

INFORMATION

MK ENGINEERING

General Pamphlet

≡ Specialized in Plant Engineering for processed fishery products & machines

Welcome your contact to consult it with MK Engineering !



日本から世界へ届けたい。

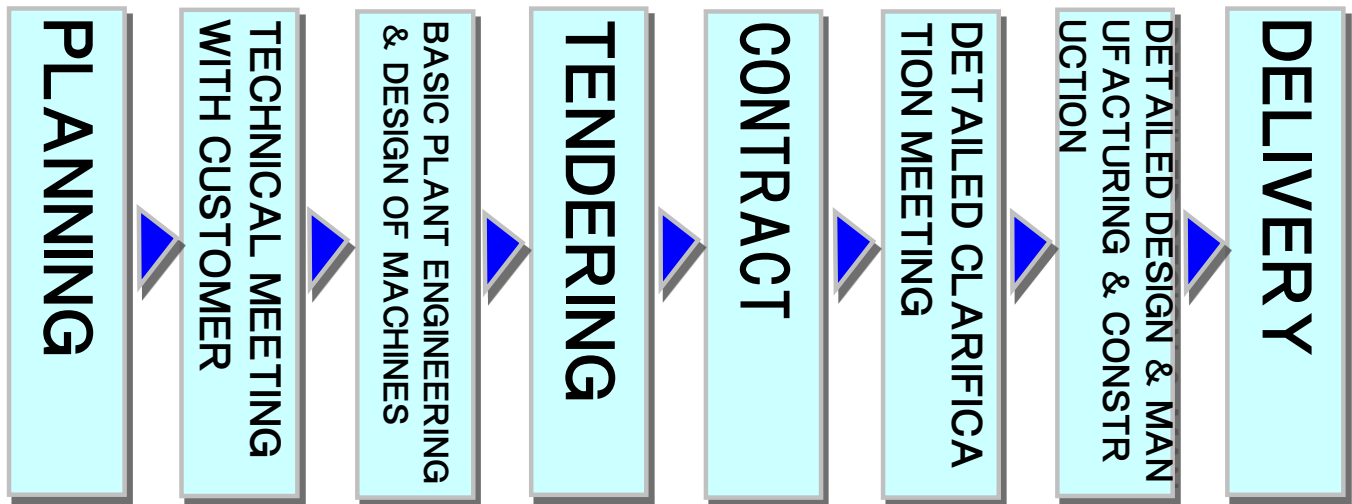
Fishery Processing Machines & Plants
Design, Manufacturing, Engineering and Sales

Engineering for Fishery Processing Plant

Proposing the best solution for fishery processing system
- based on customers' point of view -

Process

Planning, Engineering, Designing, Manufacturing, and Construction



References of Plants for Tuna, Oceanic bonitos, and Tuna mince (Japan & Overseas)

Year	Customers	Type of Process
1994	Kyouei Sangyou	Tuna & Oceanic bonitos
	Hikita Syohji	Oceanic bonitos
1995	Yaizu Cyuoh Suisan	Tuna line
	Tokyo Tuna Hanbai	Tuna, Automatic Packing
	Kanehi	Tuna line
1996	MK Foods	Tuna & Oceanic bonitos line
	Yamazen Syokuhin	Tuna line
	Akagi Suisan	Tuna line
	Fuyoh Food Pack	Oceanic bonitos line
1997	Yonekawa Suisan	Tuna Defrosting line
	Daikatu Suisan	Thermal Pasteurization
	Kanesei Suisan	Tuna mince & Chilled line
	Maruiri Syohten	Tuna line
1998	Yokohama Syokuhin	Tuna mince
	Yamaboshi Syohten	Tuna & Oceanic bonitos
1999	Whole Fishery Yaizu Ogawa Factory	Chilling & Processing line
	TTP Co., Ltd.	Automatic Packing line
	TTP Co., Ltd.	Tuna line (extension)
2000	Ohtubo Suisan	Tuna & Oceanic bonitos line
	Yamazaki Syokuhin	Tuna line
	Mikado Reitoh	Tuna line
2001	Maruko Suisan	Oceanic bonitos line
	JaRock	Tuna & Oceanic bonitos
	Maruiri Food Supply	Tuna line
2001	Kensui Tsusyou	Tuna line
	Yamamatu Suisan	Tuna & Oceanic bonitos

Year	Customers	Type of Process
2002	Nakamura Suisan	Tuna
	Bannoh Suisan	Tuna
	Ohtubo Suisan	Tuna mince & Chilled line
	Daitomi	Lightly roasted bonito
	Foods System	Tuna line
	Daikuma Kohriyama	Lightly roasted bonito line
2003	Daito Suisan	Tuna & Oceanic bonitos line
	Champion Sea Foods	Tuna & Oceanic bonitos line
	Kyowa Syokuhin	Tuna line
	Nakatani Hyohten	Tuna & Oceanic bonitos line
	Bannoh Suisan	Tuna mince & Chilled line
	Foods System	Material Automatic Feeding line
	Kyowa Syokuhin	Oceanic bonitos line
	蓬萊漁業有限公司	Tuna line
2004	Ocean Products(Tianjun) Co.Ltd.	Tuna line
	Fuyoh Food Pack	Oceanic bonitos line
	Maruyu Suisan	Lightly roasted bonito
	Oriental Foods	Tuna, Oceanic bonitos, Chilling line
2005	Sri Lanka	Tuna line
	日照華新食品有限公司	Tuna line
2006	Yokohama Syokuhin	Tuna mince
	Altech Foods	Tuna & Oceanic bonitos line
2007	MN Retail Service	Tuna Processing line
	Shimizu((old name)Hokusyu Syokuhin)	
2008	Soon Yi Superfrozen co.,Ltd	Tuna line

≡ Referencs of Plants for Tuna, Oceanic bonitos, and Tuna minced (Japan & overseas)

Year	Customers	Type of Process	Year	Customers	Type of Process
2010	Shingata	Tuna minced & Chilled line	2016	Kyokuyou Suisan Yaizu	Tuna mince Automatic Processing line
2011	Dalian Dayang Ocean Fishery Co.,Ltd	Tuna line	2017	Maruha Nichiro Retail Service	Tuna Processing line
	CCF(Singapore)	Tuna line & Slice line		Toyosu	Tuna Processing Plant
2012	Shandong Lanrun Aquatic Co.,Ltd.	Tuna line		Maruiri Food Supply	Feasibility Study
	Dalian Fuyi International Trading Co.,Ltd.	Tuna line		Marine Fresh Kansai	Tuna mince Processing line
	Weihai Luhai Precision Machinery Co.,Ltd.	Roast pork line		Bannou Suisan	Tuna quartered cutting line & Tuna mince processing line
	Weihai Luhai Precision Machinery Co.,Ltd.	Omelet Line		Oceanic bonitos quartered cutting line	
	Access Fresh	Tuna minced & Chilled line		Marine Access	Tuna minced with onion leaves Processing line
2013	TPSIO(Mauritius)	Tuna line		Oriental Foods	Tuna minced with onion leaves Processing line
	TS Foods Products	Tuna lone & Tuna minced line		Yaizu Foods	Tuna minced with onion leaves Processing line
	Daikuma Maguro	Tuna & Oceanic bonitos line		Maruma Corporation	Tuna & Oceanic bonitos Processing line
	MN Retail Service	Tuna lone & Tuna minced line	2018	Oriental Foods	Tuna mince Processing line (still planning stage)
	Champion Sea Foods	Automatic Filling & Packing line for Tuna mince			
2014	Shimizu Reihan	Tuna line &Tuna mince Processing line & Cutting-off line			
2015	Nakamura Suisan(plan)	Tuna line			



Freeze tuna bonito processing machinery

Band Saw (large size)



● model MS-750 / series①

(Large size band saw realizing more endurance and safety)

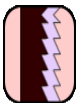


- Body strength increased 50%, thanks to the use of frame with higher rigidity
- Maintenance free, thanks to the use of stronger bearings
- Providing enough safety equipment, such as stainless lining tire and rotating lamp

■Specification (unit : mm)

Max. sawing height	600(700)
Area (table)	1500×1300(1600×1400)
Hight (table)	800
Dimension (Machine)	1500×1300×H2130 (1600×1400×H2230)
Weight	750kg
Motor	3.7kw(5.5kw)
Power Supply	3 Phase 200V 50/60Hz

Band Saw (middle size)



● model MS-400 / series②

(Long seller machine for cutting and processing frozen fishery such as tuna)

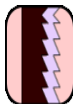


- Keeping clean condition, thanks to anticorrosive stainless body
- Extremely safer design, thanks to fully covered except for the cutting area
- High yield rate, thanks to the cutting along the saw's bend
- Possible to intsdall the machine in a limited area such as wholesale market, thanks to the compactness

■Specification (unit : mm)

Max. sawing height	470
Area (table)	1230×1200
Hight (table)	850
Dimension (Machine)	1330×1200×H1950
Weight	440kg
Tire Diameter (free condition)	φ508
Motor	2.2kw(3.7kw)
Power Supply	3 Phase 200V 50/60Hz

Band Saw (small size)



● model TM-18 / series③

(Compact round cutting machine for fence and round shape)

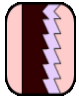


- * Direct driven motor
- powerful and smooth operation thanks to the configuration of the direct connection of lower wheel with motor
- low noise, no vibration
- adjustable rotation speed of sawing blade with alternative switch/inverter controller
- Providing "Emergency Stop Button" Immediately stop the rotation of saw blade thanks to the brake controlled by inverter

■Specification (unit : mm)

Max. sawing height	400
Area (table)	950×900
Hight (table)	850
Dimension (Machine)	1050×1000×H1900
Weight	250kg
Motor	1.5kw 2.2kw 4P
Power Supply	3 Phase 200V 50/60Hz

Band Saw (small size)



● model MS18ST / series④ (One side-Table Slide TType)

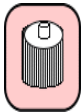


- Keeping the tension of saw blade constant by specific mechanism
- Quick cleaning possible, thanks to the table lift-up configuration
- High quality finishing and higher yield rate, thanks to the high rotating band saw
- The double seal design assures more water-proof and realize lower maintenance cost.

■Specification (unit : mm)

Max. sawing height	350
Area (table)	1230 × 1200
Dimension (Machine)	1230 × 1200 × H2048
Weight	440kg
Motor	1.5Kw ~ 2.2Kw
Power Supply	3 Phase 200V 50/60Hz

Shaping Machine



● model KZ-45 / series⑤ (Standard make up machine for the loin of tuna and oceanic bonitos)



- More economic and lower cost machine taking account of easier handling
- Suitable for taking out fish meat with a bloody color, scraping skin, and making up belly, etc.
- New design with option for adding conveyer to transport remnant

■Specification (unit : mm)

Dimension (Machine)	1350 × 650 × H1260
Weight	280kg
Motor	1.5kw
Power Supply	3 Phase 200V 50/60Hz

Fish processing machinery

Band Saw with automatic half cutting function



● **model MS18-SS / series⑥**

(For center cutting of salmon, Japanese Spanish mackerei, etc.)

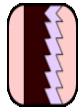


- Possible to put in the operation without any fine adjustment, from just after the delivery, by slipping fishes into the transportation belt, which equipts variable speed controller
- Cutting out bended fishes to 2 pieces from head to tail by MKE's special centering mechanizm
- High quality finishing and higher yield rate
- Hygienic and high durability
- Excellent cutting surface

■ Specification (unit : mm)

Max. sawing height	270
Cutting thickness	20~100
Moving speed	5~18m/min
Dimension (Machine)	1010×1400×H1845
Capacity	Red Salmon 4~5t/day
Weight	600kg
Saw drive motor	1.5kw 4P
Transportation motor	0.4kw 4P
Power Supply	3 Phase 200V 50/60Hz

Band Saw with automatic half cutting function



● **model FC400 / series⑦**

(For center cutting of salmon, Japanese Spanish mackerei, etc.)



- Possible to put in the operation without any fine adjustment, from just after the delivery, by slipping fishes into the transportation belt , which equipts variable speed controller
- Cutting out bended fishes to 2 pieces from head to tail by MKE's special centering mechanizm
- High quality finishing and higher yield rate
- Hygienic and high durability
- Excellent cutting surface

■ Specification (unit : mm)

Max. sawing height	220
Cutting thickness	20~140
Moving speed	5~18m/min
Dimension (Machine)	1215×1460×H2000
Capacity	Red Salmon ~12t/day
Weight	800kg
Saw drive motor	2.2kw 4P
Transportation motor	0.4kw 4P
Power Supply	3 Phase 200V 50/60Hz

Squid Belly Opening And Gutting Machine(SBOAGM)

● **model CHSA-Q1 / series⑧**

(Squid Belly Opening And Gutting)



- Thawing in low temperature
- Nomally it can be done at mostly 7°C
- Stable quality

■ Specification (unit : mm)

Dimension	3265×940×1745
Weight	560kg
Capacity	35 pacific saury/min.
Target Fish	Squid
Power Supply	3P×380V×1.75kw

Automatic Crab Leg Cutter



● model CHC-10 / series⑨

(Preliminary processing for shucked crab leg and crab portion)



- Making fine gap in the both sides (right/left) of shell
- Always keeping constant cutting depth 2.0mm - 3.0mm
- No necessity to adjust the machine
- Easier operation by everybody
- Water washable (made of stainless steel)



■Specification (unit : mm)

Max. cutting size	50mm×50mm
Min. cutting size	6mm×8mm
Capacity	Snow crab 120kg/h
Cutting depth	2.0/3.0
Dimension (Machine)	1288×727×H1287
Weight	300kg
Motor	0.75kw
Power Supply	3 Phase 200V 50/60Hz

Pacific saury processing machine for taking out berry bone

● model HS-60M / series⑩

(More suitable for frying foods, cut to 2 pieces, 3 pieces and opned fish with tail)



- Capacity, processing 100 pacific saury/min.
- Made of stainless steel
- Completely automated processing machine
- Higher yield rate, Higher space factor



■Specification (unit : mm)

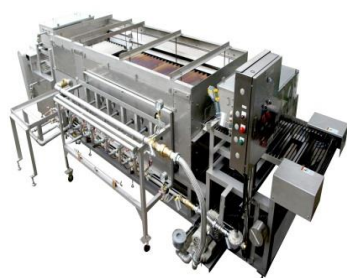
Dimension (Machine)	3230×1900×H1450
Head Cutter	1700×700×H1350
3 pieces Cutter	3100×920×H1450
Power Supply	Head Cutter : 3P 220V 0.75kw 3 pieces Cutter : 3P 220V 0.75kw 3 pieces Cutter : 3P 220V 0.4kw
Weight	Head Cutter : 280kg 3 pieces Cutter : 420kg

Automatic baking machine for lightly roasted bonito



● model MK-KY350G / series⑪

(gas baking, Charcol baking, Straw baking)



- Oceanic bonitos, Albacore Tuna, Red Salmon, Tuna, Roasted beefm
- ... and others



■Specification (unit : mm)

Capacity	350kg/H
Motor	0.4kw
Gas consumption	13kg/H
Power Supply	3 Phase 200V 50/60Hz

Other Machinery

Rolling Machine for tuna mince



● model NT-400 / series⑫ (Continuous rolling processing of tuna mince)



- Continuous press processing
- Easy thickness adjustment
- Water washable (made of stainless steel)
- with variable speed controller
- Convenient to move with caster



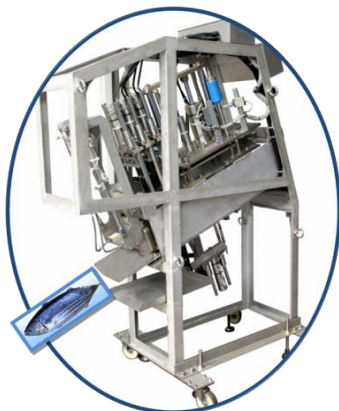
■ Specification (unit : mm)

Dimension (Machine)	1590×1205×700
Speed	V=4~10m/min
Power Supply	3 Phase, 200V

※Roller made of plastic /
Main frame made of stainless steel

Automatic Blood Removing Machine for oceanic bonitos / series⑬

(Removing blood automatically from putting oceanic botitos into the apparatus up to the outlet)



- Measure the thickness by pushing down oceanic bonitos by weight plate.
- Blood removing position is defined according to the size of oceanic bonitos. Then, upper/lower cutter are positioned.
- Oceanic bonitos is taken out through the open/close door.

■ Specification (unit : mm)

Processing weight	2.5kg~14kg (tuna, Albacore Tuna, oceanic bonitos)
Processing Capacity	20 fishes/min
Dimension (Machine)	1349×1391×380
Weight	280kg
Air Supply	4.5kgf/m ² 20nl/min
Power Supply	AC 1 Phase 100V(50/60hz)

Pin-bone Machine for Salmon

● model PB-2000 / series⑭ (for boning salmon & trout)



- High efficiency by putting 2 pieces of fillets on the machine
- Unique design not to damage fishes' body
- With variable speed control
(for setting to any speed taking out bones)
- One touch disassembling and re-assembling
Easier cleaning

■ Specification (unit : mm)

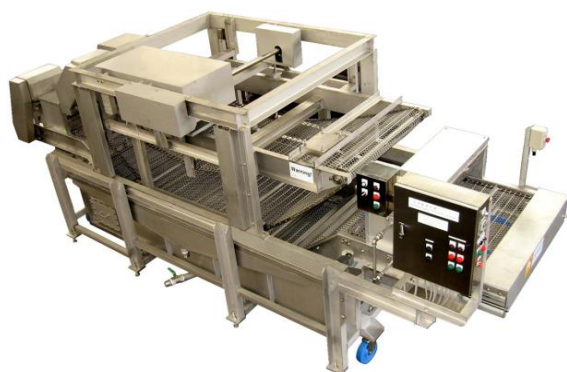
Dimension (Machine)	1285×1030×H1700
Weight	250kg
Power Supply	0.4kw 3 Phase 200V
Water flow rate	10L/min.
Air consumption	6L/1min.
Capacity	20 fillets/min.

Defrosting Machine for tuna

Defrosting Machine for tuna



- model MKS-500 / series⑮
(skinless loin, block, fence)



■Specification (unit : mm)

Dimension (Machine)	5260×1990×H2000
Max. material size	200H×800L
Speed	3~20m/min
Power Supply	3.7kw 3 Phase 200V
Weight	2.5t

Washing/Defrosting/Sterilizing Conveyer machine for tuna



- model MKS-300 / series⑯
(Enable to sterilize, defrost, and wash tuna by powerful water jet generated through special nozzle)



- Continuous feeding can shorten the working time
- with automatic feed water system
- Powerful pump specialized to extremely high pressure application



■Specification (unit : mm)

Container size	400W×600L×100H
Speed	V=3~15m/min (Continuous variable speed control by inverter)
Capacity	240 pieces /h
Power Supply (conveyer)	0.4kw 3 Phase 200V
Power Supply (High Pressure Pump)	3.7kw 3 Phase 200V×2

Defrosting Machine for tuna



- model KS-20 / series⑰
(Suitable for processing frozen tuna to chilled block and tuna mince)



- Warm water supplied from boiler
- Sterilized water-Electrolyzed water



■Specification (unit : mm)

Cage Dimention	1120L×817W×H694
Dimention (Machine)	1473L×817W×H1200
Blower Motor	0.4kw 3 Phase 200V

Automatic turning over defrosting/washing Machine



● model KS-40 / series⑱

(Equally washing, sterilizing, and defrosting for foods such as tuna, vegetables, etc.)



- Flexible Combination depending on the installing location
- 2 Series Straight Type
- 2 series 90 degree Type

■ Specification (unit : mm)

Cage Capacity	130 ℓ
Water Tank Capacity	280 ℓ
Cage Hole Diameter	φ3~φ10
Dimension (Machine)	L1000×W900×H1100
Drive Motor	200V 4P 0.2Kw
Air Blower Motor	200V 4P 0.2Kw

Liquid Freezer



● Re-Joice Freezer (Flash Freezer based on Alcohol brine) / series⑲

(suppressing to deteriorate and keeping high quality by extremely speedy freezing)



- High quality freezing
Suppressing the deterioration at freezing, and keeping the high quality as raw after defrosting
- Shortening the processing time
Shorter freezing, time thanks to the higher thermal conductivity, increase the working efficiency
- Supply of uniform products
More equalized freezing performance contributes to increase the yield rate. pork & chicken

■ Freezing Time (example)

thickness	beef	Fish	Pork and chicken meat
2cm	About 10 minutes	About 10 minutes	About 8 minutes
5cm	About 35 minutes	About 30 minutes	About 25 minutes
8cm	About 50 minutes	About 45 minutes	About 40 minutes
10cm	About 70 minutes	About 60 minutes	About 60 minutes

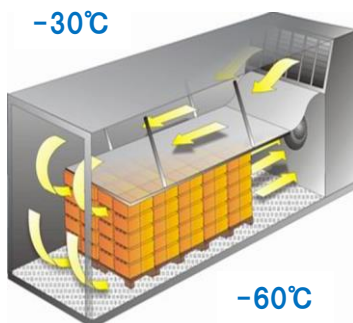
*The figures will be different depending on the kinds of material and temperature before putting in the freezer.

Defrosting Machine for tuna



● model TYPE CBU-30-TYPE BFU-60 / series⑳

(Preserve fishes keeping their taste ! No missing freshness !)



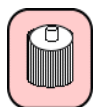
- Low Cost
More economical and efficient comparing with
- Simple Operation
One button switch operation
- No limit for installation
Operable wherever electric power supply is available. Generator can be provided, if no electric power supply

ARI standard no.1110-69 Outside Temp. 38°C, Power Supply 60Hz			
Refrigeration Capacity CBU 30	Return Air Temp.	Refrigeration Capacity	Electric Power
	-60°C	14.5KW	32KW
	-50°C	18.5KW	38KW
	-40°C	25KW	46KW
	-30°C	27KW	52KW
	-20°C	28KW	53KW

ARI standard no.1110-69 Outside Temp. 38°C, Power Supply 60Hz			
Refrigeration Capacity BFU 60	Return Air Temp.	Refrigeration Capacity	Electric Power
	-60°C	22KW	75KW
	-50°C	38.5KW	80KW
	-40°C	50KW	85KW
	-30°C	60KW	90KW
	-20°C	65KW	100KW

Exclusive grinding machine

Exclusive grinding machine for T-Type Cutter



● model TK-305 / series②① (easy grinding of T-Type Cutter)



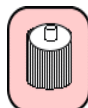
- Highly hygienic and durable body made of stainless steel
- Simply grinded by moving, right and left
- Precise angle of blade
- Shiny grinding surface
- Compact Design



■ Specification (unit : mm)

Dimension (table)	400×640×390
Max. loading weight	50kg
Magnet Dimension	Outside 305×Inside 140 × Thickness 30 #120
RPM of magnet	480/580rpm(50/60Hz)
Motor Output	Condenser Motor 550w
Current	9.5/8.0A(50/60Hz)
Power Supply	1 Phase 100V

Exclusive grinding machine for R-Type Cutter



● model TR-400 / series②② (Grinding machine exclusively for R-Type skin scraper's brade for tuna)



- One touch removing of safety cover and easier replacement of magnet
- Shut out dirt from water and whet stone
- Easier cleaning, thanks to the machine made of stainless steel
Grinding machine, paying more attention to hygien

■ Specification (unit : mm)

Dimension (Machine)	1000×500×H1000
Weight	80kg
Power Supply	3 Phase 200V 50/60Hz

■ Air jet water separator/Other

Air Jet Water Separator(special Version)



● model JAC-37-2 / series②

(Blowing off waterdrop adhered on the defrosted tuna & Shortening the operation time at the next process)

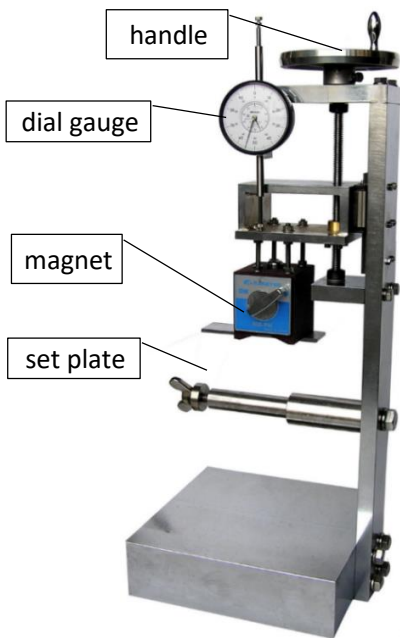


- Compact design & high efficiency
- Easier maintainability
- More hygienic design with high cleaning performance

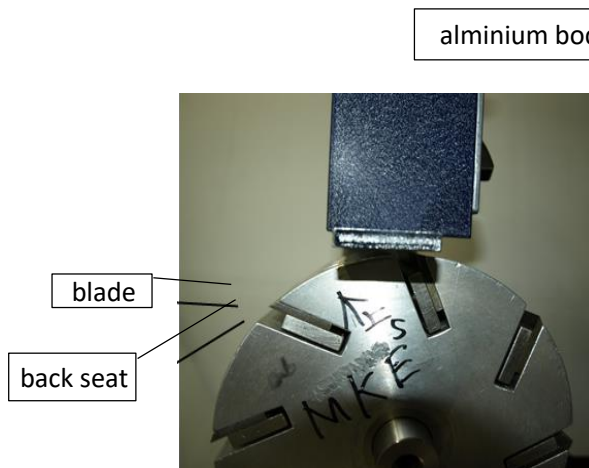
■ Specification (unit : mm)

Water Separation (effective width)	500mm
Max. Height of Tuna	200mm
Machine Dimension	3058L × 750W × 1458H
Conveyor Speed	2~20m/min(variable speed)
Upper Nozzle	6 pieces × 2 rows
Lower Nozzle	6 pieces × 2 rows
Blower Motors	3.7kw/2 sets, 3P AC 200V
Conveyor Motor	0.4kw 3P AC 200V
Alcohol Atomizing Pump	0.2kw 3P AC 200V

Blade setting gauge / series④



(Easy setting of blade for everybody)



Pallet for deep freeze refrigerator / series⑤

● Pallet for tuna and oceanic bonitos

● Aluminium Pallet for oceanic bonitos and tuna



Consumable Parts List

Various blades for processing

≡ Standard specification for taking out frozen oceanic bunitos' fishmeat with a bloody color



82W Flat Type Cutter Body
Part Code: H82WB
Dimension 82Wx ϕ 160



82W Flat Type Cutter Blade
Part Code: H82WN
Dimension 82Lx25Wx5t



120W Flat Type Cutter Body
Part Code: H120WB
Dimension 120Wx ϕ 160



120W Flat Type Cutter Blade
Part Code: H120WN
Dimension 120Lx25Wx5t



160R R-Type Cutter Body
Part Code: HR160WB
Dimension 97Wx ϕ 160x160R



160R R-Type Cutter Blade
Part Code: HR160WN
Dimension 100Lx40Lx3.5t



200R R-Type Cutter Body
Part Code: HR200WB
Dimension 97Wx ϕ 160x160R



200R R-Type Cutter Blade
Part Code: HR200WN
Dimension 100Lx40Lx3.5t



100W Flat Type Cutter Body
Part Code: HE100WB
Dimension 100x ϕ 160



100W Flat Type Cutter Blade
Part Code: HE100WN
Dimension 100Lx8Wx5t

Various blades for processing

≡ Standard specification for taking out frozen oceanic bunitos' fishmeat with a bloody color



16W Top rounded Cutter Body
Part Code: H16WB
Dimension 16Wx ϕ 218



16W Top rounded Cutter Blade
Part Code: H16WN
Dimension 16Wx50Lx5t



20W Top rounded Cutter Body
Part Code: H20WB
Dimension 20Wx ϕ 218



20W Top rounded Cutter Blade
Part Code: H20WN
Dimension 20Wx43Lx5t



25W Top rounded Cutter Body
Part Code: H25WB
Dimension 25Wx ϕ 218



25W Top rounded Cutter Blade
Part Code: H25WN
Dimension 25Wx37Lx5t



30W Top rounded Cutter Body
Part Code: H30WB
Dimension 30Wx ϕ 160



30W Top rounded Cutter Blade
Part Code: H30WN
Dimension 30Wx35Lx5t



40W Top rounded Cutter Body
Part Code: H40WB
Dimension 40Wx ϕ 160



40W Top rounded Cutter Blade
Part Code: H40WN
Dimension 40Wx42Lx5t

≡ Skin Scraper for frozen tuna

T-Type Cutter for scraping tuna skin



R-Type Cutter for scraping tuna skin



≡ Saw Blade

Tuna Quartering Cutting

Length/mm	Width/mm	Thickness/m
4600	50	0.9



Tuna Quartering Cutting

Length/mm	Width/mm	Thickness/m
3800	35	0.8
4600	35	0.8



Tuna Block Saku Cutting

Length/mm	Width/mm	Thickness/m
3150	19	0.5
3800	19	0.5



Tuna Block Saku Cutting

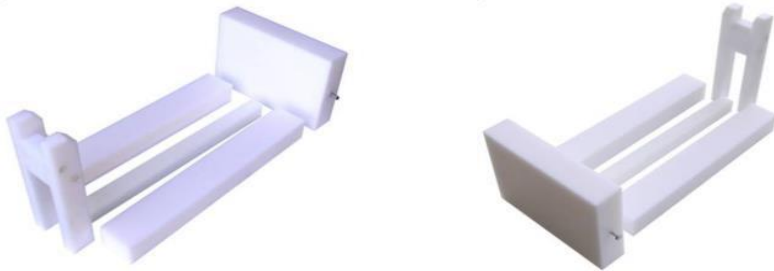
Length/mm	Width/mm	Thickness/m
3150	16	0.5



※Special sizes of various saw blades are also available. Please contact us at any time.

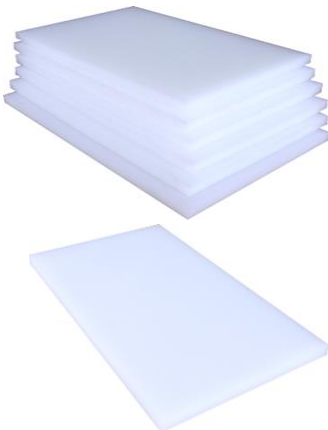
Various Plastic Products

≡ Plastic polishing plate



*Plastic applicable for food hygien(PE.UHMW)
ultra hard morecular

≡ Plastic Chopping Board for shops & restraurants (white color)

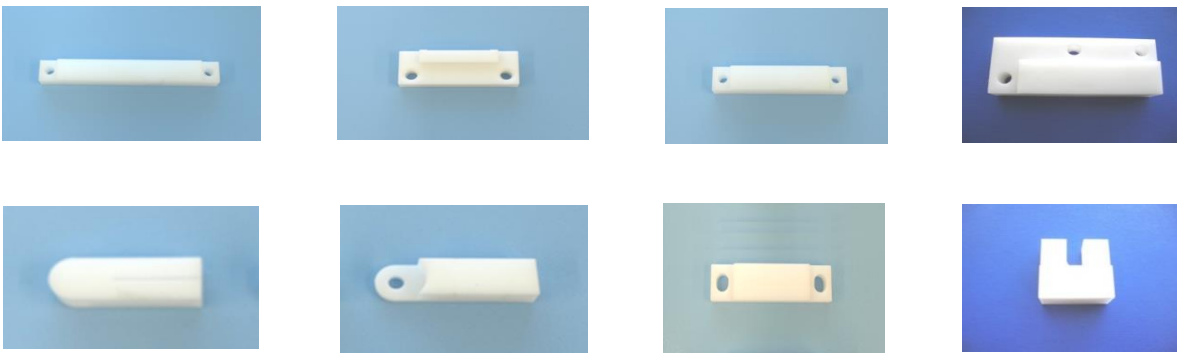


*Board, Block, Special Size

Inspection Agency: Japan Inspection Assosiation of Food and Food Industry Environment				
Test Item	Test Result	Detection Limit	Test Procedure	Remark
cadimium	eligible	-	* 1	
lead	eligible	-	* 1	
<Dessolution Test>				
heavy metal	eligible	-	* 1	* 1
potassium permanganate	eligible (less 0.8ug/ml)	-	* 1	* 1
<Residue ina still after distillation>				
heptane	eligible (less 5ug/ml)	-	* 1	* 1
water	eligible (less 5ug/ml)	-	* 1	* 1
Test Procedure				
* 1, according to Food Additives Standard, No.3 Appratus & Container and Packaging, Item. D1-(1) & D2-(2)-4				
Container and Packaging, Item. D1-(1) & D2-(2)-4				
Notification No.201 of Japanese Ministry of Health, Labour, and Welfare, as of 31 August 2006				
* Operating Temperature: <100°C				

≡ Plastic Products

Various Band Saw Ply Wood



Various Band Saw Pushing out parts



Various Bandsaw Products

≡ Stainless steel tire



Model	Quantity
MS750 · 600S	1SET
MS400 · 400S	1SET
MS18 · V16	1SET
A16	1SET

≡ Shaft



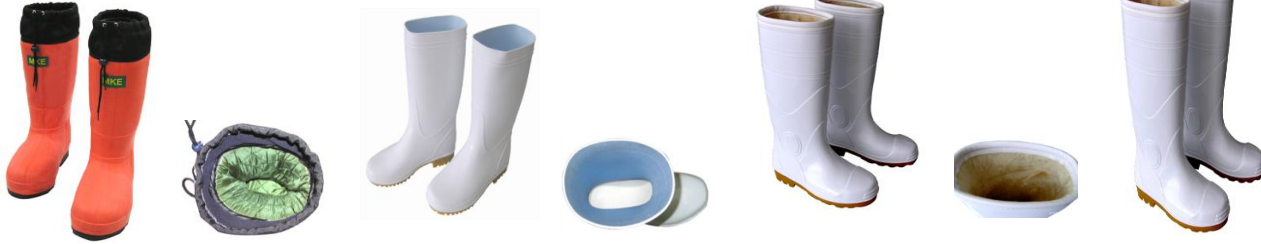
Model	Quantity
MS750 · 600S Upper	1
MS750 · 600S Under	1
MS400 · 400S Upper	1
MS400 · 400S Under	1
MS18 · V16 Upper	1
MS18 · V16 Under	1
A16 Upper	1
A16 Under	1
Shaping Machine	1

Other consumable products

≡ Boots (suitable for very low temperature, protection against cold, safety, and long size)

Designed enduring to -60°C very low temperature, Boots, superior for durability, safety, moisture retaining property

Oil resistant materia, Protection against cold, Safety shoes, Long boots, Chemical resistant materia, Hygienic long boots



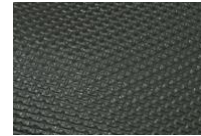
≡ Mesh Glove

Suitable protecting a cut by sharp blade and lunge cut Water washable, made of stainless steel



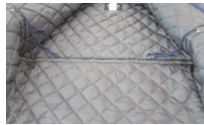
≡ Marine Glove

Used for processing frozen tuna and oceanic bonitos (endure to -60°C class made of urethane rubber)



≡ Warm clothes for -60°C super low temperature

higher heat-retaining property, tightness, operability, safety



≡ Epron(white color)

bacteria resistant, oil resistant, and with heart



≡ Machinery oil for foods processing machines

no smell, no taste, vegetable oil, suitable for lubricating food machinaries mold release oil for food



≡ Washing Brush



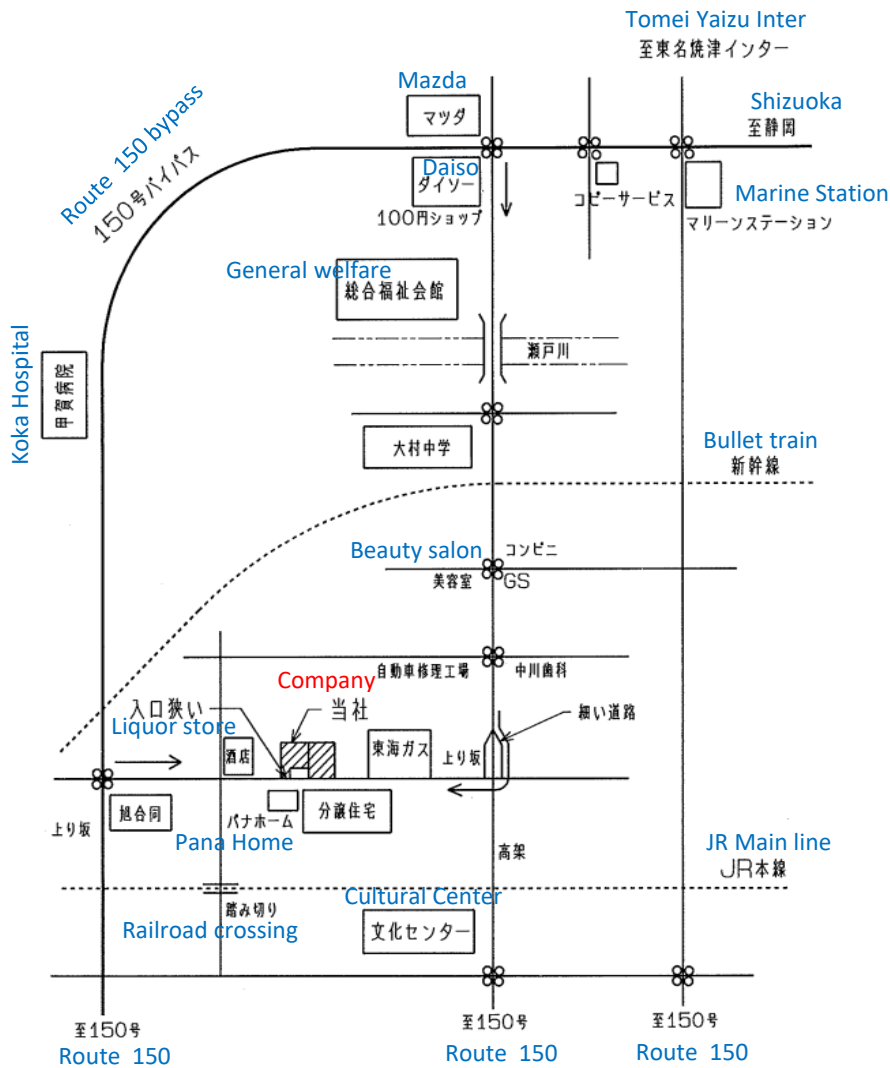
≡ Company Profile ≡

Company Name	MK ENGINEERING Corporation 〒425-0071 1787 Sangamyo, Yauizu City, Shizuoka Pref. Japan TEL:81-54-628-8155 / FAX:81-54-628-8157
President	Masao Yamada
Established	14 Feb. 1994
Capital	¥10,000,000円
Banks	Shinkin Central Bank Ltd. Shizuoka Bank Ltd. Shimizu Bank Ltd.
Payment Term	To be invoiced at end of month and paid at end of the next month
Business	1.Designing, manufacturing, and sales of fishery processing machines 2.Planning & Engineering of fishery processing plants
Products	1.Design, manufactruing, and sales of processing machines for frozen tuna & oceanic bonitos 2 Engineering of tuna processing plants 3.Engineering of oceanic bonitos processing plants 4.Engineering of tuna mince plants 5.Planning, Engineering, Designing, Manufacturing, and Sales for Automatic Packaging Sysem 6.Sales of freezing & defrosting related machines 7.Sales of equipment related to hygienic control system 8.Consulting for fishery processing plants
Overseas Customers	South Korea, China, Taiwan, Singapore, Indonesia, Thailand, Vietnam, USA, Spain, Canada, Maldives, Mauritius, Fiji, Ecuador, Sri Lanka, Papua New Guinea

≡ History ≡

1996.2	Established company "MK ENGINEERING" for designing, manufacturing, and selling fishery processing machines
1996.12	Chaged the company name to MK ENGINEERING Limited Started the business for Tuna & Oceanic bonitos plants
1998.5	Tied up with Korean Machinery Company (OEM base)
1999.1	Relocated HQ, thanks to business expansion, including construction of factory & office
2002.9	Change the company name to MK ENGINEERING Corporation
2003.8	Started the engineering of tuna processing factory (China, Tianjin)
2004.4	Established Chinese Sales Agent (China Yantai)
2004.7	Constructed new office, following the expansion of business
2005.3	Established Chinese Sales Agent (China, Dalian)
2006.8	Established Branch Office in China (Dalian) 駿大車体工業有限公司設立
2011.1	Established Osaka Branch Office for expanding Chinese business
2012.8	Obtained ISO9001:2008 Certificate





●Transportation facilities

Yaizu station About 20 minutes on foot / Cultural Center bus stop About 5 minutes on foot

【All round planner for fishery processing plants】

Development, Design, Manufacturing and Sales of fishery processing machineries

Engineering & Sales of Production Processing System



MK ENGINEERING CO., LTD.

1787 Sangamyō, Yaizu City

Shizuoka Pref., Japan

TEL : 81-54-628-8155 / FAX : 81-54-628-8157

URL://www.mk-e.co.jp

