

Product Name :
Sterilizer for Dry Products**Product Code :**
FOOD-PROC0011**Description :**

Sterilizer for Dry Products

Technical Specification :

Single batch volume: 200 litres

Single batch weight: 50 kg

Sterilizing time: 10-30 minutes

Sterilizing method: UV

Effective ultraviolet dose (radiant exposure): 100 J/m²

UV lamps lifetime: approx. 8000 hours

Electricals: 380 V 50 Hz

Sterilizer for dry products is designed to destroy bacteria in various dry products, such as nuts, seeds, herbs, dried fish, and other similar products. Sterilizer uses a principle of ultraviolet radiation. All product contact parts of the sterilizer are made of food-grade stainless steel.

Working principle

The product is loaded into the sterilizing drum. Sterilization of the product occurs when the product is exposed to ultraviolet radiation. UV lamps are installed inside the sterilizer. There are two drum speeds available in the standard scope of supply. The sterilizer can be optionally equipped with a VRD (variable frequency drive) for smooth control of drum rotation. The product is discharged into stainless steel tank under the drum after the sterilization process is finished.

**FOOD PROCESSING
MACHINES**

Foodprocessing Machines

Website: www.foodprocessing-machines.com