

Retorts and Tunnel Sterilizers Specification Sheet

Sterilising and pasteurising product after it is already sealed in its pack.

Two machines that treat product inside its container rather than before filling. The retort sterilises packaged dairy, juice and beverage products at 1350 to 15,000 litres per batch in water-bath or spraying configurations. The pasteurisation and cooling tunnel runs packaged product through recycled warm water, hot water, warm water spray and cold water at 3000 to 18,000 litres, with temperature and holding time set and controlled automatically.

2 products in this category. Every figure below is published on the product pages at trueglowimaging.com/categories/other-sterilizer.html

Retort

HTK-SJF-01 · SUS304 / SUS316L

A retort for secondary sterilisation of packaged food products, with a working capacity from 1350 L to 15,000 L in SUS304 or SUS316L. Water-bath and spraying types are both available in full-auto, semi-auto and manual versions. Standard components include SIEMENS PLC control with touch screen, a UK Spirax Sarco steam pressure reducing valve, a German Burkert temperature control system, AirTac solenoid valves and air filter, and an electrical cabinet built with Schneider components.

Specification

Product Model	HTK-SJF-01
Working Capacity	1350 L to 15,000 L, customised
Material	SUS304 / SUS316L
Types	Water-bath type; spraying type
Automation	Full-auto, semi-auto, manual
Control	SIEMENS PLC full-automatic control and touch screen
Steam Valve	UK Spirax Sarco steam pressure reducing valve
Temperature Control	German Burkert temperature control system
Pneumatics	AirTac electromagnetic valve and air filter
Electrical Cabinet	Schneider electrical components
Minimum Order	One unit
Production Capacity	20 units per month

Key benefits

Named Component Brands on the Specification. SIEMENS PLC, Spirax Sarco steam valves, Burkert temperature control and Schneider electrics are stated rather than described as imported. Spares can then be sourced locally for the life of the machine.

Accurate Temperature Control. In a retort the temperature record is the food safety evidence. A dedicated temperature control system is what makes that record defensible to an auditor.

Capacity Range of Eleven to One. 1350 L to 15,000 L covers a pilot plant and a full production retort within the same design family.

Three Automation Levels. Full-auto, semi-auto and manual versions exist so the capital cost matches the operation rather than forcing automation onto a small plant.

Where it is used

Secondary sterilisation of packaged dairy products • Sterilising packaged fruit juice • Beverage products in sealed containers • Ready meals and packaged food requiring a retort process • Pilot-scale sterilisation trials before production • Plants needing validated temperature records for export

Pasteurization and Cooling Tunnel

HTK-SD-01 · SUS304

A pasteurisation and cooling tunnel with a working capacity of 3000 L to 18,000 L in SUS304, for packaged dairy, fruit juice and beverage products. It runs four zones: recycled warm water for pre-heating, hot water to pasteurise, warm water to cool and spray the product, then cold water to bring it down. Temperature and holding time are set and controlled automatically, and the procedure can be designed to your product. Standard components include an imported brand chain, JIE or Guomao reducers, UK

Spirax Sarco steam regulating and drain valves, SIEMENS PLC and touch screen, and Danfoss or Mitsubishi frequency converters.

Specification

Product Model	HTK-SD-01
Working Capacity	3000 L to 18,000 L, customised
Material	SUS304
Process Zones	Recycled warm water pre-heat, hot water pasteurise, warm water cool and spray, cold water cool down
Control	Set and automatic control of temperature and holding time
Chain	Imported brand
Reducer	JIE or Guomao
Steam Valves	UK Spirax Sarco steam regulated valve and drain valve
PLC	SIEMENS PLC and touch screen
Frequency Converter	Danfoss or Mitsubishi
Minimum Order	One unit
Production Capacity	20 units per month

Key benefits

Water Recycled Between Zones. Warm water recovered from the cooling zones pre-heats the incoming product. That recirculation is where most of the energy saving in a tunnel pasteuriser actually comes from.

Temperature and Holding Time Both Programmable. Pasteurisation units are the product of temperature and time. Setting both under automatic control is what makes the process repeatable and auditable.

Zone Sequence Designed to Your Product. The working procedure is designed according to customer requirements rather than fixed, which matters because a glass bottle and a PET bottle need different thermal ramps.

Named Drive and Control Components. Spirax Sarco valves, SIEMENS PLC and Danfoss or Mitsubishi inverters are specified by name, so spares come from normal industrial supply.

Where it is used

Pasteurising packaged fruit juice in bottles • Tunnel pasteurisation of beer in glass or can • Dairy drinks pasteurised after filling • Beverages requiring controlled cooling after heat treatment • Products where thermal shock must be avoided in glass • Plants needing documented pasteurisation units per pack

How To Enquire

Send the process rather than a model number: capacity or flow rate, the product being handled, the container format where relevant, and the utilities already on site. WhatsApp +86 150 5517 9418 or email sales@trueglowimaging.com.

Minimum order is one unit on the process, packaging, utility and crane ranges. Machined, fabricated and moulded parts are quoted from single pieces upward.