

Vacuum Mixer



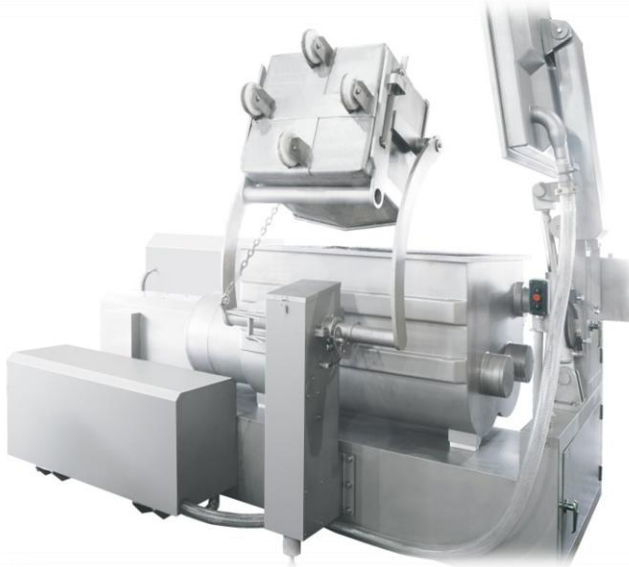
**Cover /Tank Up-
Down
Hydraulic Unit**

**Option
Chilling Jacket**

**Lifter One Body
Type**

주식회사 협진기계

FOOD PROCESSING MACHINES



운전시간 제어
Operation time control

정, 역회전(OPTION)
Normal rotation, backlashing (OPTION)

작동 별 안전센서 작동
Safety sensor operation for each movement

TANK : INNER =BURFFING(STS)
OUTTER=GLASS
SANDING

FRAME : STS
IMPELLER : SEAMLESS PIPE



CHOPPING



MIXING



FORMING



진공믹서(VACUUM MIXER)

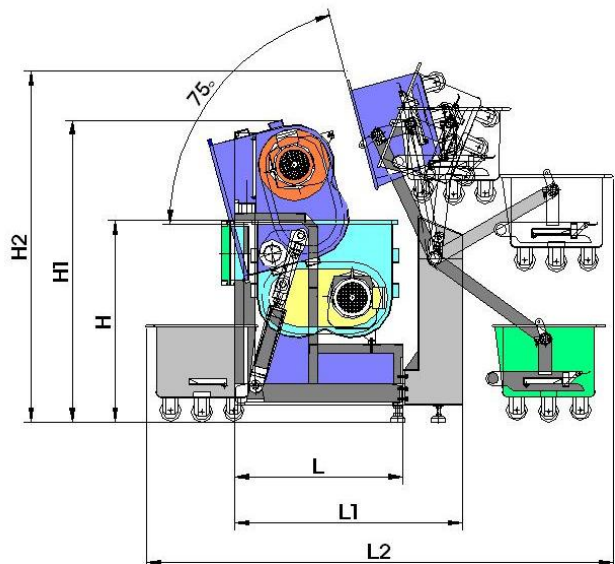
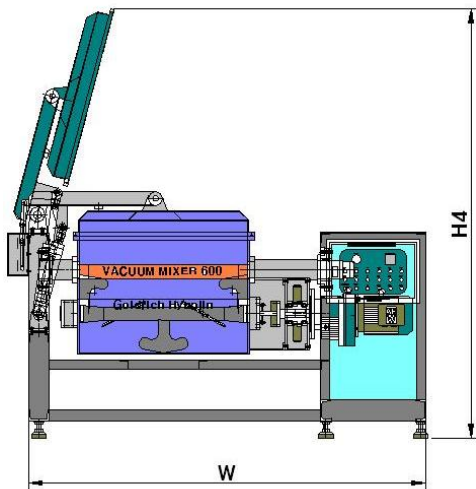
- MODEL : HVM-300 / HVM-600 / HVM-850
- 용도 : 첨가물과 육을 진공상태에서 배합하는 장비로써 배합 시 육의 온도 상승을 방지, 기포 발생을 억제하여 배합시간을 단축한다.
- 구조적 특징 : 미트 -왜곤 2대를 조합하여 배출 시킬 수 있는 구조이다.
저 상형 타입으로 첨가물 투입 시 유리함

Purpose: This equipment combines additive and meat in vacuum status, preventing meat temperature increase during combination as well as air bubbles to shorten combining time.

Structure characteristics: Structure allows production with 2 Meat-Wagon combination
Low decker type makes inserting additives convenient

SPECIFICATION

MODEL	MAX.	WORKING.	ELEC.	WATER	REMARK
HVM-300	450L	300L	13.2Kw	15A	WATERING PUMP
HVM-600	850L	600L	17.2Kw	15A	WATERING PUMP
HVM-850	1000L	850L	20.0Kw	15A	WATERING PUMP



DIMENSION

MODEL	H	H1	H2	H4	L	L1	L2	W
HVM-300	1220	1745	2200	2700	1015	1335	2400	2529
HVM-600	1436	2134	2400	3041	1300	1650	2400	2829
HVM-850	1460	2300	2600	3060	1430	1885	2950	2829



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
kipa@hjfm.co.kr

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제품개발이 필요한 고객에게 언제나 개방되어있는
R&D ROOM

