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Taiwanâ??s ANKO showcases scalable spring roll production with automated solutions

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ANKO hosted an exclusive online demonstration presenting its automated spring roll production line to international industry professionals. The event showcased how the system addresses the specific needs of growing food manufacturers, offering a solution that balances high-volume output with a manageable factory footprint.

At the core of the presentation was the Spring Roll Machine (SR-27). Designed to facilitate the transition from manual to automated production, the SR-27 automates the forming of pastry sheets and the rolling process in a single streamlined unit. During the session, the machine demonstrated a consistent output of approximately 2,700 pieces per hourâ??roughly one spring roll every 1.4 seconds. This capacity makes it an ideal choice for facilities looking to significantly increase throughput without the complexity of managing multiple standalone units.

While the SR-27 anchored the event, the demonstration emphasised the utility of an end-to-end production ecosystem. ANKO experts illustrated how the SR-27 fits into a larger factory context. The walkthrough highlighted the equipment's compatibility with upstream ingredient preparation and subsequently introduced essential post-production solutions, including frying lines, robotic pick-and-place systems, and X-ray inspection. This holistic view demonstrates how the equipment supports a logical and efficient factory flow, essential for scaling operations.

A key concern for expanding factories is maintaining product quality during automation. The event highlighted the SR-27â??s pressure-free filling system, the finished product quality, and the variety of ingredients compatible with the machine, ranging from vegetables and meats to cheeses. Crucially, the system preserves the original texture and bite of the filling, maintaining stable operation even with diverse ingredientsâ??a critical factor for brands protecting their reputation while scaling up.