

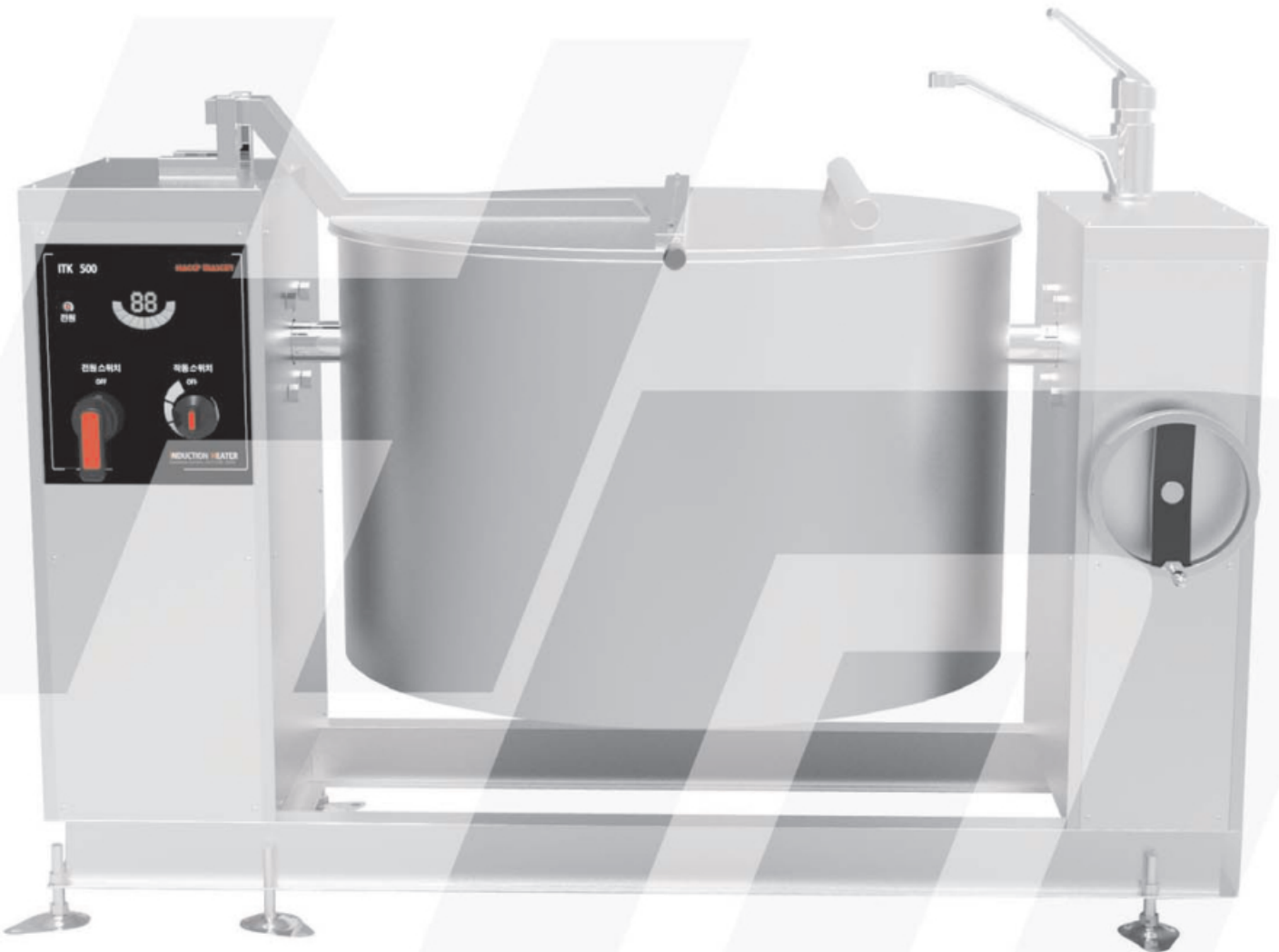


HACCP MASTER



Eco-friendly Induction

HACCP MASTER



Guarding the **Earth**.
Protecting the **environment**.
Putting **health** first.
A leading company in **green growth**

SAMJOO ENG



SAMJOO ENG

HACCP MASTER

SAMJOO ENG, the leading company
in kitchen induction appliances.





COMPANY HISTORY

- 1988** -Joint enterprise plan for small and medium business systemization approved (Min. of Commerce and Industry Promotion No. 28284-164)
-Technical partnership concluded with HASS+SOHN Catertec GmbH (German company specializing in kitchen appliance manufacturing)
- 1991** -Joint venture and technical cooperation contract concluded with Germany' s THIELMANN GROUP
-Certificate of Class A Trade Business attained (158718)
- 1993** -Joint government investment approved with Germany' s THIELMANN GROUP
-Registered as company member of Korea Cooker Machinery Industry Cooperative
- 1995** -Patent application for embedded FAN GALLEY HOOD utility model
- 1996** -Certified for gas appliance manufacturing (Certification No.11/No.10-8)
- 1999** -Receives ISO 9001 approval mark (Lloyd's)
-Receives NSF approval mark (NSF International)
- 2000** -CE mark granted (European Union)
- 2002** -Utility model of fixed fire fighting system registered (0281851)
- 2005** -Receives construction approval for company-affiliated research institute (Korea Industrial Technology Association)
- 2006** -Awarded the Three-million Dollar Export award
- 2007** -Awarded the Five-million Dollar Export award
- 2008** -Geumsan Factory construction completed (6612 square meters)
-Awarded the Ten-million Dollar Export Tower award
- 2009** -Galley Hood developed for cruise usage
- 2010** -MOU concluded for new factory construction site (Jungchon Industrial Complex, Jinju City)
- 2011** -Feb: Noksan Factory construction complete in Gangseo-gu, Busan
-July: Busan Metropolitan city' s Grand Prize for Small and Medium Business Entrepreneur
-July: Recognition for Excellence in Employment by Busan Metropolitan City
-Oct: Venture Business award by the Head of Small and Medium Business Administration
- 2013** -Feb: Minister of Knowledge and Economy Award
-Feb: Recognition by Head of Busan and Ulsan Small and Medium Business Administration



Image caption :
The Ten-million Dollar Export Tower award

GREETINGS

Established in 1986, Samjoo ENG, CO., LTD specializes in kitchen appliances and cold storage production. With our competitive facilities and manufacturing process at the foundation, our research and development fails to stop as we strive to improve production quality and create new products. Beyond the domestic dockyards, we currently supply electric kitchen equipment and appliances to schools, hospitals, golf courses, hotels, and mass food service facilities.

Our active management strategies and high quality products have found strong markets overseas, including Japan, China, Taiwan, Vietnam, and Argentina. Direct exports to these markets yielded the Ten-million Dollar Export Tower award in 2008.

Our entire products are **eco-friendly electric kitchen appliances** that do away with the older gas-based system. Gas-based accidents are prevented while strict quality management is carried out under the ISO9001. Safety issues are addressed as we received Europe's Communaute Europeen (CE) mark. Furthermore, we received the NSF certificate from the United States in August 1999, the first in Asia. The public certifications received worldwide (LR, ABS, GL, BV, DNV, RINA, NK, KR) attest to our efforts to maximize the credibility of our products to our customers.

CERTIFICATE

SAMJOO ENG, CO., LTD. not only provides safe, clean, and convenient products to our customers but also maintains their trust by receiving quality certificates worldwide.

License Certificates (Certificate of Business License / Certificate of Factory Registration/ Safety Authentication of Electrical Appliances)



What is **HACCP** ?

Hazard Analysis and Critical Control Point

HACCP is a systematic preventive approach to food safety from biological, chemical, and physical hazards in the entire production processes— that can cause the finished product to be unsafe. The HACCP system is recognized as the most effective and efficient of its kind worldwide. Currently, the US, Japan, and the international organizations of the EU (Codex, WHO, FAO), among others, strongly recommend the application of HACCP across all food products.

Specializing in Eco-friendly Electric Kitchen Appliances and Cold Storage

Headquarters-Office	FL 9-10 Samhan Golden Gate, 469-2, Shinpyung-dong, Saha-gu, Busan
Seoul Office	Suite 402 Samgwang BLDG, 597-31, Banghwa-dong, Gangseo-gu, Seoul
Headquarters-Factory 1	1508-3 Dadae-dong, Saha-gu, Busan Items produced: electric equipment/ dual. Ventilation hood/ ventilation fan/ ANSUL SYSTEM
Noksan Factory	776-1, Noksan-dong, Gangseo-gu, Busan Items produced: large-size refrigerator and freezer/ refrigerator/ freezer/ water purifier
Geumsan Factory 3	1003-4 Shinpyung-ri, Chubu-myun, Geumsan-gun, Chungnam Items produced: General kitchen appliance (sink/ worktable/ shelf)

Displays



• Korea Food Week 2011(Coex)



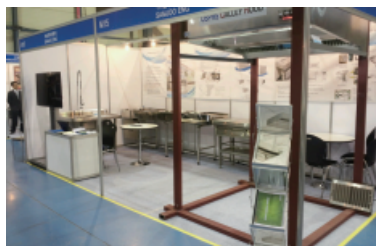
• Korea Excellent Food Service Fair 2011



• Daegu International Food EXPO 2012



• Busan International Food EXPO 2012



• Korea-Seoul Mutual Materials Localization 2013



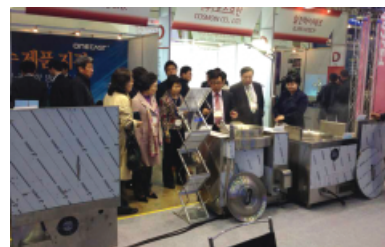
• Seoul Food 2013(Kintex)



• Busan International Food Expo 2013



• Korea Excellent Food Service Fair 2013(Coex)



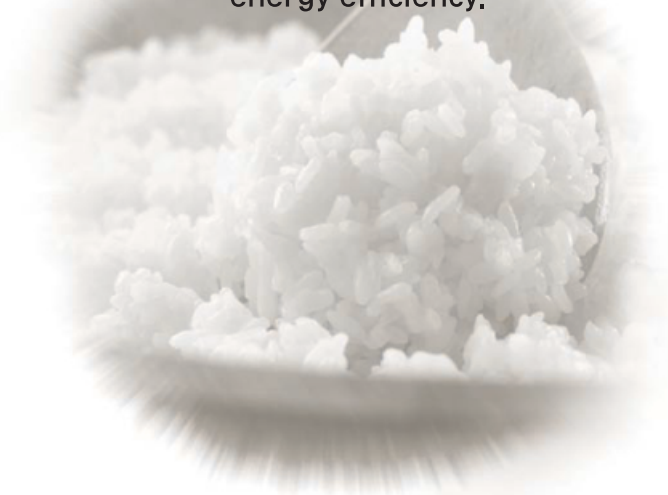
• Coreana Market Expo 2014

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❑ Three-tier induction rice cooker/ Two-tier induction rice cooker

The electromagnetic induction heating mechanism (IH) applied to the cooker delivers rice cooked to perfection through maximized energy efficiency.



Public Procurement Service

• Procurement Identification Number
SIRC-150 : 22420587



KIPO

KOREAN INTELLECTUAL PROPERTY OFFICE

• Patent Application Number
10-2012-0040671



Model name	Size (width x length x height)	Specifications	Output	PIN
SIRC-100(Two-tier)	737X725X994	380V 3N ~ 60Hz	7kW	
SIRC-150(Three-tier)	737X725X1433	380V 3N ~ 60Hz	10,5kW	22420587

Induction saute cooker



Model name	Size (width x length x height)	Specifications	Output
SISK-300(For 300 persons)	1698X1313X1076	380V 3N ~ 60Hz	24kW

Induction stew pot and fryer



- Procurement Identification Number
SITK-300 : 22491317
SITK-300 : 22313292
SITK-500 : 22313293



- Design application number
30-2010-0047668
- Patent Application Number
10-2010-0113426

Model name	Size (width x length x height)	Specifications	Output	PIN
SIFK-300(For 300 persons)	1698X1302X1076	380V 3N ~ 60Hz	14kW	22491317
SITK-300(For 300 persons)	1698X1302X1076	380V 3N ~ 60Hz	24kW	22313292
SITK-500(For 500 persons)	1777X1384X1076	380V 3N ~ 60Hz	24kW	22313293

High-range induction



Model name	Size (width x length x height)	Specifications	Output	PIN
SIR-090(model 2)	900X750X850(back plate150)	380V 3N ~ 60Hz	10kW	22313300
SIR-120(model 2)	1200X750X850(back plate150)	380V 3N ~ 60Hz	10kW	22313300
SIR-150(model 3)	1500X750X850(back plate150)	380V 3N ~ 60Hz	15kW	22313299

Low-range induction



Model name	Size (width x length x height)	Specifications	Output	PIN
SILR-075(model 1)	750X750X520(back plate480)	380V 3N ~ 60Hz	8kW	22313302
SILR-150(model 2)	1500X750X520(back plate480)	380V 3N ~ 60Hz	16kW	22313301

Electric griddle



Model name	Size (width x length x height)	Specifications	Output	PIN
SEG-090	900X750X850(back plate 150)	380V 3N ~ 60Hz	6kW	22314001
SEG-120	1200X750X850(back plate 150)	380V 3N ~ 60Hz	6kW	22314000
SEG-150	1500X750X850(back plate 150)	380V 3N ~ 60Hz	9kW	22313999

Induction portable stove



Model name	Size (width x length x height)	Specifications	Output
SIMR-045(model 1)	450X540X220	220V 1Ph 60Hz	3,5kW
SIMR-090(model 2)	900X540X220	220V 1Ph 60Hz	7kW

Rotating induction stew pot



Model name	Size (width x length x height)	Specifications	Pot size
SITK-060(60ℓ)	1025X771X905(cover974)	380V 3N ~ 8kW	Ø 430X420H
SITK-080(80ℓ)	1075X796X905(cover974)	380V 3N ~ 10kW	Ø 480X420H
SITK-100(100ℓ)	1185X851X905(cover974)	380V 3N ~ 12kW	Ø 540X450H

Fixed induction stew pot



Model name	Size (width x length x height)	Specifications	Pot size
SIFK-060(60ℓ)	700X700X800(cover868)	380V 3N ~ 8kW	Ø 430X420H
SIFK-080(80ℓ)	750X750X800(cover868)	380V 3N ~ 10kW	Ø 480X420H
SIFK-100(100ℓ)	800X800X800(cover868)	380V 3N ~ 12kW	Ø 540X450H

Cold noodle induction stove



Model name	Size (width x length x height)	Specifications	Pot size
SINR-100(100ℓ)	840X840X850(cover898)	380V 3N ~ 14kW	Ø 540X450H

Induction saute cooker



Model name	Size (width x length x height)	Specifications	Output
SISK-060(60ℓ)	1025X771X1078	380V 3N ~ 60Hz	10kW
SISK-080(60ℓ)	1125X821X1078	380V 3N ~ 60Hz	12kW

Induction fryer

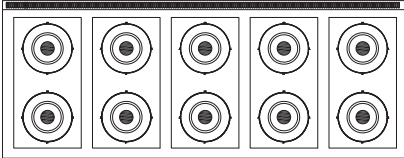


Model name	Size (width x length x height)	Specifications	Output
SIMF-04	400X700X350(back plate85)	380V 3N ~ 60Hz	5kW

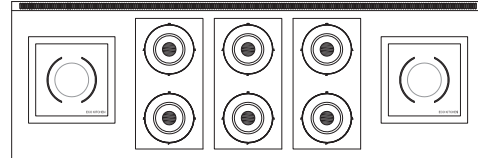
Model name	Size (width x length x height)	Specifications	Output
SIF-04	400X900X850(back plate150)	380V 3N ~ 60Hz	8kW

Induction soup stove

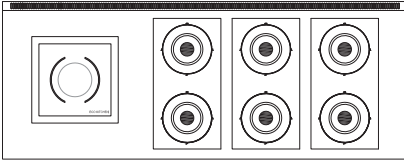
SITR-010



SITR-008



SITR-007



Model name	Size (width x length x height)	Specifications	Output
SITR-010(model10)	1800X700X850(back plate150)	380V 3N ~ 60Hz	25kW
SITR-007(model7)	1800X700X850(back plate150)	380V 3N ~ 60Hz	20kW
SITR-008(model8)	2100X700X850(back plate150)	380V 3N ~ 60Hz	25kW

IH Chinese Cuisine Stove

Ideal for cooking Chinese cuisine requiring high firepower while providing a pleasant kitchen environment!

A great deal of Chinese cuisine requires quick saute cooking on high firepower, leading to generally high kitchen temperatures. Chinese cuisine chefs are thus easily exhausted and are exposed to reduced vision due to the fire.

Features

- Chinese cuisine requires shaking of the cookware (i.e. saute process). Adapted to the flat induction stove, a round home was created. Heat is made even with only half the stove in contact.
- Heat efficiency is high while no pulmonary gas is released—a futuristic product that will revolutionize the clean kitchen environment.
- Reflecting the qualities of high firepower—requiring Chinese cuisine, maximum output is released, while tempered glass is used to address the fact that the stove is in high friction with the cookware.



IH Chinese Cuisine Stove



Induction Chinese soup pot

- Model name : SICK-0916
- Electric power : 16kW
- Specifications : 380V 3N ~ 60Hz
- Size (width x length x height) : 920X1050X780+500
- Usage : soup and steamed dishes



Induction dumpling steamer

- Model name : SIDR-0712
- Electric power : 12kW
- Specifications : 380V 3N ~ 60Hz
- Size (width x length x height) : 700X950X780+500
- Usage : dumplings (pot stickers)



Induction Chinese stove model 1 + dumpling steamer

- Model name : SICDR-1728
- Electric power : 16kW+12kW
- Specifications : 380V 3N ~ 60Hz
- Size (width x length x height) : 1750X950X780+500
- Usage : saute dishes and steamed dumplings



■ Induction noodle cooker

- Model name : SINR-088
- Electric power : 8kW
- Specifications : 380V 3N ~ 60Hz
- Size (width x length x height) : 800X700X800+200
- Usage : various noodle dishes



■ Induction Chinese stove model

- Model name : SICR-0712
- Electric power : 12kW
- Specifications : 380V 3N ~ 60Hz
- Size (width x length x height) : 700X950X780+500
- Usage : saute dishes



■ Induction Chinese stove model 1

- Model name : SICR-8212
- Electric power : 12kW
- Specifications : 380V 3N ~ 60Hz
- Size (width x length x height) : 825X950X780+500
- Usage : saute dishes



■ Induction Chinese stove model 2

- Model name : SICR-1724
- Electric power : 12kWx2
- Specifications : 380V 3N ~ 60Hz
- Size (width x length x height) : 1700X950X780+500
- Usage : saute dishes

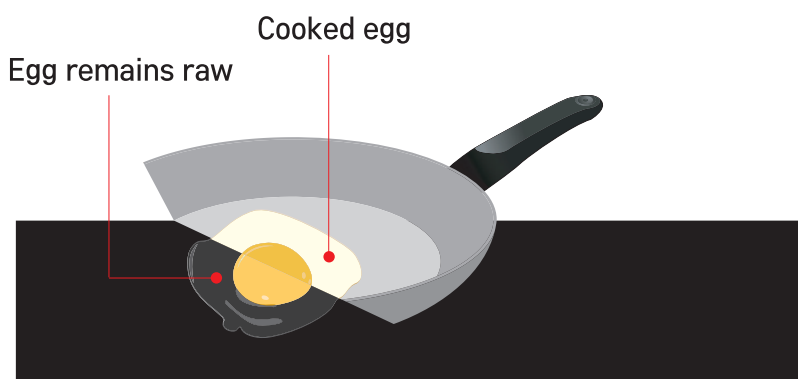
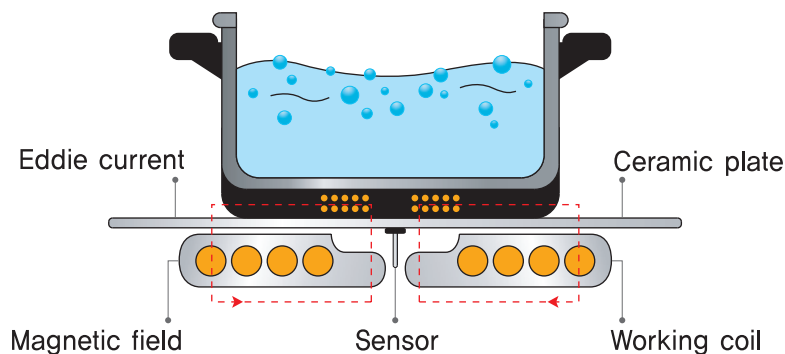
What is **induction**?

IH (Induction Heating) method - electromagnetic induction heating mechanism

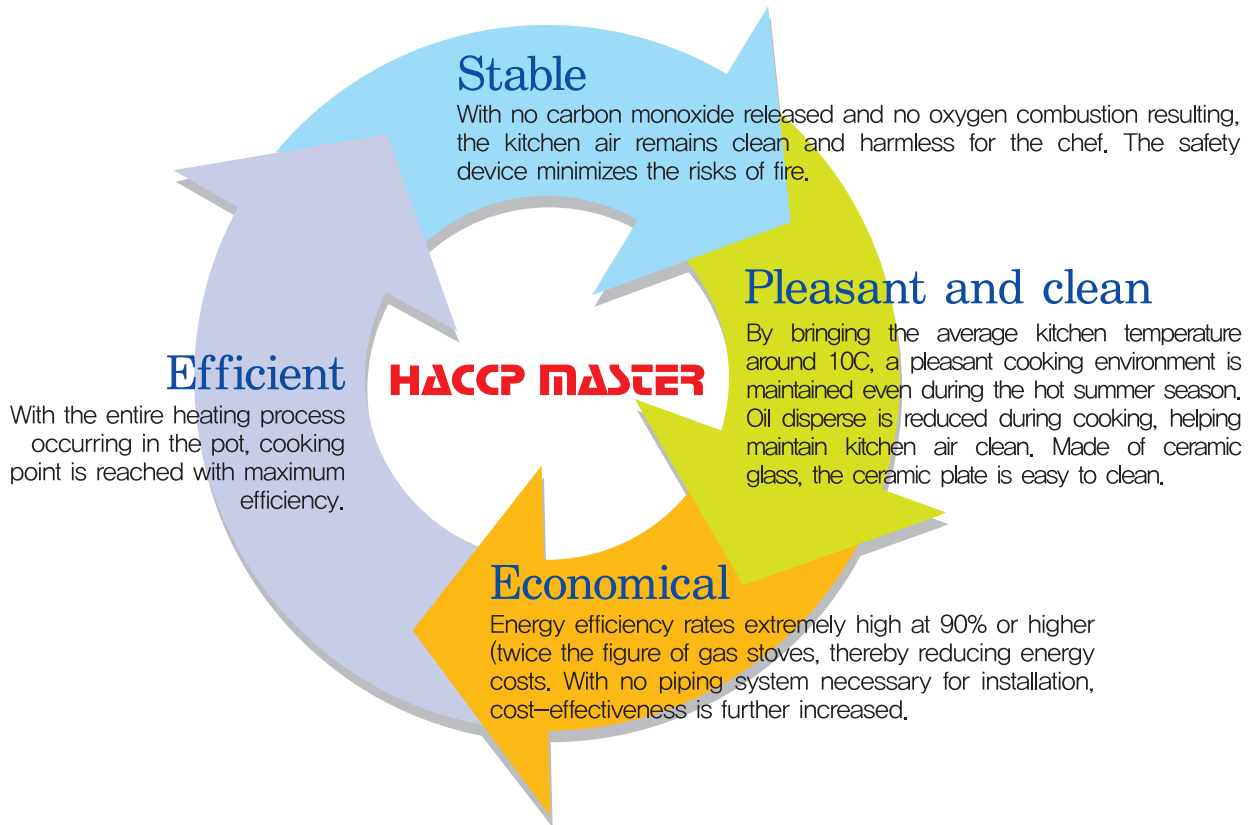
Cookware made of electricity-inducing substances (steel, iron, nickel, or various alloys) is heated using electromagnetic energy produced by electric current.

When electric current is sent to the working coil placed under the ceramic plate, a magnetic field is created, which then travels through the bottom of the pot placed on the ceramic plate. During this process, eddy current is produced by the resistance component (iron component) contained in the pot's composition material.

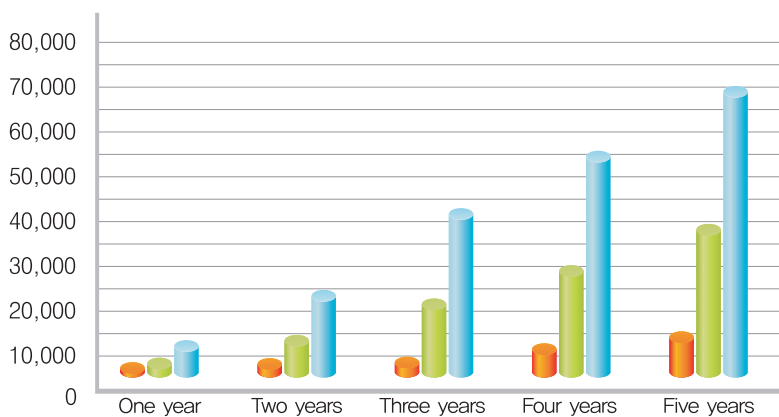
The eddy component created at the bottom of the pot heats only the pot itself. Thus induction heating occurs without heating the ceramic plate simultaneously.



Strengths of Induction Heating



Comparing the costs of induction heating and gas heating



Originally, consumers were generally reluctant to purchase induction stoves due to high costs. However, looking forward to the next five to ten years, induction stoves prove to be increasingly competitive against the gas stove, as it is more efficient, economical, and more importantly, harmless to the human body.

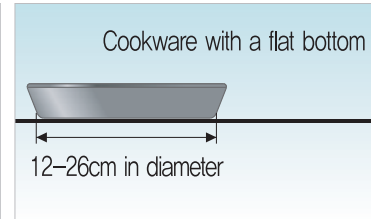
USD, In Korea

	One year	Two years	Three years	Four years	Five years
Induction	3,100	6,201	9,301	12,402	15,502
LNG	7,691	15,382	23,074	30,765	38,457
LPG	14,004	28,008	42,012	56,016	70,020

Induction Range Cookware made efficient for the induction stove!

Among the pots that have flat and magnetic bottoms, those that adhere well to the ceramic plate are recommended. Cookware specifically made for induction stoves are best for optimum firepower production and minimum risks for malfunction.

[Cookware unfit for induction stoves]
Glass, bronze, aluminum, stainless(27 types), Chinese cookware with diameter 12cm or less



HACCP MASTER's Induction Cookware Internal diameter x depth(cm)



Deep Stockpot

32X32(7G), 36X36(10G)
40X40(13G), 45X45(19G)
50X50(26G)



High Casserole

28X18, 32X20
36X22, 40X25



Handle-attached saucepan

20X12, 22X13.5, 24X14
Handle-attached saucepan cover
_20, 22, 24



Three-size frying pan

24X5, 26X5, 28X5



Saute pan for stir-fried rice cake

50X5



milk pot

12X12



Sautepan

24X6, 28X6, 32X6.5
Sautepan cover_24, 28, 32



Rice cooker inner pot

For 50 persons



Egg cooker

20X6(model 4)

Drinking Water Fountain



Automatic temperature control

Pre-selected water temperature (cold and hot) is maintained at all times

Design

Durability in stainless steel, sophistication in design.

Water catch function

Water control knob is easy to use. The optimized press valve makes cup usage unnecessary while keeping water intake easy.



Specifics

Capacity	30~40 (max,L/hr)
Size	360 x 290 x 950 (H x D x W, mm)
Electric power	220V, 60Hz, 1PH
Weight	34kg
Water supply	1~5kg/cm ²
Control method	optimized press valve
Refrigerant	R-134a
use PH	1/5
Water intake knob	1 cold cork, 1 cold faucet
Model	SPCH-44U (purifying + sterilizing + cold water + hot water)
	SOCH-44U (sterilizing + cold water + hot water)
	SOCO-40 (cold water)

Urethane Panel

[maximized utility in limited space]



Strengths

Hard urethane foam with excellent heat insulating quality serves as the heat insulating material through precise design. The sandwich panel finished with PVC-coated steel plate, stainless steel, and galvanized iron decrease the heat transfer resulting from the internal and external temperature differences.

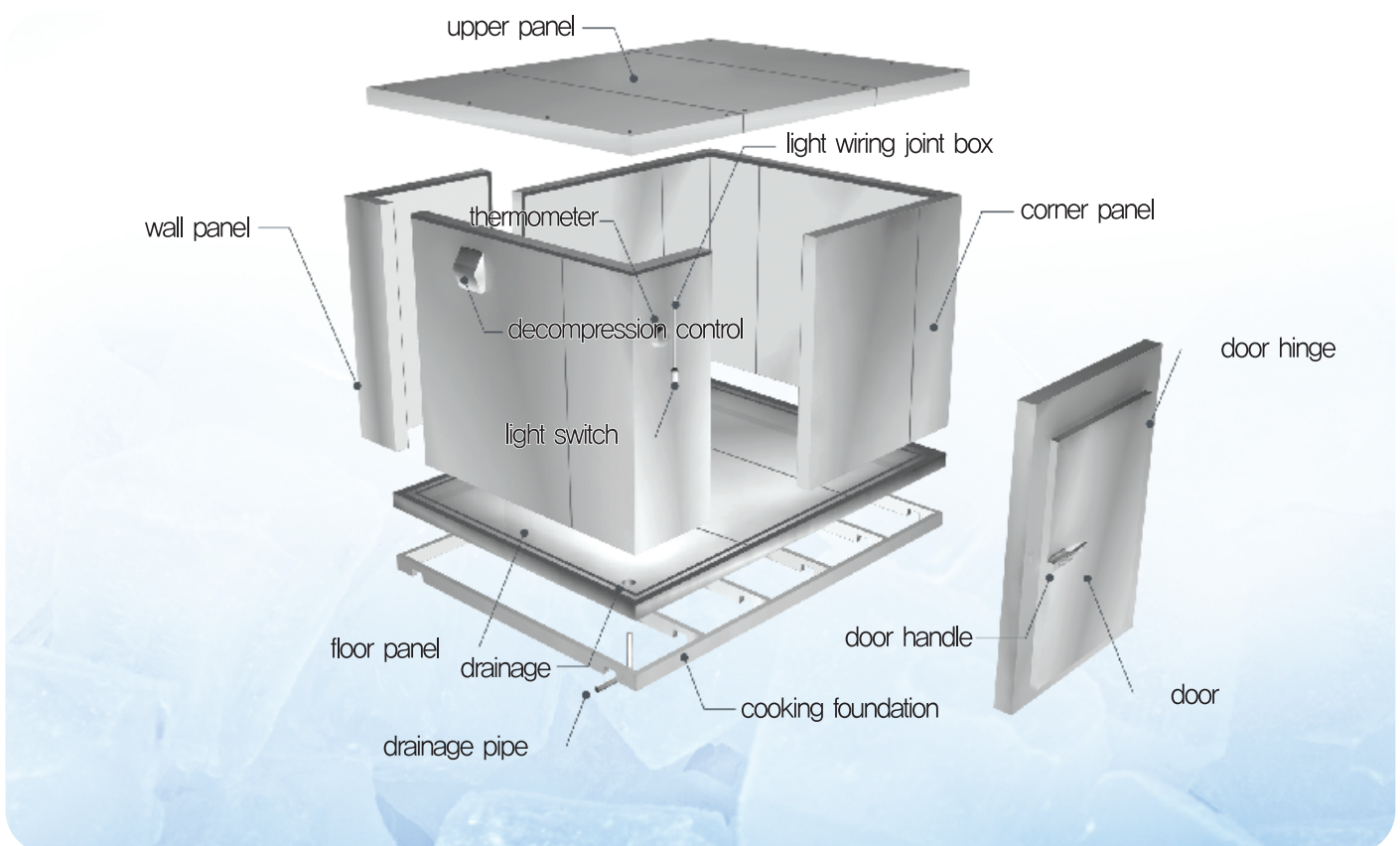
Key features

Easy construction. Timesaving heat insulation effect. Sophisticated design of the outer steel sheet. Durability. High strength.

Usage

Small-scale food storage (general grocery, meat, seafood, etc.), various refrigerating or freezing storage, agricultural storage, livestock storage, seafood storage, low-temperature freight storage

| Specific panel image |



HACCP MASTER



SAMJOO ENG. CO., LTD.

• Photos shown on this catalog may differ from the actual product, and product specifications may change without notification.

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