

# Fat Sterilizer



## Function:

The Mavitec Fat Sterilizing system is an automated batch system which can be supplied with various capacities. It's developed to work according to EU Commission regulation No. 142/2011 which implements EC Regulation 1069/2009.

## Features:

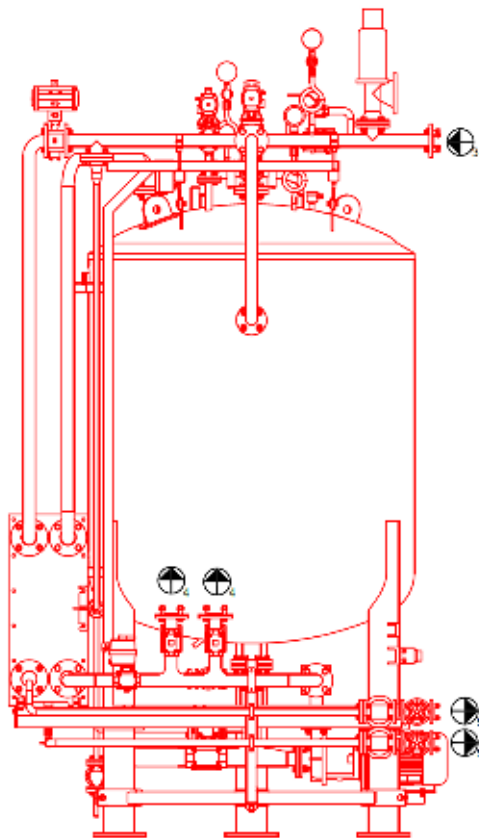
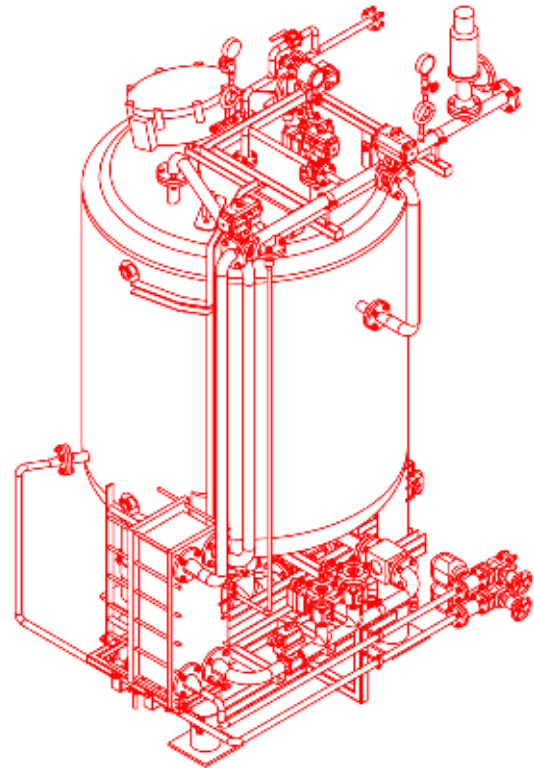
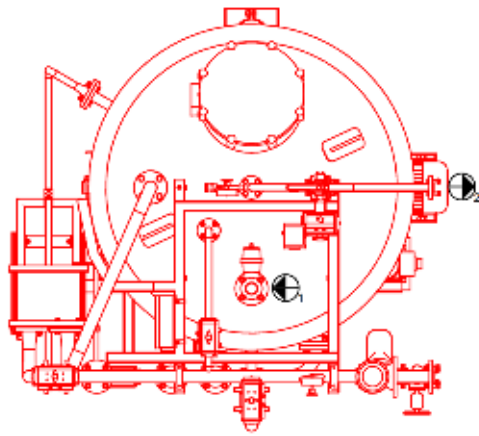
- The Fat Sterilizing system; charging, heating, pressurization, retention time, pressure release and discharging, is done in an automated cycle
- Minimum human interference is required, while the required parameters are monitored and controlled
- Process data are logged for quality control and veterinarian inspections
- The process operates at a temperature more than 133° for at least 20 minutes at an absolute pressure of 3 bar, according to Method 1; Pressure Sterilization

**Capacity / Range:** 1 – 10 ton per hour



**MAVITEC**

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|  |        |             |  |
|--|--------|-------------|--|
|  | INLET  | FAT         |  |
|  | OUTLET | VENT        |  |
|  | INLET  | STEAM 4 BAR |  |
|  | OUTLET | FAT         |  |
|  | OUTLET | CONDENSATE  |  |

Due to ongoing product improvements, data shown here is subject to change without notice. Contact Mavitec B.V. for latest specifications.

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