HORIZONTAL PROCESSING TANKS

Cost Saving Elements

Reduced Production Times
- Reduce usage of energy supplies such as electricity, steam, and water

Virtually Eliminate Product Burn On
- Less product waste, more vivid and natural colors, higher quality product, and shorter CIP times use less chemicals

Minimal Production Loss (2% max)
- Confirmed by yield tests

Loading by Vacuum or via Manway/Unloading by Gravity or Pressure
- Elimination of pumps equates to gentle handling of raw material, easier product handling, better product identity, and better product quality

Automated PLC Control System
- Reduction of manual workers, hours, and salaries. Eliminates human errors and lessens waste

Aroma Recovery System
- No need to add extra aromas and/or flavors, equates to a better tasting and more natural product

Consistent and Improved End-Product Quality
- Potential higher-level marketability, higher sales prices and better profitability

Traceability is Secured
- Batch system allows for better product traceability

Online HELP Function
- Offered by VARO Headquarters which enables quicker technical solutions and less loss of production times

Low Level Mixing
- May run with only 1/3 of the vessel being filled which allows for production of small orders and offers more flexibility in batch sizes

Usage Flexibility
- Alternative food products/categories may be produced using the same unit

Turnkey Solutions
- Secure, tested and stable production solutions are available from day one

Rent Before You Invest
- Rental unit is available to test before you buy

Gentle & Uniform Mixing Action
- Superior blending capability allows for uniform product quality and gently processing

ASME Coded Vessel
- VARO HPT by DCI is manufactured and stamped as an ASME coded vessel
The VARO/DCI Horizontal Processing Tank (HPT) is an innovative solution for cooking and cooling heat sensitive products. See for yourself how it can improve the quality of your products batch after batch. Some advantages of the HPT are:

- Unique agitator/coil design that also heats and cools product
- Vacuum loading of products
- Unloading product using pressure
- No pumps required loading or unloading vessel
- Ability to cook under vacuum
- Three zone heating and cooling
- Gentle mixing function with agitator speed control
- Aroma recovery system

Varo/DCI Horizontal Processing Tank (HPT) features:

UNIT
316 Stainless Steel Sanitary - ASME coded Vessel

SIZE
500L (132 gallon), 1200L (317 gallon), 2500L (660 gallon)

INCLUDES
Horner Control System
Fully automated or manual process control
Automated CIP System
Safety lockouts, pumps, valves, gauges
Skid mounted on casters for easy set-up & mobilization
Standard flanges or tri-clamp fitting for utility connections

UTILITIES
Steam - 550/lbs/hr
Cooling water supply - 44/gpm @ 50-60 degrees F
Air supply - 80-100 PSI
Well water supply - 13/gpm @ 50-60 degree F

POWER
480 volt, 3-phase, 60 amp

CONNECTIONS
Steam - 2" Flange connection (DN50)
Condensate - 1.5" Flange connection (DN40)
Cooling water supply - 2" tri-clamp ferrule
Cooling water return - 2" tri-clamp ferrule
Air supply - 1" tri-clamp ferrule
Water supply - 1" tri-clamp ferrule
Product In - 1.5" or 2.5" tri-clamp ferrule
Product Out - 2.5" tri-clamp ferrule

Test your own recipes in the 500L HPT Pilot Plant and see the difference it can make in your products with a highly flexible, consistent, batch based production environment.