



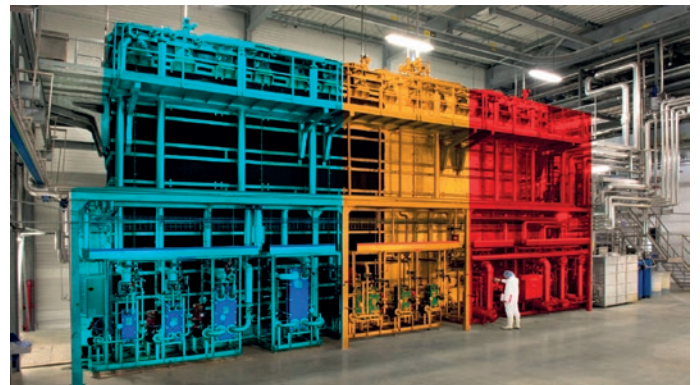
Continuous Hydrostatic Pasteurizer (CHP) and Continuous Hydrostatic Sterilizer (CHS) by STERITECH



Our systems Continuous Hydrostatic Pasteurizer (CHP) and Continuous Hydrostatic Sterilizer (CHS) include 3 sections: 1st section for temperature build-up, a central section for heat treatment, and a 3rd section for cooling. Each area is further subdivided into several columns, in which specific temperature and pressure levels can be set separately*.

Your products will be placed in rows inside gondolas, and moved through the columns to be pasteurized or sterilized, then cooled. An integrated conveying system, with automatic product loading/unloading, connects the units to your production lines.

* patented system



Scope of equipment

Continuous high-throughput pasteurization (CHP) or sterilization (CHS) process, for all types of product and packaging

Products and packaging

- Food and pharmaceutical products of high volumes requiring steady rate
- All types of packaging: metal box, bags, plastic trays, aluminum trays, jars...



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Main advantages

Worldwide unique product versatility

Independent temperature and pressure adjustment in each column make it possible to suit virtually all types of product, and provide these patented systems very high flexibility!

Highest output per m²

80% floorspace reduction

Cost effectiveness

- Independent adjustment of temperature/pressure setup in each column provides optimal heat exchange and distribution, with no pressure/steam loss.
- Saving of energy

Highest productivity in the world

- Up to 17,000 kg/hour over 32 m²
- Up to 45% reduction of cycle time
- No waiting time for products on loading

Product safety and quality

- Application of FIFO Principle ("first in, first out")
- Traceability of each gondola
- Greater product homogeneity and quality

Features

Custom-made system with dimensions, parameters and installation according to your specific products and operations:

- thermostatic columns of 4,000 to 10,000 mm of useful height
- reduced floorspace requirement
- back-pressure up to 1 bar per column, adjustable separately in each column
- product infeed and delivery at front/rear of CHP/CHS unit
- product loading/unloading in continuous flow (FIFO)
- certifications EC, TUV, SVTI, ASME

Control software Trilogy 4.0

Control and supervision are automated, made simple, secured and designed according to your products:

- 19" touch-screen monitor
- real time control of all parameters
- display and storing of all curves and recipes, parameters, defects, etc.
- self-diagnostic, remote maintenance
- networks PROFINET, PROFIBUS, ETHERNET
- management of users
- more (see product datasheet Trilogy 4.0)

