

Steritort



Laboratory Pressure Sterilizer

General Description

The JBT Laboratory Pressure Sterilizer enables processors to accurately design thermal processes, study the effects of temperature and time variables on canned food products and conduct pilot plant studies simulating the type of equipment that best fits the requirements of the product. The test results will accurately indicate how a product will behave in production sterilizer machines such as rotary pressure, rotary atmospheric, hydrostatic or orbital rotary pressure. Thermocouples located within the cans are connected to a data logger to provide a record of the complete product heating and cooling cycles. In addition to heat penetration and cooling rate studies the Laboratory Pressure Sterilizer can be used for inoculated packs, check product quality, study container behavior and glass closure seal strength under a variety of conditions. Variable simulation parameters for the Steritort include temperature, time, steam pressure, air overpressure and reel agitation. These factors can be modified in the Steritort in almost unlimited combinations to meet your continuous rotary sterilizer testing needs. The JBT Steritort is capable to simulate the following processes:

| | |
|---|--|
| Rotary Pressure | High pressure steam or superheated water with air overpressure processes, air overpressure can be applied in cooling to maintain container integrity |
| Rotary Atmospheric Cookers/Coolers | Simulates a hot water or 100% saturated steam rotary process for high acid foods |
| Hydrostatic | Temperature and pressure profiles for feed and discharge legs, steam dome and cooling sections |
| Orbital Rotary Pressure | High speed agitation processes for induced convective heating and cooling of viscous products |

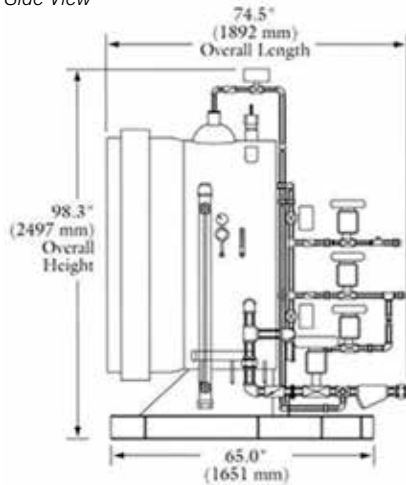
Product Feature

- Performance Technology features, including LOGTEC™ control systems
- Allows thorough simulations of productions process environments on a small scale
- 60" diameter pressure vessel (certification up to 55 psig) with safety interlocks and hydraulically assisted door latching systems

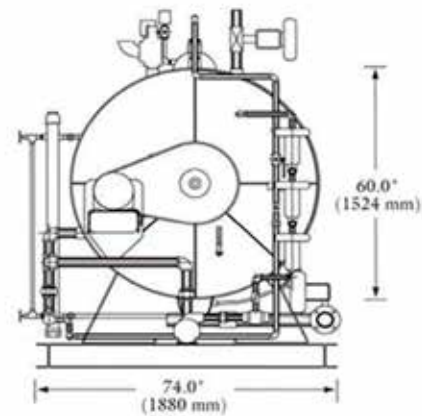
Processor Benefit

- Most precise process modeling, lethality tracking and encrypted operational documentation to support process designs
- Low cost operation, production time and throughput are not sacrificed on interrupted
- Improves safety and operating efficiency by preventing the door from being opened while the vessel in under pressure

Side View



Rear View



Specifications

| Model | Universal 610 - 10 |
|-------------------------|-------------------------------------|
| Drive Motor | 3 hp, 1800 rpm 2.25kw |
| Max. Operating Pressure | 45 psig (31640 kg/m ²) |
| Reel Speed | 0 - 14 rpm |
| Steam | 90 - 120 psi (620 - 862 k Pa) |
| Water | 60 - 100 psi (345 k Pa) |
| Air | 80 - 100 psi (414 k Pa) |
| Electricity | 480 volt, 3 phase, 60hz |
| Shipping Weight | 8,000 lbs complete skidded assembly |

Interchangeable Reels

56 step – 112 can capacity for 208 to 211 diameter cans

47 step – 94 can capacity for 300 to 303 diameter cans

35 step – 70 can capacity for 307 & 401 diameter cans

8 step – 16 can capacity for 404 diameter cans and 12 can capacity for 603 diameter cans

Combination reel will handle up to 24- 300x407 or 303x406 cans, 24-307x409 or 401x411 cans or 12-400x700 cans, and 8-603x700 cans.

Custom-Built Models

The basic Laboratory Sterilizer design may be modified for special testing requirements. Custom features may include:

- Hot well tank water circulation systems
- Automatic can loading and unloading
- Advanced control system

Process Consulting

JBT, as a recognized thermal Process Authority, can provide assistance in conducting heat penetration studies, temperature distribution and spore count reduction tests, thermal process determination and filing, technical support for compliance with the FDA and USDA regulations, JBT 's technical staff also works closely with the NFPA and its members by serving in various committees including the Thermal Processing Methodology Committee.

JBT LIQUID FOODS

FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | TRAY SEALING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

OUR BRANDS



Europe

John Bean Technologies SpA
Via Mantova 63/A
43122 Parma
Italy
Phone: +39 0521 908 411
Fax: +39 0521 460 897

John Bean Technologies NV
Breedstraat 3
9100 Sint-Niklaas
Belgium
Phone: +32 3 780 1211
Fax: +32 3 777 7955

North America

John Bean Technologies Corporation
2300 Industrial Avenue
Madera CA 93639
USA
Phone: +1 559 661 3200
Fax: +1 559 661 3156

Latin America

John Bean Technologies Máq. e Equip. Ind. Ltda.
Av. Eng Camilo Dinucci 4605
14808-900 Araraquara, São Paulo
Brazil
Phone: +55 16 3301 2000
Fax: +55 16 3301 2144

Asia Pacific

John Bean Technologies (Shanghai) Co., Ltd.
Room 1908, Hongwell International Plaza, 1600
West Zhongshan Road,
Xuhui District, Shanghai 200235,
PRC
Phone: +86 21 3339 1588
Fax: +86 21 3339 1599



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hello@jbt.com | jbt.com

