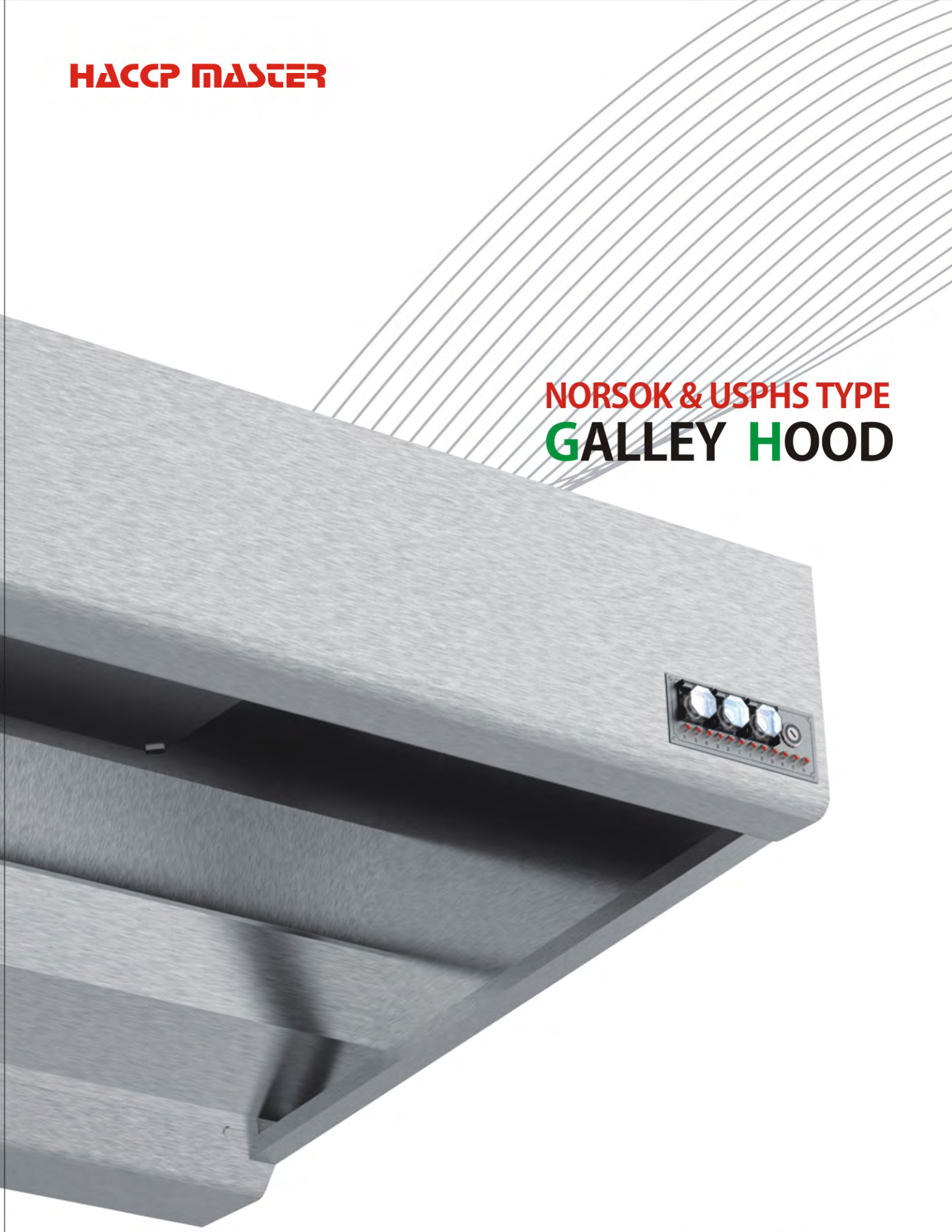
HACCP MASTER

NORSOK & USPHS TYPE
GALLEY HOOD



SAMJOO ENG. CO., LTD.

2016 VOL.1

GALLEY HOOD

*Customized size is available as requirement

SJ-FAVES-GH-*

BUSINESS INFORMATION

QUALITY OF AIR IN THE ROOM FOR MAKING FRESH ENVIRONMENT

SAMJOO ENG has been established in 1986 as professional manufacturer of galley equipment and cold storage. SAMJOO ENG develops new product and enhances their function, while continuing to improve by studying competitive facilities and manufacturing processes. **SAMJOO ENG** now supplies galley equipment not only to worldwide shipyards but also to various facilities including school, hospital, golf resort, and hotel. In particular, it has entered the overseas market with its active management strategy and high quality products, directly exporting to Japan, China, Taiwan, Vietnam, and others. In 2008, the company received the export award for achieving export to 10 million USD. Based on professional experience and state -of-the-art-technology, SAMJOO ENG has developed its own galley hood system to improve the quality of air in the galley.

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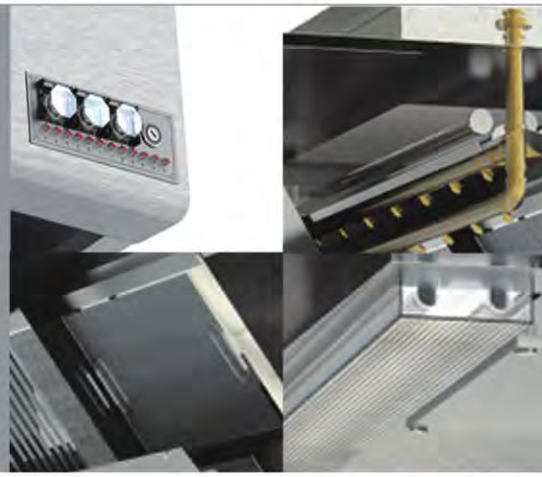
FOUR STAGE MECHANICAL FILTRATION SYSTEM

SAMJOO ENG's GALLEY HOOD is making efforts on improving the quality of eco-friendly air conditioning to protect physical, chemical, and environmental factors that might negatively influence the freshness in the galley. For heat and pollution elimination, multiple filtration stages are established: baffle filtering by cyclon, mesh filter, and UV sterilization (removing grease) and water washing system. This galley hood is positioning itself as the most effective, innovative, and nature-friendly air conditioning system.



FIRST : Baffle filter cleaning

SECOND : Mesh filter cleaning

THIRD : UV sterilization system cleaning

FOURTH : Water washing pipe cleaning

FUNCTION

Cooking Mode

If the control device and cooking equipment are powered on, it will operate in the following steps:

Detecting the surface of the cooking equipment exceeding 60℃ by temperature sensor → Fan on → A0 Fire damper open → U.V module unit lamp on → LED lamp on → Exhausting grease vapor and dust via the ventilation hole.

Washing Mode

Select hood by choosing hood button of the control device.
It will be operated in three steps.

First step : Three minutes with water and detergent mixture
Second step : Three minutes with water
Third step : Three minutes with water and detergent mixture

Fire Mode

If the temperature sensor and fusible link installed inside the hood detect temperature higher than 182℃, it will be operated together with F&G detector system.

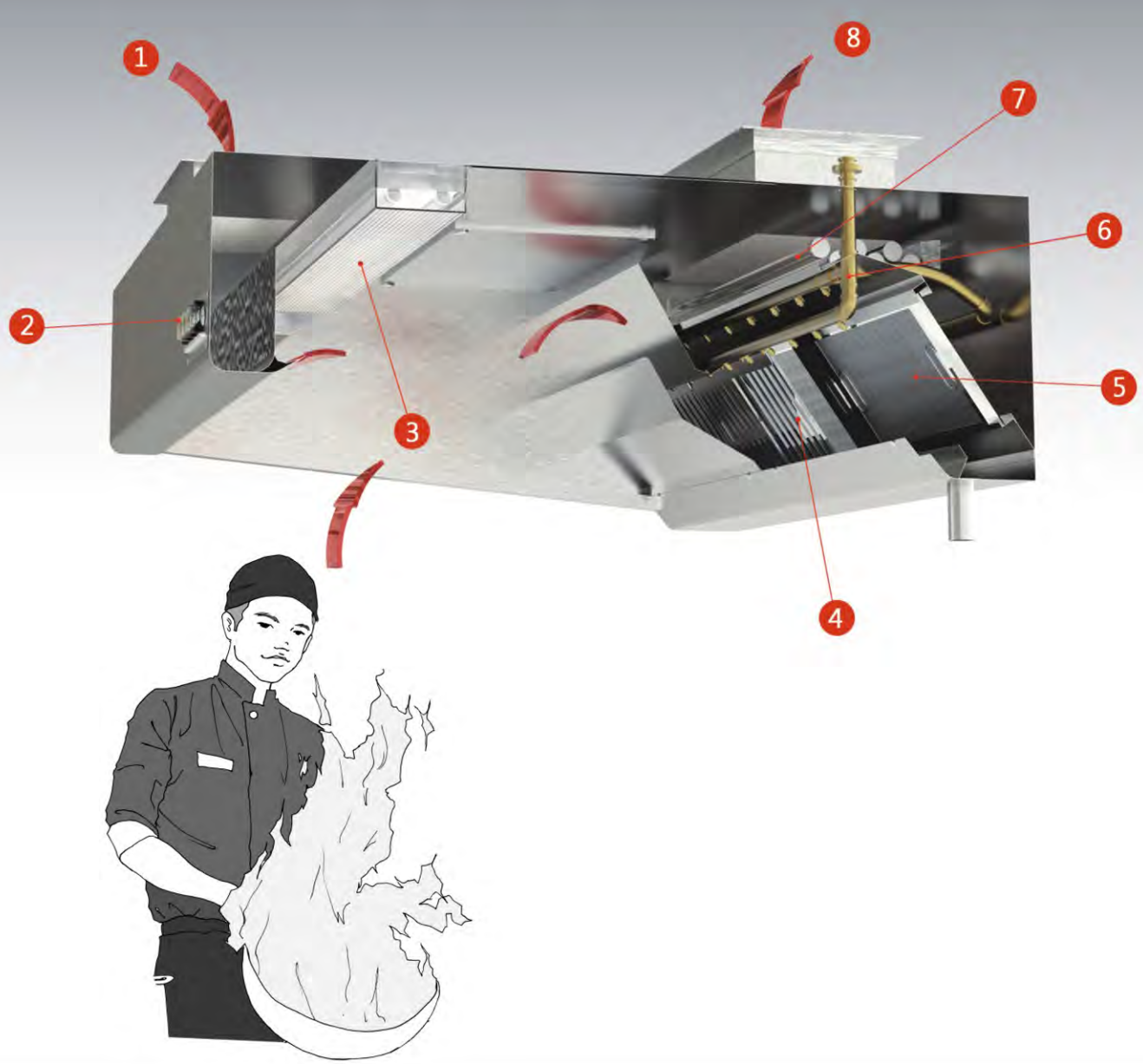
Fire Mode operation steps :
Detecting temperature → Cooking equipment power off → Light off → A0 Fire damper close → Fan off → Extinguishing fire within 15 minutes by ANSUL system.

Refer to the installation & operating manual for other manual operations.

SPECIFICATIONS

1. **Supply vent** Ventilation hole bringing in fresh air from the external device, supplying air into air diffuser.
2. **Control box** Checking the lighting status UV light, equipped with on/off switch for manual control.
3. **Fluorescent Light** Lighting for the cooking area under the hood during the cooking process; Located below the hood.
4. **Baffle type grease filter** Primary filter breaking down grease vapor and dust in the air into small particles.
5. **Mesh type grease filter** Secondary filter filtrating any grease or dust from the primary filter.
6. **Water washing piping** Waterway for cleaning the impurities that came into the internal filter of hood.
7. **U.V Module Unit(Ozone lamp type)** Breaking down the grease vapor and dust filtered from the primary and secondary filters into small particles with an electric action; the third filtering device that preventing fire from spreading.
8. **Exhaust vent** Ventilation hole for emitting air filtered by the first, second, and third filter.

※ Optional Functions also available (if necessary), such as A0 fire damper preventing the fire from spreading and the fire fighting ANSUL system.
※ The electric specification is 380V/60Hz/3Ph, but it can be customized by customer's requirement.



HACCP MASTER GALLEY HOOD

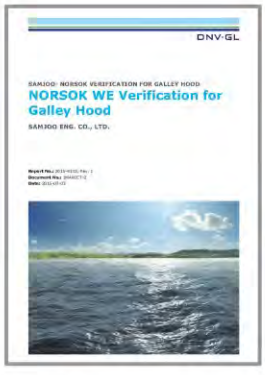
SAMJOO ENG's GALLEY HOOD brings the innovative technology to block smell and heat spreading outside, and this technology creates various synergy effects such as making galley environment fresh, cutting energy cost, and improving hygienic conditions. As a result, it improves the quality of life of chef and customers and at the same time, is a big help to increasing the profit of business.

The NORSOK verification was conducted in order to comply with NORSOK S–002, C–001, C–002 and S–005. Drawing of galley hood, risk assessment report, safety data sheets of chemicals and noise report were reviewed by WE engineers of DNV GL.

CERTIFICATION & VERIFICATION REPORT FOR NORSOK & USPHS TYPE GALLEY HOOD

NSF International

Samjoo Eng. Co., Ltd.


DNV·GL

NORSOK WE Verification for Galley Hood

SAMJOO ENG. CO., LTD.

CERTIFICATE

CERTIFICATE OF COMPLIANCE

CERTIFICATE OF COMPLIANCE

NSF/ANSI 2

NORSOK
WE Verification

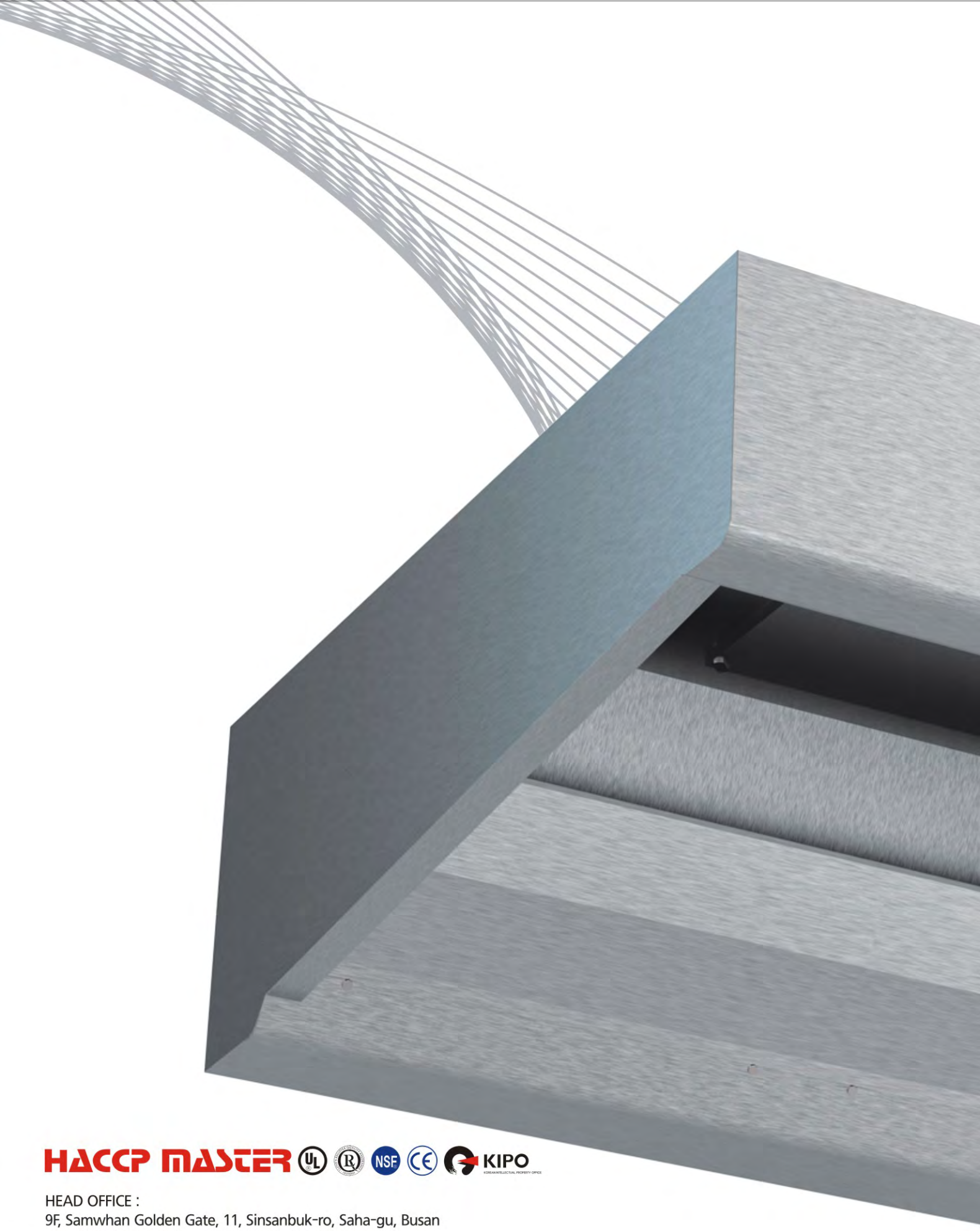
CE

UL Listed : UL508A / 555 / 710
UL Classified : UL1046

SAMJOO ENG always invests a lot to R&D to produce the best products, and through obtaining various certifications of NSF and UL, we earn consumers' trust and and improve reliability. We would never stop developing new products.

KIPO
KOREAN INTELLECTUAL PROPERTY OFFICE

Patent Application Number
10–1142319
10–1403291



HACCP MASTER

HEAD OFFICE :
9F, Samwhan Golden Gate, 11, Sinsanbuk-ro, Saha-gu, Busan
TEL. +82-51-264-6677 FAX. +82-51-264-1220
E-mail : sales@sam-joo.co.kr
www.sam-joo.co.kr

SAMJOO ENG. CO., LTD.