



# RETORT STERILIZER

The retort sterilization system ensures the safety and shelf life of product by subjecting it to high-pressure steam and elevated temperatures. This process kills microorganisms and pathogens without compromising the quality and flavor of the product. The system features precise temperature and pressure controls, ensuring consistent sterilization.



Vision

**Preserves the nutritional value, flavor, and texture of the product, ensuring consistent quality.**



Material

**Made of 304 stainless steel, meet the demands of food hygiene and safety.**



Function

**Used high-pressure steam to kill harmful microorganisms, ensuring the coconut milk is safe for consumption.**



Maintenance

**Stainless steel construction ensures maximum durability, easy to clean and maintenance.**