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SPECIFICATION

TITLE OF THE INVENTION

A TABLE UNIT FOR FOOD PROCESSING

BACKGROUND OF THE INVENTION

(i) Field of the Invention

The present invention relates to a table unit for food processing suitable for processing raw fish, meat and other perishable foods in food processing plants, and so forth.

(ii) Description of the Related Art

In conventional ways, the processing such as slicing of raw fish, meat and other perishable foods has been made on a working table T as illustrated in Fig. 10 and the arrangement and packing of those have been conducted on a tray 28 in backyards of supermarkets, food processing plants, and so forth.

In Fig. 10, chopping boards 101, and 101 are fixed to both the sides on the upper face of the working table T, and two (2) shelves 102 are fixed to the central part of the working table T between the two (2) chopping boards. Also, a tray 28 is fixed to an upper board of the shelves 102 for laying cooked foods on it, and rolls of paper and so forth are fitted to the intermediate part between the upper and lower boards of shelves 102 for sweeping waste water (gravy, etc.) of processed foods. Further, kitchen knife holding grooves 25 are formed on the lower board of the

shelves 102 for inserting and holding kitchen knives to slice raw fish, meat, and other foods, a balance 16 is also set up on the same board for measuring cooked foods.

However, in such a conventional working table T, foods have been exposed to a room temperature at + 15C through + 20 (velocity of 0.5 m/s) for about an hour while processing. Accordingly, there has been a risk of deterioration of foods due to the rising of temperature or dryness.

To resolve such problem, a conventional method for cooling the entire inside of the backyard or food processing plant to keep the room condition at low temperature in order not to deteriorate the foods. However, in such a way, the laborers working environment in the plant has considerably been deteriorated with a problem occurred to unfavorably influence working performance, whereby its improvement has strongly been desired.

SUMMARY OF THE INVENTION

It is an object of the present invention to provide a table unit for food processing to prevent the deterioration of foods and to improve the working environment in the food processing.

The table unit for food processing according to the present invention comprises a unit body which is composed of an insulated wall, a cooling system stored in the unit body, chopping boards fixed to the upper face of the unit body in an easily installable and removable way, a cold air supply means for supplying a cold air

sent from the cooling system onto the chopping board from the upper part of chopping board, and a cold air absorbing means for absorbing the cold air sent from the cooling system from the circumferences of the chopping boards.

According to the present invention, because the cooling system is stored in the unit body which is composed of the insulated wall, the chopping board is fixed to the upper face of the unit body in an easily installable and removable way, and the cold air sent from the cooling system is supplied to the chopping boards from the upper part above the chopping boards, and is absorbed from the circumference of the chopping boards, then the foods for processing on the chopping board can be cold-insulated with the cold air supplied from the upper part, thereby the foods during the processing can be prevented from their deterioration.

Also, because the cold air is absorbed from the circumferences of the chopping boards into the unit body, the deterioration of working environment does not arise. Further, because the chopping boards are fixed to the unit body in an easily installable and removable way, after the processing works are done, and the boards can be easily removed and washed.

Moreover, the table unit for food processing according to the present invention comprises a unit body which is composed of an insulated wall, a cooling system stored in the unit body, chopping boards fixed to the upper face of the unit body in a easily installable and removable way, a duct fixed to one end of the unit

body in a standing state, a sock duct made of cloth arranged on the upper part of the chopping boards with a specified interval, with one end connected in line to the duct and other end closed, and the cold air intake inlet formed on the circumference of the chopping boards, wherein the cold air heat-exchanged with the cooler of cooling system is blown into the duct with a blower, and also blown from the sock duct on the chopping boards, then the cold air on the chopping boards are absorbed from the cold air intake inlet into the unit body.

According to the present invention, because the table unit comprises the unit body forming the insulated wall, the cooling system stored in this unit body, chopping board fixed to the upper face of the body in an easily installable and removable way, the duct fixed to the one end of the body in the standing state, and arranged with a specified interval to the other end of the body, the sock duct made of cloth with the one end connected in line to the duct, with the other end closed, and the cold air intake inlet which is composed on the circumference of the chopping boards, wherein the cold air heat-exchanged with the cooler in the cooling system is blown into the duct with the blower, and also blown from the sock duct into the chopping boards, the cold air on the chopping boards is absorbed from the cold intake inlet into the unit body, then the foods for processing on the chopping boards are similarly cold-insulated with the cold air supplied from the sock duct on the upper part. Thereby, the deterioration of the foods during the

processing can be prevented.

Also, because the cold air on the chopping boards is similarly absorbed from the cold intake inlet around the board into the unit body, the deterioration of working environment does not arise. Further, because the chopping boards are fixed to the unit body in an easily installable and removable way, the board can be easily removed and cleaned after the food process done similarly.

Particularly, because it is of the structure to lower the cold air to the chopping board from the sock duct made of cloth, the cold air supplied becomes a breeze, then the drying of foods can be restricted, and the coldness felt by the workers can be relaxed. Also, because the sock ducts are arranged in line with a specified interval on the upper part of the chopping board, they can not be interrupted during the processing of the foods, and can also be any obstacle to the working performance.

Also, the table unit for food processing according to the present invention, in addition to the above, comprises a water cooling type condenser to form a cooling system, and a water distributing pipe to supply the cold water to this condenser, wherein the water distributing pipe is drawn out through the inside of duct from the upper end of the duct, a valve for water dripping is installed in the lower part of water piping.

According to the present invention, in addition to the above, because the condenser forming the cooling system is of the water cooling type, the water pipe to supply the cooling water to

the condenser is drawn out from the upper part of the duct through the inside of duct without over-heating with the waste heat within the unit body, and thus, piping and connection can be easily conducted outside the upper part of the unit. Also, because the valve for the water dripping is installed in the lower part of the water piping, the water dripping from the water piping can be easily conducted.

In the table unit for food processing according to the present invention, in addition to the above, the chopping boards are fixed to the upper face of the unit body on both the front and rear sides respectively, and the duct is fixed in the standing state to the one end of the unit body positioned between these chopping boards, the shelves are installed on the front and rear faces of the duct.

According to the present invention, in addition to the above, because the chopping boards are fixed onto the upper face of the unit body on both the front and rear sides, processing works can be carried out facing each other sandwiching the body, which causes the improvement of working efficiency and the achievement of effective utilization of installing space. Also, the duct is fixed in the standing state to the one end of the body positioned between these chopping boards, the shelves are installed on both the front and rear sides of this duct, and thus, the foods and furnishings are laid on these shelves, causing to attempt the effective utilization of the space.

Also, the table unit for food processing, in addition to the above, forms the cold air intake inlet between the lower part around the chopping board and the unit body, the lower wall of this cold air intake inlet is lowly inclined outward.

According to the present invention, in addition to the above, because the cold air intake inlet is formed between the lower part around the chopping boards and the unit body with the lower wall of the cold air intake inlet is lowly inclined outward, then the waste water and scraps of foods dropped from the circumferences of the chopping boards cannot be entered into the unit body from the cold air intake inlet, and thus it becomes hygienic.

Also, the table unit for food processing according to the present invention, in addition to the above, is a unit with a partition installed in the body to prevent an invasion of wash water into the cooling system.

According to the present invention, in addition to the above, because a partition is installed in the unit body to prevent an invasion of wash water into the cooling system, then, when cleaning the chopping boards, a breakdown or blinding and other disadvantages due to the cooling system with the attached wash water invaded in the body can be prevented.

BRIEF DESCRIPTION OF THE DRAWINGS

Fig. 1 is a perspective front view showing a table unit for

food processing according to the present invention.

Fig. 2 is a perspective front view showing a table unit for food processing similar to that shown in Fig. 1.

Fig. 3 is a perspective front view showing a table unit for food processing.

Fig. 4 is a perspective front view showing a table unit for good processing.

Fig. 5 is a cross sectional view taken on line A A of Fig. 2.

Fig. 6 is a cross sectional view taken on line B B of Fig. 3.

Fig. 7 is a perspective front view showing the circulation of cold air of a table unit for food processing according to the present invention.

Fig. 8 is a perspective front view showing the circulation of cold air of a table unit for food processing similar to that shown in Fig. 7.

Fig. 9 is an enlarged longitudinal front view showing a part of the body of a table unit for food processing.

Fig. 10 is a perspective view showing a conventional table unit for food processing.

DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENTS

Next, a preferred embodiment according to the present invention is described, referring to the drawings. A table unit for food processing 1 is laid on the backyard of supermarkets or food processing plants to process and cook the raw fish, meat and

other perishable foods, or daily dishes which are sold in the supermarkets and convenience stores. As illustrated in Fig. 1, the table unit for processing the foods 1 is set up at a height equal to the average waist position of workers (for example, 800mm from the floor) with a unit body 3 comprising an insulated wall 2 having an opening on the top.

This unit body 3 comprises a cooling system 6 storing a cooler 4, a sink section 7 connected to the cooling system 6 in an easily installable and removable way. On the upper face of this unit body 3, a stainless steel plate 15, for example, is laid and installed in its central part in an easily installable and removable way, and on both the front and rear sides of that plate 15 chopping boards 5, and 5 are laid and installed as if sandwiching the plate as a working table for food processing in an easily installable and removable way. On the plate 15 the balance 16 for measuring cooked food materials can be laid and installed, and also kitchen knife holding grooves are formed on the plate to insert and hold kitchen knives 24 used for slicing and cooking food materials. These knife holding grooves 25 are connected to the inside of sink section 7 in line.

Since the chopping boards 5, and 5 are set up on both the front and rear sides of the table unit in an easily installable and removable way, the food processing works can be done by workers facing each other, sandwiching the unit body 3, which causes the improvement of working performance and the effective utilization

of installing space. Also, each of chopping boards 5 can be easily removed for cleaning, and can be always hygienically maintained.

Further, on the one side of upper face of unit body 3, the chopping boards 5, and 5 and the plate 15 do not exist, and both the front and rear side are closed. From the position of the one side of the plate 15 in the closed place, a duct 8 is installed in the standing state vertically toward the unit body 3 for raising a cold air cooled in the cooling system 6.

A holding bar 10 is fixed to the top of the duct 8, extending horizontally toward the upper part of the plate 15. From this holding bar 10, a sock duct 9 made of cloth is suspended in an easily installable and removable way. One end of the sock duct 9 is connected to the duct 8 in line in an easily installable and removable way, while the other end is closed. The cold air coming up through the duct 8 is flowed into the sock duct 9, and is blown out from minute holes forming around the sock duct 9, and is flowed down onto the chopping boards 5, and 5 in the lower part.

In this case, the distance from the sock duct 9 to the chopping board 5 is said to be, for example, 900mm. Also, a thermometer 27 for measuring the temperature of cold air passing through the duct 8 is equipped on the face on the upper plate 15 side of the duct 8.

Further, intake inlets 11 ... for absorbing the cold air coming down from the sock duct 9 are formed around the chopping boards 5 (the front and other side faces on the front side of

chopping board 5, the rear and other side faces on the rear side), and each of the intake inlets 11 ... is connected to the inside of unit body in line. The structure of such intake inlet 11 is described in detail later.

Shelves 26 ... are fitted onto the front and rear faces of the duct 8 (the upper part on the one side of each chopping boards 5, and 5), and the foods and the tray on which the food can be laid, and other equipment can be laid on the shelves 26 ... Also, a cart storing section 14 is formed in the lower side of a sink section 7 of the unit body 3 to keep the wastes arisen during the works and to store the cart in an easily drawable way and movable with the wheel 12 fixed to the bottom.

Next, the cooling system 4 stored in the cooling section 6 of the unit body 3 is described. In the cooling system 4 of the table unit for food processing 1 according to this embodiment, a cooler 17 is stored on the front side in the cooling section 6 and connected to the lower part of the duct 8 in line, and a blower 23 is set up to blow the cold air cooled with the cooler 17 into the sock duct 9 through the duct 8. Further, in the cooling section 6 on the back side of the cooler 17, a compressor 19 forming the known cooling cycle of the cooling system 4 and condensing unit 18 comprising a water cooling type condenser 20 are installed together with the cooler 17.

Water distributing pipes 21 to supply the cold water to the water cooling type condenser 20 are installed in the duct 8 upward

and downward, and are structured so that the connection section 21A can be drawn from the top end of the duct 8, and can be connected to the authorized water supply pipes at the top end of the duct 8. Also, a valve for drainage 22 to drain the cooling water in the water distributing pipes 21 is installed in the bottom part of water distributing pipes 21.

Thereby, the piping and connection of the water distributing pipes 21 to supply the cooling water to the water cooling type condenser 20 can be easily conducted outside the upper part of the table unit for food processing 1. Also, the drainage from the water distributing pipes 21 can be easily conducted with the valve for drainage in the lower part of the water distributing pipes 21.

Next, the cold air intake inlets 11 are described referring to Fig. 5 and Fig. 6. The cold air intake inlets 11 are formed between the front end 5A of front chopping board 5 and the rear end 5A of chopping board 5 (the end not connecting to the upper plate 15) forming the circumference of the unit body 3 and the upper end of side wall 2A of the insulated wall 2 situated on the lower side. In the upper end of side wall 2A under the end 5A of such chopping boards 5, and 5 (except the corner section of chopping boards 5), as illustrated in Fig. 5, the upper face of side wall 2A is lowly inclined from the inside toward the outside forming an inclined face 2B, and forming so that the outer edge of the inclined face 2A can be almost equal in the face to the end 5A of chopping board 5.

(Refer to Fig. 5.)

Also, in the end 5B of chopping boards 5, and 5 (the end not forming the duct 8, except the corners of chopping board), as illustrated in Fig. 6, the upper face of the side wall 2A is lowly inclined from the inside toward the outside forming an inclined face 2C, and forming so that the outer edge of the inclined face 2C can be extended outward a little bit than the end 5B of chopping board 5.

Further, an upper face opening of the insulated wall forming the unit body 3, a holding section 2F comprising a vertical face 2D and a horizontal face 2E to hold the chopping board 5 is formed in the position corresponding to the four corners of each of the chopping boards 5, and 5, as illustrated in Fig. 1.

With such structure, the waste water and scraps of foods which drop from the ends 5A and 5B of chopping boards 5 during the works, and are liable to invade from the intake inlet 11 into the unit body 3 become dropping outward along the inclined faces 2B and 2C, and thereby, invading them into the unit body 3 can be effectively prevented, then the table can be used hygienically.

Next, the cold air circulation of the table unit for food processing 1 according to this embodiment is described, referring to Fig. 5 through Fig. 8. Fig. 7 is a perspective plan view showing the cold air circulation of the table unit for food processing 1 according to the present invention, and Fig. 8 is, similarly to Fig. 7, a perspective plan view showing the cold air circulation of the

table unit for food processing. First of all, the cold air cooled with the cooler 17 stored in the cooling section 6 of the unit body 3 is sent out onto the sock duct 9 above the duct 8 with the blower 23 set up in the lower part of the duct 8.

Next, the cold air comes down far above the chopping boards 5, and 5 through the cavities of cloth of sock duct 9 at a very slow speed. Further, the cold air which came down to the upper part of chopping boards 5, and 5 are absorbed from the above stated cold air intake inlets 11 ... formed around the chopping boards 5, and 5, and returned to the inside of the unit body 3, then flowed into the cooler 17 of cooling system 4 for the heat exchange. Further, in Fig. 7 and Fig. 8, the cold air flow is indicated as the broken line arrows for the cold air in the inside of the table unit for food processing 1, and as the solid line arrows for the cold air outside the table unit for food processing 1. Also, as stated above, since the kitchen knife holding grooves 25 are connected to the inside of sink section 7 in line, the kitchen knives 24 inserted into the kitchen knife holding grooves 25 are exposed to the cold air dropping from the sock duct 9 and the cold air passing through the inside of sink section 7, then cooled.

In the above circumstances, because of the structure to drop the cold air from the sock duct 9 made of cloth to the upper face of chopping board 5, the supplied cold air becomes a breeze, and thus, the drying of foods can be restricted. Also, the sock duct 9 is installed in the upper part of chopping board 5 with a

specified interval (900mm) in line, it cannot be hindrances when working for processing on the chopping boards 5, causing no obstacles to the working performance.

Further, since the cold air dropped above the chopping board 5 is absorbed from the cold air intake inlet 11 ... into the inside of unit body 3, leaking the cold air around the floor of the table unit for food processing 1 can be avoided as strongly as possible, and the deterioration of working environment can also be prevented. Further, thereby, the foods processed on the chopping boards 5 can be cooled with the cold air supplied from the above sock duct 9, the deterioration of the foods during the processing can be prevented.

Next, the structure around the cooler 17 in the unit body 3 is described, referring to Fig. 9. Fig. 9 is an enlarged longitudinal front view showing the unit body 3 on the part of the cooler 17 of the table unit for food processing 1 according to this embodiment. As stated above, the cooler 17 forming the cooling system 4 is stored in the upper part on the front side in the cooling section 6, while a condensing unit 18 having a compressor 19 and a water cooling type condenser 20 is laid on and installed in the rear part of the unit body 3. The front face connected to the cooler 17 of such condensing unit 18 is partitioned with the insulated wall not shown in the drawing, while the side face on the side of sink section 7 of condensing unit 18 is partitioned with the insulated wall and partition plate 31 not illustrated in the drawing.

Further, as stated later, a partition panel 30 is placed on the upper side of condensing unit 18, its horizontal section 30A is set up on the lower side of the chopping board 5 with an interval. Thereby, the surrounding section of condensing unit 18 is encircled by the insulated wall and the partition panel 30, considering that the waste heat generated from the condensing unit does not influence the cold air. Moreover, the cold air flowed from the cold air intake inlet 11 on the back side goes to the cooler 17, passing through the path between the horizontal section 30A on the upper side of the condensing unit 18 and the chopping board 5. Also, because of closing the circumferential section of the condensing unit 18 as such, the condenser 20 to apply the air cooling type is used.

Meanwhile, on the side of sink section 7 of the cooler 17 the partition 32 is set up in the standing state inclined from the bottom face of the unit body 3, and on the upper end side of the partition 32 (the end connected to the bottom on the side of cooler 17) the plate for drainage 33 is set up in the direction toward the sink section 7 side from the cooler 17. Such plate for drainage 33 is formed, as illustrated in Fig. 9, with the horizontal section 33A and the longitudinal section 33B to vertically come down from the point of the horizontal section 33A.

Then, the partition panel 30 is set up on the upper face of the condensing unit 18 from the upper face of the cooler 17 in an easily installable and removable way, and such partition panel 30

comprises the horizontal section 30A to cover all the upper face of the condensing unit 18, the inclined section 30B to lowly incline toward the sink section 7 from the end of the horizontal section 30A, and the longitudinal section 30C to vertically come down from the bottom of the inclined section 30B. Also, these horizontal section 30A, the inclined section 30B and the longitudinal section 30C are connectively formed.

Also, on the bottom of the unit body 3 a exhaust outlet 34 is formed to exhaust the water invaded into the unit body 3 (the wash water, etc. used for cleaning the inside of unit body 3).

By the above structure, the wash water invaded into the unit body 3 during the washing the chopping board 5 drops along the inclined section 30B and longitudinal section 30C of partition panel 30 fixed onto the upper face of condensing unit 18 from the upper face of cooler 17, and thus, the invasion of wash water into the inside of cooler 17 and condensing unit 18 can be avoided.

Also, the saturation of wash water in the condensing unit 18 can be prevented with the partition panel 31 set up on the side face of condensing unit 18, and the wash water which is about to go up along the partition panel 32 cannot be invaded into the cooler 17 by the drain board 33 installed in the bottom of the cooler 17 as a preventive measure. And thus, such wash water is exhausted from the exhaust outlet 34 installed in the bottom of the unit body 3.

Thereby, the disadvantages due to the breakdown or silting arising from the wash water invaded into the unit body 3 during the

washing of the chopping board 5 and attached into the cooler 17 and condensing unit 18 can be prevented.

Further, as stated above, because the cold air absorbed from the intake inlets 11 ... on the back side is flowed into the cooling section 6 through the path between the partition panel 30 and chopping board 5, and invaded into the cooler 17 through the path between the partition panel 30 and partition panel 32, the cold air absorbed from the intake inlet 11 flows into the cooler 17 without rising the temperature of cold air with the waste heat exhausted from the condensing unit 18, and thus, the cooling efficiency cannot be obstructed.

According to the present invention, as described above in detail, since the cooling system is stored in the unit body comprising the insulated wall, and the chopping boards are fixed onto the upper face of the unit body in an easily installable and removable way, and also the cold air from the cooling system is supplied onto the chopping boards from the upper part far above the chopping boards, and are absorbed from the circumferential part of the chopping boards, then the foods processed on the chopping boards are cooled, and their coolness can be kept. Thereby, the decay and deterioration of foods during the processing can be prevented.

Also, since the cold air on the chopping boards is absorbed into the unit body from the surrounding of the chopping boards, no deterioration of working environment arises. Further, because the

chopping board is fixed to the unit body in an easily installable and removable way, the boards can be easily removed and washed after the processing works are completed

Further, according to the present invention, the unit body comprising the insulated wall, the cooler stored in this unit body, the chopping boards fixed onto the upper face of the unit body in an easily installable and removable way, the duct set up on the one side of the unit body in the standing state, the sock duct made of cloth set up above the chopping boards with a specified interval in line, with one end connected to the duct in line, and the other end closed and the cold air intake inlets formed around the chopping boards are equipped, and then, the cold air heat-exchanged with the cooler in the cooling section is blown into the duct from the blower, and the cold air on the chopping boards are absorbed into the unit body from the cold air intake inlet, and thus, the foods processed on the chopping boards can be similarly cooled, and their coolness can be kept. Thereby, the decay and deterioration of the foods during the processing works can be prevented.

Also, since the cold air above the chopping boards is similarly absorbed from around the cold air intake inlet into the unit body, no deterioration of the working environment arises. Further, because the chopping boards are fixed to the unit body in an easily installable and removable way, the boards can be similarly easily removed and washed after the processing works are completed.

Particularly, because of the structure so that the cold air can come down from the sock duct made of cloth to the upper part above the chopping boards, the supplied cold air becomes breeze, then the drying of foods are restricted, and the coolness felt by the workers can be relaxed. Also, the sock duct is set up on the upper portion above the chopping boards in line with a specified interval, no obstacle arises during the processing works on the chopping boards and in the working performance.

Further, according to the present invention, in addition to the above, since the condenser forming the cooling system is of the air cooling type, no over-heating can be made due to the waste heat in the unit body, and since the water distributing pipes to supply the cooling water into the condenser is drawn from the upper end of the duct passing through the inside of the duct, then piping and connecting works can easily be conducted outside the upper part of the unit. Also, because the valve for drainage is installed in the lower part of the water distributing pipes, draining the water from the water distributing pipes can easily be conducted.

Moreover, according to the present invention, in addition to the above, since the chopping boards are set up on the front and rear sides of the upper part of the unit body respectively, the processing works can be conducted with workers facing each other, sandwiching the unit body, the improvement of working performance and the effective utilization of space can be achieved. Further, the duct is set up on the one side of the unit body situated between

the chopping boards in the standing state, and the shelves are installed in the front and rear sides of the duct, the effective utilization of space can be made, for example, the foods and equipment can be laid on the shelves.

Also, according to the present invention, in addition to the above, the cold air intake inlets are formed between the chopping boards and the unit body in the lower part of the chopping boards, the lower wall of the cold air intake inlet is lowly inclined, the invasion of the waste water and the scraps of foods dropping from around the chopping boards into the unit body becomes difficult, causing the unit very hygienic.

Further, according to the present invention, in addition to the above, the partition panel is set up in the unit body to prevent the invasion of wash water into the cooling system, and thus the disadvantages due to the breakdown or silting arising from the wash water invaded into the unit body during the washing of the chopping board and attaching the wash water to the cooler can be prevented.

WHAT IS CLAIMED IS:

1. A table unit for food processing, comprising a unit body which is composed of an insulated wall, a cooling system stored in the unit body, chopping boards fixed to the upper face of the unit body in an easily installable and removable way, a cold air supply means for supplying a cold air sent from the cooling system onto the chopping boards from the upper part above the chopping boards, and a cold air intake means for absorbing the cold air into the unit body from the circumference of the chopping boards.

2. A table unit for food processing, comprising a unit body which is composed of an insulated wall, a cooling system stored in the unit body, chopping boards fixed to the upper face of the unit body in an easily installable and removable way, a duct fixed to one end of the unit body in a standing state, a sock duct made of cloth fixed to the upper part of the chopping boards with a specified interval in line, with one end connected to the duct in line, and with the other end closed, and a cold air intake inlet formed around the chopping boards, wherein the cold air heat-exchanged with the cooler in the cooling system is blown into the duct with the blower, the cold air is blown on the chopping boards from the sock duct, and the cold air on the chopping boards is absorbed into the unit body from the cold air intake inlet.

3. A table unit for food processing as claimed in claim 2,

comprising a water cool type condenser forming the cooling system, and a water distributing pipe to supply cooling water to the condenser, wherein this water distributing pipe is drawn from the top of the duct passing through the duct, and a valve for drainage is installed in the lower part of the water distributing pipe.

4. A table unit for food processing as claimed in claim 2 or claim 3, wherein the chopping boards are fixed to the front and rear sides on the upper face of unit body respectively, the duct is fixed to the one end of the unit body situated between these chopping boards in a standing state, and shelves are installed on the front and rear faces of this duct.

5. A table unit for food processing as claimed in claim 2, claim 3, or claim 4, wherein a cold air intake inlet is formed between the unit body and the lower side around the chopping boards, the lower wall of the cold air intake inlet is inclined outward.

6. A table unit for food processing as claimed in claim 1, claim 2, claim 3, claim 4 or claim 5, wherein a partition panel is installed in the unit body to prevent an invasion of wash water into the cooling system.