

STERIFLOW® ROTARY STRENGTH AND OUTSTANDING PERFORMANCE



Equipped with an exceptionally resistant with triangular shaped structure drum, the Steriflow® Rotary is suitable for both light and heavyweight products. It can operate in static, pendular or rotary mode. Its' performance guarantees optimal productivity while preserving the quality of the product. Particularly compatible with the rotation principle, the cascading water technique provides a completely uniform temperature for products while eliminating problems linked to thermal shocks and over-cooking.

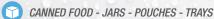
- Superheated cascading water model
- Diameters: 1,300 mm, 1,600 mm and 1,800 mm
- Capacity of 1 to 6 baskets, depending on the model
- ✓ Reduced treatment cycles and energy costs
- Exceptional temperature homogeneity and distribution
- ✓ Ideal for products that require shaking
- Suitable for all types of packaging

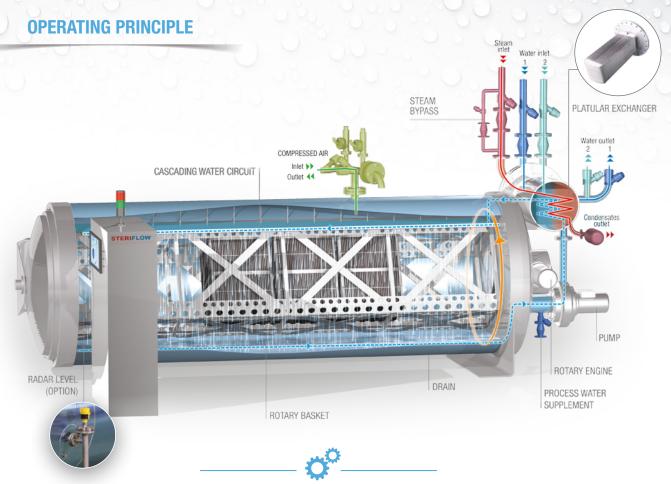






CANS OF CONDENSED MILK - BOTTLES OF MILK - BABY FOOD - RICE - PASTAS - PRODUCTS IN SAUCE





Each basket is locked into the rotating drum using an individual vertical clamping system. The (fully reused) process water is sent by the pump to a welded heat exchanger where it is heated by the steam at the beginning of the cycle, then cooled using cold water at the end of the cycle. The process water then passes into the cascading water manifold, which ensures a strong and uniform flow onto all products. The counter pressure is accurately controlled throughout the cycle either by injecting or purging compressed air. During the cycle, the rotation speed, direction and timing of the drum is adjusted according to the parameters set in the MPI.

BASKETS ARE CUSTOM-BUILT FOR YOUR PACKAGING











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