

Combined with BM-150 to make batter

The batter mixer is combined in the production line to make smooth batter.



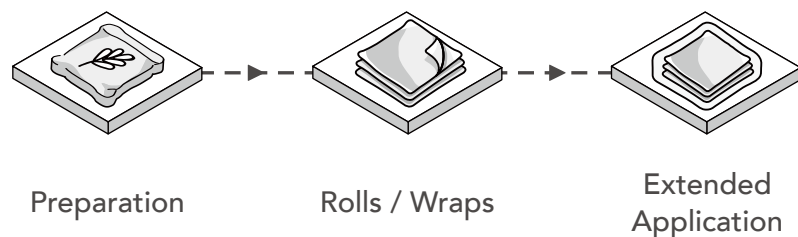
Capacity (Flour): **50 kg**
Tank: **150 L**



Automatic Spring Roll and Samosa Pastry Sheet Machine

SRP Series

Let ANKO create a spring roll pastry production solution for you.



ANKO's spring roll pastry production solution" provides not only complete machines for preparing, forming, and packaging, but also a wide range of consulting services, including optimization of production flow, factory layout planning, and staff deployment, to help you introduce more stable and efficient automatic production.



Find Spring roll pastry production planning proposal and equipment →



HEADQUARTERS

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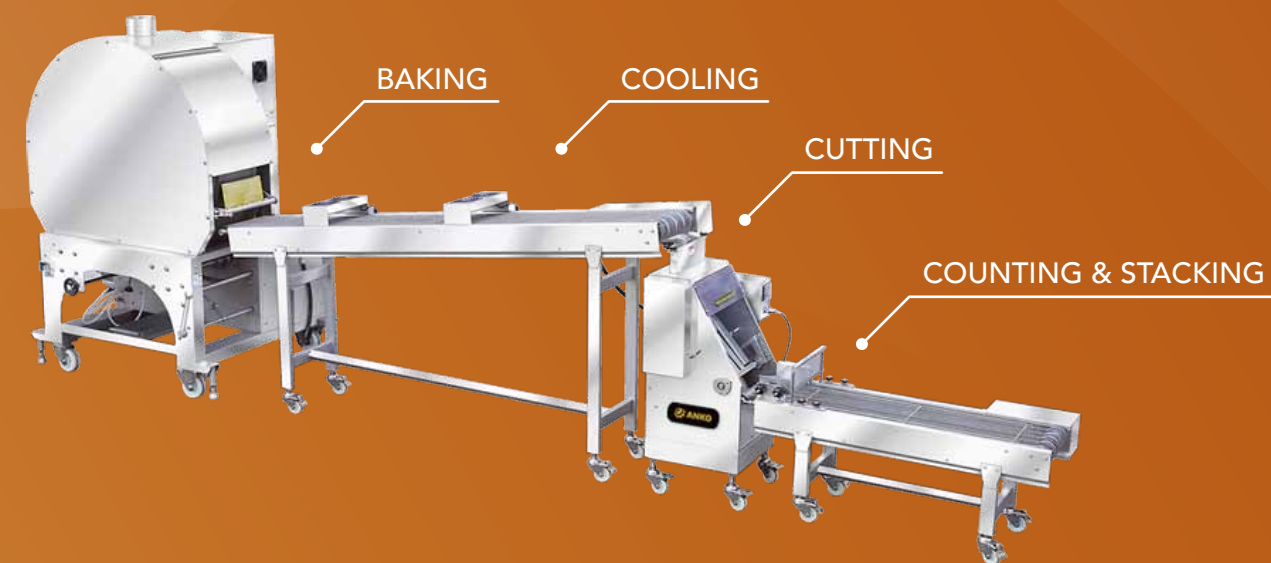
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Specifications

Capacity (pastry of 200 x 200 mm):

2,700 pcs/hr, **9** m/min

Thickness of pastry sheet:

0.4–0.8 mm

Dimensions: 5,500(L) x 1,300(W) x 1,900(H) mm

Power: 45A (35 kW), 45B (38 kW)

Including 2.5 m cooling conveyor, rotary cutter and counting device, and stacking conveyor.

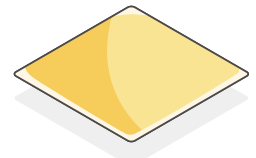
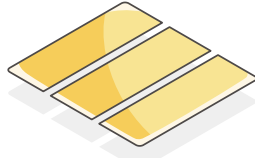
* Production capacity is for reference only. It'll change according to different product specifications and recipes. Specifications are subject to change without notice.



CAN MAKE A WIDE VARIETY OF PASTRY

Suitable for different batter recipes. With corresponding baking temperature, the SRP Series can make samosa pastry, spring roll pastry, and crepe.

SHAPE AND FOOD DIMENSIONS

Shape		
Length	180–300 mm	180–300 mm
Width	180–300 mm	60–100 mm
Thickness	0.4–0.8 mm	0.4–0.8 mm

* Please provide your product demension, we will recommend to you a suitable model and solution.



Baking temperature determines the quality of pastry. The baking drum is equipped with a microcomputer temperature controller that enables you to precisely control temperature, $\pm 1^{\circ}\text{C}$, to prevent the pastries from inconsistent texture caused by large temperature differences.

The automatic counting and stacking device is equipped to facilitate packaging.

The machine can automatically stack pastries and calculate the total number of produced pastries. The number of pastries in a pile can also be set to prevent human error and save time.



Watch Video

FOOD PRODUCED BY THIS MACHINE



Spring Roll Pastry



Samosa Pastry



Crepe