

Advanced Retort Clave

RK-3030

The best one for research and development of sustainable new packaging materials.



RK-3030

Multi-stage pressure control

A two-step pressure setting is provided for each of the sterilization and cooling enabling elaborate processing. It prevents deformation of the pouch and enables various examinations, and also makes it hard for jelly cups and packets of disposable contact lense to deform and burst.

You can set the temperature of the cooling shower

The cooling water can be adjusted from room temperature to 70°C. Sprays warm water to the packed foods by the shower after sterilization to cool down and prevent them from deforming and bursting due to rapid cooling.

Temp./Press./F-value profile function as standard

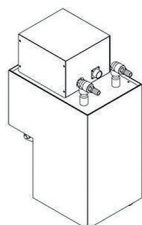
The built-in graphic recorder and item temperature sensor can monitor, record, and save the heat, pressure load and sterilization strength (F-value) of the sample. It is also equipped with "F-value control" that sets the F-value in advance and forcibly terminates the sterilization process when the core temperature of the sample reaches that value.

◆ Options

[Monitoring window/Lighting]
You can visually monitor the state of the packages in the chamber.



[Drainage cooling unit]
Used if there is no heat-resistant drainage facility.



Toward "Sustainable Development Goals"

For the development of packaging materials with reduced environmental load. Equipped with counter pressure system, hot water sterilization and multi-stage pressure control functions for sterilizing and cooling the packaged samples without bursting. It is most suitable unit for evaluation tests of packaging materials (stress test, printing test, dissolution test, etc.) as well as food development.

Possible for Hot water sterilization

Foodstuffs with low heat permeability (lumps of meat, fish, vegetables, etc.) and packages not floating on water such as steel cans, glass bottles/jars, vacuum-packed retort pouches, etc. are suitable for the hot water sterilization. Suppresses temperature unevenness due to placement location in the chamber compared to the steam sterilization as the foodstuffs are submerged in water.

Pre-heating system shortens sterilization time

Shortens the sterilization time and suppresses the heat denaturation of the foodstuffs by putting the foodstuffs in the chamber after making the chamber a preparation state at 90°C (variable).



Plastic/Aluminum pouches



Infusion bags



Steel cans



Jelly packs



Plastic cases

MODEL	RK-3030
Chamber size/volume	φ300×H450mm/37L
Outer dimension/weight	W1050×D470×H1000mm/134kg (without compressor)
Temperature(Max. press.)	80°C-140°C (0.34MPa)
Sterilization time	0 minutes- 5 hours 00 minutes
F-value operation	Controlled by the built-in recorder
Power demand	AC220V/230V, 33A/35A

●Please specify voltage when you order.

●Specifications subject to change without notice for improvement.