



SATURATED STEAM RETORTS WITH WATER SPRAY PRESSURE COOLING

- Mild or stainless steel in 304L or 316 (option)
- 1400mm or 1700mm up to 11 baskets (approximately 50')
- Internal chain conveyer with local operator control at both sides of sterilizer (in a dual-door mode)
- Standard door hinged right or left (dual vertical automated or manual doors optional)
- Multiport heating/cooling manifolds for even temperature distribution profiles
- Vacuum assist venting process for fast homogenous heating (optional)
- Air overpressure ready with an integrated micro-cool step for precise transitioning to spray or immersion cooling
- Vacuum assisted atmospheric flash cooling (optional)
- Block and bleed valves on all utility inputs (optional)
- Redundant R.T.D. inputs
- **STOCK ICON^{SMS}** (sterilization management system)

