

**COMPACT
AUTOCLAVES
FOR CANNED
FOOD**

HORIZONTAL MODELS

TECHNICAL DATA

Features

	CFS-21H	CFS-50H	CFS-75H
Chamber dimensions H max. x D usable	210 x 430 mm	360 x 400 mm	360 x 600 mm
Chamber Volume total / usable	21 / 19 L	55 / 50 L	79 / 75 L
External dimensions L x D x H	560 x 660 x 425 mm	805 x 805 x 650 mm	805 x 1005 x 650 mm
Weight	55 Kg	125 Kg	140 Kg
Power	2000 W	2800 W	3200 W
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Electrical voltage*	230 (1P+N+E) V	230 (1P+N+E) V	230 (1P+N+E) V
Amperage	9 A	13 A	14,5 A

* Ask for other voltages.

Accessories

Stainless steel perforated trays

MODEL	L x D	AUTOCLAVE MODEL
BAH-21	350 x 190 mm	CFS-21H
BAH-50	330 x 315 mm	CFS-50H
BAH-75	530 x 315 mm	CFS-75H



CFS-21H

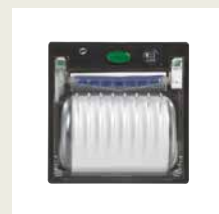


CFS-50H

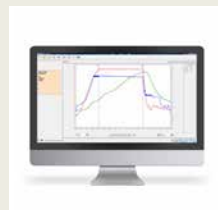
Accessories*



BAH
Stainless steel perforated trays



IT/TS
Thermal paper printer



SW8000
External software for data visualization and report with results



KIT-CFS-T
Drilling set for caps

* Ask for customized accessories.

**COMPACT
AUTOCLAVES
FOR CANNED
FOOD**

HORIZONTAL MODELS

Specifications

Temperature	50-130 °C
Sterilization time	1-250 min
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	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

**COMPACT
AUTOCLAVES
FOR CANNED
FOOD**

HORIZONTAL MODELS

terra[®]
FOOD · TECH

by RAYPA

Regulations

European standards and directives our equipment 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

REV 09.2019

terra[®]
FOOD · TECH

Avinguda del Vallès, 322
Pol. Ind. "Els Bellots"
08227 Terrassa (Barcelona), Spain

Tel. +34 937 830 720
hello@terrafoodtech.com
www.terrafoodtech.com

TERRA Food-Tech[®] is a registered trademark of R.Espinar S.L.



R. ESPINAR, S.L.