

STERISTEAM

STERIFLOW® SIGNATURE FOR AIR STEAM TECHNOLOGY



Steristeam uses air steam technology, with the same reliability level which made the Steriflow® products famous worldwide. The incomparable cooling efficiency of the water cascading ensures perfect uniformity and shorter cycles than on any other air steam autoclaves.

- Steriflow® with cascading water cooling air steam model
- Diameters: from 900 mm to 2,000 mm
- Capacity of 4 to 8 baskets, depending on the model
- ✓ Suitable for petfood products in small pouches
- ✓ Better performance than a standard air steam model



APPLICATIONS AND PACKAGING TYPES

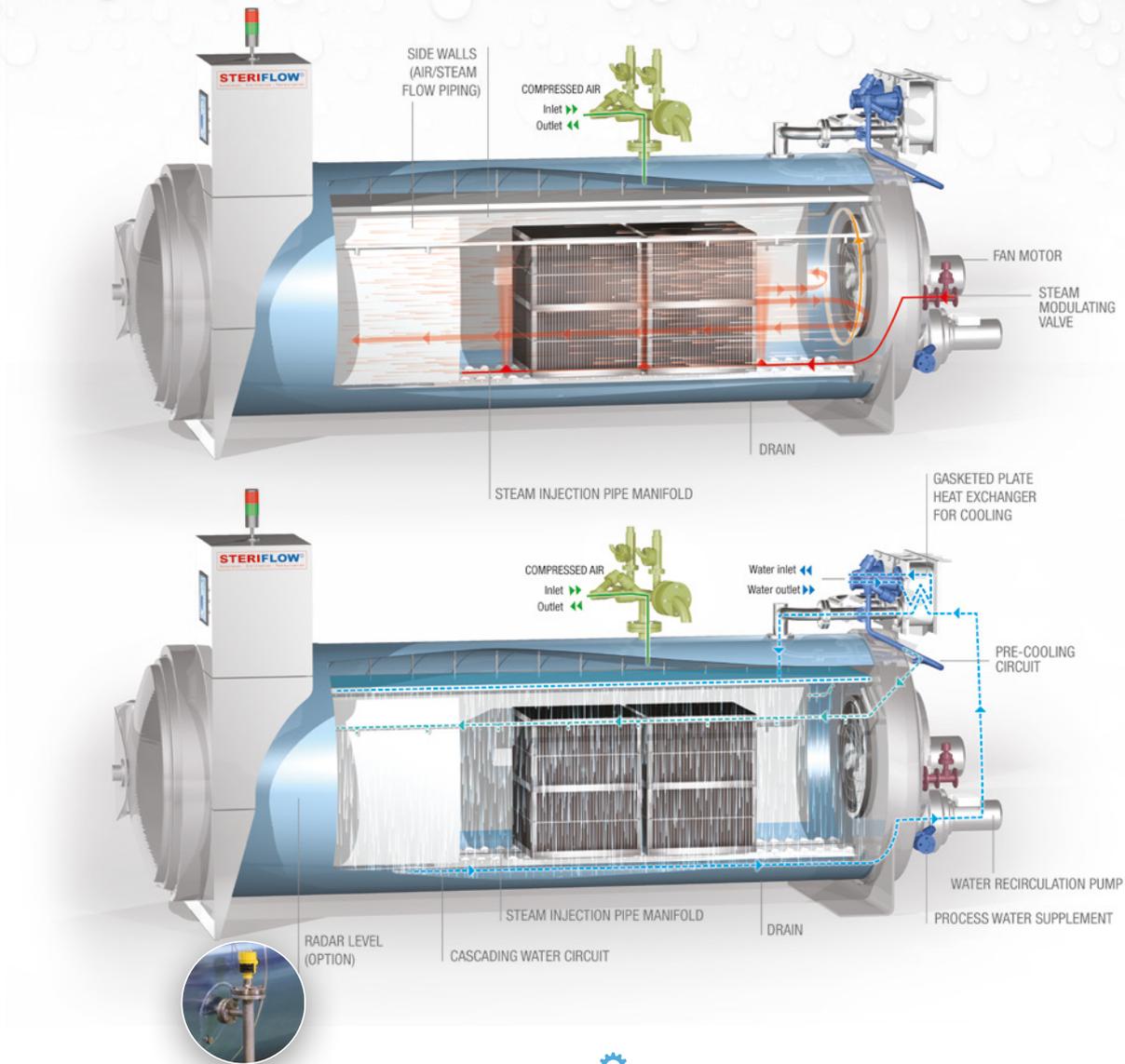


PET FOOD



FLEXIBLE PACKAGING

OPERATING PRINCIPLE



The cycle starts by injecting steam and purging residual air (venting). During heating, the air/steam ratio is constantly adjusted. The mixture created is stirred at high speed by the fan to homogenise it during heat treatment. A pre-cooling step (spraying cold water onto the walls of the chamber) gradually condenses the steam. The pump then sends the water to the heat exchanger where it is cooled and flows on products through the water cascade manifold, ensuring a strong and uniform flow on all products (cooling). The counter pressure is controlled throughout the cycle either by injecting or purging compressed air.

BASKETS ARE CUSTOM-BUILT FOR YOUR PACKAGING



STERIFLOW®
Autoclaves - Sterilization - Pasteurization

COMMERCIAL SERVICE

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