

STERI-ACE

Air-Steam System High Temperature & High Pressure

| modern innovation

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BETTER THAN NOW

ENABLES TO MAKE
PRECISE ECONOMICAL
STERILIZING BY
PATENTED AIR-STEAM



STERI-ACE

- 01 Minimize discoloration of products.
- 02 Preserves the original taste and texture of foods.
- 03 Eliminates smell of ordinary retort food.
- 04 Air steam heating enables immediate increases in temperature from primary sterilization to secondary sterilization.
- 05 Prevents damage on pouches from the high temperature sterilization process.

STERI-ACE OPTIONS

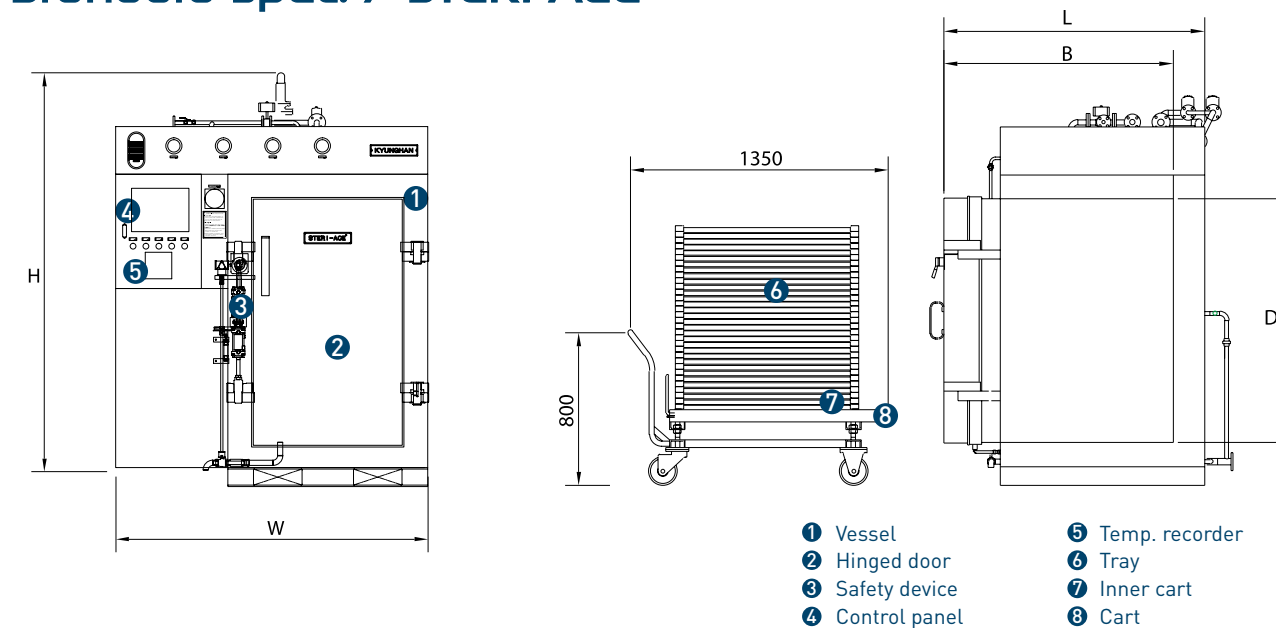
VC Type (Vacuum Cooking Function)

STERI-ACE VC model is equipped vacuum cooking system as well as high temperature cooking system at 50°C through 125°C for universal and multipurpose usage.

Two Door Type / 2 DOOR

Doors are located at each end of vessel to separates loading side and discharge side for dividing sterile and unsterile environment.

Standard spec. / STERI-ACE



		PRS-10-I	PRS-20-I	PRS-30-I	PRS-40-I
Dimension of Vessel (mm)	Width (A)	750	750	750	750
	Length (B)	1,100	2,100	3,100	4,100
	Height (D)	1,260	1,260	1,260	1,260
Dimension of Machine (mm)	Width (W)	1,700	1,800	1,850	1,850
	Length (L)	1,400	2,400	3,400	4,400
	Height (H)	2,200	2,300	2,350	2,350

BETTER THAN NOW

Simply the Best
STERI-ACE

Air-Steam System
High Temperature & High Pressure Sterilizer
NEWLY NOW BY AIR-STEAM

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 **KYUNGHAN CO.,LTD.**

High Temperature & High Pressure

STERI-ACE

AIR-STEAM SYSTEM PRODUCES THE DELICIOUS.

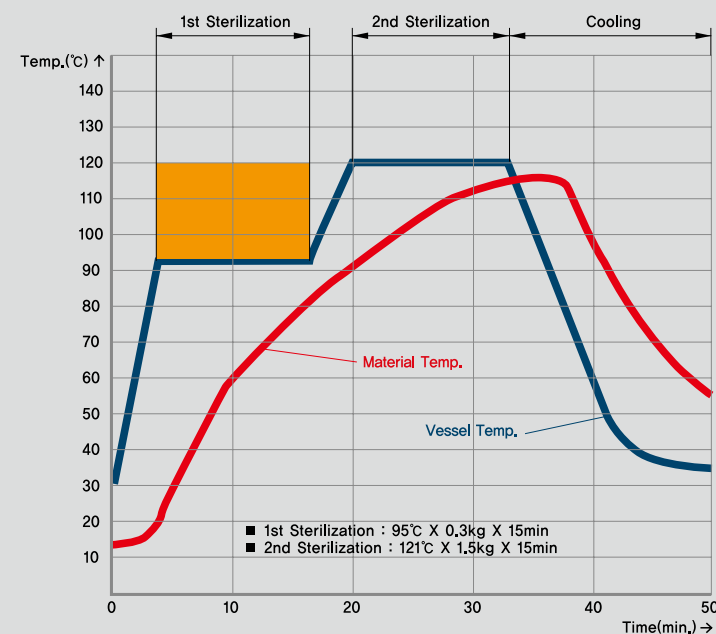
EFFECTIVE DESIGN NEEDS LESS SPACE & SAVES ENERGY.

STERI-ACE's vessel is a compact and rectangular structure to minimize dead space to maximize energy efficiency. Processed material shall be evenly heated by specially designed Air-Steam system, which has been patented and effectively cooled by simply designed air-spray cooling system. It enables for pouch packaged foods to be cooked, sterilized and cooled with saving energy.

STERI-ACE is...

- 01 Its physical property such as color, taste and freshness is preserved by using patented Air-Steam to prevent discoloration and changes in physical shape caused by superheated steam.
- 02 Two-Step Sterilization minimizes overheating which leads to waste of energy.
- 03 Remarkable reduction of Utility cost compare to Hot Water type.
- 04 One-touch operation is possible by using PLC and Touch Screen Panel.
- 05 Memory function makes process much easier for an operator to use.

2-Step Sterilization



STERI-ACE



Air-Steam System

- Enables to make precise sterilizing.
- Two-step sterilizing system helps to cook more deliciously and shall make cooking easier and more economical.
- Less retort smell makes food more delicious.
- Makes less discoloration and will not damage pouch material.

Multipurpose Equipment

- Enables to make pressurizing and high temperature (max.125°C) sterilization.
- Provided to make sterilization of bottles, canned and air-packaged material.
- Utilized for low temperature (min.80°C) sterilization.
- Cooks steaming as well as boiling.
- Optimum for developing and sampling new products.

Rectangular Cross-Section

- Most economical and less installation space.
- Simple construction and compact equipment.
- Saves energy, space and running cost.
- Makes it possible to install on even upstairs. (1.8m width x 2.4m height only)
- Remarkably saves installation and maintenance cost.

SPECIFICATION / STERI-ACE

	PRS-10-I	PRS-20-I	PRS-30-I	PRS-40-I
Max. Working Temp.	125[°C]	125[°C]	125[°C]	125[°C]
Max. Working Press.	0.2MPa(2kgf/cm ² G)	0.2MPa(2kgf/cm ² G)	0.2MPa(2kgf/cm ² G)	0.2MPa(2kgf/cm ² G)
Volume (Liter)	1,000	2,000	2,900	3,900
Capacity per Batch (200g/pouch)	153kg	307kg	460kg	614kg
No. of Tray (30mm height)	32trays x 1set	32trays x 2set	32trays x 3set	32trays x 4set
Capacity (pouch 130 x 170 x 20[mm])	768EA	1,536EA	2,304EA	3,072EA
Required Cap. of Boiler (kg/hr)	200kg/hr ↑	400kg/hr ↑	600kg/hr ↑	800kg/hr ↑
Steam Consumption (kg/batch)	65	125	200	300
Required Power of Compressor (kw)	3.7kw(5HP)	5.5kw(7.5HP)	7.5kw(10HP)	11kw(15HP)
Air Receiver Tank	500l	1,000l	1,300l	1,500l
Cooling Water (Liter/min)	75	155	235	315
Actual Tray Dimension (W x L x H mm)	620 x 950 x 960	620 x 1,900 x 960	620 x 2,850 x 960	620 x 3,800 x 960
Dimension of Vessel (W x L x H mm)	750 x 1,100 x 1,260	750 x 2,100 x 1,260	750 x 3,100 x 1,260	750 x 4,100 x 1,260
Dimension of Machine (W x L x H mm)	1,700 x 1,400 x 2,200	1,800 x 2,400 x 2,300	1,850 x 3,400 x 2,350	1,850 x 4,400 x 2,350
Weight (kg)	1,800	2,700	3,700	4,600