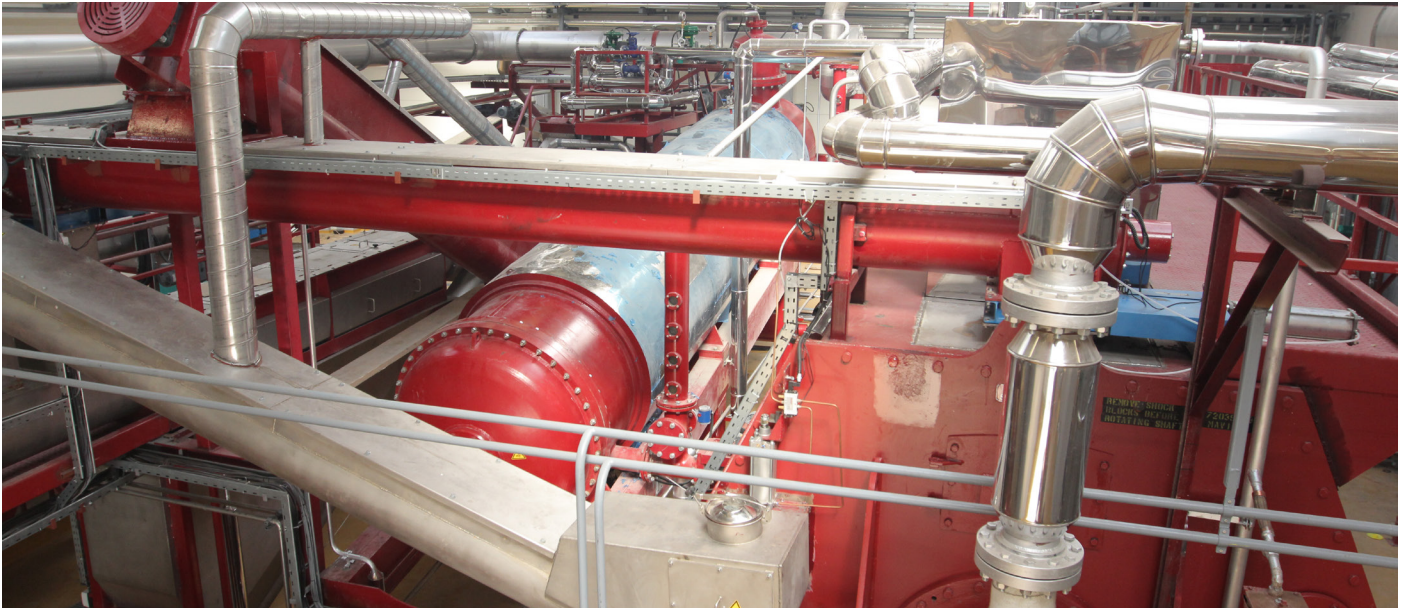


Continuous Sterilizer



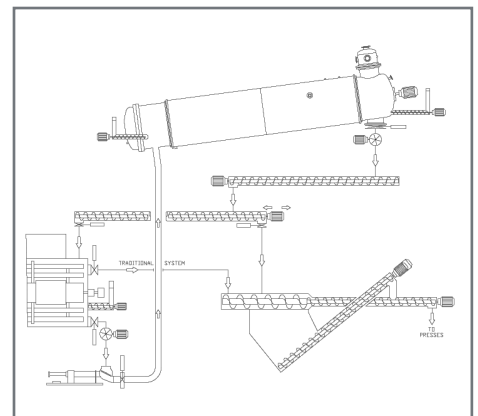
Mavitec introduces an original design for the pressure sterilization of animal by-products (ABP) within a continuous processing facility, aligning seamlessly with **Cat 1 / Cat 2 Method 1 - 142/2011 standards**. Our cutting-edge approach harnesses the energy generated during the cooking process, minimizing the need for additional energy to elevate the cooked product to required parameters. This distinctive method ensures the precise retention time in a continuous process, and in instances where parameters are not met, the incorporated bypass facilitates the return of material to the cooker for adjustment, ensuring adherence to essential sterilization criteria.

Features:

- Compliance with Method 1 - 142/2011 standards
- Secure control mechanisms for temporary material return to the cooker
- Suitable for all capacities
- Bypass included
- Seamless integration into existing processing lines
- Implementation in existing processing lines possible

Capacity:

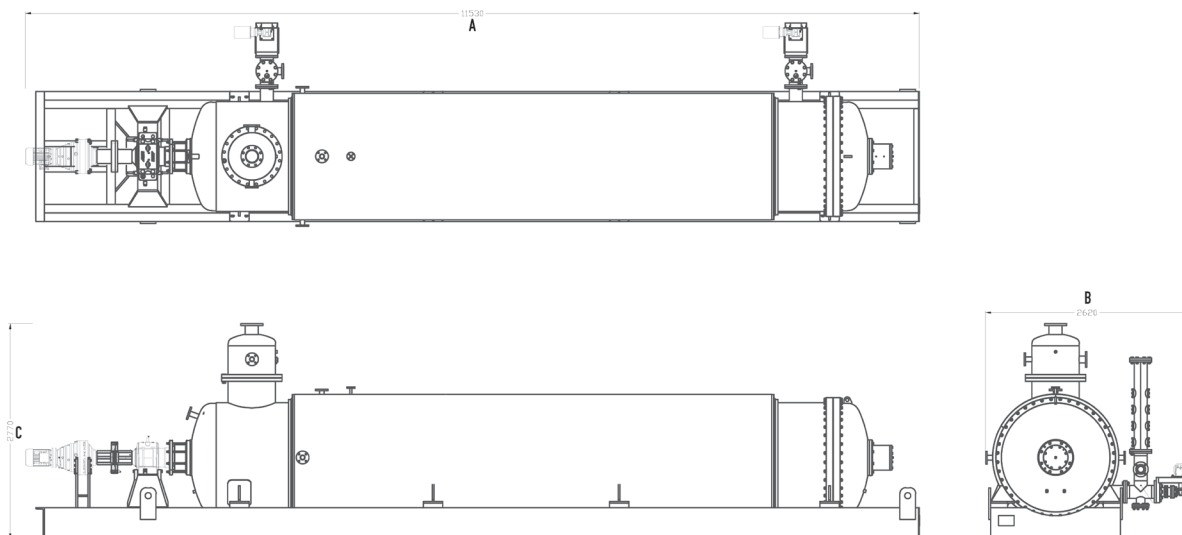
- Up to 7.300 kg/hr



Example of system setup

MAVITEC

Continuous Sterilizer



*Continuous Sterilizer 7300†

CS	Capacity	Power	Length (A)	Width (B)	Height (C)
model	kg/hr	kW	mm	mm	mm
7300	7.300	5.5	11530	2620	2770

Please note that the data presented here is subject to change without notice due to ongoing product improvements.
For the most up-to-date specifications, we recommend contacting Mavitec B.V. directly.

MAVITEC

Maximize the value of your by-products!

Galileistraat 32 - 1704 SE Heerhugowaard - The Netherlands

Tel.: +31 (0)72 574 59 88 | E-mail: info@mavitec.com

www.mavitec.com