

## ULTRA HIGH-PRESSURE FOOD PROCESSING SYSTEM UP TO 10.000 BAR

No.	Description & Applications	Picture
1.	<p><b>Description</b></p> <ul style="list-style-type: none"> <li>▶ Computer controlled high pressure unit up to 10.000 bar</li> <li>▶ Autoclave table containing 4 autoclaves/ vessels of 90 cc each.</li> <li>▶ Inner diameter autoclave: Ø 40 x 70 [mm]</li> <li>▶ Vessel temperature range: -20°C / + 110°C.</li> <li>▶ Separate movable operating console with touch screen.</li> <li>▶ Thermal conditioning unit, Range: -20°C / + 110°C</li> <li>▶ Fully computer controlled system</li> <li>▶ Multi layer (shrink design) autoclave with threaded covers</li> <li>▶ Hydraulic drive reciprocating intensifier with ceramic plungers</li> <li>▶ Air-driven pre-fill pump without mechanical pilot valves</li> <li>▶ One brand for all high pressure components</li> <li>▶ Integrated TCP/IP connection.</li> </ul> <p><b>Applications</b></p> <p>Kinetics of enzymes inactivation, kinetics of microorganisms inactivation, new food products design, researches on migration and scapling phenomena at the interface food-multipolymeric packaging materials.</p>	