

SU ZHOU GOLDEN EAGLE MACHINERY & EQUIPMENT CO.,LTD



金鹰机械
GOLDEN EAGLE
巧克力成套设备
Chocolate complete set of equipment

苏州市金鹰机械设备有限公司

SU ZHOU GOLDEN EAGLE MACHINERY & EQUIPMENT CO.,LTD

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巧克力机械制造专家
Chocolate machinery manufacturing experts



公司簡介

苏州市金鹰机械设备有限公司成立于1994年，太湖金鹰品牌始创于2004年，经过二十多年的励精图治，今日金鹰已由最初的单一生产巧克力设备公司发展成为一家集研发、设计、生产、销售、售后服务于一体的专业制造巧克力成套设备的企业及中国巧克力设备行业最具创新精神的产品和服务供应商。

第一生产基地位于苏州市吴中区木渎镇金桥工业园，建筑面积12000M²。第二生产基地位于苏州市吴中区临湖镇麦尔逊巧克力产业园，建筑面积48000M²。公司总部及巧克力研发中心位于苏州市临湖镇——麦尔逊巧克力产业园内。

公司成立至今所生产的巧克力成套生产设备畅销全国各地，远销美国、加拿大、英国、俄罗斯、意大利、西班牙、比利时、土耳其、以色列、澳大利亚、中东国家，东南亚国家等100多个国家和地区，深受用户广泛赞誉。

金鹰无与伦比，是您值得信赖的合作伙伴！



company introduction

Suzhou Golden Eagle machinery&equipment Co.,Ltd was founded in 1994, and the Brand "Tai lake Golden Eagle" is from 2004. Through more than 20 years, Golden Eagle has developed to a professional company with research, design, production, sale and after-sales.

We have two factories now. One is 12000m². Another is 48000m². The head office and a chocolate R&D center is in the second factory.

Our chocolate machines have sold well in China as well as other countries such as USA, Canada, UK, Russia, Italy, Spain, Belgium, Turkey, Israel, Australia and some countries in Middle East, South Asia etc.

Based on the tenet of faith, we will try our best to design and manufacture the best products for our clients!

金鷹榮譽 Golden Eagle Honor



“CE” 产品认证
Product Certification
Of The European union(CE)



ISO9001-2008
Quality Certification

產品世界分布圖 Products Distribution In The World

国际贸易

金鷹愿同国内外同仁进行广泛合作，竭诚为广大用户提供优质的产品，合理的价格，良好的信誉，周到的服务。

International trade

Golden Eagle is willing to colleagues at home and abroad to conduct extensive cooperation and dedication to provide customers with quality products, reasonable prices, good reputation, good service.



企業文化 Corporate Culture

我们的品质

全员品质：内强素质，培育“金鷹人”综合素质
企业品质：外塑形象，建树“金鷹机械整体形象”

Our quality

Full quality: strong quality, nurturing the "Golden Eagle" and the overall quality of Enterprise Quality: plastic image, achievements, "Golden Eagle Machinery overall image."

我们的理念

科技领先，以人为本；品牌至尊，质量为本；
观念更新，发展为本；服务一流，管理为本。

Our philosophy

Leading technology, people-oriented;
brand supreme, quality-oriented;
Concept, development-oriented;
class service, management-oriented.

我们的团队

我们是一群诚信敬业，锐意进取的新锐；
我们是一个永不停止思考和创新的活跃群体；
我们年轻，富有朝气，拥有一流的人才；

Our team

We are a group dedicated integrity and aggressive cutting-edge;
We never stop thinking is a dynamic and innovative group;
We are young, vibrant, with first-class talent;

我们的服务

凡是公司提供的产品，确保每一个客户放心；
凡是公司提供的服务，确保每个客户称心。

Our Services

All products provided by the company to ensure that every customer at ease;
Any company providing services to ensure each customer Heart.



QYJ系列精磨机

QYJ Series chocolate conche

■ 用途 APPLICATION

本机是巧克力生产线中的主要设备，主要用于精磨巧克力浆料。

Chocolate conche is used in fine grinding of chocolate mass; it is the main equipment in chocolate production line.

■ 技术参数 TECHNICAL PARAMETERS

项目 Project	型号 Model	20L	100L	500L (Automatic)	1000L	1500L	2000L	3000L
最大容量(升) Maximum capacity(L)		20	100	500	1000	1500	2000	3000
精磨细度(微米) Grinding Fineness(micron)		20-25	20-25	20-25	20-25	20-25	20-25	20-25
主轴转速(转/分) Main Axle Rotating Speed(rpm)		93	48	33	35	35	35	35
精磨时间(小时) Grinding time(h)		8-10	12-16	16-22	16-22	16-22	16-22	16-22
主电机功率(千瓦) Main motor power(kw)		1.5	5.5	15	22	30	37	45
电加热功率(千瓦) Electrical heating power(kw)		0.6	2.5	5	2 x 2	6	3 x 2	12
重量(千克) Weight(kg)		295	1050	2572	3050	4850	5350	7500
外形尺寸(毫米) Outside dimensions(mm)		920 x 600 x 1110	1200 x 1150 x 1050	2465 x 1146 x 1312	2627 x 1280 x 1520	2918 x 1650 x 1920	3040 x 1912 x 1920	3450 x 2016 x 2280

QYJ系列精磨机

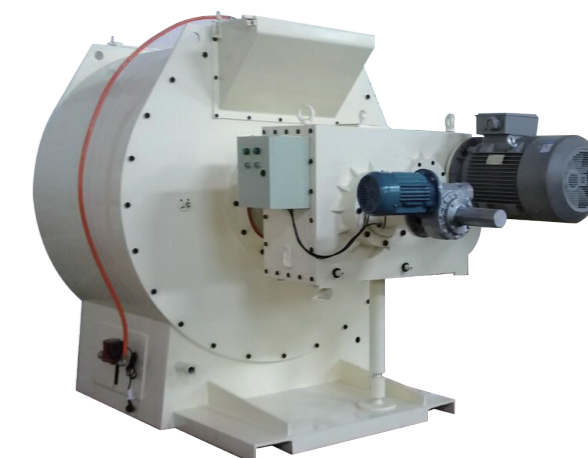
QYJ Series chocolate conche



QYJ 20



QYJ 100



QYJ 1500-QYJ 3000



QYJ 500



QYJ 1000

QYJ Series chocolate conche

QYJ系列精磨机

QMJ型球磨机

QMJ Series chocolate ball mill

■ 用途 APPLICATION

巧克力球磨机是巧克力浆料及其混合物精细研磨的专用设备之一，它通过立式筒体内的钢球与物料不断碰撞和摩擦，使浆料之颗粒由大变小来达到所需的细度。

The chocolate ball mill is a special machine for fine milling chocolate mass and its admixture. Through the impact and friction between the material and the steel balls inside the vertical cylinder, the mass is fine milled into the required fineness.

■ 技术参数 TECHNICAL PARAMETERS

项目 Project	型号 Model	300	600	1000
生产能力(千克/次) Capacity (kg/time)		300	600	1000
精磨细度(微米) Grinding Fineness(micron)		≤25	≤25	≤25
主轴转速(转/分) Main Axle Rotating Speed(rpm)		47	47	84
研磨时间(小时) Grinding time(h)		6-7	6-7	8-16
主电机功率(千瓦) Main motor power(kw)		5.5	7.5	11
电加热功率(千瓦) Electrical heating power(kw)		3	6	7.5
重量(千克) Weight(kg)		600	850	1250
外形尺寸(毫米) Outside dimensions(mm)		600 × 700 × 1500	750 × 800 × 1850	1000 × 1000 × 2350



QMJ系列球磨机（新式）

QMJ Series chocolate ball mill (new)

■ 技术参数 TECHNICAL PARAMETERS

项目 Project	型号 Model	500L	1000L	1500L
主机功率(千瓦) Main motor power(kw)		37	55	75
电加热功率(千瓦) Electrical heating power(kw)		6	9	9
钢球填充量(千克) Balls quantity(kg)		750	1000	1300
生产能力(千克/小时) Capacity(kg/h)		500	1000	1500
磨料细度(微米) Grinding fineness(micron)		18-22	18-22	18-22
整机重量(千克) Weight(kg)		4100	4900	5200
外形尺寸(毫米) Outside dimensions(mm)		900 × 1800 × 2800	1000 × 2000 × 3100	1000 × 2000 × 3100



QMJ Series
chocolate ball mill

QMJ型球磨机

QMJ Series
chocolate ball mill (new)

QMJ系列球磨机（新式）

精炼机 Refiner

■ 用途 APPLICATION

巧克力精炼机的主要功能是将研磨后的巧克力通过精炼机精炼后，使巧克力内的水份、异味等蒸发掉，改善巧克力品质，达到生产工艺要求。
Chocolate refiner is used to remove the water and smelly through refining which can improve the chocolate quality and meet the technical requirement.

■ 技术参数 TECHNICAL PARAMETERS

项目 Project	型号 Model	4000L	7000L
最大容量(升) Maximum capacity(L)		4000	7000
主轴转速(转/分) Main Axle Rotating Speed(rpm)		30-88	30-88
主电机功率(千瓦) Main motor power(kw)		75	160
电加热功率(千瓦) Electrical heating power(kw)		15	15
重量(千克) Weight(kg)		7500	14500
外形尺寸(毫米) Outside dimensions(mm)		3000 × 2400 × 2300	3700 × 3000 × 2700



REFINER
| 精炼机

QBJ系列保温缸 QBJ Series chocolate holding tank

■ 用途 APPLICATION

QBJ系列保温缸是用额定温度自动温控保持精磨后的巧克力浆料的储存容器。按精磨机配套或实际需要选择下列设备。
The holding tank is to store the fine grinded chocolate mass in constant temperature; it is with automatic temperature control system.

■ 技术参数 TECHNICAL PARAMETERS

项目 Project	型号 Model	30L	100L	300L	500L	1000L	2000L	1500-5000L
最大容量(升) Maximum capacity(L)		30	100	300	500	1000	2000	1500-5000
主轴转速(转/分) Main Axle Rotating Speed(rpm)		22.5	22.5	22.5	22.5	22.5	22.5	22.5
主电机功率(千瓦) Main motor power(kw)		0.37	0.75	0.75	1.1	1.5	2.2	2.2-5
电加热功率(千瓦) Electrical heating power(kw)		1	2.5	5	5	7.5	7.5	7.5-15
保温功率(千瓦) Heat holding power(kw)		1	2.5	2.5	2.5	2.5	2.5	2.5-5
重量(千克) Weight(kg)		60	200	290	515	785	1500	1010-3000
外形尺寸(毫米) Outside dimensions(mm)		φ 500 × 600	φ 750 × 700	φ 850 × 1060	φ 1035 × 1480	φ 1250 × 1700	φ 1480 × 1840	φ 1400 × 1800- φ 2000 × 2500



QBJ Series
chocolate holding tank
QBJ系列保温缸

QTJ25调温机

QTJ25 Temperature adjuster

■ 技术参数 TECHNICAL PARAMETERS

巧克力容量(升) Tank capacity(L)	25
功率(千瓦) Power(kw)	3.5
搅拌转速(转/分) Mixer speed(rpm)	30
重量(千克) Weight(kg)	100
外形尺寸(毫米) Outside dimension(mm)	530 x 820 x 1530



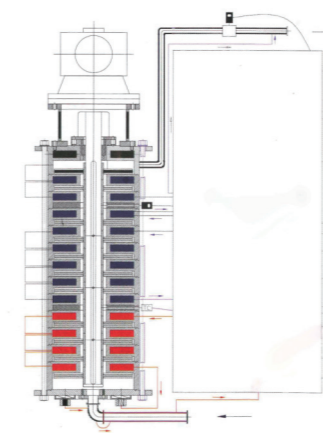
QTJ连续式巧克力调温机

QTJ Continuous chocolate temperature adjuster

■ 用途 APPLICATION

本机是根据天然可可脂、类可可脂调温型油脂特性(CBE)而设计的专用于天然巧克力生产的设备,采用竖立式结构,巧克力浆料由浆泵从调温主机底部输入,经四个调温区域和保温区域实现五级连续调温,使巧克力浆料的温度曲线符合工艺要求,保证巧克力产品结晶优良,口感润滑、光亮无暇、保存性能良好。

This machine is designed according to the characteristics of the natural cocoa butter and cocoa butter equivalent (CBE). It is in vertical structure, the chocolate mass is fed from the bottom by the chocolate pump, then passing through four temperature adjusting zone and one temperature holding zone, then output from the top of the machine. After this process, the chocolate product will be well crystallized with smooth taste, good finishing and longer shelf life.



■ 技术参数 TECHNICAL PARAMETERS

项目 Project	型号 Model	250	500
生产能力(千克/次) Capacity (kg/time)		≥250	≥500
主机功率(千瓦) Main motor power(kw)		2.2	4
电热器(千瓦) Heating power(kw)		5 x 4	5 x 4
整机重量(千克) Weight(kg)		650	950
外形尺寸(毫米) Outside dimensions(mm)		950 x 850 x 1600	1000 x 1200 x 1800



QTJ-500

QTJ25 Temperature adjuster

QTJ25调温机

QTJ Continuous chocolate temperature adjuster

QTJ连续式巧克力调温机

Q11系列浇注机

Q11 Automatic chocolate moulding line

■ 用途 APPLICATION

本机是巧克力浇注成型的专用先进设备，集机、电控制于一体，整个生产流程包括浇注、振模、冷却、脱模、输送、烘模等全自动工作程序。

本机能生产纯巧克力、夹心、夹软心颗粒浇注巧克力、左右双色、四色巧克力、玛瑙型、琥珀型巧克力等，产品光滑美观，定量准确，是理想的高级巧克力生产设备。

The moulding line is for chocolate deposit forming. The whole process is fully automatic including depositing, mould plate vibrating, cooling, demoulding, conveying and plate heating. You can choose one head, two heads or three heads moulding line for different products. The line is suitable for pure chocolate, center filled chocolate, two color chocolate, four color chocolate, amber or agate chocolate, etc.



Q11系列浇注机

Q11 Automatic chocolate moulding line

■ 技术参数 TECHNICAL PARAMETERS

项目 Project	型号 Model	Q110	Q111		Q112		Q113	
			320	510	320	510	320	510
生产能力 (千克/小时) Capacity (kg/h)		100-200	100-220	100-380	100-220	100-380	100-220	100-380
生产节拍 (次/分钟) Depositor speed (times/min)		5-10	8-12	8-12	8-12	8-12	8-12	8-12
模具尺寸(毫米) Mould plate size (mm)		275 × 175 × 30	320 × 200 × 30	510 × 200 × 30	320 × 200 × 30	510 × 200 × 30	320 × 200 × 30	510 × 200 × 30
模具数量(块) Mould plate quantity (each)		无	280-380	280-380	280-380	280-380	280-380	280-380
压缩机(匹) Compressor (hp)		无	15	15	15	20	15	20
压缩空气量 (立方/小时) Compressed air (m ³ /h)		0.3	0.3	0.3	0.3	0.3	0.3	0.3
整机功率(千瓦) Total power (kw)		9	21	23	23	25	28	30
重量(千克) Weight(kg)		1000	4800	5800	5800	6800	6200	7200
外形尺寸(毫米) Outside dimensions(mm)		2000 × 725 × 1560	17000 × 1010 × 1330		17000 × 1010 × 1870		18600 × 1200 × 2400	



Q11 Automatic
chocolate moulding line

Q11系列浇注机



SJP系列涂层机
SJP Series chocolate enrobing line



SJP Series
chocolate enrobing line

| SJP系列涂层机



SJP系列涂层机
SJP Series chocolate enrobing line

■ 用途 APPLICATION

本机是生产花色巧克力品种的专用设备，能在多种食品表面浸涂巧克力浆料，诸如威化、饼干、蛋卷、蛋黄派、膨化食品等，形成多种口味独特的巧克力制品。

- 一、自动送料，可以排列整齐，定位正确，生产效率提高1/3。
- 二、洒花是在涂层后的巧克力表面洒花生碎粒或芝麻等香脆食品。
- 三、拉花是在涂层巧克力面上裱上不同色彩的曲线。

The enrobing line is to coat chocolate on various food such as biscuit, wafers, egg rolls, cake pie and snacks etc. Cooling tunnel is available. There are following special devices for optional also:

- 1. Magazine feeder: to simplify the feeding of biscuits or wafers etc to the enrobing wiremesh.
- 2. Granular sprinkler: to sprinkle sesame or peanut granulars on the enrobing products.
- 3. Decorator: to decorate zigzags or stripes of different color on the surface of enrobing products.

■ 技术参数 TECHNICAL PARAMETERS

项目 Project	型号 Model	400	600	900	1000	1200
网带、皮带宽度(毫米) Wiremesh and belt width(mm)		400	600	900	1000	1200
网带、皮带速度(米/分) Wiremesh and belt Speed(m/min)		2.5-4	2.5-4	2.5-4	2.5-4	2.5-4
配套制冷机组(套) Refrigeration unit(set)		2组3HP	3组3HP	3组5HP	3组5HP	4组5HP
隧道长度(米) Cooling tunnel length(m)		10	13.5	15.5	17.5	20
隧道温度(°C) Cooling tunnel temperature(°C)		2-10	2-10	2-10	2-10	2-10
全机功率(千瓦) Total power(kw)		16	16.5	22.87	25	28.5
重量(千克) Weight(kg)		1800	2300	3200	3500	4050
外形尺寸(毫米) Outside dimensions(mm)		12000 × 700 × 1500	15500 × 950 × 1800	17500 × 1200 × 1800	19500 × 1200 × 1800	22000 × 1450 × 1800



Ryj融油缸 / DTJ型送浆泵

Ryj Fat melting tank / DTJ Chocolate mass delivery pump

■ 用途 APPLICATION

本机是巧克力生产线中的主要设备，主要用于融化可可脂。

This machine is one of the main machines in chocolate production, it is used for melting cocoa butter.

■ 技术参数 TECHNICAL PARAMETERS

项目 Project	型号 Model	200	500	1000
有效容积(升) Effective capacity(L)		200	500	1000
电加热功率(千瓦) Electric heating power(kw)		6	12	12
重量(千克) Weight(kg)		170	420	730
外形尺寸(毫米) Outside dimensions(mm)		φ 735 × 1110	1700 × 800 × 1000	2170 × 1320 × 1020



DTJ Chocolate mass delivery pump

DTJ型送浆泵

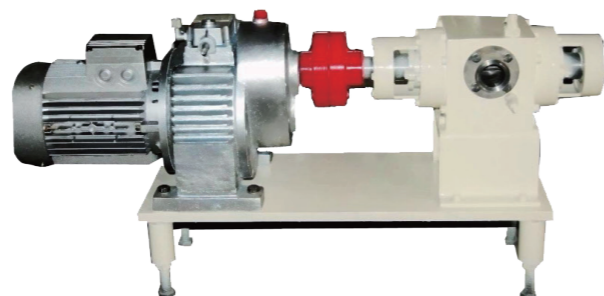
■ 用途 APPLICATION

本机是输送巧克力浆料的专用设备，按流量要求选择泵的型号，泵体有循环水保温系统，可与产品配套自动化送浆或单独使用。

The pump is specialized for delivery the chocolate mass. The pump body is with water-circulating heat preservation system. Customers can choose different model according to the flow rate required. The pump can be used individually or with other production line for automatic chocolate mass feeding.

■ 技术参数 TECHNICAL PARAMETERS

项目 Project	型号 Model	35L	60L
流速(升/分) Flow rate(L/min)		35	60
扬程(米) Delivery lift(m)		8	10
转速(转/分) Rotational speed(rpm)		165-300	150-200
功率(千瓦) Power(kw)		1.5	2.5
口径(毫米) Caliber(mm)		40	63



QLH拉花机

QLH Decorating machine

■ 用途 APPLICATION

本设备为食品专用拉花线，整体制作采用优质不锈钢制作，强度高、耐用性好。本设备所采用的泵为特制泵，送浆稳，效果佳。采用偏心轮调节距离，达到拉出各种图案。拉花所有管道均被保温。整体设备可移动。

This machine used to decorate zigzags or stripes on the surface of products, which uses a special chocolate delivery pump to ensure the steady chocolate-supply. It can decorate all kinds of zigzags trough the eccentric gear to adjust the distance. This machine is moveable for convenient production.



■ 技术参数 TECHNICAL PARAMETERS

项目 Project	型号 Model	400	600	900	1200
总功率(千瓦) Overall(kw)		5.5	5.5	6	6
浆泵功率(千瓦) Mass pump(kw)		0.37	0.37	0.37	0.37
水加热功率(千瓦) Water heating(kw)		3	3	3	3
拉花功率(千瓦) Decorator(kw)		0.18	0.18	0.18	0.18
外形尺寸(毫米) Outside dimensions(mm)		1640x660x1500	1640x660x1500	1830x580x1500	2010x580x1500

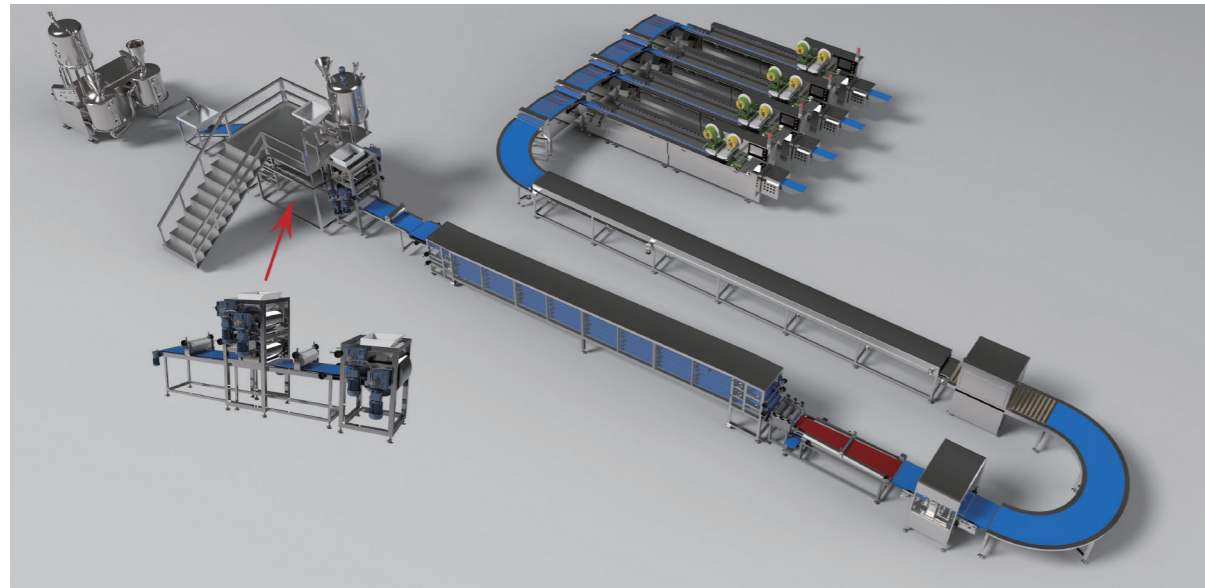
Ryj Fat melting tank

Ryj融油缸

QLH Decorating machine

QLH拉花机

士力架生产线、牛轧糖生产线、谷物棒生产线
Snicker production line、Nougat production line、Cereal bar production line



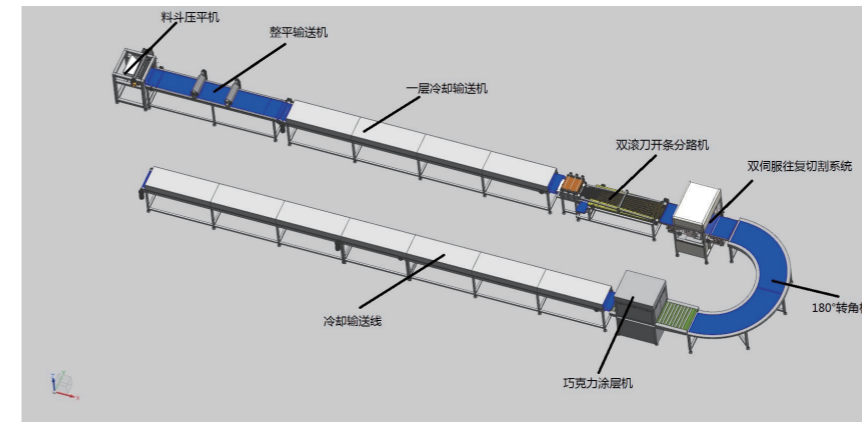
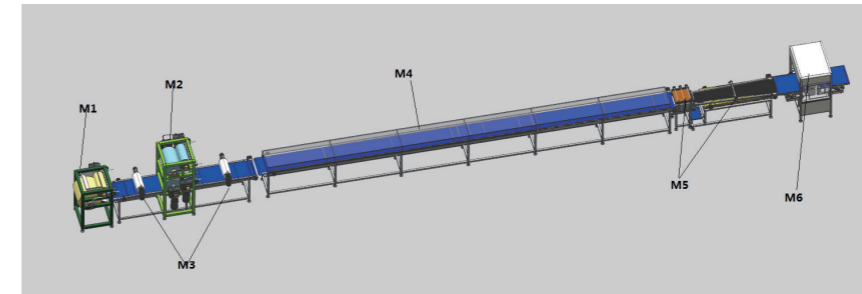
■ 技术参数 TECHNICAL PARAMETERS

项目 Project	型号 Model	JYT-500	JYT-800
生产能力 (公斤/小时) Output (kg/h)		300-500kg/h	600-800kg/h
切割次数(次/分) Cutting frequency (times/min)		50-100	
产品规格(mm) Candy size(mm)		长L: 15-200mm 宽W: 15-150mm 厚H: 8mm-20mm	
分路前皮带宽度 (mm) belt width before dividing (mm)		400mm	550mm
分路前皮带宽度 (mm) belt width after dividing(mm)		600mm	1000mm
配置涂层机皮带宽度 (mm) belt width of Suitable enrobing line (mm)		800mm	1200mm
整线尺寸(mm) Total line dimension(mm)		29000 × 3000 × 4200	29000 × 3500 × 4200

Snicker
production line

士力架生产线

士力架生产线、牛轧糖生产线、谷物棒生产线
Snicker production line、Nougat production line、Cereal bar production line



配置 (line including)	
(1)	牛轧糖熬糖搅拌机 Nougat cooker
(2)	保温贮料、进料搅拌机 Nougat storage and screw feeding
(3)	架台 Platform
(4)	大妃糖熬糖锅 Toffee cooker
(5)	双滚轮冰水压平机 Double-layer water cooling roller
(6)	四滚轮冰水压平机 Four-layer water cooling roller
(7)	整平机 Flat roller conveyor
(8)	传送带 Conveyor belt
(9)	冰水冷却输送机 Cooling tunnel
(10)	双滚刀开条机 Slitting and cutting system
(11)	高低带分路输送机 Dividing conveyor
(12)	双伺服往复切割机 Double servo guillotine
(13)	180° 转弯机 180° conveyor
(14)	巧克力涂层机 Chocolate enrobing line

Nougat production line
Cereal bar production line

牛轧糖生产线、谷物棒生产线

滴注线 Chocolate chips line

■ 技术参数 TECHNICAL PARAMETERS

项目 Project	型号 Model	QDJ600	QDJ1000	QDJ1200
皮带宽度(mm) Belt width(mm)		600	1000	1200
产量 (公斤/小时) Capacity (kg/h)		50-100	80-200	100-500
最小克重 Minimum gram		0.1	0.1	0.1
冷道长度(M) Cooling tunnel length (M)		10	16	20
总功率 (千瓦) Total power(kw)		8	12	18
机器尺寸 Outside dimension		12000 × 950 × 1500	18000 × 1300 × 1500	22000 × 1450 × 1500



Chocolate chips line
| 滴注线

SFJ型不锈钢高速粉糖机 SFJ High speed sugar pulverizer

■ 用途 APPLICATION

本机采用冲击式破碎方法，物料进入粉碎室后受到高速回转的六只活动锤冲击，经齿圈和物料相互撞击而粉碎，粉碎细度通过更换筛网而获得，本机具有效率高、噪声低、工作性能理想等优点。适用于砂糖的粉碎之用。

The machine adopts impact smashing. After entering into the pulverizing room, the material is impacted by six fast rotating hammer and smashed through the impact between the material and the tooth ring. The smashing fineness are decided by the screen mesh. It is suitable for smashing granulated sugar.

■ 技术参数 TECHNICAL PARAMETERS

项目 Project	型号 Model	320	420	520
主转轴速度(转/分) Main shaft rotational speed (r/min)		4400	4400	3310
粉碎产量(千克/小时) Capacity (kg/h)		100-300	100-500	200-1000
电机功率(千瓦) Motor power (kw)		7.5	11	22
粉碎细度(目) Smashing fineness(mesh)		20-120	20-120	50-200
外形尺寸(毫米) Outside dimensions(mm)		700 × 500 × 1500	700 × 500 × 1550	3665 × 1265 × 2580



SFJ High
speed sugar pulverizer
SFJ型不锈钢高速粉糖机 |



PGJ型抛光机 PGJ Series polishing machine

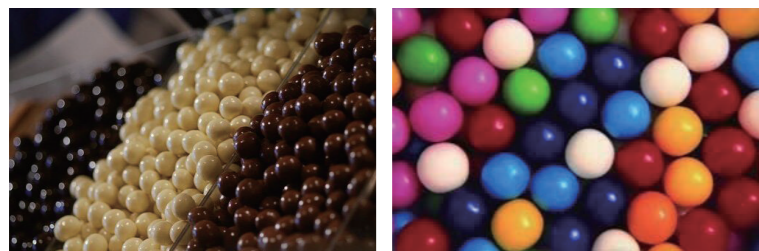
■ 用途 APPLICATION

各种圆形、扁圆形、椭圆形、瓜子形、圆柱形等不同形状的巧克力进行抛光，使其表面具有良好的光泽和色泽，经抛光后的巧克力形状美观。彩色铝箔包装的各种圆柱形巧克力，经抛光机抛光，使包装纸紧贴平整，几何形状清晰。

To polish chocolate in various shape such as round, oblate, oval, melon seeds and columnar shape. Specially, The columnar chocolate after packed by colored aluminized foil can be also polished in this machine, after polishing, the foil will be wrapped well and smoothly on the products and the shape of the package will be distinct.

■ 技术参数 TECHNICAL PARAMETERS

项目 Project	型号 Model	PGJ600	PGJ 800	PGJ 1000	PGJ1250
糖衣锅直径(毫米) Polishing pot diameter(mm)		600	800	1000	1250
糖衣锅转速(转/分) Rotating speed(rpm)		32	28	28	28
主电机功率(千瓦) Main motor power(kw)		0.75	1.5	1.5	2.2
鼓风机功率(瓦) Air blower power(w)		60	250	250	370
电热丝功率(瓦) Heating power(w)		500 × 2	1000 × 2	1000 × 2	1000 × 2
生产能力(千克/次) Capacity (kg/time)		15	30-50	50-70	90-150
外形尺寸(毫米) Outside dimensions(mm)		700 × 700 × 1100	925 × 900 × 1500	1100 × 1100 × 1600	1340 × 1250 × 1680
重量(千克) Weight(kg)		120	230	250	400



PGJ型抛光机

PGJ Series polishing machine

PGJ型抛光机

混料缸 / 多功能巧克力豆涂衣机 Premixer / Multifunctionl chocolate coating machine



Premixer

混料缸

■ 用途 APPLICATION

该机用于巧克力浆料精磨前的预混合，具有投料方便，可缩短精磨时间和有利于精磨机场地的环境整洁的特点。

This machine is used to premix the materials before the conche machine. It is convenient to feed the materials, and can save the conching time as well as keeping the environment clean.

■ 技术参数 TECHNICAL PARAMETERS

项目 Project	型号 Model	500KG	1000KG
最大容量(升) Maximum capacity(L)		770	1550
主轴转速(转/分) Main axle rotating speed(rpm)		238	238
主电机功率(千瓦) Main motor power(kw)		7.5	11
电加热功率(千瓦) Electrical heating power(kw)		8	8
外形尺寸(毫米) Outsidede dimensions(mm)		1500 × 1400 × 1450	1750 × 1680 × 1630
重量(千克) Weight(kg)		900	1350

■ 用途 APPLICATION

本机是对巧克力豆进行涂衣的专用先进设备，能涂挂果仁类、麦丽素等各种产品，整机采用PLC程序自动控制，对各种产品的工艺配方进行存储，并配备自动称重系统。

This machine is an advanced equipment especially used to coat chocolate beans, including melon and fruits nuts, Mylikes, etc. The complete machine adopts the PLC program automatic control to save the technological formula of all products and, and it is equipped with automatic weighing system. The whole production process includes the flow control of chocolate.

The complete machine has such full automatic control programs as speed control of the nylon mesh band chain and the cold air quantity control.

■ 技术参数 TECHNICAL PARAMETERS

参数 Parameters	型号 Model	OPG多功能巧克力涂衣机	
电压(伏) Voltage(v)		380	
功率(千瓦) Power(kw)		6	
使用环境温度(摄氏度) Use of ambient temperature(°C)		20-25	
冷气需用量 Cool air quantity	风压(巴) Wide pressurer(Bar)	0.2-0.6	
	风量(立方/小时) Air volume(m3/h)	2800	
重量(千克) Weight(kg)		1428	
外形尺寸(毫米) Outside dimensions(mm)		2380 × 1600 × 2800	



Multifunctionl chocolate coating machine

多功能巧克力豆涂衣机

巧克力豆生产线

Chocolate beans production line

■ 用途 APPLICATION

QK-II型巧克力豆生产线是我公司引进国外技术研制开发的设备。该设备为全封闭生产，避免了由于人员接触多卫生标准低的问题，达到食品卫生制作标准。另外它受环境温度、湿度影响小，是广大巧克力生产企业的理想设备。该套设备具有能耗低，产量大，成品口感好，安全性高，操作简单方便，自动化程度高等优点。

The QK-II chocolate bean production line is the equipment our company fetch in the foreign technique to research and manufacture, this line with a whole closing, avoiding the lower food hygiene standard of more contacting of personnel, attaining the food hygiene standard. It is affected small by the environment temperature and humidity; it is the perfect line of many chocolate factories. The excellence of this line is lower power, large capacity, good tasting, high safety, convenience operation and high automatic.



■ 技术参数 TECHNICAL PARAMETERS

项目 Project	数值 Mumerical
生产能力 (千克/小时) Capacity (kg/h)	150-300
模具数 (套) Mould plates (set)	2
成型最佳温度 (°C) The best moking temperature (°C)	-24 ~ -22
制冷机最低温度 (°C) The lowest refrigeration temperature (°C)	-30 ~ -28
隧道温度 (°C) The cooling tunnel temperature (°C)	5-8
成型模具最大转速 (r/min) The largest molding rotate speed (r/min)	1.5
冷冻机规格 The refrigeration model	20p
制冷总功率 (千瓦) Total refrigeration power (kw)	17.13
主机总功率 (千瓦) Main motor power (kw)	5.914
出料罐总功率 (千瓦) The discharge tank power (kw)	8.75
储料罐最大储料容积 (升) The maximum capacity of the storage tank (l)	300
主机外形尺寸 (毫米) outside dimensions(mm)	10803x2020x2731

Chocolate beans production line

巧克力豆生产线

产品介绍

金鹰机械
GOLDEN EAGLE

金鹰成套巧克力加工设备

The complete chocolate solution from Golden Eagle

