

Customized Production Line (BP Series)



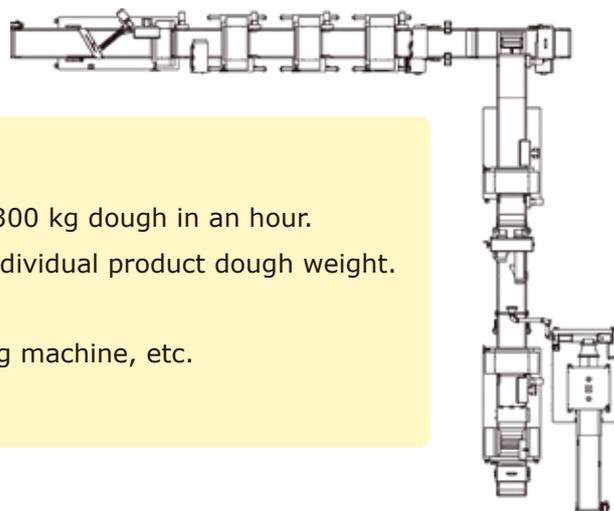
Even the complicated production of paratha can be fully automated ! BP series is exactly designed to produce food with multiple processes. ANKO's layer pastry production line delivers pastry products with a maximum of 128 layers, working with various processing units such as stuffing, cutting, oil dropping, filming, leftovers recycling, etc. to save food and labor costs. Moreover, ANKO has years' experience to help customers build new production lines out of nothing through our comprehensive turnkey projects, from material preparation, production, cooking to packaging, based on expected capacity and available space. Double or triple production lines are also provided for higher capacity and efficiency.



Customized Production Line (BP-Series)

Features

- Standard length of production line: over 10 m
- High/medium capacity: BP series can process over 300 kg dough in an hour.
The capacity will be estimated in accordance with individual product dough weight.
- Easy operation and cleaning
- Flexible to change parts such as knife, mold, stuffing machine, etc. to produce various foods



Process Flowchart



▲ Pressing



▲ Slitting



▲ Layer Folding



▲ Rolling



▲ Forming



▲ Sheeting



▲ Wrap the margarine



▲ Layer Folding



▲ Pressing & Filming



▲ Pressing & Filming



HEADQUARTERS

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