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网站二维码



WEBSITE QR CODE

您在食品加工行业的合作伙伴
 Your Partner In Food Processing Industry





公司介绍

雅路斯在中国广东注册成立：佛山市雅路斯工业设备有限公司 (Foshan Aeros Industrial Equipment Co., Ltd) 并在香港设立销售和提供客户服务联络：雅路斯有限公司 (Aeros (International) Co.,Ltd) 是一家专业的工业设备制造和技术服务供货商。

雅路斯与糖果、糕点和其他相关产品制造商建立紧密的合作伙伴关系，雅路斯拥有雄厚的机械开发实力和卓越的加工工艺技术；以领先的产品工艺流程解决方案，为客户用最低的成本去使用最完善的产品生产系统，以达至最大的成本效益和更可靠的产品实现过程。

雅路斯以「关注客户的期望，关注客户产品的质量，关注客户产品的最终成本」的宗旨提供机器和服务。

雅路斯在期待着客户的成功。



Company Profile

Our company has been established in business in China since 2006. The director board members has had rich experience on representing the leading manufacturer of machinery & finished products for confectionery and bakery industries in China and has provided excellent after sales services/engineering services in the past years. We have therefore accumulated a lot of experience in these fields. Producing high quality products and outstanding services are our aims and we are confident to manage all processing of the production independently with our maturity management strategy.

Our main business nature is manufacturing complete production lines for marshmallow/aeration system for confectionery, chocolate & cakes/product research & development /recipe development /machinery design and engineering services.

We are fully caught up the development of future market and we trust that we could provide a good solution for your market.



您在食品加工行业的合作伙伴

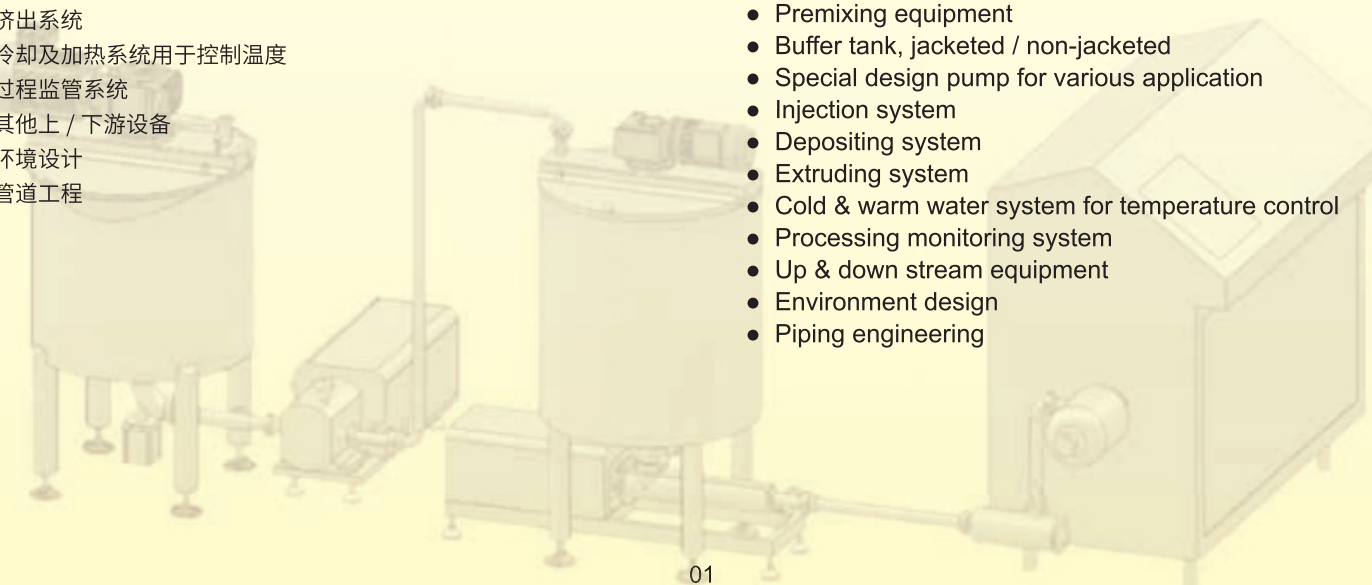
雅路斯是中国主要的连续充气系统设备生产商，供应单机以至整套设备。

应用范围：

烘焙：层蛋糕、瑞士卷、雪芳蛋糕、杯蛋糕、蛋黄派、奶油等
糖果：棉花糖、巧克力、凝胶糖、鸟结糖、奶糖、果汁软糖、甘草糖等
非食品行业：纺织品、地毯、无纺布产品、人造皮革、汽车椅套衬底、乳胶、床褥等

设备范围：

- 提供由实验规格 / 型号以至完整交钥匙工厂的生产系统
- 煮糖设备
- 预混合设备
- 储料缸、夹层 / 非夹层
- 特别设计输料泵，用于不同需要和应用工艺
- 灌注系统
- 浇注系统
- 挤出系统
- 冷却及加热系统用于控制温度
- 过程监管系统
- 其他上 / 下游设备
- 环境设计
- 管道工程



YOUR PARTNER IN FOOD PROCESSING INDUSTRY

Aeros is the main supplier for continuous aeration system in China. With the technical know-how, experience & resources to meet individual customer requirement, whether this is for a single unit or a complete turn key project.

APPLICATION:

Bakery: Layer Cake, Swiss Roll, Chiffon Cake, Cup Cake, Custard Cake, Cream etc.
Confectionery: Marshmallow, Chocolate, Jelly Candy, Nougat, Chewy Fruit, Milky, Truffles, Liquorice etc.
Non-Food: Textile, Carpet, Non-Woven, Artificial Leather, Backing of Chair Covers, Latex Processing, Mattress etc.

SCOPE OF SUPPLY:

- Equipment ranges in capacity from lab-scale models to complete turn key project.
- Cooking equipment
- Premixing equipment
- Buffer tank, jacketed / non-jacketed
- Special design pump for various application
- Injection system
- Depositing system
- Extruding system
- Cold & warm water system for temperature control
- Processing monitoring system
- Up & down stream equipment
- Environment design
- Piping engineering

连续充气机组合 Continuous Aeration System



小型充气机 A30
Mini Aerator A30



戚风蛋糕充气系统 A30
Chiffon Cake Aeration System A30

产品 型号 Model	参考产量 Capacity	SP/ 超轻蛋糕 SP/Light cake kg/hr	普通 / 重油蛋糕 Butter Cake kg/hr	戚风蛋糕 Chiffon Cake		奶油 / 充气巧克力 Cream/Aerated Chocolate kg/hr	酸奶 / 慕丝 Yoghourt/ Mousse kg/hr	鲜忌廉 Dairy Cream kg/hr	备注 Remark
				蛋白 / 戚风蛋糕 Egg White/Chiffon kg/hr	蛋糕 Cake kg/hr				
A20	3~6	3~6	4~8	3~6	4~8	3~6	3~6	3~6	
A30	40~80	40~80	40~100	10~25	20~50	20~50	30~80	20~30	不适用于重油蛋糕 Not suitable for butter cake
A50	60~150	60~150	60~150	30~60	60~150	60~150	60~150	30~60	
A100L	120~250	120~250	250~600	30~75/100~250	160~320	100~200	160~320	60~120	
A200S	200~400	200~400	350~800	50~100/150~300	200~400	150~300	200~400	100~200	
A200L	300~600	300~600	500~1200	65~160/170~420	250~500	300~600	300~600	200~400	
A500	300~600	300~600	400~1000	100~200/250~500	300~600	300~600	300~600	200~400	
A750	400~1000	400~1000	500~1200	150~350/300~600	400~800	400~800	500~1000	400~800	
A1000	800~1200	800~1200	800~2000	200~400/400~800	600~1200	600~1200	800~1500	600~1200	
A1000S	600~1500	600~1500	700~1750	-	-	-	-	-	适用于低粘度面糊 Suitable for low viscosity batter
A1500	800~2000	800~2000	1200~3000	250~500/600~1200	800~1600	800~1600	1000~2000	800~1600	

注：产量跟生产流程与配方有关，具体需要经过测试 The actual capacity depends on recipe & processing ,it need to carry out trial during production test



充气机组合 A50
Aeration System A50

螺杆泵
Screw Pump



转子
Rotor



转子泵
Lobe Pump



清洗泵
CIP Pump

混料头
Mixing Head



A100L



A200S



A200L



A500



A750



A1000



A1000S



A1500



蛋糕充气系统 A750
Cake Aeration System A200S



雪芳蛋糕充气系统 A750
Chiffon Cake Aeration System A750



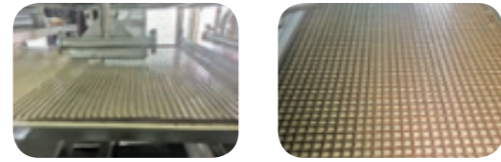
充气系统 A100L
Aeration System A100L



双头雪芳蛋糕充气系统 A100L
Double Heads Chiffon Cake Aeratim System A100L

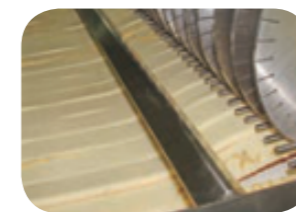
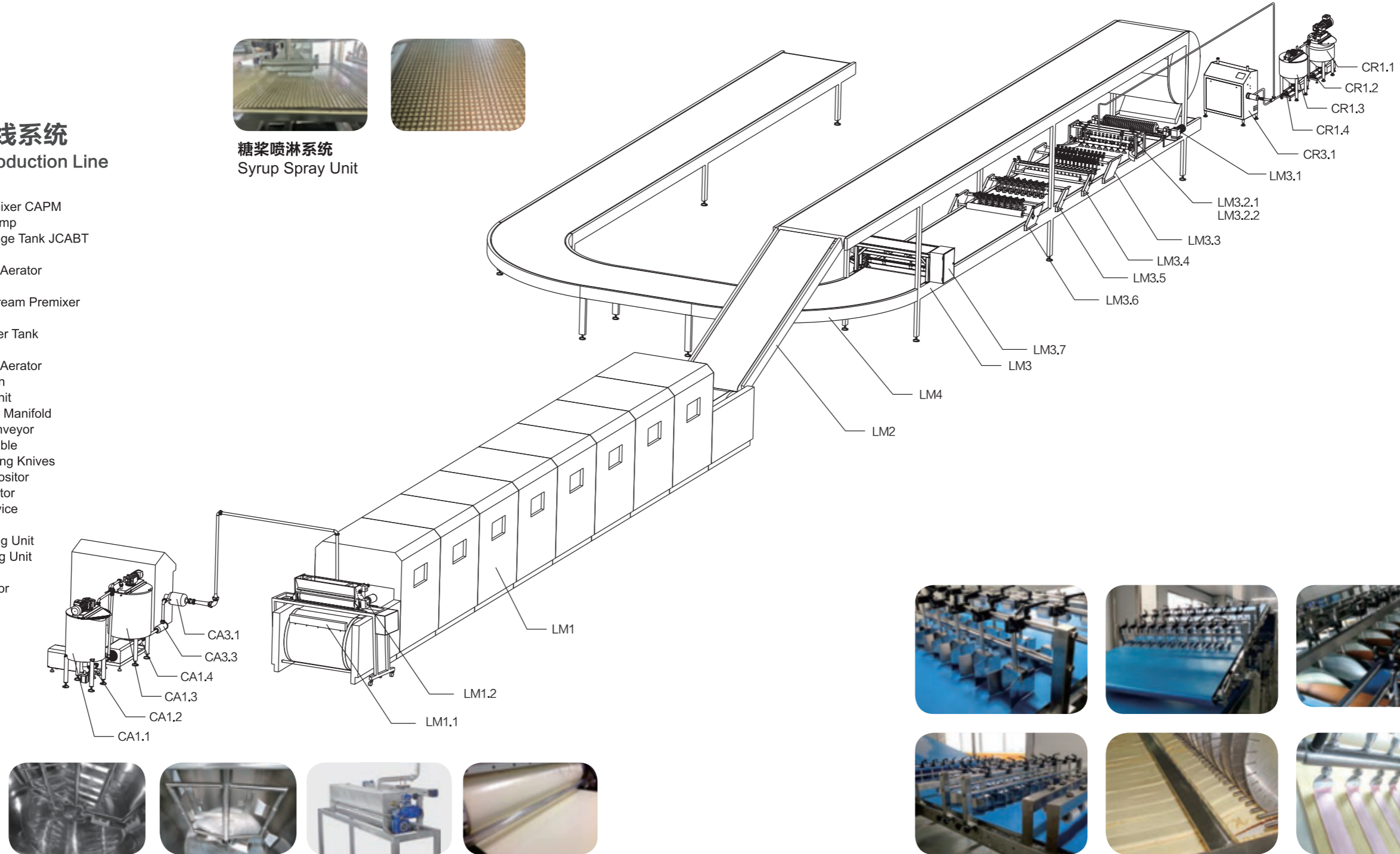
叠层及迷你卷蛋糕生产线系统

Two Layer Cake & Mini Roll Production Line



糖浆喷淋系统
Syrup Spray Unit

- | | | |
|---------|-----------|---------------------------|
| CA1.1 | 预混缸 CAPM | Batter Premixer CAPM |
| CA1.2 | 输送泵 | Transfer Pump |
| CA1.3 | 储存缸 JCABT | Batter Storage Tank JCABT |
| CA1.4 | 原料泵 | Main Pump |
| CA3.1 | 充气机 | Continuous Aerator |
| CA3.3 | 单过滤器 | Filter |
| CR1.1 | 预混缸 JCRPM | Jacketed Cream Premixer |
| CR1.2 | 原料泵 | Main Pump |
| CR1.3 | 储存缸 JCABT | Cream Buffer Tank |
| CR1.4 | 原料泵 | Main Pump |
| CR3.1 | 充气机 | Continuous Aerator |
| LM1 | 隧道炉 | Tunnel Oven |
| LM1.1 | 喷油系统 | Oil Spray Unit |
| LM1.2 | 挤出式蛋糕涂布 | Cake Batter Manifold |
| LM2 | 冷却带 | Cooling Conveyor |
| LM3 | 成形带 | Make Up Table |
| LM3.1 | 纵切刀 | Driven Cutting Knives |
| LM3.2.1 | 奶油涂布 | Cream Depositor |
| LM3.2.2 | 果酱涂布 | Jam Depositor |
| LM3.3 | 叠层反转 | Turning Device |
| LM3.4 | 排整器 | Lining Unit |
| LM3.5 | 前卷边器 | Front Folding Unit |
| LM3.6 | 后卷边器 | Rear Folding Unit |
| LM3.7 | 横切刀 | Guillotine |
| LM4 | 90° 转角带 | 90° Conveyor |





小型巧克力涂层组合
Chocolate Moulding & Enrobing Unit



干料混合器
Dry Ingredient Mixer



冷热水机组
Warm & Cold Water Combi Unit



冷水部份 Cooling Section
使用：主要应用于混料头，夹层管道及储料缸冷却调温 Application: For mixing head , jacketed piping & buffer tanks cooling purpose
调温范围：5℃ -15℃ Temperature range :5℃ -15℃
制冷量：15KW, Refrigerating output:15kw
压缩机动力：5HP Cooling compression power:5HP
热水部份 Warming Section
使用：主要应用于保温搅拌缸，夹层管道及储料缸调温 Application: For premixing tank ,jacketed piping& buffer tank tempering purpose
调温范围：20℃ -90℃ Temperature Range: 20℃ -90℃
功率：9KW Power: 9KW

制氮机组
Nitrogen Generator Unit

产能：10Nm ³ /hr Capacity: 10Nm ³ /hr
304 不锈钢外壳 304 Stainless steel housing
包括 1 x C 级过滤，冷干机 & 2 x T & A 级过滤 Including 1 xC grade filters, air dryer & 2xT&A grade Filters
纯度：> 99.5% Purity: > 99.5%
备注：配套 15kW/1 Mpa 空气压缩机 Note: Equipped with air compressor unit 15kW/ 1Mpa



巧克力及奶油充气系统
Aerated Chocolate And Cream System



慕斯系统
Mousse System

