

真空和面机 方便面生产设备

产品名称	真空和面机 方便面生产设备
公司名称	福建南安市宏发机械有限公司
价格	.00/个
规格参数	种类:方便面生产设备 产品别名:真空和面机 品牌:HF
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产品详情

种类	方便面生产设备	产品别名	真空和面机
品牌	HF	适用范围	休闲食品厂设备、其他

真空和面机

真空和面机的工作原理是面粉在真空状态下与水进行混合、搅拌，水分可在很短时间问内与面粉混合均匀，从而使水分能渗透到小麦粉粒子内部，使面筋网络形成得更均匀，从而提高面团质量以致提高面制品的清爽弹性。特别是在挂面、非油炸面的生产中是必备设备，在挂面、半干面的生产中，都可明显的提高品质。过去我国真空和面机一直依赖进口来满足生产的需要，需要大量外汇，并且价格也贵的惊人，一台200公斤/次的设备要人民币98.5万元左右。我公司开发的真空和面机可替代进口设备，降低设备投资，并可使我国的面制品档次提高，为进入国际市场打下基础。

真空和面机主要特点是：1、加大和面加水量，这样可使面筋质得到充分的形成，而普通和面机在加大加水量后，面团发粘，因面团粘辊而导致压延机无法工作；2、使面团含水均匀，提高面皮质量；3、减少和面时间，减少面团发热；4、锅体翻转卸料，减少泄漏源；5、保证每次和面质量的一致性，真空和面机是全自动运行，即一但参数设定后，会完全按照既定的模式运行，从而避免人为误差造成的质量偏差。

主要技术指标

型号	
产量	100kg/次-350kg/次(干粉重量)
真空度	-0.085mpa-0.07mpa
面团质量	加水量最大36%，和好的面团含水均匀，误差小于1%，干粉量小于0.1%，呈松散面团
全自动运行、手动运行两种模式，触摸屏操控及显示，可随意设定工艺参数	

vacuum dough kneader

the working principle of the vacuum dough kneader is that wheat flour mixes and agitates with water under the vacuum state, and the moisture may mix with wheat flour evenly in a short period so as to make moisture infiltrate into wheat flour granule, causing the gluten network to form more evenly, and improving the dough quality so that the smoothness and elasticity of the noodles products can be enhanced. especially in the production of fine dried noodles and the fried-free instant noodles, it is the essential equipment. both in the production of fine dried noodles and semi-dried noodles, it can improve the quality of the product obviously. in the past, our country always imported vacuum dough kneader to satisfy the production demands, which needed the massive foreign exchange, moreover the price is so expensive---it cost about rmb 985,000 to buy one set of equipment with productivity of 200 kg/time. our vacuum dough kneader may substitute the import equipment, reduce the equipment investment, and improve the grade of our country"s noodles products, and build the foundation for entering the international market.

the main characteristics of the vacuum dough kneader:

1. increase the adding water volume when flour mixing, which makes the gluten form fully. however if more water was added in common dough kneader, the dough might become sticky, causing the roller to stop working because the sticky dough stick to it.
2. make water content of the dough uniform, which improves the quality of the dough sheets;
3. shorten the flour mixing time and reduce the heat generation of the dough;
4. the flour container rotates to unload materials, which reduces leakage sources;
5. guarantee the uniformity of flour mixing quality each time. the vacuum dough kneader runs automatically which means that once the parameters are set, this machine will operate according with the set pattern. therefore the quality deviation caused by personal error can be avoided.

main technical parameters

model	
production capacity	100 -350kg/time(dry flour weight)
vacuum degree	-0.085mpa-0.07mpa
dough quality	max. adding water volume: 36%; water content of kneaded dough is even; error is less than 0.1% , appearing loose dough.
there are two operation models-- completely automatic operation and manual operation, touch screen control and display, all parameters can be set at will.	