

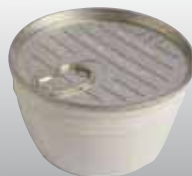
ACB

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HYDROLOCK

Continuous Rotary

Sterilizer





Hydrolock (High Temperature Shorter Time Sterilization): An outstanding quality for any product in any container

FOOD APPLICATIONS

Product quality

Agitation of the product during the process provides rapid heat penetration by forced convection reducing greatly the whole heat treatment to be applied:

- Coming Up Time
- Holding Time
- Cooling Time

Combined with a High & Constant Temperature, the agitation allows the use of very short processing Times for a better quality product

- Perfect control of the sterilizing and cooking processes ensure :
 - An even lighter heat treatment
 - and an excellent product homogeneity,

- No local overcooking,
- Optimal sterilization Fo values.

- Organoleptic product characteristics are improved: the vitamins and proteins are better preserved.

Liquid milk and other dairy products

The 2 Stage Milk in flow Process & HYDROLOCK = HTST - HIGH TEMPERATURE SHORT TIME STERILIZATION PROCESS

Thanks to the elimination of preheating step and to a shorter holding time (less than 10 minutes) exceptional dairy products quality is obtained with an extended shelf life at ambient temperature (Up to six months).

The Two stage Sterilization Process for liquid milk with the Hydrolock unit gives the best result at a lower cost when compared to any other extended shelf life milk process.

Fruits and Vegetables.

The assurance of an optimum treatment keeps the right cooking level, an attractive colour for products as different as green beans, sweet corn, whole peeled tomatoes or mushrooms.

Specialities

From meat starters to pasta and/or ready to eat meals, the efficiency of rotation is amazing.

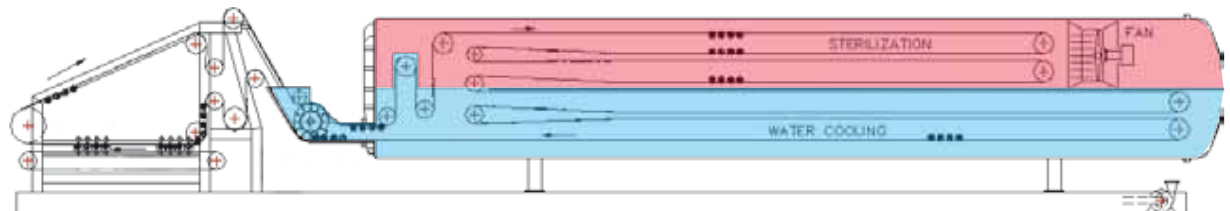
Petfood

Perfectly adapted for processing Wet Pet food in flexible pouches, cans or trays.

PHARMACEUTICAL APPLICATIONS

The continuous in flow system allows to keep the highest level of consistency, reliability and safety of the process throughout a stable heat treatment.

Ex : liquid solutions in either bottles, pouches...





▶ PLASTIC BOTTLES OR PLASTIC CONTAINERS



Bottles type	Output rate	Overall length (m)	Width (m)	Height (m)
ACB 170s	4000 BPH	13,20	2,00	3,10
ACB 200	6000 BPH	18,70	2,70	3,80
ACB 268	8000 BPH	22,10	2,70	3,80
ACB 335	10 000 BPH	25,70	2,70	3,80
ACB 350 E	14 000 BPH	26,70	3,20	3,95

Output given for 10 mn holding time & 1 litre bottle size

HYDROLOCK ACB type is designed to process HDPE plastic bottles. A special system of air overpressure keeps the container's shape during sterilization. These machines can handle, with a change-over time of 20 minutes max., a wide range of bottle sizes (from 120ML to 1.5L for instance).

▶ FLEXIBLE POUCHES



Pouches type	Output rate	Overall length (m)	Width (m)	Height (m)
ACS 115	80 PPM	15,60	3,20	3,60
ACS 170	120 PPM	20,10	3,20	3,60
ACS 240	170 PPM	26,80	3,20	3,60
ACS 240 E	220 PPM	27,80	3,70	3,80

Output given for 40 mn holding time & 250g pouche size - 180x130x40

HYDROLOCK ACS type insures the optimum treatment of laminated aluminium complex pouches or polypropylene over wrapped PVC pouches. Adjustable counter pressure ensures a proper product processing for all types and shapes.

▶ CYLINDRICAL CANS



Cans type	Output rate	Overall length (m)	Width (m)	Height (m)
ACCT 400	250 CPM	19,90	2,70	3,80
ACCT 515	320 CPM	23,30	2,70	3,80
ACCT 640	400 CPM	26,90	2,70	3,80
ACCT 640 E	600 CPM	29,50	3,70	3,95

Output given for 16 mn holding time & can size 1/2H ø 73x110

Special for sweet corn

ACCT - P 210 E	600 CPM	15,80	3,70	4,50
ACCT - P 300 E	840 CPM	18,20	3,70	4,50

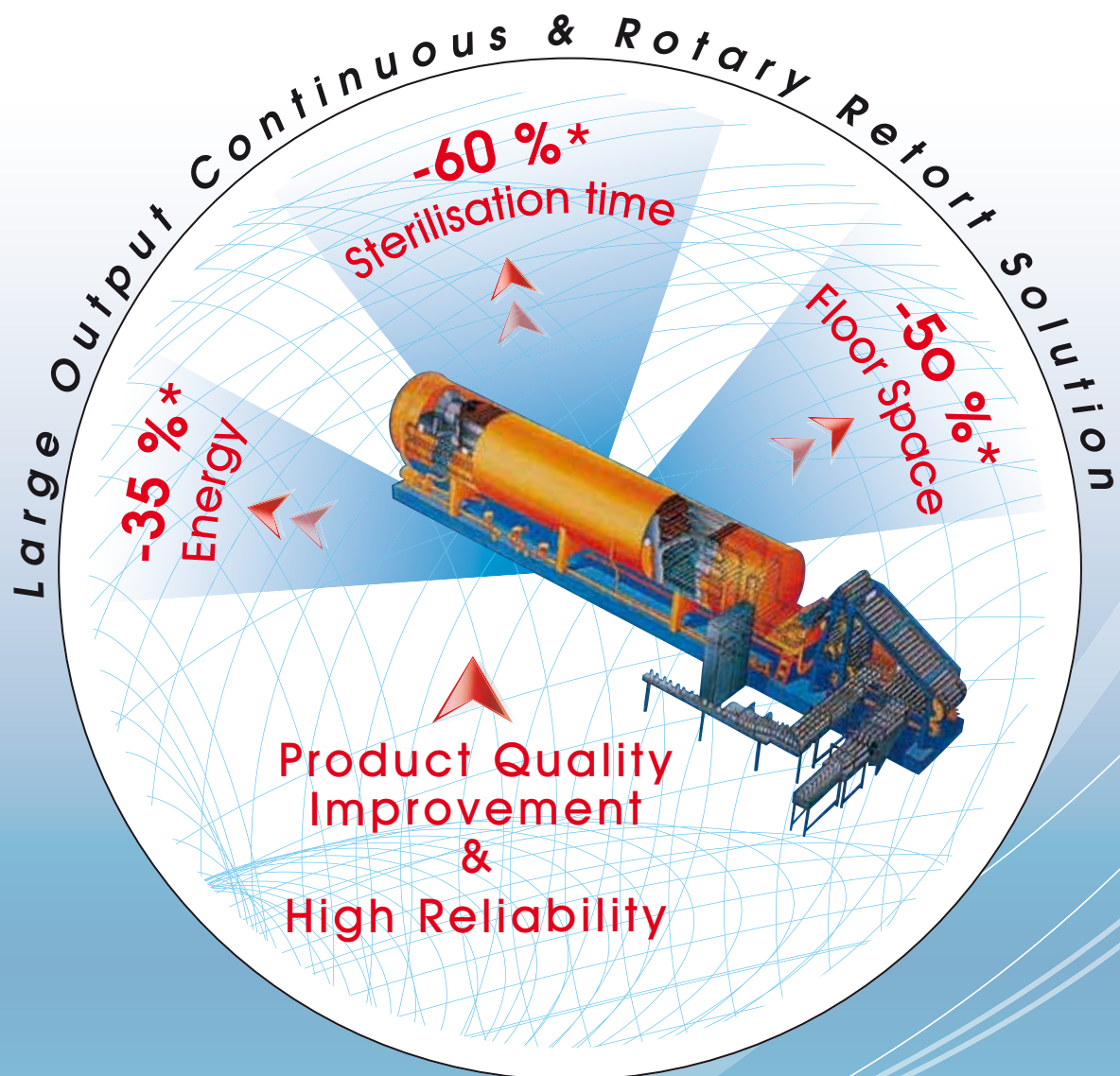
Output given for 7 mn holding time & can size 1/2 M ø 83x84

HYDROLOCK ACCT type processes all size of cans (up to N°10, or 5kg can in Europe) with any closure (as easy open...).

Hydrolock's can carriers -perforated tube shaped- can be designed for the widest flexibility operation:

- Either to handle any type of can in a given size,
- Or to process several sizes using the same tube.

Depending on the location of the unit in the plant, the can carriers, will be loaded from LEFT or from RIGHT hand side.



* For average product type compared with batch static retort treatment

➤ ADDITIONAL ADVANTAGES

- Continuous automatic process
- Individual homogeneous treatment for each product
- Total traceability of each product by calculation of Individual Sterilization Value
- Permanent or partial product rotation
- Container flexibility
- Constant, uniform and adjustable pressure and temperature conditions (Max, 143°C / 290 F and 3 bar rel. / 43 psig)
- Increased efficiency of your production time
- Integrated loading and unloading system
- Self sustained supporting assembly (no civil engineering works required)

ACB-HYDROLOCK references

40 YEARS OF EXPERTISE IN THE FOOD AND PHARMACEUTICAL STERILIZATION BUSINESS

ACB-HYDROLOCK designs and manufactures sterilization equipments sold throughout the world for both the food and the pharmaceutical industries.

As a result of its extensive know how and innovative R&D efforts, the company has won a leading position in the continuous sterilization equipment business.

SKILLS AND FACILITIES

ACB-HYDROLOCK offers a wide variety of services to its customers among which access to its testing laboratory. As a specialist in mechanical and thermodynamic systems, ACB-HYDROLOCK is supported by a strong engineering department equipped with state of the art CAD and FEA tools.

Through its worldwide commercial presence supported by a network of representatives, ACB-HYDROLOCK is consistently open to its customer needs and provides a high level and reactive after sales service.

Certificate of Quality System



CUSTOMERS





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