

我们以是更专业一些

石家庄市汉普食品机械有限公司

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专业鲜面条机械制造商 SPECIALIZED FRESH NOODLE MACHINERY MANUFACTURER



Shijia zhuang Helper Food Machinery Co.,Ltd. 石家庄市汉普食品机械有眼公司





只为一口

软、韧、脆、弹、香



JUST FOR A BITE OF SOFTNESS, TOUGHNESS, CRISPINESS, ELASTICITY, AND AROMA



企业简介/COMPANY PROFILE



石家庄市汉普食品机械有限公司成立于2002 年,是国内最早专业从事中 国传统包馅面制品深加工设备研发制造的企业。其前身为1986年成立的 华兴机械厂,后者是当时国内最早从事肉糜制品深加工设备研发制造的 企业之一。2002年立业之初,汉普机械以一台真空和面机填补了国内面 制品深加工设备的市场空白,于 2003年先后得到思念,三全,湾仔码头 等如今速冻面点行业翘楚的青睐,由此开启了汉普机械在中国速冻米面 制品行业的第一品牌之路。之后与上述相关企业合作研发了中国第一套 全自动大型轧面生产线,将中国传统的面制品(饺子、馄饨等包馅制 品)生产由纯手工的作坊加工模式推动至现代标准化的工业模式。鲜湿 面条作为中国另一大传统面食品类,全自动的工业标准化大势所趋。

汉普机械于2009年推出第一套面条生产线伊始,逐渐确定专注于中式鲜 湿面全自动生产线的研发制造,经年不辍,立志从根本上改变中国鲜面 条市场混乱、产品低端、价格低廉的行业现状。历经十年有余的专注研 发制造,汉普机械不断优化更加专业自动化的鲜湿面生产线,更在专注 专业的同时开发出了全自动冷冻熟面生产线,进一步为中国餐饮行业面 临的不断变化的挑战做出自己的努力。

Shijiazhuang Helper Food Machinery Co., LTD., founded in 2002, is the earliest enterprise specializing in the research and development and manufacturing of Chinese traditional filling flour products deep processing equipment. Its predecessor was Huaxing Machinery Factory established in 1986, which was one of the earliest enterprises engaged in the research and development and manufacturing of meat products deep processing equipment in China at that time. At the beginning of its establishment in 2002, Helper Machinery filled the market gap of domestic deep processing equipment for flour products with a vacuum mixer. In 2003, Helper Machinery was favored by the leaders of the quick-frozen noodle industry, such as Sanguan, Wanchai Wharf, etc., which opened the road of the first brand of Helper machinery in China's quick-frozen rice noodle products industry. After that, we cooperated with the above related enterprises to develop China's first set of automatic large-scale rolling noodle production line, which promoted the production of traditional Chinese noodle products (dumplings, wontons and other stuffing products) from the pure manual workshop processing mode to the modern standardized industrial mode. Fresh and wet noodles as another big traditional noodle food category in China, automatic industrial standardization is the trend.

Helper Machinery launched the first set of noodle production line in 2009 at the beginning, gradually determined to focus on the research and development and manufacturing of Chinese fresh wet noodle automatic production line, after years of continuous, determined to fundamentally change China's fresh noodle market chaos, low-end products, low prices of the industry status quo. After more than ten years of dedicated research and development and manufacturing, Helper Machinery has continuously optimized more professional and automated fresh wet noodle production line, and developed a fully automatic frozen cooked noodle production line while focusing on professionalism, further making its own efforts for the changing challenges facing China's catering industry.

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产品目录 / PRODUCT CATALOG

生鲜面设备 FRESH NOODLE DEVICE



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皮子设备 DUMPLINGS SKIN DEVICE





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熟冻面设备 FROZEN COOKED NOODLE DEVICE



手工面设备 HANDLE NOODLE DEVICE











THE MAXIMUM LENGTH OF THE AIRPORT WITHOUT PACKAGING: 8 METERS

Helper Mechanical small noodle equipment is designed for flexible and multi-variety small yield. The equipment is flexible, the process is flexible, and the product switch is flexible, which is very suitable for small processing needs that focus on quality standardization and process standardization.



我们只是更专业一点!

M-270 小型面机 FRESH NOODLE PROCESS LINE









不含包装机场地最大长度需求。 MAXIMUM REQUIRED LENGTH OF THE SITE WITHOUT PACKAGING :23METERS.

汉普机械中型面条生产线秉承工艺和生产全自动的执行理念,从原料到成品遵循先入先出的标准 化原则,最大程度保证产品的品质标准化。真空和面,连续轧延,恒温湿饧面等工艺保证面条工 艺标准化基础上的高品质。

Helper Machinery medium noodle production line adhering to the process and production of fully automatic implementation concept, from raw materials to finished products follow the principle of first-in first-out standardization, to maximize the quality of product standardization. Vacuum mixing, continuous rolling, constant temperature wet noodles and other processes to ensure the standardization of noodle technology based on high quality.





我们只是更专业一点!

M-440 全自动 鲜面条生产线 FULL AUTOMATIC FRESH NOODLE PROCESS LINE







MAXIMUM REQUIRED LENGTH

艺标准化基础上的高品质。

technology based on high quality.





我们只是更专业一点!

M-800全自动 鲜面条生产线 FULL AUTOMATIC

Helper 汉普机械·





汉普机械冷冻熟面生产线是在生面工艺标准化和品质标准化前提下得以实现的面条进一步加工的全自动生 产线。得益于前段生面工艺和品质标准化的执行,后段执行面条精准分份后的单份水煮,煮制时间严格遵 循工艺设定,保证每根面条熟制均匀,口感均衡。面条煮制完成后可以完成自动降温,自动入筐,后续理 料、进隧道全部实现自动化。

Helper Mechanical frozen cooked noodles production line is a fully automatic production line for further noodle processing under the premise of raw noodle process standardization and quality standardization. Thanks to the implementation of raw noodle technology and quality standardization in the first section, the second section executes a single portion of boiling after the precise portion of noodles, and the cooking time strictly follows the process setting to ensure that each noodle is cooked evenly and the taste is balanced. After the noodles are cooked, automatic cooling can be completed, automatic entry into the basket, and the subsequent processing and entry into the tunnel can be automated.





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DM-440冷冻熟面 生产线









不含包装机场地最大长度需求。

MAXIMUM REQUIRED LENGTH OF THE SITE: 20 METERS.

汉普机械皮子生产线因应生鲜面设备的高品质面带生产设备而生,前段压制好的厚度均匀、品质 均一的面带经过双面撒粉、自动叠皮至设定层数后,自动输送至后端冲皮设备。

Helper machinery dumpling skin/wonton skin production line in response to the fresh noodle equipment of high-quality surface belt production equipment, the front section of the pressed good thickness uniform, uniform quality of the surface belt through the double-sided powder, automatic folding to set the number of layers, automatic delivery to the back end of the skin washing equipment.







P-440 全自动 饺子皮/馄饨皮生产线

FULL AUTOMATIC DUMPLING SKIN AND WONTON SKIN PROCESS LINE





产能及场地需求以定制需求为准。

CAPACITY AND SITE REQUIREMENTS ARE SUBJECT TO CUSTOMIZED REQUIREMENTS.

汉普机械深挖餐饮行业的潜在需求,为满足手工、现制等特殊需求场景,推出刀削面面 胚, 抻面面胚, 拉条子面胚, 烩面面胚等手工、现制中间体生产设备, 即加工中心利用 自动化生产线完成和面,压面,饧面,中间体成型等生产环节,输出各类需求的面胚。

Helper Machinery dug deep into the potential demand of the catering industry, in order to meet the special needs of manual, current and other scenes, the introduction of knife cut noodle embryo, pull noodle embryo, raman embryo, stewed noodle embryo and other manual, current intermediate production equipment, that is, the processing center uses automatic production lines to complete the production link of blending, pressing, melting face, intermediate forming, and output various needs of the noodle embryo.







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手工面中间体生产线 HANDLE NOODLE EMBRYO PROCESS LINE



三揉三饧高加水 THREE KNEAD THREE RELAX HIGH MOISTURE









THE FINAL POLE · [MIN'S PROCESS] CHINESE HAND-ROLLING NOODLE PRODUCTION LINE





最终极・【闵氏工艺】 中华手擀面生产线



Helpef 汉普机械 ►

设备现场展示 LIVE SHOW



汉普机械在胖东来



汉普机械在五爷拌面

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汉普机械在益海嘉里





汉普机械在吉新鲜面



汉普机械在中核



汉普机械在康远



汉普机械在李府餐饮



汉普机械在大张





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