

AUTOMATIC NUGGET PRODUCTION LINE



Mini Automatic Nugget Forming and Coating Processing Line (TT-ZJ200) :
Forming Machine Patty 100-111 (TT-FM100) —> Battering Machine NJJ200-II (TT-
BM200) —> Preduster (Flouring machine) SFJ200-II (TT-PM200)

All 304 S/S

High degree automation

Easy operation

Easy clean

This line can process diversified materials:

Meat: Poultry, beef, mutton, pork etc.

Seafood: fish, shrimp

Vegetable: Pumpkin and potato, cheese and their mixer.

Make hamburger (KFC), Nuggets, chicken or beef steak, pumpkin patty etc. It regularly becomes the most ideal choice for the small or middle scale factory, home factory and dispatching center.

AUTOMATIC HAMBURGER PRODUCTION LINE



Mini Automatic Hamburger Forming and Coating Processing Line(TT-HB200):

Forming Machine Patty100-111 (TT-FM100) —> Battering Machine NJJ200-II (TT-BM200) —> Bredding Machine (Crumbing Machine) (TT-CM200)

All 304 S/S

High degree automation

Easy operation

Easy clean

This line can process diversified materials:

Meat: Poultry, beef, mutton, pork etc.

Seafood: fish, shrimp

Vegetable: Pumpkin and potato, cheese and their mixer.

Make hamburger (KFC), Nuggets, chicken or beef steak, pumpkin patty etc. It regularly becomes the most ideal choice for the small or middle scale factory, home factory and dispatching center.



**Automatic Hamburger
Forming Machine Patty100-111 | TT-FM100**

Production Capacity: 35 pcs/min

Tank Capacity: 30 L

Power: 0.55 Kw

Belt Width: 130 mm

Weight: 100 Kg

Dimension: 860x600x1400 mm

Automatically perform various procedures such as meat filling, forming and output and form a fully automatic prepared food line when connected with the battering machine, preduster, frying machine, cooking machine, instant freezer and packing machine, sharing the good features of high production capacity and stable quality.

Endless patterns can design for your products: round, square ellipse, triangle, heart and some other patterns such as cartoon, star...



Battering Machine NJJ200-II | **TT-BM200**

Production Capacity: 100 Kg/h

Input Height: 780 mm

Output Height: 780 mm

Power: 0.62 Kw

Belt Width: 200 mm

Weight: 100 Kg

Dimension: 1400x550x1250 mm

Offer an even coverage of the chicken (Poultry), beef, meat, seafood. Etc by the batter curtain on the top and the dipping on the bottom, there is the Blower designs to remove the excess batter from entering the next processing procedure. And it is suitable for the processing before the procedure of breading or predusting.



Breeding Machine
(Crumbing Machine) SXJ200-II | TT-CM200

Production Capacity: 100 Kg/h

Input Height: 720 mm

Output Height: 780±50 mm

Power: 0.86 Kw

Belt Width: 200 mm

Weight: 150 Kg

Dimension: 1720x650x1400 mm

Evenly coat the meat like chicken. Beef pork, meat and seafood by outpouring the crumb from the hopper when the products is carried by the belt pass under it. For the bottom coating, there is a layer of crumb on the lower belt. Also there is a roller pressing system to press tightly the crumb onto the surface of the food and the thickness of crumb can be regulated by this unit too.

Both Fine and coarse crumb suitable

Easy to operation and clean.

Powerful blower and vibrator can easily remove the excess flour.



Preduster (Flouring machine) SFJ200-II | TT-PM200

Production Capacity: 100 Kg/h

Input Height: 720 mm

Output Height: 780±50 mm

Power: 0.98 Kw

Belt Width: 200 mm

Weight: 150 Kg

Dimension: 1730x650x1480 mm

The conveyor belt carries the products on to a floor bed: above where a hopper above can offer a layer of flour, this makes the products thinly and evenly coated to make preparation of the next processing step. And it can be joined to the battering machine and breading machine to make different production lines to finish the processing of predusting-battering-predusting, battering-predusting and battering-predusting-breading. etc different procedures. It can predust all around the products, completely even.

Powerful blower and vibrator can easily remove the excess flour. The pressing roller design can help to coat the products and regulate the thickness of the coating.