



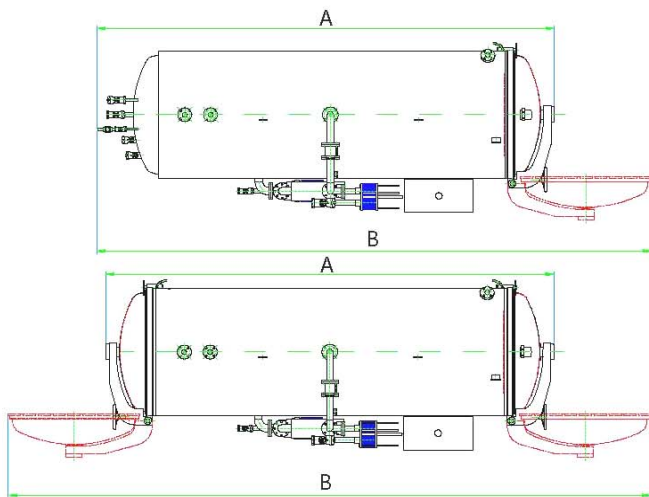
**BATCH THERMAL PROCESSING SYSTEMS**  
**HIGH CAPACITY FOR FOODS IN RIGID AND FLEXIBLE CONTAINERS**

**FEATURES**

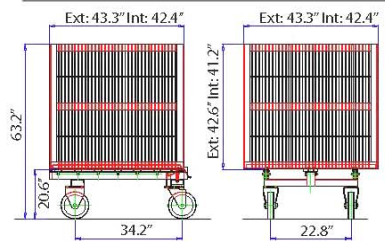
- Vessel, piping, and heat exchanger in stainless steel construction
- Insulated shell with mirror polished, stainless steel cladding
- Top shower for cans and glass jars plus side shower for pouches and trays
- Indirect cooling system by heat exchanger allows water recovery
- Optimum temperature distribution (+/-1°F) and accurate pressure control (+/-1 psig)
- Minimum steam and water consumption
- Available with overhead hydraulic closure or side hinged bayonet door
- Optional Second door for “pass through” operation
- Optional Oscillation mode
- Includes FDA accepted ICON<sup>LE</sup> control system
- Optional ICON<sup>RMS</sup> control system upgrade

# Technical Specifications:

Types	A-176	A-176-T 2 doors	AO-176
Length "A"	23'9"	26'9"	30'3"
Length "B"	25'8"	35'2"	32'
Width "C"	7'1"	7'1"	7'1"
Length "D"	8'6"	8'6"	8'6"
Capacity (number of stacks/baskets)	6	6	6
Weight (empty retort) (lbs)	9,700	10,800	11,000
Weight (loaded retort) (lbs)	25,353	26,455	18,830
Installed power (hp)	27.5	27.5	33.5
Steam consumption (lbs/batch)	1,720	1,720	1,550
Water consumption (gal/batch)	3,780	3,780	3,430
Air consumption (cu. ft./batch)	524	524	500
Maximum service temperature (°F)	302	302	302
Maximum service pressure (psi)	72.5	72.5	72.5
Steam supply pressure (psi)	72.5-87	72.5-87	72.5-87
Water supply pressure (psi)	43.5-72.5	43.5-72.5	43.5-72.5



A-176 and A-176-T



AO-176 (w/oscillation)

