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## STERIFLOW BARRIQUAND S/S STATIC AUTOCLAVE 6 B



<b>ID:</b>	<b>000000202974</b>
<b>MAKE</b>	<b>BARRIQUAND STERIFLOW</b>
<b>FLUID</b>	<b>STEAM</b>
<b>TEST TEMPERATURE</b>	<b>250°C</b>
<b>WORKING PRESSURE</b>	<b>4 BAR</b>
<b>PRESSURE TEST</b>	<b>6 BAR</b>
<b>TYPE</b>	<b>STERIFLOW 1361</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>7.600 L</b>
<b>NUMBER OF BASKETS</b>	<b>6</b>
<b>OPERATING PRESSURE</b>	<b>4 BAR</b>
<b>MADE OF</b>	<b>STAINLESS STEEL</b>
<b>TEMPERATURE</b>	<b>135°C</b>



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### SPACE TOTAL DIMENSIONS

LENGTH	6,000 m	WIDTH	2,000 m	HEIGHT	2,050 m	WEIGHT	2.650,00 Kg
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### WORKING DIMENSIONS

LENGTH	5,500 m	WIDTH	1,300 m	HEIGHT	0,000 m
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### 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:

#### STEAM CONSUMPTION:

- Steam consumption (6 bar): 350 kg
- Flow rate: 2,400 kg/h.

#### COLD WATER CONSUMPTION:

- Consumption (1 bar): 8.5 m<sup>3</sup>
- Flow rate: 36 m<sup>3</sup>/h.

#### COMPRESSED AIR CONSUMPTION:

- Consumption (6 bar): 9 Nm<sup>3</sup>
- Flow rate: 90 Nm<sup>3</sup>/h.

#### TUBULAR HEAT EXCHANGER:

- Make: Steriflow
- Model: IMASC
- Heating surface area: 11.25 m<sup>2</sup>



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