

Horizontal Processing Tanks

Today's consumers want higher quality food free of synthetic additives and lower sugar content. Until now, retaining and recapturing flavors lost during processing was costly and inefficient. The VARO Horizontal Processing Tank (HPT) makes it easy and affordable to deliver natural, flavorful product without costly loss from evaporation.

Designed by VARO and manufactured by DCI in the USA, the VARO HPT features a unique agitator coil design that doubles the heating/cooling surface to significantly reduce production time. The optional aroma recovery unit recycles lost flavors back into your product, eliminating the need for artificial additives. For short or long cooking processes, it's the world's most sophisticated cooker/cooler.

Innovative processing equipment for better natural flavors.

The secret to the VARO HPT's efficiency is the coil agitator, which also contains the heating/cooling element. This unique design allows for more contact with your product to heat or cool more quickly and uniformly while being gently mixed to keep the shape and structure of the product intact. The VARO HPT significantly reduces your processing time when compared to processing tanks with a standard agitator.

The additional aroma recovery unit recaptures aromas lost during evaporation and recycles them into the product for greater flavors without additives. When combined with the unique coil design, processing times are faster resulting in more vivid colors. Improve the flavor and color of your product, all with one solution.



VARO
HORIZONTAL PROCESSING TANKS





Efficient mixing meets quick processing

Gentle and uniform mixing: Maintain uniform heating or cooling inside and out with coil agitator and outside jacket.

Quick processing time: Significantly cut production time compared to traditional processing tanks.

Flexible to your specific needs: Available in both sanitary and aseptic versions.

Eliminate product burns: Efficient rotating peak scrapers system ensure consistent mixing.

Load and unload with ease: Vacuum loading and discharging and weighing load cell system.

Retain natural flavors and colors: Maintain natural product qualities with aseptic and aroma recovery units.

Stay on schedule: Quick and easy cleaning with the five-step CIP system.



Designed to work with your workflow

The VARO HPT is controlled with a touch screen PLC system for batch changes and programming. We will design a specific system for your needs or provide a system that will integrate with your existing production. Cleaning is easy with the built-in, easy-to-use five-step tank clean in place (CIP) system. This efficient CIP system keeps you prepared and on schedule. The VARO HPT is available in 500 liter (test tank), 1,200 liter and 2,500 liter capacities. Custom-made turnkey solutions are also available for your unique production needs. Contact us for more information.



Try it today

Don't just take our word for it—test it for yourself. Rent a 500 liter test tank and try our HPT in your own secure production environment. Contact us for rental information.



Additional Services

Aftermarket Service and Support

Customize and maintain your equipment with additional agitators, components, and replacement parts. Our field service technicians provide prompt service for modifications and repairs on all brands of processing equipment. We're proud to be ASME "R" certified for modifying and repairing pressure vacuum vessels of all sizes and brands.

