

Lab Can Retort

HT207/HT208 Lab Retort

Efficient control over temperature, pressure & agitation

Precise data during recipe validation and consumer testing is key for product developers. OMVE HT207/HT208 are precision laboratory retorts, designed specifically for product development and testing, offering efficient control over temperature, pressure and agitation.



With advanced data logger and intelligent controls, the units make it easy to conduct heat penetration and temperature distribution tests for shelf-stable low-acid canned foods and beverages. This enables the assessment of new packaging materials and food containers to determine optimal processing conditions and recipe validation. With a compact design, food developers can achieve sustainability and innovation efforts.

Features & Benefits

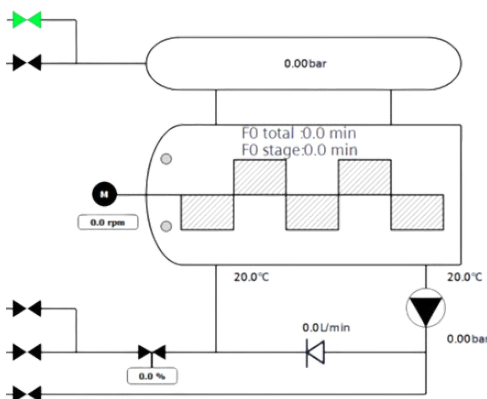
- Simulates Industrial-scale Retorts for Sterilization
- User-friendly touch screen control for a safe operation
- Fully programmable temperature-time curve
- Real time monitoring & Data logging for statistics & reports

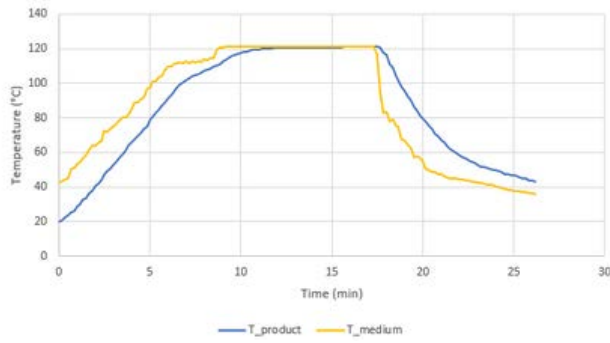
Applications

- Beverages and creams
- Alternative dairy products
- Soups & sauces
- Package testing

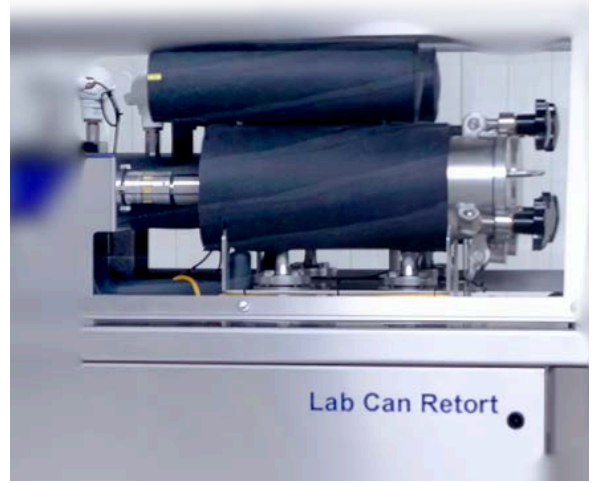
Working Principle

The cans are positioned partly submerged in water in a rotating carousel. The water temperature is controlled by steam and in an overpressured chamber, in which high temperature can be reached. The pressure is controlled by air. An expansion vessel prevents rapid increase of the pressure, and therefore keeps the temperature stable.





In the diagram, an example is shown of time-temperature profile of product vs media



Specifications

Process Parameters	
Product temperature	121-125°C
Cooling temperature	down to 20°C
Material Unit	Stainless steel 316, (AISI 304)
Weights & Dimensions	
Weight	400kg [882lbs]
Dimensions L x W X H	1640 x 924 x 1434mm [64.57 x 36.38 x 56.50 "]
Packaging	
Volume chamber	18 cans (2x)
Cans	Max diameter cans 65mm (9 x 330ml)
Required utilities	
Electricity	370-400Vac/ 3ph+N+E/ 50Hz/ 16A or 220-240Vac/ 3ph+E/60Hz/ 32A
Steam	Max 40kg/h, 4-5 bar(g) [50-65 psi], Max 171°C
Soft water	100-450 l/h, 2-3bar(g), max. 20°C
Compressed air	Min 3nm3/h, 4-7bar(g) [58-101 psi]



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