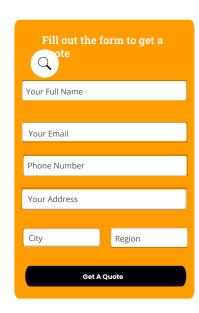
## **Autoclaves "Retorts"**





## **Machine Details**



## Specifications:

- Pressure chamber used to carry out industrial processes requiring elevated temperature and pressure different from ambient air pressure.
- Used to cook and sterilize the bean cans by subjecting them to high-pressure saturated steam at 120-121° C for around 50-60 minutes depending on the size of the load and contents.
- 5 m long and able to carry 5 trolleys filled with cans.
- Types: I. Regular Retort.
- · Rotary Retort.

## Options to be added on request:

- 1. Basket's motorized pulling system empty the autoclaves automatically.
- 2. Stainless steel 304L Trolley.
- 3. Stainless steel 304L Basket.
- 4. Stainless steel 304L basket base.
- 5. Polypropylene divider for bean cans

