

TECHNA®

Partner of



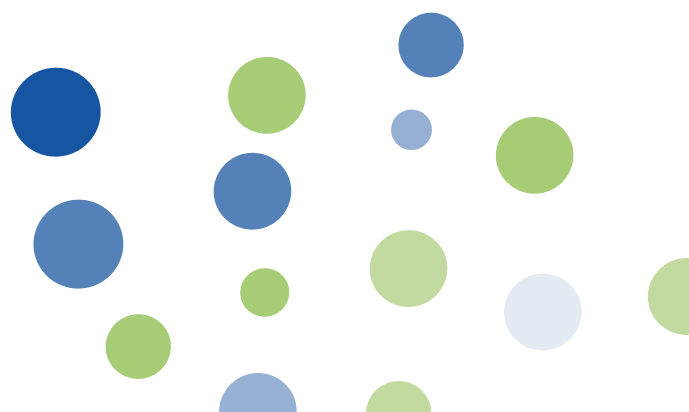
TECHNA® autoclaves
and **food preservation...**

A winning pair !



**Manufacturer
of
autoclaves
for artisans**

French manufacturing



TECHNA® is a french manufacturer of autoclave sterilizers with more than 40 years of experience. It is renowned for its quality and reliability as it provides the food processing industry with user-friendly equipments in France and Europe.

TECHNA® provides its customers with solutions for food preservation through sterilization, pasteurization, and vacuum packaging.

TECHNA® is the historical distributor of WECK® jars with clips since 1989. WECK® jars are completely made of glass with a separate lid and a thin rubber seal. The extensive variety of WECK® jars accommodates a wide range of customers' needs, providing innovative options for unique presentations.

The TECHNA® team is at your disposal to advise you and offer you a quality service.

Feel free to contact us.



PASTEURIZATION AND STERILIZATION

Pasteurization is a heat treatment with a lower core and processing temperature than sterilization. It does not eliminate such a wide spectrum of germs, especially *Clostridium Botulinum* as effectively as sterilization.

A pasteurized product is not suitable for storage at room temperature, and must be stored in a refrigerated environment, it also has a much shorter BBD (Best by date).

Sterilization is a heat treatment conducted in an autoclave with pressure and back pressure. The processing and core temperatures of the product are higher to reach a threshold called Sterilizing Value (SV), the basic rule being a VS of 3mn for terrines.

A sterilized product can be stored at room temperature and have a long BBD up to several years. Nevertheless, the production of products intended for sterilization requires potential recipe adjustments or the use of binders resistant to high temperature.



TECHNA® AUTOCLAVES

TECHNA® autoclaves are authentic autoclaves manufactured with internal pressure (as in a pressure cooker). They are manufactured in our factory in Vendenheim from a single-piece fully cast aluminum tank without any welding.

The device is designed as:

Compact

Reliable

Robust

Simple

Rustic

Easy to use

TECHNA® produces appliances for artisans (butchers, caterers, restaurateurs and small industrialists) but also for agricultural processors (breeders, market gardeners, etc.) as well as seafood products and social institutions.

2 autoclaves capacities are available :

- 95L (56 cans 1/1)
- 190L (100 cans 1/1)

Electric heating 9kw in 400v for the 95L and 15 kw in 400v for the 190L. Gas heating is also available on lead times for the 95L model.

Manual operation is not recommended and is most appropriate for users with recognized skills in operating manual autoclaves.

The automatic unit is an automated control of sterilization parameters, Programmable, up to 25 programs available.

Management of degassing, sterilization and cooling bearings.

Once a program is launched and the auto-tests are validated, no human intervention is required.

The automatic version is available only in electric versions.

After cooling, a ticket with the cycle parameters is printed and must be kept at least 6 months after the end of the BBD (Best Before Date).



AUTOMATIC AUTOCLAVES

Available in 95 and 190L electrical versions, these devices maintain TECHNA®'s legacy of proven mechanical reliability over the years, as they represent an enhanced version of autoclaves that have already demonstrated exceptional performance. They are equipped with an electronic control unit that manages the sterilization (or pasteurization) process.

Fitted with this simple and efficient ergonomic technology, automatic autoclave sterilizers bring users a certain peace of mind, as all process steps occur automatically from the beginning of the heating cycle to the end of the cooling phase.

Possibility to customize and save 9 cycles.

Each cycle is programmed with 10 parameters.

The information is stored and printed on a report provided at the end of each sterilization cycle.

A graphical representation recalls the temperature and pressure informations within the sterilizer.

At the end of cycle, the various key measures are also summarized and printed on the list to be archived in order to keep track of the work done.



- 1 - instant read thermometer
- 2 - output solenoid valves
- 3 - inlet solenoid valve for cold water
- 4 - drain valve
- 5 - pressure transmitter
- 6 - temperature sensor
- 7 - safety valves x2
- 8 - clamping knob
- 9 - closing clamps
- 10 - pressure gauge
- 11 - sealing gasket
- 12 - air release valve
- 13 - lid handles (2)



The ergonomically simple and efficient programmer stores 9 different programs.



The programming parameters, temperature and pressure curves, and key data are printed at the end of sterilization, ensuring traceability of your process.



The pressure and temperature sensors continuously measure the conditions in the autoclave.



The high-power solenoid valves control the device.



The filter at the inlet of the cooling circuit protects the solenoid valves.

Automatic autoclaves

	95L	190L
Electric		
Ref.	ST95EA	ST190EA
Capacity	56 l/1	100 l/1
Consump. max	9 kWh	15 kWh
Power	400 V tetra	400 V tetra

EVOLUTION 1 CONTROL UNIT

TECHNA, a leading reference in the autoclave sterilizer market for food professionals, is launching its new EVOLUTION 1 control system, redefining sterilization standards !

With recognized expertise and a constant focus on customer needs, TECHNA capitalizes on innovation to enhance your performance.

In 2009, TECHNA revolutionized the market by introducing automatic control for its autoclaves, enabling fully automated sterilization cycles and saving valuable time while ensuring unmatched reliability and durability. Today, after years of research and development, TECHNA takes another step forward with EVOLUTION 1, combining cutting-edge technology with functional design.

EVOLUTION 1 CONTROL SYSTEM: KEY INNOVATIONS

Optimal visibility : 7-inch color screen for real-time monitoring of cycle progress

A sophisticated design : Stainless steel casing with a minimalist style, compliant with IP65 standard, ensuring durability and elegance.



Easy setup : Quick connectors for efficient and effortless implementation.

Enhanced programming : Optimized capacity and programming fluidity for intuitive use.

User-friendly : Intuitive interface, making programming accessible to everyone.

Enhanced traceability : Easy data transfer via USB drive, in addition to sterilization protocol printing.

Cutting-edge technology : Next-generation electronic board for long-lasting performance.

The EVOLUTION 1 control system is **compatible with 95L and 190L electric automatic autoclaves**, meeting the needs of all professionals.

EVOLUTION 2 CONTROL UNIT

TECHNA, always at the forefront of innovation to ensure safety in manufacturing processes and foster culinary creativity, launches—alongside the EVOLUTION 1 control system—the EVOLUTION 2 control box, bringing revolutionary innovations.

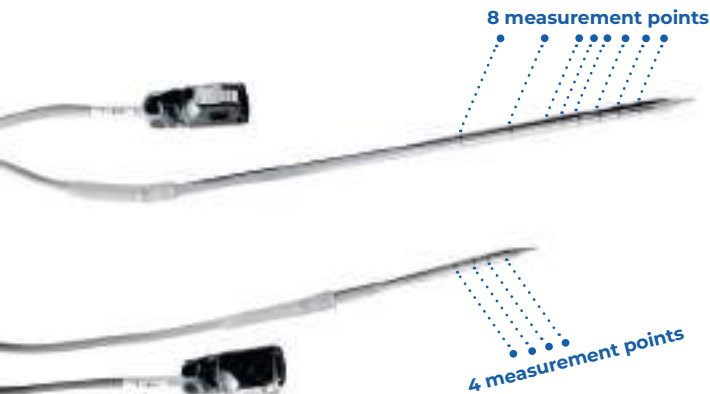
EVOLUTION 2 CONTROL SYSTEM: KEY INNOVATIONS

Secured and optimized sterilization cycle

The process is based on the real-time temperature of the jars. The cycle duration is managed by a pair of *"sterilizing value target / scale temperature"*

Ultra-precise multipoint temperature sensors

Two multipoint temperature sensors calibrated to international standards, allowing real-time calculation of the jar's cold spot and live monitoring of the sterilizing value.



Innovative electronic board

Incorporating numerous technological improvements.

Support for sterilization value determination

The new system helps calculate the sterilization value before final validation, ensuring precise and compliant sterilization.

Flexibility and compatibility

The EVOLUTION 2 control unit provides exceptional flexibility and optimal responsiveness for sterilization operations. It is compatible with 190L electric automatic autoclave sterilizers.

Previously commercialized 190L electric automatic devices can be retrofitted with the EVOLUTION 2 system.

EVOLUTION 1 control units can also be upgraded.



SEMI-AUTOMATIC AUTOCLAVES

The Basic+ autoclaves are available in 2 capacities 95 and 190L. These devices are of proven quality and reliability, similar to the automatic ones, except for certain operations that need to be performed manually. Traceability is ensured through a printed report provided with each sterilization. A 'Basicplus' programming unit enables setting temperature and duration for degassing, as well as the sterilization schedule.

Semi-automatic electric



"Basicplus" program



Basic+ Autoclaves

	95L	190L
	Electric	Electric
Ref.	ST95E	ST190E
Capacity	56 l/1	100 l/1
Consump. max	9 kWh	15 kWh
Power	400 V tetra	400 V tetra

SECURITY AND CONTROL

TECHNA® autoclaves are compliant with the C.E. standard.

They meet the pressure equipment regulations (DESP 2014/68/UE) standard and are individually tested under the supervision of a notified body.

The autoclave's commissioning is guaranteed by TECHNA® according to the defined conditions or by a technician from the distributor. The device is delivered fully equipped. The customer is responsible for electrical connections, water supply and evacuations, which must be carried out at their expense.

During commissioning, a complete sterilization cycle can be performed at the user's request. The technician makes sure that the autoclave's users have validated the basics of both sterilization and device use. TECHNA® recommends that operators

undertake a sterilization training course provided by a notified body.

The operator must replace the lid's gasket every 18 months.

The use of an autoclave is subject to mandatory controls :

- A visual inspection should be carried out as often as necessary, and should not exceed 24 months.
- Safety valves must be replaced every 5 years.
- It is mandatory to carry out a periodic requalification after a maximum of 10 years.
- A requalification is necessary also whenever the autoclave's owner and/or location changes.

TECHNA TECHNICAL PLATFORM

Always committed to supporting its clients, TECHNA has created a fully equipped technical platform with all the necessary equipment for food canning production. This platform is available to TECHNA's partners for training, technical services, and the development of recipes and processes.



TECHNA® ACCESSORIES

Always turned to the customers' needs, TECHNA® has developed accessories to optimize work.

STERILIZATION BASKETS

1/1



Made entirely of AISI 304L stainless steel, this basket is available only for 190L models.

x3



1/3



In order to facilitate the loading and unloading of 190L autoclaves, TECHNA® has designed baskets adapted to 190L tanks, entirely in AISI304L stainless steel, with resistant welds, fully perforated, with guide rails et and probe protection, clever and robust suspension system.

The lifting can be done with a hoist or other lifting system that complies with standards.

Optionally, TECHNA® offers a solid and thick stainless steel lifting-beam.

TECHNA® recommends the purchase of two gaskets to optimize the processes.



Optionally, TECHNA® offers a suitable lifting beam for lifting the basket.

STERILIZATION BASKETS

In order to optimize the sterilization / pasteurization of vacuum bags, doypacks or sterilizable casings, TECHNA® has developed compartmental inserts 45mm height for sterilization baskets.

Inserts are totally welded and perforated to ease water circulation during the cycle.

A standard basket can carry up to 10 subdivision inserts.



THERMAL COVER

TECHNA® thermal covers have been designed to ensure heat insulation inside the tank and reduce thereupon energy consumption.

Furthermore, they prevent from burn injuries in case of skin contact with a hot tank.

TECHNA® designed covers as easily-removable to maintain the benefits of a two-side machined tank without covering.



MATERIAL :

- Inside surface, silicone tarp, with high resistance to
- temperature up to 392°F,
- Solvent-resistant,
- Intermediate surface, foam PET/BULLE/PET,
- Outer surface, silicone tarp covered with a blue tarp, red stitching,
- Velcro closure in the front and back, with an opening to prevent from energy-dissipation.

AVAILABLE FOR THE FOLLOWING AUTOCLAVES :

- ST95EA
- ST190EA



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