

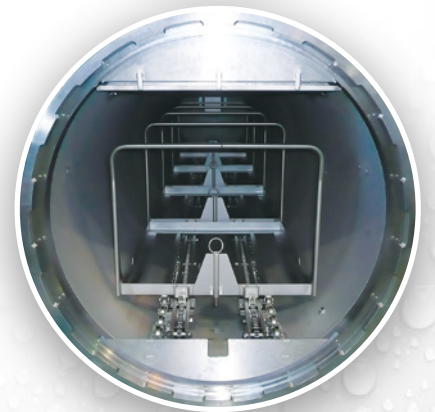
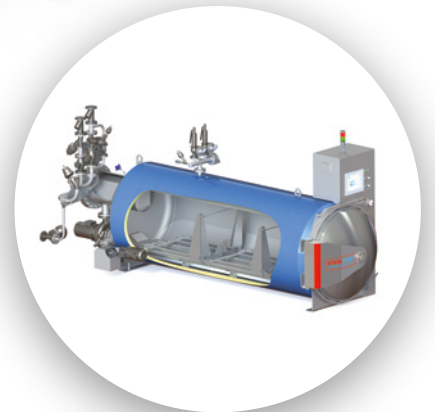
STERIFLOW® DALI* SHAKING MADE EASY



Designed for low viscous liquids such as milk or sauces, the Steriflow® Dali performs as efficiently as the rotary model but at a more economical price. As with the rotary model, a headspace (air bubble) is required so that the low-frequency shaker can work in order to prevent the milk from browning during sterilization. Moreover, the Steriflow® Dali has special baskets that allow different sizes of packaging to be processed. Its' simple mechanism has a limited number of parts, which is an additional advantage for upkeep and maintenance. It enables exceptional temperature uniformity on liquid products.

- Low-frequency longitudinal movement (10 to 15 shakes/minute)
- Superheated cascading water model
- Diameters: from 900 mm to 2,000 mm
- Capacity of 1 to 9 baskets, depending on the model

- ✓ Simplified upkeep and maintenance
- ✓ Exceptional temperature uniformity on liquid products
- ✓ Reduces the risk of browning



APPLICATIONS AND PACKAGING TYPES

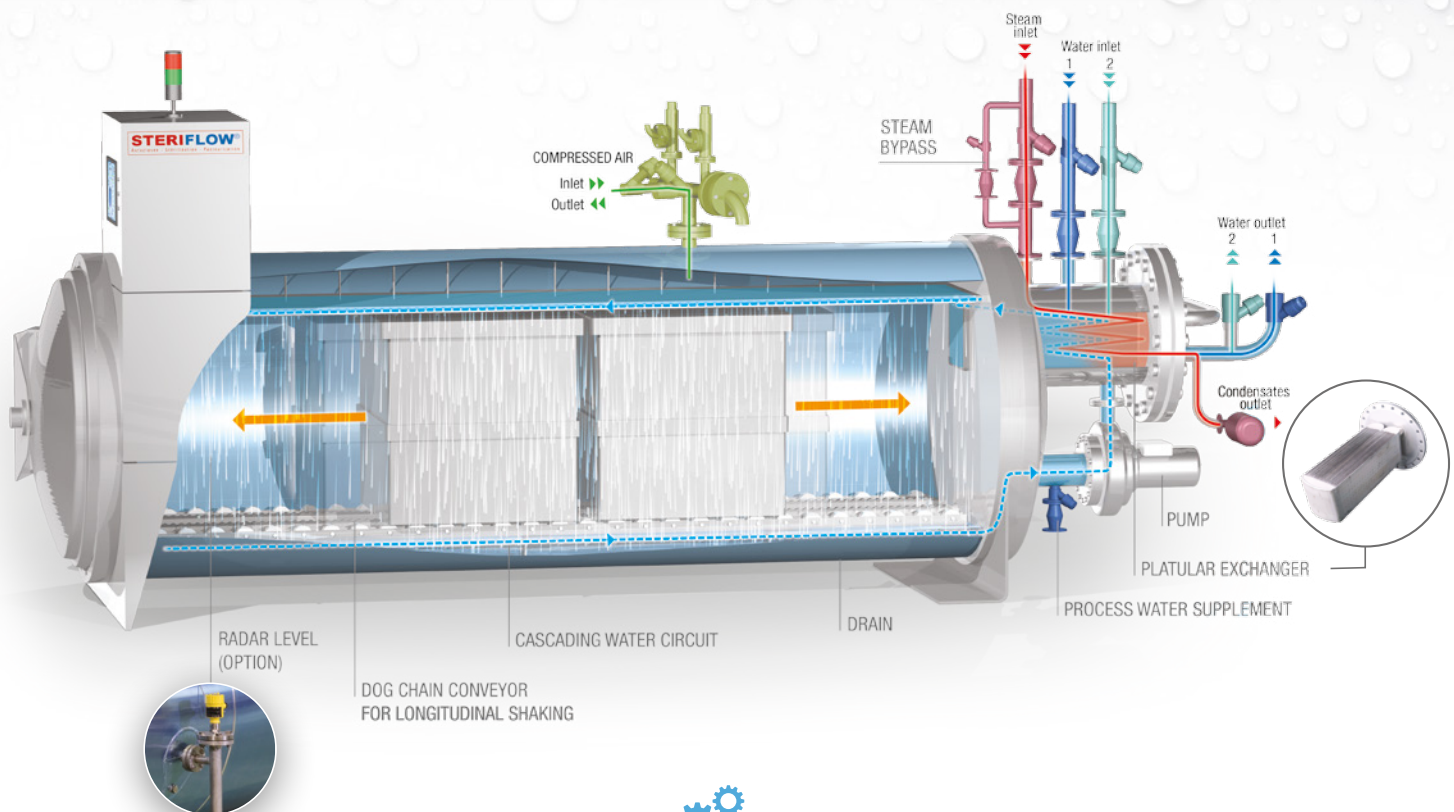


LIQUID PRODUCTS - DAIRY PRODUCTS - SAUCES



BOTTLES - POUCHES - CANS

OPERATING PRINCIPLE



The process water (100 litres per basket at the bottom of a standard device, fully reused) is sent by the pump to a welded heat exchanger where it is heated by the steam at the beginning of the cycle, then cooled using cold water at the end of the cycle. The process water then passes into the cascading water manifold, which ensures a strong and uniform flow onto all products. The counter pressure is accurately controlled throughout the cycle either by injecting or purging compressed air. Throughout the cycle, a conveyor belt shakes the products back and forth, at a speed of 10 to 15 shakes/minute.

BASKETS ARE CUSTOM-BUILT FOR YOUR PACKAGING



STERIFLOW®
Autoclaves - Sterilization - Pasteurization

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