

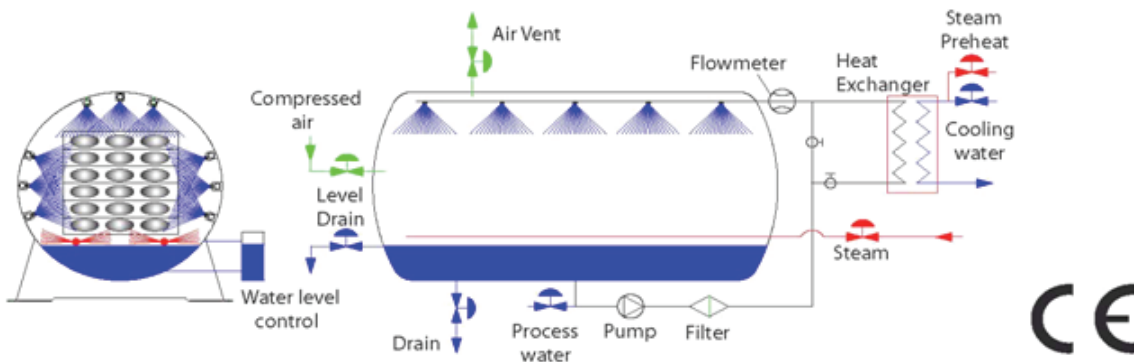


BATCH THERMAL PROCESSING SYSTEMS

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 ($\pm 1^{\circ}\text{F}$) 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-176	A-176-T 2 doors	AO-176
Length "A" (ft) Door Closed	23.75	26.75	30.25
Length "B" (ft) Door Open	25.67	35.17	32.00
Width "C" (mm/ft)	1700/7.08	1700/7.08	1700/7.08
Height "D" (ft)	8.50	8.50	8.50
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

