Matton Machinery

Industry quality branda

MattonTech Machinery

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CHARACTERISTICS

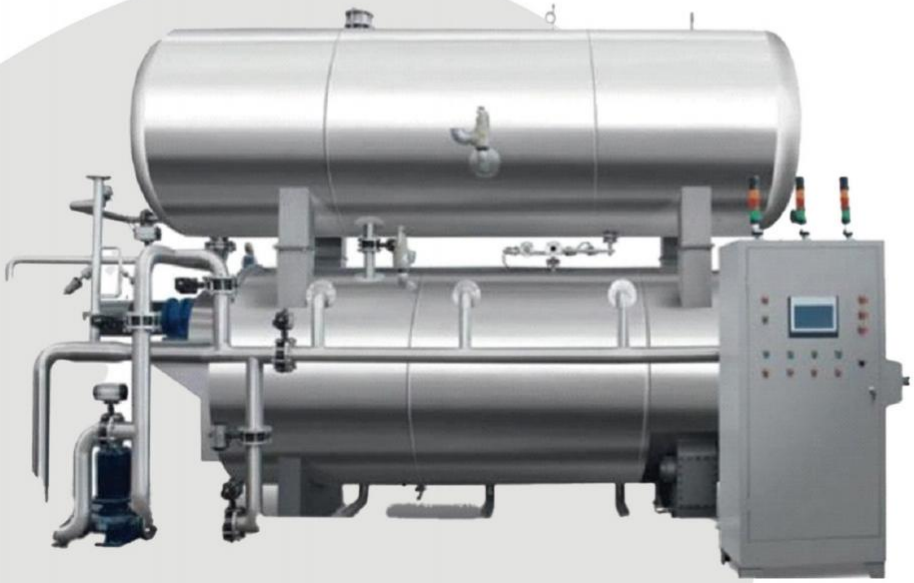
Particularly suitable for solid packing ratio of liquid,viscous fling and various concentrations of iferent foods,which rotate in the sterilization process,achieved without delamination and sedimentation in the warranty peniod of the purpose(e.g., Rice pudding,tin cans,plastic cans,easy to produce precipitation of packaging and other products).

The steam enters directly,the sterilization speed is fast,and the steam and sterilization time is saved.

TINNED FOOD

VACUUM PACKAGING

AIUMINUM FOIL BAG



HIGH TEMPERATURE STERILIZATION EQUIPMENT

01

WATER SPRAY TYPE RETORT

Spray sterilizer is a kind of disinfection equipment using atomization spray technology, which can be sterilized by injecting a small amount of process water (products can not be soaked), and is mainly used for sterilization of high-temperature resistant packaging products in food, medicine, chemical industry and other industries.

WORKING PRINCIPLE

Put canned food, beverages, flexible packages and other products into the tank, then close and seal the door tightly.

Add a small amount of water into the tank (products are not immersed).

The circulating pump delivers water, which is heated by a heat exchanger or steam to form high-temperature hot water.

The hot water circulates and sprays continuously, raising the temperature of the tank and products evenly to the sterilization temperature (usually above 100℃).

Maintain the set temperature and pressure for a fixed period by continuous spraying.

Heat penetrates the packages and food to kill pathogenic bacteria and spores.

The temperature distribution is uniform with almost no dead corners for sterilization.

After sterilization, switch the heat exchanger to cold water circulation.

Keep spraying for cooling, and control the pressure to prevent package bulging or cracking.

Open the door and unload materials when the temperature and pressure drop to a safe range.

EQUIPMENT INTRODUCTION

Vacuum freeze-drying technology is also called sublimation drying. In simple terms, it uses the principle of ice crystal sublimation to directly sublimate the water in frozen food materials into steam under a high vacuum environment without melting. The freeze-drying process is carried out in a low temperature and vacuum state, which is especially suitable for many heat-sensitive materials. The dried fruits and vegetables are loose, porous, and sponge-like. After adding water, they dissolve quickly and completely, and restore their original shape almost immediately. Therefore, the aroma, taste, shape and nutrients of the dried food can be maintained to the maximum extent.

FREEZE-DRIED SNACKS

FREEZE-DRIED FRUITS AND VEGETABLES

FREEZE-DRIED DAIRY PRODUCTS

FREEZE-DRIED MEAT PRODUCTS

FREEZE DRYING EQUIPMENT

02

FREEZE DRYING EQUIPMENT

A freeze dryer (or freeze dryer) is a device used for freezing (freeze drying). It freezes liquid or solid samples under low temperature conditions and converts moisture from the sample into a gaseous state in a vacuum environment. , thereby drying the sample.

WORKING PRINCIPLE

Pre-freezing: Freeze materials to a crystallized state to fix their shape and structure.
Sublimation drying: Under low temperature and vacuum environment, the ice crystals in the material sublimate into water vapor, which is collected through the water capture system.
Analytical drying: The material is further dried under heating conditions to evaporate and collect the remaining moisture.
Steps
Prepare materials: Ensure materials are clean and sterile, and configure water traps as needed.
Pre-freezing stage: Put the material into the freeze dryer and start the refrigeration system for pre-freezing.
Sublimation drying stage: start the vacuum system and heating system to sublimate the ice crystals in the material into water vapor.
Analytical drying stage: further increase the temperature of the material to evaporate and collect the remaining water.
End operation: When the material reaches the preset dryness level, close the freeze-drying equipment and take out the dry material.

03

SERIES

QUICK FREEZING EQUIPMENT

TUNNEL QUICK-FREEZING MACHINE

Quick-freezing machine is a kind of tunnel structure is relativelysimple and efficient quick-frozen device, suitable for pastry, quick frozenfood, meat and other food

FLUIDIZED QUICK-FREEZING MACHINE

Fluidized quick-freezing machine through mechanical vibration andwind pressure float frozen product in stainless steel mesh belt, frozengoods to prevent adhesions. Suitable for vegetables, fruits and otherparticles, flake, massive food

SINGLE/DOUBLE SPIRAL QUICK-FREEZER MACHINE

Single spiral quick-freezing machine cover an area of an area small,high degree of automation. Shipment into mouth position arbitrary directionis adjustable.
Double spiral quick-freezing machine high degree of automation.Shipment into low into the mouth.

TUNNEL QUICK-FREEZING MACHINE

THE PRODUCT HAS THE FOLLOWING FEATURES

Simple structure, convenient operation, long service life

Library board adopts double stainless steel sandwich polyurethaneinsulation board, insulation performance is good, internal componentsusing high-quality stainless steel SUS304.easy cleaning.HACCP requirements.Stainless steel mesh belt, the surface smooth, easy to clean.Using water frost, ensure clean sanitation.Inverter control to realize infinitely adjustable-speed, frozen goodsfrozen time is adjustable, can be applied to a variety of processing offrozen goods.

Model	Freezing capacity (kg/h)	Cold consumption (kw)	Installed power (kw)	Overall dimensions (m)			
				Length	Width	Height	Mesh belt width
SD100	100	15	2.3	7	1.5	2.1	1
SD150	150	21.5	3	8	1.8	2.2	1.3
SD300	300	43.5	6.5	11.2	2.3	2.3	1.8
SD500	500	75	10.3	13.5	3	2.5	2.5
SD1000	1000	142	19.8	21.5	3	2.5	3
SD1500	1500	225	28.6	26.4	3.5	2.5	3

FLUIDIZED QUICK-FREEZING MACHINE

THE PRODUCT HAS THE FOLLOWING FEATURES

Library board adopts double stainless steel sandwich polyurethaneinsulation board, insulation performance is good, internal componentsusing high-quality stainless steel SUS304，easy cleaning，HACCP requirements.

Stainless steel mesh belt, the surface smooth, easy to clean.

Unique mechanical vibration device.Using water frost, ensure clean sanitation.

Inverter control to realize infinitely adjustable-speed, frozen goodsfrozen time is adjustable, can be applied to a variety of processing offrozen goods.

Model	Freezing capacity (kg/h)	Cold consumption (kw)	Installed power (kw)	Overall dimensions (m)			
				Length	Width	Height	Mesh belt width
LTH500	500	81	19	7.5	3.9	3.1	0.85
LTH1000	1000	174	32.5	10.5	4	3.1	1.1
LTH1500	1500	225	49.2	14.5	4	3.1	1.1
LTH2000	2000	340	61.2	17	4.2	3.1	1.1
LTH3000	3000	460	78	21.5	4.2	3.1	1.2

THE PRODUCT HAS THE FOLLOWING FEATURES

Library board adopts double stainless steel sandwich polyurethaneinsulation board, insulation performance is good, internal componentsusing high-quality stainless steel SUS304，easy cleaning，HACCP requirements.

Stainless steel mesh belt, the surface smooth, easy to clean.

Using water frost, ensure clean sanitation.Inverter control to realize infinitely adjustable-speed, frozen goodsfrozen time is adjustable, can be applied to a variety of processing offrozen goods.

Safety device: mesh belt prevention device, heavy hammerprotection, emergency stop device.

Model	Freezing capacity (kg/h)	Cold consumption (kw)	Installed power (kw)	Overall dimensions (m)			
				Length	Width	Height	Mesh belt width
DLX150	150	23	2.75	3.8	2.7	2.4	0.3
DLX300	300	43.5	7.35	5	3.7	2.4	0.45
DLX500	500	75	7.35	5.5	3.7	3.3	0.45
DLX500A	500	75	11.2	6.8	4.8	2.15	0.6
DLX1000	1000	142	15.7	6.8	5	3.3	0.6
DLX1500	1500	225	20.2	6.8	5	4.5	0.6

THE SINGLE SPIRAL QUICK-FREEZING MACHINE

DOUBLE SPIRAL QUICK-FREEZING MACHINE

THE PRODUCT HAS THE FOLLOWING FEATURES

Library board adopts double stainless steel sandwich polyurethaneinsulation board, insulation performance is good, internal componentsusing high-quality stainless steel SUS304, easy cleaning, HACCP requirements.

Stainless steel mesh belt, the surface smooth, easy to clean.

Using water frost, ensure clean sanitation.Inverter control to realize infinitely adjustable-speed, frozen goodsfrozen time is adjustable, can be applied to a variety of processing offrozen goods.

Safety device: mesh belt prevention device, heavy hammerprotection, emergency stop device.

Model	Freezing capacity (kg/h)	Cold consumption (kw)	Installed power (kw)	Overall dimensions (m)			
				Length	Width	Height	Mesh belt width
SLX1000	1000	145	20	10	3.7	3.3	0.45
SLX1000A	1000	145	21.5	9.5	6.8	2.4	0.6
SLX1500	1500	225	21.5	9.5	6.8	2.8	0.6
SLX2000	2000	296	32	9.5	6.8	3.3	0.6
SLX3000	3000	440	32	9.6	6.8	4.2	0.6