

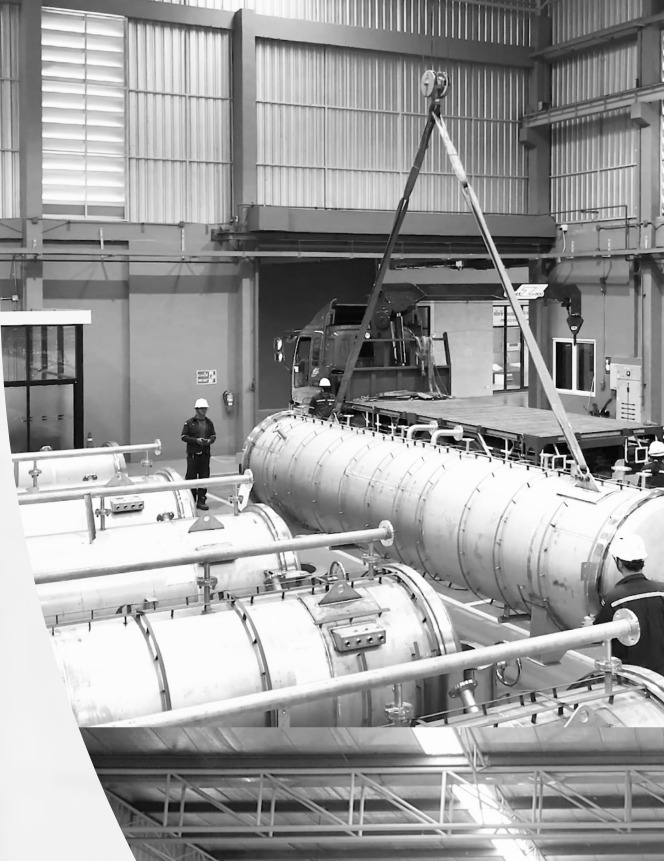


COMPANY PROFILE

WE ARE THE LEADER OF FOOD MACHINERY



WE ARE THE LEADER
OF **FOOD MACHINERY**



SAFETY FIRST + ปลอดภัยไว้ก่อน

ABOUT US

Food Machinery Co., Ltd. was founded on 26th July 2005. We have designed and manufactured various kinds of machinery for food industry. We strive to be the leader of food machinery, so we intentionally design and develop our machineries with up-to-date technologies and comply with the international industry standard. We also create our products to fulfill customer satisfaction and respond rapid growth of modern technologies.

Due to our good experience and engineering know-how, Food Machinery Co., Ltd. has become one of the most well known food machinery manufacturers for both domestic and international food industry.

OUR VISION

"We will share our engineering know-how enthusiastically help you solve the problems and go along with you to the future."

OUR MISSION

"To design, manufacture and install all machines in compliance with the international industry standards"

" To provide modern technology for engineering work with the best after sales service to fulfill customer's needs "

" Quality policy. We are committed to produce quality products and achieve the customers satisfaction. Also corresponding to quality management systems requirements and continuous improvement. "



OUR **PRODUCTS**

RETORT

- DIRECT STEAM RETORT
- OVERPRESSURE WATER SPRAY RETORT
- DUAL MODE RETORT
(OVERPRESSURE WATER SPRAY AND DIRECT STEAM)
- ROTARY RETORT
- GENTAL MOTION RETORT

COOKER

- RECTANGULAR COOKER
- CIRCULAR COOKER
- VACUUM COOKER
- CONTINUOUS STEAMER

WASHER

- CAN WASHING MACHINE
- TRAY WASHING MACHINE
- PALLET WASHING MACHINE
- BOTTLE WASHING MACHINE

AUTOMATION LOADING & UNLOADING

- AUTOMATIC LOADING
- AUTOMATIC UNLOADING
- AUTOMATION PROCESSING

RETORT



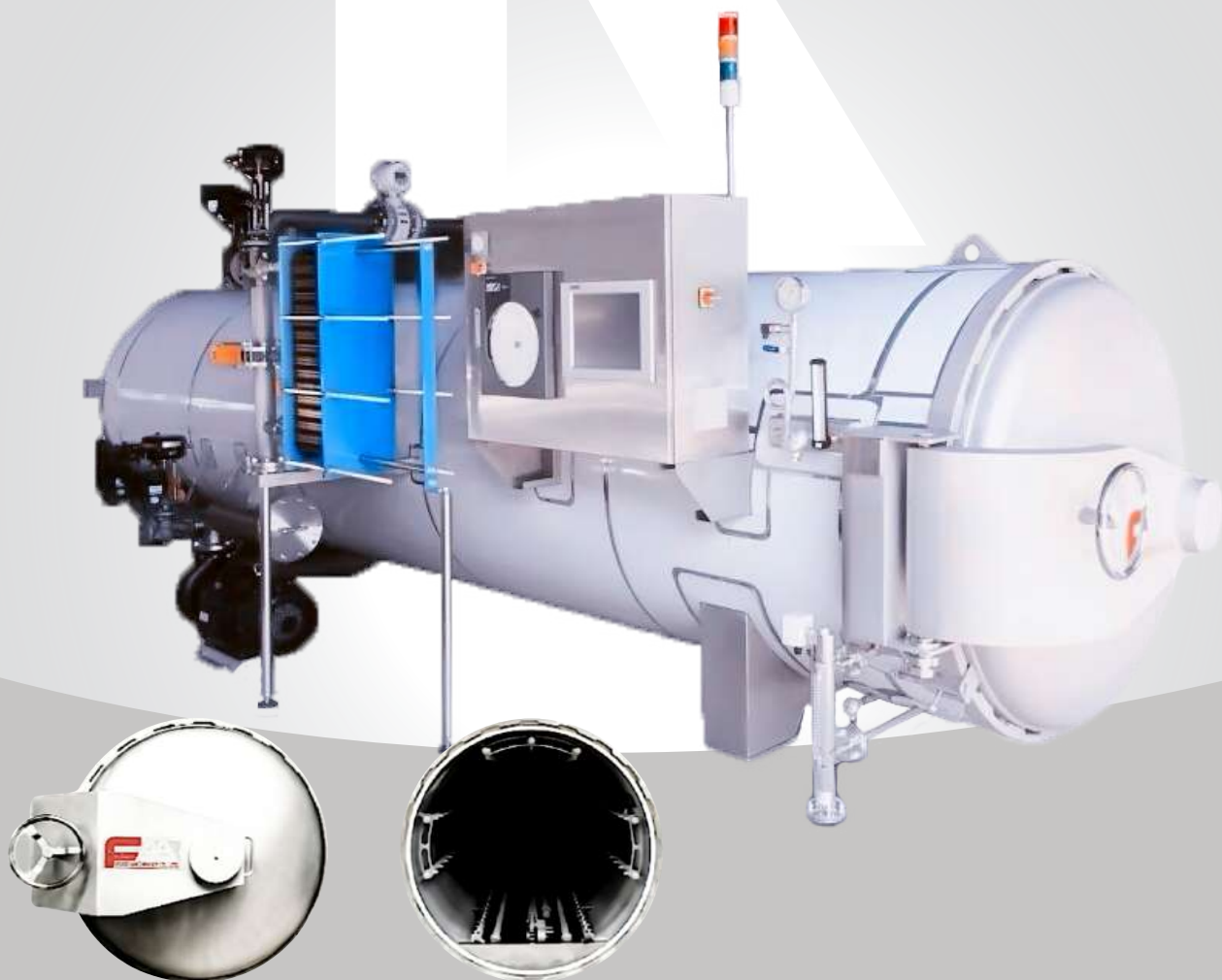
- DIRECT STEAM RETORT
- OVERPRESSURE WATER SPRAY RETORT
- DUAL MODE RETORT
(OVERPRESSURE WATER SPRAY AND DIRECT STEAM)
- ROTARY RETORT
- GENTAL MOTION RETORT



DIRECT STEAM RETORT

- The steam retort is suitable for rigid containers, resistant to pressure, such as cans, etc.
- The structural material is made of 304L stainless steel, which is strong, resistant to corrosion, and able to resist heat very well.
- Working process of the direct steam retort is easy to operate, hassle-free operation system.





OVERPRESSURE WATER SPRAY RETORT

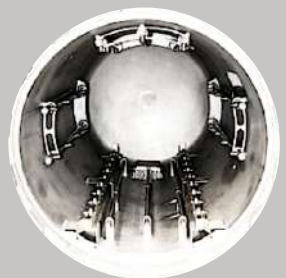
- Overpressure Water Spray Retort is suitable for packaging that is semi-rigid and flexible, such as plastic, as well as glass bottles.
- Water spraying system through the nozzles installed at the right position and angle so that the spraying is thoroughly applied to every product while sterilizing.
- The maximum deviation in the heat dissipation of water is $0-5 \pm$ degrees.
- The property of the plate heat exchanger maintains the quality of the water to prevent contamination between the water used and the water for cooling.



DUAL MODE RETORT

(OVERPRESSURE WATER SPRAY AND DIRECT STEAM)

- Dual Mode Retort (Overpressure Water Spray Retort and Direct Steam) can sterilize products in 2 systems: which are water spray and direct steam, depending on the product and the needs of the manufacturer.
- Dual Mode Retort (Overpressure Water Spray Retort and Direct Steam) can sterilize a variety of food packaging, such as plastic containers, aluminum pouches, glass bottles, etc.



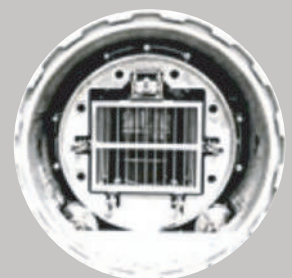
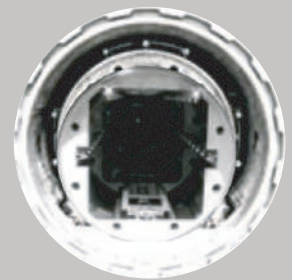
R

ETORT



ROTARY RETORT

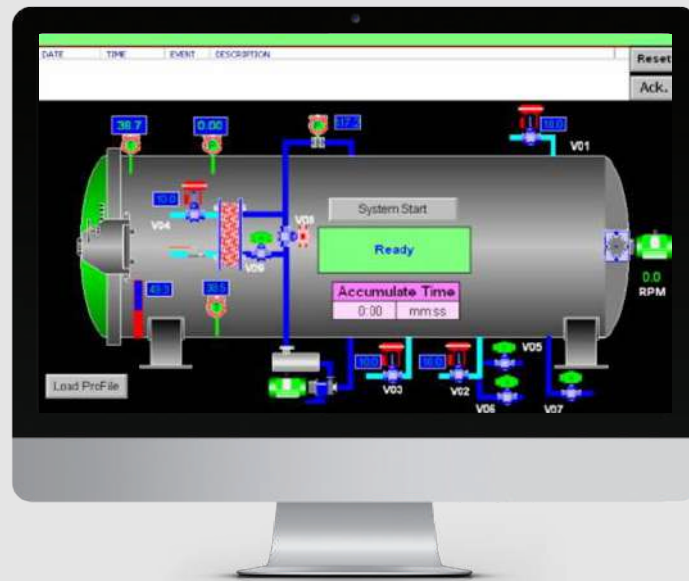
- Rotary Overpressure Water Spray Retort saves time in sterilizing as the rotation causes heat to enter the food faster than normal sterilization.
- It helps to provide good and consistent quality food. In general, the rotary sterilizer is commonly used with viscous products.
- Minimal heat distribution deviation $0.5 \pm$ degree Celsius





GENTLE MOTION RETORT

- It is a sterilizer that can shorten production time and improve product quality. To help increase marketing productivity, this sterilizer is suitable for canned products, glass containers, etc.
- The operation of this type of sterilizer will move horizontally to distribute the heat evenly to the product.



RETORT

CONTROL SYSTEM

- Process cycle is automatically controlled by Central Host PC so that all retorts can be remotely monitored from PC in control room.
- Process status including the data of water level, circulation rate, time, temperature, pressure and alarm are monitored and collected for historical record
- Temperature and overpressure are independently controlled and recorded by circular chart recorder.
- The profiles, collected in the program, could be selected to suit each kind of products and even additionally adjusted or corrected the details of each profile.

COOKER



- RECTANGULAR COOKER
- CIRCULAR COOKER
- VACUUM COOKER
- CONTINUOUS STEAMER



COOKER

RECTANGULAR COOKER

Rectangular Cooker is suitable for general food processing using a steaming temperature of not more than 98 C is pressure-less steaming.





MADE IN THAILAND



CIRCULAR COOKER

Circular Cooker is designed to make the machine with a shape that is easy to dissipate heat, resulting in consistent product quality. The cooking can be done at both temperatures of 100 C and more than 100 C depending on the suitability of the production process.



O O K E R



VACUUM COOKER

Vacuum Cooker is a vacuum autoclave to prevent Oxidation reaction, resulting in better color and smell than normal steaming, adding value to the product.

COOKER



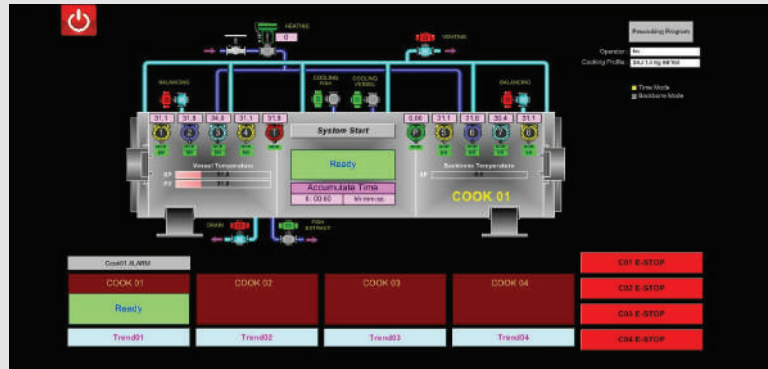
CONTINUOUS STEAMER COOKER

Continuous Cooker is the cooker for continuous cooking industry, and suitable for food processing that timing less than 20 minutes.

COOKER

CONTROL SYSTEM

- The cooker's control system consists of control box equipped with touch screen to control the whole operation of cookers according to the specified time and temperature. Furthermore, it is designed to control an internal temperature of product and process which reaches the target temperature and time.
- Each status of process including temperature, time, alarm and other equipments, can be visible and easy to monitor. There is a program for collecting profile and can select the profile that is suitable for each product. Moreover, the profiles can be edited by using the program.
- The cooker's working process can be controlled by Host computer which is convenient to remotely control more than one unit of cooker.
- The host computer can collect the data for the control box, and it can control the process of cooking by managing and showing data of the process from the control box



FEATURES & BENEFITS

- Cooker of Food Machinery Co., Ltd. is used to cook various types of food. In the food industry using hot steam and a system to reduce the product temperature by using water.
- Food Machinery Co., Ltd. produces various types of cooker, both circular and rectangular, with slip-way lock doors for circular cookers and swing-opened doors for rectangular cookers. With a sensor to check the integrity of the door closing, if the door of the cooker is not completely closed, the cooker will not be able to proceed to the process.
- The machine and internal pipe systems are made of good quality stainless steel complies with GMP and HACCP standards. Quality has been improved to be durable and easy to maintain.

WASHER



- CAN WASHING MACHINE
- TRAY WASHING MACHINE
- PALLET WASHING MACHINE
- BOTTLE WASHING MACHINE



A S H E R

CAN WASHING MACHINE

Vacuum Cooker is a vacuum autoclave to prevent Oxidation reaction, resulting in better color and smell than normal steaming, adding value to the product.



MADE IN THAILAND



W

A S H E R



TRAY WASHING MACHINE

Vacuum Cooker is a vacuum autoclave to prevent Oxidation reaction, resulting in better color and smell than normal steaming, adding value to the product.



A S H E R

PALLET WASHING MACHINE

Vacuum Cooker is a vacuum autoclave to prevent Oxidation reaction, resulting in better color and smell than normal steaming, adding value to the product.



MADE IN THAILAND



W

A S H E R



BOOTLE WASHING MACHINE

Vacuum Cooker is a vacuum autoclave to prevent Oxidation reaction, resulting in better color and smell than normal steaming, adding value to the product.

AUTOMATION

LOADING & UNLOADING



- AUTOMATIC LOADING
- AUTOMATIC UNLOADING
- AUTOMATION PROCESSING

AUTOMATION LOADING & UNLOADING

In everyday life Automation has played a large role in human life and is a system that tends to develop and grow more and more, which has the main function to facilitate the lifestyle.

If considering the benefits of machines that use automation, it can be seen that automation can be controlled and reduces the damage caused by human labor, with convenient operation, easy, and the ability to produce standardized products.

Food Machinery Co. Ltd. is a source of talented engineers of knowledge about the de- sign, production, development, and management of various systems to enable the system to work automatically with maximum manual and the least reliance on human labor.



ADVANTAGES

OF THE AUTOMATION SYSTEM

Increase **productivity**

Working under limited conditions, such as locations, environments, periods, requires good management, otherwise it can lose a lot, such as repeated work without causing the risk of employee fatigue.

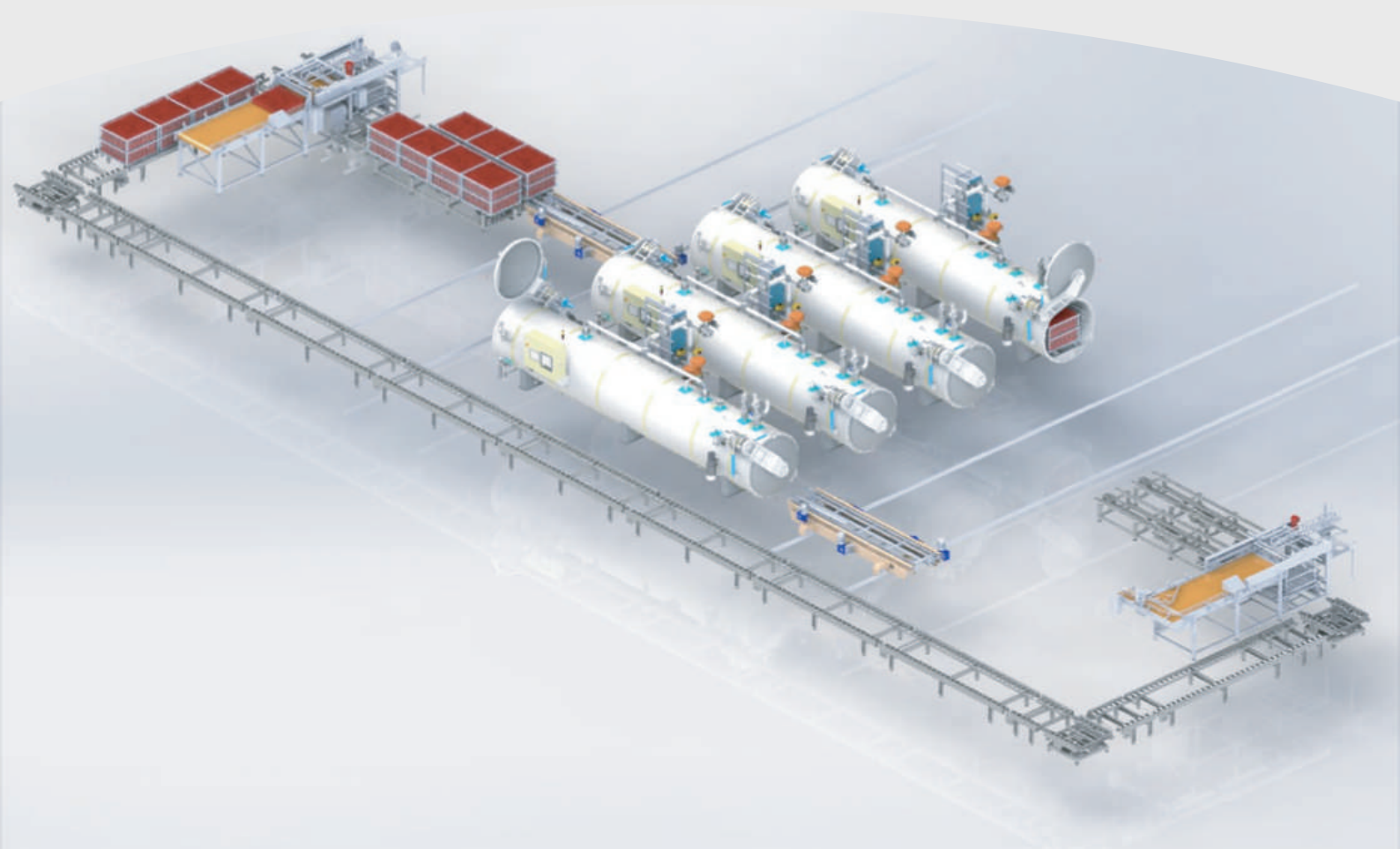
Reduce **costs**

Automation helps to reduce working time including facilitation for workers, resulting in no downtime costs or injuries.

Maintain **good health and safety**

The use of automation systems can greatly enhance the safety of the production process with the sensor system, replacing human labor in operations that are at risk to the health and safety of workers.

AUTOMATION PROCESSING





OUR **ENGINEERING TEAM**

With our more than 10 years of experience and expertise in food machinery engineering and designing combined with the will to keep developing our technology, customers can entrust our excellent products and service.



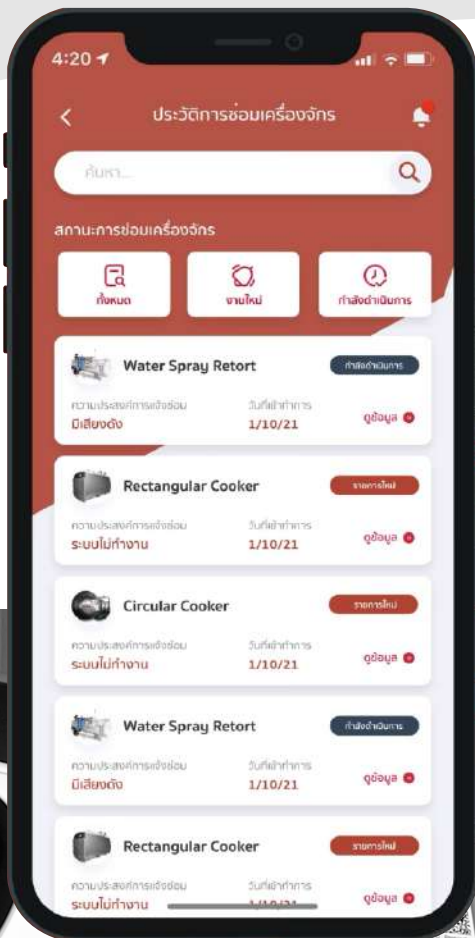
AFTER SALE SERVICE & APPLICATION

As customer safety and satisfaction are our main considerations, we offer a one-year warranty for machines purchased from our company. Moreover, we guarantee 36 hours of service engineer availability.

Tel /Line: 061-635-5888



Line QR Code



FOOD MACHINERY CO., LTD



OUR MARKETS



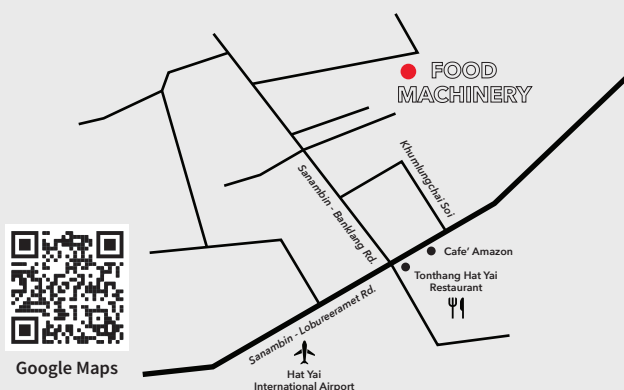
INTERNATIONAL MARKETS

- China
- Hongkong
- Vietnam
- Philippine
- Japan
- Indonesia
- Maldives
- Fiji Islands
- Marshall islands
- Solomon island
- Kenya
- Italy
- United States of America

OUR SALES SERVICE



CONTACT US



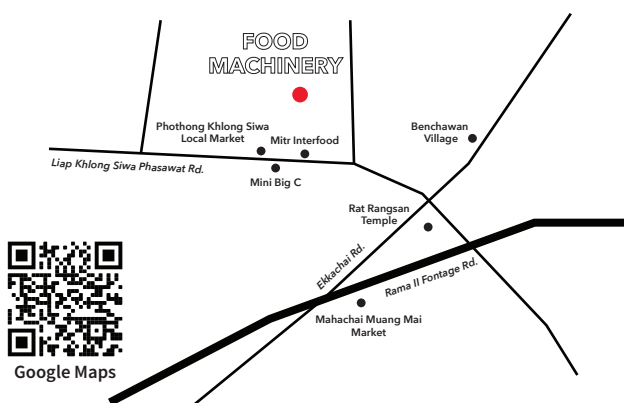
FOOD MACHINERY CO., LTD. (HEAD OFFICE)

320/129 M. 4, Sanambin-Banklang Road, Khuanlang,
Hatyai, Songkhla 90110 THAILAND

Tel: (66)-0-7425-0457, (66)-0-7426-0771-5

Fax: (66)-0-7425-0458, (66)-0-7425-0459

Email: sales@foodmachinerys.com



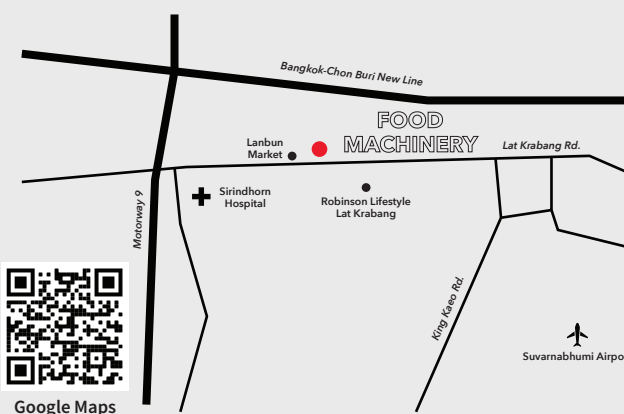
FOOD MACHINERY CO., LTD. (SAMUTSAKORN)

10/81 M.6, Kokkrabue, Muang Samut Sakorn,
Samut Sakorn 74000 THAILAND

Tel: (66)-0-3444-1170

Fax: (66)-0-3444-1170

Email: sales@foodmachinerys.com



FOOD MACHINERY CO., LTD. (BANGKOK)

1406-1407, 4th floor, Marigold Tower Suvarnabhumi,
Lat Krabang 1, Onnuch-Lat Krabang Road, Lat Krabang,
Bangkok 10520 THAILAND

Tel: (66)-0-2727-7881

Email: sales@foodmachinerys.com



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