



STERITECH Autoclaves



Our autoclaves use natural elements; air, water and steam to implement heat exchanges. And with STERITECH's unique know-how, they provide exceptionally high performances, which makes them the most powerful autoclaves on the market in any technology used.

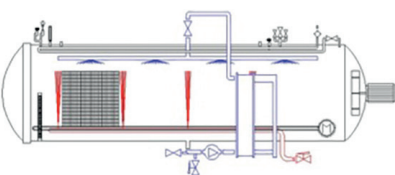
Water-spray process Autoclaves

In this process, water contained in the autoclave is sprayed directly onto the products by means of a pump and a system of nozzles arranged all around the products. Depending on the cycle selected, water is heated, using

steam, for pasteurization/sterilization, and then cooled through a heat exchanger to cool the products.

Air/steam process Autoclaves

In this process, product pasteurization/sterilization is by means of a mixture of steam and air, and cooling is by water-spray nozzles. During the heating phase, steam injected all around the products raises the temperature while compressed air is injected to increase the counter-pressure, and preserve packaging integrity.



In addition, a powerful turbine performs a dual function. First, it circulates the surrounding medium at high-speed to ensure heat transfer by forced convection. And secondly, it provides a homogeneous air/steam mixture to ensure the full distribution of heat in all areas of the autoclave and optimal heat transfer to the products.

Bi-process Autoclaves

As its name suggests, the Bi-Process Autoclave offers the combined advantages of Water-Spray and Air/Steam systems.

The use of both processes at the same time, optimizes the heat distribution and speeds up the heating and cooling stages

Scope of equipment

It is designed to carry out the heat treatment of your products in batches (with or without counter-pressure)

Products and packaging

Any food product of any texture no matter how delicate.



STERITECH Autoclaves

Main advantages

Water-spray Autoclaves

- water saving thanks to permanent recycling.
- full distribution of heat within the autoclave and reduction of cycle times thanks to the spraying of water under pressure onto products top and sides.

Air/steam Autoclaves

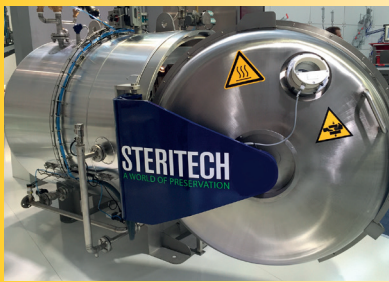
- homogeneous and quick temperature increase inside the products.
- our "Turbo fan" ventilation system ensures a good homogeneous air/steam mixture (no "cold point")

Bi-process Autoclaves

- all combined advantages of water-spray and air/steam processes
- the "Turbo fan" may be used, including during the water-spray phase, to boost heat transfer.

Advantages common to all STERITECH autoclaves

- the fastest and most productive on the market (up to 25% shorter cycle time)
- the biggest savings (up to 30% lower consumption) and highest profitability!
- our patented principle of pre-heating the air means that it is no longer necessary to inject cold air into the autoclave and ensures the stability of pressure/temperature curves.
- The «Packsensor» (patented system) can be used to instantly determine the counter-pressure needed to protect the packaging during all the cycle, and to keep the volume of air injected at its minimum.



Features

Custom-made equipment adapted to the dimensions, parameters and installation of your specific products and operations:

- stainless steel construction
- diameters of 1,200 to 2,000 mm
- capacity from 1 to 12 baskets
- available with 1 or 2 doors and manual or automatic opening
- EC, TUV, SVTI, ASME certifications (or other, according to country)
- can be installed on any existing production line

Trilogy 4.0 control software

Control and supervision are automated, simple, secured and designed according to your products:

- 19" touch-screen monitor
- real-time control of all parameters
- display and recording of all curves and recipes, parameters, defects, etc.
- self-diagnostic, remote maintenance
- PROFINET, PROFIBUS, ETHERNET networks
- user-management
- more (see Trilogy 4.0 product datasheet)

