

SD-97W can combine with STA-360 to make more food products

With STA-360 Automatic Stamping and Aligning Machine, the filled food can be stamped with a pattern and arranged on trays, e.g. mooncake and maamoul.



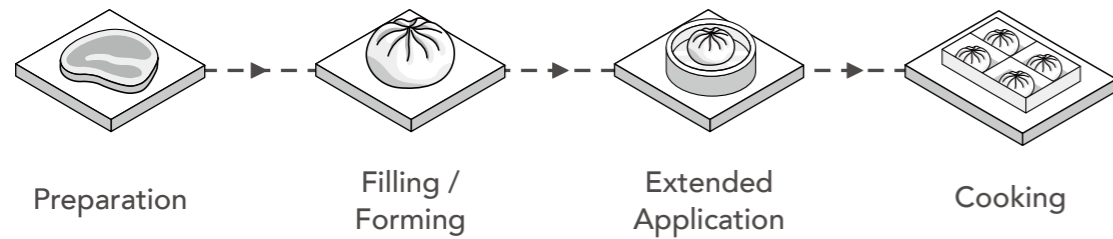
Capacity: **1,000–4,000** pcs/hr
Product Weight: **10-70** g/pc



Automatic Encrusting and Forming Machine

SD-97W

Let ANKO Create a Steamed Bun Production Solution for You.



ANKO's "automatic steamed bun production solution" offers you equipment and consulting service for production. Equipment includes dough and filling making machines, steamed bun forming, steaming, and packaging machines.

Find steamed bun production planning proposal and equipment →



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Specifications

- Capacity:
1,000–4,000 pcs/hr
- Product weight:
10–70 g/pc
- Dimensions: 1,250 (L) x 850 (W) x 1,750 (H) mm
- Power: 1.08 kW
- Weight (net): 253 kg
- Optional accessories: Shutter piece, Filling nozzle, Dough nozzle, Stainless steel plate, CE kit



3 Steps to make various foods

Simply put dough and filling into the machine and push the start button to quickly produce products. By changing different filling, dough, and forming mold sets, the machine can make a wide variety of food, such as bao, tang yuan, kibbeh, coxinha, gulab jamun, cookie, mochi, Chao Zhou dumpling, and sweet green rice ball.

- The specially-designed dough system can keep dough elastic and retain food texture.
- Compact and mobile, suitable for different factory layouts
- Equipped with a counter to monitor production capacity
- Can save 9 sets of parameters to save time



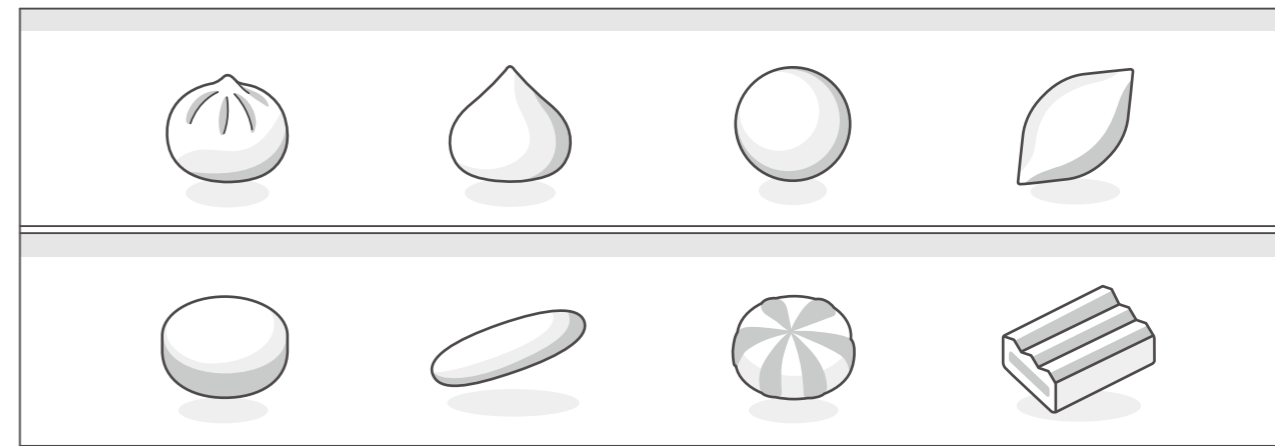
Watch Video

Obtained the Certificate of Conformity to Machinery Directive

The machine complies with the EU safety regulations and has the CE marking. You could choose the model to ensure working safety.

CHANGE PARTS TO MAKE PRODUCTS WITH DIFFERENT LOOKS

With different shutter units, it can make products with deep pleats, light pleats, and non-pleats, or in different shapes. With double dough hoppers, it can make products with a two-color wrapper.



SUITABLE FOR DIFFERENT KINDS OF DOUGH AND FILLING

- Dough : cooked rice, all-purpose flour, bread flour, yeast, all purpose and cake flour, sticky rice flour.
- Filling : dry, wet, and sticky fillings, such as peanut powder, sesame paste, bean paste, cheese, and meat, are able to be wrapped up without damaging food texture and appearance.
- Easy to adjust the proportion of wrapper to filling



FOOD PRODUCED BY THIS MACHINE

