

New Surdry In-Line Continuous Sterilizer

**Sterilizers
you can trust**





Cuts steam consumption up to half

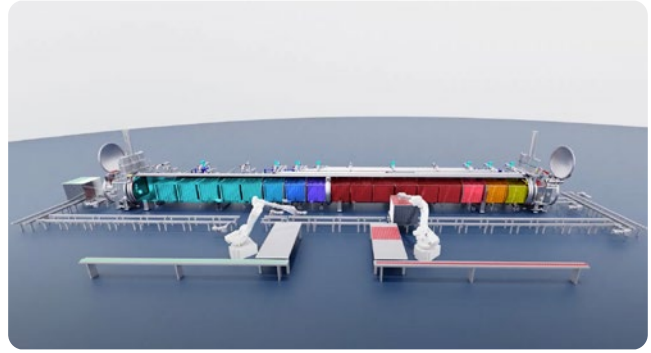
Intended for medium to high production capacity, the new In-Line Continuous Sterilizer designed and patented by Surdry is the most flexible and cost effective solution

Main characteristics

- Any shape of food containers, either rigid (metal or glass) loaded in baskets or flexible (plastic film or foil) loaded in trays may be processed. Therefore, same container loading and unloading equipment as for batch retorts may also be utilized.
- 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
- The in-line flow fits nicely between the filling-sealing and end-of-line sections.
- Unlike the vertical towers, its horizontal design makes all zones of the sterilizer much easier to reach for maintenance purposes.

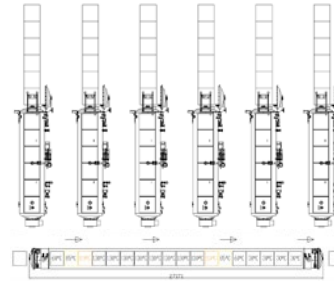
Improved process quality

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 few minutes it will take to load a basket or stack of trays and pass it through the pressurizing 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 reduced dramatically with respect to conventional batch retorts, where the equipment steel and water must be heated and cooled every 1 or 2 hours. The hot water from the cooling sections is reused in the heating sections. In addition, the condensed steam can be recovered back to the boiler. **The consumption reduction in combination with recovery can result in steam savings up to 50%.**



Sistemas de bajo consumo y recuperación de energía
30-50% de ahorro en vapor



Reducción del consumo de agua

EU and US Patents

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



Retorts you can trust



+1000

Autoclaves
in operation

+300

Customers

+60

Countries

+40

Years of
experience