

Creative AICOH Products







Company Profile

Company Outline

Company name AICOHSHA MFG. CO., LTD.

President Hiromitsu Ushikubo Established February 23,1948.

(as a joint-stock company)

Capital 10 milion yen(authorized capital 20 milion yen)

Banks Japan Finance Corporation. / The Shoko Chukin Bank, Ltd. /

Saitama Resona Bank, Ltd. / Mizuho Bank, Ltd. /

Sumitomo Mitsui Banking Corporation. / MUFG Bank, Ltd. / The Musashino Bank, Ltd.

Endo Shoji / Kanto Hitachi / Sumitomo Heavy Industries / Dainichi Mfg / Main customer

Tsubakimoto Chain / NKK / Fuji Electric Holdings / mikipulley / Mitsubishi Electric /

Mitsubishi Materials / and others (titles omitted)

Accounting period December

AICOH Group Aicoh International Co., Ltd. / Sankyo Mfg Co., Ltd. / Thai AICOH Co., Ltd.



1930's Established Ushikubo Iron Works as a private company of Heisaku Ushikubo.

1940's Established Ushikubo Iron Works Co., Ltd.(President Heisaku Ushikubo,

Capital 190, 000 yen). Developed the first ice sherbet machine" Hakutsuru"

Established Ushikubo Casing Co., Ltd. 1950's

Established Koyo Mfg Co., Ltd.

1960's Changed the company name to "Aicohsha Manufacturing Co., Ltd.".

Started the production of vertical mixers for bakery & confectionery market.

1970's Completed the main factory. Established the overseas department.

> Increased capital to 10, 000, 000 yen. Concluded the exclusive agency agreement with KENWOOD, the United Kingdom. Developed MIGHTY 25, a

> planetary mixer with planetary mixing system, having a built-in motor. Organized "Aicoh-Kai", the association of our dealers. Keiji Ushikubo was installed as President. Estabilshed Kanagawa branch. Completed Kasukabe factory. Introduced computer system. Held 30 years celebration celemony.

Introduced NC-machines.

1980's Established Fukuoka branch. Introduced machining centre. Established

> Osaka branch. Concluded the exclusive agency agreement with KARL SCHMIDT GmbH, Germany. Concluded the exclusive agency agreement with BOKU Maschinenfabrik GmbH, Germany. Completed head office buliding

"CAP".

Established Sendai branch. Concluded the exclusive agency agreement with 1990's

MIWE Michael Wenz GmbH, Germany. Established Sapporo branch. Held 50

years celebration celemony.

Took over the food processing machinery division of Niigata Plant Service 2000's

Co., Ltd. Established Nagoya branch. Concluded the agency agreement with

DIOSNA Dierks GmbH, Germany.

2016 Hiromitsu Ushikubo was installed as president.

2018 Established Thai AICOH Co., Ltd.



Planetary Mixer "MIGHTY S Series" for Multi-Purpose Use

MS-20 • MS-25 • MS-30 • MS-50 • MS-60 • MS-90S • MS-120

"Mighty S Series" mixers are multi purpose mixers for various fields and business categories. They are designed from a hygienic point of view. Flat surface body with stainless steel plates make cleaning easy. Mixing area consists of stainless material parts. The operation panel is flat therefore easy to clean and easy to use.

Point 1: High Levels of Container and Elevating Handle. [MS-20 • MS-25 • MS-30]

The overall height is high and the bottom surface area is small, which is referred to as a tall boy style. The levels of the container and an elevating handle are high, allowing mounting and detaching a bowl without the need of stooping.

Point 2: Antibacterial Panel Changeable of Rotations [MS-60 • MS-90S • MS-120 Standard V Panels]

A sheet switch excellent in operating feeling is adopted. A digital timer and inching can also be implemented. The machine is of antibacterial type, which can be used always in a clean state because of controlled proliferation of molds. The number of rotations can be changed and inputted with panel operation. 4 processes can be automatically operated to provide any worker with easy operation. (Specifications for V panels of MS-20 • MS-25 • MS-30 are available at option. For a standard panel, please specify the number of rotations before the delivery or shipment.)

Point 3: High Consideration of Safety and Sanitation

Grease is of H1-grade. Spring clutch section is equipped with a seal for preventing grease from flowing out and flour and the like from entering. Space between the floor and the base has been widened for easy cleaning.

Point 4: Obsessiveness

Many stainless steel parts are used in the mixing area to prevent foreign substances from being mixed in products due to a peeled coating caused by ageing deterioration or impacts. Further, there is no need of gear oil in the upper part of the mixing area, which eliminates oil dripping.

Point 5: Safety Cover Detachable for Washing

An approximate switch hardly influenced by powder is adopted. A safety cover is of rotary slide structure, which allows confirmation of dough condition and safety feeding of material. (Patented in Japan, China and Taiwan)



Point 6: Attachments

Various kinds of attachment are ready for use and can be selected according to every purpose of use.

Point 7: Rich Variation

Standard Set Type ••• Most basic type
Type for Combined Use with Bowl ••• They are of type
having 2 attachments with different processing capacity set.
Swing Warmer Type ••• Highest quality cakes can be
obtained by controlling the temperature of material. It is also
used for adjusting the kneading temperature of bread dough
by feeding ice.

Stainless Steel Type ••• Type having upgraded conventional functions.

Automatic Lifting up/down Type ••• Type which automatically elevates a bowl by a switch (MS-50 • MS-60 • MS-90S • MS-120 are of standard type)

Specification

●MS-30

Power Supply: 3-Phase

Rated Power Consumption: 1.9kW Mixing Motor: 1.5kW Main Body Weight: 280kgApprox. Full Bowl Capacity: 31L

High Speed Cutter-Mixers "Cutter-Mixer Series"

AC-25S • AC-50S • AC-100S • AC-150S • AC-25D • AC-50D • AC-100DJ • AC-200DJ

Cutter mixer works for chopping, blending and emulsifying of a variety of ingredients in next to no time, thanks to the cutting knives and high-speed motor. Custom options include vacuuming, pressurizing, cooling and heating functions.

For Low Viscosity:AC-25S • AC-50S • AC-100S • AC-150S For High Viscosity:AC-25D • AC-50D • AC-100DJ • AC-200DJ

Point 1: Rich Variety Selectable For Every Purpose

Low viscosity models (S Type) and high viscosity models (D Type) are available. Also models of small type and up to large type for mass production are also available to allow selection of a model suitable for use and material to be processed. Other models than the above are available, such as those capable of defoaming under vacuum and pressure in the container inside and equipped with a jacket which can be cooled and excessively heated. A combination of a set ring with a blade can change the angle of the cutter knife to allow cutting according to material and every purpose of use.

Application Example: Emulsification of onion, hamburger, mayonnaise, crushing of nuts, Chikuwa, Kamaboko, synthetic resin, cosmetics, etc.

Point 2: Safety

A cover is provided with a safety switch and operation is stopped at the same time when the cover is opened. A patlite lights to tell suspended operation of the mixer (except. AC-25S).

Point 3: A Variety of Attachments

A cutter knife is available in a flat blade for material to be easily cut and a saw blade suitable for fibrous material. Mixing efficiency is improved when the mixer is equipped with a skipper for promoting dispersion of material settling on the bottom of a container and a baffle which rotates along with the wall of the bowl to return the material sticking to the internal wall of the bowl into the bowl.

* Contact us for design and manufacture according to every purpose of use.

Examples of Customized Models:

Double Mechanical Seal • All Stainless Steel Construction • Automatic Open/Close Cover • Automatic Bowl Tilting Device, etc.





Specification

●AC-25D

Power Supply: 3-Phase Mixing Motor: 4.0/3.0kW
Main Body Weight: 250kgApprox. Full Bowl Capacity: 25L

•AC-50D

Power Supply: 3-Phase Mixing Motor: 11.0/5.5kW Baffle Motor: 0.1kW Full Bowl Capacity: 50L Main Body Weight: 400kgApprox.

●AC-100DJ

Power Supply: 3-Phase Mixing Motor: 22/11kW Baffle Motor: 0.2kW Full Bowl Capacity: 100L Main Body Weight: 1300kgApprox.

●AC-200DJ

Power Supply: 3-Phase Mixing Motor: 30/15kW
Baffle Motor: 0.4kW Full Bowl Capacity: 200L
Main Body Weight: 1500kgApprox.



Continuous High Pressure Foaming Mixers "TARBO-MIX Series"

TM-150G •TM-300G •TM-500G •TM-1000G •TM-4MG •TM-4MG •TM-8MG •TM-12MG •TM-50+4MG •TM-110+4MG

This continuous mixer developed for mass production plants maintains pressure at a constant level in the mixing section and the number of rotations of the mixing motor at a constant level and forcibly feeds a given quantity of material and a given amount of air into the mixing section to perform continuous aeration of constant quality. Thus, ideal aeration that has been impossible in batch type mixers or other whipping machines can be achieved. It has been extensively used in the fields of marine products, food processing and chemicals, including confectionery plants.

The mixer is equipped with an air mass meter to enable stabilization of pressure inside the mixing section without fail, resulting in elimination of change in specific gravity of product. Further, a segmentalized cooling (warm-keeping) system assures temperature management, thus, making it possible to produce high quality products. It is a continuous mixer of high level responding to high viscosity, which can perform ideal aeration that has been impossible in batch type mixers and other whipping machines.



Application: Fresh cream, sponge cakes, marshmallows, Hanpen, carpet cloth, synthetic leathers, foamed resins, etc.







Continuous High Pressure Foaming Mixers "TARBO-WHIP Series"

This compact type continuous high pressure foaming machine can be extensively used as a dedicated machine in small-scaled confectionery plants and up to mass production lines and is also used as a whipping machine capable of freely adjusting the hardness and specific gravity of cream.

"Pump Rotating Meter (Control of Production Quantity)", "Mixing Rotating Meter (Control of Harness of Cream)", Air Flow Meter (Control of Specific Gravity)" are all digitally displayed on an operation panel to realize operability and reproducibility similar to those of a large type model. Because of a compact type, the machine requires less space for installation simply by connecting it to a power source.



AICOH Whipping Mixers"AWM Series"

AWM-50 · AWM-60 · AWM-60ST

It can be widely used exclusive in production of Western-style confections, such as whipping of fresh cream, as a matter of course, and up to production of cookie dough.

Fine whipping that has been impossible in a conventional mixer of the same class can be realized. Stable dough production that has been difficult in a conventional mixer of large type is also possible. Further, because of no scattering at the time of whipping, the processing capacity has significantly increased. A twin shaft mixer can increase mixing efficiency and significantly reduce mixing time due to generation of a convective effect, compared with a normal vertical type mixer.

It is an advantage in the working phase that sub-material can be fed during mixing and a bowl can be taken in and out without removing a beater. A touch panel can be operated with both hands to prevent erroneous movement and safety is taken into consideration.



Specification

	●AWM-50	●AWM-60	●AWM-60ST
Power Supply	3-Phase	3-Phase	3-Phase
Mixing Motor / Lifting Motor	1.5kW / 0.2kW	1.5kW / 0.2kW	1.5kW / 0.2kW
Main Body Weight / Full Bowl Capacity	345kgApprox. / 50L	345kgApprox. / 60L	345kgApprox. / 67L

Stainless Steel Head Elevating Mixers "ASM Series"

ASM-50SH • ASM-60SH • ASM-90SH • ASM-120SH • ASM-220SH • ASM-90STH

A Head Lifting up/down Mixer having a design placing an importance on working efficiency and sanitation is optimal for use in HACCP plants. Because of the type for lifting up/down its head, the mixer is characterized in that the position of the bowl is low and it is easy to confirm a state of product in the bowl during mixing. With a "learning function" enabling inputting a mixing process (program) for every product, operation can be compiled in a manual and automated (possible to set 15 different processes and 30 kinds in a graphic panel, 1 process in a V panel). In a twin-axle type, reduced preparation time, reduced working space, labor-savings and reduced number of operators can be achieved. It is optimal for use in plants because of the stainless steel-made structure placing an importance on sanitation.

Specification

●ASM-90SH

Power Supply: 3-Phase Mixing Motor: 3.7kW Lifting Motor: 0.4kW Full Bowl Capacity: 102L Main Body Weight: 766kgApprox.



Flour Blending Mixers "FOLDER MIX Series"

FM-60H • FM-90H

A blending process of dough containing egg yolk with meringue and a blending process of different flours are automated. Blending of delicate dough can be finished in a very good condition. Folder Mix and Super Twin are designed to share the use of a stainless steel bowl, and thus, they can be smoothly moved on a cart.







	●FM-60H	●FM-90H
Power Supply	3-Phase	3-Phase
Mixing Motor / Lifting Motor	1.5kW / 0.09kW	1.5kW / 0.09kW
Full Bowl Capacity	67L	103L
Main Body Weight	810kg Approx.	900kg Approx.



Natural Leaven & Natural Yeast Fermenting Machines

LV-30 · LV-60 · LV-100 · LV-260

Even if there is a desire for baking with natural leaven such bread as having the moist state maintained for a long time as well as having good flavor and fragrance, it has been a time-consuming work and difficult to be commercialized. It is this machine that solves the above problems, in which temperature, time and mixing are automatically controlled. Production of yeast, which is difficult but automatically controlled, can now be performed by any worker. The machine plays a significantly active role in production of hard products, as a matter of course, bread and buns.



Specification

	●LV-30	●LV-60	●LV-100
Power Supply	1-Phase 220V	1-Phase 220V	3-Phase 380/400/415/440/460/480V
Mixing Motor	0.09kW	0.09kW	(large)0.2kW (small)0.025kW
Refrigerator Motor / Heater	0.3kW / 0.15kW	0.3kW / 0.15kW	0.4kW / 0.3kW
Fermentation Tank Capacity	35L	60L	100L
Main Body Weight	130kgApprox.	150kgApprox.	180kgApprox.



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