

Combined with BM-150 and BW-400 to make batter

The Batter Mixer and Batter Storing, Cooling and Resting Tank are optional in the production line to make smooth batter.



BM-150
Capacity (Flour): 50 kg
Tank: 150 L



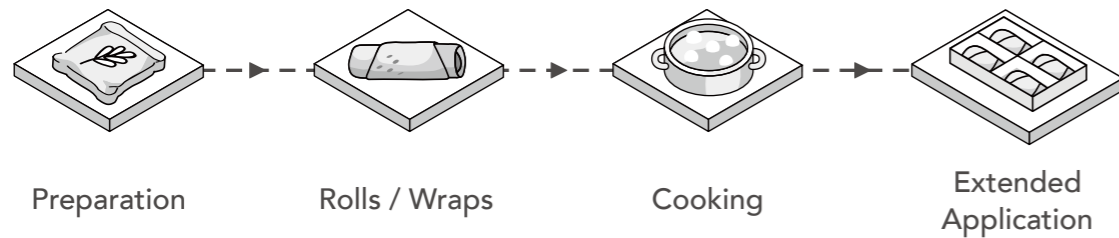
BW-400
Tank: 400 L



Spring Roll Production Line

SR-27

Let ANKO create a spring roll production solution for you.



According to your required production capacity, ANKO team will recommend the most suitable spring roll making machines, from vegetable or meat filling processing, wrapper making to folding, and offer several commercial spring roll wrapper recipes to meet your market demand. All your needs for making spring roll can be satisfied by ANKO.

[Find spring roll production planning proposal and equipment →](#)



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Specifications

Capacity:
2,400–2,700 pcs/hr

Product weight:
73 mm : 22–26 g

85 mm : 28–36 g

100 mm : 40–50 g

(varies depending on ingredient of filling)

Min. space required : 3,650 (L) x 3,050 (W) x 2,100 (H) mm

Power : 38 kW

Weight (net) : 1,800 kg

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



New Filling System

Preserves filling ingredients retaining their original textures without over compressing them.



High-Capacity Filling Hopper

The filling hopper has the capacity of 50 liters per cycle, which increases efficiency and reduces the need to refill the hopper.



Watch Video



Adjustable Spring Roll

The level of tightness Spring Rolls are wrapped can be adjusted to meet different product requirements.

Wrapper Texture Can Be Modified

Spring Roll wrappers can be made with recipes requiring different flour and water ratios.



User-friendly Control Panel

The user-friendly design is easy to interpret and operate; the built-in IoT system provides access to remote production monitoring and control.



Handmade Rolling Designs and Highly Efficient Production

The design simulates handmade rolling techniques and takes just 1.4 seconds to produce a perfect Spring Roll.

FOOD DIMENSIONS

	Length	73 mm	85 mm	100 mm
	Diameter	25–32 mm	25–32 mm	25–32 mm
	Weight	22–26 g	28–36 g	40–50 g

Wide Variety of Filling Ingredients

The machine can process and extrude a wide variety of filling ingredients, such as shredded cabbage, bean sprouts, or mixed vegetables and even raw ingredients. It can easily fill and form Spring Rolls smoothly without adding starch while retaining the crunchiness of the vegetables.

- Max diced ingredient size: 10 mm
- Max sliced ingredient size: 30 x 10 x 5 mm



100% Vegetable filling



Cooked meat filling



Mixed vegetables meat filling