

HYBRID STERILIZATION

SATURATED STEAM OR STEAM WATER SPRAY

The STOCK/SURDRY team have designed and implemented a new tool for the Food Industry. A Hybrid Saturated Steam/Steam Water Spray Sterilizer with selectable recipe configuration. Easily switch between Rigid to Flexible container profiles at the touch of a recipe download. Our multiport manifold/nozzle configuration in conjunction with multiple steam injection points promote the fastest possible Come Up Times in any loading configuration.

PROCESS

- Operational in Saturated Steam with pressure cooling (metalized containers)
- Operational in Steam Water Spray with overpressure (semi-rigid & flexible containers)
- Fully automated control with STOCK's ICON Sterilization Management System
- Recipe driven cook calculation utilizing Ball Formula
- Automatic process deviation correction
- FDA/USDA compliant for 21 CFR Part 11

BUILD

- Execution in mild or stainless steel 304L or 316 (optional)
- 1400mm to 1700mm diameters
- Fully insulated with stainless steel cladding
- 2-8 basket or tray cube positions
- Single or double door with safety interlocks (manual or automated)
- Internal chain drive or adaptable to automated exterior loading system
- Multiport steam injection and venting for homogenous heat transfer



SUPPORT

- Full remote support provided with Allen-Bradley PLC Data Link
- Parts, Technical and Engineering Service Supported by STOCK America Raleigh, NC