

Spring roll processessing

Invest in automation and obtain a high yield



- Optimization of raw material
- Precise depositing of filling and folding
- Labour savings
- No human cross-contamination
- Easy operation
- Quick recipe change
- Minimum maintenance



Spring roll processing

Our solution results in an inexpensive and labour saving production

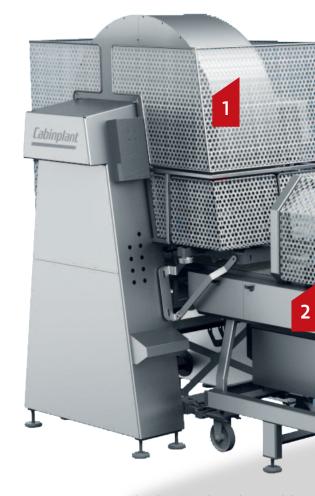
During the past 20 years Cabinplant has built up a unique experience in processing equipment for spring rolls. We have succeeded in maintaining the quality, which characterizes hand-rolled spring rolls, and at the same time our solution results in an inexpensive and labour saving production.

Traditionally, the manufacture of spring rolls was a highly labourintensive process. Automation of this process was difficult and the challenges were many:

- The papery pancake is fragile
- Perfect consistency of the batter is required
- The filling has to be dosed and placed correctly
- The pancake has to be rolled accurately

Cabinplant's spring roll machine now meets all these criteria.

	Capacity up to (rolls/min.)	Approx max. Roll length(mm)	Baking drum Diameter x Width
Single lane	60	140	Ø1200 x 425
Double lane	120	140	Ø1200 x 655
Trible Lane	180	85	Ø1200 x 655
Four lane	240	60	Ø1200 x 655
Large drum	-	-	Ø1800 x 750
Large drum	240	-	1800 mm



Cabinplant provides 1-4 lane models

Step 1



After baking, the baking drum discharges the pancake onto the underlying belt.

By accurate control of temperature and baking time the pancake acquires the correct consistency. Batter is distributed on the baking drum by an application roller - a purpose-made tool, which is adaptable to the required size and shape of the pancake. The exterior of the pancake can be either the baked underside or the unbaked overside.

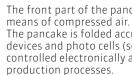
Step 2



The dosing mechanism ensures that filling is dosed and placed correctly on the pancake.

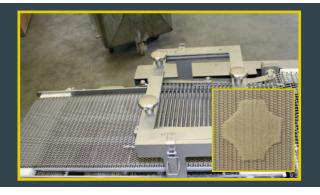
The spring roll machine is delivered with a dosing unit, capable of handling a wide range of fillings - from various vegetables to meat mixtures. The dosed quantity can be checked for proper weight and shape.

Step 3



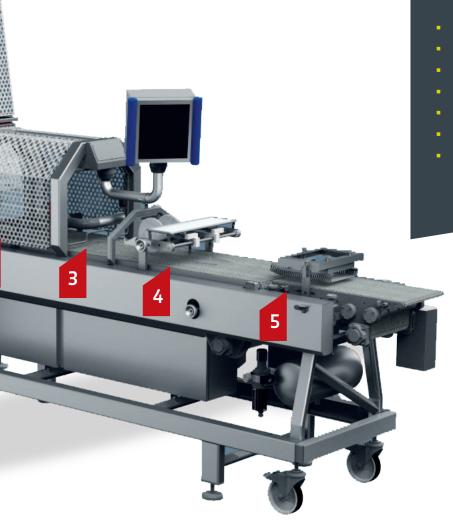
Pneumatic control

Here the product belt is s pneumatic nozzles are pla extremely reliable, the pn easy cleaning with no risk









Advantages

- Optimization of raw material accurate weight of spring roll filling and uniform pancake thickness
- Precise depositing of filling and folding (uniform spring rolls)
- Labour savings
- No human cross-contamination
- Easy operation
- Quick recipe change
- Easy change to other sizes
- Easy access for cleaning purposes
- Minimum maintenance

Step 4

Cake is folded over the filling by

Both side



Both sides of the pancake are folded over the filling by means of compresssed air.

Step 5



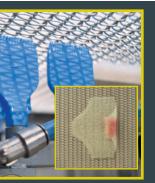
Finally, the pancake is rolled and the tailor-made product is ready to be prefried/frozen and sold.

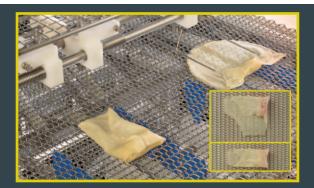
Weight of spring roll between 15 g and 200 g.

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ee step 4 + 5). This process is and synchronized with other







About Cabinplant

Founded in 1969, Cabinplant A/S is a world-leading provider of tailor-made processing solutions for the food industry.

Our main focus areas are within fish, shellfish, vegetables, fruit, berries, meat and poultry and convenience foods.

Additionally, we provide multihead weighing and packing solutions for a wide range of industries.

Cabinplant works in close partnership with customers in major markets around the globe.

We are headquartered in Haarby, Denmark, and have representatives in more than 30 countries worldwide.











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