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## Mayonnaise, Ketchup and Sauce Preparation Systems

蛋黄酱、沙拉酱、番茄酱、卡仕达酱  
生产设备

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*For the mixing  
dispersion and  
emulsification of  
liquid and semi-solid  
products*



For the Food Industry

# WHY CHOOSE US

## 选择意凯的三大理由

### 品牌实力出众 Excellent Brand

自1998年创建以来,意凯始终坚持将品质作为企业的立信之本、壮大之匙。正是这执着的坚持让意凯在2016年成为央视《品质》栏目的上榜企业。现在,意凯已经成为全球知名的混合和包装设备制造商,值得您信赖。

Since it was founded in 1998, Yekey has always regarded quality as the foundation to increase customer's trust and as the key to the growth of the enterprise. It is exactly this persistence that makes Yekey one of the publicizing enterprises of CCTV's Quality program in 2016. Now, Yekey has become a world famous manufacturer of mixing and packaging equipment, which is worthy of your trust.

### 研发实力雄厚 Strong R&D

意凯年均正常研发投入占销售利润的10%,获得了专利授权50余项。为了更贴近客户的使用场景,意凯在2019年与江南大学共通用无建立了教学实践基地,并在此基础上修建了十万级净化实验室。实验室的成立为意凯探索行业前沿技术提供研发保障。

Yekey's annual research and development investment takes up 10% of the sales profit and has obtained more than 50 patents. In order to be closer to the customer's application environment, Yekey and Jiangnan University jointly built a teaching practice base in 2019, and built a 100000 level purification laboratory on this basis. The laboratory provides research and development guarantee for Yekey to explore the cutting-edge technology in the industry.

### 品质全球认同 Global Recognition of the Quality

意凯通过了ISO9001质量体系认证,并有多款产品通过了欧盟CE安全认证。如今,意凯制造的乳化设备、搅拌设备、灌装设备及整厂方案已应用在包括美国、德国、瑞士在内的全球70多个国家和地区,并获得了客户的广泛好评。

Yekey has passed the ISO9001 quality system authentication, and many products of Yekey have passed the CE safety certification of European Union. At present, the emulsification equipment, mixing equipment, filling equipment and the whole factory plan produced by Yekey have been applied in more than 70 countries and regions in the world, including the United States, Germany and Switzerland, and have been well recognized by customers.



### Complete production lines from one source 典型酱类生产线

- |                              |                              |                      |   |
|------------------------------|------------------------------|----------------------|---|
| 1 1# 乳化罐<br>1# Mixing Vessel | 2 2# 乳化罐<br>2# Mixing Vessel | 3 缓冲罐<br>Buffer tank | 4 计量及预处理罐<br>Metering and Pretreatment Tank |
| 5 控制系统<br>Control Cabinet    | 6 操作平台<br>Platform           |                      |   |

# MixCore

## Vacuum Emulsifying System

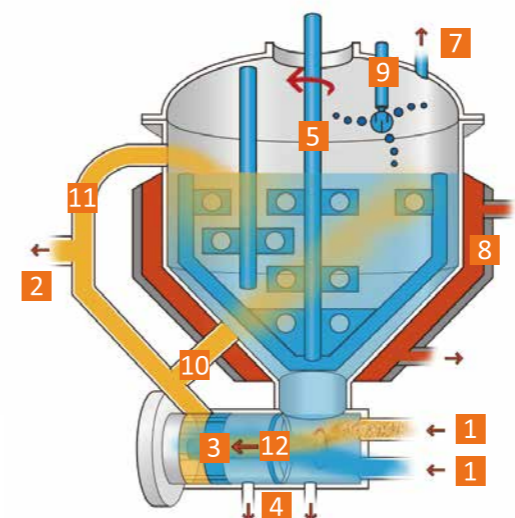
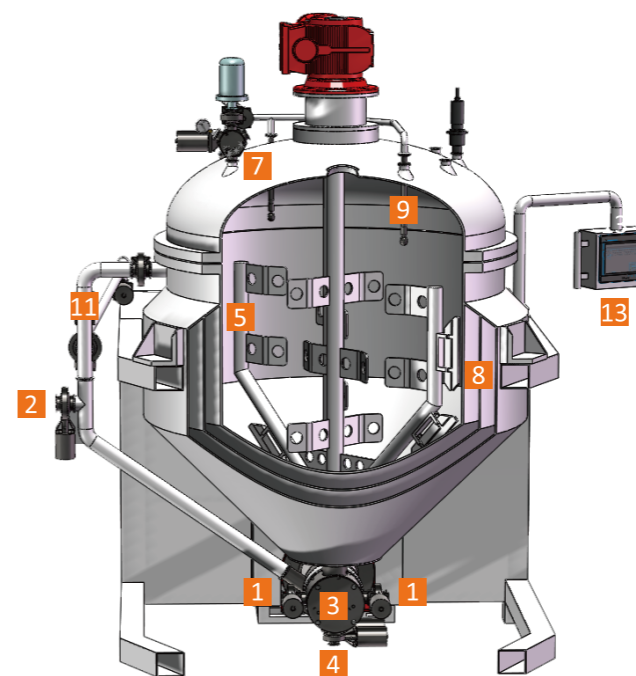
### 再循环真空乳化系统

MixCore是一款用于液体或半固体类酱料产品生产的专用设备。MixCore乳化系统的核心是安装于罐体底部的再循环均质机构。这种结构具有分散效率高、乳化效果细腻的特点，并且可以缩短产品的生产时间，提升产品的口感和稳定性。

MixCore is a special equipment for the production of liquid or semi-solid sauce products. The core of the MixCore emulsification system is the recirculation homogenization mechanism installed at the bottom of the tank. This structure has the characteristics of high dispersion efficiency and fine emulsification effect, and can shorten the production time of the product, and improve the taste and stability of the product.

#### 主要应用 Main Applications

- › 酱料
- › 调味料
- › 蛋黄酱
- › 番茄酱
- › 液体香料
- › 奶酪酱
- › 婴儿食品
- › 果酱
- › 宠物食品
- › 其他调味酱类
- › Sauces
- › Dressings
- › Mayonnaise
- › Ketchup
- › Liquid spices
- › Cheese spread
- › Baby food
- › Jams
- › Pet food
- › And many more



#### 产品优势 Key Benefits

- › 独特的高效混合和再循环均质系统。
- › 采用卫生级双端面机械密封。
- › 粉体物料可无尘吸入并快速分散。
- › 较其他系列乳化机，再循环系统可减少60%的生产时间。
- › 均质系统自带泵效，可减短出料时间。
- › 系统自带CIP清洗功能。
- › 可定制无菌乳化系统。
- › 最高处理粘度可达80,000MPas。
- › 更合理的操作界面及人机工程学设计。
- › 最小生产量可至全容积的20%。
- › Unique and efficient mixing and recycling homogenization system.
- › Adopt sanitary double face mechanical seal.
- › Powder material can be inhaled without dust and quickly dispersed.
- › Compared with other series emulsifier, it can reduce 60% of the production time.
- › The homogenization system has its own pump effect, which can shorten the discharging time.
- › With CIP function.
- › Sterile emulsification system can be customized.
- › Highest viscosity up to 80,000mpas.
- › More reasonable operation interface and ergonomic design.
- › The minimum production can reach 20% of the total volume.



- |                                |                                     |                         |  |
|--------------------------------|-------------------------------------|-------------------------|--|
| 1 Raw materials infeed<br>原料进口 | 2 Product discharge<br>排料口          | 3 Homogenizer<br>高剪切均质  | 4 Residue discharge/CIP recirculation<br>清洗排污口 |
| 5 Scraper agitator<br>刮壁搅拌桨    | 6 Center rotating agitator<br>中心搅拌桨 | 7 Vacuum system<br>真空系统 | 8 Heating/cooling<br>加热/冷却夹层                   |
| 10 Internal loop<br>内循环管路      | 11 External loop<br>外循环管路           | 12 Premix<br>预混合        | 9 CIP<br>在线清洗                                  |
|                                |                                     |                         | 13 HMI<br>人机界面                                 |

# Develop – Optimize – Scale-up from laboratory to full production

## 从小试到生产, 一站搞定

# Related products

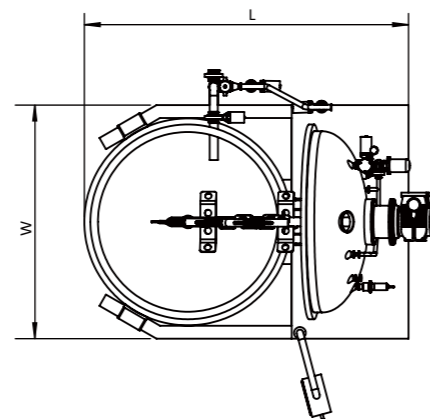
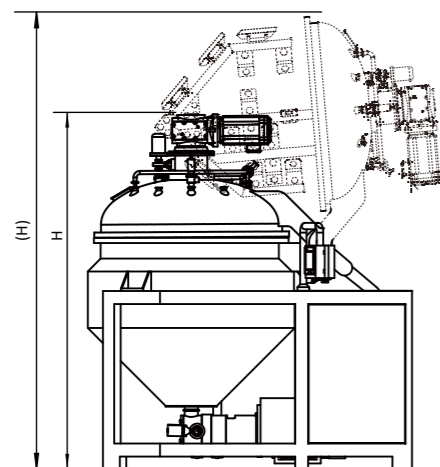
## 其他配套设备



在开发新产品时, 首先需要进行小规模测试, 以确定新配方和工艺的可行性和可靠性。MixCore系列中的MC-15和MC-50型是满足此类需求的理想选择。他们与生产型设备拥有原理相同的高剪切均质器与搅拌机构, 一样的加热、冷却和抽真空功能, 可以确保测试的结果可以按比例扩大到生产。每种规格的MixCore设备都可以生产出相同品质的产品。

When developing new products, small-scale tests are first required to determine the feasibility and reliability of new formulations and processes. The MC-15 and MC-50 in the MixCore series are ideal choices to meet such needs. They have the same high-shear homogenizer and stirring mechanism as the production equipment, and the same heating, cooling and vacuuming functions, which can ensure that the test results can be scaled up to production. Each type of MixCore equipment can produce products of the same quality.

型号 Model	设计容积 Design volume(L)	最大工作容积 Max. useful volume (L)	最小工作容积 Min. Useful volume (L)	外形尺寸 Dimensions (L x W x H mm)
MC-H-15	15	12	3	1400 x 900 x 1600 (1650)
MC-H-50	50	40	10	1400 x 1500 x 1800 (2100)
MC-H-150	150	120	30	1600 x 1500 x 2100 (2250)
MC-H-350	350	280	70	2000 x 1750 x 2300 (2500)
MC-H-650	620	500	130	2300 x 1900 x 2700 (2900)
MC-H-1300	1300	1000	260	3000 x 2100 x 3100
MC-H-2500	2500	2000	500	3100 x 2300 x 3700



SPA型乳化系统成套  
SPA series emulsifying plant

凭借我们在生产酱汁, 蛋黄酱, 番茄酱, 汤料, 巧克力馅料, 婴儿食品, 宠物食品和调味料方面的多年经验, 我们可以帮助您找到满足您需求的最佳解决方案。

With our years of experience in the production of sauces, mayonnaise, ketchup, soups, chocolate fillings, baby food, pet food and seasonings, we can help you find the best solution for your needs.



移动储罐  
Removable storage tank



双联型乳化系统, 可成倍提升生产效率。  
The double emulsification system can double the production efficiency.