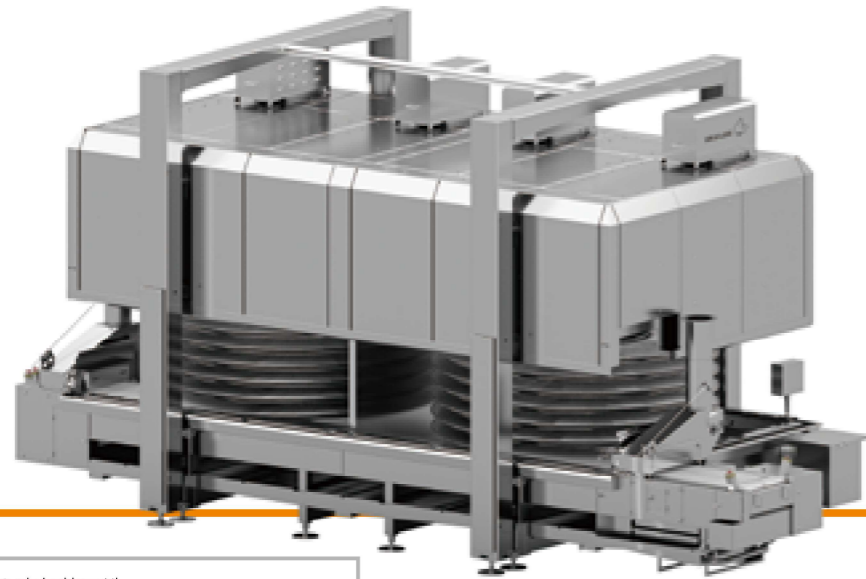


Spiral Oven | 螺旋蒸烤机



05/06 High efficient heating equipment 加热系列



导热油和电加热可选
Thermal oil and electric heating optional

整体模块化设计 Modular design of the whole machine

以双螺旋塔架为基础，通过附加功能性部件，实现蒸、烤等多种产品要求；

It can achieve various product requirements such as steaming, roasting and cooking, based on the double spiral tower and through additional functional components;

通过使用先进的设计软件，搭建了温度数学模型，保证气流控制效果最佳，温度偏差最小；

Built a temperature mathematical model through the use of advanced design software, to ensure the best airflow control effect and the smallest temperature deviation;

将加热的三要素，即对流、传导、辐射完美融合，能效最大；

The three elements of heating, namely convection, conduction and radiation, are perfectly integrated to maximize energy efficiency;

整机304不锈钢和符合食品机械要求的材料制造

304 stainless steel and Food Processing

● 输送系统 Conveyor System

304不锈钢小半径网带，转弯尺寸小，设备占地空间小；

Using 304 stainless steel small radius mesh belt, with small turning size and small equipment footprint;

双螺旋设计，在有限的生产空间条件下，提供较高的生产能力。

The double spiral design provides high production capacity under the condition of limited production space.

● 输送带支撑 Conveyor Belt Support

全程配置食品级耐高温网带托条，减少金属网带与金属的直接接触，提高金属网带使用寿命。

The whole process is equipped with food-grade high temperature resistant mesh belt support strips, which reduces the direct contact between the metal mesh belt and the metal and improves the service life of the metal mesh belt.

● 卵磷脂浴槽 Lecithin Tank

卵磷脂浸泡输送带，在输送带上形成一个防粘层，可以减少产品粘到输送带上的现象；

Lecithin soaks the conveyor belt to form an anti-stick layer on the conveyor belt, which can reduce product sticking to the conveyor belt;

确保产品的外观美观和实现更长的生产运行时间，满足高温应用和粘性产品生产需求。

Ensure good product appearance and achieve longer production run times for high temperature applications and viscous product production needs.



细节优势 Details

罩体 Cover

带保温层，可以升起，便于进入内部进行维护和清洗

The spiral oven is equipped with insulation cover, which can be raised for easy access to the interior for maintenance and cleaning.

槽体 Kettle

水密封结构保证热空气和蒸气不外泻

The water-seal structure ensures that hot air and steam do not escape.

驱动 Drive

输送带驱动采用进口品牌减速电机，独立变频控制

The water-seal structure ensures that hot air and steam do not escape.

传动 Hydraulic transmission system

先进的液压传动系统，采用欧洲品牌与部件，保证传动的稳定性与可靠性

The advanced hydraulic transmission system adopts European brands and components to ensure the stability and reliability of the transmission.



清洗系统 Cleaning System

● 双CIP系统 Double CIP cleaning system

双CIP清洗系统，可以快速、有效地清洁机器内部，让细菌无法生存，保证食品安全；

Double CIP cleaning system can quickly and effectively clean the inside of the machine, so that bacteria cannot survive and ensure food safety;

CIP系统可编程控制，适应不同的污物和脏污情况，缩短清洗时间，并节约水和清洁剂的使用。

The CIP system is programmable to adapt to different dirt and soiling conditions, reducing cleaning time and saving water and detergent usage.

● 清洗系统 Cleaning System

配置有预浸泡槽、双毛刷网带清洁系统和网带吹干装置，共同作用使清洗效率提高10-15%，从而获得更长的生产运行时间，提高生产效率。

Equipped with pre-soak tank, double brush mesh belt cleaning and drying system, which work together to increase the cleaning efficiency by 10-15%, so as to obtain longer production running time and improve production efficiency.



控制系统 Control System

采用PLC程序全自动控制，触摸屏显示的操作系统，并可通过网络实现远程控制；

Adopt PLC program automatic control, touch screen display operating system, and remote control through the network;

对烘烤过程中的温度、露点、空气循环速度、烘烤时间进行控制，并将常用参数按菜单形式存储；

Control the temperature, dew point, air circulation speed, and steaming time during the steaming and roasting process, and can store common parameters in the form of menus;

对双转鼓同步驱动控制，实现平稳传动；

Synchronous drive control of double spiral to achieve smooth transmission;

空气循环系统 Air Circulation System

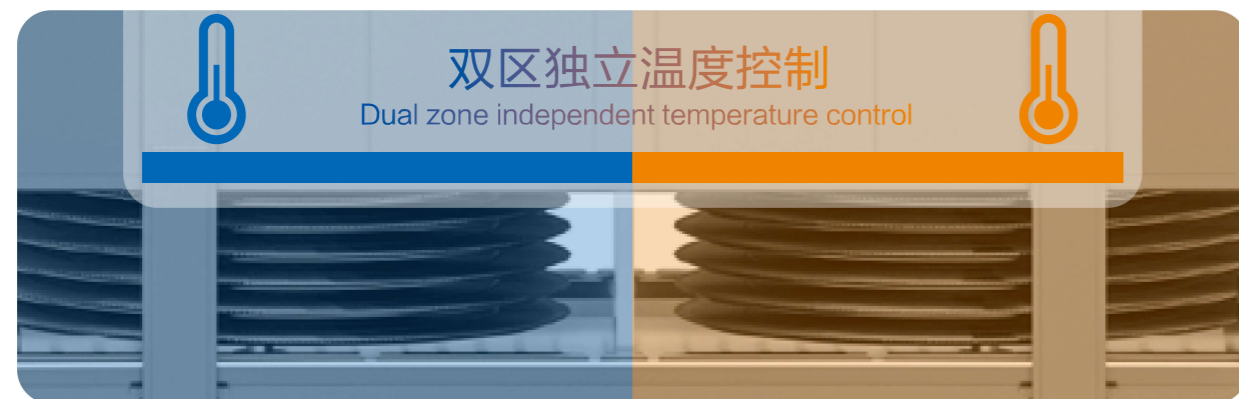
箱体内部设置有空气隔板，将箱体内部部分成两个相对独立的区域，具有灵活的烹饪条件；
An air baffle is arranged in the box, which divides the box into two relatively independent areas, and has flexible cooking conditions;

每个区域的空气循环系统与空气导流板共同作用，形成水平和垂直的组合气流，使热量在各层间优化分布，对产品进行加热，提供最佳的褐变和烘烤效果，以最低的水分损失实现所需的产品高质量；
The air circulation system in each zone works in conjunction with the air deflectors to create a combined horizontal and vertical airflow for optimal distribution of heat between the layers, heating the product and providing the best browning and roasting results with the lowest of moisture loss to achieve the desired product high quality;

通过使用先进的设计软件，搭建了温度数学模型，保证气流控制效果最佳，温度偏差最小。在每层输送带宽度上提供均匀一致的气流，实现了产品颜色和核心温度最小的差异；
Built a temperature mathematical model through the use of advanced design software, to ensure the best airflow control effect and the smallest temperature deviation. Provides uniform airflow across the width of each layer of the belt, achieving minimal differences in product color and core temperature;

可调整的空气循环速度，提供经济的烹饪时间；
Adjustable air circulation speed for economical cooking times;

将加热的三要素，即对流、传导、辐射完美融合，能效最大。
The three elements of heating, namely convection, conduction and radiation, are perfectly integrated to maximize energy efficiency.



双区独立温度控制加热系统

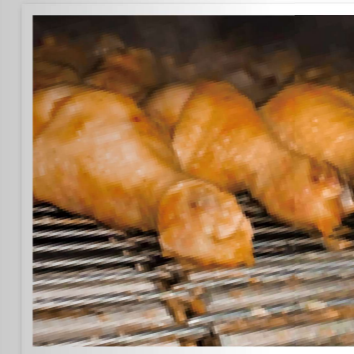
Dual zone independent temperature control Heating System

- 采用进口品牌阀件，精度高，使用可靠；
Using imported brand valve parts, with high precision and reliable use;
- 露点传感器免维护，独立可调最高至 98℃/208F；
Maintenance-free dew point sensor, independently adjustable up to 98℃/208F;
- 烹饪温度可以调整到最多200° C/392° F；
Cooking temperature can be adjusted up to 200° C/392° F;
- 换热器采用高防腐性能的材料制成，确保安全使用。
The heat exchanger is made of materials with high anti-corrosion properties to ensure safe use.



产品应用

Applications



琵琶腿
BIC



半鸡
HALF-CHICKEN



肉饼
PATTIES



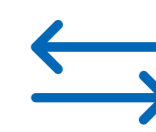
使用导流板优化热量分配，既能加工大众化的产品，也能加工特色产品；

Using the deflector to optimize the heat distribution, to process both popular products and special products;



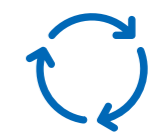
对两个相对独立区域的蒸烤条件的分区控制，使产品的嫩度、口感、出品率达到均衡；

Partition control of the steaming and roasting conditions in two relatively independent areas, to balance the tenderness, taste and yield of the product;



双螺旋塔结构，平进平出，在有限的空间产能最大；

Double spiral tower structure, same level in and out, with maximum production capacity in limited space;



通过水封对机器密封，保温节能。

The machine is sealed by water seal, for thermal insulation and energy saving.