

自熟成型虾片机

Lerford self-cooking shrimp chip machine

TCP-60 型，适用 3KW1440 转 220V 电机，加热器功率 6KW，生产效率： 60 公斤/小时，
TCP-140 型，适用 7.5KW1440 转 380V 电机，加热器功率 12KW，生产效率： 200 公斤/小时，
TCP-260 型，适用 15KW1440 转 380V 电机，加热器功率 24KW，生产效率： 400 公斤/小时
TCP-60 model: Suitable for 3KW, 1440 rpm, 220V motors; heater power 6KW; production efficiency: 60 kg/hour.
TCP-140 model: Suitable for 7.5KW, 1440 rpm, 380V motors; heater power 12KW; production efficiency: 200 kg/hour.
TCP-260 model: Suitable for 15KW, 1440 rpm, 380V motors; heater power 24KW; production efficiency: 400 kg/hour.

Model	Power	Voltage	Heating power	Capacity
TCP-60	3kw/1440 rpm	220V	6kw	60kg/h
TCP-140	7.5kw/1440 rpm	380V	12kw	200kg/h
TCP-260	15kw/1440 rpm	380V	24kw	400kg/h

配套设备：

调速皮带输送机采用食品级 PVC 输送带，长 2.8 米，宽 0.35 米,调速电机功率 120W
Supporting equipment: The variable speed belt conveyor uses a food-grade PVC conveyor belt, is 2.8 meters long and 0.35 meters wide, and has a 120W variable speed motor.

Model	Material	Length	Width	Power
RX-480	PVC	280mm	35mm	120w

电动切虾片机 TYQ-AK 型，切刀宽度 30cm，切片速度 400 公斤/小时，电机功率 1.5KW
Electric shrimp slicer TYQ-AK model, blade width 30cm, slicing speed 400 kg/hour, motor power 1.5KW.

Model	Material	Speed	Slice width	Power
TYQ-AK	SS	400kg/h	30cm	1.5kw

搅拌和浆机 TYB-200,电机功率 3KW，搅拌桶容积 250L，工作效率： 200 公斤/15 分钟
TYB-200 mixer and pulper, 3KW motor, 250L mixing tank, working efficiency: 200 kg/15 minutes.

Model	Material	Capacity	Volume of mixing tank	Power
TYB-200	SS	200kg/15min	250L	13kw

小型家用多功能 虾棒挤出成型机 自动切片五彩粉片机

本机为机电一体化设计，由水浴蒸箱、电热装置、螺旋绞龙、成型模具和电机组成，性能稳定，一机多用，生产过程无烟尘排放，环保无污染，安全卫生，解决了手工制作费时费力的问题。
机器采用电加热电子自动控温蒸煮熟化成型新工艺，把虾粉、淀粉、水按一定比例搅拌均匀后，加入虾片机的料斗内，电机带动的螺旋搅龙把进入机器的粉浆向前推进，并通过绞龙外围的蒸箱里的热水，把粉浆蒸煮熟化，由模具定型成细腻爽滑，富有弹性的圆柱形或椭圆形虾棒，冷却后再用切片切成薄片后，烘干或晾干即为成品，食用油炸即可。
This machine is a mechatronics design. It is composed of a water bath steam box, an electric heating device, a screw auger,

a forming mold and motors. It has stable performance, one machine for multiple purposes, no smoke and dust emissions during the production process, environmental protection, no pollution, safety and health, and solves the problem of manual production.

Time-consuming and laborious problem. The machine adopts a new process of electric heating, electronic automatic temperature control, steaming, cooking and forming. After the shrimp powder, starch, and water are mixed evenly in a certain proportion, they are added into the hopper of the shrimp cracker machine. Push forward and pass the hot water in the steaming box on the periphery of the auger to steam and cook the slurry. The mold is shaped into a smooth, elastic cylindrical or oval shrimp stick. After cooling, it is sliced and sliced into thin slices. , Dried or air-dried is the finished product, and can be eaten and fried.

虾片又称玉片、薯虾片，虾味薯片、糕片、虾棒，片粉、大米糕片，是用虾粉加淀粉加工而成的，是一种价格便宜、味道鲜美的油炸膨化食品，酥脆可口，营养丰富，很受消费者喜爱，尤其是五彩虾片更受小朋友们的青睐。

Shrimp chips, also known as jade chips, potato and shrimp chips, shrimp flavour potato chips, cake chips, shrimp sticks, noodles, rice cake chips, are processed with shrimp powder and starch. It is a cheap and delicious oil. Fried puffed foods are crispy, delicious and nutritious, and are very popular among consumers, especially the colorful shrimp crackers are more popular with children.