

DCI/VARO HPT

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

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



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