

Product Name :
Autoclave for Canning

Product Code :
FOOD-PROC0010



Description :

Autoclave for Canning

Technical Specification :

Net chamber volume	590 litres	1100 litres	1500 litres
Sterilization temperature, max.	135 °?	135 °?	135 °?
Working pressure (adjustable)	3.5 Bar	3.5 Bar	3.5 Bar
Product contact material	Food-grade stainless steel		
PLC	Yes		
Automatic process control system	Yes		
Stainless steel baskets	Included		

The autoclave for canning is designed for cooking canned meat, fish, fruits and vegetables, pickles, mushrooms, juices, sauces, instant foods, etc.

An autoclave is suitable for sterilizing products in a wide range of packaging types, including tin cans, glass jars, retort packets, vacuum bags, and lamister packaging.

We have various types of autoclaves based both on hot water and steam heating sources as well as different volumes available (180-1500 litres chamber volume).

Scope of supply

Sealed pressure vessel

Thermally insulated cooling jacket

Reliable closing bayonet mechanism

Swivel mechanism for removing the lid
Set of baskets for a product
Electric steam generator (optional)
Thermally insulated pipeline to the steam generator (optional)
Control panel for automation
Automatic product cooling system

FOOD PROCESSING MACHINES

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