



山东汇亿莱国际贸易有限公司

SHANDONG HUIYILAI INTERNATIONAL TRADE CO., LTD.

地址：山东省诸城市密州东路85号

Add: ZHUCHENG E - COMMERCE BUSINESS PARK , NO .85, MIZHOU EAST ROAD ,
MIZHOU SUB - DISTRICT , ZHUCHENG CITY , WEIFANG CITY ,
SHANDONG PROVINCE CHINA

Tel:19577765737

Web: www.huiyilai.com

E-mail: melodyguo@huiyilaieport.com

SHANDONG HUIYILAI INTERNATIONAL TRADE CO., LTD.

Supplier of complete
fried food equipment
全套油炸食品装备供应商





BRIEF INTRODUCTION

山东汇亿莱国际贸易有限公司成立于2023年，是一家集生产加工、销售、贸易为一体的民营企业。公司坐落于被誉为中国“恐龙之乡”的诸城市，是山东半岛南部沿海开放城市之一。毗邻青岛经济技术开发区，东距青岛港100公里，南距日照港70公里，地理位置优越，交通运输便捷。为我们在安排运输和争取优势价格方面带来了很大的便利。我们相信质量、服务和价格是我们高效工作的有力保证。

我公司专业从事果蔬及肉类清洗及加工设备；巴氏杀菌设备；盒式气调真空包装机；连续式滚动包装机；贴体包装机；全自动拉伸膜真空包装机及其它食品相关设备等的开发，设计、制造及国内外销售。

公司以国际贸易为主导，在不间断的国际贸易活动中，我们对产品以及市场的发展有了充分的认识。利用我们自身丰富的经验，我们与世界各地的客户建立了良好的合作关系。我们的主要市场是北美洲、大洋洲、日本、韩国、中东以及中亚等地区。

我们的宗旨是：“用服务与真诚来换取你的信任与支持，互惠互利，共创双赢！”

我公司愿与国内外各界同仁志士竭诚合作，共创未来！

Shandong Huiyilai International Trade Co., Ltd. was founded in 2023, is a collection of production and processing, sales, trade as one of the private enterprises. The company is located in Zhucheng City, which is known as the "Hometown of Dinosaurs" in China, and is one of the open coastal cities in the south of Shandong Peninsula. Adjacent to Qingdao Economic and Technological Development Zone, 100 kilometres from Qingdao Port in the east and 70 kilometres from Rizhao Port in the south, the company has a superior geographical position and convenient transportation. It brings us great convenience in arranging transport and getting advantageous price. We believe that quality, service and price are the strong guarantee for our efficient work.

Our company specializes in the development, design, manufacture and domestic and international sales of all kinds of fruit, vegetable and meat cleaning and processing equipment; pasteurization equipment; box-type air-conditioned vacuum packaging machine; continuous rolling packaging machine; sticker packaging machine; automatic stretch film vacuum packaging machine and other food related equipment and so on.

Our company is dominated by international trade, and in the uninterrupted international trade activities, we have a full understanding of the products as well as the development of the market. Utilising our own rich experience, we have established good relationships with customers all over the world. Our main markets are North America, Oceania, Japan, Korea, the Middle East and Central Asia and so on.

Our tenet is: "Exchange your trust and support with service and sincerity, mutual benefit and create a win-win situation!"

Our company is willing to cooperate with domestic and foreign colleagues from all walks of life to create a better future!

Vacuum Frying Machine

真空油炸机

PERFORMANCE BENEFITS 性能优点

Vacuum frying is frying and dehydrating food at low temperature (80 ~ 120°C), which can effectively reduce the damage of high temperature on food nutrients.

Low temperature vacuum frying can prevent the deterioration of edible oil. It is unnecessary to add other antioxidants, which can improve the repeated utilization of oil and reduce the cost. The oil content of general fried food is as high as 40% - 50%, while the oil content of vacuum fried food is 10% - 20%, and the oil saving effect is remarkable. The food is crisp but not greasy, and has good storability.

In the vacuum state, the water in the intercellular space of fruits and vegetables vaporizes and expands rapidly. The expansion effect is good. The product is crisp and delicious, and has good rehydration performance.

真空油炸是在低温（80 ~ 120℃）对食品进行油炸、脱水，可以有效地减少高温对食品营养成分的破坏。

低温真空油炸可以防止食用油脂劣化变质，不必加入其他抗氧化剂，可以提高油的反复利用率，降低成本。一般油炸食品的含油率高达40% ~ 50%，而真空油炸食品的含油率在10%~20%，节油30%~40%，节油效果显著。食品脆而不腻，可贮性良好。

在真空状态下，果蔬细胞间隙中的水分急剧汽化、膨胀，间隙扩大，膨化效果好，产品酥脆可口，且具有良好的复水性能。

SCOPE OF APPLICATION 适用范围

Fruits: apple, kiwi, banana, jackfruit, persimmon, strawberry, grape, peach, pear, etc;

Vegetables: tomato, sweet potato, potato, kidney bean, mushroom, garlic, carrot, green pepper, pumpkin, onion, etc;

Dried fruits: jujube, peanut, etc;

Aquatic products and animal meat, etc.

水果类：苹果、猕猴桃、香蕉、木菠萝、柿子、草莓、葡萄、桃、梨等；

蔬菜类：西红柿、红薯、土豆、四季豆、香菇、蘑菇、大蒜、胡萝卜、青椒、南瓜、洋葱等；

干果类：大枣、花生等；

水产品及畜禽肉类等。



Low temperature vacuum frying technology is increasingly favored by people due to its own advantages. Vacuum low-temperature fried food, due to the presence of vacuum, dehydration occupies a very important position, so it is different from the original meaning of frying. The vacuum low-temperature frying technology combines frying and dehydration organically, giving it unique advantages and wide adaptability, especially for fruits and vegetables with high moisture content. Its effect is very ideal, and the taste is the best among all fruit and vegetable products.

低温真空油炸技术由于其自身的优点，越来越受到人们的青睐。真空低温油炸食品，由于真空的存在，脱水占据了非常重要的位置，所以它不同于油炸的原意。真空低温油炸技术将油炸和脱水有机地结合起来，使该技术具有独特的优势和广泛的适应性，特别是对于水分含量高的水果和蔬菜，其效果非常理想，口味是所有果蔬产品中最好的。



Automatic Frying Process Line 全自动油炸流水线

Automatic frying process line adopts oil-water mixed filter residue structure system, frequency conversion speed regulation, large frying output and high production efficiency. The unique product conveying system, slag discharging system, heating system, oil circulation system, smoke exhaust system and electric control system can be suitable for various energy sources and meet the different requirements of users.

全自动油炸流水线采用油水混合滤渣结构系统，变频调速，炸制产量大，生产效率高。独特的产品输送系统、排渣系统、加热系统、油循环系统、排烟系统、电控系统，可适合各种不同的能源，满足用户的不同要求。

IT IS WIDELY USED IN FRYING OF ALL KINDS OF FRIED FOOD

广泛适用于各种油炸食品的炸制

Nuts such as broad beans, green beans and peanuts; puffed foods such as fried rice sticks, potato chips, etc.; flour products such as glutinous rice sticks, cat's ears, SaQima and Mahua; meat products such as meat pieces and chicken legs; aquatic products such as yellow croaker and hairtail; dried bean curd, bean curd, fish bean curd, etc.

蚕豆、青豆、花生等坚果类；锅巴、薯片等膨化食品；江米条、猫耳朵、沙琪玛、麻花等面制品；肉块、鸡腿等肉制品；黄花鱼、带鱼等水产品；豆腐干、豆腐泡、鱼豆腐豆制品等。



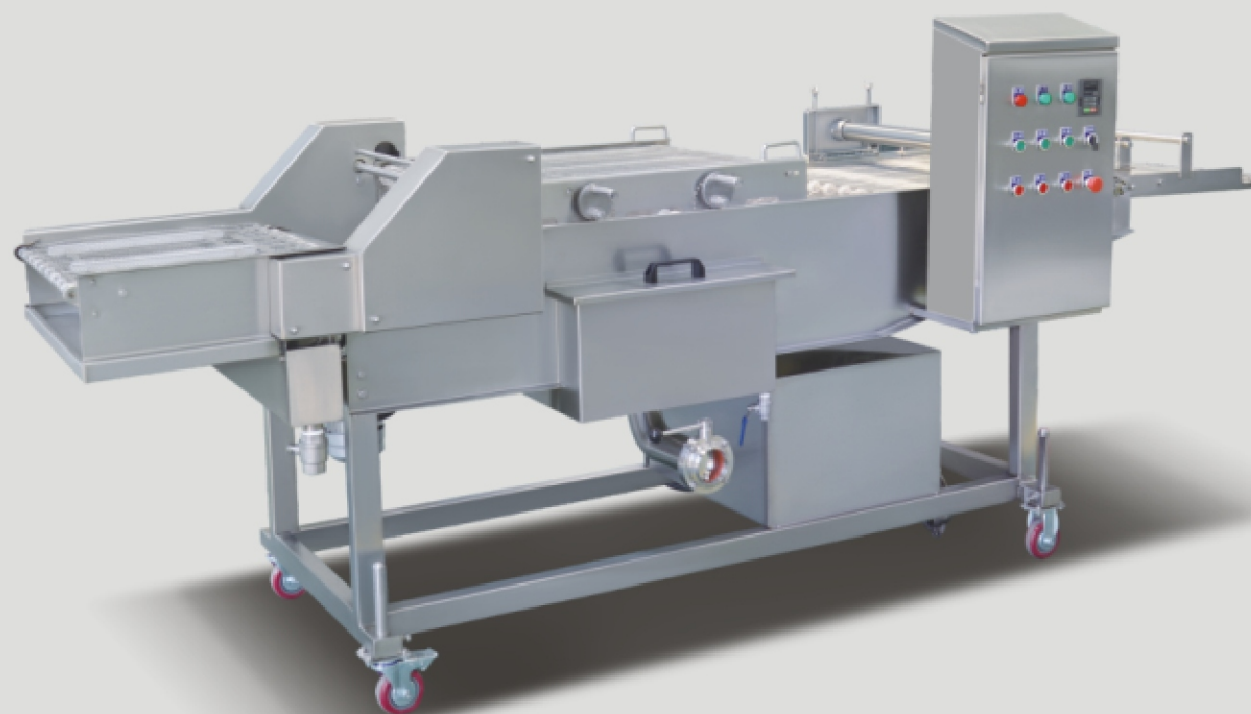
Hanging Type Fried Chicken Production Line 悬挂炸鸡流水线

PERFORMANCE BENEFITS 性能优点

Hanging type fried chicken production line is a special color frying equipment designed by our company according to the production technology of grilled chicken and duck. The frying machine adopts oil-water mixing technology to keep the oil quality clean. The whole production line adopts chain hanging transmission system, with six working areas (on-line area, sugar loading area, sugar leaching area, frying area, asphalt air cooling area and offline area). There are two kinds of material loading: hook type and frying frame type. The production line has high automation degree, sugar loading and frying are completed at one time, continuous production, automatic oil temperature control, frequency conversion speed regulation, adjustable frying time, consistent frying time, good quality and efficiency. It is suitable for large, medium and small-sized roasted chicken (duck) processing enterprises and won the trust of customers.

悬挂式炸鸡炸鸭生产线，是我公司根据扒鸡、鸭生产工艺而设计的专用上色的油炸设备。油炸机采用油水混合技术，油质保持清洁，整条生产线采用链条吊挂传送系统，设有六个工作区（上线区、上糖区、沥糖区、油炸区、沥油风冷区、下线区）。挂架有挂钩式和炸筐式两种，该生产线自动化程度高，上糖、油炸一次完成，连续生产，油温自动控制，变频调速，油炸时间可调，产品炸制时间一致，成色好，提质增效明显。适合大、中、小型扒鸡（鸭）加工企业，深得用户信赖。





Battering Machine 淋浆机

The drenching machine spreads the batter evenly on chicken, beef, pork, fish, shrimp and other seafood products through the paste curtain and the paste bath at the bottom. It is suitable for the process of chip coating and powder loading.



淋浆机是通过浆幕和底部的面糊浴槽将面糊均匀裹涂在鸡肉、牛肉、猪肉、鱼、虾等海鲜产品上。适用于上面包屑及上粉前工序。

It adopts quick installation design, easy to clean;
The shear of slurry delivery pump is small, and the damage degree of slurry viscosity is small;
The adjustment is convenient and reliable;
It has reliable safety protection device;
It can be connected with molding machine, chip wrapping machine and frying machine to realize continuous production;
The whole machine is made of stainless steel with novel design, reasonable structure and reliable performance.

采用快装设计，清洗方便；
浆液输送泵对浆液输送剪切小，对浆液的粘度破坏程度小；
调整方便，可靠；
具有可靠的安全防护装置；
可以和成型机、上面包屑机、油炸机等对接使用，从而实现连续生产；
整机采用不锈钢制造，设计新颖、结构合理、性能可靠。

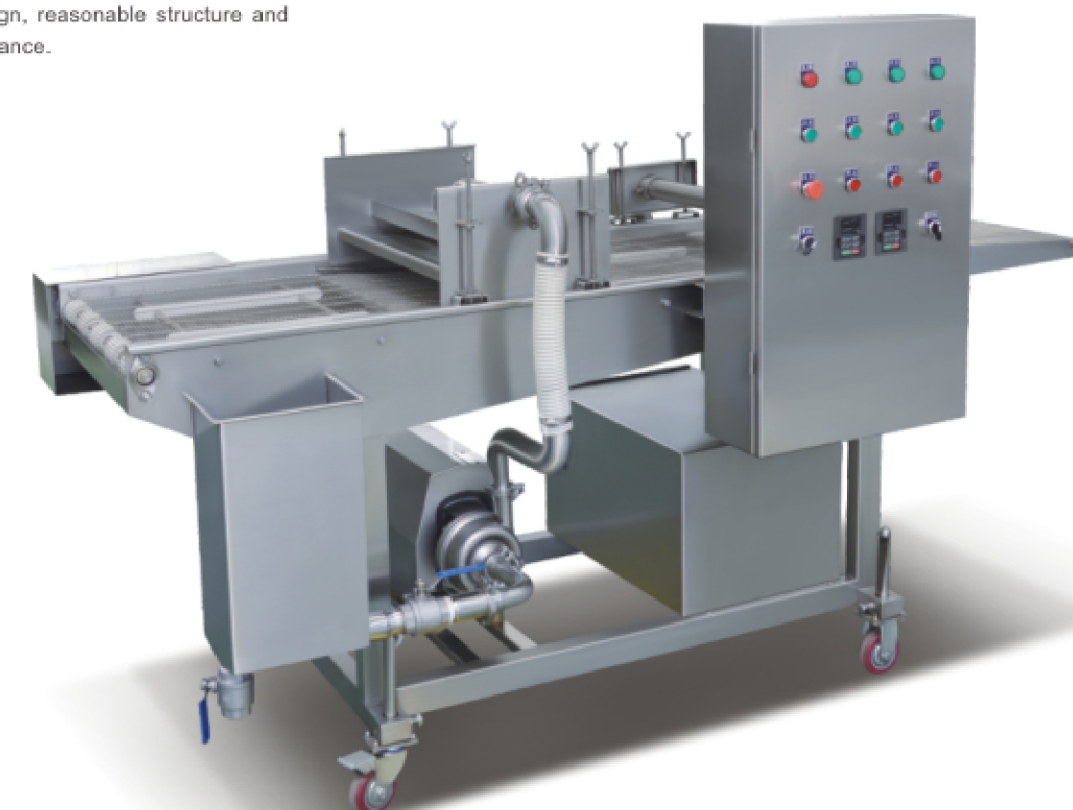
Tempera Battering Machine 浸浆机

Dip machine is to immerse the product into the slurry, so that the product is coated with a layer of slurry. Suitable for tempura products, poultry, seafood, vegetables and other products.

浸浆机是通过将产品浸入浆液中，从而使产品涂裹上一层浆。适用于天妇罗产品，禽肉、海鲜、蔬菜等制品。

上下网带间隙可调，产品适用范围广；
强力风机去除多余浆料；
操作、调整方便，可靠；
可拆卸设计，便于整机清洗，符合HACCP要求，已通过CE认证；
独立的输出网带可供选择。

The gap between the upper and lower mesh belt is adjustable, and the product is widely used;
Strong fan to remove excess slurry;
The operation and adjustment are convenient and reliable;
Removable design, easy to clean the whole machine, in line with HACCP requirements, has passed CE certification;
Independent output mesh belt is available.





Drum Batter 滚筒上粉机

Through the rotation of the drum, the surface of the product is coated with a layer of uniform powder, so as to increase the amount of powder on the product and produce a scaly shape. It is suitable for powder (bread crumb) of bulk materials. Such as: Chicken Rice flowers, chicken pieces, fish pieces, etc.

通过滚筒的转动，将产品表面裹上一层均匀的裹粉，以增加产品的上粉量，产生鳞片状的形态。适用于块状物料的上粉(面包屑)。如：鸡米花、鸡块、鱼块等。



Due to the use of roller design, the wrinkles and concave convex parts of the product can also be evenly coated with powder;
The unique screening device can separate the large particles produced in the production process;
Opening and closing lifting screw makes the cleaning process more simple;
It is directly connected with the powder feeder without intermediate conveyor belt;
It has reliable safety protection device.

由于采用滚筒设计，产品的褶皱处及凹凸处也可均匀的裹上粉；
独特的筛分装置，将生产过程中产生的大颗粒分离出来；
开合式的提升螺杆，使清洗过程更简单；
直接与上粉机连接，不需中间传送带；
具有可靠的安全防护装置。

Perduster Flouring Machine 裹粉机

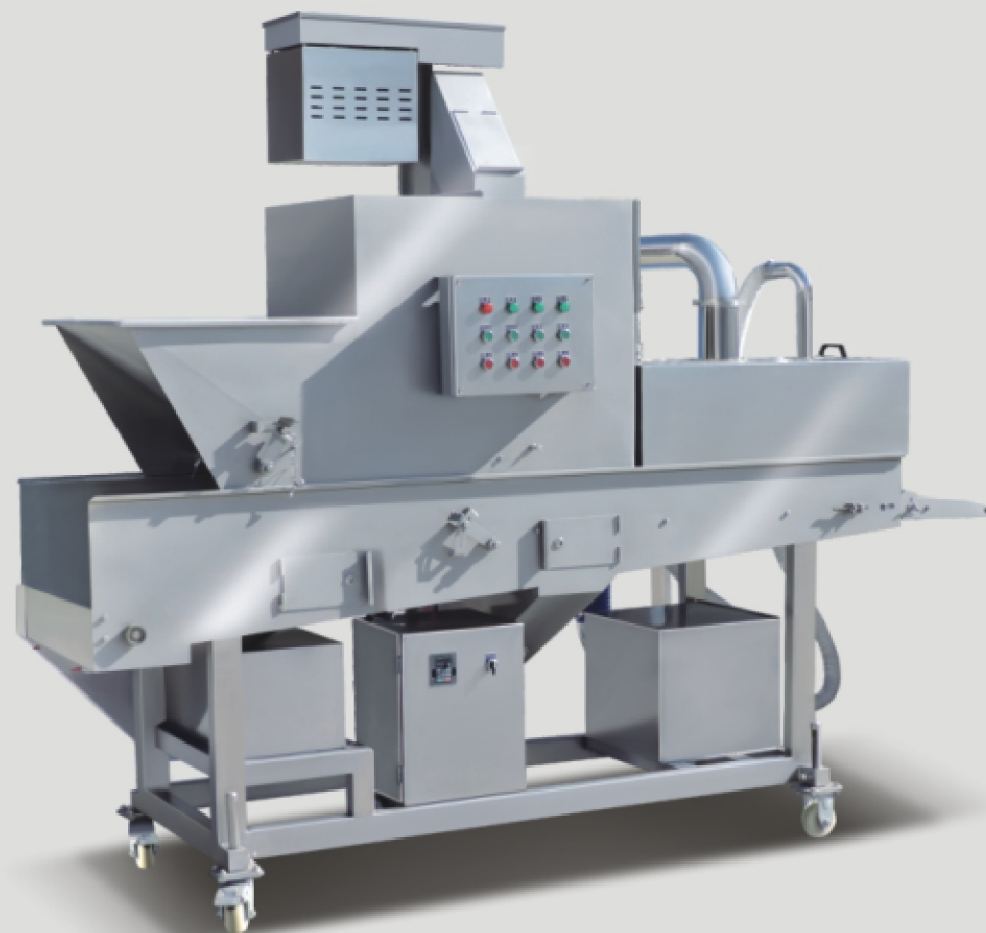
When the product passes through the conveyor belt, the conveyor belt covered with powder and the powder scattered on it are evenly coated with a layer of pre powder or mixed powder to meet the requirements of the next process. It can be connected with the sizing machine and the upper chip wrapping machine to form a production line of different products, so as to complete the process of powder, pulp, powder, pulp, powder and pulp, powder, pulp and powder.

产品通过传送网带时，被覆盖粉的传送带和上面撒落的粉均匀的裹涂上一层预上粉或混合粉，以适应下道工序的要求，可以同上浆机、上面包屑机连接，组成不同产品的生产线，从而完成粉、浆、粉，浆、粉及浆、粉、浆、粉工艺。

The thickness of upper and lower powder layer is adjustable;
Specially designed screw lifting, suitable for different mixing powder;
Strong fan and vibrator remove excess powder;
It has reliable safety protection device;
Special mesh belt dusting technology, uniform and reliable;
The opening and closing screw makes the cleaning process more simple.

上下粉层厚度可调；
特殊设计的螺杆提升，适用于不同的混合粉；
强力风机及振动器去除多余粉料；
具有可靠的安全防护装置；
特殊的网带撒粉技术，均匀可靠；
开合的螺杆，使清洗过程更简单。





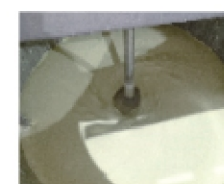
Batter Mixer 打浆机

The beating machine uses a special mixer to mix the pulp powder and water evenly. It is suitable for high viscosity slurry such as tempura.

打浆机通过特制搅拌器将浆粉与水混合均匀。适合于天妇罗浆液等粘度高的浆液。

Program control is adopted to realize the circulation of high-speed mixing - low-speed mixing - slurry use to complete the alarm, so as to prevent the slurry from settling;
The mixing tank is provided with interlayer, which can moisturize the slurry (10-20℃) by adding borneol or passing refrigerant;
The output slurry pump can be linked with the sizing machine to become the slurry feeder;
It has reliable safety protection device;
Liquid and powder coated quantitative control device (optional).

采用程序控制，实现高速搅拌混合-低速搅拌-浆液使用完成报警的循环，防止浆液的沉淀；
混料缸设有夹层，可以通过放入冰片或通入冷媒对浆液进行保湿(10-20℃)；
设有输出浆液泵，可以与上浆机联动成为浆液供给机；
具有可靠的安全防护装置；
液体及裹粉定量控制装置(选配)。



Breading Machine 上面包屑机

Through the bread crumbs discharged from the hopper and the bread crumbs in the bed, the bread crumbs are evenly wrapped on the seafood products such as chicken, beef, pork, fish and shrimp.

通过料斗里泄出的面包屑和床身中的面包屑将面包屑均匀裹涂在鸡肉、牛肉、猪肉、鱼虾等海鲜产品上。

Excellent circulation system, greatly reduce the damage of bread crumbs;
It is not only suitable for detritus, but also for coarse debris;
It is easy to adjust and realize standardized production by adopting frequency conversion speed regulation;
It has reliable safety protection device;
It can be connected with molding machine, sizing machine and frying machine to realize continuous production.

杰出的循环系统，极大的减少了面包屑的破损；
不仅适应于碎屑，而且还适应于粗屑；
采用变频调速，调整方便，便于实现标准化生产；
具有可靠的安全防护装置；
可以和成型机、上浆机、油炸机等对接使用，从而实现连续生产。

