



H&S

HANDLING &
STERILIZING



- Product quality - a system for all requirements
- Packaging diversity - flexibility without compromise
- Food safety - oxygen-free treatment

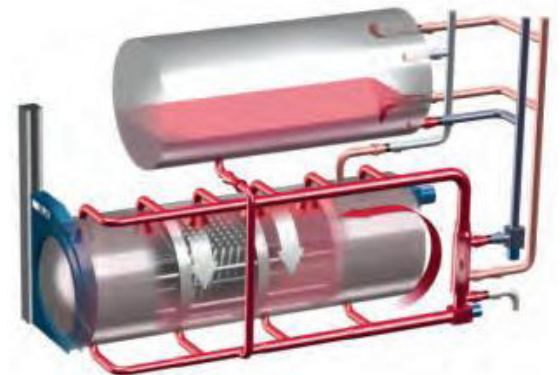
STOCK IMMERSION STERILIZERS

SRI 1100mm, 1300mm, & 1500mm

dft technology **STOCK**

OVERVIEW - CONCEPTION OF THE FULL-WATER BACK PRESSURE AUTOCLAVE

- Energy reserve in the storage tank enables extremely short heat-up time.
- Water flows around the containers - heat transfer into the product evenly from all sides.
- Perfected circulation system guarantees even temperature distribution.
- Buoyancy in the full-water process relieves sensitive packaging such as trays, bags etc.
- Backpressure control with steam in the storage tank reliably avoids pressure peaks and minimizes the stress on the material and sealing seams.
- Sterilization process under exclusion of air - Oxidation of the products is excluded.
- Equally fast, while gentle cooling of the products avoids thermal shock after cooking.
- High temperatures, acting fast in the filling material, ensure the required sterilization value (F value) in a very short time.



	SRI-1100	SRI-1300	SRI-1500
OVERALL DIMENSIONS:			
Diameter	1,100 mm	1,300 mm	1,500 mm
Length (ft)	15' 9"	18' 3"	22' 5"
Width (ft)	6' 6"	7' 7"	7'
Height (ft)	7' 12"	10' 7"	12'
VOLUME:			
Process Vessel (gal)	899	1,269	2,414
Storage Vessel (gal)	925	1,163	2,174
DESIGN:			
Pressure (psi)	87	87	87
Maximum Operating Pressure (psi)	58	58	58
Temperature (°F)	329	329	329
Maximum Operating Temperature (°F)	284	284	284
Flow Rate (gpm)	440	639	1,211
UTILITIES:			
Saturated Steam	87 psi @ 329°F	87 psi @ 329°F	87 psi @ 329°F
Saturated Steam Capacity (lbs./hr)	2,977	4,410	10,100
Saturated Steam Consumption (lbs./batch)	750	1,290	3,364 (second batch)
Cooling Water (psi)	43.5	43.5	43.5
Cooling Water Capacity (gpm)	97	119	238
Cooling Water Consumption (gal/batch)	~2,114	~3,435	~4,755
Drain Capacity (gpm)	177	220	441
Power Supply	480 VAC, 3 phase, 60 Hz +/- 5%	480 VAC, 3 phase, 60 Hz +/- 5%	480 VAC, 3 phase, 60 Hz +/- 5%
Power Required (kW)	15 + control	25	~52 + control

General specifications based on a four-basket sterilizer

ADDITIONAL INFORMATION

- Forced convection by rotation accelerates the heat transfer to the coldest point of the containers, even with higher viscous contents.
- Short process times preserve natural quality, vitamins and nutritional values with high sterilization effect.
- The movement of the filling material prevents burning on the container wall.
- Head-over-head rotation in the intensively recirculated process water enables the HTST (High Temperature - Short Time) sterilization of many products with optimal heat transfer coefficients.

