

STERIFLOW® MICROFLOW

LABORATORY PILOT STERILIZER

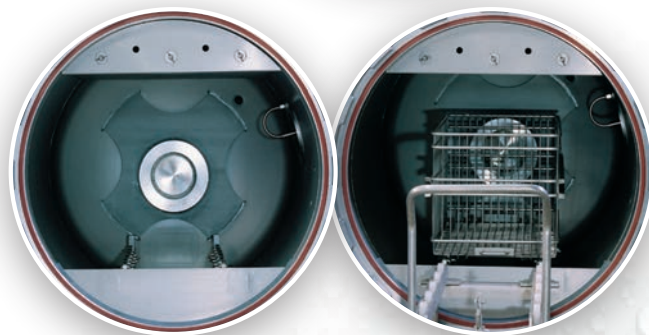


MICROFLOW pilot autoclaves (Static, Rotary, Dali or Multi-process) have the same technical advantages as their industrial counterparts in the Steriflow range. Suitable for all type of packaging, they allow perfect reproducibility of programmed cycles while guaranteeing a homogeneous heat treatment. The multi-process pilot allows comparative tests to be carried out with different processes (Water Cascading, Air/Steam, Spray and Immersion).

These devices allow R&D teams to quickly and reliably implement industrial applications

- Water cascading models: Static, Rotary, Dali
- Multi-process models: possibility of Water Cascading, Air/Steam, Spray and Immersion processes
- Diameter: 900mm
- Capacity: 1 or 2 baskets

- ✓ Stainless steel construction
- ✓ Fully automatic (MPI Expert control)
- ✓ Counter pressure management independent from temperature
- ✓ Variable speed (0.5 to 20 rpm) on rotary microflow
- ✓ Simplified upkeep and low maintenance cost



APPLICATIONS AND PACKAGING TYPES



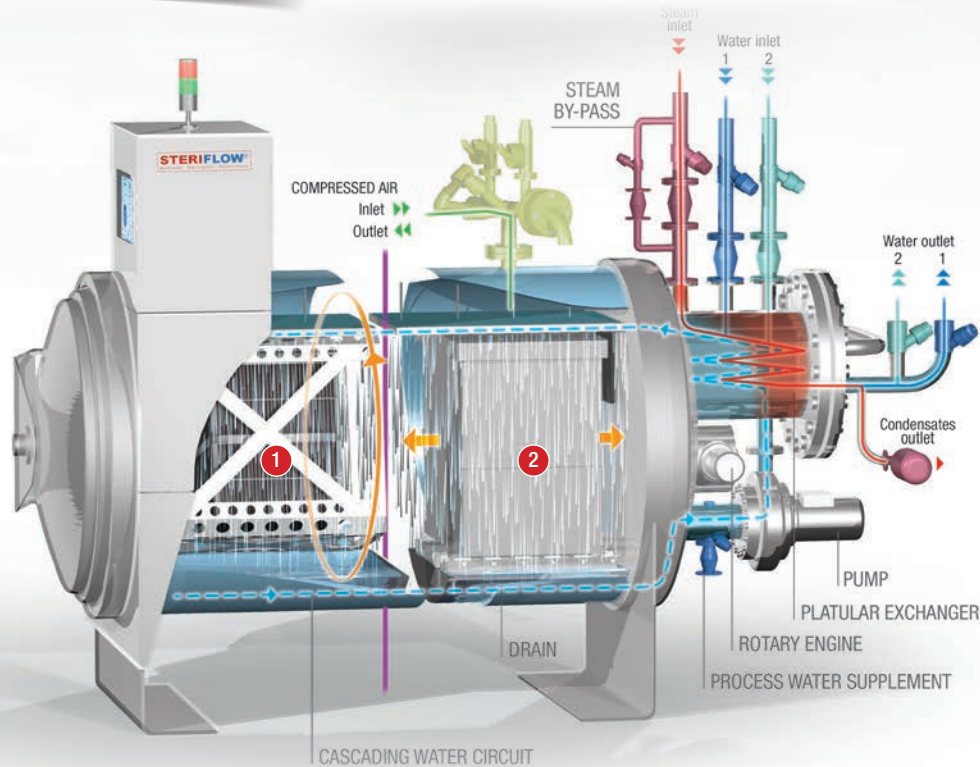
SEAFOOD - MEAT PRODUCTS - READY MEALS - LIQUID PRODUCTS - BABY FOOD
FRUIT AND VEGETABLES - PET FOOD



LARGE POUCHES - TRAYS - SMALL POUCHES - CANS - JARS - BOTTLES

**Integrated Longitudinal Shaker*

OPERATING PRINCIPLE



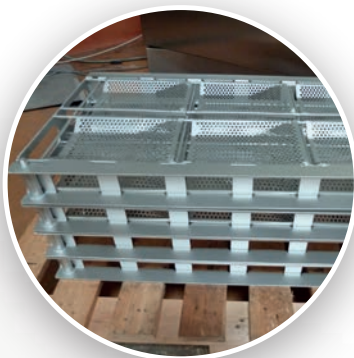
① The **Rotating Microflow** is equipped with a stainless steel drum allowing product rotation during heat treatment. The basket containing the products rotates under heavy runoff. This improves heat transfer in the packaging while reducing cycle time.

② The **Dali microflow** allows the agitation of liquid and semi-viscous products during the sterilization cycle. The basket containing the products undergoes a horizontal "back and forth" movement at low frequency. This agitation is sufficient to avoid, for example, skin formation and browning of the milk during sterilization.



A TAILOR-MADE AND SECURE STERILIZATION SOLUTION

The microflow units are equipped with the same safety and control elements as their industrial counterparts. The MPI Expert (control command) allows high-precision regulation thanks to highly sensitive sensors and ensures automatic and immediate correction in the event of deviation from the programmed cycle.



STERIFLOW®
Autoclaves - Sterilization - Pasteurization

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