

FERMENTATION SYSTEMS

Microbial and bacterial fermentation systems

Engineered according to the client's precise technical process specifications (URS)

Range: from 5 litres to 3,000 litres

CIP and SIP can be connected to plant utilities or built in (on board)

Mixing from above or below with magnetic drive guarantees cleanliness, sterility and reduced maintenance

Our fermentation systems include:

- Control and command panel and process recording
- Metering pumps
- Heating liquid recirculation pump
- Manual and/or automatic valves
- Steam cut-off on all valves
- Sterile filters for process gas
- Lid lifting system
- Steam generator (upon request)



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Homologation in conformity with Directive 97/23/EC (PED) and complete with all necessary documentation for IQ and OQ certifications

Homologation pressure
-1+4 in the body
-1+3 in the jacket

Upon request and pending approval, FAT and SAT documents may be issued

Semi-automatic control and command panel

Optionals:

- Automatic process parameter management via PLC
- Recipe (work programme) management
- Thermoregulation management
- Touch screen operator panel

