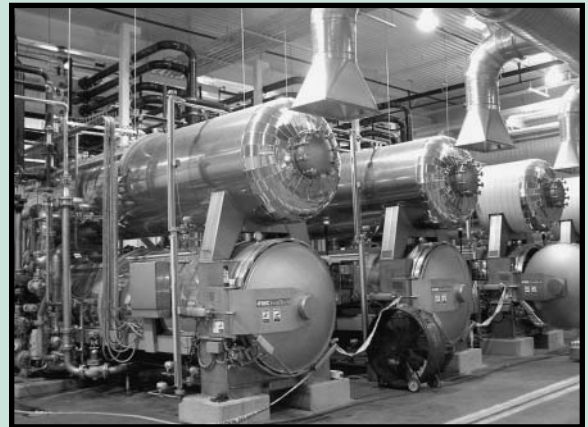




## ● SuperAgi™ takes on all products, more packages

The design of the SuperAgi™ retort utilizes an evolutionary process based on the FMC Steam Water Spray™ (SWST™) sterilizer. The SWST™ sterilizer delivers high-energy efficiency but in an agitating mode of centrifugal force limiting the speed to 12 rpm. Documented up to 25 rpm, the new design utilizes a slip ring to direct water into a basket or container-racking system. The design improves water penetration and completely eliminates the water-shearing effect of a fixed manifold application as an insert rotates past the nozzle's spray path. This improvement allows for higher rpm speeds while maintaining efficiency of the SWST™ process. SuperAgi™ is also more energy efficient than the conventional SWST™. The sterilizer, capable of multifunctional processing methods, can process in SWST™, partial, and full immersion environments. This flexibility provides the ability to process many kinds of products and a wide variety of packages including cans, glass, plastic, pouches, and more.



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