Sterilization / cooling system (total system with filling and packaging machine)

We support customers comprehensively from design to regular maintenance, taking advantage of the know-how accumulated in our food manufacturing.





Continuous shower cooling system

Automated equipment that can cool packaged food quickly by shower spray.

Suitable for various packaged foods

It can handle various food containers and can cool various packaged foods efficiently and quickly.

Continuous shower cooling

The bucket type retainer moves continuously and sprays the shower to prevent unevenness and achieve uniform cooling.

Automatic cleaning

With automatic water washing function, you can automatically wash the inside of the chamber and improve the food safety quality.

Automation and labor saving

Automated the entire process from product supply to discharge.

Customized design

Customized designs can be possible for individual packaged foods.

Quality improvement

It enables rapid cooling by heat exchange, reduces the outbreak of bacteria in food, improves the quality, and minimizes the humidity of the manufacturing environment.

Energy saving and environmental performance

The highly sealed chamber can prevent the outflow of cooling water and reduce the amount used, contributing to the improvement of safety and hygiene of the food manufacturing environment and energy saving.

Stable temperature control

It is designed to improve the temperature stabilization and cooling efficiency of the cooling water.

Drive system

Adopting a unique drive system to distribute the load of the retainer, Minimize the chain extension and easy access for maintenance.

Alignment method

The alignment method was adopted without using a vacuum pad that is prone to aging.

Product alignment

Equipped with a shuttle conveyor, it enables better product alignment without causing uneven cooling.



Pillow pouch