

Evaporative Cooling Retort



Retort for evaporative cooling of large batches of raw product eliminate transportation and refrigeration expenses of traditional cooling. Ideal for foods like potatoes, soups, sauces, fruits, chickpeas, vegetables, and some meat products. Capacities can be sized for up to 3,200 pound batches of product or 50-800 gallon kettles. Product has orbiting double doors with a sealed partition midway through. The product being processed is loaded into trays or baskets and placed in the entry side of the retort and the door is closed. Typically steam is used to heat the product. Once sterilized, the food is conveyed to the cooling side of the retort. Evaporative cooling, which lowers the atmospheric pressure in the vessel, quickly evaporates the water off the product and cools it. Then exit-side door is opened and the sterilized and cooled product is removed.

Allpax www.allpax.com [1]

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<http://www.foodmanufacturing.com/product-releases/2014/05/evaporative-cooling-retort>

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[1] <http://www.allpax.com>