

ACCT SERIES

MAIN CHARACTERISTICS OF THE STERILIZER :

- > COST SAVER (LOW ENERGY AND LOW LABOUR)
- > FULLY AUTOMATED
- > HIGH QUALITY FINAL PRODUCTS
- > FLEXIBLE AND VERSATILE
- > RELIABLE AND EFFICIENT



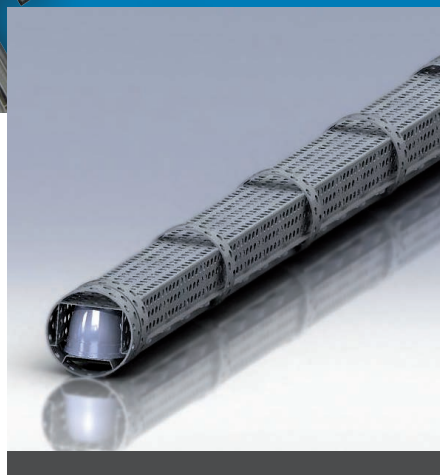
The rotary continuous retort ACCT is specially designed for sterilization of food packed in tin cans of retortable plastic trays and bowls.

The continuous agitation of the product during the heating and cooling process prevents from any burnt product. The continuous and agitated process allows HTST processes (High Temperature Short Time) which are recognized to improve organoleptic qualities and colours.

This continuous sterilizer is specially designed for medium to large productions and can run different sizes and different materials within the same machine depending on packaging.



- > Automated loading and unloading
- > No lag time (or waiting time)
- > User friendly HMI with maintenance trackers
- > Continuous control and record of critical parameters
- > Multi recipe system
- > Remote access for maintenance
- > Certifications CE, TUV, ASME
- > Multi PLC brands available (Rockwell, Schneider, Siemens ...)
- > Special design on request



Carrier for bowls



Tubular carriers for cans

REF	PRODUCTION SPEED	LENGHT (M)	WIDTH (M)	HEIGHT (M)
ACCT 200 - 2200	100 cpm	13.3	2.00	3.10
ACCT 290 - 2500	194 cpm	18.7	2.70	3.80
ACCT400 - 2800	345 cpm	22.10	2.70	3.80
ACCT 500 - 3200	772 cpm	25.70	2.70	3.80
ACCT 600 - 3200	690 cpm	26.7	3.2	3.95

Speed given for 15 min holding time and 1/2H cans D73xH110mm - equivalent to 15 Oz