

**Product brochure - Model 2 / Model 3**

**Autoclaves for sterilizing canned goods**



**Industrial autoclaves**

*Id195-aR3-M2/M3-WB-23EN English*

**For complete technical information see technical data sheet - Platform aR3**

## UNCOMPROMISING TOP PERFORMANCE

# THE "STERIRAY" CANNED PRODUCTS AUTOCLAVES

The SteriRay autoclaves are unusually versatile and save time and energy. There are no limits when it comes to producing whole canned foods: cans made of different metals, jars, cooking bags, tubes, etc.

Every "SteriRay" autoclave is a technical masterpiece. Behind every device is the know-how of the company "Ivanov Engineering". Our products impress with their sophisticated design and outstanding quality. The collaboration with demanding practitioners has resulted in devices that are easy to use and easy to maintain. The economical way of working reduces costs and increases profitability.

### Industrial design

With our machine design, we set new standards in the industrial design of autoclaves. Our modular system, the easily accessible components and the ease of use make "SteriRay" autoclaves excellent devices that are easy to use and easy to maintain.

### Automation

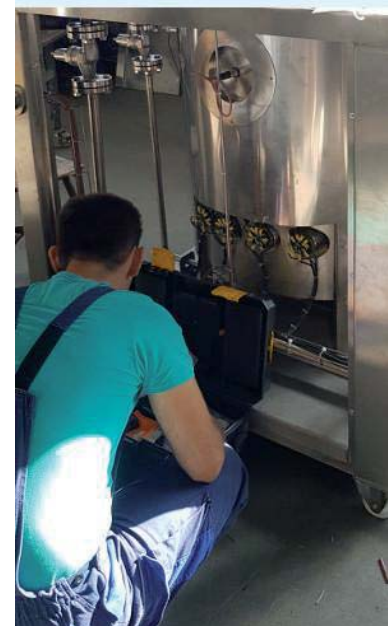
Automation creates a lead. This advantage lays the foundation for your economic success in the future.

### Additional options & accessories

Of course, you can make your work with our SteriRay autoclaves much easier with useful additional options and accessories.

### Proven technology for high machine availability

We know that food machinery needs to be constantly available to maintain production. For this reason, we attach great importance to proven technology when selecting components.



Model 2 - Semi-automatic control  
Model 3 - Fully automatic control

**Autoclaves for sterilizing canned goods with a nominal volume of:**

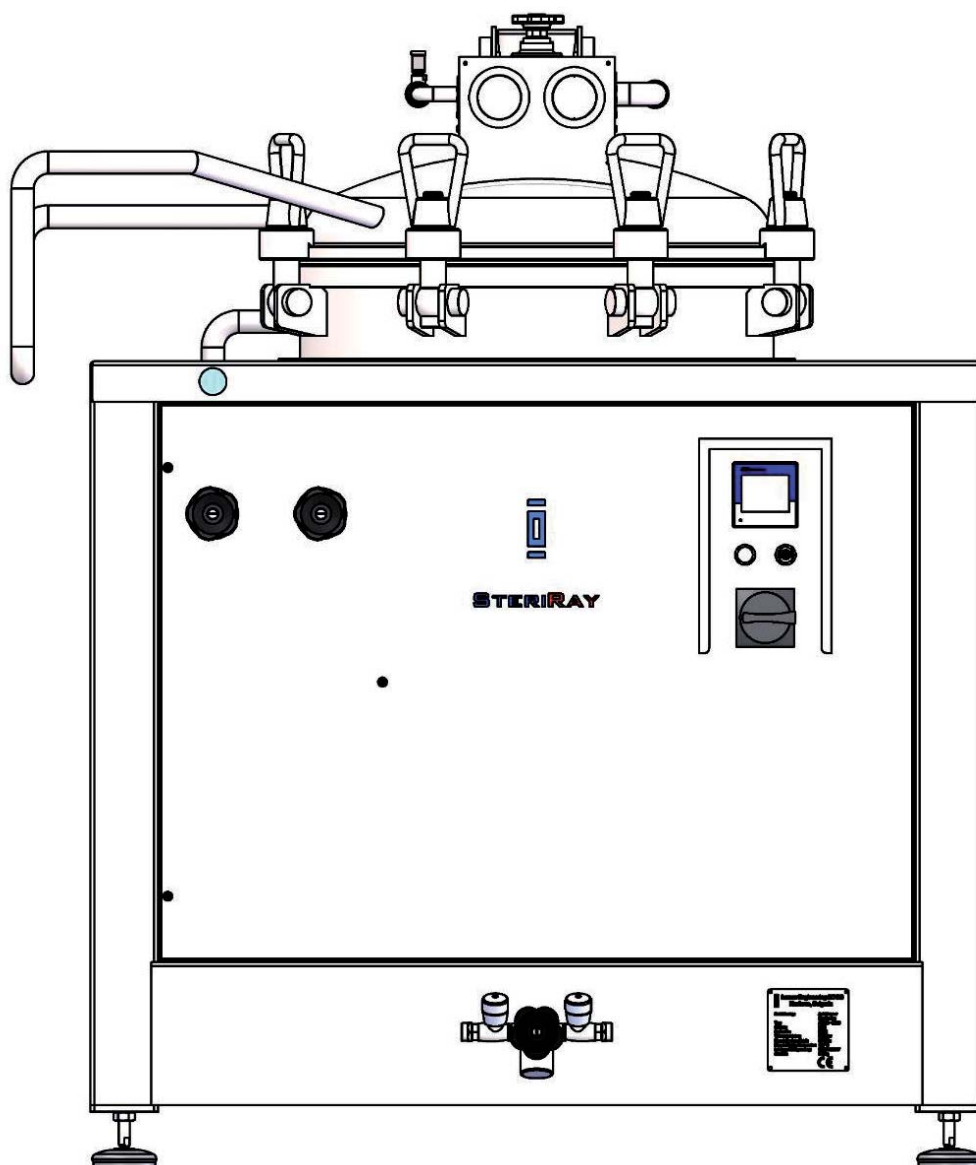
- 250, 390, 530 and 1250 liters

**Full water counter pressure autoclave with:**

- direct electric heating and direct cooling.
- direct steam heating and direct cooling.
- semi-automatic and fully automatic control.

**Application:**

The autoclave is used to sterilize rigid containers (cans, jars) or flexible and semi-rigid containers (bags, plastic, tubes).



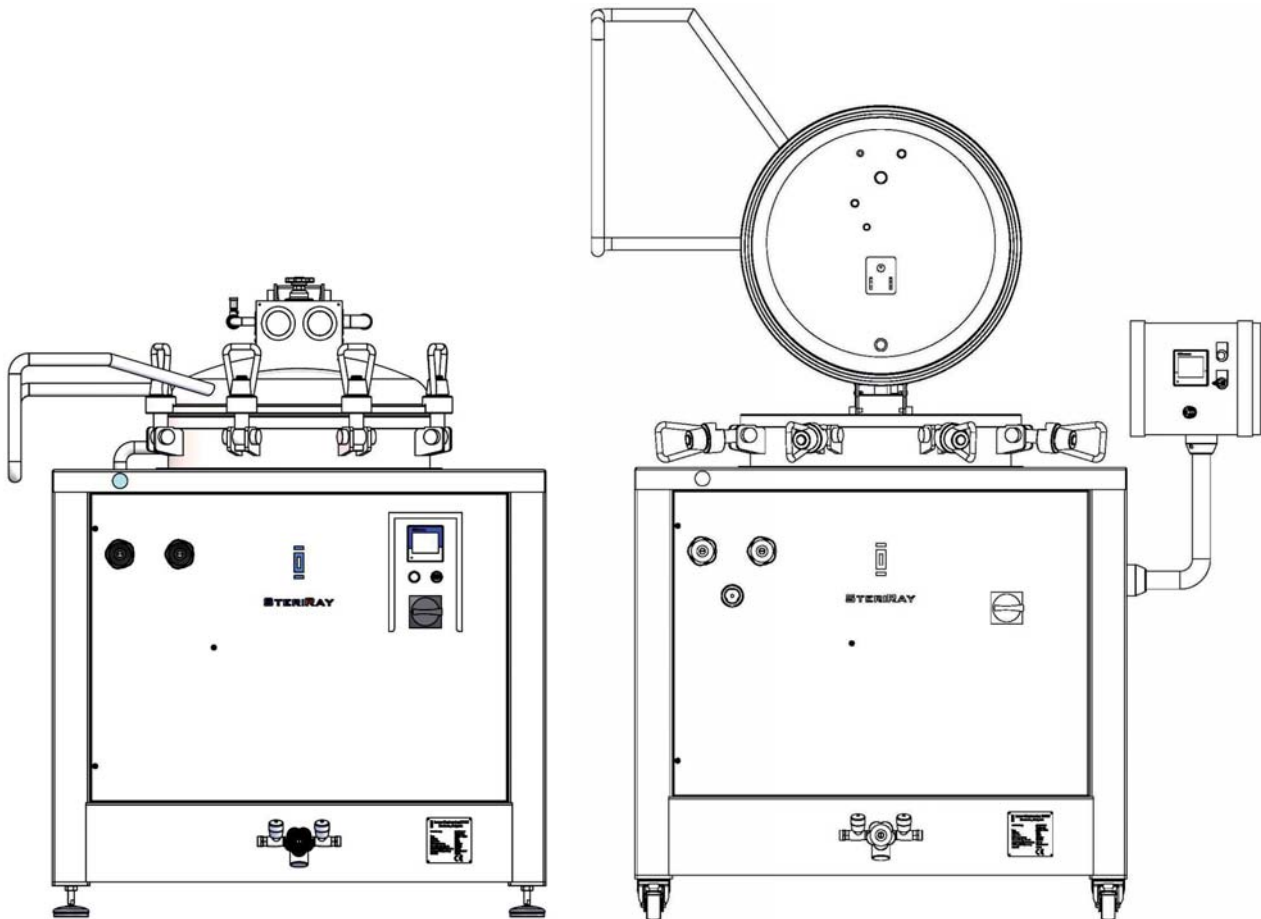
Model 2 - Semi-automatic control  
 Model 3 - Fully automatic control

**"Model 2" with a nominal volume of:**

- 250, 390 and 530 liters

**Full water counter pressure autoclave with:**

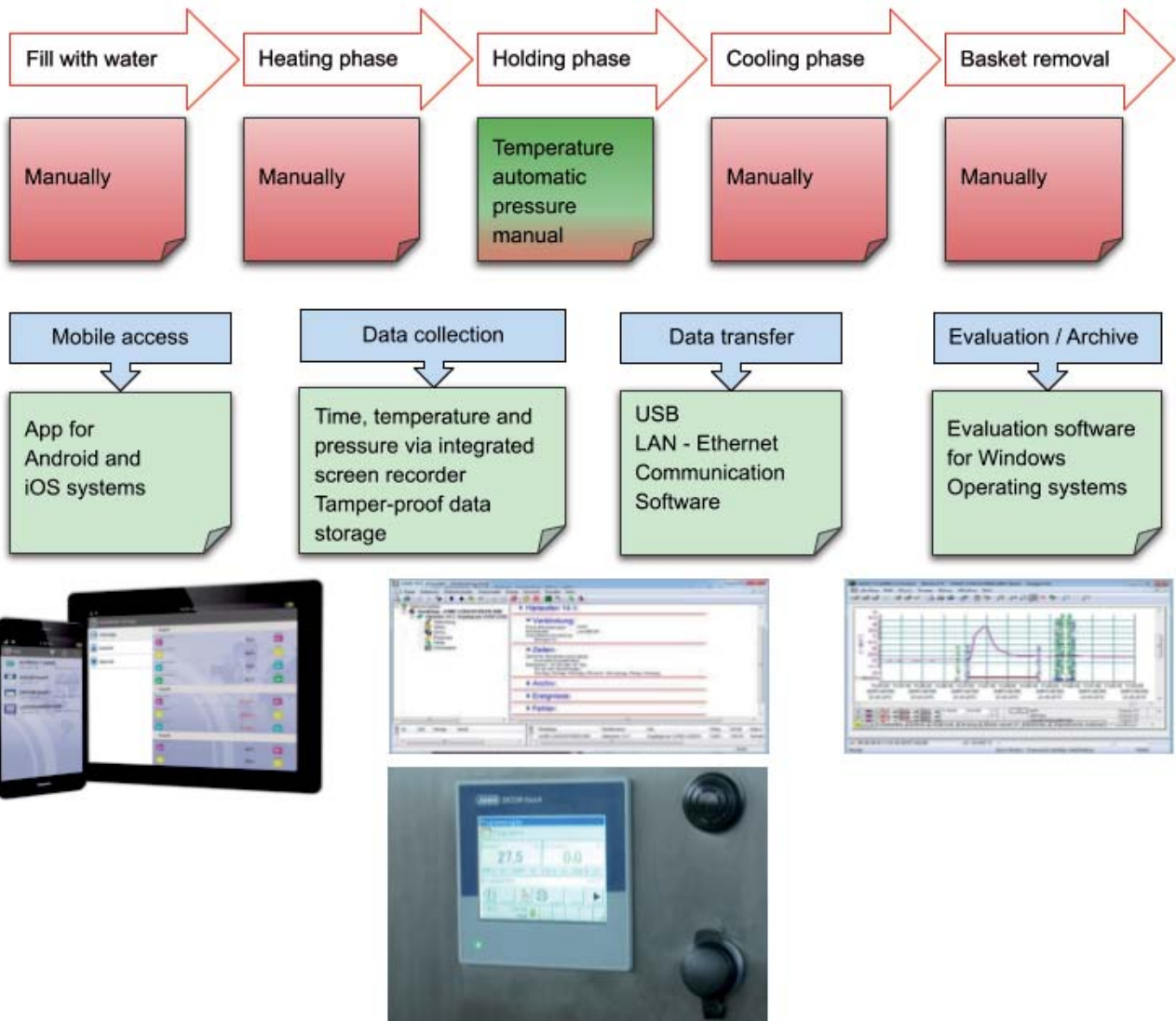
- direct electric heating and direct cooling.
- semi-automatic control.



Standard version:	Options:
Completely made of stainless steel	RL1 - Mobile
Energy-saving all-round insulation	LT2 - Compressed air supply line
Adjustable feet	BP1, BP2, BP2 - Control box
Program control - DICON touch	SK1 - Wall-mounted switch box
Control panel - front right	
Tamper-proof data storage	
LAN interface (Ethernet)	

### Description -"Model 2":

*It is about a semi-automatic controlled system with manual opening and closing of the hinged lids. Filling and removing foodme is carried out manually.*



## **Procedure - "Model 2":**

With the hinged lid open, a basket with rigid, flexible or semi-rigid containers is placed in the empty autoclave. The hinged lid is closed manually and the Screws of the flange connection are tightened.

### Fill:

- The water is filled manually.

### Heating phase:

- The desired temperature for heating is entered and started using the touchscreen on the control panel; heating then takes place automatically, controlled by the PLC.
- The vent valve remains open during heating.
- The end of the process is signaled by a beep.

### Holding phase:

- Sterilization is carried out in accordance with the sterilization process of the product to be treated. The stored programs are called up using the touchscreen of the control panel, started and then run automatically controlled by the PLC.
- The process and program controller controls the entered Temperature-time parameters automatically.
- The parameters of the sterilization process are observed through the mounted devices and through the respective valves manually controlled.
- The end of the process is signaled by a beep.

### Cooling phase:

- The cooling down of the food is carried out manually.
- After cooling is complete, the water is drained manually up to the water overflow.

### Food removal:

- The hinged lid of the autoclave is opened manually and the basket with the food to be cooked is removed.

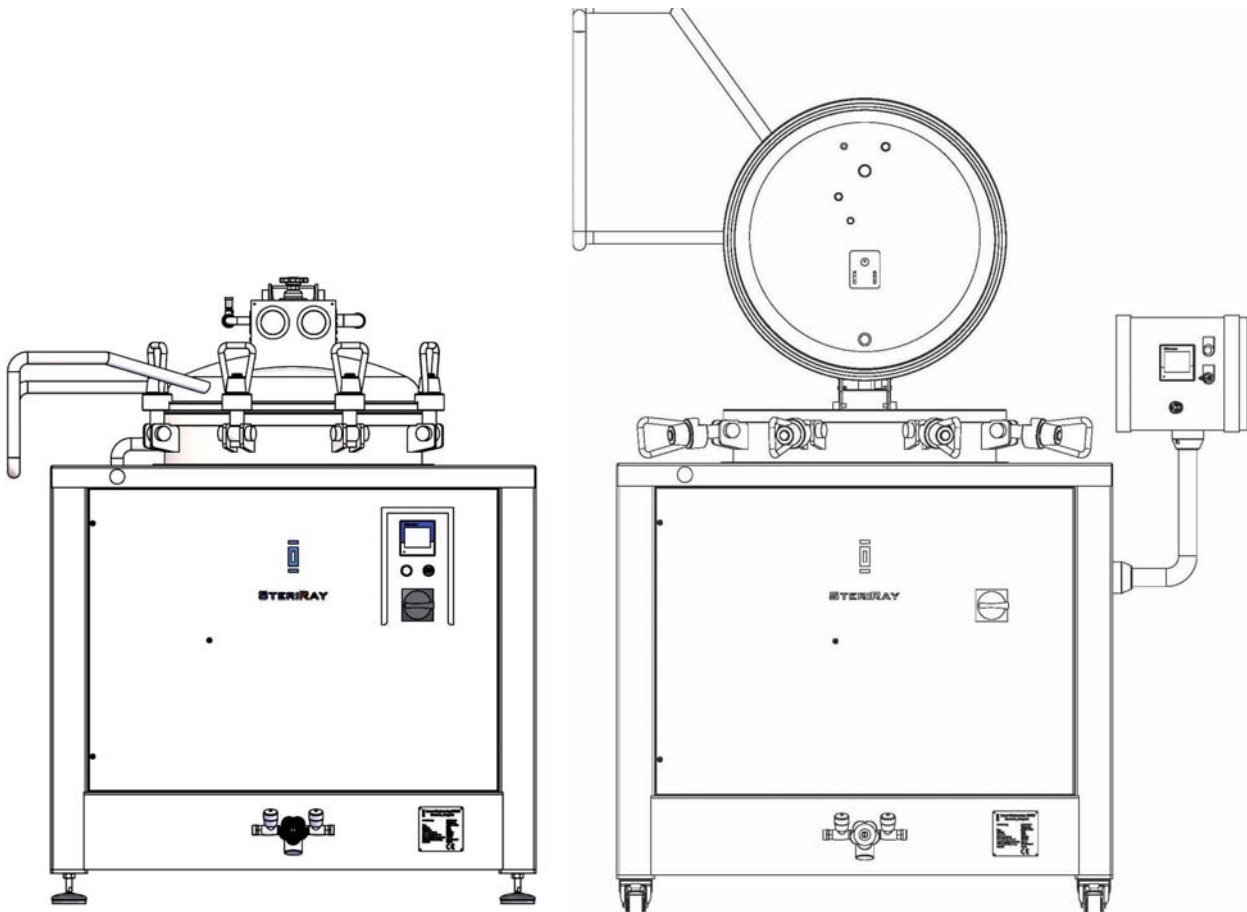
Model 2 - Semi-automatic control  
 Model 3 - Fully automatic control

**"Model 3" with a nominal volume of:**

- 250, 390, 530 and 1250 liters

**Full water counter pressure autoclave with:**

- direct electric heating and direct cooling.
- direct steam heating and direct cooling.
- fully automatic control.

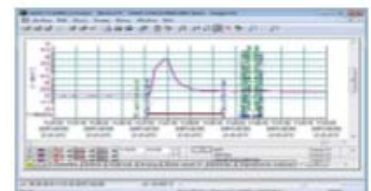
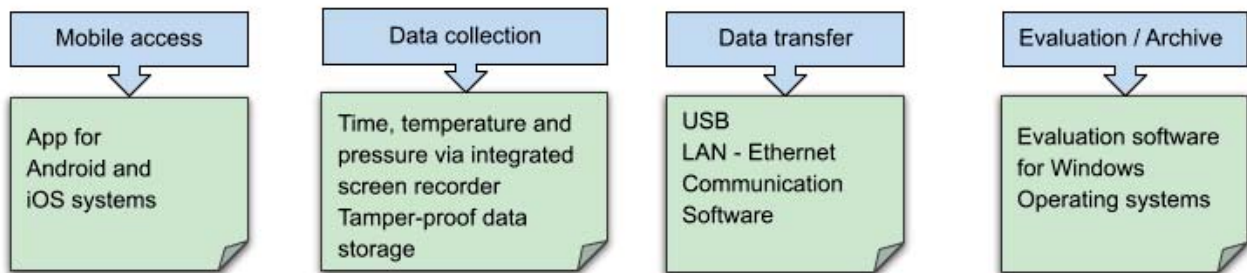
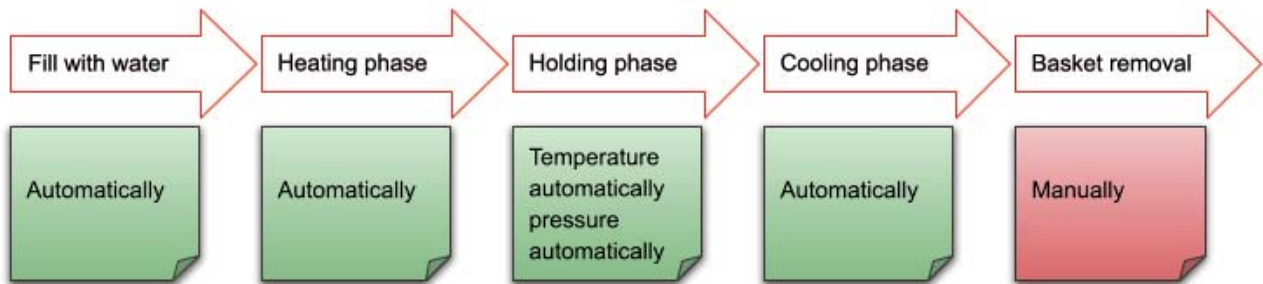


Standard version:	Options:
Completely made of stainless steel	RL1 - Mobile
Energy-saving all-round insulation	KP1 - Centrifugal pump
Adjustable feet	BP1, BP2, BP2 - Control box
Program control - DICON touch	SK1 - Wall-mounted switch box
Control panel - front right	HE144 - heating output of SR1250 - 144kW
Tamper-proof data storage	
LAN interface (Ethernet)	

Model 2 - Semi-automatic control  
Model 3 - Fully automatic control

**Description - "Model 3":**

*It is a fully automatically controlled system with manual opening and closing of the hinged lids. Filling and removing the food to be cooked are carried out manually.*





### **Procedure - "Model 3":**

With the hinged lid open, a basket with rigid, flexible or semi-rigid containers is placed in the empty autoclave. The hinged lid is closed manually and the screws of the flange connection are tightened.

Fill:

- The water is filled automatically.

Heating phase. holding phase:

- Sterilization is carried out according to the sterilization procedure of the product to be treated. The stored programs are called up using the touchscreen of the control panel, started and then run automatically controlled by the PLC.
- The process and program controller automatically controls the entered temperature-time parameters.
- The parameters of the sterilization process are monitored by the installed devices and automatically controlled by the respective valves.

Cooling phase:

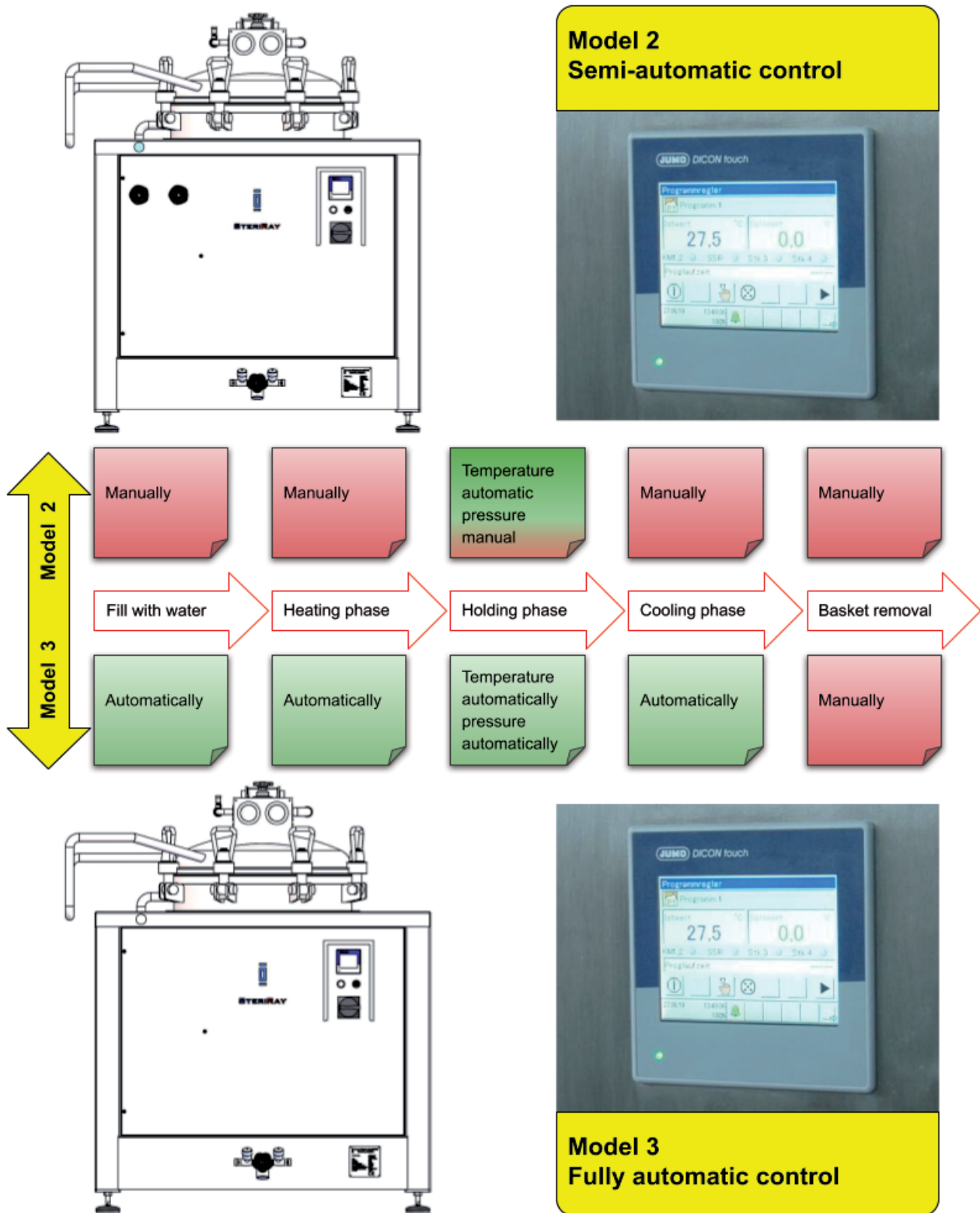
- The food being cooked is cooled down automatically.
- After cooling is complete, the water is automatically drained to the level detector.
- The end of the process is signaled by a beep.

Food removal:

- The hinged lid of the autoclave is opened manually and the basket with the food to be cooked is removed.

Model 2 - Semi-automatic control  
 Model 3 - Fully automatic control

**"Model 2" and "Model 3" in comparison:**

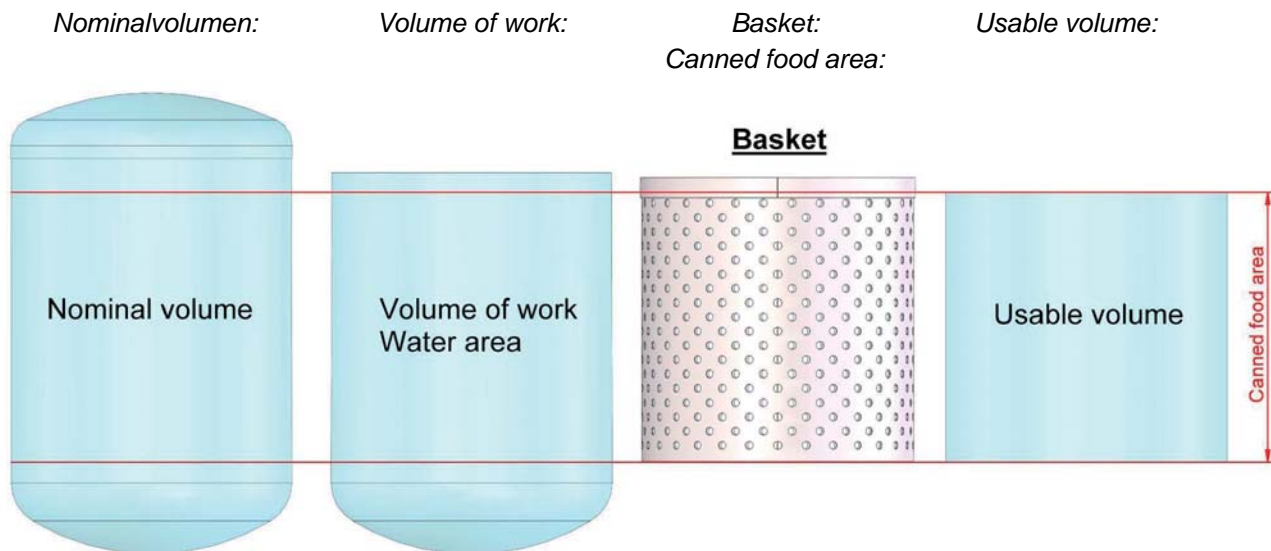


**Dimension:**

Designation	Unit	SR250	SR400	SR550	SR1250
LxBxH	mm	1220x1220x1560	1320x1320x1700	1420x1420x1760	1620x1620x2340
LxBxH2	mm	1220x1220x2180	1320x1320x2420	1420x1420x2580	1620x1620x3360
Container diameter	mm	Ø600	Ø700	Ø800	Ø1000
G1 - G2	mm	180 - 250	180 - 250	180 - 250	180 - 250

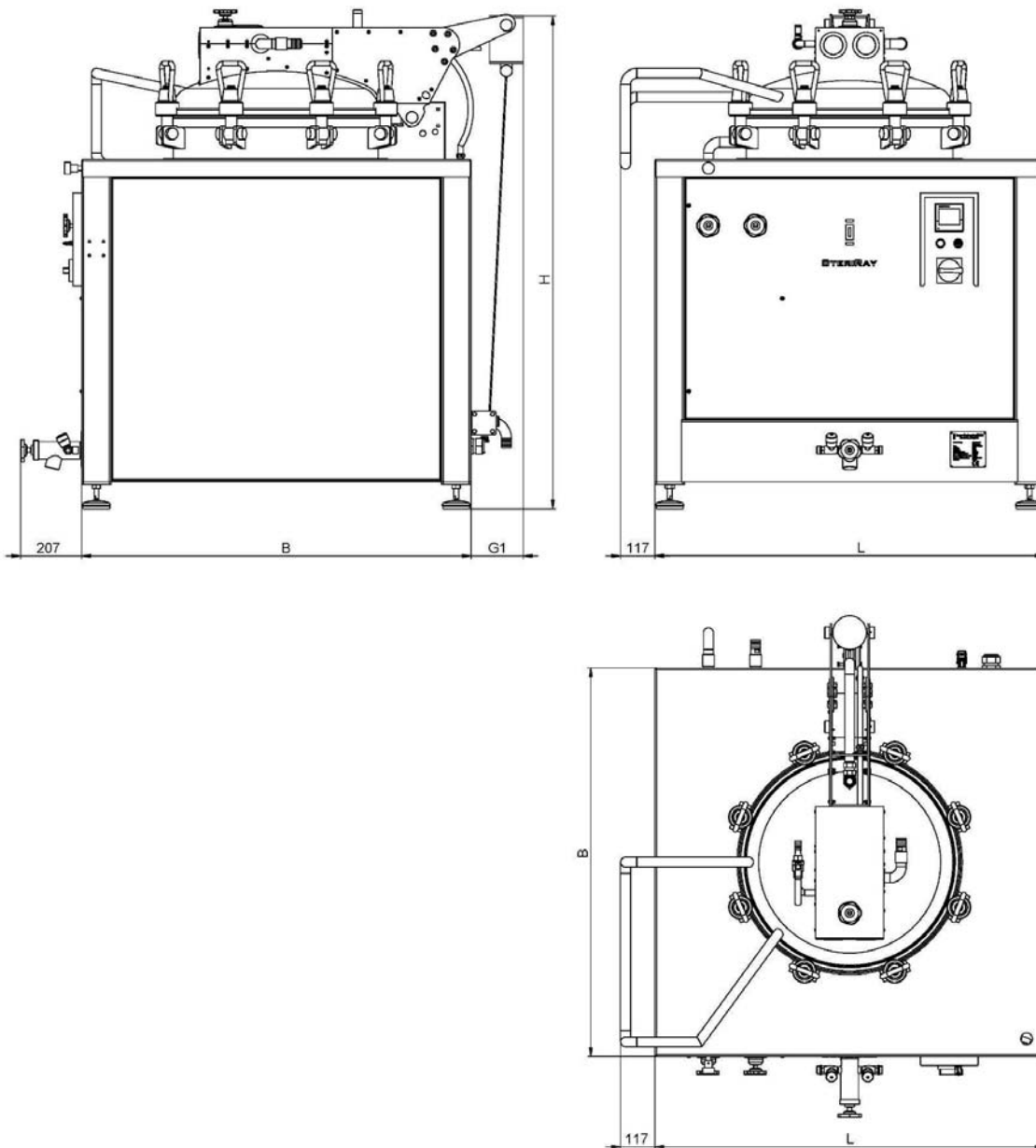
**Product space:**

Designation	SR250	SR400	SR550	SR1250	
Nominalvolumen:	250	390	530	1250	Liter
Volume of work:	210	320	450	1050	Liter
Usable volume:	150	250	330	890	Liter



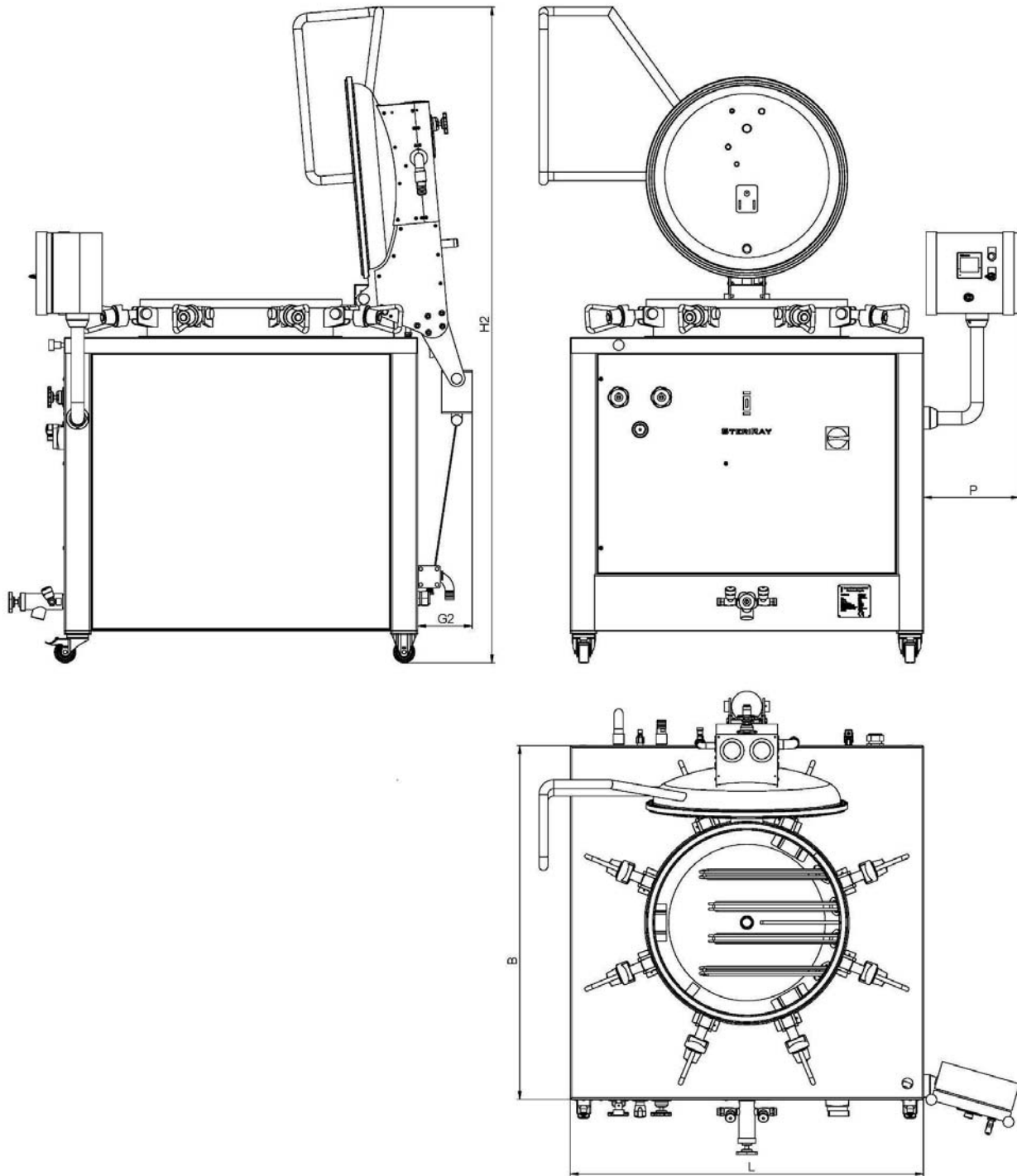
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***Dimensions of closed lid (standard version):***



Model 2 - Semi-automatic control  
Model 3 - Fully automatic control

**Open lid dimension (options BP1, LT2, RL1):**

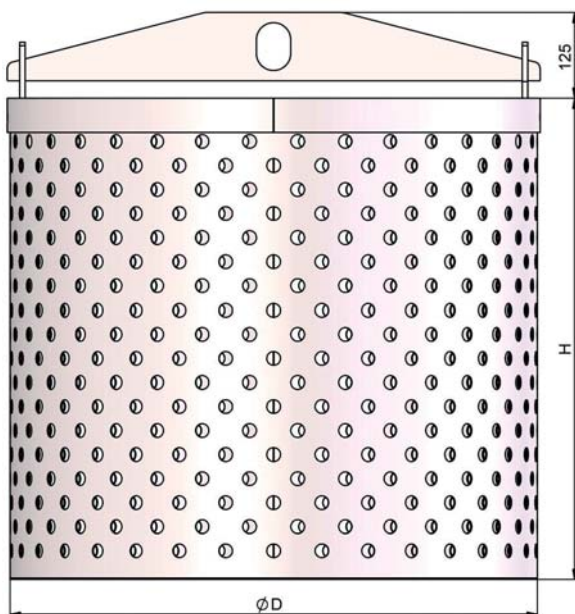


**Dimensions of basket:**

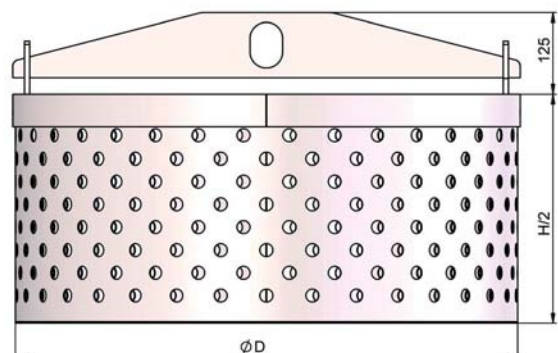
Designation	Unit	SR250	SR400	SR550	SR1250
Basket 1/1, DxH	mm	Ø575x600	Ø675x700	Ø775x700	Ø970x1200
Basket 1/2, DxH/2	mm	Ø575x300	Ø675x350	Ø775x350	Ø970x600
Basket 1/3, DxH/3	mm	no	no	no	Ø970x400
Maximum number of cans in the autoclave:					
200	gram	378	649	825	2337
300	gram	230	416	546	1474
400	gram	210	354	450	1230
680	gram	115	192	252	737
800	gram	92	160	210	603
1200	gram	60	112	152	420

\*Information provided without guarantee. Filling quantities depend on can dimensions.

\*For more information on example loads, see data sheet "Capacity basket".



Size 1/1



Size 1/2

Model 2 - Semi-automatic control  
Model 3 - Fully automatic control

## Control, operate, visualize, register:

### The control panel consists:

- Process and program controller DICON touch
- USB interface - for connection to a memory stick
- Audible signal detector



Construction panel - operator level

### Versatile control options by specifying:

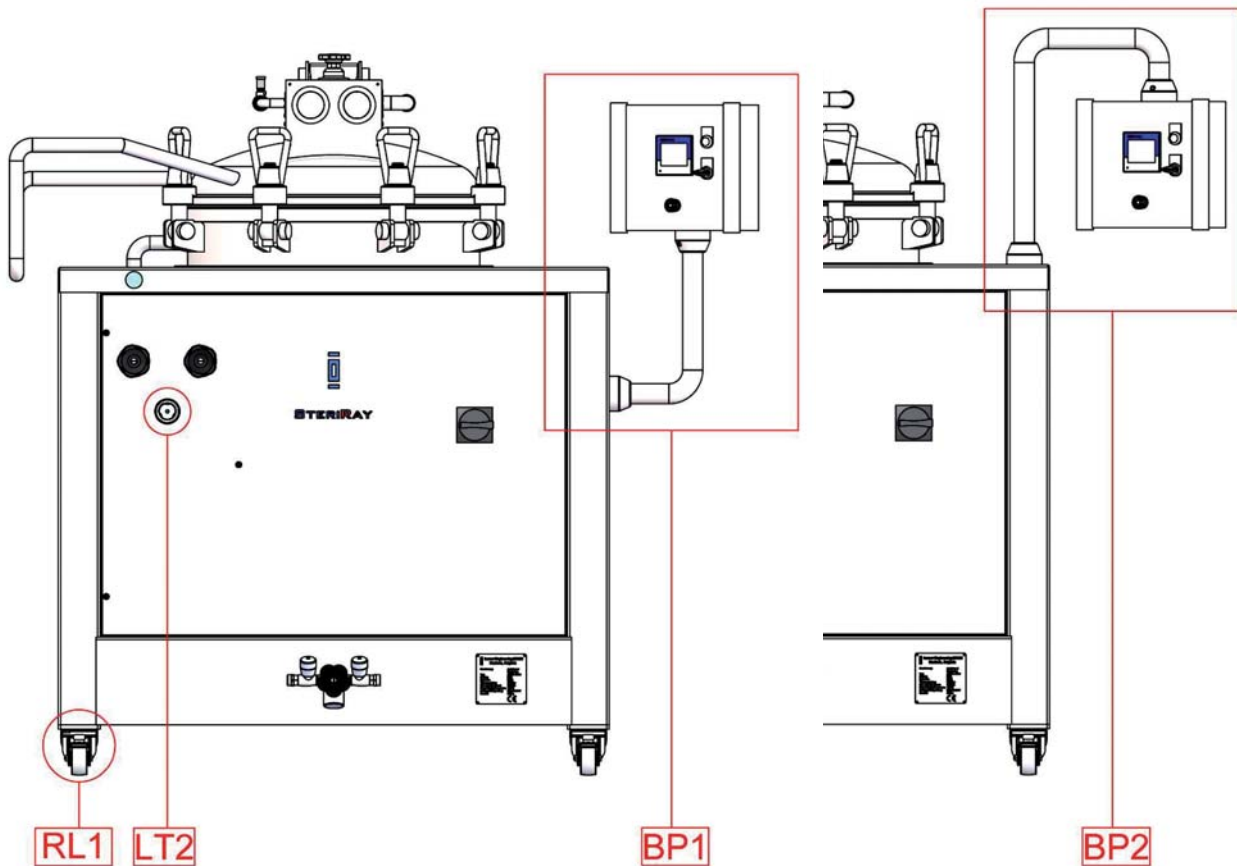
- Boiler temperature
- Core temperature
- cooking time
- Area code time
- F value
- Ramp function

Model 2 - Semi-automatic control  
Model 3 - Fully automatic control

*Of course, you can make your work with our SteriRay autoclaves much easier with useful options and accessories.*

**Options:**

*Here is a brief list of the options we can offer:*



- RL1 - Mobile
- LT2 - Compressed air supply
- KP1 - Centrifugal pump
- HE144 - Heating output of SR1250 - 144kW

Control panel:

- BP1 - The arm is permanently mounted, the control panel can be rotated from below.
- BP2 - The arm is permanently mounted, the control panel can be rotated from above.
- BP3 - The control panel is hung on the wall.

Switch box:

- SK1 - Switch box with the control panel for wall mounting



Model 2 - Semi-automatic control

Model 3 - Fully automatic control

**Accessories:**

*Here is a short list of what we can offer in terms of natural accessories:*

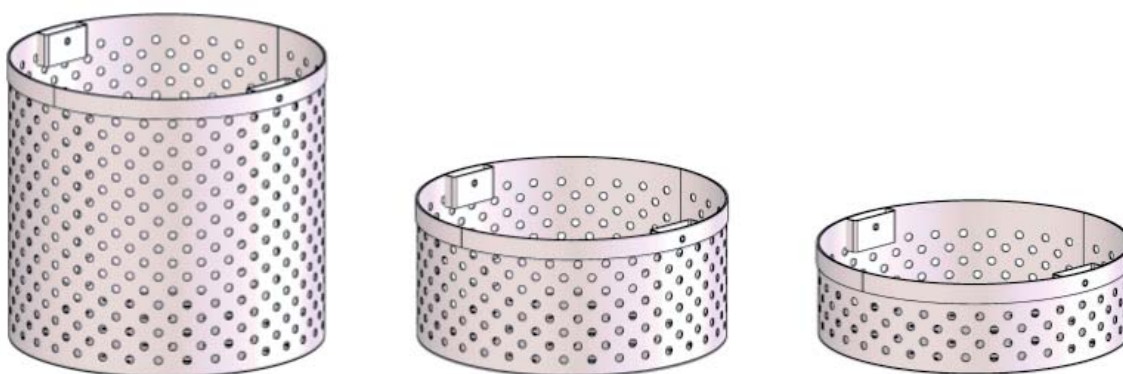
Lifting bracket:

For safe transport on the crane hook.



Korb:

In full format 1/1 and stackable sizes 1/2 and 1/3.



Boiler float:

Prevents food from floating.

Intermediate layer:

Stabilizes individual levels of food being cooked.

Floor plate:

A base plate is included in the scope of delivery.



Crane track with electric train:

We supply the appropriate crane track with an electric hoist to load the autoclaves with the baskets.

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**Accessories:**

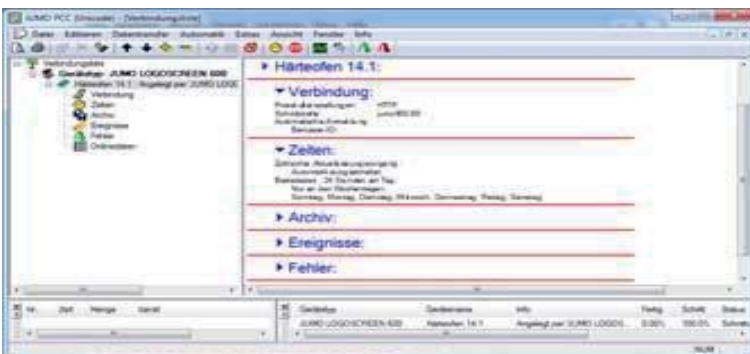
Staircase and stage construction for SR1250.

Adapter Canned:

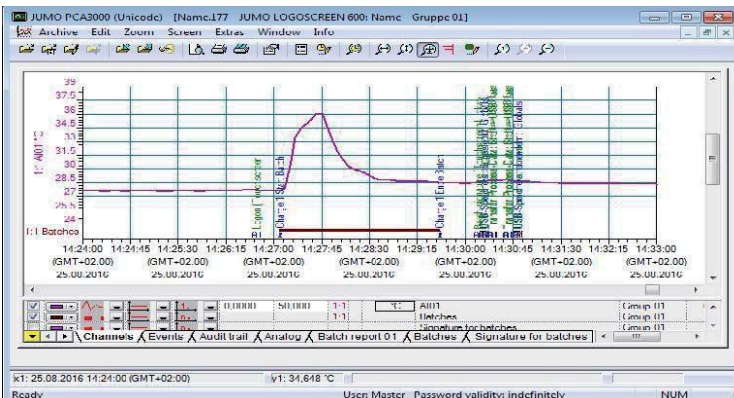
An adapter for safely inserting the core temperature sensor into a preserving jar



Communication software PCC:  
 Access from PC



PC evaluation software PCA3000:  
 Evaluate



**Facts, data, values:**

Designation	Unit	SR250	SR400	SR550	SR1250
"Model 2"		<i>and</i>	<i>and</i>	<i>and</i>	<i>no</i>
"Model 3"		<i>and</i>	<i>and</i>	<i>and</i>	<i>and</i>
Volume	Liter	250	390	530	1250
Container diameter	mm	Ø600	Ø700	Ø800	Ø1000
External dimensions LxWxH	mm	1220x1220x1560	1320x1320x1700	1420x1420x1760	1620x1620x2340
Electric	kW	18	24	48	72 / 144
HD steam	kg/h	<i>no</i>	<i>no</i>	<i>no</i>	220
Operating pressure, "Model 2"	bar	2,5	2,5	2,5	-
Operating pressure, "Model 3"	bar	3	3	3	3
basket 1/1, DxH	mm	Ø575x600	Ø675x700	Ø775x700	Ø970x1200
<b>Maximum number of cans in the autoclave:</b>					
200	gram	378	649	825	2337
300	gram	230	416	546	1474
400	gram	210	354	450	1230
680	gram	115	192	252	737
800	gram	92	160	210	603
1200	gram	60	112	152	420

\*Information provided without guarantee. Filling quantities depend on can dimensions.

\*For more information on example loads, see data sheet "Capacity basket".



Haskovo, Bulgaria  
Хасково, България

