The DCI/VARO 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
- 3 zone heating and cooling for R&D size batches
- Gentle mixing function with agitator speed control
- Aroma recovery system

**UNIT**
- 316 Stainless Steel Sanitary - ASME coded Vessel

**SIZE**
- 500L (130 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