

An horizontal autoclave, practical to use designed for small structures!

has everything of a big one!



Goût'stave and his big brother

### Goût'stave is autonomous:



He works without boiler: the water is heated by an electric resistance. (A steam injection is also provided.)

## Goût'stave is hardworking:



Water is uniformly sprayed on products. This ensures an homogeneous temperature distribution and guarantees the quality and safety of the products.

### Goût'stave is powerful!



One basket is: 200 cans of 850 mL or 460 Twist Off glass jars of 230 mL.

## Goût'Stave is a genius!



Our software allows to ensure the automatic regulation of the autoclave, to follow the temperature and the FO value at the heart of the products.



## Goût'Stave is easy to live with!

With Goût'stave, sterilization becomes a piece of cake: no more fear for your products!



# Goût'Stave's good energies



Water flow rate of 8-10 m<sup>3</sup>/h maximum at a pressure of 3.5 to 4.5 bars.



Air flow rate of 60 Nm<sup>3</sup>/h maximum at a pressure of 4.5 bars.



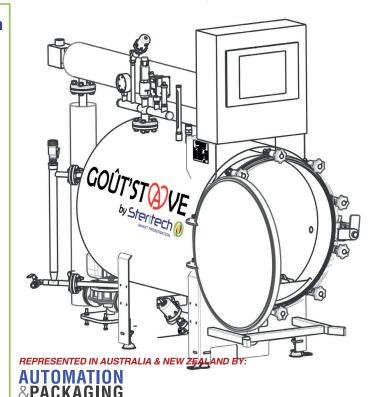
30 kW or 60 kW depending of your needs.



Maximum temperature 130°C



Maximum pressure 2 bars



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Technical specifications		
Material	All in INOX AISI 304-L	
Operating process	Water spraying / compressed air	
Approval / certificate	CE / TÜV AD- Merkblatt - S1	
Vessel insulation	50 mm rock wool, covered with aluminium sheets	
Tank	Internal diameter - 800 mm Stainless steel thickness: 4 mm	
Number of baskets	1 basket	2 baskets
Length door opened (mm)	3186	4191
Length door closed (mm)	2412	3420
Width door open at 90° (mm)	1221	1221
Width door closed (mm)	1131	1131
Total height (mm)	2010	2010
Maximum operating temperature	130 °C	
Maximum operating pressure	2 bars	

