

# 全球烘焙产线制造专家

Global Baking Production Line  
Manufacturing Expert



## 嘉兴恒匠智能技术有限公司

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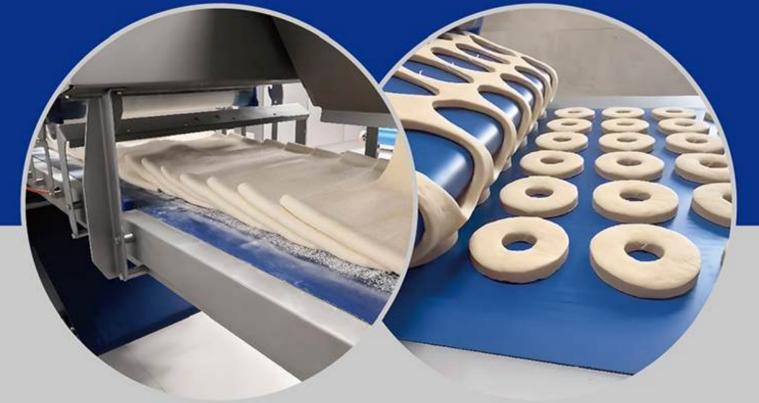
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# GLOBAL BAKING PRODUCTION LINE MANUFACTURING EXPERT



## 全球烘焙产线制造专家

# 全球烘焙生产线制造专家

Global Baking Production Line Manufacturing Expert

+ 稳定高效 Stable and Efficient

+ 自主技术 Autonomous Technology

+ 行业领先 Industry Leading

+ 领先品质 Leading Quality

+ 赋能客户 Think for the customer

+ 服务全球 Serve The World

200+  
Existing employees

15+  
Sold to countries and regions

9000+  
Export volume



## 企业简介

恒匠智能技术有限公司,专业从事食品机械生产线的研发制造(致力于烘焙食品智慧化解决方案),专注于为全球烘焙食品企业提供智能化、全自动化的烘焙食品生产线。通过大量使用智能控制技术和机器人应用技术,实现规模化、定制化生产,助力企业降低运营成本的同时,提高生产效率、改进产品质量并提升安全生产水平。

公司拥有完善的研发设计、生产制作、产品质保及售后服务体系,已建立集核心技术、核心产品、食品机械生产整线于一体的产品服务解决方案。可以根据客户的需求,提供更有针对性的智能生产线定制服务。

## 专注匠心 追求极致

凭借烘焙食品领域的丰富经验与案例,我们将根据市场需求,持续研发更多个性化、定制化的节能产品,为食品工业开发提供智能解决方案。使生产过程可视化、数据化、信息化,生产设备实现全周期管理,真正实现绿色企业,节能生产。

展望未来,恒匠将继续秉承“恒心匠心打磨品质,不断创新,努力创造客户价值。”的企业核心价值观,坚持以客户为中心,坚持技术创新和产品创新,全面提升公司持续发展能力,以“致力于烘焙食品智慧化解决方案,促进烘焙食品生产过程简单化,可视化,智能化。”为使命,实现“打造智能烘焙国际前沿品牌”的目标愿景。

## COMPANY PROFILE

Hengjiang Intelligent Technology Co., Ltd. specializes in the research and development and manufacturing of food machinery production lines (dedicated to intelligent solutions for baking food), focusing on providing intelligent and fully automated baking food production lines for global baking food enterprises. By extensively utilizing intelligent control technology and robot application technology, large-scale and customized production can be achieved, helping enterprises reduce operating costs, improve production efficiency, improve product quality, and enhance safety production levels.

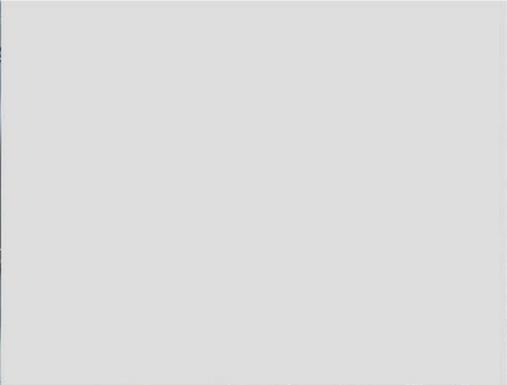
The company has a comprehensive R&D design, production, product quality assurance, and after-sales service system, and has established a product service solution that integrates core technology, core products, and the entire food machinery production line. We can provide more targeted intelligent production line customization services based on customer needs.

### FOCUSING ON CRAFTSMANSHIP AND PURSUING THE ULTIMATE

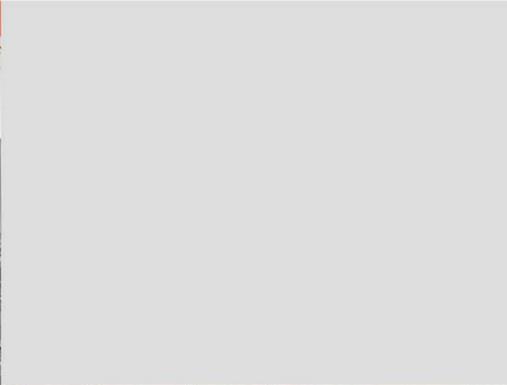
With rich experience and case studies in the field of baked goods, we will continue to develop more personalized and customized energy-saving products according to market demand, providing intelligent solutions for the development of the food industry. Visualize, digitize, and informatize the production process, achieve full cycle management of production equipment, and truly achieve green enterprises and energy-saving production.

Looking ahead to the future, Hengjiang will continue to uphold the core values of "persistently polishing quality with craftsmanship, constantly innovating, and striving to create customer value." We will adhere to the customer-centric approach, adhere to technological and product innovation, and comprehensively enhance the company's sustainable development capabilities. With the mission of "dedicating ourselves to intelligent solutions for baking food, promoting the simplification, visualization, and intelligence of the baking food production process." We aim to achieve the goal of "building an international cutting-edge brand for intelligent baking."





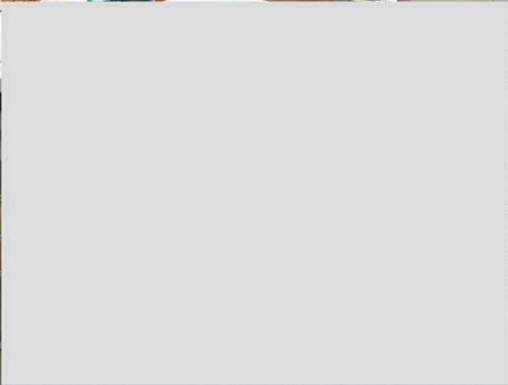
**互惠**  
Reciprocal



**优势**  
Advantage



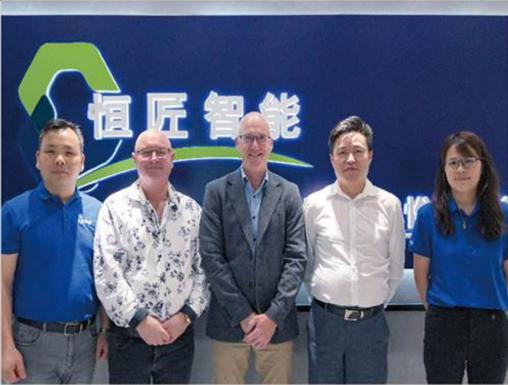
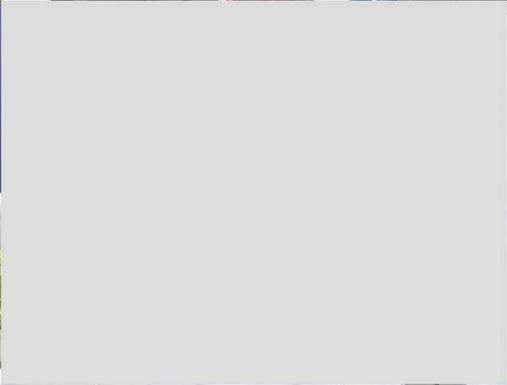
**共赢**  
Win-win



**共进**  
Common progress



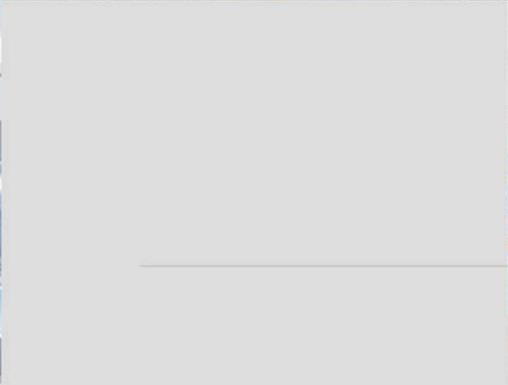
**合作**  
Cooperation



**携手**  
Hand In Hand



**互补**  
Complementary



**互利**  
Mutual Benefit



## 全球销售网络

恒匠拥有健全的销售体系,完善的销售服务网络,产品畅销全国各地,并远销美洲、澳州、欧盟及东南亚等国家和地区,在俄罗斯等多国拥有长期合作代理商,长期以来,恒匠笃信“为市场提供精品,与用户共成长”的经营理念,高性价比的产品,人性化、准时化的优质服务在广大客户中赢得了良好的口碑。

HEXEON has a sound sales system, a complete sales service network, and its products are popular all over the country, and are exported to countries and regions such as the Americas, Australia, the European Union, and Southeast Asia. It has long-term cooperative agents in Russia and other countries. For a long time, Hengjiang has firmly believed in the business philosophy of "providing high-quality products for the market and growing together with users", and has won a good reputation among customers with high cost performance products and humanized and timely high-quality services.

## 企业文化 corporate culture

### VISION 愿景

打造智能烘焙国际前沿品牌  
Building an international cutting-edge brand for intelligent baking

### MISSION 使命

致力于烘焙食品智慧化解决方案,促进烘焙食品生产过程简单化,可视化,智能化。

Dedicated to intelligent solutions for baked goods, promoting the simplification, visualization, and intelligence of the baked goods production process.

### CORE VALUES 核心价值观

恒心匠心打磨品质,不断创新,努力创造客户价值。

Persistent craftsmanship polishing quality, Continuous innovation  
Strive to create customer value

# PATENT QUALIFICATION

## 专利资质

# 130<sup>+</sup> 50<sup>+</sup>

凭借在食品机械制造领域丰富的技术创新经验,以及智能制造、工厂自动化与信息化技术等方面的开发应用能力,截止2024年,恒匠共申请专利130余项,已取得发明专利、实用新型专利证书50余项,软件著作权证书数项。

With rich experience in technological innovation in the field of food machinery manufacturing, as well as development and application capabilities in intelligent manufacturing, factory automation, and information technology, as of 2024, Hengjiang has applied for more than 130 patents, obtained more than 50 invention patents, utility model patent certificates, and several software copyright certificates.



# 180<sup>+</sup>



**工业面团成型生产线(系列)** INDUSTRIAL DOUGH FORMING PRODUCTION LINE (SERIES)



**多功能面团起酥成型生产线** P17-P20  
Multi functional dough puff molding production line



**起酥糕点成型生产线** P21-P24  
Crispy pastry molding production line



**羊角面包成型生产线** P25-P28  
Sheep horn bread molding production line



**起酥面片生产线** P29-P32  
Crispy noodle production line



**甜甜圈成型生产线** P33-P35  
Doughnut molding production line



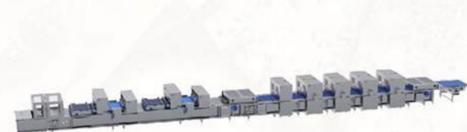
**披萨成型生产线** P36-P38  
Pizza Forming Production Line



**派类面皮成型生产线** P39-P40  
Pie style leather molding production line



**港式蛋挞成型生产线** P41-P42  
Hong Kong style egg tart molding production line



**仿手工蛋挞成型生产线** P43-P44  
Imitation handmade egg tart molding production line

# INDUSTRIAL DOUGH FORMING PRODUCTION LINE (SERIES)

## 工业面团成型生产线(系列)



抖音扫一扫观看多功能  
综合生产线工作视频  
Tiktok Scan to view multi-function  
Integrated production line work video

**起酥面包及点心** Crispy bread and Dim sum



**非起酥面包及点心** Non crisp bread and Dim sum



## 工业面团成型生产线(系列)部分组成包括:

1区:形成面皮,包黄油,叠层并输送到下一分段;

主要机构包括:分割喂料斗、低应力面皮延压系统、喂入输送机、撒粉机、滚边机构、行星轮机构、挤油机构、翻面包油输送机构、摆动折叠机构。

2区:二次叠层,并输送到下一分段;

主要机构包括:摆动折叠输送机、滚动主动切刀、抽拉折叠机构、撒粉机等。

3区:整理面皮,调整面皮厚度和宽度,并输送至下一分段;

主要机构包括:抽拉折叠输送机、上动力压轮机构、横压机构、对辊机构、人机组件、产线动力电柜等。

4区:产品最终成型并分切,输送至下一工序;

主要机构包括:扫粉机构、铰接式滚切刀+切刀支架、扫边机构、喷水机构、注馅机构、卷面机构、各种成型引导器机构、翻叠产品成型专用机械部件、叉式翻面机构、运动切刀机构、边角去除单元、各种滚刀、压边轮组件、跟直压切刀、D型切刀、三角切刀等。

## The composition of the industrial dough forming production line (series) includes:

1 Zone: Form a dough, wrap it with butter, layer it up and transport it to the next section;

The main mechanisms include: segmented feeding hopper, low stress belt extension system, feeding conveyor, powder spreader, rolling mechanism, planetary gear mechanism, oil squeezing mechanism, bread oil conveying mechanism, and swinging folding mechanism.

2 Zone: Secondary stacking and transportation to the next segment;

The main mechanisms include: swinging folding conveyor mechanism, rolling active cutter, pulling folding mechanism, powder spreader, etc.

3 Zone: Organize the face, adjust the thickness and width of the face, and transport it to the next section;

The main mechanisms include: pull-out folding conveyor mechanism, upper power pressure wheel mechanism, transverse pressure mechanism, roller mechanism, human-machine components, production line power electrical cabinet, etc.

4 Zone: The product is finally formed and cut, and transported to the next process;

The main mechanisms include: powder sweeping mechanism, articulated rolling cutter+cutter holder, edge sweeping mechanism, water spraying mechanism, filling mechanism, rolling mechanism, various forming guide mechanisms, specialized mechanical components for folding product forming, fork type flipping mechanism, motion cutter mechanism, edge removal unit, various rolling cutters, edge pressing wheel components, straight pressing cutter, D-type cutter, triangular cutter, etc.

1区:生产面皮,包黄油,叠层并输送到下一分段;



1区:分割喂料斗  
1 Zone: Split feeding hopper



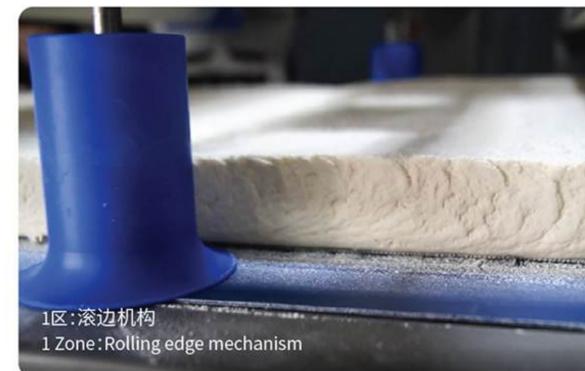
1区:低应力面皮延压系统  
1 Zone: Low stress band compression system

分割喂料斗:本装置适用于将大面皮切割成较小的面皮。

Split feeding hopper: This device is suitable for cutting large dough blocks into smaller ones.

低应力面皮延压系统:该装置将面团延压成连续面皮。

Low stress band compression system: This device compresses the dough into a continuous dough surface.



1区:滚边机构  
1 Zone: Rolling edge mechanism

滚边机构:本装置适用于按压面皮的侧部,使其更加紧凑。

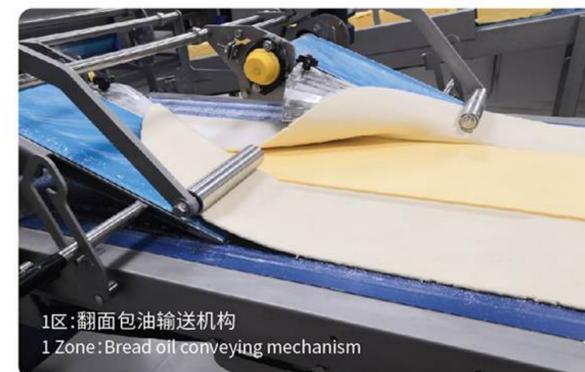
Rolling mechanism: This device is suitable for pressing the side of the surface sheet to make it more compact.

挤油泵系统:用于制作连续的油脂带。

Squeezing pump system: Used for making continuous grease strips.



1区:挤油泵系统  
1 Zone: Squeezing pump system



1区:翻面包油输送机构  
1 Zone: Bread oil conveying mechanism



1区:摆动折叠机构  
1 Zone: Swing folding mechanism

翻面包油输送机构:将挤出的黄油用面皮裹住。

Bread oil conveying mechanism: Wrap the squeezed butter with your face.

摆动折叠机构:本装置通过摆动的方式将面皮折叠成连续Z字形。

Squeezing pump system: This device folds the face into a continuous Z-shape by swinging.

2区:二次叠层,并输送到下一分段;

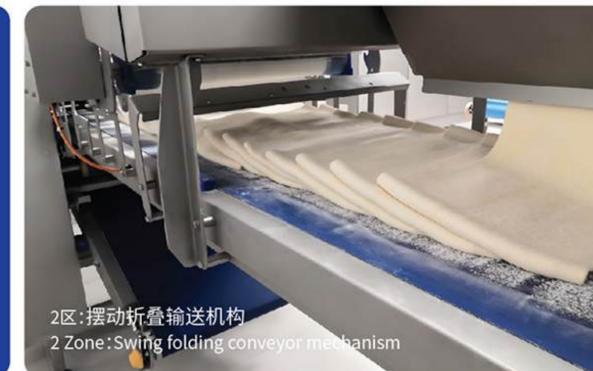


摆动折叠输送机:输送带将面皮送入下一级压延单元。

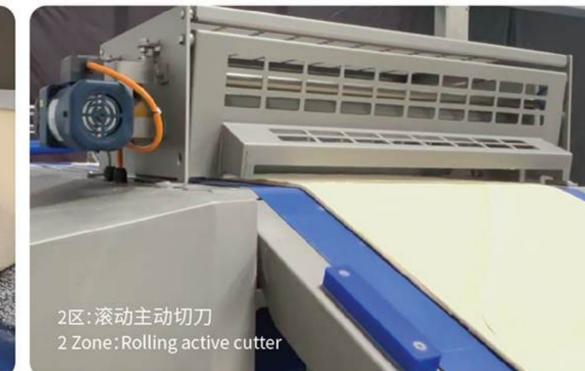
Swing folding conveyor mechanism: The conveyor belt sends the belt into the next rolling unit.

滚动主动切刀:分割面皮。

Rolling active cutter: Segmented face.



2区:摆动折叠输送机  
2 Zone: Swing folding conveyor mechanism



2区:滚动主动切刀  
2 Zone: Rolling active cutter

3区:整理面带,调整面带厚度和宽度,并输送至下一分段:



3区:抽拉折叠机构  
3 Zone: Pull and fold mechanism

抽拉折叠机构: 将面片往复叠加,起到叠层效果。  
Pull and fold mechanism: Repeatedly stacking the dough pieces to achieve a layered effect.



3区:横压机构  
3 Zone: Horizontal compression mechanism

横压机构: 用于横向压延面带。  
Horizontal compression mechanism: Used for horizontal rolling of dough.



3区:撒粉机  
3 Zone: Powder spreader

撒粉机: 本装置将干面粉洒在面带或者传输带上。  
Powder spreader: This device sprays dry flour onto the face or conveyor belt.



3区:对棍均皮系统  
3 Zone: Equal leather system for sticks

对棍均皮系统: 用于将面带压薄。  
Stick skin equalization system: used to thin the face.



3区:行星轮机构  
3 Zone: Planetary gear mechanism

行星轮机构: 本装置适用于将面带均匀打薄。  
Planetary gear mechanism: This device is suitable for evenly thinning the face.



3区:人机组件  
3 Zone: Operation page

人机组件: 设备操作系统。  
Operation page: Device operating system.

4区:产品最终成型并分切,输送至下一工序:



4区:扫粉机构  
4 Zone: Powder sweeping mechanism

扫粉机构: 粉刷用于去除面带上表面的干粉。  
Powder sweeping mechanism: Painting is used to remove dry powder from the surface of the face.



4区:滚刀  
4 Zone: Pull and fold mechanism

滚刀: 配有8组刀片及8组调节杆,可以按照需求选用。  
Rolling cutter: equipped with 8 sets of blades and 8 sets of adjustment rods, which can be selected according to needs.



4区:注馅系统  
4 Zone:Equal leather system for sticks

注馅系统: 可通过不同的控制方式实现点注、连续注馅。

Filling system: Point filling and continuous filling can be achieved through different control methods.



4区:注馅系统  
4 Zone:Equal leather system for sticks

注馅系统: 可通过不同的控制方式实现点注、连续注馅。

Filling system: Point filling and continuous filling can be achieved through different control methods.



4区:滚刀  
4 Zone:Pull and fold mechanism

滚刀: 将面带切出特定的形状。

Rolling cutter: Cut the face into a specific shape.



4区:翻叠产品成型专用机械部件  
4Zone:Specialized mechanical components for folding and forming products

翻叠产品成型专用机械部件

Specialized mechanical components for folding and forming products



4区:叉式翻面机构  
4 Zone:Fork type flipping mechanism

叉式翻面机构: 翻叠面皮。

Fork type flipping mechanism: Fold your face.



4区:运动切刀  
4 Zone:Guillotine

运动切刀:用于切割成型。

Guillotine: Used for cutting and shaping.



4区:卷棍系统  
4 Zone:Rolling rod system

卷棍系统: 将面皮卷成面棍。

Rolling rod system: Roll your face into a dough stick.



4区:边角去除单元  
4 Zone:Corner removal unit

边角去除单元: 回收边角料。

Corner removal unit: Recycling scraps.

# MULTI FUNCTIONAL DOUGH PUFF MOLDING PRODUCTION LINE

## 多功能面团起酥成型生产线



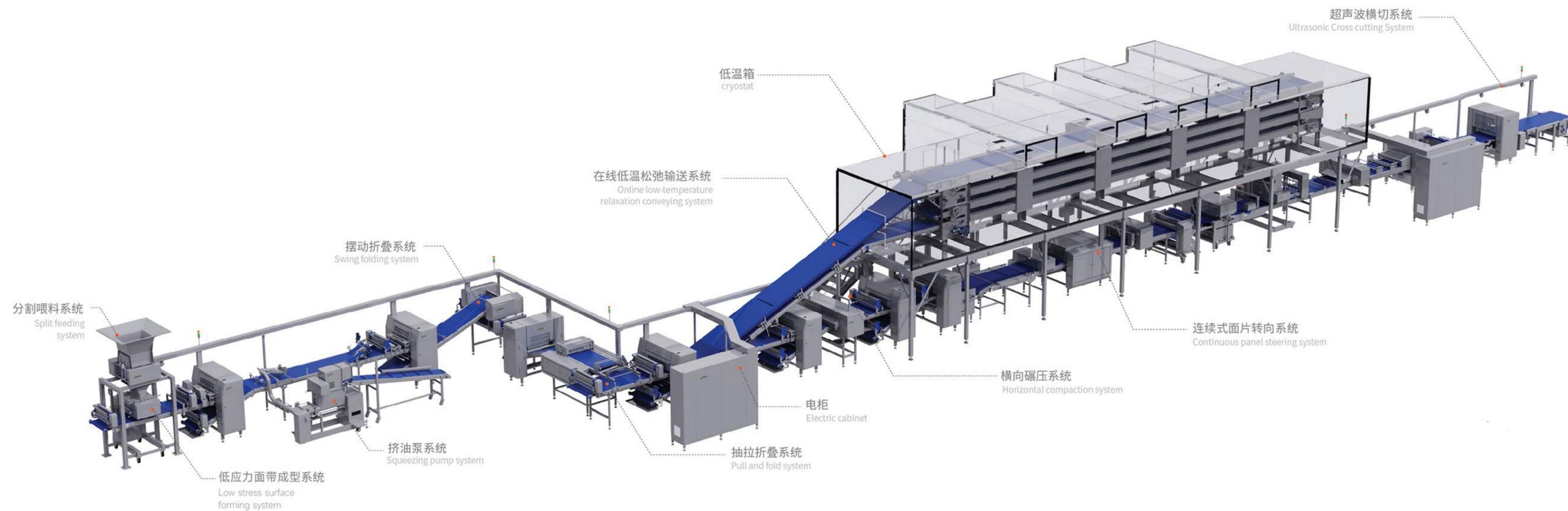
抖音扫一扫观看多功能综合生产线工作视频

Tiktok Scan to view multi-function Integrated production line work video

### 产品参数 Technical parameter

设备尺寸 Equipment size	面带有效宽度 Effective width of Dough	最大面团产能 Maximum dough capacity	面带厚度 Dough thickness	总功率 Gross power	气压 Atmospheric pressure	用气量 Gas consumption	传送带线速度 Conveyor line speed
49752*992*3326mm	600-800-1000-1200mm	1-2.6T/h	1.5-20mm	85-180KW	0.6MPa (6kg/cm <sup>2</sup> )	2m <sup>3</sup> /min	1.5-8m/min

表内数据仅供参考, 请以实际设备参数为准 The parameters in the table are for reference only and should be based on the actual equipment parameters



### 产品简介 Product Introduction

本产品采用模块化设计, 由落面、包油、折叠区、面带定型区、成型区等部分组成, 可生产各种起酥类烘焙食品。

生产范围: 手撕包、羊角面包、起酥面片、榴莲酥、奶酪酥、各种起酥类点心、起酥面棍。

This product adopts a modular design, consisting of a bread oil drop, folding area, face shaping area, molding area, etc., and can produce various types of crispy baked goods.

Production scope: hand torn bags, croissants, crisp noodles, durian cakes, cheese cakes, various crisp Dim sum, crisp rolls.

## 产品优势 Product advantage

- 生产线整体呈Z字型布局,产线最高产能可达2000KG/小时  
The production line features a Z-shaped layout, with a maximum capacity of up to 2,000 kg/hour.
- 羊角包成型系统为工业生产型,成型速度可高达 150节拍/分钟  
The croissant forming system is designed for industrial-scale production, achieving a high forming speed of up to 150 cycles/minute.
- 面带宽度600-800-1000-1200mm,面带厚度达3-20mm。  
Face width 600-800-1000-1200mm, face thickness 3-20mm.

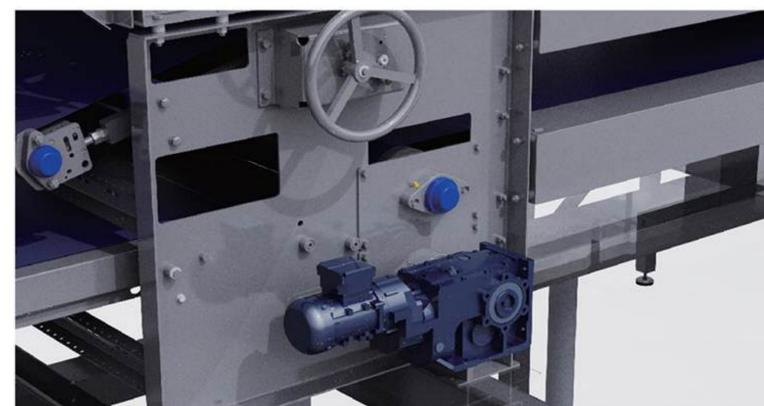
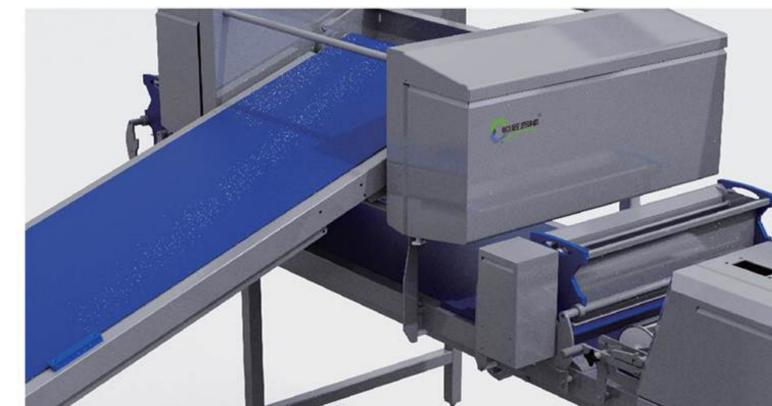
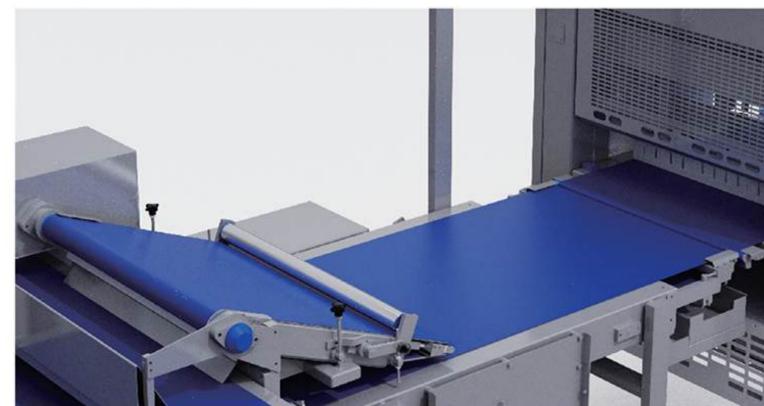
## 面团范围 Dough range

- 不带酵母起酥面团 Pastry dough without yeast
- 带酵母起酥面团 Pastry dough with yeast
- 不带酵母油酥类起酥面团 Pastry dough without yeast
- 酵母面团(含水量50-70%) Yeast dough (50-70% water content)

## 使用环境 Use environment

地面承重 Ground bearing capacity	平均 $\geq 500\text{kg}/\text{m}^2$ Average $\geq 500\text{kg}/\text{m}^2$
周围温度 Ambient temperature	1-40°C 1-40°C
周围湿度 Ambient humidity	Max75%以内无结霜,无结露 Max75% or less No frost, no dew
震动 Vibration	不大于0.5G Not greater than 0.5G
干扰 Interfere	无强无线电等干扰 No strong radio and other interference

高度匹配生产系统的同时,  
可快速切换产品,以确保产能  
While highly matching the production system,  
Can quickly switch products to ensure production capacity





## 产品优势 Product advantage

- 最大程度的用户友好性  
Maximum user friendliness
- 通过先进的过程控制提高效率  
Increase efficiency with advanced process control
- 卫生设计节省成本  
Sanitary design saves costs
- 借助工具助手软件和独特的装配工具, 实现快速轻松的转换  
Quick and easy conversions with Tool Assistant software and unique assembly tools
- 该生产线采用灵活的模块化设计, 将最佳质量、最佳产能、快速产品切换、低成本维护和食品级卫生特性相结合。  
Dough thickness's flexible modular design is adopted in this production line, which ensures optimal quality, production capacity, and speed Combining fast product switching, low-cost maintenance, and food grade hygiene features.

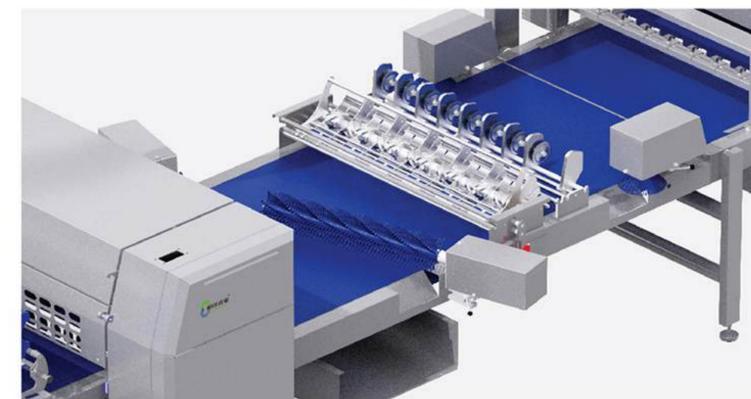
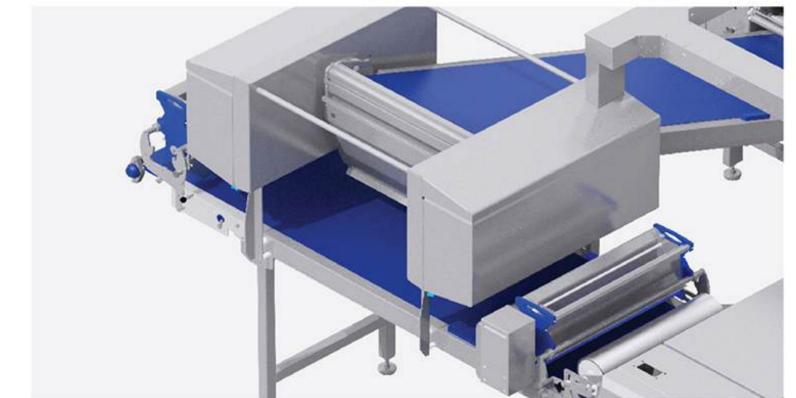
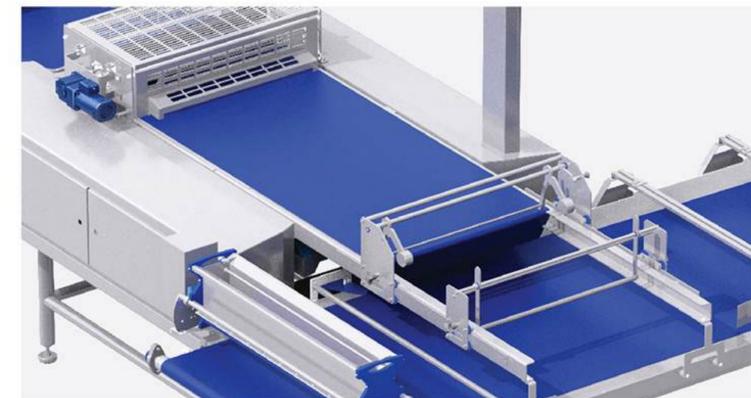
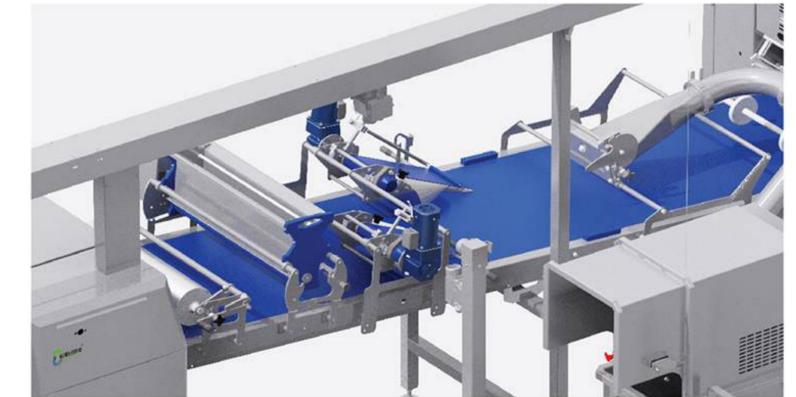
## 面团范围 Dough range

- 不带酵母起酥面团 Pastry dough without yeast
- 带酵母起酥面团 Pastry dough with yeast
- 不带酵母油酥类起酥面团 Pastry dough without yeast
- 酵母面团(含水量50-70%) Yeast dough (50-70% water content)

## 使用环境 Use environment

地面承重 Ground bearing capacity	平均 $\geq 500\text{kg}/\text{m}^2$ Average $\geq 500\text{kg}/\text{m}^2$
周围温度 Ambient temperature	1-40°C 1-40°C
周围湿度 Ambient humidity	Max75%以内无结霜, 无结露 Max75% or less No frost, no dew
震动 Vibration	不大于0.5G Not greater than 0.5G
干扰 Interfere	无强无线电等干扰 No strong radio and other interference

生产范围: 可成型各种起酥点心糕点。  
Production scope: It can form all kinds of crisp Dim sum.



# SHEEP HORN BREAD MOLDING PRODUCTION LINE

## 羊角面包成型生产线



### 产品参数 Technical parameter

设备尺寸 Equipment size	面带有效宽度 Effective width of Dough	最大面团产能 Maximum dough capacity	面带厚度 Dough thickness	总功率 Gross power	气压 Atmospheric pressure	用气量 Gas consumption	传送带线速度 Conveyor line speed
38491*8564*3326mm	600-800-1000-1200mm	2T/h	1.5-10mm	50-140KW	0.6MPa (6kg/cm <sup>2</sup> )	2m <sup>3</sup> /min	2-12m/min

表内参数仅供参考, 请以实际设备参数为准。The parameters in the table are for reference only and should be based on the actual equipment parameters.



抖音扫一扫观看羊角面包  
成型生产线工作视频  
Tiktok Scan to see the croissant  
Working video of molding production line



### 产品简介 Product Introduction

凭借其在羊角面包生产领域的深厚积累与技术创新, 打造出高效、稳定的羊角面包生产线。该生产线专为满足大规模、高品质羊角面包生产需求而设计, 无论是直形羊角面包、经典的牛角面包, 均能以卓越的生产能力轻松应对。

With its profound accumulation and technological innovation in the field of croissant production, it has created an efficient and stable croissant production line. This production line is designed to meet the demand for large-scale, high-quality croissant production. Whether it is straight croissants or classic croissants, it can easily cope with excellent production capacity.

## 核心优势: Production scope

**工业设计:**整条生产线采用工业级标准设计,确保高效、稳定的生产性能。

**多功能性:**可生产多种羊角面包,满足市场多样化需求。

**精准卷包系统:**采用先进的卷包技术,精准控制羊角包的弧度与弯曲尖端,确保产品外形美观、一致。

**高效清洁:**无需真空设备,即可实现湿式清洁,降低维护成本,提升生产效率。

**智能化控制:**配备智能控制系统,实时监测生产状态,自动调整参数,确保生产过程的稳定性和产品质量的一致性。

**Industrial grade design:** The entire production line adopts industrial grade standard design to ensure efficient and stable production performance.

**Multifunctionality:** It can produce a variety of croissants to meet the diverse needs of the market.

**Precision rolling system:** adopting advanced rolling technology to precisely control the curvature and bending tip of the sheep horn bag, ensuring that the product appearance is beautiful and consistent.

**Efficient cleaning:** Wet cleaning can be achieved without the need for vacuum equipment, reducing maintenance costs and improving production efficiency.

**Intelligent control:** equipped with an intelligent control system, real-time monitoring of production status, automatic adjustment of parameters, ensuring the stability of the production process and consistency of product quality.

## 面团范围 Dough range

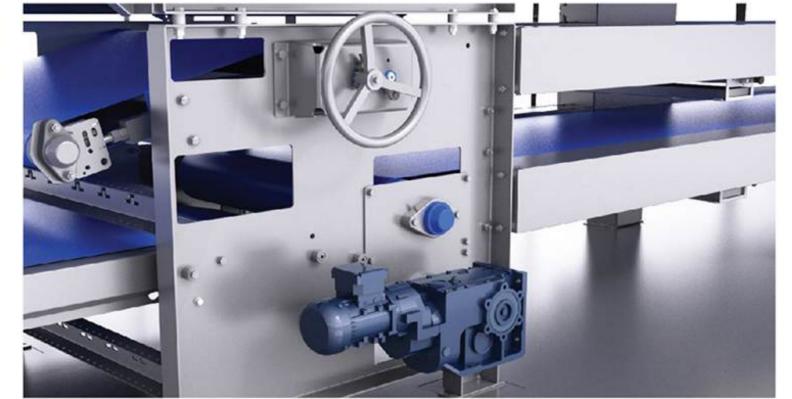
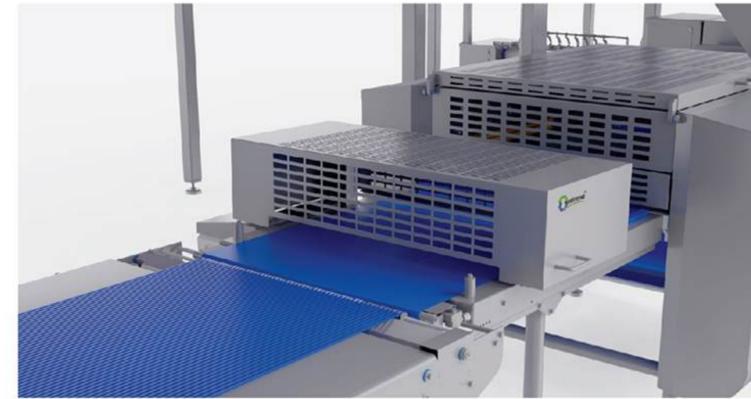
- 不带酵母起酥面团 Pastry dough without yeast
- 带酵母起酥面团 Pastry dough with yeast
- 不带酵母油酥类起酥面团 Pastry dough without yeast
- 酵母面团(含水量50-70%) Yeast dough (50-70% water content)

## 使用环境 Use environment

地面承重 Ground bearing capacity	平均 $\geq 500\text{kg}/\text{m}^2$ Average $\geq 500\text{kg}/\text{m}^2$
周围温度 Ambient temperature	1-40°C 1-40°C
周围湿度 Ambient humidity	Max75%以内无结霜,无结露 Max75% or less No frost, no dew
震动 Vibration	不大于0.5G Not greater than 0.5G
干扰 Interfere	无强无线电等干扰 No strong radio and other interference

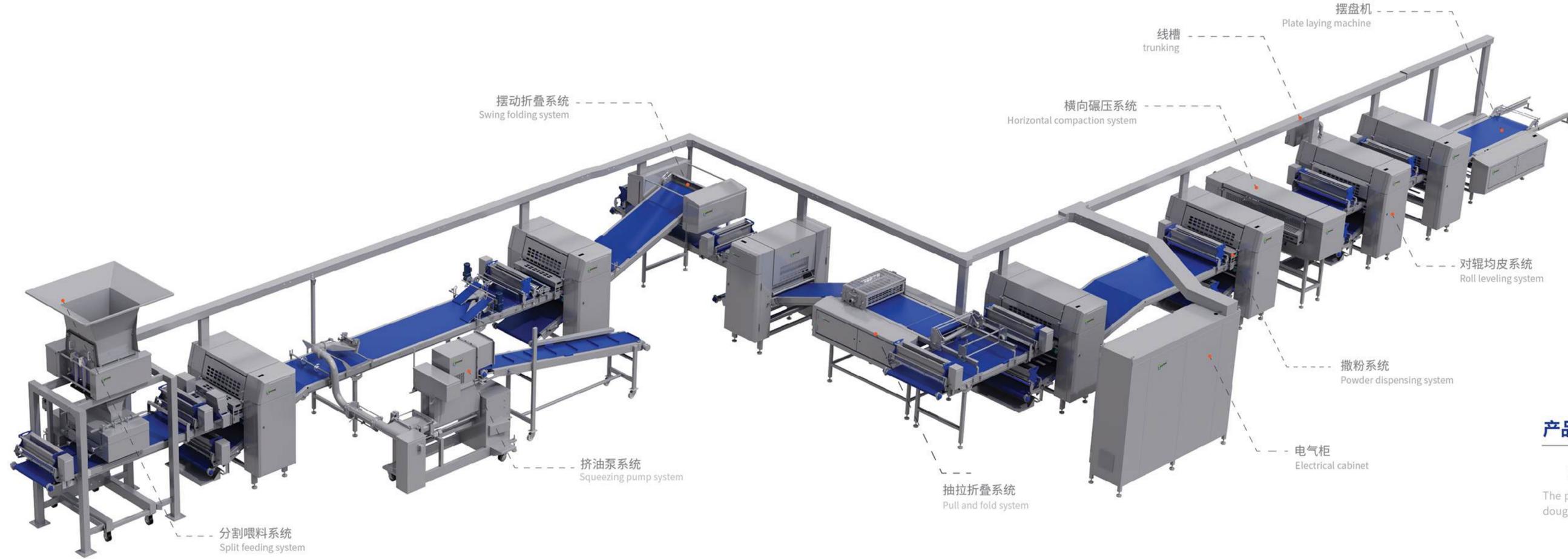
工业型羊角包生产线,可生产各种羊角面包。  
包馅/不包馅的羊角面包。  
The industrial croissant production line can produce various types of croissants.  
Lamb croissant with or without filling.

采用卷包系统,精准定位羊角包弧度弯曲尖端,  
无需真空设备可实现湿式清洁。  
Adopting a roll wrapping system to accurately locate the curved tip of the sheep horn bag,  
Wet cleaning can be achieved without the need for vacuum equipment.



# CRISPY NOODLE PRODUCTION LINE

## 起酥面片生产线



### 产品参数 Technical parameter

设备尺寸 Equipment size	面带有效宽度 Effective width of Dough	最大面团产能 Maximum dough capacity	面带厚度 Dough thickness	总功率 Gross power	气压 Atmospheric pressure	用气量 Gas consumption	传送带线速度 Conveyor line speed	单面片切割长度 Single sided cutting length
27200*10577*3326mm	600-800-1000-1200mm	2.5T/h	2-25mm	25KW	0.6MPa (6kg/cm <sup>2</sup> )	2m <sup>3</sup> /min	2-10m/min	5-1200mm

表内参数仅供参考, 请以实际设备参数为准 The parameters in the table are for reference only and should be based on the actual equipment parameters

### 产品简介 Product Introduction

起酥面片生产线, 可校准面带宽度、厚度、叠层数量, 用于生产多种规格面片产品。  
The puff pastry production line can calibrate the width, thickness, and number of layers of the dough, and is used to produce various specifications of pastry products.

## 产品优势 Product advantage

- 整合性、直观性 Integration and intuitiveness
- 可视化触摸屏:操作直观,半熟练人员也能操作  
Visual touch screen: intuitive operation, even semi skilled personnel can operate it
- 精准、轻柔压面、可靠 Accurate, gentle pressing, reliable
- 通过调整部分装置:生产均匀、松弛的面片生产高品质、重量精准的烘焙产品。  
By adjusting some of the devices, high-quality and precisely weighted baked products can be produced by producing uniform and loose dough sheets.
- 卫生工作变简单 Health work becomes simpler
- 符合理想卫生标准的设计表面光滑,经认证食品级材料。  
Smooth design surface that meets ideal hygiene standards, certified food grade materials.

完全起酥的面片,可以直接拿来成型。  
Fully crispy noodles can be directly molded.

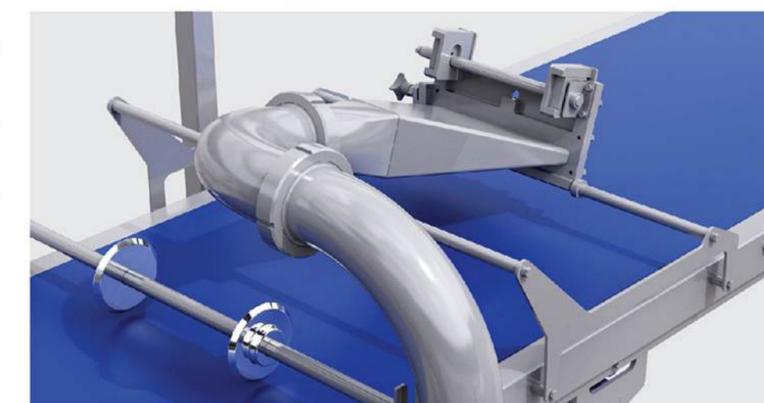
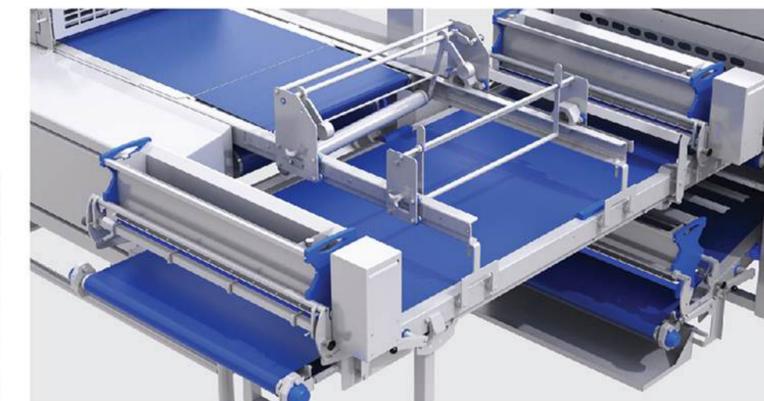
**生产范围:**生产各种起酥面片  
**Production scope:** Produce various types of puff pastry

## 面团范围 Dough range

- 不带酵母起酥面团 Pastry dough without yeast
- 带酵母起酥面团 Pastry dough with yeast
- 不带酵母油酥类起酥面团 Pastry dough without yeast
- 酵母面团(含水量50-70%) Yeast dough (50-70% water content)

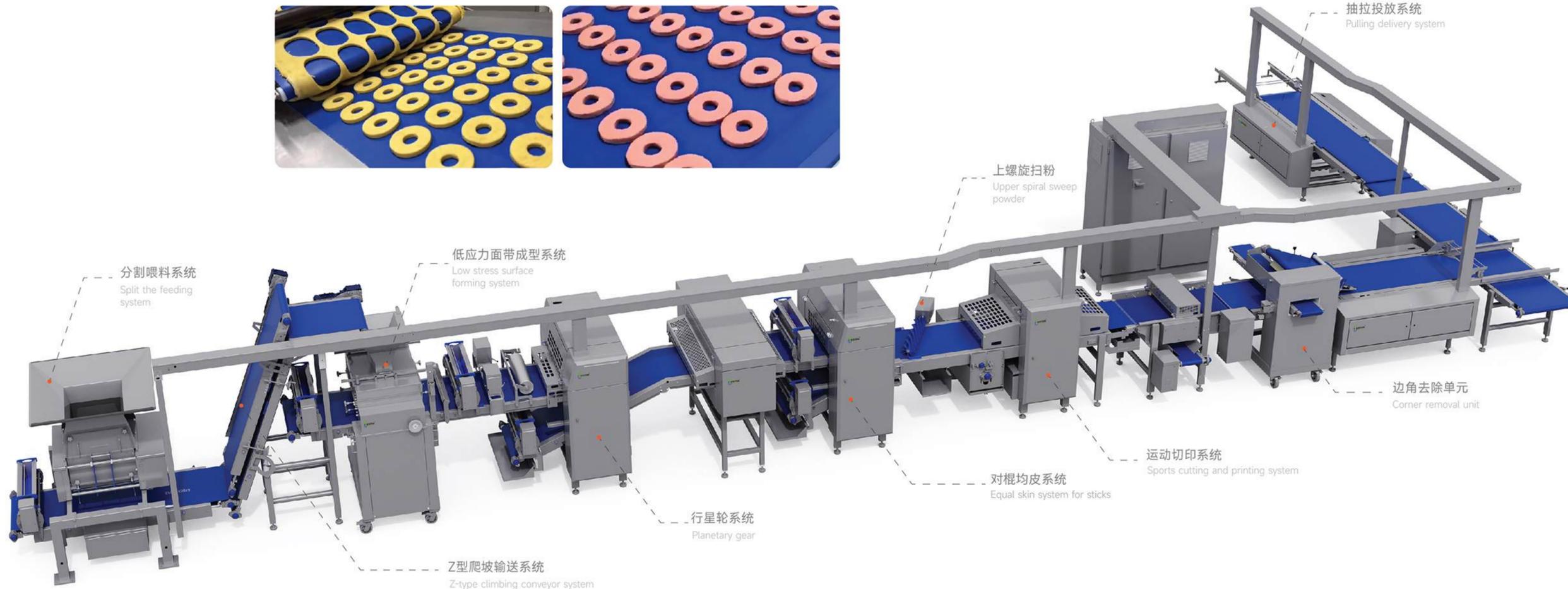
## 使用环境 Use environment

地面承重 Ground bearing capacity	平均 $\geq 500\text{kg}/\text{m}^2$ Average $\geq 500\text{kg}/\text{m}^2$
周围温度 Ambient temperature	1-40°C 1-40°C
周围湿度 Ambient humidity	Max75%以内无结霜,无结露 Max75% or less No frost, no dew
震动 Vibration	不大于0.5G Not greater than 0.5G
干扰 Interfere	无强无线电等干扰 No strong radio and other interference



# 甜甜圈成型生产线

Doughnut molding production line



## 产品参数 Technical parameter

设备尺寸 Equipment size	面带有效宽度 Effective width of Dough	面团产能 Dough production capacity	面带厚度 Dough thickness	额定功率 Rated Power	气压 Atmospheric pressure	用气量 Gas consumption	传送带速度 Conveyor line speed
18800*7500*3400mm	600-800-1000-1200mm	2T/h	15-25mm	40KW	0.6MPa (6kg/cm <sup>2</sup> )	2m <sup>3</sup> /min	3m/min

表内参数仅供参考, 请以实际设备参数为准 The parameters in the table are for reference only and should be based on the actual equipment parameters



抖音扫一扫观看多功能甜甜圈生产线工作视频

Tiktok Scan to view multi-function Doughnut production line work video



## 产品简介 Product Introduction

一条专为甜甜圈生产设计的先进面团成型生产线, 能够高效、精准地完成从面团到成型甜甜圈的转变过程。该生产线专注于酵母面团的成型处理, 凭借其卓越的自动化技术和精密的控制系统, 能够轻松应对市场上多样化的甜甜圈需求。

生产范围: 支持生产各种形状、口味和装饰的甜甜圈, 包括经典圆形、装饰性以及特殊形状和口味的甜甜圈, 无论是传统风味还是创新款式, 我们的生产线都能确保面团成形过程的高效与精准。

An advanced dough forming production line designed specifically for the production of donuts, capable of efficiently and accurately completing the transition process from dough to formed donuts. This production line focuses on the shaping and processing of yeast dough, and with its excellent automation technology and precise control system, it can easily meet the diverse demand for donuts in the market.

Production scope: We support the production of various shapes, flavors, and decorations of donuts, including classic round, decorative, and special shaped and flavored donuts. Whether it's traditional flavors or innovative styles, our production line ensures efficient and precise dough shaping process.

## 产品优势 Product advantage

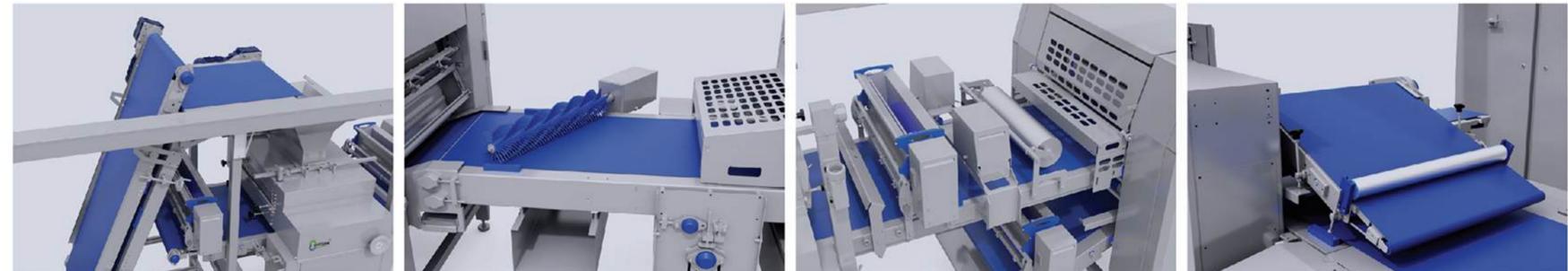
- **自动化:** 整个生产过程高度自动化, 减少了人工干预, 提高了生产效率和产品一致性。
  - **精准控制:** 通过先进的控制系统, 对面团成型系统的稳定性进行把控。
  - **易于清洁与维护:** 采用易于拆卸和清洗的设计结构, 降低了清洁和维护的难度和成本。
- 
- **Automation:** The entire production process is highly automated, reducing manual intervention and improving production efficiency and product consistency.
  - **Precise control:** Through advanced control systems, key parameters such as temperature, humidity, and fermentation time of dough are precisely controlled to ensure the stability of dough quality and the excellent taste of the final product.
  - **Easy to clean and maintain:** Adopting a design structure that is easy to disassemble and clean, it reduces the difficulty and cost of cleaning and maintenance.
- 
- **高度自动化与智能化:** 整个生产过程高度自动化, 减少了人工干预, 提高了生产效率和产品一致性。同时, 生产线配备有智能控制系统, 能够实时监测和调整生产参数, 确保面团品质的稳定性和最终产品的优良口感。
  - **Highly automated and intelligent:** The entire production process is highly automated, reducing manual intervention and improving production efficiency and product consistency. At the same time, the production line is equipped with an intelligent control system that can monitor and adjust production parameters in real time, ensuring the stability of dough quality and the excellent taste of the final product.

## 面团范围 Dough range

本生产线专注于酵母面团的成型处理。  
This production line focuses on the shaping process of yeast dough, giving donuts a soft and elastic taste with its unique fermentation characteristics.

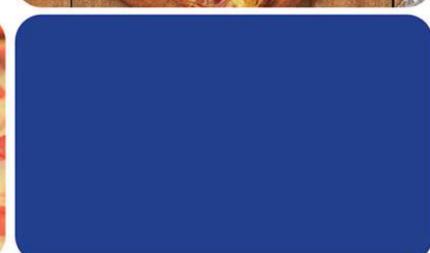
## 使用环境 Use environment

地面承重 Ground bearing capacity	平均 $\geq 500\text{kg}/\text{m}^2$ Average $\geq 500\text{kg}/\text{m}^2$
周围温度 Ambient temperature	1-40°C 1-40°C
周围湿度 Ambient humidity	Max75%以内无结霜, 无结露 Max75% or less No frost, no dew
震动 Vibration	不大于0.5G Not greater than 0.5G
干扰 Interfere	无强无线电等干扰 No strong radio and other interference



# 披萨成型生产线

Pizza Forming Production Line





## 产品简介 Product Introduction

披萨生产线的设计关键是高精度、高容量、灵活性和卫生设计。恒匠披萨生产线适用于生产各种大小的披萨。

The key to designing a pizza production line is high precision, high capacity, flexibility, and hygienic design. The Hengjiang Pizza Production Line is suitable for producing pizzas of various sizes.

## 符合卫生标准 Hygienic standard

工业型设备: 高效快速清洁, 高质量材料, 无凹缺口表面光滑, 经认证食品级材料。  
Industrial equipment: efficient and fast cleaning, high-quality materials, smooth surface without dents, certified food-grade materials

## 面团范围 Dough range

- 带酵母披萨面团(含水量60-72%) Pizza dough with yeast (60-72% moisture)

## 生产范围:

圆披萨面胚、长方形披萨面胚、撒料披萨面胚。

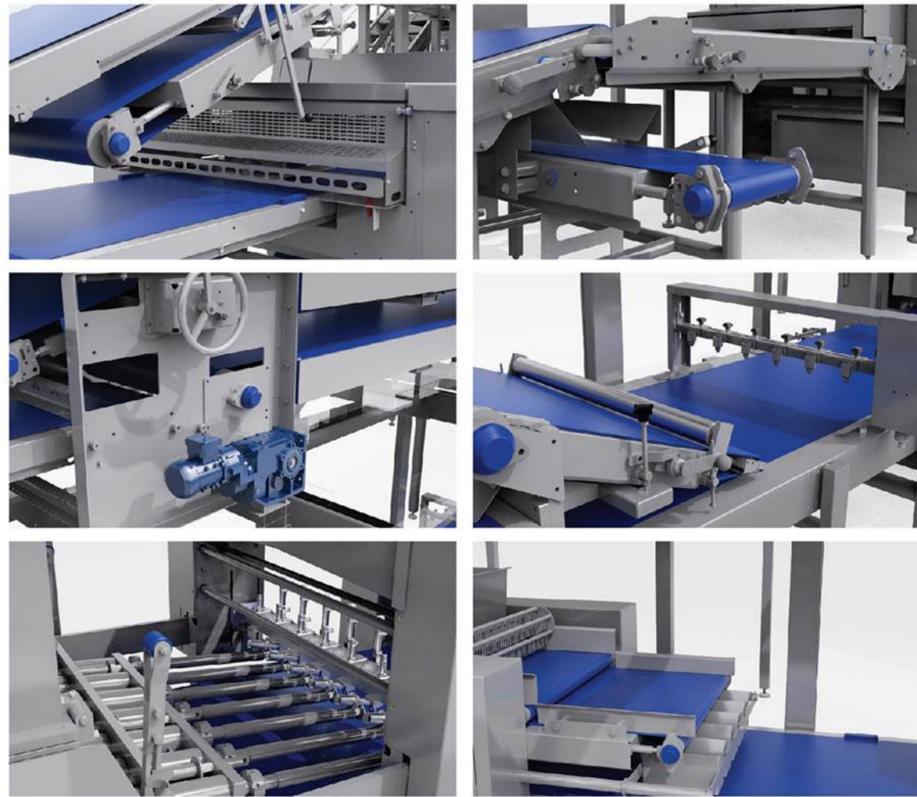
Production range:  
Round pizza dough, rectangular pizza dough, spread pizza dough.

保持每小时、每天、每年的稳定生产  
Maintain stable production hourly, daily, and yearly

生产: 圆形及方形披萨  
Production: Round and square pizza

精准的形状和结构  
模块化扩展, 实现生产形状和结构精准。

Accurate shape and structure  
Modular expansion enables precise production of shapes and structures.



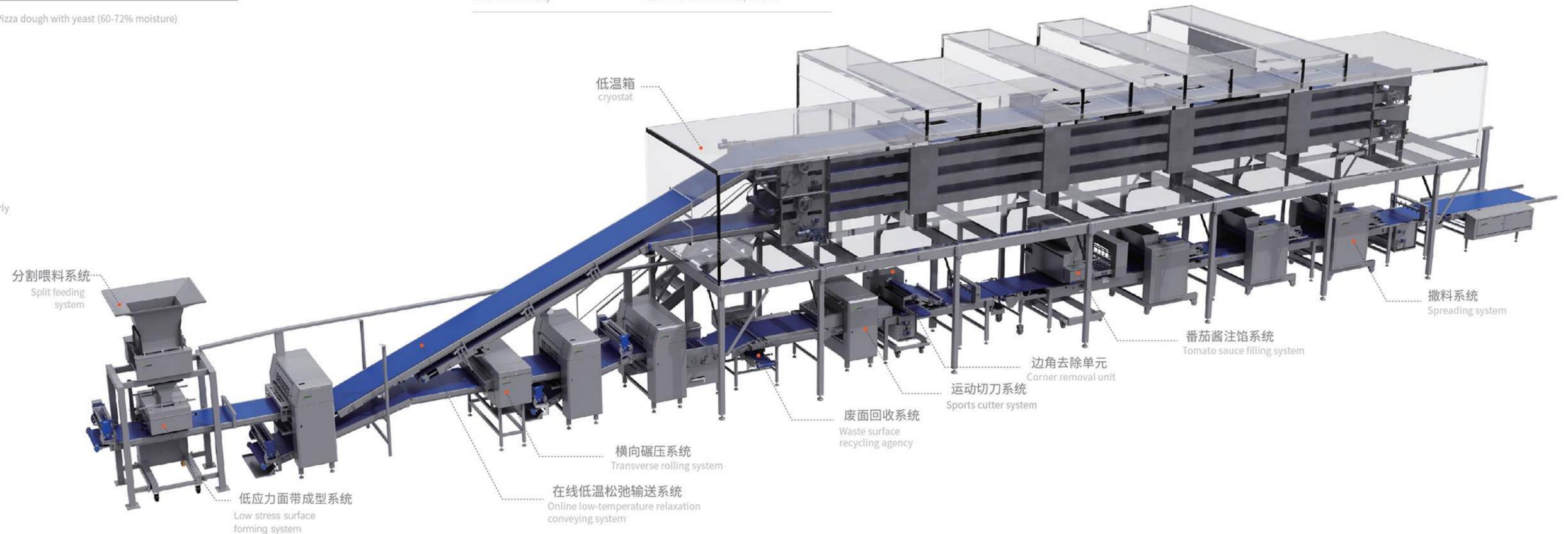
## 产品参数 Technical parameter

设备尺寸 Equipment size	面带有效宽度 Effective width of Dough	面团产能 Dough production capacity	面带厚度 Dough thickness	总功率 Gross power	气压 Atmospheric pressure	用气量 Gas consumption	传送带线速度 Conveyor line speed
31215*2242*3326mm	600-800-1000-1200mm	1-2.3T/h	1.5-10mm	43KW	0.6MPa (6kg/cm <sup>2</sup> )	2m <sup>3</sup> /min	2-12m/min

表内数据仅供参考, 请以实际设备参数为准。The parameters in the table are for reference only and should be based on the actual equipment parameters.

## 使用环境 Use environment

地面承重 Ground bearing capacity	平均 ≥ 500kg/m <sup>2</sup> Average ≥ 500kg/m <sup>2</sup>	震动 Vibration	不大于 0.5G Not greater than 0.5G
周围温度 Ambient temperature	1-40°C 1-40°C	干扰 Interfere	无强无线电等干扰 No strong radio and other interference
周围湿度 Ambient humidity	Max75%以内无结霜, 无结露 Max75% or less No frost, no dew		



# 派类面皮成型生产线

Pie dough forming production line

# PIE DOUGH FORMING PRODUCTION LINE

## 产品简介:

派类面皮成型生产线结合了先进的机械技术与精准的工艺控制,专为生产各种高质量、多样化的带馅派和不带馅派而设计。无论是经典口味的苹果派、樱桃派,还是创新风味的巧克力派、奶油派,亦或是无馅的酥皮点心,本生产线都能以卓越的性能和灵活性应对,确保每一块派皮都能达到最佳的口感和外观标准。

## Product Introduction:

The pastry molding production line combines advanced mechanical technology and precise process control, designed specifically for producing various high-quality and diverse stuffed and unfiltered pies. Whether it is apple pie and cherry pie with classic taste, chocolate pie and cream pie with innovative flavor, or pastry without filling, this production line can respond with excellent performance and flexibility to ensure that each piece of pie can meet the best taste and appearance standards.



- **生产范围:** 各种带馅派和不带馅派  
Production scope: All kinds of pies with and without filling
- **面团范围:** 无酵母起酥面团, 混酥曲奇面团  
Dough range: Yeast free crispy dough, mixed crispy cookie dough
- **面带特性:** 适合团状面团和带状面团  
Dough characteristics: Suitable for lump dough and ribbon dough

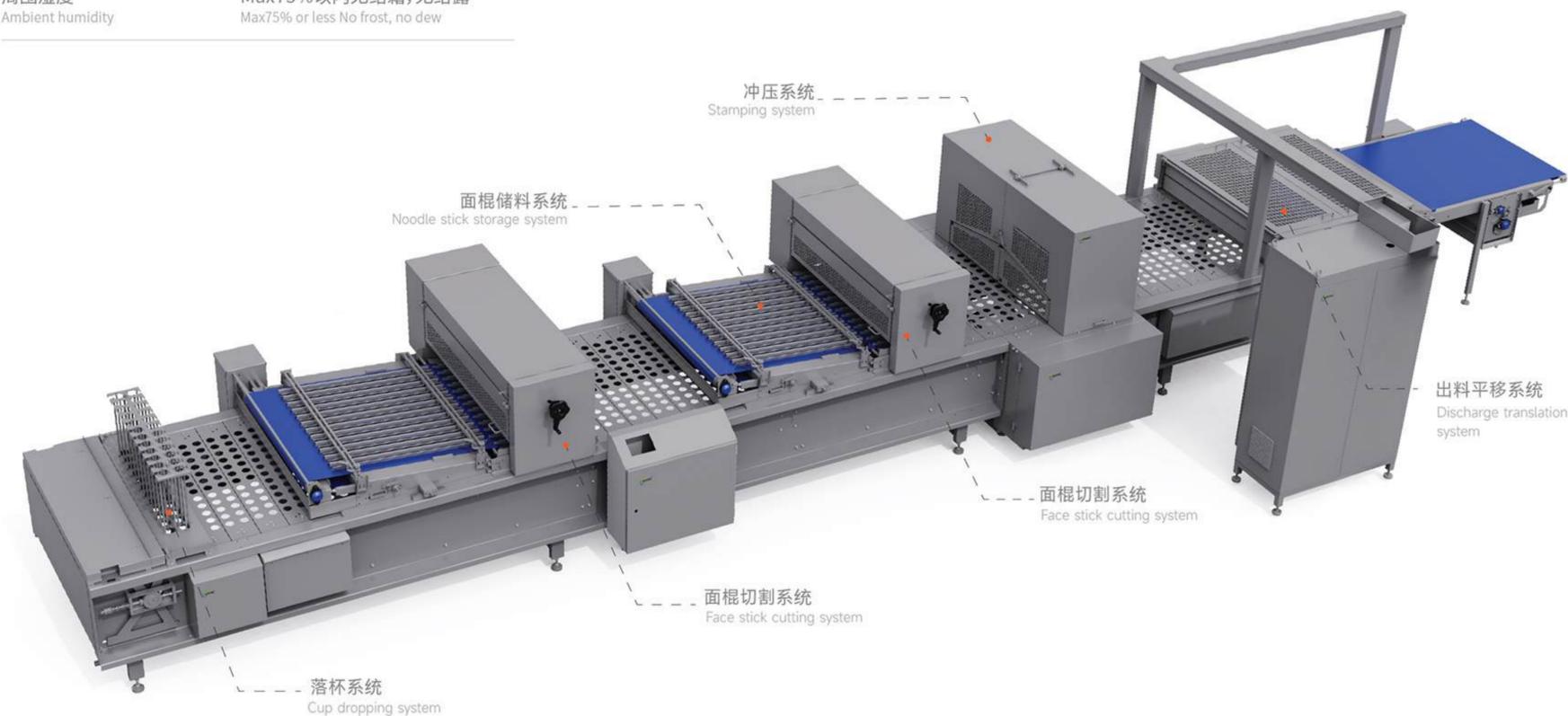
## 产品参数 Technical parameter

设备尺寸 Equipment size	面带有效宽度 Effective width of Dough	最大生产节拍(冲压次数) Maximum production time	面带厚度 Dough thickness	总功率 Gross power	气压 Atmospheric pressure	用气量 Gas consumption	传送带线速度 Conveyor line speed
13500*2520*1920mm	1100mm	26次/min	3-35mm	36-48KW	0.6MPa (6kg/cm <sup>2</sup> )	2m <sup>3</sup> /min	3-5m/min

表内参数仅供参考,请以实际设备参数为准 The parameters in the table are for reference only and should be based on the actual equipment parameters.

## 使用环境 Use environment

地面承重 Ground bearing capacity	平均≥500kg/m <sup>2</sup> Average ≥500kg/m <sup>2</sup>	震动 Vibration	不大于0.5G Not greater than 0.5G
周围温度 Ambient temperature	1-40°C 1-40°C	干扰 Interfere	无强无线电等干扰 No strong radio and other interference
周围湿度 Ambient humidity	Max75%以内无结霜,无结露 Max75% or less No frost, no dew		



# 港式蛋挞成型生产线

Hong Kong style egg tart molding production line



## 产品参数 Technical parameter

设备尺寸 Equipment size	最大产能 Maximum Capacity	电源 power supply	总功率 Gross power	气压 Atmospheric pressure	用气量 Gas consumption	传送带线速度 Conveyor line speed
长13466*宽4573*高2474mm	>37440个/h	AC380V+10-15%, 50Hz,±1Hz,3φ+E+N;	65KW	0.6MPa (6kg/cm <sup>2</sup> )	2000m <sup>3</sup> /min	430mm/s

表内参数仅供参考,请以实际设备参数为准。The parameters in the table are for reference only and should be based on the actual equipment parameters.

## 产品简介 Product Introduction

港式蛋挞成型生产线具有成型多种蛋挞皮的能力,设备最高产能在624个/分钟。可满足对多种所约定的蛋挞皮的自动放铝箔杯、自动放皮、自动冲压成型、成品自动出机的功能。设备总共配有多套成型模具,多款蛋挞皮产品。设备需具备高度自动化功能,由单人在控制面板上进行开机及参数的操作。移动盘模具具有可以单独拆装的功能,以便于产品的更换及清洗维护。链条输送空托和冲压机构配合稳定,冲压模头具有加热及吹气脱模功能。

The Hong Kong style egg tart forming production line has the ability to form various egg tart skins, with a maximum equipment capacity of 624 pieces per minute. It can meet the functions of automatic aluminum foil cup placement, automatic skin placement, automatic stamping and forming, and automatic finished product output for various agreed egg tart skins. The equipment is equipped with multiple sets of molding molds and a variety of egg tart skin products. The equipment needs to have highly automated functions, with a single person operating the startup and parameters on the control panel. The mobile disk mold has the function of being disassembled and assembled separately for the convenience of product replacement, cleaning, and maintenance. The chain conveyor empty tray and stamping mechanism work together stably, and the stamping die head has heating and blowing demolding functions.

## 动作分解 Action Decomposition

- No.1** 开机前通过人工将铝箔杯仓放满空铝箔杯。
- No.2** 把第一批六边形或圆形面片通过人工摆放到输送带上,在摆放的时候不能让面片之间由互相堆叠的现象,并保证面片比较平整且没有明显边形。
- No.3** 准备好 No.1和 No.2后,开机。
- No.4** 面片通过整理输送带,将面片之间分开,让其不能互相粘连
- No.5** 面片通过45°输送带将面片输送到视觉定位输送带上。
- No.6** 视觉/光纤将面片的中心坐标识别,并发送给视觉控制器进行数据处理,处理完数据后将数据发送给机器人控制器。
- No.7** 面片抓取投放机器人控制器根据视觉控制器发来的信息,对面片进行抓取,抓取后投放到铝箔杯中。
- No.8** 装有面片的铝箔杯被输送至冲压机构工位,冲压机构对面片进行冲压,把面片冲压成需要的五种港式蛋挞形状。
- No.9** 冲压完成后的港式蛋挞皮输送至脱模移栽工位,通过气缸将蛋挞顶出移动模板再将蛋挞皮移栽到成品输送带上,输送出该生产线。

## 使用环境 Use environment

地面承重 Ground bearing capacity	平均≥500kg/m <sup>2</sup> Average ≥500kg/m <sup>2</sup>
周围温度 Ambient temperature	5-40°C
周围湿度 Ambient humidity	Max75%以内无结霜,无结露 Max75% or less No frost, no dew
震动 Vibration	不大于0.5G Not greater than 0.5G
干扰 Interfere	无强无线电等干扰 No strong radio and other interference

在使用时周边不能有电焊、氩弧焊等干扰源同时在作业(在同一电源下会干扰本产线设备正常运转)。

- No.1** Before starting up, manually fill the aluminum foil cup compartment with empty aluminum foil cups.
- No.2** Manually place the first batch of hexagonal or circular panels onto the conveyor belt, ensuring that the panels are not stacked on top of each other and that they are relatively flat without obvious edges.
- No.3** After preparing No.1 and No.2, turn on the device.
- No.4** Noodles are separated by organizing the conveyor belt to prevent them from sticking to each other. The dough is conveyed to the visual positioning conveyor belt through a 45° conveyor belt.
- No.5** Vision/fiber optic identifies the center coordinates of the patch and sends them to the vision controller for data processing. After processing the data, it is sent to the robot controller.
- No.6** The controller of the noodle grabbing and dispensing robot grabs the noodle according to the information sent by the visual controller, and then places it into an aluminum foil cup after grabbing.
- No.7** The aluminum foil cup with dough pieces is transported to the stamping mechanism station, where the stamping mechanism stamps the dough pieces into the required five shapes of Hong Kong style egg tarts.
- No.8** After stamping, the Hong Kong style egg tart skin is transported to the demolding and transfer station.
- No.9** The egg tart is pushed out of the moving template by a cylinder and then transferred onto the finished product conveyor belt, and transported out of the production line.

# 仿手工蛋挞成型生产线

Imitation handmade egg tart molding production line



## 产品简介 Product Introduction

本设备专为生产仿手工蛋挞皮而设计的生产线,生产速度最高为30000只/小时。整个仿手工蛋挞皮生产线系统应具备应急停机功能。底模具备更换功能,根据所生产产品的尺寸不同在一定范围内通过更换底模及模具来实现。蛋挞皮的生产过程是通过仿手工的方式扒开成型。设备符合食品安全生产等级,相对无尘,具有食品级润滑油设计。

This equipment is designed specifically for the production of handmade egg tart peels, with a maximum production speed of 30000 pieces per hour. The entire handmade egg tart peel production line system should have an emergency shutdown function. The bottom mold has a replacement function, which can be achieved within a certain range by replacing the bottom mold and mold according to the different sizes of the produced products. The production process of egg tart skin is done by peeling and shaping it by imitating manual methods. The equipment meets the food safety production level, is relatively dust-free, and has a food grade lubricant design.

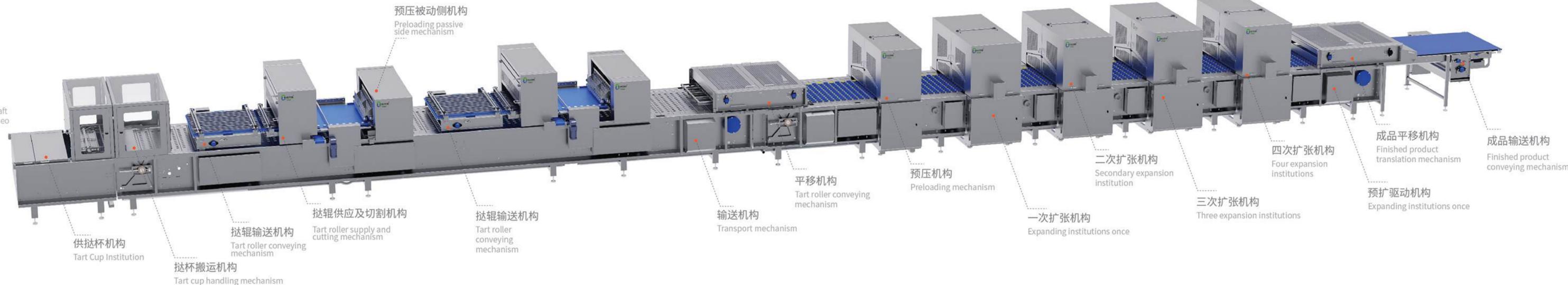
## 使用环境 Use environment

地面承重 Ground bearing capacity	平均≥500kg/m <sup>2</sup> Average ≥500kg/m <sup>2</sup>
周围温度 Ambient temperature	5-20℃
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震动 Vibration	不大于0.5G Not greater than 0.5G
干扰 Interfere	无强无线电等干扰 No strong radio and other interference

在使用时周边不能有电焊、氩弧焊等干扰源同时在作业(在同一电源下会干扰本产线设备正常运转)。



抖音扫一扫观看仿手工蛋挞成型生产线工作视频  
Tiktok Scan to See the Imitation Handcraft Egg tart molding production line work video



## 产品参数 Technical parameter

设备尺寸 Equipment size	产能 Capacity	电源 power supply	总功率 Gross power	气压 Atmospheric pressure	用气量 Gas consumption	传送带线速度 Conveyor line speed
长25500*宽2400*高2250mm	>30000个/h	AC380V+10-15%, 50Hz,±1Hz,3φ+E+N;	142KW	0.6MPa (6kg/cm <sup>2</sup> )	2000m <sup>3</sup> /min	1.5-8m/min

表内参数仅供参考,需以实际设备参数为准 The parameters in the table are for reference only and should be based on the actual equipment parameters

## 动作分解 Action Decomposition

- No.1** 将整摞铝箔杯放入对应杯仓中。  
Place the entire stack of aluminum foil cups into the corresponding cup compartment.
- No.2** 将挞辊放入切棍机构上。  
Place the tart roller onto the cutting roller mechanism.
- No.3** 装好对应仿手工蛋挞皮的底模、成型模具。  
Install the corresponding bottom mold and molding mold for the handmade egg tart skin.
- No.4** 开机人员检查仔细检查设备,确认条件开机。  
The startup personnel carefully inspect the equipment and confirm the conditions for startup.
- No.5** 挞辊通过切棍机构,自动将挞辊切割成定量的面块,并自动落入到铝箔杯中。  
The tart roller is automatically cut into a certain amount of dough blocks by a cutting rod mechanism and automatically falls into an aluminum cup.
- No.6** 铝箔杯在链板模具上自动向后输送。  
Aluminum foil cups are automatically transported backwards on the chain plate mold.
- No.7** 夹移机构自动将装有面块的铝箔杯顶起并输送到成型机构上。  
The clamping mechanism automatically lifts the aluminum foil cup containing the dough block and transports it to the forming mechanism.
- No.8** 成型机构的链板将夹移过来装有面块的铝箔杯向后输送。  
The chain plate of the forming mechanism will be clamped and transported backwards with the aluminum foil cup containing the face block.
- No.9** 预压机构自动将铝箔杯内的面块进行预压定位。  
The pre pressing mechanism automatically pre presses and positions the surface block inside the aluminum cup.
- No.10** 预压完成的面块进行4次自动成型,做成一个需要的成品仿手工蛋挞皮。  
The pre pressing mechanism automatically pre presses and positions the surface block inside the aluminum foil cup.
- No.11** 移出机构自动将已经完成的蛋挞皮顶起并移出生产线。  
The removal mechanism automatically lifts the completed egg tart crust and removes it from the production line.

## 恒匠智能大梦想

用智能科技赋予烘焙食品更多的健康,更多的安全,造福更多人,  
让我们的生命更加安全,  
用智能科技让烘焙食品的天空更蓝,  
让智能化生产线赋予人类更长远的未来。

### HEXEON Big Dream

Empowering baked goods with more health and safety through intelligent technology, benefiting more people,  
Make our lives safer,  
Using intelligent technology to make the sky of baked goods bluer,  
Empower humanity with a longer-term future through intelligent production lines.

PRODUCTION LINE