

Pasteurisers for Donor Human Milk & Special Diets



The S180 ECO pasteuriser has been designed for larger Milk Banks & Dietetic Feed Preparation

PASTEURISATION OF DONOR HUMAN MILK for premature and other infants provides the best protection for the prevention of infections. Donor Human Milk is the preferred feed when mother's own milk is not available (WHO) Pasteurisation of human milk facilitates the retention of immunological factors and eliminates HIV (Aids) virus.

STERIFEED Pasteurisers comply with the all Donor Human Milk Banking Guidelines (NICE,HMBANA,EMBA) for the establishment and operation of human milk banks. In particular the requirements for rapid cooling defined as the milk temperature drop from 62.5°C to 25°C (°F144.5 to °F77) in less than 10 minutes, with a resultant temperature of <4°C (°F39.2) within the pasteurisation cycle and validated accordingly. This is achieved prior to refrigeration of the feeds for storage.

Pasteurisation is also recommended when preparing special diets for paediatric use. Pathogens could be introduced during the feed preparation. For this a special cycle of 67°C (°F152.6) for 4 minutes is used. (Current practice proven at Great Ormond Street Hospital and many Special Feeds Units).

The S180 ECO represents the latest generation of infant feed pasteurisers, co-invented by Professor JD Baum and developed by DJ Colgate with valuable input from Neonatologists, Microbiologists and Dieticians, having undergone continuous research and development from early 1980'.

The new features include:

- Greater accuracy of pasteurisation times & temperatures
- Reduced energy & water consumption
- Reduced cycle time

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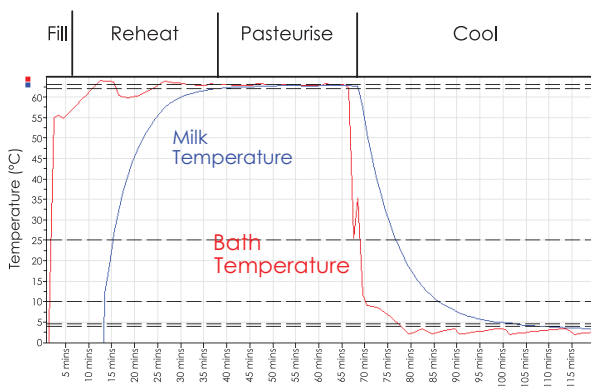
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CARING FOR YOUR BABY



S180 ECO

Pasteurisers for Donor Human Milk & Special Diets



Time and temperature graph at 62.5°C for 30 minutes

Specifications

Dimensions/mm
Chamber/mm
Electrical
Full Load Current
Electrical Consumption
Internal Control Voltage
Capacity

Water Consumption
Noise level
Heat output during cooling

All models are available in 50 Hz & 60 Hz

Harmonized Standards
BS EN 60204-1:2006 &
A1:2009, BS EN 12100-1:2003,
BS EN 61000-2-2,
BS EN 61000-2-4
2006/95/EC
approved
Construction
Stainless steel

Guarantee: The pasteurisers are guaranteed against faulty materials and workmanship for a period of one year.

S180 ECO

1000W x 705D x 920H
402L x 802W x 255H – 70 litres
230v/1Ph/50Hz - 5500 watts
22.2A
2.95 kWh
230v/24v
18.72 litres (72x130ml,
36x250ml, 192x50ml,
144x130ml with foil seals)

170 litres

45 dBA@1m
4.0 kWh

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 Eco 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 also is extremely efficient in dealing with load variation. The S180 Eco pasteuriser can accurately pasteurise loads from 1 – 36 bottles.

Reduced energy and water consumption

The S180 Eco has been designed with energy efficiency and life-cycle costing in mind. Unlike previous human milk pasteurisation machines, the S180 Eco uses a store of ice to provide the bulk of its cooling capability. The S180 Eco is superior to previously-available machines in that:

- The majority of the heat created by the refrigeration circuit is used to heat the pasteurisation bath – not expelled into the room
- Refrigeration power is built up over time rather than generated spontaneously when the machine goes into cooling. This results in a much shorter cooling cycle and less heat rejected to the ambient.

Reduced cycle time

The cycle time is 30-40 minutes shorter on the ECO.

Process Verification: The Sterifeed Data Logger requires no direct connection to a PC. The reading is taken every minute, recording the exact temperature of the milk, time and date. This information is downloaded on to the software provided to give a permanent record of satisfactory treatment for every batch. Which 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 is recommended for use with this equipment. Either an integral seal or an induction safety seal is suitable. These bottles are sterile for single use but can be re-used using dishwashing equipment with a disinfectant cycle.

Baskets: Flexible Basket options available for all bottle sizes.

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) in approximately 20 minutes
- Cycle will depend on the temperature of the incoming hot 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.
- Feeding bottles are submerged during the heating cycle to ensure milk droplets in the neck and cap area receive the same precise treatment as the bulk of the feed (recommended by the Health Protection Agency & The Human Milk Banking Association of North America Guidelines for the Establishment & Operation of a Donor Human Milk Bank)
- Bottles are not submerged during cooling process when a vacuum occurs (unless safety seals are in use)
- No residue water traps eliminating equipment sterilisation cycle.

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