



**Tomás Guillén**

MAQUINARIA PARA LA INDUSTRIA ALIMENTARIA



## BARRIQUAND STERIFLOW S/S STATIC AUTOCLAVE 8 B



|                          |                                       |
|--------------------------|---------------------------------------|
| <b>ID:</b>               | <b>0000000202989</b>                  |
| <b>MAKE</b>              | <b>BARRIQUAND STERIFLOW</b>           |
| <b>FLUID</b>             | <b>STEAM</b>                          |
| <b>TEST TEMPERATURE</b>  | <b>150°C</b>                          |
| <b>WORKING PRESSURE</b>  | <b>5 BAR</b>                          |
| <b>PRESSURE TEST</b>     | <b>10 BAR</b>                         |
| <b>TYPE</b>              | <b>STERIFLOW 1381</b>                 |
| <b>INCLUDED</b>          | <b>AUTOMATED CAGE ENTRY AND EXIT.</b> |
| <b>VOLT</b>              | <b>380 V</b>                          |
| <b>FREQUENCY</b>         | <b>50 Hz</b>                          |
| <b>INSIDE DIAMETER</b>   | <b>1300 mm</b>                        |
| <b>CONTROL PANNEL</b>    | <b>INCLUDED</b>                       |
| <b>INCLUDED</b>          | <b>EXCHANGER</b>                      |
| <b>SYSTEM</b>            | <b>WATERFALL</b>                      |
| <b>VOLUME</b>            | <b>10.378 L</b>                       |
| <b>NUMBER OF BASKETS</b> | <b>8</b>                              |
| <b>CENTRIFUGAL PUMP</b>  | <b>INCLUDED</b>                       |
| <b>MADE OF</b>           | <b>STAINLESS STEEL</b>                |
| <b>TEMPERATURE</b>       | <b>135°C</b>                          |



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### SPACE TOTAL DIMENSIONS

|        |         |       |         |        |         |        |             |
|--------|---------|-------|---------|--------|---------|--------|-------------|
| LENGTH | 8,088 m | WIDTH | 2,500 m | HEIGHT | 2,095 m | WEIGHT | 4.000,00 Kg |
|--------|---------|-------|---------|--------|---------|--------|-------------|

### WORKING DIMENSIONS

|        |         |       |         |        |         |
|--------|---------|-------|---------|--------|---------|
| LENGTH | 7,500 m | WIDTH | 1,300 m | HEIGHT | 0,000 m |
|--------|---------|-------|---------|--------|---------|

### DESCRIPTION

Autoclaves are used to sterilise packaged products that require high temperatures (+100°C) to eliminate or inactivate pathogenic microorganisms.

Static autoclaves: these are suitable for any format and are used for food packaged in tins, jars and other flexible materials.

Internal diameter: 1.300 m.

Features:

FEATURES:

- Internal dimensions of the chamber: 0.817 m x 0.82 m x 0.82 m.
- Steam consumption:
  - Pressure: 6 bar.
  - Steam consumption per cycle: 450 kg
  - Required flow rate: 3200 kg/h.
  - Steam inlet diameter (mm): 80 mm.
  - Steam/condensate outlet diameter: 40 mm.
- Cold water consumption:
  - Pressure: 1.5 bar.
  - Cold water consumption per cycle: 11.5 m³.
  - Required flow rate: 48 m³/h.
  - Cold water inlet diameter (mm): 80 mm.
  - Cold water inlet diameter (mm): 80 mm.
- Compressed air consumption:
  - Pressure: 6 bar.
  - Consumption per cycle: 12 Nm³.
  - Required flow rate: 120 Nm³/h.
  - Inlet diameter (mm):
    - Air inlet diameter: 40 mm.
    - Air outlet diameter: 40 mm.
- Process water:
  - Storage volume: 850 dm³.
  - Make-up water inlet diameter: 50 mm.
  - Make-up water pressure: 3 bar
  - Outlet diameter: 65 mm.
  - Pump flow rate: 300 m³/h.
- Consumption may vary depending on the cycle and the temperature before and after sterilisation.



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