

Automatically fill fillers
自动充填填充物

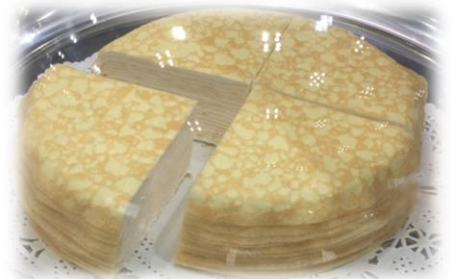
New concept machine
新概念机器

Coating Machine 涂布机

JSP-2M JSP-2M型

New functions, with a table lifting
structure
新功能 附带台面升降结构

Fully automated coating (nappe) operations
涂抹作业完全自动化
A simpler way to make mille crepes
千层可丽饼的生产变得简单



Coating the sandwich layer of mille crepes
千层可丽饼奶油夹层涂抹



Coating the outer layer of cakes
蛋糕外层奶油涂抹



Coating the sandwich layer
夹层奶油涂抹

JAPAN SYSTEM CO.,LTD.
株式会社JAPAN SYSTEM

JSP-2M Coating Machine

JSP-2M型 涂层机

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■Features 特点

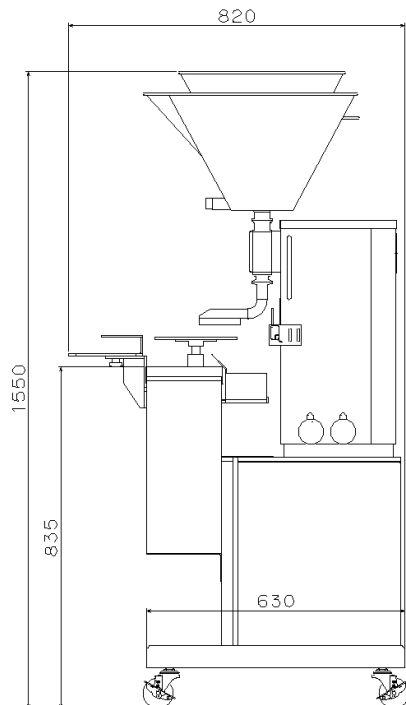
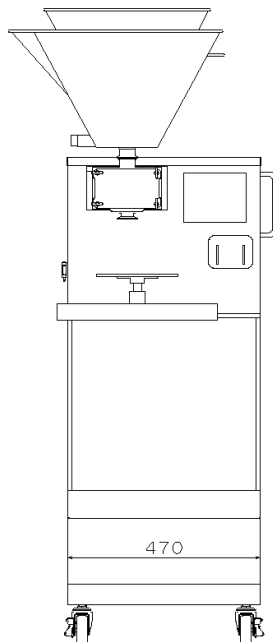
- (1) This machine is a kind of coating device. When a plain cake and other materials are placed on the rotating tray, the coating process will begin immediately after the starting of the device.
 - (2) The coating job will be completed in just one rotation, and almost no coating material is wasted.
 - (3) The tray lifting function can be applied to processes such as mille crepes and sandwich layer coating.
 - (4) Due to the use of a rotating pump, less damage is caused to the filling materials, and you can easily change the quantity of filling materials.
 - (5) Due to the completely detachable filling part, you can easily clean it and keep it healthful.
 - (6) Compact, space-saving design.
- (1) 本设备是将蛋糕胚等物放置在旋转托盘上, 启动后即会进行奶油涂抹的设备。
 - (2) 只一次旋转即可完全涂抹, 因此几乎不会残留多余奶油。
 - (3) 通过托盘升降功能, 可应用于千层可丽饼及夹层涂抹等工艺中。
 - (4) 由于使用了旋转泵, 较少破坏填充馅料, 填充量的变更也变得容易。
 - (5) 由于填充部位也能够完全拆卸, 因此容易清洗, 卫生干净。
 - (6) 设计小巧, 不占空间。

■Application 用途

- Coating surface of round-shape sponge cakes
 - Coating surface of dome-shape sponge cakes
 - Coating surface of crepes
 - Coating a sandwich layer and coating decorations
 - Filling injection, decoration application of cream such as chestnut cream (optional tools required)
- 在圆形海绵蛋糕上涂抹奶油
 - 在半球形海绵蛋糕上涂抹奶油
 - 对可丽饼涂抹奶油
 - 夹层奶油涂抹、点缀涂抹
 - 可通过安装选购件, 进行馅料注入、蒙布朗蛋糕、奶油等的挤花作业

■Construction 结构

- Main unit
 - Filling pump unit
 - Nozzles
 - Table sliding/rotating device
 - Table lifting device
- 主体
 - 填充泵单元
 - 喷嘴
 - 台面滑动旋转装置
 - 台面升降装置



Note) Please understand that specifications are subject to change without notice.
注) 规格可能在不预告的情况下进行改良变更, 敬请谅解。

■Process summary 动作说明

- (1) Coating process
 - ①When a sponge cake is placed on the tray, the table moves horizontally for the coating process.
 - ②Once the coating process is completed, the table moves again horizontally and stops at a designated spot.
 - (2) Mille crepe coating process
 - ①When a mille crepe is placed on the tray, the table moves horizontally to the height of the fillers for the coating process.
 - ②Once the coating process is completed, the table moves again horizontally and stops at a designated spot.
 - ③Number of pieces can be set within 30.
- (1) 涂抹动作
 - ①将海绵蛋糕放置在托盘上后, 平台平行移动, 进行奶油涂抹。
 - ②奶油涂抹完成的同时, 平台平行移动并在指定位置停止。
 - (2) 千层可丽饼涂层动作
 - ①将可丽饼放置在托盘上后, 平台平行移动, 并移动至填充物高度的位置, 涂抹奶油。
 - ②奶油涂抹完成的同时, 平台平行移动并在指定位置停止。
 - ③片数可以设定在30片以内。

Processing capability 能力	①300 to 500 pieces/hr. for a coating process ②30 to 40 pieces/hr. (16 layers) for the coating process of mille crepes ①涂抹动作 300-500个/小时 ②千层可丽饼涂抹动作 30-40个/小时 (16层)
Cake size 蛋糕尺寸	#4 (120φ) to #8 (240φ) 4号 (φ120) -8号 (φ240)
Hopper capacity 加料器容量	15L 15L
Power supply 电源	200 V three-phase, 20A 3相200V 20A
Pump capacity 泵吐量	280 cc/second max. 最大280cc/秒

■Manufacturer 制造销售商

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Design and construction will be conducted in accordance with various production lines and requirements. Patterns and performance will be improved in accordance with customers' requirements.
Please contact us at any time.
根据各种生产线及要求进行设计、施工。
根据客户要求, 对式样及性能进行改良。
欢迎随时咨询。