Autoclaves for preserved food pasteurization/sterilization "STERIL-FOOD" 20, 80 and 150

SELECTABLE TEMPERATURE BETWEEN 70 ºC & 121ºC.
CAPACITY: 20, 80 & 150 L.
AUTOCLAVES "MAN" MODEL NEED A COMPRESSED AIR EXTERNAL INSTALATION.
AUTOCLAVES "COM" MODEL INCLUDE COMPRESOR AND DO NOT NEED COMPRESSED AIR INSTALLATION.
WATER SUPPLY NEEDED WITH LOW-CAL CONTENT AND DRAINAGE. (WATER PRESURE: 3 BAR MINIMUM).

CONFORMITY	EN 61010-1	SAFETY FOR EQUIPMENTS FOR LABORATORY USE .
	EN 61010-2-040	SAFETY FOR STERILIZER EQUIPMENTS.
	EN 61326	ELECTROMAGNETIC COMPATIBILITY.
	EN/97/23/EC	SAFETY FOR PRESSURE EQUIPMENTS.

APPLICATIONS
Preserved food sterilization.
Very suitable for small productions and wide variety.

FEATURES
External case, top, tank and lid made of stainless steel.
Tank fill by external water inlet.
Temperature control probe inside the sample.
Counter pressure system to prevent the cans breakage.
Temperature, time and pressure registered in USB.

SAFETY
Device that avoids opening the lid when the chamber is under pressure.
Safety valve: Prevents overpressure over the maximum limit.
Safety pressure switch: Disconnects heater when there's overpressure.
Thermally insulated lid.
Door properly closed detector.
Double filter retention

CONTROL PANEL
1. Parameters LCD display.
2. Microprocessor single button.
3. Operation Led.
4. Start/stop push button.
5. USB adapter.
6. Open lid knob.
7. USB function light indicator.

MICROPROCESSOR FEATURES
Microprocessor controls sterilization and cooling process:
- Pasteurization temperature from 70ºC to 100°C.
- Sterilization temperature from 100ºc to 121ºC.
- Sterilization time from 1' to 99':
- Selectable cooling temperature.
- Programs – from 0 to 9 user configurable.
- Configuration: - Units. – Languages (Spanish, English, French).
  - Timer: date/hour. – External water: on/off.
- Password
- Calibration – Control probe temperature.
  - Sample probe temperature

Any error message of functions or execution is displayed in the panel and an acoustic alarm sounds, automatically cutting the steam generator out.

BENEFITS
Water quick cooling.
High efficiency in heat treatment
Respect the organoleptic properties of food.
Easy and quick changing of heat treatment parameters.
10 user defined programs.
Models with built-in compressor.

BACK VIEW
1. Mains input.
2. External water supply.
3. Safety valve.
4. Vacuum steam valve.
5. Safety thermostat.
6. RS232 connector.
7. Second probe connector.
8. Compressed air inlet.

MODELS	Part No.	Drying	Capacity litres	Ø / Height (usable) cm		Height/Width/ Depth (external) cm			Temp. ° C	Capacity baskets	Power W	Weight Kg
STERIL-FOOD COM 20	4002421	NO	20	24	41	70	38	38	70 to 121	2	2500	55
STERIL-FOOD MAN 80	4002427	NO	80	40	60	107	58	72	70 to 121	2	3600	136
STERIL-FOOD COM 80	4002422	NO	80	40	60	107	58	72	70 to 121	2	3600	136
STERIL-FOOD MAN 150*	4002428	NO	150	50	70	118	80	95	70 to 121	3	7500*	250
STERIL-FOOD COM 150*	4002423	NO	150	50	70	118	80	95	70 to 121	3	7500*	250

It is supplied without baskets or drums. *Part numbers 4002428 and 4002423, due to their power consumption are manufactured for three phase 230V or 400V. Specify preference when ordering.

COMPLEMENTS FOR "PRESOCLAVE III 50 - 80", "AUTESTER ST DRY PV III 50 - 80 - 150" AND "STERIL-FOOD 80 - 150"

Loading and unloading crane

Baskets elevator for loading and unloading of autoclaves of 50, 80 and 150L
With adapter for handling baskets without deforming.
Axial rotation for placing baskets to a trolley.
Total lift height: 2.4 m (autoclave assembled)
Outside completely stainless steel.
Maximum load: 50Kg.
Power: 230V 300W
Must be factory installed.
Control panel: ON / OFF button + UP / DOWN pushbutton integrated into a single command.
Part No: 1002426

ACCESORIES FOR STERIL-FOOD

Decalcifier "C-3"

APPLICATIONS

Pre-treatment of water with high content of lime, for general laboratory use.
Recommended for distillation units use, from 25° French water hardness.

TECHNICAL DATA

AISI 304 stainless steel metallic tank with manual device of salt regeneration by two-way wrenches.
Resin capacity: 12 litres. Regeneration by salt: 2 Kg.
Cyclical output by regeneration: 1200 litres at 60° French degrees / 4800 litres at 35° French degrees.
Cyclical output by regeneration for distillation: from 300 to 800 litres.
Maximum mains inlet pressure: 4,5 Kg/cm2.
Maximum input permissible hardness: 60° French degrees.
Output hardness: 1° French degree.
External measurements: 62 height x 19 cm Ø. Weight: 20 Kg.
Part Number 0703052

It comes complete with ¾ in and out hoses.

AISI 304 stainless steel wire baskets. Maximum load capacity: 8 kg.

Part No.	For autoclave litres	Ø / Height (Usable) cm	Capacity baskets	Bottle capacity Ø72x85mm	Ø82x115mm
1000496	80	36 x 28	2	55	55
1000780	150	45 x 22	3	162	150
1000786	150	47 x 15	5	150	95

Note: To optimize the load in the autoclave, we manufacture baskets on demand suitable to the size and weight of your containers.