

STERIFLOW® STATIC NO. 1 ON THE MARKET



Iconic model in our range of autoclaves, the Steriflow® Static is without a doubt the No. 1 machine on the market. Equipped with a high flow rate pump and counter pressure independent the temperature, it allows short and uniform cycles, and can be used with any product or packaging type. The cascading water technology prevents any risk of thermal shock on glass bottles.

Known for its reliability and ease of use, it is made of a reduced number of mechanical parts, thus facilitating upkeep and maintenance.

- Superheated cascading water model
- Diameters: from 900 mm to 2,300 mm
- Capacity of 1 to 12 baskets, depending on the model

- ✓ Suitable for all types of packaging
- ✓ No thermal shock on glass bottles
- ✓ Short and uniform cycles
- ✓ Reduced maintenance and simplified upkeep



APPLICATIONS AND PACKAGING TYPES

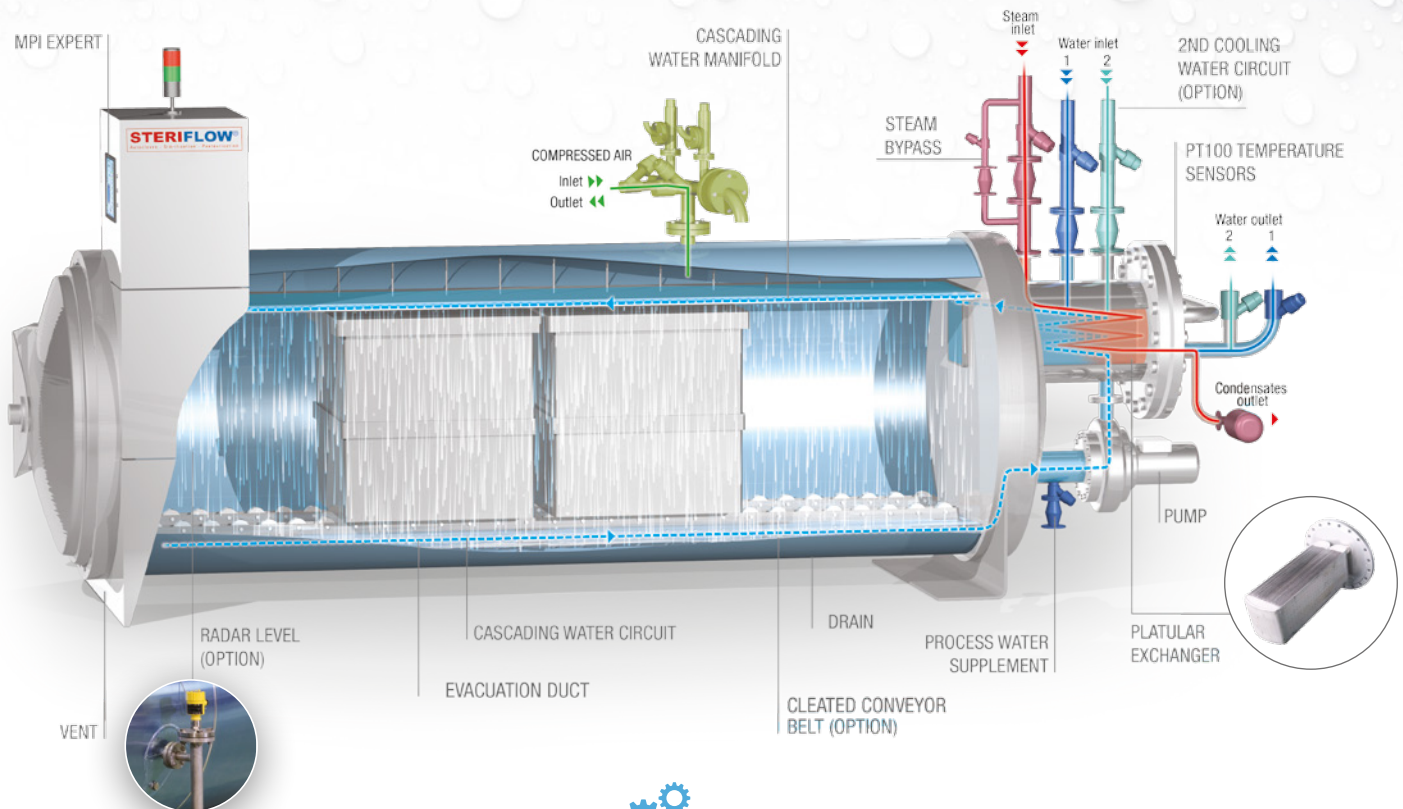


FISH PRODUCTS - MEAT-BASED PRODUCTS - LIQUID PRODUCTS - BABY FOOD - VEGETABLES - PET FOOD



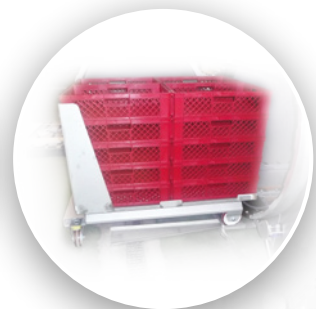
LARGE POUCHES - TRAYS - SMALL POUCHES - CANS - JARS

OPERATING PRINCIPLE



The process water (100L per basket at the bottom of a standard device, fully reused) 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 flows through the cascading water manifold, which ensures a strong and uniform distribution onto all products. The counter pressure is accurately controlled throughout the cycle either by injecting or purging compressed air independently of the temperature.

BASKETS ARE CUSTOM-BUILT FOR YOUR PACKAGING



STERIFLOW®
Autoclaves - Sterilization - Pasteurization

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