www.wolfkingtech.com

加热设备 Heating Equipment

Freezing Equipment 冻结设备

WOLFKING

狼王科技

COMMITTED TO MANUFACTURING HIGH-END
HEATING AND FREEZING EQUIPMENT

致力于打造高端加热和冻结设备

Company Information
公司简介

江苏狼王机械科技有限公司主要从事食品加热和冻结设备的研发和制造，同时还提供一站式整体解决方案。团队主要成员均拥有 25 年以上从业经历，先后为国内外 2000 多家客户提供产品和服务，产品遍布于包括中国，俄罗斯，美国，印度，澳大利亚，东南亚，中南美等在内的全球四十多个国家和地区。长期的耕耘，让我们对行业更“懂”！关注每一位客户的需求，坚持精益求精的工匠精神，让客户得到满意的体验。

Jiangsu Wolfking Foodtech Co., Ltd. is mainly engaged in the research and manufacture of food heating and freezing equipment, and also provides a one-stop total solution. The main members of the team have more than 25 years of experience. They have provided products and services to more than 2,000 customers at home and abroad. Products are distributed in more than 40 countries and regions in the world including China, Russia, United States, India, Australia, Southeast Asia, Central and South America. More than 25 years’ long-standing professional team, well established food industry network lead us fully aware of industry demands. Pay attention to the needs of each customer, adhere to the spirit of craftsmanship, and let customers get a satisfactory experience.

预处理 pretreatment → 加热 heating → 速冻 freezing → 包装 packaging → 冷藏 refrigeration

Vision 企业愿景 成为行业内可信赖品牌和优质的合作伙伴 To be a trusted brand and a quality partner in the industry

Mission 企业使命 致力于食品加工关键设备和整体解决方案 Committed to food processing key equipment and turnkey solution

Values 企业价值观 正直 Integrity | 诚信 Honesty | 尊重 Respect | 共赢 Win-win

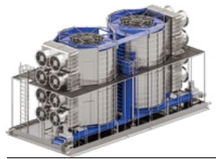


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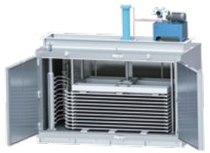

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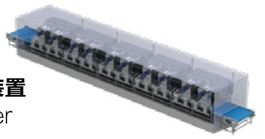

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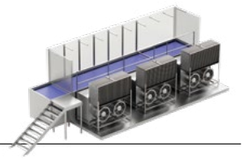

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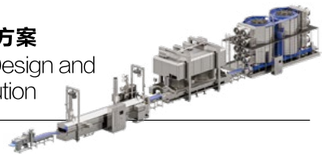

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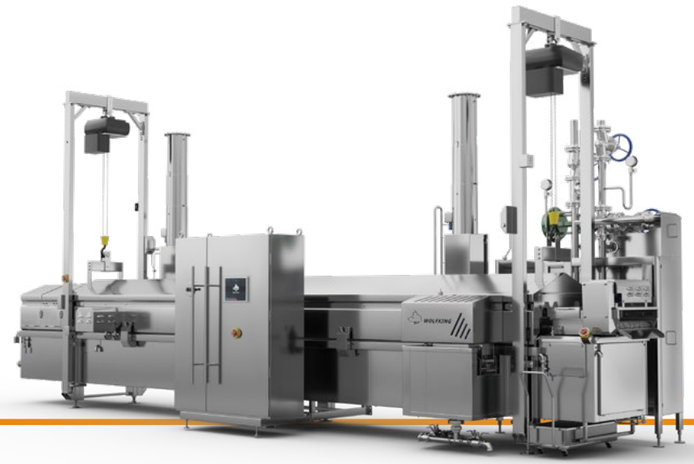

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www.wolfkingtech.com

Industrial Fryer | 油炸机



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

设备性能 Equipment Performance

狼王油炸机采用模块化设计，可选长度从4米到10米，宽度450、650、800和1050毫米。热交换器提供高效的加热能力，保证快速均匀地加热。油炸的产品，其色泽诱人、口感浓郁且质地完美。狼王将其创新的油炸知识充分融入其中，可生产不同产量、始终优质的产品。从面包屑到天妇罗浆，任何类型的裹涂产品均适用。

Wolfking fryer is a modular fryer available in lengths from 4 to 8 meters, and in widths of 450, 650, 800 and 1050 mm.The heat exchanger delivers the highest heating capacity in the industry, and guarantees fast and uniform heating. Wolfking fryer produces a beautifully fried end product with an attractive color, enhanced taste and perfect texture. Wolfking has used all its innovative knowledge of frying in the fryer for the production of low and high volumes of consistent top quality products. It is suitable for products with all types of coating, varying from crumb up to tempura.

输送带 Conveyor belt

输送带（部分采用特氟龙）输送产品通过热油，可调整高度的下压式输送带确保产品保持浸没。内置的缝筛过滤器将漂浮（表面）沉淀物移出油炸机。

Some Teflon mesh belt and stainless steel mesh belt convey products through hot oil, can adjust the height of the downward pressure conveyor belt to ensure that a conveyor belt - partly Teflon - transports the products through the heated oil. The hold-down conveyor which can adjusted in height, ensures the products remain immersed. A built-in slotted screen filter removes floating (surface) sediment out of the fryer. the product remains immersed. The built-in slot filter removes floating sediment from the fryer.







高效的热交换 Efficient heat exchange

高效的热交换器优化对油的热传递，支持较低的热油温，从而降低锅炉加热系统的运行成本。

The highly efficient heat exchanger optimizes heat transfer to the oil, enabling a lower thermal oil temperature and therefore lower boiler operating costs.

安全保障 Safety

该系列油炸机易于清洁和维护，并且操作安全。
预留用于灭火系统的装置。

The fryers are easy to clean and maintain as well as safe to operate. Provisions for fire extinguish system.

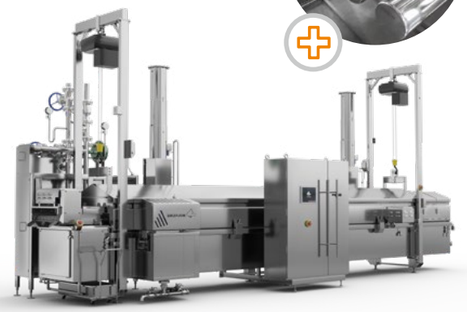


卫生设计 Hygienic design

开放式卫生设计， 热交换器管路的开放式设计优化从所有角度的接触，简化了清洁和维护工作。该油炸机具有可编程的再循环原位清洗 (CIP) 系统，并且其倾斜表面的卫生设计确保污垢最不容易积聚起来。

The open sanitary design and the open design of heat exchanger tubing optimize access from all angles, simplifying cleaning and maintenance. The fryer features a programmable recirculating Clean-In Place (CIP) system, and its hygienic design with sloped surfaces ensures minimal dirt traps.





控制装置 Control device

- PLC 控制 · PLC controlled
- 全彩触摸屏 · Full color touch screen



产品应用 Applications

Linear Oven | 隧道蒸烤机



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

蒸烤机以欧洲先进设备为标杆设计和制造，体现了均匀性、多功能性、简单易用性和可靠性。蒸烤机主要用于生产蒸制、煮制和烤制的产品，保证产品的生产效率和产品外型的美观。可根据不同产能需求，提供多种规格、型号以供选择。

Linear oven is designed and manufactured with the European advanced equipment for benchmarking. It embodies uniformity, versatility, simplicity and ease of use and reliability. Hot air steam cooking tunnel is mainly used for producing steamed, cooked and roasted products with a high yield and attractive appearance. A variety of models can be provided in accordance with the capacity requirements.

- 两个相对独立的区域
- Two relatively independent zones

- 蒸烤温度可调节
- Adjustable cooking temperatures

- 空气循环系统形成水平和垂直的组合气流
- The air circulation system forms a horizontal and vertical combined air flow

- 两个区域露点可独立控制
- Two regional dew points can be controlled independently



设备性能 Equipment Performance

- 产品颜色和核心温度的差异小
- 气流均匀一致
- 正常运行时间长
- 内部全方位清洁
- Lowest variation of product color and core temperature
- Uniform airflow
- Maximum uptime
- Internal Omni-directional cleaning



输送带 Conveyor belt

- 不锈钢网带，卫生清洁。
- Stainless steel mesh belt, sanitary and clean.



安全保障 Safety

- 去除沉淀物
- 食品级润滑
- Sediment removal
- Food grade lubricant



控制装置 Control Device

- PLC 控制 · 过程控制装置
- PLC controlled
- Cooking process control

卫生设计 Hygienic design

- 半自动 CIP 清洁系统
- 连续的输送带清洗系统
- Semi-Automatic CIP system
- Continuous conveyor belt cleaning system



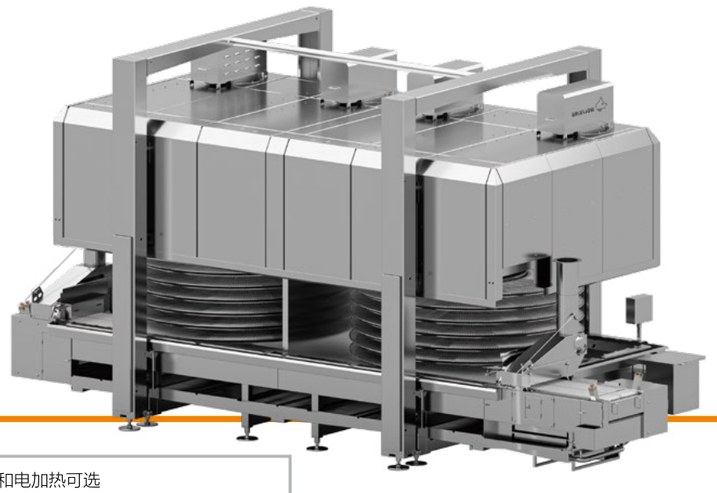
产品应用 Applications







Spiral Oven | 螺旋蒸烤机



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;

对蒸烤过程中的温度、露点、空气循环速度、蒸烤时间进行控制，并可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;

对双转毂同步驱动控制，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

箱体内设置有空气隔板，将箱体内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，确保使用安全。
  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合，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;

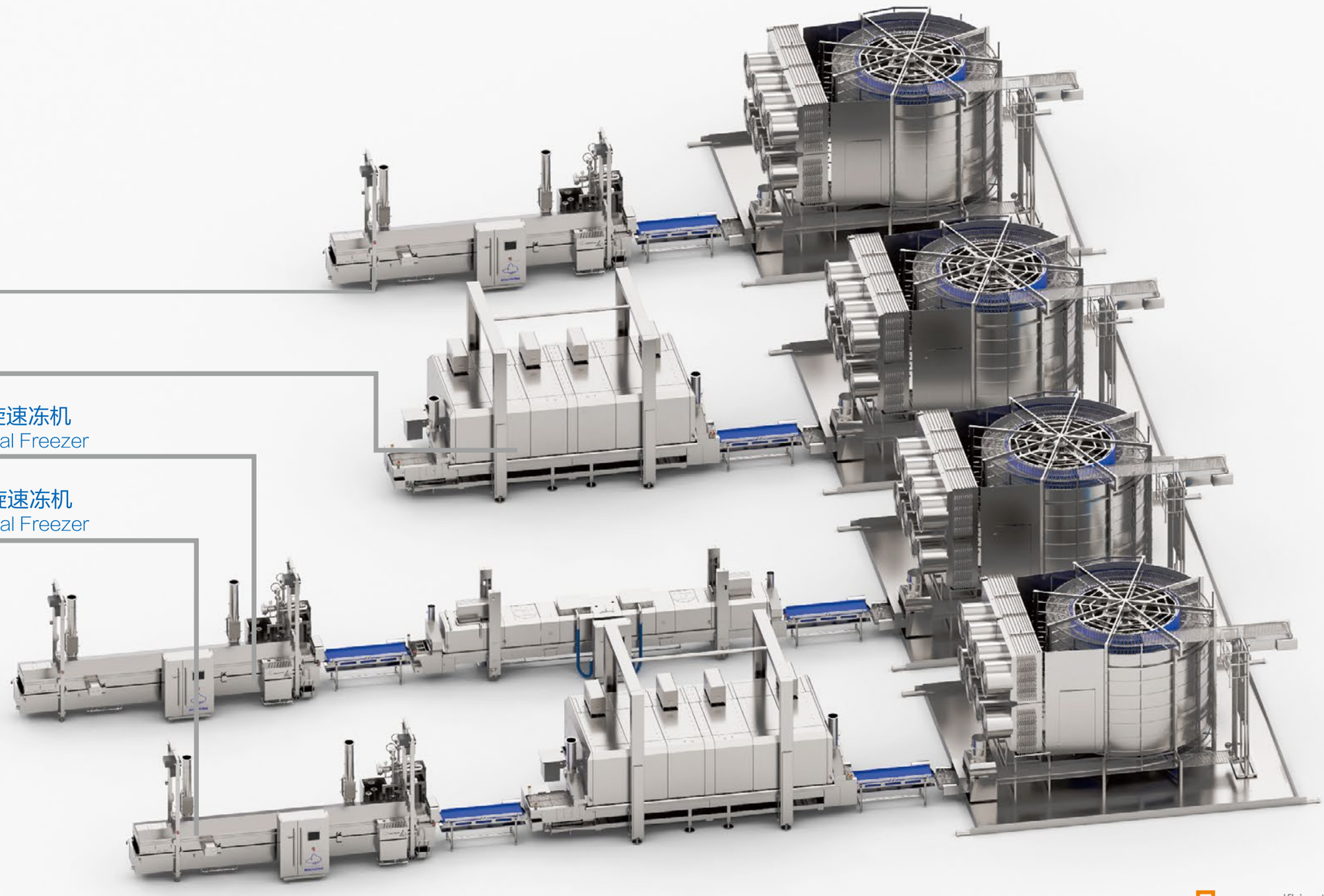
通过水封对机器密封，保温节能。
The machine is sealed by water seal, for thermal insulation and energy saving.

Serving the food processing industry Committed to providing high-end heating& freezing and Turkey solutions

服务于食品深加工行业
致力于提供高端加热和冻结设备及整体解决方案

加热+速冻多种组合方式，满足各种不同需求
Heating + Freezing To Meet Various Demands

- 油炸机 + 螺旋速冻机
  Fryer + Spiral Freezer
- 螺旋蒸烤机 + 螺旋速冻机
  Spiral oven + Spiral Freezer
- 油炸机 + 隧道蒸烤机 + 螺旋速冻机
  Fryer + Tunnel oven + Spiral Freezer
- 油炸机 + 螺旋蒸烤机 + 螺旋速冻机
  Fryer + Spiral oven + Spiral Freezer

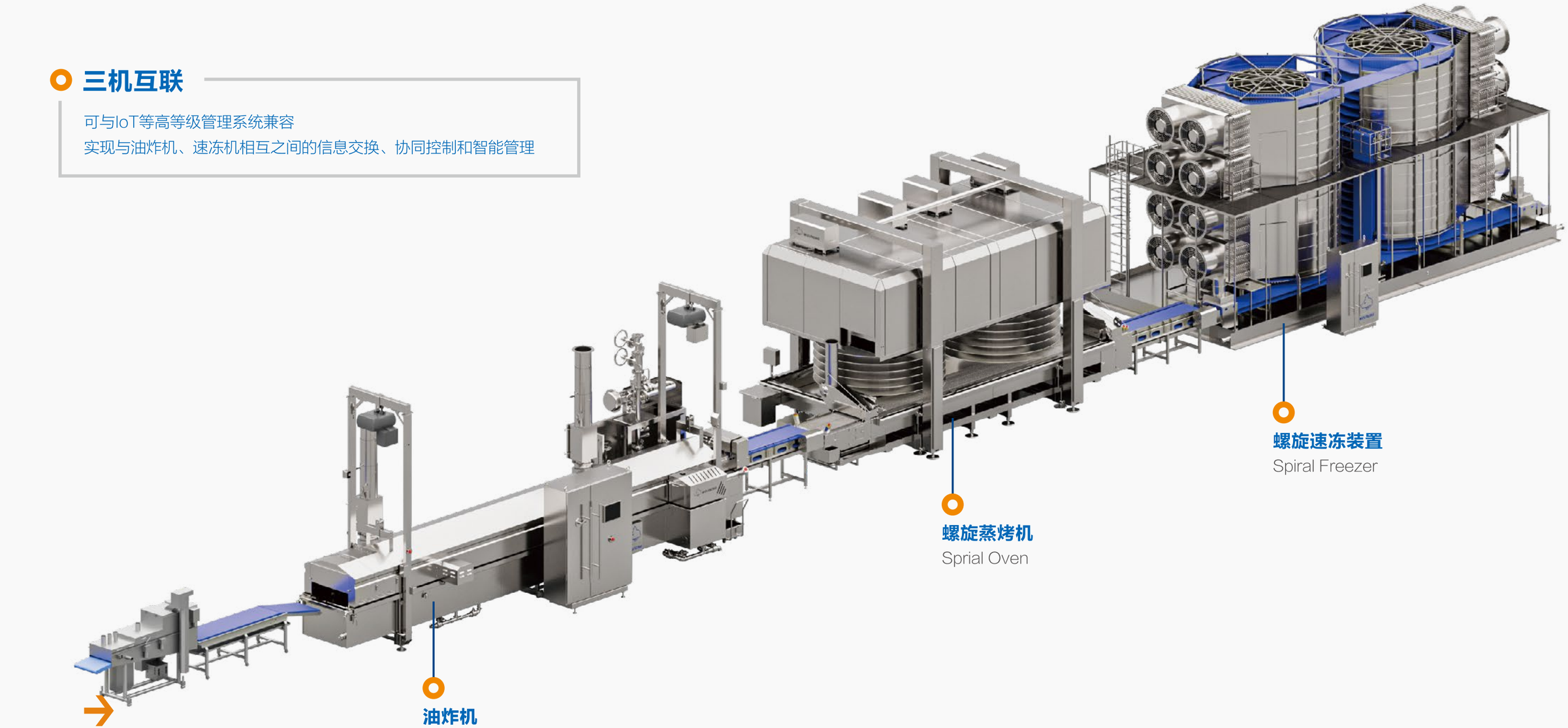


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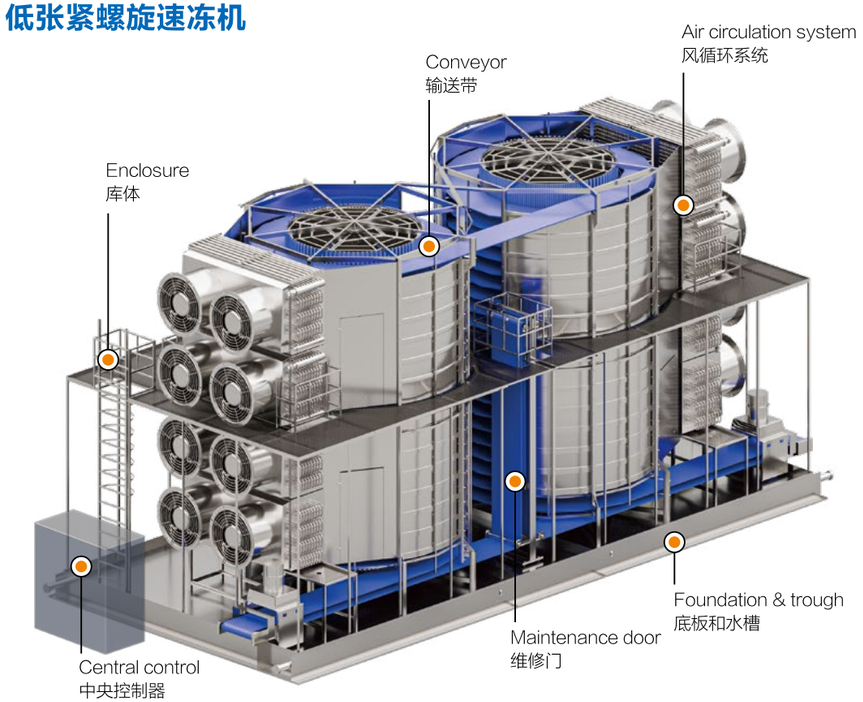
三机互联

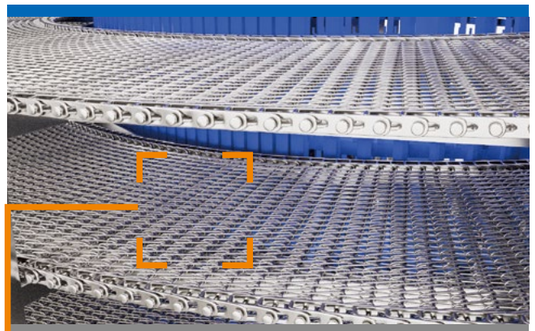
可与IoT等高等级管理系统兼容
实现与油炸机、速冻机相互之间的信息交换、协同控制和智能管理



Spiral Freezer | 螺旋系列冻结装置

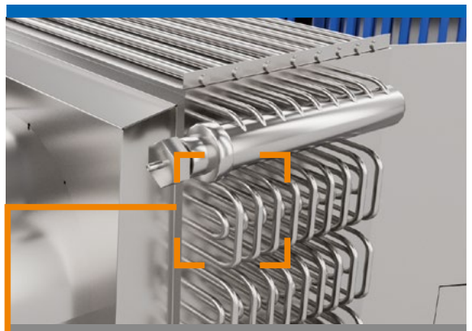
Low tension spiral freezer
低张紧螺旋速冻机





Food Grade Stainless Steel Mesh Belt
食品级不锈钢网带

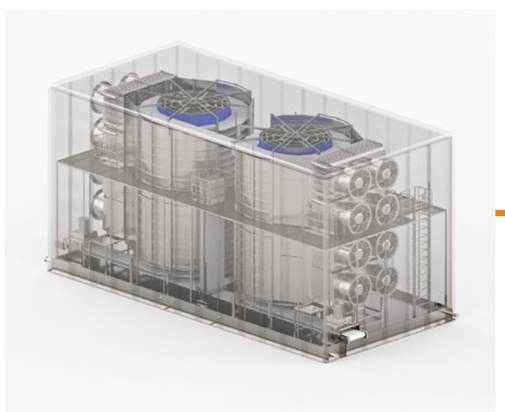
- 高强度不锈钢输送带
  High strength stainless steel conveyor belt
- 网带表面平滑，产品上压痕小
  Flat mesh belt surface, minimum belt mark on products
- 根据不同的加工要求提供导轨
  Guides are provided according to specific processing requirements
- 不锈钢传动件，如链轮、轴承座等，卫生耐用
  Stainless steel drive parts like sprockets, bearing and seats etc., hygienic and durable



Hygienic & Efficient Evaporator
卫生高效的蒸发器

- 大翅片设计，清洗简单
  Large fin design, easy to clean.
- 为CO_2制冷系统特别设计的蒸发器
  Specifically designed evaporator for CO_2 refrigeration system
- 独特的加工工艺，保证10mm法兰颈
  Unique processing technology, guarantees high flange of 10mm
- 优化制冷循环，效率更高
  Optimum refrigeration circulation, better efficiency

Common features of spiral freezer 螺旋速冻机共同特征

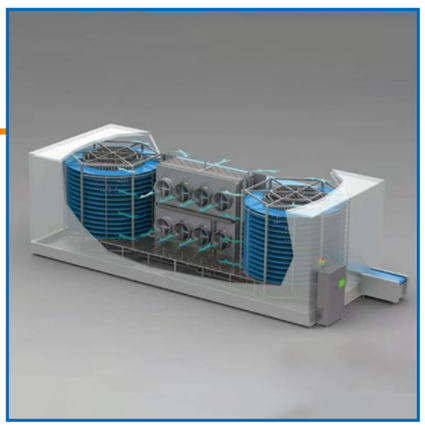


Insulated Enclosure
保温库体

- 开放结构，全焊接，内部高度卫生
  Open structure, fully welded, high hygienic inside
- 高密度聚氨酯板
  High density PU panel
- 密封外壳，保温性能好
  Sealed enclosure with good insulation
- 全焊接外壳可选
  Optional fully welded enclosure

Unique Air Flow
独特的气流

- 对称和循环的空气流动
  Symmetrical and circulative air flow
- 最大限度地减少重量损失
  Minimize product weight loss
- 降低冷量损失，提高冷冻效率
  Lower cold loss, improved freezing efficiency
- 便于操作员随时检查设备
  Easy access for operator to check the equipment any time
- 内衬风道防止空气直接吹到库板，提高保温性能
  Lining air flue prevents air from blowing on panels directly, enhances insulation performance



Spiral Freezer | 螺旋系列冻结装置



Evaporator
蒸发器

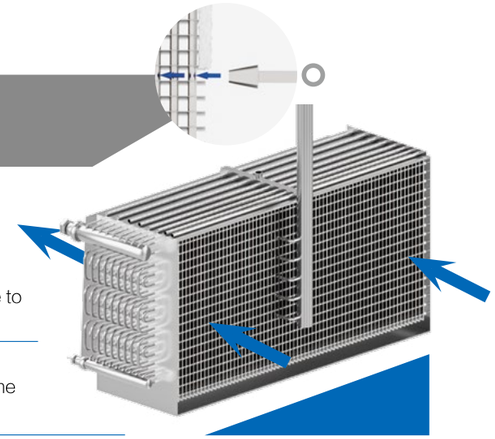
卫生 Hygiene

大型全翅片，铝合金或不锈钢制成，卫生等级高
Large one piece fin made of aluminum alloy or stainless steel, highly hygienic

设计 Design

具有高凸缘和位移翅片间距的优化蒸发管分配。
流畅的气流保证较长的除霜周期
Optimized evaporating tube assignment with high flange and shifting fin pitch. Smooth air flow guarantees a longer defrosting cycle

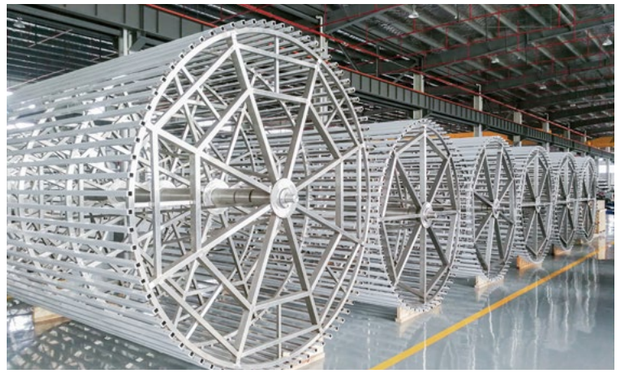
ADF Air Defrosting System
空气除霜系统



- ADF系统可在短时间内通过强风道吹除蒸发器上的霜
  The ADF system can blow away the frost on the evaporator quickly with strong air flow
- 系统按设定方式连续运行，覆盖整个蒸发器
  The system is continuously running according to set mode to cover the whole evaporator
- 该系统能更有效地利用蒸发器并延长生产时间
  This system can utilize the evaporator more efficiently and extend the time for production

关注制造细节

Focus on manufacturing details







Floor and Drainage 地板排水

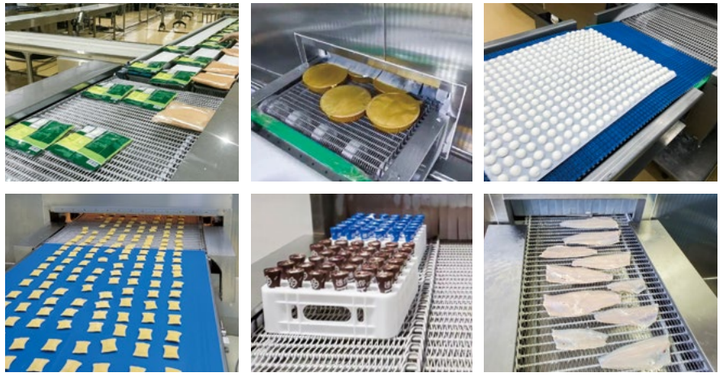
全焊接不锈钢水槽，无泄漏
Fully welded stainless steel water trough is leak proof

优化的排水设计
Optimal Drain Design

较大的地板坡度，确保清洗方便，排水畅通，保证食品加工的卫生条件
Large floor slope ensures easy cleaning and smooth drainage, guarantees hygiene condition for food processing



CIP Clean-in-place System CIP全自动清洗系统



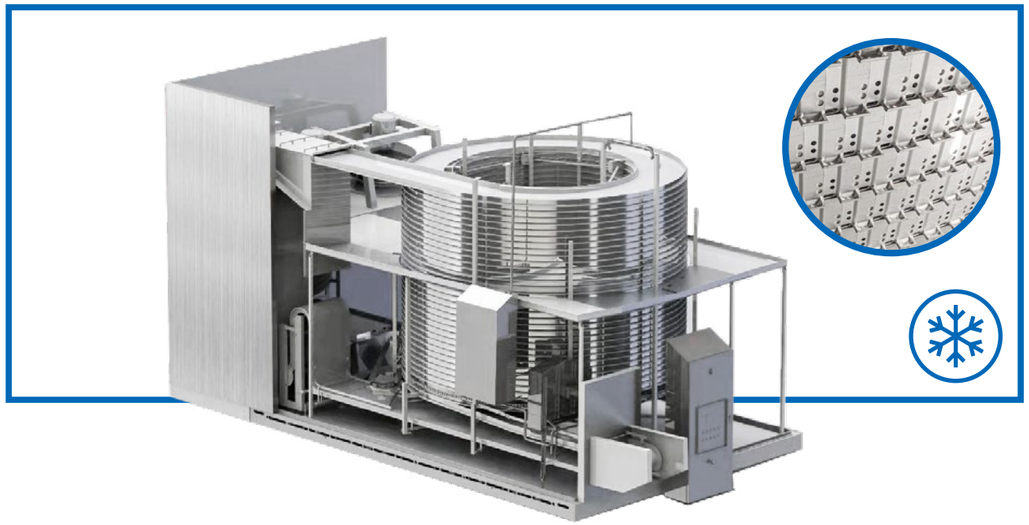
适用范围
Scope of application

水产、禽肉、面点、调理食品及小包装食品的快速冻结
Quick freezing of aquatic products, poultry, pastries, conditioned foods and small packaged foods

冻结能力
Freezing capacity

200–10,000 kg/h

Self-stacking Spiral Freezer
堆积式螺旋速冻装置





Advanced Advantages
先进优势

自堆式螺旋速冻机是一种紧凑且卫生的速冻机设计。与传统的低张力螺旋速冻机相比，自堆叠螺旋速冻机消除了支撑皮带的导轨，这意味着在相同的占地面积下，冷冻产量提高了 50%。由于取消了皮带轨道和滚筒，输送机几乎可以 100% 进行清洁。速冻机结合了最先进的CIP系统。开放式、易于清洁且易于接近的设计优化了卫生标准并减少了清洁和维护的系统停机时间。此功能通过防止废物堆积和简化清洁过程来减少污染并延长设备的使用寿命。

The self-stacking spiral freezer is a compact and hygienic freezer design. Compared to the traditional low tension spiral freezer, the self-stacking spiral freezer eliminates the rails supporting the belt, that means up to 50% more freezing output with the same foot print. The conveyors are almost 100% accessible to cleaning thanks the elimination of the belt rail and drum. The freezer has combined the state-of-the-art clean-in-place (CIP) system. An open, easily cleanable and accessible design optimizes sanitation standards and decreases system downtime for cleaning and maintenance. This feature reduces contamination and extends the life of the equipment by preventing waste buildup and simplifying the cleaning process.





Hygienic design
卫生设计

- 独立的冷冻区
  Independent freezing zone
- 开放式设计，最大程度减少污垢行程
  Open design to minimize dirt
- 可选的CIP清洗系统
  Optional CIP system

High effciency
高效率

- 最高的热传递率
  Highest heat transfer rate
- 避免产品被水平气流吹动
  No risk of products being moved by horizontal airfow
- 冷冻时间短，减少干耗，保证冻品品质
  Short freezing time, reducing dry consumption and ensuring the quality of frozen products
- 可选的自动融霜系统
  Optional automatic defrosting system

Fans located on dry side of evaporator
风扇位于蒸发器的干燥侧

- 更好的传热效果
  Better heat transfer effect
- 延长连续工作时间
  Extend continuous working time
- 更大的冷冻能力
  Greater freezing capacity

Unique self-stacking belt
独特的自堆式网带

- 自堆式网带，封闭的冷冻区
  Self-stacking belt with closed freezing zone
- 先进的网带设计，更坚固的侧链
  Advanced belt design with stronger side-links
- 改进联锁，提高运行可靠性
  Highest reliability through improved interlocking
- 更少的磨损和更长的使用寿命
  Less wear and increased life

Higher capacity on smallest space
利用小空间实现高产能

- 产能比其他同类产品高35%
  35% higher capacity than other similar freezers

Transmission system
传动系统

- 无需转笼、支撑或导轨
  No need for rotating cages, supports, or guide rails
- 循环系统
  Circulatory system

Plate Freezer | 平板系列冻结装置

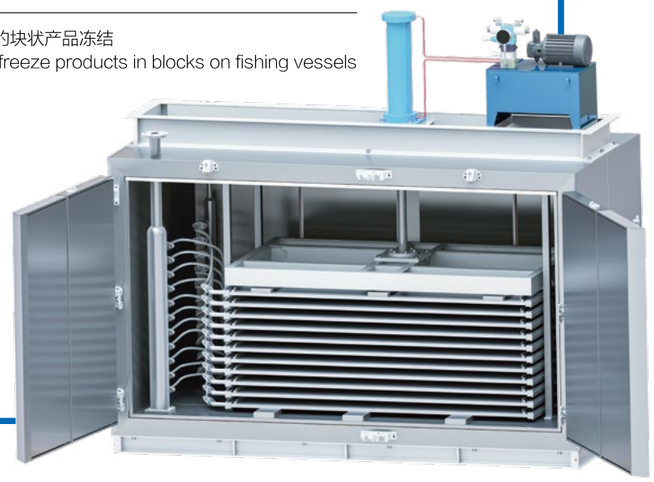
Horizontal Plate Freezer
卧式平板速冻机

陆用 ON LAND
广泛应用于水产、禽肉类加工
Widely used in aquatic, poultry and meat processing

船用 MARINE
广泛用于渔船上的块状产品冻结
Widely used to freeze products in blocks on fishing vessels

WITH REFRIGERATION SYSTEM
带制冷系统平板

方便快捷，操作灵活
Convenient and
flexible operation









Vertical Plate Freezer
立式平板速冻机

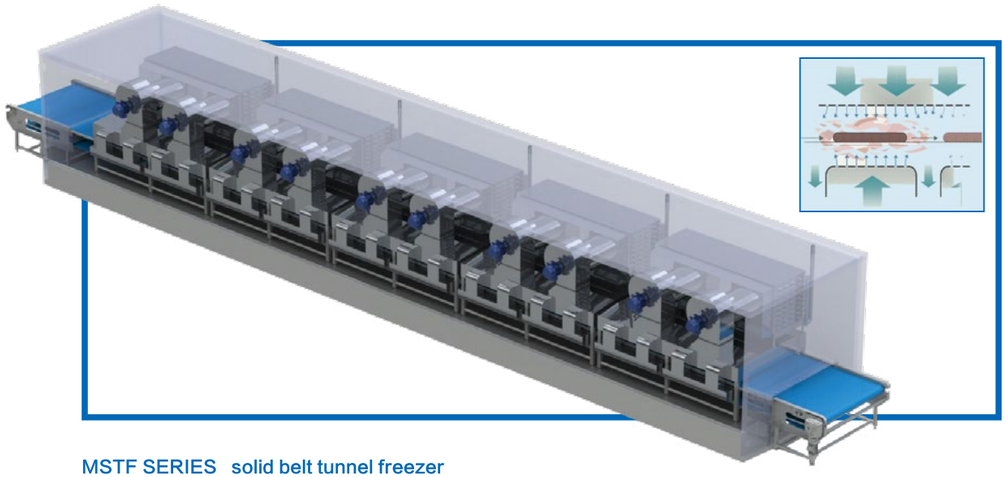
立式平板冷冻机用于在渔船或陆地上的块状产品冷冻，适用于鱼、肉、蔬菜等散装食品，以及果汁、牛奶、果肉等液体食品

The vertical plate freezer is used to freeze products in blocks on the fishing vessels or on land. It is suitable for bulk foods like fish, meat and vegetables or liquid food like juice, milk, pulp and etc.





Tunnel Freezer | 隧道系列冻结装置



MSTF SERIES solid belt tunnel freezer
板带速冻机

遵照HACCP对食品加工设备的卫生要求设计和制造，特别适合颗粒状、小块状和片状的食品的快速冻结，如扇贝柱、鱿鱼、虾仁、鱼片等水产食品的单体结冻，食品和不锈钢带直接接触冻结，冻结速冻快、效率高。

It is designed and manufactured in accordance with HACCP'S hygienic requirements for food processing equipment. It is suitable for quickly freezing granular, diced, sliced food,including scallops, squid,shelled shrimp, fillet,etc. The food contacts the solid stainless-steel belt directly, which allows fast and efficient freezing.

MMTF SERIES Mesh belt Tunnel Freezer
网带速冻机

MMTF系列不锈钢网带速冻机具有热交换效果好，冻结速度快的特点，特别适合水产、果蔬、面食、分割肉以及各种调理食品的快速冻结。

MMTF series stainless steel mesh belt tunnel freezer provides efficient heat exchange, and fast freezing, it is ideal for seafood, fruit, pastry, meat and other prepared food.

高速的气流，效率高，冻结时间短
High-speed air flow, high efficiency, short freezing time

模块化设计，安装施工周期短
Modular design, short installation period

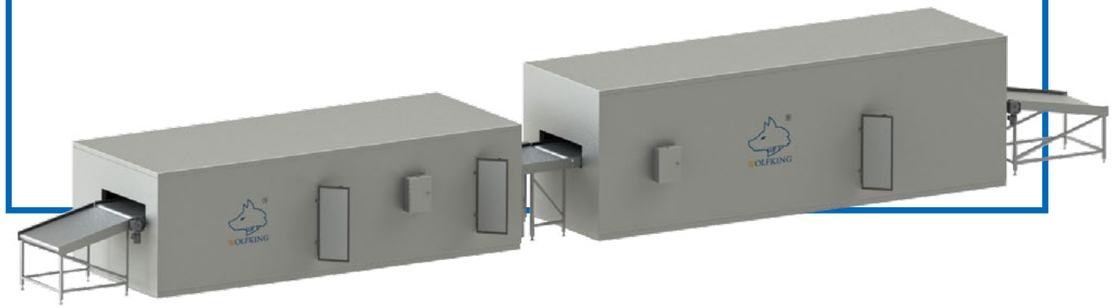




Brine Shower Freezer | 盐水淋浴系列冻结装置

冻结能力
Freezing capacity
1,000–5,000 kg/h

适用范围 Scope of application
鲭鱼和沙丁鱼或类似产品捕捞后的快速冻结
Rapid freezing of shrimp, mackerel and sardines or similar products after fishing



盐水淋浴冻结系统是一种紧凑和高性能的快速冻结系统，在渔业方面是最理想的用于虾、银鱼、小鱿鱼和沙丁鱼或类似产品捕捞后的快速冻结。这些水产品装在带孔的框内通过一段隧道接受氯化钠盐水的喷淋在7-10分钟内就可把产品冻结至-12~-14℃。随后进入-35℃的空气冷冻隧道把产品进一步冻结到-18℃以下。

Brine shower freezing system is a compact and high-performance fast freezing system. In fisheries, it is ideal for quick freezing of shrimp, whitebait, squid and sardines or similar products after fishing. These aquatic products can be frozen to-12~-14 ℃ in 7 - 10 minutes after being sprayed with sodium chloride through a tunnel in a perforated frame. Then enter the -35℃ air freezing tunnel to further freeze the product below -18℃.

网带宽度1000-1800mm，采用承载能力较大的网带形式

The width of the mesh belt is 1000-1800mm. The form of mesh belt with large load capacity is adopted.

盐水槽内沉浸式316不锈钢板式换热器，换热效率高

The immersed 316 stainless steel plate heat exchanger is used in the brine tank, and the heat exchange efficiency is high.

网带运行采用变频控制，速度连续可调

The belt operation is controlled by frequency conversion, and the speed is adjustable continuously.

高效率的盐水循环和输送系统

Efficient brine circulation and transportation system.

盐水浓度显示和控制系统

Brine concentration display and control system.

通道高度300mm

The height of the throughway is 300mm.



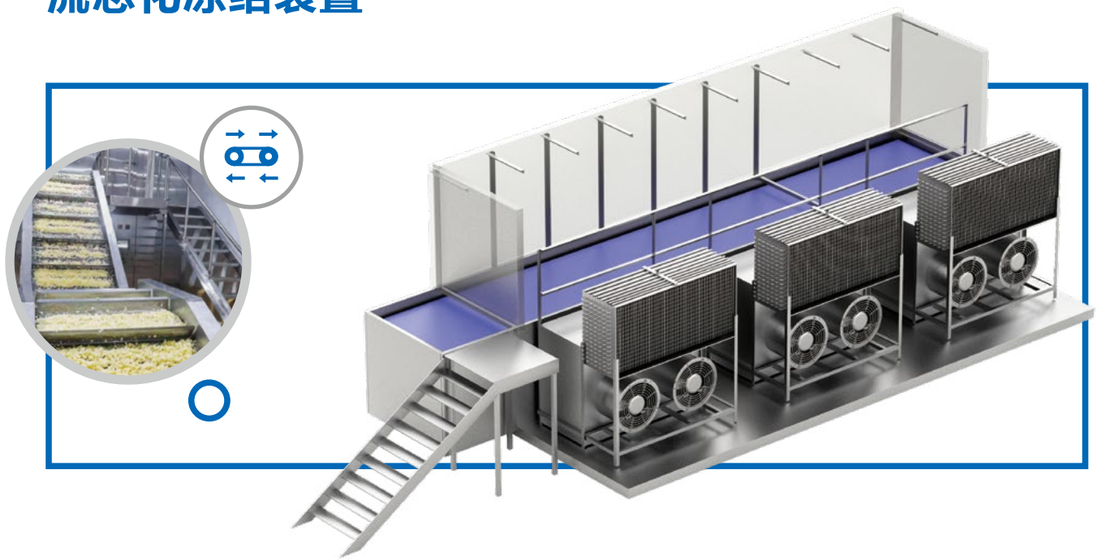






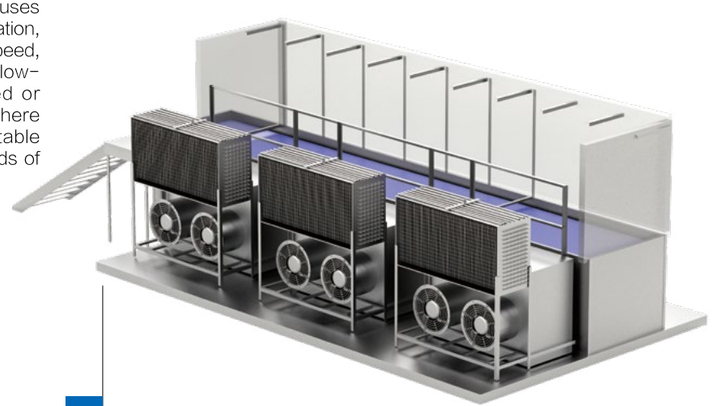
Fluidized Bed Freezer

流态化冻结装置



流态化速冻机选用不锈钢网带。在输送过程中，食品受到垂直向上的高速、高压的气流吹动，并在半悬浮或悬浮状态下被低温气流包围，然后被迅速冻结。网带下面设计了可调节频率的机械振动装置，保证各类产品在冻结的时避免相互粘连。

Function description: the fluidized bed freezer uses stainless steel mesh belt. During the transportation, the food is blown by a vertical upward high-speed, high-pressure air flow, and surrounded by low-temperature air flow in a semi-suspended or suspended state, and then rapidly frozen. There is a mechanical vibration device with adjustable frequency under the belt to ensure that all kinds of products avoid adhesion when freezing.



本设备采用两段式输送带：第一段将表层快速冷却到冰点温度，在机械振动装置的作用下，食品颗粒不粘结；第二段深度冻结，保证产品冻结效果。流态化速冻机是颗粒状、片状、块状等食品单体快速冻结的最佳选择。

The freezer uses two parts of conveyors. In the first part it quickly cools the food surface to freezing temperature. Under the action of the mechanical vibration device, the food particles do not stick together. In the second part the freezer deep freezes the food to guarantee the product freezing effect. The fluidized bed freezer is the best choice for freezing granular, flake, block, small piece of food and etc.



Product characteristics 产品特点

- 不锈钢轴流风机，产生高速、高压、低温气流；
  Stainless steel axial flow fan to produce high speed, high pressure, low temperature airflow;
- 宽大的蒸发器迎风面和变片距设计，延长结霜时间，保证生产连续性；
  Wide evaporator windward side and variable distance prolong frosting time and ensure production continuity;
- 独特的脉冲振动装置，避免食品冻结时产生粘连现象。
  Unique pulse vibration device to avoid food sticking during freezing.
- 对食品表面无任何损伤，不影响产品品质；
  No damage to the surface of the food and does not affect the quality of the product;
- 变频器实现无级变速，冻品冻结时间可根据需要连续调节，可适应多种冻品的加工。
  The frequency converter realizes stepless speed change and freezing time can be continuously adjusted according to the need, adaptable to a variety of frozen products.

空气循环系统



Refrigeration System | 制冷系统

Ammonia 氨

Freon 氟利昂

CO_2



- 可靠耐用的进口机械密封
  Reliable and durable imported mechanical seal
- 高精度吸滤筒
  High precision suction and filter cartridge
- 多级油分离系统高效分子筛
  Multistage oil separation system, high efficiency molecular sieve
- 油冷却器系统可通过热虹吸管或水冷器冷却
  The oil cooler system can be cooled by hot siphon or water cooling
- 强制供油与差压供油相结合的润滑系统
  Lubrication system using forced oil supply and pressure differential supply
- 控制方式与配置的多样化
  Diversification of control mode and configuration
- 提供知名品牌的压缩机制冷机组，用于配套平板速冻机、螺旋与隧道速冻机、冻结间、高低温冷藏库、空调系统及其他制冷设备。
  Can provide well-known brands of compressor refrigeration units to match plate freezers, spiral and tunnel freezers, freezing room, high and low temperature cold storage, air conditioning system and other refrigeration equipment.



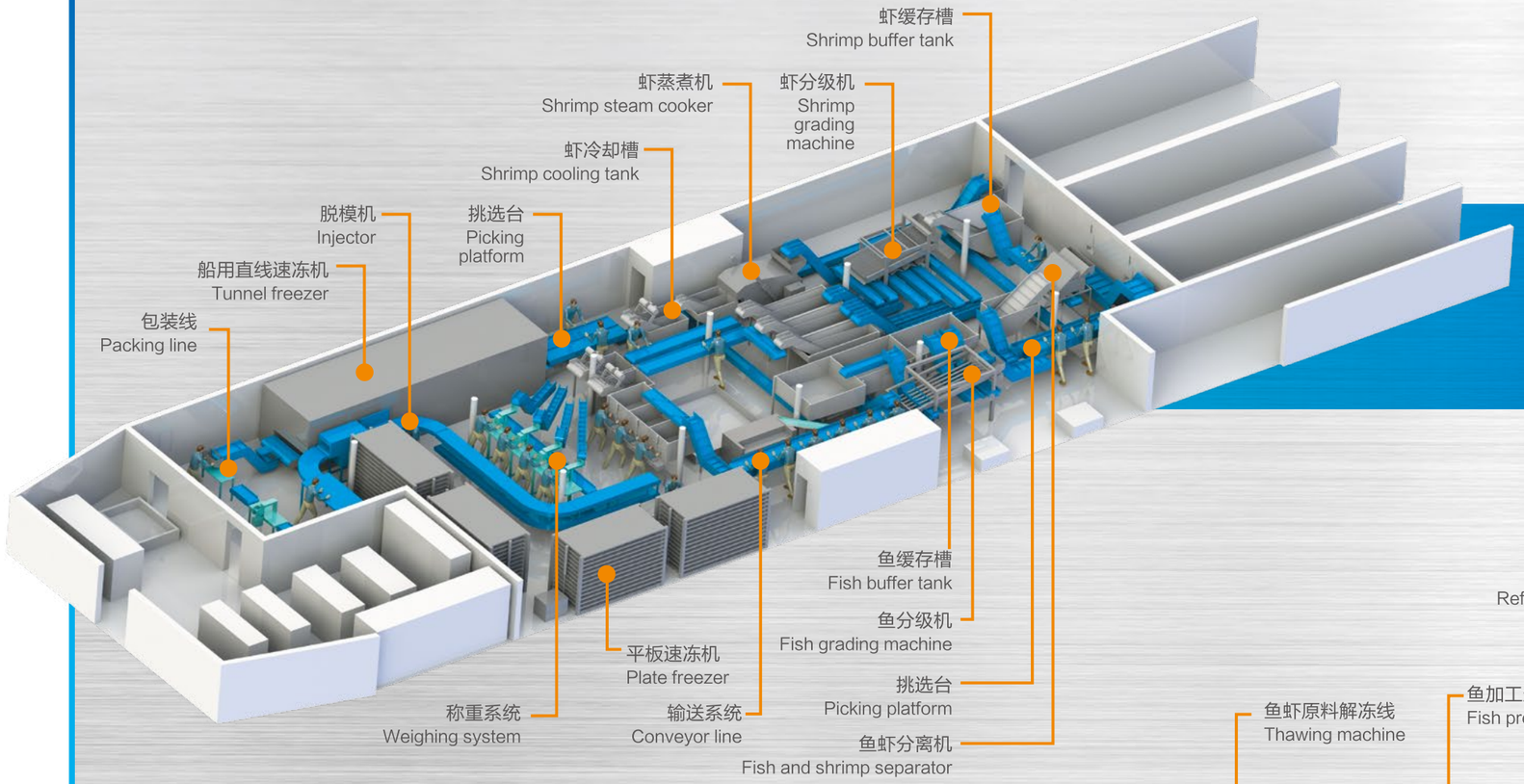






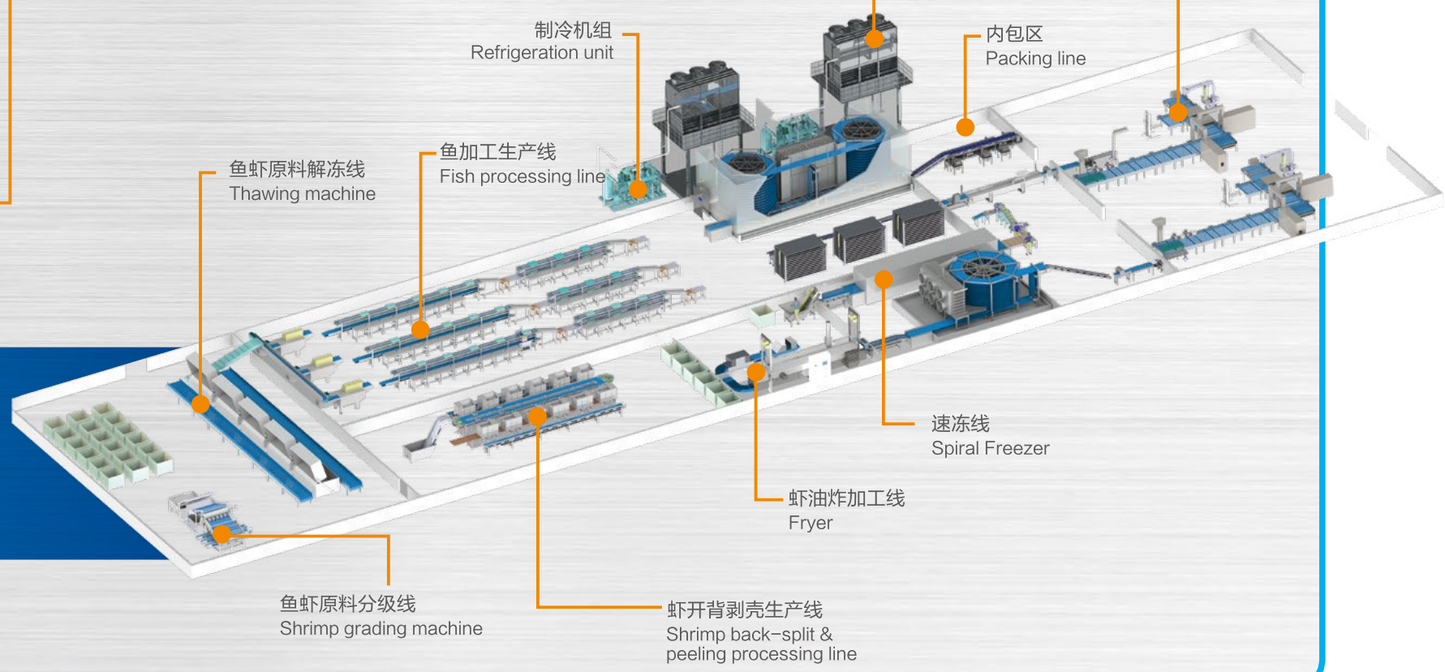
Factory Design & Total Solution

整体解决方案



船用工厂加工生产线
Processing production line on fishing trawler

陆地工厂加工生产线
Processing production line on land





Applications
行业应用

WOLFKING

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