



POPPING BOBA&AGAR
KONJAC BOBA MACHINE MANUFACTURER
高档爆爆珠/寒天晶球设备制造



<https://zycandymachine.com/>

》 Popping Boba & Brusting Boba 爆爆珠

Popping boba, also called popping pearls, is a type of "boba" used in bubble tea. Popping boba is made by the reaction of sodium alginate with calcium chloride or calcium lactate. Popping boba has a thin, gel-like skin with juice inside and it can burst when squeezed. The ingredients for popping boba generally consist of water, sugar, fruit juice and other flavors, and the ingredients required for spherification. In addition to being used in traditional bubble tea, it is also used in smoothies, slushies, yogurt, bakery and other food.

爆爆珠，也称为爆爆蛋，是在奶茶中使用的一种“爆珠”。爆爆珠是通过海藻酸钠与氯化钙或乳酸钙的反应制成的。爆爆珠有一层薄薄的凝胶状皮料，里面有果汁，挤压时会爆汁。爆爆珠的成分通常包括水、糖、果汁或其他口味，以及球形化所需的成分。除了在奶茶中代替传统的爆珠外，它还用于奶昔，酸奶，烘焙，餐食中。



》 Agar Boba & Konjac Ball 寒天晶球

Agar boba & konjac ball is a slightly chewier alternative than boba. It is made from plant-derived agar, which makes it best served with bubble tea! It is a healthier alternative than traditional tapioca pearls, made with high-quality konjac powder from Taiwan. Experience the perfect balance of crunch and chew with these syrup-rich aromatic chewy konjac balls. It is quick and easy to use. You only need to add it in your favourite drinks or desserts and then you can enjoy extra burst of flavor. Versatile and convenient - enjoy on its own, or use to enhance a variety of dishes and beverages.

寒天晶球是一种更具嚼劲的爆珠替代品。它是由琼脂制成的，这使得它最好与奶茶一起食用！引入传统木薯珍珠的更健康替代品，由台湾优质魔芋粉制成。用这些富含糖浆的芳香耐嚼的魔芋球，体验嘎吱嘎吱声和咀嚼声的完美平衡。快速易用-只需添加到您喜爱的饮料、鸡尾酒或甜点中，即可获得额外的风味。多功能和方便-自己享用，或用于增强各种菜肴和饮料。



》 Kitchen Equipment Series 原料熬煮设备



Colloid Mill 胶体磨 (水粉混合机)

This machine has multiple functions such as mixing, stirring, dispersing, homogenizing, emulsifying, etc. It has strong versatility, stable and uniform production. Especially in the production process of dairy products, food and pharmaceuticals, no powder lumps, no particles, no agglomerates formed.

这款机器具备混合、搅拌、分散、均质、乳化、匀浆等多种功能，通用性强；生产稳定均一。尤其在乳品、食品和药品生产工艺中显得尤为重要。无粉团、无颗粒、无团块凝集物形成。

Compared with the traditional process, it can shorten the working time by 80%, greatly improve the production efficiency and reduce the production cost. It is not only suitable for continuous automatic production lines, but also suitable for different batch production applications. It is especially suitable for high-viscosity and refractory materials (viscosity 90,000mPas); the equipment has no dead angle, and can be completely online CIP/SIP, which meets hygienic requirements and standards.

与传统的工艺相比，可缩短约80%的工作时间，极大的提高生产效率，降低生产成本，既适用连续自动生产线，也适用于不同的批次生产应用场合。特别适用于高黏度，难溶解的物料(黏度90,000mPas)；设备无死角，可完全在线CIP/SIP，符合卫生要求和标准。

SPECIFICATIONS/ 技术参数

型号 Model	水流量/(处理量) (KW) Water Flow (Processing Capacity (T/h))	乳化功率 (kw) Emulsification Power (kw)	自吸泵功率 (kw) Self-Priming Pump Power (kw)	搅拌转速 (r/min) Stirring Speed (r/min)
TG-A-165	0.3-3	4	2.2	2800/1480
TG-B-165	0.3-4	5.5	2.2	
TG-B-180	1-6	7.5	5.5	



Colloid Mill 胶体磨

Colloid mill is an equipment for fine grinding of fluid and semi-fluid materials. Can be processed according to the requirements of the material, through the fixed teeth and rotating teeth high-speed operation, so that the material under the strong shear force. This machine has superfine grinding, dispersing, emulsifying, homogenizing, mixing and other efficiency.

It is widely used in food industry, chemical industry, pharmaceutical industry, daily chemical industry, construction industry, paper industry, battery industry, etc.

胶体磨，用于精磨各种半流体物料，使物料快速均匀的破碎和溶解。调节固定齿和旋转齿的间隙可以获得不同产量和细度的需求。该设备广泛用于食品、化工、医药等行业。



》 TGC-A Series Cooking And Cooling System 熬煮和冷却系统

The cooking and cooling system is used for cooking, cooling, and storing inner and outer materials. The heating method can be electric heating or steam heating. The individual outer materials are cooked and stored in a single system, and the inner materials are also cooked and stored in a single system, each system is on a frame with a separate electrical control box, which is convenient for operation and maintenance. The kettles have the characteristics of a large heating area, uniform heating, short liquid cooking time, and easy control of heating temperature. Whole machine SUS 304 material, optional for high-speed shear and vacuum system.

熬煮系统用于熬煮、冷却和储存芯料和皮料。加热方式可选电加热或蒸汽加热。皮料单独在一个系统中熬煮和储存，芯料也单独在一个系统中熬煮和储存，每个系统都在一个框架上，有独立的电控箱，便于操作和维护。熬煮锅具有加热面积大、加热均匀、液体熬煮时间短、加热温度易于控制等特点。整机SUS 304材质，可选配高速剪切和真空系统。



》 SemiAutomatic Popping BobalAgar Ball Forming Machine 半自动爆爆珠/寒天晶球成型设备

The semi-automatic popping boba /konjac ballforming machine is fully developed by TGmachine.It adopts a pneumatic control system.The machine includes depositing hopper,forming liquid circulating system,final product washing system,etc.Our machine fully complies with food sanitation standards,whole machine is made of stainless steel and can be used safely.When using this machine,manually pour the juice syrup into the hopper,and the sodium alginate liquid or calcium liquid can be circulated below.The popping boba or konjac ball made by this machine has beautiful and uniform shape,and bright color.By adjusting the recipe, the filling can be any taste.

半自动波霸/寒天晶球成型机由TGmachine 全面开发，采用气动控制系统。机器包括浇注斗、成型液循环系统、成品清洗系统等。我们的机器完全符合食品卫生标准，整机由不锈钢制成，可以安全使用。使用时，手动将果汁糖浆倒入料斗，海藻酸钠液或钙液可在下方循环。用该机器制作的爆爆珠或晶球形状美观、均匀，色泽鲜亮。通过调整配方，可以做任意口味。

SPECIFICATIONS/技术参数

型号 Model	产量 Capacity	浇注速度 Depositing speed	珠子尺寸 Boba size	压缩空气需求 Compressed air
TGP10	10kg/h	10-30n/min	5-35mm	0.4-0.6Mpa
TGP30	30kg/h	10-30n/min	5-35mm	0.4-0.6Mpa
TGP50	50kg/h	10-30n/min	5-35mm	0.4-0.6Mpa



● TGP10-table type popping bobalagar ball forming machine (Lab use)

实验室桌面爆爆珠/寒天晶球机器



●TGP30-semi auto one hopper popping bobalagar ball forming machine

半自动单头爆爆珠/寒天晶球机器



●TGP50-semi auto dual hopper popping bobalagar ball forming machine

半自动双头爆爆珠/寒天晶球机器



》 Fully Automatic Popping Boba/Agar Ball Production Line 全自动爆爆珠/寒天晶球生产线

The automatic popping boba/konjac ball production line was developed exclusively by Shanghai TGmachine.It adopts PLC control system.The whole set of machines is made of stainless steel and fully complies with food sanitation standards.The fully automatic production line mainly consists of colloid mill cooking system,popping boba/konjac ball forming machine,and tipping cooking tank for protective liquid.The popping boba made by this machine is in beautiful round shape,bright color,and with very little waste material,which can produce popping boba/konjac ball with variety colors&flavors based on the advanced technology process.

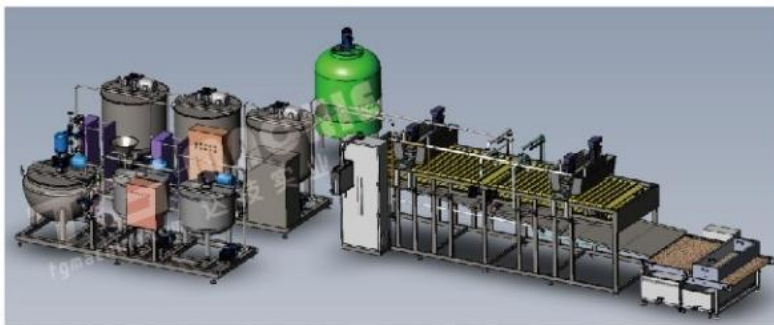
全自动爆爆珠/晶球生产线由上海达技实业有限公司独家开发。它采用PLC 控制系统。整套设备由不锈钢制成，完全符合食品卫生标准。全自动生产线主要由胶体磨、熬煮系统、爆爆珠/晶球成型机和可倾式保护液熬煮锅组成。该机生产的爆爆珠/晶球外形圆润美观、色泽鲜艳、废料极少，采用先进的技术工艺，可生产出各种颜色和口味的爆爆珠/晶球。



SPECIFICATIONS/ 技术参数

MODEL/型号	TGP80	TGP100	TGP200	TGP500
Capacity 产量	50-80kg/h	80-100kg/h	200-300kg/h	400-500kg/h
Boba weight 珠子重量	According to boba diameter (Customized from 3~30mm or more) 根据珠子直径而定			
Depositing Speed 浇注速度	15~25 Strike/min 15~25次/分钟	15~25 Strike/min 15~25次/分钟	15~25 Strike/min 15~25次/分钟	15~25 Strike/min 15~25次/分钟
Motor Power 电机功率	0.37kW/380V/50HZ	4.5kW/380V/50HZ	6.5kW/380V/50HZ	8kW/380V/50HZ
Compressed Air 压缩空气需求	0.5M3/min, 0.4~0.6MPa	1.2M3/min, 0.4~0.6MPa	1.5M3/min, 0.4~0.6MPa	2M3/min, 0.4~0.6MPa
Machine size 机器尺寸	2400X800X1550mm	8500x1300x1780mm	9250x1700x1780mm	11500x1700x1780mm
Gross weight 机器毛重	200kg	2200kg	3000kg	3800kg

》 Simulation Caviar Popping Boba Production Line 3-5mm 新款仿真鱼子酱爆爆珠生产线



TGPS automatic simulation caviar production line is mainly composed of cooking system, forming system and central control system. The production line has a high degree of automation and is easy to operate. The main components are made of food-grade 304 or 316 stainless steel, which fully meets the requirements of food hygiene. The produced artificial caviar has a round shape and bright color, and the product size can be made into 3-5mm, which can be used to replace pure natural sturgeon caviar.

In addition to making imitation caviar popping boba, this machine can also make popping boba with ordinary diameter (8-10mm). The capacity is larger than ordinary models, and the maximum can reach 1.8t/h.

TGPS 全自动仿真鱼子酱生产线主要由、熬煮系统、成型系统和中心控制系统组成。该生产线自动化程度高，操作简单，主要部件为食品级304或者316不锈钢制造，完全符合食品卫生的要求。生产出的仿真鱼子酱外形圆润，色泽亮丽，产品尺寸可制作3-5mm，可用于代替纯天然鲟鱼子酱使用。除了做仿真鱼子酱爆爆珠之外，这台机器也可以做普通直径(8-10mm) 的爆爆珠，产量比普通的型号更大，最大可达到1.8t/h

SPECIFICATIONS/ 技术参数

型号 Model	产量 Capacity	浇注速度 Depositing speed	珠子尺寸 Boba size	浇注数量 Depositing Nozzle
TGPS200	100-150k/h	25-30n/min	3-4mm	4352pcs/n (dual hopper)
TGPS400	300-500kg/h	25-30n/min	4-6mm	3264pcs/n (dual hopper)
TGPS1500	1200-1800kg/h	25-30n/min	9-11mm	1632pcs/n (dual hopper)



》 Konjac Ball Production Line 寒天晶球生产线



CJQ series automatic konjac ball production line is an advanced, efficient and automatic continuous production line independently developed by TGMachine in 2009. The production line is fully servo controlled, easy to operate and stable in production. It is your best choice for the crystal boba production line. The equipment can produce konjac ball of different sizes by changing the mold and adjusting the parameters of the equipment operation screen. The mold replacement is simple, and the production capacity can reach 200-1200kg/h. The equipment technology is mature. Contact us for more information.

CJQ 系列全自动寒天晶球生产线是由TGMachine 于2009年自主研发的一种先进的，高效自动化连续生产线，该生产线全伺服控制，操作简单，生产稳定，是您寒天晶球生产线的不二选择，该设备可通过更换模具，调整设备操作屏参数而生产出不同尺寸寒天晶球，模具更换简单，产能可达200-1200kg/h，设备技术成熟，联系我们获得更多信息。

SPECIFICATIONS/ 技术参数

型号 Model	CJQ200	CJQ400	CJQ600	CJQ800	CJQ1000	CJQ1200
产能	0-200kg/h	0-400kg/h	0-600kg/h	0-800kg/h	0-1000kg/h	0-1200kg/h

》 Water Chestnut /Highland Barley I Red Bean Juicy Pearl Production Line 马蹄红豆爆珠机器



The CMT production line processes edible horseshoes/grains/oats/red beans into various grain popping beads, mixes calcium lactate powder and tapioca powder and finished products through high-speed stirring, and wraps them in round equipment, and finally slides them through the chute to produce the balls. Grain popping balls are round in shape and rich in taste, and are widely used in bubble tea shops, etc.



CMT该生产线将可食用马蹄/谷物/燕麦/红豆加工成爆爆珠，通过高速搅拌混合乳酸钙粉和木薯粉和成品，在进行裹圆设备，最后通过溜槽滑动成型，生产出的谷物爆珠形状圆润，口感丰富，广泛运用于奶茶店等。

型号 Model	CMTS200	CMT500	CMT1000
产能 Capacity	200-300kg/h	500-600kg/h	1000kg/h





» Sterilization Machine 杀菌釜



A sterilizer is a closed, pressurized heater used to heat packaged food. Sterilization pot, also known as sterilizer, is an indispensable equipment for food sterilization. It uses high temperature and high pressure to accelerate the protein denaturation of bacteria, destroy the cell wall structure, make it lose vitality, and extend the shelf life. The sterilizer is composed of a pot body, a pot cover, an opening device, a locking wedge, a safety interlock device, a track, a sterilization basket, a steam nozzle and several nozzles. The lid is sealed with an inflatable silicone rubber high temperature resistant sealing ring, which is reliable and has a long service life. The sterilizer has the characteristics of large heating area, high thermal efficiency, uniform heating, short boiling time of liquid material, and easy control of heating temperature. The sterilizing pot is mainly used in various fields such as food industry and medicine!

» Pasteurization Line 巴氏杀菌线

Water bath pasteurizing and cooling machine is made of high quality SUS304 to ensure food safety and hygiene. Using steam/electric heating, and saving more energy. Sterilization temperature is uniform, product quality is consistent. Within 98 degree of low temperature sterilization, nutritional elements are not damaged, and maintain the original taste and color. The machine runs smoothly, stainless steel mesh belt (or stainless steel chain plate) has advantage of high strength, small flexibility, not easy deformation and easy maintenance. It can be added with the cooling section to cool the product to room temperature, so the product can enter into next process quickly.



» Popping Boba Bottling Line 爆爆珠瓶装线



» Popping Boba / Konjac Ball Bagging Line 爆爆珠/晶球袋装线



» Sealing Machine 封口机



Available in other mouthwatering flavors!

