TCA

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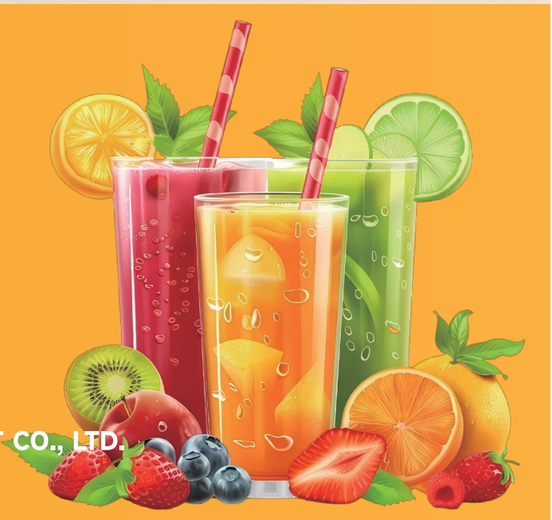
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SOLUTION FOR DEEP PROCESSING OF FRUITS

TCA

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

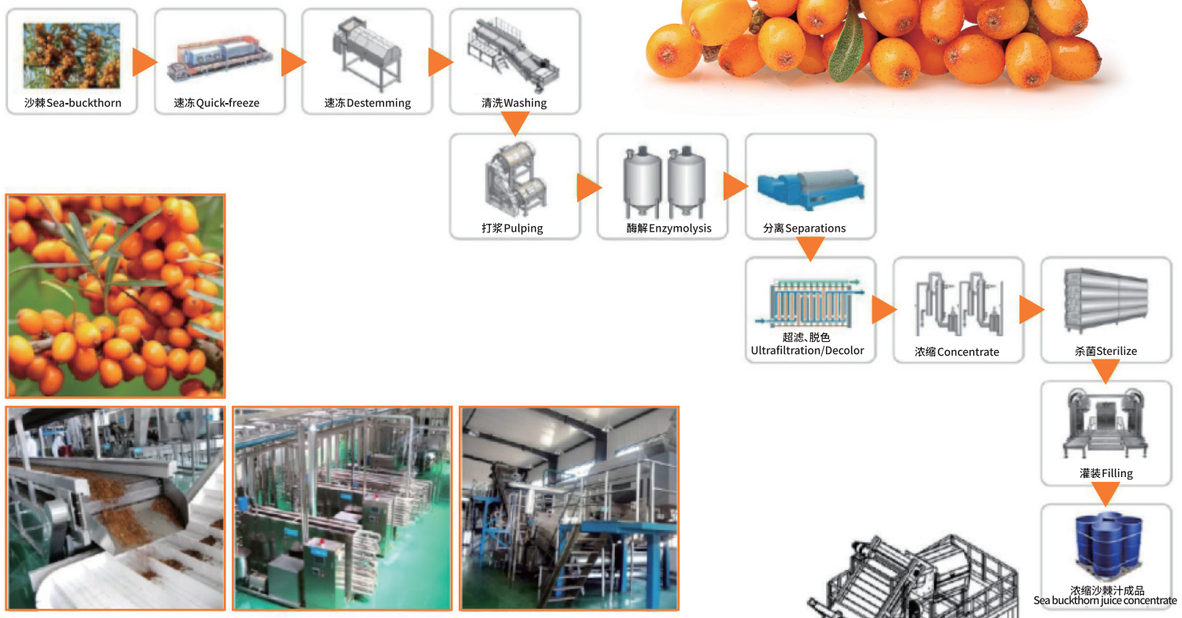
Shandong Xindaxin Food Industrial Equipment Co., Ltd. is a global supplier specializing in the production of food frying equipment. The company focuses on production lines for Frozen French fries,potato chips, meat prepared foods, snack foods, fruit,, fish meat, dried fruit foods, etc. R&D, manufacturing 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.

SEABUCKTHORN RAW FRUIT PROCESSING LINE

PROCESS FLOW







THORN PEAR RAW FRUIT PROCESSING LINE

PROCESS FLOW











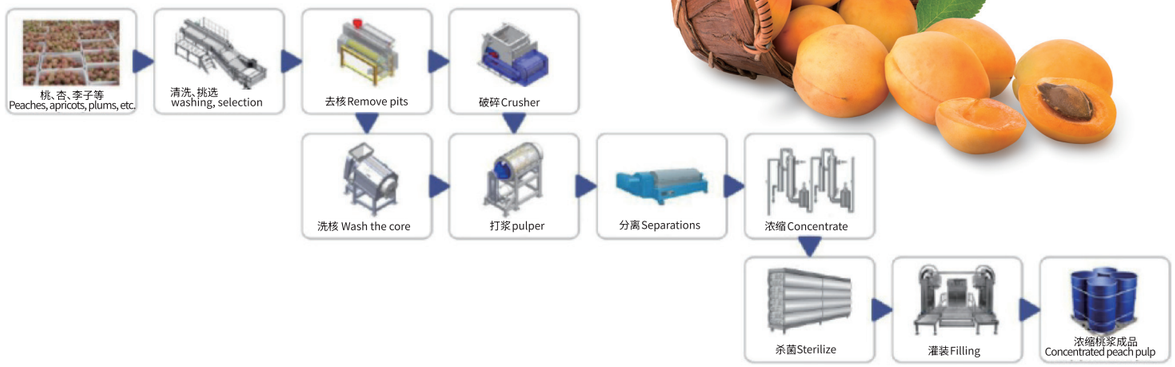






PEACH,APRICOT AND PLUM PROCESSING LINE

PROCESS FLOW

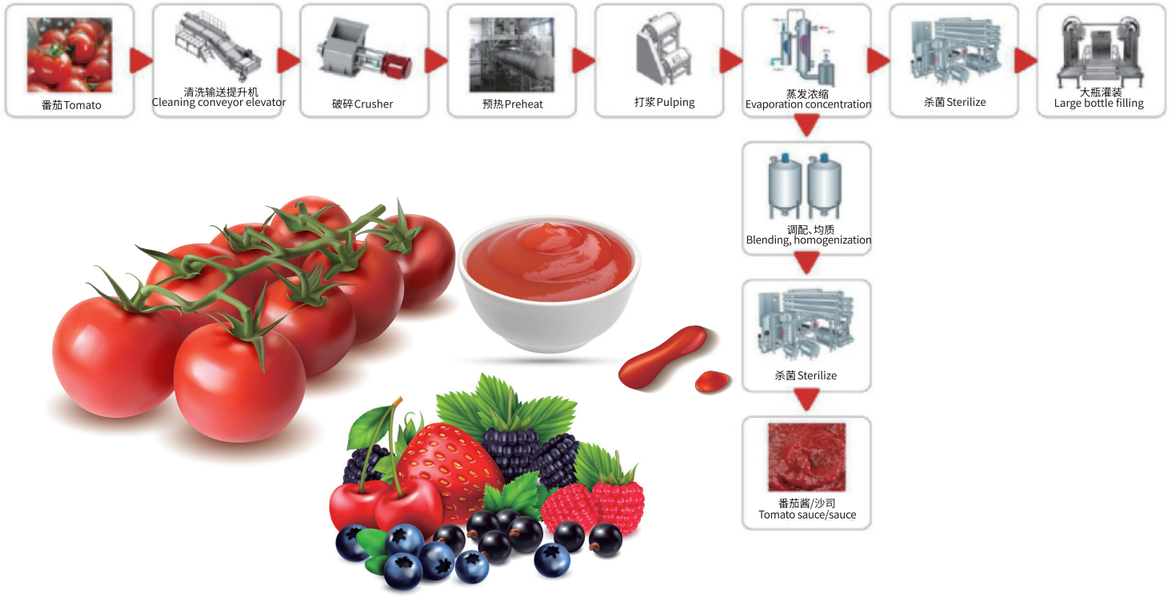






BERRY(TOMATO,BLUEBERRY, RASPBERRY.STRAWBERRY, BLUE HAZELNUT, ETC.) PROCESSING LINE

PROCESS FLOW





CITRUS PROCESSING LINE





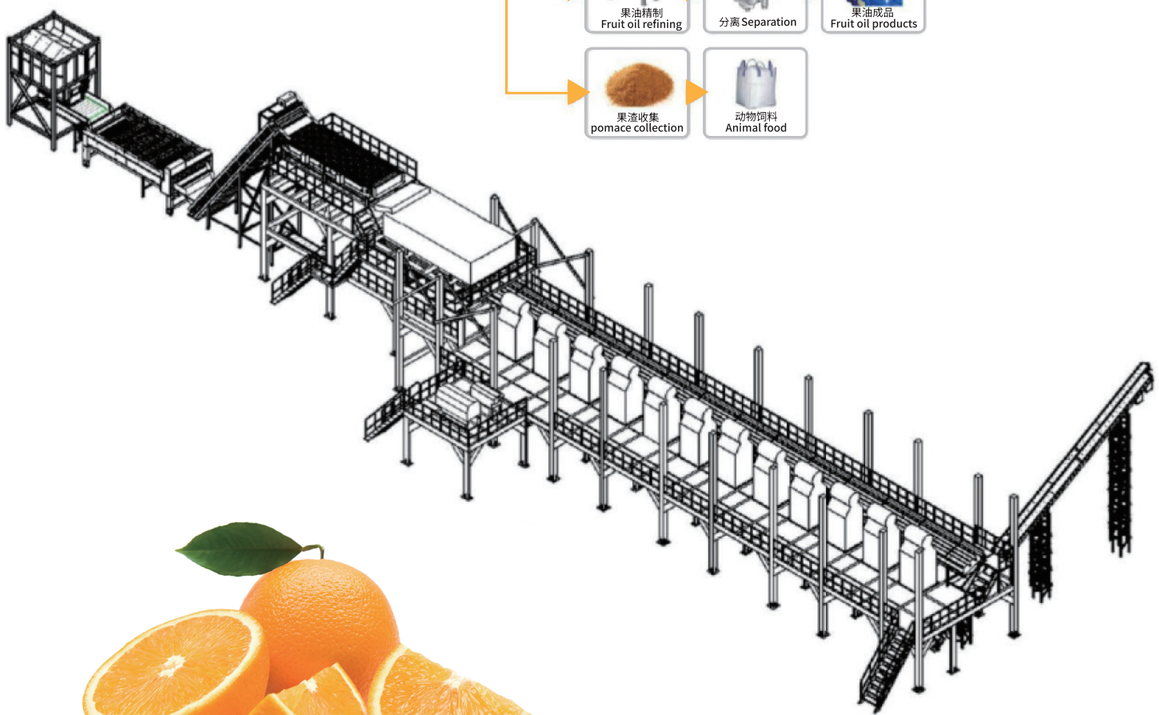
PROCESS FLOW

①浓缩果汁 Juice concentrate

②果肉成品 Fruit Flesh

③果油成品 Fruit oil products

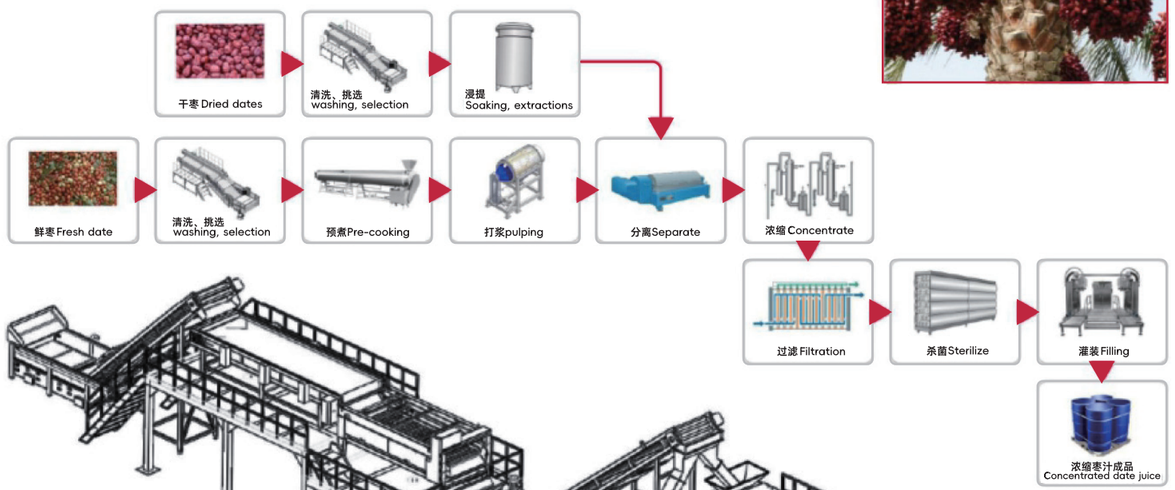
④动物饲料 Animal food

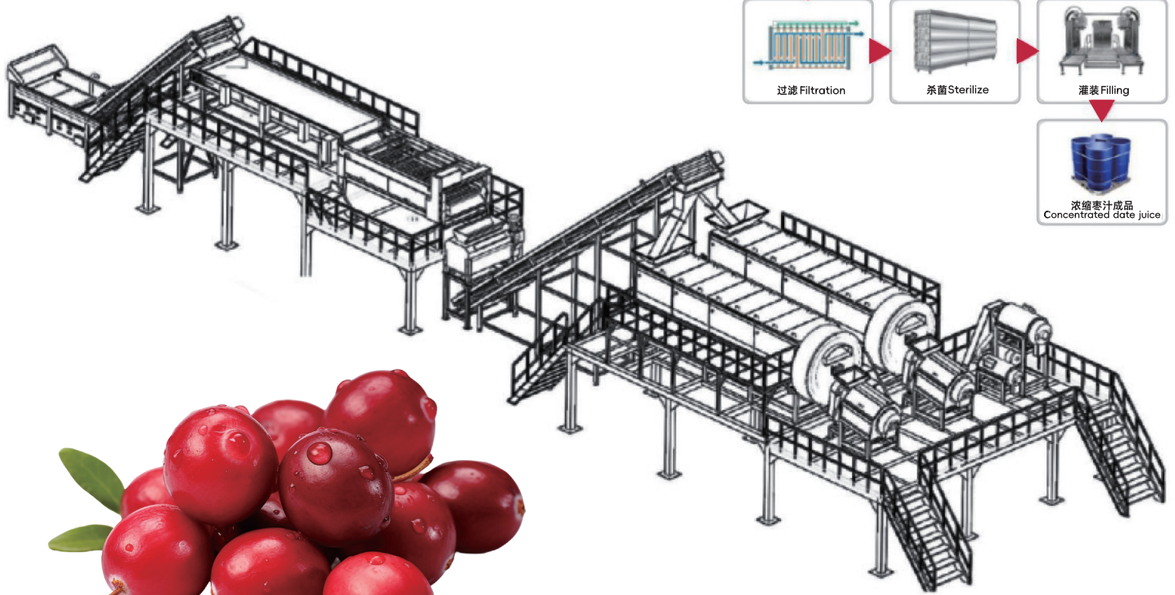


JUJUBE、 HAWTHORN PROCESSING LINE

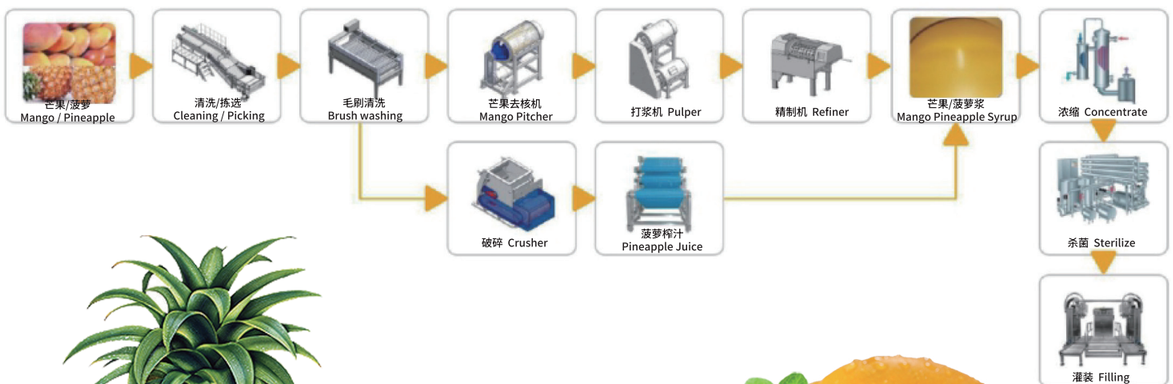


PROCESS FLOW





MANGO AND PINEAPPLE PROCESSING LINE













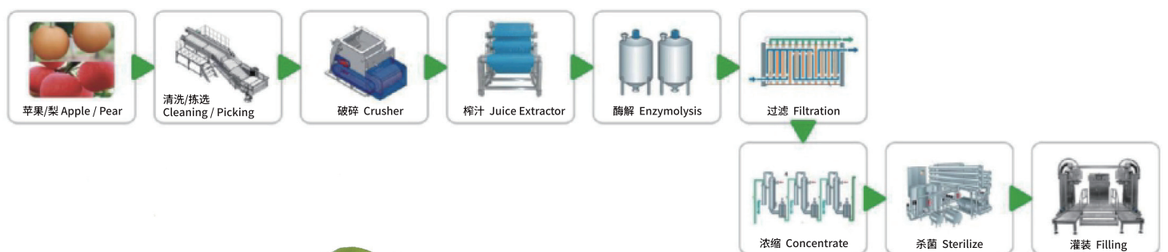








APPLE AND PEAR PROCESSING LINE











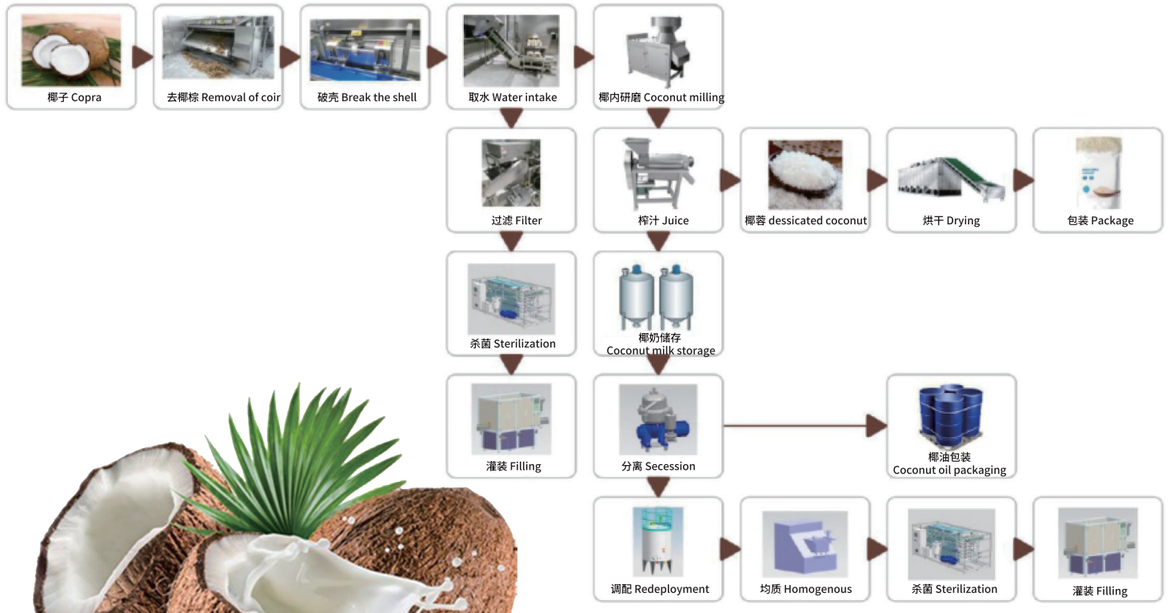








COCONUT PROCESSING LINE





JUICE,TEA DAIRY DEVERAGE PROCESSING LINE







DRYING EQUIPMENT

EQUIPMENT INTRODUCTION

In modern production, drying equipment plays a vital role. The drying equipment we provide you with its high efficiency, energy saving, and environmental protection characteristics can meet your drying needs in different scenarios. Our drying equipment is suitable for the drying needs of a variety of materials and industries, such as food, chemicals, medicine, Agriculture and other fields. Whether it is granular, flake or powdery materials, we can provide you with tailor-made drying solutions. Make your production more diversified to meet changing market demands.



FRUITS AND VEGETABLES



MEAT PRODUCTS



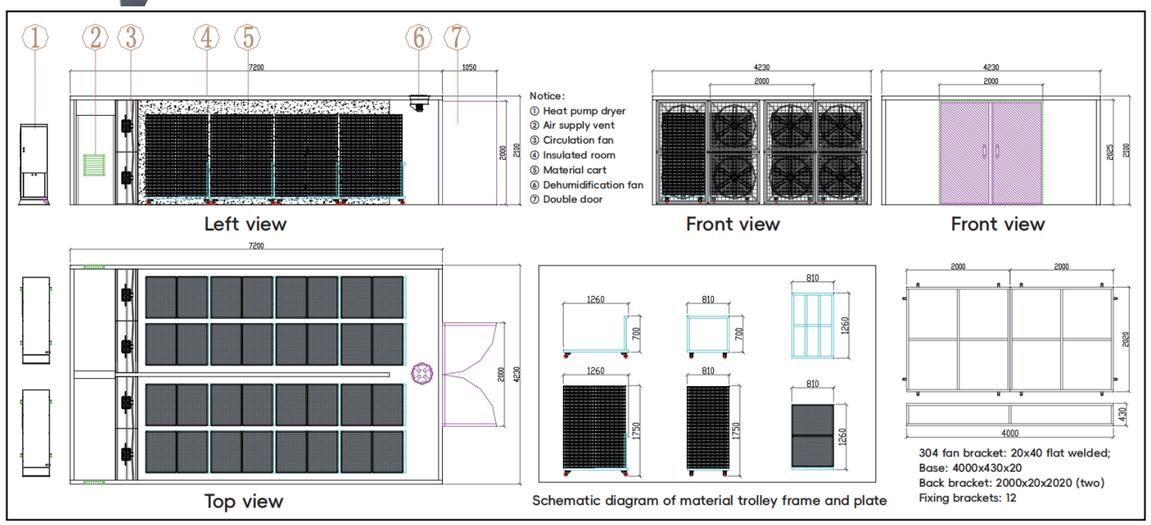
VEGETABLES



CEREALS



DRYING ROOM



DRYING EQUIPMENT



CONTINUOUS DRYER

EQUIPMENT INTRODUCTION

A continuous mesh belt dryer is a highly efficient industrial drying equipment. Through continuous mechanized operation, it significantly improves the drying efficiency of materials requiring high throughput and continuous production.
Continuous mesh belt dryers have a wide range of applications. In the food industry, they are often used for drying dehydrated vegetables, fruits, and tea.



DEHYDRATED VEGETABLES



DRIED FRUIT



TEA DRYING



MEAT DRYING

RELATED PARAMETERS

BELT WIDTH:	600,800,1000,1200,1600..
DRYING SECTION LENGTH (M)	5-60 (Customizable)
DRYING AREA (㎡)	3.6-600
NUMBER OF LAYERS	1-5
OPERATING TEMPERATURE (°C)	50-160
BELT SPEED	0.06-1m/min 2-9m/h (Frequency adjustable)

LOW TEMPERATURE FREEZE DRYING EQUIPMENT

EQUIPMENT INTRODUCTION

Vacuum freeze-drying technology is also called sublimation drying. In simple terms, it uses the principle of ice crystal sublimation to directly sublimate the water in frozen food materials into steam under a high vacuum environment without melting. The freeze-drying process is carried out in a low temperature and vacuum state, which is especially suitable for many heat-sensitive materials. The dried fruits and vegetables are loose, porous, and sponge-like. After adding water, they dissolve quickly and completely, and restore their original shape almost immediately. Therefore, the aroma, taste, shape and nutrients of the dried food can be maintained to the maximum extent.



FREEZE-DRIED SNACKS



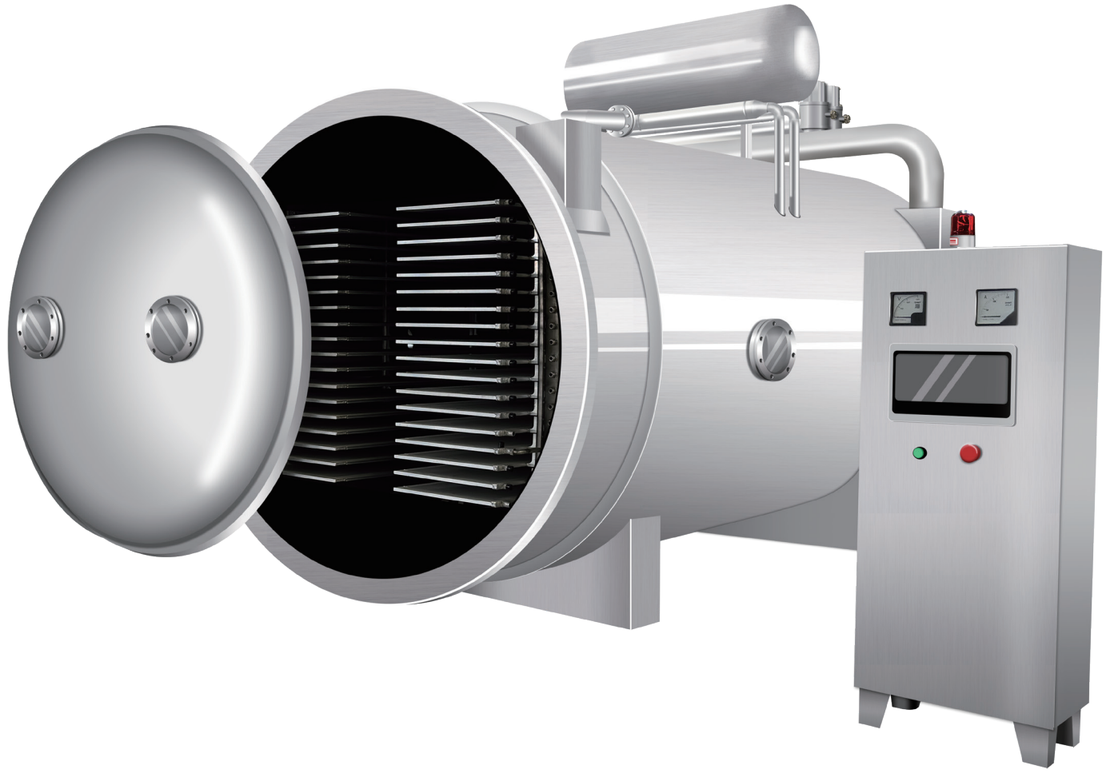
FREEZE-DRIED FRUITS AND VEGETABLES



FREEZE-DRIED DAIRY PRODUCTS



FREEZE-DRIED MEAT PRODUCTS



LOW TEMPERATURE VACUUM FRYING EQUIPMENT

Traditional frying refers to a process in which food is heated to a higher temperature of fat and fat, usuallyabove 160 " C, to cook it quickly. Vacuum frying refers to the frying and dehydration of food under negative pressure environment, the temperature is generally between 80 - 100C, the frying temperature is greatly reducedthe fried food is not easy to fade, discoloration, Brown-ing, maintain the color of the food itself, can effectivelyreduce the damage of high temperature to the nutritional composition of food. Vacuum frying has other obviousadvantages.Because the internal pressure of the eaipment is lower than atmospheric pressure, food processingin this relatively anoxic condition can reduce or even avoid oxidation such as fatty acid failure and enzymaticBrowning, which has the effect of preserving color and aroma of food. Vacuum frying is widely used in food industry. It can process vegetables, fruits, dried fruits, aquatic products, livestock, poultry and meat and other products.



FRUIT AND VEGETABLE CHIPS



AQUATIC PRODUCTS PROCESSING



INDIVIDUAL MACHINES PRODUCT SERIES



隔板提升机
Partition lift



皮带输送机
Belt conveyor



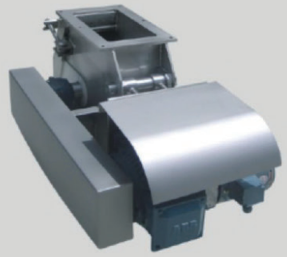
螺旋输送机
Screw Conveyor



去核机
Core Removing Machine



洗核机
Nuclear washing machine



锤式破碎机
Hammer Crusher



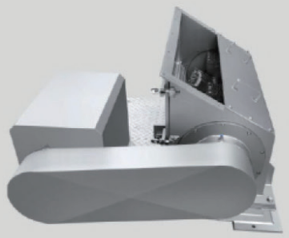
滚杠毛刷清洗机
Roller brush cleaning machine



滚筒毛刷清洗机
Roller brush cleaning machine



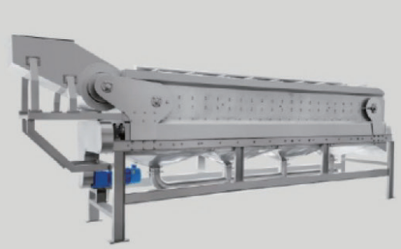
滚杠分级机
Roller grader



齿式破碎机
Tooth crusher



多功能破碎机
Multifunctional Crusher



磨油机
Oil extraction machine



气泡清洗机
Bubble cleaning machine



滚杠捡果机
Bubble cleaning machine



辊式切半榨汁机
Roller type half cut juicer



带式榨汁机
Belt juicer



双道打浆机
Double-channel beater

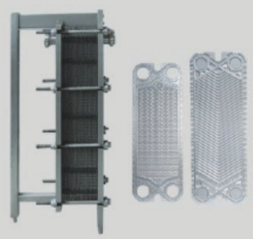
INDIVIDUAL MACHINES PRODUCT SERIES



无菌列管式超高温杀菌机（UHT）
Aseptic tubular ultra-high temperature sterilizer (UHT)



全自动板式杀菌机
Fully automatic plate sterilizer



板式换热器
Plate Heat Exchanger



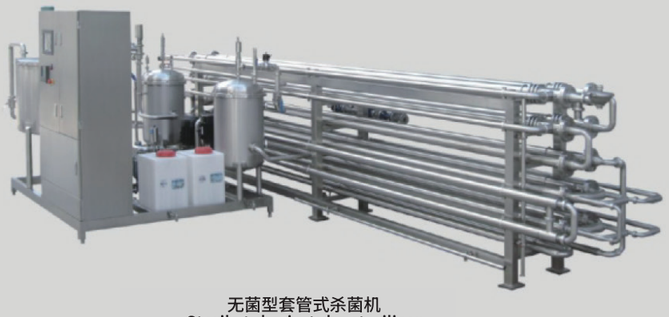
营养素添加罐
Nutrient Adding Tank



巧克力融化罐
Chocolate Melting Pot



双层保温罐
Double-layer insulation tank



无菌型套管式杀菌机
Sterile tube-in-tube sterilizer



螺旋预煮机
Spiral precooker



夹套罐（米勒夹套和盘管夹套）
Jacketed tanks (Miller jacket and coil jacket)



底部剪切乳化罐
Bottom shear emulsification tank



萃取罐
Extraction tank



水浴刮板式杀菌机
Water Bath Squeegee Sterilization Machine



直冷式奶罐
Direct cooling milk tank



液态食品车载罐
Liquid food tank



塑料周转箱清洗机
Piastic crate washing machine