

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

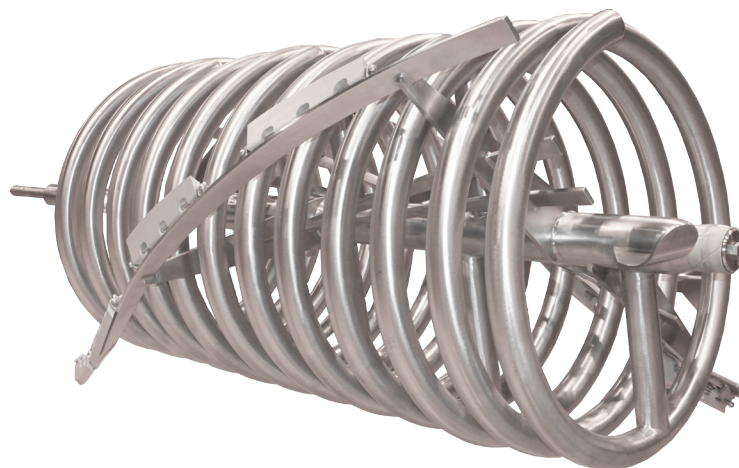
Rental unit is available to test before you buy

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 a ASME coded vessel



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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

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.

