

# New Surdry Continuous Sterilizer ECB Series

RETORTS YOU CAN TRUST





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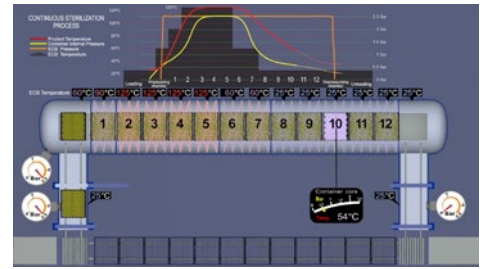
Intended for medium to high production capacity, the new Continuous Sterilizer designed and patented by Surdry is the most flexible and cost effective solution.

### Main characteristics

- The sterilizer is divided in multiple temperature sections, as required by each step of the sterilization process schedule. Heating sections are followed by cooling sections divided by a patented thermal isolation method
- Single or double shell sterilizers may share only one robotic handling system with trays designed to accommodate a single or more layers of cans or pouches
- The container carriers are stainless steel trays which may accept any type of can, jar or pouch. The infeed and outfeed lines, as well as the robotic loading and unloading system, may be designed to work with any type of container with very little format changeover time
- Doors on both ends of the vessel allow easy and fast access for maintenance work

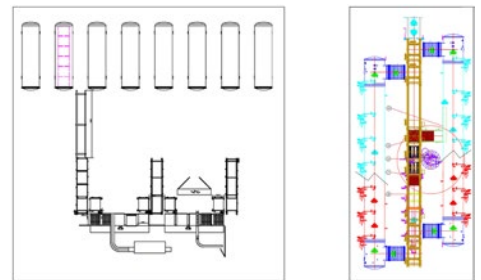
## Improved process quality

While a typical retort batch will force to hold the filled product until the full batch is completed, the Sundry Continuous Sterilizer will hold the product only for the seconds it will take to load a tray and pass it through the pressure chamber. Likewise, the heating and cooling times are much shorter so reducing the thermal degradation and delivering a product with improved taste, color, texture and fresh looking.



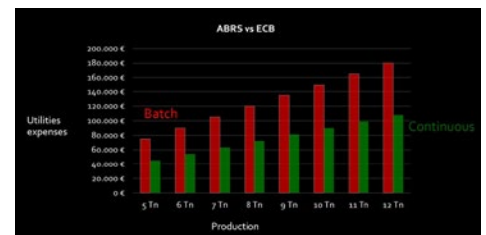
## Space saving

Despite the horizontal layout, the compact design uses less than 30% the space required for a batch retort system with equivalent production capacity.



## Energy saving

Since the sterilizer maintains the temperature and the pressure constant during operation, the consumption of steam and water is greatly reduced with respect to conventional batch retorts, where the equipment steel and water must be heated and cooled every 1 or 2 hours. In addition, the steam can be recovered back to the boiler. The water used to cool can also be recovered via cooling towers or dry-coolers or, even better, it may be used to preheat the incoming containers, thus providing significant additional energy conservation.



## EU and US Patents

European and US Patents granted to recognize the innovative essence of this revolutionary temperature/pressure continuous flow food sterilization system.





# SURDRY

Surdry Food Sterilizers

**SURDRY**

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