

# 高速真空斩拌机系列 VACUUM BOWL CUTTER ZKZB ZKZB125/ZKZB200/ZKZB330/ZKZB 420

YC Mechanism Vacuum Cutter Technology is founded on practical development with many years of experiences. Modern, high-capacity machine for industrial production of all types of top quality sausages, such as dry sausages, boiled sausages, cooked sausages and canned goods. We are known throughout the meat industry for the quality and reliability of our range of bowl cutters, manufacturing a few Models from 125 L to 420 L.

- High graded stainless steel with 6 blade knife head, Different knife forms are available.
- Innovative axle shaft design.
- Touch sensitive keyboard operation. Programmable ( time, temperature, speed, revolutions ) control panel with LCD display, stores product programs.
- Designed with observation windows and material filling hole.
- Meat poultry and fish are efficiently chopped in the next to no time in one operation.
- Air trapped in the materials can be effectively sucked out and improve quality of goods and longer life of products/sausages, appealing colour & clear cut without air pockets.
- Good air tightness, water-resistant & moisture shield.
- Low vibration level due to balanceable knife head & minimal noise drive system.

Precise bowl rotation, due to large bearing diameter, enables exact knife adjustment elegant form smooth, glossy surfaces enabling quick & easy cleaning complying with hygiene regulations. Due to excellent coordination of cutting speeds, bowl speeds and form of knives, we offer the technology for processing large pieces of meat.

Vacuum Bowl Cutter ZKZB series is built with USA EMERSON or Denmark DANFOSS frequency control technology, Sweden SKF Fr. & Re. bearings, Swiss ABB electrics, Japan Mitsubishi PLC, man-machine interface from Taiwan and Germany Busch vacuum pump.



# VACUUM BOWL CUTTER ZKZB 高速真空斩拌机系列



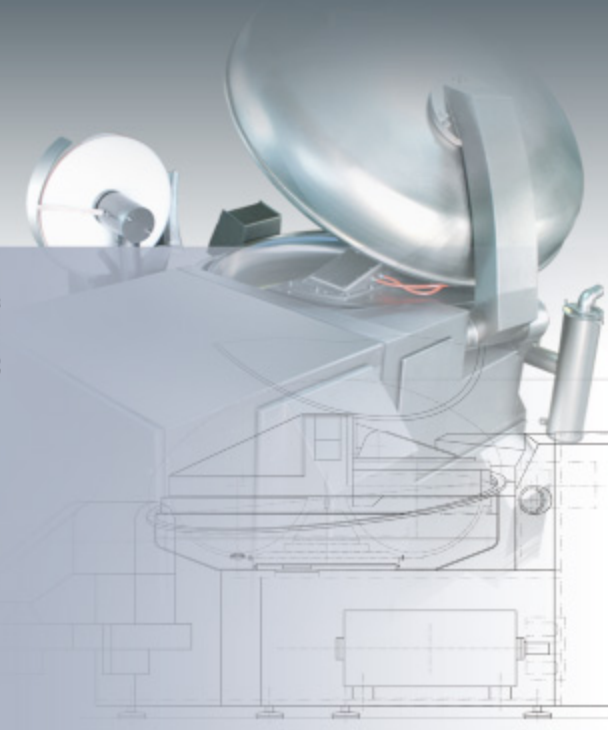
型号 Model	容积 Volume (L)	刀速 Cutting Speed (r/min)	料锅转速 Pot Speed (r/min)	出料器转速 Discharger Speed (r/min)	功率 Power (KW)	斩刀数量 Cutter Quantity (把)(Pc)	额定电压 Rated Voltage (V)	真空度 Vacuum Level(Mpa)	重量 Weight (Kg)	外型尺寸 Dimensions(mm)
ZKZB-125	125	300 ~ 4200	0 ~ 10	无级调速 (也可设档速) Stepless Speed Regulation (Speed gear-shift is also available upon request)	35.2	6	380	0 ~ -0.085	2425	2160 x 1750 x 1300
ZKZB-200	200	400 ~ 4000	0 ~ 10	无级调速 (也可设档速) Stepless Speed Regulation (Speed gear-shift is also available upon request)	86.4	6	380	0 ~ -0.085	4100	3280 x 2590 x 1500
ZKZB-330	330	360 ~ 3600	0 ~ 6	无级调速 (也可设档速) Stepless Speed Regulation (Speed gear-shift is also available upon request)	102.4	6	380	0 ~ -0.085	5000	3850 x 3000 x 1750
ZKZB-420	420	360 ~ 3600	0 ~ 6	无级调速 (也可设档速) Stepless Speed Regulation (Speed gear-shift is also available upon request)	144.4	6	380	0 ~ -0.085	5800	3940 x 3030 x 1850

High Speed Cutting for the finest textures

此机主体采用304不锈钢制作, 同时设有观察孔和物料填充孔, 在真空状态下对原辅料进行斩拌, 原辅料在斩拌中血肌红蛋白、脂肪及其他成分不被氧化、保持肉质鲜亮。并可对物料中的空气抽走、杀死细菌, 增加了产品的弹性及保质期。增加吸水性, 提高出品率。330型以上配有自动加水功能。加水误差: ±0.5kg, 并配有超大型回转轴承及自动清洗功能。

主要部件采用:

- 美国艾默生或中国产海利普变频器 (丹佛斯技术)。用户自选。
- 瑞士SKF前后轴承。
- 瑞士ABB电器元件。
- 日本三菱PLC可编程控制器。
- 台湾产人机界面显示操作。
- 德国产普旭或莱宝真空泵。(自选)
- 采用中国高端液压系统。(中德合资技术)
- 可装6把刀, 其刀型为月牙刀 (加工肉糜类产品) 和折线刀 (加工肉粒产品)。刀厚5mm, 排列宽度110mm。
- 刀尖于锅底最小间距可调至1.5mm。





# 真空定量灌装机系列 VACUUM SAUSAGE FILLER ZKG-1800/2200/2500/3500/4500/7500



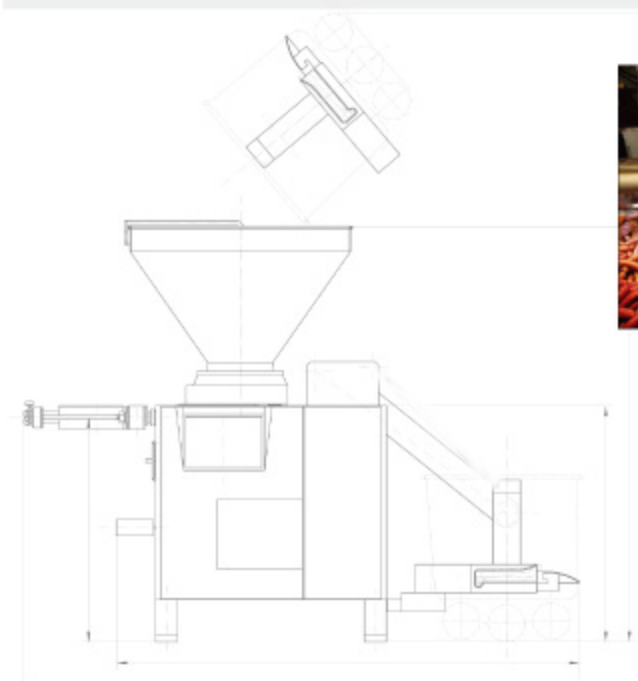
## Excellent product quality High Accuracy

Vacuum Sausage Filler ZKG Series is always your first choice for continuous filling tasks. Most reliable vacuum sausage stuffer with rotary vane pumps appropriate for any-sized plants. Combine the Vacuum Stuffer ZKG + Mech. Greatwall Double Clipper JCSK-A allows them to be perfect partner rapidly adapted to a wide variety of tasks in a sausage production plant.

- Equipped with automatic casing knot tying device.
- Suits straight-filling artificial, collagen, cellulose or linking natural casings.
- Stuffing and Twisting Speed can adjust by require.
- Systematically with the clipper of various types, enjoy the benefit of automation production for your business.
- Easy to clean using standard cleaning equipment. Removable covers on two sides of the machine make the inside of the machine easily accessible for any maintenance work.
- Maintenance work is automatically displayed on screen as it falls due.

Vacuum Stuffer ZKG is built with a combination of Japan YASKAWA servo motor and Italy BONFIGLIONI (German) decelerator as its drive system, also featuring its man-machine interface from Taiwan, Japan Mitsubishi PLC and Germany Busch vacuum pump. Key parts produced by machine center with high precision. All of pump, impeller and blade have are adopted the special heat treatment technique, highly smooth surface, easily to be cleaned up.

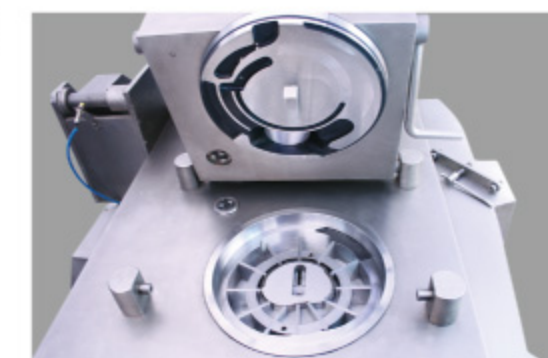
# VACUUM SAUSAGE FILLER 真空定量灌装机系列



## VACUUM SAUSAGE FILLER

本机控制系统采用自主研发的数控系统，采用5.7吋真彩液晶显示屏、P C程序控制、前面板防水设计，控制界面采用人性化设计直观明了。传动系统采用日本安川伺服电机和德资产减速机，德国产真空泵。此机在真空状态下完成定量灌装和高速扭结，防止了脂肪氧化，避免蛋白质水解，减少细菌存活量，有效的延长了产品的保质期。

- 漏斗容积：125L、160L、240L。
- 使用于天然肠衣、蛋白肠衣、烟熏肠衣的扭结。
- 双管灌装可配全自动打卡机。
- 定量范围：6克~9999克。（随即设定）
- 扭结速度：按每根肠6克，可达到640根/分。（可无极调速）
- 传动方式：交流伺服电机。
- 扭结管：φ10、φ12、φ16、φ19、φ22（自选3种）
- 打卡灌装管：φ16、φ22、φ28、φ30、φ40（自选3种）
- 叶轮、叶片、泵体材质，采用高硬度、高耐磨不锈钢，主机采用304号不锈钢板。



型号 Model	定量范围 Quantitative Range (g)	功率 Power (KW)	灌装及扭结速度 Stuffing and Twisting Speed (次/分)(Times/Min.)	灌装误差(肉糜) Quantitative Deviation (minced meat) (g)	料斗容积 Hopper Volume (L)	额定电压 Rated Voltage (v)	重量 Weight (Kg)	外型尺寸 Dimensions(mm)
ZKG-1800	6-9999	3.45	无扭结	±1	125	380	425	930 × 810 × 1680
ZKG-2200	6-9999	4.85	0-600	±1	125	380	450	1260 × 810 × 1680
ZKG-2500	6-9999	5.05	0-600	±2	160	380	590	1350 × 860 × 1710
ZKG-3500	6-9999	6.09	0-600	±2	240	380	630	2450 × 1180 × 1800
ZKG-4500	6-9999	6.09	0-600	±2	240	380	750	2450 × 1180 × 1800
ZKG-7500	6-9999	7.59	0-600	±2	240	380	830	2450 × 1180 × 1800



# 真空滚揉机系列

## GR250/GR500/GR1000/GR1600/GR3000

此机利用物理冲击原理，使肉块与各种配料在滚揉机内上下翻动，相互碰撞，从而达到均匀的按摩、腌渍作用。提高肉与辅料的亲和力及产品的弹性和出品率。本机全为不锈钢材制作，清洗方便，密封效果好，并设有多种功能：正反转、间歇、肺呼吸，真空度自动控制，并设有真空吸料装置及粉料填充口，运行平稳、噪音低、操作方便。

- 恒温间必须在0℃-4℃滚揉，否则因摩擦升温，肉容易酸。
- 滚筒内设有3片桨叶，逆时针工作，顺时针出料。
- 滚筒厚度6个厚，GR-500风头是3mm，桶体是3mm。
- 桶体短，外加轨道，增加支撑力，所以桶抽不扁，圆弧封口。
- 桶体两端均采用旋压式封帽结构，提高稳定性，增加工作空间。

YC Mechanism Vacuum Tumbler GR Series is stainless steel constructed. Designed to meet the needs of large-sized meat and poultry processors, our GR Series industrial capacity, stainless steel vacuum tumblers deliver improved product quality. Vacuum tumbling is a method of marinating meat, poultry and seafood and is designed to provide ready-to-cook, value-added products. Vacuum tumblers are designed to improve vividness of the muscles, meat elements, small meat pieces, chicken bodily sizes and elements in the vacuum environment. Without vacuum tumbling for 20 minutes, marinating requires 24 to 48 hours of soaking before the product is ready for loading into the smokehouse.

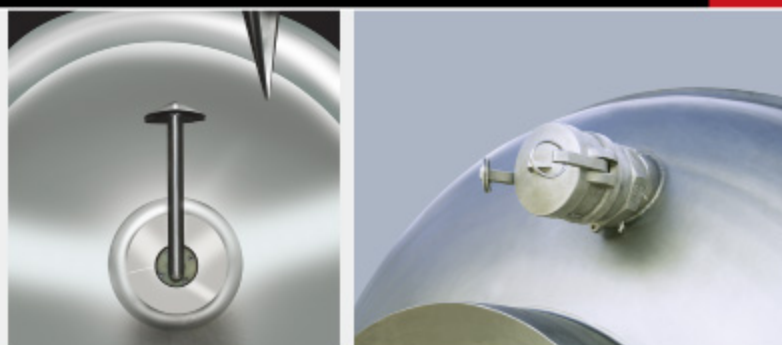
- Making products more juicer, tender and flavorful.
- Increased profit margins and increased productivity.
- Built-in Vacuum System.
- Clockwise and counter-clockwise rotation.
- Reliable, stable running, low noise & convenient.
- Most Important Easy Cleaning

With the incorporation of physical impact principle, the meat slice and various ingredients can move upwards and downwards inside the rolling and kneading machine, through the impacting amidst them, a uniform massage and pickling can be achieved, subsequently, the affinity between the meat and the accessories, and the elasticity and productivity of the products can be greatly improved. This Machine is super sealing effect, designed with multi-functions intermittently moving and lung respiration. The vacuum level can be automatically controlled during the processing, except Model GR500. Meanwhile the vacuum intake system and powder materials loading port are designed with the Machine.

Application of Innovative technical solutions, super quality materials and components and also their accurate mounting by high-skilled employees guarantees the long life and reliability of the tumblers produced by YC Mechanism.



型号 Model	生产能力(Kg/次) Capacity(Kg/Time)	筒体容积 Cylinder Volume (L)	功率 Power(KW)	滚筒转速 Cylinder Speed (r/min)	真空度 Vacuum Level (Mpa)	额定电压 Rated Voltage (V)	重量 Weight (Kg)	外形尺寸 Dimensions(mm)
GR-250	100	250	1.65	7	-0.085	380	379	1300 × 1230 × 1515
GR-500	250	500	1.65	7	-0.085	380	380	1650 × 1230 × 1420
GR-1000	500	1000	3.3	7	-0.085	380	788	1980 × 1520 × 1820
GR-1600	800	1670	4.5	8.9/18	-0.085	380	833	2080 × 1620 × 1890
GR-2000	1000	2000	6.4	6	-0.085	380	1294	2110 × 1780 × 2020
GR-3000	1500	3000	7.7	3	-0.085	380	—	2360 × 1920 × 2220



# 蒸熏炉系列

## SmokeHouse Oven SERIES

### ZXL-250/ZXL-500/ZXL500 (DUEL CHANNELS) (双通道)/ZXL-1000

型号 Model	ZXL-250	ZXL-500	ZXL-500 (双通道)(Dual Channels)	ZXL-1000
技术参数 Specifications				
生产能力(Kg/次) Productivity (Kg/Time)	250	500	500	1000
功率 Power (KW)	7.5	13.5	13.5	27
高压蒸汽压力 HP Steam Pressure (Mpa)	0.4 ~ 0.6	0.4 ~ 0.6	0.4 ~ 0.6	0.4 ~ 0.6
低压蒸汽压力 LP Steam Pressure(Mpa)	0.25 ~ 0.28	0.25 ~ 0.28	0.25 ~ 0.28	0.25 ~ 0.28
低压/高压温度 LP/HP temperature (°C)	110	110	110	110
额定电压 Rated Voltage (V)	380	380	380	380
料车尺寸 Skip-Car Dimensions(mm)	1000 × 980 × 1880	1000 × 980 × 1880	1000 × 980 × 1880	1000 × 980 × 1880
重量 Weight (Kg)	2000	2100	2150	3400
外形尺寸 Dimensions (mm)	1680 × 2165 × 3280	2500 × 2300 × 3280	2500 × 2300 × 3280	5000 × 2300 × 3280

此机全部采用瑞士ABB按钮，大屏幕彩色人机界面显示操作，日本欧姆龙可编程控制器，日本SMC蒸汽电磁阀及其他气动元件，保证设备运转稳定。改进后的双层大平排高温系统，可在15分钟以内加热至80℃。双层的中空玻璃门，可清晰的观察产品的变化，生产所需的工艺均可在显示屏上完成设定。独特的蒸熏结构，可使产品着色均匀。

构造：由蒸熏室、供热系统、烟雾发生器、送风、排风系统、风干系统、清洗系统及电气控制系统组成，蒸熏炉分为半自动按键的，全自动触摸屏的。全自动的有自动清洗功能。

特点：

- 自动控制（可直观显示设备的运行状态，温度动态显示）。
- 独特的风循环系统设计（有效保证产品在烘烤、烟熏、干燥、蒸煮等过程中的温度、温度的一致性，从而保证了产品着色均匀，色泽美观）
- 采用木粒发烟系统：外置式发烟系统的进烟管道优化设计，能有效地减少烟焦油对食品污染。
- 箱门由中空钢化双层玻璃制成（可直观的观测内部产品的质量情况）
- 采用日本SMC进口电磁阀，汽缸性能稳定可靠。
- 可根据您的需要为您定做4门车/4门8车设备。



YC Mechanism Smokehouse is completely constructed of stainless steel and can be easily cleaned. The standard smokehouse, air is circulated 14 times per minute with a specially design circulating fan. A specially designed mixing chamber enables you to combine low temperature and high temperature air, smoke and low pressure steam so that the product in the smokehouse can be perfectly processed. Ensures a uniformly cooked product with constant core temperatures and standardized smoked color.

Cost efficient solution to producing your own smoked meats, sausage, jerky, poultry, wild game or seafood with old-fashioned goodness and aromatic natural smoke flavor.

- Consistent quality.
- High velocity air flow.
- User friendly PLC interface screen thermostatic.
- Time humidity system.

SmokeHouse ZXL series is built with Swiss ABB electrics, super size man-machine interface and Japan Mitsubishi PLC. With the Japan SMC electric magnetism valves and pneumatics built-in, the Oven can give a relatively stable and reliable operation. The improved high-temperature system of dual-layer flat rows can guarantee a fast temperature rising to 80℃ within only 15 minutes. The dual hollow glass doors can make you clearly see the product processing. All real time parameters can be displayed on the screen for your designed presetting. Besides, its specialty and proprietary fumigating structure makes the products having a uniform color.





# 盐水注射机系列 BRINE INJECTOR ZSI-140



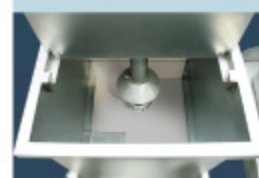
型号 Model	生产能力(Kg/次) Capacity (Kg/Time)	功率 Power(KW)	注射压力 Injection Pressure ( Mpa )	工作行程 Stroke ( mm )	乳化箱容积 Emulsification Tank Volume ( L )	重量 Weight (Kg)
	0.5 ~ 1	7.2	0.4 ~ 1.18	120	135	630
ZSI-140	注射速度 (次/分) Injection Speed (Times/Min.)	针头数量 (支) Needle Number (Pc)	步进间距 Step Space ( mm )	注射率 Injection Rate ( % )	搅拌箱容积 Agitating Tank Volume ( L )	主机尺寸 Dimensions of the Master Body ( mm )
	16/24	72	10~80	60~80	110	1800 × 1650 × 1800

本机可根据产品和工艺要求调节步进速度和行程。将盐水及辅料配制的腌渍剂均匀的注射到大小肉块和带骨肉中，缩短了腌渍时间。72针同时注射，注射压力可根据需要大小可调，并配有乳化装置，可将淀粉、蛋白等添加剂充分研磨，不产生颗粒。倾斜的贮水回流桶和配套的搅拌功能有效的防止物料的沉淀。本机设计合理，链条可拆卸，清洗方便，提高肉制品质量及产量的理想设备。在国内享有极高的美誉。

- 此机可注射2-15公分厚，40-50公分的肉块。
- 注射粘稠物，注射时里肉的两端大约8mm。一次注射率不低于80%。
- 注射针每组四支针，每针四个眼、针头72支、针长140mm左右、直径4mm左右、针孔 $\phi$ 1.2-1.5mm左右、针眼1mm针尖距针孔4-5mm、针尖距排1.5mm左右、两端链条宽度710mm。
- 本机有自动保护装置，当注射针碰到硬物时，注射针随即抬起，不受损坏，未碰到硬物的注射针仍会向下运动完成注射。



# BRINE INJECTOR 盐水注射机系列



YC Mechanism Brine Injector ZSI-140 is designed stainless steel with the function to adjust the stepping speed and stroke as per the specific product and process requirements, so as to evenly inject the saline and the pickle agent into the meat slices and bone-borne meat, giving a shorter pickling period.

The injector offers a wide 385mm product belt with 72 needles which can inject simultaneously and the injection pressure is adjustable as necessary for the most demanding applications on pork, beef, fish or poultry. It also features the exclusively designed external brine path and "multi-point" needle manifold entry system allow for the fastest, most effective and exact brine delivery available to your product. External brine path and pump permit you to access the entire system in minutes giving you the piece of mind needed with regards to food safety.

- Broader array of value-added products through a greater variety of higher injection percentages and repeat accuracy.
- Improved product quality through even distribution of viscous brine
- solution at higher injection rates (i.e adding honey to hams).
- Greater product control and flexibility with little work and minor adjustments.
- Efficient, three stage brine filtration system operates continuously for brine solution refinement, resulting in optimal injection treatment. Its unique design offers fast, convenient and effective sanitation.
- Direct drive technology provides full speed control of the needle head to and from and also in and out of the product.

Meanwhile a specialty emulsification device is equipped with the Injector, which can thoroughly grind the additives of starch and albumen, no any particles left. The obliquely-positioned water return barrel and the agitating function can effectively prevent the settlement of all materials under processing. It features reasonable design, removable chain and easy cleaning, ideal equipment for superior meat-borne products and high productivity. Compare the operational and food safety advantages found in the ZSI-140 to our competitors, you will quickly see why this injector is the choice for injection processes.





# 冻肉绞肉机系列 MEAT GRINDER JR120/160/200



## 冻肉绞肉机系列 MEAT GRINDER JR120

YC Mechanism Meat Grinder is specially designed to chop the frozen meat at -18℃ and -24℃ , can produce different sizes of minced meat and slices by changing the cutter. No obvious temperature rise can be made on the products, so the minimum bacteria level can be maintained for your products while the hemoglobin can be properly preserved, greatly improving the shelf life of your products. It also boasts of easy operation and high productivity and efficiency.

- Rapid maintenance and Easy Cleaning
- Surface & Hopper stainless steel
- Ejecting device for meat worm and cutting unit, manually operated
- Hardly noticeable temperature rise with the final product
- Drive shaft stainless steel, seated in special seals and ball bearings
- Worm housing, meat worm and cutting unit stainless steel
- Superb grinding of blends and whole muscle meat



High performance grinding with constant capacity



型号 Model	生产能力 Capacity (T/h)	功率 Power (KW)	绞笼直径 (mm)	绞笼转速 Chopping Cage Speed (r/h)	额定电压 Rated Voltage (V)	重量 Weight ( Kg )	外形尺寸 Dimensions(mm)
JR-120	1 ~ 1.5	7.5	118	250	380	260	1000× 600 ×1200
JR-160 (双绞笼) (Dual chopping cages)	2.5~ 9	33	160	240 / 120	380	1660	1900 × 1350 × 1750
JR-200	5	45	200	240 / 120	380	801	1650 ×1100 ×1750

# MEAT GRINDER 冻肉绞肉机系列

## 冻肉绞肉机系列 MEAT GRINDER JR160

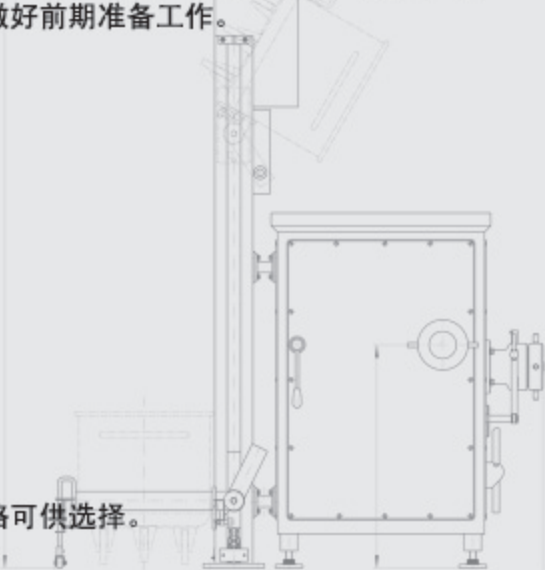


此机可将未解冻的肉块直接进行绞切，减少肉的营养成分和蛋白的损失，通过配换孔刀生产不同的肉糜和肉块产品。不损害肌肉纤维组织，对产品无明显升温，延长产品的保质期，为下道工序做好前期准备工作。

- 整机304号不锈钢制作，瑞士ABB防水电器按钮。
- 动力小、省电、节约成本。
- 绞笼为精密铸造工艺铸造，无砂眼，外表光滑，便于清洗。
- 本机采用皮带传动，运行平稳，噪音低。
- 与其他厂家相比，转速高，出料快，工作效率高。
- 孔刀的型号：φ3、φ4、φ5、φ6、φ8、φ10、φ12、φ14、φ16、φ18、φ25。

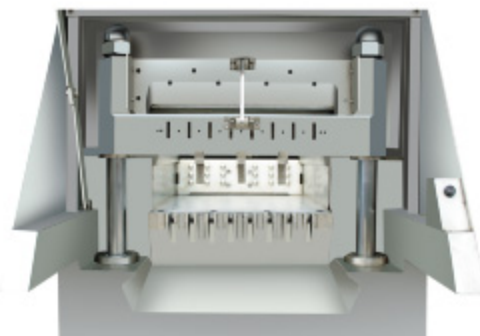
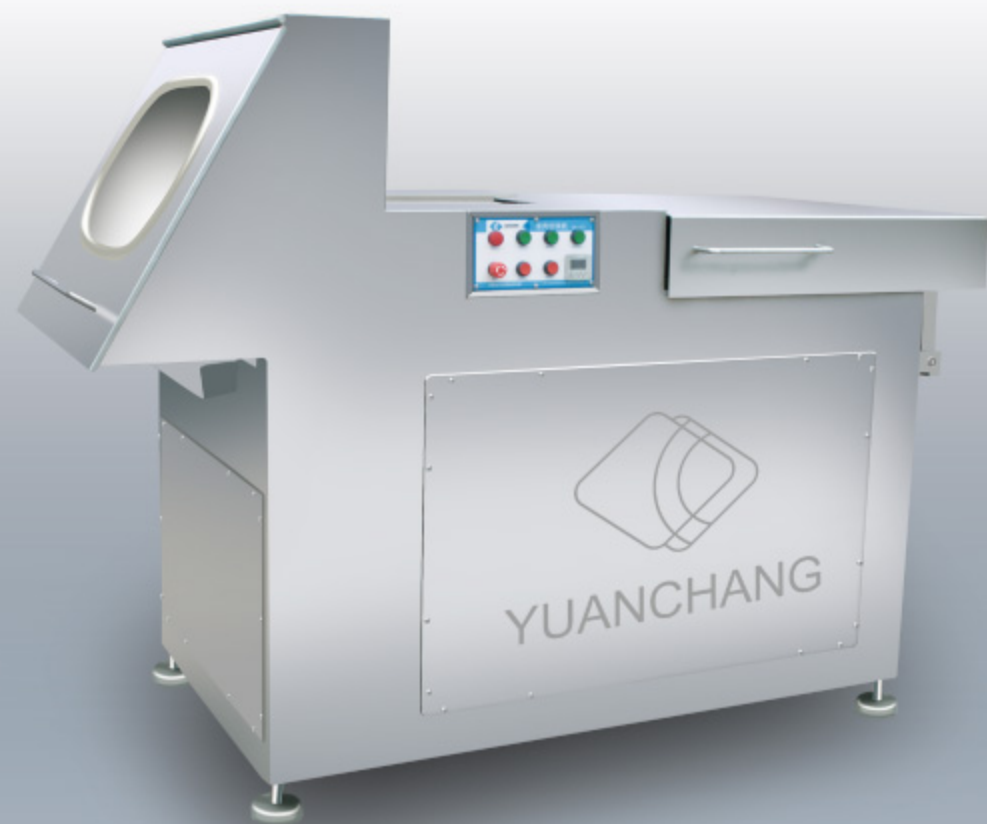
设备随机安装：

- 预切刀（腰果刀）1把。
  - 十字刀（绞刀）1把。
  - 孔刀1把（另按客户需要另配2把孔刀）。
- 注：孔刀：φ3、φ4、φ5、φ6、φ8、φ10、φ12、φ14、φ16、φ18、φ25共11种规格可供选择。





冻肉切块机  
FROZEN-MEAT BLOCK CUTTER  
QK-6T



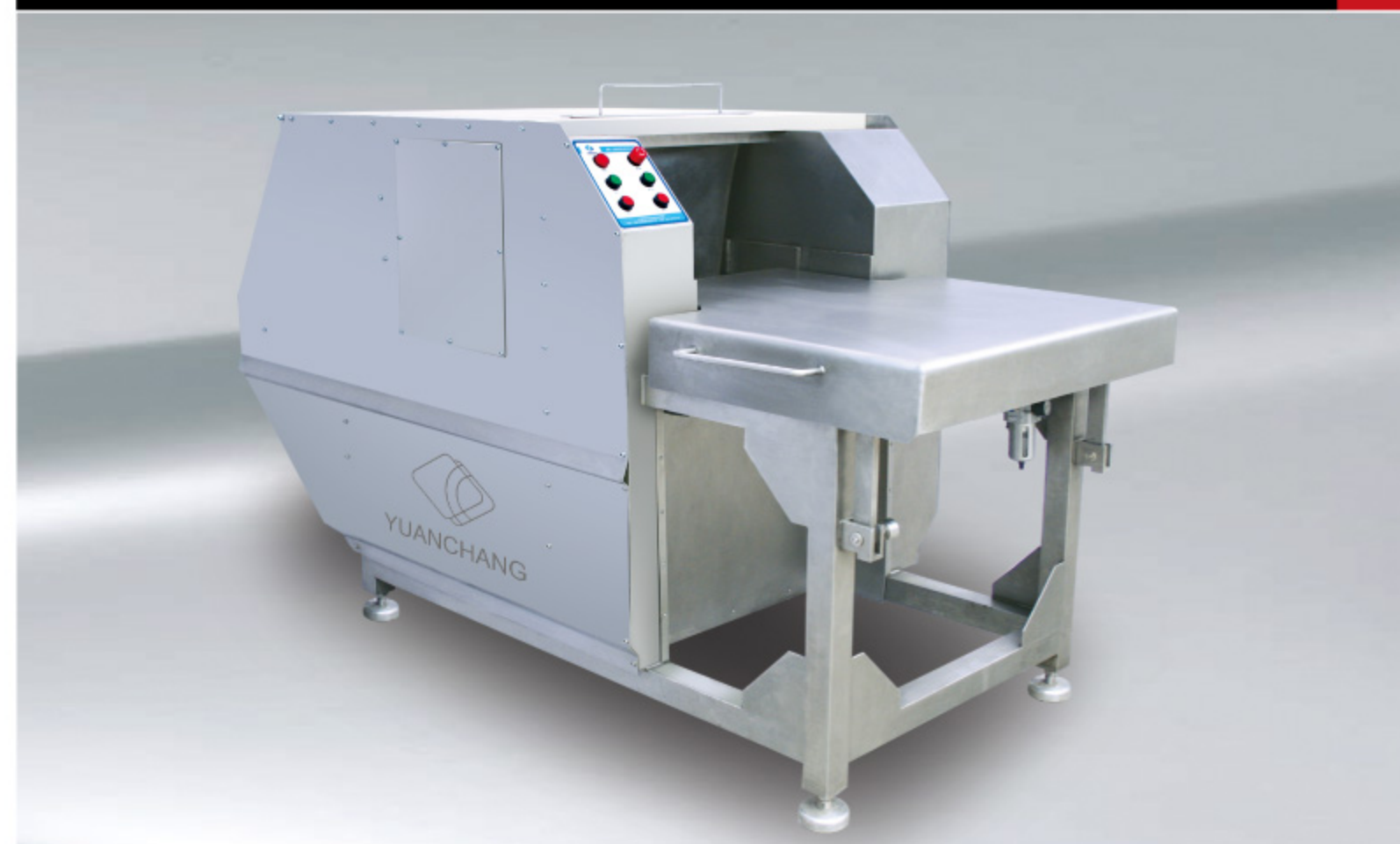
YC Mechanism Block Cutter is specially developed to cut the frozen chicken and pork etc. at  $-10^{\circ}\text{C}\sim 0^{\circ}\text{C}$ , which can greatly minimize the preparations for meat-borne food processing, a substantial saving on time and cost, meanwhile the infection rate of bacteria can be largely reduced while the shelf life is extended substantially. This Cutter features robust construction, easy maintenance and high productivity and efficiency.

此机是专为斩切以下  $-18^{\circ}\text{C}\sim 0^{\circ}\text{C}$  标准冷冻鸡、猪肉等而研制的设备。极大的减少了肉制品的前期工作量。

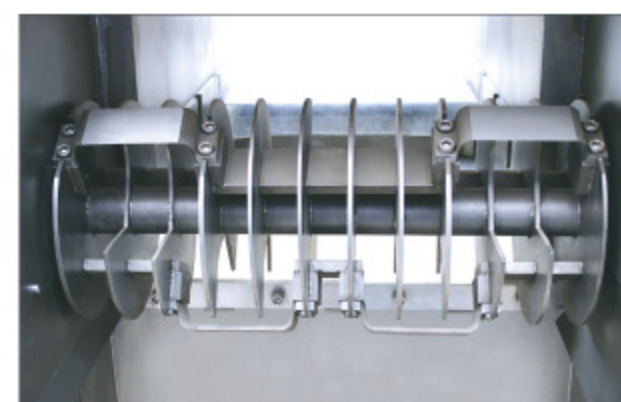
节约了时间和成本，而且减少了细菌的感染率，提高了保质期。此机结构坚固、维修方便、生产效率高。

型号 Model	生产能力 Capacity(T/h)	功率 Power(KW)	主轴转速 Spindle Speed ( r/min )	额定电压 Rated Voltage(V)	外型尺寸 Dimensions(mm)
QK- 6T	5-6	13.2	60	380	2050 × 900 × 1535

冻肉切片机  
FROZEN MEAT SLICER  
QPJ-2000



型号 Model	生产能力 Capacity(T/h)	功率 Power(KW)	主轴转速 Spindle Speed ( r/min )	额定电压 Rated Voltage(V)	重量 Weight (Kg)	外型尺寸 Dimensions(mm)
QPJ-2000	3	7.5	60	380	802kg	2125 × 1060 × 1245



YC Mechanism Slice Cutter is specially developed to cut the frozen chicken and pork etc. at  $-18^{\circ}\text{C}$  and  $0^{\circ}\text{C}$ , which can greatly minimize the preparations for meat-borne food processing, a substantial saving on time and cost by placing the sliced meat into Grinders. Meanwhile the infection rate of bacteria can be largely reduced while the products shelf life is extended substantially. This Cutter features robust construction, easy maintenance and high productivity and efficiency.

此机是专为切以下  $-18^{\circ}\text{C}\sim 0^{\circ}\text{C}$  标准冷冻鸡、猪肉等而研制的设备。极大的减少了肉制品的前期工作量，节约了时间和成本，而且减少了细菌的感染率，提高了保质期。此机结构坚固、维修方便、生产效率高、防潮按钮，并且设有自动保护功能（出料部分护机盖打开时机器自动断电），操作安全。

其他参数：

- 送料部分采用气缸推进，气缸行程：600mm
- 料道的宽度：560mm 料道的高度：400mm
- 整机采用304号不锈钢材质。



## 手动打卡机 MANUAL CLIPPER SHDK-50

## 辅料制备器 ADDITIVES PREPARATORY MAKER RSRH-A

### 辅料制备器

#### ADDITIVES PREPARATORY MAKER RSRH-A

This Maker is characterized of unique design, which can grind various additives into emulsion, free of particles and blockage. Meanwhile, this Make is compatible with all saline injectors, cut-mixers and rolling and kneading machines manufactured by other producers in China.

此机设计独特, 可将各种添加剂研磨至水乳状, 无颗粒、不堵塞。可与全国各厂家生产的盐水注射机、斩拌机、滚揉机配套使用。



型号 Model	功率 Power (kw)	额定电压 Rated Voltage (v)	重量 Weight (kg)	外形尺寸 Dimensions (mm)
RSRH-A	1.5	380	56	930×830×1050



### 手动打卡机 MANUAL CLIPPER SHDK-50

型号 Model	卡型 Clipping model	肠衣范围 Casing Range (mm)	重量 Weight (kg)	外形尺寸 Dimensions (mm)
SHDK-50	501/502/503	35 ~ 200	17	400×200×700

This Clipper is characterized of compact construction, light weight, good appearance, simple structure, reliable performance, corrosion prevention, flexibility and long life span, and it is ideal equipment for you to start up your meat-borne food career.

此机具有体积小、重量轻、外形美观、结构简单、工艺可靠、灵活轻便耐腐蚀、使用寿命长等优点。是从事肉食行业起步的理想设备。

## 提升机 ELEVATOR T200

## 料斗车 HOPPER TROLLEY

型号 Model	功率 Power (kw)	提升重量 Lifting Weight (kg)	升降速度 Lifting & Lowering Speed (m/min)	提升高度 Lifting Height (m)	外形尺寸 Dimensions (mm)
T200	1.5	200	7	1.9	1200×1100×3000

### 提升机 ELEVATOR T200



YC Mechanism Elevator T Series functions to lift up the materials to certain height and then dump them into the material tank for refilling. It is completely built with stainless steel, featuring easy cleaning, chain driving, stable and reliable running and reliable running and convenient.

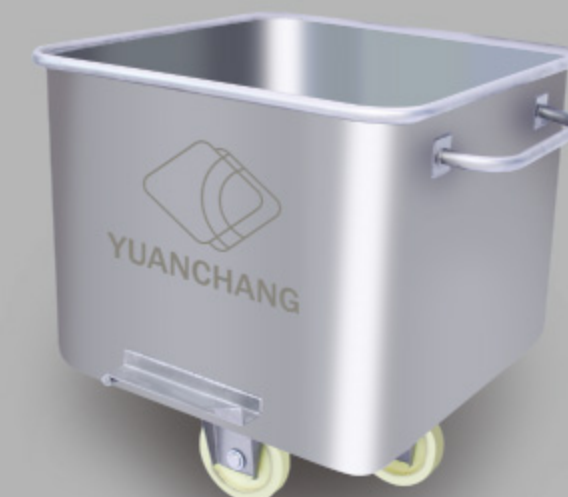
此机将物料提升到一定高度后倾倒至设备的料斗中完成加料工作。全不锈钢制造, 便于清洗, 链式传动, 运行平稳, 操作方便。

### 料斗车 HOPPER TROLLEY

It features the advantages of quality stainless steel construction, easy cleaning, economical in build and high durability, compatible with elevator.

型号 Model	容量 Capacity (L)	重量 Weight (Kg)	外形尺寸 Dimensions (mm)
Trolley	200	35kg	620×620×722.5

等配采用优质不锈钢制造, 方便清洗, 经济耐用, 桶底一次冲压成型, 容积: 200升。可与提升机套使用。





真空上料机  
VACUUM FEEDER ZKSL-1800

活化嫩化机系列  
ACTIVATING AND TENDERIZING MACHINE NH-2000

真空上料机  
VACUUM FEEDER ZKSL-1800

By incorporating of the vacuum principle, this Feeder firstly intakes the materials into the material tank, and then charge them into the material hopper, meanwhile the air trapped can be sucked out, so the shelf life of your products can be greatly extended. It features convenient feeding, minimizing the loss and waste resulted from manual feeding, and high mobility. By the operation of only one such Feeder, the feeding to multiple Stuffers can be satisfied, thus leading to a high productivity.

此机利用真空原理，将物料吸进物料仓后倾倒至设备的料斗中完成加料工作，并将物料中的空气吸出，提高了产品的保质期。减少了人工上料的丢失、浪费，移动方便，可一机供应多个灌装机上料。大大提高了生产效率。



型号 Model	功率 Power ( kw )	生产能力 Capacity ( kg / 次 )	真空度 Vacuum Level ( mpa )	抽气速度 Air Suction Speed ( L / S )	额定电压 Rated Voltage ( v )	料箱容积 Tank Volume ( L )	重量 Weight ( kg )	外形尺寸 Dimensions ( mm )
ZkSL-1800	1.1	55 ~ 60	-0.08	8	380	70	202	1200 × 550 × 2550



This Machine comprises of activating and tenderizing systems. To activate the meat loaf, the activating system can squeeze and mangle the fiber tissue in the meat loaf. The productivity can be greatly improved, and the cutting surface is rather solid and good-looking. The tenderizing system can deeply-cut into the meat while the original shape is properly maintained. Sufficient saline and additives can be adsorbed by the meat during the course of rolling, kneading and massaging, resulting in a shorter process time, better tissue structure of the meat, and the final product features softness and tenderness.

此机由活化与嫩化组成。活化先将肉块的纤维组织进行挤压、撕裂，以达到活化的目的。能使产品的出品率增加，且切面密实、美观；嫩化是将肉块深层切割，保持形体不变。使肉块在滚揉按摩中充分吸收盐水、辅料等，缩短工作时间，改善肉的组织结构，从而使肉质变软、变嫩。

活化嫩化机系列  
ACTIVATING AND  
TENDERIZING MACHINE  
NH-2000

型号 Model	生产能力 Capacity(T/h)	功率 Power(KW)	刀轴转速 Cutter Spindle Speed ( r/min )	刀数 ( 片 ) Blade Number (Pc)	额定电压 Rated Voltage(V)	外型尺寸 Dimensions(mm)
NH-2000	2	0.55	52	49	380	920 × 400 × 920

机械长城双卡机和真空定量灌装机配套系列

气动铝丝双卡机和气动定量灌装机系列

机械铝丝双卡机和1800真空定量灌装机系列



机械长城双卡机和真空定量灌装机配套系列

此机是国内现有的一种较高配置的肉制品灌装设备，定量准确，封口和灌装速度快，每分钟可达近100-110次，为您生产高品质肉制品提供可靠的保证。



1



气动铝丝双卡机和气动定量灌装机系列

此机是最新的气动铝丝双卡机与气动定量灌装机连接配套的机械，故障率低，便于维修，使用方便。



2



机械铝丝双卡机和1800真空定量灌装机系列

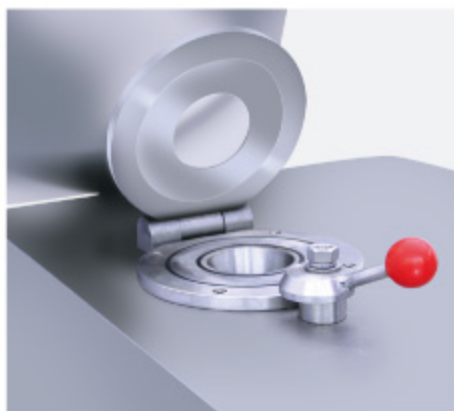
此机是真空定量灌装机和封口机一体的配套机械，故障率极低，定量调节方便，动作准确，速度快，每分钟可达5-80次。



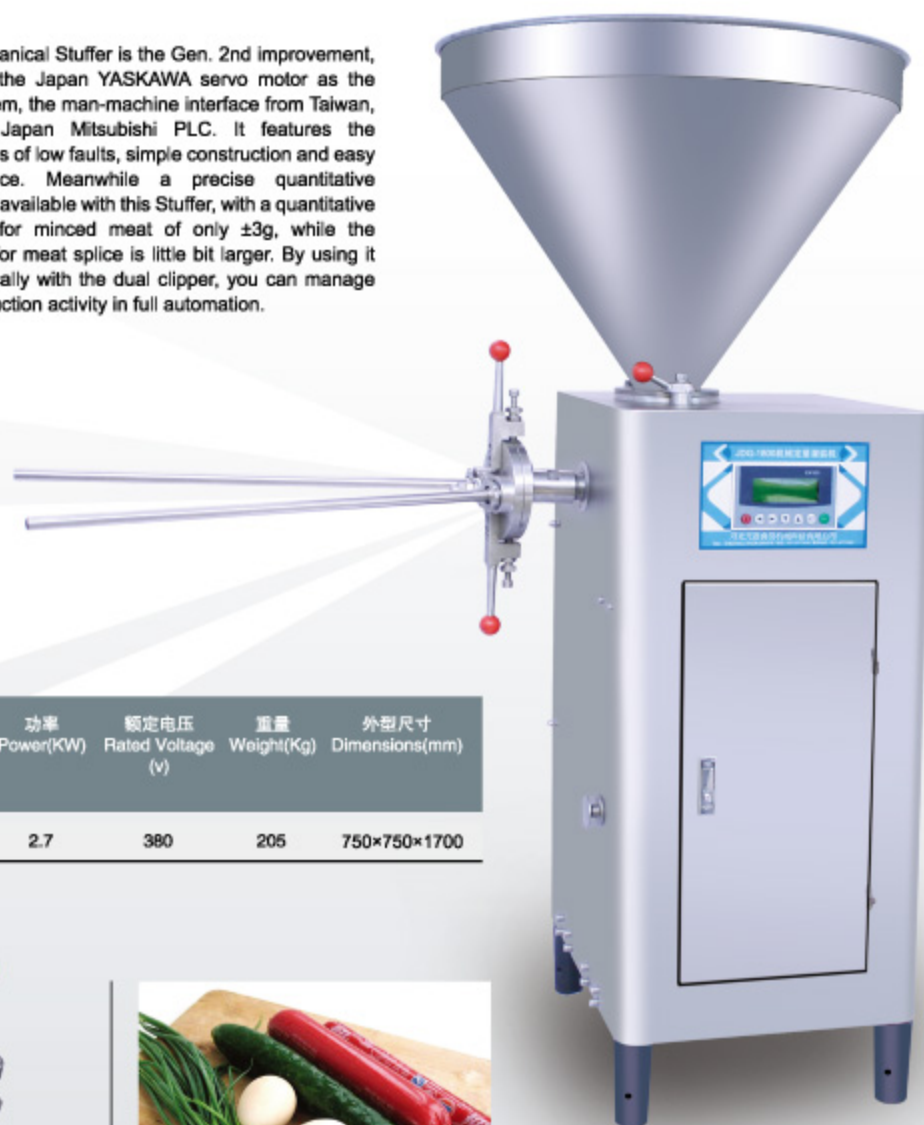
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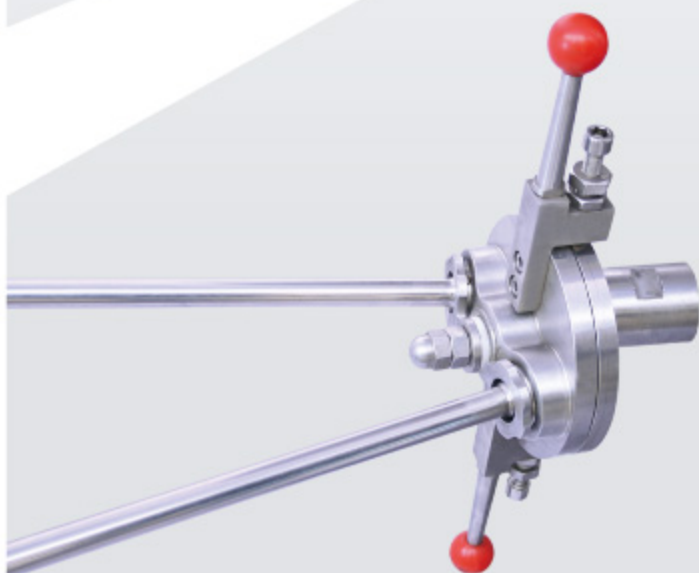
# 机械定量灌装机 MECHANICAL QUANTITATIVE STUFFER JDG-5000



This Mechanical Stuffer is the Gen. 2nd improvement, built with the Japan YASKAWA servo motor as the drive system, the man-machine interface from Taiwan, and the Japan Mitsubishi PLC. It features the advantages of low faults, simple construction and easy maintenance. Meanwhile a precise quantitative function is available with this Stuffer, with a quantitative deviation for minced meat of only  $\pm 3g$ , while the deviation for meat splice is little bit larger. By using it systematically with the dual clipper, you can manage your production activity in full automation.



型号 Model	定量范围 Quantitative Range (g)	灌装速度(次/分) Stuffing Speed (Times/Min.)	定量误差(肉糜) Quantitative Deviation (minced meat)(g)	料斗容积 Hopper Volume (L)	功率 Power(KW)	额定电压 Rated Voltage (V)	重量 Weight(Kg)	外型尺寸 Dimensions(mm)
JDG-5000	6-9999	10-70	$\pm 2$	110	2.7	380	205	750×750×1700



本机是经过改进后的第二产品，采用日本三洋伺服电机驱动，文本显示器显示操作，台湾产PLC可编程控制器，旋转双管灌装，故障率极低，设备简单，易于维护。定准确，肉糜定量误差为 $\pm 2g$ ，肉块误差稍大。可与各种双卡机联机实现自动化生产。

- 灌装管的规格： $\phi 18$ 、 $\phi 22$ 、 $\phi 28$ 。
- 可灌装0-3公分的肉块，经过滚揉的，如特殊需要可加大灌装肉块机构。
- 直流量：1800KG/hr
- 灌装管的长度：720mm。
- 旋转双管灌装。

# 气动灌装机 PNEUMATIC QUANTITATIVE STUFFER DG-Q01/DG-Q02 /DG-Q03 /DG-Q04

## DG-Q01/DG-Q02

本系采用集成电路控制，按键操作，采用的是气动原理气缸(festo)，适合灌较小的肉糜和肉块，定量准确，可与各种打卡机联机。

### Q01(不带扭结)

- 灌装管的规格： $\phi 18$ 、 $\phi 22$ 、 $\phi 28$ 。
- 缸径大小：64mm。
- 料斗的容积：68L。
- 灌肉块的规格：3公分以下。
- 灌装管的长度：1000mm。

### Q02(带扭结)

- 灌装管的规格： $\phi 12$ 、 $\phi 16$ 、 $\phi 18$ 。
- 缸径大小：64mm。
- 料斗的容积：68L。
- 灌肉块的规格：3公分以下。
- 扭结管的长度：300mm。

## DG-Q03/DG-Q04

本系列采用集成电路控制，按键操作。可灌装较大肉块产品，定量准确，肉糜定量误差为 $\pm 5g$ ，肉块误差稍大，故障率低，生产效率高。可与各种双卡机联机后实现自动化生产。是各肉食加工企业的理想设备。

### Q03(不带扭结)

- 灌装管的规格： $\phi 18$ 、 $\phi 22$ 、 $\phi 28$ 。
- 缸径大小：96mm。
- 料斗的容积：110L。
- 灌肉的规格：10公分以下(经滚揉的肉块)
- 灌装管的长度：1000mm。

### Q04(带扭结)

- 灌装管的规格： $\phi 12$ 、 $\phi 16$ 、 $\phi 18$ 。
- 缸径大小：96mm。
- 料斗的容积：110L。
- 灌肉块的规格：3公分以上10公分以下(经滚揉的肉块)
- 扭结管的长度：300mm。



## DG-Q01/DG-Q02

This family of pneumatic Quantitative Stuffer is designed with integrated circuit for its control, featuring button-press operation, suitable for the stuffing of minced meat and small meat slice. The quantitative function of this Stuffer is rather precise, with a deviation for minced meat of only  $\pm 2g$ , while the deviation for meat slice becomes slightly larger. The Filler has the advantages of low faults, high productivity and efficiency. By using it systematically with the dual clipper, you can manage your production activity in full automation; this Pneumatic Filler will absolutely function as an ideal equipment for meat processing of various types.

## DG-Q03/DG-Q04

This series of pneumatic Stuffer is designed with integrated circuit for its control, featuring button-press operation, suitable for the stuffing of larger meat slice. The quantitative function of this Stuffer is rather precise, with a deviation for minced meat of only  $\pm 5g$ , while the deviation for meat slice becomes slightly larger. The Filler has the advantages of low faults, high productivity and efficiency. By using it systematically with the dual clipper, you can manage your production activity in full automation; this Pneumatic Stuffer will absolutely function as ideal equipment for meat processing of various types.

型号 Model	定量范围 Quantitative Range (g)	灌装及扭结速度 Filling and Kinking Speed (次/分)(Times/Min.)	定量误差(肉糜) Quantitative Deviation (Minced meat)(g)	料斗容积 Hopper Volume (L)	气压 Air Pressure (Mpa)	额定电压 Rated Voltage (V)	重量 Weight (Kg)	外型尺寸 Dimensions(mm)
DG-Q01	25-450	40	$\pm 5$	68	0.5-0.8	220	120	620×620×1600
	50-1000		$\pm 5$					
DG-Q02 (带扭结) (With Kinking)	25-450	55	$\pm 5$	68	0.5-0.8	220	145	825×930×1700
	50-1000		$\pm 5$					
DG-Q03	50-1000	40	$\pm 5$	110	0.5-0.8	220	150	750×750×1685
DG-Q04 (带扭结) (With Kinking)	50-1000	40	$\pm 5$	110	0.5-0.8	220	175	750×750×1685



# 机械长城双卡机系列 MECHANICAL GREATWALL DOUBLE CLIPPER JCSK-A

此机为国内独家生产，采用日本松下伺服电机和台湾产人机界面显示操作，日本三菱PLC可编程控制器。新式的强迫送丝结构，动作准确、清晰。从生产效率及设备的故障率方面已处于国内领先地位。

- 适合各种塑料肠衣
- 铝制机身、轻、耐磨、耐腐蚀。
- 卡扣的优点：可封直径大，美观，档次高，卡宽带密封线。
- 强迫送丝，光杆拉伸。
- 伺服电机，自动润滑系统，新式模具。



YC Mechanism Automatic Double Clipper JCSK-A is connected mechanically and electrically to the any vacuum stuffer or pneumatic stuffer. The volding separator provides portions of precise weight, which are clipped as single sausages or rings. Trend- setting safety standards are guaranteed with the two-handed trigger operation required to start the first clip.

- Tough stainless steel Design construction guarantee extensive machine life.
- Ensures resistance to aggressive cleaning.
- Controlled electronically via a PLC and servo-frequency inverter.
- Easy touch means simple and convenient machine operation.
- Friendly user interface makes the machine control easier.
- Operator is guided intuitively through the flat menu structure with informative and can easily control the complete machine at the touch of a finger.
- Programs set of parameters easily managed screen and settings speed up product change rapidly

Automatic Double Clipper JCSK-A built with the Japan Panasonic servo motor as the drive system, the man-machine interface from Taiwan and the Japan Mitsubishi PLC. It is designed with the state-of-the-art forced wire-feed mechanism, featuring precise and clear action.

型号 Model	打卡速度 (次/分) Clip Speed (Times/Min.)	适用卡型 Applicable Clipping	肠衣范围 Casing Range (mm)	功率 Power (KW)	额定电压 Rated Voltage (v)	重量 Weight (Kg)	外型尺寸 Dimensions(mm)
JCSK-A	1-80	15-6/15-7/15-8/15-9	32-130	2.7	220	502	1450 x 1100 x 2100



# MECHANICAL ALUMINUM-COIL DUAL CLIPPER LSK3-A

我厂是国内第一家生产机械铝丝双卡机的厂家，已有8年生产史，此机为我厂换代产品，日本产三洋伺服电机驱动，台湾产人机界面显示操作，台湾产PLC程序控制器，瑞士ABB防水按钮。国家专利型一次成型打卡装置，从根本上解决了旧式打卡机掉扣、卡扣送丝不到位、打单卡等频发故障。新式的摩擦送丝机构，动作准确、清晰，设有自动润滑系统，大大提高设备的使用寿命，减少故障率，提高生产效率。

- 配套打卡每分钟 5-80 下（70克以下）。
- 模具：K1、K2、如需要可特订K3。
- K1：40mm以下折径的肠衣。
- K2：40-80mm折径的肠衣。
- K3：70-110mm折径的肠衣。

型号 Model	打卡速度 (次/分) Clip Speed (Times/Min.)	适用盘丝直径 Applicable Wire Dia. Of al-coil (mm)	肠衣范围 Casing Range (mm)	功率 Power (KW)	额定电压 Rated Voltage (v)	重量 Weight (Kg)	外型尺寸 Dimensions(mm)
LSK3-A	5-80	φ2.1/φ2.45/φ2.7	28-110	2.7	220	538	1450x1000x1700



We are the first China's manufacturer for Aluminum-Coil dual clipper, having a history experience on its manufacturing for years, and this clipper is the new generation developed by us. This Clipper is built with the Japan Panasonic servo motor as the drive system, the man-machine interface from Taiwan and the Japan Mitsubishi PLC. It is designed with the state-of-the-art wire feeding mechanism by friction, featuring clear and precise action. With the automatic lubricating system being incorporated, this Clipper's service life has been substantially extended for best services, also boasting low faults and high efficiency and productivity.



# 气动长城双卡机系列

## PNEUMATIC GREAT-WALL DUAL CLIPPER

### QCSK-2



This Clipper is constructed with the pneumatic system from Germany, providing a superior precision for its operation. It is designed with integrated circuit for its control, featuring button-press operation, featuring extremely low faults, simple construction, strong power to seal up, luxury clipping style and high ranking appearance for your product clipped with it. With the automatic lubricating system being incorporated, this Clipper's service life has been substantially extended for best services, also boasting low faults and high efficiency and productivity.

此机采用德国产气动元件，保证了机械运转精度。集成线路控制，按键操作。结构简单，故障率极低，封结力强，扣型大气、档次高。设有自动润滑系统，大大提高设备使用寿命，减少故障率，提高生产效率。

型号 Model	打卡速度 (次/分) Clip Speed (Times/Min.)	适用卡型 Applicable Clipping	肠衣范围 Casing Range (mm)	气压 Air Pressure (Mpa)	额定电压 Rated Voltage (v)	重量 Weight (Kg)	外型尺寸 Dimensions(mm)
QCSK-2	28-45	15-6/15-7/15-8/15-9	32-130	0.5-0.7	220	330	1070×800×1750

# 气动铝丝双卡机系列

## PNEUMATIC ALUMINUM-COIL DUAL CLIPPER

### LSK2-A



This is a proprietary product in China, having a history experience on its manufacturing for years, built with the pneumatics from Germany, providing a superior precision for its operation. It also designed with PLC and the man-machine interface from Taiwan. It boasts of our patented clipping device, with rather low faults. With the automatic lubricating system being incorporated, this Clipper's service life has been substantially extended for best services, also boasting low faults and high efficiency and productivity, and it is the 1st generation improvement of pneumatic dual clipper.

此机是国内独家生产的一种新型产品，已有七年生产史。采用德国产气动元件，瑞士ABB防水按钮，保证机械运转精度。PLC程序控制，台湾产人机界面操作。国家专利型一次成型打卡装置，从根本上解决了旧式打卡机掉扣、卡扣等频发故障。故障率极低。设有自动润滑系统，大大提高设备使用寿命，减少故障率，提高生产效率，是第一代气动双卡机的换代产品。

型号 Model	打卡速度 (次/分) Clip Speed (Times/Min.)	适用盘丝直径 Applicable Wire Dia. Of al-coil (mm)	肠衣范围 Casing Range (mm)	气压 Air Pressure (Mpa)	额定电压 Rated Voltage (v)	重量 Weight (Kg)	外型尺寸 Dimensions(mm)
LSK2-A	28-45	φ2.1/φ2.45/φ2.7	28-110	0.5-0.7	220	310	1450×900×1700



# 真空拌馅机系列 VACUUM MIXER ZKJB ZKJB-150/300/600/1200

YC Mechanism Vacuum Mixer is designed stainless steel built with two shafts for mixing, with its specialty switching between clockwise and counter-clockwise rotation, the mixing speed and effect produced can be greatly improved. The vacuum level is adjustable to your option, making a more evenly-distributed raw material for better product quality. The air trapped in the materials during its front-end production processes can be sucked out, and an oxygen-free disinfection can be made to the materials, producing a superior looking of the meat under processing, and consequently the shelf life of your products can be extended. Its made by stainless steel greatly facilitates your cleaning operation. The specialty pneumatics built-in can automatically open and close the cover and the discharger cover.

- Double action mixing arm features paddles that gently lift and mix product.
- Easily removable mixing arm for better sanitation.
- Automatic feeding.
- Improves moisture and protein retention.
- Reduces bacteria count and contaminants.
- Produces a quality product with minimal temperature rise.
- Increased yields through even distribution and gentle blending of meat, fat, spices and other ingredients.

此机双轴搅拌，可正反转变换，大大的提高了搅拌速度及效果，加上可调真空度，使原料混合更加均匀，更能满足产品工艺要求，并能将物料前期生产产生的气泡抽走，对物料中的细菌进行无氧灭菌，保持肉色鲜亮，提高保质期，不锈钢制造便于清洗，采用自动控制开启关闭箱盖，出料盖，方便省力。

- 本机结构合理，与肉接触部分及外包装全部采用不锈钢制造，便于清洗。
- 本机采用气动控制开启和关闭箱盖，出料盖，方便省力。
- 本机搅拌转向可随时调换，已满足工艺要求。
- 真空系统设置有物料分离器，当分离器料满后吸口将自动封闭可避免物料吸入真空泵内。



型号 Model	生产能力(Kg/次) Capacity(Kg/Time)	料箱容积 Tank Volume (L)	功率 Power (KW)	搅拌速度 Mixing Speed (r/min)	真空度 Vacuum Level (Mpa)	额定电压 Rated Voltage (V)	重量 Weight (Kg)	外型尺寸 Dimensions(mm)
ZKJB-150	120	150	2.95	56	0 ~ -0.085	380	500	1400 x 1100 x 1300
ZKJB-300	280	300	5.15	63	0 ~ -0.085	380	760	1400 x 1250 x 1400
ZKJB-600 带提升机With elevator	420	600	7.85	50	0 ~ -0.085	380	—	2080 x 1920 x 1620
ZKJB-1200 带提升机With elevator	900	1200	12.85	50	0 ~ -0.085	380	2430	2420 x 2300 x 1900



# 高速斩拌机系列 HIGH-SPEED BOWL CUTTER ZB ZB80/ZB125/ZB200/ZB330/ZB420

型号 Model	容积 Volume (L)	刀速 Cutter Speed (r/min)	料锅转速 Pot Speed (r/min)	出料器转速 Discharger Speed (r/min)	功率 Power (KW)	额定电压 Rated Voltage (V)	重量 Weight (Kg)	外型尺寸 Dimensions(mm)
ZB-80 不锈钢Stainless Steel	80	750/1550/3128	8/16	50	14	380	1020	1810 x 1100 x 1200
ZB-125	125	200 ~ 4200	11/16	50	25.17	380	1690	2110 x 1300 x 1300
ZB-200	200	300 ~ 4000	0 ~ 10	50	58.8	380	4500	3400 x 2400 x 1310
ZB-330	330	300 ~ 3600	0 ~ 6	无极变速	97.4	380	5000	3810 x 2900 x 1500
ZB-420	420	128 ~ 3600	0 ~ 6	无极变速	139.4	380	5800	3900 x 2950 x 1550

YC Mechanism Bowl Cutters & Vacuum bowl Cutter continue to be years ahead of the competition with our superior engineering and top quality stainless steel construction. We offers professional processing technology to our customers in order to achieve the best production results and maintains the industry's most reliable reputation with total responsibility for hundreds of satisfied customers.

Bowl cutting is the answer for better product colour, appearance, bite, texture, quality and higher yields for linked sausages, formed meat products or other specialty processed meat. Our stainless steel bowl cutter allows you to emulsify, coarse chop or fine chop while reducing your grinding time, clean up time, and labor costs. The cutter also mixes while it chops and maximizes protein extraction by extracting up to 50% more protein than a grind/mix/grind system.

- All stainless steel construction.
- Extra hard solid stainless steel bowl & Vibration free.
- The most sanitary design for easy, fast clean-up and the latest safety features.
- Improves product yields and profit for increased revenue.
- Sharp, curved high speed knives cut rather than crush the meat under pressure.
- Better colouring during shelf-life is also evident in cut product, improved product definition enhances eye appeal and sales.
- Sizes: 80, 125, 330, 420 Litre capacity.

The Cutter is built with USA EMERSON or Denmark DANFOSS frequency control technology, Sweden SKF Fr. & Re. bearings, Swiss ABB electrics, water-tight button. Its speed can reach as high as 4200r/min, its extremely high speed makes your products superior quality with less juice separation, bringing about a extra-super emulsification effect, elasticity and fineness.

此机主体采用不锈钢制作，美国艾默生或丹麦丹佛斯变频调速技术（ZB-80系列除外）瑞典SKF前后轴承，瑞士ABB电器元件，防水型按钮，极高的转速将使您的产品减少液汁分离率，保证了乳化效果、弹性和细腻度。330型以上配有自动加水功能。加水误差±0.5kg，并配有超大型回转轴承及自动清洗功能。

- 斩拌刀分为圆弧刀和折线刀，圆弧刀针对的是肉糜、折线刀针对的是肉粒。
- 斩拌机斩冻肉只能是3公分以下的肉块，而且得调成低速。
- 本机可装6把刀，刀厚是3-5mm，刀的排列宽度是110mm。

斩拌机的工作原理：放进肉、刀转，锅转、斩完后停止转动但是锅接着转，将出料盘放入锅里，开始使料出锅。





## 河北元昌食品机械科技有限公司

## YUANCHANG FOOD MECHANISM &amp; TECHNOLOGY CO.LTD

Yuanchang Food Mechanism & Technology co.Ltd established in 1986, processes a group of excellent technicians and qualified professionals. Distinguished ourselves through our quality and reliability. We specialized in producing various kind of meat sausage processing machines for sausage playing the Leading Role in the China's meat machinery industry dealing with most Meat Industry for many years. We invented new style pneumatic aluminum-coil dual clipper & Mechanical Greatwall dual clipper which have replaced the old ones, consider originator of the whole machine's movement. Designing different requirements of the machinery will be possible. The outstanding quality we made, advanced technique, abundant strength, it holds advanced professional technology in domestic meat produce as well as customer's high praise. Hence occupies the excellent economic and social efficiency for customers and enterprise.

YC Mechanism will always guarantee high quality products through precise planning, innovative technologies for production systems, high mechanical and technical standards, the use of top quality materials and components, together with the assurance and accuracy of its quality control testing. Flexibility, open to new ideas, responding to new trends and market conditions and making improvements to products that already exist. We encourage our employees to enhance their innovations skills through outside training programs, customer experiences and creative brainstorming sessions which allow us and our customers to remain competitive.

Enterprise Mission: Manufacture the high quality products for our clients and ensure satisfaction. Excellent after-sale services and technique which is guarantee efficiency and high grade technique to solve problem for customers and creative by your requirements. Services & Maintenance: Training of installation + operating the machinery and engineering technicians together with advice about processing line in the most cost effective. All these years we have developed business relationship with our customers from all over the world.

河北元昌食品机械科技有限公司是生产食品机械的专业公司，始创于1986年，见证了中国肉食品行业的起步，发展和创新。我公司拥有一支优秀的工程技术人员和高素质的员工队伍，生产的食品机械一直处于国内领先地位，代表着国内同行业的发展方向。主要产品有：灌装机、打卡机、蒸熏炉、真空滚揉机、真空斩拌机、搅拌机、冻肉绞肉机、活化嫩化机、等系列配套食品机械。其中JCSK-A机械长城双卡机、新式铝丝双卡机LSK3-A机械铝丝双卡机是我公司专利产品。

我公司始终坚持“以质量求生存，以品牌促发展，以效益为中心，求实创新争一流”的方针；坚持“用户第一、质量第一、信誉第一、”和“优质产品、优惠价格、优质服务”的经营指导思想，守信誉，竭诚为用户服务。并以完善科学的检测手段和优质快捷的服务体系，赢得了客户的信誉，我公司以优异的产品质量，先进的技术，雄厚的实力，使我们公司在国内肉食品行中的技术遥遥领先，获得了广大用户的一致好评，为用户带来了良好的经济效益和社会效益。

我公司立足于信誉高于一切的经营原则，积极主动的开拓国内外市场，寻求更多的国际合作伙伴。我们竭诚欢迎广大国内、外客商，前来洽谈。同时，我们也愿广交国内外企业和各界有识之士，从而共同推动对外经济贸易的发展。

元昌机械为用户提供完善的售后服务，我们保证以快捷的速度，高质量的技术，为您解决生产中出现的各种问题，保证客户的利益，同时可根据您的需要为您设计生产您需要的设备。

——把握现在，就是把握未来：相信我们，就是相信自己。

SANMOTION

ABB

Panasonic



MITSUBISHI

Danfoss

YASKAWA  
CONTROL

OMRON

SIEMENS

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