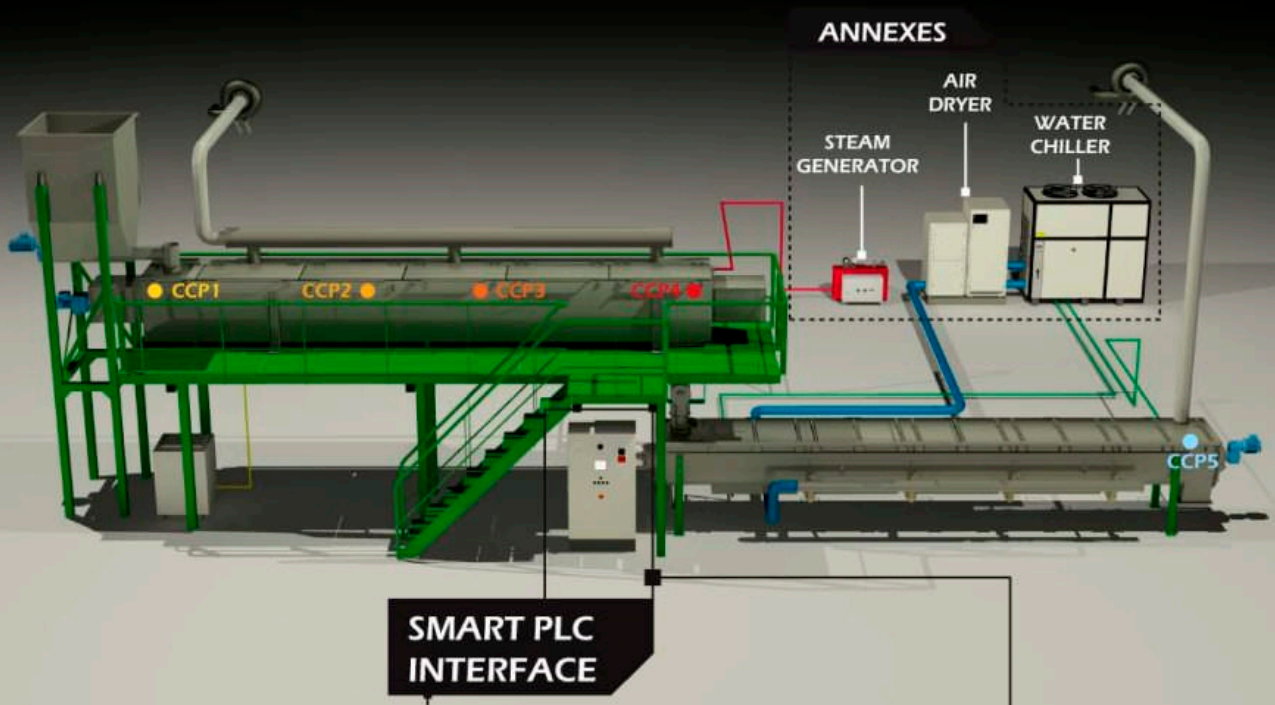
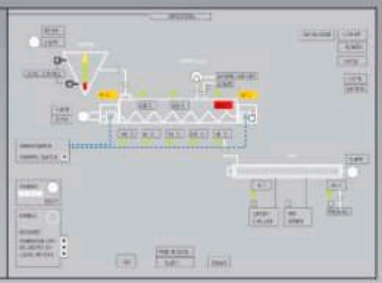
THE PROCESS



SMART PLC INTERFACE

- Safesteril control and monitoring
- CCP alarm management (For HACCP procedure)
- User management (administrator/operator)
- Available in your language



USB

MANAGEMENT & TRACEABILITY SOFTWARE

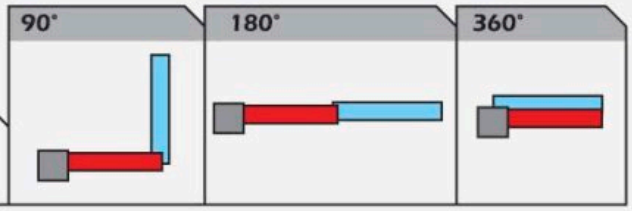
- Recipe database
- Create your own recipe
- Continuous traceability
- Critical control points (CCP) follow up
- Data acquisition in your PC



TECHNICAL DATA

Safesteril version	Capacity [m3/h] based on 10' passing time
600 X2	6
600	3
450	1.5
215	0.15

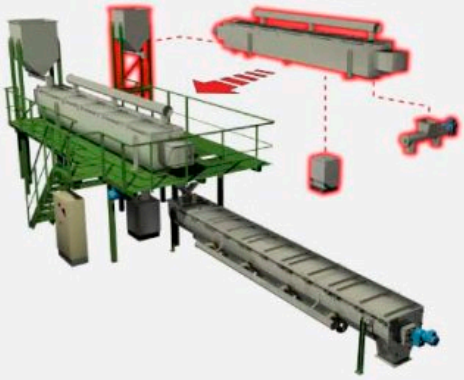
configurations



"READY FOR X2 OPTION" AND "X2 UPGRADE" CAPACITY X2 !

Like several of our customers, you may need to increase the capacity of your Safesteril due to the success of your "Safesterilized" products.

Safesteril grows as you grow. Start small with one Safesteril line and double it's capacity with the "X2 upgrade". Purchase your Safesteril equipment with the "Ready for X2 option" for an easy transition to increase your capacity. Then order the "X2 upgrade" which will double your capacity.



"Ready for X2 option" includes:

- Preparation in the control cabinet and PLC to allow operation of a second Spirajoule
- Increase size of cooler to be able to cool twice the amount of product
- Increase the capacity of the annexes (steam generator, water chiller, and air dryer) to supply enough fluids for the whole X2 line
- Frame extension to support a second Spirajoule

PRODUCTION MANAGEMENT AND CLEANING

- Batches flow continuously due to the First In-First Out (FIFO) design.

Unlike other continuous processes, Safesteril has been designed to allow FIFO batch management. The FIFO design allows the processor to change products without stopping production. The result is no wasted product, even when running small batches.



- Occasional cleaning between batches.

Some products are incompatible and will require cleaning between batches. Since Safesteril is a dry system, there is no need to use water for cleaning. You can remove the remaining dust in a few minutes with simple vacuum equipment.



- Clean In Place (CIP) and further cleaning

Complete cleaning of the line with anti-bacterial solution will take approximately two hours. CIP solutions are available upon request.

