Fully automatic continuous pasteurizing and cooling system

Energy-saving Labor-saving

LIFT STEAMER Z

This system significantly cuts energy consumption to about 1/3 of the conventional boiling (hot water heating) type, and with its automated product loading and unloading, it helps rationalize and streamline food product factories.



Features

(1) Equipped with an automated tension system that minimizes chain trouble, it achieves stable device operation.

(2) The original sparge pipe structure achieves stable pasteurization.

(3) The installation height can be effectively used to minimize the installation footprint.

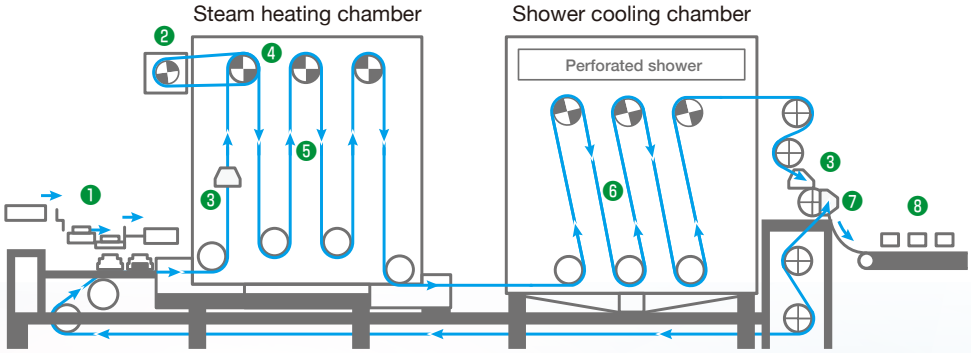
(4) Equipped with automatic loading and unloading devices, it achieves unattended operation.

(5) The structure enables easy maintenance.

(6) We provide optimal proposals based on our many years of experience and delivery record of over 400 units.

Scan the QR code for product info ▶

Example pasteurizing and cooling system

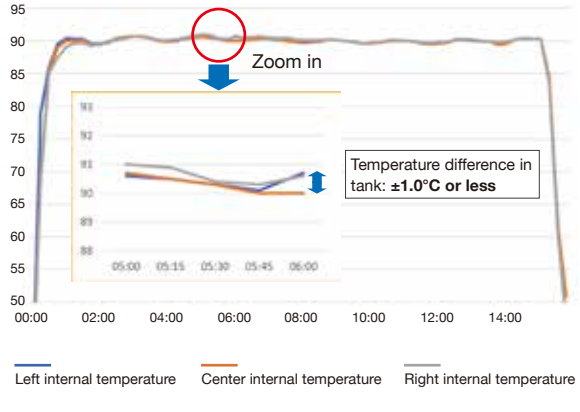


1. Automatic loading device
2. Bucket chain drive
3. Stainless steel bucket
4. Special clutch for the bucket chain
5. Steam heating chamber
6. Shower cooling chamber
7. Automatic unloading device
8. Unloading conveyor

Scan the QR code for videos introducing automatic loading methods ▶

Temperature distribution in chamber

Temperature distribution in chamber in production device
(Heating conditions: 90°C, 15 min., 3 points)



Comparison with other methods

Item	Continuous lift steamer	Batch-type boiling tank	Continuous boiling tank
Operator work	Outstanding Fully automated allowing for normal unattended operation	Acceptable	Outstanding
Pasteurizing temperature	Outstanding Pasteurization at up to 99°C High uniformity	Acceptable	Acceptable
Pasteurization time	Outstanding Continuous format allowing for uniform pasteurization time	Acceptable	Good
Temperature difference in products	Outstanding Products do not overlap, helping prevent temperature differences	Acceptable	Good
Preparation time	Outstanding Short warm-up time (Reaches 85°C in about 5 min.)	Acceptable	Acceptable
Energy-saving (Volume of steam used)	Outstanding Successfully cuts 50 to 70% compared to boiling types	Acceptable	Acceptable

LIFT STEAMER Z example applications (cooking/pasteurization)



- Semi-dried noodles (pasta, yakisoba, udon, etc.)
- Dried fruits
- Mackerel simmered in miso
- Salmon flakes
- Ginger pork
- Mapo tofu seasoning
- Potato salad
- Amazake
- Soup
- Seasoned fried tofu
- Fruit in syrup/preserves
- Egg products such as Japanese omelets
- Pickles
- Spicy fish eggs
- Curry
- Deli foods
- Quail eggs
- Almond tofu
- Jelly drinks
- Sports drinks

Options

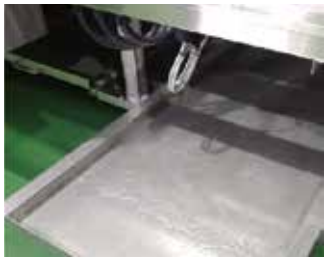
Inspection stand

This inspection stage can be installed to safely perform maintenance on the device top.



Drain pan

Installed below the bucket return line, this prevents water from splashing on the floor.



Accumulator

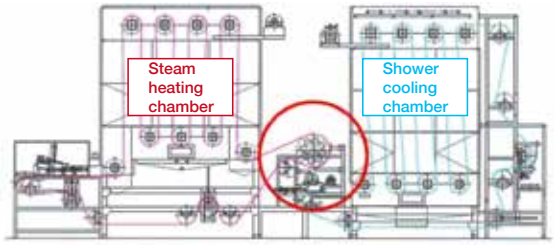
The device accumulates cooled products when there is trouble in a subsequent process.

- Products continue to be accepted in the steamer from the filler.
- Unloading to subsequent processes is temporarily suspended.
- After the subsequent process is restored, the accumulator unloads products several percent faster until it is empty and then goes on standby.

Intermediate transfer device

This device transfers products from the heating bucket to the cooling bucket.

- Energy-saving (cuts steam by 11% and cooling by 14%)
- Extended bucket chain service life



Dewatering device

This device uses air to remove water attached to the product after cooling.



- In the first half, a spin nozzle removes water from the front and back.
- In the second half, a flexible nozzle aims for and removes any remaining water.

*The water removal method varies by product.

We provide total support from testing to production device selection.

We have permanently installed a test device for checking heating temperature and time, cooling water temperature and time, quality, and other factors to propose the optimal production device.

Sample product testing ▶ **Proposal of specifications** ▶ **Selection of production device**



Heating test device

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