

SR

SR-240 adopts pressurized steam sterilization and pressurized cooling systems that deliver high performance and achieve more stable sterilization.

RETORT FOOD AUTOCLAVE
SR-240

Equipped with a pressurized steam sterilization system that is unavailable on a standard sterilizer.

Retort Food Autoclave SR-240 employs a pressurized steam sterilization system that provides constant flow of steam under pressure, and allows more stable sterilization at operating temperatures in the range of 100 to 140°C.

Pressurized cooling system

SR-240 adopts a cooling method in which water is introduced into the pressurized chamber during cooling process to prevent a sudden drop in chamber pressure or temperature which can cause damage to retort foods, including canned foods and aluminum foil packed foods.

Automatic pressurization / automatic feed water for cooling

After turning the main power switch on and setting a sterilization time, the operation cycle progresses automatically through processes of pressurizing, sterilizing, and depressurizing by feeding water into the chamber for cooling.

Control panel with many user-friendly features



SR-240

Versatility for a wide range of applications

It is also equipped with pressurized steam sterilization/boiling water sterilization system that is best suited for retort packs.



The control panel lighting image shown above may vary from actual display.

Real time work monitor displaying 6 status indicators for each working process

When the autoclave is turned on, the work monitor simultaneously indicates “Main On”. After setting parameters, the monitor displays status indicators of the current working process, including “Sterilizer”, “No Water”, “Cool”, “Exhaust” and “Finish”, which provides an at-a-glance monitoring of the operation status.



The control panel lighting image shown above may vary from actual display.

The autoclave is designed with safety features that ensure operator safety.

Boil-dry safety mechanism

A water level sensor is electrically responsive to the volume of water inside the chamber. If it detects low water levels, the work monitor on the control panel indicates “No Water” .

Cooling water tank safety valve

A safety valve is installed to prevent pressure buildup in the cooling water tank.

Spring safety valve

A safety valve fitted in the front panel allows easy monitoring of its operation status. When the pressure inside the chamber is too high, the safety valve is activated to protect the operator against hazardous conditions.

Current leakage breaker

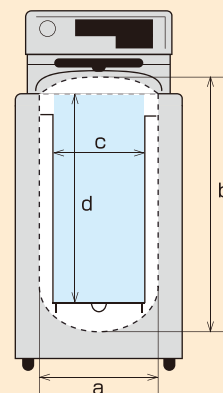
It quickly detects abnormalities in the electrical system and protects the operator against electric shock caused by any malfunction such as a short circuit.

◆ Specifications

Model		SR-240
Operating temperature range (during sterilizing)		100 - 140°C
Operating pressure range		0 - 275kPa
Maximum operating pressure		343kPa
Temperature control		Electronic
Temperature display / display range		Analog / 80 - 160°C
Pressure display / display range		Analog / 0 - 600kPa
Heat source		3kW electric heater
Timer control		Electrically-operated
Timer display		Analog
Sterilizing timer setting range		0 - 60min. 50 / 60Hz
Pressurized sterilization	System	Pressurized by compressor
	Setting range	0 - 294kPa
Pressurized cooling	System	Pressurized by compressor
	Setting range	0 - 343kPa
Cooling		Fill the chamber with tap water
Safety devices		● Empty heating prevention, ● Leakage breaker, ● Safety valve
		● A cooling water tank safety valve or a safety valve installed in the cooling tank
Malfunction prevention devices		● Low water level detection
Leakage breaker	Rated breaking current:	30A (220 / 230 / 240V)
	Rated sensed current:	30mA (220 / 230 / 240V)
Dimensions		φ 248 × 542mm
Usable dimension		φ 238 × 435mm
Capacity of chamber		21 ℓ
Chamber material		SUS304
Type / material of lid gasket		Accommodating internal pressure / silicone rubber
Dimensions of main unit (mm)		820W × 560D × 950H (Height from floor to control panel:750)
Net weight		150kg
Rated Voltage		AC 220 / 230 / 240V
Power input		15A (220 / 230 / 240V)
Power supply requirements		Single-phase 220 / 230 / 240V AC (50 / 60Hz) 15A or above
Power Consumption (calorific value)		3kW (2580kcal/h)
Accessories		● Hose kit for supplying water 1, ● Hose kit for draining water 1, ● Inspection sheet 1,
		● Warranty card 1, ● Customer card 1, ● Operator's manual 1,
		● Stainless basket 2 (φ 224 × 181mm)

◆For dimension details on the chamber and usable or inside dimension, please refer to each part dimensional drawing on the back page.

◆Part dimensional drawings



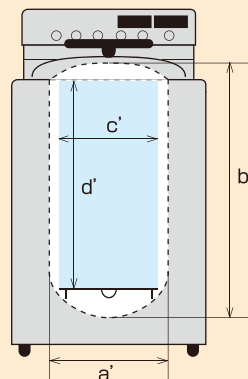
●Chamber dimensions

(a: Bore diameter) × (b: Inside dimension)

●Usable dimension*

(c: Inside diameter of a Stainless steel basket with slatted bottom plate) × (d: Effective depth)

▶ Applicable models : ES-315/215



●Chamber dimensions

(a': Bore diameter) × (b': Inside dimension)

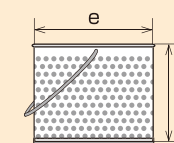
●Usable dimension*

(c': Effective diameter) × (d': Effective depth)

▶ Applicable models : SDL-320/SR-240

Stainless basket

Inside dimension (e: Bore diameter) × (f: Height)

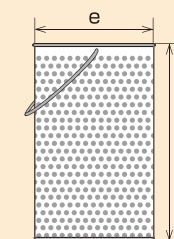


〈Standard Accessory〉

ES-315 (2 pcs included)

SDL-320 (2 pcs included)

SR-240 (2 pcs included)



〈Standard Accessory〉

ES-215 (1 pc included)

* The usable dimension shows recommended values considering safety during operation. The volume or position of the sterilization items may block the holes inside the chamber or interrupt the flow of steam or air, which will result in abnormal pressure increase or incomplete sterilization. To ensure safe operation of the autoclave, it is recommended that stainless steel wire mesh baskets supplied with the unit as standard accessories or optional stainless steel buckets be used.

◆The image shown for the product may not display its real color or shape.

◆Accessories



Stainless Basket

The entire basket is made of punched metal and is designed for easy penetration of steam.



Stainless Long Basket

Optimal for sterilizing the sterilizing bag. The structure of the lower section is without holes.



Stainless Bucket

Bucket without holes to prevent leakage of liquid from articles being sterilized.



Stand for Testing Durham's Tubes

Convenient for sterilizing test tubes containing culture media. Can be used as a stand independently.



Sterilizing Bag

Sterilizing bags fit to the vessel dimensions of each model are available.



Deodorant for autoclave

It allows for repeated use and removes offensive odors such as odors caused by culture media in the chamber.



Autoclavable waste container "ST-ZERO"

Waste inside the BSC can be collected in the container and autoclaved.

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TOMY



AUTOCLAVES

Sliding Door Type Series

HIGH PRESSURE STEAM STERILIZER
ES-315/215



SPEEDY AUTOCLAVE WITH DRIER
SDL-320



RETORT FOOD AUTOCLAVE
SR-240

