

# Hiwell<sup>®</sup> Professional food processing system



## Forming and Coating Food

Endless Creative Surprise For You...

JINAN HIWELL MACHINERY CO., LTD.



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## Company Profile

Jinan Hiwell Machinery Co., Ltd is a very professional manufacturer of forming and coating processing machinery in the application of fast food processing. For decades we have been focusing on the development of the meat, seafood and vegetable fast food and developing the former, batter, preduster and breader machines and related plants, successfully found a perfect solution of many kinds of production line for our customers.

Hiwell automatic multi former, batter, preduster, breader, meat tender, and batter feeder machines are awarded the authorization of the CE, approved by Germany TÜV.

Hiwell enormous technological potential keeps the equipment at the highest level in the world. Today we count several reputed firms in Europe, Southeast Asia, Japan, Africa, Australia etc, all over of China as our customers.

Hiwell has a complete quality control system, advanced design philosophy, strict management of manufacture process. Thanks to this, it is possible to keep running the processing plant stably and reliably.

Hiwell Equipments are popular with cost-effective method. The price is only 1/4-1/5 of that same quality machine abroad.



CE CERTIFICATION



The industry standard is drafted by Hiwell

Hiwell's meticulous design offers the customer with a wonderful production solution from a single machine to a complete production line.



The updated techniques and experienced manufacturing process are the necessary for running of the equipment constantly.



The Scientific management and modern method of inspection greatly enhances the efficiency of production.



Hiwell has won a very good reputation from the international customers.



Well running logistics make the delivery quick, convenient and safe to the customers.





### Automatic Forming and Coating Processing Line

No matter meat, seafood, poultry or vegetable, the processing line can fulfill the processing procedure of forming, predusting, battering, breading etc. And the equipment has the access to connect the fryer, cooker, instant freezer and packing machine to complete a full automatic processing line for producing various of popular foodstuffs with fairly high added value.



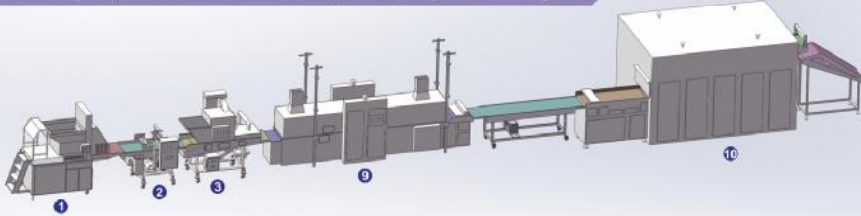
Different application of the coating machinery can produce foodstuff with different appearance, different taste and different flavor, so that it makes a realization of juicy and high added value fast food, which is very popular in the market.



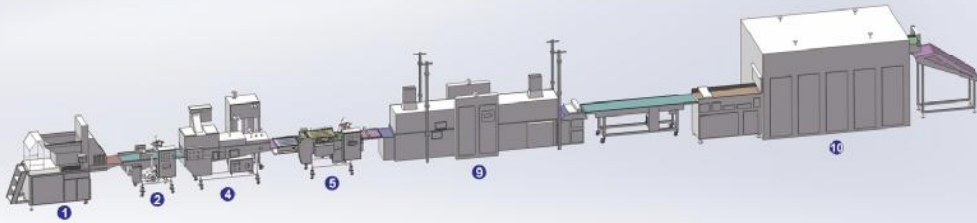
Fresh hamburger (beef, chicken, fish) processing line



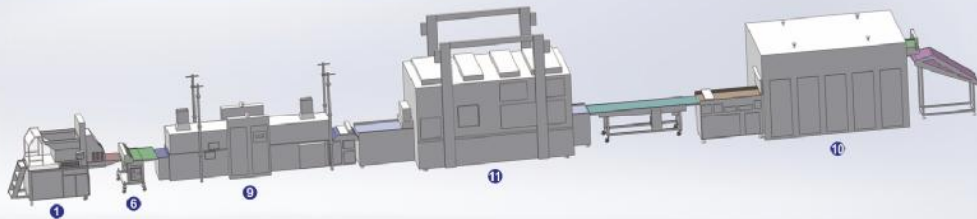
Automatic burger (beef, chicken, fish) and potato patty processing line



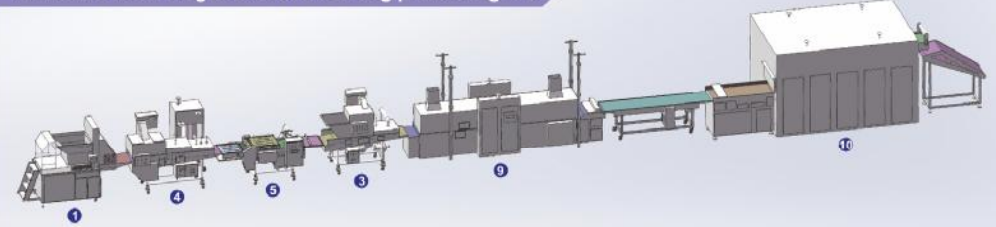
Automatic chicken nuggets (Colonels Crispy Strips, McNugget, chicken strip) processing line



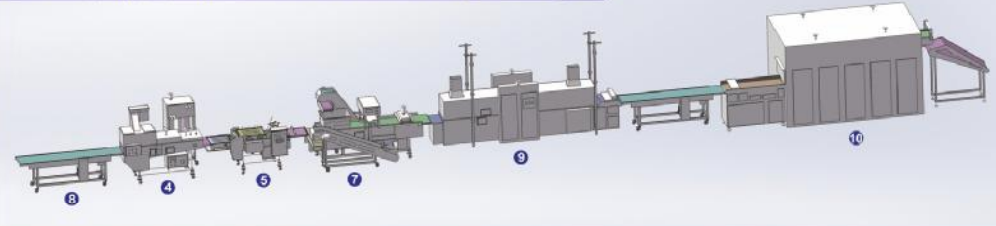
Automatic meatball, skinless sausage processing line



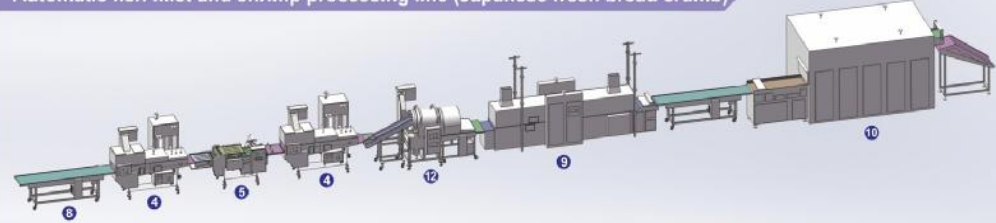
Automatic onion ring and sleeve fish ring processing line



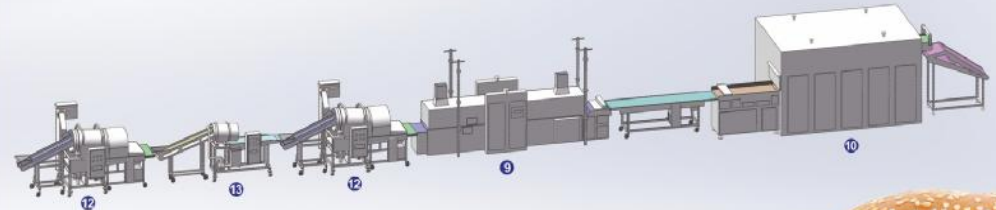
Chicken(fish) popcorn formed with minced meat processing line



Automatic fish fillet and shrimp processing line (Japanese fresh bread crumb)



Breaded shrimp, scallop, balls, chicken popcorn, chicken strip or fillet processing line



- ① Former
- ② Wet Batter
- ③ Bread Crumber
- ④ Preduster
- ⑤ TempuDipper
- ⑥ Ball rolling machine
- ⑦ Japanese Fresh Breeder
- ⑧ Transport Conveyor
- ⑨ Fryer
- ⑩ IQF
- ⑪ Cooker
- ⑫ Drum breeder
- ⑬ Drum batter





CE



Filling system



Touch screen operation system



Screw convey



### EFFECTIVE HIGH CAPACITY

## Automatic Multi Forming Machine AMF600-IV

### Updating the system comprehensively :

1. It can be suitable for metal forming plates
2. The protective grade for the electric apparatus parts reach to IP67
3. The speed increases to 70 stokes /min
4. Weight error margin  $\leq 1.5\%$
5. New user interface
6. To avoid the operation mistake ,with high safe guarantee.



Hydraulic system



Electric apparatus parts



Pneumatically parts



CE



### THE SMART MIDDLE CAPACITY

## Automatic Multi Forming Machine AMF400-II

AMF600-IV, AMF400-II Automatic Multi Forming machine can automatically perform various procedures such as meat filling, forming and outputting, and combine a fully automatic prepared food line when connecting with the batter, pre-duster, fryer, cooker, instant freezer and packing machine. It adopts the method of four-screw feeding system, greatly reduces the cutting of the material, and has better features of high production capacity and stable quality.

Easy and convenient replacement of food and the accurate portion control realize the cost control of the production.

Widely handles in the forming procedure of meat, poultry, fish, shrimp and the potato, tuber crops. And it can be applied in the fields of all kind of minced/sliced products for premier meat texture taste.

**Electric apparatus parts:** Using original Germany SIEMENS PLC processor with touch screen operation, Chinese/English operating system and automatic failure alarm system.

**Safe device:** Magnetic protection switch (safe cover).

**Hydraulic parts:** Adopting the VICKERS, STAUFF, PARKER, INTERGRADTE HYDRAULIC original parts to guarantee the stable running of the whole machine.

**Pneumatically system:** Adopting the completely Germany FESTO original system.

Stainless steel made and portion non-metal material, safe and reliable, in conformity with the standard of HACCP, and got the CE authorization.





[Automatic Multi Forming Machine Technical parameter]

Model	AMF600-IV	AMF400-II
Width of the belt	600mm	400mm
Air/water pressure	6Bar/ 2Bar	6Bar/ 2Bar
Power	15.12kW	11.12kW
Production capacity	About 500-1000kg/hour	About 200-600kg/hour
Strokes	30~70 strokes per minute	15~55 strokes per minute
The thickness of product	6~40mm	6~25mm
Weight Error	≤ 1%	≤ 1%
The maximum diameter	150mm(for round burger)	135mm(for round burger)
Filling pressure	3~15Mpa adjustable	3~15Mpa adjustable
Overall dimension	3170×1176×2430mm	2828×830×2136mm

**Remark: To meet the needs of the production, parts, pallet, special cleaning cart, products with filling can be customized.**

**In addition, the machine can produce high quality diversified PET food.**



### Laboratorial & Small Capacity Automatic Multi Forming Machine AMF150

Automatic multi forming machine is same perfect forming with AMF600. It can be used for small factory and private business. It can process meat, seafood and vegetable, such as chicken nugget, hamburger, beef steak, fish patty, potato patty, etc.

- Adopting the mould forming method, accurate shape and weight.
- Adopting the completely Germany FESTO original system.
- Using SIEMENS PLC processor.
- Stainless steel made and portion non-metal material, in conformity with the standard of HACCP.

[Technical parameter]

Model	AMF150
Width of the belt	150mm
Air/water pressure	6Bar/ 2Bar
Power	0.1kW
Strokes	10~35 strokes/min
The thickness of product	5~18mm
Weight Error	≤ 2%
The maximum diameter	130mm(for round burger)
Overall dimension	1070×340×960mm

## Forming products with endless innovation

Square, round, heart...large variety of shapes make the customer more choices to produce foods with great profit. Hiwell can design not only the 2D products but also the 3D products.

### Forming plates

- High quality imported nonmetal material guarantee a long service life. You can also choose alloy material.
- Accurate CAD simulation design.
- Advanced manufacturing equipment can ensure gap between metal spacer and forming plate, minimize the material leakage during forming processing.



### Knockout units

The knockout units can ensure quick removal of the formed products from the plates orderly. Water or air knockout units can be optionally designed, making the knocking-off and cleaning both easy.



### Mould calculation

Through the way of Android phone software and viewing our website ([www.hiwell.cc/en/designl.asp](http://www.hiwell.cc/en/designl.asp)), it can calculate the product weight (or confirm the product thickness and overall dimension through the product weight) and is convenient for developing new product.



The extension of the forming machine series--meatball with primer meat texture like fiber



### Ball Rolling Machine CWJ600-II

CWJ600-II meatball rolling machine makes use of the relative motion of the rollers to roll the cylindrical products from the forming machine and make perfect ball products. The formed globular products have the good appearance with great meat grain taste. It can match the forming machine well to make a whole ball rolling equipment for all kinds of meatball and vegetable ball foods.

#### Technical parameter

Model	CWJ400-II	CWJ600-II
Speed of the belt	3~15m/min adjustable	
Input height	1025mm	
Output height	750~800mm	
The diameter of the ball	φ28~50mm	
Power	0.25kW	
Width of the belt	400mm	600mm
Overall dimension	1040×820×1200mm	1040×1020×1200mm



### Supporting Machine DZJ600-I

- Paper feed system
- Paper feed system with forming operations can be changed From "stack & count" to IQF production for use with flat belt.
  - Paper hopper, vacuum bar and vacuum cup are easily removed to change sizes.
  - Servo control system, accurate and reliable.
  - Independent interleaf switch.
  - Five standard paper size at most.
  - The whole machine is made of stainless steel which meet HACCP standard.

#### Technical parameter

Model	DZJ400-I	DZJ600-I
Speed of the belt	3~15m/min adjustable	
Input height	1050mm	
Power	0.97kW	
Width of the belt	400mm	600mm
Overall dimension	1220×720×1550mm	1220×920×1550mm



## Cuber-Perforator YHJ600

YHJ600 Cuber-Perforator do meat cutting by two sets of multi taper tooth knife, to penetrate the meat surface with regular cubes and meat fiber. It will prevent product from contraction of meat by frying or roasting and shorten the frying time, speeds freezing. It can be applicable to tenderize for patties and other products.

- Available on former to produce beef patties.
- Penetration depth adjustable, knife penetration adjustment is uniform.
- Available on patties temperature with  $-4^{\circ}\text{C} \sim 10^{\circ}\text{C}$ , portions less than 20mm thick.
- Removable upper and lower knife stripper assemblies.
- Using reliable safety protection device; Water proof grade reach to IP55.
- Using SIEMENS and other imported parts, reliable and safe.
- Applying 304 stainless steel with food standard, totally meet the HACCP requirement.
- Cubing knife: Sharp, thin, spaced for knitting and cubing.



### [Technical parameter]

Speed of the belt	3~15m/min adjustable
Width of the belt	400mm, 600mm
Speed adjustable range	59-119r/min
Space between cutter axes	-5-30mm adjustable
Power	1.1kW
Overall dimension	1700×640×1304mm



## Patty Sorting Machine WSJ600-II

Patty sorting machine is a collating conveyor designed to transfer patties and strips products from a disoriented state to a single layer that feeds a predetermined number of lanes and rows.

- Product is being sorted when being conveyed under special transport, which can save labor cost.
- All products are built to last with stainless steel construction, which is in conformity with the standard of HACCP.
- Apply the SIEMENS electric parts, safe and reliable.

### [Technical parameter]

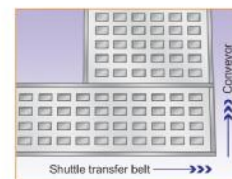
Model	WSJ400-II	WSJ600-II
Speed of the belt	3~15m/min adjustable	
Power	0.4kW	
Width of the belt	400mm	600mm
Overall dimension	1470×520×1400mm	1470×720×1400mm



## Automatic Shuttle Transfer System ZWCJ600

Servo shuttle transfer system (model, ZWCJ600) utilizes a servo-driven Shuttle Transfer System to automatically change conveyor direction by  $90^{\circ}$  and also can convey from one line to multiple lines, which maximize productivity and ensure exact product placement.

- Servo-driven shuttle construction can ensure constant and precise product placement.
- Can be synchronized with the AMF400, AMF600 or other conveyors.
- Touch screen operating system.
- Shuttle distance and portion size can be adjustable.
- The whole machine is made of stainless steel and nonmetal material, meet the HACCP standard.



### [Technical parameter]

Model	ZWCJ400	ZWCJ600
Speed of the belt	3~15m/min adjustable	
Input height	1050±50mm	
Output height	1000±50mm	
Power	2.05kW	
Width of the belt	400mm	600mm
Overall dimension	3060×740×1400mm	3060×940×1400mm



## Automatic Tray Loading Production Line

Automatic tray loading production line can automatically convey the product from the former or conveyor dropping to the tray on another conveyor in  $90^{\circ}$  degree, with accurate location and high efficiency.







CE

The machine structure is developed to meet the European standard.

## Battering Machine SJJ600-V

Battering machine SJJ600-V can offer a even coating of the chicken (poultry), beef, meat, seafood etc with a two-layer batter curtain on the top and a batter under-bath. It is suitable for the processing procedure before breading and predesting.

- Special design of batter pump can greatly reduce the cutting of the batter.
- Fast-combine design, easy to clean, less damage to the viscosity of the batter.
- Easy and reliable adjustment.
- Reliable protecting device.
- SIEMENS electric apparatus guarantee the safety and reliability.
- Can be precisely combined to a forming machine, a breading machine or a fryer to realize the continuous producing.
- Stainless steel made, creative design, reasonable structure and reliable features.

[Technical parameter]

Model	SJJ400-V	SJJ600-V
Speed of the belt	3~15m/min adjustable	
Input height	1050±50mm	
Output height	1050±50mm	
Power	2.6kW	
Width of the belt	400mm	600mm
Overall dimension	1775×835×1450mm	1775×1035×1450mm



## Tempura Battering Machine (Dipper) NJJ600-V

Tempura battering machine (dipper) NJJ600-V realized the batter coating by dipping the products into the batter bath. It is widely used in the tempura products, meat, poultry, seafood and vegetable.

- The space between the upper and lower belt can be adjusted, which gives a wide range of variety products.
- Powerful blower can remove the excess batter.
- Easy and reliable operation and adjustment.
- Using SIEMENS electric apparatus, and reliable protection device.
- Dismountable design, easy to completely clean, meet the HACCP standard and got the CE authorization.
- Independent output belt available for your choice.

[Technical parameter]

Model	NJJ400-V	NJJ600-V
Speed of the belt	3~15m/min adjustable	
Input height	1050±50mm	
Output height	800~1100mm	
Power	2.17kW	
Width of the belt	400mm	600mm
Overall dimension	3100×920×1400mm	3100×1120×1400mm



The automatic liquid level control device can be combined to the batter feeder to make it possible automatically feeding the batter and keeping a consistency quality. Additionally a cooling device of the battering machine is optional.

The machine structure is developed to meet the European standard.



CE



## Drum Batter GJJ400-II

By the turning of the tumbling box, it can make products rolling and collision then coat the surface of products with even layer of batter. It is specially used for chicken and various seafood such as fish, shrimp, Scallop etc.

- No need to put mass of products on convey belt one by one, especially for the concave convex parts of the products can be coated evenly.
- Both batter and tempura batter are good.
- Can be realized preduster-batter-preduster and batter-preduster, also can be combined to drum breader to realize the continuous production.
- SIEMENS electric apparatus guarantee the safety and reliability.
- Stainless steel made, creative design, reasonable structure and reliable features.



### [Technical parameter]

Speed of the belt	3~15m/min adjustable
Input height	900±50mm
Output height	1050±50mm
Width of the belt	400mm
Power	2.43kW
Overall dimension	3750×800×1700mm



## Batter Mixer DJJ100-II(IV)

DJJ100-II(IV) Batter mixer can mix the powder and water evenly with special designed blender, DJJ100-II batter mixer is to mix tempura batter, DJJ100-IV batter mixer is to mix high viscosity batter.

- Advanced program design can realize high speed mixing-low speed mixing-liquid finishing alarm cycling; avoid the deposition of the batter.
- Double layer mixing tank, the ice block or other cooling medium can be placed in to keep the temperature. (10~20℃)
- The pump can feed the battering machine automatically.
- Reliable safe protection device, apply the SIEMENS electric parts.
- Completely stainless steel made, safe and reliable, in conformity with the standard of HACCP.
- It can realise the liquid definite quantity control and the batter coating definite quantity control. (Optional equipment)

### [Technical parameter]

Model	DJJ100-II	DJJ100-IV
Capacity of mixing tank	100L	
Mixer power	1.1kW	2.95kW
Pump power	1.5kW	1.5kW
Overall dimension	1330×836×1330mm	1850×910×1330mm
Application	middle viscosity	high viscosity



## Batter Mixer DJJ200-II

Batter mixer DJJ200-II is a machine to evenly mix the water and the batter powder, applied in diluted batter powder.

- The independent mixing tank, can be moved at will. If equipped with two or more mixing tanks can supply more than two battering machines.
- The method of high installation of the motor avoids the damage of the motor when cleaned.
- Mixing section can be separated and make it easy to clean.
- Meet the standard of HACCP.
- Apply upper motor design.
- It can control the mixing time automatically.

### [Technical parameter]

Power	1.1kW
Capacity	200L
Overall dimension	1300×790×2100mm





The machine structure is developed to meet the European standard.



CE

Even coating  
Avoiding flour leaking



## Preduster (Flouring Machine) SFJ600-V

SFJ600-V preduster is specially designed for coating food processing, it coats the bottom of the products by the layer of the flour on the conveyor belt, it coats the surface of the products by the unique belt pouring the flour evenly to the passing products on the belt. This can ensure the coating evenly, equally, and the coating quantity is controlled. Using the air flow system which is easily to connect to the preduster, it can collect the flour generated from the falling of the flour inside and recycle it, separate the air and the flour, suck the clean air onto the products to blow off the extra flour.



[Technical parameter]

Model	SFJ400-V	SFJ600-V
Speed of the belt	3~15m/min adjustable	
Input height	870~970mm	
Output height	1000±50mm	
Power	2.93kW	
Width of the belt	400mm	600mm
Overall dimension	2655×835×2150mm	2655×1035×2150mm

Air flow system supporting machine of preduster

Power	1.5kW
Overall dimension	1038×780×2200 mm



## Drum Breader GFJ600-IV

By the turning of the tumbling box, it can coat the products with even layer of the coating flour; increase the quantity of the flour on the products surface. It causes the obvious scaly food surface. It is used for the massive products flouring and breading processing. Such as chicken nuggets, Popcorn Chicken, fish nuggets etc.

- Tumbling barrel design, the gather and concave convex parts of the meat can be coated fully.
- Special sifting design can separate the coarse grain of the flour during the production.
- The easy-open screw pump feeding method can be easily cleaned.
- Can be directly connected to the preduster, no other belt needed.
- Reliable safe protective device.
- SIEMENS parts used, reliable.
- The whole machine is made of stainless steel, meet the HACCP standard.
- Powder supplying machine, Vibrating belt, Vibrating hopper (Optional equipment).

[Technical parameter]

Model	GFJ400-IV	GFJ600-IV
Speed of the belt	3~15m/min adjustable	
Input height	1050±50mm	
Output height	1040±50mm	
Power	3.5kW	
Width of the belt	400mm	600mm
Overall dimension	3875×1200×2385mm	3875×1400×2385mm



CE





## Drum Breader (Snowflake Crumbs) GXJ600

Drum breader (snowflake crumbs) GXJ600 is specially designed for snowflake chicken fillet, strips, balls products. The marinated raw material put on the lift conveyor with snowflake crumbs evenly, and transfer to the drum, the products surface can be coated with snowflake crumbs. No manual separating with higher capacity.

- Tumbling barrel design, the gather and concave convex parts of the meat can be coated fully.
- Various kinds of snowflake crumbs can be used, and coating volume can be controlled.
- Excellent transfer recycle system can avoid the snowflake crumbs broken and sticky.
- Automatically powder supplying system.
- SIEMENS and REXROTH electrical parts used; Safety waterproof IP65
- Stainless steel made and portion non-metal material, safe and reliable, in conformity with the standard of HACCP.
- Surface with sand blasting, brushed guard plate.
- Access to battering machine and fryer for a continuous production line.

### [Technical parameter]

Model	GXJ600
Speed of the belt	3~15m/min adjustable
Input height	1050±50mm
Output height	1050±50mm
Power	3.7kW
Width of the belt	600mm
Overall dimension	4000×1050×2346mm



**100% capacity higher,  
50% coating volume higher**



## Drum Breader Support Equipment (optional equipment)

### Vibrating Hopper

- The marinated meat can be put in the drum breader lift conveyor evenly.
- Stainless steel made, safe and reliable, in conformity with the standard of HACCP.
- Surface with sand blasting, brushed guard plate.

### [Technical parameter]

Air pressure	6Bar
Overall dimension	660×600×1550mm



## ZDS600-II Vibrating Screen

- The excess powder of the products can be vibrated by vibrating screen, in order to avoid the waste transfer to the next procedure. Thereby avoiding the excessive oxidation of oil, and extending its service life.
- Stainless steel made and portion non-metal material, in conformity with the standard of HACCP, brushed guard plate used.

### [Technical parameter]

Machine Width	400mm (600mm / 1000mm)
Power	2×0.25kW
Max exciting force	2×5kN
Overall dimension	2150×600(800/1200)×1060mm



## Powder Supplying Machine

- Can be connected with drum breader, and supplying powder to drum breader evenly.
- Stainless steel made, safe and reliable, in conformity with the standard of HACCP.
- Surface with sand blasting, brushed guard plate.

### [Technical parameter]

Production capacity	< 150kg/H
Power	0.4kW
Overall dimension	900×530×1320mm



## Breading Machine SXJ600-V

Breading machine SXJ600-V coats evenly the chicken, beef, meat and seafood a top layer by outpouring the crumbs from the hopper and a bottom layer while the products are passing the conveyor.

- Excellent crumbs circulation system virtually reduce the cutting damage of the crumbs, easy to realize the standard production.
- Reliable protection device.
- SIEMENS electric apparatus.
- Access to former, battering machine and fryer for a continuous production line.
- Stainless steel made, creative design, reasonable structure, and reliable characteristics.

### [Technical parameter]

Model	SXJ400-V	SXJ600-V
Speed of the belt	3~15m/min adjustable	
Input height	1050±50mm	
Output height	1050±50mm	
Power	3.7kW	
Width of the belt	400mm	600mm
Overall dimension	2638×856×2240mm	2638×1056×2240mm

The machine structure is developed to meet the European standard.



Decreases the size of machine to reduce the crumbs circulation, thus reduce the cutting damage of crumbs. Improving the belt movement design to extend the service life.



## Japanese Fresh Breading Machine XXJ600-V

XXJ600-V Japanese fresh breading machine coat the surface of the products by the bread crumbs poured out from the upper hopper and coat the bottom of the products by the special designed lower conveyor. Widely being used for meat, seafood and vegetables crumbs coating.

- Use the strap conveying, avoiding the damage of the structure and pattern of the wet crumbs.
- The frequency conversion control of the speed for the upper and lower strap also for the upper belt.
- The air tube can blow off the extra crumbs.
- The unique blanking design.
- None broken of the crumbs.
- Apply the SIEMENS electric parts, safe and reliable.
- The Germany bearing, maintenance free.
- The whole machine is made of stainless steel and nonmetal material, meet the HACCP standard.

### [Technical parameter]

Model	XXJ400-V	XXJ600-V
Speed of the belt	3~15m/min adjustable	
Input height	1000mm	
Output height	1050±50mm	
Power	3.35kW	
Width of the belt	400mm	600mm
Overall dimension	4342×1474×1940mm	4342×1674×1940mm



Approaching the requirement of crumbs coating by hand.



We can provide you with 900, 1000mm other specifications of products selection.  
We can produce hydraulic driving equipment.



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Battering Machine SJJ1000



CE

Preduster (Flouring Machine) SFJ1000



CE

Tempura Battering Machine (Dipper) NJJ1000



CE

Breeding Machine SXJ1000


**[Technical parameter]**

Input height	800±500mm	
Output height	800±500mm	
speed	5-25m/min Adjustable	
Air/water pressure	6Bar/2Bar	
Power	0.55KW	
Width of belt	400mm	600mm
Overall dimension	2000×580×1430mm	2000×780×1430mm

**Ice Water Coating Machine BYJ600-V**

BYJ600- II is used to evenly form a layer of ice clothes on the surface of the products by blending water with air. It will produce fog which can be sprayed on the surface of the products, keep the water from excessively vapping when cooling the meat to guarantee it fresh and tender.

- Evenly coating, adding 2~5% of product weight.
- Apply the SIEMENS electric parts, safe and reliable.
- Grade of waterproof: IP65.
- The whole machine is made of stainless steel and nonmetal material, meet the HACCP standard.
- The Germany bearing, maintenance free.


**LQJ Cooling Machine**

- Use nonmetal material for the belt support to reduce the wearing of the belt.
- The cover can be lifted by the lifting motor, easy to clean.
- Apply the SIEMENS electric parts, safe and reliable.
- The whole machine is made of stainless steel and nonmetal material, meet the HACCP standard.

Cooling machine is used to be connected between the frying machine and the instant freezing machine, it blows air to the surface of the products, reduce the temperature of the surface products in order to deduct the load of the freezing machine and save the power.


**Bucket Lift TSJ200-II**

The safe sanitary way to repeatedly load your forming system.

**[Technical parameter]**

Loading weight	250kg
Loading height	2200mm (Max)
Power	1.0kW
Weight	200kg
Overall dimension	1510×1550×3120mm

**Convey Belt 90°ZWJ600-II**

- To convey the food products to the next processing position by 90°
- Adopt the SIEMENS electrical parts or the domestic famous brand parts.
- Grade of waterproof: Ip65
- Stainless steel made and portion non-metal material, safeand reliable, in conformity with the standard of HACCP.
- The Germany maintenance free bearing.

**[Technical parameter]**

Belt width	600mm
Output and input height	1050mm
Belt speed	3~15m/min adjustable
Power	0.25kw
Overall dimension	2000×900×1100mm


**Convey Belt**

Using this machine to convey the products to another processing position, and various of length can be customized.

**[Technical parameter]**

Belt width	400mm, 600mm, 800mm, 1000mm
Output and input height	1050mm
Belt Speed	3~15m/min adjustable



Hiwell machinery can offer many kinds of additional accessories to perfect the production line. We can also offer the suggestion and counseling service of the fryer, spiral freezing machine to match our processing line.



### Mini Automatic Hamburger & Nuggets Forming and Coating Processing Line

Mini Automatic hamburger Processing line can automatically finish the procedure of forming, battering, flouring (predusting), bread crumbing processing. This line shares the reputation of high automatization, mini size and easy operation, very simple cleaning design.

This line can process diversified materials:

Meat : Poultry, beef, mutton, pork etc.

Seafood: fish, shrimp

Vegetable: Pumpkin and potato, cheese and their mixer.

The end products include the very popular hamburger, chicken nuggets, chicken or beef steak, pumpkin patty etc. It regularly becomes the most ideal choice for the small or middle scale factory, home factory and dispatching center.



### Automatic Hamburger Forming Machine Patty100-III

This Patty machine can automatically perform various procedures such as meat filling, forming and output and form a fully automatic prepared food line when connected with the battering machine, preduster, frying machine, cooking machine, instant freezer and packing machine, sharing the good features of high production capacity and stable quality.

Endless patterns can design for your products: round, square, ellipse, triangle, heart and some other patterns such as cartoon, star...



### Battering Machine NJJ200-II

Battering machine NJJ200-II can offer a even coverage of the chicken (Poultry), beef, meat, seafood. Etc by the batter curtain on the top and the dipping on the bottom, there is the blower designs to remove the excess batter from entering the next processing procedure. And it is suitable for the processing before the procedure of breading or predusting.



### Breading Machine (Crumbing Machine)SXJ200-II

Breading machine SXJ200-II can evenly coat the meat like chicken, beef pork, meat and seafood by outpouring the crumb from the hopper when the products is carried by the belt pass under it. For the bottom coating, there is a layer of crumb on the lower belt. Also there is a roller pressing system to press tightly the crumb onto the surface of the food and the thickness of crumb can be regulated by this unit too.

- Both fine and coarse crumb suitable
- Easy operation and cleaning
- Powerful blower and vibrator can easily remove the excess flour.



### Preduster(Flouring Machine)SFJ200-II

The conveyor belt carries the products on to a floor bed, above where a hopper above can offer a layer of flour, this makes the products thinly and evenly coated to make preparation of the next processing step. And it can be joined to the battering machine and breading machine to make different production lines to finish the processing of predusting-battering-predusting, battering-predusting and battering-predusting-breading. etc different procedures. It can predust all around the products, completely even.

Powerful blower and vibrator can easily remove the excess flour.

The pressing roller design can help to coat the products and can regulate the thickness of the coating.



#### [ Technical parameter ]

Model	Overall dimension	Tank capacity	Power	Belt width	Weight	Production capacity
PATTY100-III Automatic hamburger forming machine	860×600×1400mm	30L	0.65kW	130mm	100Kg	35pos/min
NJJ200-II Battering machine	1400×550×1250mm	Input height : 780mm Output height: 780mm	0.62kW	200mm	100Kg	100Kg/h
SXJ200-II Breading machine	1720×650×1400mm	Input height: 720mm Output height: 780±50mm	0.86kW	200mm	150Kg	100Kg/h
SFJ200-II Preduster	1730×650×1480mm	Input height: 720mm Output height: 780±50mm	0.98kW	200mm	150Kg	100Kg/h