

Combined with BM-150 to make batter

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



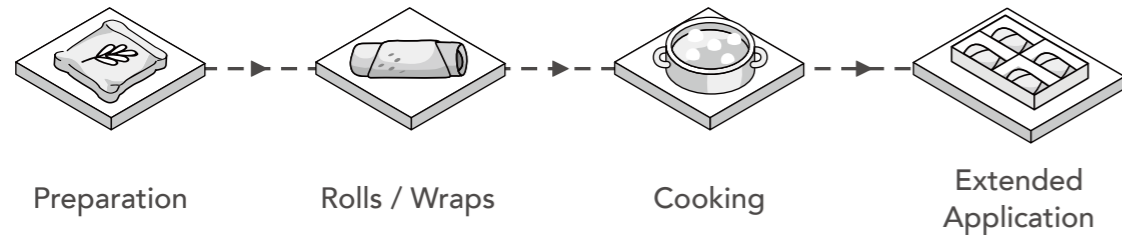
Capacity (Flour): **50 kg**
Tank: **150 L**



Semi-Automatic Spring Roll and Samosa Production Line

SRPF Series

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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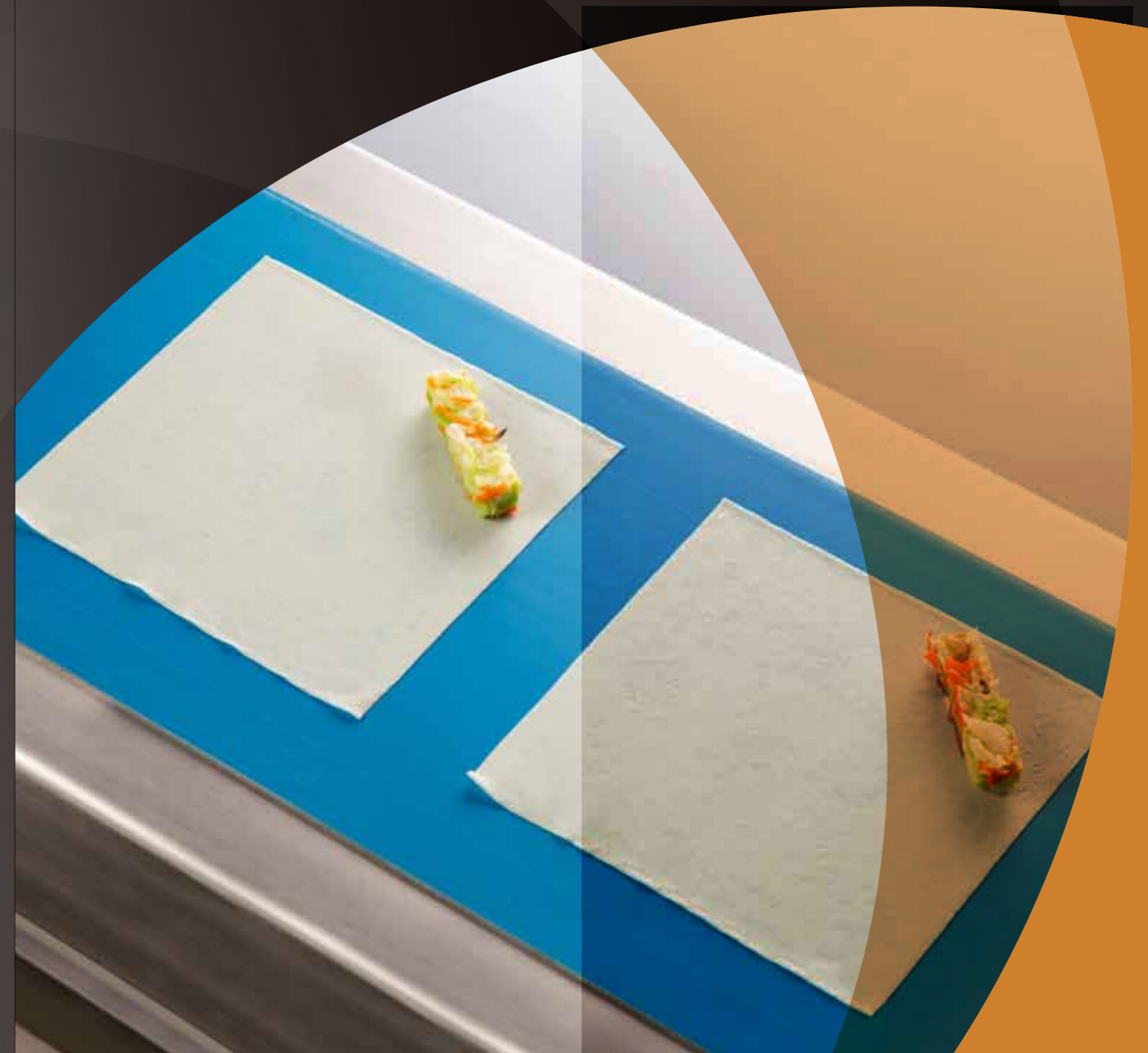
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Specifications

Capacity (pastry of 200 x 200 mm):

2,400 pcs/hr

Product weight:

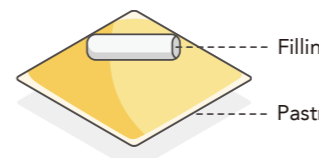
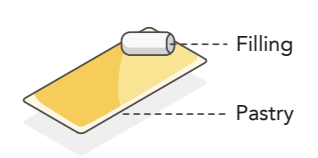
30–80 g

Power: 45A (36 kW), 45B (39 kW)
Including pastry baking drum, one nozzle, 1.3 m cooling conveyor, rotary cutter, conveyor with working table at both sides, quantitative depositing device and one depositing mold.

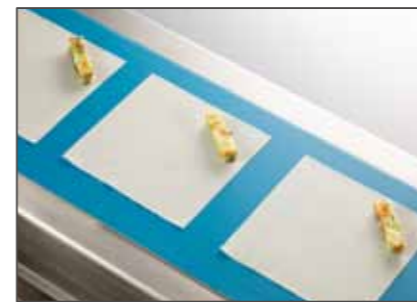
* Production capacity is for reference only. It'll change according to different product specifications and recipes. Specifications are subject to change without notice.



FOOD DIMENSIONS

Food	Spring roll	Samosa
Product weight	30–80 g	
		
Filling weight	20–50 g	
Thickness of pastry sheet	0.4–0.8 mm	

The length of pastry can be changed by the speed adjustment of the cutter; the thickness of pastry is adjustable from 0.4 to 0.8 mm by adjusting the gap between the nozzle and baking drum. Machine can be customized to make pastries in special size.



One machine does everything from pastry making, to filling depositing.

After feeding batter and filling, the machine can automatically bake a strip of pastry, cool it, cut it into pastries in required size, and deposit filling on every pastry. Then, staff can continue folding the pastries on the working table.



Good working table helps reduce strain.

The working table is at a proper height, which can help reduce strain on workers' bodies and increase efficiency and productivity.



Watch Video



Baking temperature determines the quality of pastry. The baking drum is equipped with a microcomputer temperature controller that enables you to precisely control temperature, plus or minus 1°C, to prevent the pastries from inconsistent texture caused by large temperature differences.

SUITABLE FOR A WIDE RANGE OF FILLING



Meat filling



Vegetable filling



Vegetable and meat filling



Mung bean sprout and meat filling