

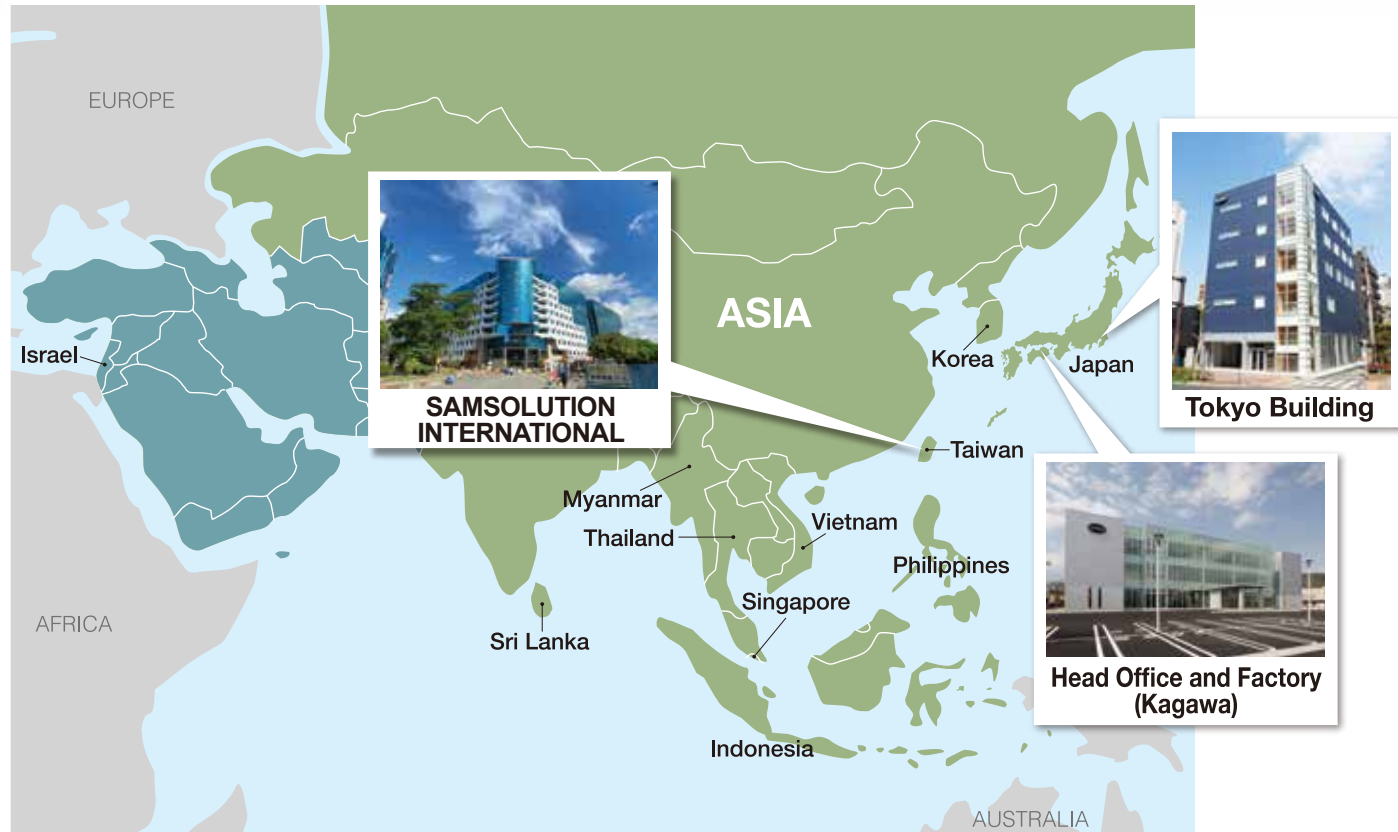
Network

We, SAMSON Co., Ltd., have been engaged in the manufacture and sales of various Boilers and Food Processing Equipment since our foundation in 1945, and have been enjoying a good reputation from customers in various industrial fields of Japan.

In overseas markets, we have devoted ourselves to exporting our products into mainly Asian countries for a long period and have delivered them to many customers.

After delivery, our authorized distributors in the respective countries have taken care of maintenance services on our equipment through the cooperation from customers.

We are supporting our distributors for the improvement of maintenance technology and we hope our customer can operate our products safely without any trouble.



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SAMSOLUTION

For a sustainable future of energy and food

SAMSOLUTION FOOD SYSTEM

Steam cooker • Mixing cooker • Pressure / Vacuum cooker

Made in **Japan**
since 1945

Steam cooker

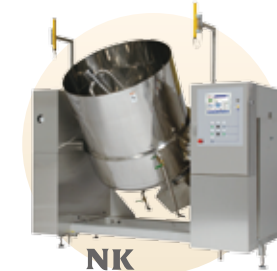
Fixed model
Rotary model

EF·EK·EK-J model



Mixing cooker

NK·GN·HK·MK·EK-FII model



Pressure / Vacuum cooker

NK-P·NK-V·SCP·SCS model



Steam cooker

Fixed model
Rotary model

EF·EK·EK-J model



Features

1 Short boiling time

Water will boil up **two times faster** than the gas-fired cooker. The fuel consumption is about **half** compared to gas-fired cooker.

2 High temperature cooking

Samson cooker may stand for high steam pressure that it enables to cook a high-concentration seasonings.

3 Easy and safe operation

Fixed model is easy putting in the ingredients into the cooker and taking out the product from the bottom valve. Besides, Rotary model is easy to take out the product by tilting the cooker. Boiling may controlled just by opening and closing the steam valve.

4 Long machine life

Inside surface and cooker stand are made of a durable stainless material SUS304.
Option: High anti-corrosion material SUS316 for high-salty product.

5 Better working environment

Steam cooker radiate less heat so that the working space would not get hot. It improves working environment and reduces air ventilation costs.

6 Various options

A variety of options are available such as pressure, cover, outlet shape, etc.

◎Please provide the listed items on the right when selecting a steam cooker. (Please refer to the table for the required steam volume.)

● Required steam volume

Capacity	Required steam volume
70/12	110 kg/h
80/20	140
90/26	160
100/38	200
120/53	250

- 1 Raw material and capacity (kg, ℓ)
- 2 Product name and capacity (kg, ℓ)
- 3 Processing time
- 4 With agitation device or not
- 5 How to take out the product
- 6 Have steam boiler or not
- 7 Temperature, jacket pressure

Rotary model steam cooker

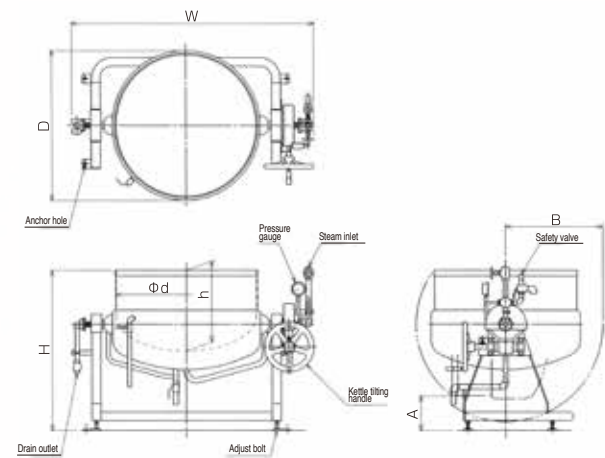
EK model

Model	Full water capacity (ℓ)	Inner dia. φd	Inside depth h	Height H	Total width W	Depth D	A	B	Steam inlet	Drain outlet	Max. operation pressure MPa	Required steam volume kg/h	Weight kg
EK 70/12S	125	700	395	850	1315	780	240	515	20A	15A	0.29	110	125
EK 80/20S	200	800	480	905	1415	860	190	545				140	150
EK 90/26S	265	900	495	1080	1620	960	290	675				160	210
EK100/38S	380	1000	570	1130	1720	1060	240	690	25A	20A	0.19	200	235
EK120/53S	530	1200	570	1080	1920	1260	140	710				250	305

*We have model with capacities other than the above listed.



This drawing is EK60/9S.



Fixed model steam cooker

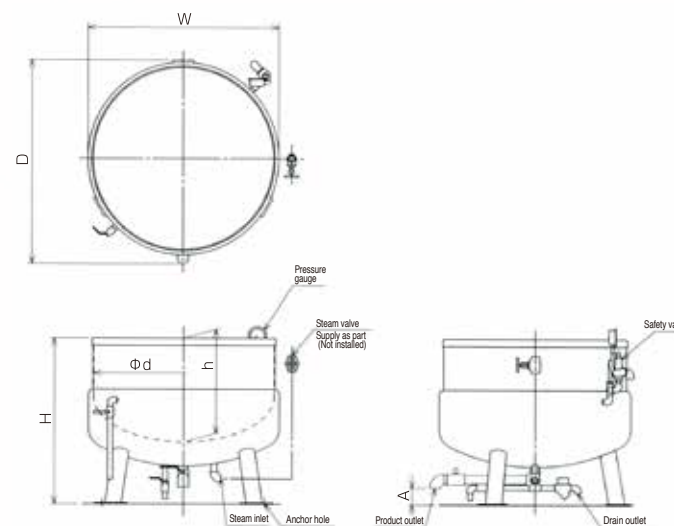
EF model

Model	Full water capacity (ℓ)	Inner dia. φd	Inside depth h	Height H	Total width W	Depth D	A	Outlet	Steam inlet	Drain outlet	Max. operation pressure MPa	Required steam volume kg/h	Weight kg
EF 70/12S	125	700	395	720	780	845	140	25A	20A	15A	0.29	110	75
EF 80/20S	200	800	480	810	860	960	125	40A				140	100
EF 90/26S	265	900	495	850	960	1060	90					160	150
EF100/38S	380	1000	570	920	1060	1185	75	50A	25A	20A	0.19	200	200
EF120/53S	530	1200	570	920	1260	1355	80					250	230

*We have 1000L and 2000L as well.
*Size of outlet valve could be changed.



This drawing is EF70/12S.



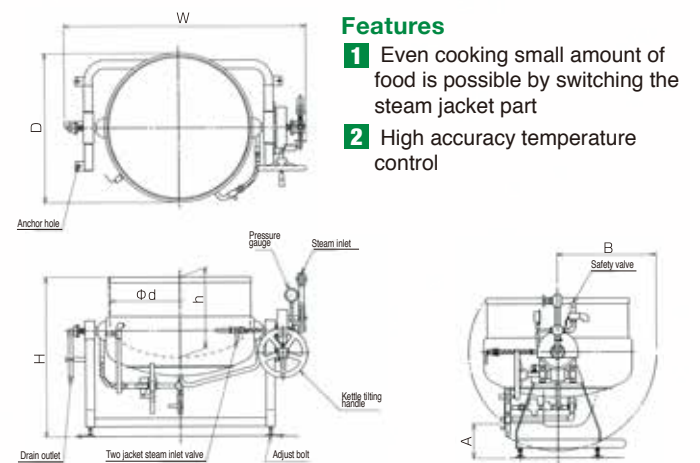
Two jacket steam kettle

EK-J model

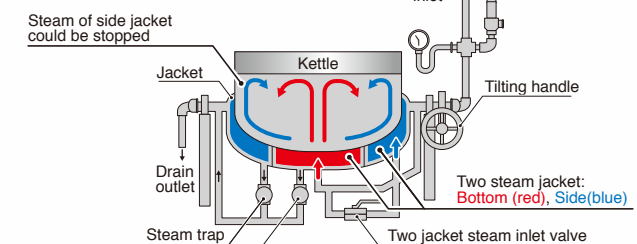
- #### Features
- 1 Even cooking small amount of food is possible by switching the steam jacket part
 - 2 High accuracy temperature control



This drawing is EK70/12SJ.



Construction of two jacket steam kettle



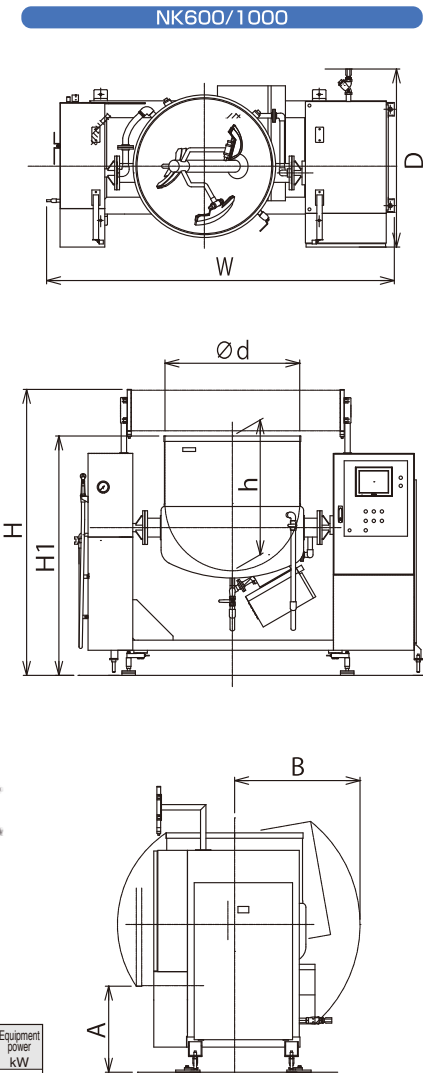
Model	Full water capacity (ℓ)	Inner dia. φd	Inside depth h	Height H	Total width W	Depth D	A	B	Steam inlet	Drain outlet	Max. operation pressure MPa	Required steam volume kg/h	Weight kg
EK 70/12SJ	125	700	395	850	1315	780	240	515	20A	15A	0.29	110	130
EK 80/20SJ	200	800	480	905	1415	860	190	530				140	155
EK 90/26SJ	265	900	495	1080	1620	960	290	695				160	215
EK100/38SJ	380	1000	570	1130	1720	1060	240	705	25A	20A	0.19	200	240
EK120/53SJ	530	1200	570	1080	1920	1260	140	705				250	310

Mixing cooker

Inclined shaft kneader



NICE KNEADER



This drawing is NK1000.

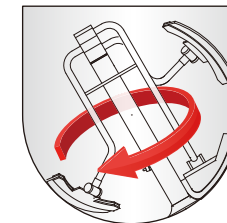
Model	Full water capacity (L)	Regular use water capacity (L)	Inner dia (mm)	Inside depth (mm)	Height H1 (mm)	Total width W (mm)	Total height H (mm)	Depth D (mm)	A (mm)	B (mm)	Steam inlet	Cooling water inlet	Feed water inlet	Drain outlet	Max. operation pressure MPa	Required steam volume kg/h	Kettle tilting	Power supply	Equipment power kW
NK600	640	360	1000	1000	1775	2405	2125	1320	635	935	32A	25A	15A	25A	0.29	220	Automatic	200V 3ø	2.9
NK1000	1050	600	1200	1150	1985	2820	2340	1420	625	1050						300			4.6

Nice POINT Mix evenly and quickly

Hemisphere structure makes the ingredients to gather easily to the center. Inclined shaft kneader may mix evenly and quickly by scooping up the ingredients from the bottom.



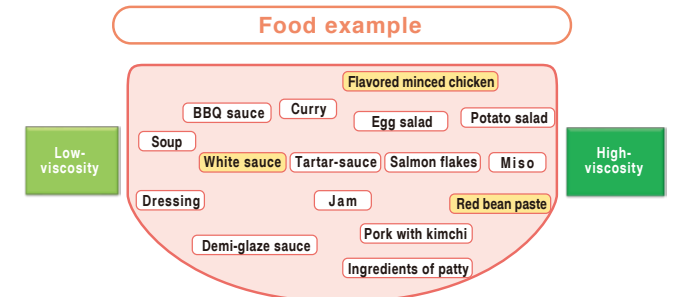
Inside cooker



Cross-section drawing inside cooker

Nice POINT For various kinds of production

NK could produce a wide range of food products, regardless of solid, liquid or viscosity.



Please contact us if you cook high-viscosity foods or use such as flour or potato starch

Nice POINT User-friendly

Over 60cm height even tilted (based on a large quantity of cooking facilities hygiene management manuals in Japan)

60cm distance from the floor prevents the food to be effected. The operator does not have to bend down to take out the product which is easy to operate and reduce the time.



About 60cm from the floor when tilting

Shaft seal part is at a high point of the cooker so that it would not contact with the food



Agitation blade can be removed by hand



Washing gun is installed as standard



Highly anti-corrosion stainless steel SUS316L is adopted



Safety function

● Light curtain is installed as standard to prevent accident

Light curtain detects insertion of hands or objects and stop agitation.

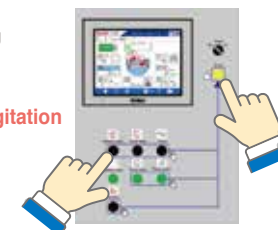
Detection area



● Pressing buttons with both hands for safety

Start agitation Start only when pressing buttons with both hands

Tilting and returning of the cooker, Inching of agitation Holding the two buttons together



Other functions

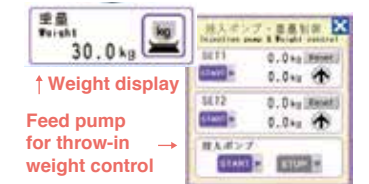
● 10-inch color touch panel is installed as standard

Operation screen has a pictogram and the display is written both in Japanese and English. You can also register 10 operation patterns.



● Weight measurement and control function are equipped as standard

A buzzer function when the weight reaches the target is installed as standard. It also has a control function that stops the pump for throw-in when water or another liquid weight reaches the target weight as an option.



Useful ancillary equipment "Food thrower" when putting ingredients in cooker

● Easy to work with a lever!

Up and down operation by lever and after raising the ingredients would be thrown in by chain. Container : 90L ball shaped type (Max. loading weight : 100kg) Throw-in height : Max. 2100mm Made of SUS With a safety device to prevent falling



Inclined shaft kneader

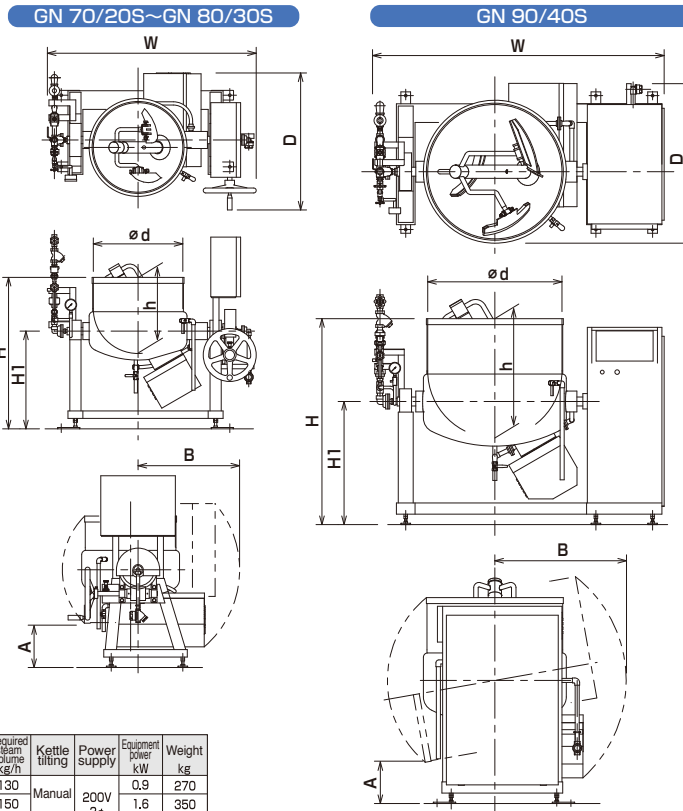
GN model

Agitation blade motion **Ingredients would not have damages by the inclined shaft kneader.**



This drawing is GN80/30S.

Model	Full water capacity (t)	Inner dia. φd	Inside depth h	Height H1	Total width W	Total height H	Depth D	A	B	Steam inlet	Drain outlet	Max. operation pressure MPa	Required steam volume kg/h	Kettle tilting	Power supply	Equipment power kW	Weight kg
GN 70/20S	200	700	650	1170	1500	1350	990	340	740	20A	15A	0.19	130	Manual	200V 3φ	0.9	270
GN 80/30S	300	800	750	1265	1610	1415	1010	290	780	25A	20A	0.19	150	Automatic	200V 3φ	1.6	350
GN 90/40S	400	900	800	1380	1990	1540	1070	275	880				170			2.5	620

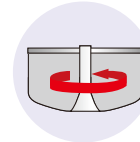


Kettle mixer

MK model

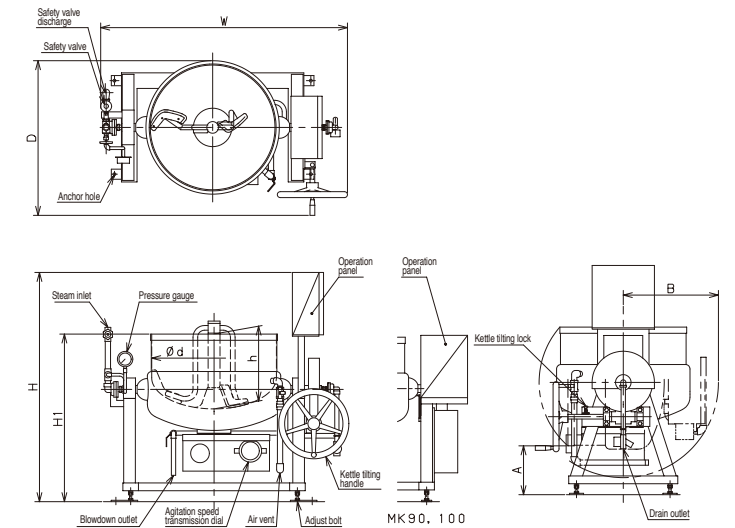
Shaft is vertical and agitation rotate left and right.

Agitation blade motion



This drawing is MK80/20S.

Model	Full water capacity (t)	Inner dia. φd	Inside depth h	Height H1	Total width W	Total height H	Depth D	A	B	Steam inlet	Drain outlet	Max. operation pressure MPa	Required steam volume kg/h	Kettle tilting	Power supply	Equipment power kW	Weight kg
MK 60/ 8S	85	600	370	945	1345	1290	750	350	450	20A	15A	0.19	80	Manual	200V 3φ	0.9	215
MK 70/ 12S	125	700	395	950	1395	1290	800	300	470				100			1.6	230
MK 80/ 20S	200	800	490	1075	1590	1470	995	310	555	25A	20A	0.19	140	Automatic	200V 3φ	1.8	400
MK 90/ 26S	260	900	495	1050	1735	1165	980	210	605				160			1.8	450
MK 100/ 37S	370	1000	570	1175	1835	1260	1060	225	670				190				

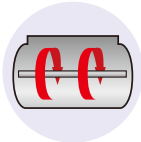


Kneader

HK model

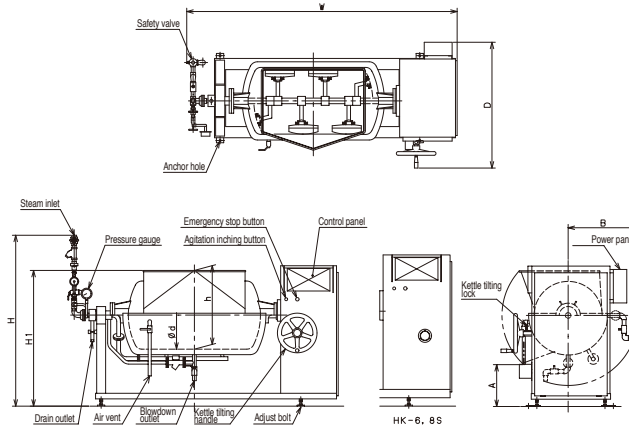
Shaft is horizontal and agitation rotate up and down.

Agitation blade motion



This drawing is HK-6S.

Model	Full water capacity (t)	Inner dia. φd	Inside depth h	Height H1	Total width W	Total height H	Depth D	A	B	Steam inlet	Drain outlet	Max. operation pressure MPa	Required steam volume kg/h	Kettle tilting	Power supply	Equipment power kW	Weight kg
HK- 4S	400	600	700	1215	2450	1530	1170	370	685	25A	20A	0.19	150	Manual	200V 3φ	1.6	620
HK- 6S	600	700	820	1320	2805	1690	1070	285	685	32A	25A	0.19	200	Automatic	200V 3φ	2.7	880
HK- 8S	800	800	940	1455	2905	1755	1120	285	740				250			4.2	1050

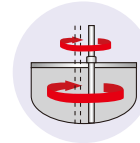


Rotary cooker with kneader

EK-FII model

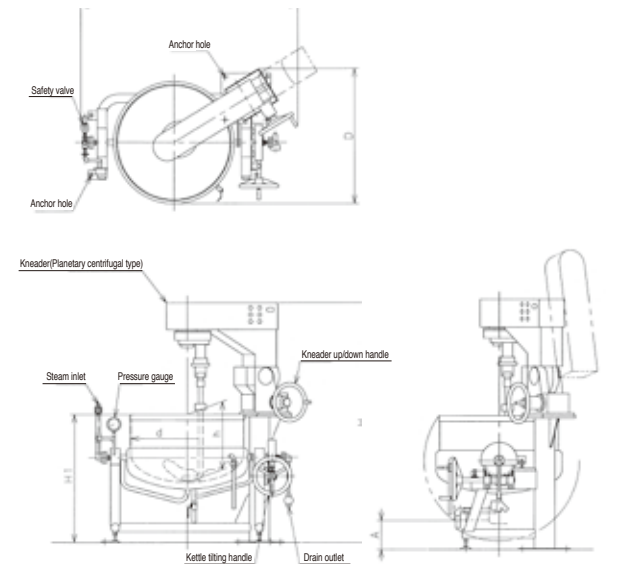
Cook regardless of solid, liquid or viscosity. By removing the kneader, it enables to use as a steam cooker.

Agitation blade motion



This drawing is EK80/20SFII.

Model	Full water capacity (t)	Inner dia. φd	Inside depth h	Height H1	Total width W	Total height H	Depth D	A	Steam inlet	Drain outlet	Max. operation pressure MPa	Required steam volume kg/h	Power supply	Equipment power kW	Weight kg
EK 70/ 12SFII	125	700	395	850	1330	1520	805	240	20A	15A	0.29	110	200V 3φ	0.4	280
EK 80/ 20SFII	200	800	480	905	1535	1695	950	190				140		0.75	420
EK 90/ 26SFII	265	900	495	1080	1645	1925	1115	290	25A	20A	0.19	160		1.5	500
EK 100/ 38SFII	380	1000	570	1130	1745	2020	1205	240				200			740



Pressure / Vacuum cooker

Pressurized inclined shaft kneader
Vacuum inclined shaft kneader



NK-PH type (Pressurized inclined shaft kneader) NK600PH/NK1000PH

Agitation with heating under high temperature and pressure enables to soften or sterilize the ingredients but also reduce the cooking time.
 Automatic jacket cooling and pressure reduction enables to save labors.

NK-VH type (Vacuum inclined shaft kneader) NK600VH/NK1000VH

Agitation with heating under vacuum enables to concentrate and cool the ingredients.
 Standard automatic defoaming control prevents foam from being sucked into the vacuum piping when ingredients foam.



The photo shows NK600PH
 (With optional take-out valve, shower ball)

NICE KNEADER

Nice POINT of NK series

- N P
O I
N T
T I
C E
- N P
O I
N T
T I
C E
- N P
O I
N T
T I
C E

Mix evenly and quickly

For various kinds of production

User-friendly

Nice POINT Automatic continuous operation based on product recipes

Product recipes for each product could be combined with up to 5 process recipes, and each process could be operated automatically and continuously.

Setting and operation errors could be prevented by a registered process recipe.

Both product and process recipes could be registered for 100 items.



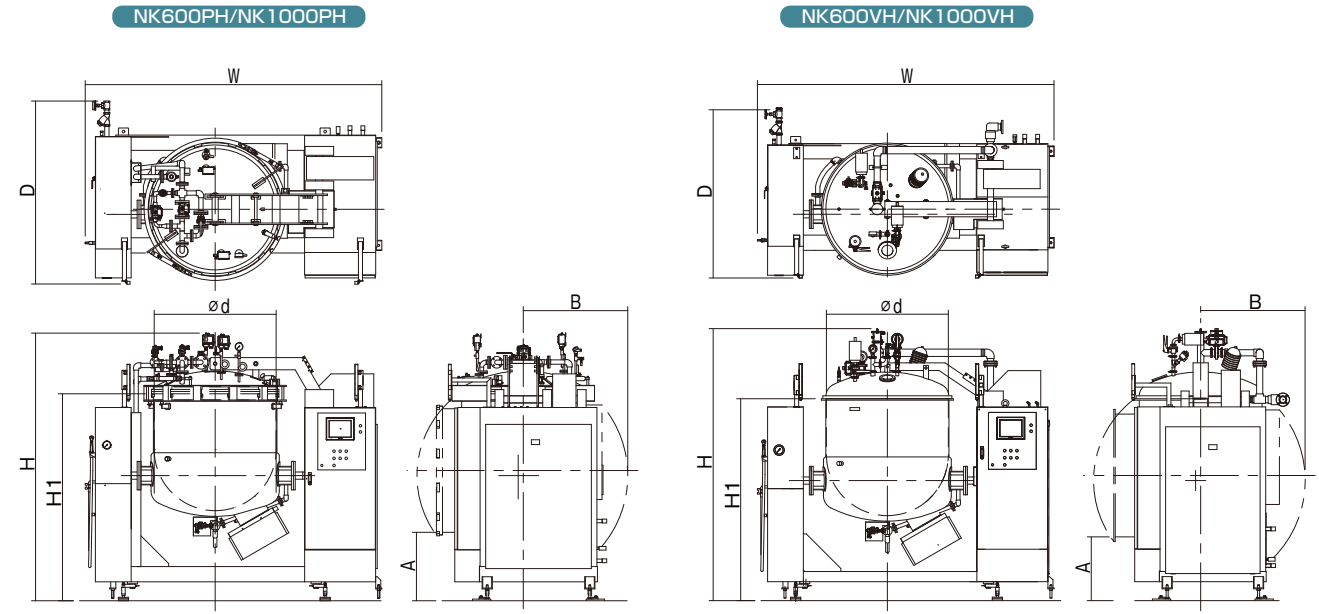
Nice POINT Equipped with cleaning mode

Cleaning mode automatically operates by setting the heating temperature, heating time, and agitation separately from the product recipes.

In addition, a shower ball (optional) could be installed for easy washing the cover and inside of the cooker.

*Cleaning mode and shower ball do not completely remove ingredients and foreign matter.
 To remove it completely, wash the inner surface of the cooker and the blades with a washing agent or nylon scrubbing brush.

*Cover is opened and closed manually.
 Pause the process when the process includes the cover open/close.
 Resume the automatic operation when a cover open/close switch is operated manually after checking the surrounding safety.



Model	Full water capacity (ø)	Regular use water capacity (ø)	Inner dia. ød	Inside depth h	Height H1	Total width W	Total height H	Depth D	A	B	Steam inlet	Cooling water inlet	Cooling water outlet	Feed water inlet	Drain outlet	Vacuum piping port	Max. operation Pressure MPa	Required steam volume kg/h	Kettle tilting	Power supply	Equipment power kW	
NK600PH	640	360	1000	1000	1800	2550	2395	1635	665	925	32A	25A	25A	15A	25A		0.29	220	Automatic	200V 3ø	3.7	
NK1000PH	1050	600	1200	1150	2035	2920	2635	1805	675	1030								300				5.7
NK600VH	640	360	1000	1000	1775	2505	2425	1550	645	925	32A	25A	25A	15A	25A	50A	0.29	220	Automatic	200V 3ø	3.2	
NK1000VH	1050	600	1200	1150	1985	2920	2675	1655	630	1030								300				5.2

Pressurized / vacuum inclined shaft kneader for sample production

GNP-6SV model

Agitation blade motion



Agitation with heating under vacuum or high temperature and pressure.



Use

- For R&D factory
- For laboratory
- Vacuum concentration

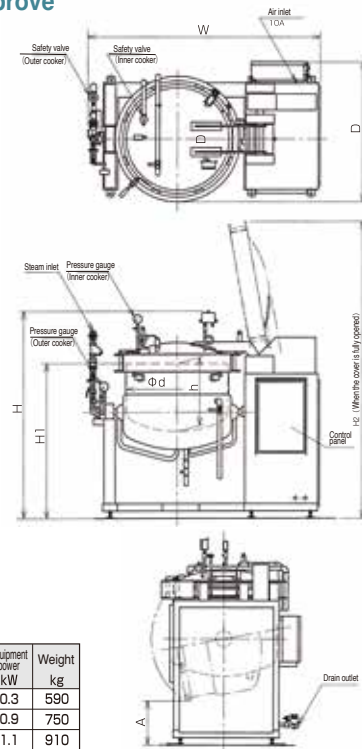
Pressure cooker

SCP model

Cooking with high temperature and pressure enables to soften and sterilize the ingredients and reduce the cooking time at the same time. Also, yield in the production may improve since the product do not evaporate even the product temperature exceed 100°C.
*Vacuum function is available as option.



Utility model patent No.2553779



This drawing is SCP80/20S.

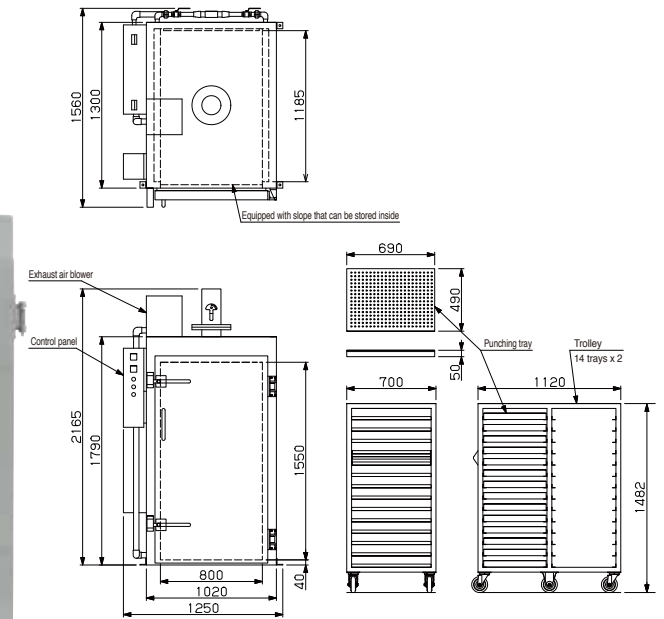
Model	Full water capacity (l)	Inner dia. (mm)	Inside depth (mm)	Height (mm)	Height (cover open) (mm)	Total width (mm)	Total height (mm)	Depth (mm)	A (mm)	Steam inlet	Drain Outlet	Max. operation pressure (inner cooker) (MPa)	Max. operation pressure (outer cooker) (MPa)	Required steam volume (kg/h)	Kettle tilting	Cover open/close	Power supply	Equipment power (kW)	Weight (kg)
SCP 60/10S	120	600	468	1200	2110	1680	1735	1190	495	20A	15A	0.20	0.29	100	Manual	Manual	100V 1φ	0.3	590
SCP 80/20S	220	800	500	1215	2365	1950	1765	1265	425	25A	20A	0.20	0.29	150	Manual	Automatic	200V 3φ	0.9	750
SCP 80/30S	335	900	595	1365	2630	2110	1915	1240	390	25A	20A	0.20	0.29	250	Automatic	Automatic	200V 3φ	1.1	910

Steamer *Utility : steam

SD-0815 model



Trolley type



SD-0815	
Inner dimension	W800 × D1185 × H1550mm
Required steam volume	120kg/h
Power supply	AC200V 3φ (50/60Hz)
Power consumption	0.4 kW

Horizontal pressurized steamer

SCS model

High temperature and high pressure steaming reduces the cooking time.



This drawing is SCS100/20S

Model	Max. operation pressure (MPa)	Inner dia. (mm)	Body length (mm)	Required steam volume (kg/h)	Power (kW)	Compressor (kW)	Equipment power (kW)	Outline dimension (mm)		
								Width	Depth	Height
SCS 80/10S	0.29	800	1010	90	1φ 200V 50/60Hz	0.45	0.3	1485	1635	1655
SCS 80/20S			1970	150				1485	2395	1655
SCS 100/20S			1970	200				1615	2425	1725
SCS 100/30S		1000	2930	300				1615	3370	1725
SCS 120/10S			1010	200				1905	1690	1915
SCS 120/20S			1970	300				1905	2465	1915
SCS 120/30S	2930	450	1905	3415	1915					

Use

Canned foods

Beans

Potatoes

Meat or fish

Taste Room

Location of Taste Room :
Head Office(kagawa) and Tokyo Building

Look!

Touch!

To taste!



Eager to make more delicious dishes and meals!

It is uneasy to buy new production equipment....

Can not satisfied with existing manufacturing process!

Do you have such problem?

We want to develop a new product!

In such case,

Please use Samson Taste Room.

The Samson Taste Room is a room(place) to cook the dishes in accordance with the needs(requirement) of customers by using various test machines for food production and processing. Customer can check and taste the dishes after cooking. Our experienced professional staff will assist you in making your original products by using our various recipes.

Try SAMSON'S

Kneader

Steam Cooker

Kneader Vacuum Cooker Pressurized Cooker

Vacuum Cooler

Cooking Sterilizer

*Follow the position in photo

We regularly hold various seminars on "food".

