

# CONTINUES STERIZER & COOLER



Input & Shuttle  
Conveyer  
Out Conveyer

Pushing Con'V  
De Hydrator

주식회사 협진기계

▪ 연속식 살균기(CONTINUES STERIZER )

▪ MODEL : HCS-1000

▪ 용도 : 열 처리 와 진공포장이 완료된 제품을 2차 살균 (포장표면살균)하기 위한 목적이다.  
(냉장 유통 시 10일정도의 유통기한 연장효과)

▪ 구성

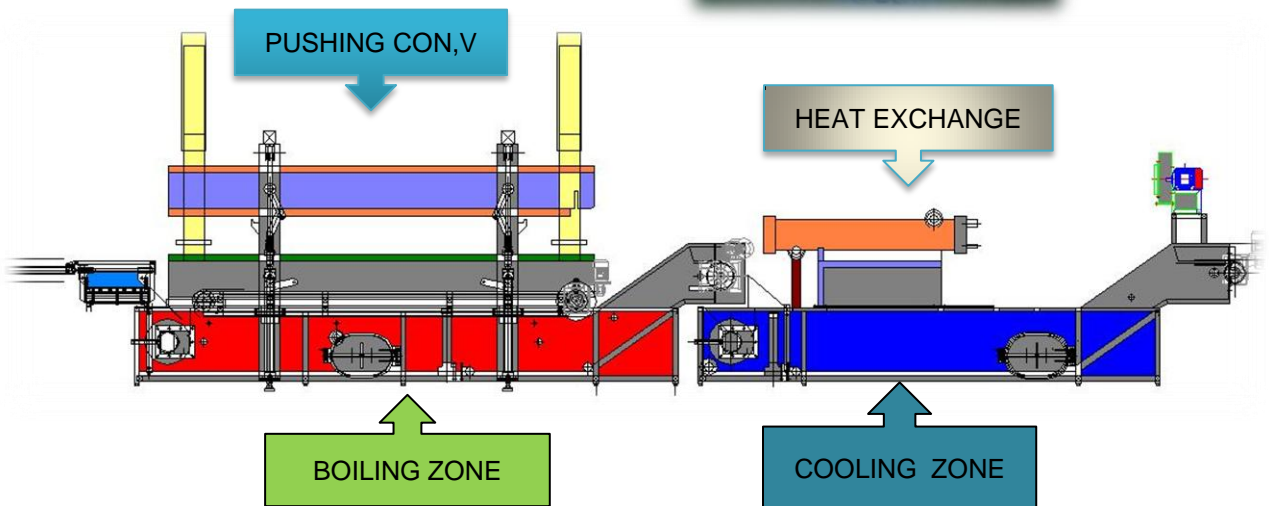
- 입구 셔틀 콘베어 / 보일링ZONE(스팀) / 쿨링ZONE(냉동기) / 탈기ZONE
- 배출 콘베어

Purpose : For secondary pasteurization (package surface pasteurization) for products that have been heat processed and vacuum packaged.  
(Cold circulation elongates expiration date by 10 days)

Composition

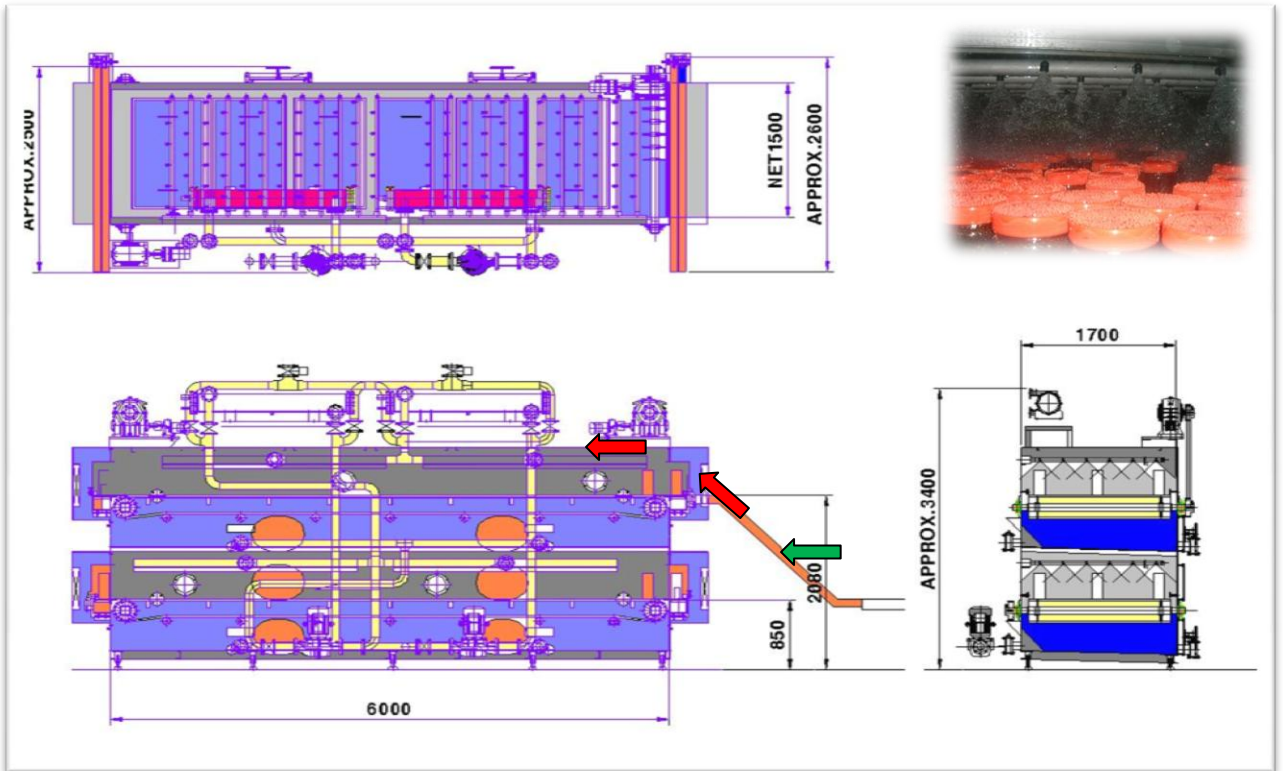
Entrance shuttle conveyer / Boiling zone / Cooling zone / degassed zone  
Discharge conveyer

CIP MANHOLE/DRAIN



# FOOD PROCESSING MACHINES

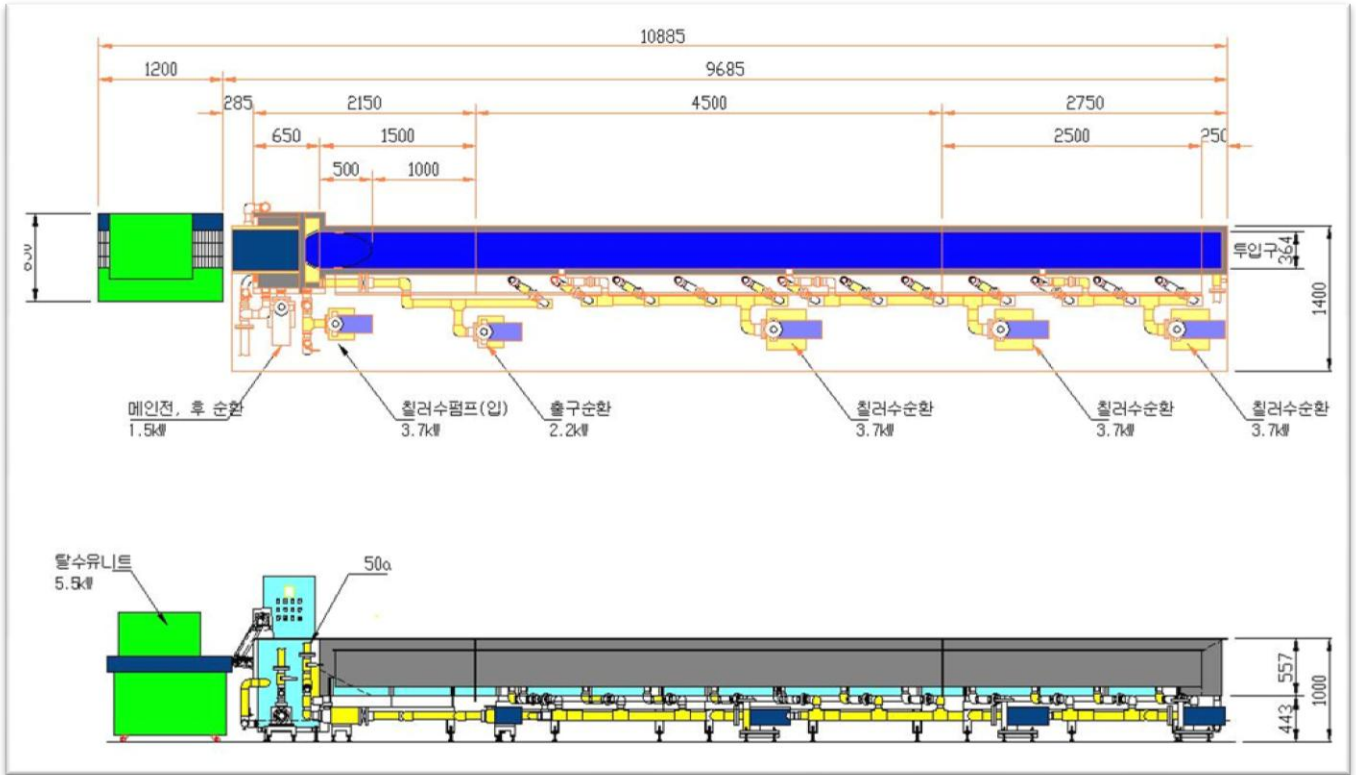
## COLLER



Product Type	Weight	Cooling Capacity	Temp.
병류 BOTTLE	250g	100BPM	Entrance : 80°C Exit : 20°C
	500g	70BPM	
	840g	30BPM	



POUCH COOLER



제품종류	중량	냉각능력	온도	발생열량
소스 류(Sauce)	330g	150EA/MIN	Entrance : 80°C Exit : 20°C	168,000Kcal/Hr
탕 류(Soup)	3Kg	1.3ton/Hr		
샐러드 류(Salad)	5Kg	1.0ton/Hr		



## HEAD OFFICE & FACTORY

425-836

경기도 안산시 단원구 성곡동 698-12  
시화공단 4마108호

4MA-108HO, SHIWA INDUSTRIAL ZONE  
698-12, SUNGKOK-DONG, ANSAN-CITY  
KTYUNGGI-DO, KOREA

TEL.:031-432-9023-6  
FAX.:031-432-9027

+82-31-432-9023-6  
+82-31-432-9027

[www.hjfm.co.kr](http://www.hjfm.co.kr)  
kipa@hjfm.co.kr

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제품개발이 필요한 고객에게 언제나 개방되어있는  
R&D ROOM

