

# Steritort



## Laboratory Pressure Sterilizer

### General Description

The JBT Laboratory Pressure Sterilizer enables processors to accurately design thermal processes, study the effects of temperature and time variables on canned food products and conduct pilot plant studies simulating the type of equipment that best fits the requirements of the product. The test results will accurately indicate how a product will behave in production sterilizer machines such as rotary pressure, rotary atmospheric, hydrostatic or orbital rotary pressure. Thermocouples located within the cans are connected to a data logger to provide a record of the complete product heating and cooling cycles. In addition to heat penetration and cooling rate studies the Laboratory Pressure Sterilizer can be used for inoculated packs, check product quality, study container behavior and glass closure seal strength under a variety of conditions. Variable simulation parameters for the Steritort include temperature, time, steam pressure, air overpressure and reel agitation. These factors can be modified in the Steritort in almost unlimited combinations to meet your continuous rotary sterilizer testing needs. The JBT Steritort is capable to simulate the following processes:

<b>Rotary Pressure</b>	High pressure steam or superheated water with air overpressure processes, air overpressure can be applied in cooling to maintain container integrity
<b>Rotary Atmospheric Cookers/Coolers</b>	Simulates a hot water or 100% saturated steam rotary process for high acid foods
<b>Hydrostatic</b>	Temperature and pressure profiles for feed and discharge legs, steam dome and cooling sections
<b>Orbital Rotary Pressure</b>	High speed agitation processes for induced convective heating and cooling of viscous products

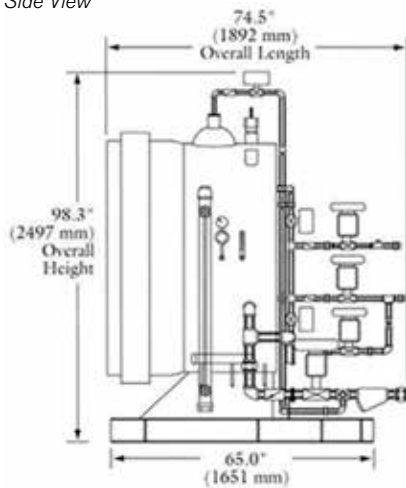
### Product Feature

- Performance Technology features, including LOGTEC™ control systems
- Allows thorough simulations of productions process environments on a small scale
- 60" diameter pressure vessel (certification up to 55 psig) with safety interlocks and hydraulically assisted door latching systems

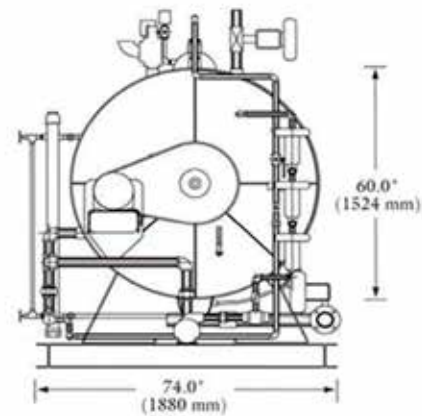
### Processor Benefit

- Most precise process modeling, lethality tracking and encrypted operational documentation to support process designs
- Low cost operation, production time and throughput are not sacrificed on interrupted
- Improves safety and operating efficiency by preventing the door from being opened while the vessel in under pressure

Side View



Rear View



## Specifications

Model	Steritort 804
Drive Motor	3 hp, 1800 rpm 2.25kw
Max. Operating Pressure	45 psig (31640 kg/m2)
Reel Speed	0 - 14 rpm
Steam	90 - 120 psi (620 - 862 k Pa)
Water	60 - 100 psi (345 k Pa)
Air	80 - 100 psi (414 k Pa)
Electricity	480 volt, 3 phase, 60hz
Shipping Weight	8,000 lbs complete skidded assembly

## Custom-Built Models

The basic Laboratory Sterilizer design may be modified for special testing requirements. Custom features may include:

- Hot well tank water circulation systems
- Automatic can loading and unloading
- Advanced control system

## Interchangeable Reels

- 60 step – 120 capacity for 200 to 211 diameter cans
  - 56 step – 112 capacity for 208 to 211 diameter cans
  - 47 step – 94 can capacity for 300 to 303 diameter cans
  - 35 step – 70 can capacity for 307 & 401 diameter cans
  - 8 step – 16 can capacity for 404 diameter cans and 12 can capacity for 603 diameter cans
- Combination reel will handle up to 24- 300x407 or 303x406 cans, 24-307x409 or 401x411 cans or 12-400x700 cans, and 8-603x700 cans.

## Process Consulting

JBT, as a recognized thermal Process Authority, can provide assistance in conducting heat penetration studies, temperature distribution and spore count reduction tests, thermal process determination and filing, technical support for compliance with the FDA and USDA regulations, JBT's technical staff also works closely with the NFPA and its members by serving in various committees including the Thermal Processing Methodology Committee.

### JBT DIVERSIFIED FOOD & HEALTH

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