

Economical Retort Cooker

RKE-40

An economical semi-automatic retort cooker for pre-packaged foods of a small-lot/pilot production. Ideal for those who plan to start food manufacturing and distribution on a small scale and at low cost.

The future of Retort foods (Ready-To-Eat Meals)

The tendency in food procurement difficulties due to global-scale population growth, natural disasters, conflicts are supposed to remain unchanged. During the tendency, retort foods with functions are expected to grow as they have a longer shelf life and can be stored under room temperature.

Required equipment to produce retort foods

1. Your owned cookwares or others for cooking
2. Vacuum packaging machine/sealer for packaging (optional equipment)
3. Retort autoclave (this unit) for sterilizing the foods
4. Water tank for cooling (prepare separately)

What you can do with this unit

Steam-sterilize retort foods packaged in pouches or so without burst:

Generally, though packaged foods burst in case they are heated and cooled with an ordinary autoclave due to increase in pressure inside the package, this unit can prevent from that thanks to a counter pressure control.

Minimize installation cost:

With a small investment, a pouch with a capacity of 200g can sterilize up to 300 pcs. per day. (60-80 pouches can be loaded per operation). It is also the best equipment for pilot testing of food manufacturers.

Various retort foods sealed into pouches



Aluminum pouches



Transparent film pouches

Foods suitable for retort pouches

◆ Food pastes with rich and spicy taste such as:

Curries, Gravies, Pizza sauces, Liquid seasoning, etc.



◆ Processed meat products such as:

Tandoori chicken, Stewed pork, Bak kut teh, etc.



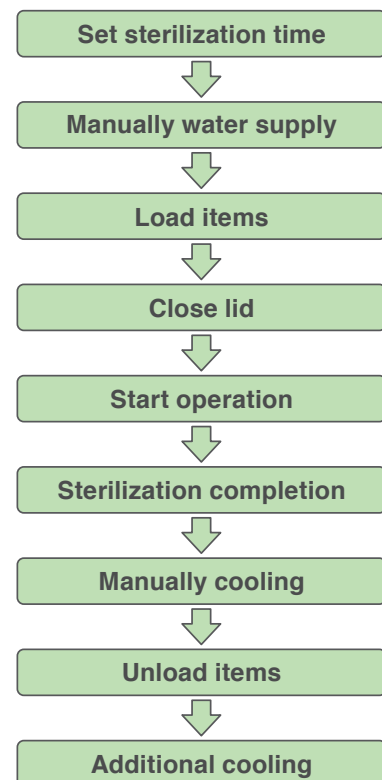
◆ Soups such as:

Tom yam kung, Rasam, Soto ayam, Canh chua, etc.



Food loss reduction

• Operation procedure



MODEL	RKE-40
Chamber size/volume	φ400×H650mm/96L
Outer dimension/weight	W600 x D680 x H1110mm / 82kg (Without Compressor)
Temperature(Max. press.)	121°C [fixed] (0.170MPa)
Sterilization time	1 second-99 minutes 59 seconds
Power demand	AC220V/230V, 20/21A
Power demand for Compressor	AC220V/230V, 5A

- Please specify voltage when you order.
- Specifications are subject to change without notice for improvement.

RKE-40 setting guide for pouch loading, process time, and capacity



Aluminum pouch






Transparent film pouch



Pouch placed in the wire basket

●Approximate process time and maximum loading capacity per cycle in sterilization time to ensure minimum sterilized state

1. Curry Sauce	Pouch size : W120xH170mm T=50mm , Volume: 210g	
	Sterilization time	Max. loading capacity
	Approximate process time	
	30 min. 115 min.	20 pouches × 3 baskets 60 pouches
2. Rice Porridge	Pouch size : W120xH180mm T=50mm , Volume: 220g	
	Sterilization time	Max. loading capacity
	Approximate process time	
	30 min. 110 min.	20 pouches × 3 baskets 60 pouches
3. Cooked chicken	Pouch size : W130xH200mm T=30mm , Volume: 160g	
	Sterilization time	Max. loading capacity
	Approximate process time	
	30 min. 100 min.	20 pouches × 3 baskets 60 pouches

[Remarks and Note]

*The temperature is set at 121°C (fixed).

* Each of the approximate process time is only as a guide, not guaranteed, and varies depending on the food ingredients, pouch sizes & materials, load volume, etc. that you process.

* We suggest you should determine the sterilization time of your foods sealed into the pouches by trial and error for several times.

* When determining the sterilization time, consider not only the "Sensory test" such as the flavor and texture of the processed food, but also the result of the "Physical chemistry / Microbiological test" to estimate the quality of sterilization.



ALP Co.,Ltd.
TOKYO JAPAN
<https://alpco.co.jp/en/>

