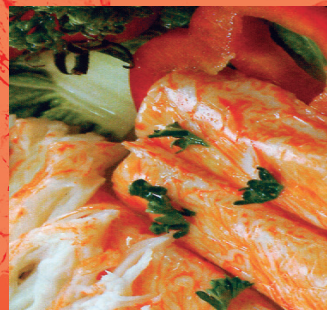


YOUNG NAM

수산식품 가공기계



Seafood
Processing
Equipment



嶺南機械(株)

YOUNGNAM MACHINERY Co.,LTD.

Introduction / 회사소개

저희 영남기계를 찾아주신 고객 여러분께 감사의 말씀을 드립니다.

영남기계는 1979년에 설립되어 눈부신 발전을 거듭해 업계의 선구자가 되었습니다.

저희는 제품의 우수성과 세계적인 경쟁력을 바탕으로 국내뿐 아니라 세계 여러 나라 (중국, 남아메리카, 러시아, 동남아시아, 중동아시아, 유럽 등)에 기계를 수출하고 있으며, 항상 최고 품질과 최상의 서비스를 제공하고 있습니다.

주요 상품으로는 연육가공라인, 어묵가공라인, 게 맛살 라인, 오징어 라인, 집게 맛살 라인이 있으며, 모든 수산물 관련, 각종 기계를 HACCP 규정에 맞도록 설계·제작·생산하고 있습니다.

언제나 고객에게 최적화된 맞춤형 기계를 만들기 위해 노력하고 있으며, 항상 고객의 곁에서 최선을 다하겠습니다.

감사합니다.

First and for most, we would like to appreciate you for your interest and support all the time. Youngnam Machinery was established in 1979. We have been achieving remarkable and outstanding development for the last decades, and we finally became a top-notch supplier taking the lead for all sorts of food stuff in the industry.

Based on our qualified products and world-wide competitiveness, we have been exporting our machines and parts not only at home, but to other countries like America, China, South East Asia, Russia, Middle East, Europe and etc.

The main machines are Seafood Processing lines such as Surimi Line, Fish Cake Line, Imitation Crab Stick & Snow Crab Line, and machines for Shrimp, Lobster, Squid, Octopus, and Gut Separator. All of the machinery we make are designed, manufactured and installed in compliance with the HACCP.

We have strived to provide valuable customers with the best-ever customized machinery, and we make a vow to keep give our all to go with you.

Thank you very much.

感谢各位选择我们岭南机械。

岭南机械成立于1979年，经过不断进取发展，已经成为业界的先驱者。我们本着产品的优秀性以及面对全世界的竞争力为基础，不仅对于国内市场，出口也已面向世界各地(中国，南美洲，俄罗斯，东南亚，中东，欧洲等地)提供最高的品质，最高的服务，是我们一直努力的目标。

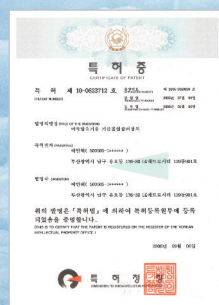
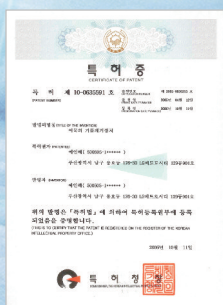
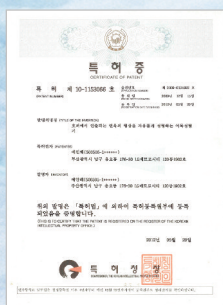
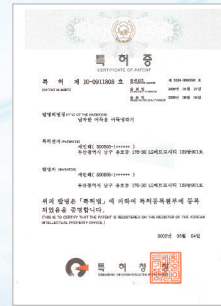
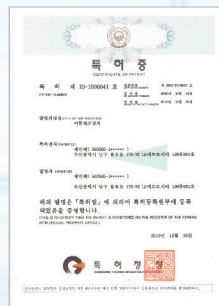
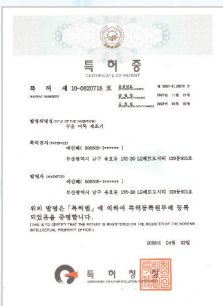
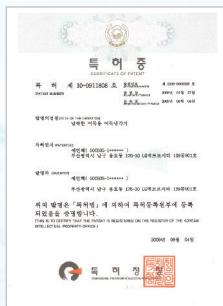
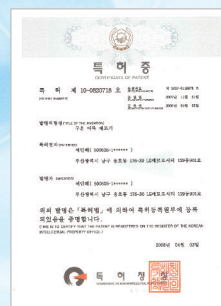
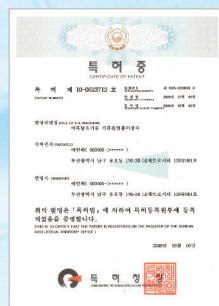
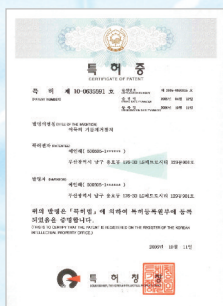
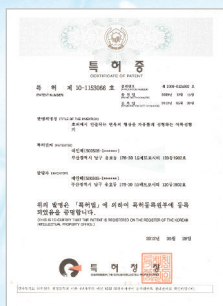
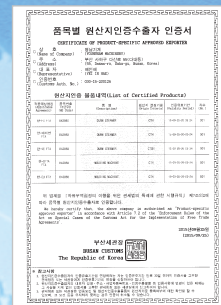
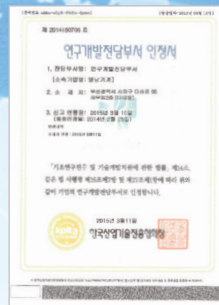
主要产品包括 鱼糜加工生产线，鱼饼加工生产线，蟹肉生产线，鱿鱼加工生产线，蟹钳生产线等，所有水产品加工设备从设计到生产均符合HACCP认证要求。

为客户所需而想，为客户所用而产，为设计生产出符合每一个客户需求的设备，我们将会持续不断的努力。

谢谢

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

특허증





Profile / 회사연혁

- | | |
|--|--|
| 1979년 : 영남기계 설립 / 연육가공 라인 생산 | 1979년 : YOUNG NAM MACHINERY ESTABLISHED / SURIMI LINE |
| 1982년 : 홍게 가공 라인 생산 | 1982년 : CRAB PROCESSING LINE |
| 1984년 : 오징어 가공 라인 생산 | 1984년 : SQUID PROCESSING LINE |
| 1987년 : 어묵 가공 라인 생산 | 1987년 : FISH CAKE (FRIED / ROASTED / STEAMED) PROCESSING LINE |
| 1990년 : 영남기계 확장 이전 | 1990년 : EXPANDED YOUNG NAM MACHINERY |
| 1991년 : 게맛살 가공라인 생산 | 1991년 : IMITATION CRAB STICK PROCESSING LINE |
| 1993년 : 국민은행 유망중소기업 선정 | 1993년 : DESIGNED AS PROMISING BUSINESS |
| 1997년 : 부산 지방 국제청장 표창장 수상 | 1997년 : AWARDED LETTER OF COMMENDATION BY NATIONAL TAX SERVICE |
| 1999년 : 지수 글로벌(주)자회사 설립 / 중국 대련 지사 설립 | 1999년 : JISOO GLOBAL LTD. ESTABLISHED / BRANCH OFFICE IN DALIAN, CHINA ESTABLISHED |
| 2002년 : 중국 청도 전시회 참가 | 2002년 : PARTICIPATED IN QINGDAO SEAFOOD FAIR |
| 2003년 : 중국 상해 전시회 참가 | 2003년 : PARTICIPATED IN SHANGHAI SEAFOOD EXHIBITION |
| 2004년 : 수출 유망 중소기업 지정 / 기업은행 Family 지정
유럽 인증 마크 CE 획득 / Surimi school sponsor
중국 청도 전시회 / 모스크바 식품 박람회 참가 | 2004년 : DESIGNED AS PROMISING EXPORT BUSINESS / DESIGNED THE 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 |
| 2005년 : 서부산 세무서 표창장 수상 / Clean 사업장 지정
진공 자동 탈유기 특허 획득
모스크바 식품 박람회 / Surimi school sponsor | 2005년 : AWARDED LETTER OF COMMENDATION BY WESTERN BUSAN TAX SERVICE / DESIGNED CLEAN FACTORY
OBTAINED PATENT OF VACUUM DE-OILING MACHINE |
| 2006년 : 모스크바 식품 박람회 | 2006년 : PARTICIPATED IN MOSCOW FOOD SHOW |
| 2007년 : 이란 klash island 식품 박람회 | 2007년 : PARTICIPATED IN IRAN FISH SEAFOOD SHOW |
| 2008년 : 구운 어묵 배소기 특허 획득 | 2008년 : OBTAINED PATENT OF FISH CAKE ROASTER |
| 2009년 : 자동 냉각기 특허 획득 / 자동 형성기 특허 출원 | 2009년 : OBTAINED PATENT OF AUTO FISH CAKE COOLING MACHINE |
| 2010년 : 자동더블형성기 특허 획득 | 2010년 : ACQUIRE A PATENT OF DOUBLE AUTO FORMING M/C |
| 2011년 : 문어자숙 및 장어 자동화 라인 | 2011년 : OCTOPUS PROCESSING LINE & EEL AUTO PROCESSING LINE |
| 2012년 : 어묵 형성기 특허 취득 | 2012년 : ACQUIRE A PATENT OF FISH CAKE AUTO FORMING M/C |
| 2013년 : 신형 창단 및 명한 가공라인 | 2013년 : NEW TYPE OF POLLACK GUTS M/C & POLLACK ROE M/C |
| 2014년 : 대통령 수출의 탑 500만불 등 | 2014년 : ACQUIRE KOREAN PRESIDENT'S PLAQUE OF THE EXPORTING FIVE MILLION DOLLARS |
| 2015년 : 에어커팅방식의 특허 출원 / 공장이전 | 2015년 : ACQUIRE KOREAN PRESIDENT'S PLAQUE OF THE EXPORTING & RELOCATE FACTORY |
| 2016년 : 더블감보형성기 특허 출원중 | 2016년 : ACQUIRE A PATENT OF DOUBLE FLAT FORMING M/C |
| 2017년 : 전기 튀김술 특허 출원중, surimi school sponsor | 2017년 : ACQUIRE A PATENT OF AUTOMATIC ELECTRIC FRYING M/C |



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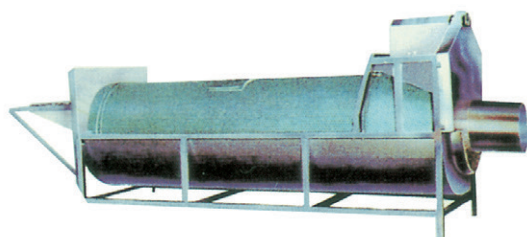
SURIMI / 연육기계

Washer Series / 세척기 종류

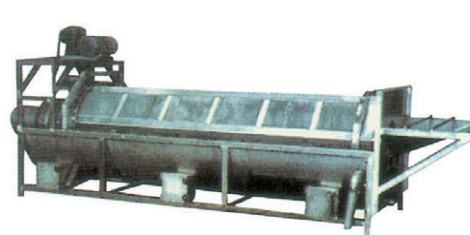
| Centrifugal washer |
원통세척기 YNS 102



| Auto fish washer |
연속어세기 YNS 103



| Auto fish washer and scaler |
자동비늘어세기 YNS 103-1



Meat Separator Series / 채육기 종류

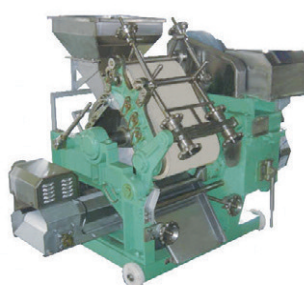
채육기
YNS 104



채육기
YNS104-1



채육기
YNS 104-2



채육기
YNS 104-3



Strainer

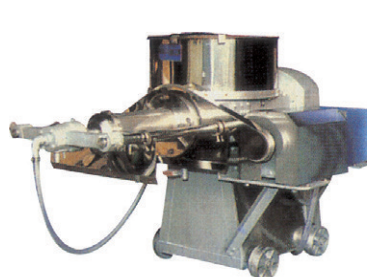
채육기
YNS 104-4



우라고시기
YNS 109



자동우라고시기
YNS 109-1



※ 모든 채육기는 스텐레스로 제작 가능하며, 홀사이즈는 선택사양입니다.

※ All meat separator series can be made with Stainless steel and hole size is buyer's option.

MODEL NO	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	2000~3000KG/HR	7.5KW	1450×1450×1410
YNS 104-4	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

SURIMI / 연육기계



Pump, Rotary Sieve & Tanks / 펌프, 육질조정기, 탱크류

| Vacuum pump |

진공펌프
YNS 106 YNS 106-1



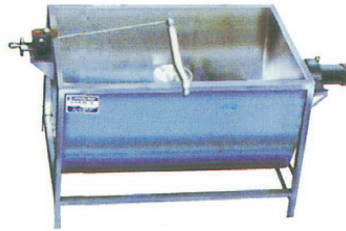
| Auto rotary sieve |

자동육질조정기 YNS 107
107-1, 107-2



| Precipitation Tank |

침전탱크 YNS 117



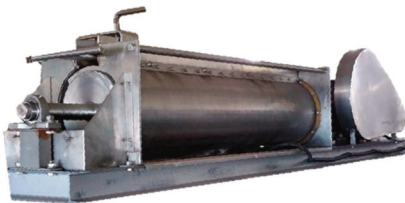
| Auto de-fat & bleaching Tank |

교반기 YNS 105, 105-1

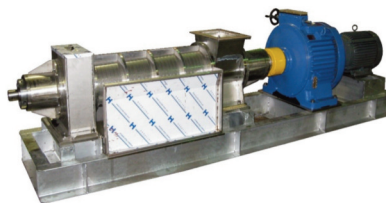


Refiner & Screw Press Series / 리파이너, 탈수기

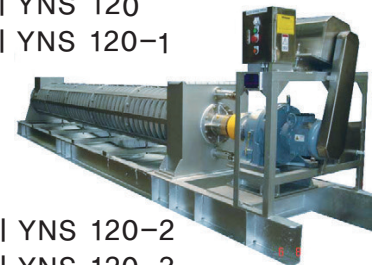
탈수기 YNS 108



리파이너 YNS 118

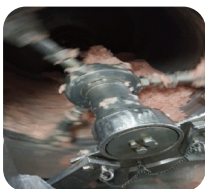


탈수기 YNS 120
탈수기 YNS 120-1



탈수기 YNS 120-2
탈수기 YNS 120-3

채 육



수 세



육질조정



정 제



탈 수



배 합

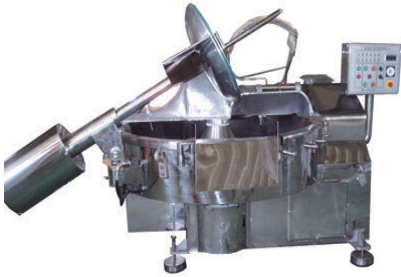


MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YNS 105		0.75KW	1 300×3580×950
YNS 106		1.5KW	300×600×1620
YNS 107		1.9KW	1100×2970×1500
YNS 107-1		2.25KW	1100×4700×1500
YNS 107-2		2.25KW	1150 × 6440 × 1510
YNS 108	600~900KG/HR	2.25KW	615 ×3050 × 1935
YNS 117		0.75KW	1080×2325×1650
YNS 118	900~1500KG/HR	15 KW	740×3480×1080
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

| Coolong silent cutter |
쿨링사이렌트 카타기
YNS 121, 121-1



| High kneader |
하이니더 YNS 119



| Coolong mixer |
냉각믹서기 YNS 112

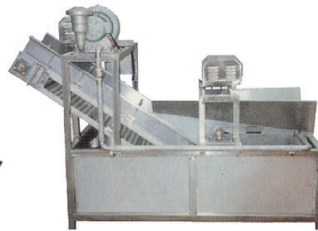


Others

| Filling machine |
충진기 YNS 113



| Metal separator |
금속분리기 YNS 122



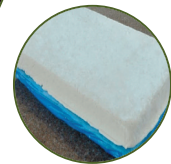
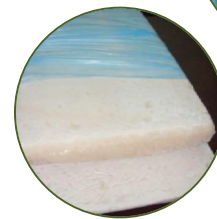
| Zet cleaner |
고압세정기 YNS 114



| Meat recovery screen |
육회수용 스크린 YNS



| Fish conveyor |
원어이송기 YNS 101



MODEL NO	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
YNS 107A		0.75KW	option

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

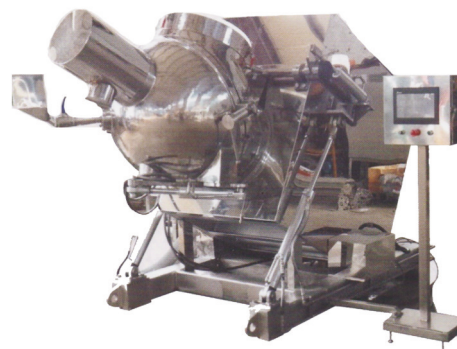


YNF 101-1(210L)

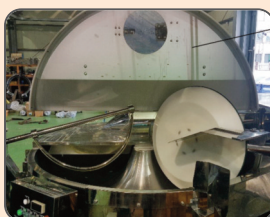
YNF 101-2(350L)



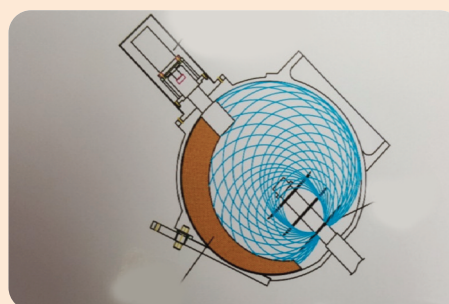
Vacuum Ball Cutter
진공 볼카타기(300L)



YNF 101-3 (500L) & 101-4 (650L)



YNF 101-5 (300L)



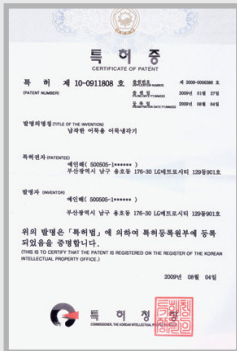
MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YNF 101 -A	40L	60W	925×1200×1030
101 -B	3KG	200W	700×480×320
101 -C	8KG	0.75KW	750×630×650
YNF 101	100L	25KW	1400×2000×1500
101 -1	210L	34.5KW	1870×2590×1770
101 -2	350L	44.2KW	2270×3190×1700
101 -3	500L	80.9KW	3050×2800×2150
101 -4	650L	80.9KW	3150×2900×2200
101 -5			
볼카타	300L	65KW	3550×2800×2200

FISH CAKE / 어묵기계

“형성기에서 포장까지”

평어묵 완전자동화 냉각기 개발!!

발명특허 제10-0911808호



자동냉각기
YNF100



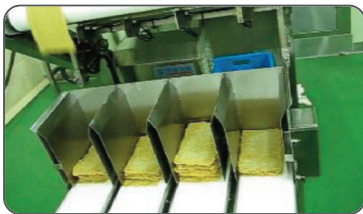
탈 유



입 상



냉 각



카운팅



정 렬



포 장

자동화 라인의 특징

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



FISH CAKE / 어묵기계

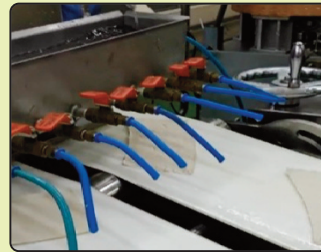
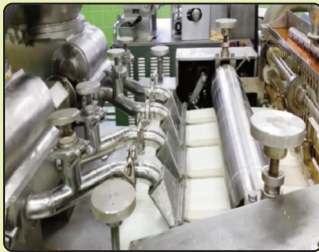


Forming M/C / 형성기 종류

대형 더블 형성기
YNF 104-1
특허출원



대형 더블 감보기
YNF 105-3



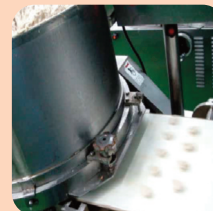
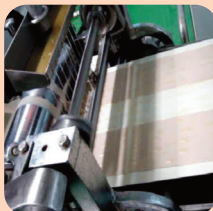
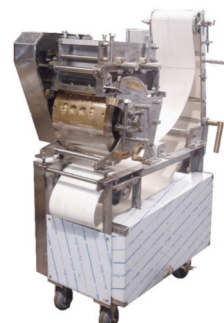
| Auto forming M/C |
자동형성기 YNF 104



| Flat forming M/C |
감보형성기 YNF 105



| Drum forming M/C |
드럼형성기 YNF 104-2



MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YNF 100		36KW	1700×15270×2900
YNF 104-1	300~500KG	5.3 KW	1150×1850×1580
YNF 105-3	300~400KG	5.5 KW	1130×1800×1400
YNF 104	200~300KG	3KW	945×1600×1500
YNF 105	200~300KG	3.7 KW	875×1675×1365
YNF 104-2	200~300KG	2.2 KW	770×1650×1530

FISH CAKE / 어묵기계

| Flat forming M/C |
당면형성기 YNF 105-1



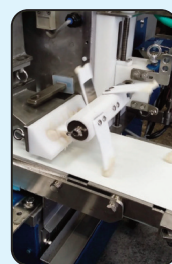
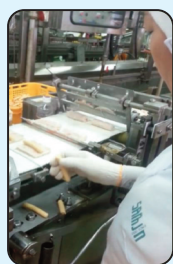
| Flat forming M/C |
감보말이 YNF 105-2



| Flat forming M/C |
만능성형기 YNF 105-4

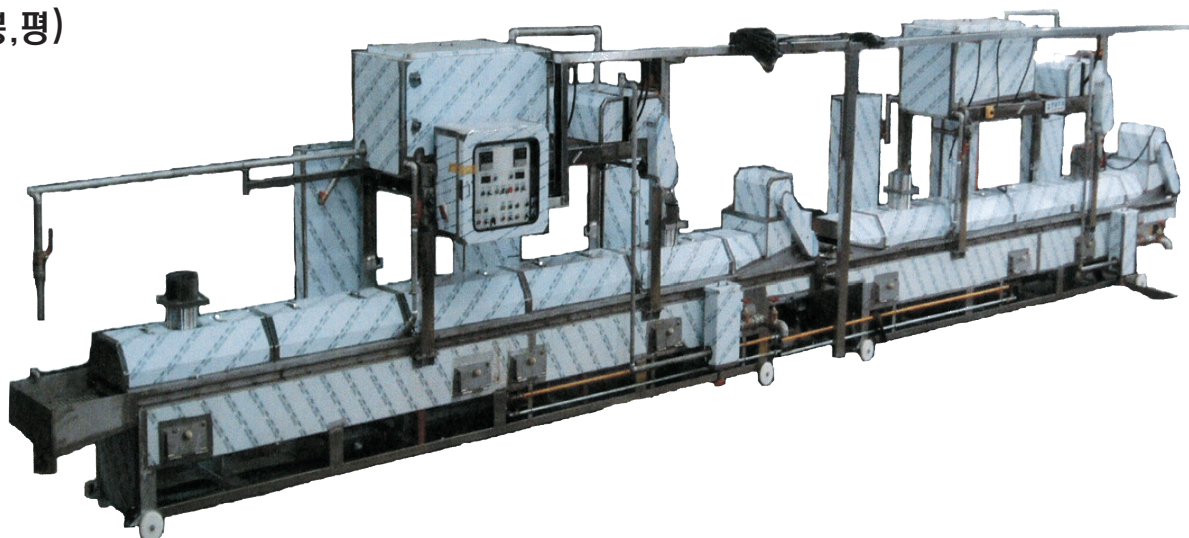


| Flat forming M/C |
만능성형기 YNF 67



Automatic Gas Fryer M/C / 자동가스 튀김솔

건 바나 타입 YNF106
파이프 바나타입 YNF106-1
(봉,평)



MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
Y N F 1 0 5 -1	250~300KG/HR	5.6KW	875×1670×1360
Y N F 1 0 5 -2	250~350KG/HR	1.5KW	680×1800×1250
Y N F 1 0 5 -4	250~300KG/HR	1.1 KW	890×1390×1700
Y N F 1 0 6	300~500KG/HR	5.3KW	1340×11000×2340
Y N F 67	250 ~ 3000KG		800×1800×1980

Automatic Electric Fryer M/C / 자동가스 튀김솔

기름안 히타 투입 방식형 ▶ YNF107

기름솔 밑 블록히타 부착방식 ▶ YNF107-1 (봉 , 평)

NEW

“특허출원”

**국내최초 블록히타
하단 부착형 개발!!**



블록히타 특징

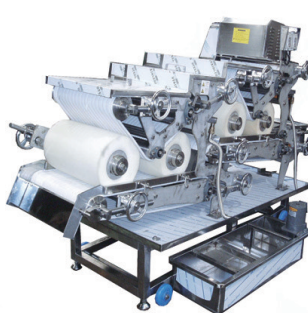
- 식용유 산화가 적다.
- 청소하기가 간편하다.
- 식용유가 절감된다.
- 블록형으로 전기를 최소화했다.

De-Oiling M/C / 탈유기 종류

봉탈유기(1연식)
YNF108



봉탈유기(2연식)
YNF108-1



평탈유기(1연식)
YNF109



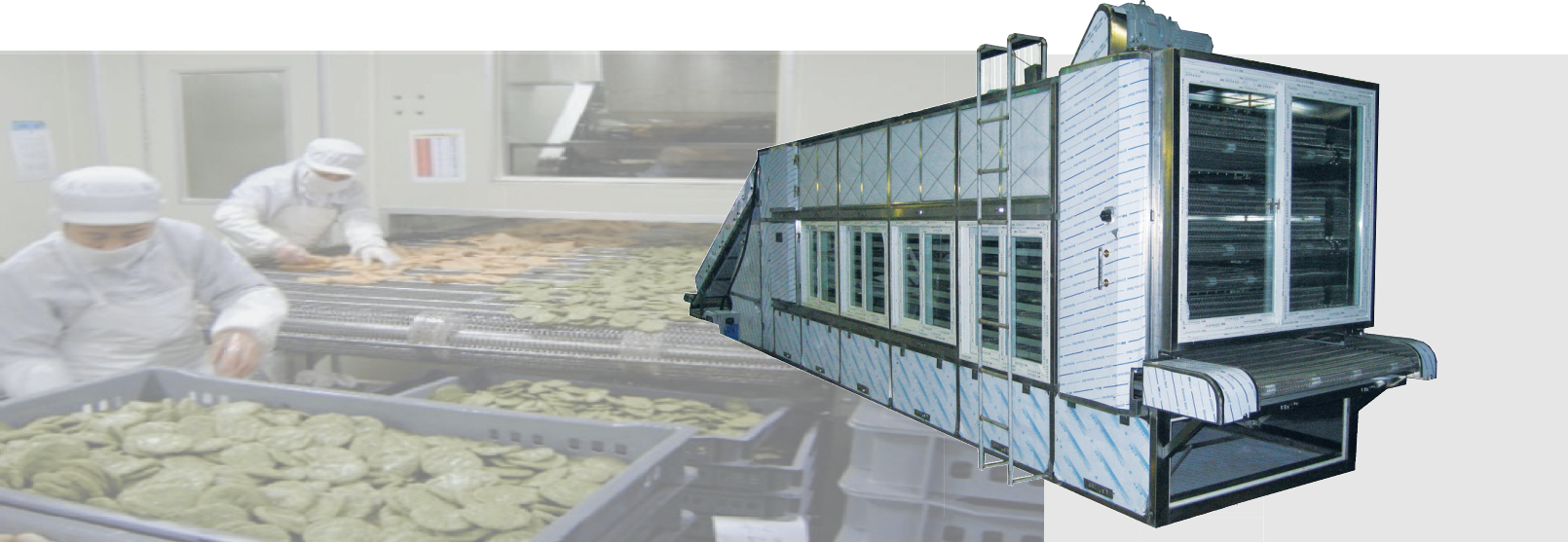
평탈유기(2연식)
YNF109-1



MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YNF 107	300~500KG		1450 × 11000 × 2340
YNF 108		0.75KW	800×1800×1420
YNF 108-1		1.5KW	900×2510×1590
YNF 109		0.75KW	800×1400×1100
YNF 109-1		1.5KW	900×2450×1500

FISH CAKE / 어묵기계

Cooling M/C / 7단 평,봉 자동냉각기 / YNF110,111



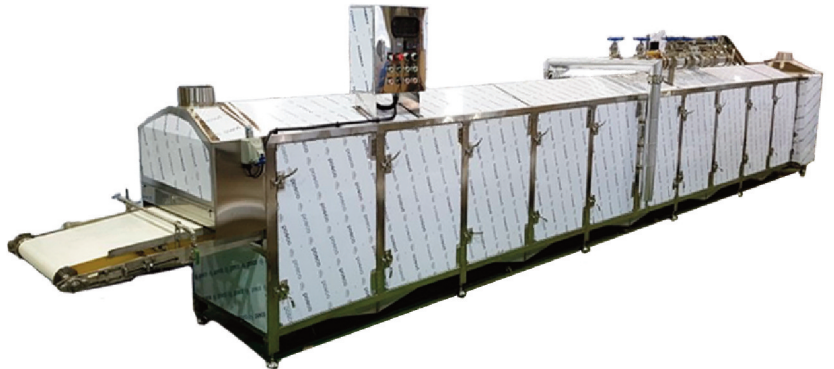
| Automatic M/C |
자동스티머 YNF112



구운어묵 배소기 YNF113

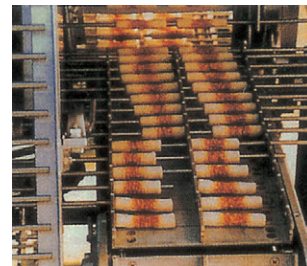
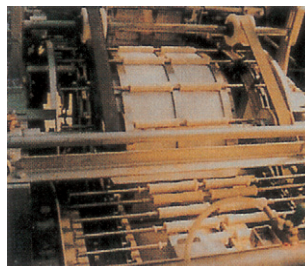
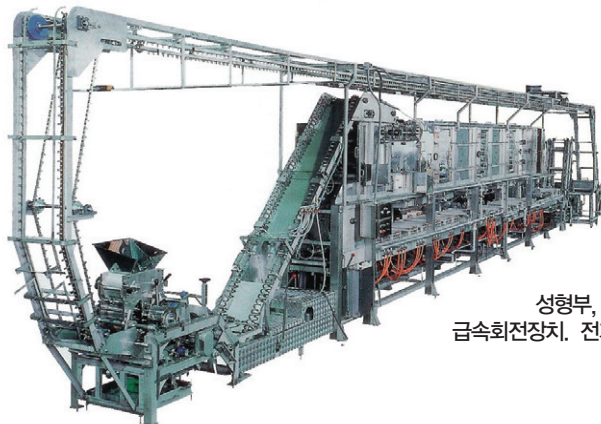


Steamer M/C
3단 스티머 YNF114



MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
Y N F 1 1 0	500~1000KG/HR	30 KW	2665×13400×2865
Y N F 1 1 1	500~1000KG/HR	30 KW	2665×13400×2865
Y N F 1 1 2	100~300KG/HR	2.65 KW	650×18000×1350
Y N F 1 1 3		33.5 KW	640×12000×1600
Y N F 1 1 4	250~400KG/HR	1.5KW	670×7400×1865

Chikuwa Production / 치쿠와기 YNF127



성형부, 입상콘베어, 4단 수와리 장치, 1단 배소, 자동탈봉장치, 무한궤도 봉자동 이송장치, 급속화전장치, 전기히터장치, 부풀음방지장치, 잔여어묵제거장치, 봉찌꺼기 제거장치, 봉기름칠 장치

| 3Colors |
3색형성기 YNF120-1



| Crape roaster |
국수배소기 YNF124



| STEAM BOX |
스팀박스 YNF115 (대차-1대용)



| STEAM BOX |
스팀박스 YNF116 (대차-2대용)



MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
Y N F 1 2 7	2000~2500EA/HR (BASED ON 50G) 2000~7500EA/HR (BASED ON 10G)	22.6KW	1 4 8 5 × 1 6 0 0 0 × 2 9 0 0
Y N F 1 2 0 - 1	100~500KG/HR	4.9KW	9 0 0 × 1 5 0 0 × 1 8 0 0
Y N F 1 2 4		0.8KW	6 9 0 × 2 4 0 0 × 1 6 7 5
Y N F 1 1 5		65W	1 2 0 0 × 1 4 0 0 × 2 2 0 0
Y N F 1 1 6		65W	1 5 5 0 × 1 4 0 0 × 2 2 0 0

IMITATION CRAB STICK

Drum Steamer / 드럼 스티머 M/C

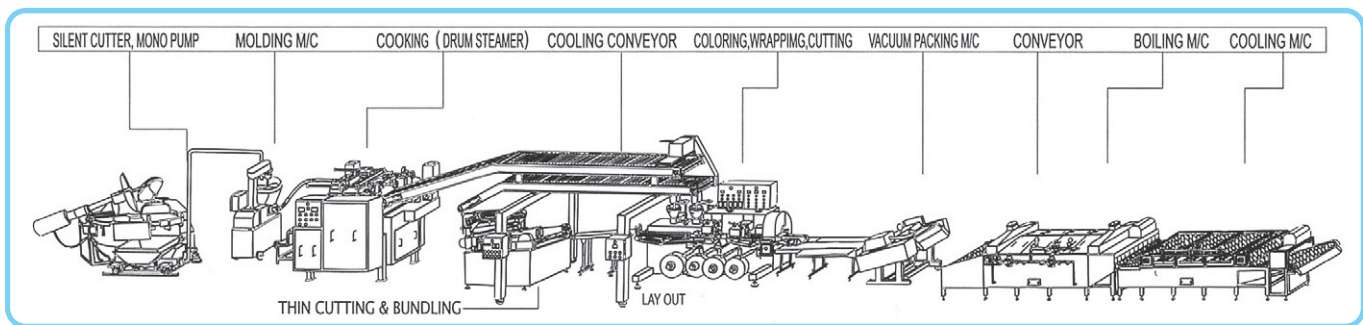
YNCSD 101



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.

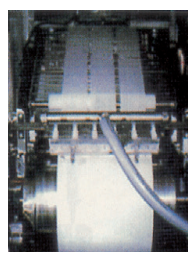
MODEL NO	CAPACITY	POWER	SIZE (B×L× H)
YNCSD 10 1-2A	600KG/HR	2.2kW	2110×2420×2500 (4Line)
YNCSD 10 1-2B	900KG/HR	2.2kW	2500×2420×2500 (6Line)

Drum Steamer type Product Processing

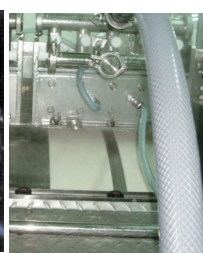


Main body (Steel Belt) / 메인바디타입

YNCSD 102



Min Body Type



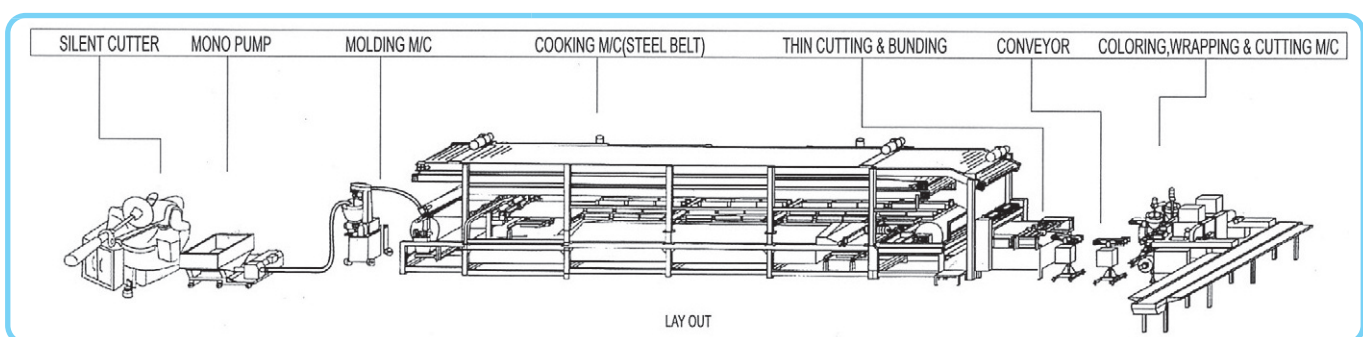
Extruding surimi



Extruding surimi with color

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





Mixing
Mixing surimi and ingredients
with silent cutter



Cooking
Sheets are cooked by steam



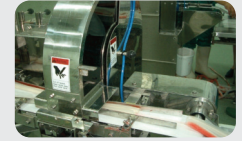
Cooling
Steamed sheets are cooled
through the cooling conveyor



Bundling
Sliced sheets are bundled
round stick.

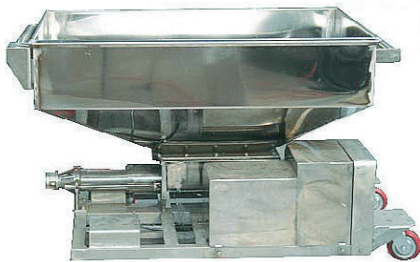


Coloring
Color on stick surface



Cutting
Cut fixed size and weigh

| Mono Pump |
모노펌프 YNCS 111



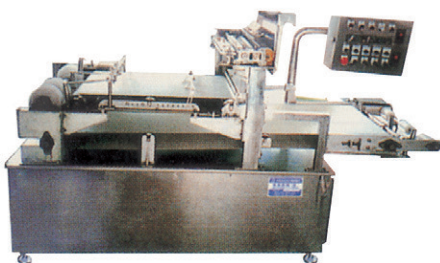
| Molding Machine |
형성기 YNCS 101



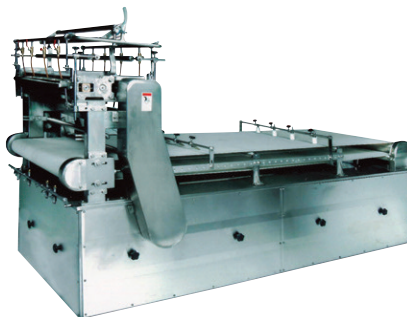
| Minced Filling Machine |
민스트 충전기 YNCS 102



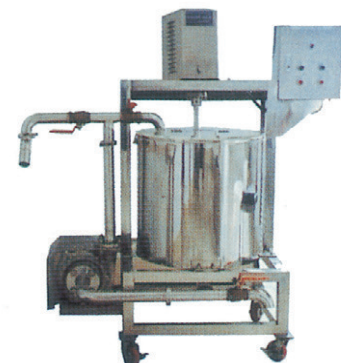
| Thin- Cutting & Bundling Machine |
YNCS 103



세절결속기
YNCS 103-1



| Starch Mixer |
전분믹서기 YNCS 110



MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YNCS 111	1500~3000KG	3.75KW	1250×800×960
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	1450×2630×1770
YNCS 110		3KW	1120×1120×1620



IMITATION CRAB STICK

| Coloring wrapping & cutting Machine |

YNCS 106



색포포장절단기

YNCS 106-1



Imitation Crab Sticks



Kosher Crab Products



Minced Style King Crab Legs



Unwrapped Mince Style King Crab Legs



All Natural Surimi Seafoods



Filament Style King Crab Legs



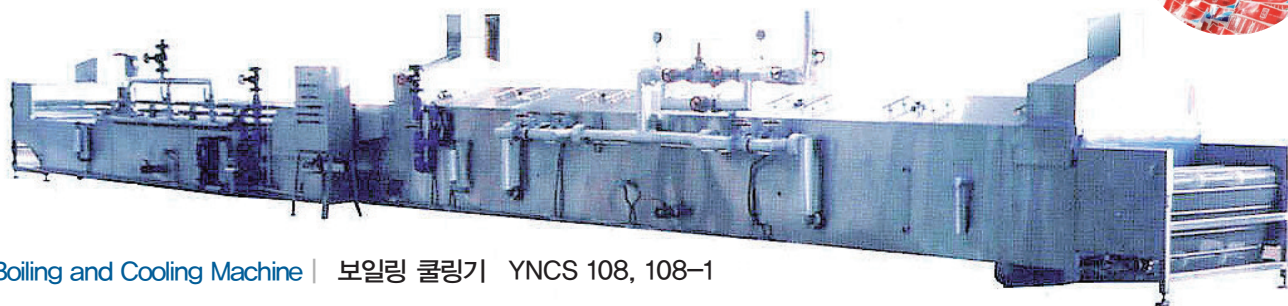
| Block cutter |

냉동카타기

YNCS 112



MODEL NO	CAPACITY	POWER	SIZE (B×L× H)
YNCS 106	140 ~170KG/HR	1.28KW	650×1370×1900
YNCS 106-1	250~300KG/HR	1.33KW	750×2320×1900
YNCS 112	1200~1800KG/HR	5.5KW	960×2500×1300



| Boiling and Cooling Machine | 보일링 쿨링기 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.



MODEL NO	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

IMITATION CRAB STICK



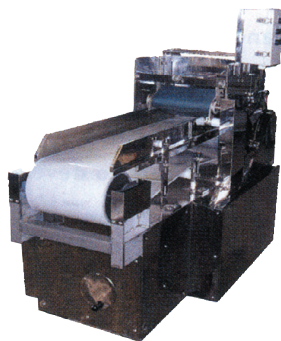
| Chunk Cutter |

청크카타기
YNCH 102



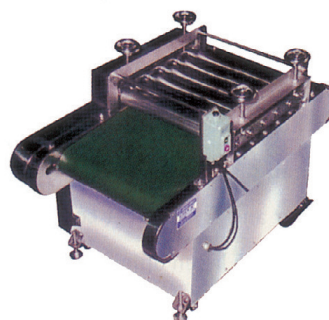
| Bite Cutter |

바이트 카타기
YNCH 102-1



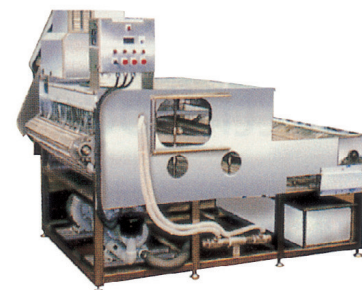
| Press Roller |

프레스롤라
YNCH 103



| Moisture Remover |

물기제거기
YNCS 109



Others

| Mini Conveyor | 미니콘베어

YNCS 104



YNCS 104-1



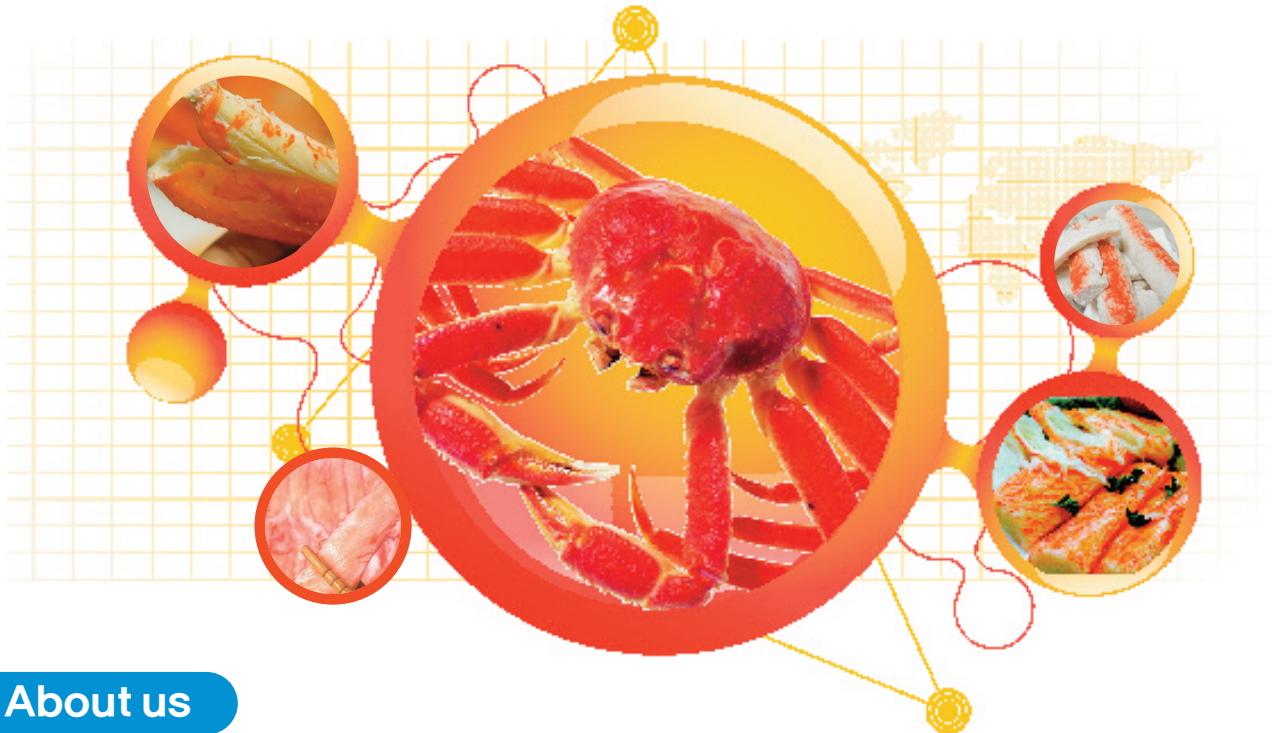
| Conveyor | 콘베어

YNCS 107



MODEL NO	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	370×1800×1000
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.

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 crab 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 Line View



Snow crab 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.



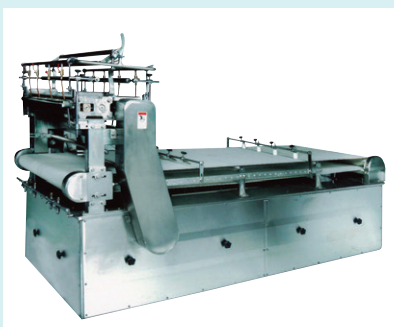
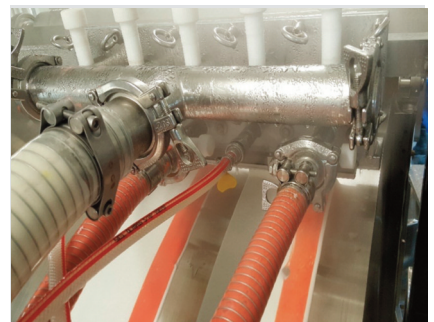
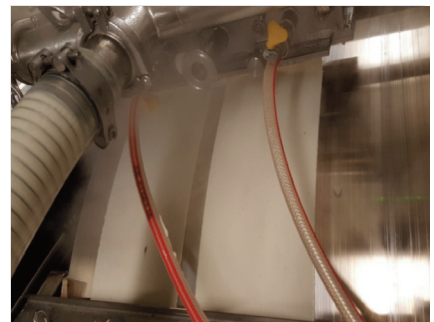
MOLDING M/CYNCS 101-1

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 10-13meters but it has reduced only 2meters 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

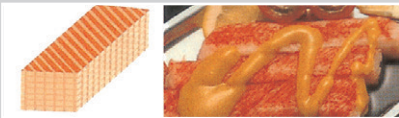
Press bundled sheet to make Snow crab basic square shape



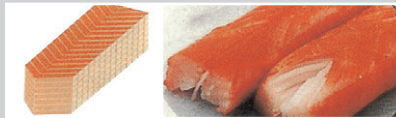
SNOW CRAB

Snow Crab Product Series

SNOW CRAB



V-CUT TYPE



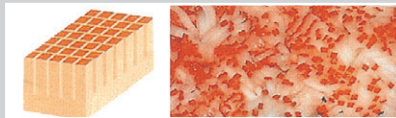
SUPER SNOW CRAB



MINCED



CORAL



SALAD / NODDLE



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.



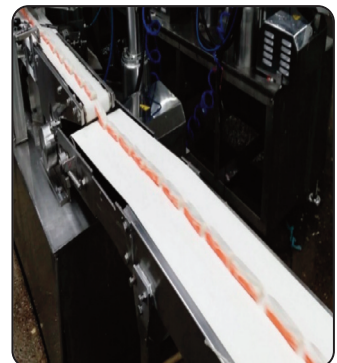
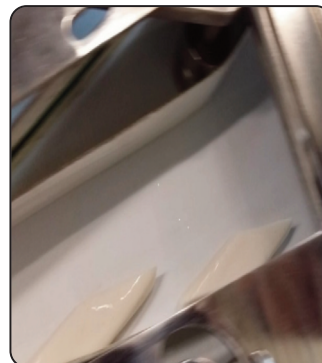
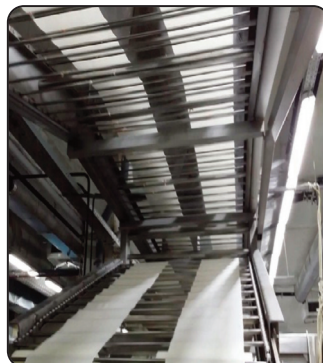
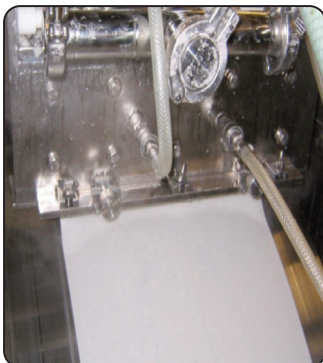
**RIGHT ALGLE CUTTER
YNCS 117**

Cut packed product with fixed size and weight.

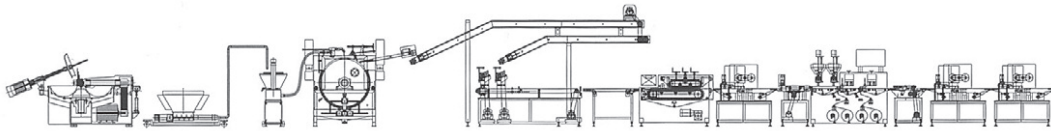


**COLORING & WRAPPING
YNCS 106-1A**

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.

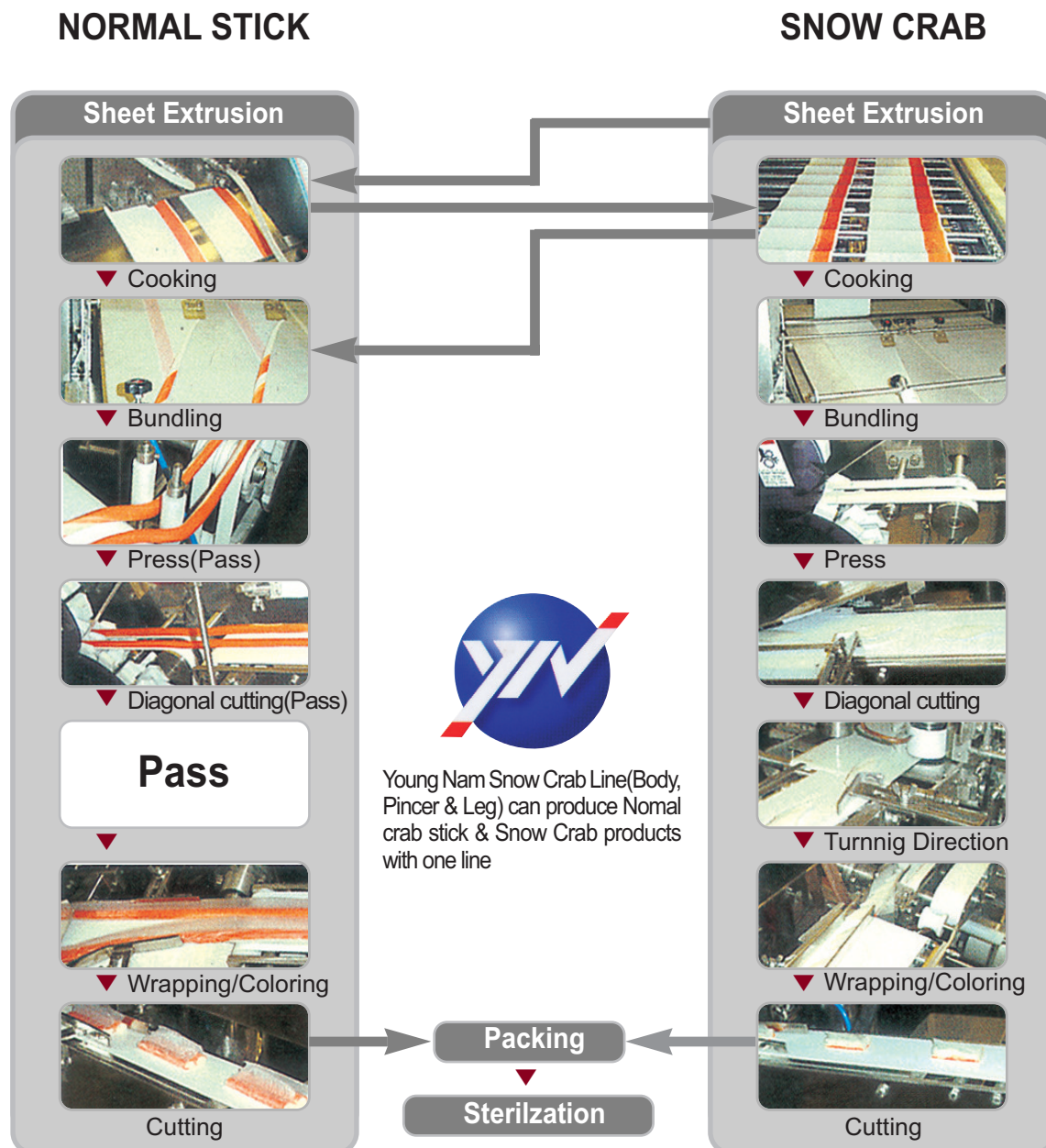


PREMIUM CRAB STICK "SNOW CRAB"



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

SNOW CRAB & NORMAL STICK PROCESSING FLOW



IMITATION CRAB CLAW, SHRIMP AND LOBSTER

Auto Meat Machine / Cooking M/C

자동잡게맛살 YNSS 104



몰드의 형에 의해 제품의 형태가 다양하게 제조됨



Spray 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.



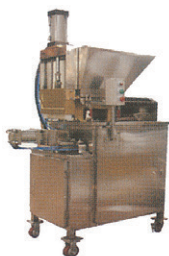
Product out

Steamed product fall down on the conveyor.

Filling machine series | 자동충진기

YNSS 104-1

YNSS 104-2



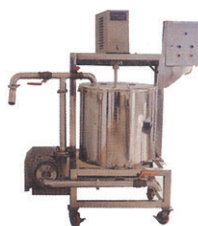
High speed slicer |

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



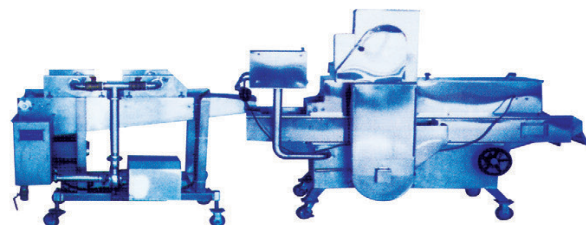
| Color Sprayer | 칼라스프레이
YNSS 111



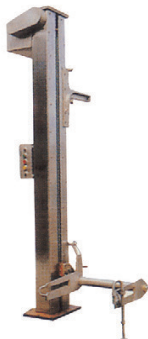
| Shrimp surface roaster | 새우표면배소기
YNSS 112



| Bread coating machine | 빵가루코팅기 YNSS 107



| Lift | YNSS 103



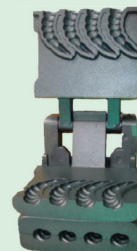
| Wagon | YNSS 103-1



| Color Coating M/C | YNSS 110
수침식



YNSS 109 믹서식



MODEL NO	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

SQUID / 오징어 가공기계

Squid Machine / 오징어 가공기계

| Skinning machine series |
재피기 YNR 101



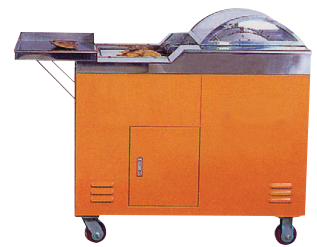
| Centrifugal skinning machine |
원통탈피기 YNSQ 101



| Press & destruction roller |
프레스/파괴롤라 YNSQ 110

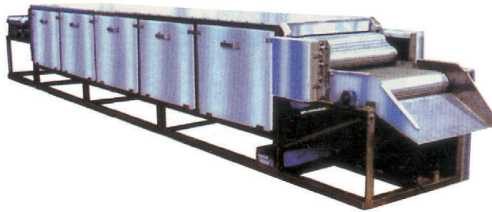


| Tearing machine |
인열기 YNSQ 111



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

| Squid roaster | 로스터기
YNSQ 107



| Press roaster machine | 프레스로스터기
YNSQ 108



| Flavor mixer | 조미혼합기
YNSS 109



| Sterilization & cooling | 살균기
YNSQ 109

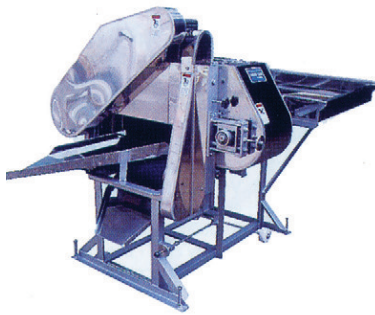


MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YNR 101	2500~3000PCS/HR	0.75KW	715×1040×800
YNSQ 101	250~300KG/BACH	2.2KW	1120×1120×1600
YNSQ 110	150~200KG/HR	2.25KW	600×1000×1150
YNSQ 107	150~250KG/HR	2.25KW	1400×9500×2300
YNSQ 108	150~200KG/HR	39.15KW	860×6300×1150
YNSQ 111	100~150KG/HR	0.95KW	700×2000×1450
YNSS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

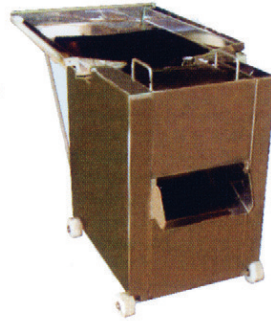
Squid Machine / 오징어 가공기계



| Squid fillet machine |
이중포기 YNSQ 113



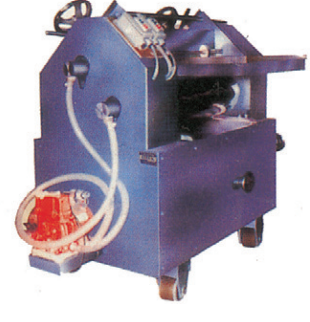
| Squid slicer |
세절기 YNSQ 116



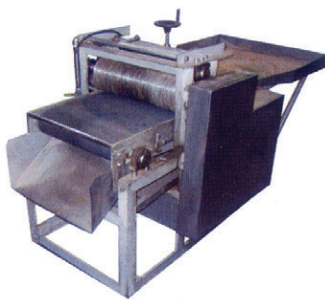
| Squid ring cutting |
링카타기 YNSQ 114



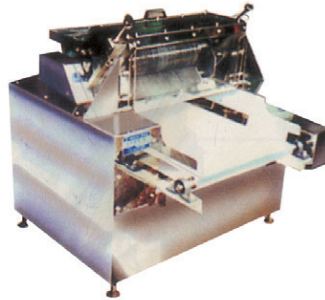
| Press & shaking roller |
프레스요동롤라 YNR 102



| Tenderizer |
텐더라이저 YNSQ 115



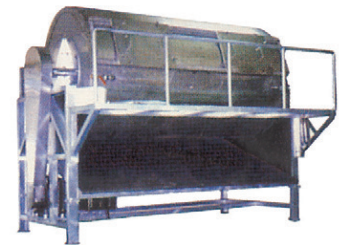
| Knife roller |
나이프롤라 YNSQ 112



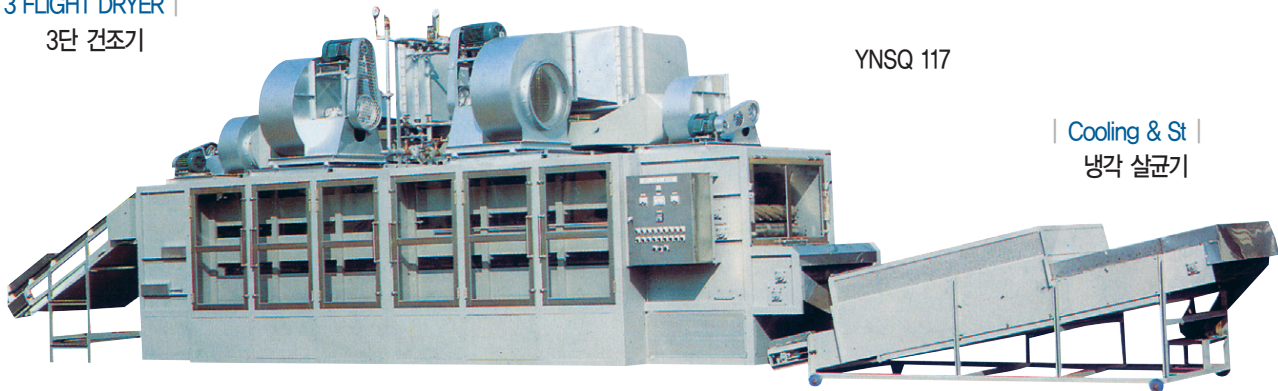
| Rotary cutter |
로타리카타 YNR 103



| Seasoning machine |
다루마배합기 YNSQ 104-1



| 3 FLIGHT DRYER |
3단 건조기



YNSQ 117

| Cooling & St |
냉각 살균기

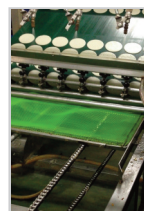
MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YNSQ 113	25~80PCS/MIN	0.75K W	150 0 × 180 0 × 150 0
YNSQ 116	60~100KG/HR	1.5K W	64 0 × 74 0 × 98 5
YNSQ 114	300~350KG/HR	1.5K W	80 0 × 100 0 × 100 0
YNR 102	130~200KG/HR	2.2K W	46 0 × 127 0 × 100 0
YNSQ 115	150~200KG/HR	1.5K W	85 0 × 220 0 × 155 0
YNSQ 112	60~100PCS/HR	1.5K W	95 0 × 120 0 × 98 0
YNR 103	600KG/HR	1.5K W	95 0 × 180 0 × 130 0
YNSQ 104-1	1800KG/BACH	3.7K W	203 5 × 305 0 × 222 0
YNSQ 117		44.7 KW	90 5 × 836 0 × 126 0

DRIED FISH FILLET / 어포가공기계

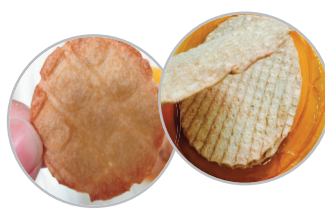
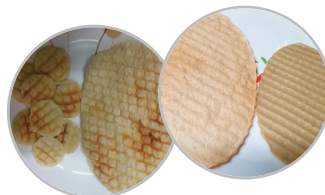
Forming Machine Series / 형성기 종류



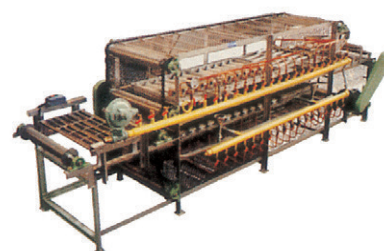
| Drum forming machine | 드럼형성기 YND 101



| Seasoning machine | 조미기 YND 104

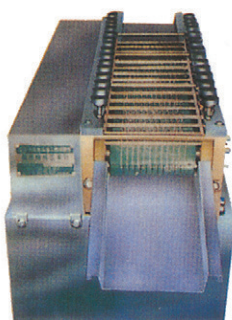


| Roaster | 로스터 YND 105

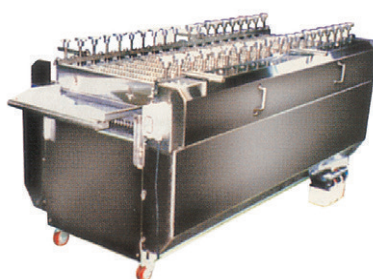


Roller Series / 롤러 종류

| Roller | 롤러 YND 107



| 20 Roller | 20단 롤러 YND 107-1



| Regular cutter | 레귤라카타 YND 106



| High speed cutter | 하이스피드카타 YND 108



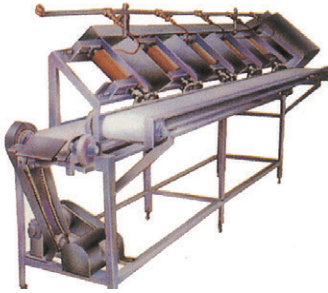
MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YND 101	150 ~ 200KG/HR	1.5KW	1800×1200×1750
YND 101-1	200 ~ FORMING/HR	2.25KW	1550×4500×1550
YND 104	150 ~ 200KG/HR	0.4KW	1000×1520×1500
YND 105	150 ~ 200KG/HR	0.75KW	1000×4000×1250
YND 107		1.5KW	850×2070×925
YND 106	80 ~ 150KG/HR	1.5KW	800×1000×1150
YND 108	120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

CRAB & EEL / 홍게 및 장어가공기계

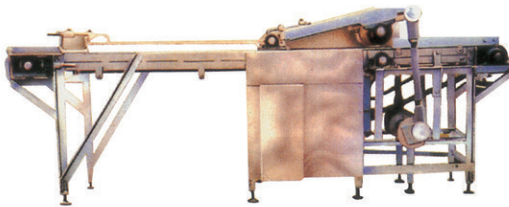


Crab Part / 홍게파트

| Crab leg meat | 다리 탈육기 YNC 101



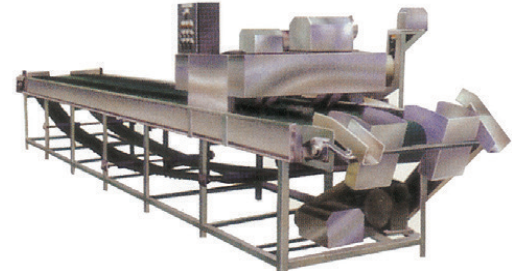
| Crab body meat |
몸통 탈육기 YNC 102



| Crab shell remover |
탈각기 YNC 103



| Crab leg cutter |
다리절단기 YNC 104



Eel Part / 장어파트

로스터기 (Roaster) YNE 110-1



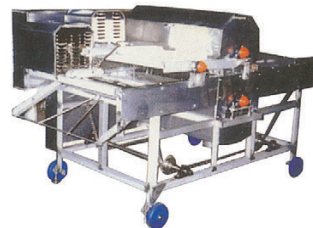
장어 로스터기 YNE 110



| Eel cooling machine | 냉각기 YNE 111



| Fan washer | 발세척기 YNE 112



MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YNC 1 01	30~50PCS/ROLLER	3KW	645×4600×1750
YNC 1 02	15~20PCS/MIN	1.5KW	880×3030×1150
YNC 1 03	80~150PCS/MIN	2.25KW	1365×8450×1080
YNC 1 04	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

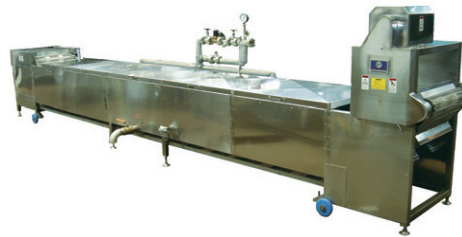


Daruma / 문어기계

| Octopus steamer |
수동문어자숙기
YNSQ 106



| Octopus steamer | 문어자숙기 YNSQ 105

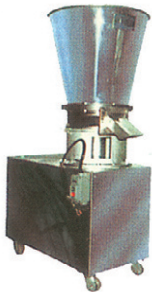


| Octopus washer |
문어세척기 YNSQ 104



Others

| Crusher |
분쇄기 YNR 104



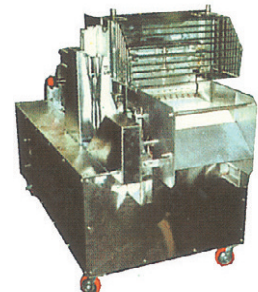
| Moisture remover |
수분제거기 YNR 105



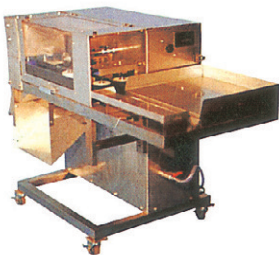
| Chopper |
초파 YNR 106



| Vegetable cutter |
야채절단기 YNR 109



| Fillet machine |
활복기 YNR 107



| Fillet machine |
필렛기 YNR 108



| Fillet machine |
생선절단기 YNR114



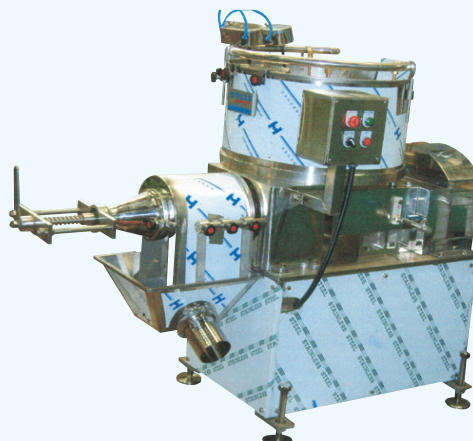
| Working conveyor |
작업콘베어



MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YNSQ 106		0.4KW	10 00×10 00×800
YNSQ 105		0.75 KW	10 50×7000×17 50
YNSQ 104		2.2KW	14 35×14 40×14 60
YNR 104	100~200KG/HR	3.75KW	410×1040×1315
YNR 105	3000~10000PCS/HR	1.5 KW	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	0.75 KW	620×1370×1070
YNR 108	50~60EA/MIN	1.15KW	865×1715×1145
YNR 114	50~60PCS/MIN	0.75 KW	800×2600×1800

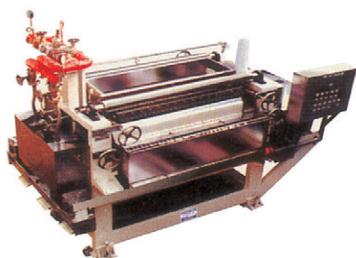
GUT SEPARATER / 창란가공기계

창란정육기 YNR 112



| Drum dryer |

드럼드라이어 YNCSD 112



| Fish cutter |

생선토막기 YNR 115



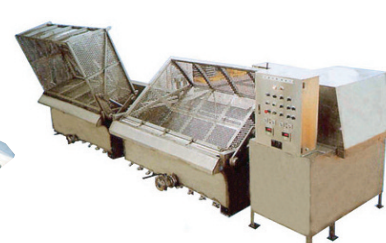
| Scale remover |

비늘제거기 YNR 113



| Fish defroster |

해동기 YNR 116



| Band saw |

골절기 YNR 117

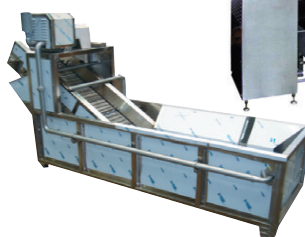


| Rotary band saw |

로타리밴드소 YNR 118



어류세척기
YNR 124



냉염수염지탱크
YNR 123

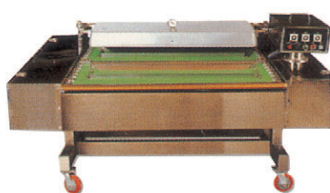


가구팬세척기
YNR 121

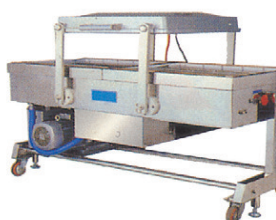


Vacuum packing machine / 진공포장기

| Single chamber type |
YNR110



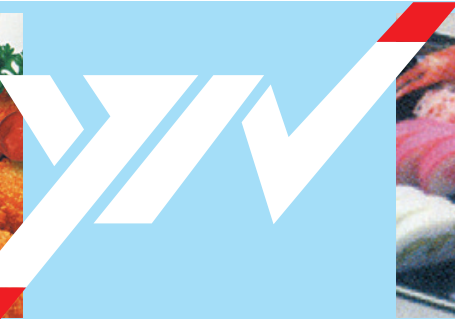
| Double chamber type |
YNR 120



MODEL NO	CAPACITY	POWER	SIZE (B×L×H)
YNR112	800×1200 KG/HR	7.5 KW	690×1400×1100
YNR115	900~2000PCS/HR	1.5 KW	720×1800×2100
YNR113	40~60PCS/MIN	8.5KW	1230×2800×2000
YNR116	2000KG/BACH		1700×6300×645
YNR117		1.5 KW	1300×900×1700
YNR118	180~200KG/HR	2.2KW	1200×210×1600
YNR110		3.5KW	900×1700×1200
YNR120		3.5KW	900×1700×1200



Seafood Processing Equipment



영 남 기 계 (주)
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본사 / 공장

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