



Add:7-8F, Building 8, JingKai Plaza, No. 1507, Hanghai East Road,
Economic Development Zone, Zhengzhou City, Henan Province, China.

地址:中国河南省郑州市经济开发区航海东路1507号经开广场8栋7-8层

Phone/Whatsapp/wehcat/手机号码:185-3993-1566

E-mail/电子邮箱:wendy@machinehall.com

web/英文官网:www.garlicturnkey.com



微信扫描 及时交流



果蔬干制品加工整体方案解决专家

Expert in Overall Solution of Dried Fruit and Vegetable Products Processing

GELGOOG

杰尔古格

www.garlicturnkey.com

GELGOOG INTELLIGENT MANUFACTURING

FRUITS AND VEGETABLES MACHINE
MANUFACTURING LEADER



GELGOOG

To Strive for Manufacturing Simpler and Safer Food Processing Machinery.

Gelgoog, one leading professional provider of food processing and packaging equipment in China, is committed to provide competitive total full-process solutions, safe and reliable products and efficient professional services for global food industry users.

We insist on taking customer as No1, and owns a professional and passionate engineer team who always listen to customer's needs and wants as well as provide them with pragmatical and personalized solutions. We always focus on investment cost reductions and greater value returns for our customers.

We insist on aiming core best business in which we have expertise and profession. Over recent 10 years of intensive cultivation, we have accumulated rich experience and strength in the processing fields of fruit & vegetable, nut, pastry and packaging equipment. We have served more than 2,000 users including Unilever, Mengniu Dairy and other global brands of which we have earned good words of mouths with our fine-quality products and services across 180 countries.

We insist on technology-driven development by building Gelgoog product R&D center and establishing strategic partnerships with several universities & science research institutions. We not only pay close attention to the developing trends from global food processing industry, but also continuously invest millions RMB in R&D every year in order to develop more efficient and reliable products.

We insist that both designing and production are crucial by investing in purchasing advanced equipment, such as automatic fiber laser cutting machines, various CNC machine tools and welding robots etc. We have established a comprehensive product quality management system and been certified ISO9001 in 2015. Both advanced equipment and comprehensive quality control system have secured basic protection for fine-quality products.

We insist on beginning with an end in mind by establishing a professional customer service center and after-sales service team. Once we become partners, we provide our customers with considerate and thoughtful pre-sales and after-sales services at any time. Let our customers experience the efficiency and convenience of worry-free services throughout entire process.

As foods are the very basic to the people, safety is the very basic to the foods. Looking onward, we will relentlessly focus on Gelgoog core business, take our customer as No1; improve three core competitiveness of technology, products and services; strive for being the most trust-worthy brand in the global food processing industry.

Mission

To strive for manufacturing simpler and safer food processing machinery.

Vision

To be the most trust-worthy brand in food processing industry.

Values

- Principle
- Responsibility
- Integrity
- Team-working
- Customer Priorities
- Passion
- Big-picture Thinking

Quality policy

Always remember that quality is the cornerstone of GELGOOG and the reason why customer choose GELGOOG.

We respect the rules of process,respond quickly to customer,do things right once in the first place and also focus on continuously improvement.

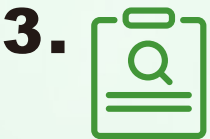
We are committed to providing our customers with high quality products,service and project solution and devoted to creating greater value for your business development.



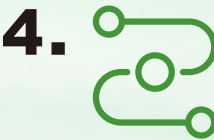
Incoming Quality Control



Technical Communication



Process Inspection



Strict Process



Completion Inspection



Delivery Inspection

Cooperative Supplier

ABB

MOTION & CONTROL™
NSK

YASKAWA

CHNT

ZWZ | ZWZ
India
Pvt. Ltd.

LIU HANG
柳杭减速机

KUKA

Schneider
Electric

SIEMENS

OMRON

MITSUBISHI
ELECTRIC

AirTAC

Cooperative Partner


Unilever

Cargill

 蒙牛®

甘源
GANYUAN


CAPITOL
TRADING COMPANY

HASEL d.o.o.
nuts, seed & dry fruits


LSH

PDM
THE SALAD GROWERS

NUTTO FRUTTO

Adiso

HEVI
SUGARING

 **Sueño Verde**
PRODUCE & BLENDS

Certificate Display



Trademark



Trademark



Copyright



Copyright



OHSAS18001:2007 standard



ISO9001:2015 standard



ISO14001:2015 standard



CE



Copyright



Copyright



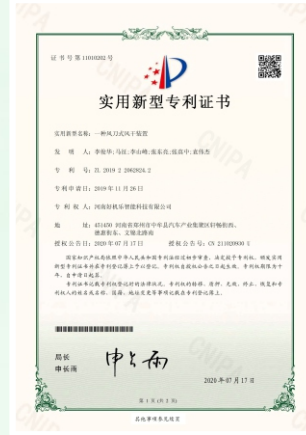
Copyright



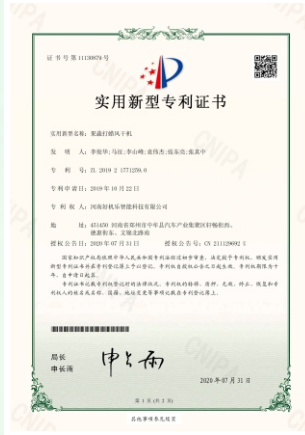
Copyright



Trademark Registration Certificate



Utility Model Patent



Utility Model Patent



Utility Model Patent



Honor Certificate



Honor Certificate



Honor Certificate



Honor Certificate



MARKET STRENGTH

ACHIEVING THE GLOBAL STRATEGY
BY SOLID PROGRESS

GLOBAL MARKET MAP

Gelgoog is a professional provider of food processing equipment , committed to providing competitive full-process solutions, safe and reliable products and efficient and professional services for global food industry users. After years of development, the company has accumulated rich experience and strong technical capabilities in the fields of fruits and vegetables, nuts, pastries and packaging. The products have served more than 2,000 customers in around 170 countries and regions, including some international companies such as Cargill, Unilever and Mengniu.

Based on a global layout, gelgoog insists on technological innovation as the foundation of the company. We has successively established industry-university-research cooperation relations with Henan Polytechnic University and Zhengzhou University of Light Industry. We has applied for a number of patents in the field of fruit and vegetable processing field, and has successively obtained honorary titles such as Henan science and technology enterprises, High-tech enterprises, Alibaba SKA merchants, and top ten suppliers in the Midwest Region. Gelgoog will insist on breakthroughs and innovations and continue to provide high-quality products and services to customers around the world.



■ Table of Contents

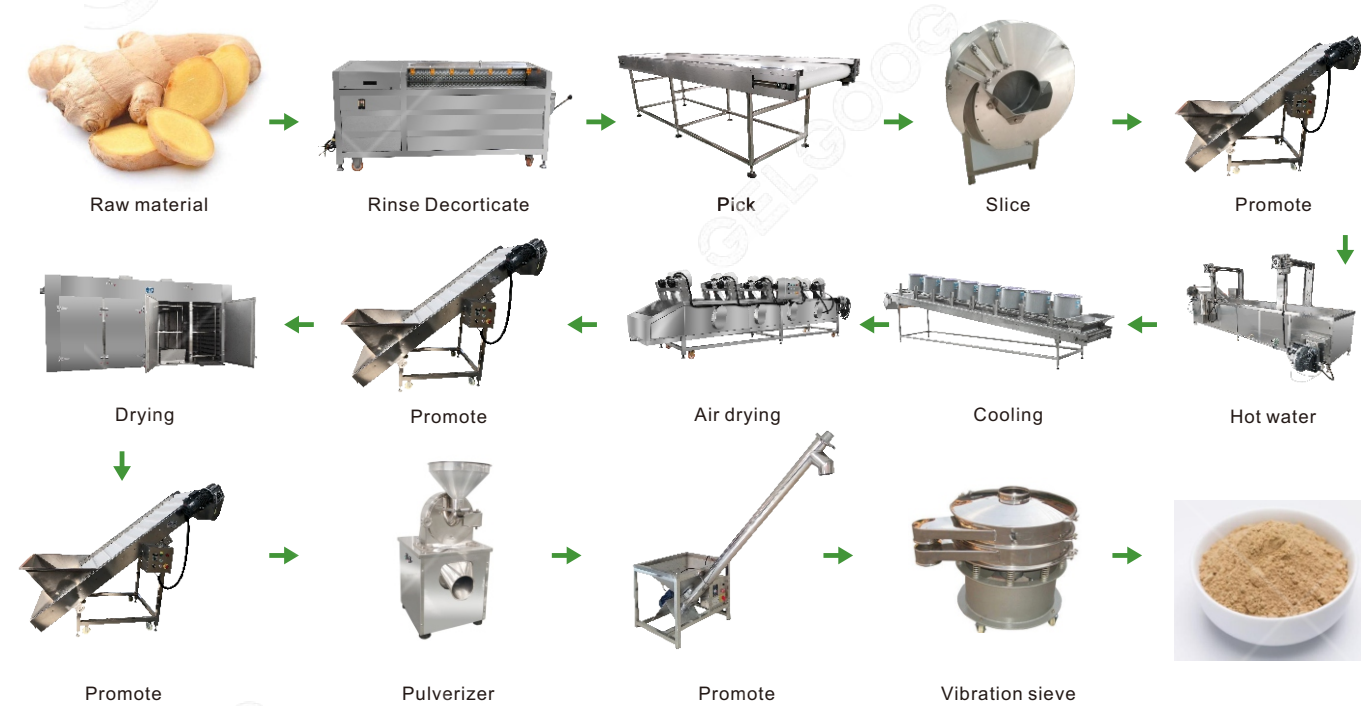
- Auxiliary Machinery ----- 13-14
- Production Line Machinery Series ----- 15-18
- Drying Machinery and Equipment ----- 19-25
- Crushing Machinery and Equipment ----- 26

GELGOOG

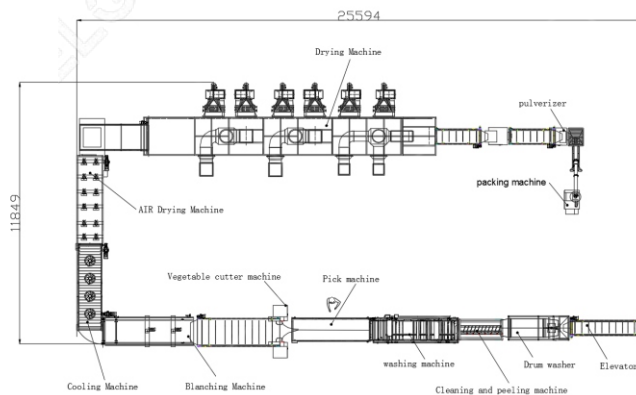
- Hybrid Mechanical Equipment ----- 27
- Blanching Machinery and Equipment ----- 28
- Garlic and Onion Special Machinery and Equipment ----- 29-30
- Company Exhibition ----- 31-34



Ginger Powder Production Line



Ginger Powder Production Line Layout Drawing



Finished Product Display



Description

Roller washing machine: for cleaning the mud, dust and other impurities attached to the surface of ginger.

Brush peeler: for cleaning and removing the skin. Adopt special design of spiral feeding structure to realize automatic operation.

Slicer: can cut the thickness of ginger slices is even and consistent. Slicing thickness can be adjusted as needed.

Blanching machine: Protecting the color of cut ginger slices to prevent browning and darkening after slicing and to reduce the loss of active ingredients during drying.

Air dryer: Effectively remove the moisture on the surface of rinsed ginger, greatly shorten the drying cycle, suitable for assembly line operation, and improve the automation of enterprise production.

Drying machine: using multi-layer mobile stainless steel mesh belt, automatic feeding and discharging, saving a lot of labor costs.

Grinder: dry ginger slices grinding fineness 60 - 120 mesh

Garlic Slicing Production Line



Description

Garlic Slicing Machine: mainly used for separating garlic cloves and garlic heads and peeling garlic cloves.

Peeling machine: Automatic garlic feeding, automatic peeling, automatic separation of garlic rice and garlic skin.

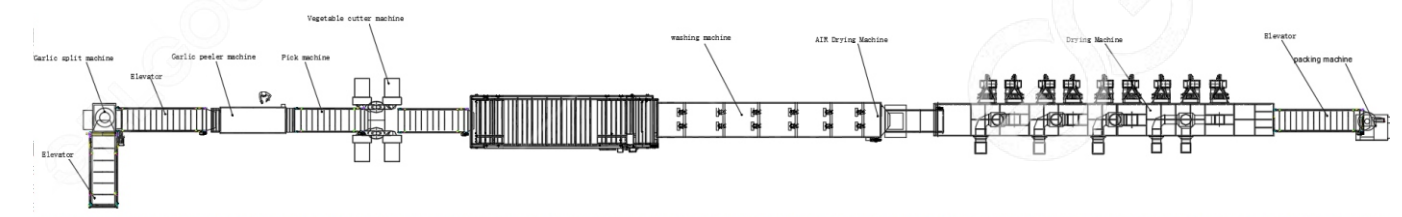
Slicing machine: Cut garlic cloves into uniform thin slices.

Washing machine: Fully rinsing to remove gum liquid and debris and prevent discoloration when drying.

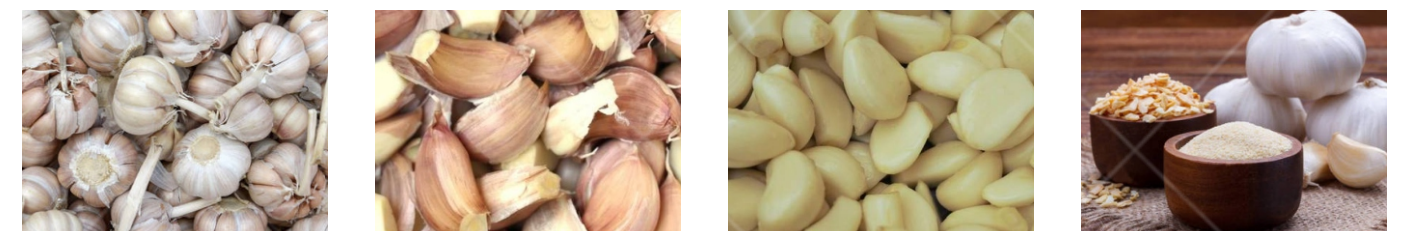
Air dryer: It can effectively remove water and shorten the drying time before drying garlic slices after cleaning.

Dryer: Adopt multi-layer mesh belt structure and stainless steel for material contact part, the drying process is hygienic and environmental friendly, automatic temperature control, automatic spreading and continuous production.

Garlic slicing production line layout



Finished Product Display



Dehydrated Vegetable Processing Line



Description

It is designed by our company for the processing of vegetables before drying. It is composed of washing machine, selecting machine, cutting machine, rinsing machine, cooling machine, shaking dryer, mixer and other equipment, which can be used for cleaning, disinfection, rinsing, killing, cooling, water filtering and blending of many kinds of vegetables, with the characteristics of easy operation, reasonable structure, convenient maintenance, wide range of application, free combination of temperature and speed adjustment, etc. It is a special equipment with high degree of automation at present.

Typical Ganlan vegetable processing production line

- 1、 Process flow: selection → soaking → cleaning → dividing → cleaning → chopping → wind selection → rinsing → cooling → dumping → adding material → dipping → drying → sorting → packing → storage.
- 2、 Equipment configuration: high-pressure washing machine→separation conveyor→cutting machine→wind sorting machine→bubble washing machine→spiral rinsing machine→bending cooling machine→joining material draining machine→centrifugal dumping machine→auxiliary material mixer→drying machine.

Note: 1) Production capacity in water; 2) Inlet and outlet size and length and width can be changed according to the frozen products and user site.

Advantage

Vegetable dehydration drying processing complete set of production line is my company accumulated nearly ten years of production experience, fully absorb the advantages of foreign equipment, continuous improvement, optimization combination, reasonable structure, easy to operate, operation, high degree of automation, processing vegetables wide versatility of the pre-processing production line, the product is all stainless steel manufacturing, food hygiene standards, is the current vegetable dehydration drying processing reasonable, economic production line.

Working Principle of Dried Fruit Production Line



Finished Product Display



Description

Vacuum percolation tank is a product of dried fruit production line. The principle of vacuum percolation is that the air exists between the cells in the fruit, so the air in the fruit flesh is expelled and the sugar liquid can enter the space occupied by the air by the external atmospheric pressure, thus achieving the transparency of the fruit body and completing the requirement of percolating sugar. In the case of boiled dried fruit, the air is discharged by heating, and when boiled at a higher temperature, the steam between the fruit cells is condensed to form a vacuum, and the sugar liquid is penetrated into the fruit body by the external atmospheric pressure.

Process flow of dried fruit production line

Raw material selection, washing and brushing, splitting, halving, and removing the core, vacuum control with 0.25% NaHso3 solution for 40 minutes (vacuum degree 700 mmHg), slow deflation for 20 minutes, soaking in the original liquid for 12 hours, vacuuming and soaking in the first stage of sugar liquid (20%) for 12 hours, soaking in the second stage of sugar liquid (40%) for 12 hours, soaking in the third stage of sugar liquid (60%) for 12 hours, drying, and finished products.

Drying Series



Equipment performance

- *There are three heating sources: steam, electricity and electricity steam.
- *Service temperature: steam heating 50-140°C, maximum 150°C; electric heating 50-350°C;
- *The temperature is automatically controlled and recorded by the recorder;
- *The inner wall of the box is fully welded, and each transition adopts arc transition without dead angle;
- *The whole machine is well sealed. The unique guide rail sealing device ensures the sealing of the whole machine.
- *The air inlet is equipped with HEPA filter;
- *The dehumidification port is equipped with medium efficiency air filter;
- All parts in the oven can be quickly disassembled and cleaned;
- *The control system has text display and touch screen selection;

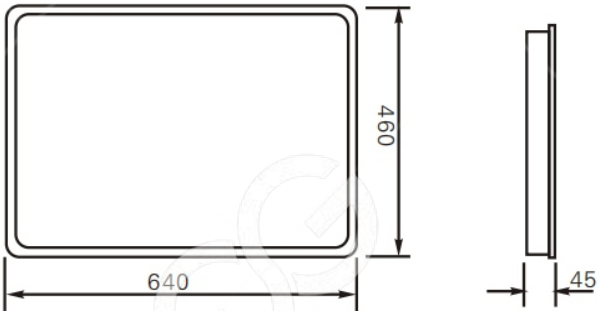
Introduction of drying oven

The hot air circulation oven is equipped with low noise, high temperature resistant axial flow fan and automatic temperature control system. The thermal efficiency of the whole circulation system is up to 50%. Widely used in medicine, chemical industry, food, agricultural and sideline products, aquatic products heating solidification, drying and dehydration.

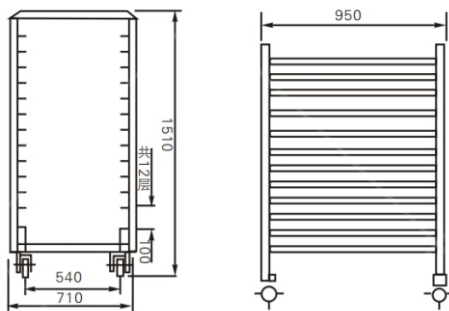
When the dryer is working, the materials to be dried which placed in the drying plate, and the drying plate is placed on the trolley. The drying trolley enters successively from the entrance of drying chamber. At the same time, the hot air is sent out from the drying material end of the drying chamber by the air supply system, and runs in reverse with the drying car, so that the hot air can fully spread with the material. The temperature of drying room is controlled automatically, and the dehumidifier can discharge the moisture automatically.

Parameter

Type	HX1-1	HX2-2	HX2-4	HX3-6	HX4-8
Drying car number	1	2	4	6	8
plate number	24	48	96	144	192
Door number	1	2	2	3	4
Heating power (KW)	12	18	30	48	60
Size (M)	1.6x1.2x2.35	2.5x1.2x2.35	2.5x2.2x2.35	3.5x2.2x2.35	4.8x2.2x2.35
weight (KG)	520	830	1100	1800	2150
capability (KG)	72	144	288	432	576

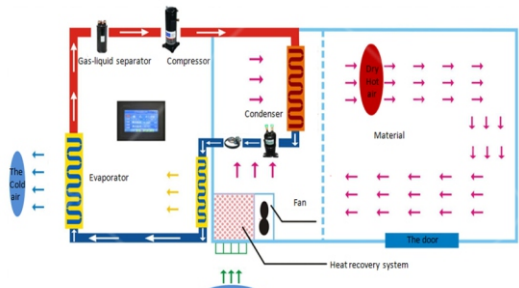


Pallet Size Table

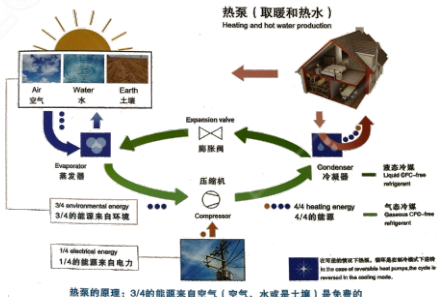


Cart size

Drying Room



Working Principle



Energy Saving Principle

Working Principle

The working principle of the heat pump drying chamber is that the refrigerant is compressed into high temperature and high pressure gas by the compressor and enters the condenser to release heat. The heat released by condensation is sent to the oven by the circulating fan to heat the air in the oven (the maximum air temperature can reach 75 °C). With the increase of air temperature, the moisture in the dry material will gradually evaporate, and then dehumidified by fresh air dehumidification system, so as to achieve the effect of drying.

The advantage of the heat pump drying chamber is that the heat preservation material with good heat preservation effect is used as the drying chamber box, which reduces the unnecessary energy loss in the drying process. Automatic temperature and humidity process control, high control precision, flexible and convenient. The heat exchanger does not need special technology in the process of heat transfer. The closed cycle of hot air is beneficial to reduce energy consumption. Through the heat recovery cycle and evaporator secondary cycle, the work efficiency of heat pump can be improved, the energy efficiency ratio (GOP) of heat pump can be improved, and the energy consumption can be reduced.

Energy Saving Principle

The main engine of the heat pump drying room is the air energy heat pump. The air energy heat pump uses the inverse Carnot principle to absorb heat from the surrounding environment and transfer it to the dried materials.

How heat pumps work: three quarters of the energy comes from air (air, water or soil), and it's free

Parameter

Type	Rated heat(KW)	input power(KW)	Quality of the host(KG)	rated current(A)	Chamber size (MM)	Cart size(MM)	Cart number	pallet size	The tray number
HRB-3P	10.5	2.8	180	5.5	3500*2100*2200	1000*750*1750	4	730*430*70	96
HRB-6P	18	4.8	287	8.8	4900*2200*2200	1200*875*1750	6	600*800*75	144
HRB-12P	36	9.6	459	17.5	8000*2800*2200	1200*875*1750	12	600*800*75	288
HRB-7P-S	22	6.5	292	11.2	5300*2200*2200	1200*875*1750	6	600*800*75	144
HRB-7P-R	22	7.1	305	12.2	5300*2200*2200	1200*875*1750	6	600*800*75	144
HRB-7P-A	22	6.5	325	11.2	5300*2200*2200	1200*875*1750	6	600*800*75	144
HRB-14P-S	43	13	468	22.4	8400*3000*2200	1200*875*1750	12	600*800*75	288
HRB-14P-R	43	13.7	485	23.7	8400*3000*2200	1200*875*1750	12	600*800*75	288
HRB-14P-A	43	13	515	22.4	8400*3000*2200	1200*875*1750	12	600*800*75	288

Drying Pool



● Parameter

Type	The rated voltage	The motor power(KW)	Product size(MM)
HJL-1825	380v	7.5	1800*2500*900
HJL-2020	380v	5.5	2000*2000*900

● This equipment is suitable for vegetables

cabbage, carrot, onion, garlic, green onion, green knife bean, green and red pepper, mushroom, shiitake mushroom; fruits: longan, lychee, chestnut, apple, - pear, banana, etc. It is especially suitable for sugary or viscous products, such as carrots, kale, seaweed, nori, etc. with sugar. The equipment is easy to move, easy to operate, suitable for personal or factory use.

● Second from left: Drying pool application scenario



Continuous Mesh Belt Dryer

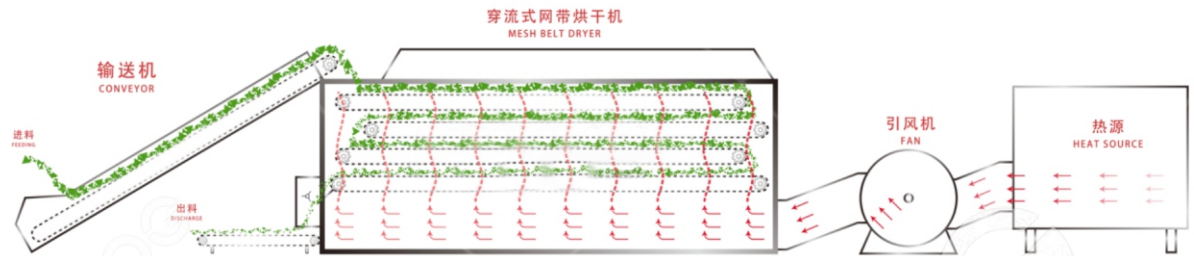


● Product Introduction

The vegetable drying and dehydration machine is specially designed for the export processing of dehydrated vegetables, fruit and vegetable processing, and herb drying. The basic principle is to use high temperature steam as the heat source under normal pressure, and heat exchange with the air through the radiator, so that the room temperature air becomes high temperature dry hot air up to 120 degrees Celsius, with dry hot air as the medium, relying on convection to transfer heat to wet materials, while taking away the water vapor evaporated by the heat of the materials to achieve the purpose of drying. It can adopt manual adjustment of fan inlet air volume and steam flow control by manual adjustment of gate valve to achieve the drying process requirements, which has many problems such

as high energy consumption, inconvenient operation, and cannot control temperature in real time; it can also adopt automatic temperature control and energy-saving drying and dehydration machine with frequency conversion technology, which can realize automatic control and adjustment of temperature and air volume according to different needs of processed products, which not only has obvious energy-saving effect, but also saves labor. The machine can automatically control and adjust the temperature and air volume according to the different needs of processed products, which not only saves energy, but also saves labor and eliminates the misoperation of manual operation, which is especially important to provide the quality of finished products.

● Graphic Illustration of Working Principle



● Parameter

Type	The length of the dry	Drying time	Intensity	power	size
DW-1.2-8A	8	0.2-1.2	6-30	11.4	9500*2280*2500
DW-1.2-10A	10	0.25-1.5		13.6	11500*2280*2500
DW-1.6-8A	8	0.2-1.2		11.4	9500*2680*2500
DW-1.6-10A	10	0.25-1.5		13.6	11500*2680*2500
DW-2.0-8A	8	0.2-1.2		12.5	9500*3200*2600
DW-2.0-10A	10	0.25-1.5		14.7	11500*3200*2600
DW3-1.2-8B	24	0.2-1.2		21.7	12500*2100*3500
DW3-1.2-10B	30	0.25-1.5		26.1	14500*2100*3500
DW3-1.6-8B	24	0.2-1.2		21.7	12500*2800*3500
DW3-1.6-10B	30	0.25-1.5		27.2	12500*2800*3500
DW3-2.0-8B	24	0.2-1.2		29.2	12500*3200*3600
DW3-2.0-10B	30	0.25-1.5		35.2	14500*3200*3600

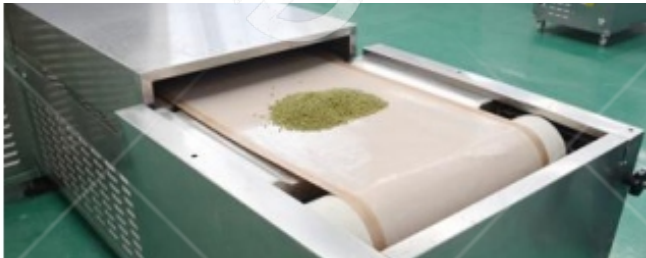
Microwave Dryer



● The principle of microwave drying

Microwave is an electric wave with a frequency of 300 MHz to 300 GHz. The water molecule in the heated medium material is a polar molecule. It is under the action of the rapidly changing high frequency point magnetic field, its polar orientation will change with the external electric field. Caused by the movement of molecules show mutual friction effect, at this time the field energy of the microwave field into the medium of heat energy, so that the material temperature increases, resulting in a series of physical and chemical processes such as thermalization and expansion and achieve the purpose of microwave heating and drying.

● Application Scenario



● Parameter

Type	HJL-20H MV	HJL-30H MV	HJL-40H MV	HJL-50H MV
Working frequency	2450MHz			
Microwave output power	20	30	40	50
Working temperature	70°C-200°C			
Equipment cooling mode	Water/air cooling			
Transmission speed	0-10m/min			
Dehydration rate	16-20kg/hr	24-30kg/hr	32-35kg/hr	35-42kg/hr
Overall dimensions	8640*1200*2200	11000*1200*2200	11000*1500*2200	12100*1500*2200

Vacuum Freeze Dryer



● Principle of freeze-drying technology

Vacuum freeze-drying technology (referred to as freeze-drying technology) is the study of the heat and mass transfer process, characteristics and laws of drying frozen materials under vacuum environment, and it is an interdisciplinary and comprehensive technology. The development of lyophilization technology needs the support of vacuum refrigeration, heat production, mechanical transmission, automatic control and other technologies. The principle of vacuum freeze drying is based on the three-phase diagram of water, below the three-phase point pressure of water (610.5Pa), no liquid water exists, and the solid ice can directly sublimate to water vapor, if a certain amount of heat is provided at this time, the ice can absorb heat and sublimate to the gaseous state, thus dehydrating the material, so it is also called freeze sublimation drying.

● Advantages of freeze-drying technology

Drying is one of the methods to keep the substance from spoiling and deteriorating. There are many methods of drying, such as sun drying, cooking drying, hot air drying, spray drying and vacuum drying. However, all these methods are carried out at temperatures above 0 degrees or higher. The dried products are generally reduced in volume and hardened in texture, some substances are oxidized, some volatile components are mostly lost, and some heat-sensitive substances, such as proteins, are denatured. Freeze drying is to freeze the substance containing a large amount of water into a solid by cooling in advance, and then make the water vapor sublimate out directly under the condition of vacuum, while the substance itself remains in the ice shelf at the time of freezing, so the loose and porous volume remains unchanged after drying.

Freeze drying is performed at low temperatures and is therefore particularly suitable for many heat-sensitive substances. Such as proteins, microorganisms and so on will not be denatured or lose their biological viability. Therefore, it is widely used in medicine. In the low temperature drying, some volatile components in the substance are lost very little, which is suitable for some chemical products, drugs and food drying; in the freeze drying process, the growth of microorganisms and enzymes cannot be carried out, so the original properties can be maintained; because the dried material is loose and porous, sponge-like, it dissolves quickly and completely after adding water, and almost completely restores the original properties; because the drying is carried out in the frozen state, the volume is almost unchanged and the original structure is maintained; the appearance and color are protected; because the drying is carried out in the vacuum state, there is very little oxygen, so the oxidation reaction will not occur. Therefore, the volume is almost unchanged and the original structure is maintained, and the concentration phenomenon will not occur; as the drying is carried out under vacuum, there is very little oxygen, so the oxidation reaction will not occur and the appearance and color are protected; the drying can exclude more than 95-99% of the water, so the dried products are not easy to deteriorate after long-term preservation; therefore, freeze drying is widely used in the pharmaceutical industry, food industry, scientific research and other sectors at present. Therefore, freeze drying is widely used in pharmaceutical industry, food industry, scientific research and other sectors.

● Parameter

Model	JK-FD-5N	JK-FD-10N	JK-FD-15N	JK-FD-20N	JK-FD-30N	JK-FD-50N
area(m²)	5	10	15	20	30	50
Capacity (KG)	50	100	150	200	300	500
pan size(m)	0.6*0.8	0.9*0.9	0.9*1	0.9*1.3	1.25*1.34	0.49*1.42
pan numbers	10	12	16	17	18	72
cooling power (KW)	9	15	15	15	22.5	45
installation power(KW)	20.2	29.7	33.2	38.5	55	56.5
size(m²)	2.41*1.45*1.4	2.5*1.67*1.67	2.6*1.7*2	2.7*1.95*1.8	3*1.5*1.9	3.8*2.4*2.4

Spray Dryer



● Overview

Spray drying is the most widely used process in the liquid forming and drying industry. It is most suitable for generating powdery and granular solid products from solutions, emulsions, suspensions and pasty liquid materials. Therefore, when the particle size distribution, residual moisture content, bulk density and particle shape of the finished product must meet precise standards, spray drying is a ideal process.

● Principle

After filtering and heating, the air enters the air distributor on the top of the dryer, and the hot air enters the drying chamber evenly in a spiral shape. The material liquid passes through the high-speed centrifugal atomizer on the top of the tower body, and (rotating) sprays into very fine misty liquid beads, which are in cocurrent contact with hot air and can be dried into finished products in a very short time. The finished product is continuously output from the bottom of the drying tower and the cyclone separator, and the exhaust gas is evacuated by the fan.

● Technical Parameter

Model	Input temperature(°C)	Output temperature(°C)	Water evaporation(KG)	Heating source	Maximum power(KW)	Dimension(m)
LPG-5	140-350	80-90	5	Electric+steam+gas	9	1.8*0.9*2.2
LPG-25			25		36	3*2.7*4.3
LPG-50			50		63	3.7*3.2*5.1
LPG-100			100		81	4.6*4.2*6
LPG-150			150		99	5.5*4.5*7

Crushing Machine



● Overview

In the crushing process of the chemical, pharmaceutical, food and other industries, due to the different original shapes of the materials, many materials cannot complete the whole crushing process at one time, and often go through the process of coarse crushing, fine crushing and sieving. The crushing machine is mainly used for coarse crushing. The machine is suitable for pharmaceutical, chemical, metallurgical, food, construction and other industries. For processing hard and difficult to pulverize materials, including pulverizing plastics, copper wires, Chinese herbal medicines, rubber, etc., it can also be used as a supporting equipment for the pre-processing of micro-pulverizers and ultra-fine grinders.

The horizontal crushing mechanism is not restricted by the viscosity, hardness, and softness of the material, and it has a good crushing effect on any material. The whole machine is made of stainless steel, which has the advantages of simple structure, small and reasonable, convenient operation, low noise, low energy consumption, good crushing effect, and uniform particles.

● Parameter

Model	Input size(mm)	Output size(mm)	Capacity(kg/h)	Power (kw)	Rotating speed(rpm)	Dimension(mm)
CSJ-250	100	0.5-20	100-300	3	680	860*650*1200
CSJ-300	100	0.5-20	150-400	4	600	1120*860*1250
CSJ-500	300	2.5-20	200-800	11	560	1120*960*1550

Powder grinding machine



● Overview

The powder grinding machine utilizes the high-speed relative movement of the movable toothed disk and the fixed toothed disk to crush the pulverized objects through the combined effects of tooth impact, friction and material impact. This machine is simple in structure, sturdy, stable in operation, and has good crushing effect. The crushed material can be directly discharged from the mill cavity of the main machine. The particle size can be obtained by replacing the mesh screen with different apertures. In addition, the machine is all stainless steel. The inner walls of the casing are all machined to achieve a smooth surface, which has changed the rough and powder accumulation on the inner walls of the previous models, making the production of medicines, foods, and chemicals more conform with national standards and meeting GMP requirements.

● Parameter

Model parameter	S20B/C	S30B/C	S40B	S50B	S60B
Capacity(KG)	50-100	50-200	100-400	200-500	200-800
Output size(mesh)	20-120				
Blade diameter(mm)	200	300	350	500	550
Main power(KW)	4.0	5.5	11.0	15.0	18.5
Dust collector power(KW)	0.55	0.75			
Machine weight(KG)	140	220	440	560	620
Machine weight add dust collector(KG)	220	300			
Dimension(mm)	600*500*1170	750*600*1370	850*700*1450	800*950*1550	900*1100*1750



Automatic Sugar Coating Machine



● Overview

It is widely used in vegetable processing after blanching but before dehydration and drying . It is used to mix powdery or wet materials, so that the main and auxiliary materials in different proportions are uniformly stirred (such as the mixing of glucose and other materials). It is made of stainless steel, with a small gap between the screw and the barrel body, no dead ends in the mixing, uniform mixing, the pellets are not fragile, and the structure is firm, the rotating speed is stable, the operation is simple, automatic discharge, reducing labor, and easy maintenance. It is suitable for mixing various materials in vegetable processing, condiment, food, chemical, medical, feed and other industries, with a mixing uniformity of 99%.

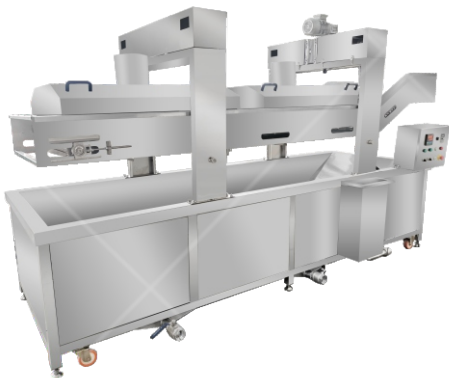
● Technical Parameter

Model	Capacity	Voltage	Power	Dimension
GG-JHS-S750	3t	380v	5.5kw	2140*750*1260(mm)
GG-JHS-S850	4t	380v	5.5kw	2140*750*1260(mm)
GG-JHS-S950	6t	380v	5.5kw	2140*750*1260(mm)

Continuous Blanching Machine

● Introduction

The continuous blanching machine can be heated by electricity and gas. It can be widely used in the fruits, vegetables and other materials blanching. The materials are transported in the hot water along with the chain belt to achieve the purpose of sterilization and color protection. It is suitable for large production line. The conveyor belt adopts frequency conversion speed control motor. The blanching time can be set freely. Advanced heating tube heating and burner heating guarantee fast heating and good stability. Machine takes PID temperature controller system to automatically temperature control. The whole machine is made of high-quality stainless steel 304, durable structure.



● Technical Parameter

Model	LTE3500	LTE5000	LTE6500	LTE8000
Heating	Electric/gas	Electric/gas	Electric/gas	Electric/gas
Method	heating	heating	heating	heating
Dimension(mm)	3700*1600*2200	5200*1600*2200	6500*1600*2200	8200*1600*2200

Round Pot Blanching Machine



● Introduction

The round pot blanching machine is mainly composed of blanching frame, pot body, stirring system, reversing and lifting system, and it is heated by electricity or gas. It can be used for the sterilization and color protection of vegetables, fruits and aquatic products. The blanching can realize automatic stirring, reversing and lifting. It is labor saving.

● Technical Parameter

Model	Heating	Method	Dimension(mm)	Pot size
GG-YT1000A	Electric/gas	heating	1500*1250*1600	φ1000*400
GG-JHS-S850	Electric/gas	heating	1550*1800*1600	φ1200*400
GG-JHS-S950	Electric/gas	heating	2100*1850*1600	φ1500*400

Frame Blanching Machine

● Introduction

The frame type blanching machine is simple in structure. It is an economical machine. The whole machine adopts imported high-quality stainless steel material 304, with exquisite craftsmanship. It is strong and durable. Machine adopts intelligent digital display thermostat, with automatic temperature control, and over-temperature protection device. It is convenient , practical and equipped with advanced automatic temperature control device. The water temperature can be adjusted freely between normal temperature and 100 degrees.



● Technical Parameter

Model	KT1	KT2	KT3	KT4
Heating method	Electric	Electric	Electric	Electric
Dimensions (mm)	700*700*950	1200*700*950	1700*800*950	2300*1100*950

Garlic Root Cutter/Garlic Root Cutting Machine



● Overview

Fresh Garlic Cutting Machine is the new product of our company, it saves the cost of artificial root cutting and the use of artificial many problems, the production of Fresh Garlic Cutting Machine solves this problem, the implementation (2 actions all at once) of cutting stem and root greatly reduces the labor intensity.

● Technical Parameter

Model	Capacity	Voltage	Power	Dimension	Weight
Dsq-500	800pcs/h	220	0.16kw	340*260*270mm	30kg

Garlic Breaking Machine/Garlic Clove Separating Machine



● Overview

Driven by motor, through the pulley in the manufacturing process of variable speed drive, silica gel plate spindle rotates, garlic in the silica gel plate with upper taper silica gel plate interval centrifugal moment flexible crowded rub, realize the garlic split, by adjusting the taper silica gel plate with silica gel plate spacing, the effect of split from, split ratio can reach more than 95%.The external fan can separate and recycle the garlic peel and rod in the process of processing.The machine has the advantages of compact structure, stable performance, time-saving and power-saving, high efficiency, low consumption and convenient operation and maintenance.

● Technical Parameter

Model	material	Voltage	Power	capability	size
DF-1000	304 stainless	220v-50HZ/60HZ	1800W	1ton/h	60*120*125(cm)

Onion Peeling Machine



● Overview

The machine should be equipped with air compressor.Due to the strong air flow generated by the air compressor, the cyclone will peel the onion skin smooth and the damage rate is low.Suitable for food processing industry.

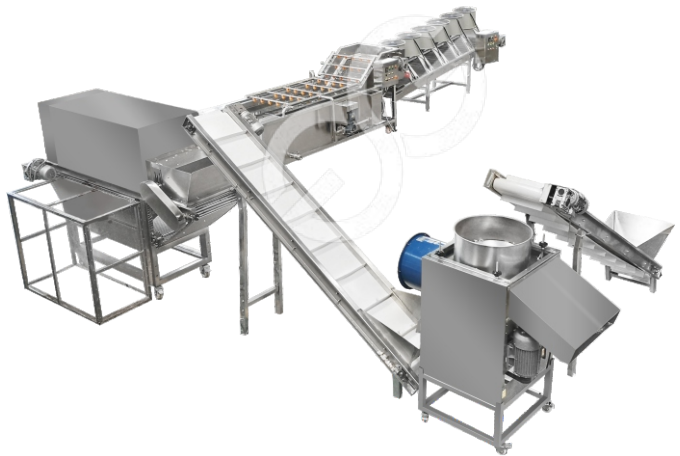
● Technical Parameter

Model	material	Voltage	Power	capability	size
HYC-500	Onion peeler	220V,50HZ	500W	500kg/h	1030*630*1400mm
HYC-1000	Onion peeler	220V,50HZ	3000W	1000kg/h	2570*850*1270mm

Garlic Peeling Line

● Overview

1. High degree of automatic, high efficiency, can save time and labor.
2. Environmental protection, energy saving, no pollution to the environment and no waste of raw materials.
3. Stainless steel manufacturing in line with national and food machinery requirements.
4. Exquisite and generous appearance of the equipment, compact internal structure, and easy to use.
5. Adopting special design of peeling principle, the garlic cloves are completely peeled without hardness friction during the peeling process, which ensures the integrity, freshness and no pollution of the processed products.



Drum Washing Machine



● Technical Parameter

Model	Power	Dimension(mm)	Capacity
XG3000	3.75kw/380v	3200×1100×1400	1-2t/h
XG4000	5.5kw/380v	4200×1100×1400	2-3t/h
XG5000	7.5kw/380v	5200×1100×1400	3-5t/h

● Function overview

It is used to clean various fruits and vegetables such as potatoes, sweet potatoes, citrus, prickly pears, corn, etc., through the rotation of the drum, the material is turned over and the material is pushed forward by the spiral guide plate.

Different types of roller structures and additional devices can be selected according to the material characteristics and Impurities needed to remove.

The drum can be set in mesh type and grid type. The inside of the drum can be equipped with a high-pressure spray pipe to clean the material.

A belt brush can be added on the wall of the drum to clean the surface of the material.

A water circulating water tank is installed under the drum, can add air bubbles generate device to improve cleaning efficiency.

The drum is equipped with frequency conversion speed regulation, and the motor is driven by a gear box, which is low in noise and durable. Except for the motor and electrical components, the body is made of SUS304 stainless steel.

Brush Washing Machine



● Technical Parameter

Brush length	Brush Diameter	Brush quantity	Power
800-3000mm	130mm	9pcs	380V /50Hz

● Function overview

The nylon brush roller work on the surface of the material, can do cleaning, polishing, peeling treatment.

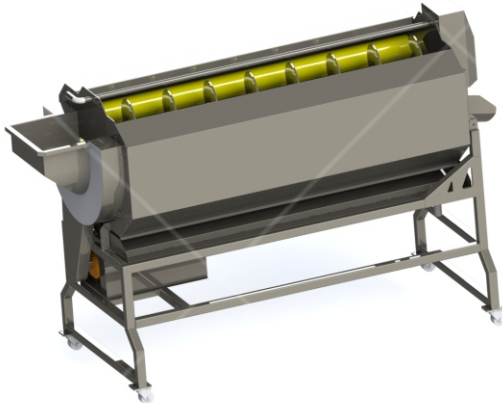
different brush materials and different brush shapes can be used for different materials, such as soft brush, super soft brush, hard brush, emery roller.

The brush washing machine equipped with a cleaning spray system to flush waste materials and clean the hair rollers in time to improve efficiency.

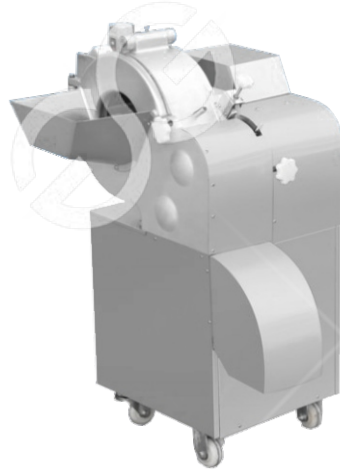
A spiral propulsion device can be installed, with an independent feed port, to control the cleaning and peeling time to achieve continuous production.

It can be equipped with a visible cover for convenience Observation.

Detachable side board design, convenient maintenance.



Slicing and Shredding Machine



● Function overview

The slicing and shredding machine can cut ginger, radish, cucumber, bamboo shoots and other vegetables into thin slices and shreds through the slicing knife and three sets of shredders.

The special structure of multiple blades can make the cutting surface smooth and tidy. The thickness and width can be adjusted and replaced by blades.

● Technical Parameter

Dimension	Capacity	Power	Slicing thickness	Strip size
700*500*850mm	500-800kg/h	0.75kW	1-5mm	1-8mm

Multifunctional Cutting Machine



● Function overview

Function introduction: multi-functional cutting machine is to simulate the principle of manual cutting , using "extreme speed straight knife and repeat cutting" and "centrifugal cutting Structure." cutting machine, suitable for a variety of leaf vegetables and roots vegetables cutting, through the adjustment of the tool can achieve slicing cutting, strip cutting, cube cutting, diamond cutting , double-sided wave fries cutting, four-sided wave fries cutting and so on.

● Technical parameters

Size	Production	Power	Conveyor width
1300*770*890mm	1500-2000kg/h	0.75kw/1.5kw	200-500mm



