

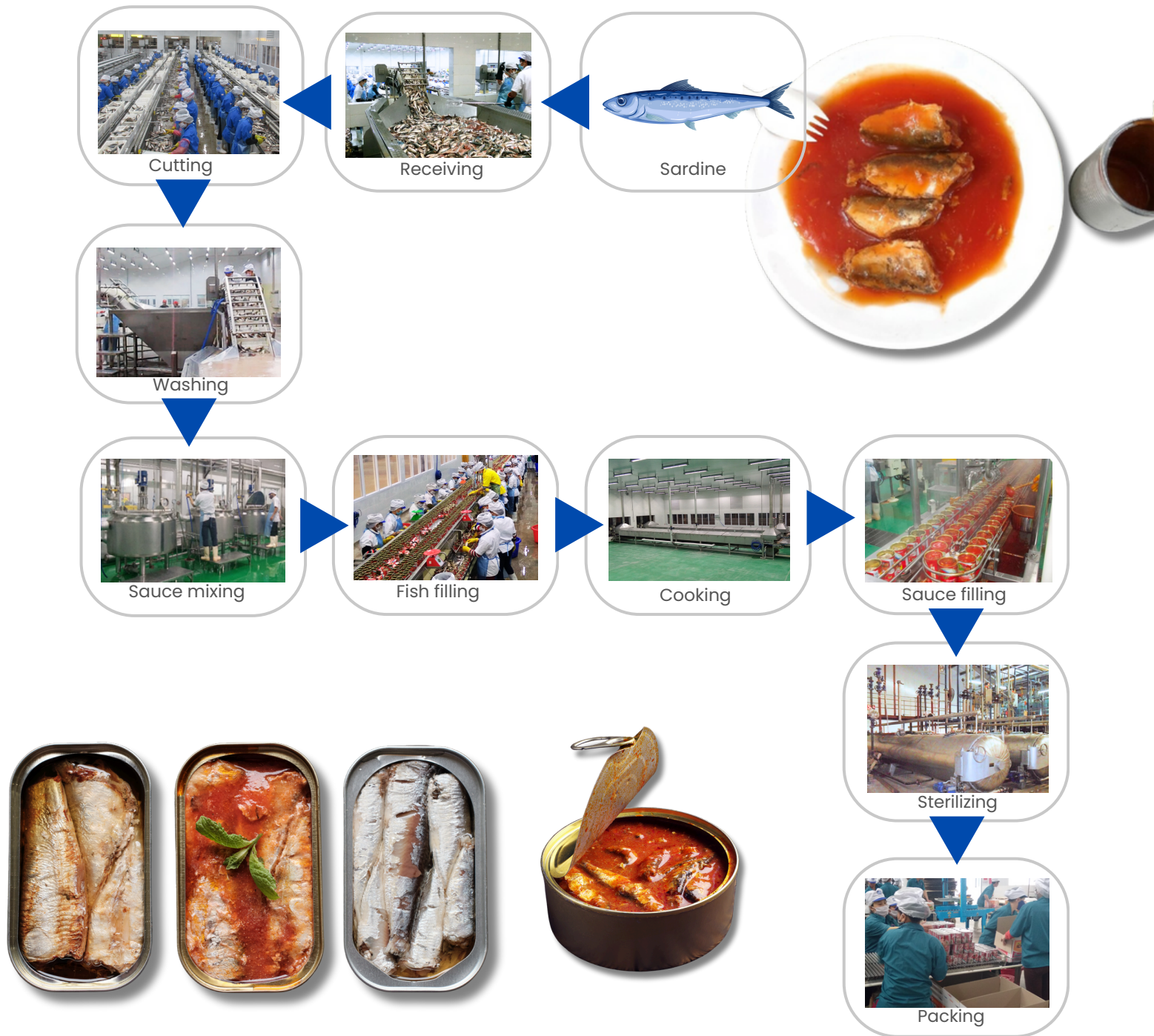
SARDINE PROCESSING LINE



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SARDINE PROCESSING LINE





RECEIVING CONVEYOR

A receiving conveyor automates the initial process of sardine processing line. It uses to receive and transport sardine along a path. This can be customized and integrated with other processing equipment to optimize workflow. It maintaining high standards of hygiene and product quality throughout the process due to the fact that it made of 304 stainless steel, meet the demands of food hygiene and safety.



Vision

Streamline the intake process, ensuring smooth and efficient transfer of raw materials



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.



Mission

Efficiently transporting sardines to the next process.



Maintenance

Using a PVC belt, easy to clean, sanitize, replace, and highly flexible.



SARDINE SCALING MACHINE

A sardine scaling machine automatically removes scales using rotating brushes, water jets, or abrasive surfaces that effectively detach the scales from the fish skin without damaging the sardines. It improves speed and efficiency while ensuring the fish is clean and undamaged for further processing. It also maintains high standards of hygiene and product quality throughout the process due to the fact that it is made of 304 stainless steel, meeting the demands of food hygiene and safety.



Vision

Providing a fast, efficient, and automated scaling and maintaining the integrity of the fish.



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.



Mission

Efficiently scaling the sardine, ensuring thorough cleaning with minimal waste.



Maintenance

Using a PVC belt, easy to clean, sanitize, replace, and highly flexible.



CUTTING CONVEYOR

This conveyor is designed to efficiently cutting and beheading sardines into specific portions. This machine plays a critical role in preparing sardines for subsequent processing steps. It maintaining high standards of hygiene and product quality throughout the process due to the fact that it made of 304 stainless steel, meet the demands of food hygiene and safety.

Made of 304 stainless steel

Meet the demands of food hygiene and safety.

**Adjustable speed to match processing capacity,
ensuring optimal performance.**

Easy to clean and maintenance.

Cut portion of sardine accurately and uniformly.

**Equipped with safety guards and emergency stop
buttons, enhancing worker safety.**

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WASHING MACHINE

The washing machine is designed to thoroughly clean the sardines after the cutting process. This process will removing scales, blood, and other impurities before further processing stages. The machine's surface is made of stainless steel with food grade sanitary and ensure long service life. Moreover, this will rovides reliable and consistent cleaning, ensuring uniform product quality.



Function

Adjustable time and capacity controls providing flexibility for processing various batch sizes and product specifications.



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.



ROTARY WATER DRAINING

A rotary water draining machine is used to remove excess water from the fish. It works by rotating the fish at high speeds, allowing centrifugal force to drain water effectively. This step is crucial to prepare the fish for further stages like sauce mixing, cooking, or packaging. The rotary water draining machine helps improve processing efficiency, reduce water content, and ensure the fish are in the right condition for the next stage of production.



Material

**Made of 304 stainless steel,
meet the demands of food
hygiene and safety.**



Maintenance

**Stainless steel constuction
ensures maximum durability,
easy to clean and maintenance.**



SAUCE MIXING MACHINE

The sauce mixing machine is designed to blend various ingredients into your signature sauce that will be added to the canned sardines after cooking. This machine ensures a consistent and high-quality sauce, enhancing the flavor and appeal of the final product.

This machine equipped with adjustable speed and mixing settings, the machine ensures uniform mixing of sauces, including tomato, mustard, or oil-based varieties. It maintains the desired texture and flavor, while its stainless steel construction ensures hygiene and ease of cleaning.

Moreover, it also offers temperature control to keep the sauce at the right consistency for further processing.



Mission

Consistently blend high-quality sauces for sardine production, ensuring precise flavor and texture control



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.



Maintenance

Stainless steel construction ensures maximum durability, easy to clean and maintenance.



FISH FILLING MACHINE

A fish filling machine is designed to automate the process of filling cans or containers with sardines into various types of can. This machine includes a control system to manage the operation properly and based on production needs. The machine's surface is made of stainless steel with food-grade sanitary and ensures long service life.



Function

- **Filling sardines automatically and continuously**
- **Control the precise filling reduces the likelihood of overfilling or underfilling.**
- **Adjustable system for various can dimensions.**



Material

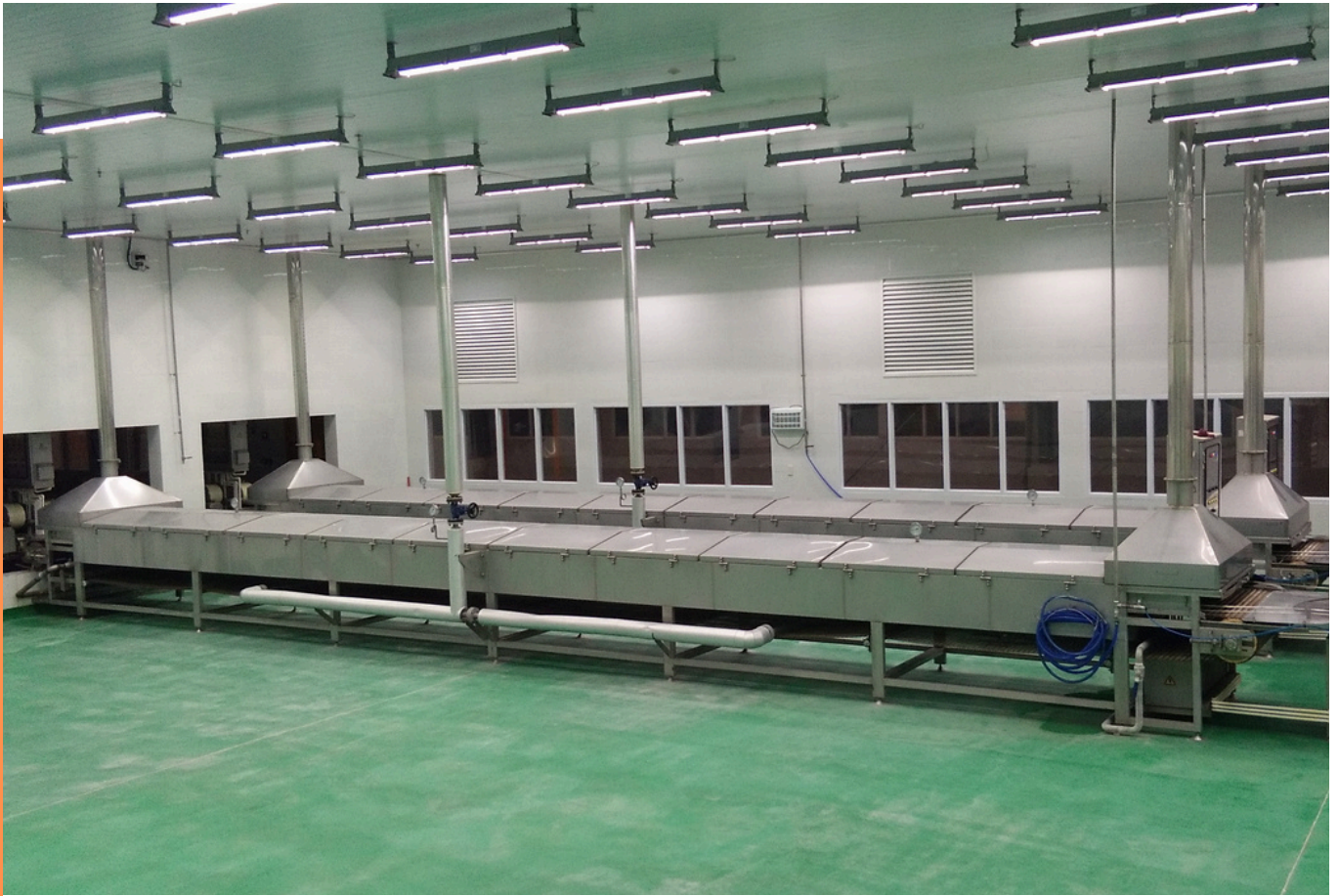
Made of 304 stainless steel, meet the demands of food hygiene and safety.



Maintenance

Stainless steel construction ensures maximum durability, easy to clean and maintenance.





COOKING MACHINE

This machine is essential for efficiently cooking sardines to achieve the desired texture, flavor, and food safety standards. This machine increasing processing capacity and reducing overall cooking time compared to batch cooking methods. It ensures uniform cooking, enhance the quality and consistency of the product. The machine's surface is made of stainless steel with food grade sanitary and ensure long service life.

Function



- **Adjustable cooking time and temperature controls providing flexibility for processing various batch sizes and product specifications.**
- **Cooking products automatically and continuously.**
- **Minimize energy waste.**



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.



SAUCE FILLING MACHINE

A sauce filling machine is designed to automate the process of filling containers with sauces. This machine is an integral part of the sauce production process, especially after the mixing of sauces with various ingredients.



Mission

Efficiently and uniformly filling the sauce into can that already contain sardine inside.



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.

This machine includes automated controls for managing the filling process, such as adjusting fill volume, speed, and other parameters.