MILOTECH
EMPOWER YOUR SUCCESS

INTERNATIONAL EDITION 2026

RETORT SYSTEMS

Water Spray + Overpressure Technology

Reliable thermal processing for shelf-stable food products.



100 L | 200 L | 450 L | 700 L

ENGINEERED IN VIETNAM

MILO TECHNOLOGY CO., LTD.

www.milotech.vn

THE CHALLENGE

Sterilization is more than temperature

For sensitive food products, the thermal process must protect both microbiological objectives and commercial product quality.



PACKAGING STABILITY MATTERS AT EVERY PHASE

Thermal shock

Rapid or uneven heating can affect color, aroma and structure - especially with delicate formulations.

Packaging deformation

Pouches, jars and trays can bloat, wrinkle, dent or lose seal integrity when pressure is not controlled.

Process consistency

Stable heating, holding, pressure and cooling help reduce variation from batch to batch.

MILOTECH APPROACH

Fine water spray + controlled overpressure + recirculating cooling.

TECHNOLOGY

Water spray + overpressure

A controlled thermal environment designed for uniform heat transfer and packaging protection.



01

RECIRCULATING WATER SPRAY

Heated water is distributed through spray nozzles to support even heat transfer.

02

TEMPERATURE CONTROL

Sensors and PLC control the cycle to maintain stable process conditions.

03

OVERPRESSURE CONTROL

Independent chamber pressure helps protect pouches, jars and trays during heating and cooling.

04

RAPID COOLING

Recirculating cooling reduces thermal shock at the end of the cycle.

Typical retort cycle

LOAD › HEAT › HOLD › COOL › UNLOAD

Actual cycle parameters depend on product, packaging, fill weight and process validation.

Built around practical operation

Core machine functions are organized around repeatability, operator control and packaging protection.



Fine spray distribution

Uniform spray points support stable heat transfer across the batch.



Pressure control system

Pneumatic and pressure-control components maintain chamber balance.



Safety + vessel hardware

Industrial stainless-steel construction with robust vessel hardware.



Tray trolley

Removable tray system supports quick loading and unloading.



Door assist cylinder

Assisted opening/closing reduces manual effort during operation.



Piping & valves

Serviceable layout for process water, steam/heating and pressure components.

APPLICATIONS

One retort platform. Multiple packaging formats.

Designed for producers developing shelf-stable foods in flexible, rigid and semi-rigid packs.



RETORT POUCH

GLASS JAR

METAL CAN

PLASTIC TRAY

Typical product categories

- Ready meals & soups
- Meat & seafood products
- Sauces & prepared foods
- Plant-based & convenience foods

Packaging suitability and final process settings must be confirmed through product-specific testing and validation.

PRODUCT RANGE

Choose the chamber size for your production stage

Four standard models in the current catalogue, from compact pilot/small-batch use to higher-capacity production.



HTK 100CL 100 L



HTK 200CL 200 L



HTK 450CL 450 L



HTK 700CL 700 L

SPECIFICATION	100 L	200 L	450 L	700 L
Dimensions (mm)	800×900×1200	1000×1100×1200	1100×1500×1700	1200×1900×1700
Max power	8.2 kW	10.8 kW	22 kW	32 kW
Voltage	1Φ 220 V	3Φ 380 V	3Φ 380 V	3Φ 380 V
Temperature	50-121 °C	50-121 °C	50-121 °C	50-121 °C
Operating pressure	1.4 kgf/cm²	1.4 kgf/cm²	1.4 kgf/cm²	1.4 kgf/cm²
Weight	200 kg	250 kg	500 kg	1100 kg
Tray count	A2 / B1	A2 / B2	12 trays	12 trays

Technical specifications shown are based on the supplied catalogue and are subject to final configuration and quotation.

COMPACT RANGE

100 L + 200 L

Flexible systems for product development, small-batch processing and growing food businesses.

HTK 100CL

100 L



Dimensions	800×900×1200 mm
Max power	8.2 kW
Voltage	1Φ 220 V
Temperature	50-121 °C
Pressure	1.4 kgf/cm²
Weight	200 kg

Tray configuration: A2 / B1

HTK 200CL

200 L



Dimensions	1000×1100×1200 mm
Max power	10.8 kW
Voltage	3Φ 380 V
Temperature	50-121 °C
Pressure	1.4 kgf/cm²
Weight	250 kg

Tray configuration: A2 / B2

Best fit depends on product size, pack format, batch weight and target throughput.

PRODUCTION RANGE

450 L + 700 L

Larger chambers for increased batch capacity and more demanding production schedules.

HTK 450CL

450 L



Dimensions	1100×1500×1700 mm
Max power	22 kW
Voltage	3Φ 380 V
Temperature	50-121 °C
Pressure	1.4 kgf/cm²
Weight	500 kg

Tray configuration: 12 trays

HTK 700CL

700 L



Dimensions	1200×1900×1700 mm
Max power	32 kW
Voltage	3Φ 380 V
Temperature	50-121 °C
Pressure	1.4 kgf/cm²
Weight	1100 kg

Tray configuration: 12 trays

For high-volume projects, Milotech can review packaging, loading pattern and process requirements before final configuration.

WORKING WITH MILOTECH

From machine selection to operating support

A practical technical-sales process for international buyers, food producers and distribution partners.



MILOTECH

Food processing equipment manufacturer from Vietnam

12-MONTH WARRANTY

Ongoing maintenance and technical assistance

01

PRODUCT & PACKAGING REVIEW

Share product type, package, target shelf life and output requirement.

02

CONFIGURATION

Select chamber size, tray/loading approach and electrical requirements.

03

PROCESS SUPPORT

Coordinate product testing, operation guidance and staff training.

04

AFTER-SALES

Warranty, troubleshooting and maintenance support after installation.

LET’S BUILD A RELIABLE RETORT PROCESS

Talk to Milotech about your product, packaging format, target shelf life and required capacity.

CONTACT

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SCAN TO VISIT



Technical specifications are subject to confirmation in the final quotation and project configuration.