



MADE IN THAILAND

FOOD MACHINERY CO.,LTD.

320/129 MOO4, 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

WE ARE COMMITTED TO PRODUCT AND ACHIEVE THE  
CUSTOMERS SATISFACTION ALSO CORRESPONDING TO  
QUALITY MANGEMENT SYSTEM REQUIREMENTS AND  
CONTINUOUS IMPROVEMENT



# FOOD MACHINERY

RETORT & COOKER MACHINE

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## COOKER

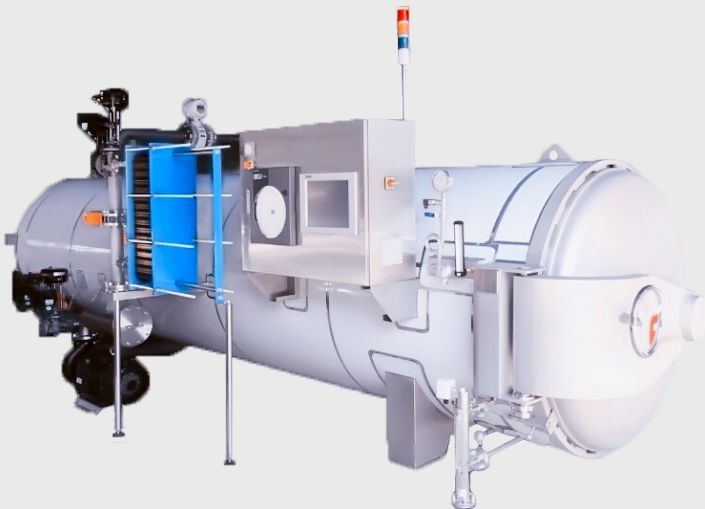
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# RETORT

## DIRECT STEAM RETORT

- It is suitable for rigid containers and resistant to pressure, such as cans, bottles, pouches, etc.
- It is a sterilizer that has a simple and easy operation system.



## OVERPRESSURE WATER SPRAY RETORT

- It is suitable for packing that is semi-rigid and flexible, such as plastic, as well as in glass bottles.

## DUAL MODE RETORT

(OVERPRESSURE WATER SPRAY AND DIRECT STEAM)

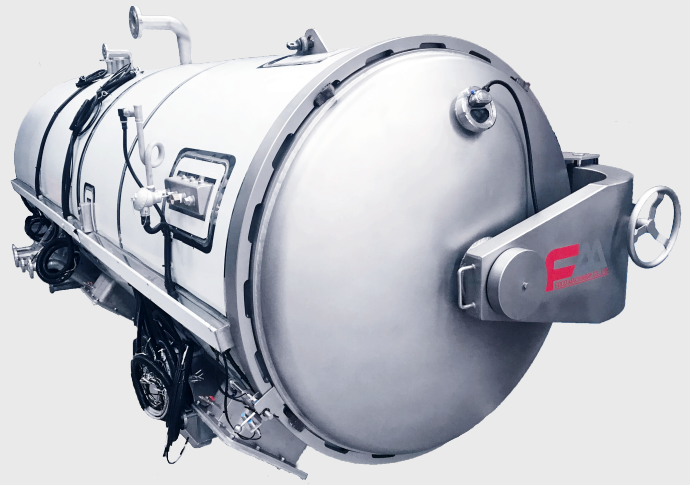
- The retort can sterilize products in 2 systems, which are water spray and direct steam, depending on the product and the needs of the manufacturer.
- The retort can sterilize a variety of food packaging, such as plastic containers, aluminum pouches, glass, bottles, etc.



# RETORT

## ROTARY RETORT

- It saves time in sterilizing as the rotation cause 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.



## GENTLE MOTION RETORT

- The movement of this type of sterilizer moves horizontally to help distribute the heat evenly to the product.
- Can help increase product quality, this type of sterilizer is suitable for liquid products that can flow.





# CONSUMPTION

Load capacity (Basket)	Shape detail				Energy consumption				Remark	Motor Chain	Pump	Motor
	Diameter (mm)	Estimate-install area										
		Length (mm)	Wide (mm)	High (mm)	Steam (kg/batch)	Water (m³/batch)	Air (m³/batch)	Electric (kW)				
Direct Steam Retort												
2	1,200	3,000	2,100	2,200	160	3.50	1.22	-			-	-
4	1,200	4,990	2,100	2,200	320	6.90	2.45	0.75		0.75	-	-
6	1,200	7,210	2,100	2,200	480	10.40	3.67	0.75		0.75	-	-
8	1,200	9,240	2,100	2,200	640	13.90	4.89	0.75		0.75	-	-
Overpressure Water Spray Retort												
2	1,400	4,030	2,570	2,250	129	3.60	0.70	4.00		-	4.00	-
4	1,400	4,990	2,690	2,350	258	7.20	1.42	8.25		0.75	7.50	-
6	1,400	6,990	2,690	2,407	387	10.80	2.13	11.75		0.75	11.00	-
8	1,400	10,040	3,000	3,000	516	14.40	2.84	19.25		0.75	18.50	-
Dual Mode Retort (Overpressure Water Spray and Direct Steam)												
1	1,400	3,065	2,490	2,250	80	1.70	0.61	-	Steam	-	-	-
		3,065	2,490	2,250	65	1.80	0.36	3.00	Spray	-	3.00	-
2	1,400	4,030	2,570	2,250	176	3.80	1.35	-	Steam	-	-	-
		4,030	2,570	2,250	129	3.60	0.70	4.00	Spray	-	4.00	-
4	1,400	5,185	2,690	2,350	352	7.60	2.69	0.75	Steam	0.75	-	-
		5,185	2,690	2,350	258	7.20	1.42	8.25	Spray	0.75	7.50	-
6	1,400	7,185	2,690	2,407	528	11.40	4.04	0.75	Steam	0.75	-	-
		7,185	2,690	2,407	387	10.80	2.13	11.75	Spray	0.75	11.00	-
8	1,400	10,240	3,000	3,000	704	15.20	5.38	0.75	Steam	0.75	-	-
		10,240	3,000	3,000	516	14.40	2.84	19.25	Spray	0.75	18.50	-
Rotary (Water Spray) Retort												
2	1,400	4,030	2,360	2,250	129	3.60	0.70	5.10		-	4.00	1.10
4	1,400	5,580	2,565	2,350	258	7.20	1.42	11.25		0.75	7.50	3.00
6	1,400	7,390	2,600	2,407	387	10.8	2.13	15.75		0.75	11.00	4.00
Gentle Motion (Water Spray) Retort												
2	1,400	4,400	2,410	2,250	129	3.60	0.71	4.75		-	4.00	0.75
4	1,400	5,880	2,410	2,525	258	7.20	1.42	10.45		0.75	7.50	2.20
6	1,400	7,550	2,950	2,800	387	10.80	2.13	14.75		0.75	11.00	3.00

# AUTOMATION

- Can control and help reduce the damage caused by human labor.
- Easy for operating.
- Produce the standardized products.

## DESIGN FOR

- Using all types of food containers.
- Increase the ability to store and arrange products in the industry.
- Transporting basket from.



# COOKER

## 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 100C and more than 100C depending on the suitability of the production process.



## RECTANGULAR COOKER

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







## 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.



## CONTINUOUS COOKER

# CONSUMPTION

Load capacity (Basket)	Shape detail				Energy consumption		Remark
	Diameter (mm)	Estimate-install area					
		Length (mm)	Wide (mm)	High (mm)	Steam (kg/batch)	Electric (kW.h)	
Rectangular Cooker							
2	1.4 x 1.5	2,200	2,160	3,640	214	0.5	
4	1.4 x 1.5	4,650	2,160	3,640	428	2.0	
6	1.4 x 1.5	7,250	2,160	3,640	642	2.0	
8	1.4 x 1.5	9,550	2,160	3,640	856	2.0	
10	1.4 x 1.5	12,000	2,160	3,640	1,070	2.0	
Circular Cooker							
4	1,900	4,806	2,159	3,600	428	2.0	
6	1,900	6,604	2,159	3,600	642	2.0	
8	1,900	9,050	2,159	3,600	856	2.0	
4	1,900	5,006	2,159	3,600	428	2.0	
6	1,900	6,804	2,159	3,600	642	2.0	
8	1,900	9,250	2,159	3,600	856	2.0	
Vacuum Cooker							
4	1,900	5,568	3,184	3,000	428	2.0	
6	1,900	7,450	2,841	3,048	642	2.0	
8	1,900	9,750	3,374	3,122	856	2.0	

## WHY FM'S COOKER?

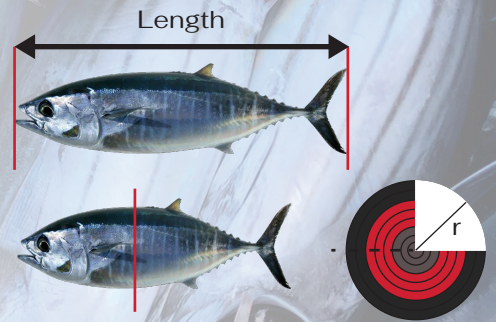
1. FM Pre-cooker is manufactured of stainless steel 304L (SUS304L) with a strong structure and no reaction with the food.
2. It is designed to be in compliance with GMP and HACCP standards.
3. The machine is controlled with a semi-automatic system that can set the cooking procedure in more than one stage of different cooking temperatures and It can record the program more than 100 programs. There is a touch screen that can select 3 modes of operation as follows:
  - Timing mode: the cooking time is set by users and suitable for the product which has been studied and specified as the standard cooking schedule.
  - Backbone mode: the cooking time is set by cor temperature of raw materials. The system will show the temperature in real-time. The process will be finished when reaches the required temperature.
  - Timing and Backbone mode: It uses both Timing and Backbone modes process together



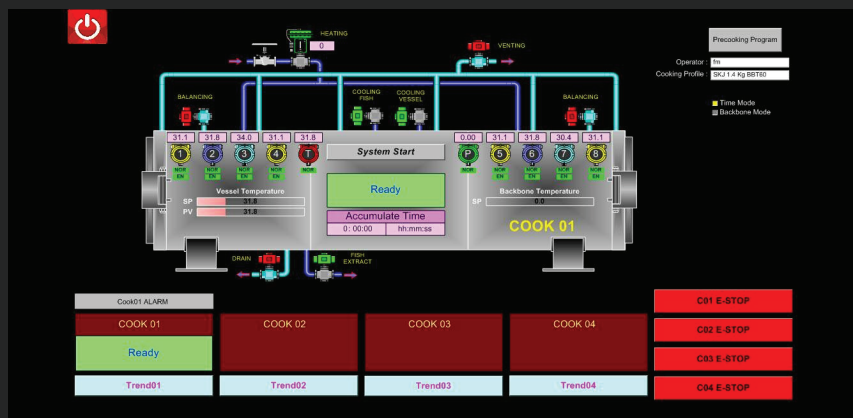
# TUNA COOKING PROGRAM (TCP)

The tuna factors which will be added into the cooking program:

1. Weight (kg/unit)
2. Length (cm)
3. Initial Temperature (C)
4. Final Cooking Temperature (C)



## CONTROL SYSTEM



- Consist of control box and touch screen for controlling the cooker's operation.
- Be visible and easy to monitor.
- Have a program for collecting profiles which is suitable for each product.
- Be controlled by the host computer.
- Can remote control more than one machine at the same time.
- Can collect and show the data of the cooking process from the control box.

# TWO STAGE EVAPORATOR

- Is a machine that is used for evaporating water in liquid products, increasing the concentration of the products by being able to evaporate at low temperatures, resulting in good quality products.
- Used to extract odor from raw materials for use in the next production process.
- In the fish industry, It helps to bring water from streaming fish which is usually discard to be utilized and sold to the human food and animal food market. The higher protein values in the fish juice, the higher value adding into the product.





# AFTER SALE SERVICE & APPLICATION

The customer can check the repair and maintenance history of each machine by typing serial numbers into the application.

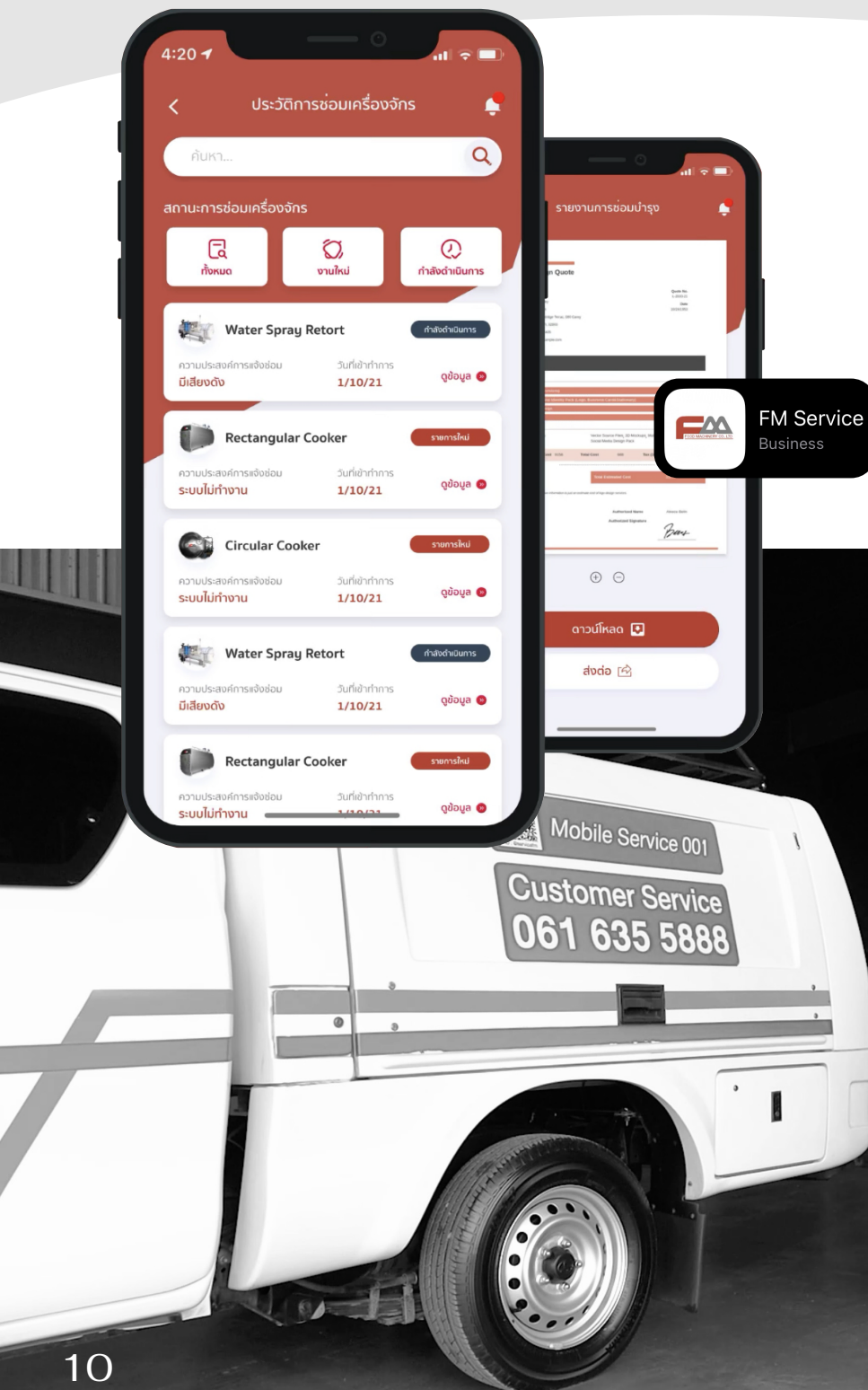


Line QR Code

TEL: (66)-0-7425-0475, (66)-0-7426-0771-5  
HOTLINE: (66)-6-1635-5888  
FAX: (66)-0-7425-0459  
EMAIL: SERVICE@FOODMACHINERY.COM  
WEBSITE: WWW.FOODMACHINERY.COM



FM Service  
Business



# 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](mailto:sales@foodmachinerys.com)



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