

**NEW**

**SANOVO WAVE TECHNOLOGY**

*The ultimate solution available for any kind of pasteurizer.*

**GENERAL**

The new SANOVO WAVE TECHNOLOGY is the first real innovative system that can produce extended shelf life products preserving the functionality properties.

SANOVO's patented WAVE TECHNOLOGY, is a system that applies to the liquid egg a high frequency / high voltage electrical fields. The heat is generated by interactions between the moving particles that form the current and the ions that composed the product, so stressing bacteria without compromising the functionality property.



Standard pasteurization

The SANOVO WAVE TECHNOLOGY instantaneously transfers a huge quantity of energy in a fraction of a second. The energy is transferred to the entire product mass allowing a uniform heating.



SANOVO WAVE TECHNOLOGY

As the product is heated directly by the kinetic energy, it allows product heating up just below the coagulation point.

The SANOVO WAVE TECHNOLOGY is a very stand-alone apparatus that can be joined to every configuration of pasteurizers. It does not influence or change the pre-existing process.

With SANOVO WAVE TECHNOLOGY a processor can achieve 10 times more bacterial inactivation compared to any other pasteurizers, with extremely low impact on functional properties.

Average power consumption per flow rate (based on a temperature increase of 10°C).

| Flow rate (liters per hour) | 1.000     | 2.000 | 3.000 | 4.000 | 5.000 | 10.000 |
|-----------------------------|-----------|-------|-------|-------|-------|--------|
| Kw Wave                     | 13,5      | 27    | 39,5  | 52    | 65    | 130    |
| Heating time                | < 0,3 sec |       |       |       |       |        |

**Speed and Uniformity:**

Heating occurs instantly (ultra rapidly) and uniformly throughout the mass of a homogeneous material. No temperature differential is required to force heat via conduction from the surface to the center as in convection or infrared heating processes. There is no mechanical stress of the products.

**Precise Control:**

Power control is accurately metered and may be recorded. A meter constantly displays the amount of power being applied to heat the product.

**Quick Response:**

The full range of power control from minimum to maximum is traversed in seconds. Adjustments take effect immediately. Thermal lag time is zero. Automatic changes in power level due to physical properties or size of load are instantaneous.

**SAFETY AND SERVICE**

All SANOVO products and systems are designed to meet the industry safety standards.

A comprehensive service organisation is always available to assist in the selection of the right maintenance programme or individual spare part.