

for small-lot production



Best model for small or medium production volume

48 flat pouches of about 180g-200g at once(RKZ-30L) to 128 pieces at once(RKZ-40), or 24 to 48 pieces of 250g self-standing pouch can be sterilized uniformly.

For various package items

It can streilize not only retort pouch, but also various package as bottle, can, and plastic pack.

Indispensable pressure control for sterilization of packed food

Chamber pressure controller and compressor(or factory air) prevent burst and deformation of packed food.

Cooling shower while pressurizing and holding pressure

During the cooling process after the sterilization, packed foods are cooled by shower from tap water supply to prevent burst and deformation

Full automatic operation

After selecting and setting the sterilization temperature, pressure, time, and cooling time, daily operation is started only by pushing the start button.

Water level detection, water supply, and drainage are also performed automatically.

Space saving vertical and painted stainless body

Compact body with stainless steel casters is easy to move during cleaning.



Three types of operation can be selected and switched in the range of 70°C-121°C

By switching the sterilization temperature range dial, pressurizing and holding pressure are automatically performed according to three sterilization temperature ranges.

	Sterilization Temperature Range	Pressurization/Pressure holding
1	70- 99℃	0.05MPa
2	100-110℃	0.10MPa
3	111-121℃	0.14MPa

Preset data is variable by pressure controller.

Recorder for quality control...Option

For quality control of good manufacturing food, recorder and object temperature sensors can be provided for recording temperature in the chamber and packed food, time, pressure and F-value.



=Total 60pcs. can be sterilized per each operation.

Model	RK	Z-30L	RKZ-40	
Chamber inner size	φ300×F	1640mm/45 <i>l</i>	φ400×H650mm/82ℓ	
Usable max. pressure	0.15MPa			
Retort temp. range	70℃-121℃			
Controller	4 digit digital temperature controller			
Sterilization timer	4 digit digital timer 0-999.9 minutes			
Pressure controller	Digital pressure controller/puressure sensor			
Pressurizing device	Air compressor(located separately)(By factory air : option)			
Cooling method	Shower from tap water supply			
Water supply	Automatic to chamber for sterilization and cooling by level sensor			
Drain valve	Manual drain valve for maintenance(ball valve) Dial knob mounted on the operating surface			
Operation process	Heating → Pressurizing/Steam sterilization → Pressure holding/Shower cooling → Auto. exhaust drain			
Safety device	Water lack preventer, Over pressure detector, Safety valve, Leakage breaker, Lid lock check			
Safety valve operation pressure	0.18MPa			
Material	Chamber/Lid: SUS304 stainless, Outer panel: SUS443J1 stainless with melamine baking finish			
Outer dimensions/weight	W660×D430×H990mm/72kg W850×D560×H1020mm/85kg			
Accessories	Stainless drain hose(0.7m), Pressure resistant hose for water supply			
Options	Stainless wire basket, Recorder, Object temperature sensor, Lid boss(3/4B), Hot water/Steam cooling drainage unit			
	Electricity	AC220/230/240V, 1 phase, 30A		
Necessary utility	Water supply	City water(water pressure 0.25MP or more) piping 3/8B		
	Drain	Heat-resistant(120°C) piping or pit		