

**COMPACT
AUTOCLAVES
FOR CANNED
FOOD**

VERTICALS MODELS

TECHNICAL DATA

Features

	CFS-28V	CFS-50V	CFS-75V	CFS-110V	CFS-150V
Chamber dimensions Ø x H	300 x 400 mm	300 x 700 mm	400 x 600 mm	400 x 850 mm	500 x 750 mm
Chamber Volume total / usable	33 / 28 L	55 / 50 L	79 / 75 L	115 / 110 L	175 / 150 L
External dimensions L x D x H	505 x 580 x 1110 mm	505 x 580 x 1290 mm	610 x 700 x 1185 mm	610 x 700 x 1435 mm	750 x 820 x 1400 mm
Weight	90 Kg	110 Kg	140 Kg	180 Kg	265 Kg
Power	3200 W	3200 W	6000 W	6000 W	9000 W
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Electrical voltage*	230 (1P+N+E) V	230 (1P+N+E) V	400 (3P+N+E) V	400 (3P+N+E) V	400 (3P+N+E) V
Amperage	14,5 A	14,5 A	9 A	9 A	14 A

* Ask for other voltages.



CFS-50V

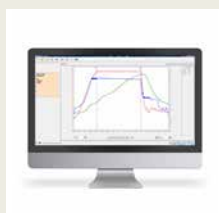
Accessories*



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 - ELEV-CLAV-R
Baskets crane for 75, 110 and 150 L

* Ask for customized accessories.

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Stainless steel wire baskets*

MODEL	EXTERIOR Ø x H	INTERIOR Ø x H	AUTOCLAVE MODEL	BASKETS / AUTOCLAVE	MAX WEIGHT ADMITTED
CV-28	270 x 185 mm	260 x 180 mm	CFS-28V	2	15 kg
			CFS-50V	3	
CV-75	370 x 265 mm	360 x 260 mm	CFS-75V	2	30 kg
			CFS-110V	3	
CV-150	470 x 235 mm	460 x 230 mm	CFS-150V	3	40 kg

* Availability of customized baskets with different heights or for food pouches, in order to optimize the maximum production capacity per cycle.

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	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
Casters	4 wheels, 2 of them with brake

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

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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

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terra[®]
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