

HOMEYO

Standard and customization expert of
high-end depositing equipment



SMEs&High-tech enterprise

GUANGZHOU HAOSHENG HONGYU MACHINERY CO., LTD.

GUANGDONG HONGSHENG MACHINERY EQUIPMENT CO., LTD





Dawang production base (plant 1)



Xizhou Plant 2

Company Profile



The company has more than 60 patent certificates, including 25 invention patents, 35 practical patents and 5 appearance patents.

The full name of company is GuangDong Hong Sheng Machinery Co.,Ltd , located in National High-tech Zone, Zhaoqing city. It is a manufacturing enterprise specializing in the deep research and development of filling, extruding, injecting, molding and quantitative equipment. The company belongs to Taiwan Haosheng Group established in 1984, the existing Guangzhou and Dawang two production bases.

In 2009, Mr. Wang Huaibing, the founder of the company, presided over the establishment of the R&D Department of Hawsheng Group Depositing Project. After more than two years of design, production and market demonstration, the company was established in 2012. The company accumulates 40 years of production experience, constantly bring forth the new. The current products include: biscuit extruding machine (cookie machine) series, cake depositor series, injecting machine series, cream depositor series, cake slicer series, cracker making machine series, layers cake machine series, frozen mousse cake production line , paper cups equalization putting machine series,cream decoration machine series etc. After more than 10 years of development, the company has a plant about 26000 square meters and more than 140 employees, including 18 research personnel and 22 after-sales service personnel. Has invested about one hundred and twenty million yuan to purchase and set up Dawang production base, which specializing in undertaking all kinds of filling, extruding and injecting customized equipment; And set up Hongyu Second factory, which specialized in undertaking all kinds of standardization equipment, and set up Hongyu processing factory, which specialized for the group's branches, branches and social enterprises to undertake precision sheet metal and mechanical parts processing services.

We take "Clients' demand is our pursuit, clients' satisfaction is the meaning of our existence" as our thinking orientation, follow the Hong Yu Spirit ——Render Before Obtain, Strive For Perfection, take "Make the best depositor in China, commit to becoming the expert of high-end filling, extruding, injecting, molding, quantitative equipment in the world" as our goal and vision. In the future, we will continue to rely on years of accumulated technical strength and manufacturing experience, work together with industry partners, continue to deepen in the field of baking machinery, and co-create value.

WHAT IS THE SPIRIT OF HOMEYO?

The explanation of "Homeyo" in Chinese dictionary is: generousness, sufficiency and abundance, metaphor of profound eternity!

Then what is the spirit of Homeyo? To our company, it means that the business goal can be realized only through continuous pursuit of innovation and perfection, and by constant improvement of our products and services; and to ourselves, it means that our expected rewards can only be acquired through continuous promotion of our individual technical skills and personality accomplishment, via teamwork through active effort, and by realization of group objective!

In summary, that is, "Render Before Obtain, Strive for Perfection" , Speaking popularly, that is: must give before take, make innovation constantly and pursue perfection!

That is the Spirit of Homeyo!

To be the best depositor manufacturer in China, creates Homeyo Spirit!



Contents

Company goal and vision

Make the best depositor in China, commit to becoming the expert of high-end filling, extruding, injecting, molding, quantitative equipment in the world.

Company mission

Provide a stage for the staff and provide customer satisfaction.

Company core Values

Integrity integrity innovation pragmatism gratitude responsibility.



Hongyu Machinery 2024
Cream decoration machine series products were successfully launched and sold well.

Hongyu Machinery 2022
The Dawang factory was under construction, automatic thousand-layer cake production line successfully launched.

Hongyu Machinery 2020
The Durian thousand-layer cake equipment and frozen cake and mousse production line were successfully launched and sold well.

Hongyu Machinery 2015
The company moved to the Miaotou factory for expansion and development, Steamed cake series new equipment like Sandwich Steamed Cake, Banana Steamed Cake Equipment are listed and sold well.

2009
Mr. Wang Huaibing, the founder of the company, presided over the establishment of the R&D Department of Hawsheng Group Depositing Project.

1984
Mr. QIU Muzhen from Taiwan established Hawsheng Food Machinery Co., Ltd, mainly focusing electric deck ovens and vertical flour milling machines, etc, and developed rotary rack oven in the same year.

Hongyu Machinery 2023
High precision paper cups equalization putting machines were successfully launched and sold well.

Hongyu Machinery 2021
The second Hongyu Factory was set up and the standard equipment production line was expanded.

Hongyu Machinery 2018
Swiss rolling cake series machine, side injecting machine, 2.8 meters super Cake Depositor R & D successfully launched, and won good comment from customer.

Hongyu Machinery 2012
Guangzhou Hawsheng Homeyo Machinery Co., Ltd was established, specializing in development, production and sales for new products like Cookies Machines, Cake Depositors and Cake Slicer, etc.

1998
Hawsheng (Guangzhou) Food Machinery Co., Ltd was established, and small equipment started to be assembled in the same year.

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Cake depositor Lifting of material cavity type
HY-102D

Performance characteristics

1. Applicable for filling various cupcakes, non-cup cakes, plate cakes and single mold cakes;
2. It can be used for a variety of filling dough, heavy oil, sponge, chiffon cake, paste filling, whipped cream;
3. Equipped with high quality LCD touch screen, clear and high sensitivity, and has more than 30 sets of storage memory functions;
4. The filling roller adopts servo control, the contact between the circular arc gear roller and the material body is gentle and smooth, greatly reducing the degree of batter deforming;
5. It can be fixed point filling and displacement filling, and can also be equipped with nozzle or unmatched nozzle to select the closing valve to control the discharge, which can realize the filling of slurry in various flow states;
6. Equipped with servo motor system for discharging, conveying and lifting, which can be used for filling thousand-layer cake and various multi-layer cake filling;
7. Equipped with servo motor system for discharging, conveying and lifting, which can be used for filling thousand-layer cake and various multi-layer cake filling;
8. The structure design is simple, quick disassembly and quick replacement, easy cleaning and easy installation;
9. The material is optimized, and the conveyor belt adopts anti-deviation structure design, never deviate; The material cavity is hardened by aluminum alloy, strong and durable without scratches; SUS304 inserts parts are installed in the detachable position to be bolted, durable, no worries of screw loose, once the screw loose, it can be replaced with inserts parts;
10. Equipped with control discharge and two sets of discharge nozzle.



Cookie machine Lifting of material cavity type
HY-101D



Performance characteristics

1. It can make a variety of shapes of cookies, puffs, macarons, egg yolk cakes, Mochi etc. Equipped with special accessories can be used to make cheese strips, puff and bread coverpastry and other products. Equipped with wire cut mechanism and C series nozzle can make sheet products,
2. such as wire cut cookies and sliced walnut cookies; Equipped with high quality LCD touch screen, clear and high sensitivity, and has more than 30 sets of storage memory functions;
3. The machine is multipurpose, can change nozzles rapidly, proper for mass production or small quantity but different shapes;
4. Feeding, conveying, rotary and lifting controlled by four servo motors, can make variety of laminated products, such as Jenny Cookies;
5. Free for 1 set of rotatory base, and free for 2 sets of series nozzles from A1-A6 and B1-B14;
6. Optimized material and anti-deviation conveyor belt structure design. The material cavity is hardened by aluminum alloy, strong and durable without scratches; SUS304 inserts parts are installed in the detachable position to be bolted, durable, no worries of screw loose, once the screw loose can be replaced with inserts parts;
7. Simple structure design, quick disassembly and replacement, easy cleaning and installation;
8. Up-lifting structure design, can be freely connected to the production line, lift patent structure, greatly superior to peers using electric cylinder structure.



Dual-used machine for cookie and cake Lifting of material cavity type

HY-109D



Performance characteristics

Performance characteristics: It has the functions and advantages of cookie machine and cake filling machine. Easy to remove and install, can switch quickly.

Name	Model	Specification	Voltage(V)	Power(KW)	Weight(KG)	Size (mm)	Suitable tray (mm)	Capacity
Cookie machine Lifting of material cavity type	HY-101D	Type 400	Single phase/220	2.5	About 350	1650x985x1380	400x600	Max. 25 row/min
Cake depositor Lifting of material cavity type	HY-102D	Type 400	Single phase/220	2.5	About 350	1650x985x1380	400x600	Cup cake: 10000PCS/HR Whole tray cake: 450PCS/HR
Dual-used machine for cookie and cake Lifting of material cavity type	HY-109D	Type 400	Single phase/220	2.5	About 400	1650x985x1380	400x600	cookie: Max. 25 row/min Cup cake: 10000PCS/HR Whole tray cake: 450PCS/HR
Cookie machine Lifting of material cavity type	HY-1011C	Type 600	Single phase/220	3.5	About 450	1660x1200x1500	400x600	Max. 25 row/min
Cake depositor Lifting of material cavity type	HY-1021C	Type 600	Single phase/220	2.5	About 450	1660x1200x1500	400x600	Cup cake: 15000PCS/HR Whole tray cake: 700PCS/HR
Cake depositor Lifting of material cavity type	HY-1022C	Type 800	Single phase/220	3.5	About 550	1660x1400x1500	400x800	Cup cake: 20000PCS/HR Whole tray cake: 900PCS/HR

☑️ Cake depositor Lifting of material cavity 102D type 400
 ☑️ Cake depositor Lifting of material cavity 1021D type 600

Sample pictures of cream decoration for various machine



Sample pictures of cream decoration for various machine

☑️ Coordinate cake depositor 102Z type 400
 ☑️ Coordinate cake depositor 1021Z type 600



Coordinate Cookie Machine
HY-101Z Type 400
HY-1011Z Type 600

A all-embracing, real simulation of handmade cookie machines!



Performance characteristics

1. Usage: it can make a variety shapes of cookies, little biscuits, puffs, macarons, egg yolk cakes, etc.;
2. LCD touch screen, with 30 sets of memory functions;
3. Multipurpose, rapid change of nozzles, proper for mass production or small quantity but different shapes;
4. Feeding, conveying, rotary and lifting controlled by four servos, can make variety of laminated products, such as Jenny Cookies;
5. Select wire cut mechanism and C series nozzle can make sheet products, such as sliced walnut cakes;
6. Free for 1 set of rotatory base, and free for 2 sets of series nozzles from A1-A5 and B1-B14;
7. Easy cleaning, durable structure, no worries of screw loose.;
8. Specially designed of coordinate system, basically completely replace manual cookies.

Coordinate cake
HY-102Z Type 400
HY-1021Z Type 600



Performance characteristics

1. Applicable to all kinds of cup cakes, sheet cake, single mould cakes, cream decorating etc.;
2. LCD touch screen, with 30 sets of memory functions;
3. The filling roller adopts special servo control, the round gear can reduce the defoaming condition of cake batter;
4. Can do fixed point filling or displacing filling, which can produce various products;
5. Can choose the mode of one-man operation or continuous operation to cooperate with production line;
6. Feeding, conveying, rotation & lifting controlled by 5 servos, which can make multi layer product like Thousand Layer Cake and etc.;
7. Special design ensures that there is no dripping or tailing when filling;
8. High waterproof grade and can be washed by flushing;
9. Special structure design, anti-deviation durable belt.

Coordinate Cookie Machine
HY-1011Z



Name	Model	Specification	Voltage(V)	Power(KW)	Weight(KG)	Size (mm)	Suitable tray (mm)	Capacity
Coordinate Cookie Machine	HY-101Z	Type 400	Single phase/220	3	About 300	1650×930×1550	400×600	Max. 20 row/min
Coordinate Cookie Machine	HY-1011Z	Type 600	Single phase/220	4	About 450	1650×1150×1550	400×600	Max. 20 row/min

Cookie machine Lifting of conveyor belt type HY-101B

Performance characteristics

1. Usage: it can make a variety shapes of cookies, little biscuits, puffs, macarons, egg yolk cakes, etc.;
 2. LCD touch screen, with 30 sets of memory functions;
 3. Multipurpose, rapid change of nozzles, proper for mass production or small quantity but different shapes;
 4. Feeding, conveying, rotary and lifting controlled by four servos, can make variety of laminated products, such as Jenny Cookies;
 5. Select wire cut mechanism and C series nozzle can make sheet products, such as sliced walnut cakes;
 6. Free for 1 set of rotatory base, and free for 2 sets of series nozzles from A1-A5 and B1-B14.
- Easy cleaning, durable structure, no worries of screw loose.
High waterproof grade and can be washed by flushing.
Special structure design, anti-deviation durable belt.



Cake depositor Lifting of conveyor belt type HY-102B

Performance characteristics

1. Applicable to all kinds of cup cakes, sheet cake, single mould cakes, etc.;
2. LCD touch screen, with 30 sets of memory functions;
3. The filling roller adopts special servo control, the round gear can reduce the defoaming condition of cake batter;
4. Can do fixed point filling or displacing filling, which can produce various products;
5. Can choose the mode of one-man operation or continuous operation to cooperate with production line.
6. Feeding, conveying & lifting controlled by 3 servos, which can make multi layer product like Thousand Layer Cake and etc.;
7. Special design ensures that there is no dripping or tailing when filling;
8. High waterproof grade and can be washed by flushing;
9. Special structure design, anti-deviation durable belt.

Name	Model	Specification	Voltage(V)	Power(KW)	Weight(KG)	Size (mm)	Suitable tray (mm)	Capacity
cookie machine Lifting of conveyor belt type	HY-101B	Type 400	Single phase /220	3	About 350	1450*920*1550	400*600	Max. 25 row/min
cookie machine Lifting of conveyor belt type	HY-1011B	Type 600	Single phase /220	4.5	About 450	1650*1250*1550	400*600	Max. 25 row/min
cake depositor Lifting of conveyor belt type	HY-102B	Type 400	Single phase /220	2.5	About 350	1450*920*1550	400*600	Cup cake: 10000PS/HR Whole tray cake: 450PS/HR
cake depositor Lifting of conveyor belt type	HY-1021B	Type 600	Single phase /220	3.5	About 450	1650*1250*1550	400*600	Cup cake: 15000PS/HR Whole tray cake: 700PS/HR
Dual-used machine for cookie and cake Lifting of conveyor belt type	HY-109B	Type 400	Single phase /220	3	About 400	1450*920*1550	400*600	cookie: Max. 25 row/min Cup cake: 10000PS/HR Whole tray cake: 450PS/HR

Dual-used machine for cookie and cake Lifting of conveyor belt type
HY-109B





Dual-used machine for cookie and cake
HY-109

Cookie machine
HY-101

Performance characteristics

1. Usage: it can make a variety shapes of cookies, little biscuits, puffs, macarons, egg yolk cakes, etc. ;
2. LCD touch screen, with 30 sets of memory functions;
3. Multipurpose, rapid change of nozzles, proper for mass production or small quantity but different shapes;
4. Rotatory nozzles can produce different kinds of cookie shape;
5. Select wire cut mechanism and C series nozzle can make sheet products, such as sliced walnut cakes;
6. Free for 1 set of rotatory base, and free for 2 sets of series nozzles from A1-A5 and B1-B14;
7. Easy cleaning, durable structure, no worries of screw loose.

Cake depositor
HY-102



Siemens PLC and touch screen



Device for cookie



European imported steel seal bearing



Device for cake filling

Performance characteristics

1. Applicable to all kinds of cup cakes, sheet cake, single mould cakes, etc. ;
2. LCD touch screen, with 30 sets of memory functions;
3. The filling roller adopts special servo control, the round gear can reduce the defoaming condition of cake batter;
4. Can do fixed point filling or displacing filling, which can produce various products;
5. Can choose the mode of one-man operation or continuous operation to cooperate with production line;
6. Special design ensures that there is no dripping or tailing when filling.



Name	Model	Specification	Voltage(V)	Power(KW)	Weight(KG)	Size (mm)	Suitable tray (mm)	Capacity
Cookie machine	HY-101	Type 400	Single phase /220	1	About 350	1000 × 1600 × 1600	400 × 600	Max. 25 row/min
cake depositor	HY-102	Type 400	Single phase /220	1	About 350	1000 × 1600 × 1600	400 × 600	Cup cake: 10000PS/HR Whole tray cake: 450PS/HR
Dual-used machine for cookie and cake	HY-109	Type 400	Single phase /220	1	About 400	1000 × 1600 × 1600	400 × 600	cookie: Max. 25 row/min Cup cake: 10000PS/HR Whole tray cake: 450PS/HR



High precision cake depositor machine
HY-107B



Name	Model	Specification	Voltage(V)	Power(KW)	Weight(KG)	Size (mm)	Suitable tray (mm)	Capacity
High precision cake depositor machine	HY-107B	Type 400	Single phase /220	1.5	About 300	1410 × 940 × 1580	400 × 600	Max. 30 row/min
High precision cake depositor machine	HY-1071B	Type 600	Single phase /220	1.5	About 400	1415 × 1190 × 1470	400 × 600	Max. 30 row/min

Performance characteristics

1. Suitable for sponge cake, Protein egg white separation chiffon cake, whole egg chiffon cake, filling and injecting all kinds of paste, filling dough, semi-fluid slurry;
2. It can be used to fill cake batter with specific viscosity less than 0.5, and the defoaming rate is not higher than 3%;
3. LCD Touch screen control, can adjust the product weight settings freely;
4. Accurate filling weight, high accuracy;
5. Reasonable structure design with higher safety protection function than the industry;
6. High waterproof grade and can be washed by flushing;
8. Special structure design, anti-deviation durable belt.



Chocolate filling machine
HY-107C

Performance characteristics

1. It's suitable for precision filling of chocolate paste;
2. This machine is equipped with jacketed hopper and hot water machine to ensure that the chocolate paste will not crystallize;
3. This machine is equipped with automatic stirring mechanism, which can ensure that the surface of the paste will not peel off;
4. This machine is suitable for the chocolate filling of a single product less than 1 gram, less than 10 grams and more than 10 grams, with a wide range of products;
5. The machine structure is simple, it's convenient to replace discharge nozzle, the touch screen can set several recipes for easy to replace products;
6. The machine adopts high precision design, with accurate weight and high efficiency.



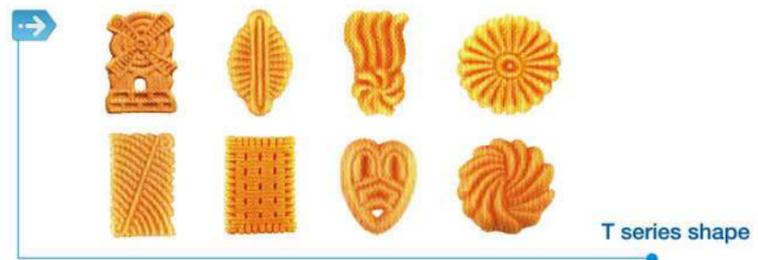
Cracker making machine series

Roller stamping cracker machine HY-306



Performance characteristics

1. Applicable o products that require high moulding conditions;
2. It can be used as single machine operation or connected to production line;
3. Beautiful appearance and clear lines;
4. Reasonable design, convenient for cleaning and disassembly;
5. Can save 30 sets of recipe data according to different products production data;
6. Can be folded and just takes a small area.



Name	Model	Specification	Voltage(V)	Power(KW)	Weight(KG)	Size (mm)	Suitable tray (mm)	Capacity
Roller stamping cracker machine	HY-306A	Type 400	Single phase /220	2	About 250	2000×950×1650	400×600	200-300 trays
Roller stamping cracker machine	HY-306B	Type 600	Single phase /220	3	About 350	2000×1200×1650	400×600	300-400 trays



Cracker making machine HY-301



Performance characteristics

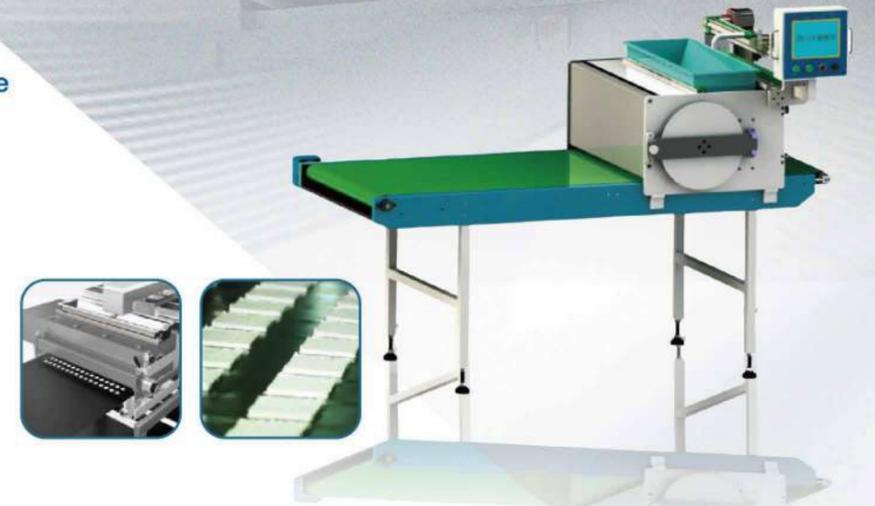
1. For all kinds of plank shaped pastries and cracker;
2. Simple operation, put baking tray on conveyor belt and press operational key;
3. Plank shape formation in even thickness;
4. Make diversified products only by changing of moulds, can be connected to production line.



Roller type cracker machine HY-3011

Performance characteristics

1. It is suitable to be connected with band oven for the production of various types of cracker products;
2. Connected production, high efficiency and big capacity;
3. Even thickness and neat arrangement;
4. Product thickness can be adjusted from 2mm-10mm;
5. Reasonable design, convenient for cleaning and disassembly;



Name	Model	Specification	Voltage(V)	Power(KW)	Weight(KG)	Size (mm)	Suitable tray (mm)	Capacity
Roller type cracker machine	HY-3011	Type 600	Single phase /220	2	About 500	1490*1300*1100	Suitable band width 800m,1000mm,1200mm	be customized
Cracker making machine	HY-301	Type 600	Single phase /220	0.8	About 400	1490*1300*1100	400*600 bilateral tray	200-300tray/h Making thickness: 2-10mm
Cracker making machine	HY-301B	Type 600	Single phase /220	0.5	About 350	1490*1000*1100	400*600 bilateral tray	200-300tray/h Making thickness: 2-10mm

Bidirectional tracking type side injecting machine HY-501



Performance characteristics

1. Applicable to bread, cake, puffs and other products with side injecting requirements;
2. Connect with tracking operation, can do a dot injecting and strip injecting;
3. X-axis Y-axis bidirectional connection tracking, fast speed and high efficiency;
4. Can be used to inject a variety of fillings such as fresh cream, jam, and custard;
5. Reasonable design, convenient for cleaning and disassembly.

Progressive type side injecting machine HY-502



Performance characteristics

1. Applicable to bread, cake, puffs and other products with side filling requirements;
2. Connect with tracking operation, can do a dot injecting and strip injecting;
3. Y-axis connected tracking, fast speed and high efficiency;
4. Can be used to inject a variety of fillings such as fresh cream, jam, and custard;
5. Reasonable design, convenient for cleaning and disassembly.



Name	Model	Specification	Voltage(V)	Power(KW)	Weight(KG)	Size (mm)	Capacity
Bidirectional tracking type side injecting machine	HY-501	Bidirectional	Single phase /220	2	About 200	850*1765*1480	12-15 times/min, can be customized
Progressive type side injecting machine	HY-502	One direction	Single phase /220	1.6	About 200	850*1765*1480	12-15 times/min, can be customized
Continuous type side injecting machine	HY-503	Fixed point	Single phase /220	1.2	About 200	850*1765*1480	12-15 times/min, can be customized
Slowly-moving type side injecting machine	HY-504	Fixed point	Single phase /220	2	About 200	850*2400*1480mm	12-15 times/min, can be customized

Continuous type side injecting machine HY-503



Performance characteristics

1. Applicable to bread, cake, puffs and other products with side injecting requirements;
2. Connect with continuous injecting;
3. Replace man work, reduce labor intensity, fast speed and high efficiency;
4. Can be used to inject a variety of fillings such as fresh cream, jam, and custard.
5. Reasonable design, convenient for cleaning and disassembly.

Slowly-moving type side injecting machine HY-504

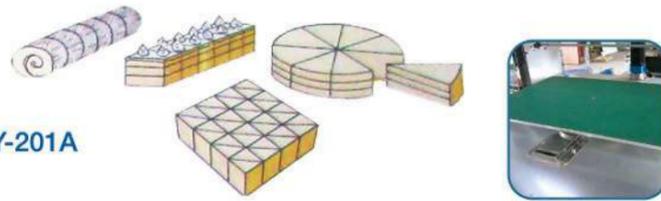


Performance characteristics

1. Applicable to round, square and strip products with progressive filling. It can fast tie and slowly exit, or fast tie and fast exit;
2. Suitable for cream, jam, custard and other fluid paste slurry, can match the auxiliary mechanism to filling light weight slurry;
3. Replace man work, greatly reduce labor intensity, fast speed and high efficiency;
4. Reasonable structure design, continuous automatically arranged the incoming material and can be directly connected to the packaging machine after filling.



**Cake slicer
Luxury type HY-201A**



Auto-rotation, simultaneous cutting for 2 round embryo cake



Siemens control system

Performance characteristics

Control system: Siemens PLC host with Siemens man-machine interface operation;

Accessories: Free selection for one round bottom plate in 8 inch/10 inch/12 inch, and 2 pieces of blades;

Usages:

1. Even portion cutting for round, square and triangle cakes;
2. Cutting for round cake --can be divided into 2/4/6/8/10/12/14 equal portions, altogether 20 Sets of memory modes;
3. Cutting for square cake--cutting scope is 400*600mm, can set any size for cutting, altogether 20 Sets of memory modes;
4. Simultaneous cutting for 2 round cake embryo.



**Cake slicer
Production line type HY-201B**

Performance characteristics

1. Specialized for connection with auto production line of square cake cutting;
2. Servo conveying and auto positioning;
3. Free setting for cutting size and convenient operation;
4. Equipped with turning system for tray's auto turning;
5. Continuous cutting with mass production.



**Horizontal cake slicer
HY-208A (3 blades)
HY-208B (5 blades)**

Performance characteristics

1. Specialized for cutting round & square cake embryo horizontally.
2. Can set different cutting thickness according to requirement.
3. Can meet different requirements by choosing cutting 3 blades or 5 blades.
4. For a smooth and clean cutting result, little crumbs.
5. Can freely adjust the height manually.



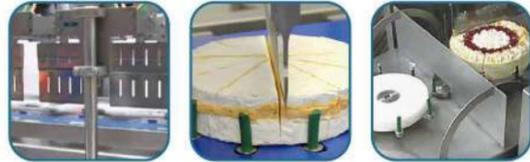
Name	Model	Specification	Voltage(V)	Power(KW)	Weight(KG)	Size (mm)	Capacity
Cake slicer	HY-201A	Luxury type	Single phase/220	1.1	About 300	1300×1100×1500	about 40 blade/min
Cake slicer	HY-201B	Production line type	Single phase/220	1	About 300	2400×2300×1500	about 30 blade/min
Horizontal cake slicer	HY-208A	3 blades	Single phase/220	2	About 200	1500×900×1330	It depends on the product
Horizontal cake slicer	HY-208B	5 blades	Single phase/220	2	About 250	2600×900×1330	It depends on the product

Ultrasonic slicer

Ultrasonic slicer One blade type HY-202

Performance characteristics

1. Adopt Ultrasonic blade for Cutting based upon theory of hyper vibration, no crumb, no dripping, the cut is fine and smooth;
2. Applicable for cutting of frozen cakes, like heavy cheese, mousse cake and ordinary products, for example: Chiffon cake, Sponge cake and
3. Swiss Roll, also it is applicable for cutting of bread and pizza; Easy and convenient operation, saving labor force;
4. Siemens Touch screen and PLC, with 40 sets of operation modes;
5. Siemens Servo control, high durability, low failure rate, accurate positioning, and extremely little error during cutting process.



Production line type Ultrasonic slicer HY-209

Performance characteristics

1. Continuous cutting of rectangular and round frozen cake, ordinary cakes and pizzas;
2. The product is automatically transferred to a fixed position and auto positioning;
3. Can cut several round cakes at the same time;
4. Can customized continuous cutting machines according to customer's requirement.



Continuous cutting equipment can be customized according to customer requirements



Ultrasonic slicer
Two (three) blades HY-202B

Name	Model	Specification	Voltage(V)	Power(KW)	Weight(KG)	Size (mm)	Suitable tray (mm)	Capacity
Ultrasonic slicer	HY-202	One blade	Single phase/220	Power 1.3 KW, Ultrasonic wave 1.5KW	About 450	1740×1300×1800	400×600	30 blade/min
Ultrasonic slicer	HY-202B	Two (three) blades	Single phase/220	Power 1KW, Ultrasonic wave 9KW	About 600	3380×1670×1570	400×600	30-60 blade/min, can be customized
Production line type	HY-209	three blade	Single phase/220	Power 2KW, Ultrasonic wave 4.5KW	About 700	3450×1850×1800		customized

Name	Model	Specification	Voltage(V)	Power(KW)	Weight(KG)	Size (mm)	Capacity
Multi functional Cream spreading machine	HY-303B	—	Single phase/220	3	About 200	1100×950×1600	about 8 pcs/min
Cream decoration machine	HY-303D	—	Single phase/220	1.8	About 180	910×910×1860	It depends on the product



Multi functional Cream spreading machine (Birthday cake good helper) HY-303B

Performance characteristics

1. Equipped with two sets of discharge mechanism, suitable for double material or double color extrusion;
2. This machine can apply the flat surface with one nozzle, and apply the upper surface and side of the cake with another nozzle, and then scrape the upper and side of the birthday cake flat with a scraper;
3. This machine can apply cream on one smear nozzle, and apply durian filling on the other smear nozzle to complete the production of thousand layer cake;
4. Uniform coating thickness, high production efficiency, greatly saving labor cost;
5. Suitable for extrusion of cream, jam, custard, etc. After configuring auxiliary feeding mechanism, it can be used for extrusion of light weight filling of cream;
6. Special structure design, easy to clean;
7. The standard machine is not including birthday cake spreading and auxiliary feeding mechanism.



Cream decoration HY-303D

Performance characteristics

1. The whole machine is stainless steel design, without blind angle in food hygiene;
2. Suitable for manual/automatic cake decorating, can be point, bracing, squeeze flowers, rotation and other changes;
3. The machine is equipped with jacket hopper and hot and cold water dispenser to ensure the best temperature for cream using;
4. The machine is equipped with auxiliary feeding mechanism to ensure smooth feeding of cream;
5. The machine is equipped with 4 groups of servo motors, accurate precision, fast speed.





Thousand layer Cake spreading machine (double heads) HY-303E

Performance characteristics

1. Suitable for spreading thousand layer cake filling slurry, such as cream or durian thousand layer cake.
2. Includes 1 cream spreading mechanism, 1 set of rotary mechanism, 1 set of rotary positioning mechanism and 1 set of control system.
3. Function: It has two operation modes: automatic and manual control. Automatic mode is the machine at the set beat time, only need to manually place the egg crepe. Manual mode means that after each beat action is completed, the next production beat can only be carried out after manual press confirmation.
4. Egg crepe size range: optional for 4 inches, 6 inches, 8 inches, 9 inches, other sizes can be customized.



Name	Model	Voltage(V)	Power(KW)	Weight(KG)	Size (mm)	Capacity
Thousand layer Cake spreading machine (double heads)	HY-303E	220	2	300	1500×750×1650	10-15 layers/min

Name	Model	Specification	Voltage(V)	Power(KW)	Weight(KG)	Size (mm)	Capacity
Cake rolling machine	HY-609A	Type 600	Single phase/220	1	About 150	1130×1180×1230	7 rolls/min
Cake rolling machine	HY-609B	Type 600	Single phase/220	2	About 200	2700×1000×1600	customized



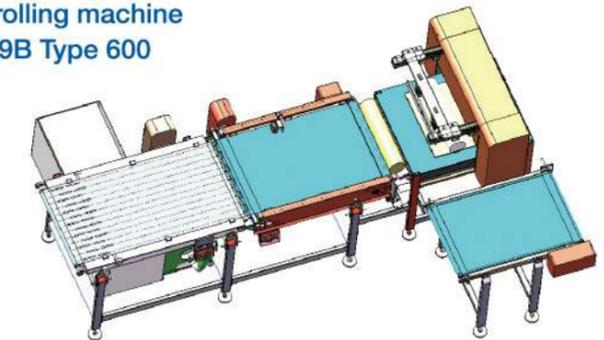
Cake rolling machine HY-609A Type 600



Performance characteristics

1. For rolling cake rolls such as Swiss rolls, the tightness and the No. of circles can be adjusted freely;
2. High production efficiency, saving man work, safe and simple operation;
3. Suitable for good toughness cakes.

Cake rolling machine HY-609B Type 600

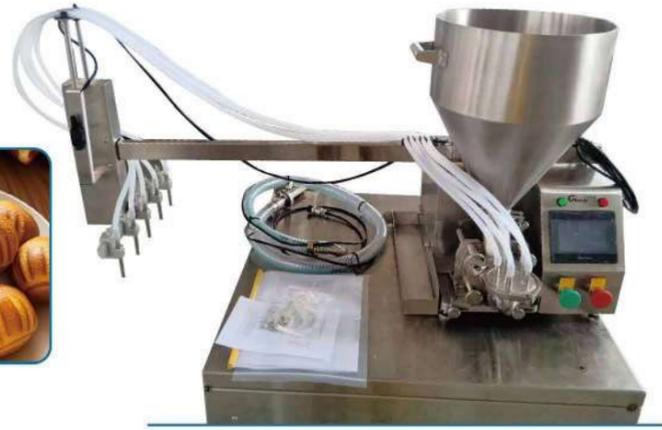


Performance characteristics

1. For rolling cake rolls such as Swiss rolls, the tightness and the No. of rolls can be adjusted freely;
2. High production efficiency, saving man work, safe and simple operation;
3. It's with fillings extrusion device;
4. Suitable for products with moderate toughness and many circles.

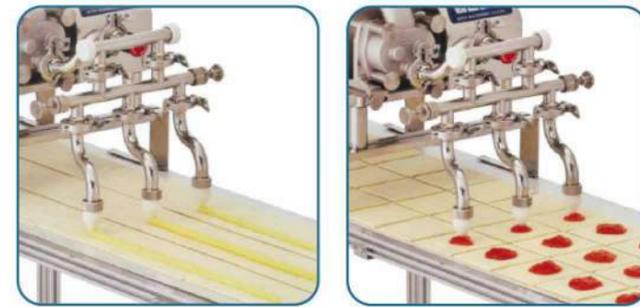


Butter rice cake depositor



Cream depositor

K3-1



Egg liquid filling machine



Cream filling machine with auxiliary feeding mechanism



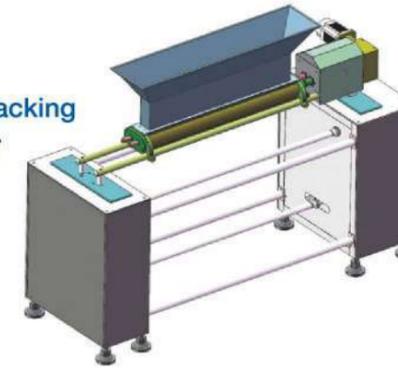
2.8 meter super big depositing & injecting machine



Tracking type depositor



One hopper tracking type depositor



Performance characteristics

1. Specialized for connection to cake production line in high productivity and with large output;
2. Use different feed rollers respectively for different types of cakes like pound cakes and sponge cakes, greatly decreasing the adverse effect on the product texture during filling process;
3. Adopts siemens touch screen and PLC control system, with 40 sets of program memory functions;
4. Adopts servo to control filling process, increasing significantly the weight accuracy;
5. Auto selection for filling modes of light weight or heavy oil, making operation more convenient and simple;
6. Free switch from dot filling and brace filling, making diversified products.

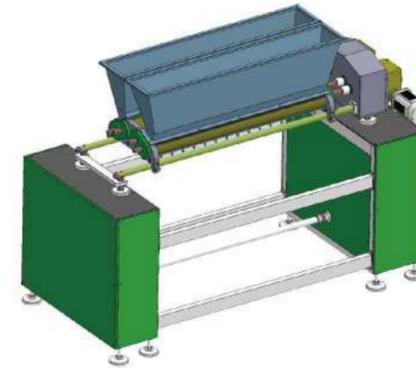
Tracking type cookie machine HY-Q800A HY-Q1000A HY-Q1200A

Performance characteristics

1. Specialized for band oven or chain plate oven with high-temperature cloth, with high production efficiency, large capacity and small weight error.
2. Can be used to make a variety of cookies, small biscuits, puffs, macarons, etc.;
3. Can be added with wire cut device to make a sheet shape product.



Double hoppers tracking type depositor



Double color depositor

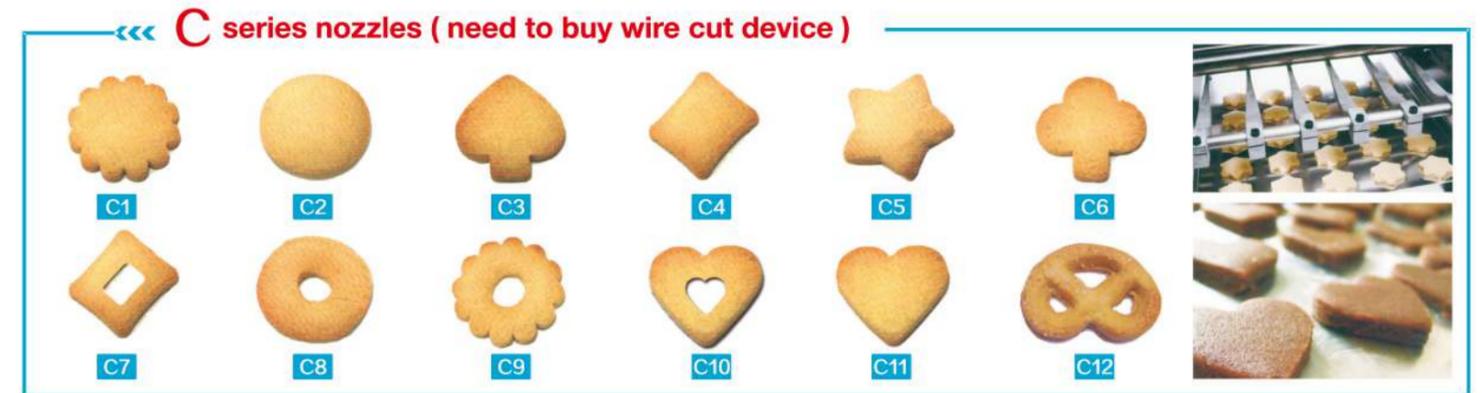
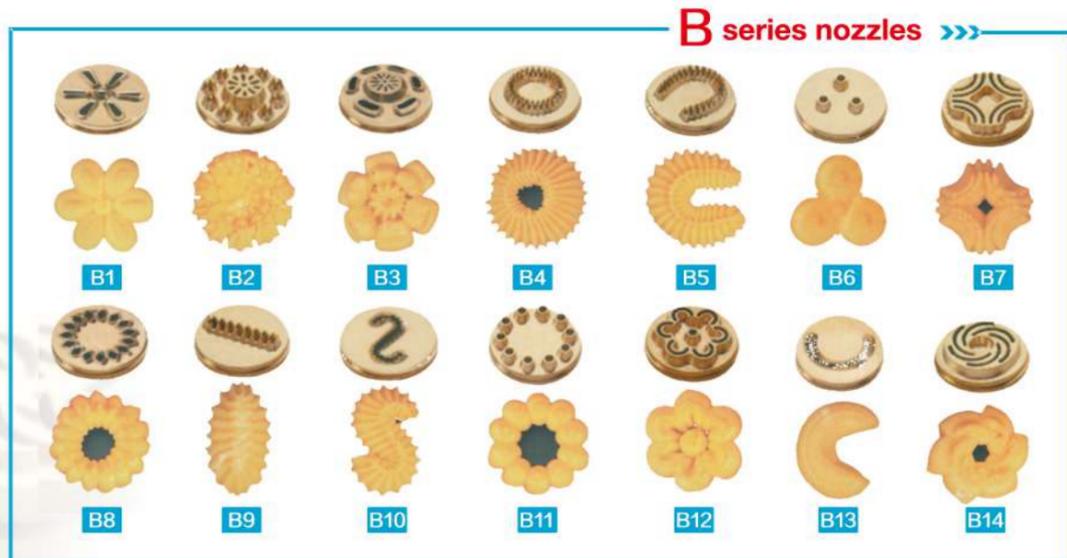
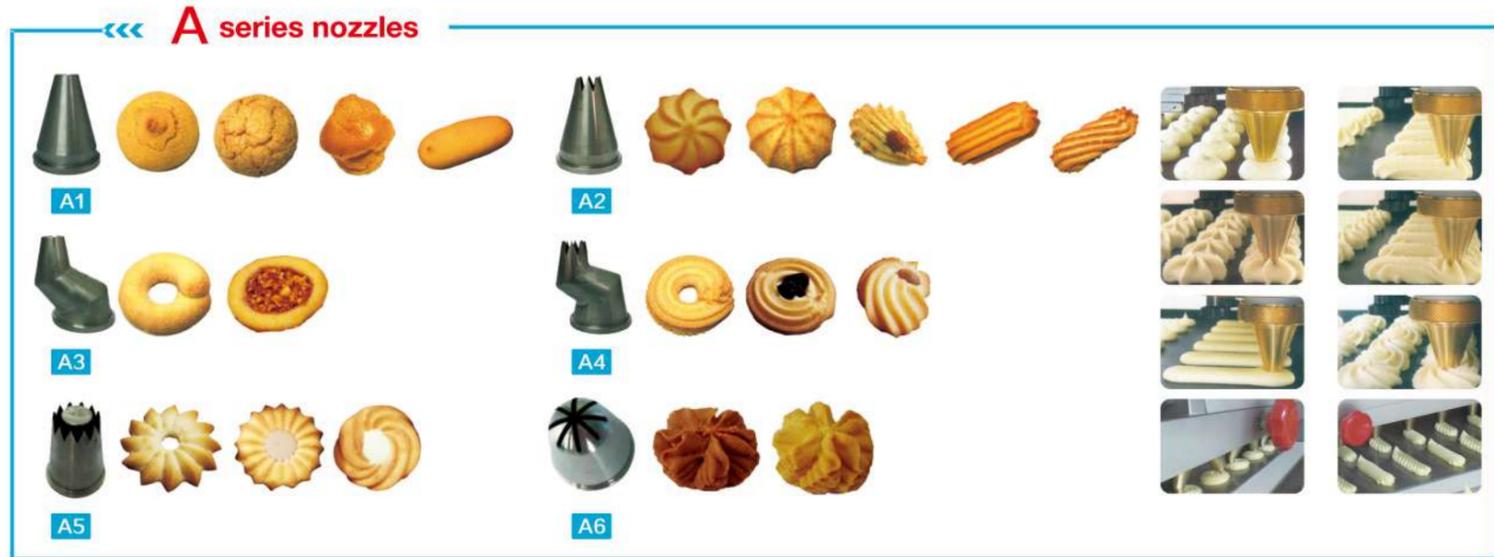
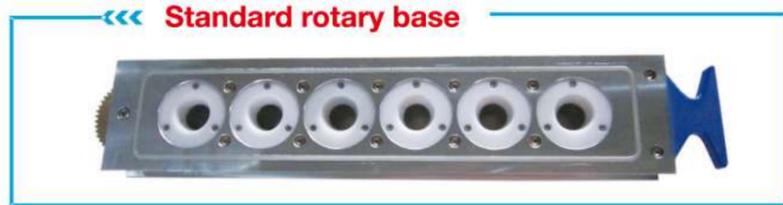


Super big tracking type depositor



Name	Model	Specification	Voltage(V)	Power(KW)	Weight(KG)	Size (mm)	Capacity
Band oven cookie machine	HY-Q800A	800mm width band oven	band oven Three-phase /380	12	1200	2200×1000×1900	15-45 row/min
Band oven cookie machine	HY-Q1000A	1000mm width band oven	band oven Three-phase /380	12	1400	2400×1000×1900	15-45 row/min
Band oven cookie machine	HY-Q1200A	1200mm width band oven	band oven Three-phase /380	12	1600	2600×1000×1900	15-45 row/min

Cookie machine's accessories



Optional filling nozzles for cake depositor



Cream auxiliary feeding mechanism

Depositor cream decorating nozzle



Small wire cutting device



Name	Model	Specification	Voltage(V)	Power(KW)	Weight(KG)	Size (mm)	Suitable tray (mm)	Capacity
Two-color cookie machine	HY-S1011	Type 600	Single phase /220	2.1	about 700	1560x1600x1400	400x600	Max. 40 row/min, standard is 9pcs/row



Two-color cookie machine HY-S1011

Performance characteristics

1. Nozzles can be rotated to any angles and customized to shapes according to customers' requirement;
2. Optional nozzles of series A,B, C and nozzles from other mould manufacturers;
3. The lifting device can match the standard heights for production lines of moon cakes, cakes and biscuits;
4. Whole set of machine is easy cleaning, can change nozzles easily, and can make about 100 kinds of products in different shapes;
5. Can make taper shapes from layer to layer, which exhibits the superiority of multipurpose equipment;
6. Usage: a variety of extrusion making, single and double color cookies, puffs, egg yolk cake, sliced biscuits and so on.



Two-color cake depositor HY-S1021

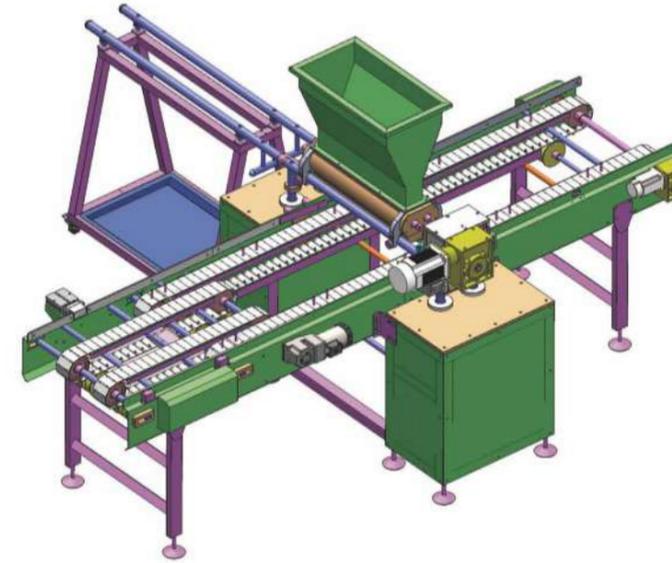


Performance characteristics

1. Suitable to heavy oil, chiffon, sponge cake;
2. Adopt Siemens Touch screen and PLC control system, with 40 sets of program memory functions;
3. Adopt servo to control filling, specialized circular gear, imitation of manual operation, great decrease of froth breaking in batter during extrusion process;
4. Can make auto selection for filling modes for light weight, heavy oil or sponge cakes, more convenient and simple operation;
5. Free switch from dot filling to brace filling, making diversified products;
6. Free adjustment of filling quantity for batter A and B, producing diversified shapes;
7. Can be used independently, and also can be equipped with production line;
8. To change filling nozzle, this machine can be used as double hopper with double rows filling devices for higher utilization efficiency.

Optional accessories (optional with 2 sets)

1. One set of filling nozzles for the whole tray (filling for cake of whole tray);
2. One set of double-mouth filling nozzles (filling for birthday cake);
3. One set of triple-mouth filling nozzles (filling for 3-row long strip cake);
4. One set of quadruple filling nozzles (filling for 4-row long strip cake);
5. Can order for customized non-standard filling nozzles.



One head depositor



Two heads depositor



Small electric box



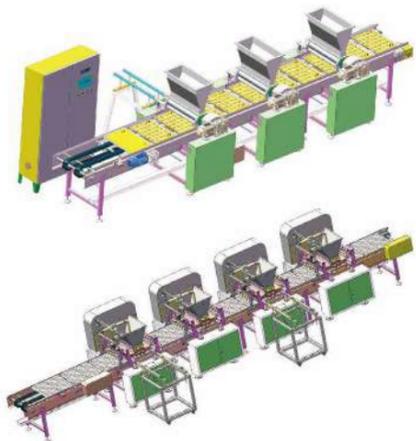
Cleaning trolley



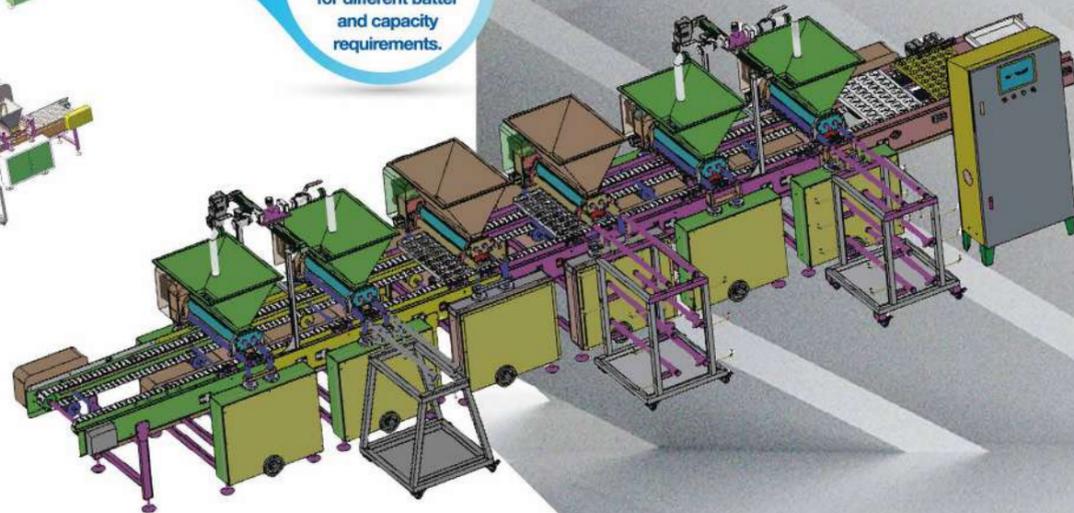
Name	Model	Specification	Voltage(V)	Power(KW)	Weight(KG)	Size (mm)	Suitable tray (mm)	Capacity
Two-color cake depositor	HY-S1021	Type 600	Single phase /220	2	about 700	1560×1600×1600	400×600	Max. 40 rows / min

Name	Specification	Voltage(V)	Power(KW)	Weight(KG)	Size (mm)	Suitable tray (mm)	Capacity
One head depositor	with lifting	Single phase/220	4.5	about 450	2500×1200×1650	customized	Max. 25 times/min
Two heads depositor	with lifting	Single phase/220	4	about 750	5000×1200×1650	customized	Max. 20 times/min
Three heads depositor	with lifting	Single phase/220	14	about 950	7000×1200×1650	customized	Max. 20 times/min

Several heads depositor

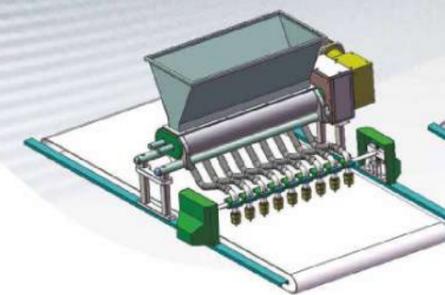


Undertake customers' non-specified customized services for different batter and capacity requirements.



Injecting machine series

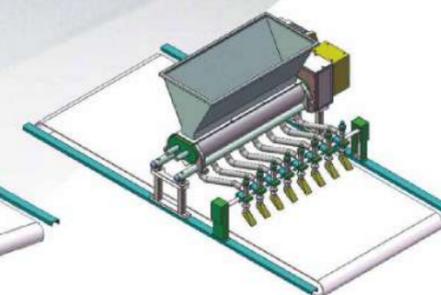
Industrial top injecting machine



Rotary type injecting machine

Performance characteristics

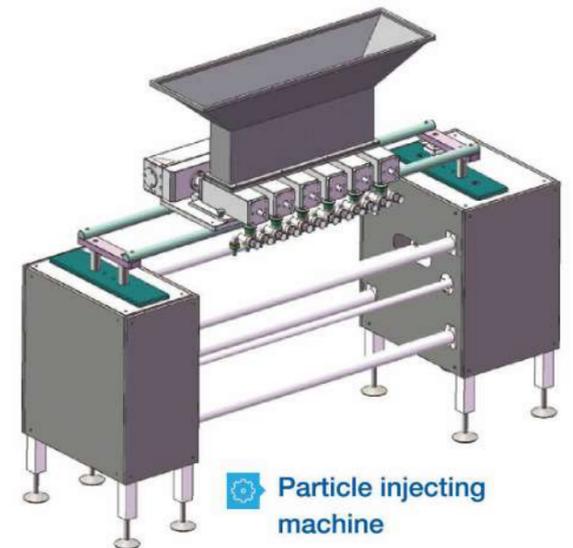
Filling injecting for cake products before baking (steaming) with automatic rotation function.



Stuffing spreading machine series

Performance characteristics

Continuous spreading for baked (steamed) sandwich cake fillings.

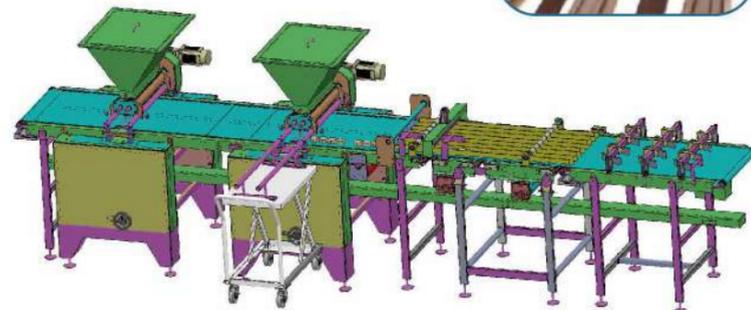


Particle injecting machine



 Super big top injecting machine

 double-heads injecting machine



Particle sprinkle machine

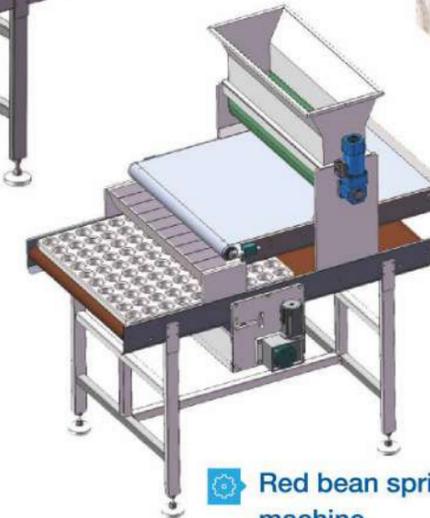
Performance characteristics

1. Can choose different spreading ways according to different materials;
2. It can realize positioning, fixed point, whole surface, partial spreading;
3. Can do positioning, fixed point, quantitative and regional quantitative measurement according to different material characteristics;
4. Multi-head splicing and large-span design can be realized according to customer's capacity demand.

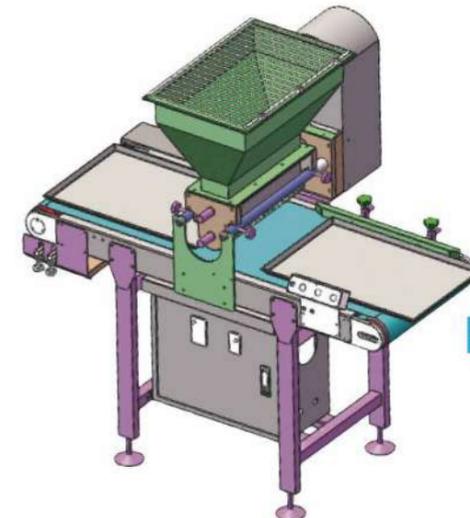
Undertake customized services for all types of particles, flakes, powders and spread materials.



 Cheese sprinkle machine



 Red bean sprinkle machine



 Powdered sprinkle machine



 Sprinkle rice (wheat) flower machine



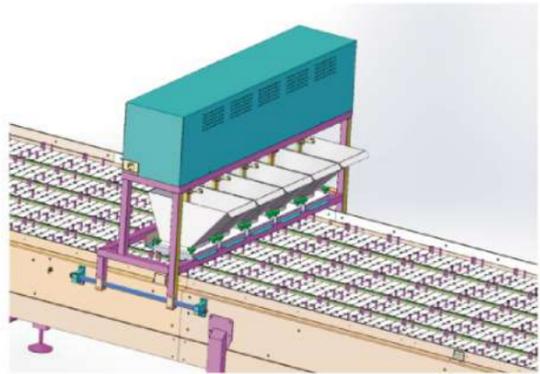
Standard and customization expert of high-end depositing equipment

Particle equal release machine

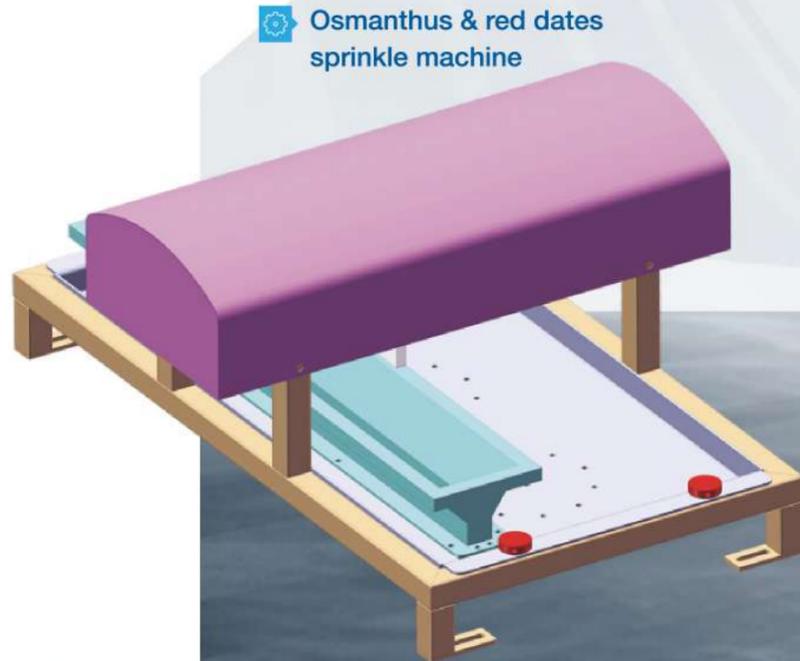
Paper cups equalization putting machine

Performance characteristics

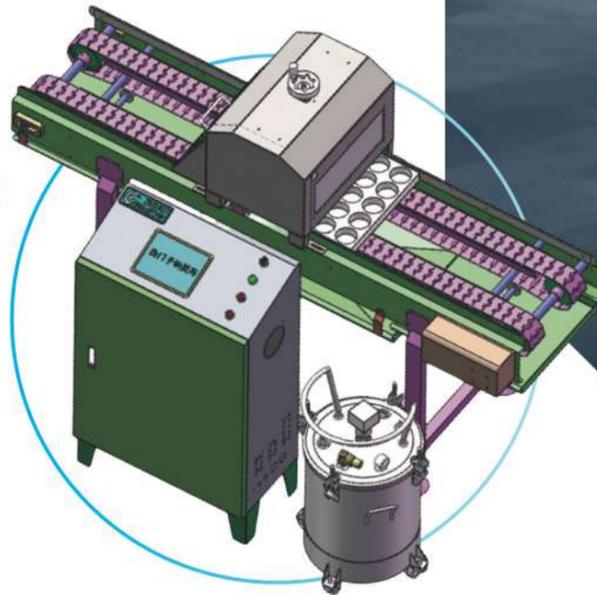
1. Can be customized
2. Can change product's specification quickly
3. High-precision and speed
4. Undertake putting paper cups on steel band oven, Chain plate oven, trays etc.



Red dates equal release machine



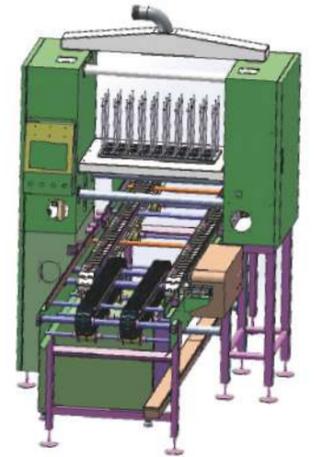
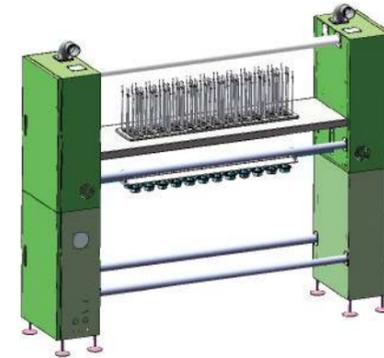
Osmanthus & red dates sprinkle machine



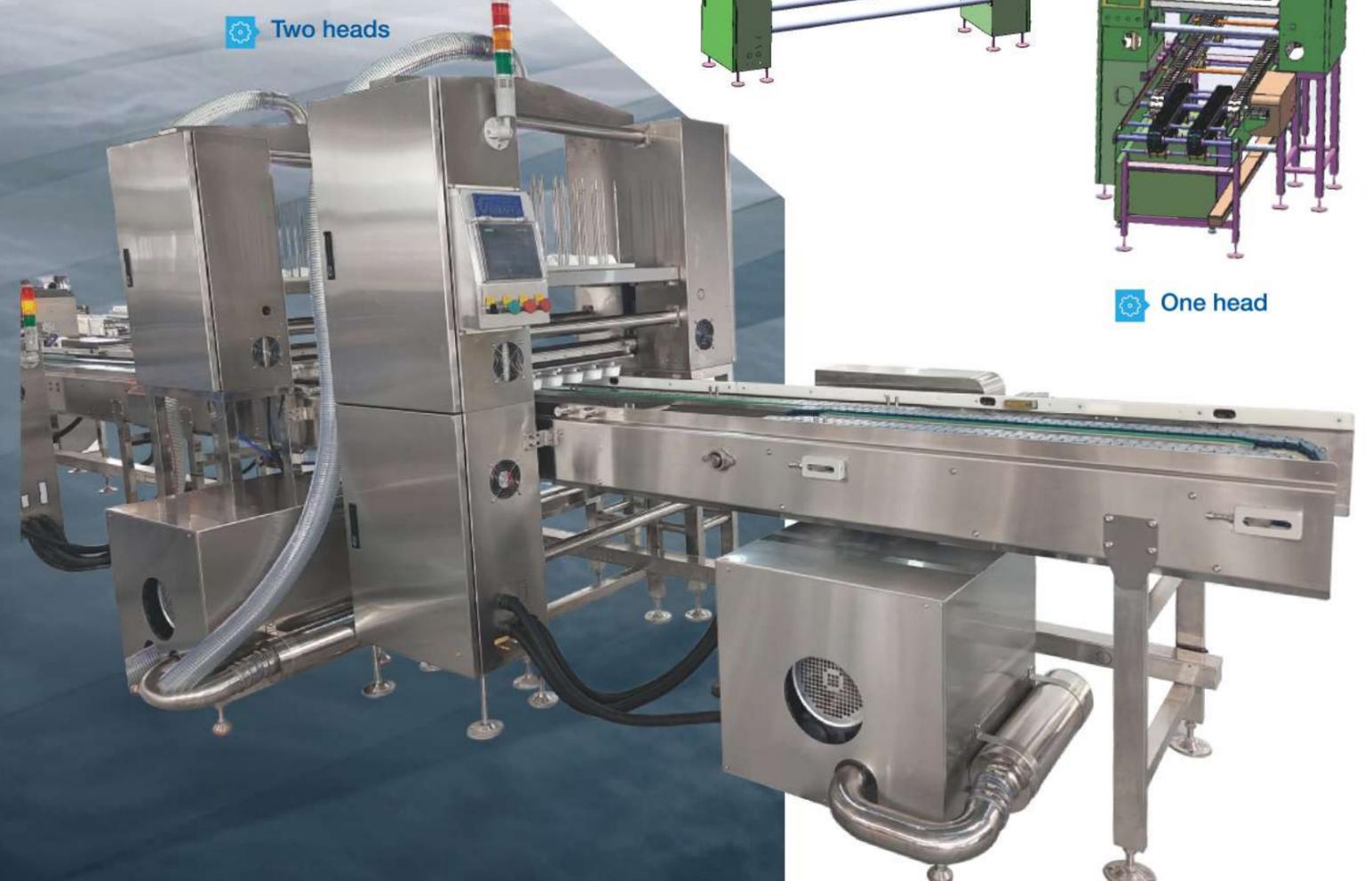
Oil spray machine

Two heads

Special for steel band oven



One head





High accuracy cake depositor
HY-975

Undertake customization services of various types of specifications.

Performance characteristics

1. Can be applied to cake batter which is with high requirements on cake texture;
2. It can be applied to baking fillings' stuffing and injecting;
3. It can be applied to the quantitative filling of fast food and food industry .

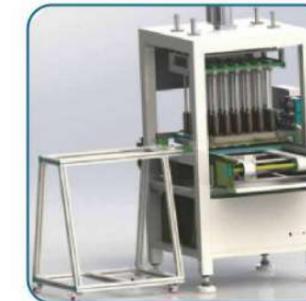


Whole tray depositor

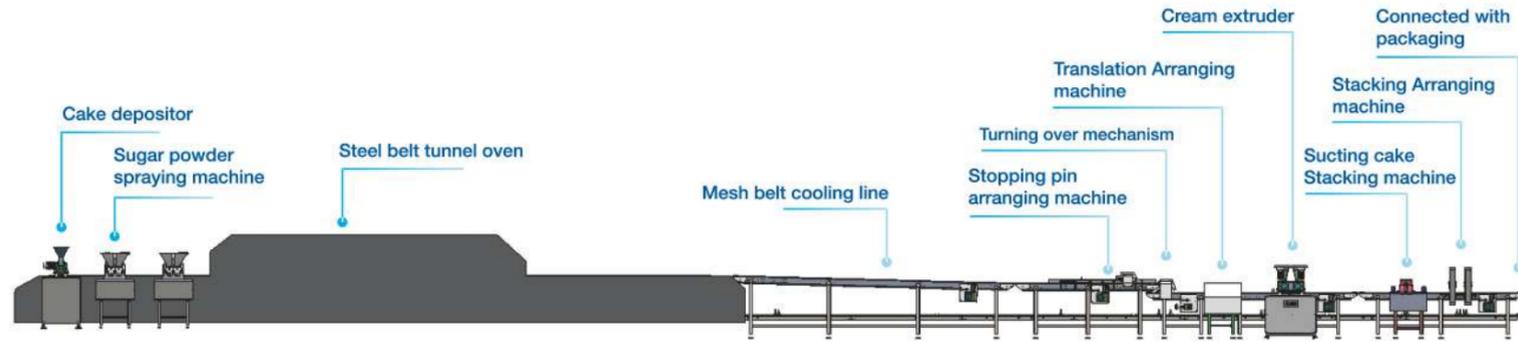


Performance characteristics

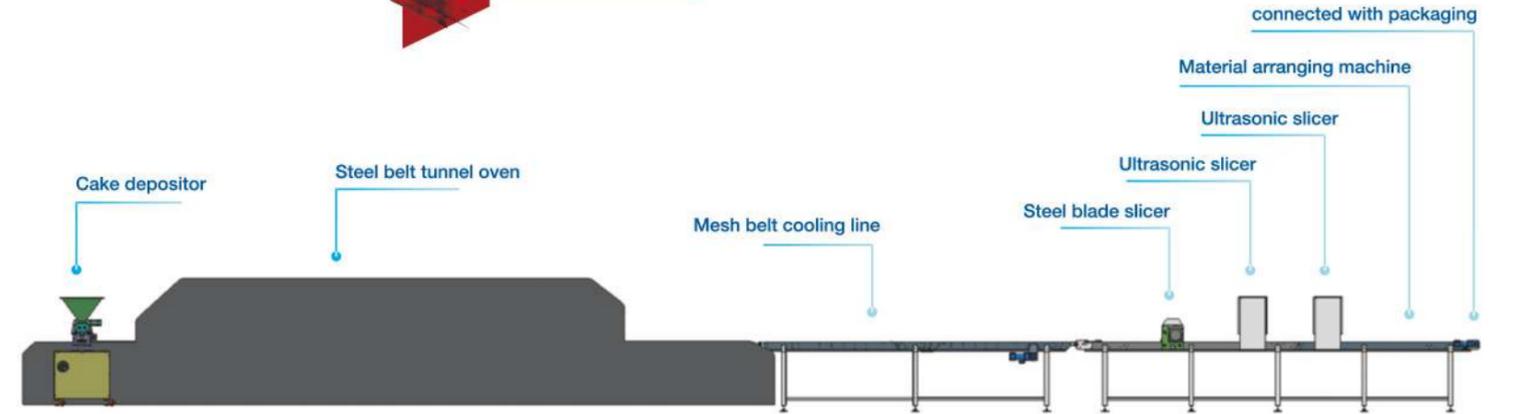
1. Filling the whole tray once, large production, high efficiency, greatly meet the needs of food manufacturers in the circulation field;
2. Small error in weighing, can reach about $\pm 0.5g$;
3. Well-designed which solves the problem that whole tray depositor in the market it's not easy to be cleaned;
4. Can change hopper according to different molds;
5. Use electric cylinder to control feeding weight accurately;
6. Large gas volume , the max. capacity can reach 12 trays / min.



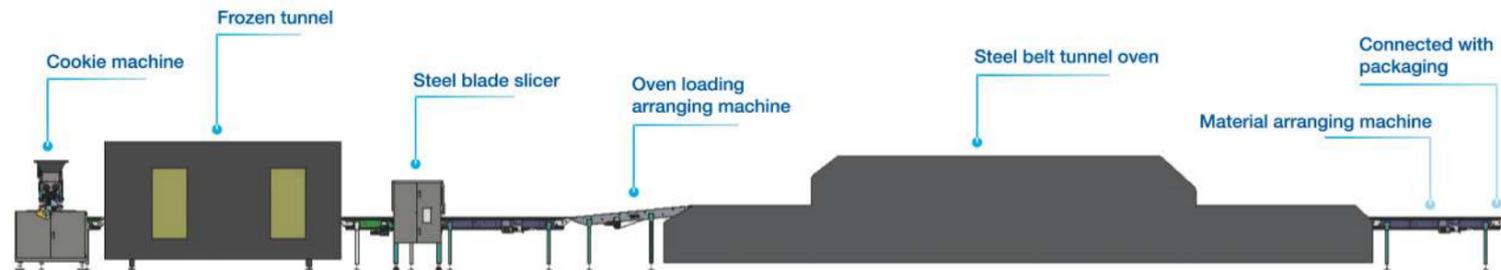
Snow cake, pie cake automatic production line



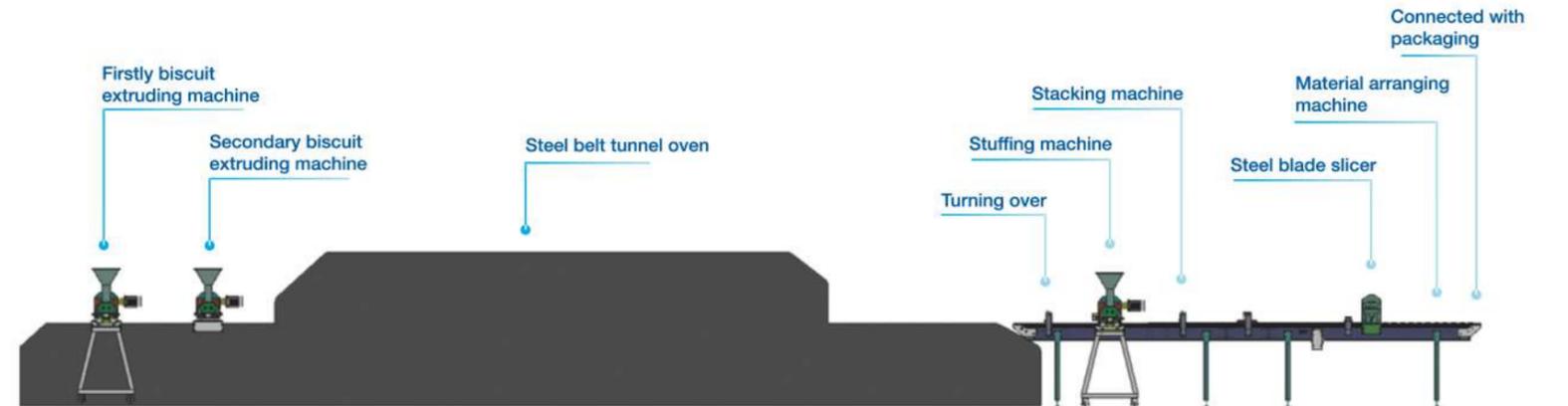
Cake piece cutting production line

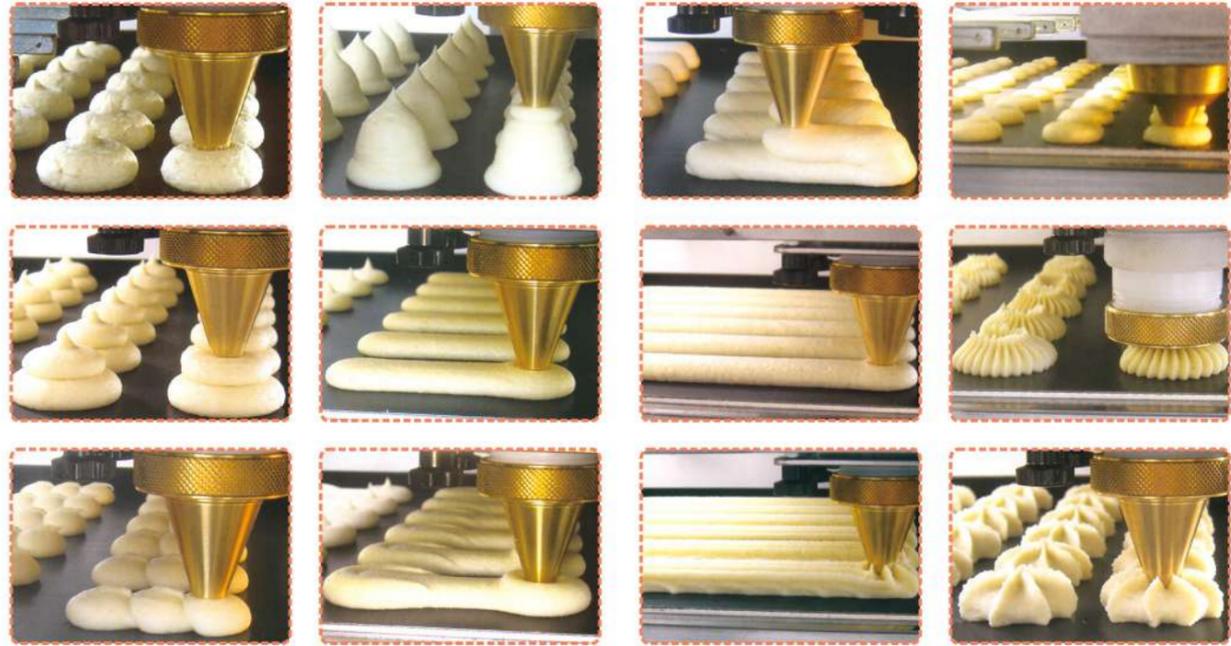


Auto frozen sliced cookie production line

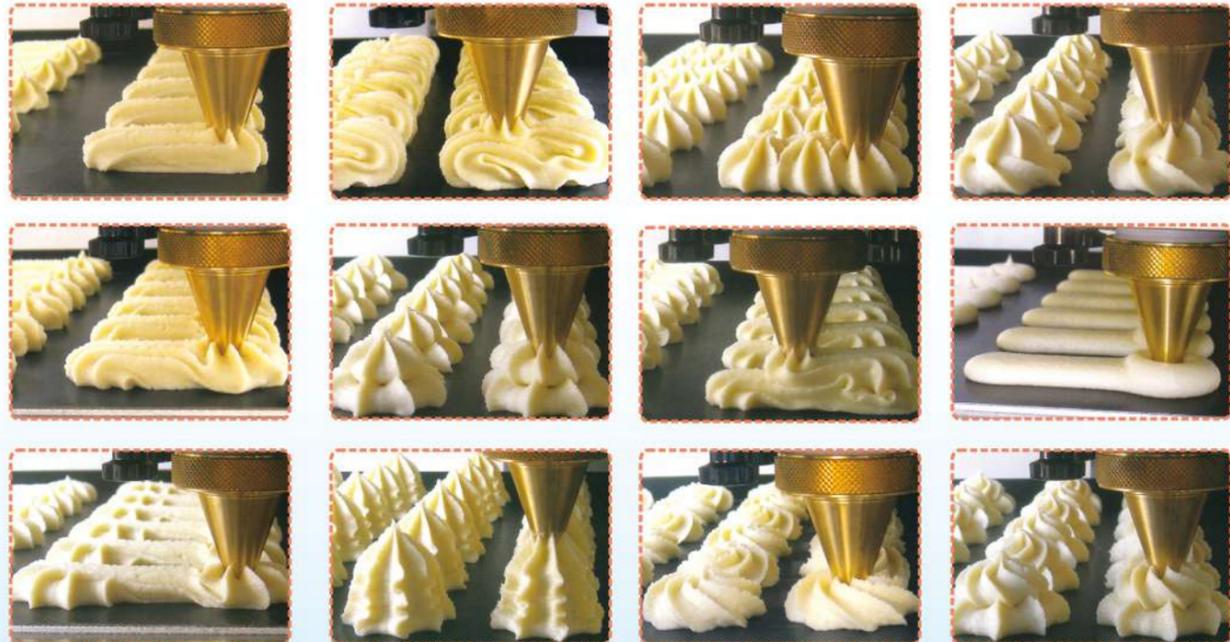


Auto sandwich biscuit production line





Shapes



Presenting

We dedicate to become standard and customization expert of high-end depositing and filling equipment around the world.



Single color Macaron



Double color Macaron



Double color shell



Puff



Nut biscuit



Franzzi cookie



Cheese crisp



Brace cookie



Dried cranberry wire cut cookie



Jenny cookie



Hazelnut wire cutting cookie



Egg tart cheese cake



Cheese curl



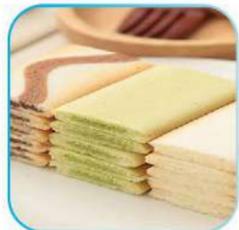
Santa Claus macaron



Sesame pancake



Popping puff



Cracker



Durian crepe cake



Sesame pancake



Half cooked cheesecake



Rainbow mousse cake



Meat pine shellfish cake



Durian half cooked cheesecake



Cat paw cake



Panda cake



Mickey pudding cake



Sweet orange pudding cake



Double color rotary cookie



Chocolate chip cake



Macadamia cake



Banana cake



Egg pie



Tiger skin pattern durian layer cake



Durian caddy



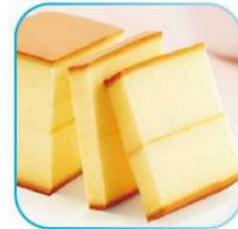
Cheese cake



Tea Powder mousse cake



Double color cake



Nagasaki cake



Little round cake



Thousand-layer cake



Mousse cake in box



Pure cake



Bear's-paw cake



Pineapple bread



Santa Claus macaron



Heart shape macaron



Brown cocoa pie



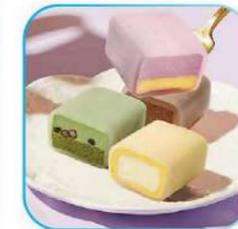
Swiss roll



Chocolate crepe cake



Double color cake



White jade scroll



Ice bread



Shredded coconut ball



Rainbow Swiss roll

We dedicate to become standard and customization expert of high-end depositing and filling equipment around the world.



Butter rice cake



Shell cake



Brownies



Swiss roll with strawberry



Meringue



bento cake



Red velvet cake



Tiger skin pattern cake rolling



Jar cake



Gingerbread Man



Durian cake



Tea powder crepe cake



Cranberry cupcakes



cat paw cake



Mousse cake



muffin cake



Filling the croissants



Chocolate Mochi



Raspberry jam heart shape cookies



Christmas tree cookies



Chocolate Cookies



Chocolate crepe cake



soufflé



Chiffon Cake



Tiramisu



Banana cake



Shellfish cake



Almond cracker



Almond cookies



Long puff



Cheese bar



Dried pork slices



Egg liquid filling



Cup cake



Fernand



O-shaped Swiss roll



Bursting cream mochi



Shell cake



Barbarua



Pound cake



Soybean cake in box



Dreamland chocolate cake



Sandwich cake



Hazelnut ice cream cake



Rose shape cookies



Red velvet hear shape cookies



Shell cake



Cream almond cake



Representative Manufacturer Of High-end Depositor In China

Standard and customization expert of high-end depositing equipment

Enterprise group

Taiwan Hawsheng Food Machinery Co., Ltd.

Specializes in basket ovens, rack ovens, tunnel ovens and deck ovens

Guangzhou Hawsheng Food Machinery Co., Ltd.

High-tech enterprise—Specializes in tunnel ovens & all kinds of automatic production lines

Guangzhou Hawding Machinery Equipment Co., Ltd.

Specializes in industrial tunnel ovens & all kinds of bakery production lines

Guangzhou Rongzhan Machinery Equipment Co., Ltd.

Specializes in quantitative extruding of bread, dividing, rounding & moulding equipment

Guangzhou Weituo Intelligent Equipment Co., Ltd.

Specializes in bread automatic equipment

Guangzhou Haosheng Hong Yu Machinery Co.,Ltd.

Specializing in the deep research and development of filling, extruding, injecting, molding and quantitative equipment

Guangzhou Chi Rui Automation Equipment Co.,Ltd.

Specializing in pastry machine and automatic pastry line, mixer and automatic mixer line

Guangzhou Oukai Machinery Co.,Ltd.

Specializing in crepe cake production line and automatic machine



Wechat public account code



Wechat video account code



Mobile website



Douyin account code



GUANGZHOU HAOSHENG HONGYU MACHINERY CO., LTD.

Add: Room 22A, 2ND Floor, NO.3529, 3531, Huangpu East road, Huangpu District, GuangZhou

GUANGDONG HONGSHENG MACHINERY EQUIPMENT CO., LTD

Production base: No. 18 Longhu Avenue, Dawang High-tech Zone, Sihui City, Zhaoqing city
Website: www.gzhomeyo.com

Sales contact Number

International: 1390227 8542 North China: 1380886 8517
East China: 1362228 3261 Northeast China: 1380886 8517
South China: 13622239281 Northwest China: 13609050050
West China: 1360905 0050 Headquarters: 138 0818 5453
Central China: 1362228 4917 E-commerce: 1362221 6595

After-sales Hotline: 18925179062 13632107640