Since 1983

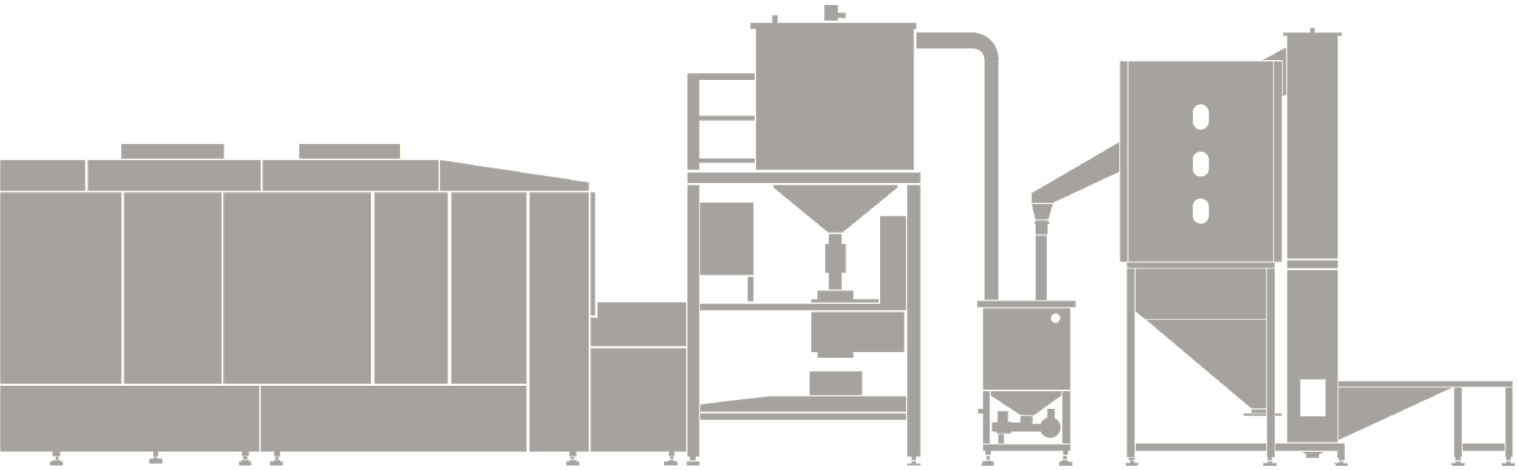
YANC 燕诚

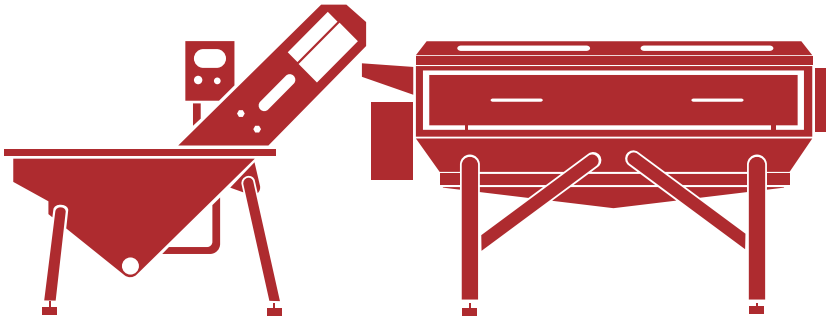
提供整体设计

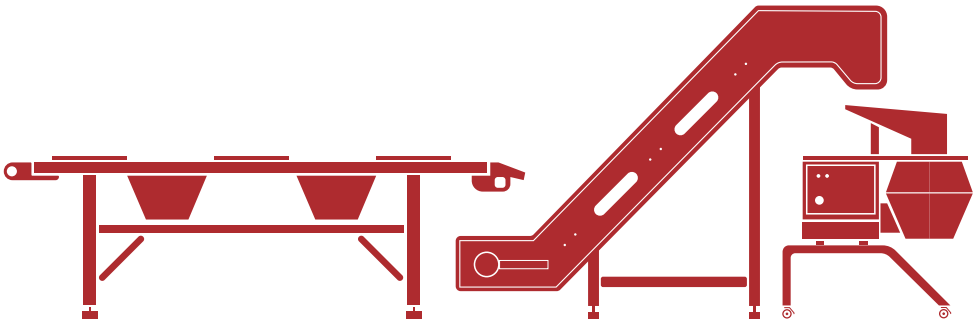
Provide overall design

全套设备供应

Full equipment supply







提供整体设计
Comprehensive design services

全套设备供应
Full equipment supply

YANC

CONTENTS 目录

Company profile / 企业介绍 04

Corporate Strength / 企业实力 06

Development History / 发展历程 08

Business Scope / 业务范围 10

Rice Processing Equipment / 大米加工设备 12

Fruit and Vegetable Processing Equipment / 果蔬加工设备 30

Meat Processing Equipment / 肉类加工设备 46

Thermal Processing Equipment / 热调理类设备 52

Cleaning and Disinfecting Equipment / 洗消类设备 62

Auxiliary equipment / 辅助设备 66

Customer Cases / 客户案例 70

Company Profile

YANC's headquarters is located in the Rongda International Building in the Lize Business District of Beijing. Founded in 1983, the company has established six manufacturing bases in Hebei, Hubei, Sichuan, Guangdong, Zhejiang, and Taiwan. Among them, the Hebei and Hubei factories are 100% owned and cover an area of 200 acres. YANC has 10 branch offices and 80 service centers nationwide. The company provides comprehensive, one-stop solutions for central kitchens, food factories, and restaurant chains, offering full-service design and complete equipment supply for large-scale engineering projects.

YANC is the chairman unit of the Equipment Committee of the Chinese Culinary Association and a co-founder of the China Central Kitchen Alliance. It has been awarded numerous honors, including the 'China Central Kitchen Equipment Demonstration Base,' 'National Integrity 3A Enterprise,' 'National High-Tech Enterprise,' 'Specialized, Refined, and Innovative Enterprise,' 'National Agricultural Product Processing Technology Joint Unit,' 'Hebei Science and Technology Department Central Kitchen R&D Center,' 'Outstanding Enterprise in Terms of Tax Revenue per Acre,' and 'Initiating Unit of Multiple Regional Group Meal Associations.'

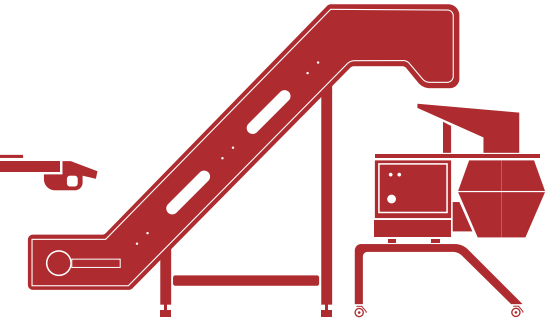
The company has collaborated with industry associations to develop group standards for equipment, including 'Vegetable Production Line,' 'Rice Production Line,' and 'Intelligent Stir-Frying Machine.' Additionally, it has authored the first national book on 'Central Kitchen Design and Construction' and participated in the creation of China's first national standard for central kitchens, the 'Central Kitchen Construction Requirements,' which was officially issued in October of this year.

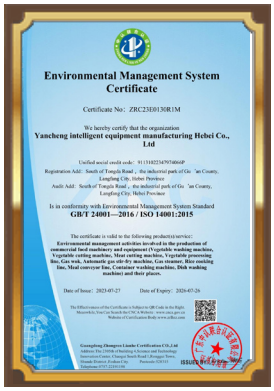
燕诚总部设在北京丽泽商务区融达国际，公司始于1983年，分别在河北、湖北、四川、广东、浙江、台湾等设立6个生产制造基地，其中河北湖北100%控股工厂，占地面积200亩，全国10家分司，80个服务处。公司为中央厨房、食品厂、餐饮连锁等整体工程项目：提供整体设计，全套设备供应等一站式服务。

燕诚是中国烹饪协会设备委主席单位，中国中央厨房联盟联合创立单位，被授予“中国中央厨房设备示范基地”、国家诚信3A企业、国家高薪企业、专精特新企业、国家农产品加工技术联合单位、河北科技厅中央厨房研发中心、亩产税收突出企业、多地团餐协会发起单位等多项荣誉。

携手行业协会制定设备团体标准：《净菜加工流水线》、《智能米饭生产线》《智能炒菜机》；编写国家首本《中央厨房设计建设》书籍，参与首个中央厨房国家标准《中央厨房建设要求》制定并于今年10月正式颁布。

荣誉资质
Honours





Yancheng Group was awarded the title of Technology research and development center of automated kitchen equipment and the demonstration base of central kitchen equipment; at the same time, it participated in the formulation of food processing industry standards in China: Design introduction of central kitchens, vegetable cleaning production lines, fully automatic rice production lines, etc.

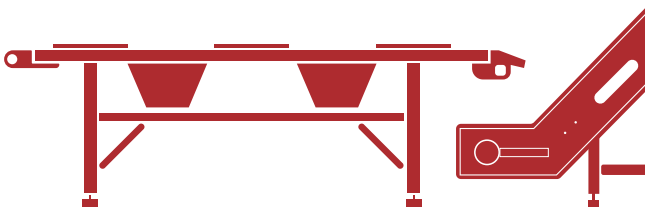
YANCHENG Group has obtained more than 200 patents in the main equipment fields such as vegetable cleaning equipment, vegetable cutting equipment, cooking equipment, and automatic rice production line.

专利证书
patent certifiate

200 余项
Over 200 Business Scope Items

燕诚集团被授予自动化厨房设备的技术研发中心、中央厨房设备示范基地；与此同时，参与制定了行业标准：中央厨房设计概论、净菜加工流水线、全自动米饭生产线等。

燕诚集团在蔬菜清洗设备，蔬菜切割设备，热调熟化设备、全自动米饭生产线等主营设备领域取得了 200 余项专利。



发展历程
YANCHENG HISTORY

Central Kitchen Equipment , OneStop-Solutions

企业文化：

愿景：　专业深耕，成为行业的领导品牌

使命：　建央厨，找燕诚；帮您建设最赚钱的中央厨房

价值观：　没有借口，只有服务，照亮自己，温暖别人

1983
北京二商局
北京市蔬菜食品机械厂
Beijing Second Trading Department Co.,Ltd.
Beijing Vegetable Food Machinery Factory Co.,Ltd.

2003
北京市蔬菜食品机械厂
国企改制到民营企业
Restructuring of Beijing Vegetable Food Machinery Factory from State-owned Enterprise to Private Enterprise

2006
创办燕诚公司
Establish Yancheng Company

2010
成立北京燕诚集团公司
Establish Yancheng Company in Beijing

2015
成立燕诚智能河北制造公司
Establish Yancheng Intelligent Heibei Manufacturing Company

企业文化
CORPORATE CULTURE

2018
筹备北京央厨研究院
Prepare Beijing Central Kitchen Research Institute

2019
成立装修工程建设公司
Establish Decoration Engineering construction Company

2020
成立央厨运营团队
Establish Central Kitchen Operations Team

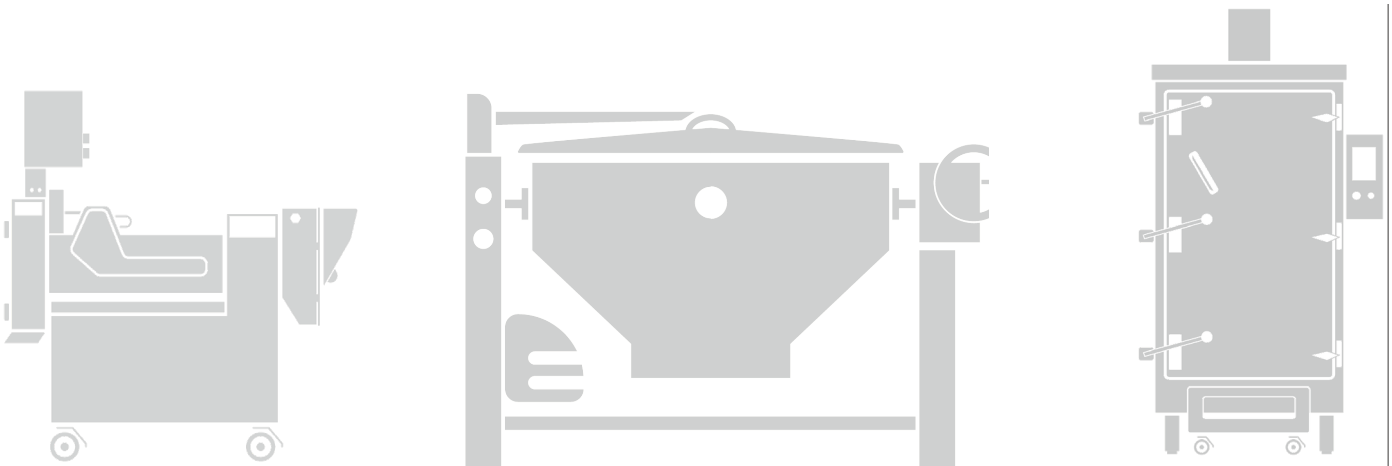
2021
成立投资央厨产业服务
整合行业共同发展
Establish Investment in Central Kitchen Industry Services Integration for Common Development
Services Inter

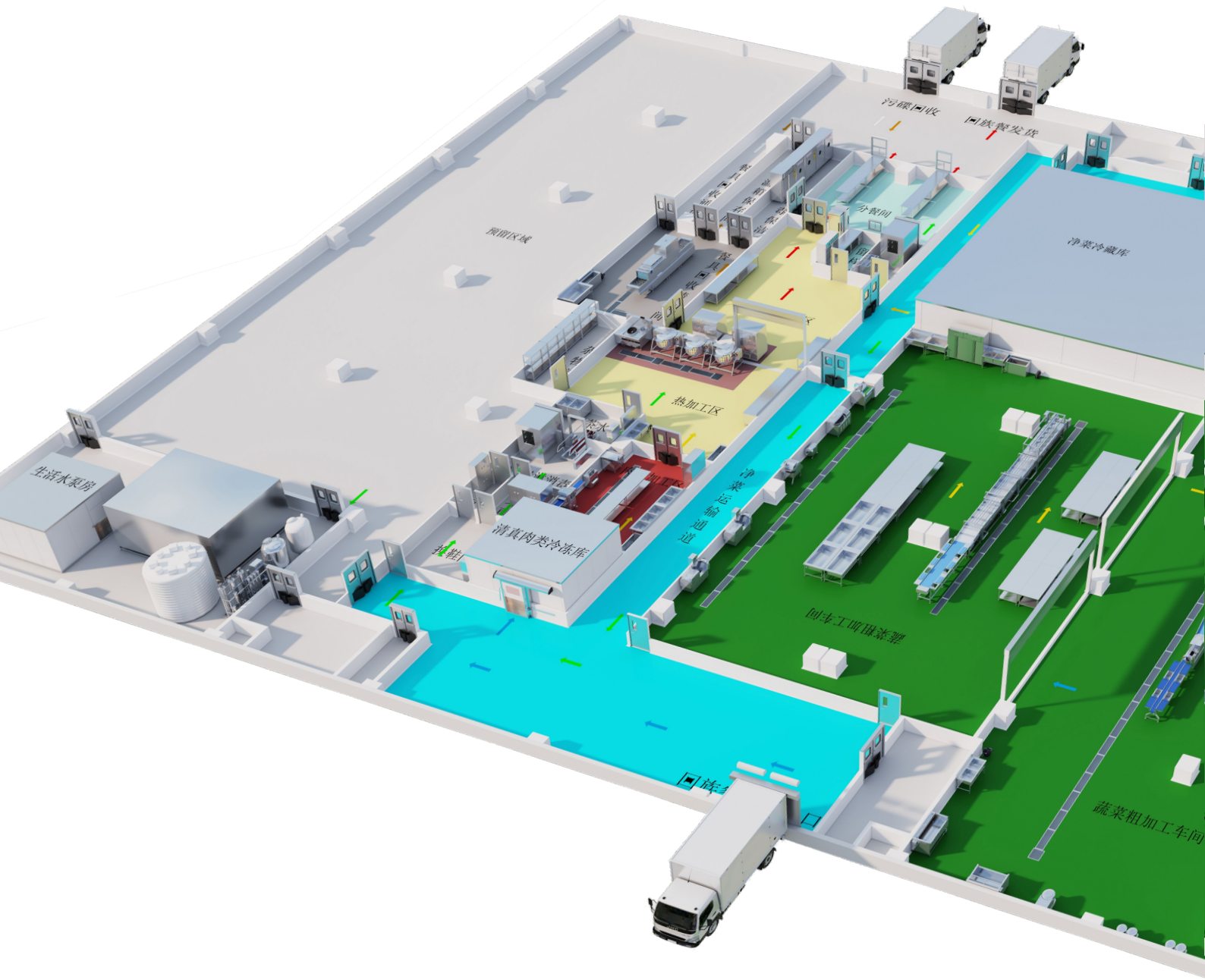
Corporate culture：

Vision: Specializing deeply to become the leading brand in the intelligent equipment manufacturer

Mission: Helping you build the most valuable central kitchen

Value: Customer- centric service; Continuous learning, Self- enrichment; Mutual assistance





Provide overall design **Complete equipment supply**
Operational guidance **Turnkey solutions**

净菜加工
Fresh Vegetable Processing

学生营养餐
Student Nutrition Meals

米饭加工
Rice Processing

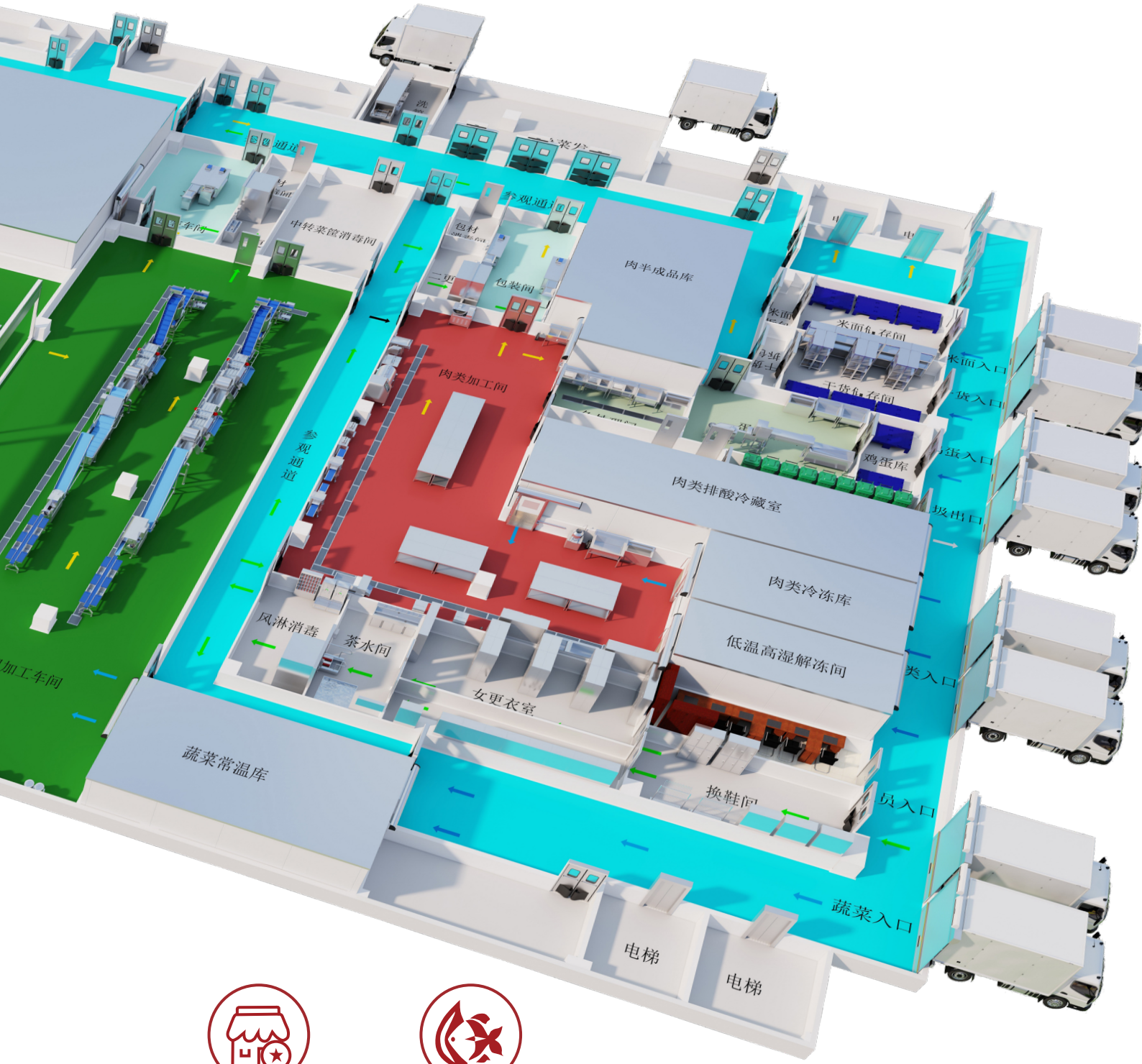
肉类加工
Meat Processing

餐饮连锁
Catering Chains

提供整体设计
Comprehensive design services

全套设备供应
Full equipment supply

提供整体设计　全套设备供应
运营指导　一站式解决方案



食品厂、商超
Food Factories/Supermarkets

预制菜
Prefabricated Meals

米

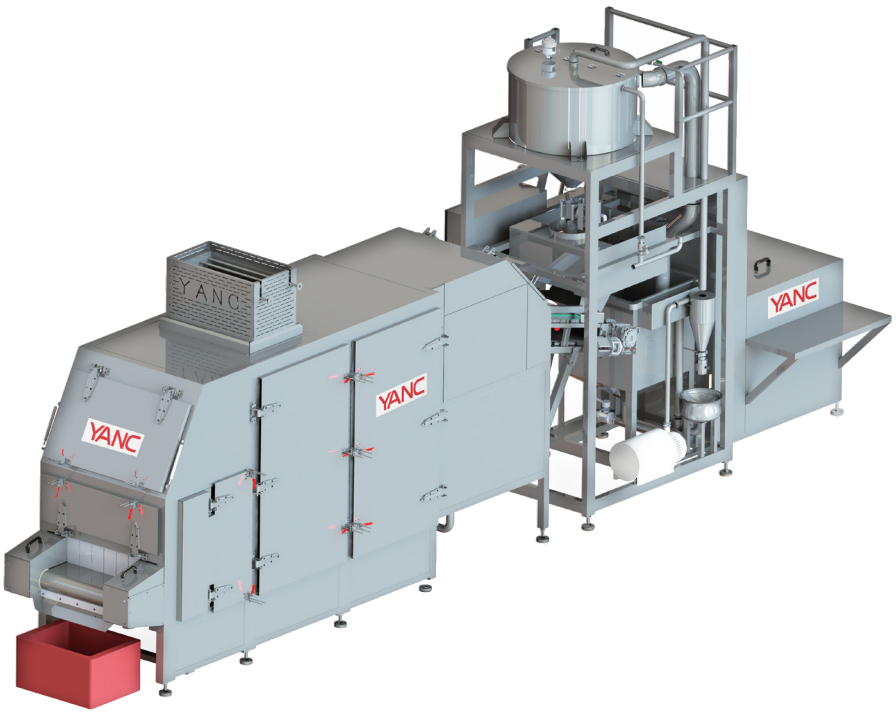
Rice

大米加工设备

RICE
PROCESSING
EQUIPMENT

立式蒸汽米饭线

Steam Rice Cooker (SRCS)



• 产品型号 Product Model	• YC-SRCS300	• YC-SRCSXXX
• 外形尺寸 Dimension(mm)	• 7200*1920*2970	
• 电压 / 功率 Voltage/Power	• 380v 50Hz/6.27 kw	
• 生产能力 Productivity	• 300kg 干米 (raw rice)/h	• 另有其他产能可定制
• 蒸气耗量 Steam consumption	• 0.5 t/h	• Customizable production
• 耗水量 Water consumption	• 1.5-2 t/h	capacity for other needs.
• 入口高度 Entrance height	• 750mm	
• 出口高度 Export height	• 445mm	
• 熟米饭出成率 Cooked rice yield	• 2-2.4	

适用于各类稻米的全智能自动米饭生产线，使用时可根据客户所用稻米的种类及口感的要求设定参数

The fully intelligent automatic rice production line, which is applicable to various types of rice, allows for the setting of parameters according to the types of rice used by customers and their requirements for taste during operation.

食安标准
Food Safety Standards

食品接触部分为 304 不锈钢，设计制造均参考 HACCP 体系，用料扎实，进口核心件保证，产品高效耐用。

Food-contact parts are made of 304 stainless steel, designed and manufactured according to the HACCP system.The machines are adequately supplied with materials, and the guarantee of imported core components ensures product efficiency and durability.

先进技术
Advanced Technology

研究人员通过对常用稻米的特性进行充分研究后设计的能适用于各类稻米的全智能自动米饭生产线。

The fully intelligent automatic rice production line, designed after thorough research into the characteristics of commonly used rice varieties by researchers, is capable of accommodating various types of rice.

高效便捷
efficient and user-friendly

独创三层叠式立体结构布局，大大减小占地面积，提高空间利用率。可视化屏幕操作，数据清晰，操作简单。

Innovative three-layer stacked three-dimensional structure layout significantly reduces floor space and improves space utilization. Visual screen operation, clear data, and simple operation.

精准、高效 Precise and efficient

1. 采用先进的浸、蒸、煮式工艺，将浸泡好的大米经过预热后先浸煮，再蒸制，最大程度的保留米饭的营养物质不流失，蒸制后的米饭更加饱满，米香更加浓郁芬芳。
2. 蒸汽炊焖机预热、浸泡、蒸制时间可单独控制，满足多种米饭口感加工需求。本设备广泛应用于中央厨房、米饭深加工（如炒饭）、酒业等领域。

1.Employing advanced steam cooking process. after pre-heating the soaked rice is first immersed in cooking water and then steamed. preserving the nutritional value of rice while enhancing its taste.
2.The steam cooking machine allows for preheating, soaking, and steaming, with the option to control the steaming time independently to meet various texture preferences. This equipment finds widespread use in central kitchens, rice processing (such as fried rice), and hotel industries, among others.

优点

Advantages

I 蒸汽炊焖机具有喷米汤等功能，使米饭品质进一步提高。

The steam cooking machine is equipped with functions such as rice soup spraying, further enhancing the quality of rice.

蒸汽炊焖机具有扒松功能，使米饭上下无明显分层，口感一致。

The steam cooking machine features a loosening function, ensuring uniform texture throughout the rice without distinct layers.

II

III 合理空间布局，侧盖能完全打开，多种快拆机构，卫生清洗不费力。

Reasonable spatial layout, side cover fully opens, multiple quick-release mechanisms, effortless sanitation cleaning.

可选装联网服务，数据上传云端服务器。做到数据可追溯、可视化、远程操作等。

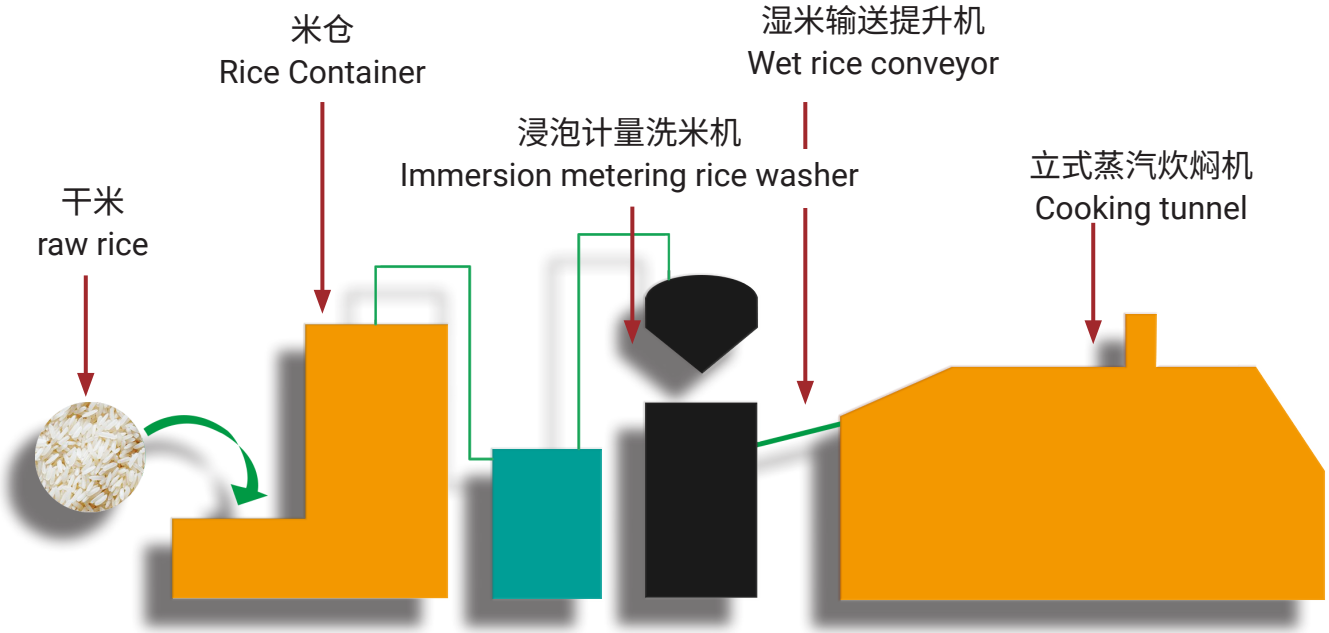
Optional networking services are available, and data can be uploaded to the cloud server, enabling data traceability, visualization, remote operation, etc.

IV

提供整体设计
Comprehensive design services

全套设备供应
Full equipment supply

YANC



米饭线工艺流程
Process flow of rice cooker

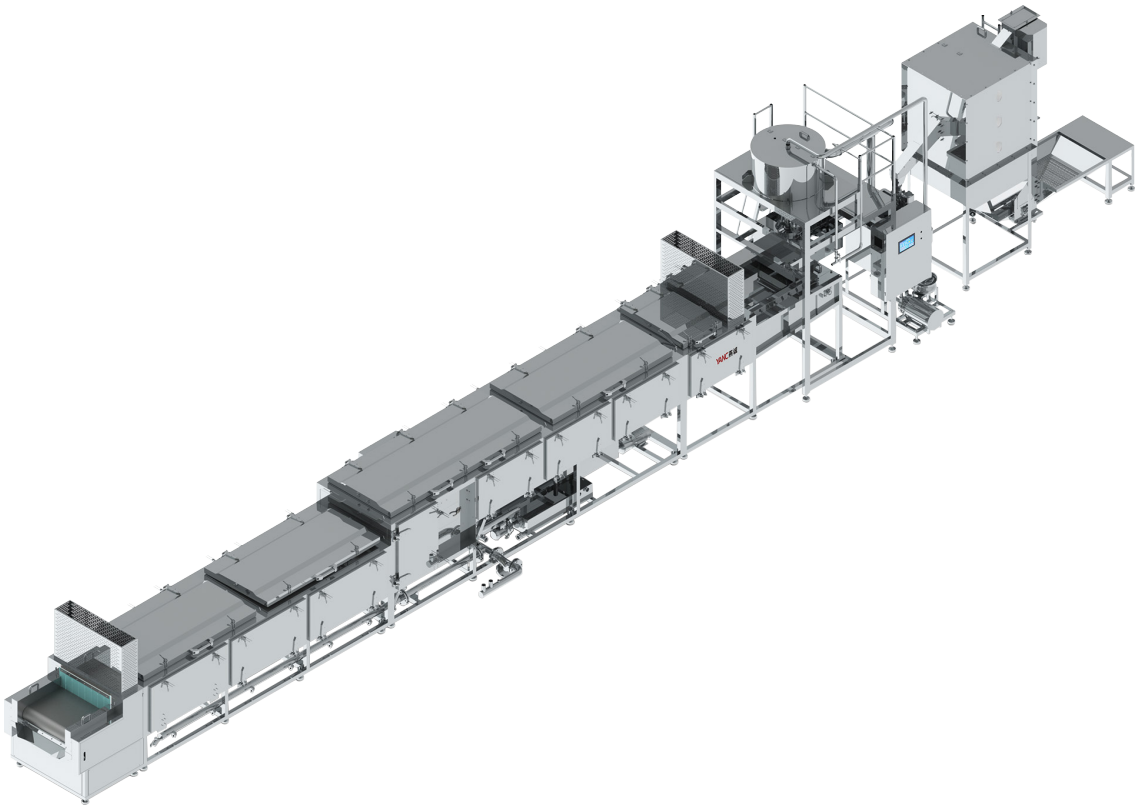
原理 principle

通过提升机将大米从米仓送至浸泡计量洗米机里，洗米后对大米进行浸泡，浸泡到时，通过湿米提升输送机将湿米送入吹焖机内，浸泡好的大米先预热，再浸煮，后蒸制，将浸泡米汤在后续加工中撒回湿米之上，最大程度保留米饭的营养物质不流失，蒸制后的米饭更加饱满，米香更加浓郁芬芳。

The rice is conveyed from the rice container to the soaking and measuring washing machine by an elevator. After washing, the rice is soaked. Once soaking is complete, the wet rice is transported to the steaming and cooking tunnel via a wet rice conveyor. The soaked rice is first preheated, then cooked, and finally steamed. The soaking water is sprinkled back onto the wet rice during subsequent processing to maximize the retention of nutrients, ensuring that the steamed rice is more plump and aromatic.

单层蒸汽米饭线

Steam Rice Cooker (SRC)



产品型号 Product Model	YC-SRC300	YC-SRC450	YC-SRC600
外形尺寸 Dimension(mm)	13535*2145*2970	14800*2275*2970	16555*2275*2970
电压 / 功率 Voltage/Power	380v 50Hz/4.92kw	380v 50Hz/5.52kw	380v 50Hz/5.52kw
生产能力 Productivity	300kg 干米 (raw rice)/h	450kg 干米 (raw rice)/h	600kg 干米 (raw rice)/h
蒸气耗量 Steam consumption	0.5 t/h	0.7 t/h	1 t/h
耗水量 Water consumption	1.5-2 t/h	1.8-2.2 t/h	2-2.5 t/h
入口高度 Entrance height	585mm	585mm	585mm
出口高度 Export height	549mm	549mm	549mm
熟米饭出成率 Cooked rice yield	2-2.4	2-2.4	2-2.4

适用于各类稻米的全智能自动米饭生产线，使用时可根据客户所用稻米的种类及口感的要求设定参数

The fully intelligent automatic rice production line, which is applicable to various types of rice, allows for the setting of parameters according to the types of rice used by customers and their requirements for taste during operation.

食品接触部分为 304 不锈钢，设计制造均参考 HACCP 体系，用料扎实，进口核心件保证，产品高效耐用。

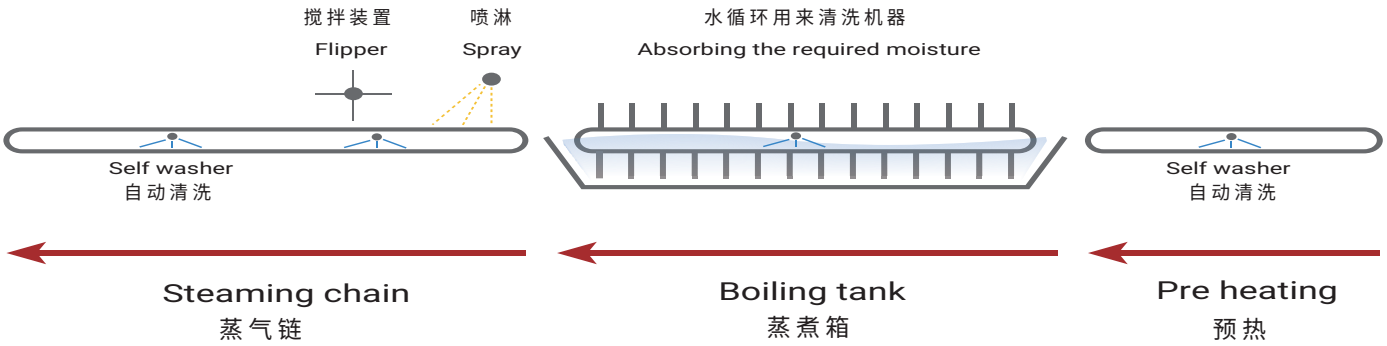
Food-contact parts are made of 304 stainless steel, designed and manufactured according to the HACCP system.The machines are adequately supplied with materials, and the guarantee of imported core components ensures product efficiency and durability.

吸收了日本产品技术，研发出了适合多大米品种、全电脑控制、受热均匀的全自动米饭生产线。

Having absorbed the technology of Japanese products, a fully automatic rice production line has been developed. It is suitable for various rice varieties, is under fully computer control, and can ensure even heat distribution.

性能稳定可靠、确保节约能耗降低成本的同时，满足国内外市场对主食品质的需求。

It has stable and reliable performance. While ensuring energy conservation and cost reduction, it meets the demands of domestic and international markets for the quality of staple food.



精准、高效 Precise and efficient

1. 采用先进的浸、蒸、煮式工艺，将浸泡好的大米经过预热后先浸煮，再蒸制，最大程度的保留米饭的营养物质不流失，蒸制后的米饭更加饱满，米香更加浓郁芬芳。

2. 蒸汽炊焖机预热、浸泡、蒸制时间可单独控制，满足多种米饭口感加工需求。本设备广泛应用于中央厨房、米饭深加工（如炒饭）、酒业等领域。

1.Employing advanced steam cooking process. after pre-heating the soaked rice is first immersed in cooking water and then steamed. preserving the nutritional value of rice while enhancing its taste.

2.The steam cooking machine allows for preheating, soaking, and steaming, with the option to control the steaming time independently to meet various texture preferences. This equipment finds widespread use in central kitchens, rice processing (such as fried rice), and hotel industries, among others.

优点

Advantages

I 蒸汽炊焖机具有喷米汤等功能，使米饭品质进一步提高。

The steam cooking machine is equipped with functions such as rice soup spraying, further enhancing the quality of rice.

蒸汽炊焖机具有扒松功能，使米饭上下无明显分层，口感一致。

The steam cooking machine features a loosening function, ensuring uniform texture throughout the rice without distinct layers.

II

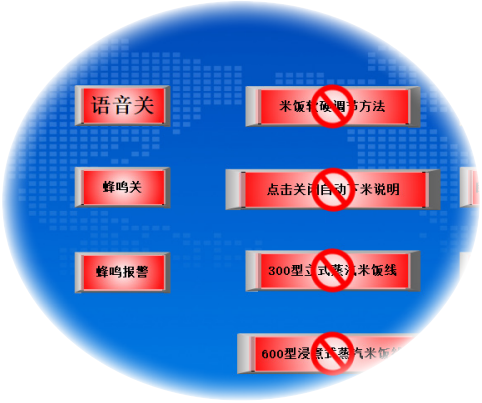
III 独特的结构布局，浸蒸煮隧道的顶盖、侧盖能完全打开，卫生清洗更加充分。

The unique structural layout allows the top cover and side covers of the steam cooking tunnel to fully open, facilitating thorough sanitation and cleaning.

电控系统加入了语音提醒和语音说明书，更好的帮助操控者了解设备。

The electronic control system incorporates voice reminders and instructions, which can better assist the operators to understand the equipment.

IV



米饭线工艺流程
Process flow of rice cooker

1

组成部分：上米平台、提升机、米仓体、溜米槽等；

优点：有别于市面传统皮带输送结构，采用更可靠的链条传动结构，避免了皮带与胶辊长期运转过程中产生的碎屑，保障了大米的清洁、卫生、安全性。

Component parts: rice loading area, lifting conveyor, Rice container, Rice chute, etc.

Advantages:
Different from traditional belt conveyor structures, it adopts a more reliable chain drive structure, avoiding the accumulation of debris caused by long-term operation of blets and rubber rollers, thus ensuring the cleanliness and hygiene of the rice.

2

组成部分：水箱、水泵、旋风桶、机架及输送管道；

优点：旋风洗米机，洗米轻柔不伤米，减少碎米率，洗米更干净，比市面上螺旋洗米机更好。

Component parts: water tank,water pump, cyclone drum machine, frame and pipeline.

Advantages:
Different from screw-driven rice washers, gently washes rice without damaging it, reducing the rate of broken rice and leaving the rice cleaner.

3

组成部分：大米浸泡罐、容积计量器、机架；

优点：计量灌装机可以连续加米，容器内的大米达到设定高度时，计量灌装机停止下米；
计量灌装机内出入米量严格控制，可做到浸泡时间一致

Component parts: rice soaking tank, volumetric flow meter, and machine frame, etc.

Advantages:
The Metering filling machine can continuously add rice. When the rice in the container reaches the set height, the machine will stop discharging rice.
The amount of rice entering and leaving the machine is strictly controlled, ensuring consistent soaking time.

4

组成部分：入料段、浸煮段、蒸制段、出料段等；

优点：预热后，大米落入浸煮池内，浸煮池的水温经过控制，减少了淀粉的析出，同时也为米粒淀粉糊化提供了充足的热量和水分，保证了成品米饭的口感和成熟度的一致性。做到了使米饭完全熟化，同时米饭颗粒更加饱满，米香更加浓郁芳香。

Component parts: feeding section, soaking section, steaming section, and discharge section, etc.

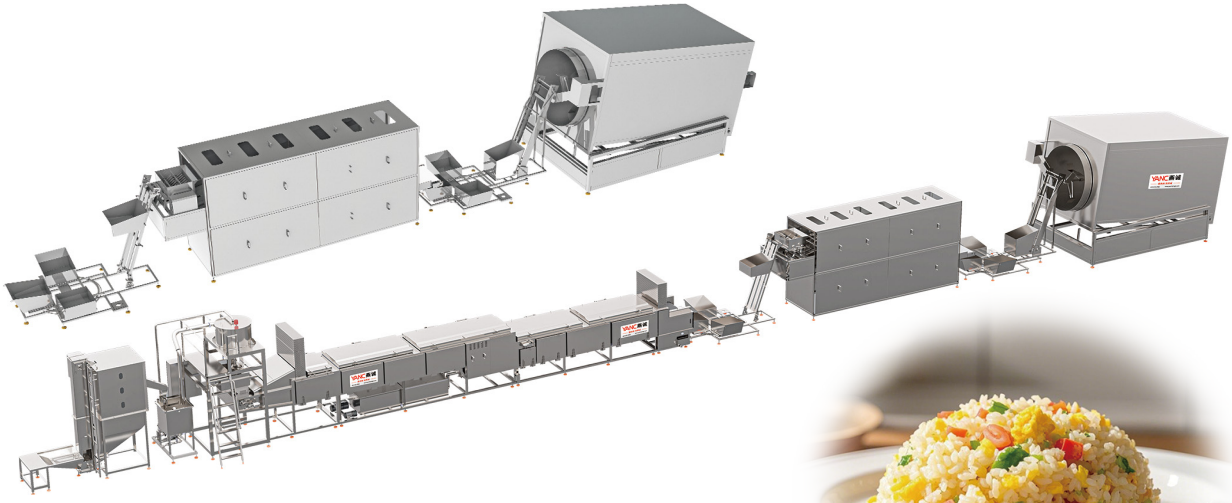
Advantages:
1.After pre-heating in the steam cabinet, the rice falls into the soaking and cooking tank. The water temperature in the soaking and cooking tank is controlled, which reduces the precipitation of starch. At the same time, it provides sufficient heat and moisture for the gelatinization of rice starch, ensuring the consistency of the taste and maturity of the finished rice. It makes the rice fully cooked, and at the same code, the rice grains are more plump and the aroma of rice is more fragrant.

炒米饭生产线

Fried Rice cooking Line

用途：主要用于自动化生产炒米饭，适用于食品加工厂、餐饮业、快餐连锁等场景。生产线参数可能包括生产能力、能耗、占地面积等，具体参数需根据生产商提供的型号而定。炒米饭生产线的工作原理一般涉及原料的准备、计量、混合、炒制、冷却和包装等步骤，通过自动化设备连续完成这些过程，确保炒米饭的快速生产。

Function: This product is primarily used for the automatic production of fried rice. It is suitable for scenarios such as food processing factories, the food service industry, and fast food chains. The production line parameters may include production capacity, energy consumption, floor area, etc. Specific parameters should be determined based on the model provided by the manufacturer.
The working principle of the fried rice production line generally involves steps such as raw material preparation, measurement, mixing, stir-fry, cooling, and packaging. These processes are continuously carried out through automated equipment, ensuring the rapid production of fried rice.



产品优势 Product Advantages

1、高效快速：自动化生产使得炒米饭生产线能够快速生产大量的炒米饭，大幅提高生产效率。

2、保证质量：先进的工艺和设备确保炒米饭的口感和营养价值，同时通过预处理去除杂质和异味，提高卫生安全性能。

3、节省人力成本：自动化程度高，减少人工操作，降低人力成本，同时降低劳动强度。

4、多样化生产：可以生产各种口感和风味的米饭，满足不同需求。

5、便于管理：统一监控和管理系统应用，提升生产线的运行效率。

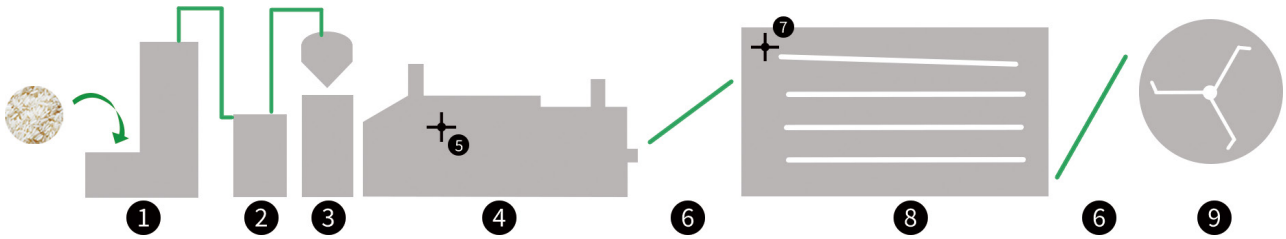
6、食品安全保障：采用食品级材料和高效的空气净化系统，确保生产环境的洁净与卫生。

1. High Efficiency: Automation enables fast production of large quantities of fried rice, greatly boosting efficiency.
2. Quality Control: Advanced technology ensures taste and nutrition, while pre-treatment removes impurities and odors for better hygiene.
3. Labor Cost Reduction: High automation cuts manual labor, lowering costs and reducing physical strain.
4. Versatile Production: Can produce various textures and flavors of fried rice to meet different needs.
5. Easy Management: A unified monitoring system enhances production line efficiency.
6. Food Safety: Food-grade materials and an efficient air purification system ensure a clean, hygienic environment.

产品原理 Product Principle

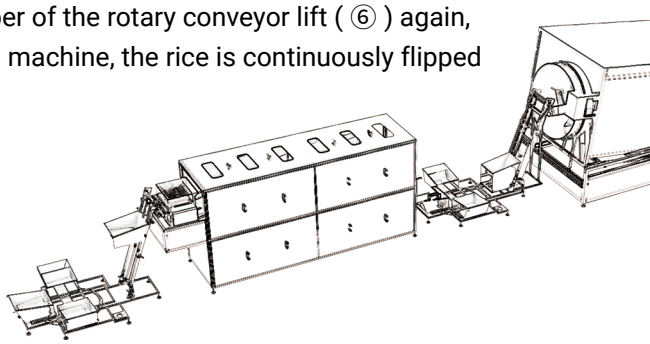
米饭线：大米倒入①米仓后自动提升至②洗米机，采用旋风洗米机，减少碎米率，清洗更干净，洗完后大米送至③计量罐装机中，大米经过充分浸泡后进入④米饭蒸煮隧道中进行浸蒸煮三道工序，最大程度保留大米营养以及还原米饭香味，隧道内配有⑤扒松结构，保证了米饭口感一致无分层。

Rice Line: After rice is poured into the rice storage container (①), it is automatically lifted to the rice washing machine (②). The cyclone washing machine reduces rice breakage and ensures a cleaner wash. After washing, the rice is sent to the measuring tank filling machine (③). After full soaking, the rice enters the rice steaming tunnel (④) for a three-step process of soaking and steaming, preserving the rice's nutrients and aroma. The tunnel features a fluffing structure (⑤) to ensure consistent texture and prevent layering.

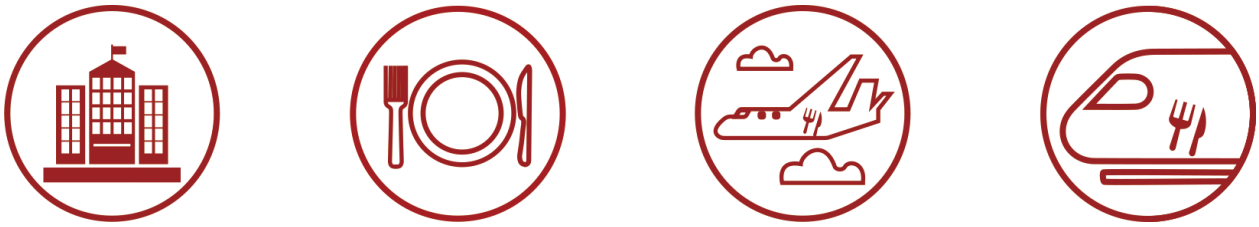


炒米饭线：米饭线加工后的熟化米饭倒入⑥旋转推送提升机的料斗，提升机再将料斗提升至⑦扒松机，其将米饭扒松并初步降温后倒入⑧后端扒松输送机构，其由四条输送机组成，均有液体撒布装置、固体碎料撒布装置、扒松装置、螺旋摊铺装置、电磁振动送料装置等，保证米饭扒松效果及配料撒布均匀；后将搅拌好的米饭倒入⑥旋转推送提升机的料斗，提升机将料斗提升至⑨炒米饭机通过滚筒搅拌的形式让米饭在重力作用下不断翻滚，机器自带搅拌叉与重力作用使得米饭炒制均匀。

Fried Rice Line: The cooked rice from the rice line is poured into the hopper of the rotary conveyor lift (⑥), which then lifts the rice to the fluffing machine (⑦). The fluffing machine loosens the rice and begins the cooling process before transferring it to the post-fluffing conveyor system (⑧), consisting of four conveyors equipped with liquid and solid ingredient distribution systems, fluffing devices, spiral spreading devices, and electromagnetic vibrating feeding devices. These ensure the rice is loosened properly and that the ingredients are evenly distributed. After mixing, the rice is poured into the hopper of the rotary conveyor lift (⑥) again, which then lifts the rice to the fried rice machine (⑨). In the frying machine, the rice is continuously flipped and stirred by gravity and mixing paddles, ensuring even frying.

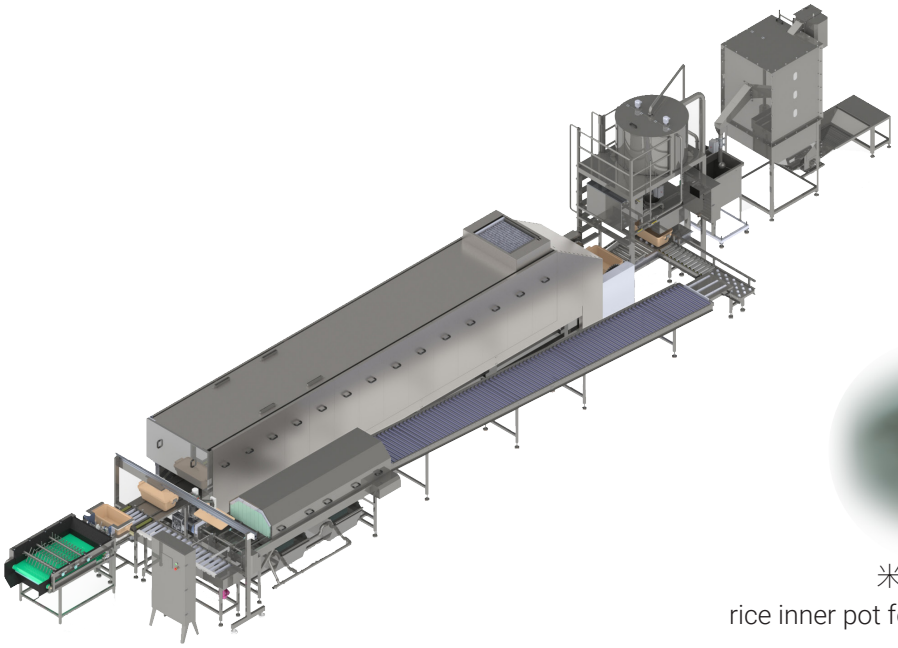


适用场景 Applicable Scenarios



燃气米饭线

Gas Rice Cooker (GRC)

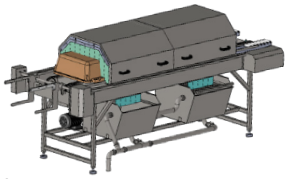


米饭锅
rice inner pot for gas rice cooker

自动洗锅机 *YC-XG200 Automatic pot washer*

用途：米饭生产线中的配套设备，利用炊焖机余热加热水箱中的水对米饭锅进行内外冲洗。

This machine serves as ancillary equipment in the rice production line, using the residual heat from the steamer to heat the water in the tank and perform internal and external rinsing of the rice cooker.



外形尺寸 Dimension：3710*1170*1493mm
产能 Productivity：40-120 锅（pot）/h
电压 / 功率 Voltage/power：380v 50Hz/1.84kw
耗水量 Water Consumption：1t/h
机重 Machine weight：475kg

产品型号 Product Model	YC-GRC300	YC-GRC450	YC-GRC600
外形尺寸 Dimension(mm)	15060*3340*2900	16320*3340*2900	18240*3340*2900
电压 / 功率 Voltage/Power	380v 50Hz/5.7kw	380v 50Hz/6.5kw	380v 50Hz/6.5kw
生产能力 Productivity	300kg 干米 (raw rice)/h	450kg 干米 (raw rice)/h	600kg 干米 (raw rice)/h
燃气耗量 Steam consumption	25Nm³/h	30Nm³/h	45Nm³/h
耗水量 Water consumption	1.2 t/h	1.8 t/h	2 t/h
入口高度 Entrance height	585mm	585mm	585mm
出口高度 Export height	520mm	520mm	520mm
熟米饭出成率 Cooked rice yield	2-2.4	2-2.4	2-2.4

食安标准
Food Safety Standards

食品接触部分为 304 不锈钢，设计制造均参考 HACCP 体系，用料扎实，进口核心件保证，产品高效耐用。

Food-contact parts are made of 304 stainless steel, designed and manufactured according to the HACCP system.The machines are adequately supplied with materials, and the guarantee of imported core components ensures product efficiency and durability.

先进技术
Advanced Technology

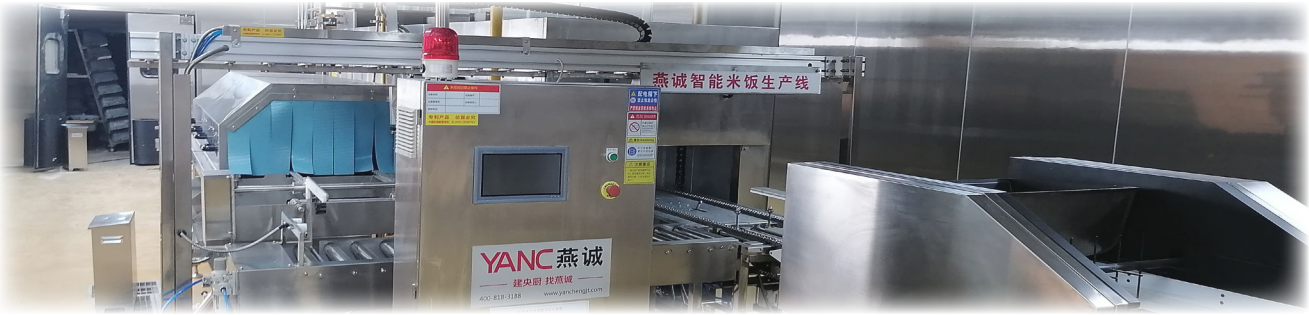
吸收了日本产品技术，研发出了适合多大米品种、全电脑控制、受热均匀的全自动米饭生产线。

Having absorbed the technology of Japanese products, a fully automatic rice production line has been developed. It is suitable for various rice varieties, is under fully computer control, and can ensure even heat distribution.

节能可靠
Energy - efficient

性能稳定可靠、确保节约能耗降低成本的同时，满足国内外市场对主食品质的需求。

It has stable and reliable performance. While ensuring energy conservation and cost reduction, it meets the demands of domestic and international markets for the quality of staple food.



优势 Advantages

1. 节能环保，立体结构占地少，节约面积 15%；炊焖机废气余热集中收集，二次利用，节能达 30%，整体出饭率增加了 10%。

2. 炊焖机独创三层结构，一层烧开米吸水均匀，二层收水保证糊化效果，三层焖饭，口感极大还原

3. 炉排两侧加装红外热能反射模块，使锅体加热过程更加立体，更加节能。

1.Energy-saving and environmentally friendly. Its three-dimensional design reduces the footprint by 15%. The residual heat generated by the cooking machine is collected and reused, achieving an energy-saving rate of 30%. This leads to a 10% increase in overall rice cooking efficiency.

2.The cooking and stewing machine features an original three-layer structure. On the first layer, the rice is boiled evenly to absorb water. On the second layer, the water is drained to ensure the gelatinization effect. On the third layer, the rice is stewed, which greatly restores the taste.

3. On both sides of the stove grid, infrared heat reflection modules are installed to make the heating process of the pot more three-dimensional and energy-efficient.

其他大米加工设备

Other rice processing machine

蒸箱 Steam tank

一体燃气蒸箱
Gas Cabinet Steamer

双开门一体燃气蒸箱
Double-door Gas Cabinet Steamer

1、蒸箱为蒸发器和箱体二合一，具有占地小，进气快，高性能等优点。

2、整体封闭无死角，保证食品安全，节省清洁维护人工成本。

3、蒸箱密封性能良好，采用优质新型多气囊嵌入式硅胶门封。

4、不锈钢工业合页，经过一万次开关检测，坚实耐用。

5、蒸车脚轮外置，可保持箱内清洁，底部装有万向脚轮，采用耐高温，耐磨材质，可360度旋转，具有静音，移动轻便等特点。

6、智能控制系统，智能控制面板，具有计时、定时、预定等功能。

1.The steaming cabinet integrates the evaporator and the cabinet body into one unit, offering advantages such as a small footprint, quick steam intake, and high performance.

2.The fully enclosed design eliminates dead corners, ensuring food safety and reducing cleaning and maintenance labor costs.

3.The steaming cabinet has excellent sealing performance, utilizing a high-quality, new-type multi-airbag embedded silicone door seal.

4.The stainless steel industrial hinges are durable, having passed over 10,000 open-close tests.

5.The external caster wheels on the steam cart keep the cabinet interior clean. The bottom is equipped with universal wheels made of high-temperature and wear-resistant materials, capable of 360-degree rotation, featuring silent operation and easy mobility.

6.The intelligent control system includes a smart control panel with functions such as timing, scheduling, and presetting.

Product Model 产品型号	YC-H-GS150	YC-H-GS150-2
Dimension(mm) 外形尺寸	1350*1065*2000	2500*1065*2000
Productivity 生产能力	80-120kg/ 车 (trolley)	80-120kg/ 车 (trolley)*2
Voltage/Power 电压 / 功率	220v 50Hz / 40W	220v 50Hz / 40W
Vapour consumption 蒸气耗量	80kg/h	160kg/h
Trolley specifications 蒸车规格	880*960*1765	880*960*1765 *2
Plate specifications 蒸盘规格	600*400*30 盘 (trays)/ 车 (trolley)	600*400*30 盘 (trays)/ 车 (trolley)*2

适用于蒸米饭、包子、馒头、玉米、土豆等，用于大型食堂，中央厨房面点间使用。

Function: Suitable for steaming various foods such as rice, steamed buns, corn, potatoes, fish, and meat.

一体电蒸箱
Electric Cabinet Steamer

1、亦有纯电款单门的一体电蒸箱可供选择
2、其余优点与“一体燃气蒸箱”相同

1.We also offer a single-door electric steaming cabinet as an option.
2.The remaining advantages are the same as those of "gas cabinet steamer".

纯电款外形及推车展示
The appearance display of the pure electric model and the display of its trolley.

通道推车式蒸箱
tunnel trolley steamer

需额外配备蒸汽发生器
Requires an additional steam generator

1、四门四蒸车设计，具有产能更高，操作方便等优点
2、非二合一式产品，需额外配备蒸汽发生器
3、其余优点与“一体燃气蒸箱相同”相同

1. Four-door, four-steamer design, offering higher productivity and ease of operation.
2. Not a two-in-one product; requires an additional steam generator.
3. The remaining advantages are the same as those of "gas cabinet steamer".

Product Model 产品型号	YC-H-ES150	YC-H-GS150-T2
Dimension(mm) 外形尺寸	1230*1065*2000	2000*2100*2000
Productivity 生产能力	80-120kg/ 车 (trolley)	100-120kg/ 车 (trolley) *4
Voltage/Power 电压 / 功率	380v 50Hz / 27 kw	220v 50Hz / 40W*2
Vapour consumption 蒸气耗量	80kg/h	200kg/h
Trolley specifications 蒸车规格	880*960*1840	880*960*1765*4
Plate specifications 蒸盘规格	600*400*30 盘 (trays)/ 车 (trolley)	600*400*30 盘 (trays)/ 车 (trolley)*4

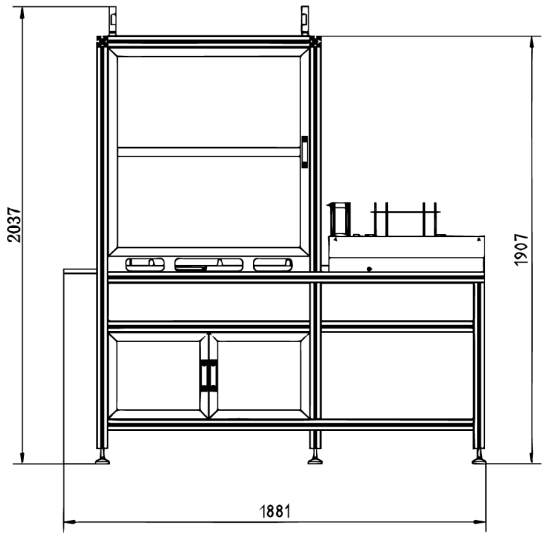
米饭分装机

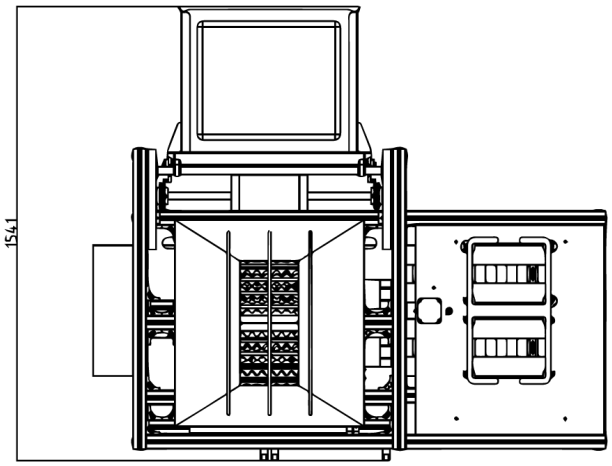
Rice portioning machine

用于热米饭分装，将热米饭按需求重量分装到特定的饭盒内，计量准确，方便快捷。

This machine is used for packaging hot rice, dividing it into specific rice boxes according to demand, with accurate measurement, and convenient operation.

Rice weight / box
每盒米饭重量
50g ± 10g





Product Model • 产品型号	Dimension(mm) • 外形尺寸	Voltage/Power • 电压 / 功率	Productivity • 生产能力	Machine Weight • 机重
• YC-MFZ2000	• 1880*1540*2040	• 380v 50Hz / 1.26kw	• 2000-2800 盒 (box)/h	• 650kg

提供整体设计
Comprehensive design services

全套设备供应
Full equipment supply

YANC

配备自动落盒装置，物料自动提升，自动分装，重量调节方便，计量准确；

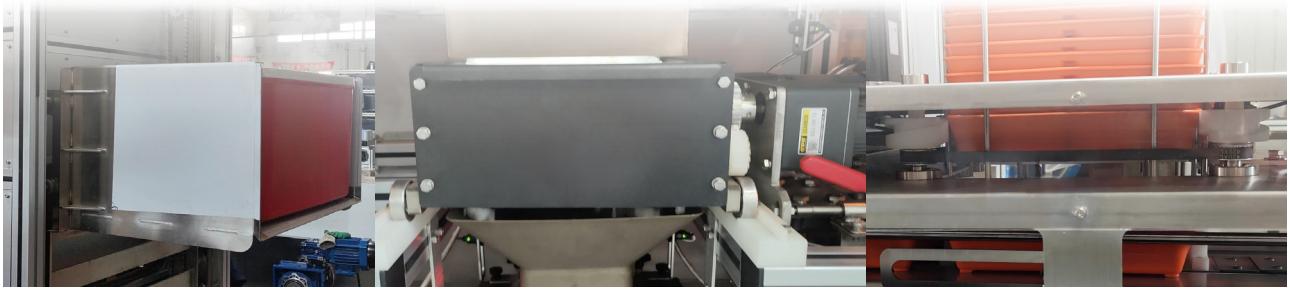
Equipped with an automatic box-dropping device, the materials can be automatically lifted, automatically packaged, with convenient weight adjustment and accurate measurement.

节省劳动力，只需配备一人看管米饭桶饭量、落盒机餐量就能保障设备正常运转，同时提高工作效率。

Save labor, only one person is needed to monitor the rice barrel and box dropping machine to ensure the normal operation of the equipment, while improving work efficiency.

所有接触米饭的位置均涂有特氟龙图层，方便清洁。

All positions in contact with rice are coated with a Teflon layer for easy cleaning.



精准、高效 Precise and efficient

成型桶饭量采用单独电机控制，避免两个成型桶内累计误差造成米饭堆积不下饭现象，且重量更精确。

加工量每小时可达 2500 份左右，减少劳动强度，省时省力，每条线可节约 2-3 个人。

The amount of rice in the formed box is controlled by a separate motor to avoid the accumulation of rice due to cumulative errors in two forming barrels, and the weight is more accurate.

The processing capacity can reach about 2,500 portions per hour, reducing labor intensity, saving time and effort, and each production line can save 2 to 3 workers.

菜

VEGE

果蔬加工设备

FRUIT & VEGETABLE
PROCESSING
EQUIPMENT

净菜加工流水线

Vegetable processing line

用于各种叶菜蔬菜、茎类蔬菜的修选、切制、清洗、沥水、脱水等，适用于各类中央厨房和净菜加工。
全不锈钢结构，喷砂处理，符合国家食安要求。
具有五大系统，自动切制、自动输送提升、旋流清洗、震动沥水过滤、运送脱水系统，输送系统可自由调速，采用可快拆式设计，食品级输送带，可方便拆卸清洗。
快拆装式振动筛，方便更换不同孔径的筛体，适用于不同物料的洗净和过滤输出；
高频震动输送，采用高频微型震动电机、进口高频柔性弹簧。

优势：
1、自动化生产流水线，通过切制、输送提升、清洗、震动沥水、过滤、脱水，多方位高压清洗，使物料 360 度全方位清洗无死角，洗净率高、不损伤物料。
2、节省人工，加工产品范围广，产量高。
3、结构合理，具有稳定可靠、消耗少、噪音低、寿命长、振型稳、筛分效率高等优点。
4、进口震动弹簧，耐磨，使用稳定，寿命长。

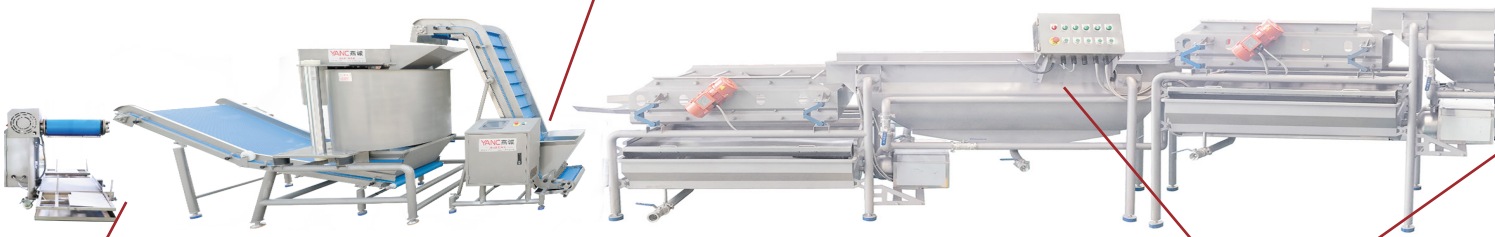
Advantages :
1.Automated production assembly line, performing cutting, conveying, washing, vibration drainage, filtration, and dehydration, featuring multi-dr ectional high- pressure cleaning for through, 360-degree cleaning without dead angles. Achieves high cleaning rate without damaging substance.
2.Saves lobor, with a wide range of processed products and high output.
3.The machine rational structure, providing stability, reliability, low consumption, low noise, long lifespan, stable vibration, and high screening efficiency.
4. Imported vibration springs, wear-resistant, stable in use, and long lifespan.

叶类流水线

Leafy vegetables processing line

立式连续脱水机组
Continuous drain machine
TW-TS1000

外形尺寸 Dimension(mm)：4800*1300*2500
电压 / 功率 Voltage/Power：380v 50Hz/4.2kw
容积 volume：30L(单次最大 single maximum)
处理量 Productivity：800-1000kg/h
转速 Speed：150-500r/min
单次循环工作时间 Single-cycle time：50-60s

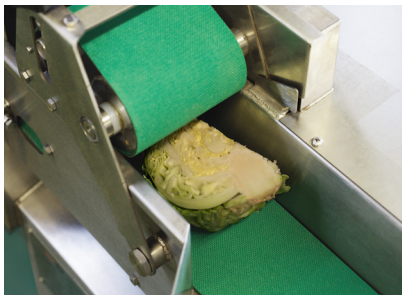


涡流振动清洗机（高 + 低）
Vortex vibration cleaning machine (High + Low)
YC-CZ4500

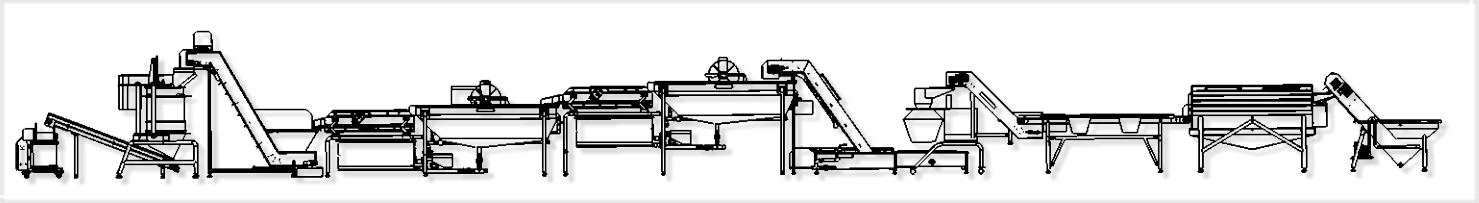
外形尺寸 Dimension(mm)：4260*1485*1580
4260*1485*1194
电压 / 功率 Voltage/Power：380v 50Hz/13.32kw
容积 volume：0.9m³
处理量 Productivity：1000-1200kg/h
筛网孔径 Meshsieve aperture：Φ4mm

回程称重辊道
Return Weighing Conveyor
YC-YL2000

外形尺寸 Dimension(mm)：2200*830*940
电压 / 功率 Voltage/Power：380v 50Hz/0.55kw
处理量 Productivity：800~1500kg/h
称重范围 Weighing range：1-50kg
出口高度 Outlet height：780mm
防护等级 Protection level：IP65
工作区域 Work area：2200*300mm



根茎类流水线 *Root vegetables processing line*



叶类切菜机
Leafy Vegetable Cutter
TW-700

外形尺寸 Dimension(mm)：1000*800*1500
电压 / 功率 Voltage/Power：220v 50Hz/2.25kw
处理量 Productivity：1000-2000kg/h
入料宽度 Inlet width：170mm
机重 Machine weight:150kg

斜线提升机
Incline conveyor
YC-TS30

外形尺寸 Dimension(mm)：3500*750*1850
电压 / 功率 Voltage/Power：380v 50Hz/0.55kw
输送带有效宽度 conveyor belt effective width：450mm
输送速度 Conveying speed：1-7.8m/min

单层修选输送机
Single-layer inspection conveyor
YC-SS30-1

外形尺寸 Dimension(mm)：3000*898*900
电压 / 功率 Voltage/Power：380v 50Hz/0.37kw
输送带有效宽度 conveyor belt effective width：160mm
输送速度 Conveying speed：1-2.4m/min

Utilized for the sorting, cutting, cleaning, draining, and dehydration of various leafy and stem vegetables, suitable for all types of central kitchens and vegetable processing.
Fully stainless steel construction, Sandblasted treatment , compliant with National Food Safety requirements.
Featuring five major systems: automatic cutting, automatic conveyor and lifting, cyclone cleaning, vibration drainage filtration, and transportation dehydration systems. The conveying system is freely adjustable in speed, employing a quick-detachable design with food-grade conveyor belts for easy disassembly and cleaning.
Quick-detachable vibrating scree, facilitating thereplacement of sceeens with different apertures, suitable for washing and filtering output of various materials, High-frequency vibration conveying, untilizing high- frequency miniature vibration motors and imported high- frequency flexible soft springs.

净菜加工流水线

Vegetable processing line

定制款产品介绍

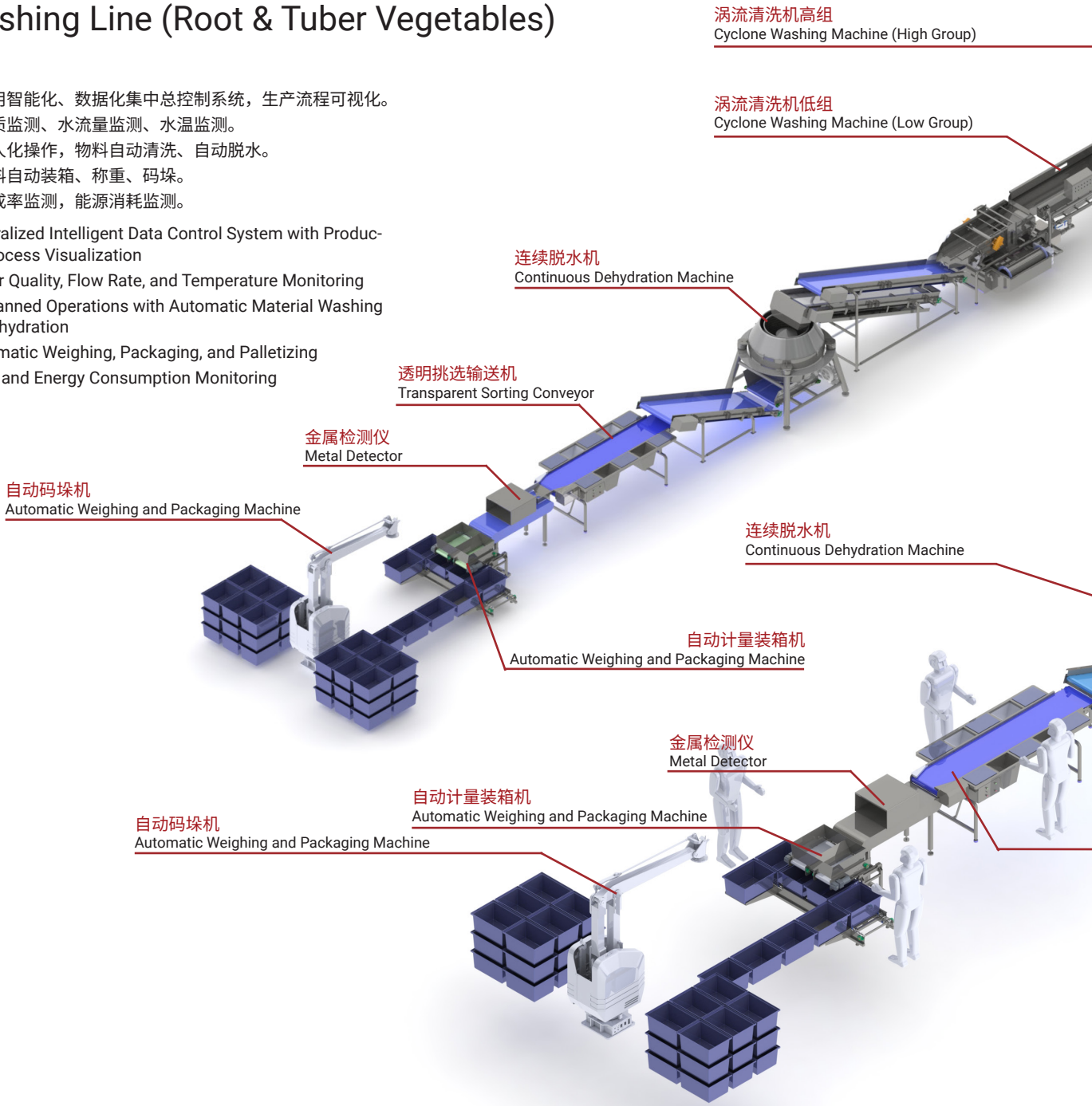
Made-to-Order Model Overview

智能化 3000 根茎类流水线

YANC Intelligent 3000 Series Vegetable Washing Line (Root & Tuber Vegetables)

1、采用智能化、数据化集中总控制系统，生产流程可视化。
2、水质监测、水流量监测、水温监测。
3、无人化操作，物料自动清洗、自动脱水。
4、物料自动装箱、称重、码垛。
5、出成率监测，能源消耗监测。

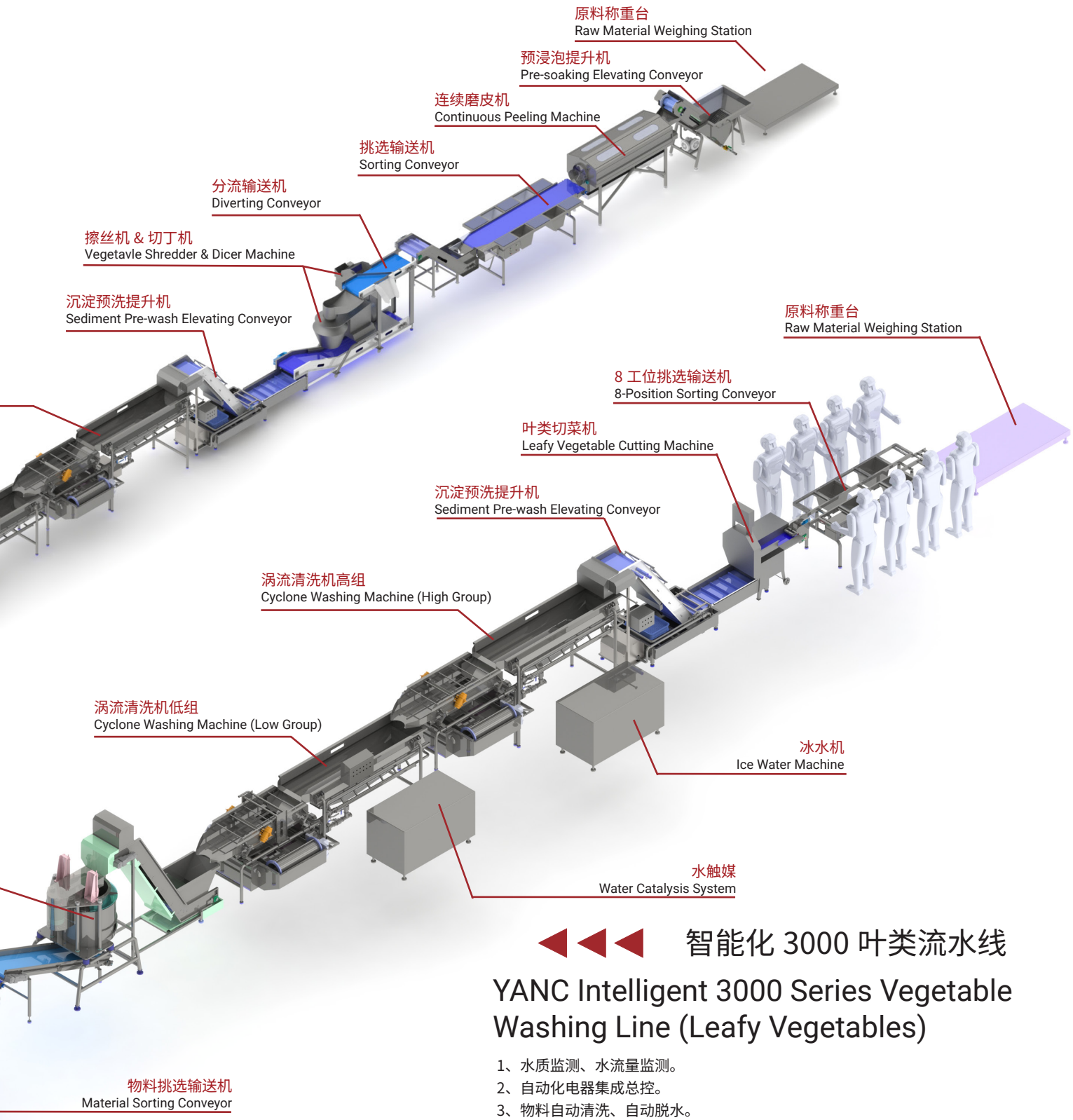
1.Centralized Intelligent Data Control System with Production Process Visualization
2.Water Quality, Flow Rate, and Temperature Monitoring
3.Unmanned Operations with Automatic Material Washing and Dehydration
4.Automatic Weighing, Packaging, and Palletizing
5.Yield and Energy Consumption Monitoring



提供整体设计
Comprehensive design services

全套设备供应
Full equipment supply

YANC



智能化 3000 叶类流水线

YANC Intelligent 3000 Series Vegetable Washing Line (Leafy Vegetables)

1、水质监测、水流量监测。
2、自动化电器集成总控。
3、物料自动清洗、自动脱水。
4、物料自动装箱、称重、码垛。
5、出成率监测。
6、能源消耗监测。

1.Water Quality and Flow Rate Monitoring
2.Automated Electrical Integration and Centralized Control
3.Automatic Material Washing and Dehydration
4.Automatic Packaging, Weighing, and Palletizing
5.Yield Monitoring
6.Energy Consumption Monitoring

整颗蔬菜清洗线

Whole vegetable washing line

食安标准

全不锈钢结构，符合国家食安要求；分段式清洗，独立水循环，通过底部水流翻滚冲刷和上边高压冲洗，达到洗净目的；可自由调速，适用不同品种的蔬菜；风吹沥水可去除蔬菜表面水分，达到卫生许可卫生标准。

清洗方便

整机快拆式设计，组装简单快捷，方便清洗和运输。

进口配件

高压喷嘴采用国外进口品牌，压力可调，可快拆，清洗更换方便，符合食品卫生安全。

优势

1. 整体 304 不锈钢链条，定向清洗，清洗过后的蔬菜形态完整，避免蔬菜在输送过程中摔打或损坏；清洗无死角；
2. 三道独立水循环系统，节能环保，清洁度高；
3. 清洁彻底、底部倾斜设计，无泥沙残留；
4. 操作简单，全自动化控制，大大提高工作效率；
5. 气泡大小，喷淋水的力度都可以根据菜品不同，可以调节。

Food safety standard :

Featuring a fully stainless steel structure, compliant with national Food safety standard. Segmented cleaning with independent water circulation, utilizing bottom water flow tumbling scrubbing and high-pressure rinsing from above to achieve thorough cleaning. Can be freely adjusted to accommodate various types of vegetables and removes surface moisture from vegetables through air blow drying, meeting hygiene standards.

Easy to clean:

The machine is designed with quick-detachable parts for simple assembly, easy cleaning and transportation.

Imported parts:

High- pressure nozzle utilizing internationally imported brands, with adjustable pressure, quick- detachable design for easy cleaning and replacement, compliant with national food safety requirements.

Advantages:

1.Constructed with overall 304 stainless steel chains, ensuring targeted cleaning to maintain the integrity of vegetables post-cleaning, thus avoiding any potential damage during transportation. Cleaning is thorough with no dead angles.
2.Equipped with three independent water circulation systems, promoting energy efficiency, environmental friendliness, and achieving high levels of cleanliness.
3.Ensures thorough cleaning with a bottom inclined design, leaving no residue of sediment or debris.
4.Simple operation facilitated by fully automated control, significantly enhancing work efficiency.
5.Bubble size and water spray intensity can be adjusted according to different types of produce, providing versatile customization options.

适用于：大葱、芹菜、菠菜、油麦菜、油菜、香菜等需要整棵涮或整棵炒制的蔬菜的清洗

Suitable for leeks, celery, spinach, romaine lettuce, bok choy, cilantro, and other vegetables that need to be washed whole for blanching or stir-frying.

产品型号 Product Model	整棵蔬菜清洗机 Whole vegetable washer YC-ZC6000	风干沥水机 Air drying and draining machine YC-LS3000
外形尺寸 Dimension(mm)	6600*1200*1355	3040*935*1500
电压 / 功率 Voltage/Power	380v 50Hz/5.75kw	380v 50Hz/5.8kw
生产能力 Productivity	500-1100kg/h	500-1000kg/h
耗水量 Water consumption	1t/h	/
入口高度 Inlet Height	810mm	/
出口高度 Outlet Height	1006mm	1006mm
传送带宽度 conveyor belt width	610mm	610mm
传送带速度 Conveying speed	5.4m/min	/

蔬菜沙拉清洗线

Vegetable salad washing line

适用：蔬菜沙拉清洗线是专为清洗、处理、用于制作沙拉的蔬菜而设计的自动化生产线。

优点：

1、振动沥水与风干段使用透水性好、不沾菜的聚酯网带作为输送带；整机核心部件均采用食品级 304 不锈钢，防腐抗变形，寿命长。

2、配备独特控制系统，操作、保养、维修简便。步进电机驱动输送带，可精准调节速度，控制清洗时间。

3、专为沙拉菜（生食）设计，包含气浴清洗、净水喷淋、护色杀菌、振动沥水、风干输送五道工序，确保洁净安全。

4、气浴清洗采用“钉耙式”不锈钢圆棍推板，无棱角不伤菜；推动物料确保每片蔬菜清洗时间精准可控；敞开式水箱设计，无清洗死角。

5、净水喷淋采用 0.4 微米直饮水级过滤器，有效去除杂质、微生物、农残等。高压循环水泵保证喷淋效果，高精细过滤既保障水质优于自来水，又实现节水。

The vegetable salad washing line is an automated production line specifically designed for washing and processing vegetables used to make salads.

Advantages:

1. The vibration dewatering and air drying sections use a polyester mesh belt with good water permeability and non-stick properties, which serves as the conveyor belt. All core components of the machine are made from food-grade 304 stainless steel, offering corrosion resistance, anti-deformation properties, and a long lifespan.

2. Equipped with a unique control system, the operation, maintenance, and repair are simple. The stepper motor drives the conveyor belt, allowing precise speed adjustment and control of the washing time.

3. Specially designed for salad vegetables (raw food), the system includes five processes: air bath cleaning, clean water spraying, color protection sterilization, vibration dewatering, and air drying transport, ensuring cleanliness and safety.

4. The air bath cleaning uses a “rake-style” stainless steel round rod pusher, which has no sharp edges and won’t damage the vegetables. It pushes materials, ensuring that the washing time for each vegetable is accurately controlled. The open water tank design prevents cleaning dead spots.

5. The clean water spraying uses a 0.4-micron drinking water-grade filter to effectively remove impurities, microorganisms, pesticide residues, etc. A high-pressure circulating water pump ensures spraying efficiency, and the fine filtration ensures water quality superior to tap water while saving water.

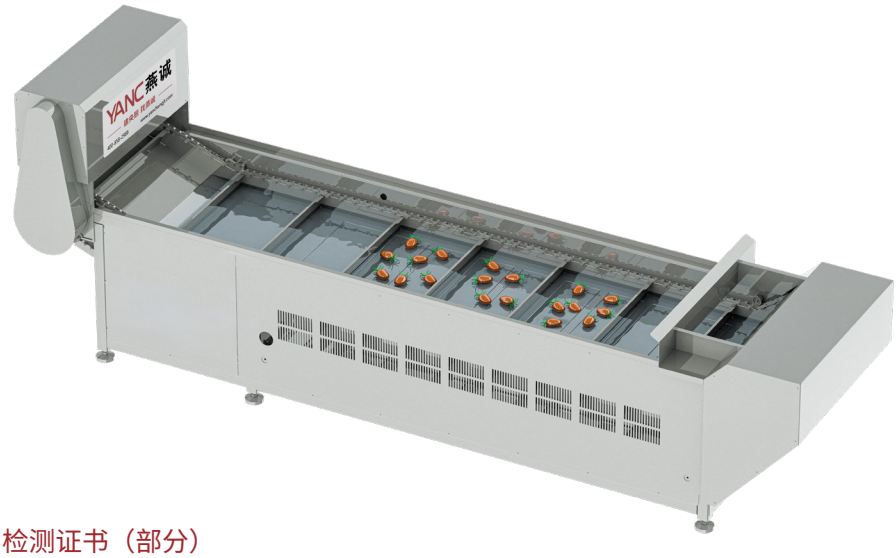
产品型号 Product Model	外形尺寸 Dimension(mm)	电压 / 功率 Voltage/Power	入口尺寸 Inlet Size	生产能力 Productivity	机重 Machine weight
YC-SCSL1000	11100*1280*1980	380v 50Hz/10 kw	1090*600	1-1.5 t/h	1180kg

水触媒 - 食材净化清洗机

Water Catalyst - Food Purifier

适用：是一种利用水触媒技术进行食品净化处理的设备。

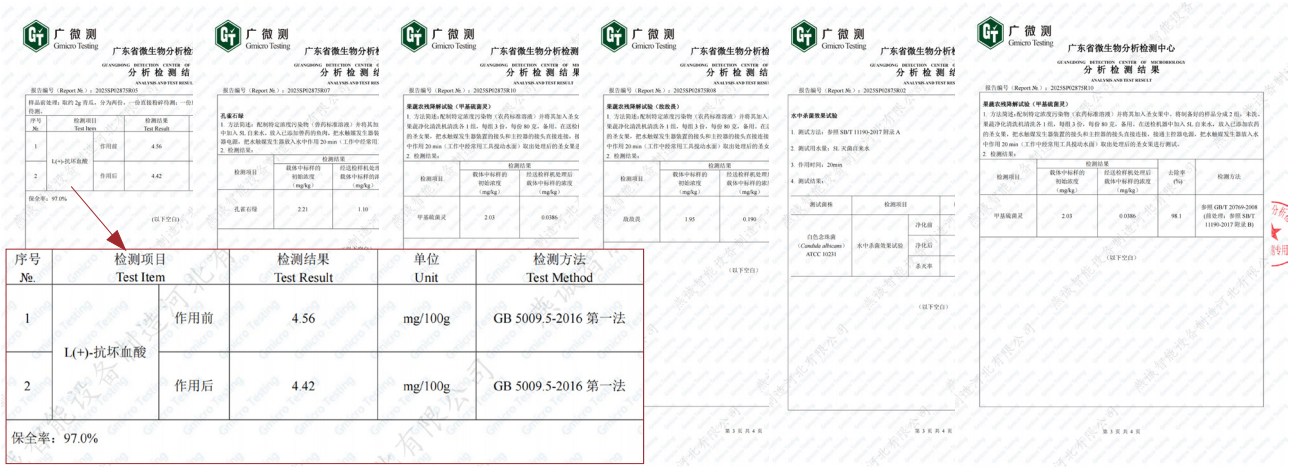
我公司自主研发水触媒发生装置，利用 OH 自由基净化技术，物理降解，可快速灭杀果蔬、生鲜、肉类、餐具砧板等食品细菌、病毒（灭活率达 99.99% 以上）有害物质。高效降解果蔬表面和内部的农药（农残去除率达 98% 以上），肉类的激素含瘦肉精（去除率达 98% 以上）、抗生素等化学残留、还对食品予以保鲜功能。（保鲜率可达 97% 以上）还原食品口感味道鲜美。无需任何添加剂。对人体和环境无任何污染的安全隐患。确保各种食品对人体健康安全，是新一代的食品净化技术。



零添加，安全无残留，无化学清洁剂

No additives, safe and residue-free, no need for chemical cleaners.

检测证书（部分）
Partial List of Certificates



序号 №.	检测项目 Test Item		检测结果 Test Result	单位 Unit	检测方法 Test Method
1	L(+)-抗坏血酸	作用前	4.56	mg/100g	GB 5009.5-2016 第一法
2		作用后	4.42	mg/100g	GB 5009.5-2016 第一法
保全率：97.0%					

This is a device that uses water catalyst technology for food purification treatment.

Advantages:

Our company has independently developed the water catalyst generation device, utilizing OH radical purification technology and physical degradation. It can quickly kill bacteria, viruses (with an inactivation rate of over 99.99%), and harmful substances on fruits, vegetables, fresh produce, meat, tableware, cutting boards, etc. It efficiently degrades pesticide residues (removal rate of over 98%) on the surface and inside of fruits and vegetables, hormones and lean meat agents (removal rate of over 98%) in meat, antibiotics, and other chemical residues. Additionally, it provides food preservation functionality (with a preservation rate of over 97%) and restores the food's taste and freshness. No additives are required. It poses no safety hazards or pollution to the human body or the environment. This ensures the health and safety of various foods for human consumption and represents a new generation of food purification technology.

产品型号 Product Model	外形尺寸 Dimension(mm)	电压 / 功率 Voltage/Power	模块数量 Number of Modules	生产能力 Productivity	机重 Machine weight
YC-V-STM3500	3500*1400*1300	380v 50Hz/8.2 kw	18 组 (units)	400-600 kg/h	430kg

果蔬清洗设备

Fruit and vegetable cleaning equipment

多功能清洗机

Multi-functional cleaning machine

YC-CQ3000

用途：用于叶类蔬菜、水果类产品的清洗，采用水 - 气浴清洗，类似超声波清洗效果；物料自动清洗、喷淋提升，提升带变频调速，带除杂、除沫、除虫功能。

Function:
Used for the cleaning of leafy vegetables and fruit products, this machine utilizes water-air shower washing, achieving effects similar to ultrasonic cleaning. Materials can be automatically cleaned and sprayed upwards, with the belt equipped with frequency conversion speed control, as well as functions for removing impurities, foam, and insects.

特点：
1. 操作简便，便于清洗，具有工作平稳可靠、噪音低、工作效率高等优点；
2. 可伸缩式电器控制箱，既防水又方便使用者操作；
3. 除杂滚筒和提升输送带可抬起，方便清洗，做到无卫生死角；
4. 采用食品级输送网带，符合国家卫生标准。

Features:
1.Simple operation, easy to clean, with the advantages of stable and reliable operation, low noise, and high efficiency.
2.The retractable Electric control box is waterproof and convenient for user operation;
3.The debris removal drum and lifting conveyor belt can be raised for easy cleaning, ensuring there are no hygiene blind spots.
4.Utilizes food-grade conveyor belts, compliant with national hygiene standards.

产品型号 Product Model	外形尺寸 Dimension(mm)	电压 / 功率 Voltage/Power	容积 Volume	生产能力 Productivity	机重 Machine weight
YC-CQ3000	3100*1350*1400	380v 50Hz / 5.82kw	750L	400-600kg/h	350kg

小型多功能清洗机
Compact multifunctional cleaning machine
YC-V-CQ1500

用途：广泛适用于酒店、餐厅、食堂、食品厂、中央厨房等场所进行清洗蔬菜、瓜果、肉类等食品和解冻食品。

Function:
Function: Widely used in hotels, restaurants, cafeterias, food factories, central kitchens, and other places for washing vegetables, fruits, meats, and defrosting food.

优点：
该产品是目前我公司首创全新概念的厨房设备。本产品集清洗与消毒功能为一体，在清洗过程中消毒；电控制面板上只有一个计时窗口，三个按钮，分别为开、关、调时，整机操作十分简单；为确保安全，按钮及指示灯采用安全电压（24 伏），用户完全可放心使用。

采用冲击波原理，自动清洗食物，提高工作效率，紫外线与臭氧相结合，有效杀菌和分解农药，与人工清洗相比较，可节约 80% 以上的用水量。

Features:
This product is a brand-new concept kitchen equipment developed by our company. It combines both cleaning and disinfection functions in one unit, disinfecting while cleaning. The electric control panel features a simple design with only one timer display window and three buttons: power, off, and time adjustment. The operation is very straightforward. To ensure safety, the buttons and indicator lights are designed to operate on a low voltage (24V), making it completely safe for users.

Using the principle of shock waves, this product automatically cleans food, improving work efficiency. The combination of ultraviolet (UV) light and ozone effectively sterilizes and decomposes pesticides. Compared to manual washing, it saves more than 80% of water usage.

产品型号 Product Model	外形尺寸 Dimension(mm)	电压 / 功率 Voltage/Power	容积 Volume	生产能力 Productivity	机重 Machine weight
YC-V-CQ1500	1712*728*1558	220v 50Hz/1.5 kw	220 L	Meat 肉：160kg/ 次 (times) Veg 菜：130kg/ 次 (times)	110kg

果蔬前处理设备

Pre-processing of fruits and vegetables

多功能切菜机
Multi-functional vegetable cutting machine

TW-750

用途：适用于根茎类蔬果切丁，切片，切丝，叶菜类蔬菜切丝，切段处理。可调节，双头同时操作。

特点：
1. 操作简单，故障率低，可降低人力成本；
2. 零件拆解容易，而且可用水洗；
3. 配置安装保护装置，开门即停；
4. 食品级防滑输送带，符合卫生标准；
5. 采用进口刀具，切口光滑、无毛刺，使用寿命长。

Function:Suitable for dicing, slicing, and shredding root and stem vegetables, as well as shredding and segmenting leafy vegetables. Adjustable settings, with dual-head simultaneous operation.

Features:
1. Easy to operate with a low failure rate, reducing labor costs.
2. Parts are easy to disassemble and can be washed with water.
3. Equipped with safety devices that stop the machine when the door is opened.
4. Food-grade, non-slip conveyor belt that meets hygiene standards.
5.Utilizes imported cutting tools for smooth, burr-free cuts and extended service life.

叶类切菜机系列
Leafy vegetable cutting machine series

TW-500/TW-700

用途：适用于叶类蔬菜进行切丝、切段，如：大白菜、生菜、油麦菜、芹菜、韭菜等。

特点：
1. 操作简单，故障率低，可降低人力成本；
2. 零件拆解容易，而且可用水洗；
3. 配置安装保护装置，开门即停；
4. 食品级防滑输送带，符合卫生标准；
5. 采用进口刀具，切口光滑、无毛刺，使用寿命长。

Suitable for shredding and slicing leafy vegetables such as abbage, lettuce, bok choy, celery, and chives.

Features:
1. Easy to operate with a low failure rate, reducing labor costs.
2. Parts are easy to disassemble and can be washed with water.
3. Equipped with safety devices that stop the machine when the door is opened.
4. Food-grade, non-slip conveyor belt that meets hygiene standards.
5.Utilizes imported cutting tools for smooth, burr-free cuts and extended service life.

球茎类切菜机
Root vegetable cutting machine

TW-600

用途：适用于球茎类蔬菜切丝、切片、切丁，如土豆、胡萝卜、黄瓜、洋葱等。

特点：
1. 操作简单，故障率低，可降低人力成本；
2. 零件拆解容易，而且可用水洗；
3. 配置安装保护装置，开门即停；
4. 采用进口刀具，切口光滑、无毛刺，使用寿命长。

Function:Suitable for shredding, slicing, and dicing bulbous vegetables such as potatoes, carrots, cucumbers, onions.etc.

Features:
1. Easy to operate with a low failure rate, reducing labor costs.
2. Parts are easy to disassemble and can be washed with water.
3. Equipped with safety devices that stop the machine when the door is opened.
4.Utilizes imported cutting tools for smooth, burr-free cuts and extended service life.

产品型号 Product Model	外形尺寸 Dimension(mm)	电压 / 功率 Voltage/Power	生产能力 Productivity	切割尺寸 Cutting dimensions	传送带宽度 conveyor belt width	机重 Machine weight
YC-TW750	1200*570*1310	220v 50Hz/1.87kw	300-1000kg/h	1-60mm(可调 adjustable) 片：2/3/4/5/6/8 丝：2/3/4/5/6/8 丁：6/8/10/12/15/20	118mm	150kg
YC-TW500	750*500*1300	220v 50Hz/1.12kw	500-600kg/h	1-60mm(可调 adjustable)	120mm	90kg
YC-TW700	1000*800*1500	220v 50Hz/2.25kw	1000-2000kg/h	1-60mm(可调 adjustable)	170mm	150kg
YC-TW600	760*550*860	220v 50Hz/0.75kw	300-1000kg/h	片：2/3/4/5/6/8 丝：2/3/4/5/6/8 丁：6/8/10/12/15/20	/	65kg

切丁机
Dicing machine
TW-800/TW-950

用途：能将球茎类蔬果如：马铃薯、红葡萄、白萝卜、竹笋、蕃薯、芋头、洋葱、芒果、青椒、菠萝、木瓜等农产品一次性切成立方丁形状，大小可调。

特点：
1. 可依客户需求快速更换刀具；
2. 操作简单，故障率低，可降低人力成本；
3. 零件拆解容易，而且可用水洗；
4. 配置安装保护装置，开门即停；
5. 采用复合刀具，一次成型，形状规格，切面光滑，成型率高；
6. 三维切割原理边角料少，成品率高。
7. 本机设计先进，操作方便，耗能低，效率高，采用铝镁合金及不锈钢材料，防腐，美观，符合卫生标准。

Function: Capable of dicing tuberous vegetables and fruits such as potatoes, grapes, radishes, bamboo shoots, sweet potatoes, taro, onions, mangoes, bell peppers, pineapples, papayas, and other agricultural products into cubed shapes in one go, with adjustable sizes.

Features:
1.Rapid tool change according to customer requirements.
2.Simple operation, low failure rate, reducing labor costs.
3.Easy disassembly of parts, and can be washed with water.
4.Equipped with protective devices, stops when the door is opened.
5.Utilizes composite blades for one-time shaping, resulting in smooth surfaces and high forming rates.
6.Three-dimensional cutting principle minimizes waste material and increases product yield.
7.Advanced design for easy operation, low energy consumption, and high efficiency. Constructed with aluminum-magnesium alloy and stainless steel materials, ensuring corrosion resistance, aesthetics, and compliance with hygiene standards.

切姜切笋机
Ginger and Bamboo Shoot Cutting Machine
TW-550D

用途：适用于切制姜丝、笋丝、姜片、蒜片等。

特点：
1. 可依客户需求快速更换刀具；
2. 操作简单，故障率低，可降低人力成本；
3. 零件拆解容易，而且可用水洗；
4. 采用进口刀具，切口光滑、无毛刺，使用寿命长。

Function:Suitable for cutting ginger julienne, bamboo shoot julienne, ginger slices, garlic slices, etc.

Features:
1.Quick replacement of blades according to customer requirements;
2.Simple operation, low failure rate, reducing labor costs;
3.Easy disassembly of parts, and washable with water;
4.Utilizes imported cutting tools, providing smooth and burr-free cuts, with extended usage time.

打泥机系列
Crushing Mud Machine Series
TW-310/TW-310D

用途 适用于对蒜、姜、土豆、菠菜、洋葱、花生等多种物料进行打碎

特点：
1. 可依客户需求快速更换刀具；
2. 操作简单，故障率低，可降低人力成本；
3. 零件拆解容易，而且可用水洗；
4. 采用进口刀具，切口光滑、无毛刺，使用寿命长

Function:Suitable for crushing a variety of materials such as garlic, ginger, potatoes, spinach, onions, peanuts, etc.

Features:
1.Quick replacement of blades according to customer requirements;
2.Simple operation, low failure rate, reducing labor costs;
3.Easy disassembly of parts, and washable with water;
4.Utilizes imported cutting tools, providing smooth and burr-free cuts, with extended usage time.

产品型号 Product Model	外形尺寸 Dimension(mm)	电压 / 功率 Voltage/Power	生产能力 Productivity	切割尺寸 Cutting dimensions	机重 Machine weight
TW-800	890*710*1260	380v 50Hz/0.75kw	300-1000kg/h	3、4、5、6、7、8、10、12、15、20mm	102kg
TW-950	1750*1250*1600	380v 50Hz/1.5kw	800-3000kg/h	5-25mm	300kg
TW-550D	700*540*850	220v 50Hz/0.75kw	300-400kg/h	3/4mm	65kg
TW-310	650*350*700	220v 50Hz/0.75kw	50-150kg/h	/	40kg
TW-310D	920*380*1020	380v 50Hz/2.2kw	200-300kg/h	/	70kg

果蔬前处理设备

Pre-processing of fruits and vegetables

擦丝机
Industrial vegetable shredding machine
YC-CS300

用途：是专为根茎类蔬菜而设计制造的系列产品。适用于切片，切条（丝），或将蔬菜打碎等，适合切割多种规格产品。

特点：
1、采用进口切割刀具，锋利耐用，无需磨刀。
2、设备材料为 304 不锈钢制造。
3、操作简单，按键使用，更便捷。
4、旋转喂料口，配有安全开关，可做流水线前后衔接。
5、通过换刀盘可实现：切丝、切片、切波浪片

Function: This series of products is specifically designed for root and tuber vegetables. It is suitable for slicing, julienning, or grinding vegetables, and can accommodate various product specifications.

Features:
1. Made with imported cutting blades that are sharp and durable, requiring no sharpening.
2. Constructed from 304 stainless steel.
3. Simple operation with easy-to-use buttons for added convenience.
4. Features a rotating feeding chute with a safety switch, allowing for seamless integration into production lines.
5. The blade disc can be easily swapped to achieve different cuts: julienne, slicing, or wavy slices.

脱水机系列
Drain Series
TW-TS600

用途：适用于各种蔬菜类产品去除表面水份，时间可调，转速可调，控制脱水率，不损伤物料 .

特点：
1. 采用德国喷砂技术，电脑板控制，时间和转速可调，控制脱水率，不损伤物料；
2. 脱水筐采用食品级熟塑料，轻便，耐用，机械带有刹车装置，揭盖自停；
3. 运转安全可靠、操作简便、噪声低等显著特点；
4. 高品质变频调速器及光电传感器等控制元件组成，运转时间、运转速度调整方便，传动可靠。

Function:Suitable for removing surface moisture from various vegetable products, with adjustable time and speed to control dehydration rate without damaging materials.

Features:
1.Utilizes advanced sandblasting technology from Germany, The control panel, with adjustable time and speed to control dehydration rate without damaging materials;
2.Dehydration basket made of food-grade mature plastic, lightweight, durable, with mechanical brake device, automatically stops when the cover is lifted;
3.Remarkable characteristics include safe and reliable operation, simple operation, and low noise;
4.Consists of high-quality frequency converters and optical Electric sensors for control, facilitating convenient adjustment of operation time and speed, ensuring reliable transmission.

高速脱水机
High-speed Dehydrator
TW-TS900

用途：适用于各种蔬菜类产品去除表面水分。

特点：
1、高转速从而降低脱水时间，提高产量。
2、易清洁，快拆式外筒，可有效清洁内筒内壁死角。
3、脱水率，高转速带来的脱水率可达到 90%，伤菜率 0%。
4、操控性，操作面板 360°可调节，脱水转速，时间均可自定义设置。
5、开盖机器自动停止转动。

Function: Suitable for removing surface moisture from various vegetable products.

Features：
1. High speed reduces dehydration time and increases productivity.
2. Easy to clean with a quick-detachable outer drum, allowing effective cleaning of the inner drum's hard-to-reach areas.
3. High dehydration rate, achieving up to 90% with zero damage to the vegetables due to high speed.
4. Excellent control with a 360° adjustable control panel, allowing customization of dehydration speed and time.
5. The machine automatically stops rotating when the lid is opened

毛刷清洗机系列

Brush cleaning machine series

YC-X1000-7/YC-X1500-7
YC-X1500-9/YC-X2000-7

用途：用于对球茎类蔬菜进行清洗、去皮。

特点：

1. 操作简单，故障率低，可降低人力成本；
2. 进口毛刷，经特殊加工工艺制作，具有耐高温、耐酸碱、耐腐蚀、耐磨等特点；
3. 多种毛刷可选择，如高低毛、平毛、软毛、硬毛等可供选择；
4. 多种规格可供选择，备件齐全，售后无忧。

Function:Designed for cleaning and peeling bulbous vegetables.

Features:

1.Simple operation, low failure rate, reducing labor costs;

2.Imported brushes, manufactured with special processing techniques, featuring high temperature resistance, acid and alkali resistance, corrosion resistance, and wear resistance;

3.Multiple brush options available, including high-low hair, flat hair, soft hair, hard hair, etc.;

4.Various specifications available, complete spare parts, Service friendly.

土豆削皮机

Peeling Machine

YC-XP1000

用途: 用于土豆削皮，可将土豆表皮削去，切削面光滑平整，模拟手工削皮原理，可广泛适用于根、茎类小果的切削加工工作

特点：

1、高效省时，削皮时常可调节，远超手工效率。

2、被切土豆加工面平整光滑、规则、组织完好，保持手工切制效果。

3、操作简单安全，按键操作，无需技巧，避免手割伤风险。

4、整机采用不锈钢材料制作，配备运转电机。

5、还能处理其他根茎类蔬菜（胡萝卜、红薯等）。

节省食材： 均匀去皮比手工削更节约，减少浪费。

Function: Used for peeling potatoes, it removes the potato skin smoothly and evenly, simulating the principle of hand peeling. It is widely applicable for processing small root and tuber fruits.

Features:

1. Efficient and time-saving, with adjustable peeling settings, far surpassing manual efficiency.
2. The processed potato surface is smooth, even, and uniform, maintaining the quality of hand-cut results.
3. Simple and safe operation with button controls, no special skills required, reducing the risk of cuts.
4. The entire machine is made of stainless steel and is equipped with a motor for operation.
5. Can also process other root and tuber vegetables (such as carrots, sweet potatoes, etc.).

Food Saving: Peeling is more uniform than by hand, reducing waste and saving ingredients.

产品型号 Product Model	外形尺寸 Dimension(mm)	电压 / 功率 Voltage/Power	生产能力 Productivity	容积 Volume	耗水量 Water consumption	机重 Machine weight
YC-CS300	1270*830*1390	380V 50HZ/1.5KW	1-1.5t/h	/	/	200Kg
YC-X1000-7	1220*656*1060	380v 50Hz/0.75kw	200-600kg/h	40kg（土豆 potato）	0.2-0.4t/h	145kg
YC-X1500-7	1720*656*1060	380v 50Hz/1.5kw	400-900kg/h	75kg（土豆 potato）	0.3-0.6t/h	200kg
YC-X1500-9	2450*950*950	380v 50Hz/2.2kw	500-1200kg/h	150kg（土豆 potato）	0.5-0.8t/h	390kg
YC-X2000-7	2450*965*1650	380v 50Hz/3.7kw	500-1500kg/h	0.6m³	0.4-0.8t/h	650kg
TW-TS600	587*906*880	380v 50Hz/1.5kw	600kg/h	50L	/	170kg
TW-TS900	1028*843*1171	380v 50Hz/1.5kw	900kg/h	52L	/	260kg
YC-XP1000	1267*835*1282	380v 50Hz/1.5kw	800-1500kg/h	/	/	120kg

肉

MEAT

肉类加工设备

MEAT
PROCESSING EQUIPMENT

肉类前处理系列

肉丝肉片机系列　The meat shredder and slicer series

用途：将鲜肉或解冻后的肉一次切成片状或肉丝状。
Function:Used for slicing fresh or thawed meat into slices or strips in one operation.

产品型号 Product Model	TW-500A	TW-500D
外形尺寸 Dimension(mm)	550*550*910	650*650*975
电压 / 功率 Voltage/Power	380v 50Hz/1.1kw	380v 50Hz/1.5kw
切割厚度 Cutting thicknes	3-35mm(可选 Optional)	3-35mm(可选 Optional)
生产能力 Productivity	500-600kg/h	800-1000kg/h
刀具转速 Blade rotation speed	96 r/min	96 r/min
机重 Machine weight	88kg	115kg

肉丁机系列　Meat Dicing Machine series

用途：能将各种中心温度在 0~-5 摄氏度的冻肉和鲜肉、脂肪、一次性切丁。
Function:It can dice all kinds of frozen meat, fresh meat and fat with a core temperature of 0~-5 degrees Celsius at one time. (including stem vegetables)

产品型号 Product Model	TW-RD400	TW-RD600
外形尺寸 Dimension(mm)	1430*750*900	1780*940*1030
电压 / 功率 Voltage/Power	380v 50Hz/3kw	380v 50Hz/3.7kw
切割厚度 Cutting thicknes	5、6、7、8、10、12、16、24、30mm	5、6、7、8、10、12、16、24、30mm
生产能力 Productivity	300-500kg/h	800-1000kg/h
机重 Machine weight	320kg	560kg

斩拌机系列　Chopper Mixe seriesr

用途：用于将各种蔬菜斩成馅状。采用高、低转速。
Function:Used for chopping various vegetables into filling. Features high and low speed settings.

产品型号 Product Model	YC-ZB40	YC-ZB80
外形尺寸 Dimension(mm)	1150*800*1040	1450*1200*1400
电压 / 功率 Voltage/Power	380v 50Hz/5.1kw	380v 50Hz/18kw
刀具转速 Blade rotation speed	1440/2980 r/min	1500/3000 r/min
生产能力 Productivity	30kg/ 锅 (pot)	50-80kg/ 锅 (pot)
机重 Machine weight	282kg	860kg

绞肉机系列　Meat grinder series

用途：用于把肉类绞成馅状。
Function:Used to grind meat into minced form.

产品型号 Product Model	TW-32	TW-120
外形尺寸 Dimension(mm)	920*520*870	900*650*1150
电压 / 功率 Voltage/Power	380v 50Hz/3.7kw	380v 50Hz/7.5kw
切割厚度 Cutting thicknes	Φ3.2、Φ4.8、Φ6.4、Φ9.6（可定制 Customizable）	Φ4、Φ5、Φ6、Φ8、Φ10、Φ12（可定制 Customizable）
生产能力 Productivity	410kg/h	1500kg/h
刀具转速 Blade rotation speed	205 r/min	260 r/min
机重 Machine weight	137kg	325kg

Meat processing equipment

锯骨机系列 The bone saw machine series

用途：适合各种带骨冷冻肉或冷藏肉及鱼类进行切断加工。
Function:Suitable for cutting and processing various bone-in frozen or refrigerated meats and fish.

产品型号 Product Model	TW-260	TW-350
外形尺寸 Dimension(mm)	690*600*1550	855*755*1735
电压 / 功率 Voltage/Power	380v 50Hz/1.5kw	380v 50Hz/1.5kw
生产能力 Productivity	600-800kg/h	600-800kg/h
刀具转速 Blade rotation speed	970 m/min	23 m/s
机重 Machine weight	120kg	137kg

横式真空滚揉机系列 Horizontal vacuum tumbling machine series

用途：适用于禽类、猪肉、牛肉、羊肉、鸡等的按摩、腌渍，出料方便。
Function:Suitable for the massage and marination of poultry, pork, beef, lamb, chicken, etc. Convenient discharge.

产品型号 Product Model	YC-GR180	YC-GR250
外形尺寸 Dimension(mm)	1380*840*980	1455*870*980
电压 / 功率 Voltage/Power	380v 50Hz/1.3kw	380v 50Hz/1.85kw
生产能力 Productivity	100kg/ 桶 Barrel	150kg/ 桶 Barrel
刀具转速 Blade rotation speed	8 r/min	8 r/min
机重 Machine weight	200kg	250kg

真空滚揉机系列 Vacuum tumbling machine series

用途：适用于禽类、猪肉、牛肉、羊肉、鸡等的按摩、腌渍，反转出料
Function: Suitable for massaging and marinating poultry, pork, beef, lamb, chicken, etc. Discharge with reverse function.

产品型号 Product Model	YC-GR300	YC-GR500
外形尺寸 Dimension(mm)	1500*1100*1530	2300*1100*1500
电压 / 功率 Voltage/Power	380v 50Hz/2.25kw	380v 50Hz/2.25kw
生产能力 Productivity	200kg/ 次 times	300kg/ 次 times
刀具转速 Blade rotation speed	7 r/min	7 r/min
机重 Machine weight	280kg	350kg

拌馅机系列 filling mixer series

用途：适用于将各种肉馅、菜馅、各种调味品进行搅拌混合
Function: Suitable for mixing and blending various types of meat fillings, vegetable fillings, and various seasonings.

	(单轴 Single shaft)	(双轴 Double shaft)	(双轴 Double shaft)
产品型号 Product Model	YC-JB50	YC-JB150	YC-JB300
外形尺寸 Dimension(mm)	770*500*910	1100*700*1200	1300*1200*1400
电压 / 功率 Voltage/Power	380v 50Hz/1.1kw	380v 50Hz/3kw	380v 50Hz/6kw
生产能力 Productivity	50 L/ 次 times	270 L/h	500 L/h
刀具转速 Blade rotation speed	78 r/min	55 r/min	55 r/min
机重 Machine weight	190kg	300kg	400kg

肉类前处理系列

Meat processing equipment

带骨切丁机　Bone-in Dicer

用途：将各种软骨如禽类 \ 鱼类切制成块状和丁状（最佳切料温度 -3°C -3°C）。

Function:Suitable for cutting various types of cartilage from poultry and fish into cubes and small pieces (optimal cutting temperature: -3°C to 3°C).

产品型号 Product Model	TW-GD600
外形尺寸 Dimension(mm)	615*535*1020
电压 / 功率 Voltage/Power	380v 50Hz / 0.75kw
生产能力 Productivity	600-1000kg/h
机重 Machine weight	98kg

砍排机　Rib Chopper

用途：将各类排骨、禽类、等进行切片，切段，包括冷冻（-4°C）肉。

Function:Used for slicing and segmenting various types of ribs, poultry, etc., including frozen (-4°C) meat.

产品型号 Product Model	TW-KP95
外形尺寸 Dimension(mm)	1650*670*1260
电压 / 功率 Voltage/Power	380v 50Hz / 3kw
生产能力 Productivity	160 片 (pcs)/min
切割厚度 Cutting thicknes	1-40mm(可调 adjustable)
机重 Machine weight	400kg

熟肉专用机　Machine for cooked meat

用途：主要用于将熟肉一次性切割成片状或条状；适用熟肉种类范围 : 叉烧肉、卤菜、猪头皮、牛肉、牛肚、肥肠等

Function:Primarily suitable for slicing cooked meat into slices or strips in one go; Applicable cooked meat types include roast pork, braised dishes, pork skin, beef, beef tripe, and intestines, among others.

产品型号 Product Model	TW-804
外形尺寸 Dimension(mm)	1350*600*1250
电压 / 功率 Voltage/Power	380v 50Hz / 1.5kw
切割厚度 Cutting thicknes	1-20mm(可调 adjustable)
生产能力 Productivity	500-600kg/h
机重 Machine weight	160kg

传送带式鲜肉切条机
Conveyor-belt type fresh meat slicer

用途：适用于切割鲜肉 , 鲜肉可一次性开条，二次切块。

Function:Suitable for cutting fresh meat, which can be sliced in a single pass and diced in a second pass.

产品型号 Product Model	YC-XR340-Z
外形尺寸 Dimension(mm)	1690*660*1100
电压 / 功率 Voltage/Power	380v 50Hz / 1.5kw
切割厚度 Cutting thicknes	10-35mm（可定制 stomizable）
生产能力 Production capacity	800-1000kg/h
机重 Machine weight	140kg

连续式肉丝肉片机
Continuous Sliced and Shredded Meat Machine

用途：主要将各种鲜肉一次性切割成肉片状或肉丝状。

Function: Primarily used for cutting various fresh meats into slices or shreds in a single process.

产品型号 Product Model	YC-M-LX500D
外形尺寸 Dimension(mm)	978*980*906
电压 / 功率 Voltage/Power	380v 50Hz / 1.5kw
切割厚度 Cutting thicknes	3、4、5-35mm（可定制 stomizable）
生产能力 Production capacity	1t/h
机重 Machine weight	140kg

羊肉切片机系列　Lamb Slicing Machine Series

用途：本机可切生、熟肉制品及瓜果蔬菜，适宜切涮羊肉片、牛肉片等。

Function:This machine is suitable for slicing both raw and cooked meat products, as well as fruits and vegetables. It is ideal for slicing lamb and beef for hot pot.

产品型号 Product Model	YC-A320 台式 (Countertop Model)	YC-A350 立式 (Vertical Model)
外形尺寸 Dimension(mm)	790*610*700	1020*720*1520
电压 / 功率 Voltage/Power	380 50Hz / 1.1kw	380v 50Hz / 1.5kw
切割厚度 Cutting thicknes	0-16mm（可调 adjustable）	0-25mm（可调 adjustable）
生产能力 Productivity	42 次 times/min	45-55 次 times/min
最大载肉重量 Maximum Meat Loading Capacity	/	30kg/ 次 times
机重 Machine weight	71kg	220kg

全自动烟熏炉

Fully Automatic Smoker

烟熏炉是肉类产品熟制的关键性设备。可烘烤、烟熏各种香肠、火腿肠、风干肠、腊肠、烤肉及羊肉串等。操作简单、方便可靠。

This The Smoker is a key equipment for cooking meat products. It can bake and smoke various sausages, ham, dried sausages, cured sausages, roasted meat, and lamb skewers, etc. It is easy to operate, convenient, and reliable.

产品型号 Product Model	YC-M-YX150
外形尺寸 Dimension(mm)	1660*1270*2100
电压 / 功率 Voltage/Power	380v 50Hz / 27 kw
生产能力 Productivity	150kg/ 车 (trolley)

自动控制：可直观显示设备的运行状态，温度动态显示；

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的污染。

用料扎实：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）；采用优质电磁阀，汽缸性能稳定可靠。

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

Automatic control: The operating status of the equipment is displayed intuitively, with dynamic temperature display.

Adopts wood pellet smoking system: The external smoking system's optimized smoke inlet pipeline design effectively reduces the contamination of food by smoke tar.

Solid construction: The door is made of double-layer tempered hollow glass (allowing intuitive observation of the product quality inside). High-quality solenoid valves are used, and the cylinder performance is stable and reliable.

Unique air circulation system design: Effectively ensures consistent temperature during baking, smoking, drying, and steaming processes, guaranteeing even coloring and an attractive appearance of the product.

卤煮自动生产线

Automatic braised food production line

家禽类卤煮专用设备，需配合智能焯水锅和智能煮制锅使用，整机材料采用优质 304 不锈钢；由轨道部分、行车部分和抓取部分构成；亦可搭配汤料回收存储罐运作。采用独特的提篮式入料方式，与传统翻斗式入料方式比起来有不易损坏物料等优点。可用于食品加工厂，餐饮企业、学校机关单位食堂等。

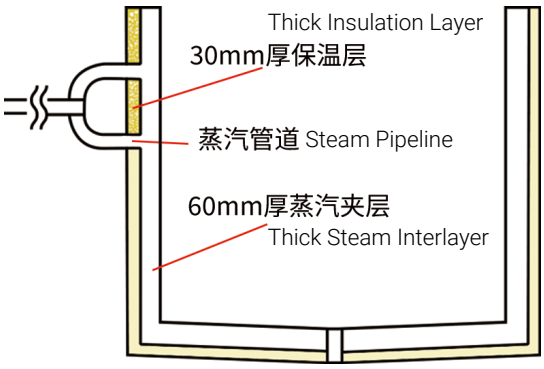
This poultry-specific Braising Equipment is designed to work in conjunction with intelligent blanching and cooking kettles. The entire machine is made of high-quality 304 stainless steel. It consists of a rail system, trolley part, and a gripping mechanism. Additionally, it can be paired with a soup broth recovery and storage tank for more efficient operation. Featuring a unique basket-style feeding method, it offers advantages such as minimizing material damage compared to the traditional tipping bucket feeding method. This equipment is suitable for use in food processing plants, catering businesses, and canteens in schools or government institutions.

• 产品型号 Product Model	• YC-H-LZ7700
• 外形尺寸 Dimension(mm)	• 7700*1680*2668
• 电压 / 功率 Voltage/Power	• 380v 50Hz / 7.9 kw
• 生产能力 Productivity	• 500kg/h
• 容积 Volume	• 1000L
• 蒸汽耗量 Vapour consumption	• 800kg/h
• 机重 Machine weight	• 1.4t
• 料框尺寸 Material Box Dimensions	• 可定制 (Customizable)

• 卤煮吊篮标准版结构仅适用于家禽类。如：鸡鸭鹅等；其他卤煮产品如猪蹄等可定制卤煮吊篮。

• The standard version of the braising basket is only suitable for poultry products such as chicken, duck, and goose.

For other braised products, such as pig trotters, a customized braising basket is available.



蜂窝状夹层：夹层部分采用蜂窝状结构，增大接触面积提高热效率 。

有液压翻筐出料、提升机提升出料等方式，方便取出卤煮好的食材。

受热均匀、热效率高：蒸汽在夹层中循环，使锅体各部位受热均衡，卤煮的食材成熟度和口感一致 。 相比传统加热方式，蒸汽能快速传递热量，缩短卤煮时间，节能高效。

温度精准控制、清洁方便：可通过调节蒸汽压力和流量，精确控制锅内温度，保证卤制品质量稳定；内部结构相对简单，无复杂的加热元件，便于清洗维护，符合食品卫生要求

Honeycomb insulation layer: The internal honeycomb structure enhances contact area and thermal performance.

Discharge methods include hydraulic basket tilting and lifting mechanisms, making it convenient to retrieve the braised ingredients after cooking.

Even heating and high thermal efficiency: Steam circulates within the interlayer, ensuring even heat distribution throughout the kettle body. This results in uniformly cooked braised ingredients with consistent texture and doneness. Compared to traditional heating methods, steam transfers heat more rapidly, reducing braising time while improving energy efficiency.

Precise temperature control and easy cleaning: By adjusting steam pressure and flow rate, the internal temperature of the kettle can be precisely controlled, ensuring stable product quality. The internal structure is relatively simple, without complex heating elements, making it easy to clean and maintain while meeting food hygiene standards.

热

COOK

热调加工设备

THERMAL
PROCESSING
EQUIPMENT

燃气汤锅、翻转锅系列

Gas Soup Pot/Tilting Pot Series

适用于食品加热、漂烫、熬制、炖汤、烧菜、炖肉等，精工铸造，节能高效

Function: Suitable for food heating, blanching, boiling, stewing, cooking, braising, etc.,finely crafted, energy-saving, and efficient.

YC-RJC300/YC-RJC500

燃气汤锅　Gas Soup Pot

全不锈钢结构，整体封闭无死角，保证食品安全，节省清洁维护人工成本；加厚 304 不锈钢板一体成型锅体，加热均匀，坚实耐用。

内装耐热保温层，外套不锈钢保温层，提升保温效果，减少热损耗，同时可防止误触烫伤。

锅体自由倾斜出料，提升员工劳动效率；锅体下方直出排水口，排水彻底快速，清洗便捷。

优势：
1. 自吸式节能炉头，热效率高，物料升温快，减少人员等待时间。
2. 设备整体稳定度高，地面无需加装固定装置，地面平整即可正常操作运行。
3. 独特的燃烧器燃烧充分、热效率高、设计合理、安装方便、操作简单、安全可靠。

YC-RFC300

燃气自动翻转锅
Gas Automatic Tilting Skillet

All stainless steel structure, fully enclosed without dead corners, ensuring food safety, saving cleaning and maintenance costs; thickened 304 stainless steel plate integrated forming pot body, uniform heating, solid and durable.

Internal heat-resistant insulation layer, external stainless steel insulation layer, enhancing insulation effect, reducing heat loss, and preventing accidental scalding;

The pot body can be tilted freely for discharging, improving labor efficiency; there is a direct drainage outlet at the bottom of the pot body, ensuring thorough and rapid drainage, making cleaning convenient.

Advantages:
1. The self-priming energy-saving burner has high thermal efficiency, allowing for rapid heating of materials and reducing waiting time for personnel.
2. The equipment has high overall stability, eliminating the need for additional fixed devices on the ground, and can operate normally on flat ground.
3. The unique burner ensures complete combustion, high thermal efficiency, reasonable design, easy installation, simple operation, and reliable safety.

产品型号 Product Model	YC-RJC300	YC-RJC500	YC-RFC300
外形尺寸 Dimension(mm)	1650*1100*1150	1950*1385*1290	1490*1260*1200
生产能力 Productivity	240L/ 锅 (pot)	400L/ 锅 (pot)	200L/ 锅 (pot)
电压 / 功率 Voltage/Power	220v 50Hz / 160w	220v 50Hz / 280w	380v 50Hz / 0.88kw
燃气耗量 Gas consumption	5Nm³/h-8Nm³/h	8Nm³/h-10Nm³/h	8Nm³/h-10Nm³/h
额定热负荷 Rated heat load	45kw	58kw	58kw
机重 Machine weight	175kg	280kg	220kg

燃气炒锅系列
Gas wok series

YC-JC150

燃气铸铁锅 Gas Cast Iron Pot

YC-RJX300

全自动搅拌锅
Fully Automatic Stirring Cooker

适用于炒菜、漂烫、熬煮酱料等，节能省工，团餐必备

Function:Suitable for stir-frying, blanching, and simmering sauces, energy-saving and labor-saving, essential for group meals.

304 不锈钢主体结构，易清洁易维护，高于国家食安要求；转动结构采用高碳钢轴承，耐磨性强，经久耐用。

采用燃气能源，火力猛，升温快，减少等待时间；独特的燃烧器设计，燃烧充分、热效率高；黄铜燃气喷嘴，不易积碳，便于维护：内外两组燃烧器独立控制火力，适用菜品更多样；标配点火枪、长明火，适用多种使用场景。

搅拌炒锅采用无级变速电机，自由调速，适应更多加工工艺要求；锅身可倾覆设计，机械结构传动，大角度出料，锅内无残留。

优势：
1、锅身可倾覆设计，机械结构传动，大角度出料，方便快捷。
2、可倾式炒锅内锅采用定制铸造铁锅，高温下，铁锅中的少量铁元素会渗入到食物中，客观上起到了补铁的作用，烹饪风味更佳。
3、设备采用燃气加热，加热热效率高，物料升温快，加热均匀及加热温度易于控制。

Main structure made of 304 stainless steel, easy to clean and maintain, exceeding national food safety requirements. Rotating structure adopts high-carbon steel bearings, with strong wear resistance and durability.
Utilizes gas energy, with strong firepower and rapid heating, reducing waiting time. Unique burner design ensures complete combustion and high thermal efficiency.

Brass gas nozzles, resistant to carbon buildup, easy to maintain: independent control of firepower for both internal and external burners, suitable for a greater variety of dishes. Comes with ignition gun and continuous flame, suitable for a variety of scenarios.

Stirring frying pan adopts stepless variable speed electric motor, allowing for freely adjustable speed, adaptable to more processing technology requirements. Pot body designed for tilting, with mechanical structure transmission, large-angle discharge, and no residue left in the pot.

Advantages
1.The pot is designed to tilt, with a mechanical transmission structure for easy and quick discharge at a large angle.
2.It's a tilting stir-fry pot, with the inner pot custom-cast from iron. At high temperatures, a small amount of iron from the pot will permeate into the food, objectively aiding in iron supplementation and enhancing cooking flavor.
3.The equipment utilizes gas heating, boasting high thermal efficiency, rapid material heating, uniform heating, and easy temperature control.

产品型号 Product Model	YC-JC150	YC-RJX300
外形尺寸 Dimension(mm)	1525*1020*940	2150*1500*1750
生产能力 Productivity	120L/ 锅 (pot)	150-200kg/ 锅 (pot)
电压 / 功率 Voltage/Power	220v 50Hz / 0.16kw	380v 50Hz / 3kw
燃气耗量 Gas consumption	5Nm³/h-8Nm³/h	5.37Nm³/h
额定热负荷 Rated heat load	42kw	35kw
工作高度 Maximum work height	1960mm	2415mm
机重 Machine weight	140kg	520kg

燃气炒菜机系列

Gas Stir-Fry Cooker Series

用于热调炒制，智能控制，中央厨房首选，用于蔬菜、肉类、馅料的炒制。

Function:Designed for hot stir-frying with intelligent control, the preferred choice for central kitchens, suitable for stir-frying vegetables, meats, and fillings.

YC-RAC500/YC-RAC700/YC-RAC900

食品接触部分整体 304 不锈钢制造，锅内特氟龙不沾涂层，降低人员维护清洁成本；一线大厂电机元件，铸造成型轴承，坚实耐用。

固定双搅拌叉，锅体旋转自动翻炒，自由调速，翻炒更均匀，出品更稳定，提升每锅投料量，提高生产率；一键自动翻转出菜，快速便捷，降低员工劳动强度。

内中外三组燃烧器独立控制火力，适用菜品更丰富，产品品种更多样，电子打火、点火枪、长明火，点火装置一应俱全，适用多种使用场景。

优势：
1、按钮控制设备启停，降低一线操作人员学习成本，上手即用。
2、360°无死角炒制，使菜品受热均匀。
3、全自动炒制、出料，出品稳定，操作简单。
4、节能环保，降低劳动成本，一人同时操作 3-4 台。
5、特氟龙不粘锅涂层，一冲即可。

The food-contact parts are made of solid 304 stainless steel, with a non-stick Teflon coating inside the pot, reducing maintenance and cleaning costs; high-quality motor components from leading manufacturers, with cast-formed bearings, ensuring durability.

Equipped with fixed dual stirring forks, the pot body rotates for automatic stirring, with adjustable speed for more uniform stirring and stable production, increasing the amount of ingredients per batch and improving Productivity. One-touch automatic dish out function for quick and convenient operation, reducing employee labor intensity.

The three sets of burners—inner, middle, and outer—are independently controlled, allowing for a wider range of dishes and a greater variety of products. It is equipped with electronic ignition, a manual ignition gun, and a continuous flame, making it suitable for various usage scenarios.

Advantages:
1.Button control for device start/stop, reducing the learning time for frontline operators.
2. 360-degree all-around frying ensures even heating of dishes.
3. Fully automatic frying and dispensing, ensuring stable output with simple operation.
4. Energy-saving and environmentally friendly, reducing labor costs, with one person able to operate 3-4 units simultaneously.
5. PTFE non-stick coating layer, easy to clean with a single rinse.

产品型号 Product Model	YC-RAC500	YC-RAC700	YC-RAC900
外形尺寸 Dimension(mm)	1495*900*1471	1683*1265*1670	2000*1390*1970
生产能力 capacity	15-20kg/ 次 times	30-50kg/ 次 times	75-100kg/ 次 times
电压 / 功率 Voltage/Power	380v 50Hz /0.65w	380v 50Hz / 0.65w	380v 50Hz / 1.87kw
燃气耗量 Gas consumption	4.5Nm³/h	7Nm³/h	9Nm³/h
额定热负荷 Rated heat load	30kw	45kw	50kw
机重 Machine weight	418kg	570kg	729kg

电磁自动炒菜机

Electromagnetic Automatic Stir-fryer

本电磁自动炒菜机是炒锅类设备更新换代的新产品。它以电磁加热技术代替传统燃气加热，规避了燃气泄漏、明火隐患等安全风险，更因其无需复杂的燃气管道铺设，得以在各类场所广泛应用，无论是商业厨房、餐厅后厨，还是学校食堂、企业餐厅，都能轻松适配 。

This This electromagnetic automatic cooking machine is a new generation upgrade of traditional wok-style cooking equipment. It uses electromagnetic heating technology to replace conventional gas heating, eliminating safety risks such as gas leaks and open flames. Additionally, without the need for complex gas pipeline installations, it can be widely used in various settings—whether in commercial kitchens, restaurant back-of-house areas, school cafeterias, or corporate dining facilities, it adapts easily and safely.

其锅体沿水平轴旋转，配合锅内搅拌叉运作，实现全方位、无死角的均匀翻炒。该设备高效便捷，可实现一人多控，大大节省了人工成本。操作简单，轻松应对各种烹饪需求，全面提升烹饪效率。

主体 304 不锈钢 , 锅内特氟龙涂层或渗氮工艺可选，大大提高了使用安全性。

电磁加热，使用寿命可达 3 万次，安全高效可靠；自动注料系统可定制，注调料的时间和容量完全可控，实现炒菜自动化。

触摸按键共同操控，人机交互易上手；可录入菜品工艺流程，完美复刻大厨厨艺。

翻炒均匀、低能耗，是提高用户生产率的好帮手

The wok rotates along a horizontal axis and works in conjunction with internal stirring forks to achieve thorough, uniform stirring without any dead angles. This equipment is highly efficient and user-friendly, allowing one operator to control multiple units simultaneously, greatly reducing labor costs. Its simple operation easily meets various cooking needs, significantly enhancing overall cooking efficiency.

The main body is made of 304 stainless steel, with an optional Teflon coating or nitriding treatment inside the wok, greatly enhancing user safety.

Electromagnetic heating with a service life of up to 30,000 cycles, ensuring safety, efficiency, and reliability; the automatic ingredient feeding system is customizable, allowing full control over feeding time and quantity to achieve automated cooking.

Touch button controls enable easy human-machine interaction; cooking recipes and processes can be programmed to perfectly replicate a chef's skills.

Ensures even stirring with low energy consumption, making it an excellent helper to boost user productivity.

产品型号 Product Model	YC-H-EAC500
外形尺寸 Dimension(mm)	1356*1000*1305
生产能力 capacity	10kg / 次 times （依据菜品确定 Depends on the dish）
电压 / 功率 Voltage/Power	380v 50Hz / 21.55 kw
机重 Machine weight	380 kg
料盒 Seasoning box	7.5L*3 1kg*1、500g*2
内锅转速 Inner Pot Rotation Speed	0-17 r/min（可调 adjustable）

台式全自动炒菜机

Tabletop Automatic Cooking Machine

适用于酒楼酒店、餐饮连锁、外卖等场所；适用于自动烹饪炒菜（各类中式菜品、大碗菜、小碗菜、盖浇饭、家常小炒）炒饭、炒粉、炒面、辣子鸡、麻辣香锅小龙虾、香辣虾蟹等等。

Suitable for restaurants, hotels, catering chains, and takeout businesses; ideal for automated cooking and stir-frying various dishes such as Chinese cuisine, large- and small-portion dishes, rice bowls, home-style stir-fries, fried rice, fried noodles, spicy chicken, spicy hot pot, crayfish, spicy shrimp and crab, and more.

旨在简化烹饪过程，帮助用户更轻松高效地准备菜品。它配备智能控制系统，用户可以通过触摸屏选择预设的菜谱或自定义烹饪程序。机器内置加热装置和全自动烹饪功能，能够模拟人工翻炒的动作，确保食材均匀受热。

无需人工辅助，全程自动完成烹饪流程；操作简单，让完全不懂烹饪的人也能轻松做出佳肴，迅速变身大厨。

自动控温、翻炒、加料、投料，确保菜品质量稳定。自动倒菜出料，进一步减少人工操作步骤；具备自动清洗功能，节省清洁时间与精力。

拥有智能学习功能，高仿真语音实时播报烹饪状态。可存储 800 + 道菜谱，一人能看守 2 - 5 台机器，出品标准化，节省高额厨师成本。

Designed to simplify the cooking process, it helps users prepare dishes more easily and efficiently. Equipped with an intelligent control system, users can select preset recipes or customize cooking programs via a touchscreen. The machine features built-in heating and fully automatic cooking functions that simulate manual stirring to ensure even heating of ingredients.

No manual assistance required — the entire cooking process is fully automated. Easy to operate, even those with no cooking experience can effortlessly prepare delicious dishes and become a chef in no time.

Automatic temperature control, stir-frying, seasoning, and ingredient feeding ensure consistent dish quality. Automatic dish discharge further reduces manual steps. Equipped with an automatic cleaning function to save time and effort on maintenance.

Equipped with intelligent learning capabilities and high-fidelity voice broadcasting for real-time cooking status updates. Capable of storing over 800 recipes. One person can oversee 2 to 5 machines, ensuring standardized output and significantly reducing the cost of hiring skilled chefs.

产品型号 Product Model	YC-H-EAC40T
外形尺寸 Dimension(mm)	880*800*1310
生产能力 capacity	200-1000G/ 锅 pot （依据菜品确定 Depends on the dish）
电压 / 功率 Voltage/Power	380v 50Hz / 12 kw
锅体容量 Pot capacity	16 L
锅体材质 Pot material	SUS304 复合板 (clad plate)

电磁炒菜机

Induction stir-frying machine

本设备采用电磁感应加热，安全节能环保，热效率 >90%，火候易控。具备自动翻炒功能，物料受热均匀，操控灵活独立。适用于餐饮酒店、团体食堂、中央厨房等场所，自动烹饪炒菜、炒饭、炒粉、炒面等。

This equipment adopts induction heating, offering safety, energy efficiency, and environmental friendliness, with a thermal efficiency of over 90% and precise heat control. It features an automatic stir-frying function, ensuring even heating of ingredients and flexible, independent operation. Suitable for use in restaurants, hotel kitchens, institutional canteens, and central kitchens for automatic cooking of stir-fried dishes, fried rice, noodles, and vermicelli.

无需人工辅助，全程自动完成烹饪流程；操作简单，让完全不懂烹饪的人也能轻松做出佳肴，迅速变身大厨。

自动控温、翻炒、加料、投料，确保菜品质量稳定。自动倒菜出料，进一步减少人工操作步骤；具备自动清洗功能，节省清洁时间与精力。

拥有智能学习功能，高仿真语音实时播报烹饪状态。可存储 800 + 道菜谱，一人能看守 2 - 5 台机器，出品标准化，节省高额厨师成本。

SUS409 不锈钢不粘锅，7 寸多功能触摸显示屏、急停保护功能；电控翻锅，无极多角度。

带 4 路自动喷料口，自动定量加料；箱体可开门存储液体；自动摆臂喷料

No manual assistance required — the entire cooking process is fully automated. Easy to operate, even those with no cooking experience can effortlessly prepare delicious dishes and become a chef in no time.

Automatic temperature control, stir-frying, seasoning, and ingredient feeding ensure consistent dish quality. Automatic dish discharge further reduces manual steps. Equipped with an automatic cleaning function to save time and effort on maintenance.

Equipped with intelligent learning capabilities and high-fidelity voice broadcasting for real-time cooking status updates. Capable of storing over 800 recipes. One person can oversee 2 to 5 machines, ensuring standardized output and significantly reducing the cost of hiring skilled chefs.

Non-stick pot made of SUS409 stainless steel, equipped with a 7-inch multifunctional touch screen and emergency stop protection. Electric tilting with stepless multi-angle control.

Equipped with 4 automatic feeding nozzles for precise dosing; the cabinet includes a door for liquid storage; features automatic swinging-arm spraying.

产品型号 Product Model	YC-H-EAC500G
外形尺寸 Dimension(mm)	900*1320*1390
生产能力 capacity	3-10kg / 锅 pot （依据菜品确定 Depends on the dish）
电压 / 功率 Voltage/Power	380v 50Hz / 15-20 kw
锅体材质 Pot material	SUS304 复合板 (clad plate)

油炸机

Deep Fryer Machine

用于可炸鸡、炸牛排、炸羊排、薯条等油炸食品，适用食品加工厂、大中型宾馆、饭馆、各级招待所、学校、单位食堂及其他餐饮服务业。

Function:Suitable for frying chicken, beef steaks, lamb chops, French fries, and other fried foods. Ideal for use in food processing factories, large and medium-sized hotels, restaurants, various levels of guesthouses, schools, institutional cafeterias, and other food service industries.

YC-YZ-2
双槽油炸机
Dual Tank Fryer Machine

油炸温度可随意调节，自动控制，配有炸物筐，可将炸制产品一次性出锅，从而提高产品品质一致性

电加热升温速度快。可连续油炸各种食品，不串味

操作简单，大大提高了您的工作效率，环保卫生、节油率高

普通款：锅底部的温度较低，落下的食品渣不致炸成焦黑。通过加热温度和时间的控制，从而控制炸制食品的质量。

油水分离款：采用了水油混合技术，升温的过程中控制下层的油温，减缓油脂的水解氧化，延长油的使用寿命，提高产品品质。同时油、水比重不同，产生的残渣将全部沉入水中，从根本上解决了传统油炸机中残渣、动物油脂、反复油炸使炸油酸化碳化面变质产生致癌物的问题。

YC-YZ-2
双槽油炸机（油水分离）
Oil-Water Separation Fryer

The frying temperature can be easily adjusted and is automatically controlled. The unit is equipped with a frying basket, allowing for the simultaneous removal of all fried products, which helps improve product consistency.

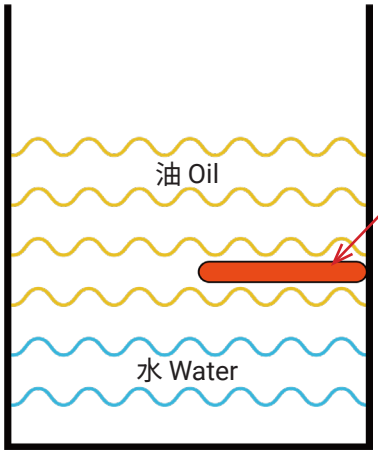
The electric heating system ensures rapid temperature rise. It supports continuous frying of various foods without flavor transfer.

The equipment is easy to operate, significantly improving work efficiency, while being environmentally friendly, hygienic, and energy-saving.

Standard Model: The temperature at the bottom of the fryer is relatively low, preventing food debris from becoming over-charred. By controlling the heating temperature and frying time, the quality of the fried food can be effectively managed.

Oil-Water Separation Model: This model uses a water-oil mixed technology, controlling the oil temperature in the lower section during heating to slow down the hydrolysis and oxidation of the oil, extending its lifespan and improving product quality. Additionally, due to the different densities of oil and water, any debris will sink to the water layer, effectively solving the issue of residue, animal fat, and the production of carcinogenic substances caused by repeated frying and oil oxidation in traditional fryers.

产品型号 Product Model	双槽油炸机 Dual Tank Fryer Machine	双槽油炸机（油水分离） Oil-Water Separation Fryer
外形尺寸 Dimension(mm)	2245*1110*1255	2245*1110*1255
容积 volume	100L（单槽 single sink）	100L（单槽 single sink）
电压 / 功率 Voltage/Power	380v 50Hz /48kw	380v 50Hz /48kw
控温范围 temperature control range	0~200°C（可调 adjustable）	0~200°C（可调 adjustable）
处理量 Productivity	6kg（单槽单次 per single - sink use）	6kg（单槽单次 per single - sink use）
机重 Machine weight	210kg	210kg



油水分离概念图
Oil-Water Separation Diagram

发热管
Heating
Tube

该设计可减少油被食物残渣污染，提高利用率

This design reduces oil contamination from food residues, increasing its efficiency.

出厂自带小推车，出料运输方便快捷

Comes with a built-in trolley for convenient and fast material transport.

用于接滤油或盛油、盛物，方便运输

Used for collecting filtered oil or holding oil and items for easy transport

消

DISINFECT

清洗消毒设备

CLEANING AND DISINFECTING EQUIPMENT

蒸汽洗箱机
steam dish washer

用途：本机适用于周转箱、保温箱、保温桶等。

特点：
1. 采用的快拆式喷嘴更易于拆卸，清洗，更换。
2. 可拆卸易清洗式管路，更易清洗。
3. 水箱采用的阶梯式补水，最大限度节约用水同时避免细菌交叉感染。
4. 传送链速度可变频调整

产品型号 Product Model	YC-XW4500
外形尺寸 Dimension(mm)	4500*1600*1650
生产能力 Productivity	500-800 件（pcs)
电压 / 功率 Voltage/Power	380v 50Hz /7.5w
蒸气耗量 Vapour consumption	0.2t/h
压力 Pressure	0.2MPa
机重 Machine weight	625kg

Function:This machine is suitable for turnover boxes, thermal insulation boxes, thermal insulation barrels, etc.

Features:
1. The quick-detachable nozzle is easier to disassemble, clean, and replace.
2. Detachable and easy-to-clean pipeline for easier cleaning.
3. The water tank adopts a step-by-step water supply method to maximize water savings while avoiding bacterial cross-infection.
4. The conveying speed can be adjusted by frequency conversion.

风淋室系列
Air shower series

安装于洁净室与非洁净室之间，吹出的洁净空气，可吹除人与货物所携带的尘埃，有效地阻断或减少尘源进入洁净区。

Installed between clean and non-clean areas, the emitted clean air can effectively remove dust carried by people and goods, thereby blocking or reducing the entry of dust sources into the clean zone.

产品型号 Product Model	YC-FL1（单人 Single）	YC-FL2（双人 Double）	YC-FL3（通道式 Passageway）
外形尺寸 Dimension(mm)	1400*1000*2100	1400*1500*2100	1400*2000*2100
电压 / 功率 Voltage/Power	380v 50Hz /1.1kw	380v 50Hz /1.5kw	380v 50Hz /2.2kw
风淋尺寸 Air Shower Size	800*860*1980mm	800*1360*1980mm	800*1860*1980mm
机重 Machine weight	250kg	300kg	600kg

消毒设备
Disinfecting equipment

用途：利用循环热风对洗净的餐器具杀菌、消毒、烘干、贮存等。

特点：

1、库体外层为不锈钢板制作，厚度为 0.4 mm，矿物棉填充，不锈钢门，配备双层钢化玻璃观察窗。库内配防水、防潮灯。

2、温度设定，消毒保温时间可设定，操作方便。消毒温度、时间可控、数字显示、直观准确。

3、利用循环热风对洗净的餐器具进行杀菌、消毒，循环热风使库体内的各点温度保持一致，库内的餐具消毒更加彻底。

4、此设备具备容量大、适用性强、升温快、造价低、体积可根据客户要求和实际空间而制作等优点。

5、能有效杀灭大肠杆菌、乙肝病毒在 99.9% 以上，对脊髓灰质炎病毒型疫苗株的平均灭活对数值均 >4.00，达到消毒合格。国家疾病预防控制中心检测合格的大型消毒设备。

Function:Utilizing circulating hot air for sterilizing, disinfecting, drying, and storing cleaned tableware.

Features:

1. The outer layer of the cabinet is made of 0.4 mm thick stainless steel plate, filled with mineral cotton, stainless steel door, equipped with double-layer steel-tempered glass observation window. The cabinet is equipped with waterproof and moisture-proof lights.

2. Temperature and disinfection holding time are adjustable, providing convenient operation. Disinfection temperature and time are controllable, with digital display for intuitive and accurate readings.

3. Utilizing circulating hot air to sterilize and disinfect cleaned tableware, the circulating hot air ensures uniform temperature at all points inside the cabinet, making the disinfection of tableware in the cabinet more thorough.

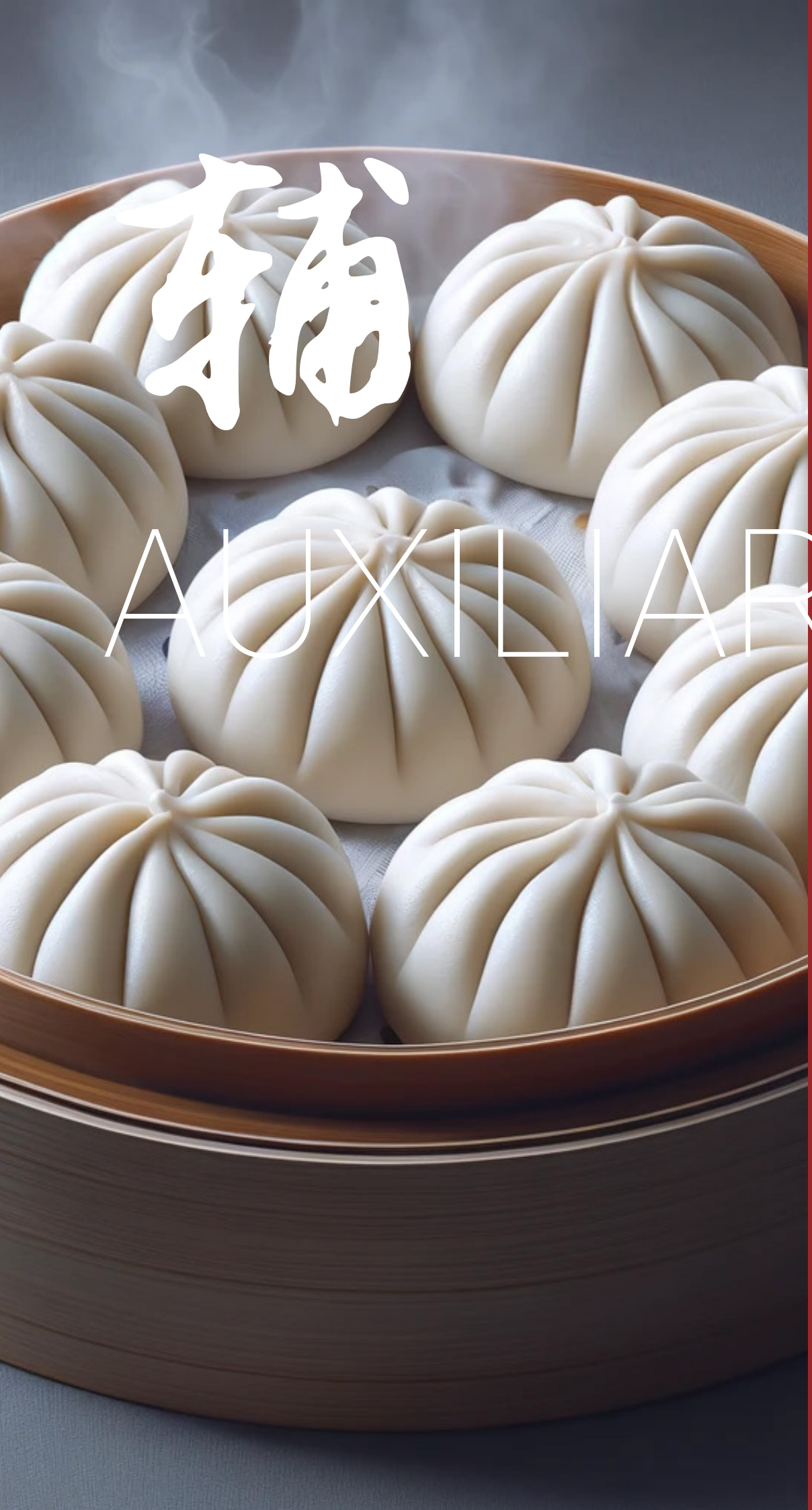
4. This equipment has the advantages of large capacity, strong applicability, fast heating, low cost, and the volume can be customized according to customer requirements and actual space.

5. It can effectively kill more than 99.9% of Escherichia coli and hepatitis B virus, and the average log reduction value of the inactivation of the poliomyelitis virus vaccine strain is >4.00, reaching the disinfection qualification. It is a large-scale disinfection equipment qualified by the National Center for Disease Control and Prevention.

另有自动门款可选

An automatic door version is also available.

产品型号 Product Model	电热热风循环消毒库 Electric Hot Air Circulation Sterilization Chamber	蒸汽热风循环消毒库 Steam hot Air Circulation Sterilization Chamber
外形尺寸 Dimension(mm)	按需定制 Customizable	按需定制 Customizable
电压 / 功率 Voltage/Power	380v	380v
加热方式 Heating type	电加热 Electric heating	蒸气加热 Steam Heating
耗能 Energy consumption	1kw/h/m³	2.5kg/h/m³



補

AUXILIARY

辅助设备

AUXILIARY
EQUIPMENT

面食加工系列

Wheaten food processing series

包子馒头生产线 Steamed bread, Steamed stuffed bun Production Line

YC-688

适用于制作包子（肉、菜）、馒头、画卷、豆沙包、荷叶饼、酥饼等。
Function: Suitable for making steamed stuffed bun(meat, vegetable), steamed bread, spring rolls, Bean buns, pastry cakes, etc.
生产能力 Productivity: 捏断 (Pinch off):1000-7200 个 /h　切断 (Cut off):1000-12000 个 /h
产品重量范围 Product Weight Range: 大款 Large size: (45g-130g)　小款 Small size: (25-70g)
可弹性变化生产线（搭配不同外围设备，可生产不同产品）
Elastically Adaptable Production Line (i.e., Match with different peripheral equipment.)

分离式切台
Isolation Cutting Table
YC-BM10

外形尺寸 Dimension：1600*600*1200mm
产能 Production：5000-12000 个 (times)/h
电压 / 功率 Voltage/power：380v 50Hz/0.6kw
机重 Machine weight：150kg

分割整形连接机
Segmentation and Shaping Linker
YC-BM631

外形尺寸 Dimension：2700*650*1310mm
电压 / 功率 Voltage/power：220v 50Hz/1kw
机重 Machine weight：330kg

分离式给馅机
Separate Filling Machine
YC-BM60

外形尺寸 Dimension：800*500*1500mm
产能 Production：0-160kg/h
电压 / 功率 Voltage/power：220v 50Hz/0.75kw
机重 Machine weight：105kg

面团成型主机
Dough Molding Mainframe
YC-BM180

外形尺寸 Dimension：2300*680*1500mm
电压 / 功率 Voltage/power：380v 50Hz/1kw
机重 Machine weight：480kg

自动连续压面机
Automatic Continuous pasta Press machine
YC-BM630

外形尺寸 Dimension：1800*1600*1700mm
产能 Production：15kg/ 次 times
电压 / 功率 Voltage/power：380v 50Hz/2.4kw
机重 Machine weight：565kg

自动摆盘机
Automatic Tray Arranger
YC-BZ58

外形尺寸 Dimension：1550*1820*1680mm
产能 Production：60-80 个 pcs/min（包子 steamed buns）
80-160 个 /min（刀切馒头 Sliced Steamed Buns）
电压 / 功率 Voltage/power：220v 50Hz/1.5kw
机重 Machine weight：465kg

分离式捏花机
Separate pinching machine
YC-BM58

外形尺寸 Dimension：1650*670*900mm
产能 Production：80 个 pcs/min
电压 / 功率 Voltage/power：220v 50Hz/1.6kw
机重 Machine weight：225kg

真空和面机
Vacuum and Dough Mixer

在真空状态下将水和面粉按照比例和制成面团。
Suitable for mixing water and flour in proportion to form dough under vacuum conditions.

产品型号 Product Model：
YC-ZMH120 板式 plate type
外形尺寸 Dimension：1500*1100*1500mm
产能 Production：75kg/ 次（干面粉 dry flour）
电压 / 功率 Voltage/power：380v 50Hz/13kw
搅拌轴速度 Agitator Shaft Speed：35rpm/min
机重 Machine weight：900kg

面条机
Noodle machine

适用于将面团加工成面片或面条。
Suitable for processing dough into sheets or noodles.

产品型号 Product Model：YC-MY80
外形尺寸 Dimension：1050*650*1450mm
产能 Production：60kg/h
电压 / 功率 Voltage/power：380v 50Hz/2.2kw
切面厚度 Section Thickness：1-3 mm
切面宽度 Section Width：1-10mm
机重 Machine weight：190kg

包装检测设备

Packaging inspection equipment

真空包装机系列　Vacuum packaging machine series

适用于塑料复合膜包装袋对果蔬类、肉类、豆制品类以及面食等的真空包装。

Suitable for vacuum packaging of fruits and vegetables, meat products, bean products, and wheaten foods using plastic composite film bags.

产品型号 Product Model	YC-BZ600 双室（平板） Dual-chamber(Flatbed)	YC-BZ600 双室（深槽） Dual-chamber(Deep groove)
外形尺寸 Dimension(mm)	1370*630*930	1485*735*930
电压 / 功率 Voltage/Power	380v 50Hz / 2.5kw	380v 50Hz / 2.5kw
有效封口长度 Effective Sealing Length	600mm	600mm
生产能力 Production capacity	20-30 s/ 次 times	20-30 s/ 次 times
机重 Machine weight	180kg	265kg

连续式真空包装机 Continuous vacuum packaging machine

适用于各种塑料复合薄膜袋或铝箔复合薄膜袋，对各类生熟食品、肉类制品、酱制品、粮食、等各种固体、粉状物体等进行连续真空包装。

Suitable for various plastic composite film bags or aluminum foil composite film bags, for continuous vacuum packaging of various solid, powdered substances such as various fresh and cooked foods, meat products, sauce products, grains, etc.

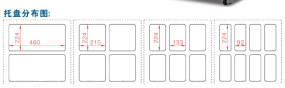
产品型号 Product Model	YC-DZ1000
外形尺寸 Dimension(mm)	1920*1900*1500
电压 / 功率 Voltage/Power	380v 50Hz / 5kw
封口尺寸 Sealing Length	1100*10/8(L*W)mm
生产能力 Production capacity	2-5 次 /min
机重 Machine weight	500kg

盒式气调保鲜包装机

Modified atmosphere packaging machine

适用于肉制品、盒饭、蔬菜、包子等食品进行包装。

Suitable for packaging meat products, boxed meals, vegetables, buns, and other food items.



产品型号 Product Model	YC-HBZ550D
外形尺寸 Dimension(mm)	3300*860*1300
电压 / 功率 Voltage/Power	220v 50Hz / 7.5kw
真空泵排气量 Vacuum pump exhaust	100m³/h
生产能力 Production capacity	7 次 times/min
机重 Machine weight	650kg

袋式充氮包装机　Bag nitrogen filling packaging machine

适用于各种塑料复合薄膜袋，对食品蔬菜等进行真空包装并填充氮气。

Suitable for various plastic composite film bags, vacuum packaging, and nitrogen filling for food, vegetables, etc.

产品型号 Product Model	YC-BD600
外形尺寸 Dimension(mm)	980*945*1900
电压 / 功率 Voltage/Power	220v 50Hz / 2kw
封口尺寸 Sealing Length	600mm
真空泵排气量 Vacuum pump exhaust volume	20m³/h
机重 Machine weight	225kg

金属检测仪器　Metal detector

YC-JS-5

本机利用电磁感原理来探测各类食品、饮料、调味品、药品等携带的金属铁以及非铁金属。

This machine utilizes the principle of electromagnetic sensing to detect metal, including iron and non-iron metals, carried by various foods, beverages, seasonings, pharmaceuticals, etc.

外形尺寸 Dimension(mm)	1680*830*1150
电压 / 功率 Voltage/Power	220v 50Hz /200-500w
检测通道尺寸 Detection channel size	400*100/120/150/200mm(W*H)
检测精度 Detection accuracy	≥ 铁 1.0mm,≥ 不锈钢 2mm,≥ 非铁 1.2mm ≥Iron 1.0mm,≥Stainless steel2mm,≥Non-iron 1.2mm
剔除 Rejectable	气动剔除 Pneumatic rejection

案例
cases

工程名称：吉林北苑团膳项目（吉林文旅集团）
工程地点：吉林省吉林市
工程规模：占地面识 22173 平方米，学生餐、团餐，日产 4.2 万份，项目总投资 14480.44 万元，致力于打造标准化生产加工厂房，还将成为吉林市应急物资保障体系的重要组成部分。
Project Name: Jilin Beiyuan Group Meal Project (Jilin Culture and Tourism Group)
Project Location: Jilin City, Jilin Province, China
Project Scale: The project covers an area of 22,173 square meters, providing student meals and group meals with a daily production capacity of 42,000 servings. The total project investment is 144.8044 million RMB. The project aims to build a standardized production and processing facility, and will also become an important part of Jilin City's emergency material supply system.

工程名称：2022 年北京冬奥会中央厨房项目
工程地点：张家口农投食品农产品产业园
工程规模：本项目用地约 188.3 亩，建设内容包括中央厨房、肉食果蔬加工车间、多层冷库、标准厂房、交易市场、干仓、综合办公楼、宿舍食堂及其配套附属设施

Project Name: 2022 Beijing Winter Olympics Central Kitchen Project
Project Location: zhangjiakou Agricultural Investment Food and Agricultural Products Industrial Park
Project Scale: The project covers an area of approximately 188.3 acres and includes the construction of a central kitchen, meat and fruit and vegetable processing workshops, multi-storey cold storage, standard factory buildings, trading markets, warehouses, integrated office buildings, dormitory canteens, and supporting ancillary facilities.

工程名称：2019 武汉军运会中央厨房项目
工程地点：湖北省武汉市
工程规模：按照第七届世界军人运动会运动员食材需求，保证军运村 100 种净菜和 12 种水果的供应，日产 20 吨净菜

Project Name: 2019 Wuhan Military World Games Central Kitchen Project
Project Location: Wuhan City, Hubei Province, China
Project Scale: In accordance with the dietary requirements of athletes for the 7th CISM Military World Games, the project aims to ensure the supply of 100 type of fresh vegetables and 12 types of fruits to the Military Games Village, with a daily production capacity of 20 tons of fresh vegetables.

工程名称：北京大兴机场南航配餐楼项目
工程地点：北京大兴
工程规模：本项目用地约 70000 平米，主营航空配餐，日供餐 20 万份航空餐。投资金额 10 亿元人民币

Project Name: Catering Building Project for China Southern Airlines at Beijing Daxing Airport
Project Location: Beijing Daxing, China
Project Scale: The project covers an area of approximately 70,000 square meters, focusing on aviation catering with a daily output of 200,000 portions of airline meals. The total investment amounts to 1 billion RMB.

工程名称：湖北黄商集团项目（EPC）
工程地点：湖北黄冈市
工程规模：项目面积 35200 平米，主营学生营养餐（日供 2 万份）、预制菜、主食加工等项目。总投资 2 亿元，整体建成后，成为湖北省规模最大、标准最高的农产品物流加工中心

Project Name: Hubei Huangshang Group Project (EPC)
Project Location: Huanggang City, Hubei Province, China
Project Scale: The project covers an area of 35,200 square meters, primarily focusing on student nutrition meals (20,000 servings per day), pre-made food, and staple food processing. With a total investment of 200 million yuan, upon completion, it will become the largest and highest-standard agricultural product logistics and processing center in Hubei Province.

工程名称：河南双汇集团中央厨房项目
工程地点：河南省漯河市
工程规模：中国最大的肉食品加工厂，主营学生餐，预制菜等；双汇第一个中央厨房

Project Name: Henan Shuanghui Group Central Kitchen Project
Project Location: Jiehe City, Henan Province, China
Project Scale: This project represents the largest meat processing factory in China, specializing in student meals and pre-made food. It is Shuanghui's first central kitchen.

案例
cases

工程名称：中国供销集团（天津新合作）
工程地点：天津市滨海高新区
工程规模：项目面积 14800 平米，日供应 50000 份学生餐、50 吨净菜半成品、预制菜、酱卤肉制品；总投资 1.5 亿人民币。

Project Name: China Supply and Marketing Group Co., Ltd. (Tianjin New Cooperation)
Project Location: Binhai New Area, Tianjin City, China
Project Scale: With a project area of 14,800 square meters, the project aims to supply 50,000 student meals daily, along with 50 tons of semi-finished fresh vegetables, pre-made food and sauce-marinated meat products. The total investment amounts to 150 million RMB.

工程名称：2023 廊坊天天向上食品有限公司
工程地点：河北省廊坊市
工程规模：本项目总面积 5000 平米，日供餐 3 万份；严格按照 1S022000:2006 食品安全质量体系，HACCP 管理体系、IS09001 质量管理体系要求生产加工

Project Name: 2023 Langfang TIANTIAN XIANGSHANG Food Co., Ltd.
Project Location: Langfang City, Hebei Province, China
Project Scale: The total area of the project is 5,000 square meters, with a daily meal supply capacity of 30,000 servings. The production and processing will be in accordance with the requirements of the ISO 22000:2006 Food Safety Management System, HACCP Management System, and ISO 9001 Quality Management System.

工程名称：广西晟源城市配送有限责任公司项目
工程地点：广西南宁市青秀区
工程规模：3500 平方米的生产基地，其中智能化生产厂房高达 2200 平方米，并配套有先进的冷库及原材料库，服务学校、企事业单位、工厂等，日供餐可达 3 万份

Project Name: Guangxi Shengyuan Urban Distribution Co., Ltd. Project
Project Location: Qingxiu District, Nanning City, Guangxi Province, China
Project Scale: The production base covers 3,500 square meters, with the intelligent production facility occupying 2,200 square meters. It is equipped with advanced cold storage and raw material warehouses. The project serves schools, enterprises, public institutions, factories, etc., with a daily meal supply capacity of up to 30,000 servings.

提供整体设计
Comprehensive design services

全套设备供应
Full equipment supply

YANC

合作伙伴
Partners

眉州东坡集团 MEIZHOU DONGPO GROUP

千喜鹤 Kinghey

BEIJING 2022

海底捞

麦金地集团 Mckinley Group

CRTC

三全

首农 SUNLON

嘉和一品 PORRIDGE JIAHE

双汇 Shuanghui

思念

西贝 莜面村

中膳 SINO DIET

中国供销集团 CHINA CO-OP

狗不理

中国南方航空 CHINA SOUTHERN

北京大学

清華大學 Tsinghua University

呷哺 呷哺 xiabu xiabu

北京稻香村

中国石油

天天向上 健康团膳

真功夫 Kungfu

YANC 燕诚

燕诚集团总部：北京市丰台区融达国际
研发制造基地：燕诚智能设备制造河北有限公司
河北省固安县

服务热线：400-858-2988

YANC office: Rongdaguoji, Fengtai, Beijing China
R&D center: Gu'an, Langfang City, Hebei China

Service hotline: 400-858-2988