



INOX FOOD MACHINERY



Stable



Energy saving



Efficient



INOX FOOD MACHINERY (SHANDONG) CO.,LTD

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PRODUCT MANUAL

INOX FOOD MACHINERY (SHANDONG) CO.,LTD





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About Us



Inox Food Machinery(Shandong) Co.,Ltd., headquartered in Qingdao, Shandong, the beautiful city of China. We are an integrated export-oriented company providing over 20 series products, including meat processing equipment, fruit and vegetable processing machine and wheaten food processing machine, etc. Our products are widely used in kitchens of many fields such as hotel industry, enterprises, schools and governments.

The Company makes full use of its advantages in moto design, which realizes energy saving, reliability and reasonability of fitting between motor and machine. To make our products more perfect, the Company never stops improving old products. What's more, the Company also develops new products to match market needs and gain healthy and stable development. Adhering to the guideline of generating benefits from management, the Company introduces outstanding talents and steadily promotes standardization of its management.



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Meat Grinder Series



TECHNICAL PARAMETERS

Model	INOX-DJ32S	INOX-DJ22S	INOX-DJ12S	INOX-32T
Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Power(kW)	1.5	1.2	0.85	380V Three-phase
Voltage(V)	110/240	110/240	110/240	300
Rotating speed(r/min)	200	210	230	/
Effectiveness(kg/h)	170	240	300	1000-1500
Note	The Volt and Frequency can be set according to your demand.			

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TECHNICAL PARAMETERS

Model	INOX-M22	INOX-M32	INOX-12RYS	INOX-32RYS
Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Power(kW)	1.1	2.2	1.1	1.2
Capacity/Hour(KG)	250	350	180	300
N.W.(KG)	35	51	21.5	27.5
Dimension(mm)	500*300*480	580*400*530	410*238*510	500*240*510
Remark	Gears driver/Proceed with fresh meat perfectly/ Widely used in kitchen,Supermarket,Vendors, Restaurant.		Turbine driver/Proceed with frozen beef or frozen chicken with bones above minus 4 degree Celsius perfectly typically/Widely used in kitchen,Supermarket,Vendors,Restaurant.	
Note	The Volt and Frequency can be set according to your demand.			

Meat Grinder
Series



INOX-12A22A32A



INOX-12S22S



INOX-12T22T

Meat Grinder
Series



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INOX-22RY



INOX-12R22R

TECHNICAL PARAMETERS

Model	INOX-12A	NOX-22A	NOX-32A	INOX-12S	INOX-22S	INOX-12T	INOX-22T
Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Power(kW)	0.75	1.1	1.5	0.75	1.1	0.8	1.1
Capacity/Hour(KG)	120	220	320	120	220	120	220
N.W.(KG)	35	37	52	25	30	30	30.5
Dimension(mm)	450*290*490	455*290*490	524*298*541	500*250*510	510*270*510	524*298*541	545*295*415
Remark	Gears driver/Proceed with fresh meat perfectly/Widely used in kitchen,Supermarket,Vendors,Restaurant.						
Note	The Volt and Frequency can be set according to your demand.						

TECHNICAL PARAMETERS

Model	INOX-22RY	INOX-12R	INOX-22R
Material	Stainless Steel	Stainless Steel	Stainless Steel
Power(kW)	2.2	0.8	1.1
Capacity/Hour(KG)	400	120	220
N.W.(KG)	65	32	36
Dimension(mm)	745*375*520	530*340*375	635*385*440
Remark	Gears driver/Proceed with the frozen meat(above minus 5 degress Celsius meat) perfectly typically/Widely used in kitchen,Supermarket,Vendors,Restaurant.		
Note	The Volt and Frequency can be set according to your demand.		

Bone Saw Series



INOX-BW210A



INOX-BW210P/280P

Three-phase

Bone Saw Series



INOX-BW310P



INOX-BW360P



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TECHNICAL PARAMETERS

Model	INOX-BW210A	INOX-BW210P	INOX-BW280P
Material	Aluminium magnesium alloy	A3 Steel plate painting	A3 Steel plate painting
Power(kW)	1.1	1.1	1.1
Length of saw blade(mm)	1650	1650	1830
Commodity Height/Width(mm)	290/190	225/192	315/192
N.W.(KG)	33	46	48
Dimension (mm)	560×460×900	565×505×910	565×505×1000
Note	1.The volt and frequency can be set according to your demand. 2.A class-Aluminium magnesium alloy housing, P class-Painted metal housing, S/S1/SE class-Stainless steel housing. 3.Work table for SE class can be movable.		

TECHNICAL PARAMETERS

Model	INOX-BW210A	INOX-BW210P
Material	A3 Steel plate painting	A3 Steel plate painting
Power(kW)	1.5	1.5
Length of saw blade(mm)	2218	2580
Commodity Height/Width(mm)	380/250	440/280
N.W.(KG)	87	140
Dimension (mm)	740×695×1545	820×770×1700
Note	1.The volt and frequency can be set according to your demand. 2.A class-Aluminium magnesium alloy housing, P class-Painted metal housing, S/S1/SE class-Stainless steel housing. 3.Work table for SE class can be movable.	

Bone Saw
Series



INOX-BW210S1/280S1

INOX-BW210S/280S

INOX-BW310S

Bone Saw
Series

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INOX-BW360S/500S

INOX-BW360SE/400SE/500SE

➡

TECHNICAL PARAMETERS

Model	INOX-BW210S1	INOX-BW280S1	INOX-BW210S	INOX-BW280S	INOX-BW310S
Material	Stainless steel				
Power(kW)	1.1	1.1	1.1	1.1	1.5
Length of saw blade(mm)	1650	1830	1650	1830	2218
Commodity Height/Width(mm)	225/189	329/195	225/189	315/189	380/250
N.W.(KG)	52	48	52	57	95
Dimension (mm)	620×505×945	540×490×1000	620×505×945	620×505×1035	820×770×1700
Note	1.The volt and frequency can be set according to your demand. 2.A class-Aluminium magnesium alloy housing, P class-Painted metal housing, S/S1/SE class-Stainless steel housing. 3.Work table for SE class can be movable.				

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TECHNICAL PARAMETERS

Model	INOX-BW360S	INOX-BW500S	INOX-BW360SE	INOX-BW400SE	INOX-BW500SE
Material	Stainless steel				
Power(kW)	1.5	2.2	1.5	2.2	2.2
Length of saw blade(mm)	2580	3370	2580	3175	3370
Commodity Height/Width(mm)	440/275	565/370	440/275	465/370	565/370
N.W.(KG)	130	178	137	171	186
Dimension (mm)	820×770×1700	900×960×1935	890×880×1710	900×960×1845	1080×970×1935
Note	1.The volt and frequency can be set according to your demand. 2.A class-Aluminium magnesium alloy housing, P class-Painted metal housing, S/S1/SE class-Stainless steel housing. 3.Work table for SE class can be movable.				

Sausage Stuffer

Series



INOX-MSV7L



INOX-MSV3L



INOX-MSV5L

Sausage Stuffer

Series



INOX-ES10L/15L/25L



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Sausage Button Series



INOX-BM50

TECHNICAL PARAMETERS

Model	INOX-MSV3L	INOX-MSV5L	INOX-MSV7L
Description	MANUL SAUSAGE STUFFER		
capacity(L)	3	5	7
Diameter*Height(mm)	φ138x200	φ138x320	φ138x460
N.W.(KG)	11	13	22
Dimension (mm)	315×275×520	315×275×640	315×275×780

TECHNICAL PARAMETERS

Model	INOX-ES10L	INOX-ES15L	INOX-ES25L
Description	ELECTRIC SAUSAGE STUFFER		
capacity(L)	10	15	25
Diameter*Height(mm)	φ220x260	φ220x400	φ220x460
N.W.(KG)	31	33	41
Dimension (mm)	215×315×610	215×315×765	465×345×890

Sausage Stuffer

Series



INOX-SS26/SS35

Meat Slicer

Series



INOX-PCT-12/12A



INOX-PC22



INOX-PC2-22



INOX-PC2-22A/2-22A



TECHNICAL PARAMETERS

Model	INOX-MSV10L	INOX-MSV15L
Description	HYDRALIC SAUSAGE STUFFER	
capacity(L)	26	35
Power(kW)	0.75	1.1
Material	Stainless Steel	Stainless Steel
Diameter*Height(mm)	φ260x460	φ320x460
N.W.(KG)	151	182
Dimension (mm)	215×315×610	215×315×765

TECHNICAL PARAMETERS

Model	INOX-PCT-12	INOX-PCT-12A	INOX-PC22	INOX-PC2-22	INOX-PC2-22A	INOX-PC2-2-22A
Power(KW)	1.0	1.0	1.1	1.1	1.1	1.1
Voltage(V)	110/220/230	110/220/230	110/220	110/220	110/220	110/220
Frequency(Hz)	50/60	50/60	50/60	50/60	50/60	50/60
Blade diameter(mm)	105/125	105/125	105/125	105/125	105/125	105/125
Thickness of slice(mm)	3.5	3.5	3.5/5.0	3.5/5.0	3.5/5.0	3.5/5.0
Feed inlet size(mm)	70*40	70*40	130*130	165*130	160*85	160*85
Efficiency(kg/h)	cut:100 grind:120	cut:100 grind:180	cut:500 grind:220	cut:500 grind:220	cut:500 grind:220	cut:500 grind:220
N.W.(KG)	34	36	68	68	75	78
Dimension (mm)	360×420×410	360×420×410	680×480×750	680×480×750	7000×485×750	7000×485×750

Spiral Mixer Series



INOX-A10



INOX-A20



INOX-A30



INOX-A40

TECHNICAL PARAMETERS

Model	Power (KW)	Voltage (V)	Frequency (Hz)	Flour kneading amount(kg)	Axes'rotate speed(r/min)	Barrel'rotate speed(r/min)	N.W. (KG)	Dimension (mm)
INOX-A10	0.37	110/220/230	50/60	6	170	17	35	520×290×650
INOX-A20	0.75	110/220/230	50/60	12	170	17	65	640×345×730
INOX-A30	1.1	110/220/230	50/60	18	170	17	76	700×390×810
INOX-A40	1.5	110/220/230	50/60	24	170	17	76	810×440×850



INOX-A10D



INOX-A20D



INOX-A30D



INOX-A40D

TECHNICAL PARAMETERS

Model	Power (KW)	Voltage (V)	Frequency (Hz)	Flour kneading amount(kg)	Axes'rotate speed(r/min)	Barrel'rotate speed(r/min)	N.W. (KG)	Dimension (mm)
INOX-A10D	0.37	110/220/230	50/60	4	130-245	13-24	25	650×340×690
INOX-A20D	0.75	110/220/230	50/60	8	130-245	13-24	65	780×400×855
INOX-A30D	1.1	110/220/230	50/60	12	130-245	13-24	76	770×430×900
INOX-A40D	1.5	110/220/230	50/60	15	130-245	13-24	76	820×480×1000

Spiral Mixer Series



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INOX-HS20S



INOX-HS30S



INOX-HS50S

TECHNICAL PARAMETERS

Model	Power (KW)	Voltage (V)	Frequency (Hz)	Flour kneading amount(kg)	Capacity of The Bamel(kg)	Axes'rotate speed(r/min)	Barrel'rotate speed(r/min)	N.W. (KG)	Dimension (mm)
INOX-HS20S	0.75	110/220/380	50/60	21	8	162	11	90	695×400×850
INOX-HS30S	1.1	110/220/230/380	50/60	35	12	162	11	110	765×445×890
INOX-HS50S	1.5	220/230/380	50/60	53	20	162	16	170	885×515×950



INOX-V15



INOX-V25



INOX-V50

TECHNICAL PARAMETERS

Model	Power (KW)	Voltage (V)	Frequency (Hz)	Flour kneading amount(kg)	Axes'rotate speed(r/min)	Barrel'rotate speed(r/min)	N.W. (KG)	Dimension (mm)
INOX-V15	2.75	110/220/380	50/60	15	130-245	13-24	156	900×520×1000
INOX-V25	4.55	110/220/380	50/60	25	130-245	13-24	195	600×1020×1360
INOX-V50	6.25	110/220/380	50/60	50	130-245	13-24	340	810×1290×1380

Multifunctional Mixer Series



INOX-B8



INOX-B5



INOX-B10D/B15D/B20D/B30D

TECHNICAL PARAMETERS

Model	INOX-B8	INOX-B8	INOX-B10D	INOX-B15D	INOX-B20D	INOX-B30D
Power(KW)	0.3	0.3	0.37	0.55	0.75	1.1
Voltage(V)	110/220	110/220	110/220/230	110/220/230	110/220/230/380	110/220/230/380
Frequency(Hz)	50/60	50/60	50/60	50/60	50/60	50/60
Capacity of The Bamel(kg)	5	8	10	15	20	30
Mixing Shaft's rotate speed(r/min)	83-570	80-660	120/220/240	120/220/240	120/220/240	120/220/240
N.W.(KG)	21	21.5	58	52	65	85
Dimension (mm)	510×440×480	525×440×485	450×370×660	450×430×720	540×430×780	540×460×860

Multifunctional Mixer Series



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INOX-B10A

INOX-B20A



INOX-B30A



INOX-B40A

TECHNICAL PARAMETERS

Model	INOX-B10A	INOX-B15A	INOX-B20BA	INOX-B20FA	INOX-B30CA	INOX-B40A
Power(KW)	0.37	0.55	0.75	0.75	1.5	2.0
Voltage(V)	110/220/230	110/220/230	110/220/230/380	110/220/230/380	110/220/230/380	220/230/380
Frequency(Hz)	50/60	50/60	50/60	50/60	50/60	50/60
Capacity of The Bamel(L)	10	15	20	20	30	40
Mixing Shaft's rotate speed(r/min)	90/160/300	90/160/300	105/180/425	110/200/420	110/200/420	65/102/296
N.W.(KG)	50	52	65	60	85	160
Dimension (mm)	500×400×700	505×410×720	550×450×860	550×450×860	550×450×930	620×570×1080

Note:B10A and B15A only have two speeds, model B10 to B60 without cover
Note: B20B is gear driven, B20F is belt driven

Multifunctional Mixer Series



INOX-QS3C/QS5C/QS8C



INOX-QS5E/QS8E

Multifunctional Mixer Series



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INOX-QS3A/QS5A/QS8A/QS13A



INOX-QS5B/QS8B/QS13B

TECHNICAL PARAMETERS

Model	INOX-QS3C	INOX-QS5C	INOX-QS8C	INOX-QS5E	INOX-QS8E
Power(KW)	0.75	1.1	1.5	1.1	1.5
Voltage(V)	110/220/230	110/220/230	110/220/230	110/220/230	110/220/230
Frequency(Hz)	50/60	50/60	50/60	50/60	50/60
Blade speed(r/min)	1400/2900	1400/2900	1400/2900	1000/2200	1000/2200
capacity	3	5	8	9	12
N.W.(KG)	22	29	35	20	22
Dimension (mm)	320×300×470	370×350×530	405×380×600	485×350×350	520×380×400

TECHNICAL PARAMETERS

Model	INOX-QS3A	INOX-QS5A	INOX-QS8A	INOX-QS13A	INOX-QS5B	INOX-QS8B	INOX-QS13B
Power(KW)	0.75	1.1	1.5	2.2	1.5	2.2	3
Voltage(V)	110/220/230	110/220/230	110/220/230	220/230/380	110/220/230	110/220/230	220/230/380
Frequency(Hz)	50/60	50/60	50/60	50/60	50/60	50/60	50/60
Blade speed(r/min)	1400/2900	1400/2900	1400/2900	1400/2900	1400/2900	1400/2900	1400/2900
capacity(L)	3	5	8	13	5	8	13
N.W.(KG)	22	29	38	55	32	45	55
Dimension (mm)	320×310×555	370×350×630	380×400×735	420×415×820	370×350×630	380×400×735	420×415×820

Multifunctional Mixer Series



INOX-J23A



INOX-J23C



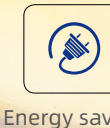
TECHNICAL PARAMETERS

Model	INOX-J23A	INOX-J23C
Power(KW)	0.55	0.55
Voltage(V)	110/220/230	110/220/230
Frequency(Hz)	50/60	50/60
Efficiency(Kg/h)	60-120	60-120
N.W.(KG)	28	28
Dimension (mm)	600×260×410	600×300×475

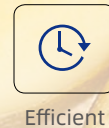
Potato Peeler Series



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INOX-X10C/X15C/X30C



INOX-X6D1/X10D1/X15D1



INOX-X6D/X10D/X15D

TECHNICAL PARAMETERS

Model	Power(KW)	Voltage(V)	Frequency(Hz)	Efficiency(Kg/h)	capacity(KG)	N.W.(KG)	Dimension(mm)
INOX-X10C	0.55	110/220/230	50/60	240-480	10	42	460×460×785
INOX-X15C	0.75	110/220/230/380	50/60	480-900	15	53	520×520×850
INOX-X30C	1.5	110/220/230	50/60	1080-2160	30	72	600×580×1020
INOX-X6D	0.37	110/220/230	50/60	100-240	6	30	635×360×880
INOX-X10D	0.55	110/220/230	50/60	240-480	10	50	685×410×960
INOX-X15D	0.75	110/220/230	50/60	480-900	15	62	715×440×1030
INOX-X6D1	0.37	110/220/230	50/60	100-240	6	30	635×360×750
INOX-X10D1	0.55	110/220/230	50/60	240-480	10	50	685×410×830
INOX-X15D1	0.75	110/220/230	50/60	480-900	15	62	715×440×900

Potato Peeler Series



INOX-X60G/X80G/100G/120G/150G

French Fries And French fries and Vegetable Cutter Machine



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INOX-J310



INOX-J600



INOX-N200



TECHNICAL PARAMETERS

Model	INOX-X60G	INOX-X80G	INOX-X100G	INOX-X120G	INOX-X150G
Power(KW)	0.75	0.75	1.1	1.5	2.2
Voltage(V)	220/230/380	220/230/380	220/230/380	220/230/380	220/230/380
Frequency(Hz)	50/60	50/60	50/60	50/60	50/60
Efficiency(Kg/h)	100-300	300-500	800-1200	1000-1500	1200-1700
Brush roller speed(r/min)	140	140	140	140	140
N.W.(KG)	146	166	202	245	280
Dimension (mm)	870×680×970	1220×680×970	1570×680×970	1920×680×970	2270×680×970

TECHNICAL PARAMETERS

Model	Power(KW)	Voltage(V)	Frequency(Hz)	Efficiency(Kg/h)	capacity(L)	N.W.(KG)	Dimension(mm)
INOX-N200	0.75	110/220/230	50/60	800	20	23	380×280×780

Model	Power(KW)	Voltage(V)	Frequency(Hz)	Efficiency(Kg/h)	Thickness of strip	N.W.(KG)	Dimension(mm)
INOX-J310	0.55	110/220/230	50/60	800	Adjustable slice:2.0-8.0 slice:2*2/4*4/6*6	39	435×375×690
INOX-J600	1.5	110/220/230	50/60	800-1000	slice:6*6/8*8/ 10*10/12*12	76	715×565×900

Fruit Juicer Series



INOX-G120



INOX-G150

TECHNICAL PARAMETERS

Model	INOX-G120	INOX-G150
Power(KW)	0.37	0.55
Voltage(V)	110/220/230	110/220/230
Frequency(Hz)	50/60	50/60
Efficiency(Kg/h)	70	90
N.W.(KG)	15	22
Dimension (mm)	385×285×395	455×355×455

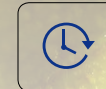
Sugar Cane Juice Extractor Series



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INOX-L100A



INOX-L160B



INOX-100B



INOX-100BE

TECHNICAL PARAMETERS

Model	INOX-L100A	INOX-L100B	INOX-L100BE	INOX-L160BE
Power(KW)	0.75	0.75	0.75	0.75
Voltage(V)	110/220/230	110/220/230	110/220/230	110/220/230
Frequency(Hz)	50/60	50/60	50/60	50/60
Efficiency(Kg/h)	350-400	350-400	350-400	300-350
Juice yield(%)	70	75	75	75
N.W.(KG)	63	70	76	53
Dimension (mm)	555×435×560	555×435×540	500×470×685	435×480×880

**Fruit Juicer
Series**



INOX-M100/M125/M150



INOX-M100A/M125A

**Milling Machine Series & Bread Slicer
Series &Pizza Shaping Machine**



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INOX-1V



INOX-2A



INOX-QP310A/QP420

TECHNICAL PARAMETERS

Model	INOX-M100	INOX-M125	INOX-M150	INOX-M100A	INOX-M125A
Power(KW)	0.75	1.5	2.2	0.75	1.5
Voltage(V)	110/220/230	110/220/230	110/220/230	110/220/230	110/220/230
Frequency(Hz)	50/60	50/60	50/60	50/60	50/60
Efficiency(Kg/h)	35	80	150	35	80
N.W.(KG)	25	33	45	22	32
Dimension (mm)	330×290×660	375×335×710	445×390×665	320×315×665	345×315×770

TECHNICAL PARAMETERS

Model	Power(KW)	Voltage(V)	Frequency(Hz)	Bread length(mm)	Slice thickness(mm)	N.W.(KG)	Dimension(mm)
INOX-QP310A	0.37	110/220/230	50/60	375	8/12/15/20	62	745×510×710
INOX-QP420	0.37	110/220/230	50/60	480	8/12/15/20	77	810×765×730

Model	Power(KW)	Voltage(V)	Frequency(Hz)	Efficiency(Kg/h)	Pizza size	N.W.(KG)	Dimension(mm)
INOX-2A	0.37	220/240	50/60	50-500	10-30	37	480×400×650
INOX-1V	0.39	220/240	50/60	50-500	10-40	39	540×540×650

Components Series

MEAT GRINDER HEAD:RING/SCREW/WORM



MEAT GRINDER END FITTING



MEAT GRINDER KNIVES



Components Series



Stable

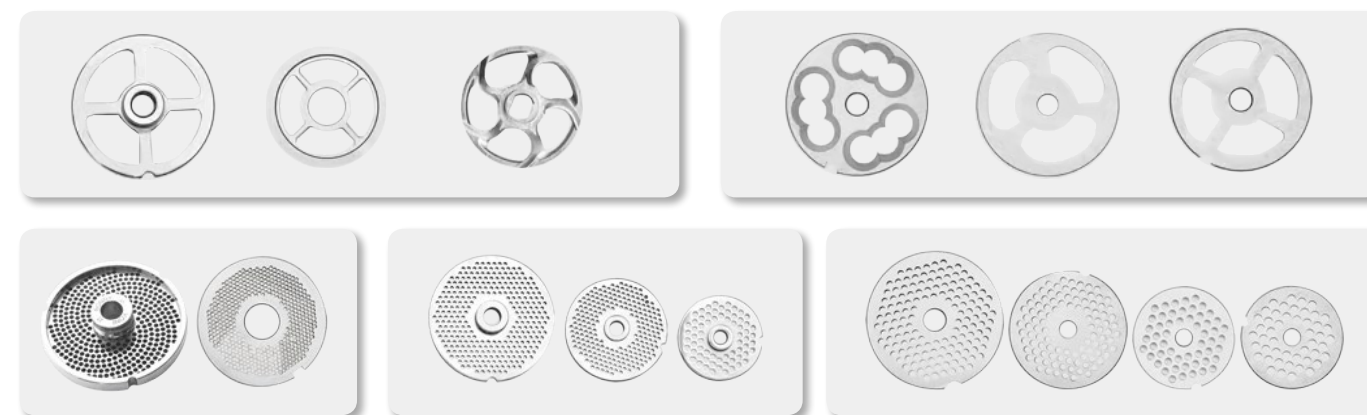


Energy saving



Efficient

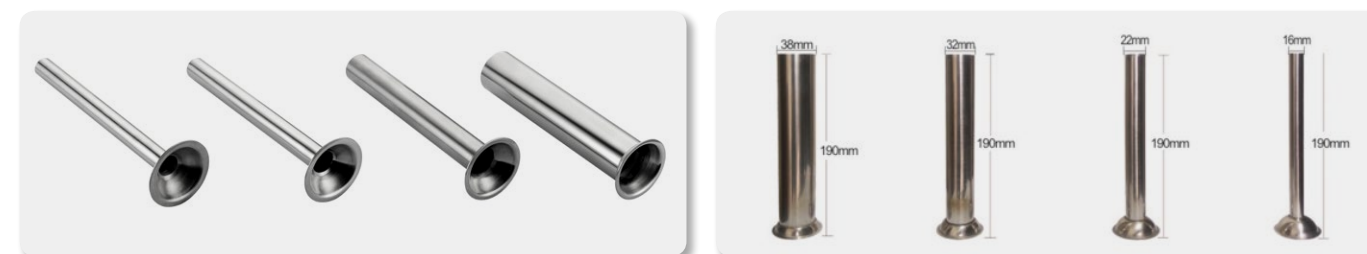
MEAT GRINDER HOLE PLATES



BONE SAW PULLEYS



SAUSAGE STUFFER TUBES



MEAT GRINDER HEAD:RING/SCREW/WORM

