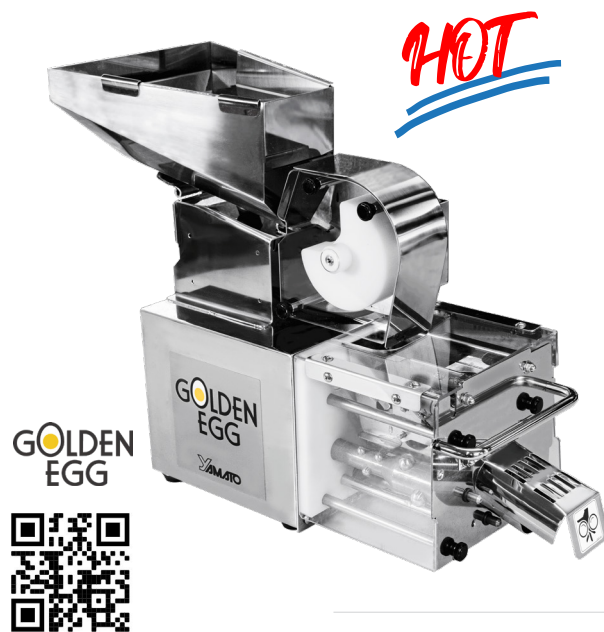




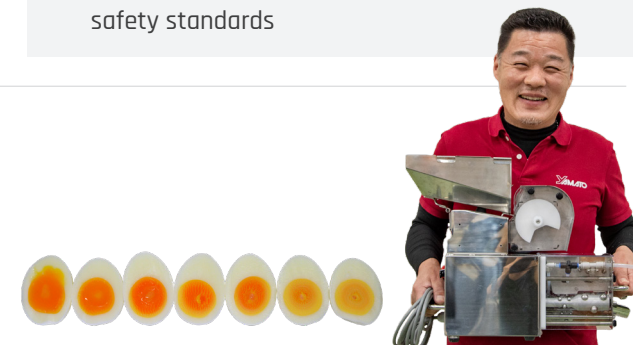
GOLDEN EGG

shell peeling machine
for hard AND soft boiled eggs
TMW01



FEATURES

- Automatic shell removal (for hard and soft boiled eggs)
- Fast speed (1 egg / 6 seconds)
- Greatly reduced loss rate compared to hand peeling
- Hygienic materials / conformity with worldwide safety standards



model	dimensions	power	weight
TMW01	W210×D500×H400	100V	14/KG
TMW01CE	W210×D500×H400	230V	14/KG
TMW01US	W210×D500×H400	115V	14/KG



The machine performs best with eggs of required size and freshness



Following proper boiling and cooling procedures is recommended for better performance



Machine casing

Hygienic materials, safety functions, small footprint.



Automatic feeding

Standard size tray for 20 eggs. Automatic egg feeding device. Low-engagement operation.



Shell removing

Automatic shell removing system of co-rotating spiked shafts for fast and clean shelling.



Discharge chute

Peeled eggs are continuously discharged automatically. No engagement by the operator is required.



RICH SOUP

stock straining machine
SK20



One of the problems that exist in the food service industry is the occasional inconsistency of taste and texture depending on a person in charge of cooking. In Ramen restaurants, this can manifest itself in their soups tasting differently when they are made by different employees who may strain the stock with varying thoroughness and intensity. This can also affect the restaurants' bottom lines when significant volumes of high-cost stock is wasted during straining/filtering process.

リッチ・スープ

Examples of stock that can be processed

1. High/low density pork stock
2. High density seafood stock
3. High/low density chicken stock

Model	Dimensions	Power	Weight
SK20	W410×D530×H900	100V	43/KG
SK20CE	W410×D530×H900	230V	43/KG
SK20US	W410×D530×H900	115V	43/KG



RICH SOUP IS MAINLY DESIGNED TO PROCESS ANIMAL-BASED TYPES OF STOCK. CONSULT FOR ADDITIONAL INFORMATION ON STRAINING OTHER TYPES.

RICH SOUP can not only solve these problems, but improve the quality of stock as well making its texture more creamy and smooth.

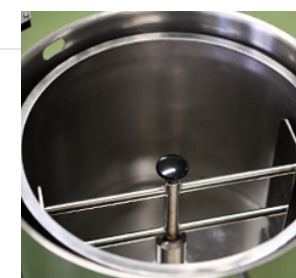
- Centrifugal separation method for better taste and texture
- Two times faster compared to manual straining
- High output capacity (*straining 60L of density 8 pork stock in 5 minutes)
- 20% more yield compared to manual straining
- Easy and intuitive operation
- Safety features

The machine can be disassembled for easy cleaning.
RICH SOUP can be used for most major Ramen stock varieties (i.e. chicken, pork).



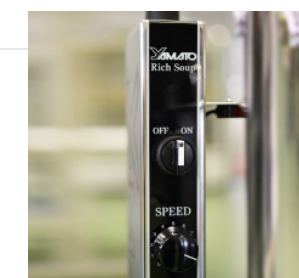
PERFORATED LID

Stock is poured into the strainer through a lid with holes big enough to allow most of the volume, but small to prevent large bones from getting inside.



REMOVABLE SCRAPERS

Different varieties of stock have different textures and viscosity that require using different scrapers. Has scrapers for light and thick varieties of stock.



ADJUSTABLE SPEED CONTROLLER

Straining speed can be controlled for more operational flexibility, and to accommodate different stock types and varieties.



EMERGENCY STOP BUTTON

Operation of the machine can be discontinued immediately by pressing the emergency stop button. This ensures safety of operation.