DESIGNED FOR TIN CANS

UNIVERSAL-A
DIRECT STEAM STERILISATION RETORT

UNIVERSAL–A

Sterilization retort for canned food products, designed for minimal capital outlay. The retort processes tin cans in saturated steam (no air overpressure during holding). Flood cooling with bottom-inflow/top-outflow (with air overpressure) guarantees good cooling without needing a circulation pump. The retort has the basic kit of control valves plus a bleeder vent to guarantee maximum temperature uniformity, in accordance with US FDA retort regulations.

CHARACTERISTICS

- Direct steam heating
- Bleeder vent guarantees temperature uniformity during sterilization
- Flood cooling
- Compressed air overpressure during cooling only
- Insulated pressure shell with sheet aluminum cladding

CHARACTERISTICS OF *UNIVERSAL* LINE

- Max working pressure 4 bar (up to 150°C)
- Diameters of 1200, 1400, 1600, 1800 and 2000 mm
- Lengths from 2000 to 8000 mm
- Built in stainless steel AISI 304 or 316
- Standard approval PED 23/97CE (also available American ASME, Russian GOST, Chinese SQLO, Romanian ISCIR, Polish UDT and others upon request)
- Complies with American USDA 21 CFR 113.40 norms for LACF (low-acid canned food) sterilization retorts.
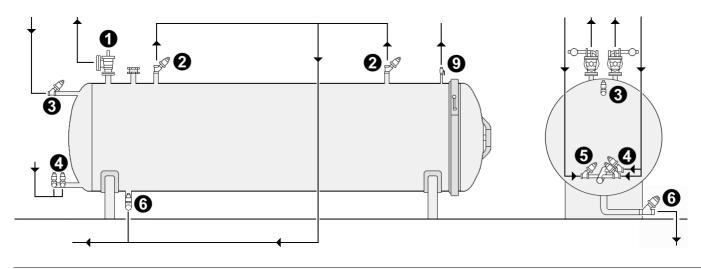
VALVE KITS

The Universal–*A* model is designed for a basic set of valves needed to control a saturated steam sterilization process:

1. Safety	4. Steam x 2	7. —
2. Vent x 2	5. Water	8. —
3. Air	6. Drain	9. Bleeder vent

MODEL	DIMENSIONS mm			WEIGHT
	L	W	H	KG
Ø1200 x				
2000	3150	1750	2010	1170
3000	4150	1750	2010	1380
4000	5150	1750	2010	1590
5000	6150	1750	2010	1800
Ø1400 x				
3000	4250	1950	2310	2430
4000	5250	1950	2310	2690
5000	6250	1950	2310	2950
6000	7250	1950	2310	3190
Ø1600 x				
3000	4250	2150	2510	2430
4000	5250	2150	2510	2690
5000	6250	2150	2510	2950
6000	7250	2150	2510	3190
Ø1800 x				
3000	4250	2350	2710	2430
4000	5250	2350	2710	2690
5000	6250	2350	2710	2950
6000	7250	2350	2710	3190

Other sizes upon request. The actual specifications may vary due optional components or product improvements.