

SWS Batch Retorts

RETORTS YOU CAN TRUST

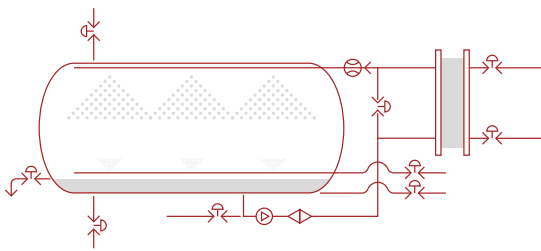




SWS Batch Retorts

Surdry Steam&Water Spray Technology

Surdry retorts are designed to sterilize your products in any type of container, being especially beneficial for flexible packages. The spray water bars system on the top and sides of the retort chamber ensure a uniform temperature distribution throughout the load.



Retort Features

- Direct steam injection heating provides the safest process repeatability with minimum maintenance
- Perfect package integrity by accurate steam-air pressure control
- Temperature distribution uniformity to +/- 0.5 °C or less, with 0.1 °C and 0.01 bar display accuracy
- Cooling via plate heat exchanger allows clean water recovery either to re-use via cooling tower or other warm water uses in the plant
- Construction in stainless steel AISI/ASTM/ ASME 304L
- Design, manufacturing, and control in accordance with all international standards.
- Surdry shop is certified to manufacture in accordance with CE (European Community), ASME "U" (USA) and SELO (China).
- Vessel Diameters: 1400mm, 1500mm and 1700mm
- Basket Capacity: 2,4,6,8

Options

- Rotary and oscillating mechanisms to agitate heat sensitive products
- Hybrid process mode: Saturated steam and SWS
- Automatic swing or vertical doors
- Double door version
- Internal conveyor for basket transport inside the retort
- Multiple spray bar arrangements for different package loading types
- FDA 21 CFR Part 11 compliant controls for electronic instead of paper record keeping
- Central Control Desk for remote control of multiple retorts
- Heat and water recovery systems



SURDRY

Surdry Food Sterilizers

SURDRY

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