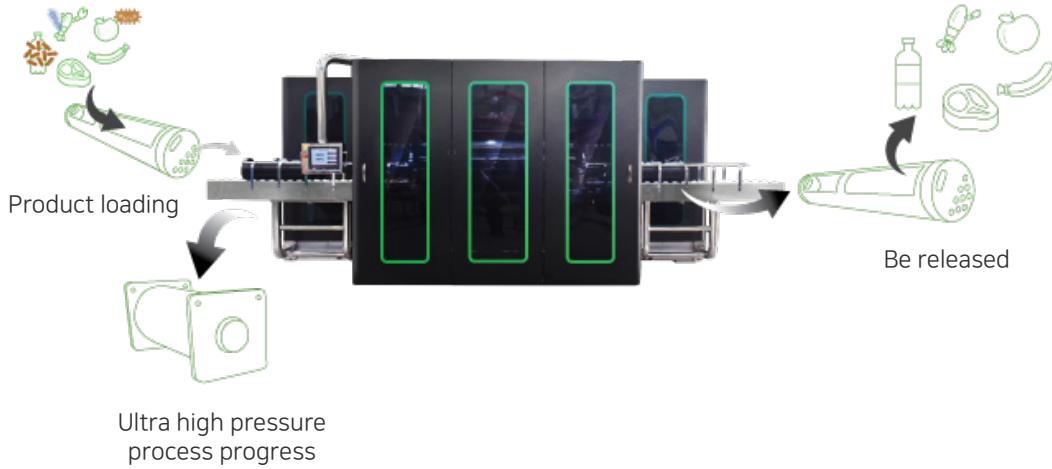


Hippo HPP High Pressure Processing

A technology used to compress products packaged at high pressure of 3,000 to 6,000 bar using water. In the safest and most efficient way to increase the shelf life of food, many food companies strive to introduce HPP technology to provide consumers with higher quality products.



FEATURE

Technology	Competitiveness	Advantage
<ol style="list-style-type: none"> 1 Design according to ASME, SEL 2 Wire winding technology and facilities combined 	<ol style="list-style-type: none"> 1 Reasonable price 2 Rapid response 	<ol style="list-style-type: none"> 1 Inactivate microbes / enzymes increase shelf life 2 Through a non-heat process maintenance of fresh quality 3 In finished product condition with sterilization treatment secondary pollution prevention 4 Flavor and aroma unique to raw materials nutrient retention 5 Through pressure control microbial activity inhibition 6 Short process time and simple enough to handle

Hippo HPP (High Pressure Processing)



Mini HIPPO
<0.5 l >



Small HIPPO
<20 l , 50 l >



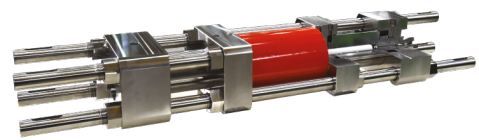
Medium HIPPO
<100 l , 150 l >



Large HIPPO
<350 l , 450 l , 550 l >

Intensifier

1. The hydraulic piston consists of the driving part and the high pressure part. The hydraulic piston of the driving part is formed through straight back and forth motion, and the cross sectional ratio with the high pressure unit causes ultra high pressure.
2. Development of a self-sealing system with durability and reliability with an electric motor-driven hydraulic system.
3. Maximum service pressure 6,000 bar (600 Mpa), maximum pump discharge flow is implemented
4. Minimized application of noise and vibration phenomena due to pulsation phenomena
5. Affiliate business create your own company



Mini HiPPo

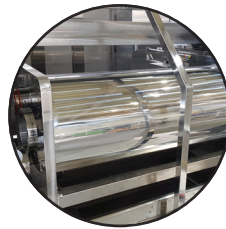
Volume	Inner Diameter	Length	Pressure	Temperature	Total Electric Power	Lay-Out	Weight
0.3 ℓ	54	150	6,000 bar (600Mpa)	10~35°C	2kw	590*780*1,645	0.6 ton

Small HiPPo

Volume	Inner Diameter	Length	Pressure	Temperature	Pump	Cycle Time	Production Capacity	Required Air	Lay-Out	Weight
20 ℓ	160	1,000	6,000 bar (600MPa)	10~35°C	1intensifiers 1unit(30kw)	3minutes Holding 7~8/Hour	12L/Cycle	7 bar	5,000*1,950*1,700	8 ton
50 ℓ	200	1,600	6,000 bar (600MPa)	10~35°C	1intensifiers 1unit(50kw)	3minutes Holding 7~8/Hour	30L/Cycle	7 bar	5,800*2,450*2,000	15 ton



Touch Panel



Pressure Vessel



Basket

Large HiPPo

Volume	Inner Diameter	Length	Pressure	Temperature	Pump	Cycle Time	Production Capacity	Required Air	Lay-Out	Weight
100 ℓ	300	1,420	6,000 bar (600MPa)	10~35°C	2intensifiers 1unit(100kw)	3minutes Holding 7~8/Hour	65L/Cycle	7 bar	6,400*3,350*2,300	25 ton
150 ℓ	300	2,130	6,000 bar (600MPa)	10~35°C	2intensifiers 4intensifiers 1unit(150kw)	3minutes Holding 7~8/Hour	100L/Cycle	7 bar	6,600*3,350*2,400	30 ton
350 ℓ	380	3,090	6,000 bar (600MPa)	10~35°C	4intensifiers 6intensifiers 2unit(350kw)	3minutes Holding 7~8/Hour	230L/Cycle	7 bar	12,000*8,000*2,800	65 ton
450 ℓ	380	3,970	6,000 bar (600MPa)	10~35°C	8intensifiers 4unit(500kw)	3minutes Holding 7~8/Hour	315L/Cycle	7 bar	13,800*8,000*4,000	80 ton
550 ℓ	420	3,980	6,000 bar (600MPa)	10~35°C	8intensifiers 10intensifiers 4unit(600kw)	3minutes Holding 7~8/Hour	380L/Cycle	7 bar	15,000*8,000*5,000	100 ton