



JINAN GSPRING MACHINERY CO., LTD.

济 南 贵 泉 机 械 有 限 公 司



(whatsapp)



(wechat)

Mob./whatsapp/wechat: +86 17686617441
Mob./whatsapp/wechat: +86 15069016927
Tel/Fax: +86 531 61303736
Email: grace@chinagspring.com
Website: www.chinagspring.com
Address: No.68 Jiuquzhuang Road, Shizhong District, Jinan City,
Shandong Province, China, 250000

COMMITTED TO BEING THE WORLD MOST RELIABLE FOOD MACHINERY PARTNER

COMPANY PROFILE 公司介绍

Jinan Gspring Machinery Co., Ltd. is a professional food machinery supplier specializing in different capacities Fermented Bread Crumbs (Japanese Panko Bread Crumbs) process line. which is widely applied in fried meat, prepared food, like nuggets, patty, fish fillets etc.

The company supply not only machines for customers, but also a total customized solution & turnkey project, like Project Feasibility Analysis, Workshop Design, Production Line Layout Design, Installation & Commissioning, Work Training & Continuous After-sales Service.

Gspring Machinery is a company with customer-first as its core-value, sincere cooperate with every customer, innovative thinking, constantly learning to find solution to improve machine quality & service, committed to being the most world reliable food machinery partner.

Gspring Machinery is willing to work with customers to develop and progress together.

济南贵泉机械有限公司是一家专业的食品机械供应商，专门提供不同产量的发酵面包糠（日本Panko面包糠）生产线。广泛应用于炸肉、熟食，如鸡块、肉饼、鱼排等。

公司不仅为客户提供机器，还提供整体定制解决方案和交钥匙工程，如项目可行性分析、车间设计、生产线布局设计、安装调试、工作培训和持续售后服务。

贵泉机械是一家以客户至上为核心价值的公司，真诚与每一位客户合作，创新思维，不断学习寻找解决方案来提高机器质量和服务，致力于成为世界上最值得信赖的食品机械合作伙伴。

贵泉机械愿与客户共同发展进步。



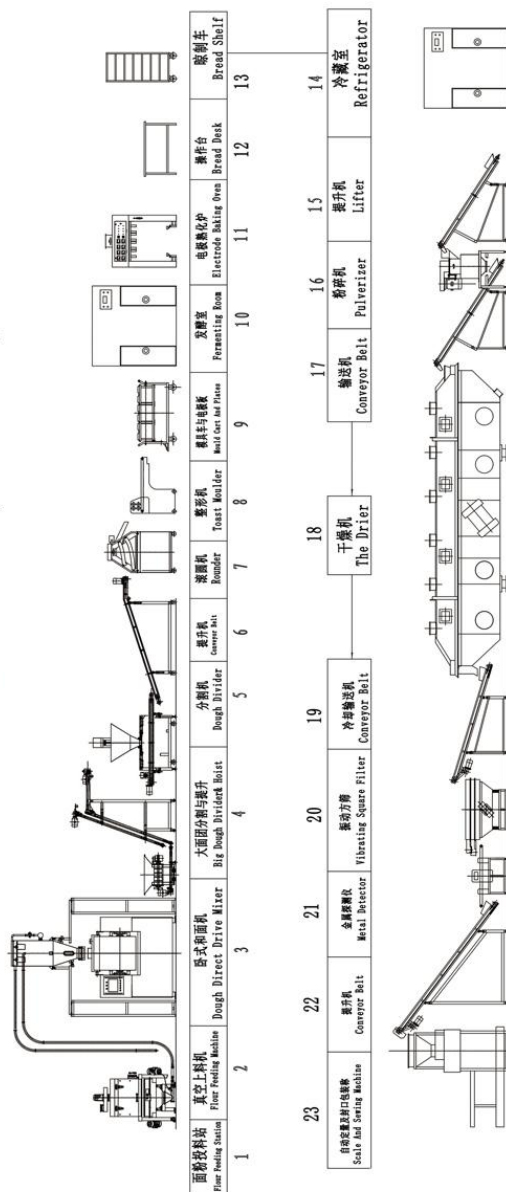
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面包屑生产线流程图 (从面粉开始)



Verticle Mixer	Power功率	Volume面缸容积	Capacity产量	Mixing Time混合时间	Speed速度	Operation 控制	Material材质	Download卸
SMT130C	12kw	215L	75kg/batch	10-15minutes/batch	92.5/185rpm	Micro-computer Panel	SUS304	Automatic
SMT200C	18kw	330L	125kg/batch	10-15minutes/batch	92.5/185rpm	Micro-computer Panel	SUS304	Automatic

The dough mixer is used for making dough. It adopts a dual-speed motor. After kneading, rolling and folding during the mixing process, the dough surface is smooth and has good elasticity, toughness and extensibility. It is suitable for producing both hard dough and soft dough. According to different working modes, it can be divided into vertical dough mixer and horizontal dough mixer.

和面机用于面团制作，采用双速电机，经过搅拌过程中的揉和、压延、折叠，使面团表面光滑、具有良好弹性、韧性和延伸性，适用于生产硬面团和软面团。根据工作模式不同，可分为立式和面机和卧式和面机。

Big Dough Lifter 卧式和面机



Technology Parameters 技术参数

Dough weight	Dry flour 100KG/ or dough 155kg mixing timer: around 6min
Dough density	Strong/soft two kinds
Shaft speed	(low speed) 39r/min; (high speed) 78r/min Double speed motor
Mixing motor power	17/26KW
Motor for turn over tank	0.55KW
Electricity	AC380V 50Hz
Air compressor	0.4—0.6MPa
Dimension	(L)2020x(w)1550x(H)2200mm
Weight	2700KG

The horizontal mixer has water cooling system and equipped Y-shape mixing device.

When mixing dough, many working mode can be chosen, such as lifting, beating, folding, kneading, pressing, pulling, etc. This mixer is designed to reduce the damage to the gluten and help the dough to get even network. Water cooling system would ensure that the mixer's temperature is suitable for continuous work.

This mixer can be set with automatic liquid dosing device & flour feeding device to become automatic dough making system.

卧式搅拌机配有水冷系统和Y型搅拌装置。

搅拌面团时，可选择多种工作模式，如升降、打浆、折叠、揉面、压面、拉面等。该搅拌机的设计旨在减少对筋的损伤，帮助面团形成均匀的网络。水冷系统可确保搅拌机在持续不断的工作过程中始终温度适宜。

Dough Tank Lifter 面缸提升机



Technology Parameters 技术参数

Power supply	AC380V, 50Hz
Dimension	LxBxH=4142x2261x4100mm
Motor power	2.2KW
Lifting weight	(Including dough tanker) 1500Kg
Lifting time	37 seconds / rising once

The dough lifter is a special designed machine to equip with horizontal dough mixer in the production process of bread crumbs. It mainly lifts the dough after the second proofing to the height required by the dough divider for the next process operation of the dough.

面团提升机面包生产过程中配套卧式和面机的专用设备，主要将二次醒发后的面团提升到面团分切机所要求的高度，以备面团下一步的工序操作。

Dough Divider

面团分切机



This dough divider is fed by winch and controlled by micro-computer. The material is inspected by photo electric switch and cut by pneumatic device, so the weight would be accurate. The contact parts are made from Stainless Steel 304. Operation is simple and cleaning is convenient.

面团切割机采用绞盘送料，微电脑控制，光电检测物料，气动切断，重量准确，与面团接触部分采用304不锈钢制作，操作简单，清洗方便。

Technology Parameters 技术参数

Power	1.25KW
Electricity	AC380V 50Hz
Compressed air resource	0.5MP 0.4m³/min
Compressed air consumption	0.05m³/min
Capacity	15-40pcs/min
Dough weight after cut	300~800g (adjustable)
Dimension	(L)2100x(W)700x(H)1900mm
Weight	240KG

Dough Rounder

面团滚圆机



Technology Parameters 技术参数

Model	GY-D800
Power	1.25KW
Electricity	AC380V 50Hz
Dough weight	200~800g
Capacity	1800-2500pcs/min
Inlet bin height	1100mm
Outlet bin height	1105mm
Dimension	(L)1200x(W)920x(H)1660mm
Weight	430KG

The dough is rounded into a spherical shape with regular shape. Through rounding, almost all the large air bubbles in the dough are discharged, and the organizational structure of the dough becomes uniform and fine, which is beneficial to keep the middle and final fermentation of the dough uniform.

将面团揉成规则球形，揉圆后，面团中的大气泡几乎全部排出，面团组织结构均匀细腻，有利于面团中段及后期发酵均匀。

Toast Moulder

面团整形机



The toast moulder has high-performance dough stretching, multi-layer rolling function, is not easy to scratch the surface, has good exhaust performance, high speed and low noise.

面团整形机具有高性能面团拉伸，多层卷功能，不易刮伤面，排气性好，速度快，噪音小。

Technology Parameters 技术参数

Model	TBM380
Capacity	2000pcs/h pending on weight and dough quality
Weight range	50g-1200 g
Dough weight	200~800g
Belt cylinder length	380mm
Power supply	0.75kw
Weight	200KG
Dimension	1460*760*1250mm



BREAD PROCESS SYSTEM 面包加工过程



Mould Cart & Fermentation

模具车 & 发酵



Technology Parameters 技术参数

Dimension	(L)1760x(w)850x(H)980mm
Weight	150kg
Mould Cases	12 pcs PP Grades
Rotate angle	90 degree

- 1、Every cart has 12 pcs of moulds, which is welded from smooth PP material, easy to clean & Maintenance.
- 2、Slanting angle could be $\pm 75^\circ$, which makes convenient for dough loading and baked bread discharging.
- 3、Every moulds has 2 pcs titanium plates which purity is above 99.8% to guarantee high working efficiency.

- 1、每台推车有12个模具，采用光滑的PP材料焊接而成，易于清洁和维护。
- 2、倾斜角度可达 $\pm 75^\circ$ ，方便面团装入和烤好的面包出料。
- 3、每个模具具有2块钛板，纯度在99.8%以上，保证高工作效率。

Electrode Baking Oven & Cold Storage 电极烤炉 & 冷冻



The baking oven is specially designed for panko breads, as after baked, the bread don't have yellow surface, both inside & outside are same color which highly increase bread crumbs quality & capacity, less labor, easy to operate.

该烤箱专为日式面包设计，烘烤后的面包表面不会发黄，内外颜色相同，大大提高了面包屑的质量和产量，节省劳动力，操作简单。

Technology Parameters 技术参数

Electricity	AC380V 50Hz
Motor	30KW
Capacity	150kg/h
Dimension	(L)1800x(W)1300x(H)1880mm



BREAD CRUMBS GRINDING SYSTEM 粉糠系统



Pre-Grinder 预粉机



Technology Parameters 技术参数

Model	CSJ-300
Power	2.2KW
Electricity	AC380V 50Hz
Inlet bin size	420x120mm
Capacity	400kg/h
Dimension	(L)1050x(W)600x(H)1200mm
Weight	150KG

The pre-grinder machine try to learn tearing bread move by hand to strip whole bread into small pieces, trying not to destroy the structure of the bread. Then these small pieces bread enters the bread crumb grinder to grind into different required size bread crumbs. Pre-grinder help to increase the output and ensure high-quality bread crumbs.

预粉机模仿手撕动作将整块面包破碎成小块，尽量不破坏面包的结构，之后进入粉糠机粉碎成各种尺寸的面包糠，预粉机可帮助提高产量，保证做出高质量的面包糠。

Bread Crumbs Grinder 粉糠机



ZXJ300

ZXJ500

ZXJ800

The bread crumbs grinder is made up of three teams of knives with various shapes. The first team is 2 sets of flat knives, which would cut the bread into sheets; the second team is 8 sets of oblique knives spread equably on the main roller, and these knives would cut the bread sheets into strips; the third team is 24 sets of denti-form knives, together with different screen stencil, needle crumbs is produced out.

The bread crumbs grinder has high working efficiency, high rate of finished products, easy to clean & maintance.

粉糠机由三组不同形状的刀具组成，第一组为2组平刀，将面包切成片状；第二组为8组斜刀，均匀分布在主滚筒上，将面包片切成条状；第三组为24组齿形刀，配合不同的筛网，可生产出针状面包屑。

该粉糠机具有效率高、成品率高、清理方便等优点。

Technology Parameters 技术参数

Model	ZXJ300	ZXJ500	ZXJ800
Power	7.5KW	11KW	22KW
Electricity	AC380V 50HZ	AC380V 50HZ	AC380V 50HZ
Rotating speed	850r/min	400-700r/min(Frequency controller)	400-700r/min(Frequency controller)
Capacity	200-400kg/h	300-500kg/h	800-2000kg/h
Dimension L×W×H(mm)	1030x780x1780(Manualfeeding) 1030x780x2000(Conveyorfeding)	1500x1000x2000	1900x1360x2250
Weight	350KG	600KG	1800KG

BREAD CRUMBS DRYING SYSTEM 面包糠干燥系统



Bread Crumbs Oven 面包糠干燥机



Technology Parameters 技术参数

Model	Vibrating bedsize(M2)	Temperature of air inlet(°C)	Temperature of air outlet(°C)	Capacity of evaporation moisture (kg/h)	Vibration Motor		Weight (kg)
					Model	Power(kw)	
ZLGO.45x6	2.7	70-150	40-70	80-100	ZDS10-6	1.1x2	2000
ZLGO.6x6	3.6	70-150	40-70	100-130	ZDS25-6	1.5x2	2410
ZLGO.6x7.5	4.5	70-150	40-70	130-150	ZDS25-6	1.5x2	3200
ZLGO.9x6	5.4	70-150	40-70	140-170	ZDS30-6	2.2x2	3160
ZLGO.9x7.5	6.75	70-150	40-70	160-210	ZDS40-6	3.0x2	4140
ZLGI.2x8	9.6	70-150	40-70	200-280	ZDS50-6	3.7x2	5200

1.The bread crumb would be feed into the vibrating bed from the inlet bin and be driven to go ahead continuously. The hot air would get inside at the bottom and contact with the bread crumb after passing from the holes of the bed. The wet air would be discharged out after passed by the cyclone for dust collecting. Then the dried bread crumb would arrive at the outlet bin and be discharged out;

2.The drive is from vibration motor, which ensures stable performance, low noise and easy maintenance;

3.The heat efficiency is quite high and can save above 30% resource than other common drying device;

4.There is almost no damage for the appearance of the bread crumb

5.The whole vibrating bed is well closed, which avoid the contact for the bread crumb with outside no clean air, so the drying system is in clean circumstances.

1.面包屑由进料仓送入振动床，在振动床的带动下连续前进，热空气从床体孔隙中穿过，由底部进入振动床，与面包屑接触，湿空气经旋风除尘器除尘后排出，干燥后的面包屑到达出料仓排出；

2.驱动采用振动电机，性能稳定，噪音低，维护方便；

3.热效率高，比普通干燥设备节能30%以上；

4.对面包屑外观几乎没有损伤

5.振动床整体封闭性好，避免了面包屑与外界不洁净空气的接触，干燥系统处于清洁的环境中。

Bread Crumbs Sifter

筛糠机



The bread crumb vibration sifting machine has three layers and consists of two layers of sieves. The dried bread crumbs go through the vibration sifter to sift out the required size bread crumbs. It adopts linear vibration sifter, can work continuously, easy to change the sieves, easy to operate & maintenance.

筛糠机分三层，有两层筛网组成，烘干后的面包糠经过振动筛糠机筛选出所需尺寸的面包糠。采用直线筛，可连续工作，易换筛网，操作维修方便。

Technology Parameters 技术参数

Model	FS0.5x1.5
Power	0.4KW
Sieving layer	2
Diameter of sieve	3,4,5,6mm
Capacity	150-1000KG
Dimension	2200(L)x1050(W)x1200(H)mm For 3 layers, including 2 sets of sieves.

BREAD CROUTONS PROCESS MACHINE 面包丁加工设备



Bread Croutons Cutter 面包切丁机



Technology Parameters 技术参数

Model	TQD-1000
Crouton size	6x6x6, 8x8x8, 10x10x10, 12x12x12, 16x16x16, 20x20x20mm
Cutting width	6, 8, 10, 12, 16, 20mm (Can make special order if need other size)
Cutting length	6-20mm (by adjust the cutting speed)
Capacity	60-100kg/h
Motor	1.5kw
Electricity	AC380V 50HZ
Dimension	(L)1300x(W)600x(H)1100mm
Weight	170kg

Professional design to make bread croutons for industry use or big commercial use, which can cut bread into different size bread croutons, like 6, 8, 10, 12, 16, 20mm etc.

专业设计用于制作工业用途或大型商业用途的面包丁，可以将面包切成不同尺寸的面包丁，如 6、8、10、12、16、20 毫米等。



RELATED MACHINERY 其它配套设备



无尘投料站
Dust Free Feeding



真空吸料机
Vacuum Suction Conveyor



双通道金检重检 X 光一体机
Dual-Channel Combo Of Md&Cw& X-Ray



多头秤立式包装机
Multi-heads Weigher Vertical Package System

APPLICATION CASES 应用案例



Outside photo of fermentation room



Inside photo of fermentation room



Fermentation device Fermentation controller

