

Innovative food processing equipment for better flavors – the natural way

Technical Data:

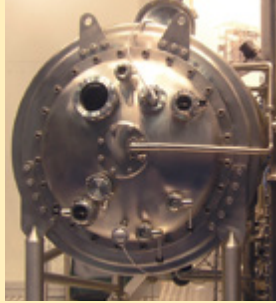
Volume: 500 L (130 gal)
1200 L (320 gal)
2500 L (660 gal)

Material: Surfaces in contact with product:
AISI 316L EN 1.4401
Other stainless parts:
AISI 304L EN 1.4301

Design pressure: Full vacuum to 3 bar(g)

Temperature: -20° C to 143° C (+4°F to 289 °F)

Standards: PED and ASME + U-stamp



Example of processing time for jam in a HPT 2500

This table shows how the processing time is significantly reduced by supplementing the heating/cooling jacket with a coil-mounted agitator – a time reduction of 55%!

Recipe	Steps	Jacket	Jacket + coil
Fruit/berries 1500 kg at 0° C (3307 lbs at 32° F)	Cooking from 10° C – 90° C (50° F – 194° F)	55 min	25 min
Sugar 1500 kg at 20° C (3307 lbs at 68° F)	Evaporation 5 % (normally at 65° C/149° F)	24 min	11 min
	Cooling from 90° C – 45° C (194° F – 133° F)	30 min	13 min



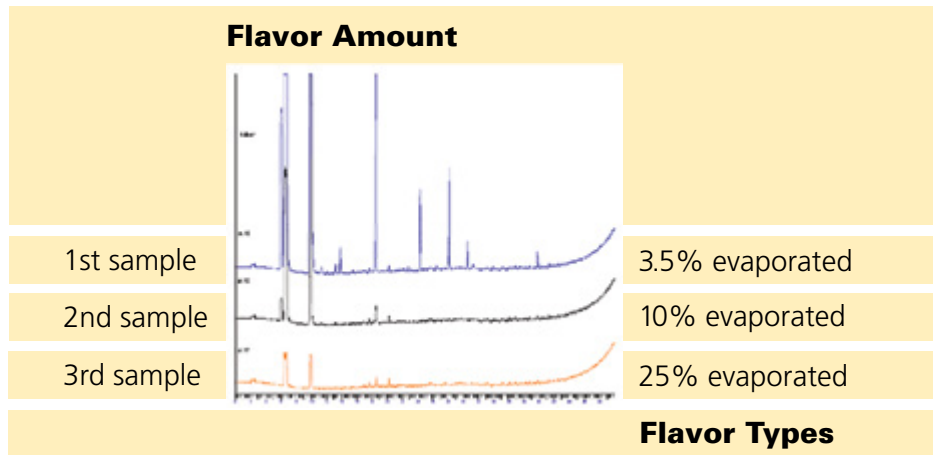
VARO
HORIZONTAL PROCESSING TANKS



Aroma recovery

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

A substantial amount of flavor is lost during a cooking process of fruits and berries. This graph shows how much flavor is measured in the condenser from evaporated fluid during the cooking process:



Following the first steam phase, a large amount of aromas are released. Since the evaporation of flavor peaks early in the process, our equipment is essential in both short and long cooking processes.

The aroma recovery captures the aromas during the evaporation and recycles them back into the main product. The more water you need to remove from your product, the more relevant aroma recovery becomes to you.

Condenser

For gentle concentration of your products, we offer our very efficient condenser unit. Under vacuum, approximately 40% of the tank net volume is removed per hour.

Pectin Mixer

Most food products require addition of starch or pectin. We supply pectin mixers adapted to the individual application – all with built-in heating and quick-mixer.



Turnkey production system for vacuum cooking of jam installed in 2009 consisting of 2x2500 L (2x600 gallons) HPTs and a condensing system with aroma recovery.

