

【食品、水產、速凍食品機械】
Food, Sea Food, Frozen Food Processing Machine



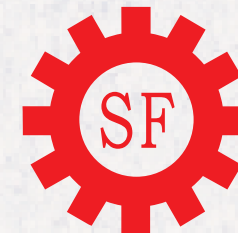
球型真空細切乳化機
Vacuum Ball Cutter



超級鱈蟹製造機器
Snow Crab Taste Stick Making Machine

上申機械實業有限公司
SHANGSHEN MACHINERY ENTERPRISE CO., LTD.

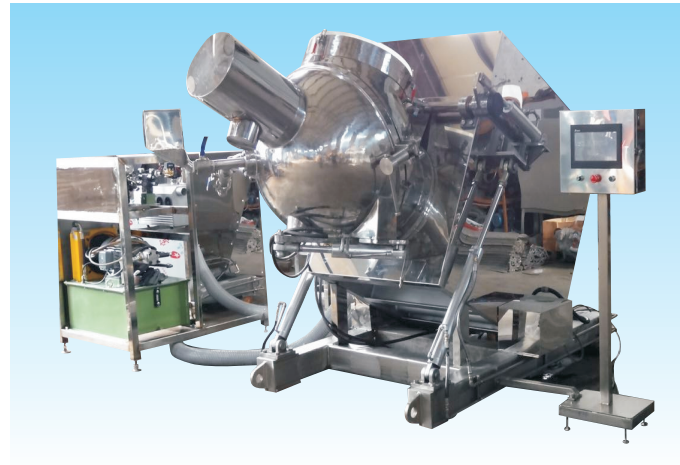
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球型真空細切乳化機 Vacuum Ball Cutter



技術參數 Technical Parameter

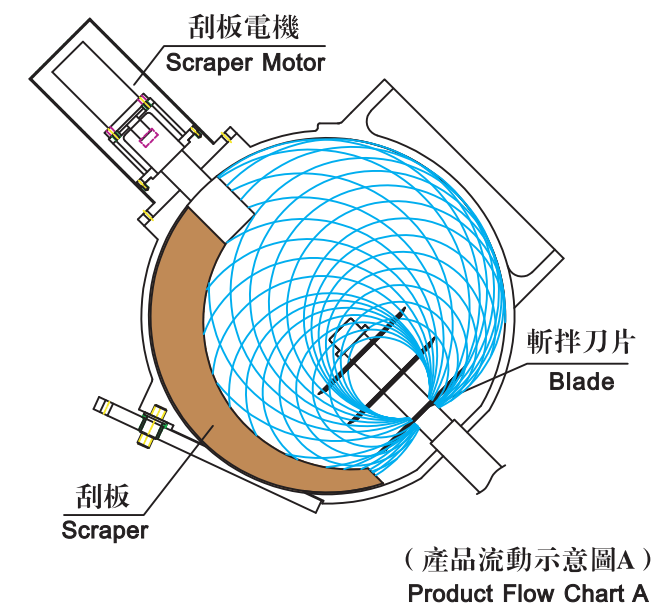
型號 Type	全容量 Volume	生產能力 Capacity	功率 Power	刀軸轉速 Shaft Speed	尺寸(mm) Dimension	重量 Weight
VBC-200	200升(L)	130-150Kg	54KW	3600/1800/900/450/RPM	3060Lx2450Wx1950H	2600Kg
VBC-300	300升(L)	200-230Kg	65KW	3600/1800/900/450RPM	3550Lx2800Wx2200H	4800Kg
VBC-600	600升(L)	400-450Kg	125KW	3600/1800/900/450RPM	4360Lx3650Wx3200H	7200Kg

球型真空細切乳化機用途及特點 Application and Features of Vacuum Ball Cutter

- 冷凍魚糜加工產品、肉類加工產品等可在最短時間內切碎、攪拌、混合、乳化完成。
The frozen surimi products and meat products can be chopped, stirred, mixed and emulsified in short time.
- 球型真空細切乳化機是將原料產品在球形容器內進行斬拌、細切、混合、乳化。斬拌刀具在球形容器下方斜角處高速切碎、攪拌，經由特殊角度設計的刀具高速斬拌，使原料往下壓並且順着球形彎曲面均勻往球體圓周上面方向擴散（參考下方的產品流動圖A），再經由旋轉刮板將球體內壁原料刮下，順着斜角將原料推送到球體上方中心，然後原料再被斬拌刀具高速切碎往下壓，順着球體圓周上面方向擴散。原料會在球體內重複切碎、混合、乳化這個動作，由于原料在真空球形容器內和斬拌刀具特殊角度設計及旋轉刮板等結合特殊機械運轉，因此可以在最短時間內將產品完全切碎、攪拌、混合、乳化，生產出最高檔的產品。
Vacuum ball cutter is a type of cutting machine that chops, cuts, mixes and emulsifies the raw material products in the spherical tank. The chopping blades chop and mix at high speed in the oblique corner at the bottom of the spherical tank. The blades are designed in a special angle and they can chop and mix raw materials at high speed, so the raw material is pressed downward and uniformly dispersed along the circumferential direction of the spherical tank (please refer to the Product Flow Chart A Below), and then the

rotational scraper will scrape the raw material on the inside surface of the spherical tank and toss the raw material to the upper center of the spherical tank; then the raw material will be chopped by the choppers again at high speed and be once again dispersed along the circumferential direction of the spherical tank. The process of chopping, mixing and emulsification of raw materials in the spherical tank will be repeated. As the raw material is contained within the vacuum spherical tank and the chopper blade and the rotational scraper are designed with special operational mechanism, the raw material can be completely chopped, stirred, mixed and emulsified in short time to produce the most high-end products.

- 完全採用電腦全自動控制系統（PLC）來控制真空度、斬拌乳化時間、產品溫度、各種添加劑、鹽、澱粉加入之適當時間。因此，可以在最短時間內將產品完全切碎、混合乳化，產品的溫度不升高，生產出高檔的產品。
The machine adopts completely fully-automated computer program control system (PLC) to control vacuum degree, chopping and emulsifying time, product temperature and appropriate time of adding various types of additives, salt and starch. Therefore, it can completely chop, mix and emulsify products in short time, but the temperature does not increase to ensure production of high-grade products.
- 由于是密閉式球形設計，產品安全衛生。球體內部有刮板連續自動刮下球體內壁的原料，所以完全沒有死角，也沒有傳統斬拌機在斬拌、乳化完成後，刀蓋殘留大量原料的缺點。
As the machine adopts enclosed spherical design, the product is ensured to be safe and sanitary. Inside the sphere, the scrapers continuously scrape off the raw materials on the inside surface of the spherical tank without any dead angle. This machine is also free of any defect as other types of traditional bowl cutter, such as a lot of residual of raw materials on the blade cover after chopping, mixing and emulsifying.
- 主刀軸電機使用德國西門子品牌，真空泵、刀具、軸承採用德國進口品牌。
The motor of main blade shaft adopts Germany Siemens, and the vacuum pump, blade and bearing are imported from Germany as well.



超級鱈蟹（松葉蟹味腿和蟹味棒）生產成套設備

SNOW CRAB TASTE STICK & IMITATION CRAB STICK PROCESSING MACHINE



CRAB BODY



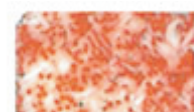
CRAB LEG



CRAB PINCERS



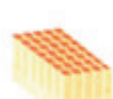
CRAB MINCED



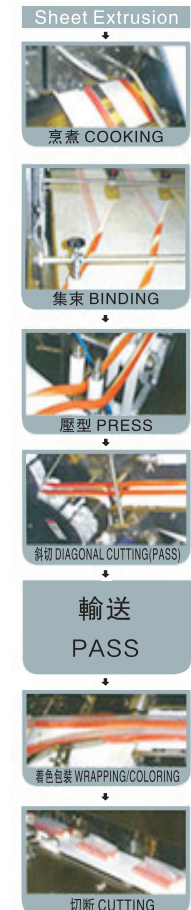
CRAB CORAL



CRAB NATURAL/NOODLE(SHRED)



常規棒生產流程



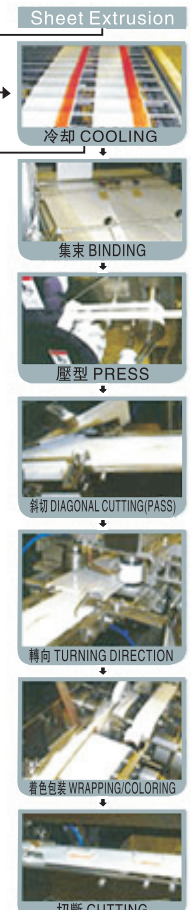
在同一條生產線既能
生產方形、圓形、直切、
斜切等情口模擬蟹肉，也
能生產常規蟹棒。



消毒 STERILIZATION

包裝 PACKING

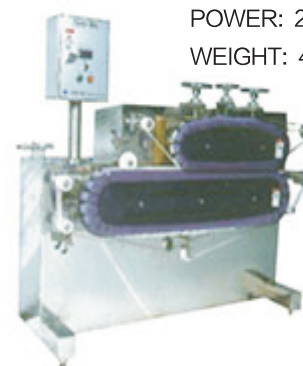
方形棒生產流程



★ SF103-4成型機
FORMING PUMP
SIZE: L870 x B960 x H1700
POWER: 4.0kw
WEIGHT: 360kg



★ SF106-3切絲集束機
FINE CUTTING AND BINDING M/C
SIZE: L1950 x B1300 x H1750
POWER: 2.2kw
WEIGHT: 450kg



★ SF113方條整形機
PRESS M/C
SIZE: L1600 x B750 x H1800
POWER: 1.1kw
WEIGHT: 480kg



★ SF108-3着色包裝機
COLORING AND WRAPPING M/C
SIZE: L2400 x B600 x H1900
POWER: 1.6kw
WEIGHT: 460kg



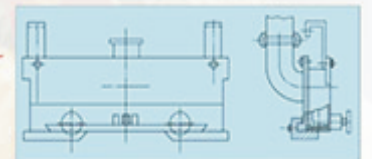
★ SF112圓盤橫切機
CROSS CUTTER
SIZE: L800 x B750 x H1700
POWER: 0.9kw
WEIGHT: 300kg



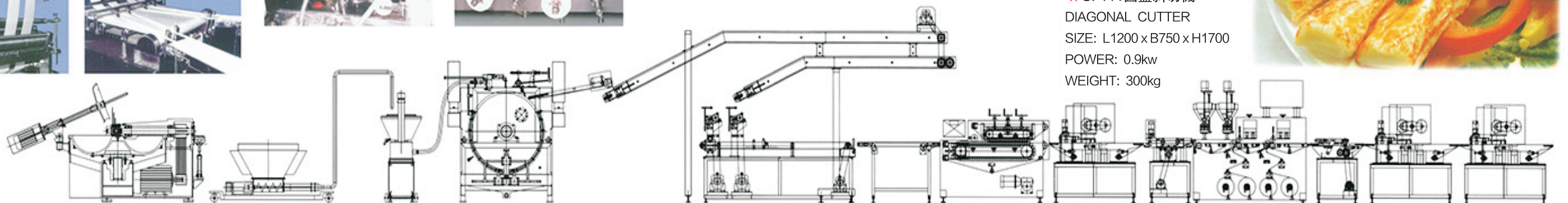
★ SF111圓盤斜切機
DIAGONAL CUTTER
SIZE: L1200 x B750 x H1700
POWER: 0.9kw
WEIGHT: 300kg



★ SF105-3蟹味棒烤機
ROASTER
SIZE: L2200 x B2700 x H4000
POWER: 2.57kw
WEIGHT: 5200kg
轉鼓直徑: ϕ 1500

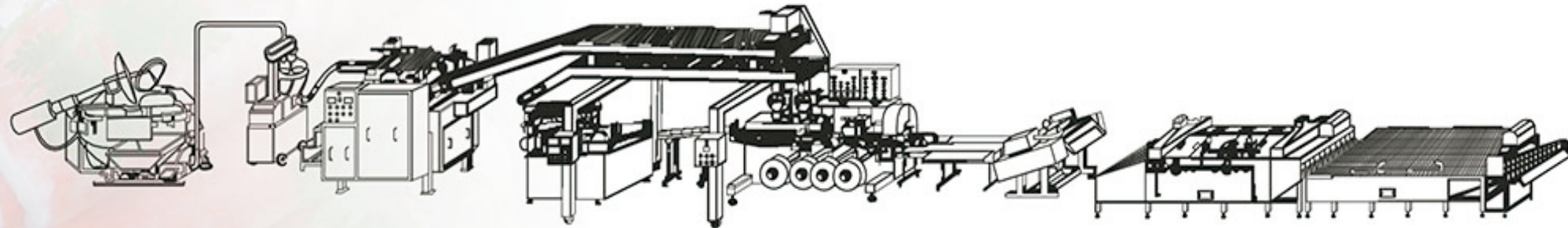


超級鱈蟹 黃金蟹味腿
SNOW CRAB TASTE STICK



蟹味棒生產成套設備

COMPLETE SETS OF EQUIPMENT TO PRODUCT ARTIFICIAL CRAB STICK



★ SF102細切乳化機 (SF330)
SILENT CUTTER
SIZE: L3100 x B2370 x H1600
POWER: 50.25kw
CAPACITY: 220-260kg



★ SF101-1調和輸送機
MIXING CONVEYOR
SIZE: L1100 x B800 x H1600
POWER: 1.12kw
WEIGHT: 170kg
CAPACITY: 160L



★ SF102-2自動供料泵
AUTOMATIC SUPPLYING PUMP
SIZE: L1500 x B1320 x H850
POWER: 4.0kw
WEIGHT: 300kg
CAPACITY: 1800-3000kg/h



★ SF103-1成型機
FORMING PUMP
SIZE: L750 x B700 x H1700
POWER: 1.5kw
WEIGHT: 170kg



★ SF103-3成型機
FORMING PUMP
SIZE: L800 x B980 x H1700
POWER: 2.2kw
WEIGHT: 300kg
CAPACITY: 300-600kg/h



★ SF104-2
布料器
DISTRIBUTOR
SIZE: L280 x B180 x H450
WEIGHT: 12kg



★ SF105-3
蟹味棒烤機
ROASTER
SIZE: L2200 x B2700 x H4000
POWER: 2.57kw
WEIGHT: 5200kg
轉鼓直徑: φ1500



SF109-1.....3蒸氣殺菌箱系列
STEAM DISINFECTING



★ SF107-3冷却輸送機
COOLING CONVEYOR
SIZE: L900 x B400 x H980
POWER: 0.06kw
WEIGHT: 60kg



★ SF108-2雙線着色包裝切斷機
DOUBLE LINE COLORING WRAPPING
AND CUTTING M/C
SIZE: L2320 x B750 x H1900
POWER: 2.1kw
WEIGHT: 1300kg
CAPACITY: 100-400kg/h



輸送機 CONVEYOR

規格型號 SPECIFICATIONS	商品名稱 PRODUCTS NAME	外形尺寸 DIMENSION	功率kw POWER	重量kg WEIGHT
SF109-1	輸送機	L3000 x B950 x H850	0.55	260
SF109-2	輸送機	L3000 x B1150 x H850	0.75	310

規格型號 SPECIFICATIONS	商品名稱 PRODUCTS NAME	外形尺寸 DIMENSION	功率kw POWER	耗氧量kg CONSUME	重量kg WEIGHT
SF109-1	蒸氣殺菌箱	L1600 x B1760 x H1900	0.8	80kg/h	1860
SF109-2	蒸氣殺菌箱	L2600 x B1760 x H1900	0.8	150kg/h	2580
SF109-3	蒸氣殺菌箱	L3600 x B1760 x H1900	0.8	200kg/h	3200