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Meeting Global Appetite for Spring Rolls Through Smart Automation

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As global demand for frozen and ready-to-cook Asian snacks continues to rise, food manufacturers are under increasing pressure to scale up production without compromising product integrity or consistency. Automation is fast becoming the cornerstone of this transformation, but for many small- and mid-scale producers, leaping from manual to automated processes can be daunting.

At the forefront of this shift is ANKO Food Machine, a specialist in integrated food production solutions. During a recent demonstration, ANKO showcased its SR-27 Spring Roll Machine, capable of producing up to 2,700 spring rolls per hour while maintaining delicate pastry structure and filling texture.

In this interview, Stephen Chang, Sales Consultant at ANKO, explains the engineering innovations behind the SR-27â??s high-speed performance, the role of pressure-free filling technology in preserving product quality, and how compact, end-to-end production systems are helping manufacturers future-proof their operations. He also shares insights into evolving global demand trends, particularly for spring rolls and samosas and how ANKO is designing adaptable equipment to support producers at every stage of their automation journey.

The SR-27 Spring Roll Machine showcased an output of 2,700 pieces per hour. What specific design improvements or engineering principles enable this level of consistent, high-speed production?

The SR-27 achieves its remarkable efficiency by streamlining and executing the entire production process, beginning with the pastry preparation.

Crucial to maintaining this continuous flow is a high-efficiency cooling system designed to ensure consistent pastry quality for stable automated folding.

The machineâ??s proprietary folding device delicately folds and rolls the pastry without tearing, guaranteeing consistency throughout the whole production run.

This is a remarkable feature that ensures standard quality even at high speeds.

Furthermore, its 50-liter filling hopper frees producers from constant refilling, allowing them significant capacity to extend production and manage other aspects of the process.

Many manufacturers struggle with the transition from manual to automated processes. How does the SR-27 simplify this shift for small- and mid-scale producers?

Reduced operational costs and increased efficiency.

Transitioning to new technology to improve a process is a good decision; nonetheless, it can present new technological challenges for producers. ANKOâ??s SR-27 was thoughtfully developed to be operational and manageable with only two people.

Moreover, ANKOâ??s support team provides comprehensive machine training and test runs, including recipe consultation, to facilitate a smooth transition from manual to automated production.

Customers who consult with their representatives are also provided other options. The transition from manual to automated production can be gradual by introducing semi-automated lines. This helps them achieve their revenue goals before the later introduction of the fully Automated Spring Roll Production Line.

ANKO highlighted the systemâ??s pressure-free filling technology as key to maintaining product texture. How does this mechanism work, and what types of fillings tend to benefit most from it?

The pressure-free filling system is a critical innovation that distinguishes the SR-27 from older extrusion-based machines, which often crush ingredients into a paste.

The feeding mechanism uses a design that gently moves the filling without excessive compression, thus preserving its integrity. This allows all common spring roll ingredients to be processedâ??including those that are fibrous, oily, or sticky, such as vegetables, fruit, meat, and cheese.

The demonstration emphasized the importance of an end-to-end production ecosystem. How does ANKO ensure seamless integration between the SR-27 and upstream or downstream equipment in a factory setup?

ANKO Food Machine is a food machine manufacturer equipped to offer our customers a complete and integrated food production line based on their specific requirements.

The SR-27 is the centerpiece of automated spring roll production, but ANKO can also offer solutions for preparation, quick freezing, quality control, and packing. These interconnected systems ensure accurate and seamless movement from process to process.

Space Constraints: Food manufacturers increasingly require compact, flexible systems. How does the SR-27 address space constraints while still meeting high-volume production goals?

The Automated Spring Roll Production Line is a machine that handles the entire spring roll making process within a 4 square meter footprint. This small size leaves producers with ample extra space for other essential equipment such as mixers, cutters, freezers, and ovens.

Beyond spring rolls, how adaptable is the technology for other wrapped or rolled products, and what trends are you seeing in global demand that are shaping future equipment development at ANKO?

Based on current global trends, samosas are another food product with rising popularity. ANKO also offers alternative solutions for the production of Samosa and Spring Roll, including both the SRP and the SRPF Series, making it a highly versatile option for producers shifting from manual to automated production.

The Automatic Spring Roll and Samosa Pastry Sheet Machine (SRP Series) is ideal for businesses starting to achieve a standard quality of production who want to expand their distribution of pastry sheets.

On the other hand, those looking to achieve standard quality while maintaining a high production volume are recommended the Semi-Automatic Spring Roll and Samosa Production Line (SRPF Series). This equipment produces consistent pastry and dispenses consistent filling portions before workers manually produce the spring rolls and samosas.

ANKOâ??s team can assess producersâ?? production plans and evolution with their requirements to provide a plan where they gradually shift from manual to automated processes, helping them to introduce equipment gradually and achieve a better return on investment (ROI).

Beyond these solutions, ANKO has other versatile equipment available for the production of many different foods, as well as machinery ready for specific applications within the production process.

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