



Spring Roll Production Line

SR-24

Taiwan Patent No. : I391097, M457429
 USA Patent No. : US 8,505,445,
 US 7,963,216
 China Patent No. : ZL 2006 2 0148890.1
 Italy Patent No. : 0000266110



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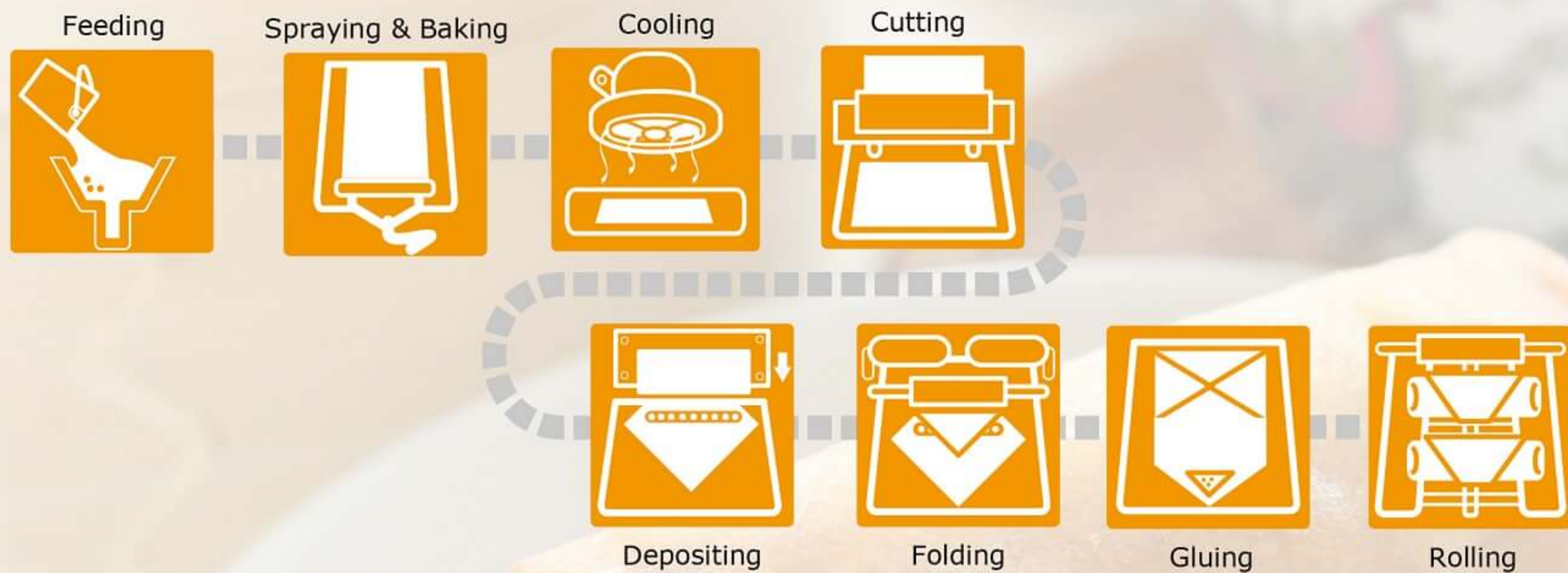
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SR-24 is fully automatic to produce 2,400 spring rolls in one hour. After pouring well-stirred batter and filling, the automatic process starts from baking drum, cooling fans, cutter with sensor to innovative depositing, folding and wrapping devices. It is the ideal solution for making identical quality and tasty spring roll that can compete with handmade spring roll.



Features

- Advanced Design, Sanitary and Safety Devices.
- Reasonable Price.
- Easy to operate, reassemble, clean and maintain.
- Uniform Products and High Capacity.



Specifications

Length	7,500 mm
Width	1,300 mm
Height	2,200 mm
Electricity	220/380/415/440 V, 50/60 Hz, 3 Phase, 38 kW
Max. Capacity	2,400 pcs/hr
Product Weight	40~50 g (The weight is subject to change due to different ingredients)
Product Size	Length: 100 mm, Diameter: 25~30 mm

Advantages

- ◆ The wrapping device is designed according to the manual wrapping process to roll up every spring roll firmly.
- ◆ After frying, the spring roll is crispy but not oily.
- ◆ New special depositor can smoothly deposit different fillings such as:
 1. **Pure vegetable filling**—Our new depositing design can process up to 20x20 mm cooked leaf vegetables and 5-8 cm cooked root vegetables to keep the best taste and texture of filling. Also, the depositor is equipped with a unique filter which can extract excessive liquid from filling and dispense with the need for extra dehydration process.
 2. **Mixed vegetable and meat filling**—the max. size of diced meat can be up to 10 mm cube. The proper ratio of meat to vegetable is 1 to 2.
 3. **Pure meat filling**—diced meat can be up to 10 mm cube. The popular stir-fried loose beef filling in Gulf countries can be deposited and wrapped hassle free.
 4. **Mixed bean sprout, meat and vegetable Filling**—The proper ratio of bean sprout and vegetable to beef is 2 to 1. This type of filling is especially popular in Holland.



Vegetable



Vegetable and Meat



Beef



Bean Sprout, Vegetable and Beef

◆ Other available fillings:



Curry Vegetable



Vermicelli and Vegetable