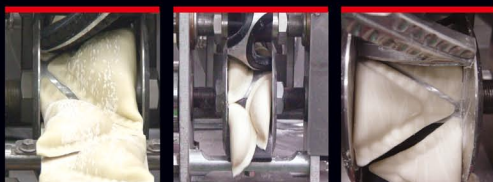


Multipurpose Filling and Forming Machine (HLT-700)

ANKO®

多功能充餡成形機

ISO 9001
APPROVED



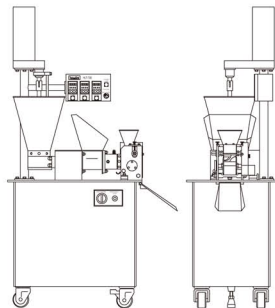
Video

The HLT-series have independent motors to produce a wide range of food products with dough wrapper and stuffing inside. By simply changing the forming molds, the HLT-series can make dumpling, potsticker, fruit bar, samosa, empanada, wonton, tortellini, ravioli, pastel, egg roll, calzone, apple pie, pelmeni, pierogi, etc.

- Taiwan Patent No.:
138136, 139367, 1354551
- China Patent No.:
ZL97 2 428534,
ZL98 2 254555,
ZL97 2 428527,
ZL97 3 130544,
2009200093053



Multipurpose Filling and Forming Machine (HLT-700)



Specification

Length	長	1100mm
Width	寬	650mm
Height	高	2100mm
Electricity	電力	220/380/415V, 50/60Hz, Single/3 Phase, 2.3kw
Stuffing Hopper Capacity	餡桶容量	20L
Net Weight	淨重	320kgs

Ⓞ Production capacity is for reference only; it will change due to different product specification and recipe.

產品規格整齊

產品	重量(公克)	長度(公分)	寬度(公分)
餃子	5-22	4-8	2-3.5
鍋貼	25-35	10.5-12.5	3.5
粉果	25	8	4
珍珠水餃	2	1.5	1
西班牙餡餅	50-80	12.5	4-5
春捲	22-75	7-11	3-4.5
咖哩餃	15-80	6.5-10	5-8
義大利餃	5-20	2.8-4.5	2.4-4.5

Uniform Product

Product	Weight(g)	Length(cm)	Width(cm)
Dumpling	5-22	4-8	2-3.5
Potsticker	25-35	10.5-12.5	3.5
Crystal dumpling	25	8	4
Mini dumpling	2	1.5	1
Empanada	50-80	12.5	4-5
Egg roll, Apple pie	22-75	7-11	3-4.5
Samosa	15-80	6.5-10	5-8
Ravioli	5-20	2.8-4.5	2.4-4.5
Pastel	20-30	8	5

麵皮可含油脂或熱水，以提升口感

麵皮的含水量可依需要由30%到50%，亦可含油量20%以內使油炸候較有酥脆的口感。並且可使用半燙麵、全燙麵、生產鍋貼、蒸餃等產品。

獨特自動冰水循環系統

機器內附有壓縮冷卻系統，可自行產生4°C-15°C的冰水，冷卻麵皮，使麵皮不會因生產中發熱而造成口感不佳。

產量高，可無段調速

產品	產量(個/時)	產品	產量(個/時)
餃子	1,500-15,000	鍋貼	5,000-6,000
春捲	2,500-4,000	咖哩餃	5,000-9,000
粉果	7,500	義大利餃	6,500-12,000
珍珠水餃	15,000	麵條	300公斤/時
西班牙餡餅	4,500	蝦餃	2,000

Wide Range of Dough Compositions

The wide range of dough composition allows different dough textures. Water content in dough varies from 30 % to 50 %, and could be cold, warm or hot to make wrappers tender after boiling or steaming.

Unique Water Cooling System

HLT-series is equipped with a water cooling system to prevent degradation of dough quality from heat generated by dough compressing.

Production Capacity (depends on the size of products)

Product	Capacity(pcs/hr)	Product	Capacity(pcs/hr)
Dumplings	1,500-15,000	Potstickers	5,000-6,000
Egg rolls, Apple pies	2,500-4,000	Samosa	5,000-9,000
Crystal dumplings	7,500	Ravioli	6,500-12,000
Mini dumplings	15,000	Noodles	300kgs/hr
Curry puffs, Empanadas	4,500	Hargao	2,000

ⓄFor more details, please surf our web site.



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