TCA

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TCA

COFFEE FREEZE DRIED PRODUCTION LINE

SHANDONG XINDAXIN FOOD INDUSTRIAL EQUIPMENT CO., LTD.

TCA

A GROUP OF PEOPLE WITH THE SAME BELIEF
"QUALITY FIRST, ETERNAL IMPROVEMENT, INTEGRITY-BASED, CONSIDERATE SERVICE"
ON AN HONEST TRADING PLATFORM
CREATE HARMONY FOR SOCIETY
CREATE VALUE FOR CUSTOMERS
CREATE THE FIRST BRAND IN THE FOOD MACHINERY INDUSTRY



COMPANY PROFILES

企业简介

Shandong Xindaxin Food Industrial Equipment Co., Ltd. is a global supplier specializing in the production of food frying equipment. The company focuses on production lines for Frozen French fries,potato chips, meat prepared foods, snack foods, fruit,, fish meat, dried fruit foods, etc. R&D, manufacturing and sales and providing customers with complete complete solutions. The company's products have passed CE certification and ISO9001-2015 international quality management system certification, and comply with QS standards for food companies. After years of hard work and innovation, Xindaxin-food equipment has been exported to the United States, the United Kingdom, Italy, Spain, Saudi Arabia, India, Thailand, Indonesia, Australia, Chile and other countries, and enjoys a high reputation among its peers.

The company has powerful technical force and standardized management. it not only has a leadership team composed of business management experts, professional designers and engineers, but also has a large number of employees with many years of production experience. At the same time, it has introduced foreign advanced equipment and production technology, research and development, and manufacturing and sales to provide global customers with complete solutions for food production and processing.

The company's main products: vacuum freezer dryer; vacuum frying equipment; single frying machines;frying production lines; French fries and potato chips production lines; chicken nugget and patty processing production lines; meat product processing lines;fruit processing production line, quick freezer machines,dryers and other food processing equipment.



FREEZE-DRYING TECHNOLOGY

Vacuum freezing and drying technology is currently the most advanced technology for food dehydration processing in the world. Compared with the commonly used drying method, the freeze-dried food produced with this technology features long period of quality assurance, good rehydration nature, good-looking color, good flavor, taste and high content of nutritious components. The dried food basically remains unchanged in its volume and shape, looks like sponge and has no shrinking. This drying technology can be widely used in process of vegetables,fruits,condiments, aquatic products, biological products, medicine, beverage, exemplar etc.

PRODUCTION PROCESS

coffee freeze fryer

1.Baking → 2.grinding → 3.cold extraction → 4.low temperature concentration → 5.vacuum freeze drying (freeze drying) → 6.crushing → 7.packaging










MODEL	CAPACITY	CABIN SIZE	FREEZER SIZE	
FD-1	1 square meter (8-15kg/batch)	2200x1800x2000		Include freezer
FD-2	2 square meters (18-28 kg/batch)	2600x2000x2200		
FD-5	5 square meters (45-60kg/batch)	3200x2200x2300		
FD-10	10 square meters (80-160kg/batch)	3600x2800x3200	2500x2100x2600	
FD-20	20 square meters (180-300kg/batch)	3800x3200x3200	2600x3000x3000	
FD-50	50 square meters (500-650 kg/batch)	7500x2800x3800	4500x3200x4000	
FD-100	100 square meters (1000-1800 kg/batch)	13500x2800x3800	7500x3200x4000	
FD-200	200 square meters (2000-3000kg/batch)	23500x2800x3800	13200x3200x4000	

EQUIPMENT INTRODUCTION

coffee freeze fryer



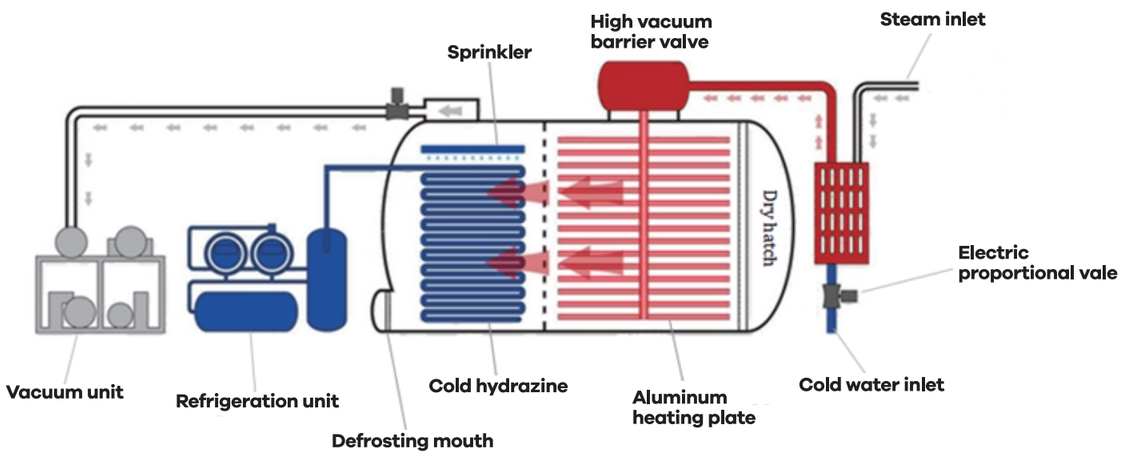
OUTSTANDING ADVANTAGES:

1. Drying silo: silo body shape
2. Door opening method: Suspension rail translation warehouse door
3. Heating method: steam heating
4. Cold trap water trap: tubular cold trap
5. Control part: PLC control system
6. Vacuum unit: Roots water ring vacuum unit
7. Refrigeration unit: Bitzer Germany

FREEZE DRYER （INCLUDING QUICK FREEZING）

The vacuum freeze dryer is mainly used for freeze-drying vegetables, fruits, meat, beverages, and dairy products.Mainly used in food, biology, pharmaceuticals, nutrition and health products and other fields.Cold trap type,rear.Working pressure in drying chamber： 30pa-133pa

STRUCTURE AND FUNCTION:





WORKING PRINCIPLE:

Freeze-drying is a drying technology using the principle of sublimation, so that the moisture in the pre-frozen material is directly sublimated into water vapor in the ice state without melting the ice to be removed, so as to achieve the purpose of freeze-drying. When drying at low temperature, the loss of some volatile components in the substance is very small, the volume is almost unchanged, the original structure is maintained, and no concentration phenomenon occurs. It is suitable for drying some chemical products, medicines and food.

EQUIPMENT INTRODUCTION

coffee freeze fryer



COFFEE ROASTER

This machine is used to roast coffee beans.

Includes 2 independent dust collection buckets - Fully automatic pneumatic loading and unloading - Fully automatic pneumatic loading and unloading - Requires electricity, gas, exhaust and air compressor - Control system (Siemens or Omron 12')

MODEL	HBJ
Drum loading capacity	Loading capacity 6-200kgh
Baking method	Half hot air and half direct fire
Baking time	Less than or equal to 20 minutes
PLC DATA BAKING	
Connection	Integrated connection via PLC system
Temperature data	Bean temperature (BT), ambient temperature (ET) - software date Drum temperature (DT), inlet pressure (IP) - digital instrument
Bakery data	Fan speed, drum speed, drum pressure, air pressure
SIZE	
Coffee roaster	173in×71in×145in(4400mm×1800mm×3700mm)
Dust container	19.8in×19.8in×105in(500mm×500mm×2600mm)
Destoner (optional)	47in×28in×103in(1200mm×700mm×2600mm)
Weight	N.W 3150KG G.W4150KG
ROASTER POWER AND GAS REQUIREMENTS	
Requirements	Baking machine: 3 phase, 380/220VAC, 40A, 50-60Hz Loader: Three
Gas consumption	Phase, 380/220VAC, 20A, 50-60Hz
Gas burner parameters	~~3Kg/hour[LPG gas]~~6kg[gas pipeline]
AIR COMPRESSOR	
Air compressor	1.60 cfm at 40 psi (for Air Assist charge & discharge)
OPERATOR ASSISTST	
feature	Automatic loading, discharging, cooling function - automatic cooling cycle shutdown function
WORKPLACE SAFETY	
Details	Cooling plate with auto stop function - Emergency manual tumbler crank - 100% food safe production environment - Optional quick-release connection for easy cleaning of vents
Sea freight packaging	16 m3 LCL OR FCL 40GP
Quantity	2 sets

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EQUIPMENT INTRODUCTION

coffee freeze fryer

GRINDING MACHINE

◆ EQUIPMENT PARAMETERS

Output	300-500kg/h
Spindle speed	3500r/min
Power	11kw
Grinding fineness	20-120mu
Equipment size	750*850*1600
Weight	about 400kg
Quantity	1 set



◆ EQUIPMENT INTRODUCTION

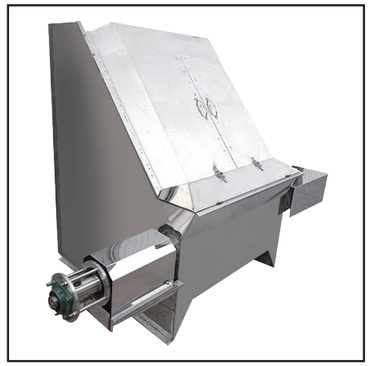
This machine uses the relative movement between the movable toothed disc and the fixed toothed disc to crush the material through the combined effects of tooth impact, friction and material impact. This machine has a simple structure, is sturdy, runs smoothly and has a good crushing effect. The material can be directly discharged from the grinding chamber of the main machine, and the particle size can be obtained by replacing screens with different apertures. The production of medicines, food, chemicals, etc. all meets the "GMP" standard requirements; the whole machine is made of stainless steel.

EQUIPMENT INTRODUCTION

COFFEE EXTRACTION AND CONCENTRATION EQUIPMENT



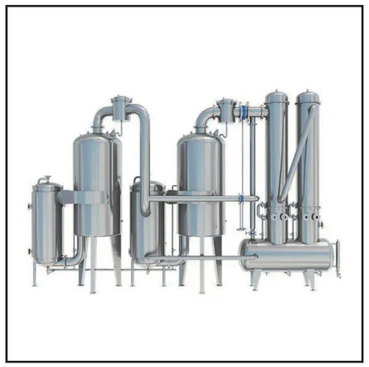
Dynamic extraction



separation and filtration system



Pneumatic diaphragm pump



solvent evaporation recovery system



Double filter



External circulation
vacuum low-temperature concentration
evaporation equipment

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EQUIPMENT INTRODUCTION

coffee freeze fryer

FREEZER AND FREEZE DRYER



QUICK FREEZING WAREHOUSE

Put the coffee liquid into the quick freezer for quick freezing. The quick freezing time is 2-4 hours and the internal temperature of the quick freezer is -35℃

Name	Model	Quantity
150mm polyurethane insulation board	Baosteel Single/double-sided color steel thickness: 0.5mm	
Cold storage door	SPLM-2-1827 (stainless steel plate, with air curtain)	2 fans
Air cooler	TSD63-240W-2B816A	6 units
In-store air guide system	SUS304 stainless steel	1 set
Floor pattern aluminum plate	Thickness 3mm (integrated with the ground foam)	1 set
Storage fan support	Carbon steel hot-dip galvanized	1 set



FREEZE DRYER

The water of the frozen coffee particles is directly sublimated to obtain dry coffee particles.

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EQUIPMENT INTRODUCTION

coffee freeze fryer

FREEZE DRYING EQUIPMENT

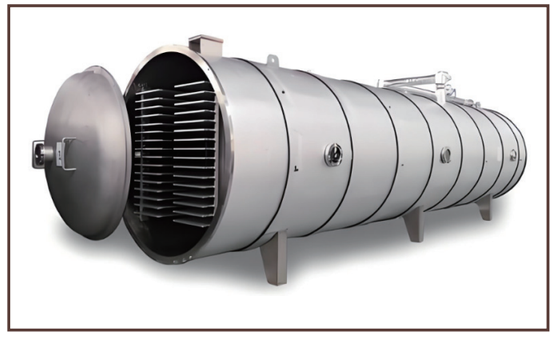
Equipment can be selected according to different production sizes, with an area of 1㎡~200㎡ and a production capacity of 10kg~2000kg

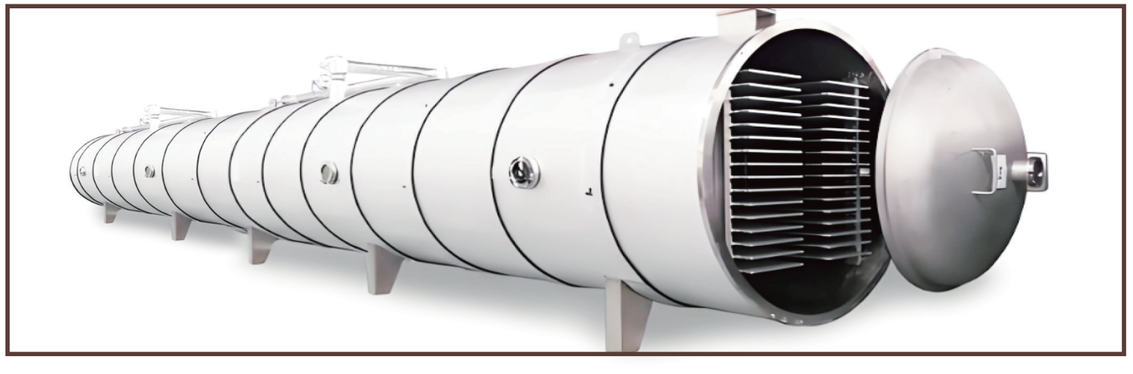












AUXILIARY EQUIPMENT

coffee freeze fryer









CUSTOMER-PROVIDED AUXILIARY EQUIPMENT

1. Steam source: The steam pipe is required to be connected to the steam connection port of the freeze-drying equipment, and the pressure should not be less than 0.4 MPa. The boiler model is determined according to the actual equipment model purchased.

2. Air pump. Customers must have an air pump of more than 1 cubic meter, and the pressure must not be less than 0.8 MPa.

3. Water source. The water source pipe port is connected to the required pipe port of the equipment, such as cooling tower, cooling port, defrosting port, etc.

4. The drainage pipe is prepared by the customer, and our company is responsible for guiding the installation.

5. Power supply. The power supply is connected to the main distribution box of the equipment