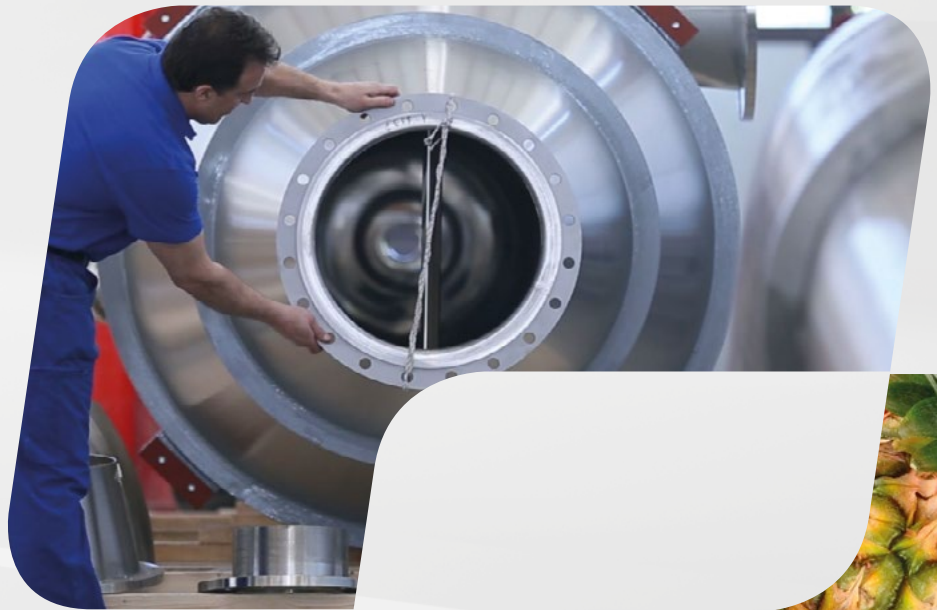


TOMATO AND FRUIT PROCESSING ASEPTIC STERILIZERS



ASEPTIC STERILIZERS



FBR ELPO, a global leader in aseptic filling, offers various types of sterilizers, ideal for processing tomato and fruit based products and that are able to meet specific production needs.



All **FBR ELPO** sterilizers feature an initial heating stage with superheated water, a second holding stage and a final cooling stage by means of tower or chiller water. Using recovery sections reduces consumption.

CONCENTRIC-THERM CONCENTRIC TUBE STERILIZERS

Sterilizers with 3 concentric tubes, suitable for natural juices, concentrated juices and products in small pieces. With concentrates, the operating pressures can exceed 150 bar.

Sterilisers with 2 concentric tubes, for diced fruit and tomato.

The range also includes a version with elliptical tubes, used in high capacity systems, to maintain reduced operating pressures but without decreasing the thermal efficiency.

The heat exchange tubes are all made of AISI 316 stainless steel.



THERMOROTATING SCRAPED TUBE STERILIZERS

Scraped tube sterilizers, used in the food industry for ketchup and sauces even with pieces, pulp, fruit and tomato concentrates, fruit pieces, fruit preparations for yoghurt, diced products and fruit, tomato and vegetable pulp.

In the confectionery industry, they are used successfully for manufacturing creams and preparations for ice cream and dairy products in general.

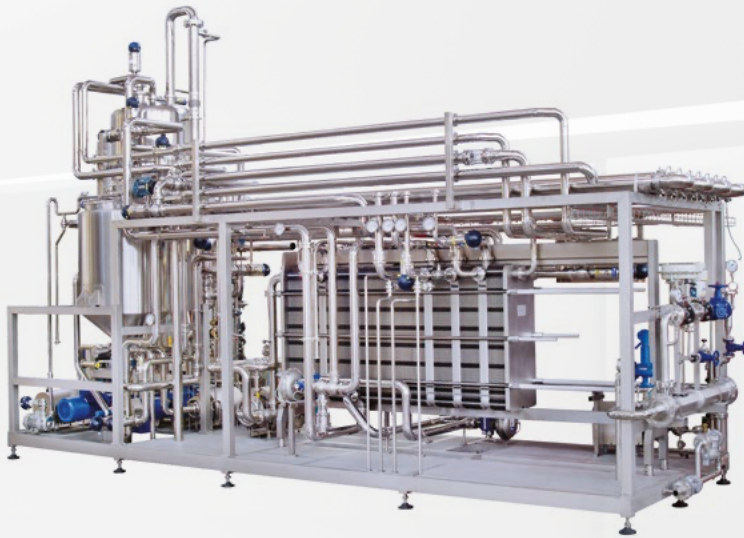


Each module consists of:

- **Stainless steel external tube**
- **AISI 316 stainless steel internal tube**
- **AISI 316 stainless steel rotary shaft with moving scrapers**
- **Special mechanical seal with steam barriers**
- **Electric motor with speed controller or gear motor and inverter**



PLATE STERILIZERS



Ideal for processing low consistency products with a reduced fibre content, such as clear fruit juices and its concentrates, plate sterilizers are also used for fruit juices and isotonic drinks.



Compact size and 316 stainless steel are the main features of this sterilizer.

FLASH COOLER

Used for large quantities of tomato concentrate, the Flash Cooler consists of a heating section with direct steam injection, a holding tank and a vacuum tank, where the product is cooled instantly. The Flash Cooler is applied when traditional sterilizers cannot be used due to the particular characteristics of the product or high production capacities specially of concentrates.



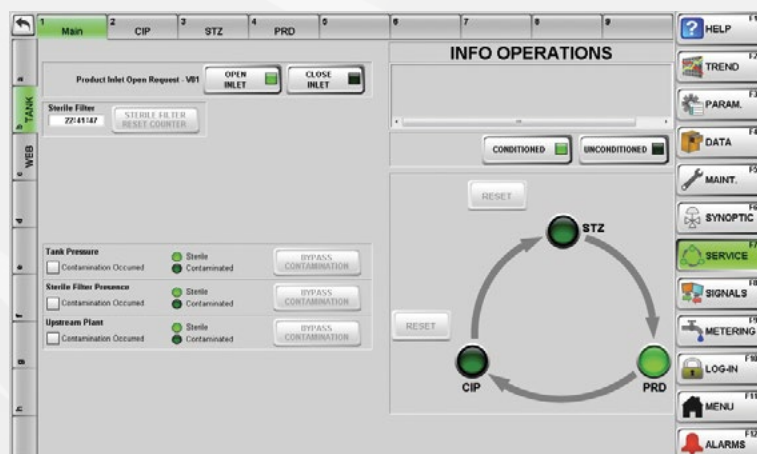
ELECTRONICS AND EFFICIENCY

The stainless steel control panel is designed to contain and protect the PLC, all the accessories and automated regulation devices, start and stop buttons, relays and remote controls. The industrial PC is installed on one of the electrical panel doors, to monitor the system.

All sterilizers models are equipped with an original and innovative control system called “**IRIS**” (Intuitive Relationship Industrial Supervision) exclusively developed by **FBR ELPO**.

“**IRIS**” operating system allows users to monitor the production cycle, control the various process phases and set the various operating parameters. It is also possible to view and record the values of the measured physical quantities, signal alarms and anomalies.

“**IRIS**” supervision is equipped with a dynamic synoptic, which displays in real time the tanks levels, the operating status of the pumps and valves and the flow of the fluids through the system (product, wash solution, steam, etc.). The specific color attributed to each fluid, highlights the flow variations according to the various work stages.



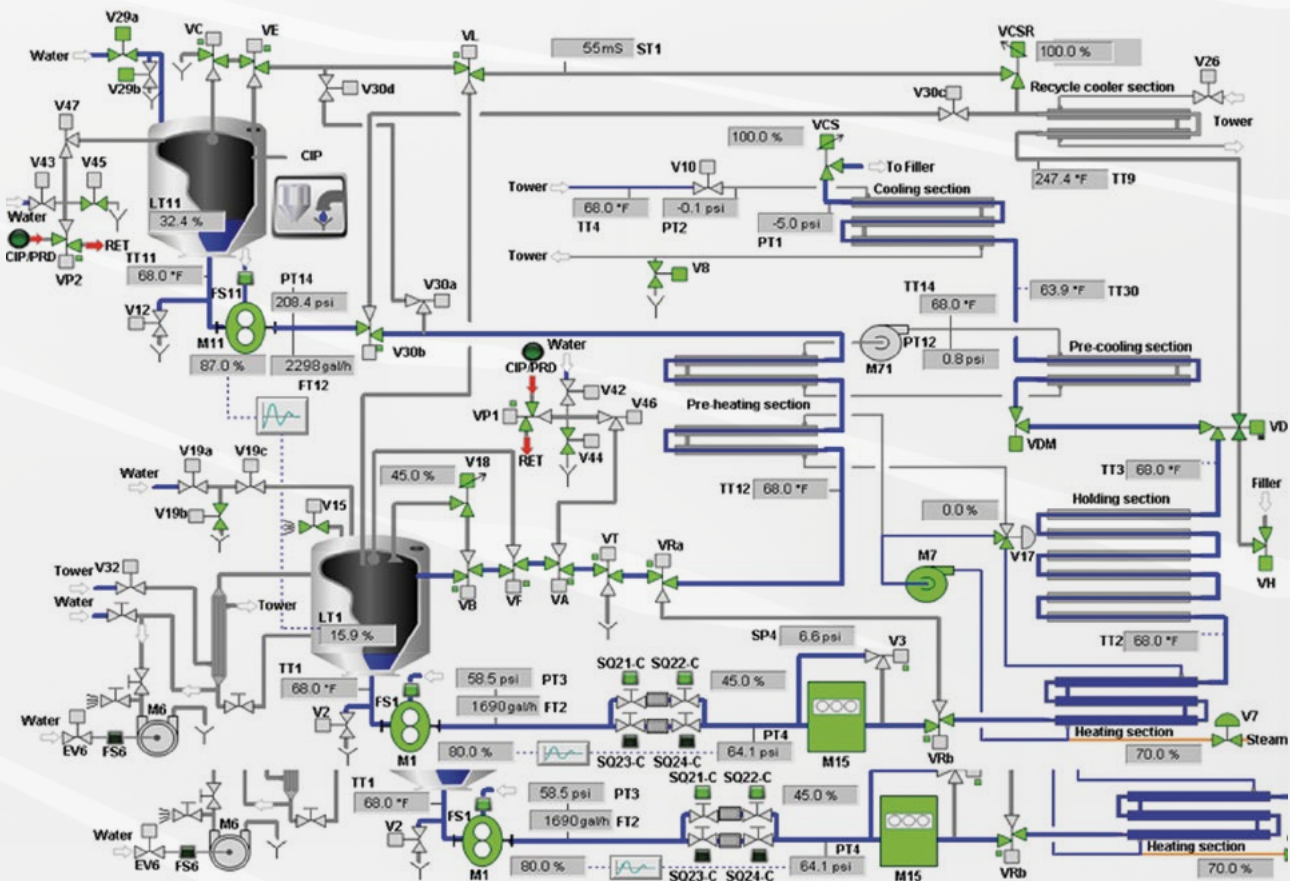


The specific maintenance menu offers different functions to correct faults quickly, guaranteeing the operation of the plant.

“IRIS” also provides a WEB Server: with an external browser connected to the network, or by means of the supervision touchscreen, it is possible to browse the WEB reporting pages to access the stored data (alarms, events, production data, recipes, etc.), create own reports and analyze and export them in the most common formats.

The whole system has been designed for an eventual remote assistance connection via internet: upon request, a technician of **FBR ELPO** can remotely get on line and access the control system, performing extremely rapid and efficient diagnostics in real time.

In the event of connection to an **FBR ELPO** aseptic filler, control is entrusted to a single electric panel for both machines.





FBR ELPO

Masters of Aseptic & Food Processing

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