

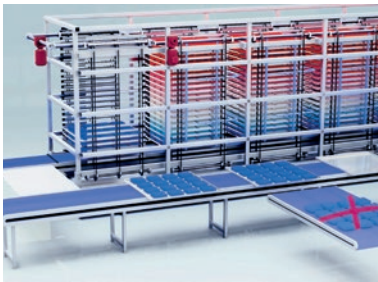


Continuous Modular Pasteurizer by STERITECH



The Continuous Modular Pasteurizer (CMP) unit allows to pasteurize your products on flat plates, on a continuous and flexible basis. It may include 4 modular sections:

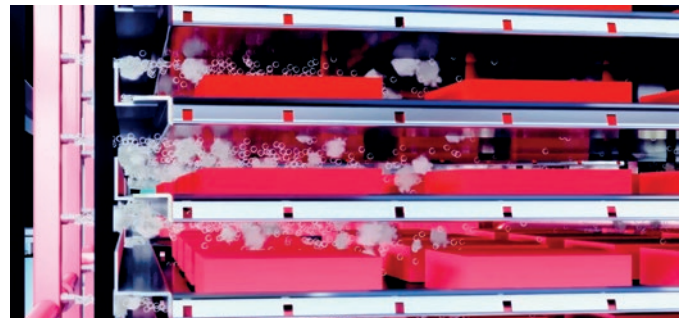
- 1st section to pasteurize your products up to 90 - 95°C
- 2nd section to pre-cool fully your products at 30 - 40°C
- 3rd section to cool products to 4°C temperature
- the 4th section is highly innovative: it allows to store your products automatically in the event of production line shutdown, keeping them at 4°C temperature out of the heated area



Each section may include several elevators, which can be used or “by-passed” between plates in variable steps likely

to be increased. This provides great flexibility of unit operation.

Each elevator comprises a set of vertical tubes, with spray nozzles arranged around each plate to ensure even spraying of products.



These nozzles are fed by a pump which recovers water at the bottom of each section, maintains it at the desired temperature through heat exchange, and forwards it to the spray nozzles. Water is then recycled on a continuous basis.

The unit is connected to your production line and your packing facility by conveyors.

Scope of equipment

Continuous high-throughput pasteurization process, for all types of product and packaging

Products and packaging

- Food and pharmaceutical products of high volumes
- All types of packaging



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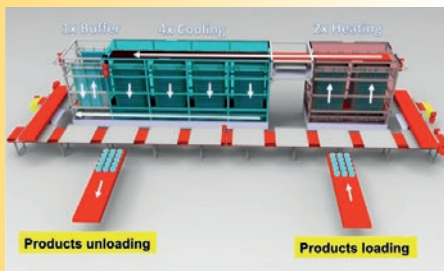
Main advantages

High flexibility

- adjustable temperatures
 - * $\leq 90^{\circ}\text{C}$ (hot section)
 - * $3 - 4^{\circ}\text{C}$ (cold section)
- suitable for all types of packaging with different forms and sizes
- adjustable cycle times
- various elevators can be "by-passed"
- elevators can be loaded in one step out of two or three (according to product and time cycle)
- plate cycle time of 10 seconds (or more)

Modular design

- each section is an assembly of identical elevators.
- the size of each section is adjustable to suit your needs



Product safety and quality

- application of FIFO Principle ("first in, first out")
- plate traceability
- greater product homogeneity and quality

Savings

- no waiting time: the products are fed into the pasteurization section without delay
- products do not cool as they are processed immediately
- greater product homogeneity and quality
- fully automated pasteurization line
- reduced floorspace requirement
- energy savings and recovery

Increased capacity and profitability when coupled with Serial Tower

Features

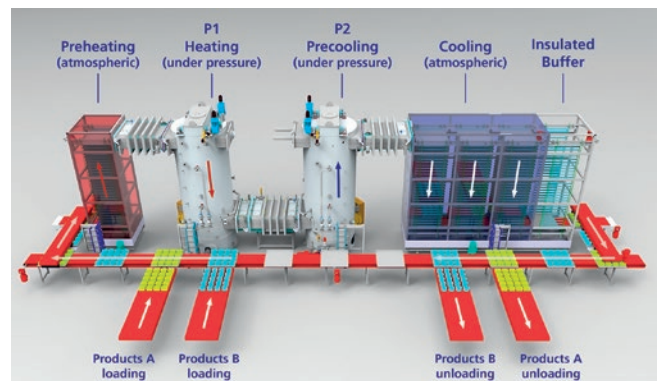
Custom-made system with dimensions, parameters and installation according to your specific products and operations:

- elevators of 4,000 to 8,000 mm of useful height
- reduced floorspace requirement
- product loading/unloading in continuous flow
- certifications EC, TUV, SVTI, ASME

Control software Trilogy 4.0

Control and supervision is 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)



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