



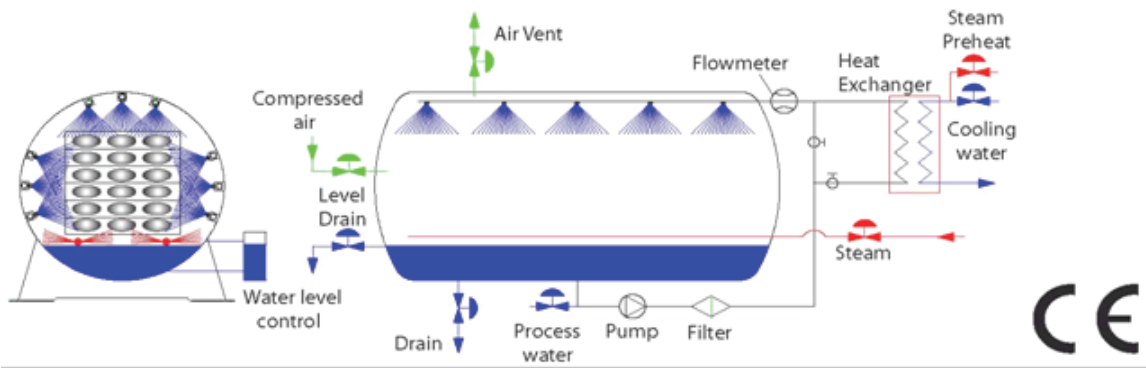
BATCH THERMAL PROCESSING SYSTEMS

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^{LE} control system
- Optional ICON^{RMS} control system upgrade



Technical Specifications:

Types	A-142	A-144	A-146	A-144-T 2 Doors	A-146-T 2 Doors
Length "A" (ft)	10.75	16.83	23.50	16.58	23.25
Length "B" (ft)	14.42	20.50	27.17	24.00	30.67
Width "C" (mm/ft)	1400/6.42	1400/6.42	1400/6.42	1400/6.42	1400/6.42
Length "D" (ft)	6.83	7.50	7.83	7.50	7.83
Capacity (number of stacks/baskets)	2	4	6	4	6
Weight (empty retort) (lbs)	2,976	4,210	5,490	4,850	6,173
Weight (loaded retort) (lbs)	6,944	12,147	17,395	12,786	18,080
Installed power (hp)	6	11.7	16.5	11.7	16.5
Steam consumption (lbs/batch)	362	695	1,030	695	1,030
Water consumption (gal/batch)	745	1,490	2,244	1,490	2,244
Air consumption (cu. ft./batch)	104	178	250	178	250
Maximum service temperature (°F)	302	302	302	302	302
Maximum service pressure (psi)	72.5	72.5	72.5	72.5	72.5
Steam supply pressure (psi)	72.5-87	72.5-87	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	43.5-72.5	43.5-72.5

