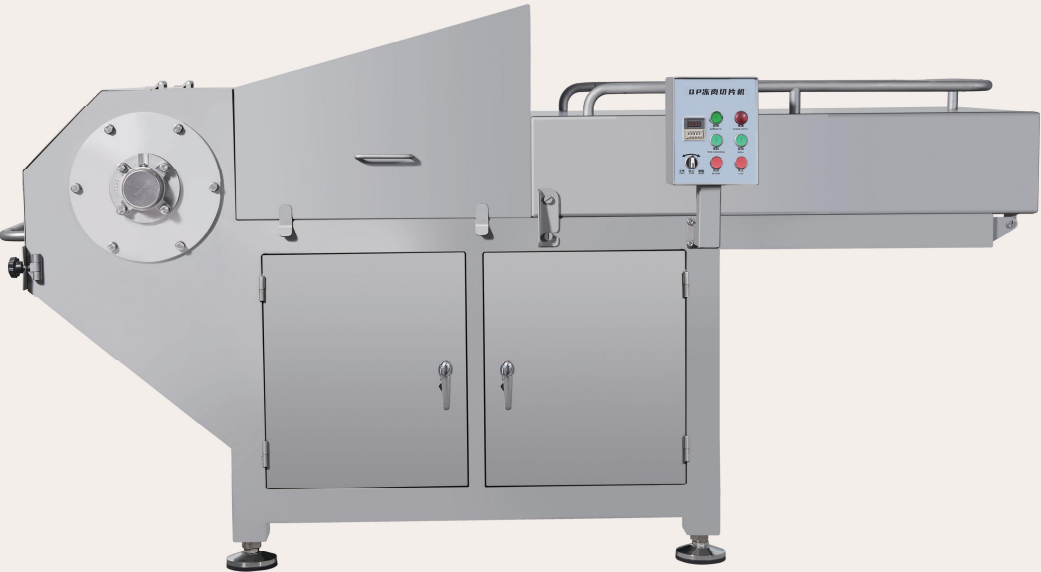
| 型号<br>Type | 总功率<br>Power | 生产能力<br>Capacity | 电压<br>Voltage | 重量<br>Weight | 原料尺寸<br>RAW Material Size | 产品尺寸<br>Product Size | 外形尺寸<br>External Dimension |
|------------|--------------|------------------|---------------|--------------|---------------------------|----------------------|----------------------------|
| QD350      | 10.5kw       | 0.5-1.2t/h       | 380V 50hz     | 760          | 125×125×125               | 3-15mm               | 1500×800×1350              |
| QD550      | 19.5kw       | 1.5-2t/h         | 380V 50hz     | 1200         | 200×200×200               | 3-20mm               | 2100×1300×2100             |

- 注：1.可配备冻肉切块机，输送系统，实现自动化；  
2.原料切割时温度应保持在-10℃~0℃，最佳切割温度为-7℃~-5℃；  
3.更换刀组可切丁、切丝、切条、切片；  
4.请根据产品种类订制刀组。





切片机 QP5230



- 本机用于冷冻无骨肉块在不解冻状态下进行一定厚度的切片
- 生产过程中标准肉板无需解冻，可直接切片，降低用户生产过程中的制冷费用。避免肉品不受二次污染和降低过程损耗。减少肉品的营养成分损失。
- 本机使用安全、生产效率高、故障率低、外观大方、操作安全可靠等。
- 本机机架外壳及所有和肉料接触部位，全部采用优质304不锈钢制造；
- 刀片采用优质合金钢制造，刀刃锋利、可靠耐用。
- This machine is used for freezing boneless meat slices of a certain thickness without thawing
- The standard meat plate does not need to be thawed in the production process, and can be directly sliced to reduce the refrigeration cost of the user in the production process. Avoid meat from secondary contamination and reduce process losses. Reduce the loss of nutrients in meat.
- The machine is safe in use, high production efficiency, low failure rate, elegant appearance, safe and reliable operation, etc.
- The machine frame shell and all meat contact parts are made of high quality 304 stainless steel;
- The blades are made of high quality alloy steel with sharp, reliable and durable blades.

| 型号<br>Type | 外形尺寸<br>Size   | 电压<br>Vol | 功率<br>Power | 生产能力<br>Capacity | 气缸行程<br>Stroke | 刀辊转速<br>Speed | 原料规格<br>Mater size | 重量<br>Weight |
|------------|----------------|-----------|-------------|------------------|----------------|---------------|--------------------|--------------|
| QP5230     | 2420×1060×1150 | 380V      | 11kw        | 3000kg/h         | 700            | 335           | 700×520×200        | 760          |

注：以上产品料道宽度均为520mm。

冻肉切块机 QK2000



- 该机适用于多种肉类模块冻肉的切断、分割,也适用速冻汤圆中的速冻油的切割。
  - 生产过程中无需解冻可直接将冻肉块切断、分割,大大降低了用户生产过程中的制冷费用。保证了肉制不受二次污染和损耗。肉的营养成分不损失,味道鲜美。
  - 该机具有噪音小、使用安全、生产效率高、故障率低、外观大方等优点。
  - 本机机架外壳及所有和肉料接触部位,全部采用优质304不锈钢制造;对食品无污染。
  - 刀片采用优质合金钢制造,刀刃锋利、可靠耐用。
  - 本机具有急停按钮,操作安全可靠。
- The machine is suitable for cutting and dividing frozen meat of various meat modules, and also for cutting frozen oil in frozen dumplings.
- The frozen meat can be cut and divided directly without thawing in the production process, which greatly reduces the refrigeration cost of the user in the production process. It ensures that the meat production is not subject to secondary pollution and loss. Meat does not lose nutrients and tastes delicious.
- The machine has the advantages of low noise, safe use, high production efficiency, low failure rate and generous appearance.
- The machine frame shell and all meat contact parts are made of high quality 304 stainless steel; No pollution to food.
- The blades are made of high quality alloy steel with sharp, reliable and durable blades.
- The machine has an emergency stop button, safe and reliable operation.

| 型号<br>Type | 外形尺寸<br>Size  | 电压<br>Vol | 功率<br>Power | 生产能力<br>Capacity | 刀架往复次数<br>Knife speed | 横刀行程<br>knife | 原料规格<br>Mater size | 重量<br>Weight |
|------------|---------------|-----------|-------------|------------------|-----------------------|---------------|--------------------|--------------|
| QK2000     | 1500×720×1400 | 380V      | 5.5kw       | 2t/h             | 41/min                | 220           | 700×520×150        | 500kg        |

斩拌机系列 ZB20/40/80/125/200



斩拌机是肉制品生产工艺中的关键设备，高速旋转的斩拌刀可把原料肉斩拌成细腻的糜状，同时可以把其它辅料搅拌均匀。也用于香菇、木耳、大葱、生姜等物料的斩拌。

斩拌机利用斩刀高速旋转的斩切作用，将肉及辅料斩成肉馅或肉泥，还可以将辅料、冰片、水与肉馅或肉块一起搅拌均匀。采用变频技术，刀速调整范围大，具有高效节能的功能，刀速、锅速、斩刀与斩锅的间隙、斩刀材质和刀的硬度设计最为合理。

Chopping machine is the key equipment in the production process of meat products. The high-speed rotating chopping knife can cut raw meat into a fine minced shape and stir other auxiliary materials evenly. Also used in mushrooms, fungus, green onion, ginger and other materials chopping mix.

The chopping machine uses the chopping effect of high-speed rotation of the chopping knife to cut meat and accessories into meat or meat mud, and can also stir the auxiliary materials, borneel, water and meat or meat together. Using frequency conversion technology, the tool speed adjustment range is large, has the function of high efficiency and energy saving, the tool speed, pot speed, the gap between the knife and the pot, the knife material and the hardness of the knife design is the most reasonable.

| 型号<br>Type | 锅容积<br>Bowl Volume | 锅速<br>rotate speed | 刀速<br>Cutting speed | 总功率<br>Power | 外形尺寸<br>Size   | 重量<br>Weight |
|------------|--------------------|--------------------|---------------------|--------------|----------------|--------------|
| ZB20       | 20                 | 16                 | 1650/3300           | 2.55kw       | 770×650×980    | 220kg        |
| ZB40       | 40                 | 12                 | 1800/3600           | 6.25kw       | 1245×810×1094  | 480kg        |
| ZB80       | 80                 | 8/12               | 1260/1800/3600      | 23kw         | 2300×1020×1195 | 1100kg       |
| ZB125      | 125                | 8/12               | 750/1500/3000/4500  | 40.5kw       | 2000×1600×1400 | 1600kg       |
| ZB200      | 200                | 8/12               | 750/1500/3000/4500  | 62kw         | 3500×2100×2200 | 3835kg       |

切菜机 QDC140



- 根据多种进口机在国内实地使用中存在的不足之处，反复改进设计制造而成。
- 采用不锈钢和全滚动轴承结构，具有外形美观，成熟可靠，使用维修方便等特点。
- 适用于脱水、速冻、保鲜、腌渍等食品行业的各类蔬菜加工，如大葱（香葱）、韭菜、韭蒜、芹菜、香菜、缸豆、刀豆切段；甘兰（卷心菜）、青梗菜、菠菜切段或片；山药、竹笋、牛蒡切片；青红椒、洋葱切圈；胡萝卜切片。
- According to the shortcomings of a variety of imported machines in domestic field use, repeatedly improved design and manufacturing.
- Adopts stainless steel and full rolling bearing structure, with beautiful appearance, mature and reliable, easy to use and maintenance.
- Suitable for dewatering, quick-freezing, fresh-keeping, pickling and other food industry of all kinds of vegetable processing, such as green onion (chives), leek, leek garlic, celery, coriander, cylinder bean, bean cutting; Cut or slice ganlan (cabbage), broccoli, spinach; Sliced yam, bamboo shoots, burdock; Green and red pepper, onion cut rings; Slice the carrot.

| 型号<br>Type | 外形尺寸<br>Size | 电压<br>Vol | 功率<br>Power | 生产能力<br>Capacity | 出料长度<br>Product length | 重量<br>Weight |
|------------|--------------|-----------|-------------|------------------|------------------------|--------------|
| QDC140     | 980×580×1020 | 220V      | 1.5kw       | 500-2000kg/h     | 1-70mm                 | 190kg        |



蔬菜切丁机 QDC400/500



- 整机采SUS304不锈钢制成，外形美观，结构紧凑合理。
- 本机采用变频调速以适应不同的物料切割所需求的速度。
- 本机主体可对根茎类蔬菜水果：胡萝卜、土豆、卷心菜、生姜、大蒜、洋葱、苹果、青红椒、桃、梨、菠萝等进行丁、丝、片的切割。
- The whole machine is made of SUS304 stainless steel, beautiful appearance, compact and reasonable structure.
- The machine adopts frequency conversion speed regulation to adapt to the speed required by different materials cutting.
- The main body of the machine can be root vegetables and fruits: carrot, potato, cabbage, ginger, garlic, onion, apple, green and red pepper, peach, pear, pineapple, etc., diced, silk, slice cutting.

| 型号<br>Type | 外形尺寸<br>Size   | 电压<br>Vol | 功率<br>Power | 生产能力<br>Capacity | 重量<br>Weight |
|------------|----------------|-----------|-------------|------------------|--------------|
| QDC400     | 1250×1150×1330 | 380V      | 2.2kw       | 2-4t/h           | 314kg        |
| QDC500     | 1500×1370×1420 | 380V      | 4kw         | 2-6t/h           | 560kg        |

## 标准料车



采用优质SU304不锈钢制作  
外形尺寸根据国际标准制造，尺寸为800\*700\*700mm  
清洗方便，无卫生死角，经久耐用  
可与提升机配套使用  
实心防撞的设计，有效减少撞击力度  
容积为200升  
Made of high quality SU304 stainless steel  
The dimensions are manufactured according to international standards, with a size of 800\*700\*700mm  
Easy to clean, no sanitary dead corners, durable  
Can be used with the elevator  
Solid anti-collision design, effectively reduce the impact force  
The volume is 200 liters

## 移动提升机 JBTS200



提升机是为标准料车配套的提升设备，底盘配有方向轮，可在车间内移动。用于提升馅料和肉料使用。可大大降低人工劳动强度。移动提升机由升降立柱、升降车叉、翻转动力及电控系统等部分组成。

The elevator is a lifting equipment for the standard skip truck, and the chassis is equipped with direction wheels, which can be moved in the workshop. Used for lifting fillings and meat use. It can greatly reduce the manual labor intensity. The mobile hoist is composed of lifting column, lifting fork, turning power and electric control system.

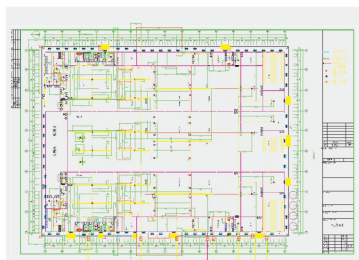
| 型号<br>Type | 提升重量<br>Lift weight | 提升高度<br>Lift height | 升降速度<br>Lift speed | 功率<br>Power | 重量<br>Weight | 外形尺寸<br>Dimension |
|------------|---------------------|---------------------|--------------------|-------------|--------------|-------------------|
| JBTS200    | 200kg               | 1.3-1.8可调           | 3m/min             | 1.5kw       | 500kg        | 1220×1130×2700    |

该项目位于河北省石家庄市鹿泉区，主要产品及年产能：鲜面条3000吨、冷冻熟面12000吨、预制菜3000吨。

该项目厂房面积12000平米，根据客户的厂房结构，最大限度节约使用面积，我们分为：面粉存储区、辅料存储区、辅料搅拌区、真空和面机区域、复合面带成型压延区域、煮面区域等。整条生产线需要五人即可完成操作。

该项目所有配套设备：蒸汽发生器、双螺旋隧道、包装机、净水机等均为我公司代为采购并提供售后服务，价格合理、质量稳定。

该项目由我司设计工程师、食品检测机构和客户食品研发工程师共同完成；由于我们进行了充分的前期沟通交流，后期设备顺利完成验收，客户工厂顺利通过食品认证，并快速进入批量生产。



图纸设计



厂房建设



下水施工



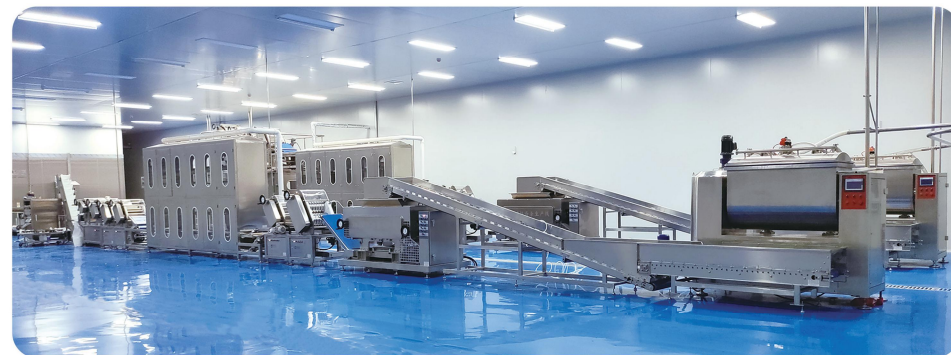
前期设备安装



辅助设备安装



内部装修



手擀面



圆拉面



裤带面



韭叶面



刀削面