

POPPING BOBA PRODUCTION SOLUTION

Revolutionize Your Popping Boba Game !





SaintyCo is a leading popping boba production company active in design manufacture and supply of quality popping boba production equipment to the confectionary and related industries worldwide for the past 20 years.

We are committed and engaged in all areas of popping boba production of all shapes and sizes. With the success of our company built on long experience and excellent after-sales service, it is no wonder we have become a trusted name in the industry.

We set the bar in engineering and work with our clients from concept to completion. We are passionate about finding the perfect popping boba production solution for your business that delivers functionality, flexibility and maximum efficiencies.

QUICK FACTS

- The first one shot depositing machine was developed and succeed in 1999
- We have delivered more than 1,000 machines to over 20 countries
- We are top 1 in producing high end large scale production line
- Support available in over 15 languages
- Over the past 5 years, 55% of our sales are repeat customers
- We employ QA and CI departments to ensure product quality
- We provide project management services
- We proudly create manufacturing jobs
- Our entire group employs more than 100 dedicated people
- **We work extremely hard**

Design Our design is unique, easy to operate, faster to clean and quicker to service

We collaborate with suppliers of high quality parts

Build

We place the upmost importance on clients' tailored needs

People

oriented

Support We have 24/7 service team to address various issues and needs.

OUR PARTNER



Endress+Hauser



WHY

SaintyCo?

Profession in popping boba machine industry

Comprehensive project management

Integrated system with innovative solutions

Customer focused service

MANUFACTURING FOR OVER 23 YEARS



HOW WE WORK

Understand

project and needs

Education

and discussion

Review

expectations

Design

conceptual layout

Finalize

project

Designate

project manager &
engineering team

Engineer

automated production solution

Fabrication

of machinery & parts

Assembly

of system

Integration

of all machines

Testing

validation with product

Delivery

start-up and training

**always
working
to exceed
expectations**

PRODUCTION LINE



MODEL	AUTOMATION	Output	Production size
BoBa lab	SEMI-AUTO	20Kg/hr	Pilot or Smallest
BoBa-X50	FULLY AUTO	50Kg/hr	Small Scale
BoBa-X100	FULLY AUTO	100Kg/hr	Small Scale
BoBa-X200	FULLY AUTO	200Kg/hr	Medium
BoBa-X400	FULLY AUTO	400Kg/hr	Large
BoBa-X1000	FULLY AUTO	500-1000Kg/hr	Large
BoBa-Ultra	FULLY AUTO	1000-1500Kg/hr	Ultra Large

* Output is influenced by popping boba size and formulations

Mini lab SEMI-AUTO



Mini lab Popping Boba Depositor
Output:20kg/hr.

Feature:

- Simple operation with physical controlling button
- Pneumatic Filling system
- Stainless steel compact design
- Production Varies Pending Product Size & Shape
- Servo-driven conveyor system
- Liquid cycle pipe to feed cooked Sodium alginate into forming trays
- Collect Popping boba from the filling nozzle and feed into the buffer board
- 30L hopper with 20 piston rods to ensure speed up to 20 strokes per min
- Continuous layers of buffer boards that carry popping boba to the filtering system
- Filtering system with mesh steel that allow the Sodium alginate to circulate back to depositing

Mini lab Popping Boba Depositor is designed to make popping boba with a speed up to 24,000 pcs/hr. The whole machine is made of 304 stainless steel and it fully complies with the food sanitation standards. The popping boba that made by this machine is in beautiful round shape, bright color and with very few waste material

MODEL	Mini lab
Speed	24,000 pcs/hr
Power supply	220VAC, 50/60Hz 3KW
Product Range	8mm-16mm Dia
Control system	PLC control
Material	SS304
Dimensions	1600x1200x1800mm

TILT COOKER

SEMI-AUTO



100L Tilt Cooker

100L Jacket Kettle is widely applied in cooking the boba filling materials and Sodium alginate solution. It is also for food processing such as viscous syrup, jam, paste, jam, etc. also can be used to boil soup, water, cook food, stew and porridge. It's also the best choice for heating and mixing thick products. It is considered to be the ideal equipment in the area of improving quality, shortening the time and improving working conditions. This machine is composed of kettle, bucket, worm wheel and worm etc. The melting machine can revolve with 180 degree.



Popping Boba Production Line



CONVEYOR TRAY AND SERVO DEPOSITING



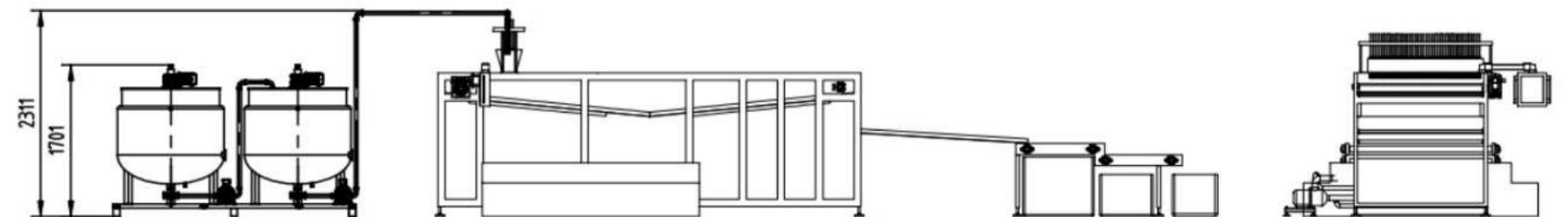
- Popping boba deposing making machine line adopts PLC control system and with fully automatic design.
- The whole machine is made of 304 stainless steel and it fully complies with the food sanitation standards. The popping boba that made by this machine is in beautiful round shape, bright color and with very few waste material.
- The popping boba can be used in bubble tea, ice cream, cake decoration and egg tart filling, and etc.



Popping Boba Production Line

Popping Boba Production Line

- Simple Touch Screen Control for easy operation
- Special designed boba cleaning and filtering system
- Servo Driven Filling System and Conveyor Belt
- Contact Parts in SS304
- Popping boba size between 4-20 mm, and customize for other weight



MODEL	Boba-X50/X100	Boba-X200	Boba-X400
Capacity	50-100kg/hr	200kg/hr	400kg/hr
Depositing speed	15~25times/min	15~25times/min	15~25times/min
Power	220V 3P 76Kw	220V 3P 76Kw	220V 3P 115 Kw
Working environment	>25°C	>25°C	>25°C
Dimension	3400x1500x2000mm	5400x2200x2250mm	6400x3000x2250mm
Weight	1000KG	2000KG	2300KG

BoBa-X1500 FULLY-AUTO



Popping Boba Production Line
Output:1.5T Popping Boba Per Hour

BoBa-X1500 popping boba production line is developed exclusively by SaintyCo. The whole machine is made of 304 stainless steel and it is fully comply with the food sanitation standards.

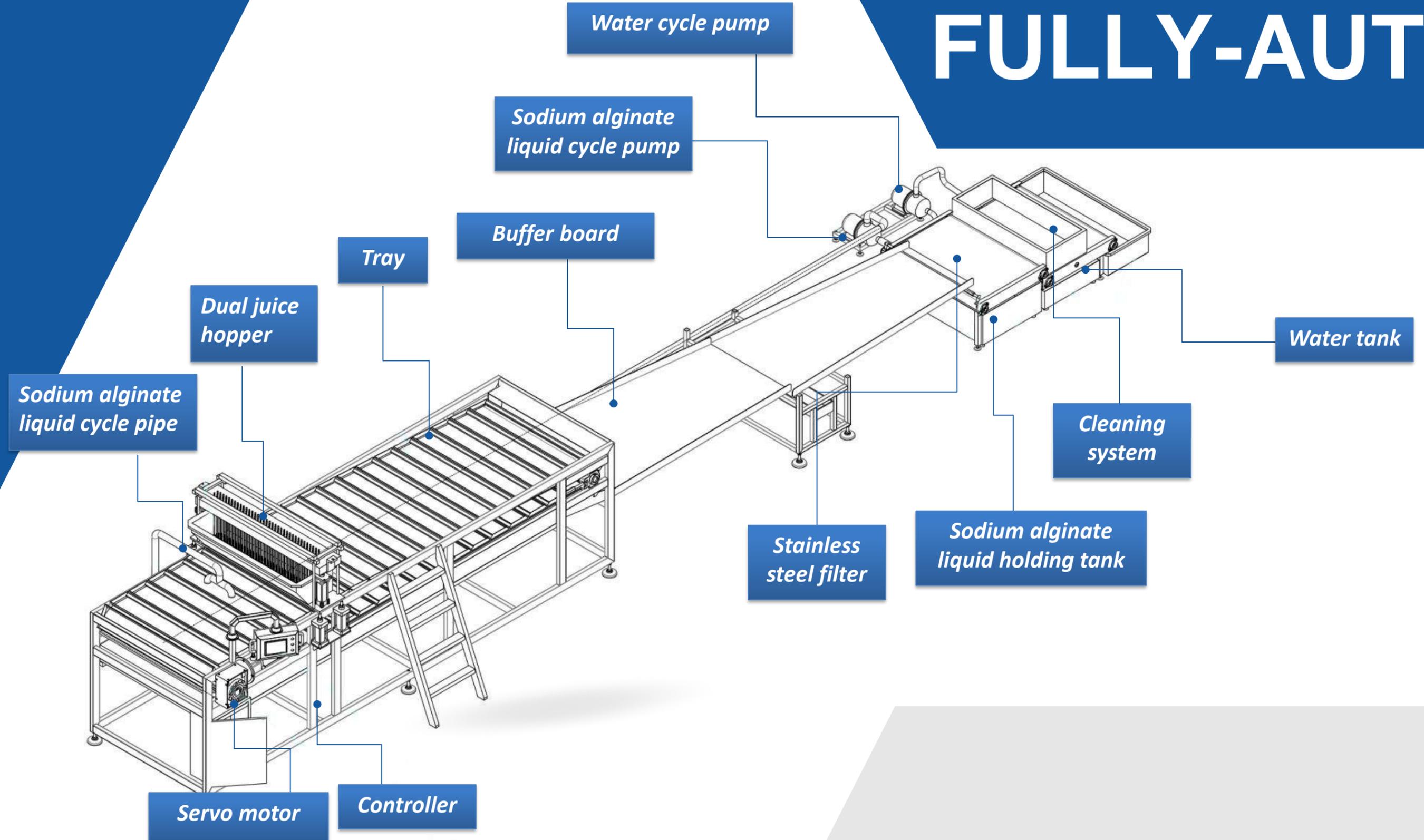
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MODEL	BoBa-X1500
Capacity	1000-1500kg/h (10-12mm boba)
Depositing speed	25~35pcs/min
Power	220/380V50/60Hz
Diameter	Φ8-12mm
Length Of The Whole Line	13m(can be design according customer layout)
Weight	8000KG

BoBa-X1500 FULLY-AUTO



BoBa-X1500 FULLY-AUTO



Jacket cooker & cooling tank

2 Sets of 700L Jacket cooker & cooling tank for cooking filling materials and coating Sodium alginate

- Sweep Mixing ensuring cooking consistency
- 304 SSL for food contact part and frame



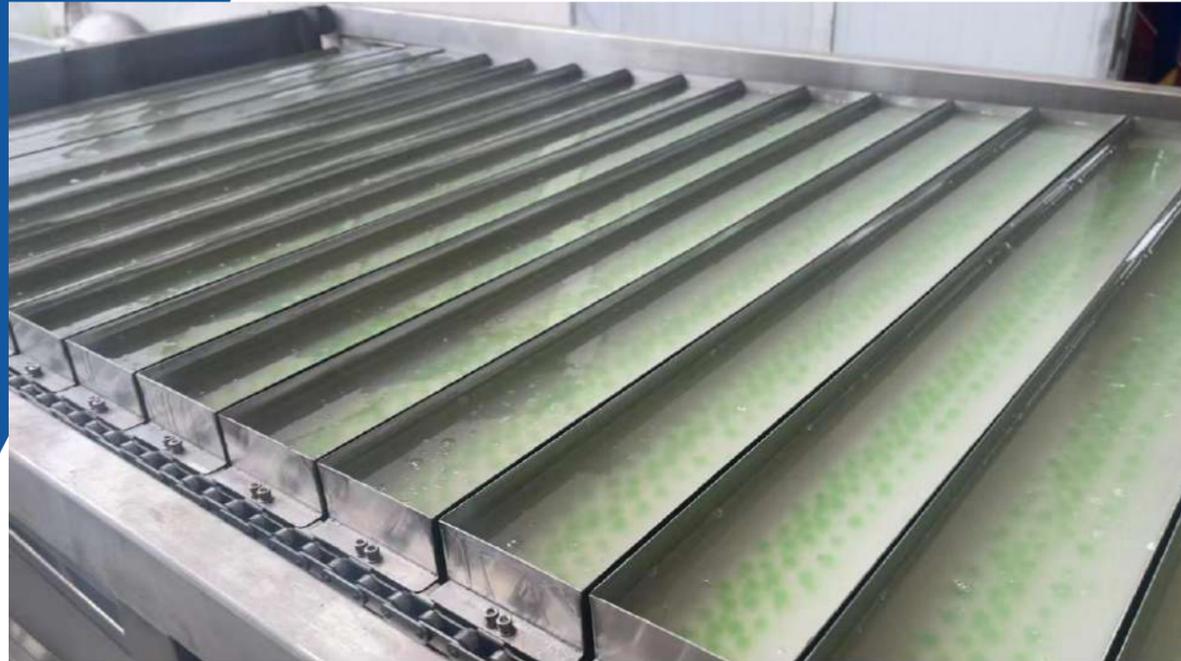
BoBa-X1500 FULLY-AUTO



There are about 544 punches inside the hopper for depositing fruit juice, driven by electric cylinder, the amount and speed of depositing can be controlled well, made of 304 stainless steel .



BoBa-X1500 FULLY-AUTO



The sodium alginate liquid will be poured into the trays, and fruit juice will be deposited into it for forming, and then drive after depositing to ensure the continuity of production. It is made of 304 stainless steel.

Continuous layers of buffer boards that carry popping boba to the filtering system



BoBa-X1500 FULLY-AUTO



Designed cleaning and system to offer thorough boba cleaning

Filtering system with mesh steel that allow the Sodium alginate to circulate back to depositing

Water and sodium alginate cycle system that ensure the circulation is continuous through the whole production to save materials and time



LAYOUT



Blueberry



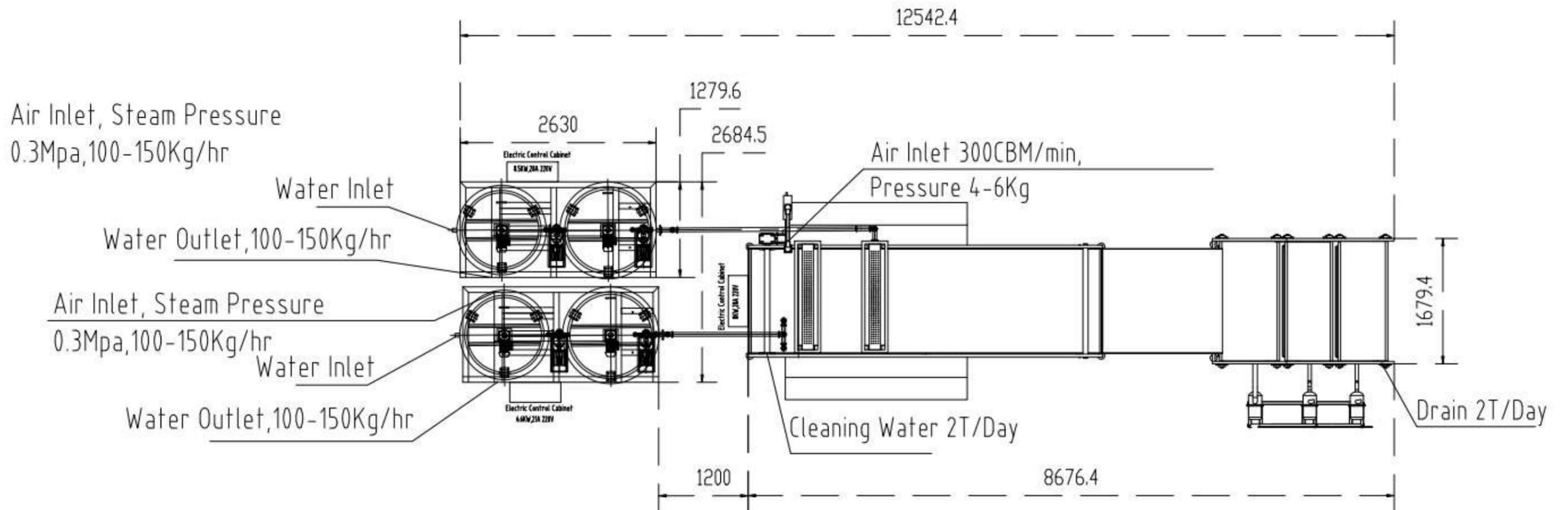
Mango



Grapefruit



Brown sugar



PBP-12



PBP-12 Popping Boba Packing Line

Up to 15 bottles/min This production line is in accordance with the conventional bagging process configuration, the entire production process a high degree of automation, in line with GMP health standards.

Features:

- The production line supporting machinery in addition to marked materials are stainless steel, all machine structures are in accordance with food hygiene standards selected design;
- The material contact with the container material are food grade SUS304;
- Often dismantling the structure are easy to dismantle the connection, to ensure that the shift or change the product when dealing with health convenience;
- The production line of the normal production needs 2~3 employees.

MODEL	PBP-12
Packing Speed	8~15 bottles/min (depends on the packing weight)
Packing Type	Bottles
Packing Weight	1~3kg
Weighing Accuracy	±1%
Machine Frame Material	SS304

Weighing & Bagging



KL-420 Weighing Packing Machine

This production line is in accordance with the conventional bagging process configuration, the entire production process a high degree of automation, in line with GMP health standards.

Features:

- The production line supporting machinery in addition to marked materials are stainless steel, all machine structures are in accordance with food hygiene standards selected design;
- The material contact with the container material are food grade SUS304;
- Often dismantling the structure are easy to dismantle the connection, to ensure that the shift or change the product when dealing with health convenience;
- The production line of the normal production needs 1-2 employees.

MODEL	KL-420
Production capacity	30~35 bags/min
Making size	Width: 80-200mm Length: 80-300mm
Measurement accuracy	±1~3g
Compressed air consumption	about 0.6 cubic / minute , 0.6-0.7Mpa
Electrics	220/380V,50/60Hz
Total power	8.5Kw
Weight	500Kg

Retort Sterilizer

Optional



Electric&steam Dual Purpose for Retort Sterilizer

Suitable for all kinds of high temperature packaging materials.

- Glass container.
- Metal container.
- Plastic container.
- Soft bag packaging.

Features:

- This retort sterilizer is equipped with an electric heating system on the basis of traditional spray sterilizer to provide heat for the sterilization process. This machine eliminates the worry of purchasing boiler, and makes users worry and rest assured. It is especially suitable for users with small output.
- The heat source can be supplied by electricity or steam, electricity can be pre-set to the required temperature, automatic temperature control through the electric contact pressure gauge, when it is lower than a certain temperature, it can be automatically heated, so as to ensure the accuracy of the temperature in sterilization. When steam is used, it can be directly heated and sterilized by a boiler.
- The computer program automatically controls the balance of temperature and pressure in the pot to rise and fall. It is essential for nitrogen-containing packaging, glass bottles and plastic bottles to ensure no deformation and breakage, so that each product can be more perfect completely eliminated bacteria.
- Due to less circulating water in the pot, and the use of high efficiency heat exchanger, the temperature required for sterilization is reached within a few minutes. According to different product settings, multi-stage temperature sterilization, multi-stage cooling, to ensure the taste and color of the food nutritional ingredients will not be destroyed.

MODEL	600	700	900
Kettle Length(mm)	600	1200	1800
Full Volume(m ³)	0.23	0.57	1.36
Kettle Thickness(mm)	4	4	4
Installed Power(kw)	18	36	60
Design Pressure(Mpa)	0.35	0.35	0.35
Design Temperature(°C)	147	147	147

Retort Sterilizer

Optional



Rotary Retort Sterilizer

Rotary retort sterilizer is widely used in the sterilization process of various filling porridge, fruit milk, beverages, sauces, etc. It is especially suitable for high viscosity and large capacity products, so that it can be rotated during the sterilization process to reach the shelf life. The purpose is not to stratify or precipitate.

- Metal container: Tinplate can.
- Plastic container: Plastic bowl.

Features

- The inner rotating body is formed by one-time machining of the machining center after welding, which ensures the concentricity of the axis and the rotating body during the rotation of the rotating body.
- The imported alloy mechanical seal solves the problem of water vapor leakage during the rotation process.
- The roller is a rolling bearing structure with built-in bearings, rolling friction and long use life.
- The transmission system adopts a reducer with braking function and an automatic positioning system to ensure that the rotating body cage rails always maintain the horizontal position with the guide rails of the trolley and other supporting facilities after stopping.
- The rotation speed adopts frequency conversion speed regulation, and the user can adjust the rotation speed of the rotating body at any time according to the viscosity of the product, thereby achieving the purpose that the product is not easy to be layered or precipitated.
- The whole sterilization process adopts PLC automatic linear control. The heat distribution temperature inside the tank is controlled at $\pm 5^{\circ}\text{C}$. It can be heated in multiple stages, saving energy. It is equipped with F value measurement function and can store 100 sterilization programs.

MODEL	1000	1200
Kettle Length(mm)	2200	3000
Full Volume(m ³)	1.96	3.79
Kettle Thickness(mm)	4	5
Installed Power(kw)	6.2	11.5
Design Pressure(Mpa)	0.35	0.35
Design Temperature($^{\circ}\text{C}$)	147	147

Customer Service

COUNT ON US 24/7

COMMISSIONING

Our service department is run by factory trained technicians devoted to working closely with your production team in order to ensure the most positive servicing experience.

Prior to running a new machine, we will educate your team in order to fully understand the

functionality, problem solving techniques, and key machine inner workings.

Our professional service staff will guide your team through the fundamentals and ensure that operators are successful in operating your newly purchased solution.



SYSTEM START-UP

Our skilled service technician will inspect and ensure correct assembly while also checking for proper electrical and air supply.

Once powered on, our technician will spend time in equipment start-up and make any adjustments as a result of shipping.



OPERATIONAL TRAINING

Operational training gives users key technical insights and product knowledge.

Our service technician will touch on the principles of design and customization to expedite the learning curve, helping operators to anticipate issues and troubleshoot.

PROCESS

1

Review system and explain agenda

2

Inspect and power-up machines

3

Equipment adjustment and alignment

4

Equipment training

5

Change-over training

6

Maintenance training

7

Production operation

8

Final review



PREVENTATIVE MAINTENANCE

Our field service technician will review all necessary requirements of equipment maintenance as well as proper sanitation in order to maintain equipment and component longevity.



LASTING RELATIONSHIPS

We are committed to excellence and dedicated to exceeding your expectations. By providing personal after-sale service and training, we seek to build and nurture long-standing relationships.

