

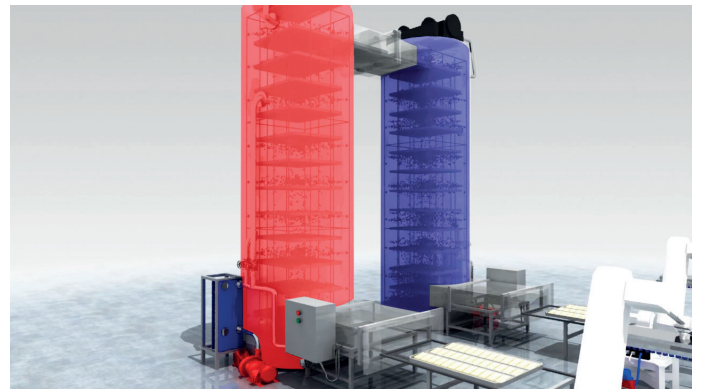


Serial Tower by STERITECH



Serial Tower unit is a continuous pasteurization/sterilization system with products placed on plates. It comprises at least 2 towers, one for heating and one for cooling, in which the product plates go through. During this motion, the system sprays hot, then cold water, ensuring perfect heat exchange by means of tubes distributed between the plates at each level.

The integrated conveying system ensures automatic processing of plates from product loading to delivery.

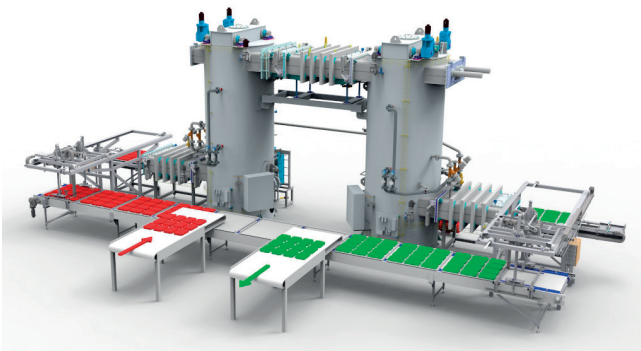


Scope of equipment

Product heat processing in continuous flow

Products and packaging

- Food and pharmaceutical products of high volumes
- Flexible packaging of all types, forms and sizes, provided the product can be placed on the plates



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Main advantages

Integrity of flexible packaging preserved

- thanks to back-pressure provided by Serial Tower

Time-savings in production

- no more loading/unloading of baskets
- no idle time before sterilization
- no more storage in cold room until cooling cycle ends

Productivity gains

- the required temperature and pressure conditions are maintained on a permanent basis in the 2 vertical towers
- 30% time-saving compared to the use of autoclaves, due to the absence of heating/cooling stages in each new cycle
- increased rates (1,000 to 3,000 kg/hour on 30 m²)

Increased profitability

- labor cost savings, since the line can be fully automated
- floorspace savings (- 35% compared to an automated line with autoclaves)
- 23% steam saving, and 15% energy saving compared to an equivalent line of autoclaves
- water saving thanks to permanent recycling in loop through the 2 towers.

Increased food safety

- heat treatment is controlled with great accuracy, adjusted in real time and strictly identical for all the products, which provides greater quality and homogeneity
- product shelf life increases and their organoleptic qualities are preserved
- full product traceability is provided for each plate

Increased capacity and profitability when coupled with Continuous Modular Pasteurizer (CMP)

Features

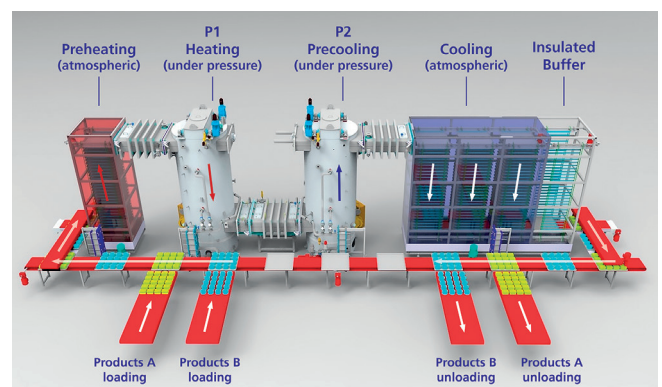
Custom-made system with dimensions, parameters and installation according to your specific products and operations:

- stainless tanks of 2,000 or 2,500 mm in diameter with 5,000 to 9,000 mm useful height
- plates of 1,200 X 1,200 mm or 1,600 X 1,200 mm
- floorspace of 30 m² (not including conveying)
- adjustable back-pressure to 2 bars in standard unit
- input/output pressurization hopper
- 2, 3 or 4 towers may be available on line
- certifications EC, TV, 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
- API SIEMENS
- control of all the parameters in real time
- 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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