

**S180** 

# **Pasteurisers for Human Milk Banking**

SteriFeed are the global market leader for safe pasteurisation equipment with 300 pasteurisers running in over 40 different countries. SteriFeed pasteurisers meet all the worlds human milk banking guidelines.



- · Fully automatic operation
- Refrigerated rapid cooling from 62.5°C/144.5° F to 25°C/77°F within 10-12 minutes and a final milk temperature of 4°C / 39° F
- Capacity 72 x 250ml Bottles

144 x 130ml Bottles with foil sealer 192 x 50ml Bottles with foil sealer

- Multiple pasteuriser basket sizes for different size bottles, 50ml, 100ml, 130ml, 250ml bottles
- · Stainless steel construction, easy clean
- · Bottle defrost and warmer cycle
- Foil seal bottle option best practice for safe treatment and transportation
- Electronic proof of treatment, cycle data can be transferred to milk bank computer

- Probe driven Pasteuriser to ensure greater accuracy of treatment time and temperature
- Multi lingual control touch screen
- Changeable Pasteuriser water levels to enable choice for submersion to treat the entire bottle and cap
- No residue water traps, eliminating equipment sterilisation cycle
- · Simple installation and easy to use
- 35 years global market experience
- Meets all world milk banking guidelines
- Global market leader
- SteriFeed pasteuriser's in over 40 different countries

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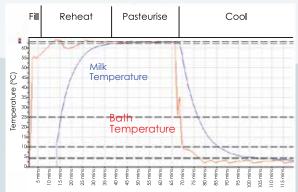




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Time and temperature graph at 62.5°C for 30 minutes

Specifications S180

 Dimensions/mm
 706D x 1200W x 964H

 Chamber/mm
 400L x 840W x 250H - 80 litres

 Weight
 222 kgs (332 kgs crated)

 Electrical
 230v/IPh/50Hz - 4000 watts

Full Load Current 25.9A
Electrical Consumption 4.24 kWh
Internal Control Voltage 230v/24v

Capacity 72 x 250ml Bottles

144 x 130ml Bottles with foil sealer 192 x 50ml Bottles with foil sealer

Water Consumption 170 litres
Noise level 65 dBA@1m
Heat output during cooling 5.54 kWh

All models are available in 50 Hz & 60 Hz

Harmonized Standards BS EN 378-2:2016,

BS EN 61000-6-3:2007+A1:2011 BS EN 61000-6-1:2007 BS EN 60204-1:2018

**C** € Directives 97/23/EC, 2014/35/EC, 2014/30/EC

Construction Stainless steel

**Guarantee:** The pasteurisers are guaranteed against faulty materials and workmanship for a period of one year.

#### Greater accuracy of pasteurisation times and temperatures:

The control of the pasteurisation cycle was previously achieved by measuring the bath temperature and using this to discern the temperature of the feed in the bath. This can lead to longer cycle times to ensure the various quantities of milk have been treated. The S180 uses a microprocessor to control the pasteurisation cycle via the ACTUAL temperature of the milk assisted by the external probe in the control bottle. This results in very accurate cycles, both in terms of pasteurisation control and cooling set points. It also is extremely efficient in dealing with load variation.

**Process Verification:** A time and temperature reading is taken every minute, recording the exact temperature of the milk, time and date. This information is downloaded on to the software provided to give a permanent record of satisfactory treatment for every batch. This information can be printed in either graph or list format so that proof of treatment can be provided at any time.

Bottles: The SteriFeed, smooth necked range of clear storage bottles is recommended for use with this equipment. Either an integral seal or an induction safety seal is suitable. These bottles are sterile for single use but can be re-used using dishwashing equipment with a disinfectant cycle. With the option of single or multiple use available.

Baskets: Flexible Basket options available for all bottle sizes.

#### General Features:

- · Fully automatic operation
- Programme selection to give specified temperature and times which are normally between 62.5°C – 63°C (145.4F) x 30 mins for mothers' milk, 67°C (152.6F) x 4 mins for special feeds
- · Rapid, precise cooling of feeds to 4°C (39.2F)
- Cycle time will depend on the temperature of the incoming hot water supply
- Programme Logic Control (PLC) to facilitate any future changes to time and temperature.
- · Visual fault finder

#### **Safety Features:**

- Audible and visual alarm for any variations.
- Feeding bottles are submerged during the heating cycle to ensure milk droplets in the neck and cap area receive the same precise treatment as the bulk of the feed (recommended by the Health Protection Agency & The Human Milk Banking Association of North America Guidelines for the Establishment & Operation of a Donor Human Milk Bank)
- Bottles are not submerged during cooling process when a vacuum occurs (unless safety seals are in use)
- · No residue water traps eliminating equipment sterilisation cycle.

**Distributed by:**