WINSTONE FOODTECH

FOOD & COMMERCIAL EQUIPMENT

164 PRODUCTS & CONFIGURATIONS



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Our story



Confidence in Every Process.

Inspired by the working day

Morning preparation, a busy lunch service, continuous work on a processing line: every workplace has its own rhythm. How people work with equipment, and how one task connects to the next, shapes the working day. These everyday details are the starting point for WINSTONE FOODTECH.

Our focus spans food processing, commercial kitchens, packaging and refrigeration, alongside beverage preparation, smart retail and service automation. From a single equipment application to a sequence of connected processes, our aim is to bring technology closer to the way people work.

We believe professional equipment should be valued for clear operation, thoughtful use of space, and practical cleaning and maintenance. That belief guides WINSTONE FOODTECH: confidence in every process, with more attention left for the products people make and the service they deliver.

Explore the range



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Models and specifications refer to the listed reference versions. Final configuration is subject to confirmation.

Throughput depends on materials, recipes and operating conditions.

Products & specifications

P001 Food Processing Machinery



Dry peanut peeler

Reference: TP-1

Nominal throughput 200–300 kg/h

Main motor 0.55 kW; fan 0.37 kW

Dimensions 1100 × 400 × 1100 mm

P002 Food Processing Machinery



Nut chopping and screening system

Reference: LFM-100

Nominal throughput 400–500 kg/h

Power 6 kW

System dimensions 8000 × 1500 × 3000 mm

P003 Food Processing Machinery



Almond slicer

Reference: GGQP-2

Throughput 50–300 kg/h

Slice thickness 0.3–2 mm; 1.5 kW

Dimensions 900 × 550 × 1900 mm

P004 Food Processing Machinery



Nut butter colloid mill

Reference: TZ-110

Nominal throughput 80–100 kg/h

Power 7.5 kW

Reference fineness 2–100 μm

Products & specifications

P005 Food Processing Machinery



Brush washer and peeler

Reference: SL-1

Nominal throughput 1000–1200 kg/h

Power 2.2 kW; net weight 300 kg

Dimensions 1800 × 860 × 850 mm

P006 Food Processing Machinery



Vegetable spin dryer

Reference: TZ-500

Load 8–10 kg/batch

Power 0.75 kW; supply 380 V

Dimensions 940 × 560 × 830 mm

P007 Food Processing Machinery



Vegetable dicer

Reference: TZ-865

Throughput 300–1000 kg/h

Supply 220 V; power 750 W

Dimensions 750 × 520 × 900 mm

P008 Food Processing Machinery



French fry cutter

Reference: QS400-B

Cut size 2–10 mm

Power 0.75 kW

Dimensions 745 × 590 × 885 mm

Products & specifications

P009 Food Processing Machinery



Refrigerated vacuum tumbler

Reference: GR-1000II Cooling
Volume 1000 L; load 500–600 kg/batch
Drum speed 6.5 rpm; power 2.6 kW
Dimensions 2000 × 1400 × 1700 mm

P010 Food Processing Machinery



Patty interleaver

Reference: SZJ600
Belt speed 3–18 m/min
Paper length 90–300 mm
Power 2.45 kW

P011 Food Processing Machinery



Fish meat separator

Reference: CRJ-150
Nominal throughput 180 kg/h
Power 2.2 kW; drum diameter 162 mm
Dimensions 800 × 550 × 800 mm

P012 Food Processing Machinery



Squid ring cutter

Reference: FGB-118-1
Ring width 8–20 mm; custom options
Power 0.4 kW; net weight 90 kg
Dimensions 930 × 580 × 1070 mm

Products & specifications

P013 Food Processing Machinery



Encrusting machine

Reference: YC-170
Speed 10–100 pieces/min
Product weight 10–100 g; power 2 kW
Dimensions 1670 × 920 × 1750 mm

P014 Food Processing Machinery



Automatic topping applicator

Reference: YC-107
Nominal speed 10–70 pieces/min
Power 0.5 kW
Air pressure 0.4–0.6 MPa

P015 Food Processing Machinery



Automatic tray arranger

Reference: YC-165
Speed 10–150 pieces/min
Product weight 10–1000 g; 2.1 kW
Dimensions 1680 × 1650 × 1620 mm

P016 Food Processing Machinery



Reversible dough sheeter

Reference: TZ-500
Belt size 520 × 1800 mm
Roller gap 1–35 mm; dough 5.5 kg/batch
Power 0.55 kW; supply 220/380 V

Products & specifications

P017 Food Processing Machinery



Twin-screw food extruder

Reference: SLG65-CII
Main drive 22 kW; screw diameter 65 mm
Screw L/D 23:1
Main unit 3096×1053×1717 mm

P018 Food Processing Machinery



Vacuum coating system

Reference: PTZL2000
Reference throughput 4–8 t/h
Screw motor 15 kW; vacuum pump 22 kW
Liquid addition 1–36% of dry material mass

P019 Food Processing Machinery



Tray food dehydrator

Reference: TZ-CT-C-O
24 trays; tray size 640 × 460 × 45 mm
Total power 12.45 kW; 380 V/50 Hz
Dimensions 1500 × 1200 × 2200 mm

P020 Food Processing Machinery



Jacketed mixing kettle

Reference: TZ-JCG-200
Volume 200 L; vessel diameter 800 mm
Reference machine weight 110 kg
Dimensions 1400 × 1100 × 1300 mm

Products & specifications

P097 Food Processing Machinery



Nut drum roaster

Reference: TZR-100

Nominal throughput 100 kg/h

Motor 1.1 kW; electric heat 22.5 kW

Temperature control 0–300°C

P098 Food Processing Machinery



Wet peanut peeler

Reference: TZ-100 / wet

Nominal throughput 100–150 kg/h

380 V version power 0.75 kW

Dimensions 1180 × 720 × 1100 mm

P099 Food Processing Machinery



Peanut sheller

Reference: 6BX-3500

Nominal throughput ≥2000 kg/h

Reference machine weight 1200 kg

Shelling and destoning configuration

P100 Food Processing Machinery



Screw oil press

Reference: TZ-70

Motor power 3 kW

Reference supply 220/380 V

Dimensions 1400 × 900 × 1260 mm

Products & specifications

P101 Food Processing Machinery



Bubble produce washer

Reference: TZ-2500
Nominal throughput 500 kg/h
Power 3.75 kW; net weight 180 kg
Dimensions 2500 × 1000 × 1300 mm

P102 Food Processing Machinery



Fruit pulper

Reference: TZ-500 / single-stage
Single stage; nominal output 500 kg/h
Power 1500 W; machine weight 125 kg
Dimensions 860 × 700 × 1190 mm

P103 Food Processing Machinery



Screw juice press

Reference: DYZJ-5
Nominal throughput 2–5 t/h
Main power 11 kW; screw diameter 420 mm
Screw speed 5–12 rpm

P104 Food Processing Machinery



Onion peeler

Reference: TZ-A-1
Power 1.5 kW; 380 V/50 Hz
Compressed air pressure ≥0.8 MPa
Dimensions 2100 × 830 × 1800 mm

Products & specifications

P105 Food Processing Machinery



Commercial meat grinder

Reference: TT-22E
Nominal throughput 220 kg/h
Power 1.1 kW; supply 220 V
Dimensions 515 × 265 × 485 mm

P106 Food Processing Machinery



Bone saw

Reference: JG210CA
Power 2.2 kW; 220/380 V
Blade length 1650 mm; speed 15 m/s
Worktable 500 × 400 mm

P107 Food Processing Machinery



Hydraulic sausage filler

Reference: TZ-GCJ-500
Nominal throughput 500–700 kg/h
Power 2.2 kW
Dimensions 1100 × 730 × 1600 mm

P108 Food Processing Machinery



Bowl cutter

Reference: ZB-20
Volume 20 L; load 10–15 kg
Power 1.85 kW; 3 knives
Dimensions 770 × 650 × 980 mm

Products & specifications

P109 Food Processing Machinery



Horizontal dough mixer

Reference: TZ-25
Rated capacity 25 kg; 3–10 min/batch
Power 1.5 kW; supply 220/380 V
Dimensions 685 × 480 × 910 mm

P110 Food Processing Machinery



Fresh noodle machine

Reference: MT25S
Roller length 190 mm; net weight 69 kg
Power 1.1 kW; 220 V / 50 Hz
Dimensions 390 × 330 × 860 mm

P111 Food Processing Machinery



Dumpling former

Reference: ST-780
Nominal output 2500–3000 pieces/h
Piece weight 15–80 g; power 3.6 kW
Dimensions 2900 × 1700 × 1800 mm

P112 Food Processing Machinery



Steamed bun former

Reference: TZ-1-12
Nominal output 3600 pieces/h
Power 2.2 kW; supply 220/110 V
Dimensions 1400 × 700 × 1500 mm

Products & specifications

P113 Food Processing Machinery



Grain mill

Reference: TZ-20B

Nominal throughput 10–50 kg/h

Power 2.2 kW; 380 V/50 Hz

Feed size 6 mm; fineness 10–120 mesh

P114 Food Processing Machinery



Rice mill

Reference: SB-10D

Nominal throughput 700–1000 kg/h

Electric-motor version 11 kW; 230 kg

Dimensions 760 × 730 × 1735 mm

P115 Food Processing Machinery



Rotary vibrating sieve

Reference: DY-600

Power 0.55 kW

Screen range 0–300 mesh

1–4 screen decks available

P116 Food Processing Machinery



Octagonal seasoning tumbler

Reference: BL-700

Nominal throughput 200 kg/h

Power 0.37 kW; supply 220 V

Dimensions 1300 × 750 × 1300 mm

Products & specifications

P117 Food Processing Machinery



Commercial popcorn machine

Reference: LR-PM-6E
Power 1.175 kW; 220 V/50 Hz
Reference machine weight 23 kg
Dimensions 450 × 375 × 585 mm

P118 Food Processing Machinery



Candy floss machine

Reference: ET-MF01(520)
Bowl diameter 520 mm
Power 1.08 kW; 220 V/50 Hz
Nominal output 1.5 kg/h

P119 Food Processing Machinery



Chocolate tempering machine

Reference: QTJ25
Capacity 25 L
Heating power 3.5 kW
Size 825×490×1460 mm

P120 Food Processing Machinery



Cereal bar forming and cutting line

Reference: DRC-75
Nominal throughput 300–400 kg/h
Power 5.1 kW
Dimensions 6650 × 1310 × 2000 mm

Products & specifications

P121 Food Processing Machinery



Continuous fryer

Reference: TZ-1800
Nominal throughput 100 kg/h; oil tank 140 L
Power 24 kW; belt width 400 mm
Dimensions 1800 × 950 × 1350 mm

P122 Food Processing Machinery



Continuous blancher

Reference: 3000 / Blancher
Belt width 600 mm; mesh opening 3 mm
Drive 5 kW; electric heating 30 kW
Blancher unit 3000×1200×2200 mm

P123 Food Processing Machinery



Food cooling conveyor

Reference: LQJ600 / 600 mm
Reference belt 600 mm; speed 3–15 m/min
Reference power 1.27 kW
Size 6200×800×2200 mm

P124 Food Processing Machinery



CIP cleaning system

Reference: JBCIP-0.5
Acid, alkali and hot-water tanks: 500 L each
CIP pump flow 10 m³/h; head 24 m
CIP pump power 2.2 kW

Products & specifications

P145 Food Processing Machinery



Fresh meat strip cutter

Reference: TQ250

Output 250 kg/h

Power 600 W; 220 V

Size 350×480×500 mm

P146 Food Processing Machinery



Electric meat tenderizer

Reference: ETS737

Max cutting width 175 mm

Blades 37×2; net weight 24.5 kg

Size 495×220×410 mm

P147 Food Processing Machinery



Meatball former

Reference: LR-280L

Output 280–300 pcs/min

Power 1.1 kW; 220/380 V

Size 750×450×1230 mm

P148 Food Processing Machinery



Meat filling mixer

Reference: BX35A

Capacity 35 L

Power 0.75 kW; 220 V / 50 Hz

Size 700×510×1100 mm

Products & specifications

P021 Food Processing Lines



Fresh-cut vegetable line

Reference: XYXC-Y1
Reference throughput 1000 kg/h
Power 12 kW; 380 V
Reference layout 11000×2400×1670 mm

P022 Food Processing Lines



Nut butter processing line

Reference configuration: 50–100 kg/h
Raw material throughput 50–100 kg/h
Roasting, peeling, milling, mixing, filling
Utilities and layout depend on configuration

P023 Food Processing Lines



Patty forming and coating line

Reference combination: AMF400-II + SJJ400-IV + SXJ400-V
Former: patty thickness 6–25 mm
Batterer: belt 400 mm; 3–15 m/min
Breader: belt 400 mm; 2.25 kW

P024 Food Processing Lines



Encrusting and tray arranging line

Reference combination: YC-170 + YC-107 + YC-165
Encrusting, topping and tray arranging
Nominal speed 10–70 pieces/min
Formed product weight 10–100 g

Products & specifications

P025 Food Processing Lines



Sauce mixing and filling line

Reference: YX-F12

12 filling heads; fill range 1–16 oz

Speed 50–60 bottles/min (at 8 oz)

Power 13 kW; 480 V / 60 Hz / 3-phase

P026 Food Processing Lines



Pet food extrusion line

Reference: DR-65 line

Nominal line throughput 120–150 kg/h

Installed line power 80 kW

Reference layout 18 × 5 × 3 m

P027 Food Processing Lines



Fish preparation and glazing line

Reference combination: WM-FCM100 + WM-ICB3

Cutter: 1.5 kW; 380 V / 50 Hz

Glazer: 300–600 kg/h; 1.12 kW

Freeze cut products before glazing

P028 Food Processing Lines



Tray sealing and inspection line

Reference combination: HVT-350AZ + IXL-230L

MAP sealing: 4–5 cycles/min (360 m³/h pump)

Checkweighing: 20–2000 g; interval 0.1 g

Reference layout; line rate by configuration

Products & specifications

P029 Commercial Kitchen Equipment



Countertop twin-tank fryer

Reference: EF-82
Twin tanks 10 + 10 L
Power 3 + 3 kW
Dimensions 560 × 435 × 292 mm

P030 Commercial Kitchen Equipment



Electric flat griddle

Reference: EG-24
Griddle plate 605 × 490 × 16 mm
Supply 3N–380 V; control 50–300°C
Dimensions 609 × 616 × 406 mm

P031 Commercial Kitchen Equipment



Multi-basket noodle cooker

Reference: TM-6
Power 6 kW; 220 V/50 Hz
Reference net weight 25 kg
Dimensions 600 × 600 × 350 mm

P032 Commercial Kitchen Equipment



Combination steam oven

Reference: EOA-61-AC
6-level configuration
Roast power 10 kW; steam power 9 kW
Dimensions 847 × 771 × 782 mm

Products & specifications

P033 Commercial Kitchen Equipment



Spiral dough mixer

Reference: SM2-25
Flour capacity 12.5 kg; dough 25 kg
Spiral power 2.2 kW; 140/280 rpm
Dimensions 590 × 880 × 1100 mm

P034 Commercial Kitchen Equipment



Planetary mixer

Reference: SM-201
Bowl 20 L; power 0.5 kW
Speeds 127/287/534 rpm
Dimensions 510 × 530 × 830 mm

P035 Commercial Kitchen Equipment



Dough divider rounder

Reference: SM-430
30 divisions; 40–120 g/piece
Power 0.75 kW; net weight 340 kg
Semi-automatic dividing and rounding

P036 Commercial Kitchen Equipment



Countertop meat slicer

Reference: TZ-250
Blade diameter 250 mm; slice 0–17 mm
Power 550 W; supply 220 V
Dimensions 535 × 475 × 690 mm

Products & specifications

P037 Commercial Kitchen Equipment



Twin-bowl slush machine

Reference: XC224
Bowls 12 L × 2; power 900 W
Net weight 46 kg
Dimensions 400 × 480 × 820 mm

P038 Commercial Kitchen Equipment



Countertop soft serve machine

Reference: D520S-PRO
Nominal output 22 L/h
Power 2200 W
Dimensions 540 × 850 × 800 mm

P039 Commercial Kitchen Equipment



Commercial waffle maker

Reference: LR-WB-01
Power 1.2 kW; 220 V/50 Hz
Temperature control 0–300°C
Dimensions 250 × 430 × 250 mm

P040 Commercial Kitchen Equipment



Nitro cold brew dispenser

Reference: TW-NTCOF-DT2F
Reference cooling output 30 L/h
Power 450 W; temperature 5–12°C
Dimensions 205 × 600 × 530 mm

Products & specifications

P041 Commercial Kitchen Equipment



Undercounter glasswasher

Reference: TX-T1
Rack 500 × 500 × 100 mm
Cycle time 60/90/120 seconds
Wash tank volume 23 L

P042 Commercial Kitchen Equipment



Hood-type dishwasher

Reference: BY-60
Rack 500 × 500 × 100 mm
Total power 11.75 kW; up to 60 racks/h
Dimensions 750 × 810 × 1500 mm

P043 Commercial Kitchen Equipment



Heated food display

Reference: LR-WS-863
Temperature range 30–85°C
Power 1.5 kW; 220 V/50 Hz
Dimensions 900 × 490 × 580 mm

P044 Commercial Kitchen Equipment



Heated proofing cabinet

Reference: SM-16FT
16 trays; 460 × 720 / 400 × 600 mm trays
Total power 1.5 kW; net weight 100 kg
Dimensions 580 × 940 × 2115 mm

Products & specifications

P125 Commercial Kitchen Equipment



Gelato batch freezer

Reference: BTY7120
Countertop batch-freezing configuration
Power 1800 W
Dimensions 455 × 710 × 755 mm

P126 Commercial Kitchen Equipment



Ice cream cone baker

Reference: LR-CM-01
Single electric baking plate
Dimensions 250 × 430 × 250 mm
Baked wafers rolled into cones

P127 Commercial Kitchen Equipment



Ice cream mix pasteurizer

Reference: PA-30L
Batch volume 30 L; power 6 kW
Supply 220 V/50 Hz (listed version)
Dimensions 550 × 550 × 1100 mm

P128 Commercial Kitchen Equipment



Ice shaver

Reference: WF-A288
Nominal output 90 kg/h
Power 0.25 kW; supply 220 V
Dimensions 420 × 340 × 700 mm

Products & specifications

P129 Commercial Kitchen Equipment



Automatic cup sealer

Reference: ET-95SN
Nominal sealing speed 450 cups/h
Maximum cup 95 × 95 × 180 mm
Dimensions 340 × 360 × 610 mm

P130 Commercial Kitchen Equipment



Sound-enclosed blender

Reference: BL-156
Jar 2 L; sound enclosure
Power 1.8 kW; 220 V/50 Hz
Dimensions 300 × 295 × 565 mm

P131 Commercial Kitchen Equipment



Twin-bowl beverage dispenser

Reference: LP18x2
Bowls 18 L × 2
Power 450 W
Dimensions 500 × 386 × 728 mm

P132 Commercial Kitchen Equipment



Commercial coffee grinder

Reference: HC-600 2.0 ODG
Flat burr diameter 64 mm; hopper 1.5 kg
Power 350 W; nominal grinding 2.5–3 g/s
Dimensions 350 × 210 × 570 mm

Products & specifications

P149 Commercial Kitchen Equipment



Bread slicer

Reference: CG-31D
Power 0.2 kW; 220 V / 50 Hz
Net weight 70 kg
Size 630×630×685 mm

P150 Commercial Kitchen Equipment



Bread dough moulder

Reference: LR-CG-38
Power 0.75 kW; 220 V / 50 Hz
Belt 2300×380 mm
Size 1457×665×1090 mm

P151 Commercial Kitchen Equipment



Pizza dough roller

Reference: APD-40
Dough diameter 10–40 cm
Power 0.45 kW; 220 V
Size 480×560×700 mm

P152 Commercial Kitchen Equipment



Bakery filling depositor

Reference: CG-23
Capacity 6.5 L
Power 0.25 kW; 220 V
Size 445×320×445 mm

Products & specifications

P153 Commercial Kitchen Equipment



Electric salamander

Reference: EB-600
Power 4 kW; 220 V / 50 Hz
Temperature 50–300 °C
Size 600×450×500 mm

P154 Commercial Kitchen Equipment



Conveyor toaster

Reference: TT-450
Output 450–500 slices/h
Power 2.64 kW; 220 V / 50 Hz
Size 468×418×387 mm

P155 Commercial Kitchen Equipment



Single-plate crepe maker

Reference: LR-DE-1
Power 3 kW; 220 V
Temperature 50–300 °C
Size 450×490×235 mm

P156 Commercial Kitchen Equipment



Hot dog roller grill

Reference: LR-HD-11
Power 1.1 kW; 220 V
Temperature 0–200 °C
Size 553×475×175 mm

Products & specifications

P157 Commercial Kitchen Equipment



Commercial induction hob

Reference: LR-CH-3
Power 3 kW; 220 V
Temperature 150–250 °C
Size 350×468×135 mm

P158 Commercial Kitchen Equipment



Soup warming kettle

Reference: SB-6000
Capacity 10 L; power 0.4 kW
Temperature 35–95 °C; 220 V
Size 340×340×395 mm

P159 Commercial Kitchen Equipment



Countertop bain-marie

Reference: TY-4
Power 1.5 kW; 220 V
Net weight 24 kg
Size 700×600×350 mm

P160 Commercial Kitchen Equipment



Twin-bulb food warmer

Reference: BV-BWD-2
Power 0.5 kW; 220 V
Net weight 2.8 kg
Size 380×480×560 mm

Products & specifications

P161 Commercial Kitchen Equipment



Electric citrus juicer

Reference: A9000
Power 0.18 kW; 220 V
Net weight 2.5 kg
Size 300×190×340 mm

P162 Commercial Kitchen Equipment



Twin-spindle milkshake mixer

Reference: D-2L
Capacity 1 L×2
Power 0.18 kW; 220 V / 50 Hz
Size 230×230×530 mm

P163 Commercial Kitchen Equipment



Hot chocolate dispenser

Reference: CH-5
Capacity 5 L
Power 1 kW; 220 V / 50 Hz
Size 410×280×465 mm

P164 Commercial Kitchen Equipment



Automatic bean-to-cup coffee machine

Reference: ME-709
Output 90 cups/h
Power 1.25 kW; 220 V / 50 Hz
Size 438×452×465 mm

Products & specifications

P169 Commercial Kitchen Equipment



Countertop pressure fryer

Reference: MDXZ-25
Capacity 15 L
Power 3 kW; 220 V / 50 Hz
Size 350×400×500 mm

P170 Commercial Kitchen Equipment



Gas flat griddle

Reference: LR-RG-600L
Cooking surface 597×422 mm
Plate 8 mm; net weight 34 kg
Size 600×600×475 mm

P171 Commercial Kitchen Equipment



Convection oven

Reference: YXD-1AE
Power 2.67 kW; 220 V / 50 Hz
Temperature 50–300 °C
Size 530×595×570 mm

P172 Commercial Kitchen Equipment



Three-deck electric bakery oven

Reference: LR-ES-39
3 decks; 9 trays
Power 16.8 kW; 380 V / 50 Hz
Size 1640×840×1700 mm

Products & specifications

P045 Commercial Foodservice Supplies



Backsplash worktable

Reference: BV600-120B
Top 1200 × 600 mm; work height 850 mm
Backsplash height 100 mm
Stainless steel; lower shelf

P049 Commercial Foodservice Supplies



Front-loading insulated food carrier

Reference: JY-S90A
Capacity 90 L; net weight 15 kg
Outer size 640×465×620 mm
Inner size 530×335×510 mm

P050 Commercial Foodservice Supplies



Insulated meal transport cart

Reference: BC0521
Capacity 10×GN 1/1; 30–110 °C
Power 2570 W; 230 V
Size 780×960×1355 mm

P052 Commercial Foodservice Supplies



Ice transport cart

Reference: KJB-125L
Capacity 125 L
Listed size 850×780×550 mm
Rotomoulded insulated polyethylene body

Products & specifications

P053 Commercial Foodservice Supplies



Roll-top chafing dish

Reference: BC-323
Capacity 9 L
Rectangular roll-top chafer
Dimensions 565 × 430 × 290 mm

P054 Commercial Foodservice Supplies



Gastronorm pan set

Reference: 11065A / 12065A / 13065A
GN 1/1: 530 × 325 × 65 mm
GN 1/2: 325 × 265 × 65 mm
GN 1/3: 325 × 176 × 65 mm

P055 Commercial Foodservice Supplies



Food handling containers

Reference: 8637
Capacity 18 L
Material PC; net weight 1.2 kg
Size 255×310×320 mm

P056 Commercial Foodservice Supplies



Mobile beverage bar

Reference: OKEY-BS0012
Size 1800×780×1200 mm
304 stainless steel construction
Marble service top; stainless work surface

Products & specifications

P057 Food Packaging Machinery



Double-chamber vacuum packer

Reference: HVC-610S/2B
Chamber 720 × 550 × 150 mm
Vacuum pumps 2 × 20 m³/h
Dimensions 1485 × 735 × 930 mm

P058 Food Packaging Machinery



Interchangeable-mould tray sealer

Reference: HVT-450M
Vacuum pump 63 m³/h
MAP 2–3 cycles/min; 380 V/50 Hz/3-phase
Dimensions 1270 × 1135 × 1575 mm

P059 Food Packaging Machinery



Premade pouch packing machine

Reference: ZV-8200
Bag width 70–200 mm; fill 10–1000 g
Nominal speed 40–60 bags/min
Power 2.5 kW; 1900 × 1570 × 1700 mm

P060 Food Packaging Machinery



Piston paste filler

Reference: ZS-GT1P / 100–1000 mL
Selected fill range 100–1000 mL
Nominal speed 5–20 bottles/min
Operating air pressure 0.4–0.6 MPa

Products & specifications

P061 Food Packaging Machinery



Multihead combination weigher

Reference: JW-A10 / A10-1-3

Weighing range 10–1000 g

Up to 60 packs/min; hoppers 1.6 L

Supply 220 V; power 1000 W

P062 Food Packaging Machinery



Conveyor metal detector

Reference: IMD-H / 4012

Detection aperture 400 × 120 mm

Belt width 360 mm; load ≤10 kg

Dual frequency; sensitivity tested with product

P063 Food Packaging Machinery



Inline checkweigher

Reference: IXL-160

Weight range 5–600 g

Platform 160 × 280 mm; interval 0.05 g

Up to 250 pieces/min; product dependent

P064 Food Packaging Machinery



Automatic carton sealer

Reference: FXJ-5050QS

Tape speed 20 m/min

Maximum load 30 kg; net weight 195 kg

Dimensions 1800 × 960 × 1330–1530 mm

Products & specifications

P133 Food Packaging Machinery



Benchtop bottle capper

Reference: TZ-CAP
Nominal speed 20 bottles/min
Power 0.37 kW
Bottle height 160–300 mm

P134 Food Packaging Machinery



Round bottle labeller

Reference: TZ-LAB
Nominal speed 20–40 bottles/min
Power 100 W
Label width 26–150 mm

P135 Food Packaging Machinery



Inline inkjet coder

Reference: Elfin IS
Print height 1–12.7 mm
Resolution 50–600 DPI
Speed 0–60 m/min at 300 DPI

P136 Food Packaging Machinery



Semi-automatic strapping machine

Reference: KZB-I
PP strap width 9–15 mm
Power 320 W; nominal cycle 2.5 seconds
Dimensions 900 × 580 × 750 mm

Products & specifications

P165 Food Packaging Machinery



Horizontal flow wrapper

Reference: KT-320B
Max film width 320 mm
Speed 40–230 bags/min
Power 2.6 kW; 220 V

P166 Food Packaging Machinery



Continuous band sealer

Reference: FRB-770I
Seal width 10 mm
Speed 0–16 m/min
Size 844×375×310 mm

P167 Food Packaging Machinery



Handheld induction sealer

Reference: DGYF-S500A
Bottle opening 20–100 mm
For non-metal bottles
Flat screw cap with foil seal liner

P168 Food Packaging Machinery



Heat shrink tunnel

Reference: BS-4525A
Power 6.5 kW
Tunnel 900×450×(50–250) mm
Size 1200×650×1100 mm

Products & specifications

P173 Food Packaging Machinery



Tabletop chamber vacuum packer

Reference: HVC-260T/1D
Seal length 260 mm
Vacuum pump 4 m³/h
Closed size 445×352×292 mm

P174 Food Packaging Machinery



Vertical external vacuum packer

Reference: DZQ-600L
Seal length 600 mm
Vacuum pump 20 m³/h
Size 980×945×1900 mm

P175 Food Packaging Machinery



Card-backed skin packaging machine

Reference: TB-390
Working area 390×540 mm
Film width 450 mm
Size 1500×600×1350 mm

P176 Food Packaging Machinery



L-seal hood shrink wrapper

Reference: BSF-5540A
Power 4.2 kW; 220 V / 50 Hz
Max sealing 550×400 mm
Size 1985×690×1065 mm

Products & specifications

P065 Commercial & Industrial Refrigeration



Modular nugget ice machine

Reference: FIN-1000G
Nominal ice production 450 kg/24 h
Storage 125 kg; power 1240 W
Dimensions 560 × 830 × 1865 mm

P066 Commercial & Industrial Refrigeration



Nugget ice machine

Reference: FIN-250G
Web version output 120 kg/24 h
Ice storage 50 kg; power 350 W
Dimensions 650 × 650 × 1050 mm

P067 Commercial & Industrial Refrigeration



Refrigerated prep counter

Reference: G-2A
Capacity 225 L; two solid doors
Temperature +4–+8 °C; cooling power 200 W
Size 900×700×850 mm

P068 Commercial & Industrial Refrigeration



Glass-door display refrigerator

Reference: LB12B/X-L01
Temperature range 3–8°C
Double-glazed doors; adjustable shelves
Dimensions 1310 × 800 × 2000 mm

Products & specifications

P069 Commercial & Industrial Refrigeration



Tray blast chiller

Reference: BF-15

15 trays; dimensions 800 × 800 × 1920 mm

Temperature range −40 to +3°C

Reference chilling load 60 kg in 90 min

P070 Commercial & Industrial Refrigeration



Tunnel freezer

Reference: TS-500

Reference output 500 kg/h (dumplings/rolls)

Product inlet +25 °C; outlet −18 °C

Freezing room 16.2×2.5×2.2 m; length 18.2 m

P071 Commercial & Industrial Refrigeration



Food freeze dryer

Reference: FD-50

Load 50 kg/batch; shelf area 5 m²

Reference power 12 kW

Dimensions 2700 × 1200 × 2000 mm

P137 Commercial & Industrial Refrigeration



Tube ice machine

Reference: TV10

Tube outside diameter options 20/28/34/40 mm

Ice cutter motor 0.37 kW

Dimensions 1500 × 1000 × 1750 mm

Products & specifications

P138 Commercial & Industrial Refrigeration



Direct-cooling block ice machine

Reference: DK10

Nominal ice production 1000 kg/24 h

Block sizes 5 or 10 kg

Reference cycle 2.5–3 h/batch

P139 Commercial & Industrial Refrigeration



Flake ice machine

Reference: FIF-15A

Total running power 7.72 kW

Refrigeration capacity 9.1 kW

Ice-making unit 1500 × 1000 × 920 mm

P140 Commercial & Industrial Refrigeration



Industrial ice crusher

Reference: JH-300

Reference crushing output 1 t/h

Power 3 kW; net weight 85 kg

Size 700×500×920 mm

P073 Smart Vending Equipment



Hot meal vending machine

Reference: TCN-FFM-ZV-HB-D-02

Capacity 72–120 packs; pack-size dependent

Supply AC 220–240 V; rated 3800 W

Dimensions 1370 × 1280 × 1940 mm

Products & specifications

P074 Smart Vending Equipment



Fresh orange juice vending machine

Reference: GG-2300
Orange diameter 75–80 mm
Maximum power 1000 W; 110–240 V
Dimensions 1380 × 1100 × 2200 mm

P075 Smart Vending Equipment



Coffee vending machine

Reference: TCN-NCF-7N(V22)
Fresh-ground coffee; touchscreen ordering
Reference hot-water temperature 92°C
Payment and language configured for market

P076 Smart Vending Equipment



Ice cream vending machine

Reference: HL-BQL-B05
120–150 paper cups or 80 plastic cups
Power 3000 W; AC 110–220 V
Reference machine weight 350 kg

P077 Smart Vending Equipment



Smart refrigerated vending cabinet

Reference: TCN-CFZ-1000
Temperature 0–10 °C
Supply AC 220–240 V / 50 Hz
Size 1200×650×2100 mm

Products & specifications

P078 Smart Vending Equipment



Flower vending machine

Reference: HL-XHJ-Y-30A
30 lockers; power 800 W
Reference temperature 15–20°C
Dimensions 1600 × 790 × 1940 mm

P079 Smart Vending Equipment



Perfume vending machine

Reference: HL-S004 / perfume
21.5-inch touchscreen
Power 120 W; 110–220 V/50–60 Hz
Dimensions 1350 × 860 × 1920 mm

P080 Smart Vending Equipment



Phone case printing vending machine

Reference: CYJD04
96 phone-case model channels
Working power 300 W; maximum 450 W
Fastest print time 3 min 20 s

P141 Smart Vending Equipment



Pizza vending machine

Reference: HL-HFJ-L01-D49
Reference storage 60 portions; chilled 2–6°C
Oven power 4500 W
Dimensions 1730 × 1050 × 2000 mm

Products & specifications

P142 Smart Vending Equipment



Cotton candy vending machine

Reference: CB328
Maximum rated power 2500 W
Touchscreen pattern selection; payment options
Dimensions 1320 × 660 × 2050 mm

P143 Smart Vending Equipment



Protein shake vending machine

Reference: GJ711
6 ingredient canisters; 32-inch touchscreen
Rated 1800 W; AC 220 V/50 Hz
Dimensions 650 × 670 × 1750 mm

P082 Smart Self-Service Equipment



Helmet cleaning machine

Reference: OYTK-2501-1
Dual chambers; 15.6-inch touchscreen
Net weight 115 kg; standby 40 W
Dimensions 650 × 550 × 1790 mm

P144 Smart Self-Service Equipment



Water vending machine

Reference: TNRO-400G/D
Dual outlets; tanks 2×150 L
7-stage filtration; configurable filters
Size 1000×1050×1950 mm

Products & specifications

P085 Commercial Service Robots



Food delivery robot

Reference: BellaBot
Total payload 40 kg; 10 kg/tray
Tray 410 × 510 mm; net weight 55 kg
Dimensions 565 × 537 × 1290 mm

P086 Commercial Service Robots



Table-clearing robot

Reference: HolaBot
Total payload 60 kg
4 trays; volume 120 L
Removable, height-adjustable trays

P087 Commercial Service Robots



Commercial floor cleaning robot

Reference: CC1
Clean/waste water tanks 15 L each
Nominal cleaning rate 700–1000 m²/h
Charging time under 3 h

P088 Commercial Service Robots



Hotel delivery robot

Reference: W3
Total payload 20 kg; net weight 48 kg
Minimum passage width 700 mm
Dimensions 459 × 549 × 1081 mm

Products & specifications

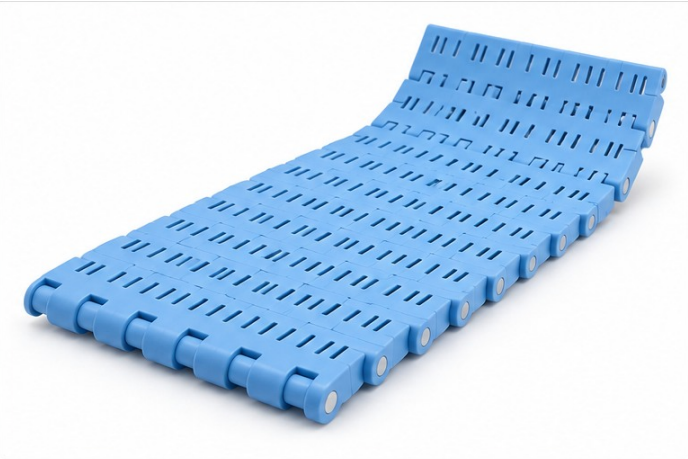
P093 Equipment Parts & Consumables



Five-disc vegetable cutter set

Reference configuration: HLC-300A / 5-disc set
Slicing discs: 2 / 4 mm; 2 pieces
Grating discs: 3 / 4 / 7 mm; 3 pieces
SUS420J2 blades; for HLC-300A

P094 Equipment Parts & Consumables



Perforated modular plastic belt

Reference: HS-100B
Pitch 50.8 mm; thickness 16 mm
Open area 20%; straight running
Application: fruit and vegetable handling

P095 Equipment Parts & Consumables



Silicone sanitary clamp gasket

Reference: SFC0211200
Nominal size 2 in; silicone
Outside diameter 64 mm; bore 48 mm
Lipped clamp-seal profile

P096 Equipment Parts & Consumables



Clear flat vacuum pouches

Reference configuration: PA/PE 200 × 300 × 0.09 mm
PA/PE multilayer co-extruded film
Width 200 mm; length 300 mm
Film thickness 90 µm; clear flat pouch

Industrial campus



Food processing · Commercial kitchens · Packaging & refrigeration

Equipment configurations built around process, space and operational requirements.

Equipment manufacturing workshop



Food processing · Commercial kitchens · Packaging & refrigeration

Equipment configurations built around process, space and operational requirements.

Let’s discuss your project



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For enquiries, please share your application, materials, target output, site, power supply and destination market.