




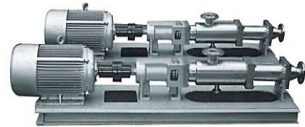




















SANITARY PUMP SERIES

 <p>High efficiency centrifugal pump</p>	 <p>Sanitary centrifugal pump</p>
 <p>CIP self-priming returning pump</p>	 <p>Rotor pump</p>
 <p>Double-seal circulative pump</p>	 <p>Lobe pump with heat jacket</p>
 <p>Screw slurry pump</p>	 <p>High efficiency sanitary pump</p>

HEALTH LEVEL STAINLESS STEEL VALVE PIPE FITTINGS

 <p>Handle Welded Butterfly Valve</p>	 <p>Grade screw there-way ball valve</p>	 <p>Reversal valve</p>	 <p>Strainer</p>
 <p>Threaded butterfly valve</p>	 <p>Welded butterfly valve</p>	 <p>Quick-install butterfly valve</p>	 <p>Diaphragm valve</p>
 <p>Pneumatic valve</p>	 <p>Union (SMS)</p>	 <p>Welded check valve</p>	 <p>Grade a set of clamp ferrule</p>
 <p>Stainless steel sanitary welding tee-joint</p>	 <p>Stainless steel sanitary clamped U type tee-joint</p>	 <p>Degree cleaning ball</p>	 <p>Integrated view glass</p>

PRODUCTION EQUIPMENT

Science and technology constitute a primary productive force, also the core competitive strength of the enterprise. Intensifying the development and innovation of core technology, pursuing excellency and keeping improving, ensuring the excellent quality and performance of every single product by advanced production equipment, strict quality control and precise flow of production inspection.



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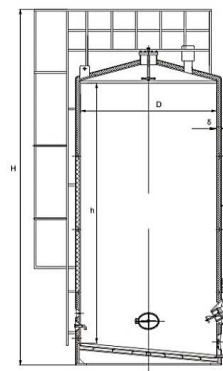


LARGE OUTDOOR TANKS



USE

Applicable for large milk collection centre, or for milk outdoor storage at large milk production plant; also used at other food and pharmacy factory for storage of liquid product. This equipment is equipped with cleaning system, agitator, sight and view devices, also have attachments of thermometer and level indication meter.



SPECIFICATIONS

Material: all material used is high quality SUS304-2B or SUS316L stainless steel, inner shell $\delta = 3-4\text{mm}$ and out shell $\delta = 2\text{mm}$ and cooling jacket $\delta = 1.5\text{mm}$;

Structure: cylindrical shape, conical top cover of 15 degree, with skirt base; with PU(Polyurethane) as heat insulation; with cooling dimple pad at tank wall and base.

Volume range: 15,000L - 120,000L

Standard attachments:

- a) One air tight side manway;
- b) One side mounted agitator;
- c) One PT100 thermometer, temperature range 0-100°C;
- d) Two cip cleaning ball;
- e) One aseptic sample valve;
- f) Anti butterfly and dirt air vent;
- g) Product inlet/outlet;
- h) Cooling medium inlet/outlet;
- i) Level sensor;
- j) Ladder with circle protection and protection fence at tank top.

TECHNICAL

Model	Diameter (L)	External diameter(mm)	Total height (mm)	Heat insulation layer(mm)	Diameter of inlet/outlet	Motor power (kw)	Side agitator speed (rpm)
BYCG-15	15000	2200	6500	100	$\phi 51$	4	960rpm
BYCG-20	20000	2380	7150	100	$\phi 51$	4	960rpm
BYCG-30	30000	2700	7850	100	$\phi 51$	5.5	960rpm
BYCG-50	50000	3200	9200	100	$\phi 51$	5.5	960rpm
BYCG-60	60000	3400	9800	100	$\phi 51$	5.5	960rpm
BYCG-100	100000	3620	12990	100	$\phi 51$	5.5 x 2	960rpm
BYCG-120	120000	3700	14200	100	$\phi 51$	5.5 x 2	960rpm

It can be made according to customers' special requirements. To large outdoor storage tanks above 120T, we will recommend manufacturing on the field when considering transportation.



STORAGE TANK (WITH STIRRING AND WITHOUT STIRRING)

SPECIFICATIONS

Material: All material used is high quality sus304-2B or SUS316L stainless steel, shell thickness $\delta = 3-4$ mm

Structure feature: single layer insulation, cylindrical shell, triangle or cylindrical leg;

Agitator types: without agitator; wing agitator; anchor type; propeller type; frame type;

Standard attachments:

- a) One air tight side manway;
- b) Anti butterfly and dirt air vent;
- c) One PT100 thermometer, temperature indication range 0-100°C;
- d) CIP cleaning ball;
- e) Product inlet/outlet
- f) Discharge valve with union;
- g) Adjustable legs
- h) One sanitary sample valve;

USE

Most applicable for storage and mixing of all kinds of liquid products in dairy products, juice, beer and brew, chemistry, and biology engineering;



FERMENT GROWING TANK AND FERMENTATION TANK



The fermentation tank is used for mechanical blending and fermentation of milk. The tank adopts internal recycling mode and blending paddle to distribute and break up bubbles. Therefore, high speed of oxygen solution and good quality of blending are achieved. Tank body is made of SUS304 or SUS316L imported stainless steel, and automatic spraying and cleaning nozzle in the tank to ensure producing procedure comply with GMP requirements.

TECHNICAL

Model	Diameter (L)	External diameter (mm)	Total height (mm)	Plate thickness (mm)	Diameter of inlet/outlet (mm)
BYDG-500	500	800	2140	3	38 / 51
BYDG-1	1000	1050	2380	3	38 / 51
BYDG-1.5	1500	1180	2550	3	38 / 51
BYDG-2	2000	1340	2760	3	38 / 51
BYDG-2.5	2500	1420	2940	3	38 / 51
BYDG-3	3000	1540	3050	3	38 / 51
BYDG-4	4000	1650	3200	3	38 / 51
BYDG-5	5000	1780	3250	3	38 / 51
BYDG-6	6000	1900	3350	3	38 / 51
BYDG-8	8000	2060	3800	4	65 / 51
BYDG-10	10000	2300	4050	4	65 / 51
BYDG-12	12000	2520	4450	4	65 / 51
BYDG-15	15000	2540	4700	4	65 / 51

TECHNICAL

Model	Diameter (L)	Inner diameter (mm)	Total height (mm)	Insulation (mm)	Jacket (mm)	Diameter of inlet/outlet (mm)
BYFG-500	500	800	2140	50	1.5	38 / 51
BYFG-1	1000	1050	2380	50	1.5	38 / 51
BYFG-1.5	1500	1180	2550	50	1.5	38 / 51
BYFG-2	2000	1340	2760	50	1.5	38 / 51
BYFG-2.5	2500	1420	2940	50	1.5	38 / 51
BYFG-3	3000	1540	3050	50	1.5	38 / 51
BYFG-4	4000	1650	3200	50	1.5	38 / 51
BYFG-5	5000	1780	3250	50	1.5	38 / 51
BYFG-6	6000	1900	3350	50	1.5	38 / 51
BYFG-8	8000	2100	3800	60	1.5	65 / 51
BYFG-10	10000	2300	4050	60	1.5	65 / 51
BYFG-12	12000	2520	4450	60	1.5	65 / 51

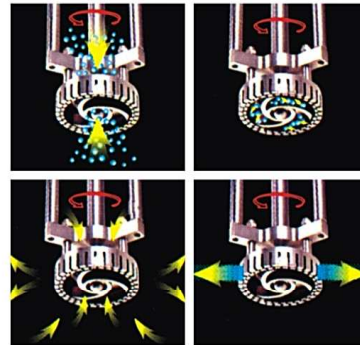
HIGH-SPEED MIXING (SHEARING) TANK



High speed shearing emulsification tank, one of the most advanced blenders in China presently, is widely used in milk, drink and food etc. This tank has its own agitation with the sealing pairing of rotor and stator to ensure that the materials can be cut in high speed of near one million per minute. And any one can be chosen among three stators in this structure.

It can be made to be single layer, double layer, three layer.

It can be used in any liquid-liquid, liquid-solid product including emulsion reagent, paint, dye, pigment, paper and so on, which may need agitation, dispersion, emulsification, equalization, milling, suspending and dissolving in chemical or light industry.



TECHNICAL

Model	Diameter (L)	(D) Inner diameter (mm)	(H) Total height (mm)	Shearer Motor power (KW)	Mixer speed (r/m)
RHTY-600	600	800	2140	7.5	2900/1450
RHTY-1000	1000	1050	2380	11	2900/1450
RHTY-1500	1500	1180	2450	15	2900/1450
RHTY-2000	2000	1340	2760	18.5	2900/1450
RHTY-3000	3000	1540	2870	22	2900/1450

HIGH-SPEED EMULSIFICATION TANK



High-speed emulsification tank, rotated by the high speed mixer at bottom, speed of mixer is 1440rpm. This equipment is the best one among the similar types in which materials can be mixed well by stirring, extrusion and shearing.

This equipment is widely used for mixing sugar, milk powder, starch, stability reagent in emulsion and colloids.

TECHNICAL

Model	Volume	External dimension (mm)	Maximum working pressure	Maximum working temperature	Agitator speed (r/min)	Motor power (kw)	Material	Inlet/outlet for product
RHBF-400	400L	950 × 900 × 1500	Normal pressure	100°C	1440	7.5kw	SUS304	φ 51
RHBF-500	500L	1100 × 1000 × 1500		100°C	1440	7.5kw	SUS304	
RHBF-600	600L	1200 × 1100 × 1600		100°C	1440	11kw	SUS304	
RHBF-700	700L	1300 × 1200 × 1600		100°C	1440	11kw	SUS304	
RHBF-800	800L	1400 × 1300 × 1700		100°C	1440	11kw	SUS304	
RHBF-1000	1000L	1500 × 1400 × 1800		100°C	1440	15kw	SUS304	
RHBF-1500	1500L	1600 × 1400 × 1900		100°C	1440	18.5kw	SUS304	



FRESH MILK COOLING TANK



OVERVIEW

Mainly used for cool and store fresh milk, also can be used to cool or store other liquid product. The cooling tank is the key equipment for the mechanical milking system in the dairy farms. Also widely used in the manual milking farm and milk collection centers, and milk production plants, which can keep the fresh milk at best state and prevent the bacterial growing.

FEATURES

1. The tank wall uses advanced simple pad as evaporator exchanges the heat directly with the milk inside.
2. The refrigeration compressor is imported from France, and is composed of full closed compressor and imported expanding valve and electromagnetism valve. The system has reliable midpoint protection device to protect the compressor being burned resulted from the overloading or system trouble.
3. All of SUS 304 or 316L stainless steel, with CIP, cleaning ball and Auto-stirring system.
4. With high insulation by PU.

TECHNICAL

Model	Diameter (L)	Rating power (kW)	Refrigeration capacity (W)	External size (L×W×H) (mm)	Total weight (kg)
BZLG-500	500	3.6	7380	1750 × 1150 × 1300	242
BZLG-1	1000	4.4	9280	1950 × 1350 × 1450	285
BZLG-2	2000	6.7	15820	3950 × 1550 × 1750	460
BZLG-3	3000	9	19534	3500 × 1650 × 1850	645
BZLG-5	5000	13.6	31640	4000 × 2050 × 2150	1150
BZLG-8	8000	19.6	47460	4700 × 2300 × 2400	1450

FULL-AUTOMATIC DEGASSER



Description: this equipment adopts vacuum system to remove the smelly and oxygen in the milk and juice; Construction: this equipment is composed of degassing part, condensing part, vacuum pump etc; Use: widely used in milk and juice industry. The control model can be manual type or full auto control;

CHARACTERISTICS

1. Remove the smelly and oxygen by thoroughly;
2. With condensing part to re-collect the flavor;
3. Can be connected with the pasteurizer and work together.

TECHNICAL

Model	Capacity	External dimension L×W×H (mm)	Ice water consumption (kcal)	Suggested power (kW)
TQ-2	2 (T/h)	1100 × 1200 × 2800	≤1	5.5
TQ-3	3 (T/h)	1100 × 1200 × 2800	≤1.5	6
TQ-5	5 (T/h)	1100 × 1200 × 3000	≤2.5	7.5
TQ-6	6 (T/h)	1200 × 1400 × 3500	≤3	9
TQ-8	8 (T/h)	1400 × 1700 × 4000	≤4	12
TQ-10	10 (T/h)	1400 × 1700 × 4000	≤5	15
TQ-12	12 (T/h)	1600 × 2000 × 4200	≤6	22
TQ-15	15 (T/h)	1700 × 2200 × 4200	≤7	22

SPLIT TYPE FULL-AUTO CIP CLEANING SYSTEM



The operating principle of the full auto CIP cleaning system means that the tank body, pipelines, pumps and all valves and also the whole processing line are cleaned on line; no need to disconnect the pipes or the equipments. all cleanings are done at the closed circuit.

TECHNICAL

This system adopts the PLC program to control, with the colored touch-screen to operate and display the whole process flow and also the each controlling parameter. The temperature of the cleaning liquid can be installed. It can set the PH value, the cleaning time, cleaning sequence, and also the reference PH value. With the system malfunction alarm device.

THE OPERATING PRINCIPLE OF THE SYSTEM

1. Auto-flow control for the cleaning solution
2. Automatically regulate the temperature of the cleaning liquid.
3. Auto-compensate for the inside tank liquid level.
4. Automatically-compensation for the acid and alkali concentration.
5. Auto transfer from one cleaning liquid to another.
6. System auto alarm-device

SEMI-AUTO SPLIT TYPE CIP CLEANING SYSTEM



The heating way for the cleaning liquid is auto-heating. The operating principle: set the cleaning temperature through the temperature controller to control the steam control valve's opening frequency to limit the steam amount making the cleaning liquid keep at needed temperature. All the tanks liquid level in the CIP system adopt the auto-alarm. It will increase the concentrated acid and alkali through manually way when the cleaning liquid concentration reduced. The cleaning process transforming should be operated by the manually to change some relevant pipelines and valves. Workers should increase the water when the tank lacks of water.



TECHNICAL

Tank size	1000L-10000L	
CIP tank type	Alkali tank, acid tank, hot water, clean water tank, water recycle tank	
Cleaning recycles	Single circuit, double circuits, three circuits, four circuits	
Heating method	Coil pipes inside, plate, tubular	
Automatic types and characteristics	Full Automatic	1.Flow rate auto control; 2.Temperature auto control; 3.Auto compensate the cip liquid level; 4.Auto compensate the liquid concentrate; 5.Cleaning liquids auto transfer; 6.Auto alarm
	Semi-automatic control	1.Temperature auto control 2.Electrical control with manual operate the other matters.
	Manual control	1. Manual operate on the cleaning process



SMALL CONJUNCT TYPE CIP CLEANING SYSTEM



The system can perform the acid cleaning, alkali cleaning and hot water clean separately. And also the system can draw up the special full-auto cleaning program according to the request. It will not only can cleaning all the equipment efficiently, but it will also limit the growing of the microorganism, meanwhile, we can also deploy the semi-auto and full-auto controlling system according to the customer's requirements.

TECHNICAL

Model	LTCIP-0.5X3	LTCIP-0.8X3	LTCIP-1X3
Outside specification: L x W x H	3.2 x 1.4 x 1.6	5 x 1.8 x 2	5.5 x 1.8 x 2.1
Equipment weight	≈ 550kg	≈ 650kg	≈ 800kg
Basic manually technical parameter	Inner shell:SUS304, δ 3mm,outside shell: δ 1.5mm,PU insulation material, coil tube to heat, single circuit. whole line bracket material: SUS304; manually controlling, flow rate: 10m ³ /h, pump lift:32m,power:3KW;Operating plate, Stainless Steel switch board.		
Semi-auto basic technical parameter	Inner shell:SUS304, δ 3mm,outside shell: δ 1.5mm,PU insulation material, coil tube to heat, single circuit. whole line bracket material: SUS304; manually controlling, flow rate: 10m ³ /h, pump lift:32m,power:3KW; imported temperature controller system from BURKERT,German. Operating plate, Stainless Steel switch board.		

PLATE PASTEURIZER (3 SECTIONS)



Control type:
Full-automatic control
(PLC with touch screen),
Semi automatic PID Control.

Standard attachments:
A. Plate heat exchanger;
B. Material-balance bucket;
C. Hot water-balance drum;
D. Hot water pump;
E. Product pump;
F. Steam & water mixer;
G. Electricity box;
H. Stainless steel pipes and valves etc.

Production capacity: 500L-20T/H

Technical parametre: 5°C-65°C (homogenization) → 85-95°C(15S) → 5°C

This unit can be connected with separator, homogenizer, flash evaporator & degasser ect. this unit is used as Pasteurizer (widely used in fresh milk, milk beverage, juice, tea, alcohol, ice cream etc.), and also pre-sterilize material when producing Pasteurized milk (long life milk).

This machine has features of high heat recovery, lower energy cost, strict design on the construction and easy operation, simple maintenance.

TECHNICAL

Model	Process capacity	Heat exchanging area (m ²)	Power (kw)	Steam cost (kg/h)	External dimension (mm)	Total weight of machine (kg)
BR16-3-0.5	0.5	5	5.2	52	1200 x 1200 x 1500	790
BR16-3-1	1	8	5.2	60	1500 x 1500 x 1800	880
BR16-3-2	2 t/h	13	6	104	1800 x 2000 x 1800	980
BR26-3-3	3 t/h	20	6	156	2000 x 2000 x 2200	1080
BR26-3-4-5	4-5 t/h	30-45	8	260	2250 x 2000 x 2200	1250
BR26-3-6-8	6-8 t/h	35-50	8	400	2250 x 2000 x 2200	1250
BR26-3-10	10 t/h	60	11	520	2800 x 2000 x 2200	1650
BR35-3-15	15 t/h	75	15	780	3000 x 2200 x 2200	2150
BR35-3-20	20 t/h	80	18	945	3300 x 2200 x 2200	2350



YOGURT PASTEURIZER (4 SECTIONS)



This machine is specially designed for yogurt production, the technical parameters are as follows: inlet at 5°C–65°C (homogenizer) → sterilize at 90–95°C (hold for 300S) → outlet at 43°C. This system adopts 90–95°C, holding for 5 minutes procedure, which ensures to get a most suitable pasteurizing efficiency.

This system uses PGB type warm holding tank to keep warm for the holding tubes. Structure of the holding tank: adopts SUS304–2B stainless steel as material, the coil tubes are insulated by silicate in the tank.

TECHNICAL

Model	Process capacity	Heat exchanging area(m ²)	Power (kw)	Steam cost (kg/h)	External dimension (mm)	Total weight of machine (kg)
BR16–SN–05	0.5 t/h	5	5.2	80	1200 × 1200 × 1800	780
BR16–SN–1	1 t/h	8	5.2	110	1500 × 1500 × 2000	950
BR16–SN–1.5	1.5 t/h	11	6	130	2000 × 1600 × 2000	980
BR16–SN–2	2 t/h	14	6	160	2200 × 2000 × 2500	1020
BR16–SN–3	3 t/h	21	8	190	2400 × 2000 × 2500	1120
BR26–SN–5	5 t/h	30	11	320	2600 × 2000 × 2500	1260
BR26–SN–10	10 t/h	54	11	620	2800 × 2000 × 2500	1680



PLATE HTST PASTEURIZER (4 SECTIONS)



This HTST stands between the pasteurizer and the UHT, the production procedures are as follows: 5°C–65°C (homogenization) → 120°C (15S) → 25°C/5°C. It can be used for PET hot filling or roof shape filling sterilize.

Semi-automatic control: UK Spirax Sarco steam pressure reducing valve, German Burkert or spirax sarco temperature control system, German Labom temperature transducer, Anthon temperature recorder without paper, Italy hot water pump; Siemens LOGO control, the precision of temperature control is ± 0.5 degree.

Full automatic control: UK Spirax sarco steam pressure reduce valve, German Burkert or spirax sarco temperature control system, German Labom temperature transducer, Anthon temperature recorder without paper, Italy hot water pump; Siemens PLC Full–Auto control with touch screen, the precision of temperature control is ± 0.5 degree.

TECHNICAL

Model	Process capacity	Heat exchanging area (m ²)	Power (kw)	Steam cost (kg/h)	External dimension (mm)	Total weight of machine (kg)
BR16–4–1	1 t/h	10	5.2	60	1500 × 1500 × 1800	980
BR16–4–2	2 t/h	18	5.2	104	2200 × 2000 × 1800	1050
BR26–4–3	3 t/h	26	6	156	2400 × 2000 × 2200	1450
BR26–4–4–5	4–5 t/h	32–40	6	260	2600 × 2000 × 2200	1680
BR26–4–6–8	6–8 t/h	35–50	8	400	2800 × 2000 × 2200	1720
BR26–4–10	10 t/h	60–70	11	520	2800 × 2000 × 2200	1720
BR26–4–15	15 t/h	70–75	15	750	2800 × 2000 × 2200	1720
BR26–4–20	20 t/h	75–80	15	945	3000 × 2000 × 2200	1720

TUBULAR UHT STERILIZER



Siemens PLC Full—Auto control with touch screen

Mainly used for aseptic filling packing types products, such as Tetra paper brick, Tetra paper Pillow, aseptic soft plastic bag, aseptic PET bottles, especially used for liquid milk and juice.

TECHNICAL

- 1) 5°C—65°C(homogenizer)→137°C(3—5S)→20°C—25°C, for aseptic filling;
- 2) 5°C—65°C(homogenizer)→115°C/125°C(5—15S)→88°C—90°C, for hot filling;
- 3) 5°C—65°C(homogenizer)→115°C/125°C(5—15S)→75°C—78°C, for middle temperature filling;

Tubular sterilizer performs the hot processing on the liquid foods and beverage. Compared to the other model, it has the following characteristics:

1. High heat efficiency, 90% of heat can be reused after the process is completed;
2. Temperature difference between the product and the heating medium is small, so the heating is gentle;
3. It is of high degree automatic, can automatically control the CIP cleaning, self sterilizing, and the whole procedures steps; all the procedures are recorded and controllable;
4. It is of precise and reliable sterilizing temperature control; all the affecting factors such as steam pressure, steam flow rate, product flow rate are all controllable;
5. The inside of the tubular adopts advanced polish procedure, all tubes can perform fully cleaning, self sterilizing ensures the system at aseptic state;
6. The system is strong safety, the fittings all adopts reliable materials;
7. The system is of high reliable, main parts such as product pump, hot water pump, all kinds of valves, elements of the electrics are all of world known brands.
8. With self CIP.

PLATE HEAT EXCHANGER, YOGURT PLATE COOLER WITH LARGE GAP

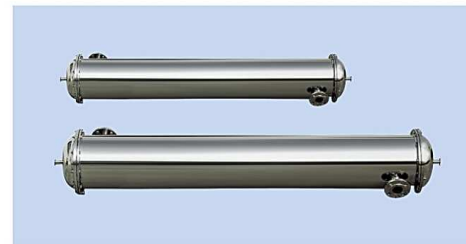


Plate

Plate Heat Exchanger

Plate-Type Heat Exchanger is one of the ideal heat exchanger of liquid—liquid or gas—liquid, which has many advantages like high heat transfer coefficient, small heat loss, compact structure, small occupation, convenient install and washing, widely use and long usage life etc. Compared with pipe-type heat exchanger, this equipment has a 3—5 times in transfer coefficient but only occupy 1/3 in the dimensions, which is used in metallurgy, petroleum, chemical, food, pharmacy, watercraft, textile, paper making areas. It's a good option for heating, cooling, heat recovery or rapid sterilization.

TUBE HEAT EXCHANGER



This equipment is mainly used for heating and cooling treatment of materials during production in pharmaceutical industry, chemical industry, food industry, light industry etc. The lined pipe heat exchanger can be made of SUS304, SUS316L etc. Heat exchanging pipes can be naked pipes or spiral pipes, and the minimum size can be $\Phi 6 \times 1$. Connection between pipes and plates can be welding, expanding connecting, or expanding and welding. It can be also designed and produced according customers' various requirements.



CONTINUOUSLY SPRAYING TYPE PASTEURIZATION AND COOLING TUNNEL



Continuous tunnel spraying sterilizer and cooler adopts recycling warm water to perform pre-heating, hot water to sterilize, warm water to cool and spraying cold water to cool down, which takes 4 procedures; the temperature and holding time can be regulated and auto controlled; This tunnel type cooking and cooler is widely used to second sterilize on the bottle, can, type acidic milk, juice, beverage, beer, and flavor etc.

TECHNICAL

Model	PI S.-3000	PI S.-6000	PI S.-8000	PI S.-12000	PI S.-18000	
Maximum sterilizing temperature	100°C					
Line speed of the conveyer	110-553mm/min (Stepless speeding)					
Heating steam pressure	0.4MPa					
Heating water consumption(m3)	21	40	55	80	120	
Total power(kw)	9.6	10.6	13.6	16.5	25	
External dimension (mm)	Length	6500	14000	18880	21880	31000
	Width	2250		2750		
	Height	1735		1735		
Weight(kg)	3000	5000	6500	8500	12000	
Tunnel area(m²)	13.5	26.5	34	51	76	

This machine can be designed according to the customer's requirements.

WATER BATH SQUEEGEE STERILIZATION MACHINE



This machine is used on the sterilization of packed jelly or PE/PP bottles.

Water Bath Squeegee Sterilization Machine is made of SUS304-2B stainless steel, which is composed of transfer squeegee, machine body, piping system, electricity controller cabinet. Products can be transferred into pointed position by roller chain. The sterilization time can be regulated by changing the transducer rotating speed. This machine is used on the sterilization of packed jelly or PE/PP bottles.

BOTTLE TILTING STERILIZATION CHAIN



Continuous Bottle Tilting Sterilization chain is designed by absorbing technology of same procedures from foreign model machine. Main characteristic: stable conveying without shaking and jumping. The products are tilting upended on the sterilization chain, of which the lean angle is not more than 93 degrees to ensure full effectiveness. The machine has the advantages of conveying smoothly, beautiful shape and little noise etc. its linear velocity is 0-15m/min, sterilization time is 25s-60s, motor adopts conversion motor.

TECHNICAL

Model	LPL-6000	LPL-10000	LPL-12000	LPL-15000	LPL-18000
Line speed of the conveyer	0M-15M/min, (Stepless speeding)				
Total power(kw)	1.1	1.5	2.2	3	4
External dimension(mm)	Length				
	7.6	10	12	15	10*2

This machine can be designed according to the customer's requirements.



SACCHARIFICATION SYSTEM



3.5BBL Brew-house

The saccharification system is composed of crusher, saccharification/filter tank, boiling/sedimentation tank, hops adding tank, sheet cooler with oxygenation device and portable CIP system etc. The saccharification process is controlled by PLC program and completed automatically.

FERMENTING TANK

The fermenting system is composed of fermenting tank and yeast tank. The fermentation process is controlled by PLC program, which can automatically accomplish the temperature control and exhaust.



Fermenting Tank

SERVING TANK



Move Pump

Grist Mill

Casparian Tank

PLUG-WELDED DIMPLE JACKET SERVING TANK

The serving tank is a cylinder of oval bottom or cone bottom, being the main equipment before packing in the brewhouse. This equipment is used to store filtered beer, the bottom part of which is used for the loading and unloading of beer. The operating temperature inside the tank is -1°C and the operating pressure of the top part inside the tank is 0.12MPa. The inner wall and accessories of the equipment shall be cleaned thoroughly after emptying the feed liquid. This equipment uses the glycol as refrigerant, and heat exchange is accomplished by the evaporation of glycol inside the jacket.



Serving Tank

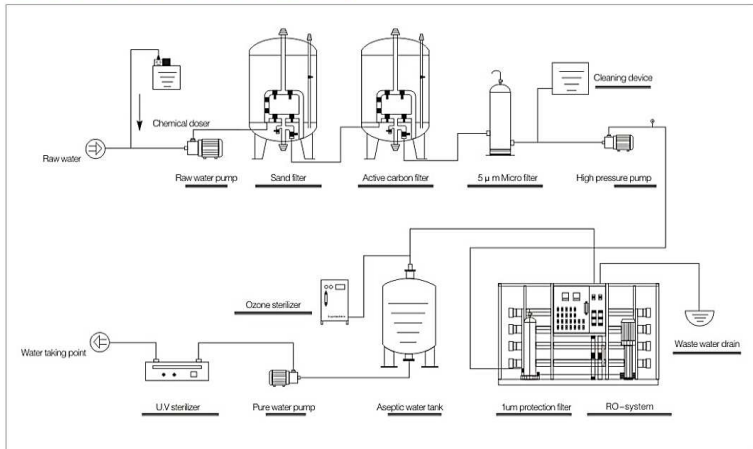


MINERAL WATER TREATMENT LINE



Quartz sand filter Water-nteeing Apparatus Sodium Ion-exchanging Device Filter YF hollow fiber filter Ozone Sterilizer ZM Ultraviolet Sterilizer

FLOW DIAGRAM FOR PURE WATER PRODUCTION



REVERSE OSMOSIS DEVICE SERIES



The reverse osmosis device is an equipment to purify the saline water under the action of pressure difference of semi permeable membrane. It is called reverse osmosis, as it is counter to natural penetration direction. Different materials have different osmotic pressures. The reverse osmosis method to adopt larger osmotic pressures is used to obtain the purpose to separate, extract purify and condense.

More than 97% soluble salts and 99% glues, microbe, particulate and organic substances, etc can be removed by the reverse osmosis. It becomes the most ideal equipment for modern pure water, hyper pure water, and airspace water. The remarkable characteristics of the equipment are shown as lower energy consumption, no pollution, simple techniques, high quality water, easy operation and maintenance.





SURFING WASHING MACHINE



WORKING PRINCIPLE

The fruits and vegetables directly into the bubbling washing machine, gas generated by the high pressure blower through fruit soaked in pool water is constantly rolling, fruits and vegetables to conduct a thorough immersion cleaning, the use of recycled water cleaning better, and then through the built-lifting device to the fruit into the next process;

- All stainless steel production, in line with national food hygiene standards;
- The whole structure, simple and practical design, installation, easy maintenance;
- Enhance the segment with the spray cleaning pipes, practical and easy to operate;
- Rugged rack-welded structure, the machine runs smoothly, no noise, to ensure trouble-free operation.



AUTO-FLOATING WASHING MACHINE



Applicable to a variety of fruit (apple, pear, peach and citrus), immersion cleaning, thorough cleaning effect.

WORKING PRINCIPLE

Fruit through the front-fruit sorting process into automatic dial board floating washing machine, dial plate by rotating the advancing shaft rotation, the fruit in accordance with the circulating water flow direction and speed up the rotation, the movement of fruit within the limited space path, increasing the clean time of the fruit, making fruit to speed up the rotation, and increase the flow of its flush efforts to increase fruit mutual flexible convection, resulting in a more thorough cleaning effect.

EQUIPMENT CHARACTERISTICS

- All stainless steel production, in line with national food hygiene standards;
- The whole structure, simple and practical design, installation, easy maintenance;
- Promote the dial plate with ribs of the structure to reduce the water to its power, thereby increasing the life of floating washing machine;
- Good fuselage agencies design, run more stable, easier to cleaning;
- Secure electrical controls, more secure, reliable operation.
- The rugged, rack of welded structures, the machine runs smooth, low noise, to ensure trouble-free operation.

BRUSH CLEANING MACHINE

Applies to surface cleaning of fruits and vegetables, fruit and vegetable surface dust, pesticide residues can be effectively cleared;

WORKING PRINCIPLE

Fruit before the procedure to upgrade or conveying equipment into the hair brushing the fruit machine for effective and thorough surface cleaning in the next procedure;

- All stainless steel production, in line with national food hygiene standards;
- The whole structure, simple and practical design, installation, easy maintenance;
- With spray cleaning pipes, and catch fruit device manually, easy to operate;
- Rugged rack welded structure, the machine runs smoothly, no noise, to ensure trouble-free operation;
- High-quality, high toughness brush, durable;
- The brush roller to wavy unique design, so that the fruit to the front row to get a full range of 360° fully cleaned, the more effective removal of the fruit surface dirt matter;



ROLLING DRUM BRUSH CLEANING MACHINE



DESCRIPTIONS

This equipment is composed of motor, water pump, roller drum, supporter, brush, water spraying tubes, feeding funnel, cover board, water box, valves, transmission shaft, motor supports, electric control switches etc. The fruits are washed by the brush and spouted spraying water in the rotating drum. The water that comes out from the rotating drum can be recycled after filtered. This machine is applicable for the cleaning of root vegetables.

TECHNICAL

Model	Descriptions	Overall dimensions (mm)	Suggested capacity	Suggested power (KW)
			The capacity and power depend on different raw fruits	
KAGMQ-2	SUS304 stainless steel fabrication, stepless speed adjusting, with water spraying device.	3000*1200*1850	≤2T/H	3.3
KAGMQ-5		4000*1400*2000	3-5T/H	3.3
KAGMQ-10		5000*1600*2500	6-10T/H	5.2
KAGMQ-15		6000*1900*2800	11-15T/H	6
KAGMQ-20		7200*1900*2800	15-20T/H	7.4

CLAPBOARD ELEVATOR



DESCRIPTIONS

The baffle hoisting machine uses the motor to drive the movement of the baffle, which moves the materials to reach the purpose of conveying and hoisting. It includes two types such as horizontal type and oblique type. It adopts the stainless steel or plastic baffle as the supporting body. It is suitable for conveying various fruits and vegetables with such advantages as loading and unloading materials at multiple points.

Baffle type: stainless steel baffle or plastic baffle

TECHNICAL

Name	Descriptions	Transportation capacity		Power	
		line speed	Capacity		
GBTS-S400	The Supporter and the clapboard are all of SUS-304 stainless steel, moving speed is adjustable by stepless	0.1-0.4m/s	2.5-4m ³ /H	2-5m	0.55
				6-10m	0.75
0.1-0.4m/s		4-6m ³ /H	2-5m	1.1	
			6-10m	1.5	
0.1-0.4m/s		6-8m ³ /H	2-5m	1.5	
GBTS-S1000		0.1-0.4m/s	8-10m ³ /H	6-10m	2.2
				2-5m	1.5
GBTS-S1200	0.1-0.4m/s	10-15m ³ /H	6-10m	2.2	
			2-5m	1.5	
GBTS-S1400	0.1-0.4m/s	15-20m ³ /H	6-10m	3	
			2-5m	2.2	
			6-10m	4	

ROLLER CONVEYOR



- For the selection of fruit and vegetable raw materials and conveying;
- Conveying the form of customized and indoor;
- Respectively, all stainless steel chain plate, food-grade plastic chain plate;
- Food-grade composite rubber belt, polyester net type;
- Stainless steel or plastic roll bar type, and so on;
- This equipment with variable motor speed is adjustable.

SPIRAL TYPE CONVEYER

Shell modes: "O" or "U" shape Helix
modes: none axes, single axes or multi-axes

The spiral of the machine is driven forward by the motor; the moving and forwarding spiral makes the product move forward in the fixed machine body;
Construction type: horizontal, gradient and vertical type;
This machine has the following advantages:
Simple structure;
Small cross section;
Convenient to transporting the fruits;
Fruits can be loaded or discharged from different points;
Widely used in transporting fruits, vegetables and the dregs.



BELT CONVEYER



Adopts all kinds of sanitary belt and stainless steel side plate, so the structure is light and simple, which is much applicable for long distance transportation.
The drive power is stepless adjustable;
The main roller is made of rubber with groove as direction guidance on it, and with the cooperation of the groove on the belt, so it can prevent the belt from deflection.
Extra ridding up device can be added onto the machine.

TECHNICAL

Name	Descriptions	Transportation capacity		Power (kW)	
		Line speed	Capacity		
PDSS-P250	Supporter is made of SUS304 stainless steel, material of the belt can be of PPC, PV or PU, speed can is stepless adjustable	0.2-0.6m/s	1-3m ³ /H	5-10m	0.55
				10-20m	0.75
0.2-0.6m/s		4-6m ³ /H	5-10m	0.75	
			10-20m	1.1	
0.2-0.6m/s		8-10m ³ /H	5-10m	1.1	
			10-20m	2.2	
0.2-0.6m/s		8-10m ³ /H	5-10m	1.5	
			10-20m	3	
0.2-0.6m/s	10-15m ³ /H	5-10m	2.2		
		10-20m	4		
0.2-0.6m/s	15-20m ³ /H	5-10m	3		
		10-20m	5.5		

HAMMER TYPE CRUSHER



CRUSHING MACHINERY AND EQUIPMENT

The machine is mainly used to crush fruit and vegetable. It consists of side cover, flying blade, sieve, machine body and spindle etc. parts. The whole machine is composed of material feeding hopper, side cover, machine body, spindle, bearing seat, motor, machine frame and material discharging hopper etc.
During the operation, the motor will drive the spindle at a constant speed to rotate through a pair of pulleys. The spindle is installed with flying blade for high speed rotation. The materials drop into the material feeding hopper through the lifter and are crushed by the flying blade rotating at high speed. Due to the function of centrifugal force, the materials will drop into the storage tank from the sieve with waist-shaped holes, and then will be transferred to the next procedure by the delivery pump.
The advantage of hammer type crushing machine is the granularity of the crushed materials is even and the size depends on the sieve with waist-shaped holes.

TECHNICAL PARAMETERS OF HAMMER TYPE CRUSHING MACHINE

Model Type	CPS-5	CPS-10	CPS-20	CPS-25
Power (kW)	11	18.5	22	30
Hammer Number	24	33	42	54
Capacity (T/h)	5	10	20	25
Mechanical size	1200 × 1200 × 1800	1500 × 1500 × 1800	2000 × 2000 × 1800	2000 × 2000 × 1800

TECHNICAL PARAMETERS OF HAMMER PIECE TYPE CRUSHING MACHINE

Model Type	HCPS-0.5	HCPS-2	HCPS-5
Power (Kw)	1.1	3	5.5
Hammer Number	12	24	36
Capacity (T/h)	0.5	2	5
Mechanical size	600 × 600 × 1200	800 × 600 × 1200	800 × 1000 × 1200



SQUIRREL CAGE TYPE CRUSHING MACHINE

CRUSHING MACHINERY AND EQUIPMENT

Working principle: The materials are lifted into the hopper and enter into the crushing area after being carried out rough crushing by the spiral material feeding cover. Under the function of centrifugal force, the materials will rotate with the scraper on the rotor. Because there are blades allocated on the stator, the materials are crushed during the course. After certain granularity is achieved, the materials will be discharged from the waist-shaped or round holes on the stator and will be transferred to the next procedure by the additionally allocated single screw pump with spiral propeller. The side cover provides level two safety protection. The blades have double-face gear structure and faces can be exchanged for use. The granularity of the discharged materials depends on the size and shape of the holes on the stator.



TECHNICAL

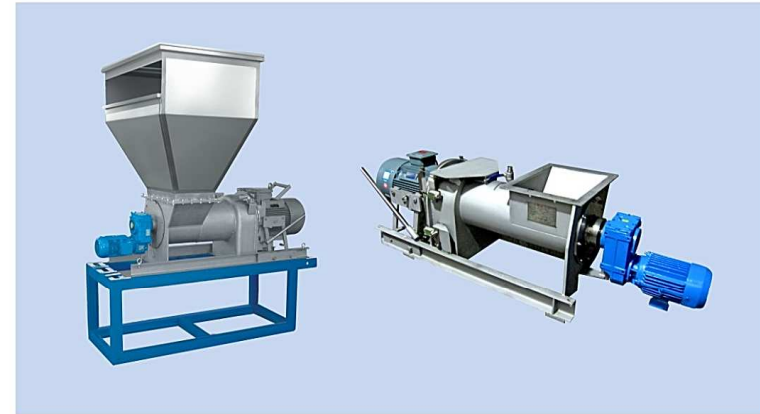
Model Type	SPS-5	SPS-10	SPS-25
Power (kW)	5.5	11	30
Capacity (T/h)	5	10	25
Mechanical size	1130 x 850 x 2050	1280 x 1220 x 2285	1830 x 1100 x 2460

UNIVERSAL CRUSHING MACHINE

Applicable to crushing of dry materials, ginger and garlic
Disposing capacity: 100-200kg/h
Crushing granularity: 60-120 mesh
Power: 4kw
Outline dimensions: 710 x 520 x 1450mm



GEAR TYPE CRUSHER



Toothed crusher for non-hard core fruits, berries, plant fiber varieties (such as vegetables, stem plants, etc.) Broken.

WORKS

The materials are to be broken into the crusher inlet, through the broken screw mechanism to promote the area, motor driven disc cutter filled with high-speed rotation, the material for grinding crushing, crushing the material through the bottom of the discharge port.

PRODUCT FEATURES

- Mechanically adjustable, broken pulp size adjustable, easy to operate;
- Unique serrated disc structure, broken better, more efficient;
- Advanced and reasonable structure design, installation, maintenance, cleaning is very easy;
- Automatic electrical controls, safe and reliable operation;
- Small size, yield, balancing test, smooth operation and low noise.

TECHNICAL

Parameter	Model	KAPSD-5	KAPSD-10	KAPSD-20	KAPSD-30	KAPSD-50
Capacity (T/h)		1-7	8-15	16-25	26-35	36-50
Main Power (kW)		7.5	11	18.5	22	30
Spiral power (kW)		1.1	1.5	2.2	3	4
Spiral Diameter (mm)		210	240	280	320	370
Rotor speed (r/min)		1440	1440	1440	1440	1440
Crushing Particle (mm)		2-5	2-5	2-5	2-5	2-5
Gear pcs		20	20	24	24	26
Dimension (mm)		1580 x 550 x 650	1720 x 560 x 670	1860 x 580 x 700	2100 x 630 x 750	2260 x 650 x 780

SINGLE STAGE PULPING MACHINE



USE

This machine can be used to pulp on the following fruits;
Stone fruits after the stone has been removed, such as mango, peach, apricot, date;
Also used for the baccas (Chinese gooseberry and strawberry);
Kernel fruits after cooking and softened (such as apple, pear, pumpkin)

CHARACTERISTICS

1. Fruit pulp and the dreg separate automatically;
2. Can be mounted in a processing line, and also can perform the production by own;
3. All the material in contact with the product is made of high quality stainless steel which meets the standard of food requirements;
4. Easy to clean and disassemble and assemble.

TECHNICAL

Name	Description	Overall dimensions (L x W x H) mm	Suggested capacity	Suggested power (kW)
			The capacity and power say to different raw fruits	
DDJ-2	All made of SUS304 stainless steel, rotating at 960-1350 rpm	1170 x 600 x 1250	≤2T/H	5.5
DDJ-5		1760 x 800 x 1500	3-5T/H	15
DDJ-10		1950 x 1050 x 1880	6-10T/H	22
DDJ-15		2150 x 1050 x 1880	11-15T/H	30

DOUBLE STAGE PULPING MACHINE



USE

This machine can be used to pulp on the following fruits;
Stone fruits after the stone has been removed, such as mango, peach, apricot, date;
Also used for the baccas (Chinese gooseberry and strawberry);
Kernel fruits after been cooked and softened (such as apple, pear, pumpkin)

CHARACTERISTICS

- The double stage pulping machine adopts two stages pulping to enhance the quality of the fruit pulp, to make it even thinner and separate the dreg from fruit in further.
1. Fruit pulp and the dreg separate automatically;
 2. Can be mounted in a processing line, and also can perform the production by own;
 3. All the material in contact with the product is made of high quality stainless steel which meets the standard of food requirements;
 4. Easy to clean and disassemble and assemble.

TECHNICAL

Name	Description	Overall dimensions (L x W x H) mm	Suggested capacity	Suggested power (kW)
			The capacity and power say to different raw fruits	
SDJ-2	All made of SUS304 stainless steel, rotating at 960-1200 rpm	1170 x 950 x 1250	≤2T/H	7.5
SDJ-5		1760 x 1350 x 1500	3-5T/H	18.5
SDJ-10		1950 x 1550 x 1880	6-10T/H	30
SDJ-15		2150 x 1550 x 1880	11-15T/H	37

COLD-BEATER



COLD EXTRACTION TECHNOLOGY DESCRIPTION

This machine is not only our research result for many years but also the result of the cooperation of Chenghuan with other companies in the fruit and vegetable industry. In cold extraction system in the whole fruit and with stone fruit nuclear or the vegetables are transported to the cold-beater at room temperature to remove undesirable components, ie, peels, stems, seeds, and the impurity part.

COLD PULPING MACHINE PRINCIPLE

Fruit or vegetable into the hopper by the screw inside the hopper conveyor motor drive to the raw material delivered to its connected to the stator, the stator can be evenly supply the product to the follow-up with beating rotor blades, this beating rotor coneshaped stainless steel screen rotation can be completed the extraction of juice pulp to peel stems and fruit seeds the effective separation of the pulp (called cold extraction), this process does not require the crusher, the resulting pulp can be sent to the efficient fruitslurry heat exchanger by the heat treatment of pulp enzyme inactivation; pulp immediately after the enzyme inactivation by screw pump into the follow-up of heat beating refined machine and refined (called heat extraction) in the enzyme passivation temperature; productsand then to the enrichment, filling Section.

THE ADVANTAGES OF COLD-BEATER

- Compared with the traditional processing systems. Waste significantly reduced.
- Enhance the fresh brightness and yellow tone to reduce red tones, making better the quality of the red peel of the fruit pulp.
- Oxidase activity was greatly reduced and could therefore maintain the natural color of the fruit.
- Compared with the hot extraction, the temperature of enzyme passivation is lower.
- Complete removal of spots and effectively reduce natural brown spots.
- Effective in reducing pesticide residues.
- Reduced processing volume in the subsequent process, thereby reducing the residence time within the device.
- All machines assembled in the same rack, compact, space saving.
- All operating parameters are automatically controlled by a PLC and operator interface.

DESTONER



USE

This machine plays important role in the stone fruits juice processing lines; such as the peach, apricot etc. This type of destoner removes the hard stone from the fruits by two rollers (one has teeth on the surface, and the other is made of rubber) which are kept with a certain gap in between; The gap between the two rollers is designed according the feature and dimension of different fruits; The fruits fall down to the rollers from the former procedure and then are pressed to the gap by a plate which moves up and down; the two rollers roll in opposite direction and most of the flesh is pressed to the gap of the teeth on the roller meanwhile the stones (seed of the fruit) are pressed on the stretchy roller; the flesh between the teeth on the roller will be then scratched out by a brush. The stone still with some flesh on it will be backward washed by the stoner washer. By this way, the fruit stone is removed and the flesh of the fruit will be remained in state of pieces.

CHARACTERISTICS

1. Can separate the fruit flesh and the stone effectively;
2. Higher effectively and easy operation;
3. The gap between the rollers can be regulated to get a best process efficient;
4. The rollers and the scraper can be replaced considering the status of the machine, and it is easy to do the replacement;
5. The supporter adopts high quality SUS304 stainless steel as material to have a good integral structure;
6. The whole machine is made to be close construction, has high safety function.

TECHNICAL

Name	Description	Overall dimensions (L x W x H) mm	Suggested capacity	Suggested power (KW)
			The capacity and power say to different raw fruits	
QHJ-2	Material is SUS304 stainless steel, the speed is changeable by frequency	970 x 925 x 1225	≤2T/H	3
QHJ-5		1320 x 1106 x 1300	3-5T/H	4
QHJ-10		2150 x 1375 x 1710	6-10T/H	7.5
QHJ-15		2450 x 1375 x 1710	11-15T/H	11
QHJ-20		2750 x 1375 x 1710	16-20T/H	15

SEW reducer, diameter of the rubber roller: Φ295, diameter of roller with teeth: Φ298;



FRUIT STONE WASHER



APPLICANT

This machine is used to wash the stone with little flesh on it which is separated from fruit by the destoner; stone fruits such as peach and apricot etc.

CHARACTERISTICS

- 1.The external frame is totally welded, so it has good rigidity with little shake;
- 2.Stoner discharge port is mounted with a gate connected by gemel, so it is simple to disassemble and assemble and also clean;
- 3.All made of SUS304 stainless steel;
- 4.The machine can be auto cleaned by spraying water from multi points;
- 5.The machine can be mounted in a processing line to work together with the other equipments.

TECHNICAL

Name	Description	Overall dimensions (L×W×H) mm	Suggested capacity	Suggested power (KW)
			The capacity and power say to different raw fruits	
XHJ-2	Material is SUS304 stainless steel, rotation speed is 400-500RPM	1500 × 500 × 1375	≤2T/H	4
XHJ-5		1500 × 650 × 1310	3-5T/H	7.5
XHJ-10		1800 × 910 × 2050	6-10T/H	18.5
XHJ-15		2100 × 1110 × 2050	11-15T/H	22
XHJ-20		2300 × 1210 × 2050	16-20T/H	30



ROLLER CHOOSING MACHINE

Description

Material of the roller can be sus304 stainless steel tubes or PVC plastic. Working principle: The stainless steel chain makes the tube moving revolution, and meanwhile the tubes rotates on the rubber track, so the fruits on the tubes will rotate freely, and the bad quality fruits will be picked up and separated manually.



TECHNICAL

Name	Description	Overall dimensions (L×W×H) mm	Suggested capacity	Suggested power (KW)
			The capacity and power say to different raw fruits	
GGJGJ-2	The material used is SUS304 stainless steel, speed is adjustable, can be cleaned with water spraying device	2000 × 800 × 1200	≤2T/H	0.75
GGJGJ-5		3000 × 1000 × 1200	3-5T/H	0.75
GGJGJ-10		4000 × 1200 × 1200	6-10T/H	1.1
GGJGJ-15		5000 × 1200 × 1200	11-15T/H	1.5
GGJGJ-20		6000 × 1200 × 1200	16-20T/H	2.2

CITRUS FRUITS SORTING MACHINE

The machine is applicable to sorting of citrus fruits with a maximum production output (orange) of 35T/h. The general configuration of the machine is three levels and four grades. The level interval of every level can be adjusted and the interval is gradually bigger from the material inlet end. The fruit will move forwards under the driving of the moving belt and the rotary rolling rail will also drive the rotation. The interval of every level is different. Passing the level is defined as grade 1, and not passing the last level is defined as the maximum grade. Every level is provided with a separate collecting hopper, so as to achieve the purpose of sorting fruit.



BELT PRESS MACHINE



EQUIPMENT PERFORMANCE CHARACTERISTICS

- The machine is used in fruit and vegetable pressing with high juicing rate.
- Widely used in VC project, engineering, and brewing of alcohol, starch, feed and others semi-finished products of solid-liquid separation mining, but can also be used in industrial wastewater treatment, water desalination mustard and other working conditions;
- All stainless steel, in line with food hygiene standards;
- Accessory devices are mainly foreign brand-name products, stable and reliable;
- Continuous automatic working, airbag control up with correction, pressure, frequency control;
- Fully automatic CIP cleaning system automatically, without manual operation, convenient;
- Control system with touch screen operation, intuitive interface, simple and efficient;
- Energy, clean water from the arc network with filters, recycling;
- Depending on operating conditions, cleaning pump with vertical multi-stage pump, single screw, centrifugal pumps are available;

TECHNICAL

Parameter	Model	KADY-800	KADY-1200	KADY-1750	KADY-2500LR	KADY-2500HK
Output (T/h)		1-3	4-7	8-12	18-22	18-22
Belt Length (mm)		92000	14100	14500	14500	17200
Belt width (mm)		800	1200	1750	2500	2500
Juicing rate (Apple Juice)		≥ 75%	≥ 75%	≥ 75%	≥ 75%	≥ 78%
Quantity (Roots)		20	20	20	20	24
Pressure (MP)		≤ 0.4	≤ 0.4	≤ 0.4-0.5	≤ 0.4-0.5	≤ 0.4-0.5
Main power (kW)		2.2	2.2	3	4	5.5
Cloth Power (kW)		0.25	0.37	0.37	0.55	0.55

BELT PRESS MACHINE

EQUIPMENT SCOPE

DY type belt squeeze extractor is based on abroad advanced technology. By most of technical experts of the domestic industry of dewater equipment in 90's In the beverage industry is mainly used for fruit juice extraction, particularly applicable to berry, kernel fruit and vegetable juicing. The production is 20 tons per hour. The advantages are high juice rate, low energy and simple operation. It is one of the most ideas squeezing machine for large and medium-sized fruit juice factory using.

The machine is a new efficient and continuous operation of solid-liquid separation equipment. In addition to the fruit juice industry and at the same time that it is used in the city sewage treatment plant, water plant, paper, leather, printing and dyeing, slaughter, petrochemical, pharmaceutical, metallurgical materials, brewing, food and other industry wastewater sludge dewatering.

SPIRAL JUICE EXTRACTOR



The machine is mainly used to extract fruit and vegetable juices. The main component of the equipment is spiral, which increases gradually along the material residue outlet direction while the screw pitch reduces gradually. When the materials are pushed in by the spiral, due to the volume contraction of the spiral cavity, the materials are extracted.

When the raw materials are added into the material feeding hopper, they receive pressure under the boosting of the spiral and the extracted juices will flow into the juice container through the filter screen, and the waste materials will be discharged through the ring interval formed between the spiral and the pressure adjusting taper part. The movement towards the axial direction by the pressure adjusting head can adjust the size of interval so as to adjust the juice extracting rate.

TECHNICAL

Model Type	LZ-0.5	LZ-1.5
Power (KW)	1.5	4
Capacity (T/h)	0.5	1.5
Mechanical size	1100 x 265 x 920	1560 x 450 x 1340



STAINLESS STEEL SPIRAL TYPE BLANCHER

Usage: the continuous pre-heating blancher is one of the raw material pre-treating equipment for processing fruit and vegetable. The pre-boiling can prevent browning, prohibit active enzyme, make the pectin decompose and enhance the juice extracting rate.
Output: 10t/h.
Spiral diameter: 1000mm.



Power: 7.5kw. The main power adopts stepless speed variator.
Pre-boiling temperature: 95-98°C (provided with temperature controller).
Pre-boiling time: 5-8min (adjustable).
Steam consumption: 680Kg/h (pressure: ≤0.2MPa).
Outline dimensions: 5000x1500x2200mm.

Main machine structure: composed of power transmission part, conveying spiral, rotary material discharging hopper, sieve screen, internal and external tank bodies, steam tube and machine frame etc. Except some standard parts for power and bearing etc., others are all made of 304 stainless steel.

During the operation, the materials are fed into the spiral pre-boiling machine through the material inlet. After the steam enters into the internal tank through pipe, the water in the internal tank will be heated and so will the materials. Under the function of spiral propeller, the materials are moving forwards while being heated.

After reaching the temperature and time required by the technology, the materials will be discharged through the material outlet.

SPIRAL TYPE CONTINUOUS PRE-BOILING MACHINE

Applicable to continuous pre-boiling of fruit and vegetable with small appearance or those having been crushed, so as to achieve the purposes of killing enzyme and softening.
Complete stainless steel structure, material feeding through the spiral, provided with safety heat preservation layer.
Water soluble continuous steam boiling and the materials are scraped off through the specially made material turning scraper.
Pre-boiling temperature: ≤100°C



Model Type	Capacity (T/h)	Power (Kw)	Mechanical size
LYJ-1.5	1.5	2.2	3600 × 700 × 1650
LYJ-2.5	2.5	3	4600 × 700 × 1650
LYJ-2A	2	4	6790 × 1000 × 2200
LYJ-5	5	4	8500 × 860 × 1800

STAINLESS STEEL TUBULAR STERILIZER, PRE-HEATER AND COOLER



The equipment is used for heating or pasteurizing of materials that can be delivered by screw pump or beverage pump.
Production capacity: 0.5, 1.5, 2, 4, 6, 8T/h
The materials make three-travel flow to and fro
Stainless steel safety heat preservation layer
Material discharging temperature: 90-95°C

Model Type	Capacity (T/h)	Discharging temperature	Mechanical size
YR-8	8	80-85	3200 × 615 × 1250
YR-6	6		2575 × 615 × 1250
YR-4	4		2165 × 615 × 1250
YR-2	2		1815 × 615 × 1250

STAINLESS STEEL CHAIN PLATE TYPE LIFTER



This machine is an through the distance between two GunGang not change to the sorting machine for the classification, when GunGang through the material conveying forward movement, when the material transportation to the distance between two GunGang greater than the appearance of material size, material will automatically fall into the output channel belt is output, so as to achieve the purpose classification. This equipment is suitable for round, oval, strip form of raw materials such as classification, such as: cherry, blueberries, raisins, grape, dates, hawthorn, strawberry, green peppers, lobster, kiwi, orange, yellow, apples, pears, pineapple, grapefruit and other fruit can be classified.

This equipment is a from small to big, cherry, blueberries to pineapple, grapefruit can classification of the new classification equipment. And in the hierarchical classification and grading the size range can be stepless adjusting the level



TUBE IN TUBE JAM HEATER



Tubular sterilizer performs the hot processing on the liquid foods and beverage. Compared to the other model, it has the following characteristics:

- High heat efficiency, 90% of heat can be reused after the product is processed.
- Temperature difference between the product and the heating medium is small, so the heating is gentle. The heat exchanger adopts corrugated tube with high heat exchange efficiency and low deposition. It can extend the working life of the machine.
- It is of high degree automation. The whole procedure steps, such as equipment CIP cleaning, self sterilizing and product sterilization, can be controlled and recorded automatically.
- The sterilizing temperature control is precise and reliable. All the factors which may affect the sterilizing temperature, such as steam pressure, steam flow rate, product flow rate, are all controlled strictly and automatically.
- The inside of the tube adopts advanced polish processing. All the pipe circuits are automatically welded. The design of pipe circuit can realize full automatic cleaning, equipment self sterilizing during the whole process, to ensure the system at aseptic state.
- The system security is reliable. All the parts of the system adopt reliable components with good performance. The human and equipment security is highly respected when designing the system. There are pressure protection and alarm system for the steam, hot water and product, etc.
- The system reliability is high. All the main parts such as product pump, hot water pump, all kinds of valves, electrical elements of control system are of world-known brands.
- With self CIP system.

Siemens PLC Full-Auto control with touch screen

Used for continuation sterilizing for juice, tea beverage, dairy and also this kinds of product.

TECHNICAL PROCESS:

- 1) 5°C → 65°C (homogenizer) → 137°C (3-5S) → 20°C-25°C, for aseptic filling;
- 2) 5°C → 65°C (homogenizer) → 115°C/1525°C (5-15S) → 88°C-90°C, for hot filling;
- 3) 5°C → 65°C (homogenizer) → 115°C/125°C (5-15S) → 75°C-78°C, for middle temperature filling

PRE-BOILING MACHINE SERIES



TECHNICAL PARAMETERS

- Production capacity: 5 tons/h
- Central distance of transporting net belt: 1150mm
- Height of net belt scraper: 85mm
- Pre-boiling temperature: 85-95°C
- Pre-boiling time: 3-15min
- Machine capacity: 1.1kw

→ Net Belt Type Pre-boiling Machine

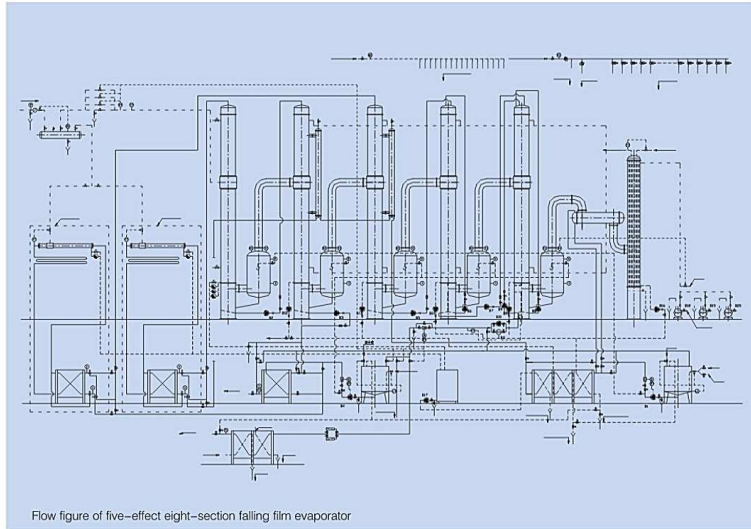
FEATURES

- With tank type structure and net belt scraper type transportation, the materials can be output automatically according to the entering sequence without residues, and the pre-boiling time of materials can be maintained basically constant.
- Even temperature with good pre-boiling effect.
- The inlet and outlet of materials are set at the top. The materials are output after being hoisted, so as to facilitate the wiring.
- The temperature can be freely set and automatically controlled.

CHAIN CONTINUOUS PREHEATING MACHINE



FALLING FILM EVAPORATOR



Flow figure of five-effect eight-section falling film evaporator

TECHNICAL

Model	Single-effect	Double-effect	Triple-effect	Four-effect	Five-effect
Water evaporating capacity Kg/h	500-2000	1200-5000	3600-20000	12000-50000	20000-120000
Density of inputting material%	Depending on different materials				
Density of outputting material%	Depending on different materials				
Steam pressure Mpa	0.05-0.1				0.6-0.8
Consumption Kg/Kg evaporation amount	1.13	0.38	0.28	0.28	0.23
Evaporating temperature	48-90				
Sterilizing temperature °C	86-110				
Cooling water cost T/T evaporation amount (inputting water 20°C, outputting water 40°C)	28	9-14	7-9	6-7	5-6

Notice: We can make according to order besides the model listed in the form.



FALLING FILM EVAPORATOR



TRIPLE-EFFECT FALLING FILM EVAPORATOR

Model and specification: SNJM03-XX
XX--moisture evaporation amount (L/h): 3600, 5000, 6500, 8000, 10000, 12000, 20000

DOUBLE-EFFECT FALLING FILM EVAPORATOR

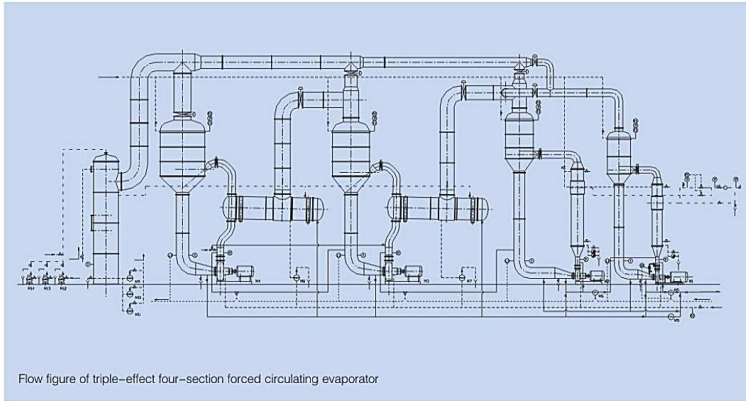
Model and specification: SNJM02-XX
XX--moisture evaporation amount (L/h): 1200, 1500, 2400, 3000, 4000, 5000



SINGLE-EFFECT FALLING FILM EVAPORATOR

Model and specification: SNJM01-XX
XX--moisture evaporation amount (L/h): 1000, 1500, 2000

FORCED CIRCULATING EVAPORATOR



APPLICABLE RANGE

Forced circulating single-effect, double-effect, triple-effect and multi-effect evaporators are applicable for low temperature concentration of high concentration and high viscosity materials containing indissoluble solid things in food, medicine, chemical industry, biological project, environment protection project and waste liquid recovery etc, industries.

SYSTEM COMPONENTS

Composed of evaporators of various effects, separators of various effects, condenser, circulating pump, pump between effects, vacuum and drainage system, branch cylinder, operation platform, electric meter control cabinet, valve, pipe etc. systems.

MAIN CHARACTERISTICS

1. The whole set system has reasonable and beautiful design, stable operation, high efficiency, energy saving and low steam consumption.
2. Large concentration ratio, forced circulating type, which can make the materials of larger viscosity easily flow and evaporate and shortens the concentrating time.
3. The special design can make modifications of effects easily to realize production of various products.
4. Low evaporation temperature. The heat quantity can be fully used. The heating of materials is warm, so it is applicable for concentration of heat sensitive materials.
5. After forced circulating, the evaporator is heated evenly in the pipe with high heat transfer coefficient, in order to prevent the occurrence of "dry walls".
6. The materials and liquids are separated after coming into the separator. The effect of separating is greatly improved, and it is flexible to operate.
7. The whole set equipment is quite compact, and occupies little area, and the layout is simple and fluent, all of which are the developing tendency of large-sized whole set evaporating equipments.
8. Continuous materials inlet and outlet, and the liquid level of materials and needed concentration can be automatically controlled.

FORCED CIRCULATING EVAPORATOR



TRIPLE-EFFECT FORCED CIRCULATING EVAPORATOR

Model and specification: SNQZ-XX
XX--moisture evaporation amount (L/h): 6000, 8000, 12000, 15000, 18000, 36000, 46000, 55000, 75000, 90000, 110000



DOUBLE-EFFECT FORCED CIRCULATING EVAPORATOR

Model and specification: SNQZ-XX
XX--moisture evaporation amount (L/h): 4000, 5000, 8000



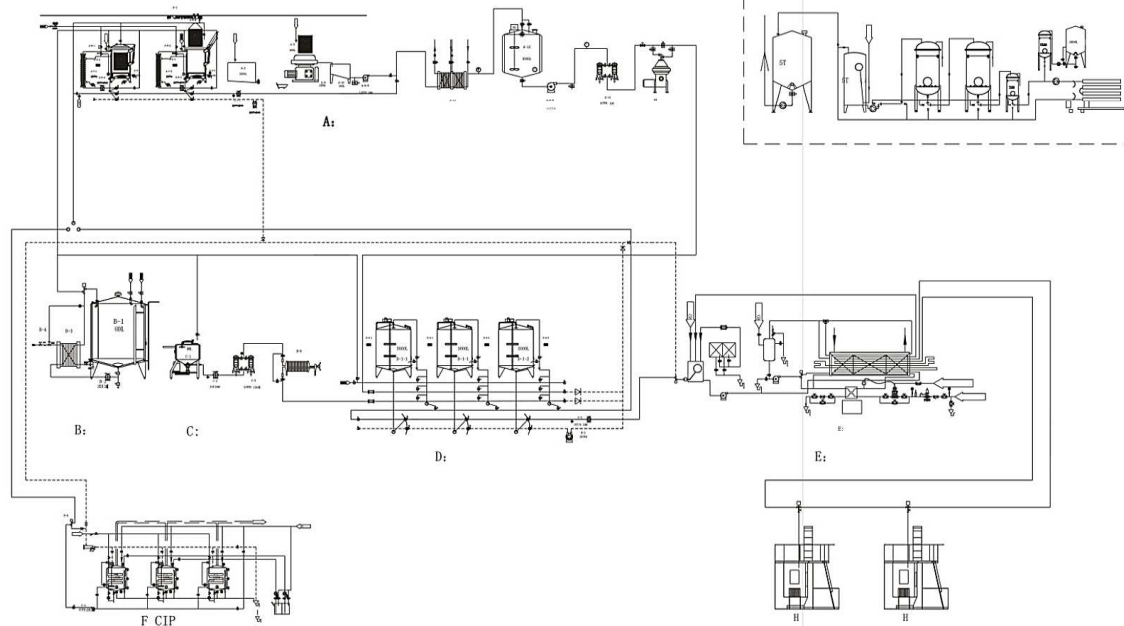
SINGLE-EFFECT FORCED CIRCULATING EVAPORATOR

Model and specification: SNQZ-XX
XX--moisture evaporation amount (L/h): 1000, 1500, 2000



HERBAL TEA

Herbal tea technological process: High quality tea leaves → Extracting → Cooling →
Storing → Filtering → Disc type separating → Preparing → Sterilizing → Filling → Warehousing →
Sugar dissolving → Filtering →

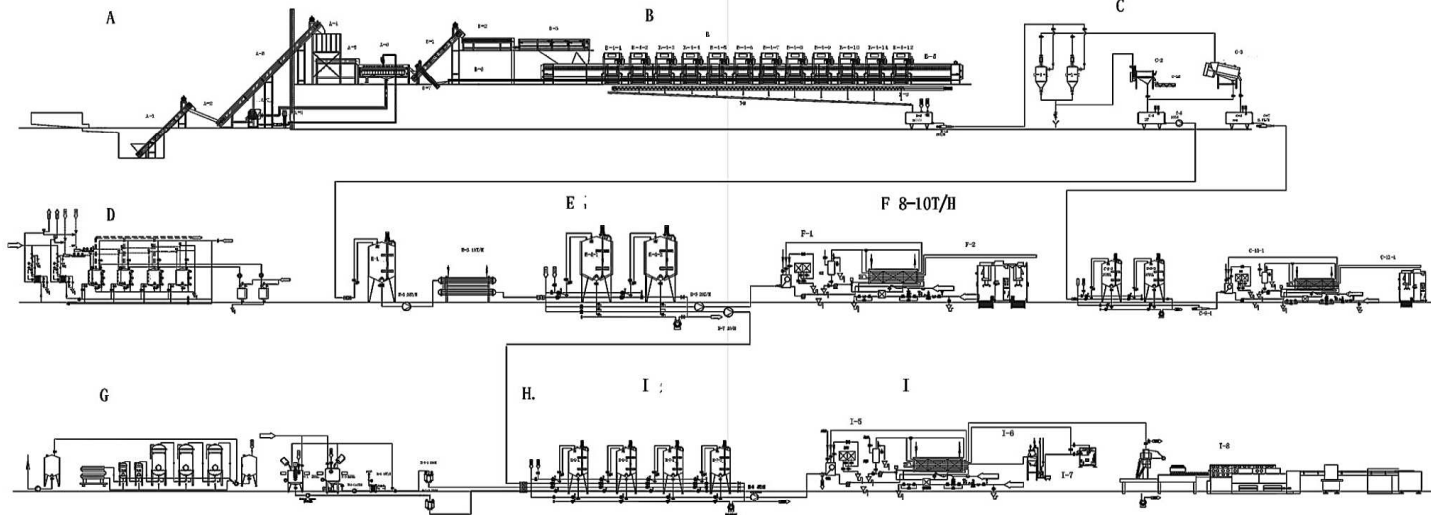




ORANGE



NFC orange juice line process: Fruit pool→Hoisting machine→Impurities removing→Storage silo→Brush cleaning machine
→Hoisting machine→Rolling rod sorting machine→Grading→Juicing→Refining→Temporary storage→Preparing→
Degassing and homogenizing→Sterilizing→Filling→Warehousing



DAIRY SERIES

ALPES INDUSTRIES SERVIC INTERNATIONAL LTD

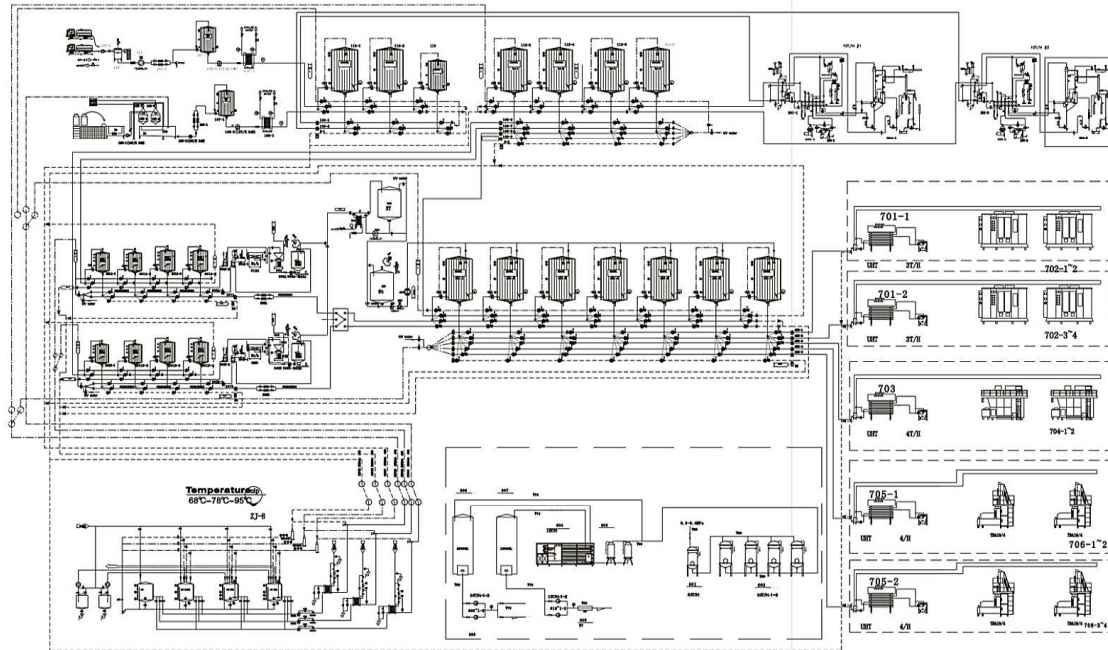
DAIRY



ALPES
INDUSTRIES SERVICES INTERNATIONAL LTD



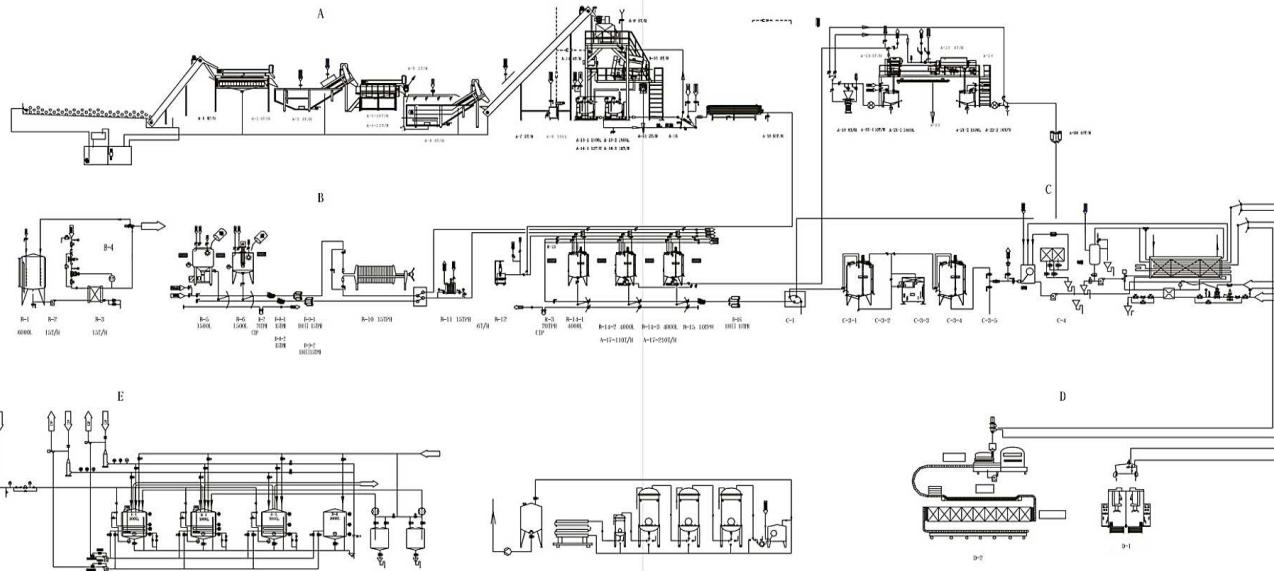
Liquid milk production process: Milk collection→Static degassing→Temporary storage→Cooling→Milk storing→
Pasteurizing→Temporary storage→Preparing→Finished products storage→Homogenizing→UHT sterilizing→
Filling→Warehousing





PEACH/PLUM

Peach and loquat juice process: fruit pool→hoisting machine→brush cleaning machine→bubble type cleaning→rolling rod sorting machine→spray cleaning→stoning→stone washing and crushing→buffering→heating→preparing→pulsing→colloid mill/horizontal spiral machine→temporary storage→degassing, homogenizing and sterilizing→filling→Warehousing
 Pear and strawberry juice process: fruit pool→hoisting machine→belt type conveying→bubble type cleaning→rolling rod sorting machine→spray cleaning→crushing→buffering→heating→preparing→pulsing→horizontal spiral machine→temporary storage→degassing, homogenizing and sterilizing→filling→Warehousing





CEREALS

Soybean production process: high quality soybean → soybean soaking → soybean cooking → grinding → separating → preparing → homogenizing → temporary storage → secondary homogenizing → sterilizing → filling → warehousing
Corn production process: high quality corn → soaking → grinding → heating → gelatinizing → preparing → homogenizing → temporary storage → secondary homogenizing → sterilizing → filling → Warehousing

