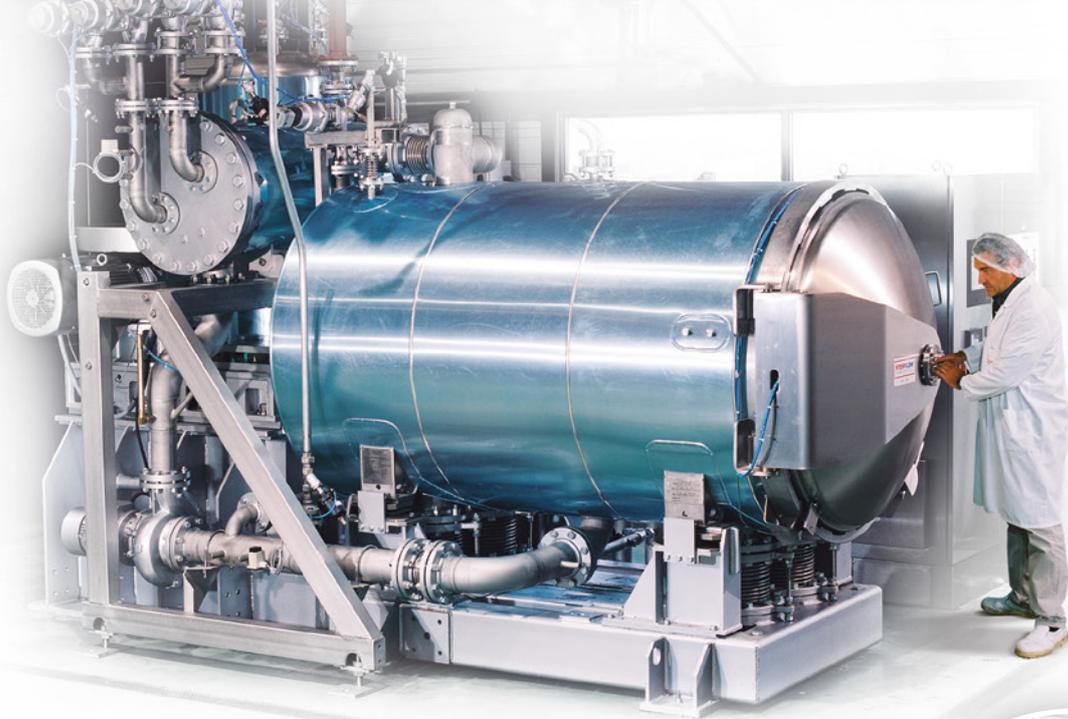


STERIFLOW® SHAKA®*

SHAKE UP YOUR TASTE BUDS



A revolution in the industry, the Steriflow® Shaka® represents a new generation of autoclaves. With its patented high-frequency shaker system, the sterilization cycle is 3 to 5 times shorter than any other type of machine. You can access much higher temperature levels with an exceptionally fast heating and cooling period. The result: an enhanced product with better preserved taste and nutritional qualities. Even fragile products like zucchinis and eggplant stay consistent thanks to the short cycles.



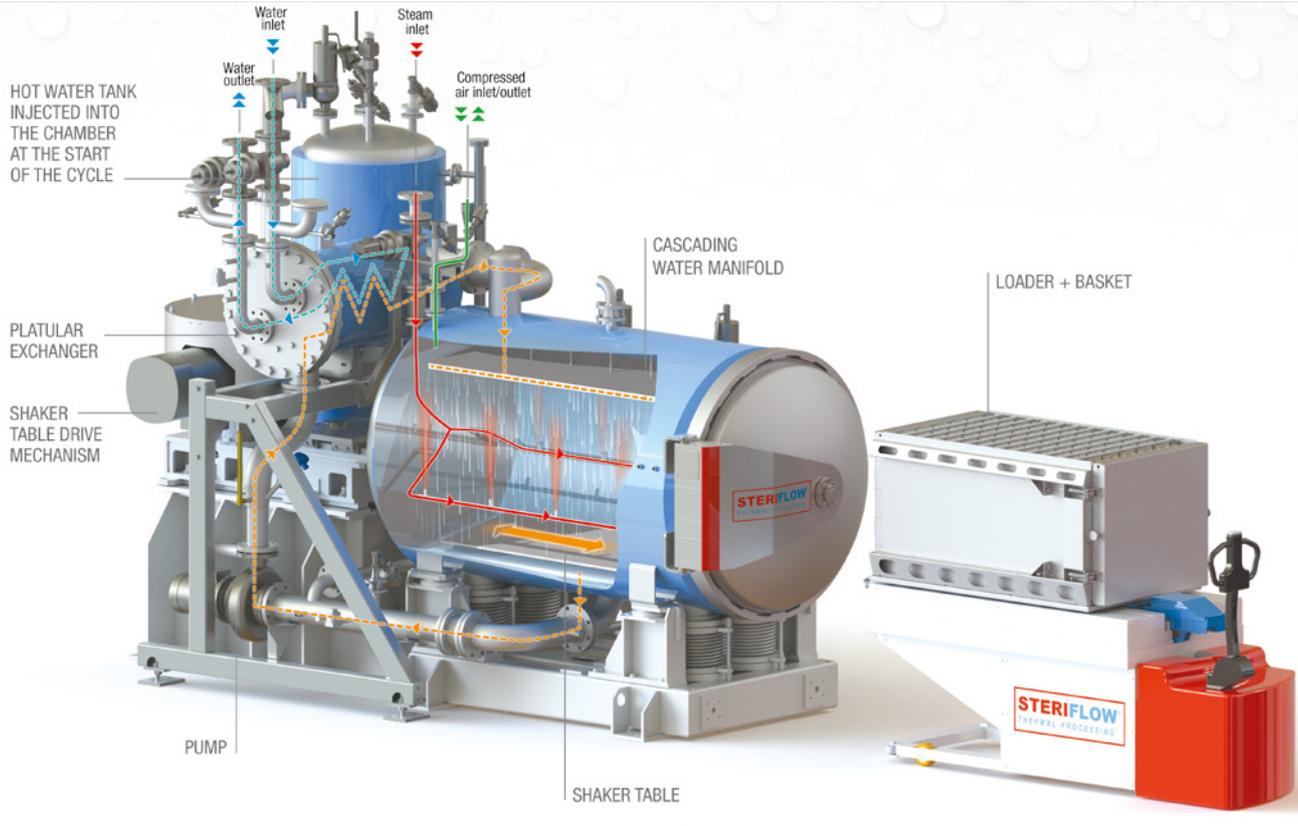
- High-frequency longitudinal movement (150 shakes per minute)
 - Superheated cascading water model
 - Diameters: 900 mm and 1,300 mm
 - 1 long basket capacity
- ✓ Exceptional product taste and nutritional qualities
 - ✓ Ideal for liquid and viscous products (baby food, sauces, etc.)
 - ✓ Very short sterilization cycle



APPLICATIONS AND PACKAGING TYPES

-  SOUPS - LIQUID PRODUCTS - BABY FOOD - SAUCES
-  LARGE POUCHES - PLASTIC TRAYS - SMALL POUCHES - CANS - JARS

OPERATING PRINCIPLE

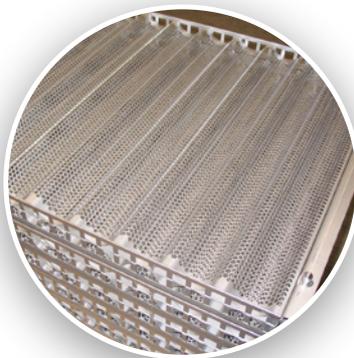


The preheated water is sent to the chamber, then a direct steam injection enables the required temperature to be reached.

The longitudinal shaker table located under the basket can shake the products continuously or at intervals of up to 150 shakes/minute, thus reducing the heating time. From the start of the cycle, the water is circulated by the pump and passes through a welded heat exchanger, which enables cooling at the end of the cycle. It then passes through the cascading water manifold, which ensures a strong and uniform flow onto all products during both heating and cooling phases.

The counter pressure is accurately controlled throughout the cycle either by injecting or purging compressed air.

BASKETS ARE CUSTOM-BUILT FOR YOUR PACKAGING



STERIFLOW®
Autoclaves - Sterilization - Pasteurization

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