

APEX



FOOD PROCESSING
AUTOMATION
& PACKING



BISCUIT & COOKIE PRODUCTION LINE

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HORIZONTAL MIXER

卧式和面机

Jacketed mixing bowl. VFD, PLC and HMI control. 30 to 60 rpm high speed mixing. It can realize high homogenization of the dough. Both double arm and single arm mixers are available.



夹层搅拌桶具备自动保温功能。搅拌浆速度30~60转/分钟，可实现饼干面团的高均质化。速度由变频器调节，PLC及触摸屏控制。根据不同工艺要求，可提供单桨或双桨结构的搅拌机。

VERTICAL MIXER

立式和面机



Vertical Mixer is very suitable for mixing dough which need to be fermented and mixed more than one time. The main motors are VFD controlled, the mixing speed can be set according to different processing requirement.

立式搅拌机尤其适用于需要二次或多次发酵和搅打的面团的搅拌。搅拌主电机为变频调速，可根据不同工艺要求设定和面速度。

DUST FREE SUGAR GRINDER

无尘粉糖机



For this sugar grinder, the materials are sucked into the milling chamber under the negative pressure, and then are impacted, cut and ground under the effect of the large air flow between the blade and module. The process of the crushing is free dust because of the dust removal system, and the fine dust will be sucked into chamber. The capacity can reach 1000-1500kgs/hour, and grinding fineness is between 80~100um.

糖粒会在负压状态下被吸入主机粉碎腔体,然后在切刀和模具的作用下,进行剪切粉碎。机器配备除尘柜,所以工作环境无粉尘。产量可以达到 1000-1500kgs/hour,目数在 80-100 之间。



TUB TILTER AND DOUGH GUILLOTINE

翻斗铡面机

It is used to dump the dough from the dough tub and cut the dough into lighter dough pieces to realize long-distance dough conveying. The machine is suitable for both hard and soft dough.

该机将面团从粉桶中倒出并分切成重量较轻的面团以实现面团的远距离输送。适用于韧性和酥性面团。

DOUGH TUB ELEVATOR

提升机

It is used to elevate and dump the dough from the dough tub into downstream conveyor or forming machine. It can save space, widely be used in the workshop which the length is limited but the height is enough. To ensure safe operation, it is equipped with brake motor & electromagnetic brake. The elevating and dumping motion is smooth without pause, high efficiency, easy operation.

提升机是将和面桶内盛放的面团提升至需要的高度并倾倒至指定位置的输送设备。在厂房高度允许但长度受限的情况下较其它输送设备明显节省场地占用率，利于设备及生产布局 and 安排。采用刹车电机和电磁制动器，双制动系统，确保停车安全。该设备的最大特点是提升输送和倾倒入料动作一次完成，无停顿，效率高，操作简便。



SHEET CUTTING LAMINATOR

切片式叠层机

This machine has the functions of rolling, sheet cutting, laminating and flour dusting. Dough is rolled into sheets and then the dough sheet is cut into slices, laminated to 8~16 layers and conveyed to gauge rolls. During the process, the returned scrap will always be kept at the bottom of the dough sheets, thus the dough sheet will come out in a smooth surface and perfect condition. Together with equipped flour dusting device, it is most suitable for producing soda crackers and high quality biscuits.

面团通过叠层机三次压轧，切片成8~16层面皮。输送至成型轧辊，该机能将回面始终处于面皮底部，使制造出来的饼干色泽完美，口感酥松，配合机器上的撒酥机，可生产苏打饼干和其它高档饼干。



GAUGE ROLL

轧面机



Through three or four gauge rolls, the sheet thickness is gradually reduced to required thickness. The thickness of the dough sheet can be precisely displayed and controlled.

通过三道或四道轧辊，将面皮从厚至薄压制出适当厚度面皮，输送至辊切成型机，面皮厚薄可精确显示和控制。

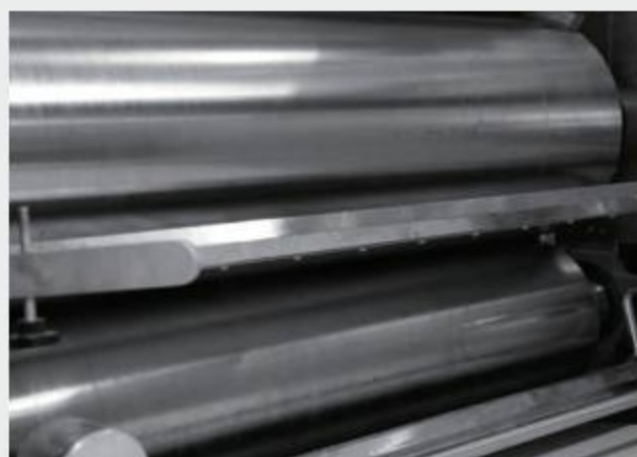


PRESHEETER

喂料机

The unit receives dough and roll the dough into dough sheet.

本设备将打好的面团通过辊筒轧成面皮。



ROTARY CUTTER

辊切成型机



The dough sheet is embossed, perforated and cut into preformed biscuits through the mould roller(s). This machine features easy and fast mounting/dismounting of the mould rollers. The ascent and descent of the rubber rollers is pneumatically controlled. Endless canvas belt is used to increase the ratio of finished products.



将面皮通过饼干模具压制出各种形状饼坯，该机装卸模具方便快捷，胶辊采用气动升降，采用环形帆布，成品率高，减轻劳动强度。

ROTARY MOULDER

辊印机



The machine presses the soft dough into the cavities of the mould roller to form various dough pieces. The feeding roller, mould roller and canvas belt of the machine are driven by respective motors with adjustable speeds. The feeding roller can be moved in position to adjust the space with the mould roller. The pressure between the rubber roller and the mould roller is adjustable. Endless canvas belt can be used. The weight of the shaped dough pieces can be adjusted.



该机喂料辊，模具，帆布带由各自电机带动，速度可调，喂料辊可移动，调整与模具间距，胶辊与模具压力可调，可穿环形帆布，饼坯重量可调。

ROTARY DEPOSITOR

辊筒式刮板成型机



This machine is used for soft dough, pastes and aerated masses depositing and forming. It can be mounted on steel band of a tunnel oven to realize continuous forming and baking. Automatic material feeding system is equipped to ensure even feeding. The mould cylinder is easy to be changed.

该设备适用于易出料的酥性料，糊状料和充气料产品的成型，可安装于使用钢带的隧道烤炉上实现连续成型及烘烤。配合自动供料设备，可实现连续均匀的物料供应。辊筒模具容易更换。

CHOCOLATE SLICE SANDWICHING SYSTEM

巧克力片夹心系统



WIRE CUTTING MACHINE

线切割曲奇机



This machine is designed for extruding and cutting products, be equipped with HMI control system which is easy for adjusting and with recipe storage functions. It's especially suitable for making cookies which with small granules inside, such as chocolate beans, dried cranberries, raisins etc. The cutter uses steel blade instead of steeling wire, more durable.



机器采用挤出切割的方式成型，配备触摸屏操控简便，并带有配方储存功能，特别适用于成型面团内含固体小颗粒的曲奇饼干，例如巧克力豆、蔓越莓干、提子干等。切割材料采用进口钢条替代钢丝更加耐用。



DEPOSITING MACHINE DOUBLE ROW

扭花曲奇机（双排）

This machine is controlled by servo motors, each adjustable section can be operated and displayed on the touch screen. It's equipped with recipe storage functions. The double row depositing head design greatly increases the capacity. The depositing pump and depositing head are disassembly design easy for cleaning. And biscuit shape can be customized.



设备由伺服电机控制，所有可调节部位的参数设定均可在触摸屏上实现，并且带有配方存储功能。双排出料头设计，产量大幅增加。定量泵和出料头更易拆卸，方便清洁。饼形可根据客户的要求进行定制。

BAKING OVEN

烤 炉

W_e provide different ovens which can be heated by different energy source like electrical power, natural gas, LNG, LPG, diesel or heavy oil, etc.

我们提供使用电力，燃气，柴油或重油加热的各种烤炉。

Direct Gas-Fired Oven is suitable for baking hard biscuits and crackers. Based on advanced design and fine fabrication, Apex DGF oven features excellent insulation, energy saving and even baking. Using negative pressure combustion principle, the safety of the oven operation is ensured.

直燃式燃气隧道炉，适用于韧性和苏打饼干的烘烤。基于先进的设计和精细的制造，此烤炉具备良好的保温和节能功效，烘焙出来的产品色泽均匀，运用负压燃烧的原理，保证烤炉运行的安全。

TRI-ZONE DISTRIBUTOR BURNER

三段火火管

Using FLYNN Tri-Zone distributor burners to ensure even baking.

采用 FLYNN 的三段式火管，有效保证烘烤均匀。



DIRECT GAS FIRED OVEN

直接火烤炉

BAKING OVEN

烤 炉

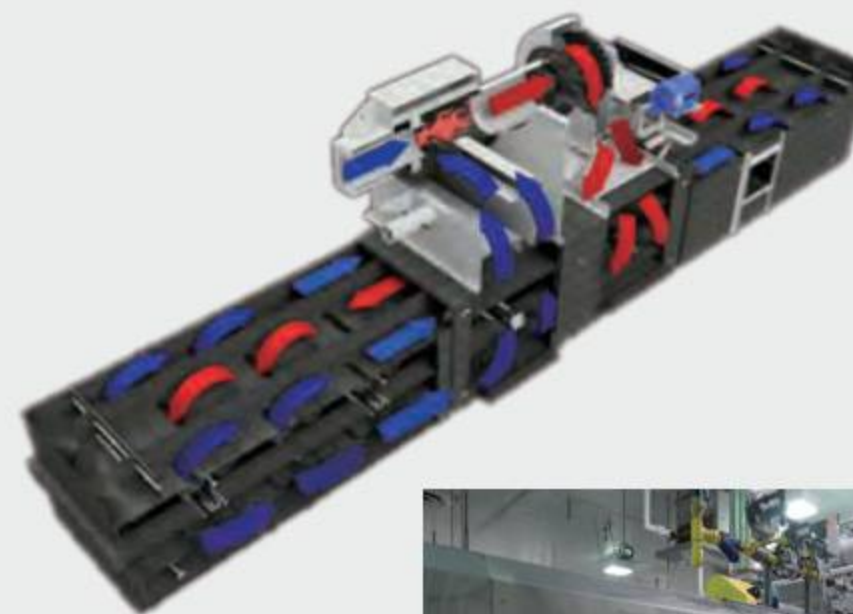
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DIRECT HEATED CONVECTION OVEN

直接式对流炉

This oven is designed with the recirculation fans and combustion chamber installed on top of each oven zone in the "penthouse" section. The air is heated in combustion chamber and fan forces/blows the heated air into the bake chamber through airflow dispersion ductwork to ensure even baking. Baking is achieved using a re-circulating air technique. The oven is heavily insulated for up to 650 °F (340°C) operation.

直接式对流炉设计独到。燃烧室和循环风机安装于每一温区的中间顶部。空气在燃烧室被加热，然后风机将热空气吹入烘烤炉膛。独有的气流分配管路系统保证产品烘烤均匀。通过使用热空气循环技术以及优良的隔热系统，此对流炉可以最高达到340° C的温度。



BAKING OVEN

烤 炉

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INDIRECT HEATED CONVECTION OVEN

间接式对流炉

The burner heats the combustion chamber and the heat exchanger, then the air which will be blown into the bake chamber is heated through the heat exchanger. The combustion gas will not enter into the bake chamber and contact the products.

间接式对流炉通过燃烧机加热燃烧室和热交换器，然后经过热交换器加热的空气被吹入炉膛进行烘烤。燃烧产生的废气不进入炉膛直接接触产品。

APPEX

BAKING OVEN

烤 炉

HYBRID OVEN

混合炉

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Hybrid oven consists of DGF oven section and Convection Oven section. It can satisfy various baking requirement.

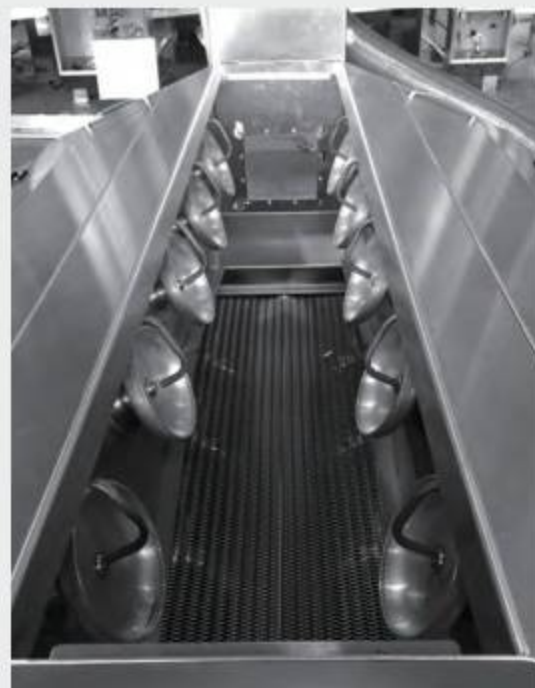
混合炉的前端采用直接火烤炉，后端采用间接火烤炉，可以满足各种不同产品和工艺的烘烤要求。



OIL SPRAYER

喷油机

This unit sprays oil on the baked biscuits evenly. The volume of sprayed oil can be adjusted. Using efficient oil mist removing and reclaiming system to ensure the cleanness and hygiene of the oil spraying machine and reduce the production cost. Nozzle type and centrifugal disc type oil sprayer are available as an option. The oil dripping conveyor has flex device to reject the unqualified biscuit after oil spraying.



喷油机有喷咀式和甩盘离心两种形式，喷油量大小可调，喷油量均匀，有高效油雾回收装置，确保生产车间环境卫生干净，节省生产成本。沥油机网带输出端有伸缩装置，剔除喷油后不合格饼干。

VIBRATING TYPE SPRINKLER & RECLAIMING CONVEYOR

振动式撒布机与回收机

Vibrating type sprinkler

This machine is used for sprinkling granules or powder such as salt, sugar, nut slices, sesame and seasonings on dough sheet or biscuits.

振动式撒布机

该设备用于将固体颗粒或者粉状调味料，盐，糖，芝麻及果仁片等撒布在面皮或者饼干上。

Reclaiming conveyor

This machine reclaims excess material from the sprinkler.

回收机

回收机回收多余的撒布物料以便循环使用。



COOLING CONVEYOR

冷却输送机



This unit naturally cools down the baked biscuits, using pneumatic tension and tracking system to ensure the smooth running of belt.

采用气动张紧,气动调偏,保证输送带行走稳定,不跑偏。



BISCUIT STACKING MACHINE

饼干整理机



It is star wheel stacker to stack biscuits from flat to on-edge.

It can follow the tracking of upstream belt automatically or manually to receive the products properly. The stacking starwheel can be adjusted on X/Y direction according to the biscuit size. The system is easy to operate.

本机为星轮理饼机

本机可自动或手动跟踪来料皮带以避免饼干跑偏落地。星轮可以根据饼干的大小进行X/Y方向的调整,操作简便,理饼效果好。

BISCUIT MOULD

饼干模具



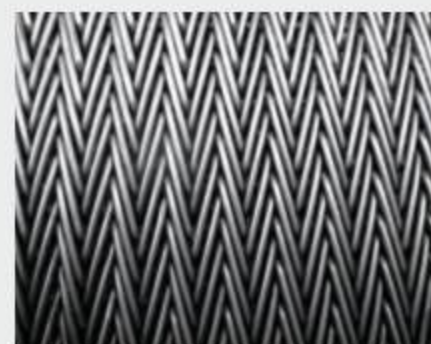
We can provide both plastic and brass mould for various hard and soft biscuits.

我们可提供铜或塑料制作的各种辊印以及辊切模具。



WIRE MESH & COTTON BELT

金属网带和帆布带



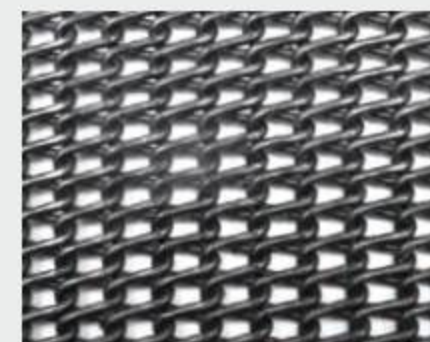
CB5



CB3



STAINLESS STEEL MESH



Z47&Z47R

We can provide various wire mesh for baking oven and various cotton belt for rotary cutter, rotary moulder and conveyor.

我们可提供用于烤炉的金属网带以及用于辊切、辊印成型和冷却输送的帆布带。



COTTON BELT