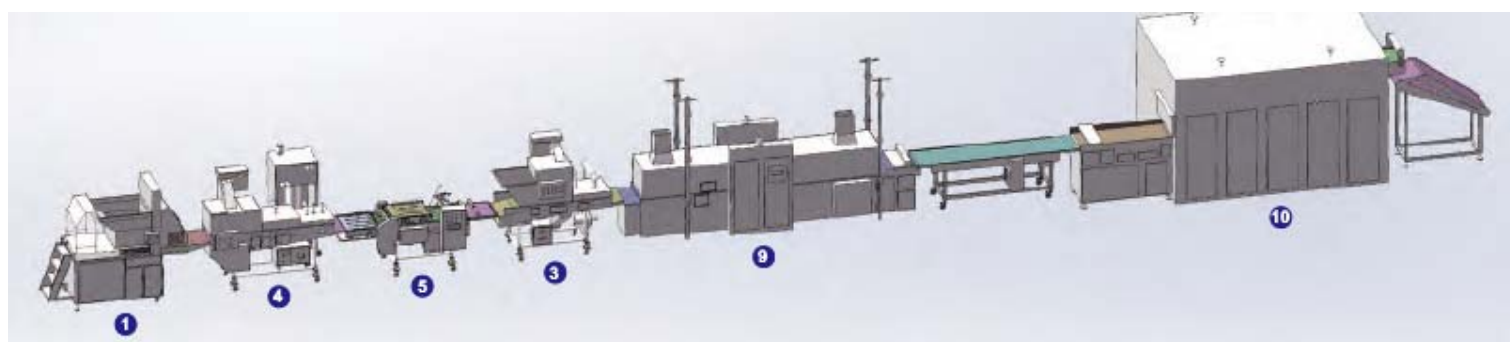


GoHunt Coating Line



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PREDUSTER

Preduster is designed for coating food with flour. It coats the bottom of the products by the layer of the flour on the conveyor belt, the surface of the products is coated by the unique belt pouring the flour evenly onto the passing products on the belt. This can ensure the coating evenly, equally, and the coating quantity is guaranteed. By using the air flow system QLS which is easily to connect to the preduster, it will collect the flour escaped from the machine inside and recycle them, separate the air and the flour, suck the clean air onto the products to blow off the extra flour from the surface of the products.



Technical data:

Preduster	Data	Remarks
Belt width	400/600/1000 mm	
Power	3.5 kW	
Voltage	380 V, 50 Hz, 3 phase	
Belt	Made in England	
Belt speed	3-15 m / min	
Frame material	SS304	
Infeed & outfeed height	1050mm ± 50mm	Adjustable
Dimension	2660 x 1700 x 2150 mm	

AIRFLOW

It will suck the dust automatically from the preduster to the airflow system by negative pressure. Through cyclone separator, it can separate the air and dust which will be collected at same time. The air flow system will blow the clean air to air blade and make sure no dust leaking and pollution during flour coating.

- Guarantee the air volume meets the production requirement, avoiding product defects due to insufficient air blowing.
- The collected dust is recycled.
- Disassemblable blower, easy to clean and high sanitation.
- Machine is made in SUS 304.



Technical data:

Airflow	Data	Remarks
Power	5.5 kW	
Voltage	380 V, 50 Hz, 3 phase	
Frame material	50 x 50 x 2 mm	Stainless steel frame
Dust tube	2 x ϕ 75 mm	
Wind tube	3 x ϕ 51 mm	
Dimension	1038 x 920 x 1980 mm	

INPUT CONVERY BELT,TYPE WDJ600-3.0

Using this machine to convey the materials / products to next processing position and various of length can be customized.



Technical data:

WDJ600-3.0	Data	Remarks
Power	0.37 kW	
Voltage	380 V, 50 Hz, 3 phase	
Frame material	SS304	
Belt speed	3-15m / min	
Belt width	600 mm	
Belt	Made in England	
Infeed & outfeed height	1050mm ± 50mm	Adjustable
Dimension	3000 x 750 x 1050 mm	

OUTPUT CONVERY BELT,TYPE WDJ600-2.0

Using this machine to convey the materials / products to next processing position and various of length can be customized.



Technical data:

WDJ600-2.0	Data	Remarks
Power	0.37 kW	
Voltage	380 V, 50 Hz, 3 phase	
Frame material	SS304	
Belt speed	3-15m / min	
Belt width	600 mm	
Belt	Made in England	
Infeed & outfeed height	1050mm ± 50mm	Adjustable
Dimension	2000 x 750 x 1050 mm	

Tempura Battering Machine(Dipper)

The machine structure is developed to meet the European Standard. The space between the upper and lower belt can be adjusted, which gives a wide range of variety products.



Technical data:

Dipper	Data	Remarks
Power	0.37 kW	
Voltage	380 V, 50 Hz, 3 phase	
Frame material	SS304	
Belt speed	3-15m / min	
Belt width	400/600/1000 mm	
Belt	Made in England	
Infeed & outfeed height	1050mm ± 50mm	Adjustable
Dimension	3000 x 750 x 1050 mm	

Breading Machine (Dry)

Breading Machine coats evenly the chicken , beef , meat and seafood a top layer by outpouring the crumbs from the hopper and a bottom layer while the products are passing on the conveyer belt.



Technical data:

Dry Breader	Data	Remarks
Power	3.7 kW	
Voltage	380 V, 50 Hz, 3 phase	
Frame material	SS304	
Belt speed	4-20m / min	
Belt width	400/600/1000 mm	
Belt	Made in England	
Infeed & outfeed height	1050mm ± 50mm	Adjustable
Dimension	2638 x 1050 x 2280 mm	

Japanese Fresh Breader

Japanese fresh breader coats the surface of the products by the bread crumbs poured out from the upper hopper and coat the bottom of the products by the special designed lower conveyor. Widely being used for meat, seafood and vegetables crumbs coating. With wrinkled sidewalls, the lifting belt assures less falling down and less damage to the fresh bread crumbs. Two rollers, press softly first and then hard, adding the bread crumbs coating amount with less damage. Drum motor reduces washdown time up to 50%. Minimize downtime with no chain transmission design. High standard of sealing design minimizes the loss of bread crumbs and moisture



Technical data:

Fresh Breader	Data	Remarks
Power	3.35kW	
Voltage	380 V, 50 Hz, 3 phase	
Frame material	SS304	
Belt speed	3-15m / min	
Belt width	600 mm	
Belt	Made in England	
Infeed & outfeed height	1050mm ± 50mm	Adjustable
Dimension	4342x 1674 x 1940 mm	