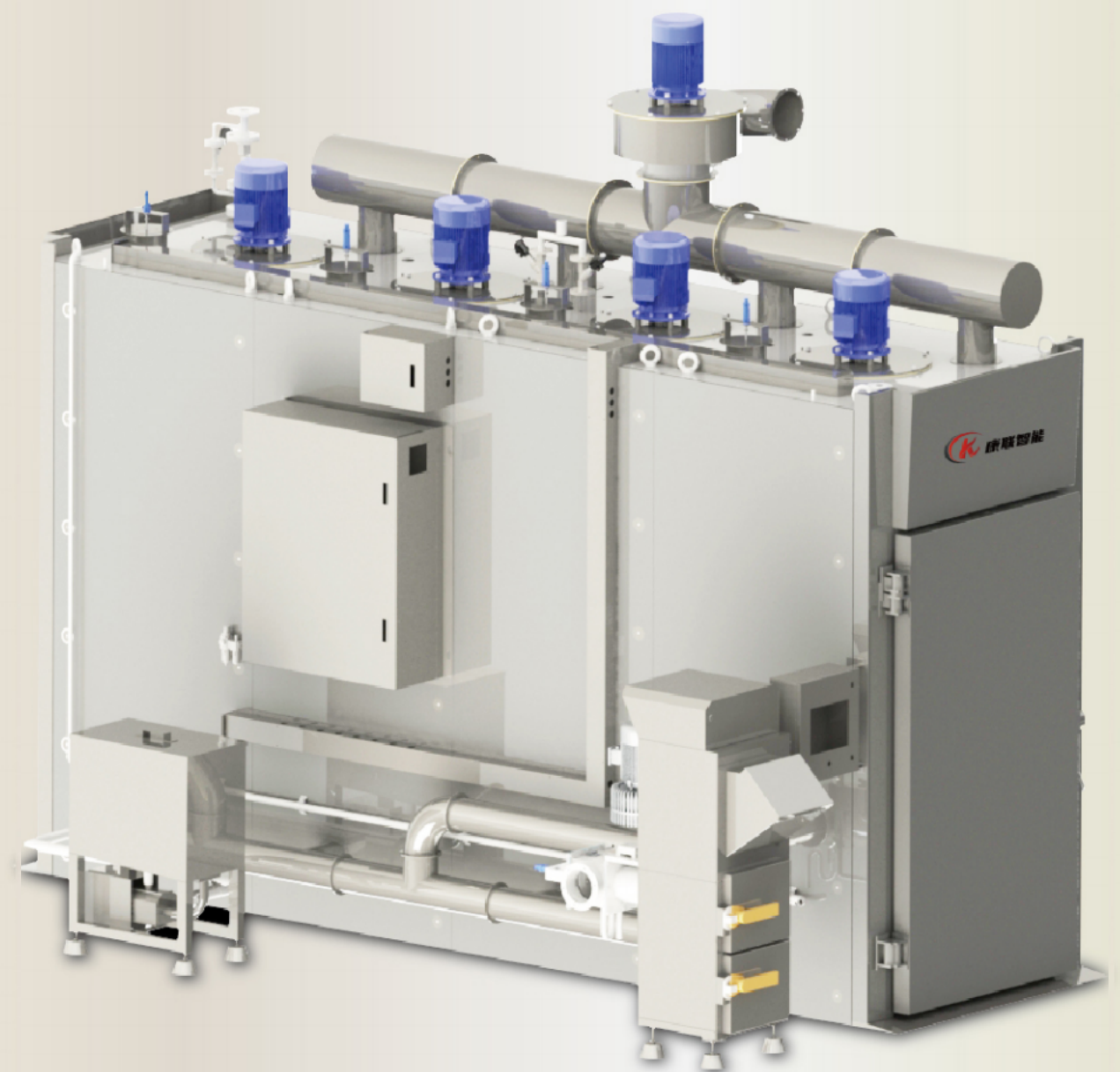


www.zj-kl.cn



KANGLIAN SMART SMOKE HOUSE KLYX SERIES



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CONTENT

01 About us

01/02 company profile

02 SMART SMOKE HOUSE KLYX SERIES

03/04 KLYX Series Smoke House Technical Instructio

05/06 Main Technical Features

07/08 Smoke House Indoor Air Distribution

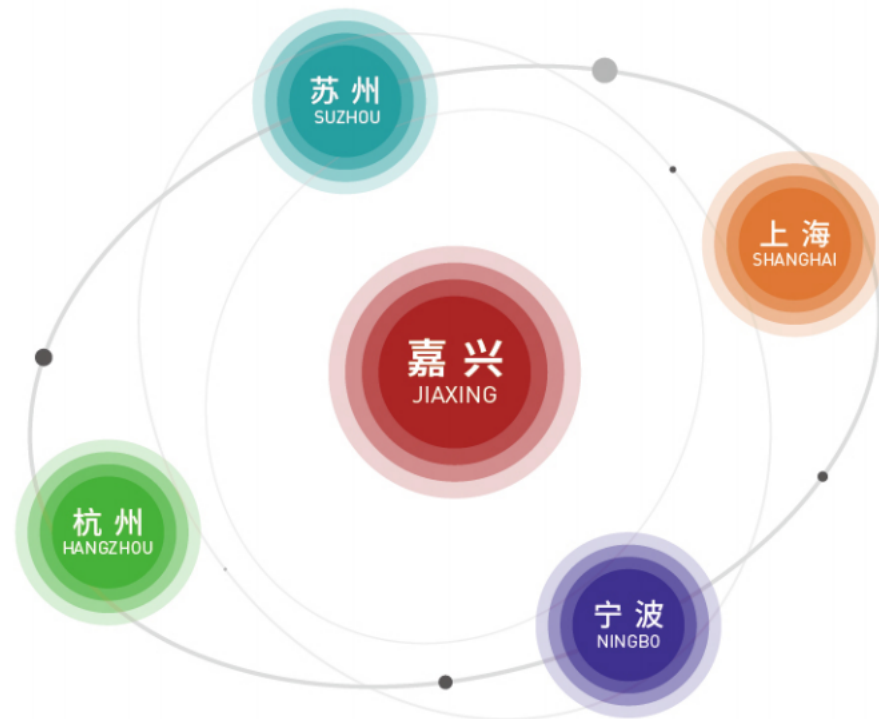
09/10 Capacity Selection

11/12 The Interface And Technical Data

13/14 External Wood Pellet Smoke Generator
Drying And Cooking House

15/16 Steam Cabinet With Fan
Direct Spray Steam Oven

COMPANY PROFILE



Zhejiang Kanglian Intelligent Equipment Co., Ltd. is strategically located in Jiexing City, Zhejiang Province – the core hinterland of the Yangtze River Delta. It lies within 100 kilometers of Shanghai, Hangzhou, Suzhou, and Ningbo, offering exceptional transportation accessibility.

Lengxianlian boasts a team of experienced design engineers and highly skilled production specialists, dedicated to the R&D, design, and manufacturing of spiral towers, proofing rooms, bakery production lines, conveying equipment, quick-freezing units, meat thawing systems, tumblers, smoking and curing equipment, hot and cold air drying equipment, cold storage rooms, and other refrigeration systems. In addition, we provide technological development and technical services in electromechanical applications. With advanced processing equipment and production facilities, we are committed to delivering high-quality food processing machinery to our customers.

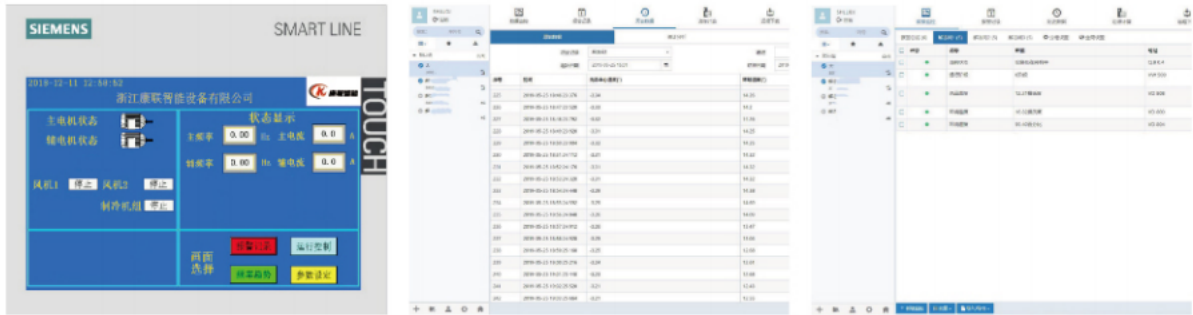
Our professional design and manufacturing personnel work closely with clients to provide systematic and reliable planning solutions as well as comprehensive after-sales services for a wide range of industries, including meat processing, bakery products, quick-frozen foods, meat production, and other agricultural and livestock product processing enterprises.

The food processing equipment we manufacture features high technical content, energy efficiency, environmental friendliness, stable and high-performance operation, and complies with HACCP food hygiene standards. "Leading Fresh Technology" is the corporate tenet of Lenglian Company. We sincerely look forward to establishing friendly cooperative relationships with all enterprises and are committed to working closely with our clients to deliver superior services.

Customer satisfaction and trust remain our ultimate goal.



SMART SMOKE HOUSE KLYX SERIES



SIMPLICITY OF OPERATION

RUNNING STABILITY

CONTROL PRECISION



MODULAR ASSEMBLY

QUALITY GUARANTEED BY WELL KNOWN INTERNATIONAL ELECTRIC ELEMENT BRAND SELECTED.

LOW POWER CONSUMPTION



The KLYX Smoke House is a new-generation smoking oven independently developed by Zhejiang Kanglian Intelligent Equipment Co., Ltd. with intelligent control operation. The smoke house features simple operation, stable performance, precise control, rapid air circulation, excellent uniformity, and low energy consumption. It offers multiple functions including reddening, drying, cooking, smoking, roasting, and exhaust, catering to various product processing requirements. It is primarily used in processing enterprises within the meat, fish product, and soy product industries. The equipment is equipped with an automatic online cleaning system, which is easy, convenient, and thorough in cleaning. The smoke house adopts a modular assembled structure, with each parking space as one module, connected and assembled with screws, and sealed with food-grade silicone sealing strips in between, ensuring excellent sealing performance. The wall panel insulation thickness is 63mm, with polyurethane high-pressure foam as the insulation material, providing outstanding thermal insulation. Each chamber has an independent air plenum for more uniform air circulation, and is equipped with two-speed or variable-frequency motors with adjustable air velocity to meet the air speed requirements of various products. The slope plate entering the oven and the door frame are designed as an integrated unit, making cart loading and unloading more convenient and hygienic. The electrical operation and control system adopts Siemens components, while low-voltage electrical components are sourced from renowned international brands such as Schneider, ensuring the stability and reliability of the equipment.



MAINLY SUITABLE FOR

MEAT

FISH PRODUCTS

bean products

MAIN TECHNICAL FEATURES

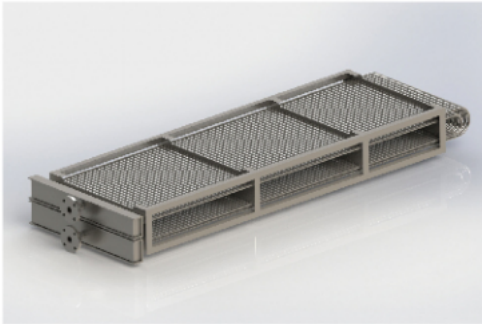
The equipment adopts a modular design, and the chamber can be disassembled independently, facilitating on-site installation for customers



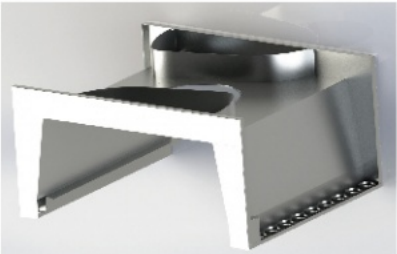
During the drying process, the temperatures in the raw area and the cooked area are independently controlled to achieve consistent temperature on both sides.

3

The heat exchanger adopts a double-layer U-shaped coil, consisting of a total of 57 seamless pipes of 12×1.5mm on the upper and lower layers, offering advantages such as high heat exchange efficiency and rapid temperature rise

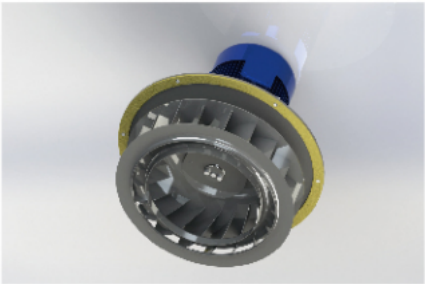


The ceiling air plenum is designed with a pressurization chamber, and both sides of the ceiling air plenum are equipped with air deflectors, resulting in large air delivery volume and uniform air speed around the periphery.



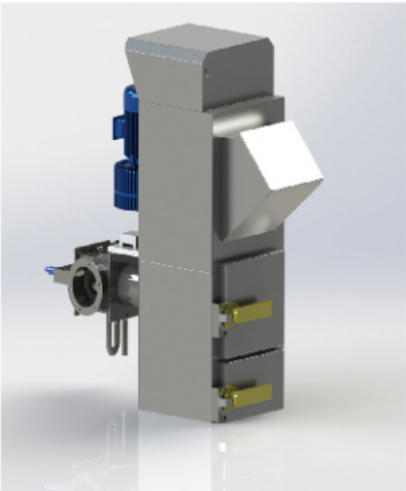
5

The impeller of the circulating fan features a dual-guide-port design, offering advantages such as stable operation and high air delivery volume.



The circulating fan is equipped with a 0.9/3KW two-speed motor, which achieves minimal energy consumption during low-speed operation, thereby saving operating costs.

The smoke generator adopts an external wood pellet smoke generator, featuring advantages such as automatic ignition, automatic setting of wood pellet stirring time, large smoke output, fast smoking color development, adjustable smoke output, and automatic over-temperature alarm.



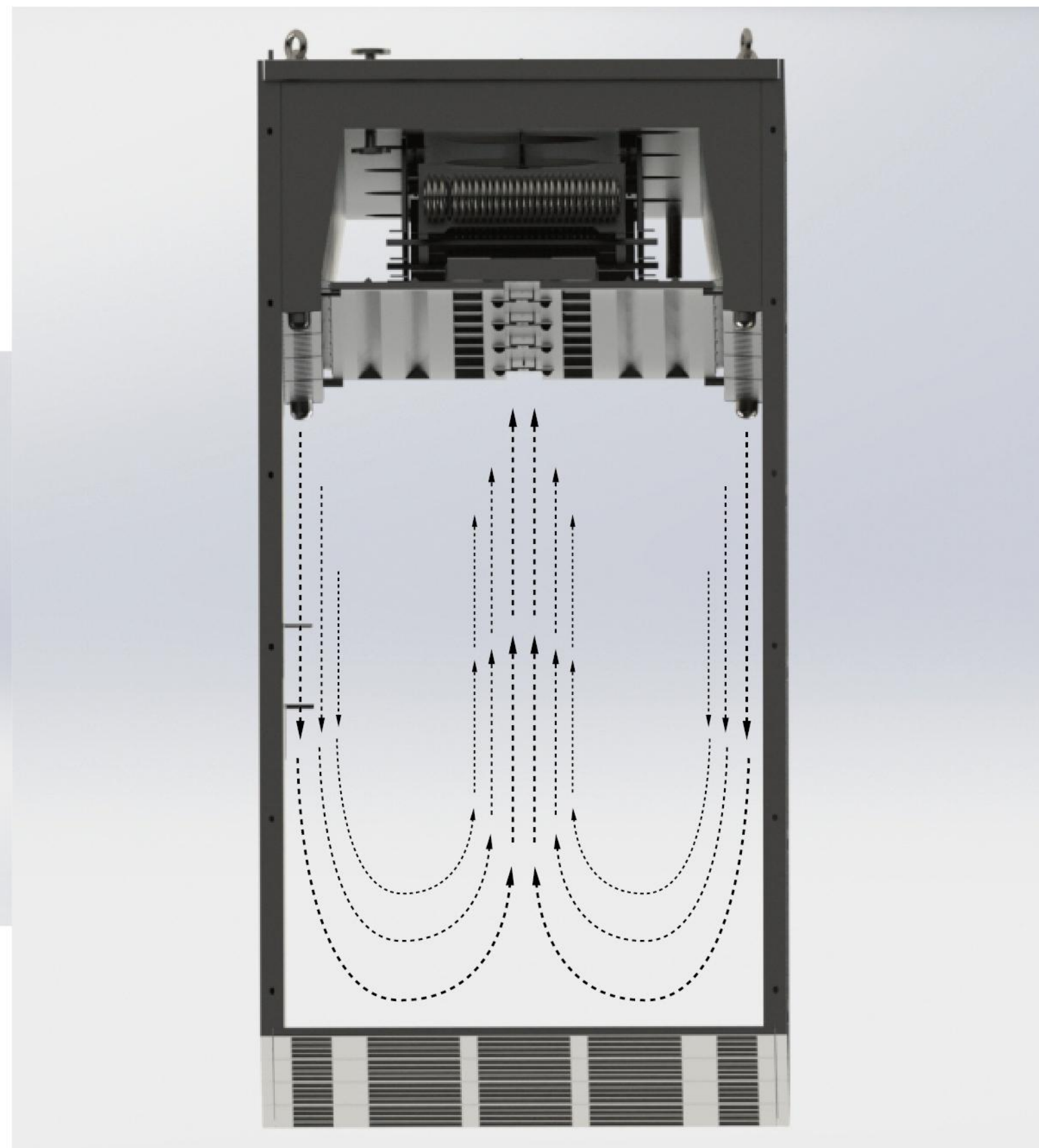
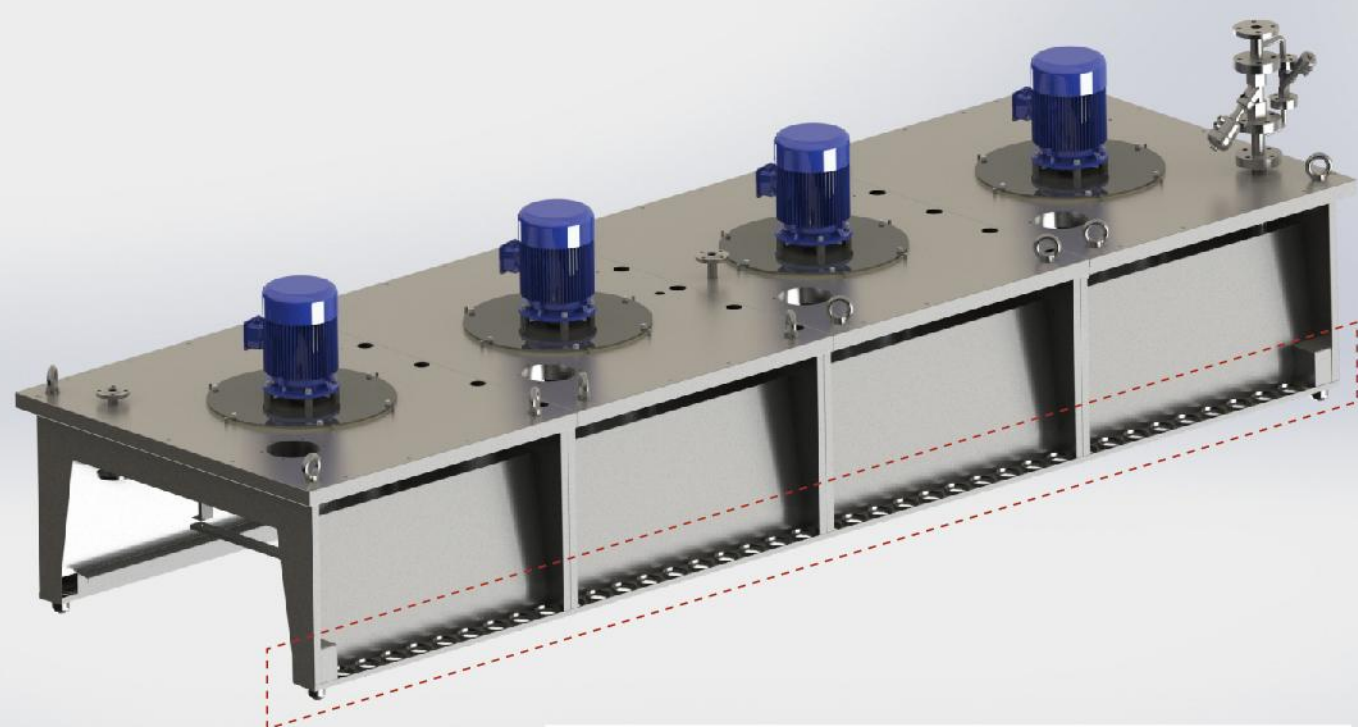
8

The equipment is equipped with an online automatic cleaning system, adopting a booster pump from Nanfang Pump Industry, which provides high water outlet pressure and excellent cleaning performance



SMOKE HOUSE INDOOR AIR DISTRIBUTION

The air plenum adopts a pressurized design, with air guide plates installed inside the plenum, ensuring that the smoke house delivers large air output and uniform air velocity.



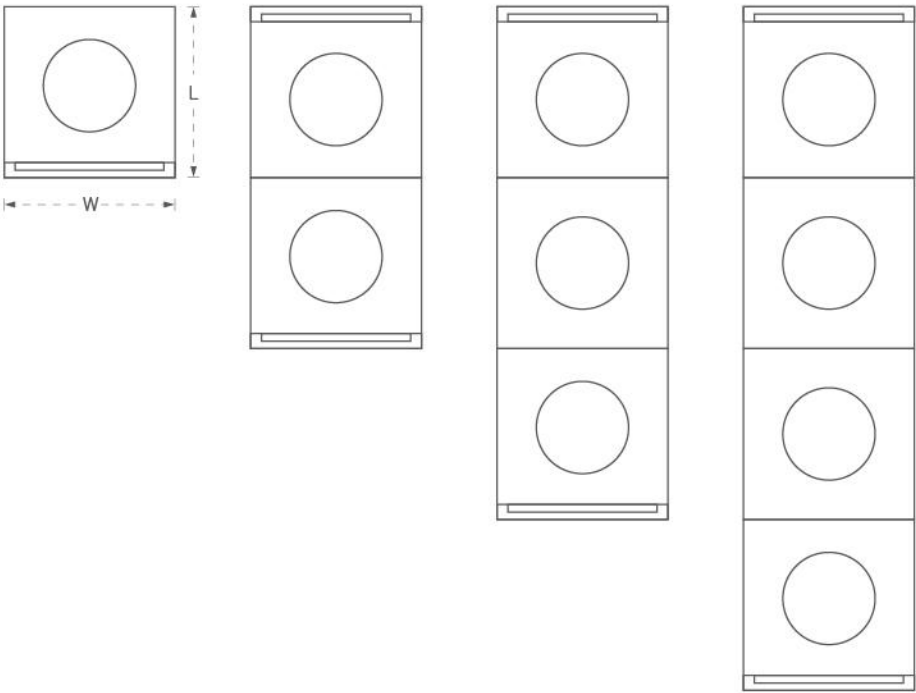
CAPACITY SELECTION

The modular designed smokehouse is assembled based on smoke trolley. One trolley one modular unit. Up to 8 modular units.

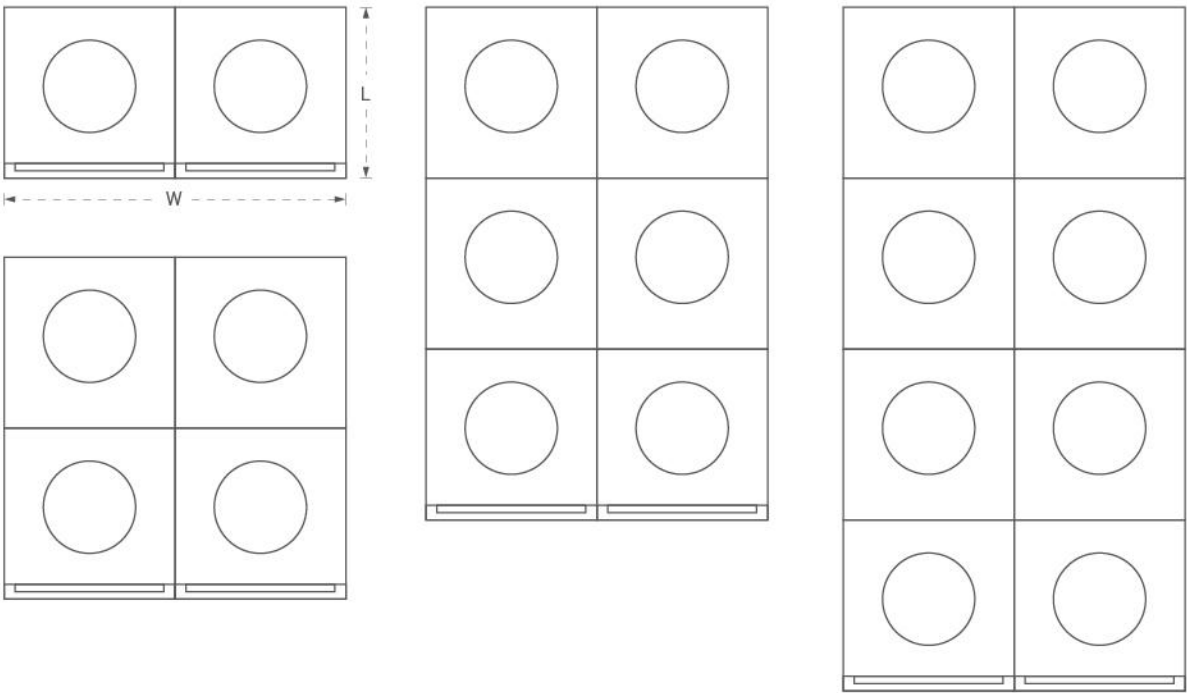


Temperature and Humidity Control Unit

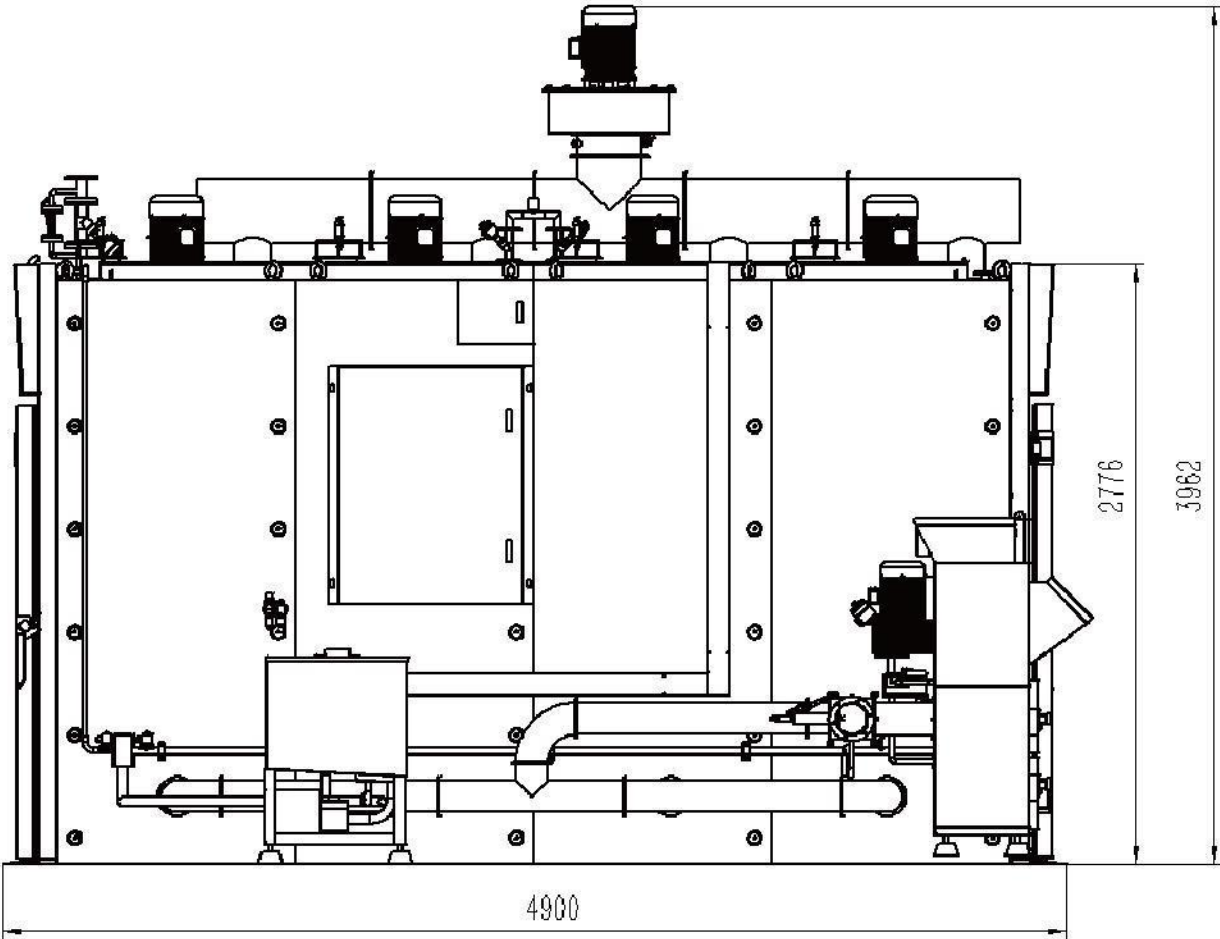
1-4 CHANNEL STYLE



2-8 THE FIELD STYLE



THE INTERFACE AND TECHNICAL DATA

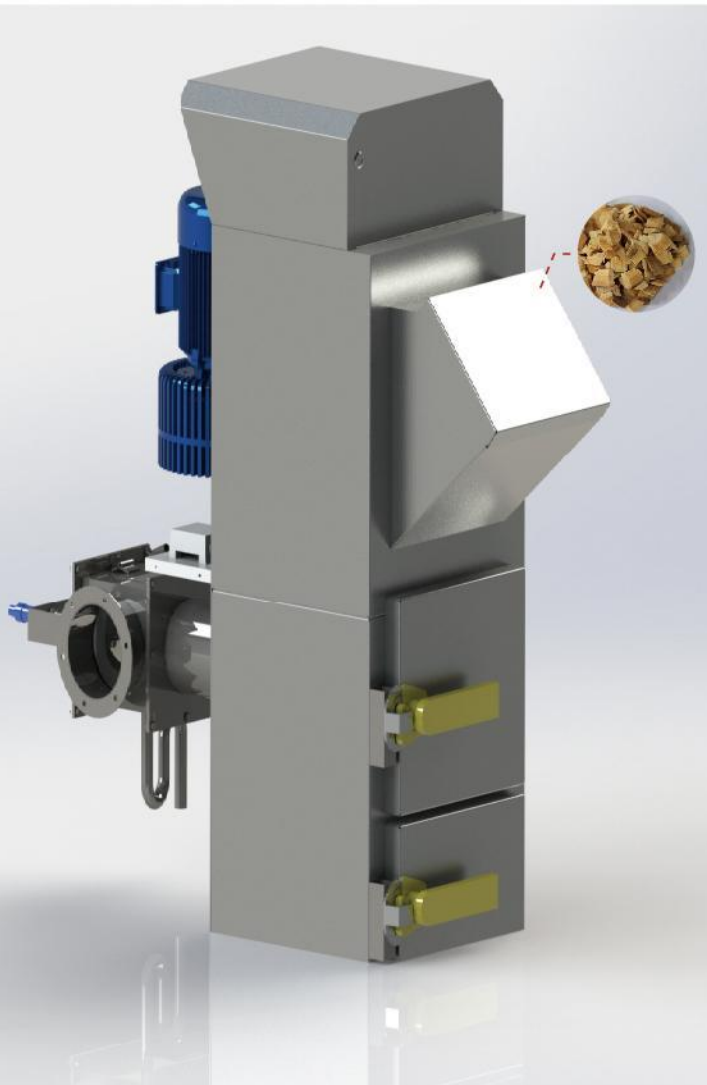


Example Parameters

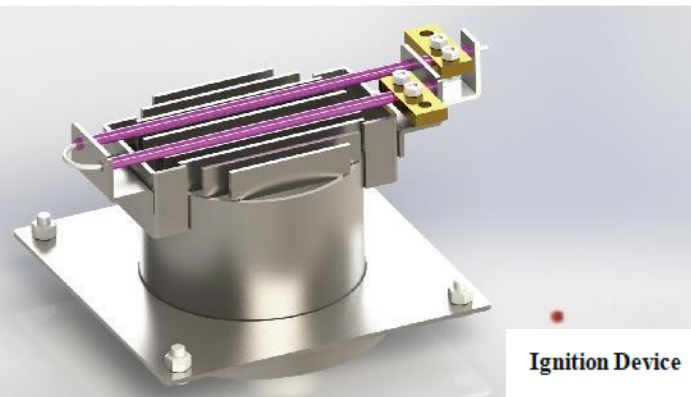
KLYX-2/TWODOORFOUCARSMARTSMOKEHOUSE		UNIT	Data
Interface data	Power source specification		380V ± 10%; 50Hz; Three-phase five-wire system
	Power of recycle fan	KW	12KW
	Power of the ventilation fan	KW	3KW
	Total Equipment Power	KW	16.5KW
	Compressed Air Pressure	Mpa	≥0.5Mpa
	High-Pressure Steam Pressure	Mpa	≥0.4Mpa
	Pressure of low pressure steam	Mpa	≤0.15Mpa
	Connecting Flange for High and Low Pressure Steam		DN40
	Steam consumption	KG/H	150KG/H
	Capacity	KG	250KG/trolley
	Cooking temp	°C	Temperature adjustable from ambient temperature to 100°C
	Cooking temp. Difference	°C	Temperature difference between any points inside the chamber: ±1.5°C
	Total Equipment Weight	KG	4000KG
	Overall Dimensions	mm	4900*2500*3962mm

* The sample data

THE OUTDOOR WOODCHIP SMOKE GENERATOR



The external wood pellet smoke generator is constructed of SUS304 stainless steel, with combustion components made of SUS310 high-temperature resistant stainless steel. Using wood pellets as fuel, it delivers a stable smoke output of 50m³/h to the chamber, ensuring consistent, uniform, and rapid product coloring. The internal structure comprises three compartments: an upper pellet storage hopper, a middle combustion chamber, and a bottom ash collection bin. The system automatically controls ignition timing, pellet stirring, and feeding intervals via the smoking control system. Combustion air is supplied by a blower and regulated by an automatic air distributor. Operators are only required to periodically refill pellets and remove ash; all other processes are fully automated. An automatic alarm will be triggered in the event of an open flame in the smoking chamber.



Ignition Device

Mixer



DRYING AND COOKING HOUSE (OVEN)



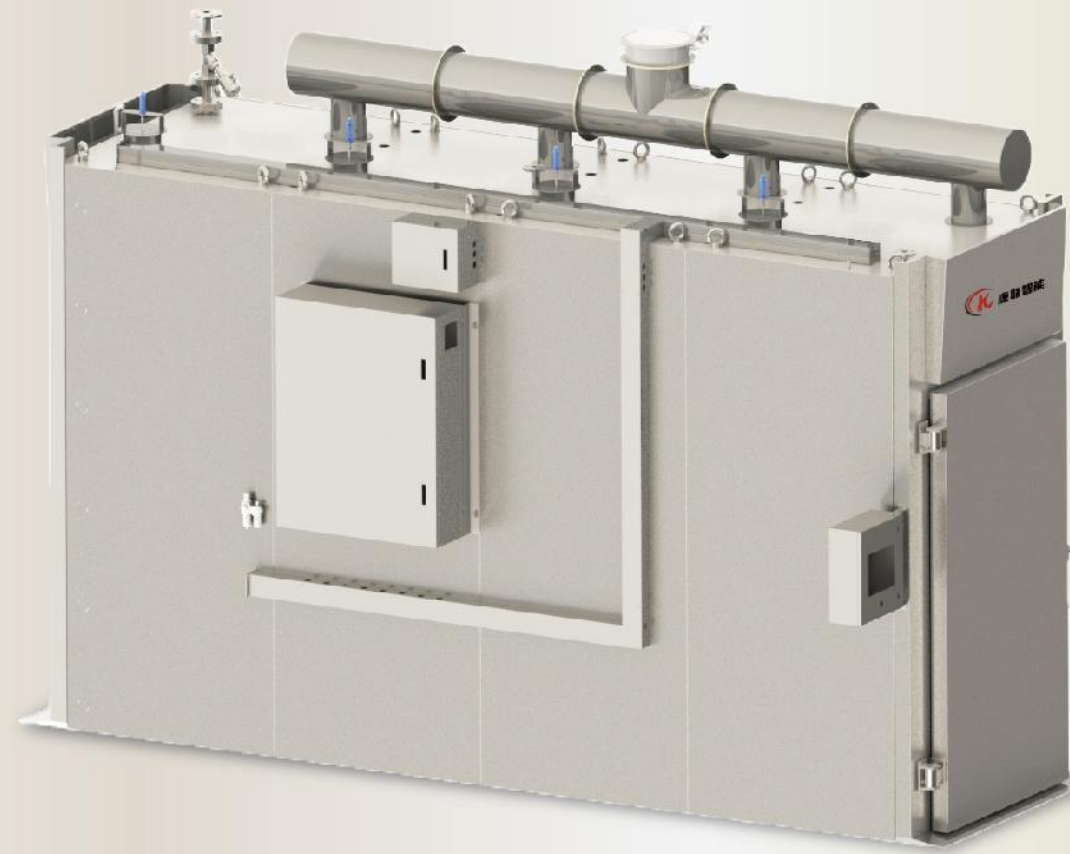
Compared with the smokehouse, the KLGZ drying and cooking oven has the same composition and technical parameters except for the smoking function. The control system also includes the smoking function, so the smoking function can be added at a later stage if needed.

THE STEAM HOUSE WITH FAN



The KLZX-F Steam Cabinet is a new-generation intelligent steaming cabinet independently developed by Zhejiang Kanglian Intelligent Equipment Co., Ltd. It offers simple operation, stable performance, precise control, good uniformity, and low energy consumption. The chamber features a modular bolted design with food-grade silicone sealing, and each trolley slot serves as one module. Wall panels are insulated with high-pressure polyurethane foam. Each chamber has an independent air plenum with a motor-driven fan to ensure uniform steam circulation. Equipped with steaming and exhaust functions, it is ideal for bakery and meat processing applications. The electrical control system adopts well-known domestic and international brands to ensure reliable operation.

DIRECT SPRAY STEAM OVEN



The KLZX-P Steam Cabinet is a new-generation intelligent steaming cabinet independently developed by Zhejiang Kanglian Intelligent Equipment Co., Ltd. It offers simple operation, stable performance, precise control, good uniformity, and low energy consumption. The chamber features a modular bolted design with food-grade silicone sealing, and each trolley slot serves as one module. Wall panels are insulated with high-pressure polyurethane foam. Each chamber has independent air control. Equipped with steaming and exhaust functions, it is ideal for bakery and meat processing applications. The electrical control system adopts well-known domestic and international brands to ensure reliable operation.