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수산식품 가공기계



YoungNam

▶▶▶ Seafood Processing Equipment



영남기계(주)

Youngnam Machinery Co.,LTD.

Introduction/회사소개

저희 영남기계를 찾아주셔서 대단히 감사드립니다.

영남기계는 1979년에 설립되어 많은 분야에서 눈부신 발전을 거듭해 왔습니다.

저희 임직원 모두는 고객에게 최상의 기계를 공급하고자 많은 노력을 기울이고 있습니다. 국내뿐 아니라 세계 여러나라 (중국, 남아메리카, 러시아, 동남아시아, 중동아시아, 유럽 등) 에 기계를 수출하고 있으며, 주요 상품으로는 연육가공라인, 어묵가공라인, 게맛살 라인, 오징어 라인, 집게맛살 라인, 기타 수산물 가공기계 등 모든 수산물과 관련된 각종 기계를 HACCP 규정에 맞도록 설계·제작·생산하고 있습니다. 언제나 고객에게 최고의 기계를 만들려고 노력하고 있으며, 고객의 옆에서 최선을 다하겠습니다. 감사합니다.

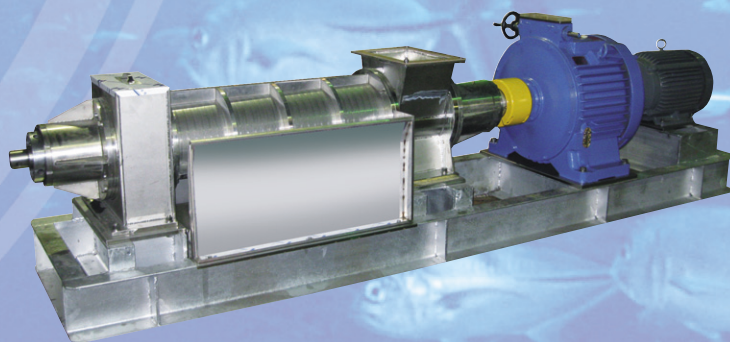
At first, thank you all for visiting our company. Youngnam Machinery has been established in 1979 as a Special Seafood Processing Machine Manufacturer which has been striving until its enthusiastic challenging spirit toward Seafood Machines.

We are one of the leading manufacturers in this seafood machine industry in Korean and have been exporting our equipments to China, America, Russia, Middle East Asia, South East Asia, European Union, and other countries.

Our main machines are Seafood Processing Lines – Surimi Processing, Line, Fish meat Processing Line, Imitation Crabmeat Processing Line, Squid Line, Imitation Crab Claw Line and other Lines. All Processing Lines are designed, manufactured, and installed in compliance with the HACCP(Hazard Analysis & Critical Control Points) regulation.

We will do our best to develop the automation system machinery in terms of customer's satisfaction.

Youngnam Machinery Co.,Ltd. President IN-HAE, YAE.





Best Delivery



Youngnam
Seafood Processing Equipment

Best Price

Best Quality

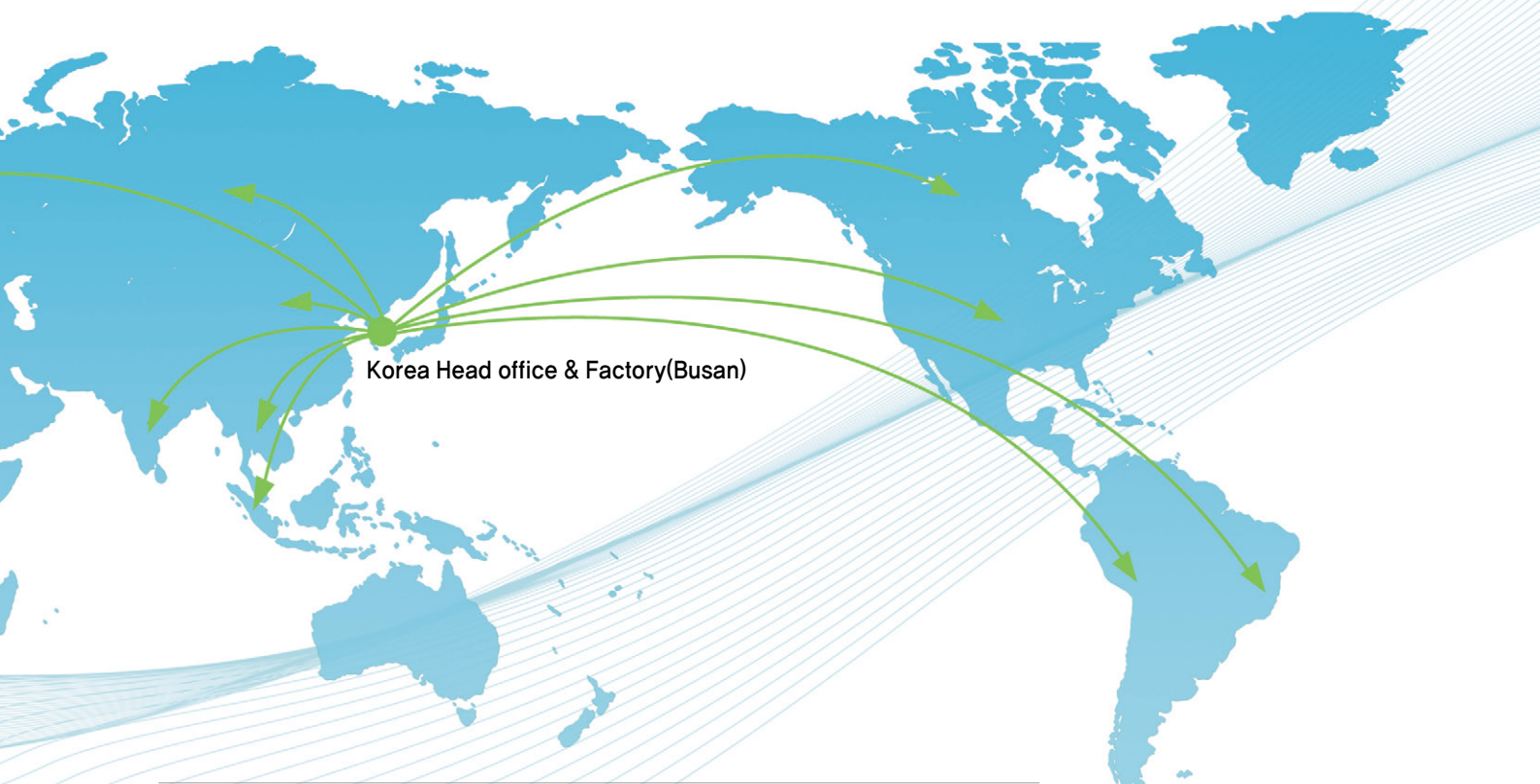
Profile/회사연혁

- 1979년 : 영남기계 설립 / 연육가공 라인 생산
- 1982년 : 홍게 가공 라인 생산
- 1984년 : 오징어 가공 라인 생산
- 1987년 : 어묵 가공 라인 생산
- 1990년 : 영남기계 확장 이전
- 1991년 : 게맛살 가공라인 생산
- 1993년 : 국민은행 유망중소기업 선정
- 1997년 : 부산 지방 국세청장 표창장 수상
- 1999년 : 지수 글로벌 (주)자회사 설립 / 중국 대련 지사 설립
- 2002년 : 중국 청도 전시회 참가
- 2003년 : 중국 상해 전시회 참가
- 2004년 : 수출 유망 중소기업 지정 / 기업은행 Family 지정
유럽 인증 마크 CE 획득 / Surimi school sponsor
중국 청도 전시회 / 모스크바 식품 박람회 참가
- 2005년 : 서부산 세무서 표창장 수상 / Clean 사업장 지정
진공 자동 탈유기 특허 획득
모스크바 식품 박람회 / Surimi school sponsor
- 2006년 : 모스크바 식품 박람회
- 2007년 : 이란 Kish island 식품 박람회
- 2008년 : 구운 어묵 배스기 특허 획득
- 2009년 : 자동 냉각기 특허 획득 / 자동 형성기 특허 출원

- 1979 : YOUNG NAM MACHINERY ESTABLISHED / SURIMI LINE
- 1982 : CRAB PROCESSING LINE
- 1984 : SQUID PROCESSING LINE
- 1987 : FISH CAKE (FRIED / ROASTED / STEAMED)PROCESSING LINE
- 1990 : EXPANDED YOUNG NAM MACHINERY
- 1991 : IMITATION CRAB STICK PROCESSING LINE
- 1993 : DESIGNED AS PROMISING BUSINESS
- 1997 : AWARDED LETTER OF COMMENDATION BY NATIONAL TAX SERVICE
- 1999 : JISOO GLOCAL LTD. ESTABLISHED / BRANCH OFFICE IN DALIAN, CHINA ESTABLISHED
- 2002 : PARTICIPATED IN QINGDAO SEAFOOD FAIR
- 2003 : PARTICIPATED IN SHANGHAI SEAFOOD EXHIBITION
- 2004 : DESIGNED AS PROMISING EXPORT BUSINESS / DESIGNEDTHE FAMILY
COMPANY BY INDUSTRIAL BANK OF KOREA
OBTAINED C.E MARK / SPONSOR OF SURIMI SCHOOL IN PERU
PARTICIPATED IN QINGDAO SEAFOOD FAIR & MOSCOW FOOD SHOW
- 2005 : AWARDED LETTER OF COMMENDATION BY WESTERN BUSAN TAX
SERVICE / DESIGNED CLEAN FACTORY
OBTAINED PATENT OF VACUUM DE-OILING MACHINE
- 2006 : PARTICIPATED IN MOSCOW FOOD SHOW
- 2007 : PARTICIPATED IN IRAN FISH SEAFOOD SHOW
- 2008 : OBTAINED PATENT OF FISH CAKE ROASTER
- 2009 : OBTAINED PATENT OF AUTO FISH CAKE COOLING MACHINE



The Best of Best leading the 21st Century Youngnam World



Korea Head office & Factory(Busan)

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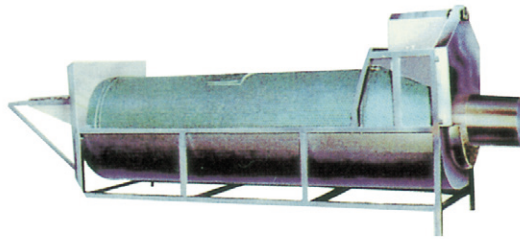
SURIMI / 연육기계

Washer series 세척기 종류

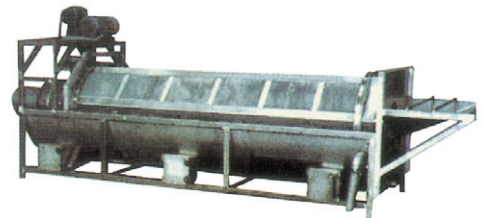
Centrifugal washer
원통세척기 YNS 102



Auto fish washer
연속어세기 YNS 103

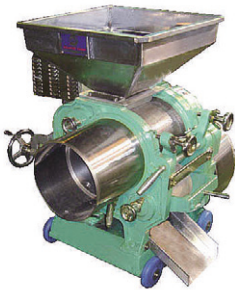


Auto fish washer and scaler
자동비늘어세기 YNS 103-1



Meat separator series 채육기 종류

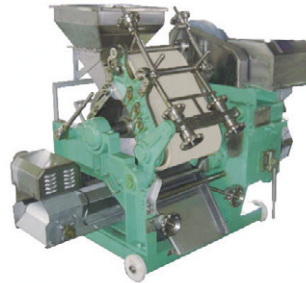
채육기 YNS 104



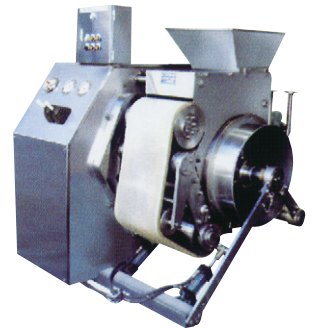
채육기 YNS 104-1



채육기 YNS 104-2



채육기 YNS 104-3



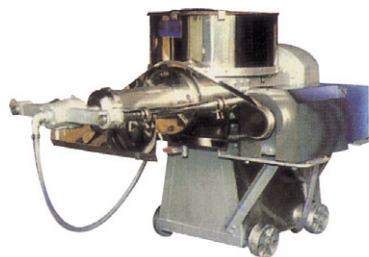
※모든 채육기는 스테인레스로 제작 가능하며, 홀사이즈는 선택사양입니다.
※All meat separator series can be made with Stainless steel and hole size is buyer's option.

Refiner and strainer 리파이너&우라고시기

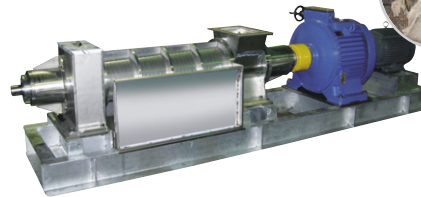
우라고시기 YNS 109



자동우라고시기 YNS 109-1



리파이너 YNS 118



Refiner utilized to produce the high quality surimi compared to existing other meat strainers the refiner has many assets, such as much more sufficient yield and performance in making the surimi pure.

MODELNO	CAPACITY	POWER	SIZE (B×L×H)
YNS 102	150~200KG	2.2KW	1150×1450×1160
YNS 103	3000~5000KG/HR	2.2KW	1190×4230×1665
YNS 103-1	3000~5000KG/HR	2.2KW	1260×4790×1965
YNS 104	1000~1500KG/HR	3.75KW	900×1200×1000
YNS 104-1	2000~3000KG/HR	7.5KW	1200×1700×1300
YNS 104-2	2000~3000KG/HR	7.5KW	1600×1800×1500
YNS 104-3	5000~7000KG/HR	7.5KW	1600×1500×1780
YNS 109	800~1200KG/HR	7.5KW	690×1400×1100
YNS 109-1	1300~1500KG/HR	6.35KW	975×1450×1045
YNS 118	900~1500KG/HR	15KW	740×3480×1080



Pump, Rotary Sieve & Tanks 펌프, 육질조정기, 탱크류

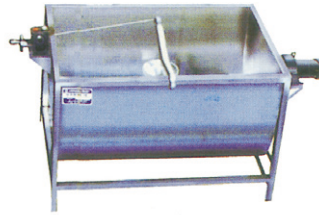
Vacuum pump
진공펌프 YNS 106-1



Auto rotary sieve
자동육질조정기 YNS 107
107-1, 107-2



Precipitation Tank
침전탱크 YNS 117

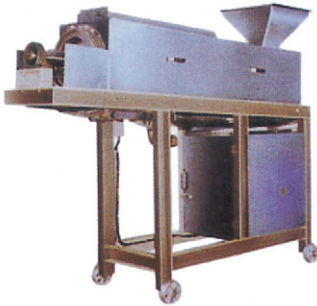


Auto de-fat & bleaching Tank
교반기 YNS 105, 105-1

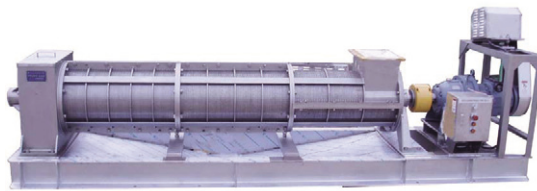


Screw Press series 탈수기 종류

탈수기 YNS 108



탈수기 YNS 108-1



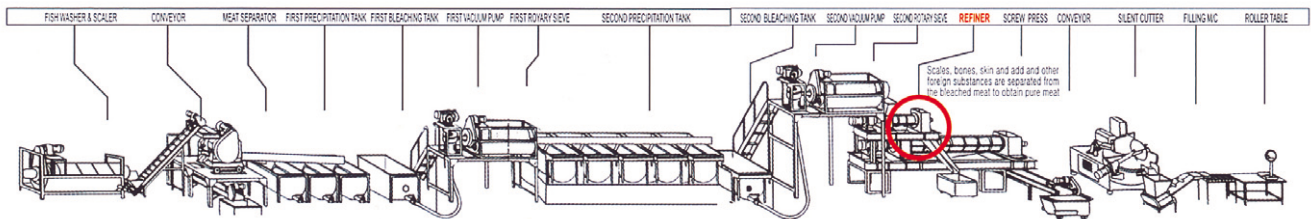
탈수기 YNS 120
탈수기 YNS 120-1
탈수기 YNS 120-2
탈수기 YNS 120-3



리파이너에서 투입되어진 육이 스크류의 전진방향으로 전진, 스크류와 망의 압력에 의해서 탈수가 이뤄집니다 모델에 따라서 각각 생산량과 사이즈가 틀리며, 홀 사이즈는 선택되어질 수 있습니다.

영남에서는 새로이 쿨링 스크류 프레스를 개발하여, 탈수 중에도 연육의 신선도를 최대한 유지시키기 위해 노력하였습니다.

All the meat processed by the screw in the screw press moving forward to be put under sufficient pressure. According to buyer's purpose, the hole size on the screen can be chosen and the productivity can also be different in accordance with the length and diameter.

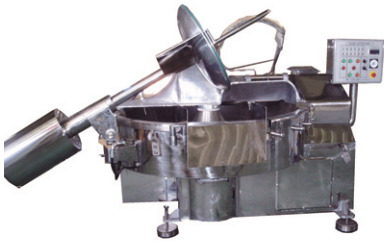


MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YNS 106-1		3.7KW	550×700×1800
YNS 107		1.9KW	1100×2970×1500
YNS 107-1		1.9KW	1100×4550×1500
YNS 107-2		2.2KW	1160×6440×1510
YNS 117		0.75KW	1320×2280×1350
YNS 105		0.75KW	1300×3000×950
YNS 108	600~900KG/HR	2.2KW	615×3050×1935
YNS 108-1	900~1200KG/HR	2.2KW	840×4090×1950
YNS 120	300~600KG/HR	1.5KW	1000×1640×1400
YNS 120-1	600~900KG/HR	2.2KW	1020×7250×1600
YNS 120-2	700~1000KG/HR	2.2KW	1020×7765×1750
YNS 120-3	800~1200KG/HR	3.7KW	1120×8300×1850

SURIMI / 연육기계

Mixer series | 배합기 종류

Cooling silent cutter |
쿨링싸일렌트 카타기
YNS 121, 121-1



High Kneader |
하이니더 YNS 119



Cooling mixer |
냉각믹서기 YNS 112



연육의 등급과 라인의 구성에 따라 배합기가 선택이 되어질 수 있습니다. 쿨링 싸일렌트 카타기와 하이니더가 주로 연육의 배합을 위해서 보편적으로 쓰여지고 있으며, 쿨링 싸일렌트 카타기는 냉각수 공급 장치를 통해 배합 시 신선도를 유지하며, 하이니더의 경우는 무게 계량 호퍼를 통해 일정량의 육을 계량 공급 그리고 배합을 할 수 있는 장치입니다.

According to the grade of surimi and the line composition, the different type of mixer can be selected. Generally, the Cooling Silent Cutter and High Kneader is utilized for mixing of surimi. When mixing, Cooling maintains the steady freshness of surimi and High kneader can be used for surimi weighing of fixed quantity, supplying and mixing through weighing hopper

Others

Filling machine |
충진기 YNS 113



Metal separator |
금속분리기 YNS 122



Fish conveyer |
원어이송기 YNS 101



Screw Conveyor |
스크류콘베어 YNS 111



Zet cleaner |
고압세정기 YNS 114



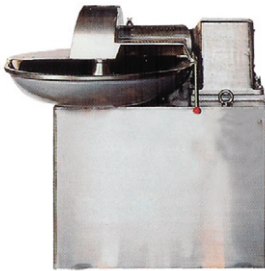
MODELNO	CAPACITY	POWER	SIZE (B×L×H)
YNS 121	210L	34.45KW	1870×2590×1770
YNS 121-1	350L	44.2KW	2270×3190×1700
YNS 119	200KG/BACH	11KW	1950×1720×2085
YNS 112	150~200KG/BACH	4.2KW	1010×1560×1200
YNS 113		3.7KW	1345×2220×1100
YNS 122		1.55KW	1080×1970×1490
YNS 114		3.7KW	500×730×950

SILENT CUTTER / 싸일렌트카타기



Silent cutter series 싸일렌트 카타기 종류

YNF 101-A(40L)



YNF 101-B(3kgs) For Surimi test



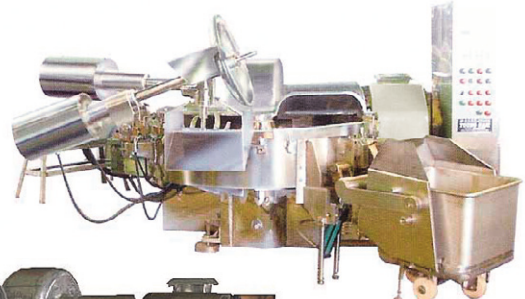
YNF 101-C(8kgs) For Surimi test



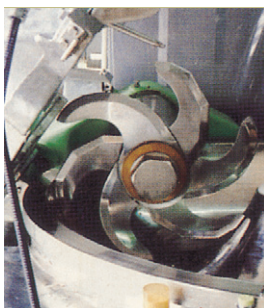
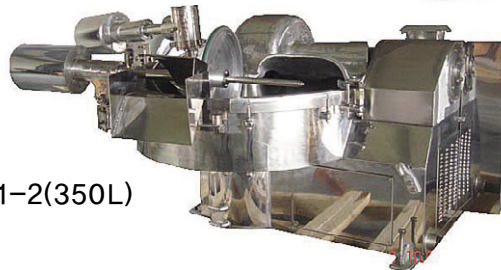
YNS 121(210L) YNS 121-1(350L) Cooling type



YNF 101(100L) & YNF 101-1(210L)



YNF 101-2(350L)



영남의 싸일렌트 카타기는 용도에 따라 실험용, 40리터, 100리터, 210리터 그리고 350리터로 나누어 집니다. 나이프의 경우는 분쇄와 배합의 극대화를 위해서 원형칼과 각칼을 적용하여 분쇄, 배합에 있어 다른 회사와 차별을 두었으며 또한 안전하고 간편한 청소를 위해서 싸일렌트 카타의 개폐를 기존의 것보다 넓게 열리는 것을 고안하였으며, 누구나 손쉽게 조작을 할 수 있도록 와이드 판넬을 적용하였습니다.

Silent cutter from Youngnam Machinery can be divided into 4 types according to its purpose such as 40 liter for lab., 100 liter, 210 liter, 350 liter. In terms of its knife, for more efficient operation in smashing frozen surimi and mixing this machine has two different shapes of knife set. Thus, for the safe and simple machine cleaning, the open and shut angle of cover has been wider than before. That is why worker can move easily and anybody can be used to operation the wide panel in short-term.

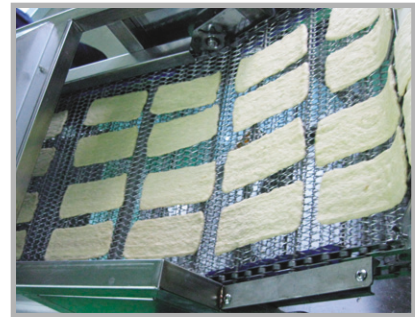
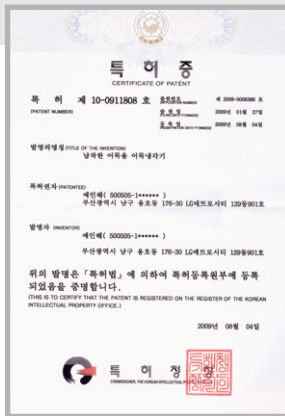
MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YNF 101-A	40L	6.0KW	925×1200×1030
YNF 101-B	3KG	200W	700×480×320
YNF 101-C	8KG	0.75KW	750×630×650
YNS 121	210L	34.45KW	1870×2590×1770
YNS 121-1	350L	44.2KW	2270×3190×1700
YNF 101	100L	25KW	1400×2000×1500
YNF 101-1	210L	34.45KW	1870×2590×1770
YNF 101-2	350L	44.2KW	2270×3190×1700

FISH CAKE / 어묵기계

“형성기에서 포장까지”

평어묵 완전자동화 냉각기 개발!!

발명특허 제10-0911808호



자동화 라인의 특징

- ▶ 국내최초로 평제품 크기와 두께에 관여없이 자동 적층됨.
- ▶ 국내최초로 대형성형기에서 튀김솥에 4줄 생산가능.
- ▶ 냉각기 투입시 가로, 세로 방향에 관계없이 생산가능.
- ▶ 튀김솥에서 냉각, 적층까지 일자형으로 장소 최소화.
- ▶ 작업인원 2명으로도 가능 (튀김솥 4줄 생산 가동시)



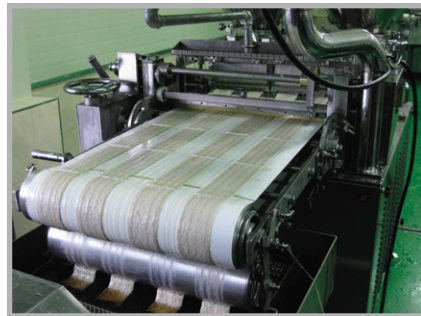


Forming | 형성기 종류

대형 형성기
YNF 104-1



특허출원 제10-2009-0124992호



※동시4줄 생산가능

Auto forming M/C |
자동형성기 YNF 104



Drum forming M/C |
드럼형성기 YNF 104-2



MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YNF 100		32.8KW	1700×15700×2950
YNF 104-1	300~500KG/HR	5.3KW	1200×1900×1510
YNF 104	150~200KG/HR	3KW	945×1600×1500
YNF 104-2		1.5KW	630×1650×1530

FISH CAKE / 어묵기계

| Flat forming M/C |
감보형성기 YNF 105



| Flat forming M/C |
당면형성기 YNF 105-1

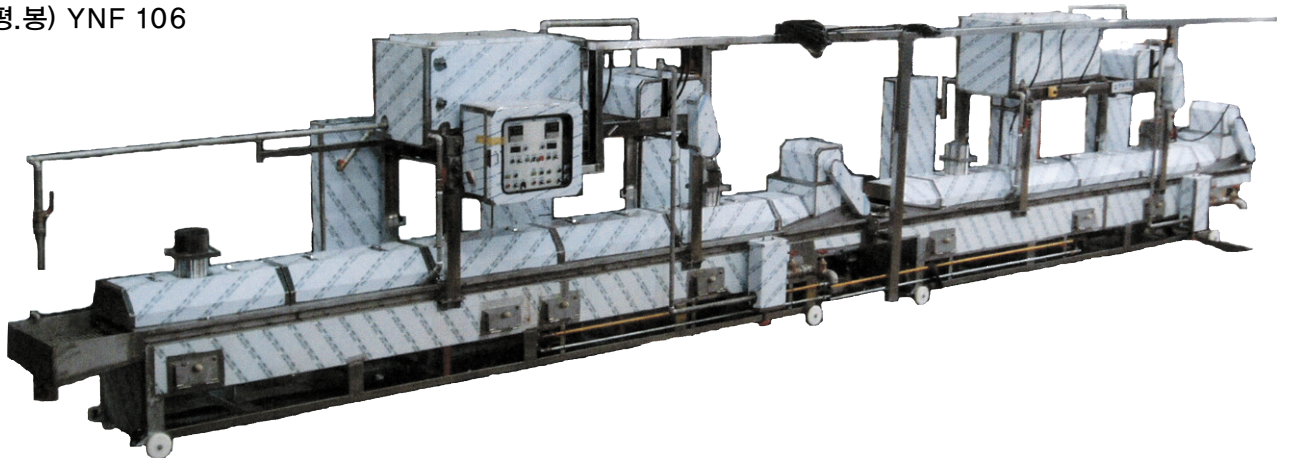


| Flat forming M/C |
감보말이 YNF 105-2

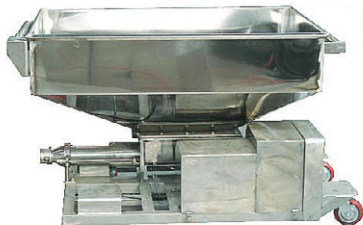


Automatic frying M/C 자동 튀김솔

튀김솔 (평.봉) YNF 106



모노펌프 YNCS 111



정열기 YNF 115

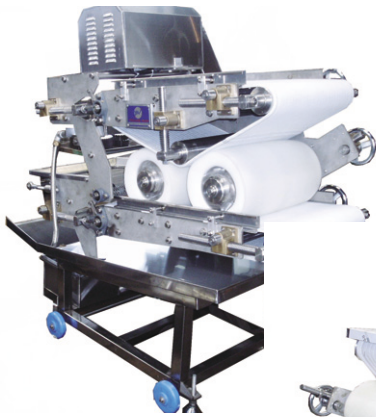


MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YNF 105	150~450KG/HR	2.2KW	875×1675×1365
YNF 105-1	250~300KG/HR	5.6KW	750×1200×1700
YNF 105-2		0.75KW	800×1900×1250
YNF 106	150~500KG/HR	5.3KW	1380×12000×2635
YNCS 111	1500~3000KG	3.75KW	1240×1405×900



De-Oiling | 탈유기 종류

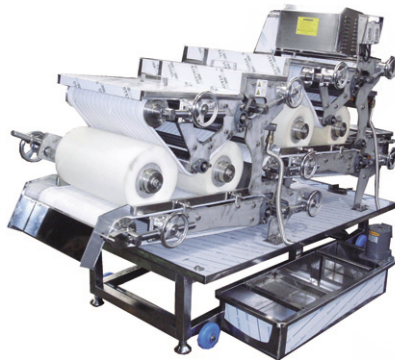
봉탈유기(1연식)
YNF108



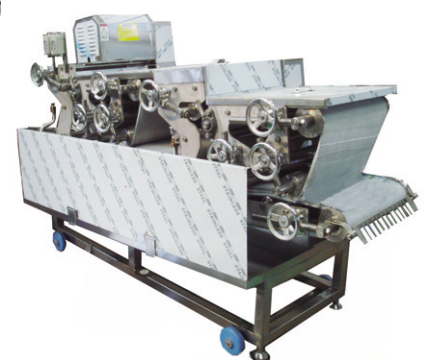
평탈유기(1연식)
YNF109



봉탈유기(2연식)
YNF108-1



평탈유기(2연식)
YNF109-1



MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YNF 108		0.75KW	800×1400×1100
YNF 108-1		1.5KW	900×2510×1590
YNF 109		0.75KW	800×1400×1100
YNF 109-1		1.5KW	900×2450×1500
YNSS 100			1200×1400×2200
YNSS 100-1			1550×1400×2200

| Steam Box |
스팀박스 YNSS100(대차-1대용)



| Steam Box |
스팀박스 YNSS100-1(대차-2대용)



FISH CAKE / 어묵기계

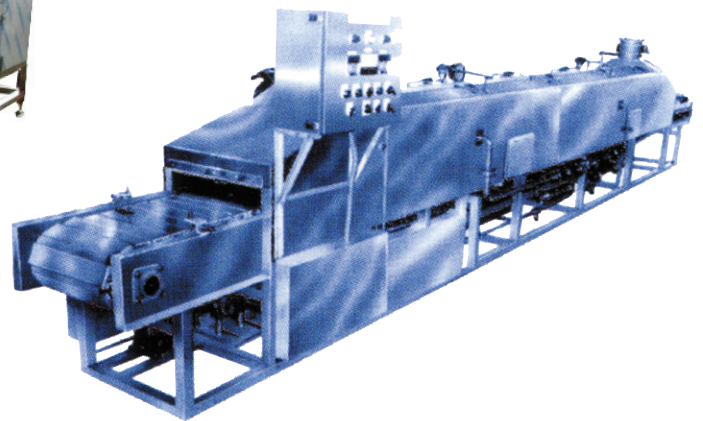
Cooling M/C | 7단 평봉 자동냉각기 / YNF110,111



구운어묵 배소기 YNF 113



Automatic M/C | 자동스티머 YNF112

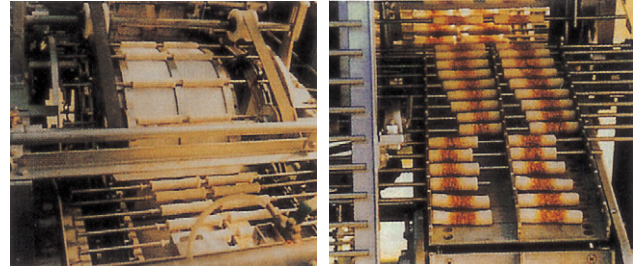
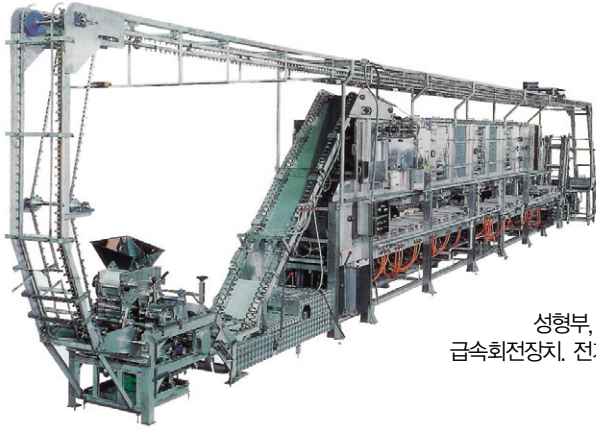


발명특허 제10-2009-0124992호

MODELNO	CAPACITY	POWER	SIZE (B×L×H)
Y N F 110	500~1000KG/HR	22.1KW	2100×13000×3180
Y N F 111	500~1000KG/HR	22.1KW	2100×13000×3180
Y N F 113		33.5KW	640×12000×1600
Y N F 112	100~300KG/HR	2.65KW	650×18000×1350



Chikuwa production M/C | 치쿠와기 YNF 127



성형부, 입상콘베어, 4단 수와리 장치, 1단 배소, 자동탈분장치, 무한궤도 분자동 이송장치, 급속회전장치, 전기히터장치, 부풀음방지장치, 잔여어묵제거장치, 붕찌꺼기 제거장치, 붕기름칠 장치

Auto steamer M/C | 3단스티머 YNF 114

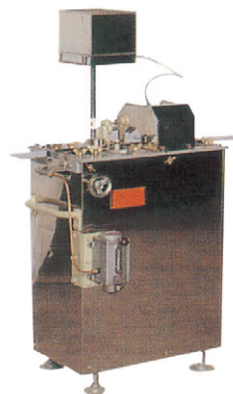
Auto steamer



| 3Colors |
3색형성기 YNF120-1



| Komaboko cutter |
가마보코커터기 YNF121



| Crape roaster |
국수배소기 YNF124



MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YNF 127	2000~2500EA/HR(BASED ON 50G) 2000~7500EA/HR(BASED ON 10G)	22.6KW	1485×16000×2900
YNF 114		1.5KW	970×7390×1865
YNF 120-1	100~500KG/HR	4.9KW	900×1500×1800
YNF 121	700~3600EA/HR	0.4KW	400×1000×1055
YNF 124		0.8KW	690×2400×1675

IMITATION CRAB STICK

Drum Steamer 드럼 스티머 M/C

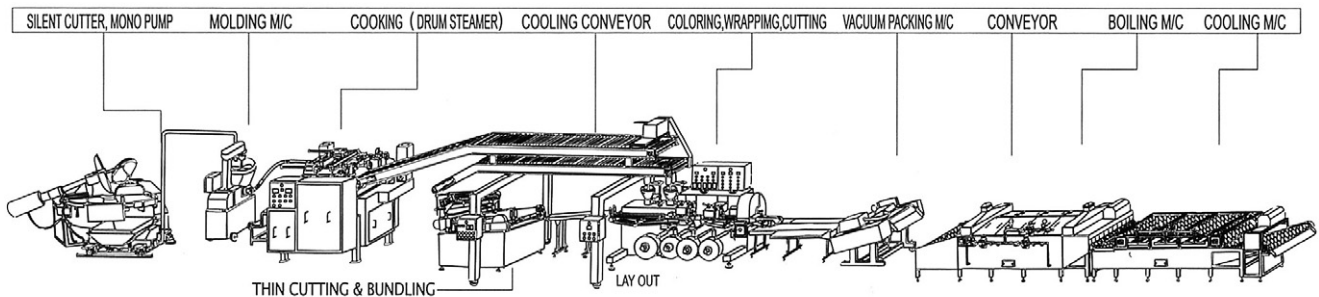
YNCSD 101



Considering the existing steel belt type, the drum steamer is more compact and easier to operate. Therefore, anyone can manufacture the crab stick products. High yield, economical expense the drum steamer can be applied to produce other various products. What's more, the drum steamer has more effective performance since all the steam come from the interior and exterior of drum. Normally, you can check what is going on related to electricity and others on the white panel. Working environment inside factory can be improved on account of non-gas system.

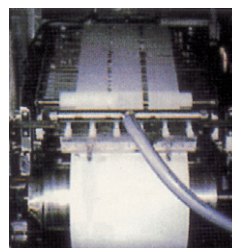
MODEL NO	CAPACITY	POWER	SIZE (B × L × H)
YNCSD 101-1	370KG/HR	2.2KW	2000 × 2570 × 2100(3Line)
YNCSD 101-2	500KG/HR	2.2KW	2000 × 2670 × 2100(4Line)
YNCSD 101-2A	600KG/HR	2.6KW	2420 × 2810 × 2575(4Line)
YNCSD 101-2B	900KG/HR	2.6KW	2420 × 3210 × 2575(6Line)

Drum Steamer type Product Processing

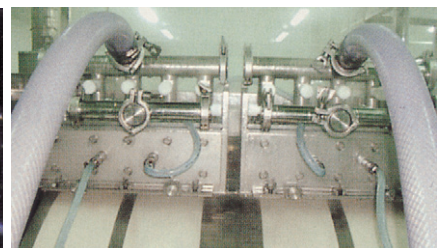


Main body(Steel Belt) 메인바디타입

YNCSD 102



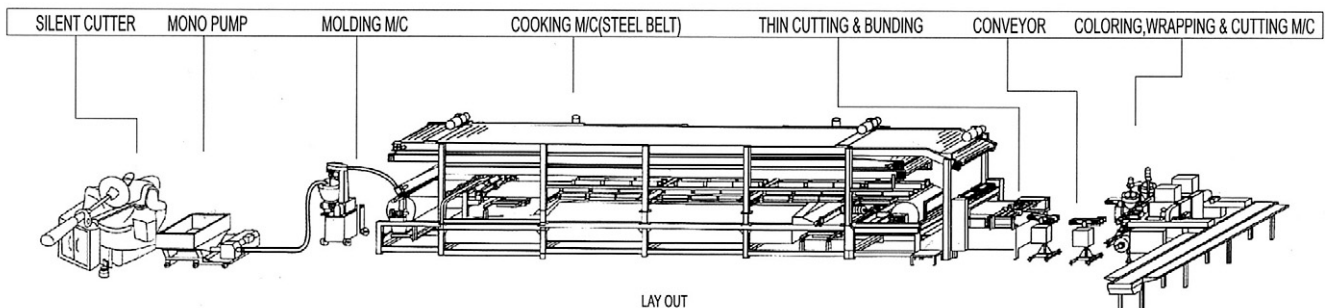
Min Body Type



Drum Steamer Type

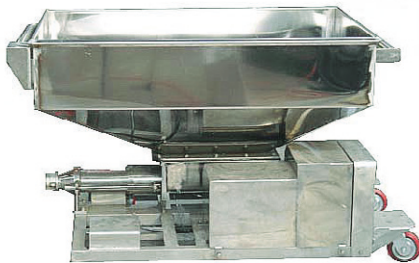
In case installing steel belt type, experienced workers are essential for the belt adjustment, operation, maintenance and repair. In addition, changing the gas burner and belt is necessary as time goes by.

Drum Steamer type Product Processing





Mono Pump
모노펌프 YNCS 111



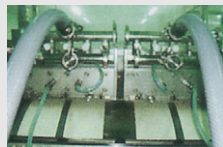
Molding Machine
형성기 YNCS 101



Minced Filling Machine
민스트 충전기 YNCS 102



Mixing
Mixing surimi and ingredients with silent cutter



Cooking
Sheets are cooked by steam



Cooling
Steamed sheets are cooled through the cooling conveyor.



Bundling
Sliced sheets are bundled round stick.



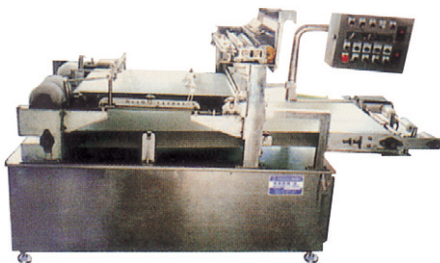
Coloring
Color on stick surface



Cutting
Cut fixed size and weigh

Thin-Cutting & Bundling Machine | 세절결속기

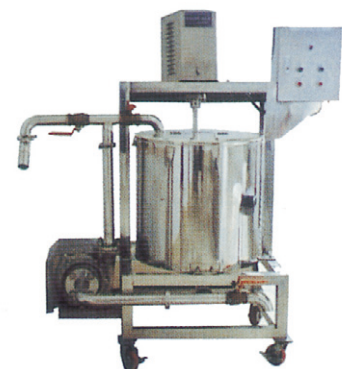
YNCS 103



YNCS 103-1



Starch Mixer
전분믹서기 YNCS 110



MODELNO	CAPACITY	POWER	SIZE (B×L×H)
YNCS 111	1500~3000KG	3.75KW	1240×1405×900
YNCS 101	400~600KG/HR	3.75KW	900×1155×1705
YNCS 102	250~300KG/HR	2.2KW	640×1310×1600
YNCS 103	500~600KG/HR	2.3KW	1200×2725×1670
YNCS 103-1	500~600KG/HR	2.3KW	1375×2020×1420
YNCS 110		3KW	765×1050×1620

IMITATION CRAB STICK

| Coloring wrapping & cutting Machine

색포포장절단기

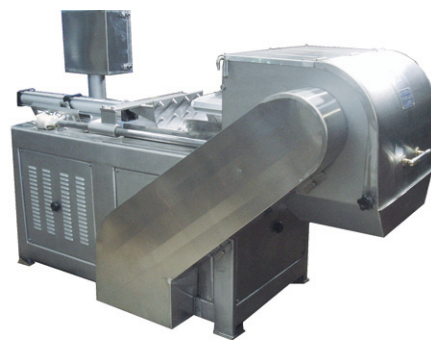
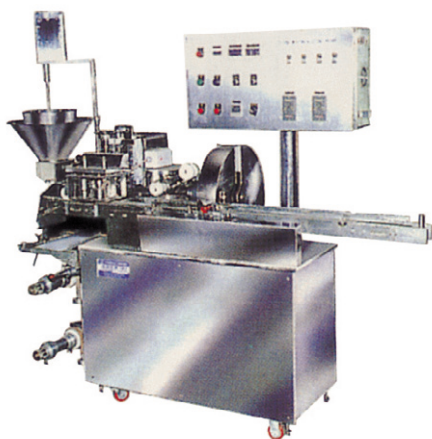
YNCS 106

YNCS 106-1

| Block cutter

냉동카타기

YNCS 112



MODELNO	CAPACITY	POWER	SIZE (B×L×H)
YNCS 106	140~170KG/HR	1.28KW	550×2020×1585
YNCS 106-1	250~300KG/HR	1.33KW	670×2320×1300
YNCS 112	1200~1800KG/HR	5.5KW	960×2500×1300



| Boiling and Cooling Machine

보일링 클링기 YNCS 108, 108-1

All the produced crab sticks are sterilized through hot and cold water.

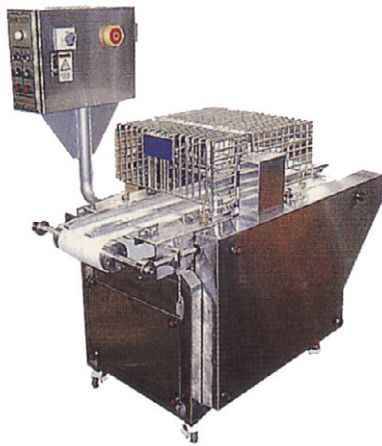
Most manufacturer prefer this type to steel belt, through the solenoid valve which is put the machine's surface, not only the water temperature and height can be automatically adjustable but also heating performance of the both sides of the machine has been much improved.



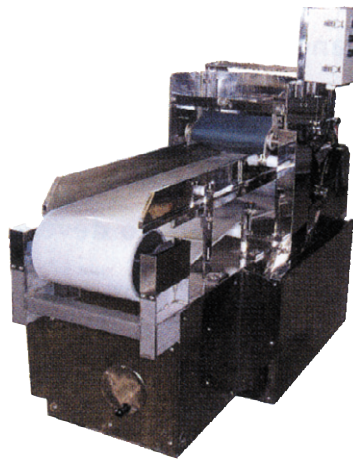
MODELNO	CAPACITY	POWER	SIZE (B×L×H)
YNCS 108	700~800KG/HR	3KW	2000×18000×1885
YNCS 108-1	100~1200KG/HR	3KW	2000×20700×1900



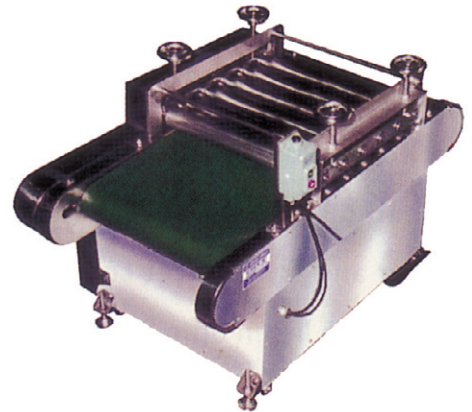
Chunk Cutter | 청크카타기 YNCH 102



Bite Cutter | 바이트 카타기 YNCH 102-1



Press Roller | 프레스롤라 YNCH 103



Others

Mini Conveyor | 미니콘베어

YNCS 104



YNCS 104-1



Conveyor | 콘베어

YNCS 107



Moisture Remover | 물기제거기

YNCS 109



MODELNO	CAPACITY	POWER	SIZE (B×L×H)
YNCH 102	300~400KG/HR	0.75KW	630×1465×1065
YNCH 102-1	300~400KG/HR	0.75KW	650×1650×1550
YNCH 103		0.4KW	710×1200×1030
YNCS 104		0.4KW	375×850×900
YNCS 104-1		0.4KW	
YNCS 107		0.75KW	
YNCS 109		8.15KW	1400×2165×1645

SNOW CRAB



About us

Youngnam is supporting the global imitation crab stick market and coming to the best, Young nam holds crab stick line boast approx. 45% of global market and we are trying to provide with the best quality equipments. Our lines are operated in China, Korea, Russia, Lithuania, India, Thailand etc. and we are advertising new premium product "Snow crab" to show real crab taste many world consumers. Young nam assure to develop product's variety as one of crab stick producer leader and try to meet consumers and various proposal for desired products by our consumer. Consistently we pay attention to listen opinion from world consumers.

Snow crab

It is pleased to introduce that Young nam machinery, which has long career and various experience regarding seafood have developed premium crab stick "Snow crab" closed to real card meat. Created new texture with our most up to date technology and produced premium crab stick "Snow crab" made with delicate fibers and imitated different parts of real crab such as Body, Pincer and Leg etc..In addition, Young nam try to develop constantly and purpose to supply consumer with other Minced, Coral and Salad etc.

Snow crab Body Line View



Snow crab Body Line



SNOW CRAB?

SNOW CRAB means Young Nam's new brand name. Body, Leg, Pincer and natural products are snow crab like and minced product is king crab like. Young nam has developed that normal stick and Snow crab products can be produced with one line for your convenience. However Leg and pincer products require additional equipments on Snow crab body line as well as minced, Natural, Noodle and coral.



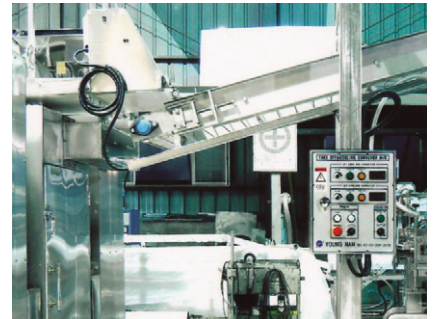
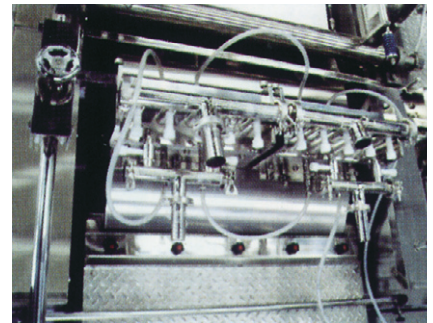
MOLDING M/C YNCS 101-1

It produces fixed quantity by using gear pump and devised user's convenience with simple inverter operation. Supplied meat is available to be adjusted width and thickness of sheets



DRUM STEAMER

The length of old cooking model was 10-13 meters but it has reduced only 2 meters long, which is very compact machine. Cooked by steam, improved heat effect due to heatproof and achieved energy saving. And enlarge the diameter of drum from 1200mm to 1700mm for effective cooking.



THIN-CUTTING & BUNDLING YNCS 103-1

Thin cutting rollers are preparing for normal stick sheet and Snow crab sheets. Roller pitch is 1.2mm for normal sheet and 0.6mm is for Snow crab sheet. And gathering thin-cut sheets and bundling them on the belt with rollers.



PRESS M/C YNCS 113

Press bundled sheet to make Snow crab basic square shape



SNOW CRAB

Snow Crab Product Series

SNOW CRAB BODY



SNOW CRAB LEG



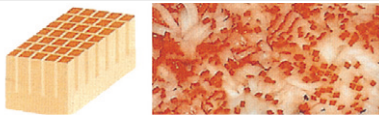
SNOW CRAB PINCERS



SNOW CRAB MINCED



SNOW CRAB CORAL



SNOW CRAB NATURAL / NOODLE(SHRED)



SNOW CRAB?

SNOW CRAB means Young Nam's new brand name. Body, Leg, Pincer and natural products are snow crab like and minced product is king crab like. Young nam has developed that normal stick and Snow crab products can be produced with one line for your convenience. However Leg and pincer products require additional equipments on Snow crab body line as well as minced, Natural, Noodle and coral.



DIAGONAL CUTTER
YNCS 114

Cut pressed stick diagonally 25 degrees.



DIRECTION TURNING
YNCS 115

Turn cut stick direction on the belt



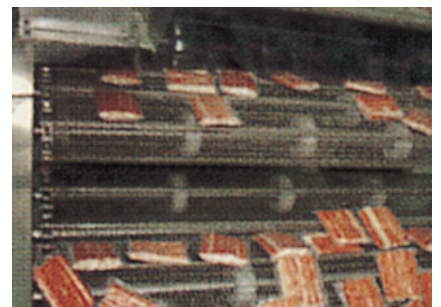
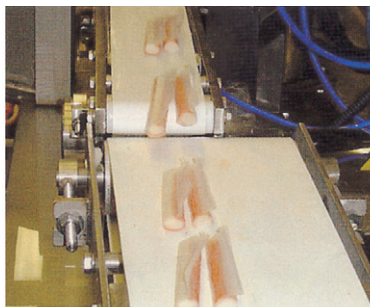
RIGHT ANGLE CUTTER
YNCS 117

Cut packed product with fixed size and weight.



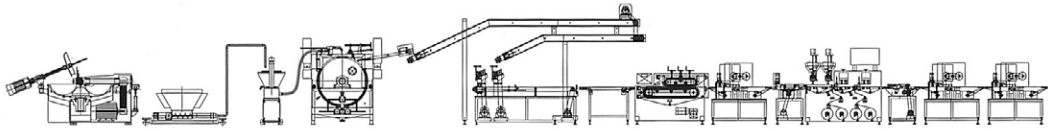
COLORING & WRAPPING
YNCS 106-1A

Color with red coloring material on surface of bundled stick and wrap stick with film. Cutting part can be attached this machine by users option



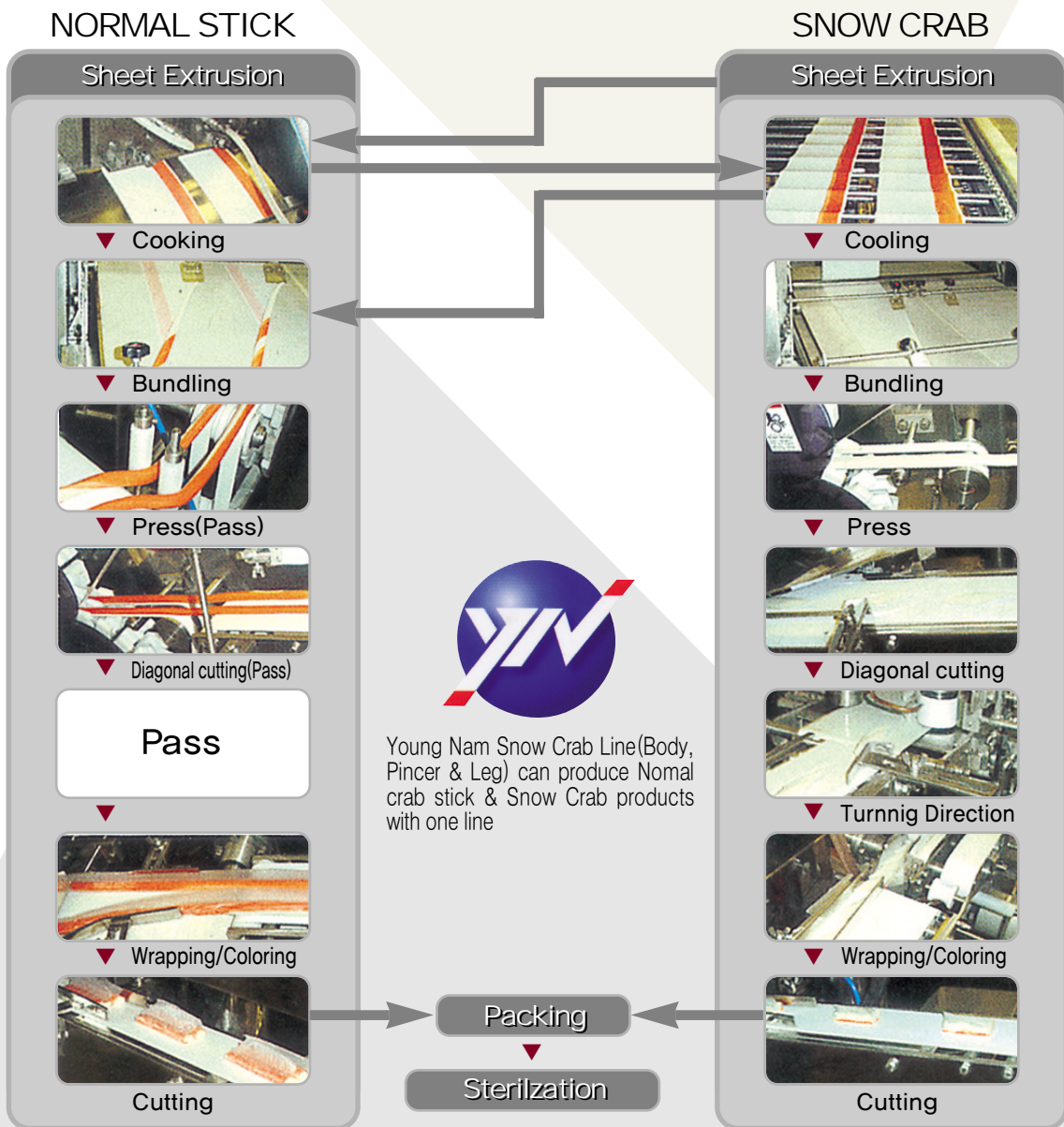


PREMIUM CRAB STICK "SNOW CRAB"



ABOVE SNOW CRAB BODY LINE IS BASIC PROCESSING SYSTEM TO PRODUCE PINNER & LEG PRODUCT

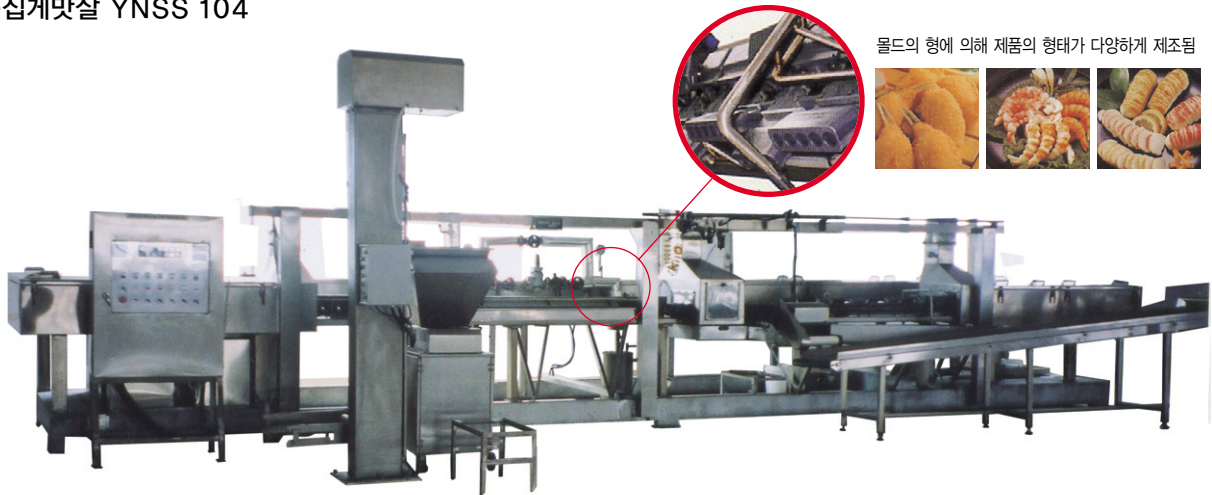
SNOW CRAB & NORMAL STICK PROCESSING FLOW



IMITATION CRAB CLAW, SHRIMP AND LOBSTER

Auto Meat Machine | Cooking M/C

자동집게맛살 YNSS 104



몰드의 형에 의해 제품의 형태가 다양하게 제조됨



Sprary oil

The original mixed surimi's character is sticky so spray oil on surface of mould to be separated between steamed mould product and hot mould.



Filling - Auto filling

machine fill fixed quantity of mixed surimi into each hole of mould.



Vibration

In order to separate steamed product from mould easily, the machine give vibration to mould.



Product out

Steamed product fall down on the conveyor.

Filling machine series | 자동충진기

YNSS 104-1

YNSS 104-2



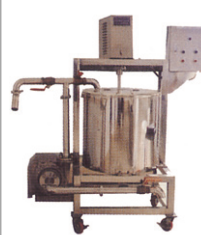
High speed slicer |

하이스피드슬라이스 YNSS 101



Starch Mixer |

전분믹서기 YNCS 110



Batter Mixer |

빠다믹서기 YNSS 106



Mixer |

믹서기 YNSS 102



MODEL NO	CAPACITY	POWER	SIZE (B × L × H)
YNSS 104	CRAB CLAW(BASED ON 26G) SHRIMP(BASED ON 250G) LOBSTER(BASED ON 85G)	3.7KW	2045 × 10500 × 1950
YNSS 104-1		0.75KW	610 × 1120 × 1420
YNSS 104-2		0.75KW	610 × 1120 × 1420
YNSS 101		4.1KW	800 × 1790 × 1600
YNCS 110	170L	3KW	765 × 1050 × 1620
YNSS 106		3KW	860 × 1100 × 1590
YNSS 102	250L	4.1KW	754 × 2190 × 1370



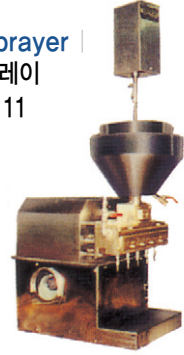
| Steaming & Cooling | 스티밍&쿨링
YNSS 105



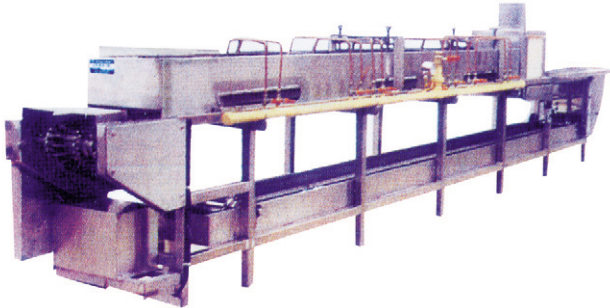
| Auto gas fryer | 후라이기
YNSS 113



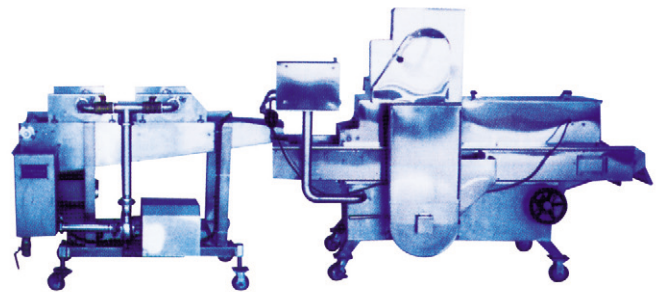
| Color Sprayer | 칼라스프레이
YNSS 111



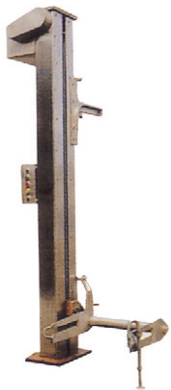
| Shrimp surface roaster | 새우표면배소기
YNSS 112



| Bread coating machine | 빵가루코팅기 YNSS 107



| Lift | YNSS 103



| Wagon | YNSS 103-1



| Color Coating M/C | YNSS 110
수침식



YNSS 109 믹서식



| Conveyor | YNSS 108



MODELNO	CAPACITY	POWER	SIZE (B×L×H)
YNSS 105	50~700KG/HR	3.1KW	1250×10345×2000
YNSS 113	380~700KG/HR	7KW	1500×5500(7500)×2500
YNSS 111	30~50KG/HR	1.15KW	560×740×1470
YNSS 112	300~450KG/HR	0.75KW	1050×6000(9000)×1400
YNSS 107		1.37KW	1200×4130×1910
YNSS 103	300L	1.5KW	1160×1350×2450
YNSS 110		0.75KW	1130×4700×950
YNSS 109	80KG/BACH	0.75KW	900×1000×1680
YNSS 108		0.75KW	1130×4700×950

SQUID / 오징어 가공기계

Squid Machine | 오징어 가공기계

| Skinning machine series | 재피기
YNR 101



| Centrifugal skinning machine | 원통탈피기 YNSQ 101

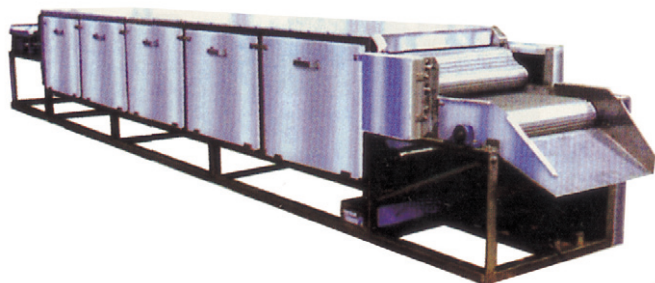


| Press & destruction roller | 프레스/파괴롤러 YNSQ 110



※ Normal, Top roller, Input conveyor and output conveyor can be attached as option.

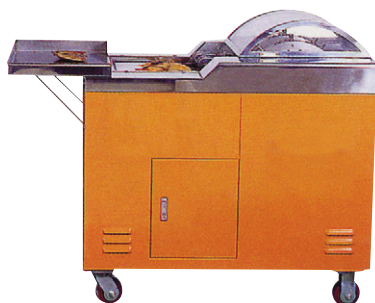
| Squid roaster | 로스터기
YNSQ 107



| Press roaster machine | 프레스로스터기
YNSQ 108



| Tearing machine | 인열기
YNSQ 111



| Flavor mixer | 조미혼합기
YNSS 109



| Sterilization & cooling | 살균기
YNSQ 109



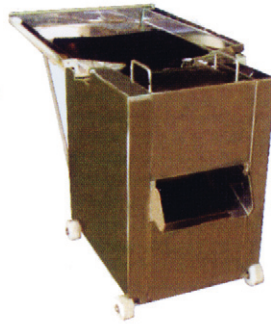
MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YNR 101	2500~3000PCS/HR	0.75KW	715×1040×800
YNSQ 101	250~300KG/BACH	2.2KW	1120×1120×1600
YNSQ 110	150~200KG/HR	2.25KW	600×1000×1150
YNSQ 107	150~250KG/HR	2.25KW	1400×9500×2300
YNSQ 108	150~200KG/HR	39.15KW	860×6300×1150
YNSQ 111	100~150KG/HR	0.95KW	700×2000×1450
YNSS 109	80KG/BACH	0.75KW	900×1000×1680
YNSQ 109	150~200KG/HR	2.2KW	1120×1120×1160



Squid fillet machine
이중포기 YNSQ 113



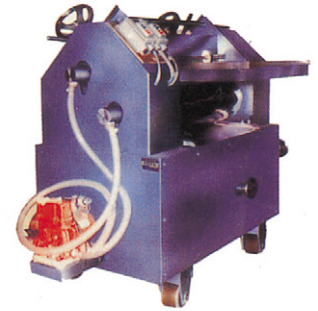
Squid slicer
세절기 YNSQ 116



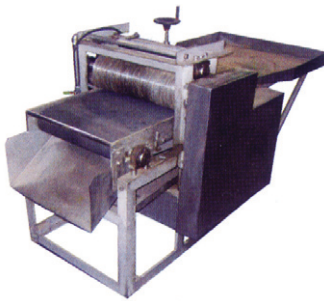
Squid ring cutting
링카타기 YNSQ 114



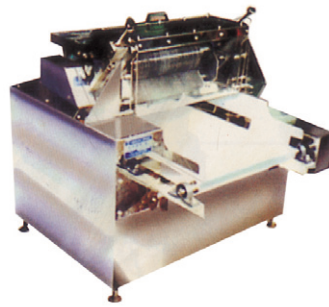
Press & shaking roller
프레스요동롤라 YNR 102



Tenderizer
텐더라이저 YNSQ 115



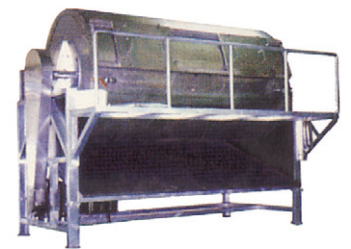
Knife roller
나이프롤라 YNSQ 112



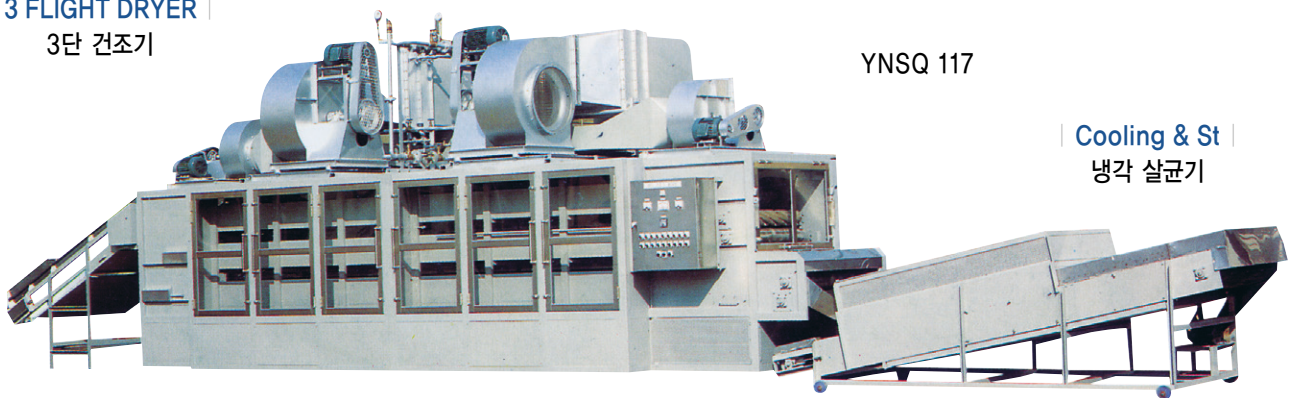
Rotary cutter
로타리카타 YNR 103



Seasoning machine
다루마배합기 YNSQ 104-1



3 FLIGHT DRYER
3단 건조기



YNSQ 117

Cooling & St
냉각 살균기

MODELNO	CAPACITY	POWER	SIZE (B×L×H)
YNSQ 113	25~80PCS/MIN	0.75KW	1500×1800×1500
YNSQ 116	60~100KG/HR	1.5KW	640×740×985
YNSQ 114	300~350KG/HR	1.5KW	800×1000×1000
YNR 102	130~200KG/HR	2.2KW	460×1270×1000
YNSQ 115	150~200KG/HR	1.5KW	850×2200×1550
YNSQ 112	60~100PCS/HR	1.5KW	950×1200×980
YNR 103	600KG/HR	1.5KW	950×1800×1300
YNSQ 104-1	1800KG/BACH	3.7KW	2035×3050×2220
YNSQ 117		44.7KW	905×8360×1260

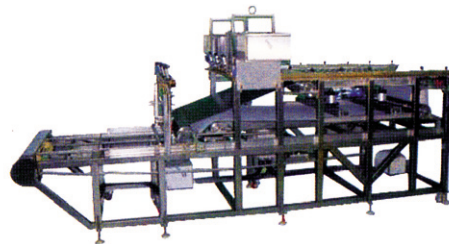
DRIED FISH FILLET / 어포가공기계

Forming Machine Series | 형성기 종류

| Drum forming machine | 드럼형성기 YND 101



| Auto forming machine | 만능형성기 YND 101-1



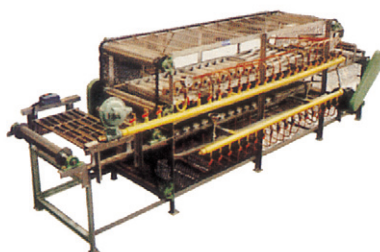
만능 형성기로 다양한 모양의 어포를 위생적이고, 간편하게 생산이 가능해 졌으며, 그동안 손으로 작업하던 인력을 최대 80%까지 줄일 수 있으며, 수분을 줄여서 작업이 가능하므로 건조시간을 단축 할 수 있습니다.

Easy operation – easy formation and easy maintenance
Less labor – Approx. 80% reduction
Clean environment & Easy cleaning
Very sanitary – forming by equipments not hands
Reduction dry time & energy cost
Less moisture on product comparing by manual working

| Seasoning machine | 조미기 YND 104

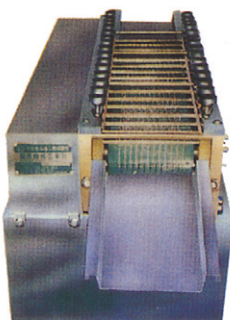


| Roaster | 로스터 YND 105

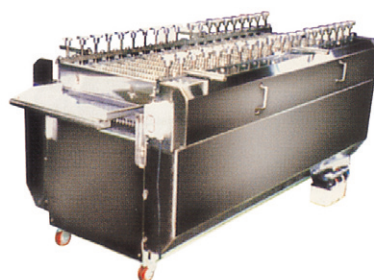


Roller Series | 롤러 종류

| Roller | 롤러 YND 107



| 20 Roller | 20단 롤러 YND 107-1



| Regular cutter | 레귤라카타 YND 106



| High speed cutter | 하이스피드카타 YND 108



MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YND 101	150~200KG/HR	1.5KW	1800×1200×1750
YND 101-1	200~FORMING/HR	2.25KW	1550×4500×1550
YND 104	150~200KG/HR	0.4KW	1000×1520×1500
YND 105	150~200KG/HR	0.75KW	1000×4000×1250
YND 107		1.5KW	850×2070×925
YND 106	80~150KG/HR	1.5KW	800×1000×1150
YND 108	120~180KG/HR	0.75KW	1000×1800×1300

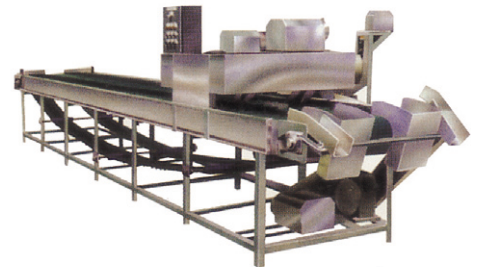
CRAB & EEL / 홍게 및 장어가공기계

Crab Part | 홍게파트

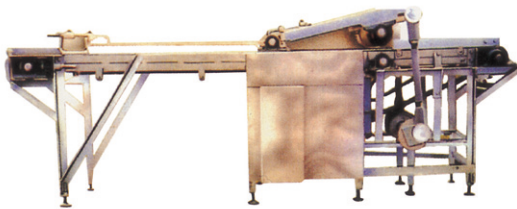
| Crab leg meat | 다리 탈육기 YNC 101



| Crab leg cutter | 다리절단기 YNC 104



| Crab body meat | 몸통 탈육기 YNC 102

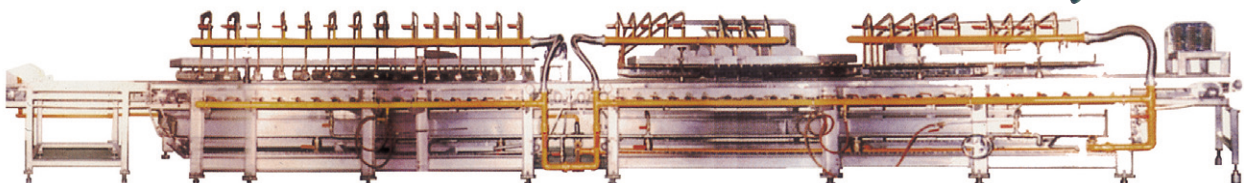


| Crab shell remover | 탈각기 YNC 103



Eel Part | 장어파트

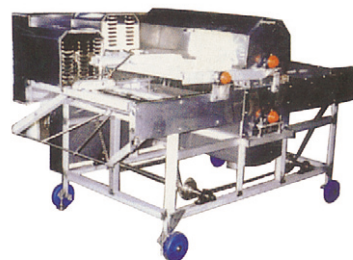
| Eel roaster | 장어로스터기 YNE 110



| Eel cooling machine | 냉각기 YNE 111



| Fan washer | 발세척기 YNE 112



MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YNC 101	30~50PCS/ROLLER	3KW	645×4600×1750
YNC 102	15~20PCS/MIN	1.5KW	880×3030×1150
YNC 103	80~150PCS/MIN	2.25KW	1365×8450×1080
YNC 104	40~80PCS/MIN	3.75KW	1150×6020×1550
YNE 110	200KG/HR	1.5KW	1470×14050×1450
YNE 111		2.75KW	1220×6000×1700
YNE 112		2.75KW	1130×2000×1200

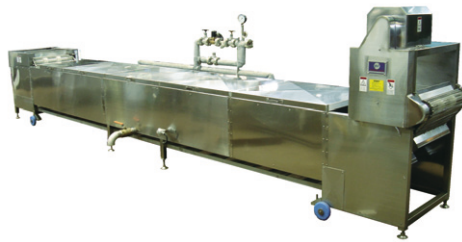
OCTOPUS M/C / 문어가공기계

Daruma | 문어기계

| Octopus steamer |
수동문어자숙기
YNSQ 106



| Octopus steamer | 문어자숙기 YNSQ 105

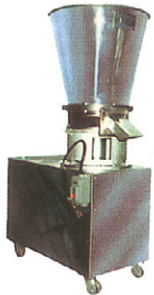


| Octopus washer |
문어세척기 YNSQ 104



Other

| Crusher |
분쇄기 YNR 104



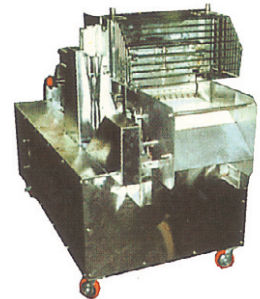
| Moisture remover |
수분제거기 YNR 105



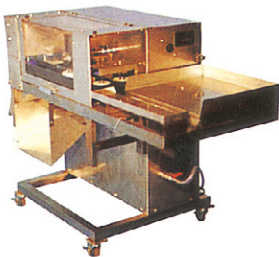
| Chopper |
쪼파 YNR 106



| Vegetable cutter |
야채절단기 YNR 109



| Fillet machine |
활복기 YNR 107



| Fillet machine |
필렛기 YNR 108



| Fillet machine |
생선절단기 YNR 114



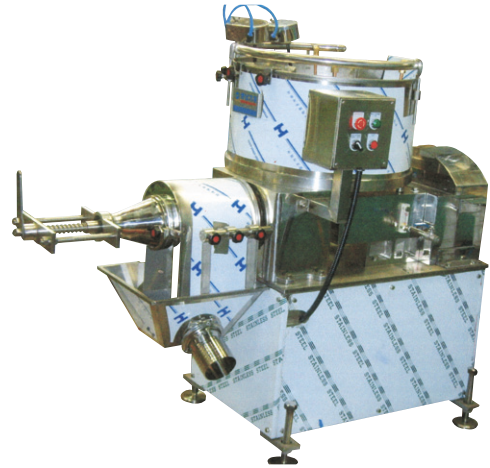
| Working conveyor |
작업콘베어



MODELNO	CAPACITY	POWER	SIZE (B×L×H)
YNSQ 106		0.4KW	1000×1000×800
YNSQ 105		0.75KW	1050×7000×1750
YNSQ 104		2.2KW	1435×1440×1460
YNR 104	100~200KG/HR	3.75KW	410×1040×1315
YNR 105	3000~10000PCS/HR	1.5KW	605×1900×1050
YNR 106	500~600KG/HR	3.7KW	560×1340×885
YNR 109	300~400KG/HR	3.75KW	410×1040×1315
YNR 107	1200PCS/HR	0.75KW	620×1370×1070
YNR 108	50~60EA/MIN	1.15KW	865×1715×1145
YNR 114	50~60PCS/MIN	0.75KW	800×2600×1800

GUT SEPARATER / 창란가공기계

창란정육기 YNR 112



| Drum dryer |
드럼드라이어 YNCSD 112

| Fish cutter |
생선토막기 YNR 115

| Scale remover |
비늘제거기 YNR 113

| Fish defroster |
해동기 YNR 116



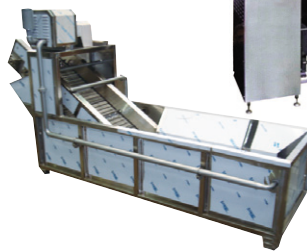
| Band saw |
골절기 YNR 117

| Rotary band saw |
로타리밴드소 YNR 118

어류세척기
YNR 124

냉염수염지탱크
YNR 123

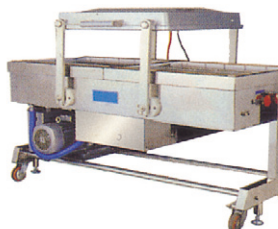
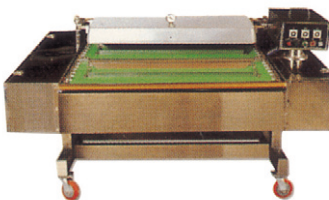
가구팬세척기
YNR 121



Vacuum packing machine 진공포장기

| Single chamber type |
YNR 110

| Double chamber type |
YNR 120



MODEL NO	CAPACITY	POWER	SIZE(B×L×H)
YNR 112	800×1200KG/HR	7.5KW	690×1400×1100
YNR 115	900~2000PCS/HR	1.5KW	720×1800×2100
YNR 113	40~60PCS/MIN	8.5KW	1230×2800×2000
YNR 116	2000KG/BACH		1700×6300×645
YNR 117		1.5KW	1300×900×1700
YNR 118	180~200KG/HR	2.2KW	1200×210×1600
YNR 110		3.5KW	900×1700×1200
YNR 120		3.5KW	900×1700×1200



Seafood Processing Equipment



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