



STOCK
innovative sterilization solutions

HYDROLOCK
CONTINUOUS STERILIZERS

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CONTINUOUS AXIAL ROTATION

Recipe validation or consumer testing

Up to 60 products at a time

Processes

- Steam Air
- Saturated Steam
- Water Spray
- Water Immersion

Continuous or Discontinuous Modes

- Hot water spray pre-heating
- Pasteurization for temperatures from 80°F to 212°F
- Sterilization with saturated steam, steam-air mixture, superheated water spraying or superheated water immersion for temperatures from 212°F to 289°F
- Pressure cooling
- Atmospheric pressure cooling

Flexible control system for recipe creation

- Automated Mode
- "Step by Step" Mode
- Industrial Mode

Holders and tubes suitable for a variety of packaging includes

- Flexible Pouches
- Bowls
- Trays
- Glass
- HDPE Bottles
- Metal Cans

