



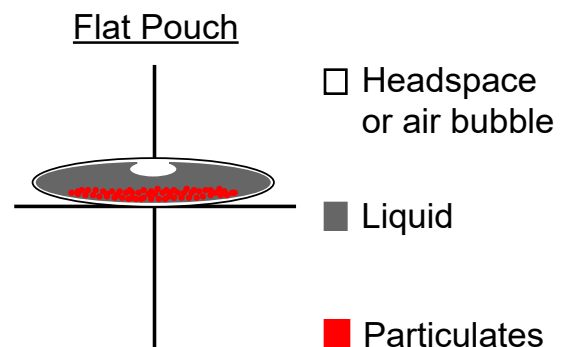
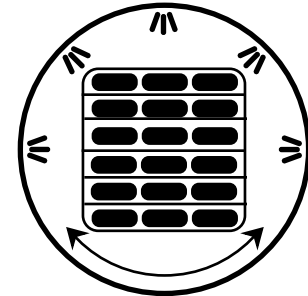
**STOCK**  
innovative sterilization solutions

**SURDRY**  
Food Safety Solutions

## OSCILLATING SWS STERILIZER

OPTIMIZED PROCESSING, SMART DESIGNS, INTELLIGENT CONTROLS

- SURDRY Oscillating Sterilizers utilize headspace and gravity to provide predictive, effective product agitation without stress on packaging or equipment.
- Oscillation motion accelerates heat penetration and improves temperature distribution.
- 1400mm and 1700mm diameter up to 6 positions
- Recipe variable control of the deflection angle and dwell time provides for a homogenous product with various viscosity and particulate profiles.
- Oscillation SWS overpressure sterilizers are the optimal process delivery method for sensitive packaging, especially flexible materials with lithograph printed surfaces.



After dwell time at angle and reverse angle

