

Automatic Encrusting and Forming Machine (SD-97W)

ANKO® 全自動包餡成形機

**ISO 9001
APPROVED**



SD-97W can make either patterned or non-patterned products with a simple change of shutters, either two colors or solid color with a simple change of dough hoppers. It can make dozens of ethnic foods such as vegetable bun, meat bun, stuffed cookie, rice cake, rice ball, mochi, crystal bun, mooncake, kubba, coxinha, mammoul, etc. Their look and taste are compatible with handmade ones.



Video



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Specification

| | | |
|----------------|------|--|
| Dimension | 尺寸 | 1,300(L)x815(W)x1,700(H) mm |
| Electricity | 電力 | 220 V, 50/60 Hz, Single Phase, 1.08 kW |
| Net Weight | 淨重 | 265 kg |
| Capacity | 產重 | 2,500-4,200 pcs/hr |
| Product weight | 產品重量 | 15-70 g (Round Shape) |

* Production capacity is subject to change with different product specification and recipes.
* Specifications are subject to change without notice.

Capable of producing various shapes and bicolor food via special forming shutters and bicolor dough transmitting system



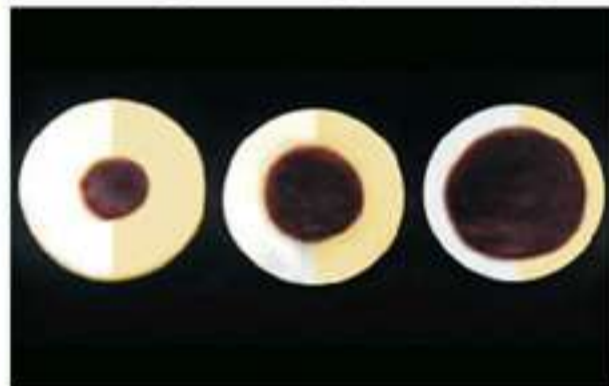
Spherical Encrusting



Weight Range (15-70g)



Continuous Cylindrical Extrusion



Variable Encrusting Ratio



Bar Shape Encrusting



Length Range

Features

- Various Fillings
- Fillings can be bean paste, peanut, powder, minced meat, sesame paste.
- 5 programmable memories
- Synchronize function
- Steps start function
- The dough-to-filling ratio is adjustable
- Conveyor speed control with timer function
- Resettable counter display

Advantage

- Price is reasonable.
- Capacity is high.
- Easy operation, cleaning, assembly, and repairing.
- Special filling system works well for extruding wet or dry fillings.
- Different materials can be applied for the encrusting product skin, such as :
 - (1) Beef + bulgur => for Kubba/Kibbe
 - (2) All purpose flour, high gluten flour, yeast dough => for different buns
 - (3) Rice starch dough => for tangyuan, rice ball, and mochi
 - (4) Cookie dough => for cookies
- Specially designed dough extruding device does less damage to the dough texture, which gives better result to product.
- It requires small space for operation.



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