

Made in **Japan**  
since 1945



To be able simultaneously to cook and sterilize a wide variety of foods in large quantity  
Preserving good for a long life and reducing disposal loss of foodstuff

# Cooking Sterilizer

# SGC

## What is Retort Food?

Retort food is autoclaved (sterilized) food to be kept for long time storage. It is sealed up in heat resistant pouch or molded cup/tray. First commercial production of retort food in Japan was curry in 1969. Production of retort food has been grown up steadily and it becomes necessary in Japanese daily life.



Curry

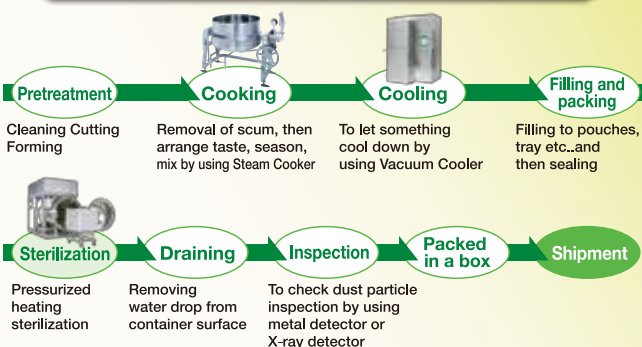


Boiled chop



Jam

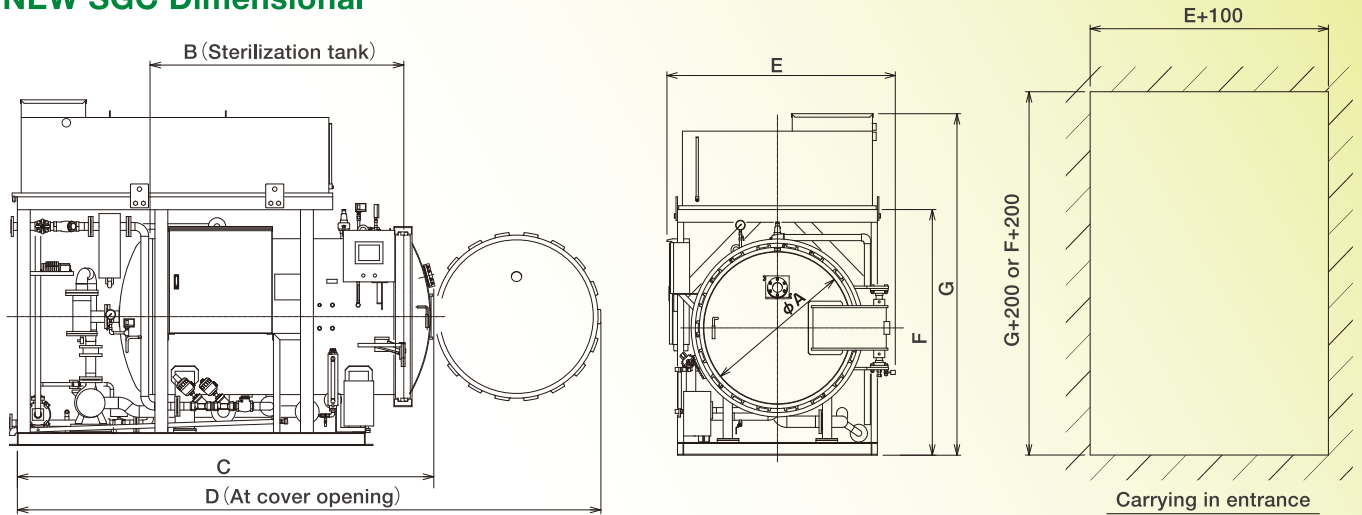
## Retort food production process



## SGC feature

- 1 Uniform heating**  
By adding nozzle shower from not only the upper but also the side, uniform heating can be achieved.
- 2 From low Temp. to high Temp.**  
It can control in a wide range and can achieve the accurate heating Temp. (from 60°C to 130°C).
- 3 HACCP correspondence**  
F-value monitor required for evaluation of sterilization is included as standard equipment.
- 4 Capacity**  
It can process a large quantity even though it is small size.
- 5 Saving energy**  
It can reduce running cost because of Saving energy model.
- 6 Operation setup**  
It can register operating situation for each 50 products. What is more, it is peace of mind to include safety function.
- 7 Operation control**  
Easy operation can be done by pushing button.
- 8 Multi-function**  
The function for correspondence a variety of products is included as standard equipment
- 9 Easy control**  
Prevent container from transforming by control suitable for aired container.
- 10 Wide variety of option**  
Many optional functions are prepared.

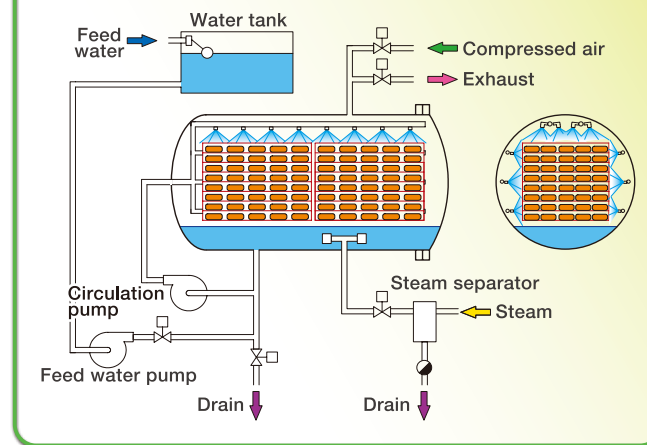
## ● NEW SGC Dimensional



## ● D Type (Standard)

Item	A	B	C	D	E	F	G	Dry weight (kg)	Weight in Operation (kg)
60/10D	600	810	1,870	2,580	1,475	1,400	1,900	970	1,600
80/10D	800	1,010	2,170	3,090	1,675	1,500	2,040	1,300	2,650
80/20D		1,970	3,085	4,005	1,570	1,500	2,070	2,100	3,600
100/10D	1,000	1,010	2,190	3,295	1,700	1,700	2,320	1,640	3,110
100/20D		1,970	3,330	4,435	1,720	1,700	2,320	2,700	4,900
120/10D	1,200	1,010	2,185	3,495	1,850	1,880	2,600	2,090	3,690
120/20D		1,970	3,325	4,630	1,850	1,930	2,685	3,080	6,280
120/30D		2,930	4,460	5,775	1,850	1,880	2,685	3,780	8,580
120/40D		3,890	5,420	6,735	1,850	1,880	2,700	4,570	10,970

## ● D Type (Standard) flow sheet



## ● D Type (Standard)

Item	Unit	60/10D	80/10D	80/20D	100/10D	100/20D	120/10D	120/20D	120/30D	120/40D
Max. Operation Pressure	MPa	0.50								
Inner Capacity	m <sup>3</sup>	0.28	0.61	1.09	0.98	1.73	1.46	2.54	3.63	4.71
Consumption Electricity Consumption	kW	3.2/3.5 (50Hz/60Hz)	5.3	7.1	7.1	8.2	7.1	10.2	15.2	22.7
Used Steam Amount	kg/ Batch	16	32	61	61	89	73	139	207	274
Required Boiler capacity	kg/h	150	300	500	500	1,000	750	1,500	2,000	2,500
Compressor	kW	3.7	5.5	2.2	2.2	3.7	3.7	3.7	5.5	7.5
Air Tank	m <sup>3</sup>	—	—	1	1	1	1	1	2	2
Number of Trolley	set	1	1	2	1	2	1	2	3	4
Usable Dimension / Trolley	W·L·H (mm)	420×740×340	490×940×490		620×940×640		820×940×800			
Number of Tray loaded / Trolley	pce	13	19		25		32			
Number of processable Pouch / Trolley	pce	156	285		500		960			
Number of processable Pouch / Batch	pce	156	285	570	500	1,000	960	1,920	2,880	3,840

\* Pouch Size : 130×170×18mm

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