

Combined with BM-150 to make batter

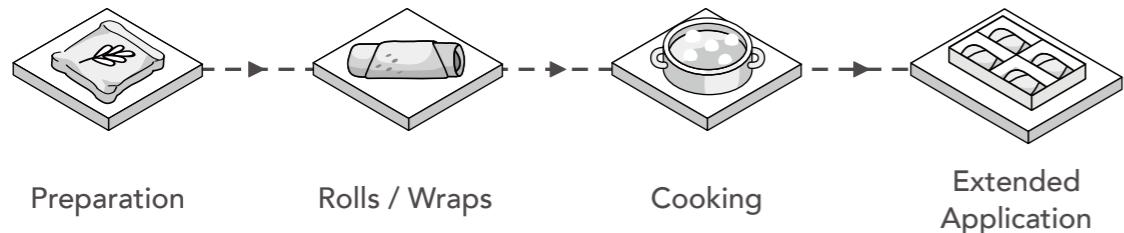
The batter mixer is combined in the production line to make smooth batter.



Capacity (Flour): 50 kg
Tank: 150 L



Let ANKO create a lumpia production solution for you.



According to your required production capacity, ANKO's sales engineers will recommend the most suitable lumpia making machines, from vegetable or meat filling processing, wrapper making to folding, and offer several commercial lumpia wrapper recipes to meet your market demand. All your needs for making lumpia can be satisfied from ANKO.

[Find lumpia production planning proposal and equipment →](#)



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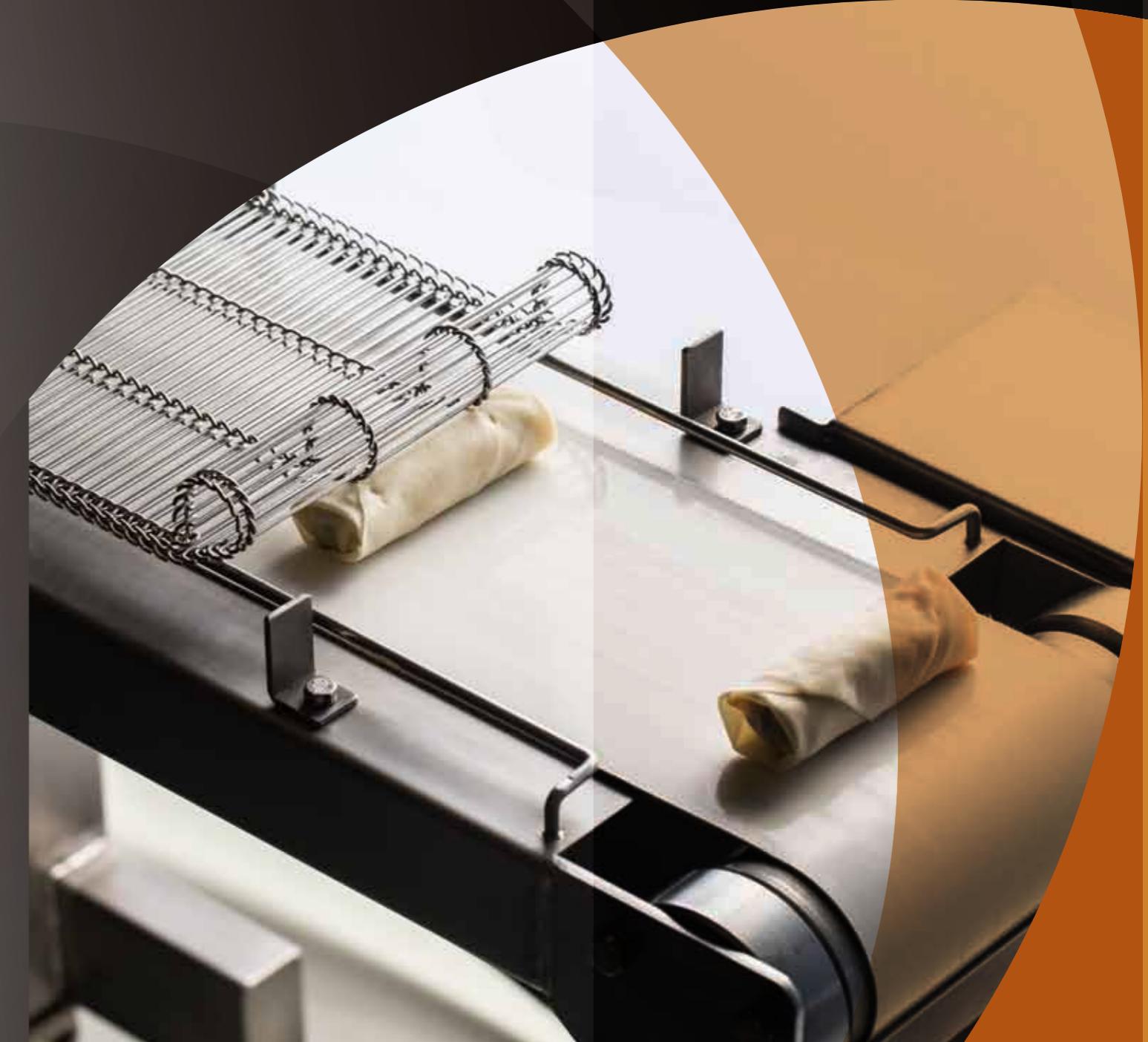
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Spring Roll Production Line

SR-24





Baking



Baking



Cooling



Cutting & Rotating



Depositing



Rolling

Precise temperature control to maintain high production quality

With the microcomputer temperature controller, the temperature of baking drum can be controlled precisely, plus or minus 1, to prevent the pastries from inconsistent texture caused by a big difference in temperature.

The baking drum is equipped with a safety guard to avoid burns.

To meet CE standards and make users safer, safety guards for other devices are optional.



Watch Video

Specifications

Capacity:

2,400 pcs/hr

Product weight:

40–50 g/pc

Dimensions : 7,500(L) x 1,300(W) x 2,200(H) mm

Power : 38 kW

Air Consumption : 480 L/min (@ 6 kg/ cm²)

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

Looks and tastes like handmade spring roll

The folding and rolling device is designed based on the manual production process, which can fold and roll spring rolls firmly. The spring rolls after deep-frying taste great with intact vegetable texture and less oil absorption at both ends.

FOOD DIMENSIONS

	Length	100 mm
	Diameter	25–30 mm
	Weight	40–50 g/pc

SUITABLE FOR A WIDE RANGE OF FILLING



Meat filling



Vegetable filling



Vegetable and meat filling



Mung bean sprout and meat filling