



Automatic Spring Roll and Samosa Pastry Sheet Machine SRP Series



Create delicious, top-selling Empanadas with ANKO's EMP-3000 Empanada Making Machine! This model produces up to 3,000 Empanadas per hour, reducing labor needs by 7-8 staff on the production line. Its high efficiency enables food factories and central kitchens to grow market share. Featuring a new filling system with an exclusive design, the EMP-3000 handles both raw and cooked ingredients, allowing easy flavor changes. FDA-approved forming molds ensure food safety, while its unique motion design boosts durability. ANKO also offers custom molds for logos or flavor markings. Flexible configurations, including a Dough Sheeting Machine, conveyor fryer, or packaging machine, allow for tailored production solutions. Click below to receive a preliminary quote and connect with ANKO's expert consultants.

Features:

- Minimal labor creates high production efficiency
- It requires a minimum of two employees to achieve high productivity, thus reducing overall production costs and increasing profits for food companies.
- Modularized filling system

- The filling system can be quickly disassembled and changed, increasing production and cleaning efficiency.
- Maintain filling ingredients' textures
- The exclusive filling system is designed to retain the ingredients' original textures, allowing 10mm granular fillings to be completely covered inside Empanadas, including peas, corn kernels, and diced potatoes.
- Customizable forming molds
- In addition to the existing standard molds, we can also customize brand logos and product flavors to increase brand recognition.
- Innovative forming molds that are easy to disassemble and assemble
- The new forming molds are designed with safety features that can be quickly changed and easily maintained.
- User-friendly and easy to operate
- It takes three simple steps to begin automated Empanada production with no experience required.
- Comprehensive production configuration services
- ANKO provides exclusive Empanada production planning and solutions that include the configuration of food preparation equipment, forming devices, deep fryers, packaging, and quality inspection machines.

Technical Parameters:

- Dimension: 8,050 (L) x 1,210 (W) x 1,968 (H) mm
- Power: 5.32 kW
- Capacity: 3,000 pcs/hr
- Product name: Empanada, Curry Puff, Calzone
- Product weight: 40-150 g/pc
- Pastry thickness: 3-8 mm
- Filling hopper capacity: 60 L
- Air consumption: 450 L/min (@6kg/cm²)
- NW: 1,935 kg