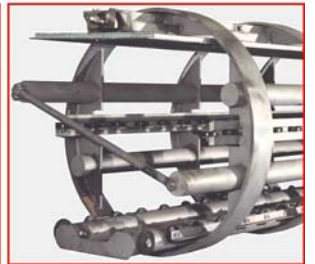




# PANINI

ENGLISH 

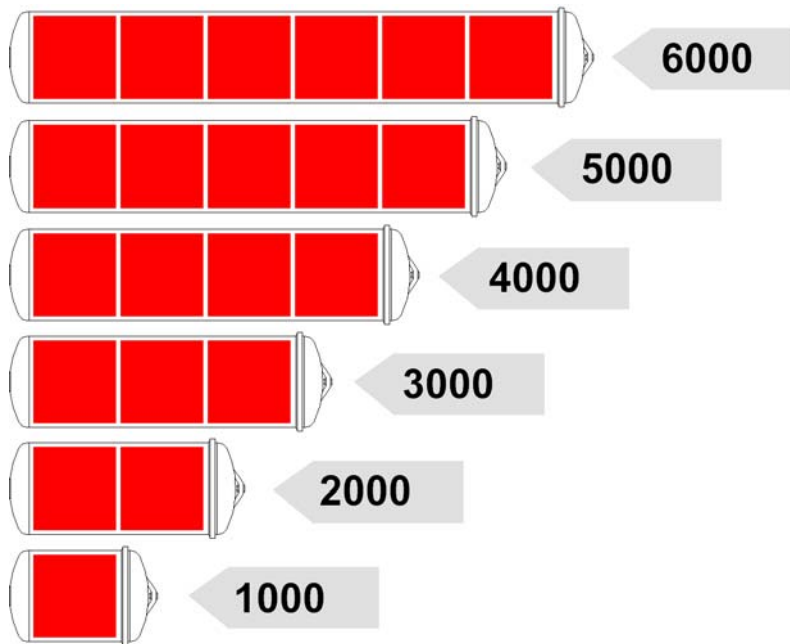
**MAXIMUM  
FLEXIBILITY**



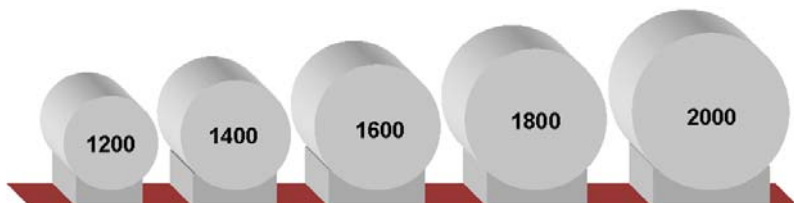
# RETORTS

FOR STERILISATION AND PASTEURISATION

## CHARACTERISTICS



- Sterilization, pasteurization and cooking
- Built completely in AISI 304 o 316 stainless steel
- Length from 1000 to 8000 mm
- Diameter from 1200 to 2000 mm
- Static or rotary design
- Single or double doors
- Vertical or horizontally-opening doors
- Internal conveyor for loading/unloading
- Heat exchanger for maximum water efficiency



- Heating with direct steam or hot water spray
- Cooling by flooding or circulated cold water spray
- Air overpressure during holding and cooling
- Choice of electromechanical, PLC-controlled or computerized control systems

