



# SteriFeed®

Caring for your baby

## S180/USB Pasteuriser for Donor Human Milk



**SteriFeed are the global market leader for safe pasteurisation equipment with over 400 pasteurisers running in over 50 different countries. SteriFeed pasteurisers meet all the worlds human milk banking guidelines.**

- Product Code: S180/USB
- 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/ 39.2°F
- Capacity -
  - 72 x 130ml/ 250ml Bottles
  - 144 x 130ml Bottles (with foil seals)
  - 144 x 100ml Bottles (with foil seals)
  - 192 x 50ml Bottles (with foil seals)
  - 72 x 120ml Glass Bottles
  - 72 x 240ml Glass Bottles
- Multiple pasteuriser basket sizes for different size bottles, 50ml, 100ml, 120ml (glass), 130ml, 240ml (glass), 250ml bottles
- Stainless steel construction, easy clean
- Bottle defrost and warmer cycle
- Foil seal bottle option - best practice for safe treatment and transportation
- Probe driven Pasteuriser to ensure greater accuracy of treatment time and temperature
- Multilingual control touch screen which gives a detailed visual of activity so the user can view progress of the cycle
- Operator friendly with step by step instructions displayed on control touch screen
- Electronic proof of treatment, touch screen displays final results and cycle data can be transferred via USB to milk bank computer
- Adjustable water levels to enable full submersion or part submersion of bottle and cap
- No residue water traps
- Cleaning cycle
- Simple installation and easy to use
- 35 years global market experience
- Meets all world milk banking guidelines
- Global market leader
- 400 Pasteurisers running in over 50 countries

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### 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/USB 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 is also extremely efficient in dealing with load variation.

### Process Verification:

A time and temperature reading are taken every 15 seconds, recording the exact temperature of the milk, time and date. The pasteurisation results are shown on the touch screen at the end of the cycle. This information is downloaded onto the USB to give a permanent record of satisfactory treatment for every batch. This 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 are recommended for use with this equipment. SteriFeed bottles are rigid and have been specially designed for pasteurisation so as to not collapse in the pasteurisation cycle. Either an integral seal or an induction safety seal is suitable. These bottles are sterile for single use but can be re-used using dish washing equipment with a disinfectant cycle. With the option of single or reusable bottles available from SteriFeed.

### Baskets:

Flexible Basket options available for all bottle sizes. See basket leaflet for more details.

### 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 and cold-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
- **Rapid refrigerated cooling** with a final milk temperature of 4°C (39.2°F) to minimise the regrowth of bacteria in accordance with the NICE - UK Guidelines
- **Fully submerging bottles** during the heating process to ensure the entire bottle is treated in accordance with the HMBANA - North American Guidelines
- **Electronic data verification** of the milk temperature to ensure proof of treatment in accordance with the HMBANA - North American Guidelines
- No residue water traps

### Specifications

|                            |                                      |
|----------------------------|--------------------------------------|
| Dimensions/mm              | S180/USB                             |
| Chamber/mm                 | 1200W x 706D x 964H                  |
| Weight                     | 400L x 840W x 250H - 80 litres       |
| Electrical                 | 220 Kgs (330 Kgs Crated)             |
| Full Load Current          | 230v/1 Ph/50Hz - 4000 watts          |
| Electrical Consumption     | 25.9A                                |
| Internal Control Voltage   | 4.24 kWh                             |
| Capacity                   | 230v/24v                             |
| Water Consumption          | 72 x 130ml/ 250ml bottles            |
| Noise Level                | 144 x 130ml bottle (with foil seals) |
| Heat Output during cooling | 144 x 100ml bottle (with foil seals) |
|                            | 192 x 50ml bottles (with foil seals) |
|                            | 170 litres                           |
|                            | 65 dBA@1m                            |
|                            | 5.54 kWh                             |

### All models are available in 50 Hz & 60 Hz

|                      |   |
|----------------------|---|
| Harmonized Standards | BS EN 378-2:2016,<br>BS EN 61000-6-3:2007+A1:2011<br>BS EN 61000-6-1:2007<br>BS EN 60204-1:2018 |
| CE 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.

Manufactured in The United Kingdom.

### Distributed by: