

创新烘焙，冠领未来；
因为专注，所以专业。

Innovate Baking, Lead the Future.
Warmth shapes the dough, Precision builds the line.



迈冠机械

Megonbakery

老板以企业为核心，万念归一的成就员工，
方能成为领袖。
企业以产品为核心，万念归一的成就客户，
方能富甲一方。

A true leader puts the enterprise at heart,
devoting wholeheartedly to empowering employees.
A thriving business centers on its products,
committing fully to delivering value for customers.



公司简介 Company Profile

徐州迈冠机械设备有限公司成立于2021年，是一家集研发、设计、生产、销售为一体的现代化生产企业，拥有多项国家发明专利产品，得到了国内优质品牌和大型知名终端客户的高度认可，在业内获得了较高的知名度。畅销国内外多个国家和地区，在全球市场享有盛誉。

公司拥有专业从事设计、研发的资深工程师以及优秀装配人员，能够根据客户要求和场地实际使用情况进行设计。主要经营生产烘焙冷冻半成品、成品等面制品加工机械设备，全力提供设备设计、制作、安装调试等一站式服务。公司主要生产设备涉及各种酥皮自动（开酥）生产线、丹麦面包生产线、披萨成型生产线、手工蛋挞自动成型生产线、全自动葡式蛋挞成型生产线、全自动派类面皮成型生产线，各种酥饼等自动化生产线。

Established in 2021, MegonBakery (Xuzhou Maiguan Machinery Equipment Co., Ltd.) is a modern manufacturing enterprise integrating R&D, design, production and sales. The company owns a number of products with national invention patents, highly recognized by well-known domestic brands and large end customers, and enjoys a strong reputation in the industry. Our products are exported to many countries and regions worldwide and widely acclaimed in the global market.

The company has senior R&D and design engineers as well as skilled assembly technicians, and can provide customized solutions according to customer requirements and actual on-site conditions. We specialize in manufacturing machinery for processing flour products such as frozen semi-finished and finished bakery goods, and offer one-stop services including equipment design, manufacturing, installation and commissioning.

Our core production equipment covers a full range of automated lines: automatic laminated pastry sheet forming production lines, danish bread forming production lines, pizza forming production lines, automatic forming lines for hand-made egg tarts, fully automatic forming production lines for portuguese egg tarts, fully automatic pie crust/shell forming production lines, and automated production lines for various flaky pastries and biscuits.

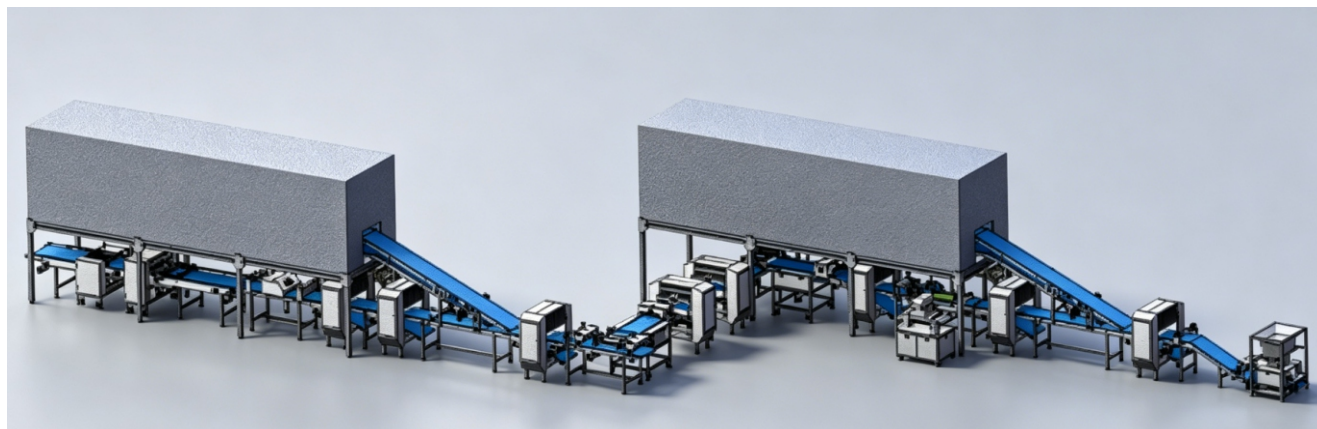
Over the years, adhering to the tenet of *Integrity Service, Technological Innovation, Ingenuous Manufacturing*, the company keeps forging ahead to enhance its core competitiveness and provide customers with high-quality products and services.

Guided by the corporate philosophy of *Striving for Excellence*, we gather talent, share wisdom and combine strength. We are committed to building a first-class food machinery manufacturer in China and becoming a leading enterprise in China's food processing industry.



MGLF-750全自动开酥成型生产线 (两速冻库)

MGLF-750 Automatic Laminating forming production line. (Two sets of Quick-freezers)

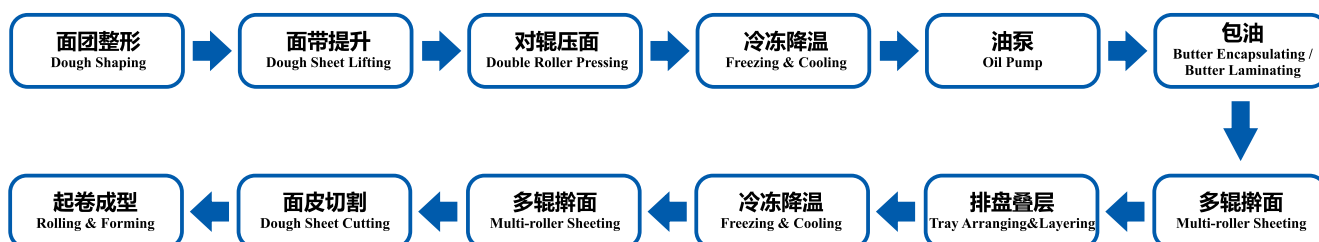


设备特点/ Features of Equipment

- 主要用于生产供应各种起酥产品的起酥面团，面团的油面比例可根据客户要求进行调整。
- 生产线配有两组速冻库，可适应不同含水量的面团成型，同时对面带进行低温松弛，可有效提高产品品质。
- 与手工起酥操作相比，可以大大降低人工成本。高度自动化使生产更加稳定可靠。
- 该生产线符合欧洲标准，配置高，可满足高产量需求和工业化生产。

- It is mainly used for producing and supplying laminated dough for various laminated pastries. The fat to dough ratio can be adjusted according to customer requirements.
- The production line is fitted with Two sets of Quick-freezers, suitable for shaping dough with varying moisture levels. It also provides low-temperature relaxing for the dough sheet, which effectively enhances product quality.
- Compared with manual pastry laminating, labor costs are significantly reduced. High automation delivers more consistent and reliable production.
- This production line complies with European standards, is highly configured, and can meet the requirements of high capacity and industrialized production.

工艺流程/ Process flow



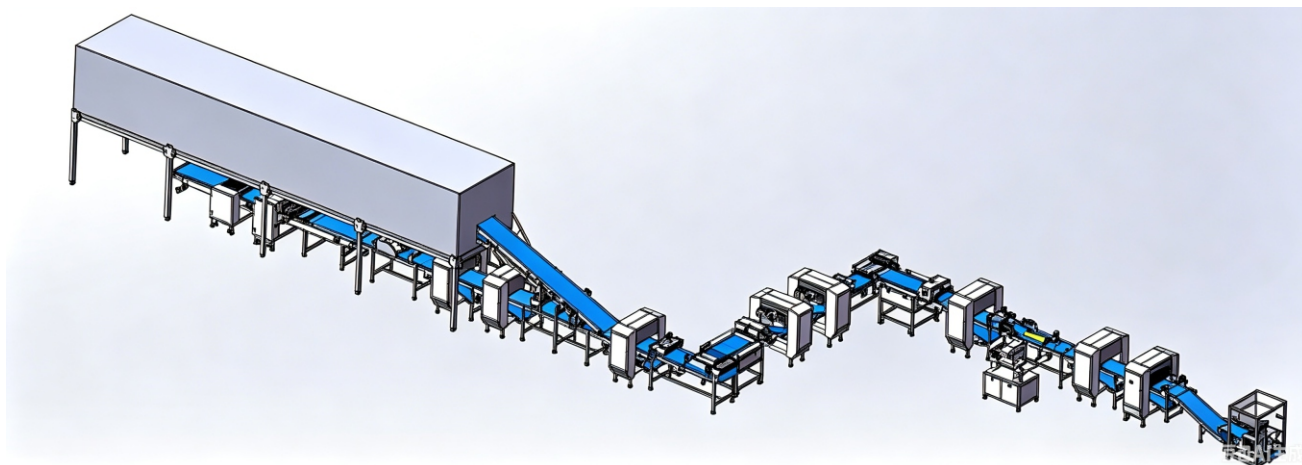
技术参数/ Specifications

布局方案 Layout	U型摆放 U-type arrangement	Z型摆放 Z-type arrangement
机器尺寸 Machine Size	36×11×4.5米 (含库体高度) 36×11×4.5 Meters (Freezer Height Included)	21×11×4.5米 (含库体高度) 21×11×4.5 Meters (Freezer Height Included)
面带宽度 Dough Sheet Width	600mm (可调节) 600mm (adjustable)	
面带厚度 Dough Sheet Thickness	3-30mm 可调 3-30mm (variable)	
皮带宽度 Belt Width	700mm	
冷库库体长度 Quick-freezer Length	10.56米 10.560Meters	
总功率 Total Power	55KW (不含冷库风机) 55KW (Freezer Fan power Not included)	
叠层 Layers	16-36层 16-36 layers	
油面比例 Fat to Dough Ratio	1:1-1:10 1:1 to 1:10	
料斗高度 Hopper Height	1600mm	
产能 Capacity	1000-1500kg/h	
料斗容积 Hopper Volume	0.8CBM	
控制系统 Control System/PLC	西门子/ABB/博世力士乐+触控屏+SEW电机+SMC气动 Siemens/ABB/Rexroth with touch screen,SEW Motor, SMC Pneumatics.	



MGPS-900全自动起酥面皮成型生产线

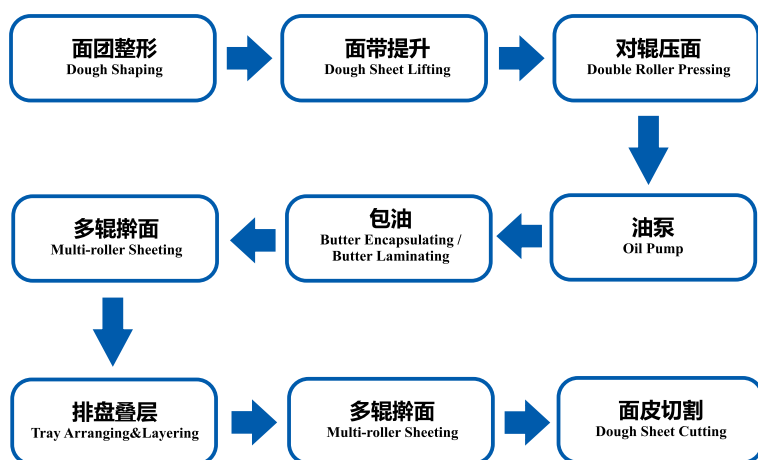
MGPS-900 Automatic Laminating Pastry Sheet forming production line



设备特点/ Features of Equipment

- 主要用于生产供应各种起酥产品的起酥面团，面团的油面比例可根据客户要求进行调整。
- 与手工起酥操作相比，可以大大降低人工成本。高度自动化使生产更加稳定可靠。
- 该生产线符合欧洲标准，配置高，可满足高产量需求和工业化生产
- It is mainly used to produce laminated dough for a variety of puff pastry products, and the fat to dough ratio can be customized as per customer requirements.
- Compared with manual pastry laminating, labor costs are significantly reduced. High automation delivers more consistent and reliable production.
- This production line complies with European standards, is highly configured, and can meet the requirements of high capacity and industrialized production.

工艺流程/ Process flow



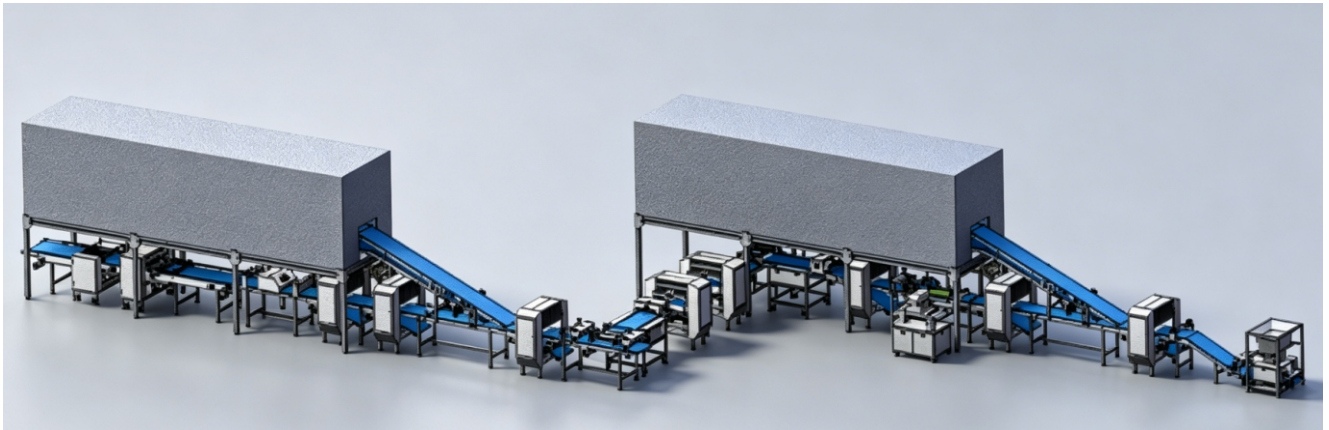
技术参数/ Specifications

布局方案 Layout	U型摆放 U-type arrangement	Z型摆放 Z-type arrangement
机器尺寸 Machine Size	36×10×4.5米 (含库体高度) 36×10×4.5 Meters (Freezer Height Included)	21×10×4.5米 (含库体高度) 21×10×4.5 Meters (Freezer Height Included)
面带宽度 Dough Sheet Width	600mm (可调节) 600mm (adjustable)	
面带厚度 Dough Sheet Thickness	3-30mm 可调 3-30mm (variable)	
皮带宽度 Belt Width	700mm	
冷库库体长度 Quick-freezer Length	13.5米 13.5Meters	
总功率 Total Power	50KW (不含冷库风机) 50KW (Freezer Fan power Not included)	
叠层 Layers	16-36层 16-36 layers	
油面比例 Fat to Dough Ratio	1:1-1:10 1:1 to 1:10	
料斗高度 Hopper Height	1600mm	
产能 Capacity	1000-1500kg/h	
料斗容积 Hopper Volume	0.8CBM	
控制系统 Control System/PLC	西门子/ABB/博世力士乐+触控屏+SEW电机+SMC气动 Siemens/ABB/Rexroth with touch screen,SEW Motor, SMC Pneumatics.	



MGDC-900全自动丹麦牛角成型生产线

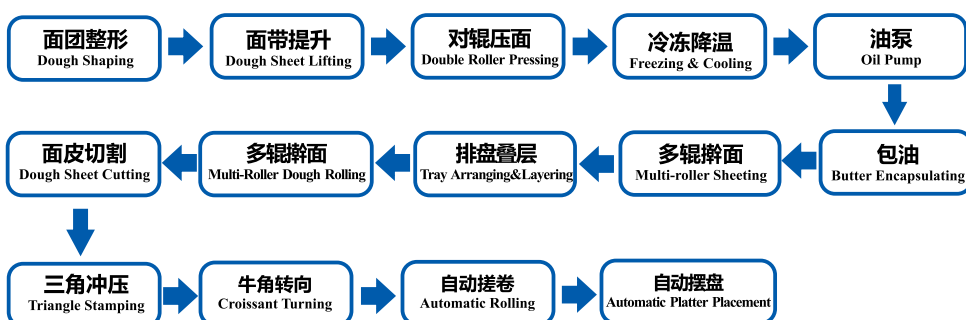
MGDC-900 Automatic Danish Pastry/Croissant forming production line



设备特点/ Features of Equipment

- 主要用于牛角面包的生产。能够生产各种大小或形状，带馅或不带馅牛角，弯牛角或直牛角。牛角面包的尺寸可以根据客户要求定制。
- 生产线配有一组速冻库，可适应不同含水量的面团成型，同时对面带进行低温松弛，可有效提高产品品质。
- 该生产线集成了自动冲压，自动转向，自动搓卷于一体，配有全自动摆盘系统，有效减少人力投入，可实现高产能要求牛角面包的工业化生产。
- It is mainly used for the production of croissants. It can produce croissants in various sizes and shapes, filled or unfilled, curved or straight. The size of croissants can be customized according to customer requirements.
- The production line is fitted with one quick freezer, suitable for shaping dough with varying moisture levels. It also relaxes the dough sheet at low temperatures, which significantly enhances product quality.
- This production line integrates automatic stamping, automatic turning, and automatic rolling in one unit, equipped with a full-automatic tray arranging system. It effectively reduces labor input and enables industrial production of croissants with high capacity requirements

工艺流程/ Process flow



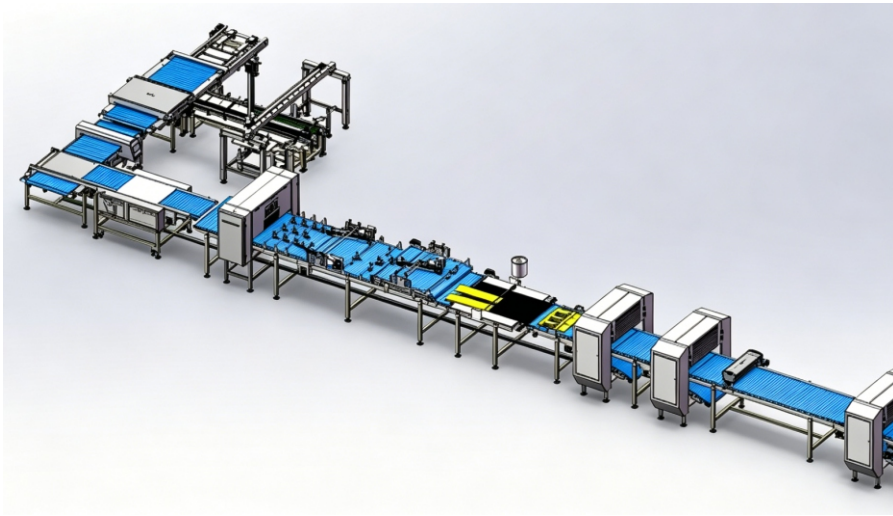
技术参数/ Specifications

布局方案 Layout	U型摆放 U-type arrangement	Z型摆放 Z-type arrangement
机器尺寸 Machine Size	36×11×4.5米 (含库体高度) 36×11×4.5 Meters (Freezer Height Included)	21×10×4.5米 (含库体高度) 21×10×4.5 Meters (Freezer Height Included)
面带宽度 Dough Sheet Width	600mm (可调节) 600mm (adjustable)	
面带厚度 Dough Sheet Thickness	3-8mm 不等 3-8mm (variable)	
皮带宽度 Belt Width	700mm	
总功率 Total Power	55KW (不含冷库风机) 55KW (Freezer Fan power Not included)	
叠层 Layers	16-36层 16-36 layers	
油面比例 Fat to Dough Ratio	1:1-1:10 1:1 to 1:10	
料斗高度 Hopper Height	1600mm	
产能 Capacity	1000-1500kg/h	
料斗容积 Hopper Volume	0.8CBM	
控制系统/PLC Control System/PLC	西门子/ABB/博世力士乐+触控屏+SEW电机+SMC气动 Siemens/ABB/Rexroth with touch screen,SEW Motor, SMC Pneumatics.	



MGPP-1000全自动起酥糕点成型生产线

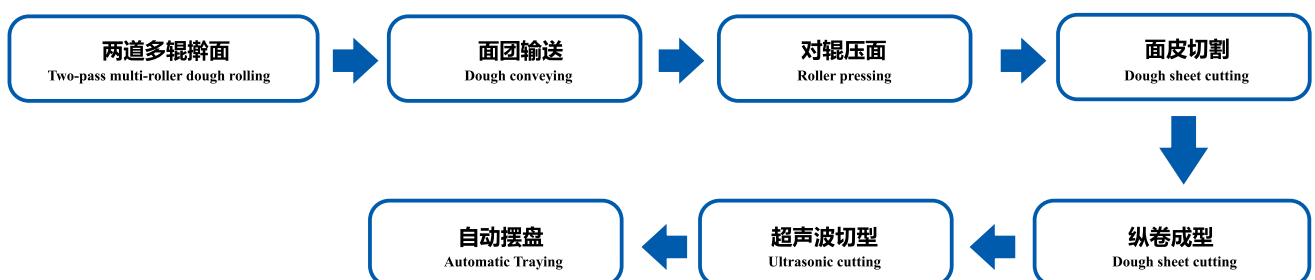
MGPP-1000 Automatic Laminating Puff Pastry forming production line



设备特点/ Features of Equipment

- 主要用于生产供应各种起酥糕点产品的起酥面团，面团的油面比例可根据客户要求进行调整。
 - 与手工起酥操作相比，可以大大降低人工成本。高度自动化使生产更加稳定可靠。
 - 该生产线集成了自动开酥，自动注馅，自动切形，自动搓卷于一体，有效减少人力投入。
 - 该生产线符合欧洲标准，配置高，可满足高产量需求和工业化生产。
-
- It is mainly used to produce laminated dough for a wide range of puff pastry products, and the fat to dough ratio can be adjusted according to customer requirements.
 - Compared with manual pastry laminating, labor costs are significantly reduced. High automation delivers more consistent and reliable production.
 - This production line integrates automatic laminating, automatic filling, automatic shaping and automatic rolling, effectively reducing labor input.
 - This production line complies with European standards, is highly configured, and can meet the requirements of high capacity and industrialized production.

工艺流程/ Process flow



技术参数/ Specifications

布局方案
Layout Z型摆放
Z-type arrangement

机器尺寸
Machine Dimensions 23×7.5×2.2米
23×7.5×2.2 Meters

面带宽度
Dough Sheet Width 600mm (可调节)
600mm (adjustable)

面带厚度
Dough Sheet Thickness 3-8mm 不等
3-8mm (variable)

皮带宽度
Belt Width 700mm

总功率
Total Power 14KW
14KW

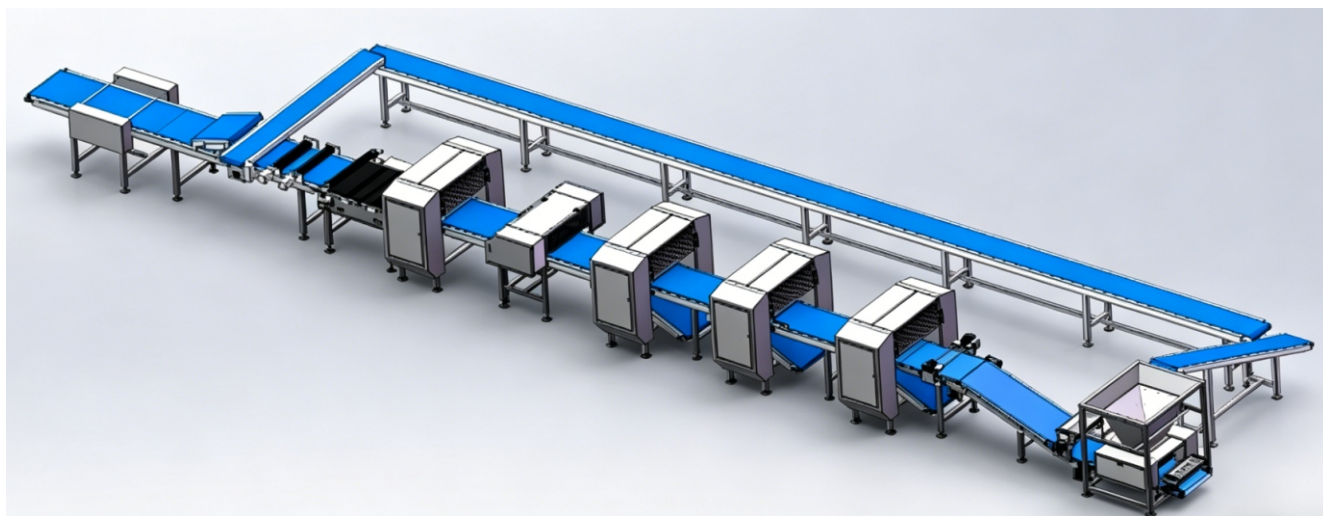
产能
Capacity 1000-1500kg/h

控制系统
Control System/PLC 西门子/ABB/博世力士乐+触控屏+SEW电机+SMC气动
Siemens/ABB/Rexroth with touch screen, SEW Motor, SMC Pneumatics.



MGPZ-900 全自动披萨成型生产线

MGPZ-900 Automatic Pizza forming production line

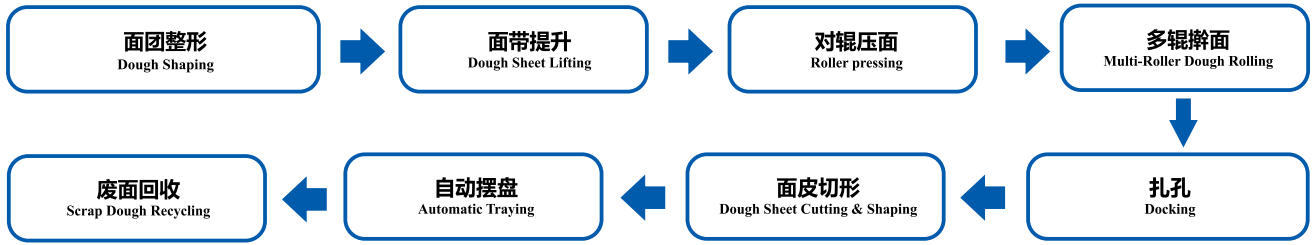


设备特点/ Features of Equipment

- 此生产线可处理含水量 60%-78% 面团，对面团组织保护好无损伤。
 - 经过一系列擀压处理，可将面带整形至2mm 厚度。
 - 可定制不同尺寸模具，模具尺寸均可调节，披萨成型大小均匀，形状统一，表面光滑。
 - 成型切刀采用滚切模式，辊切成型一体机，可实现无拆卸快速换刀。
 - 该设备集自动上面，打薄，均皮，滚刀，回收，摆盘为一体。
 - 该生产线符合欧洲标准，高度自动化使生产更加稳定可靠，可满足高产量需求和工业化生产。
- This production line is capable of processing dough with moisture content ranging from 60% to 78%, providing excellent protection and avoiding any damage to the dough structure.
 - Through a sequence of rolling and pressing processes, the dough sheet can be formed to a thickness of 2 mm.
 - Molds of different sizes can be customized, and all mold dimensions are adjustable. The formed pizza features uniform size, consistent shape and smooth surface.
 - The forming cutter adopts a roller-cutting design; this integrated roller cutting & forming machine enables quick tool replacement without disassembly.
 - This machine integrates automatic dough feeding, thinning, dough sheeting, roller cutting, scrap recycling and tray arranging all in one.
 - This production line complies with European standards, is highly configured, and can meet the requirements of high capacity and industrialized production.



工艺流程/ Process flow



技术参数/ Specifications

布局方案 Layout	L型摆放 L-type arrangement
机器尺寸 Machine Dimensions	22×4×2.1米 22×4×2.1 Meters
面带宽度 Dough Sheet Width	600mm (可调节) 600mm (adjustable)
面带厚度 Dough Sheet Thickness	3-10mm 不等 3-10mm (variable)
皮带宽度 Belt Width	700mm
总功率 Total Power	14KW 14KW
料斗高度 Hopper Height	1600mm
产能 Capacity	1000-1500kg/h
料斗体积 Hopper Volume	0.8CBM
控制系统 Control System/PLC	西门子/ABB/博世力士乐+触控屏+SEW电机+SMC气动 Siemens/ABB/Rexroth with touch screen, SEW Motor, SMC Pneumatics.



MGET仿手工蛋挞成型生产线

MGET Imitation Handmade Egg Tart Crust/Shell forming production line



设备特点/ Features of Equipment

- 降本增效，产能升级：彻底替代传统手工捏制工序，大幅降低人工成本，高效匹配规模化生产的产能需求。
- 全流程一体化，自动化程度高：完美复刻手工蛋挞工艺，集自动落杯、超声波切面、预成型、扩口、自动上料、自动下料、输送带输送、成品成型、扩口于一体，实现全流程自动化作业。
- 工艺还原，品质稳定：精准模拟手工蛋挞制作流程，从源头保障产品口感与品质的一致性。
- 柔性定制，适配多元需求：可根据客户的个性化需求与工艺标准，提供专属定制化设备方案。
- Cost reduction & efficiency improvement, production capacity upgrade: Completely replacing traditional manual kneading processes, it significantly reduces labor costs and efficiently meets the capacity requirements of large-scale production.
- Featuring a highly automated, all-in-one workflow, the line perfectly replicates handmade egg tart techniques. It combines automatic cup setting, ultrasonic cutting, pre-forming, flaring process, automatic feeding, discharging, conveyor transferring and final forming to achieve full-process automated production.
- Authentic craftsmanship, consistency from the very start.
- Flexible customization to meet diverse demands: Customized equipment solutions can be provided in accordance with customers' individual needs and process specifications.

工艺流程/ Process flow



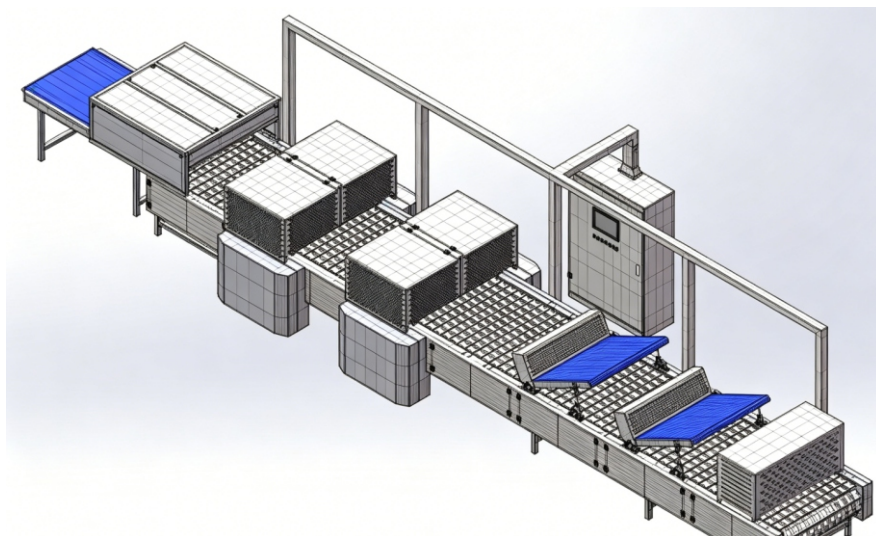
技术参数/ Specifications

布局方案 Layout	L型摆放 L-type arrangement
机器尺寸 Machine Dimensions	20×5.5×2.4米 20×5.5×2.4 Meters
面带宽度 Dough Sheet Width	600mm (可调节) 600mm (adjustable)
总功率 Total Power	48KW 48KW
产能 Capacity	10,000个/时-12,000个/时 10,000-12,000 pcs/h
控制系统 Control System/PLC	西门子/ABB/博世力士乐+触控屏+SEW电机+SMC气动 Siemens/ABB/Rexroth with touch screen,SEW Motor, SMC Pneumatics.



MGPT-葡式蛋挞成型生产线

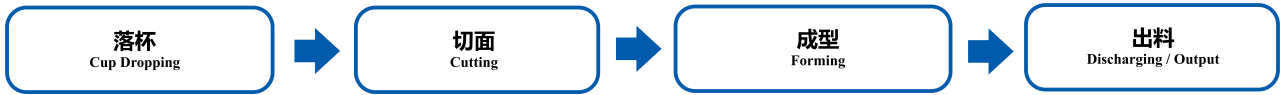
MGPT Portuguese Tart Crust/Shell forming production line



设备特点/ Features of Equipment

- 采用模块化组合设计，自动化控制程度高，操作便捷、性能稳定；整机配备全自动运行控制系统，使用便捷，故障率低、使用寿命长。
- 全流程一体化，高度自动化。集自动落杯/落碗、超声波切面、自动成型自动下料、输送带输送、成品成型于一体，全流程自动化作业。
- 大幅降低人工成本，高效匹配规模化生产的产能需求，实现生产效率的全面提升。
- 柔性定制，适配多元需求。可根据客户的个性化需求与工艺标准，提供专属定制化设备方案，适配不同生产场景。
- It adopts a modular combination design with a high level of automation, offering easy operation and stable performance. Equipped with a full-automatic operation control system, ensuring convenient operation, low failure rate and long service life.
- Full-process integration and high automation. It integrates automatic tart aluminium foil cup placing, ultrasonic cutting, automatic forming, automatic discharging, conveyor conveying and final product shaping, realizing fully automated operation throughout the process.
- It greatly reduces labor costs, efficiently meets the capacity requirements of large-scale production, and achieves a comprehensive improvement in production efficiency.
- Flexible customization caters to diverse demands. We offer exclusive customized equipment solutions in accordance with customers' personalized needs and technical specifications, adapting to various production scenarios.

工艺流程/ Process flow



技术参数/ Specifications

布局方案
Layout L型摆放
L-type arrangement

机器尺寸
Machine Dimensions 12×3.5×2.4米
12×3.5×2.4 Meters

总功率
Total Power 20KW
20KW

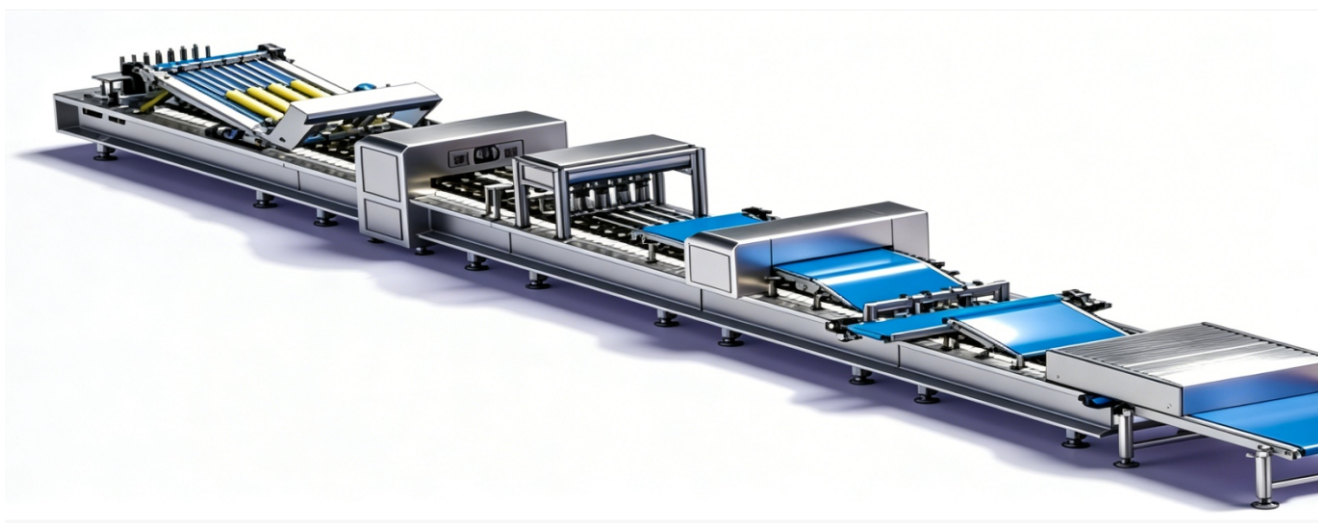
产能
Capacity 20,000个/时-25,000个/时
20,000pcs/h-25,000pcs/h

控制系统
Control System/PLC 西门子/ABB/博世力士乐+触控屏+SEW电机+SMC气动
Siemens/ABB/Rexroth with touch screen,SEW Motor, SMC Pneumatics.



MGPC全自动派类面皮成型生产线

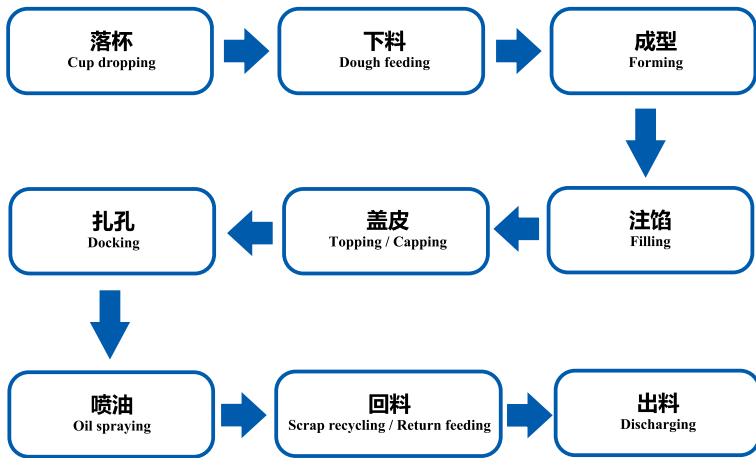
MGPC Automatic Pie Crust forming production line



设备特点/ Features of Equipment

- 工艺精准可控，精准适配派类面皮的成型工艺，注馅、盖皮、扎孔等关键工序标准化作业，保障产品规格、口感的高度一致性，提升产品品质稳定性。
- 全流程自动化作业集成自动上料、自动下料、自动成型、注、盖皮、扎孔、回料、出料全工序，实现派类面皮从原料到成品的一站式自动化生产，彻底替代人工操作。
- 高效集成，降本增效全流程自动化联动，大幅提升生产效率，减少人工干预，降低人力成本与生产损耗，适配规模化、连续化生产需求。
- 柔性适配，灵活生产可适配不同规格、不同工艺要求的油类面皮产品，支持参数灵活调整，满足多元化生产场景。
- With precise and controllable craftsmanship, it is perfectly tailored for the forming process of pie crusts. Key processes including filling, capping and punching are standardized, ensuring high consistency in product specifications and texture, and enhancing stable product quality.
- The fully automated production line integrates the entire workflow: automatic feeding, discharging, forming, filling, capping, punching, material recycling and output. It achieves one-stop automated production of pie crusts from raw materials to finished products.
- Highly integrated for cost reduction and efficiency improvement. Fully automated linkage throughout the process greatly enhances production efficiency, reduces manual intervention, cuts labor costs and material waste, and meets the demands of large-scale and continuous production.
- Flexible and adaptable for agile production. Suitable for laminated pastry products with different specifications and processing requirements, it allows flexible parameter setting to satisfy diverse production applications.

工艺流程/ Process flow



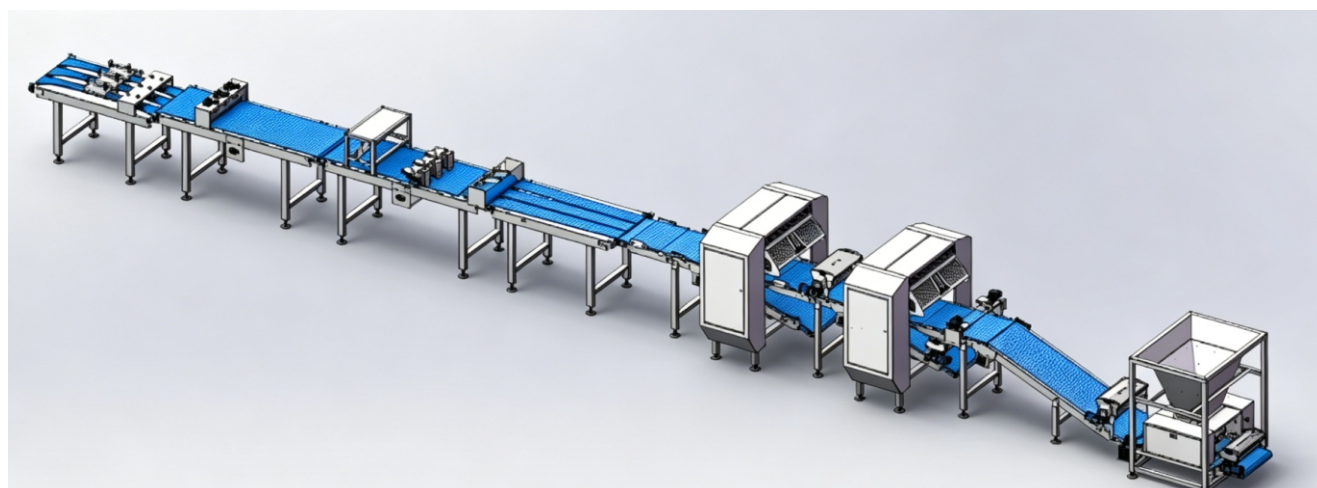
技术参数/ Specifications

布局方案 Layout	L型摆放 L-type arrangement
机器尺寸 Machine Dimensions	13×3×1.7米 13×3×1.7 Meters
总功率 Total Power	11KW 11KW
产能 Capacity	5000-8000个/时 5000pcs/h-8000pcs/h
控制系统 Control System/PLC	西门子/ABB/博世力士乐+触控屏 +SEW电机+SMC气动 Siemens/ABB/Rexroth with touch screen,SEW Motor, SMC Pneumatics.



MGBB 全自动贝果面包成型生产线

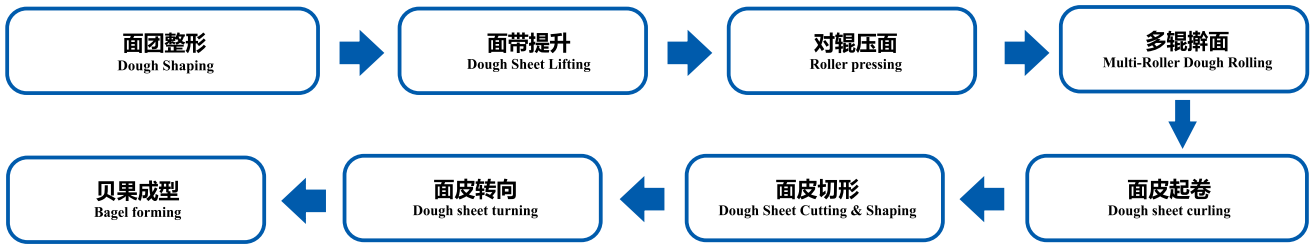
MGBB Automatic Bagel Bread forming production line



设备特点/ Features of Equipment

- 全流程自动化，一站式生产。
- 集成多轮打薄、对辊压面、喷水、注馅、纵卷、超声波切刀、摆盘、上盘机全工序，实现贝果面包从面皮处理到成品入盘的全链路自动化生产，彻底替代人工操作。
- 工艺精准，品质稳定。
- 采用多轮打薄+对辊压面工艺，精准控制面皮厚度；注馅环节定量可控，搭配超声波切刀，切口平整无粘连，保障每一份产品的规格、口感高度一致。
- 全工序自动化联动，大幅提升生产效率，减少人工干预，降低人力成本与原料损耗，适配规模化、连续化的食品生产需求。
- 可通过参数调整，适配不同规格、不同馅料配比的面包及贝果点心，满足多元化产品生产需求。
- Fully automated one-stop production.
- It integrates a full range of processes including multi-pass thinning, double-roller sheeting, water spraying, filling injection, longitudinal rolling, ultrasonic cutting, platter placement and tray loading, realizing full-link automated production of bagels from dough processing to finished product tray loading, and completely replacing manual operation.
- Precise processing, consistent quality.
- Adopting multi-pass dough thinning and double-roller sheeting technology to accurately control dough thickness. The filling portion is precisely dosed, and with the ultrasonic cutter, cuts are smooth and non-sticky, ensuring high consistency in both specification and texture for every product.
- Full-process automated linkage greatly improves production efficiency, reduces manual intervention, cuts labor costs and material waste, and meets the demands of large-scale and continuous food production.
- Flexible parameter adjustment enables production of breads and bagels with different specifications and filling ratios, satisfying a wide range of product manufacturing needs.

工艺流程/ Process flow



技术参数/ Specifications

布局方案
Layout L型摆放
L-type arrangement

机器尺寸
Machine Dimensions 20×1.6×1.7米
20×1.6×1.7 Meters

总功率
Total Power 10KW
10KW

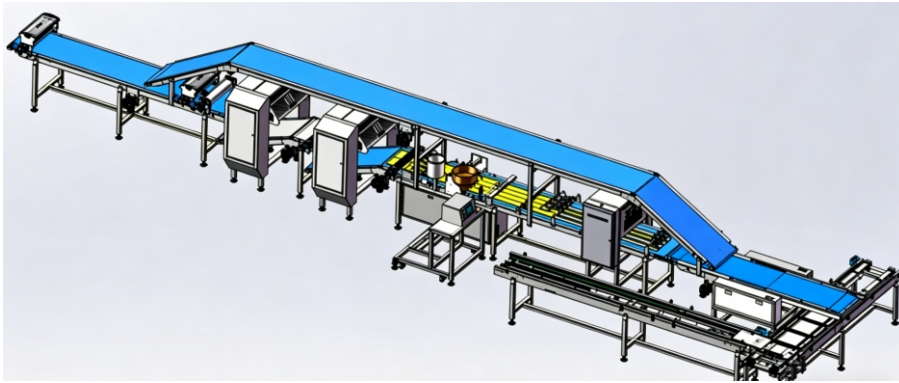
产能
Capacity 1000-1500个/时
1000pcs/h-1500pcs/h

控制系统
Control System/PLC 西门子/ABB/博世力士乐+触控屏+SEW电机+SMC气动
Siemens/ABB/Rexroth with touch screen,SEW Motor, SMC Pneumatics.



MGDP全自动榴莲酥成型生产线

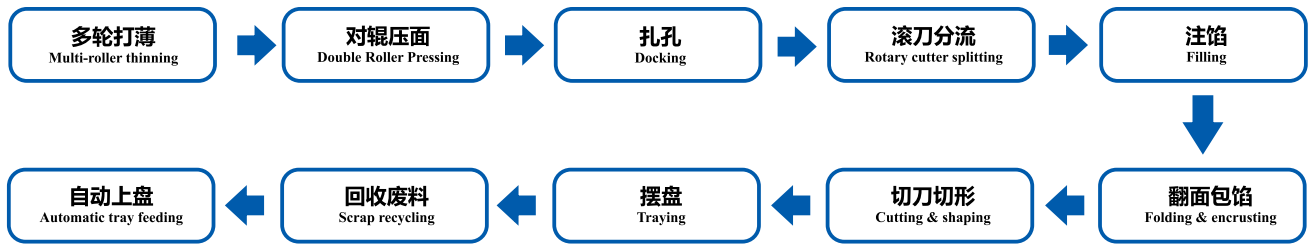
MGDP Automatic Durian Pastry forming production line



设备特点/ Features of Equipment

- 全流程自动化，一站式开酥成型。
- 集成多轮打薄、对辊压面、扎孔、滚刀分流、喷雾、注馅、自动翻面、切刀、导流、摆盘、回收、自动上盘机全工序，实现酥皮点心从开酥到成品入盘的全链路自动化生产，彻底替代人工操作。
- 工艺精准，酥层稳定。
- 采用多轮打薄+对辊压面工艺，精准控制面皮厚度与酥层结构；保障酥皮起酥效果，成品层次分明、口感酥脆。
- 高效集成，降本增效。
- 全工序自动化联动，大幅提升生产效率，减少人工干预，降低人力成本与原料损耗，适配规模化、连续化的食品生产需求。
- 可根据客户要求定制，从而更高效的提高产能，满足多元化产品需求。
- Fully automated, one-stop laminating and forming solution.
 - It integrates a full set of processes including multi-pass dough thinning, double-roller sheeting, docking, slitter dividing, spraying, filling, automatic flipping, cutting, guiding, platter placement, scrap recycling, and automatic tray loading, realizing full-link automated production of puff pastry from laminating to finished product traying, completely replacing manual operation.
 - Precise processing, consistent pastry layers.
 - Adopting multi-pass thinning and double-roller sheeting, it precisely controls dough thickness and pastry layer structure, ensuring excellent laminating effect with distinct layers and crisp texture.
 - Efficient integration, lower costs and higher productivity.
 - Automated linkage throughout the entire process greatly improves production efficiency, reduces manual intervention, cuts labor and material costs, and meets the demands of large-scale, continuous food production.
 - Customization is available according to customer requirements, effectively increasing production capacity and meeting diverse product needs.

工艺流程/ Process flow



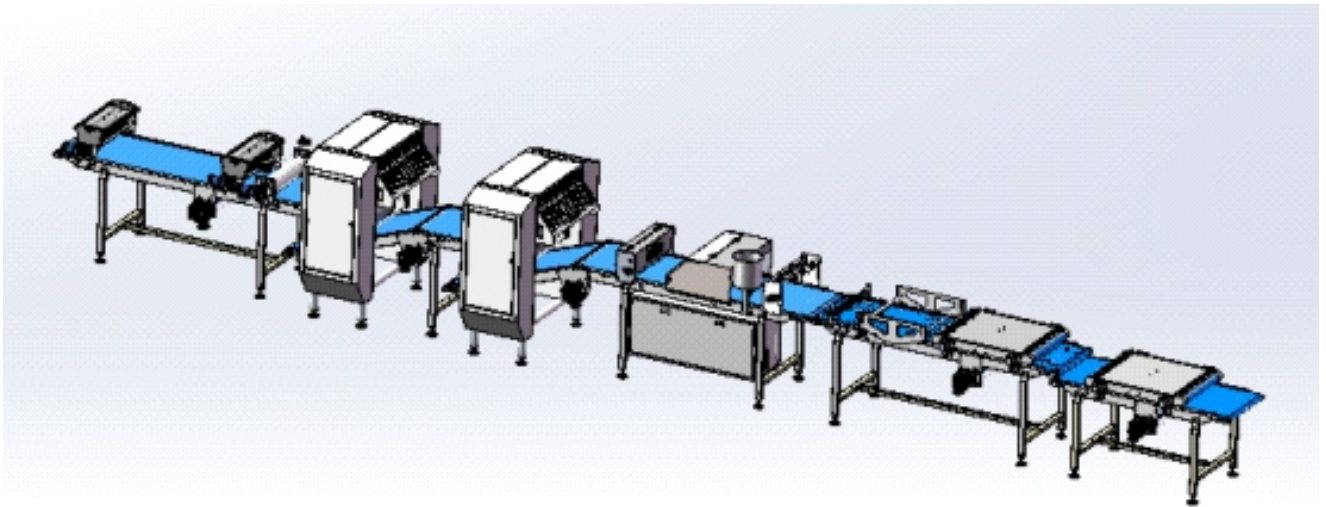
技术参数/ Specifications

布局方案 Layout	L型摆放 L-type arrangement
机器尺寸 Machine Size	16×4×2.1米 16×4×2.1 Meters
总功率 Total Power	10KW 10KW
产能 Capacity	1000-1500KG/H 1000-1500KG/H
控制系统 Control System/PLC	西门子/ABB/博世力士乐+触控屏+SEW电机+SMC气动 Siemens/ABB/Rexroth with touch screen,SEW Motor, SMC Pneumatics.



MGRS卷棍生产线

MGRS Rolling Stick Processing Line



主要功能/ Strength

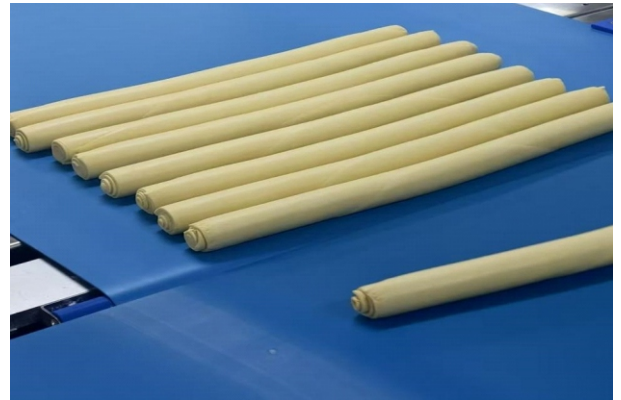
- 主要用于葡式/广式蛋挞皮、酥皮面棍专用自动化成型设备，集面皮擀压、延展、卷制成型于一体，适配速冻挞皮工厂、中央厨房及大型烘焙产线，可无缝对接蛋挞生产线，高效产出层次均匀、外观规整的挞皮面棍。
- 采用多组渐进式滚压+精密间隙控制，面皮厚薄均匀、光滑不易回缩，起酥层次分明。整机304不锈钢打造，激光切割焊接，符合食品级卫生标准；易清洁、防腐蚀。
- 面皮→连续压面→卷制成标准面棍（直径可调）。
- 面棍表面光滑、韧性好、不易回缩，保障后续挞皮成型一致性。
- 适配206/207/208等主流蛋挞规格，支持定制尺寸。
- This automatic forming machine is specially designed for Portuguese and Cantonese egg tart shells and pastry dough sticks. It integrates dough rolling, stretching and rolling forming in one unit. Ideal for frozen tart shell factories, central kitchens and large baking lines, it can be seamlessly connected with egg tart production lines to mass-produce high-quality dough sticks with uniform layers and regular shapes.
- Equipped with multi-stage progressive rolling system and precision gap adjustment, the machine delivers uniformly thin and smooth dough with minimal rebound and well-defined pastry layers. Constructed entirely from 304 stainless steel and processed with laser cutting and welding, the equipment meets food hygiene requirements, featuring easy cleaning and superior corrosion resistance.
- Realize automatic dough sheet rolling and shaping into adjustable-spec dough sticks.
- Produce smooth, flexible dough sticks that hardly shrink, guaranteeing uniform shaping of finished tart shells.
- Fit mainstream 206/207/208 egg tart sizes, custom sizes are supported.

技术参数/ Specifications

尺寸
Dimension 13*1.7*1.8米
13*1.7*1.8M (L*W*H)

重量
Weight 2.3吨
2.3TON

功率
Power 5KW



核心优势/ Key Advantages

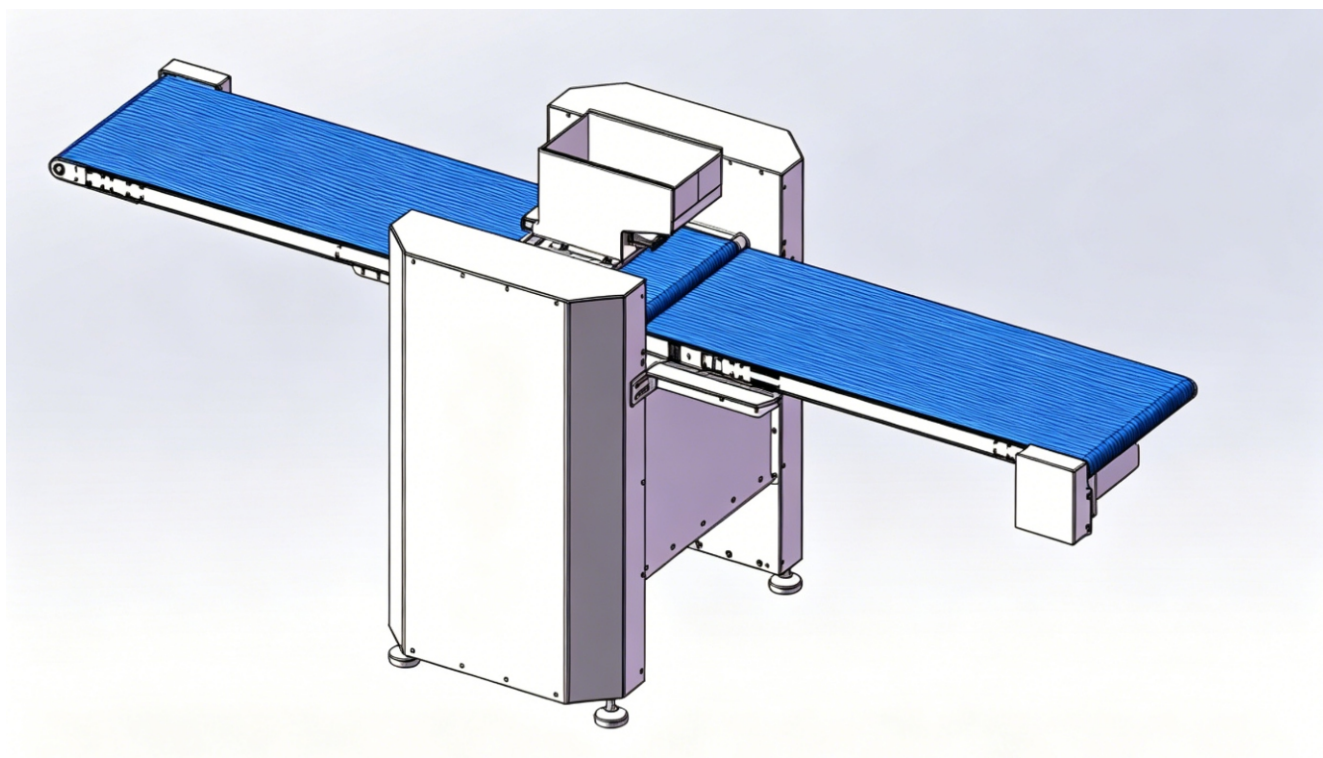
- 自动化高效：替代人工揉面/卷制，产能提升50%+。
- 品质稳定：滚压+电眼闭环控制，面皮厚薄均匀，面棍无气泡、不回缩。
- 卫生易清洁：全不锈钢+可拆卸结构，符合GMP，清洗便捷。
- 智能省心：触摸屏操作，故障自诊断，新手易上手。
- 降本增效：减少原料浪费，1-2年回本。
- High automatic efficiency: Replace manual dough kneading and rolling, lift production efficiency by over 50%.
- Stable product quality: Precise rolling and photoelectric closed-loop control ensure even dough texture, free of air bubbles and shrinkage.
- Sanitary & easy maintenance: Full stainless steel & detachable design conform to GMP standards for convenient cleaning.
- User-friendly operation: Intuitive touch screen control with fault self-check function, easy to operate for beginners.
- Economic benefit: Cut raw material loss, investment payback period is 1 to 2 years.

应用场景/ Application Range

- 葡挞/广挞规模化生产、冷冻挞皮工厂、中央厨房。
- 适配蛋挞生产线，可搭配挞皮成型机（切片→压制成型→铝箔碗）联动使用。
- Large-scale production of Portuguese & Cantonese egg tarts, frozen tart shell manufacturers and food central kitchens.
- Compatible with full-set egg tart production lines, can be matched with tart shell forming machines to finish slicing, pressing forming and aluminum foil bowl assembling in sequenc.

MGCH-全自动奶油号角成型生产线

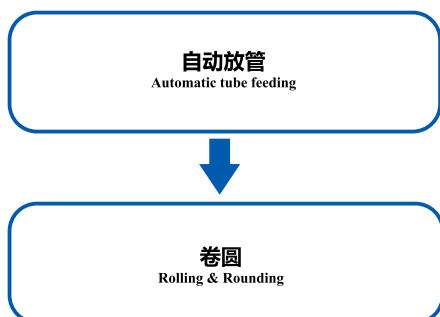
MGCH Cream Horn forming production line



设备特点/ Features of Equipment

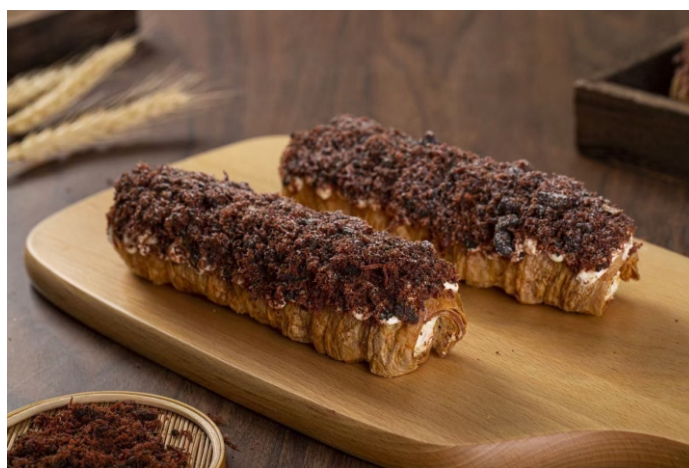
- 主要用于奶油号角的生产。能够生产各种大小或形状，号角的尺寸可以根据客户要求定制。
- 该生产线集成了自动分切，自动卷圆，配有全自动摆盘系统和自动上盘系统，有效减少人力投入，可实现高产能要求奶油号角的工业化生产。
- It is mainly used for the production of cream horns. It can make various sizes and shapes, and the horn dimensions can be customized according to customer requirements.
- This production line integrates automatic slitting and rolling, equipped with a full-automatic arranging system and an automatic tray loading system, which effectively reduces labor input and enables high-capacity industrial production of cream horns.

工艺流程/ Process flow



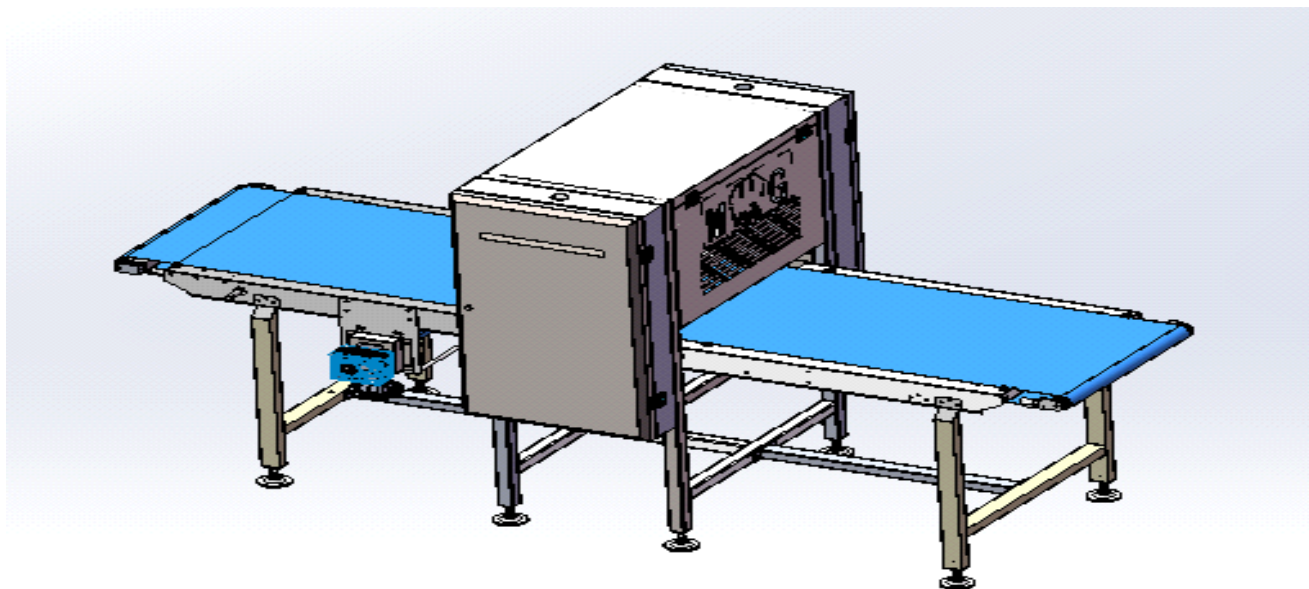
技术参数/ Specifications

布局方案 Layout	L型摆放 L-type arrangement
机器尺寸 Machine Size	3×1.1×0.8米 3×1.1×0.8 Meters
面带宽度 Dough Sheet Width	300mm (可调节) 300mm (adjustable)
面带厚度 Dough Sheet Thickness	3-8mm 不等 3-8mm (variable)
皮带宽度 Belt Width	400mm
功率 Total Power	3KW 3KW
产能 Capacity	30-50个/分钟 30-50pcs/min
控制系统 Control System/PLC	西门子/ABB/博世力士乐+触控屏+SEW电机+SMC气动 Siemens/ABB/Rexroth with touch screen,SEW Motor, SMC Pneumatics.



MGDSC切型机设备

MGDSC Dough Shaping Cutter



主要功能/ Strength

- 全自动面皮切型机专为蛋挞皮、酥皮、千层面皮定制，对接卷棍机配套使用，完成面皮压平、精准定长、圆形/异形切裁、自动落料一体作业，是蛋挞生产线核心成型设备，适配大型烘焙食品厂、速冻挞皮规模化生产。
- 裁切精准：伺服精准定长定位，切面平整光滑，挞皮大小一致、厚薄均匀，成品品相标准。
- 高效节能：连续自动化送料裁切，运行速度可调，产能大，替代人工分切，大幅节省人力。
- 食品级材质：整机304不锈钢制作，防水防油易清洗，符合食品生产卫生规范。
- 操作简单：智能触控面板，参数一键设定，速度、尺寸自由调节，新手快速上手。
- 兼容性强：可适配多种规格蛋挞面皮，支持圆型、椭圆型等定制切模，一机多用。
- 运行稳定：机身结构扎实，静音低耗，长时间连续生产不易故障，故障率低。适用范围：葡式蛋挞皮、牛油挞皮、千层酥皮、点心面皮等各类酥皮类面食裁切成型，搭配整条蛋挞自动化生产线使用。



•Fully automatic Dough Shaping Cutter is custom-designed for egg tart shells, puff pastry and layered dough sheets. It supports matched connection with rolling stick machines, completing integrated operations including dough flattening, precise fixedlength cutting, round/special-shaped trimming and automatic discharging. As the core forming equipment of egg tart production lines, it is suitable for large bakery food factories and large-scale production of quick-frozen tart shells.

•Precise Cutting Performance: Servo-driven precision length positioning ensures flat and clean cutting edges. All tart shells are identical in size and even in thickness, delivering standardized and uniform finished quality.

•High efficiency and energy saving: Continuous automatic feeding and cutting, with adjustable operating speed and high output. It replaces manual cutting work and greatly reduces labor reliance.

•Food-grade Material: The whole machine is constructed of 304 stainless steel, waterproof, oil-proof and easy to clean, fully complying with food production hygiene regulations.

•User-friendly Operation: Smart touch panel enables one-touch parameter setting. Running speed and product size are freely adjustable for fast beginner mastery.

•High Compatibility: It fits multiple sizes of egg tart pastry sheets, with customizable round, oval and other shaped cutting dies for versatile machine application.

•Stable Operation: Rigid and robust frame structure, low noise and energy consumption. It supports long-term continuous production with stable performance and ultra-low failure rate.

Application Scope: Ideal for cutting and shaping all kinds of pastry dough, including Portuguese tart shells, butter tart shells, layered puff pastry and pastry wrappers. Perfect for inline use with full automatic egg tart production lines.

技术参数/ Specifications

尺寸 Dimension	13*1.7*1.8米 13*1.7*1.8M (L*W*H)
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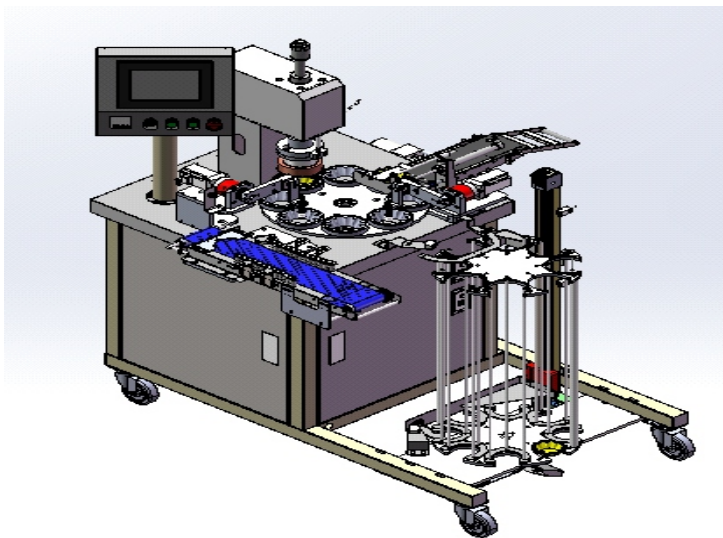
重量 Weight	400千克 400KG
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功率 Power	1.2KW
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MGAFT全自动花挞成型机

MGAFT Automatic Flower Tart Forming Machine



主要功能/ Strength

- 全自动花挞成型机为蛋挞生产线专用成型设备，承接切型后挞皮原料，自动完成压边、压纹、花瓣塑形、杯体定型一体化作业，高效制作花式花边蛋挞，造型精致规整，是花式挞品量产主力设备。
- 成型美观：精准模具压制成型，花瓣纹路清晰均匀，杯型饱满挺立，成品颜值统一，卖相出众。
- 性能稳定：伺服驱动搭配精密传动，运行平稳，成型一致性高，极少出现歪边、塌边、变形问题。
- 智能便捷：触控屏一键调试，成型速度、深浅、规格随心调节，一键存储常用生产参数。
- 卫生达标：整机食品级304不锈钢打造，无缝机身易擦洗，防油污耐腐蚀，符合食品生产标准。
- 高产省工：全自动连续作业，产能高，全程无需人工手动整形，大幅缩减用工成本。
- 通用性强：可更换定制模具，适配不同尺寸、不同花纹款式花挞，兼容多款酥皮原料。
- This fully automatic flower tart forming machine is specially designed for egg tart production lines. It takes pre-shaped tart blanks and performs edge crimping, pattern embossing, petal forming and cup moulding in one automatic workflow. It efficiently produces elegantly shaped lace tarts with neat and delicate appearance, ideal as the key production unit for mass manufacturing of fancy tart products.

- Exquisite Shaping: Adopting precision mould compression forming, it creates sharp, uniform petal lines with plump and upright tart cups. All finished tarts maintain a neat, elegant and uniform appearance with excellent market presentation.
- Stable Performance: Servo drive combined with precision transmission ensures steady running and outstanding molding consistency. Problems like crooked edges, sagging sides and deformation are kept to a minimum.
- Intelligent & Convenient: One-click debugging via touch screen; forming speed, depth and specifications can be adjusted freely. Frequently used production parameters support one-click storage for quick recall.
- Sanitation Standard: Constructed entirely with food-grade 304 stainless steel, seamless frame allows effortless cleaning. It is oil stain resistant and anticorrosive, complying with food processing hygiene requirements.
- High Output & Labor Saving: Fully automatic continuous operation delivers high production capacity. No manual shaping required throughout the process, greatly reducing labor costs.
- High Versatility: With interchangeable custom molds, it supports flower tarts in various sizes and decorative patterns, and is compatible with multiple pastry dough materials.

工艺流程/ Process Flow

- 挞皮自动送料→精准定位→模具下压花瓣塑形→杯体定型→成品自动出料。
- 适用范围：各式花边蛋挞、花式葡挞、奶油挞、点心花挞等酥类挞品定型加工，完美搭配卷棍机、切型机组成完整自动化蛋挞生产线。
- Automatic tart crust feeding → Precise positioning → Mold pressing for petal shaping → Cup body forming → Automatic finished product discharging
- Application: Suitable for shaping and processing all kinds of pastry tarts, including lace egg tarts, fancy Portuguese tarts, cream tarts and dim sum flower tarts. It can be perfectly matched with rolling machines and cutting machines to form a complete automatic egg tart production line.

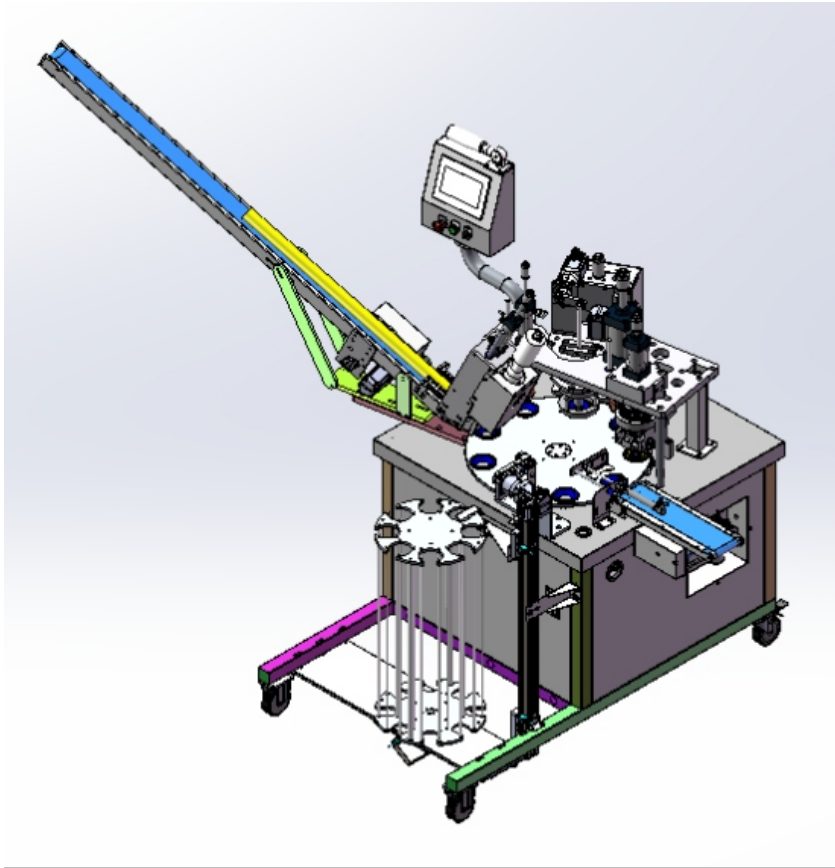
技术参数/ Specifications

尺寸 Dimension	1.2*1.05*1.5米 1.2*1.05*1.8M (L*W*H)
重量 Weight	130千克 130KG
功率 Power	2KW
电源电压 Power Voltage	AC220V50HZ



MGHETF 手工蛋挞成型机

MGHETF Handmade Egg Tart Forming Machine



主要功能/ Strength

- 手工蛋挞成型机是专为手工蛋挞制作、中小型烘焙店、私房烘焙、小型食品加工厂量身打造的半自动成型设备，兼顾手工蛋挞的原生酥皮口感、精致造型与机械化生产的高效便捷，完美解决纯手工捏制挞皮效率低、造型不一、厚薄不均的痛点，还原手工挞皮的酥松质感与经典外观，是手工蛋挞规模化、标准化生产的核心设备。

- 设备摒弃工业量产机的生硬成型模式，采用仿手工按压、塑形工艺，适配手工揉制的酥性面皮，不破坏面皮起酥层次，保留手工蛋挞独有的分层酥脆、奶香浓郁的口感，操作简单灵活，既满足小批量精细化生产，也可适配中产量需求。

- 适用于葡式手工蛋挞、广式手工蛋挞、奶油挞、迷你小挞等各类手工挞皮成型。

- This semi-automatic handmade egg tart forming machine is custom-developed specifically for handmade tart production, suitable for small and medium-sized bakeries, private home bakeries and small food factories.

It preserves the original crispy texture and delicate shape of traditionally handmade egg tarts, while delivering the high efficiency and convenience of mechanical production.



It effectively solves the drawbacks of manual tart shell kneading: low productivity, irregular shaping and uneven thickness.

It perfectly reproduces the flaky, crispy texture and classic look of handmade tart shells, making it an essential unit for scaled and standardized production of handmade egg tarts.

- **Stable Performance:** Servo drive combined with precision transmission ensures steady running and outstanding molding consistency. Problems like crooked edges, sagging sides and deformation are kept to a minimum.
- **This machine abandons the rigid forming mode of industrial mass-production equipment.** It adopts manual-simulated pressing and shaping technology, perfectly matching manually kneaded crispy pastry dough. It does not damage the pastry's layered structure, retaining the unique layered crispness and rich milky flavor of handmade egg tarts. Simple and flexible to operate, it meets the needs of both small-batch refined production and medium-volume output.
- **Suitable for forming all kinds of handmade tart shells, including Portuguese handmade egg tarts, Cantonese handmade egg tarts, cream tarts and mini tarts.**

技术参数/ Specifications

尺寸 Dimension	1.5*2.7*1.7米 1.5*2.7*1.7M (L*W*H)
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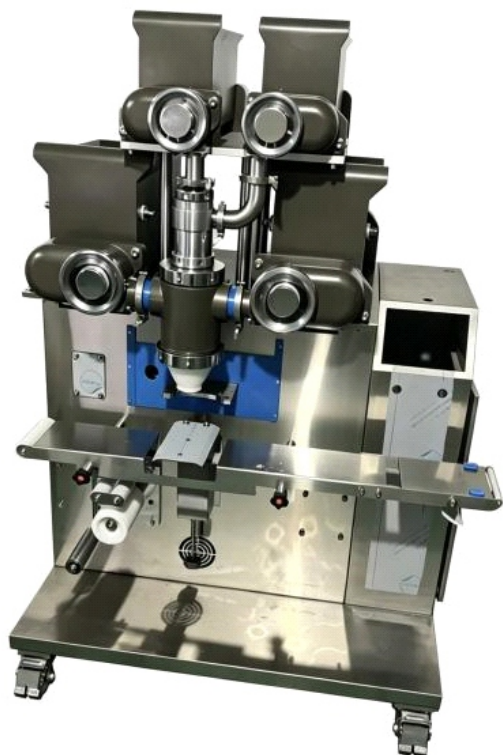
重量 Weight	300千克 300KG
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功率 Power	4.2KW
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MGME 多功能包馅机

MGME Multi-functional Encrusting Machine



主要功能/ Strength

•烘焙类食品：状元饼、流心月饼、广式月饼、双色爆浆曲奇、法式小软、荚心桃酥、马蹄酥、凤梨酥、南瓜饼、软皮老婆饼、枣泥饼、麻薯饼、馅饼等产品。

•调理类食品：麻薯、汤圆、芋圆、肉圆、奶黄包、豆沙包、芝麻球等。

•Baked Food Series: Zhuangyuan Cake, Lava Mooncake, Cantonese-style Mooncake, Two-color Lava Cookie, French Soft Pastry, Filled Walnut Crisp, Horseshoe Pastry, Pineapple Cake, Pumpkin Cake, Soft Crust Wife Cake, Jujube Paste Cake, Mochi Cake, Stuffed Pastry.

•Prepared Food Series: Mochi, Glutinous Rice Ball, Taro Ball, Meatball, Custard Bun, Red Bean Paste Bun, Sesame Ball.



技术参数/ Specifications

产品范围 Product Weight	20-150G/PCS
生产能力 Production Capacity	1200-1600PCS/H
功率 Power	2.9KW
外形尺寸 4NOS. Dimension	1040*800*1600MM
机械重量 Weight	Approx. 490KG
三斗尺寸 3NOS. Diemension	1040*800*1530MM
三斗90°尺寸 3NOS. 90° Diemension	1040*890*1530MM
三斗45°尺寸 3NOS. 45° Diemension	760*830*1530MM
两斗尺寸 2NOS. Diemension	1040*800*1300MM



MGDS擀面主机

MGDS Dough Sheeting Machine



主要功能/ Strength

- 酥饼类：苏式月饼、老婆饼、东北糖馅饼、金华酥饼、四川麻饼。
- 面包类：手撕面包、蜂巢面包、丝卷面包、法式面包、汉堡以及酸奶麻花、包子、馒头、花卷等各类产品。
- Pastry Series:Suzhou-style Flaky Mooncake, Wife Pastry, Northeast Sugar-filled Flaky Pastry, Jinhua Crispy Sesame Pastry, Sichuan Sesame Flaky Cake.
- Bread Series:Hand-Torn Bread, Honeycomb Bread, Silk Roll Bread, French Bread,Hamburger, Yogurt Fried Dough Twist, Steamed Bun, Steamed Plain Bun, Steamed Twisted Roll.

技术参数/ Specifications

生产能力 Production Capacity	12000PCS/H
成品重量 Finished Weight	15-150G/PCS
功率 Power	3.15KW
外形尺寸 4NOS. Dimension	3830*700*1540MM
机械重量 Weight	Approx. 320KG



MGFTF 捏花成型机

MGFTF Automatic Flower Twist Forming Machine (HF)



主要功能/ Strength

- 自动捏花成型机是全自动酥饼、汉堡、包子生产线配套产品，也可以单独使用。经过卷制成柱状的面柱进入捏花机进行分割成球状。广泛用于汉堡、面包、包子、酥饼、麻花等烘焙食品加工业。
 - Automatic Flower Twist Forming Machine is a supporting equipment for fully automatic production lines of flaky pastries, hamburgers and steamed buns, and can also be used independently.
- The rolled cylindrical dough enters the flower twist forming machine and is divided into spherical pieces.
- It is widely applied in the processing of baked foods such as hamburgers, bread, steamed buns, flaky pastries and fried dough twists.

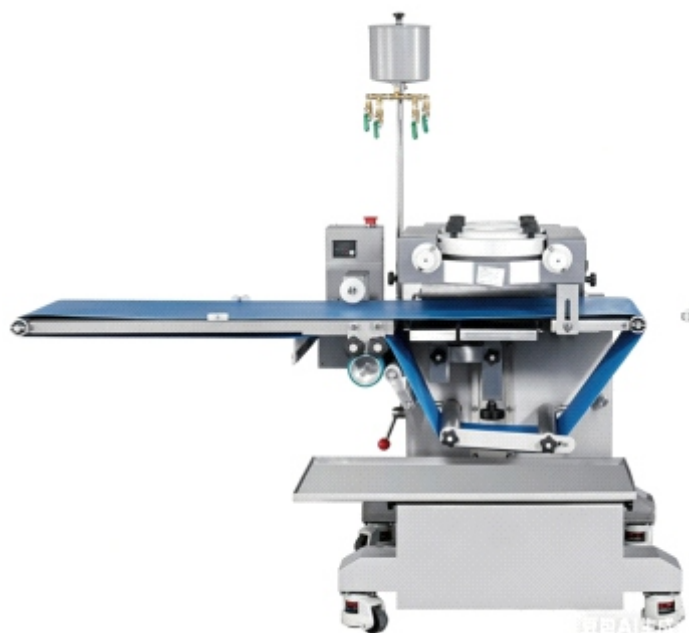
技术参数/ Specifications

生产能力 Production Capacity	30-120PCS/H
电压 Voltage	220V
功率 Power	0.52KW
外形尺寸 4NOS. Dimension	1450*965*1100MM
机械重量 Weight	Approx. 180KG



MGFTF捏花成型机

MGFTF Automatic Flower Twist Forming Machine (YZ)



主要功能/ Strength

•自动捏花成型机是全自动酥饼、汉堡、包子生产线配套产品，也可以单独使用。经过卷制成柱状的面柱进入捏花机进行分割成球状。广泛用于汉堡、面包、包子、酥饼、麻花等烘焙食品加工业。

•Automatic Flower Twist Forming Machine is a supporting equipment for fully automatic production lines of flaky pastries, hamburgers and steamed buns, and can also be used independently.

The rolled cylindrical dough enters the flower twist forming machine and is divided into spherical pieces.

It is widely applied in the processing of baked foods such as hamburgers, bread, steamed buns, flaky pastries and fried dough twists.

技术参数/ Specifications

生产能力 Production Capacity	30-120PCS/H
电压 Voltage	380V
功率 Power	1.59KW
外形尺寸 4NOS. Dimension	1350*750*1420MM
机械重量 Weight	Approx. 180KG



MGVHE 圆斗立式加馅机

MGVHE Vertical Hopper Encrusting Machine



主要功能/ Strength

•本机是全自动酥饼、汉堡、包子生产线配套产品，也可以单独使用。该机适用于肉类、菜类、豆沙、五仁馅、糖面馅、洋芋等馅料的填充，广泛运用于酥饼、面包、汉堡等烘焙食品加工行业。

•This machine is a supporting product for fully automatic production lines of crisp pastries, hamburgers and steamed buns, and can also be used independently. It is suitable for filling various fillings such as meat, vegetable, red bean paste, five-nut, sweet flour and potato fillings. It is widely used in the baking and food processing industry for crisp pastries, bread, hamburgers and other products.

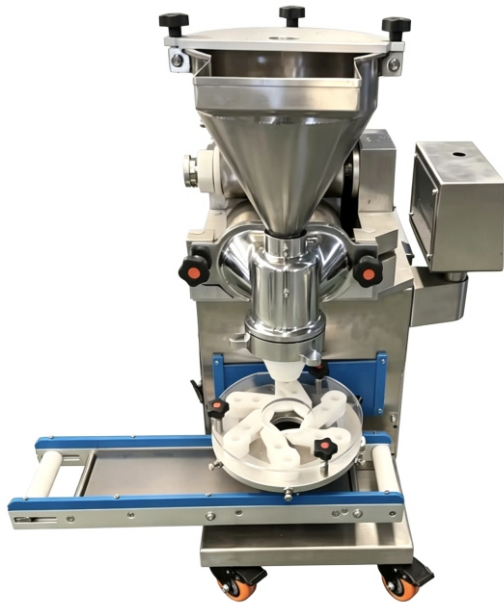
技术参数/ Specifications

馅料性质 Filling Style	颗粒/松散 Rough
生产能力 Production Capacity	0.12T/H
功率 Power	1.5KW
外形尺寸 4NOS. Dimension	970*410*1320MM
机械重量 Weight	Approx. 150KG



小型包馅机

Small Encrusting Machine



主要功能/ Strength

- 小型包馅机就是全自动小型包馅成型一体机，主要用来自动包馅、自动成型、自动出成品，替代人工包制。
- 酥饼月饼类:苏式月饼、广式月饼、老婆饼、凤梨酥、马蹄酥、各类酥饼、爆浆曲奇等。
- 包子面点类:豆沙包、奶黄包、菜包、肉包、馒头、花卷、小笼包等。
- 麻薯汤圆类:汤圆、芋圆、麻薯饼、芝麻球、馅饼、南瓜饼等。
- 特色小吃类:酸奶麻花、夹心桃酥、糖馅饼、各类夹心点心。
- The small encrusting machine is a fully automatic integrated filling and forming machine. It performs automatic filling, automatic forming and automatic output of finished products to replace manual wrapping.
- Flaky Pastry & Mooncake Series: Suzhou-style Mooncake, Cantonese-style Mooncake, Wife Cake, Pineapple Pastry, Horseshoe Pastry, Assorted Flaky Pastries, Lava Cookies.
- Steamed Bun & Pastry Series: Red Bean Paste Bun, Custard Bun, Vegetable Bun, Meat Bun, Steamed Plain Bun, Steamed Twisted Roll, Xiao Long Bao, etc.
- Mochi & Glutinous Rice Ball Series: Glutinous Rice Balls, Taro Balls, Mochi Cakes, Sesame Balls, Stuffed Pastries, Pumpkin Cakes.
- Special Snack Series: Yogurt Fried Dough Twist, Filled Walnut Crisp, Sugar-filled Pastry, Various Filled Snacks.



使命 Mission

以创新自动化，赋能烘焙生产
Empowering bakery
production through
innovative automation.

愿景 Vision

成为烘焙智造行业创新标杆
To become an innovative
benchmark in the bakery
intelligent manufacturing
industry.

价值观 Value

创新 品质 责任 共赢 结果为王
Innovation, Quality,
Responsibility, Win-Win,
Result-Oriented.



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