

COMPACT STERILIZERS FOR CANNED FOOD

terra[®]
FOOD · TECH

by RAYPA

TECHNICAL DATA

Features

VERTICAL AUTOCLAVES	CFS-28V	CFS-50V	CFS-75V	CFS-110V	CFS-150V
Chamber dimensions Ø x H cm	30 x 40	30 x 70	40 x 60	40 x 85	50 x 75
Chamber Volume total / usable L	33 / 28	55 / 50	79 / 75	115 / 110	175 / 150
External dimensions F x A x H cm	56 x 51 x 112	56 x 51 x 130	73 x 62 x 119	73 x 63 x 144	85 x 76 x 140
Weight Kg	90	110	140	180	265
Power W	3200	3200	6000	6000	9000
Electrical voltage V*	230 (1P+N)	230 (1P+N)	400 (3P+N)	400 (3P+N)	400 (3P+N)
Frequency Hz	50/60	50/60	50/60	50/60	50/60
Packaging dimensions F x A x H cm	71 x 65 x 117	72 x 65 x 153	77 x 83 x 137	77 x 83 x 159	94 x 90 x 156
Packaging weight Kg**	95	115	150	205	285

HORIZONTAL AUTOCLAVES	CFS-21H	CFS-50H	CFS-75H
Chamber dimensions Ø x H cm	25 x 43	40 x 40	40 x 60
Chamber Volume total / usable L	22 / 21	55 / 50	79 / 75
External dimensions F x A x H cm	42,5 x 59 x 68	78 x 76 x 63	98 x 76 x 63
Weight Kg	55	125	140
Power W	2000	2800	3200
Electrical voltage V*	230 (1P+N)	230 (1P+N)	230 (1P+N)
Frequency Hz	50/60	50/60	50/60
Packaging dimensions F x A x H cm	85 x 73 x 75	106 x 88 x 80	106 x 88 x 80
Packaging weight Kg**	64	137	145

* Ask for other voltages. ** It does no include basket or any other accessory.



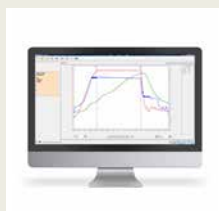
Accessories



CV
Stainless steel wire
baskets



IT/TS
Thermal paper printer



SW8000
External software for data
visualization and report with
results



KIT-CFS-T
Drilling set for caps



ELEV-CLAV
Baskets crane

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Specifications

Temperature	50-130 °C
Sterilization time	1-250 mins
Max pressure	2,2 bar
Programmable counterpressure	Up to 2,2 bar. Depends on selected temperature.
Double system temperature control	PT100 Flexible probe and Fixed probe in the sterilization chamber
Sterilization control system	By programming the F0 value and maximum temperature
Pasteurization control system	By programming the P0 value and maximum temperature
Chamber and Lid material	AISI 316L stainless steel
External Case material	Vertical autoclaves: AISI 304 stainless steel Horizontal autoclaves: aluminium and iron EPOXI painted. Front panel AISI-304 stainless steel
Gasket	Silicone rubber
Connection PC	Ethernet port
USB	Automatic export of results to USB key
Storing of Test cycles	100 sterilization cycles
Number of programs	50 programs
Programmable autostart	Date and time
Automatic water feeding	Minimum water inlet pressure 3,5 bar
Screen	5" colour touch screen
Cooling system	Direct shower in sterilization chamber

Safety features

- Protection against overpressure in the chamber
- Safety thermostat
- Open door detection
- Positive pressure detection in the sterilization chamber
- Water inlet pressure sensor
- Water level detector
- Cover thermal protection of the lid
- Protective chassis for the sterilization chamber

Regulations

European standards and directives that are met are:

UNE-EN-ISO 9001:2015 Quality management system

EN-61010-1 Safety requirements for electrical equipment for measurement, control and laboratory use.
Part 1: General requirements

EN-61010-2-040 Part 2-040: Requirements for laboratory autoclaves

EN-61326 Electrical equipment for measurement, control and laboratory use. EMC Requirements

AD 2000 Merkblatt Pressure vessels

2014/35/UE Low Voltage

2014/30/UE Electromagnetic Compatibility

2014/68/UE Pressure equipment

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