

HACCP MASTER
SAMJOO ENG
BRIEF CATALOG



ALL EQUIPMENT AND FURNITURE FOR THE GALLY AND LAUNDRY

This brief catalog by 'Samjoo' is provided for the client's easy understanding about the products,
For more detailed specifications, please feel free to contact the sales department,
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COMPANY INTRODUCTION



Samjoo

was established in March 1986 for the manufacturing and servicing of cooking equipment and catering furniture for ship galleys, big hotel kitchens, schools and other industrial facilities.

Since its establishment, Samjoo has supplied the best quality products to all Korean shipbuilding companies for more than 2,500 various ships and to more than 1,500 various industrial facilities.

Through strong market share in Korean shipbuilding companies Samjoo is expanding its markets to many shipbuilding companies in China, Japan, Vietnam, Singapore and so on by leaps and bounds.

Our quality has been already proved by world famous ship owners and our numerous sales references are a testament to this.

Samjoo is an ISO9001(LRQA) certified manufacturing company and the products were listed in NSF (U.S. National Sanitation Foundation) and were accredited by CE certificates.

Especially Samjoo has achieved NSF certificate for Catering Furnitures and Cold Provision Chamber in accordance with USPHS requirement.

All products are made with by stainless steel(SUS 304 and SUS 316) to avoid corrosion problems and to bring longer endurance by hygienic and easy maintenance construction. "ON TIME DELIVERY AND BEST QUALITY" is our business philosophy.

Samjoo wouldn't stop its development for quality products and expanding markets to all of the world.

Please don't hesitate to get in touch with us at anytime and anywhere around the world.

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SAMJOO ENG. CO., LTD.

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COMPANIES ASSOCIATED WITH SAMJOO



ITALY
DISH WASHER

rosenberg
GERMANY
HOOD FAN

Animo
HOLLAND
BEVERAGE M/C

ELTRA
GERMANY
HEATING ELEMENT



SWEDEN
WASTE DISPOSER



ITALY
UNIVERSAL MIXER

LAINOX
ITALY
CONVECTION OVEN



GERMANY
HEATING ELEMENT

ANSUL

USA
FIRE FIGHTING
COMPONENTS



UK
GARBAGE
COMPACTOR



BELGIUM
LAUNDRY M/C



USA
LAUNDRY M/C

COMPANY HISTORY

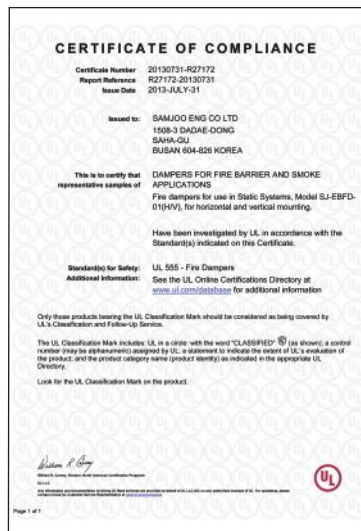
Mar. 1986	Established
Feb. 1990	Joined as a member of the Korea Marine Equipment Association
Mar. 1991	Had a Joint Venture Agreement with Hass + Sohn Catertec GmbH (Thielmann Group in Germany)
Mar. 1998	Company Name Changed from 'Samjoo Industrial Co' to 'Samjoo Eng. Co.,Ltd.'
Feb. 1999	ISO 9001 : 1994 approved by LRQA / UKAS
Aug. 1999	Obtained NSF Certificate from NSF International, USA
Nov. 1999	Obtained CE Certificate for Electric Range , Tilting Kettle , Baking Oven
Mar. 2002~ Sep. 2003	Obtained Various Certificates for Fire Extinguish System (GL, ABS, BV, KR, LR, DNV, NK, RINA)
Nov. 2008	Awarded trophy for achievement of export amount of \$10 million USD
May. 2010	Obtained NSF Certificate from NSF International, USA USPHS Type Catering Furniture & Cold Chamber for Cruise ship
Oct. 2010	Obtained KOSHA 18001 certificate from KOSHA, Korea. (Korea Occupational Safety and Health Agency)
May. 2012	Obtained NSF and UL Certificate for USPHS Type Galley Hood
Nov. 2013	Sales reference reached up to 2,500 shipsets worldwide.

THE CERTIFICATE

NSF(National Sanitation Foundation, U.S.A)



UL



ISO



CE



MAJOR CUSTOMERS

Shipping Company

- Active Shipping
- AET
- Almi Tankers
- Allseas
- Anangel
- Anglo Eastern
- AP Moller -Maersk
- Barclay
- BP
- Cape Shipping
- Cardiff
- C.P. Offen
- Chandris
- Cido
- Clipper
- CMA CGM
- Conti
- COSCO
- Costamare
- d'Amico
- Danaos
- Dynacom
- Eletson
- EMM
- E.R. Schiffahrt
- Exxonmobile
- Frontline
- Geden
- Gesco
- Graig
- Hanjin Shipping
- HMM
- Interorient
- IONIA
- IRISL
- Korean maritime
- Korean navy
- Kristen
- Laskaridis
- Maran Tankers
- Marmaras
- Minerva
- MISC
- Montanari
- MSC
- M.T.M
- Novoship
- NSB
- Oceanbulk
- Odfjell
- Oldendorff
- OMI
- ONGC
- OSG
- Parakou
- Pertamina
- Rickmers
- Schulte
- SCI
- Scorpio
- Seaspan
- SK Shipping
- Stolt
- STX Pan Ocean
- Target
- Technomar
- Thenamaris
- Transmed
- Tsakos
- Unicon
- Zodiac
- Other many shipping companies all over the world

Shipbuilding Companies (Domestic)

- Hyundai Heavy Ind. Co., Ltd. (HHI)
- Daewoo Shipbuilding & Marine Engineering Co., Ltd. (DSME)
- STX Shipbuilding Co., Ltd.
- Hyundai Mipo Dockyard Co., Ltd. (HMD)
- Hyundai Samho Heavy Ind. Co., Ltd. (HSHI)
- Samsung Heavy Ind. Co., Ltd. (SHI)
- Hanjin Heavy Ind. & Construction Co., Ltd. (HHIC)
- Sung Dong Shipbuilding & Marine engineering Co., Ltd.
- SPP Shipbuilding Co., Ltd. & All Korean shipbuilding companies

MAJOR CUSTOMERS

Shipbuilding Companies (Foreign)

China

- Bohai shipyard
- Chongqing Chuandong Shipbuilding
- COSCO Dalian Shipyard
- COSCO Nantong Shipyard
- COSCO Zhoushan Shipyard
- Dalian Shipbuilding Industry Co., Ltd.
- Fujian Mawei Shipbuilding Ltd.
- Fujian Southeast Shipyard
- Guangzhou Hangtong Shipbuilding
- Guangzhou Huangpu Shipbuilding Co., Ltd.
- Guangzhou Wenchong Shipyard Co., Ltd.
- Jiangmen Nanyang Ship Engineering Co., Ltd.
- Jiangsu Eastern Heavy Industry Co., Ltd.
- Jiangsu Yangzijiang Shipbuilding Co., Ltd.
- Jinling Shipyard
- Liaoning Hongguan Shipyard
- Nantong COSCO Kawasaki Ship Eng. Co., Ltd. (NACKS)
- Nanjing Wujiazui Shipbuilding
- Nantong Huigang Shipbuilding
- Nantong Mingde Heavy Industry
- New Times Shipbuilding Co.
- Qingdao Beihai Shipbuilding Heavy Industry Co., Ltd.
- Qingdao Yangfan Shipbuilding Co., Ltd
- Qingshan Shipyard
- Rongsheng Heavy Industries Group Co., Ltd.
- Shanghai Waigaoqiao Shipbuilding Co., Ltd.
- Tianjin Xingang Shipbuilding Heavy Industry Co., Ltd.
- Wison Offshore and Marine Ltd.
- Yang Zhou Dayang Shipyard
- Yantai CIMC Raffles Shipyard
- Yantai Shipyard (DAEWOO Shandong)
- Zhejiang Jin Gang Shipyard
- Zhejiang Ouhua Shipbuilding Co., Ltd
- Zhejiang Shipbuilding Co., Ltd.
- Zhejiang Zhenghe Shipbuilding
- Zhoushan Jinhaiwan Shipyard Co., Ltd
- ZPMC

Japan

- Mitsubishi Heavy Ind.
- USC shipyard
- Nakatani Shipyard
- Namura Shipyard
- Hitachi Shipyard
- Tsuneishi Shipyard
- Shitanoe Shipyard
- Kyokuyo Shipyard
- Fukuoka Shipyard

Indonesia

- Perkapalan Surabaya Shipyard
- PT DAYA RADA UTAMA
- Pal Shipyard

India

- ABG Shipyard

Vietnam

- Pharung Shipyard Co., Ltd.
- Bachdang Shipyard
- Dung Quat Shipyard
- Dongbac Shipbuilding J.B.C
- Ben Kien Shipyard
- Ha Long Shipbuilding Co., Ltd
- South East Shipyard Co., Ltd

Taiwan

- CSBC Shipyard
- Ching Fu Shipyard
- Jong Shyn Shipbuilding

Singapore

- Various repair Shipyards

Argentina

- Argentina Shipyard

U.A.E

- Grandweld Shipyard
- Chalmers Engineering FZC

Bangladesh

- Bangladesh NAVY

Malaysia

- Selat Melaka Shipbuilding
- MMHE

Sri Lanka

- Colombo Dockyard PLC

HEATING EQUIPMENT

ELECTRIC COOKING RANGE



ER441



ER641

Model	Size	Elec. Source(V×Hz×ph)		Hot Plate (kW)	Oven (kW)	Power Cons.(kW)	Weight (Kg)
		Main	Control				
ER241	900×600×900	440×60×3	220×60×1	4×2	4	12	120
ER441	900×850×900			4×4	4	20	190
ER641	1100×850×900			4×6	4	28	230
ER351	1100×850×900			5×3	4	19	220
ER451	1400×850×900			5×4	4	24	230

ELECTRIC KETTLE(RICE/SOUP BOILER)



TK401/TK601



TK402/TK602

Model	Size	Elec. Source(V×Hz×ph)		Power Cons.(kW)	Steam Pressure	Volume (Ltr)	Weight (Kg)
		Main	Control				
TK201	920×φ410×900	440×60×3	220×60×1	6kW	0.4kg/cm ²	20	110
TK202	1600×φ410×900			12kW		40	190
TK401	1040×φ530×900			9kW		40	140
TK402	1840×φ530×900			18kW		80	240
TK601	1040×φ530×900			12kW		60	160
TK602	1840×φ530×900			24kW		120	260
TK801	1090×φ580×900			15kW		80	180
TK802	1940×φ580×900			30kW		160	300
TK802	1040×φ640×900			18kW		100	200

ELECTRIC FRYING PAN



FP35

Model	Size	Capa. (Ltr)	Frying Area (sq.mm)	Elec. Source (V×Hz×ph)	Power Cons.(kW)	Weight (kg)
FP25	820×700×900	25	380×450	440×60×3	1.9×2	120
FP35	950×700×900	35	500×450		1.9×3	130
FP50	1150×700×900	50	700×450		1.9×4	140

HEATING EQUIPMENT

ELECTRIC GRIDDLE



GD91F

Model	Size	Dimension W×D(mm) no.of gridle plates	Elec. Source (V×Hz×Ph)	Power Cons. (kW)	Locker With door	weight (kg)
GD91F(G)	400×700×900	360×560×1	440×60×3	4×1	Yes	72
GD121F(G)	780×700×900	740×560×1		4×2	Yes	100

ELECTRIC DEEP FAT FRYER (SOLAS 2000 VERSION)



DF172

Model	Size	Elec. Source(V×Hz×ph)		Power Cons.(kW)	Oil Basin (Ltr)	Weight (Kg)
		Main	Control			
DF171	350×700×900	440×60×3	220×60×1	7.2×1	14×1	47
DF172	550×700×900			7.2×2	14×2	68
DF231	450×700×900			10×1	23×1	60

ELECTRIC BAIN MARIE



BM33

Model	Size	No. of GN Pan	Elec. Source (V×Hz×Ph)	Power Cons.(kW)	Weight (Kg)
BM23	740×600×900	2(1/1)	220×60×1	1.9kW	45
BM33	1065×600×900	3(1/1)	220×60×1	1.9kW	65
BM46	1430×600×900	4(1/1)	220×60×3	1.9kW×2	85
BM63	1060×600×900	6(1/1)	220×60×3	1.9kW×2	85

BAKING/PASTRY EQUIPMENT

ELECTRIC BAKING OVEN(Large class)



BK441

Model	Dimension W×D×H(mm)	Elec. Source(V×Hz×Ph)		Power Cons.(kW)	Oven Chamber		Leav'g Chamber		Weight (Kg)		
		Main	Control		Capa.	Q' ty	Capa.	Q' ty			
BK40	1000×800×750	440×60×3	220×60×1	4	4kW	1	1kW	0	160		
BK41	1000×800×1100			5					1	170	
BK440	1000×800×1550			8					2	0	235
BK441	1000×800×1550			9					2	1	245
BK444	1000×800×1550			12					3	0	260

STEAM-CONVECTION COMBI-OVEN



Model	Dimension W×D×H(mm)	Elec. Source (V×Hz×Ph)	Power rating (kW)	Single load cooking Capa. (No. of trays)	Weight (Kg)
KME061	850×650×690	440×60×3	8.25	6×1/1GN	78
KME101S	930×800×1030	440×60×3	16	10×1/1GN	177

REFRI./COLD EQUIPMENT

ICE CUBE MACHINE



PG80C



PG42C



PG23C

Model	Size	Elec.source (V×Hz×Ph)	Capacity	
			(kW)	(kg/day)
PG22C	340×456×602	220×60×1	0.35	22
PG23C	383×554×642		0.35	23
PG30C	383×554×775		0.4	30
PG42C	491×574×858		0.5	42
PG60C	491×574×952		0.51	60
PG80C	676×574×1027		0.72	80

REFRIGERATOR/FREEZER



500LTR



1000LTR



1500LTR

Descriptions	Model	500TR	500TF
Inner Temp.(°C)		1/4°C	-18/-21°C
External(mm)		685×800×1800	685×800×1800
Number of Compartments		1	1
Net Capacity (liters)		500	500
No. of door		1	1
No. of shelves		3	3
No. of Inside light		1	1
Elec.source		220 or 440/3/60	220 or 440/3/60
Compressor Power(HP)		1/3	1/2
Max. power draw (Watt)		600	800
Descriptions	Model	1000TR	1000TF
Inner Temp.(°C)		1/4°C	-18/-21°C
External(mm)		1200×800×1930	1200×800×1930
Number of Compartments		2	2
Net Capacity (liters)		1000	1000
No. of door		2	2
No. of shelves		6	6
No. of Inside light		2	2
Elec.source		220 or 440/3/60	220 or 440/3/60
Compressor Power(HP)		1/2	1/1
Max. power draw (Watt)		700	900
Descriptions	Model	1500TR	1500TF
Inner Temp.(°C)		+1~5°C	-18~21°C
External(mm)		1800×800×1930	1800×800×1930
Number of Compartments		3	3
Net Capacity (liters)		1500	1500
No. of door		3	3
No. of shelves		9	9
No. of Inside light		3	3
Elec.source		220/60/1	220/60/1
Compressor Power(HP)		1/2	1/1
Max. power draw (Watt)		720	920

- ※ New refrigerant gas R-134A used for refrigerator, and R404A used for freezer according to the international convention
- ※ Entirely stainless steel(sus-304) construction, without any corrosive metals.

HOT/COLD DRINKING EQUIP.

DRINKING WATER FOUNTAIN



Model	Dimension W×D×H(mm)	Elec. Source (V×Hz×Ph)	Capacity	Description
SPCH-44U	360×290×950	220×60×1	40LTR/HOUR	Purifying & Sterilizing & Cold & Hot Water Supply
SPCO-40U				Purifying & Sterilizing & Cold Water Supply
SPCH-44				Purifying & Cold & Hot Water Supply
SPCO-40				Purifying & Cold Water Supply
SOCH-44U				Sterilizing & Cold & Hot Water Supply
SOCO-40U				Sterilizing & Cold Water Supply
SOCH-44				Cold & Hot Water Supply
SOCO-40				Cold Water Supply

COFFEE AND TEA MACHINE



M100



M200



M200W



B100

Model	Elec. Source (V×Hz×Ph)	Buffer stock coffee	Hour capa. coffee	Brewing time	Water Feeding	Fitter paper	Weight (Kg)
M100	200×50/60×1 or 110×60×1	3.6Ltr, 28cups	N/A	Abt. 6min.	Manual Type	90/250	7.3
M200					Automatic Type		
M200W		3.6Ltr, 28cups	14Ltr, 112cups	Abt. 8min.	Semiauto Type	250	13
B100		3.6Ltr, 28cups	N/A	Abt. 6min.	Manual Type	90/250	9

ELECTRIC WATER BOILER



MODEL	Water Volume (liter/cups)	Hot water Hour Capacity (liters/cups)	Electric Source (V×Hz×Ph)	Electric Power (kw)	Dimension (mm H×∅)	Thermostat adjustable (0 c)	Heating Time (min 20-97 c)	Water Connection
WK110n	10/80	30/240	220×60×1	3.2	520×∅224	97	24	yes
WK120n	20/160	30/240	220×60×1	3.2	585×∅304	97	45	yes
		60/480	440×60×3	6.6		97	23	yes
WK140n	20/160	90/720	440×60×3	9.6	685×∅388	97	23	yes
WK160n	60/480	90/720	440×60×3	9.6	855×∅388	97	35	yes
WK180n	80/640	80/1440	440×60×3	19.2	891×∅445	97	23	yes

PREPARATION EQUIP.

ELECTRIC PEELER



C-E560 / C-E565

MODEL	Elec. Source (V×Hz×Ph)	Motor (Hp)	Motor Power (Kw)	Load Capacity (Kg)	Hourly Output (Kg)	Peeling Cycle (sec.)	Weight (Kg)
C-E560	220×60×1	0.35	0.42	5	140	120	43
	440×60×3		0.27				
C-E565	220×60×1	1	0.75	10	300	120	56
	440×60×3		0.42				

MEAT SAW



HBS-250

HBS-330

MODEL	Dimension W×D×H (mm)	Motor Power (Voltage/HP)	Working Table (mm)	Net Weight (kg)	Length of sawblade (mm)	Max.loading Dimension L×B(mm)
HBS-250	530×460×850	220V,1.0HP	380×420	35	1850	250×200
HBS-330	600×590×1040	220V,1.5HP	440×520	60	1980	330×220

- Stainless steel tabletop provided.
- Easy saw blade replacement.
- Powerfull and calm moter provided.

SLICING MACHINE



300GLT



250GSE

MODEL	Dimension W×D×H (mm)	Elec. Source (V×Hz×Ph)	Loading Dimension	Slice Thickness	Blade Diameter	Power cons. (kW)
250GSE	620×440×390	220×60×1	300 x 220 x 160	0~18mm	250mm	0.22
300GLT	610×490×430		300 x 220 x 160	0~18mm	300mm	0.18

PREPARATION EQUIP.

MEAT GRINDER / GRATER



M-12S

MODEL	Dimension (WxDxH)	Elec. Source (V×Hz×Ph)	Elec. Const. (kw)	Capacity (kg/h)	Diameter of Knife (φ (mm))	Net weight (kg)
M-12S	620×340×395	220×60×1	0.75	150	69	27

* Stainless steel blade, stainless steel disk and polished aluminum alloy body.

ELECTRIC MIXER



MODEL	Overall Dimension W×D×H (mm)	Motor Power (kw)	Tool (RPM)	Capacity of Mixture (Liters)	Elec. Source (V×Hz×Ph)	Weight (kg)
BM10	480×610×720	0.5	40~160	10	220×60×1 440×60×3	55
BM20	600×710×840	0.9	40~160	20		108
BM20H	600×715×1140	0.75	40~160	20		130
BM30	600×715×1140	1.1	40~160	30		130
BM40	700×880×1300	1.5	40~160	40		204
BM60	800×1000×1510	2.2	40~160	60		280

ELECTRIC DOUGH MIXER(KNEADER)



TAURO

MODEL	Depth (mm)	Height (mm)	Width (mm)	Elec. Source (V×Hz×Ph)	Power (Kw)	Capacity (Liter)	Weight (Kg)
TAURO12	350	570	540	220×60×1	0.55	16	45
TAURO18	380	570	580		0.55	21	46
TAURO22	440	770	700		0.75	29	67

PREPARATION EQUIP.

HOT PLATES



HP201



HP220

MODEL	Dimension W×D×H (mm)	Elec. Source (V×Hz×Ph)	Power Cons. (kw)	Weight (kg)
HP110	350×400×150	220×60×1	1	9
HP120	350×400×150		2	9
HP210	700×400×150		2	20
HP220	700×400×150		4	20

ELECTRIC BREAD TOASTERS



Model. 4 SLICE

No. OF SLOTS	4
CAPACITY	160 SLICES/Hr
LOADING(KW)	2.3
DIMENSION(mm)	360×210×220
WEIGHT(kg)	4
ELEC. SOURCE	220×60×1



Model. BH-003

No. OF SLOTS	2(2 breads / 1 slot)
CAPACITY	130 SLICES/Hr
LOADING(KW)	1.3
DIMENSION(mm)	380x130x165
WEIGHT(kg)	1.2
ELEC. SOURCE	220×60×1



Model. 2 SLICE

No. OF SLOTS	2
CAPACITY	65 SLICES/Hr
LOADING(KW)	1.2
DIMENSION(mm)	260×210×220
WEIGHT(kg)	3.5
ELEC. SOURCE	220×60×1



Model. 6 SLICE

No. OF SLOTS	6
CAPACITY	195 SLICES/Hr
LOADING(KW)	3.0
DIMENSION(mm)	460×210×220
WEIGHT(kg)	5.1
ELEC. SOURCE	220×60×1

ELECTRIC CONVEYOR TOASTERS



Model. DCT2

CAPACITY	360 SLICES/Hr
LOADING(KW)	2.8
DIMENSION(mm)	370×640×400
WEIGHT(kg)	20
ELEC. SOURCE	220×60×1



Model. DCT3

CAPACITY	500 SLICES/Hr
LOADING(KW)	4.1
DIMENSION(mm)	470×640×400
WEIGHT(kg)	24
ELEC. SOURCE	220×60×1

DISH WASHING/WASTE EQUIPMENT

DISH WASHER



LF324



LC900 / LC1200

Specification	Model No.	LF 324	LC 900	LC 1200
Dimensions (H×W×D)		600x600x820	625x760x1460	625x760x1460
Elec. Source (V x Hz x ph)		440x60x3	440x60x3	440x60x3
Power Cons. (kW)		4.65	9.1	10.5
Capacity (Rack/hr)		36	48	65
Wash Tank (Liter)		21	42	42
Water Connection	Inlet	3/4"	3/4"	3/4"
	Outlet	35 mm	35 mm	35 mm
Weight (kg)		58	135	140
Type		Front Loading	Door Rack	

FOOD WASTE DISPOSER (500 EXCELLENT SERIES)



Technical Specification	510-BS	515-BS	520-BS	530-BS	550-BS	575-BS
Nomal capacity(Kg/hr)	300	400	500	700	850	1000
Electrical power(Kw)	0.75	1.1	1.5	2.2	4.0	5.5
Rated current A.for						
230V/3ph./50Hz	3.5	5.6	5.8	8.8	15.8	20.7
400V/3ph./50Hz	2.0	5.6	5.8	8.8	15.8	20.7
440V/3ph./60Hz	2.1	2.6	3.5	5.2	9.0	12.3
Oher voltages available						
Contri voltage	Marine installation:the same as the motor voltage.					
Fuse rating, slow	10A	10A	10A	16A	16A	25A
Disposer outlet connection	2" B S P , F e m a l e			2 1/2" B S P , F e m a l e		
Height of disposer outlet (a)	a = 4 8 5 - 5 6 1			a = 4 6 4 - 5 3 9		
Height of water trap (b)	a = 4 8 5 - 5 6 1			a = 4 3 2 - 5 0 7		
(if ordered from DISPERATOR)						
Gross/net weight, kg	68/57	70/59	73/62	85/74	90/79	90/88

FOOD WASTE DISPOSER



400

Technical Specification	Model 400
Normal capacity, kg/hr	100-150
Electrical power, kw	0.55
Rated current, A for:	
110-120V / 1 ph. / 60 Hz	8.1
220-240V / 1 ph. / 50, 60 Hz	3.5
110-120V/1 ph. / 60 Hz-Fuse rating, show	15A
220-240V/1 ph. / 50, 60 Hz-Fuse rating, show	10A
Gross / net weight, kg	10/9

DISH WASHING/WASTE EQUIPMENT

FOOD WASTE DISPENSER(500EXCELLENT SERIES MC-MODELS)



MC

Model No.	510MC	515MC	520MC	530MC
Electrical power(Kw)	0.75	1.1	1.5	2.2
Rated current A,for				
Volt/ph/hr				
2201/60				
220/3/60	3.5	5.6	6.0	8.88
240/3/60	3.5	4.7	6.5	9.0
400/3/60	2.0	3.2	3.5	5.1
415/3/60	2.0	2.7	3.6	5.2
440/3/60	2.1	2.6	3.5	5.2
other voltage available				
Weight(Kg)	57	59	60	74
Fuse rating, slow	10A		15A	
protection class	IP55			
Water connection	Reinforced flexible house with 1/2" BSP.Femate connection			
Water control	Automatic solenoid valve oprating in conjunction with motor			
Drain outlet	The slope of the drain pipe must not be less than 2:100, preterably 5:100			

- * Very useful for small working areas, with a heavy duty free standing frame.
- * Complies with IMO/MARPOL regulations.

WASTE COMPACTOR



TT100



TT160

Model	Compaction		Capacity Compacted Package		Loding (Kw)	Elec. Source (VxHzxPh)	Weight (Kg)
	Pressure(Kg)	Cycle time is Sec.	Weight(Kg)	Volume m ³			
TT100	2500	40	14-16	0.048	0.75	220 × 60 × 1	120
TT160	3100	10	16-19	0.11		220 × 60 × 1	200
TT240	5000	23	37-47	0.18		440 × 60 × 3	
						220 × 60 × 1	300

- * Specialist for maritime use, up to 50 crew members.
- * TT models compress all kinds of waste, and puts them into a plastic bag.

WASTE COMPACTOR



8075-E

Technical Specification	Model 8075-E	Model 8075-L
Voltage	1-phass 220-240V/ 50, 60Hz	1-phass 115-120V/ 60Hz
Fuse rating	10A	15A
Continual compaction force	1360kg(13.300N)	
Compaction ratio	6 to 1	
Max power during compression	0.75hp=570W	
Rated current	3A	5A
Volume of compacted waste	0,044m ³	
Inside dimension of waste container, L×W×H	440×290×390 mm	
Machine weight	70kg	
Gross weight (incl pallet)	84kg	
Shipping volume	0,5m ³	

- * The standard dimensions to install in galley and bar.
- * The swing door allows easy access to bag compartment.
- * 700 liters of bulky waste can be changed into 0.04m³.

CATERING FURNITURE

SAMJOO catering furniture consists of two(2) kinds of systems. One is a modular system and the other is a non-modular system.

The NSF certified catering furniture is produced under the modular system. All of the catering furniture is divided into the NSF(National Sanitation Foundation, U.S.A) model and non-NSF model. There are differences in thickness of stainless steel sheet, fittings and assembly method between the NSF model and non-NSF model, but the shapes between NSF and NON-NSF model are the same.

The entire construction is made of stainless steel(sus304, 18% Cr and 8% Ni) and the fittings are also made of stainless steel or chrome plated brass to prevent corrosion from the salt saturated air of the sea.

All of the furniture is very modern(updated) and hygienic and boast strong construction for long durability. The components and fittings are welded or bolted under skillful workmanship for a high quality product as well as the ability to endure ship vibration and turbulent sea conditions.

2-BOWL SINK W/DRESSER



1-BOWL SINK



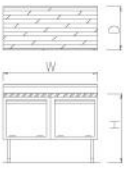

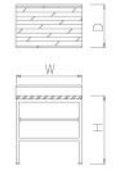

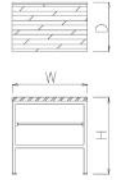
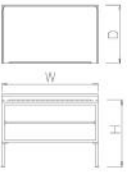
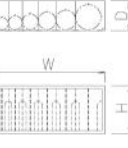

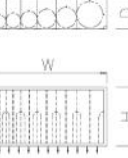
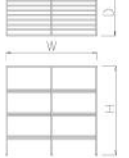

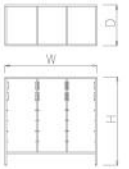


LIST OF CERTIFIED MODULE UNITS BY NSF

NO.	DESCRIPTION	MODEL.NO.	NO.	DESCRIPTION	MODEL.NO.
1	1-BOWL SINK	NS-01	14	OPEN DISH RACK W/ CUP HOOK	NS-15
2	2-BOWL SINK	NS-02	15	CABINET FOR CUP BOARD	NS-16
3	1-BOWL SINK WITH DISPOSER	NS-03	16	WORKING TABLE W/ DRAWERS ON BOTH SIDES	NS-17
4	2-BOWL SINK WITH DISPOSER	NS-04	17	WORKING TABLE	NS-18
5	3-DRAWER CABINET	NS-05	18	WORKING TABLE W/ DRAWERS	NS-19
6	1-DOOR CABINET	NS-06		ON BOTH SIDES AND W/ SPLASH BACK	
7	2-DOOR CABINET	NS-07	19	WORKING TABLE W/ SPLASH BACK	NS-20
8	OPEN CABINET	NS-08		AND NONE-DRAWERS	
9	TABLE FOR WASTE BIN	NS-09	20	SHELF CABINET	NS-21
10	DOUGH TROUGH TABLE	NS-10	21	KNIFE RACK	NS-22
11	CHOPPING BLOCK W/ BACK SPLASH	NS-12	22	POT SHELF	
12	CHOPPING BLOCK	NS-13	23	BASKET STAND	NS-23
13	OPEN DISH RACK	NS-14	24	SEAT FOR EQUIPMENT	NS-24

* All modular catering furniture will be assembled with the module units.

CATERING FURNITURE

THE PLAN(LIST) OF UNMODULAR CATERING FURNITURE

ITEM NO.	DESCRIPTION	No. of used model units	SHAPE	NO.	DESCRIPTION	No. of used model units	SHAPE
1	DOUGH TROUGH TABLE	(NS-10)		8	WORKING TABLE	(NS-17)	
2	CHOPPING BLOCK	(NS-11)		9	WORKING TABLE W/ DRAWERS ON ONE SIDE & W/ BACK SPLASH	(NS-18)	
3	CHOPPING BLOCK	(NS-12)		10	WORKING TABLE W/ BACK SPLASH AND NON-DRAWER	(NS-19)	
4	OPEN DISH RACK	(NS-13)		11	SHELF CABINET	(NS-20)	
5	OPEN DISH RACK W/ CUP HOOK	(NS-14)		12	POT SHELF	(NS-22)	
6	CABINET FOR CUP HOOK	(NS-15)		13	BASKET STAND	(NS-23)	
7	WORKING TABLE W/ DRAWERS ON BOTH SIDES	(NS-16)		14	SEAT FOR EQUIPMENT	(NS-24)	

IRON BOARD



CUP HOOK

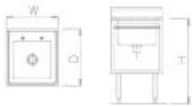




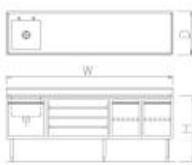

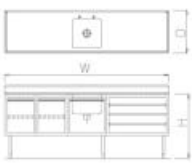

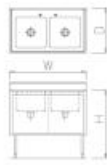
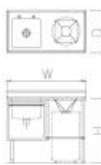


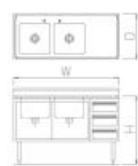


WASTE BIN



CATERING FURNITURE

THE PLAN(LIST) OF MODULAR CATERING FURNITURE

ITEM NO.	DESCRIPTION	No.of used model units	SHAPE	NO.	DESCRIPTION	No.of used model units	SHAPE
1	1-BOWL SINK	(NS-01)		8	1-BOWL SINK W/ DRAWER & CABINET	(NS-01) + (NS-05) + (NS-06)	
2	1-BOWL SINK W/ 3-DRAWERS	(NS-01) + (NS-05)		9	1-BOWL SINK W/ DRAWERS & CABINET	(NS-18)	
3	1-BOWL SINK W/ 1-DOOR CABINET	(NS-01) + (NS-06)		10	1-BOWL SINK W/ CABINETS	(NS-19)	
4	1-BOWL SINK W/ 2-DOOR CABINET	(NS-01) + (NS-07)		11	1-BOWL SINK W/ CABINETS	(NS-01) + (NS-07) + (NS-08)	
5	1-BOWL SINK W/ OPEN CABINET	(NS-01) + (NS-08)		12	2-BOWL SINK	(NS-02)	
6	1-BOWL SINK W/ WASTE BIN	(NS-01) + (NS-09)		13	2-BOWL SINK & 1-BOWL W/ DISPOSER	(NS-02) + (NS-03)	
7	1-BOWL SINK W/ DRAWERS & CABINET	(NS-01) + (NS-05) + (NS-06)		14	2-BOWL SINK & 3-DRAWER	(NS-02) + (NS-05)	

2-BOWL SINK

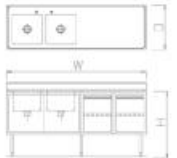



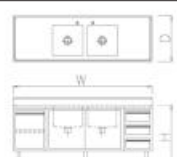

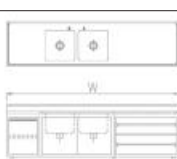


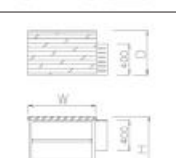




WORKING TABLE



CATERING FURNITURE

THE PLAN(LIST) OF MODULAR CATERING FURNITURE

ITEM NO.	DESCRIPTION	No.of used model units	SHAPE	NO.	DESCRIPTION	No.of used model units	SHAPE
15	2-BOWL SINK W/ 2-DOOR CABINET	(NS-02) + (NS-07)		22	2-DOOR CABINET	(NS-07) + (NS-07)	
16	2-BOWL SINK W/ OPEN CABINET	(NS-02) + (NS-08)		23	2-DOOR CABINET W/ OPEN CABINET	(NS-07) + (NS-08)	
17	2-BOWL SINK	(NS-02) + (NS-05) + (NS-06)		24	2-DOOR CABINET W/ WASTE BIN	(NS-07) + (NS-09)	
18	2-BOWL SINK W/ CABINETS	(NS-02) + (NS-06) + (NS-08)		25	CHOPPING BLOCK W/ BACK SPLASH & KNIVES RACK	(NS-11) + (NS-21)	
19	2-DOOR CABINET W/ DRAWER	(NS-05) + (NS-07)		26	CHOPPING BLOCK & KNIFE RACK	(NS-12) + (NS-21)	
20	OPEN CABINET W/ DRAWER	(NS-05) + (NS-08)					
21	CABINETS W/ DRAWERS	(NS-05) + (NS-06) + (NS-08)					

DISH RACK



CHOPPING TABLE



WASH BASIN



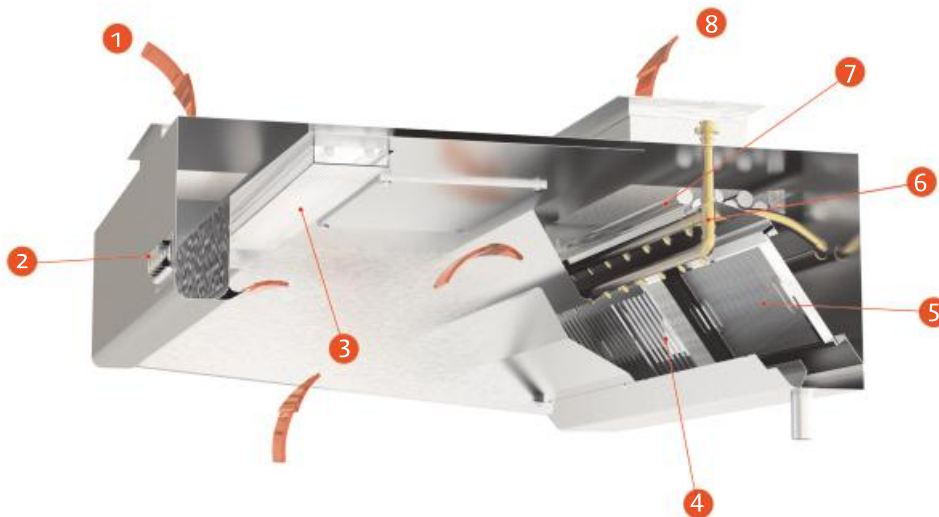
GALLEY HOOD(USPHS)

FOR OFFSHORE & PASSENGER SHIP



SPECIFICATIONS

- 1 **SUPPLY AIR (DUCT)** Ventilation bringing fresh air from outside.
- 2 **TEST MANUAL SWITCH** Switch manually-operated to confirm the state of water wash, damper, hood UV.
- 3 **LIGHT** Provides illumination for all hood equipment and provides a visually neat effect.
- 4 **BAFFLE FILTER** A filter that cleans grease and oil and steam with the cyclon method.
- 5 **MESH FILTER** Secondary filter that catches fine grease and oil residue and steam that passes through the baffle filter.
- 6 **WATER WASHING PIPING** Piping that supplies water to clean the grease box and filter inside the hood.
- 7 **UV STERILIZATION SYSTEM (Ozone Lamp)** Lamp that gets rid of grease, oil and steam that escapes the hood and duct.
- 8 **EXHAUST AIR (DUCT)** Duct for polluted air to be expelled through.



FUNCTION

Ceiling air conditioning

A remarkably designed system focusing on function as well as light, exhaust, and ventilation.

UV ray (Ozone Lamp) technology

Nature friendly technology that reduces the risk of grease and oil fires that might occur inside the hood.

Satisfying user's needs

A system that saves on maintenance and energy costs by check heat, smoke and exhaust and controls ventilation volume during non-operating periods.

Eco-friendly & modernized air conditioning system

Baffle & Mesh Filtering system is made to filter pollutants in air like smoke and surplus ozone so it was developed to satisfy the strict environmental demands such as odors, smoke, and the re-entry of exhaust air.

Air accumulating spray system

Through the function to push increasing heated steam, oil and water inside the filter, the amount of air decreases, so the consumption of energy is reduced by 20~30%. Through this, operating costs and investment capital could be reduced.

GALLEY HOOD WITH FIRE EXT. SYSTEM

TYPE APPROVAL CERTIFICATE



LR

DNV

GL

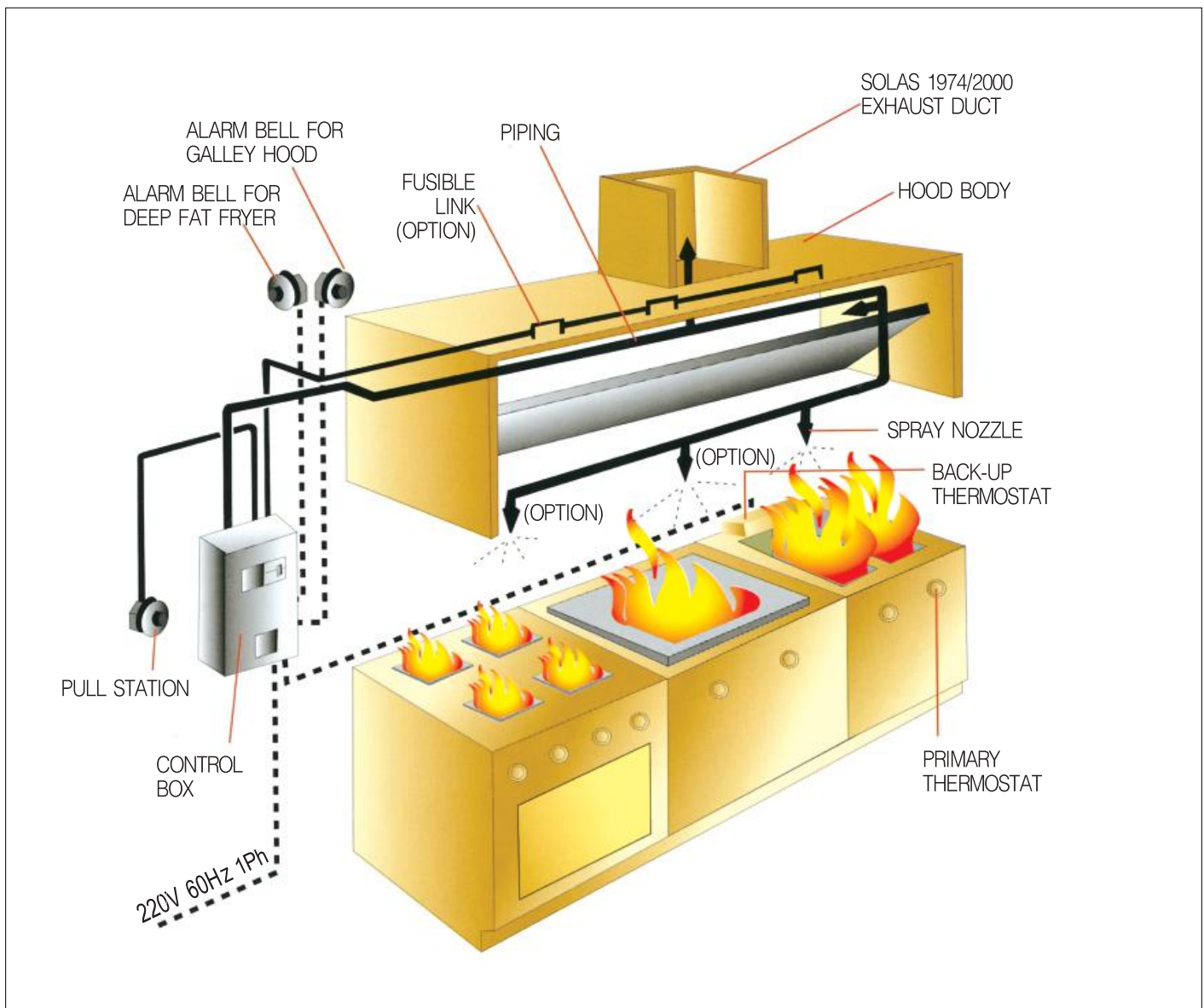
NK

KR

ABS

BV

RINA



THE TYPICAL PATTERN OF FIRE EXTINGUISH SYSTEM

The best fire extinguishing system for food handling space that includes a special non-toxic, odor-free and colorless chemical spray.

LAUNDRY EQUIPMENT

WASHER-EXTRACTOR



RX80



RX280

Type	Unit	RX80	RX105	RX135
Capacity	kg	9	12	15
Drum volume	l	75	105	135
extraction speed	rpm	820	760	760
G-factor		200	200	200
Electrical heating	kw	6	9	12
Steam heating	bar	1-8	1-8	1-8
Dimensions				
H×W×D unpacked	mm	1410 x 890 x 915	1410 x 890 x 1060	1410 x 890 x 1135
H×W×D packed	mm	1230 x 690 x 825	1335 x 780 x 825	1335 x 780 x 940
Packed volume		0.70	0.86	0.98
Weight				
Gross	kg	145	185	200
Net	kg	135	170	190
Type	Unit	RX180	RX240	RX280
Capacity	kg	20	27	32
Drum volume	l	180	240	280
extraction speed	rpm	490	490	490
G-factor		100	100	100
Electrical heating	kw	12	18	22
Steam heating	bar	1-8	1-8	1-8
Dimensions				
H×W×D unpacked	mm	1115 x 660 x 785	1225 x 750 x 785	1225 x 750 x 900
H×W×D packed	mm	1535 x 920 x 960	1535 x 920 x 1125	1535 x 920 x 1185
Packed volume		1.36	1.59	1.67
Weight				
Gross	kg	290	315	335
Net	kg	270	290	305

STACKED TYPE WASHER / DRYER



DAM6



SC65

TYPE	SC65	TYPE	DAM6	
			condense	vented
Capacity(kg)	6.5	Capacity(kg)	6.5	
Drum volume(l)	60	Drum volume(l)	111	
DRUM Diameter(mm)	φ480	DIMENSIONS DRUM	φ571 × 476	
EXTRACTION SPEED(rpm)	1400	Electrical connection	220/60/1 or 440/60/3	
G-FACTOR	530	Electrical heating(kW)	2.5	3
Electrical connection	220/60/1 or 440/60/3	Circuit breaker	230V-10A/400V-16A	
Electrical heating(kW)	3.2	AIRFLOW	123	245
Circuit breaker	230V-10A/400V-16A	AIR EVACUATION	-	100
Water connection(inch)	3/4"	Dimensions(H×W×D)	850×595×595	
Drain	Pump Standard drain valve available	TRANSPORT DATA		
Dimensions(H×W×D)		Gross Weight		
TRANSPORT DATA		Cardboard packing	50	45
Gross Weight		Net Weight	47	39
Cardboard packing(kg)	77	Volume(packed)		
Net Weight(kg)	73	Cardboard packing	0.53	
Volume(packed)		Cardboard packing		
Cardboard packing	0.53	H×W×D	915×610×660	
Cardboard packing				
H×W×D	915×610×660			

LAUNDRY EQUIPMENT

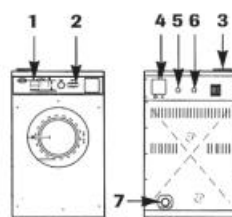
WASHER-EXTRACTOR

UC Models	UC20	UC30	UC40	UC60	UC80VNV
Dry Weight Capacity	20 lb (9 kg)	30 lb (12 kg)	40 lb (18 kg)	60 lb (27 kg)	80 lb (36 kg)
Cylinder Diameter (in/mm)	21" (533 mm)	24" (610 mm)	26.25" (667 mm)	34.1" (865 mm)	36" (365 mm)
Cylinder Volume	2.76 cu. ft. (78.1 liters)	2.19 cu. ft. (118 liters)	6.34 cu. ft. (180 liters)	9.0 cu. ft. (255 liters)	12.9 cu. ft. (365 liters)
Width (in/mm)	26" (711 mm)	29" (800 mm)	30.62" (826 mm)	34.05" (953 mm)	41.5" (1118 mm)
Depth (in/mm)	29.68" (859 mm)	35"(973 mm)	40.25" (1105 mm)	42.8" (1191 mm)	51.62" (1384 mm)
Height (in/mm)	42" (1256 mm)	45" (1303 mm)	47.25" (1361 mm)	50" (1430 mm)	56" (1488 mm)
Wash Speed	53 RPM	47 RPM	47 RPM	44 RPM	22/40 RPM
Extract Speed	525 RPM	480 RPM	470 RPM	450 RPM	280/408/524
Extract G-Force	82	78	82	86	40/85/140
Door Opening Size (in/mm)	12" (305 mm)	14.34" (364 mm)	16.25"(413 mm)	16.25"(413 mm)	18.5"(470 mm)
Door Bottom To Floor (in/mm)	14.37" (365 mm)	14" (356 mm)	14.5" (368 mm)	13.5" (379 mm)	17.75" (455 mm)
Drain Diameter (in/mm)	2" (52 mm)	2" (52 mm)	3" (76 mm)	3" (76 mm)	3" (76 mm)
Drain Height To Floor (in/mm)	4.37" (111 mm)	4" (102 mm)	4.08" (104 mm)	4.5" (114 mm)	5.75" (146 mm)
Electrical Specifications Circuit Breaker Requirements and Full Load Amperages * (Circuit · Full Load Amps)	110-120/60/1/20 · 15 amp 208-240/60/1/20 · 10 amp 208-240/60/3/15 · 5 amp 380/60/3/15 · 4 amp 380-415/50/3/15 · 4 amp 220-240/50/3/15 · 5 amp 220-240/50/1/20 · 10 amp 220/50/3/15 · 5 amp	208-240/60/1/20 · 10 amp 208-240/60/1/15 · 7 amp 380/50/3/15 · 7 amp 380-415/50/3/15 · 4 amp 220-240/50/1/20 · 10 amp 220/50/3/15 · 6 amp	208-240/60/1/30 · 15 amp 208-240/60/1/20 · 7 amp 380/60/3/15 · 5 amp 380-415/50/3/15 · 5 amp 220-240/50/1/20 · 8 amp 200/50/3/15 · 8 amp	208-240/60/1/30 · 15 amp 208-240/60/1/20 · 10 amp 200/50/3/15 · 6 amp 380-415/50/3/15 · 6 amp 220-240/50/3/20 · 10 amp 200/50/3/20 · 10 amp	200-240/50-60/3/20 · 12.4 amp 380-415/50-60/3/15 · 4.5 amp
Net Weight	390 lb (152 kg)	495 lb (209 kg)	706 lb (249 kg)	767 lb (315 kg)	1405 lb (549 kg)
Standard Shipping Weight	410 lb (166 kg)	535 lb (225 kg)	744 lb (268 kg)	818 lb (338 kg)	1456 lb (572 kg)
Wood Crate Shipping Weight	480 lb (218 kg)	601 lb (273 kg)	846 lb (384 kg)	997 lb (452 kg)	1506 lb (683 kg)
Shipping Dimensions Approx. - (in/mm)	H : 51 " (1295) W : 29 " (737) D : 32.5 " (826)	H : 53.5 " (1359) W : 30.5 " (775) D : 37.5 " (953)	H : 56 " (1422) W : 32 " (813) D : 41 " (1041)	H : 58.5 " (1486) W : 36 " (914) D : 44.5 " (1130)	H : 51 " (1588) W : 29 " (1219) D : 32.5 " (1422)
Agency Approvals	ETL, ETL, CE	ETL, ETL, CE	ETL, ETL, CE	ETL, ETL, CE	ETL, ETL, CE

* Standard domestic voltage 208-240/60/3 circuit breaker and amp draw data shown is for standard voltage models without auxilliary heat consult factory for other configurations. Manufacturer strongly recommends using a circuit breaker instead of fuses. Use 3-pole circuit breakers for 3-phase machines.

** Agency approvals may vary depending on configuration. Consult factory for details. Steam connection requires 1/2" N.P.T.

Due to continuous product improvements, design and specifications subject to change without notice. The quality management systems at all Alliance Laundry Systems facilities have been awarded ISO 9001 certification.



Front View Rear View

Components

1. Operating Instructions
2. Controls
3. Supply Dispenser
4. Electrical Power Connection
5. Cold Water Inlet 3/4"(19mm)
6. Hot Water Inlet 3/4"(19mm)
7. Drain Outlet

LAUNDRY EQUIPMENT

MARINE TYPE WASHER/DRYER



SJLG13W



SJLG13D

Description	Model	SJLG13W Washer	SJLG13D Dryer
Dimension W×D×H(mm)		686x767x982	686x767x1032
Elec. Source (V×Hz×ph)		220x60x1	220x60x1
Power Cons. (kW)		1.30	5.0
Capacity (kg)		13	13
Weight (kg)		87	65

DRYER



DA9



DAMS9

MODEL	DA9	DAMS9
Capacity (kg)SIZE	8.2	8.4
Dimensions Drum (mm)	φ650×520	φ650×520
Door Opening (mm)	525	525
Elec. Source	440V 60Hz 3ph	440V 60Hz 3ph
Elec. Heating (Kw)	5	5
Motor Power (Kw)	0.249	0.249
Dimensions (mm)	683×711×1097	683×711×914
Weight (Kg)	57	57
Stacking (with Washer)	N/A	Yes (Control panel at bottom part)

TUMBLE DRYER

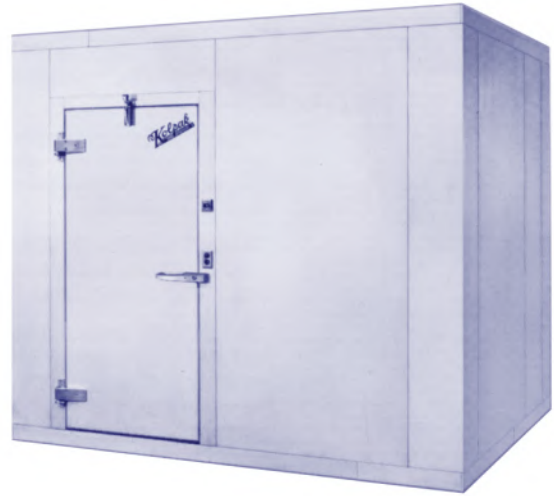


Description	UT025	UT030	UT035	UT050
Capacity(kg/lbs)	11.3/25	13.6/30	15.9/25	22/50
DRUM SIZE (dia×depth)mm	673×610	673×762	762×762	936×762
DRUM VOLUME(liters)	217	271	347	529
W×D×H(mm)	711×987×1622	711×1140×1622	800×1140×1622	981×1164×1946
MOTOR(Watt)	187	187	187	373
AIR FLOW(liters)	212	212	245	354
energy data				
Electric kw	18	21	24	30
DRUM CONSTRUCTION	standard	standard	standard	standard
stainless made	available	available	available	available
galvanized made				
ELEC.SOURCE	220 or 380/3/60 other available	220 or 380/3/60 other available	220 or 380/3/60 other available	220 or 380/3/60 other available
CONTROL PANEL				
Micro processor	standard	standard	standard	standard
manual	available	available	available	available
NET WEIGHT(kg)	136	150	164	247

MODULAR WALK-IN COLD CHAMBER

WALK-IN COOLER/FREEZER SYSTEM

- Cost saving cooler/freezer chamber
- Modern, modular chamber for marine use.
- Various marine conditions are acceptable.
- Easy and fast installation on board.



● MODULAR CONCEPT

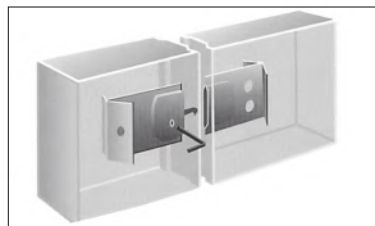


1) Corner panels are 12" × 12" on the exterior sides, and the interior corner is fully coved. The interior and exterior metal surfaces match the finish of adjacent panels and contain four inches of foamed-in-place polyurethane insulation.

2) Tee walls are used in the construction of multi-compartment walk-ins. By providing a complete break in the metal, they prevent thermal conduction from one compartment to another compartment. These efficient panels eliminate the need for extra breaker strips and heater wires. All tee walls contain fully coved corners.

3) Posi-Loc locking assemblies provide perfect alignment of walls, ceilings, floors, corner panels and door frames. The assemblies are permanently foamed-in-place in the tongue and groove edge of all panels. A clockwise turn of the hex wrench (provided) initiates a cam-type locking action. A locking "hook" is extended over and around a locking "pin" and then retracts to pull the panels tightly together for a secure fit. When the panels are assembled, the hex wrench access ports, located on the interior panels, are covered by snap caps for a neat appearance and improved sanitation. The panels can be disassembled by turning the hex wrench counterclockwise to disengage the locking assembly.

4) Floor and ceiling panels utilize the modular construction concept of foamed-in-place insulation, tongue and groove panel edges with Posi-Loc assemblies and double PVC gaskets. Floor panels are fabricated with a heavier gauge interior surface to withstand heavy traffic and double PVC gaskets. Floor and ceiling panels can also be supplied with off-end and double off-end configurations that allow for assembly of walk-in coolers and freezers in sizes greater than single panel spans.



The door perimeter, jamb and threshold are made of Fiberglass Reinforced Plastic(FRP) to resist impact, rust, dents and scratches.

REACH IN SYSTEM

● WHY REACH-IN SYSTEM (INTRODUCTION)



- Only a few large electric refrigerators and freezers can be replaced instead of one big cold chamber system in the same provision area, excluding any heat or refrigerant system for the cold chamber.
- Adjustable qty of large refrigerator & freezer according to crew number.
- Each unit has its own individual adjustable digital temperature controller.
- Temperature can be controlled according to the stored food.
- Remote monitor panel system – Chef can check the status of each unit remotely from another area (galley).
- Each refrigerator or freezer is operated and repaired individually while the cold chamber system is non-operable if its refrigerant system malfunctions.
- It is very hygienic as the unit can be cleaned individually.
- Locking device is provided with each unit.

● REFRIGERATOR/FREEZER



● HIGH PERFORMANCE & HIGH QUALITY

The door construction is made with magnetic rubber and specially sealed packing to prevent refrigerant leakage to maintain freshness, including door locking device with key. The unit uses a highly efficient condenser and body panels are made of CFC-free polyurethane foam to provide the best insulation.

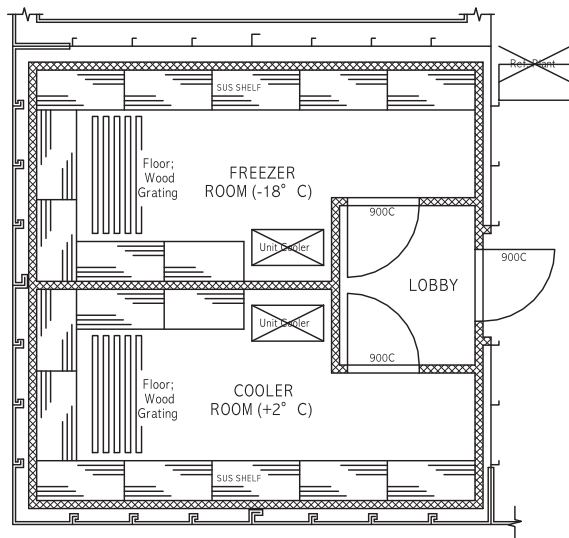
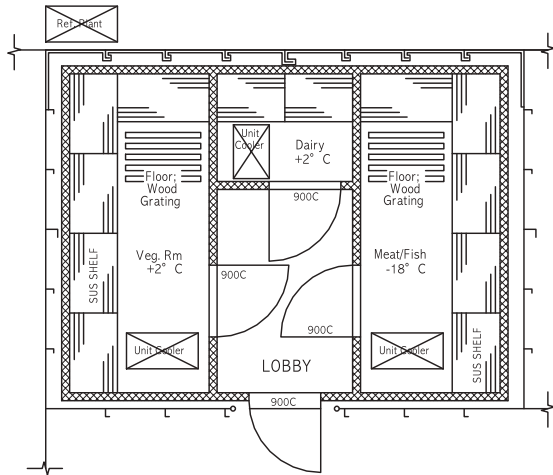
The automatic defrosting function is provided by strong air circulation and the easy-to-use digital temperature controller is located on the control panel. Pin-type evaporator with ventilator helps efficient air circulation to maintain cleanliness.

Condensing water is gravitationally drained through the drain line on the back side.

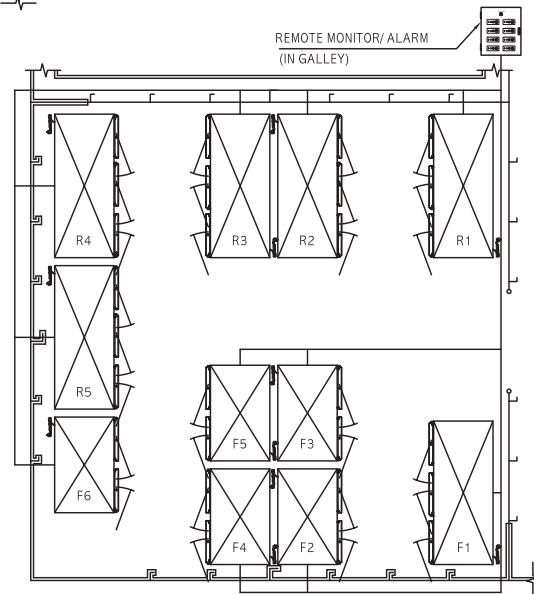
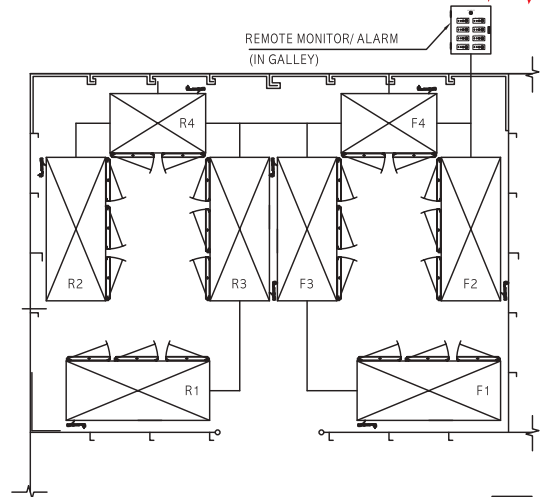
REACH IN SYSTEM

● TYPICAL ARRANGEMENT

COLD CHAMBER



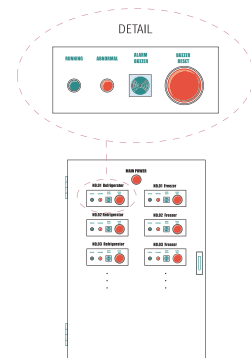
REACH-IN SYSTEM



● COMPARISON

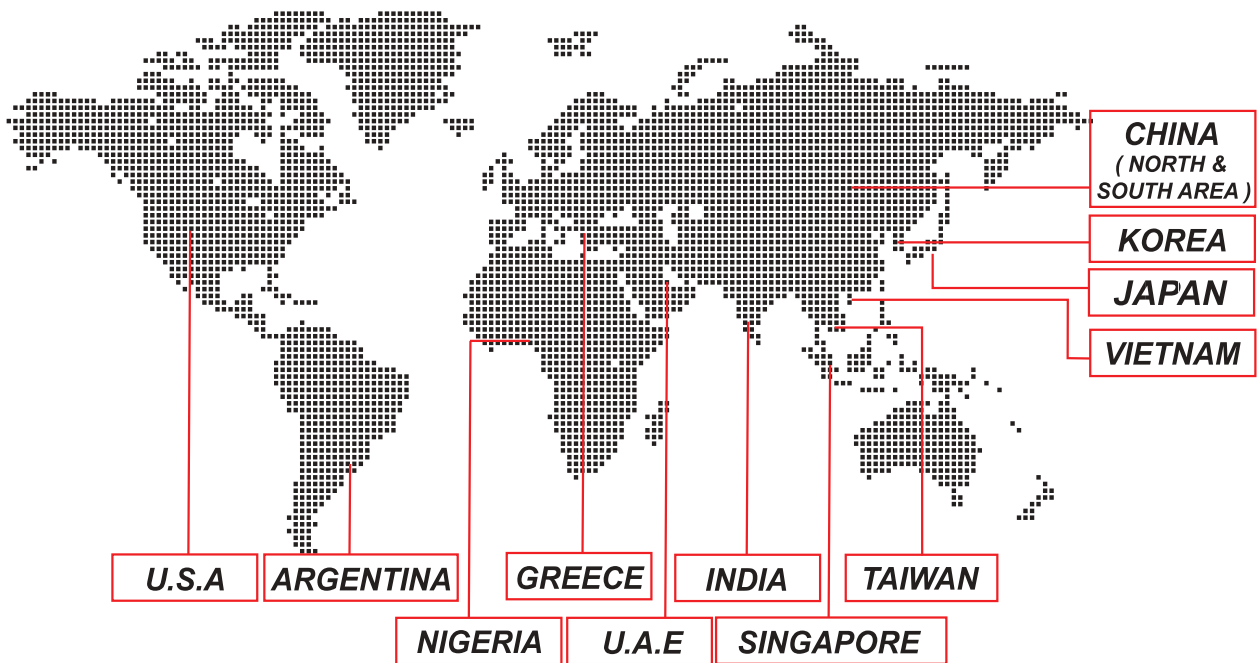
CATEGORY	COLD CHAMBER	REACH-IN SYSTEM
SUPPLY VOLTAGE	AC440V, 60Hz, 3Ph	AC220V, 60Hz, 1Ph
TEMPERATURE CONTROL	Controlled per each room	Controlled per each unit
LOADING CAPACITY	Limited loading space except for shelves.	Upon failure of one more units
TROUBLE REMEDY	Upon failure of the condensing unit, cold chamber is unserviceable.	Upon failure of one more units, remaining units still can store foods.
CONDENSING UNIT	To be additionally installed in E/R and control the whole cold chamber system.	Separated large refrigerator and freezer are installed and controlled individually.
MAINTENANCE	<ul style="list-style-type: none"> • Skilled engineer required for maintaining condensing unit, • Failure of the condensing unit results in high repair costs. 	<ul style="list-style-type: none"> • No skilled engineer required, • Can be maintained individually.

● REMOTEMONITOR



The status of each unit can be visually checked from another room remotely by remote monitor.

Worldwide Service Network



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