

CONTINUOUS BATCH PROCESSING USING DCI/VARO HPT TECHNOLOGY

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.

- Unique agitator/coil design that heats and cools products faster
- Vacuum loading of products
- Unload product using pressure
- No product pumps required
- Cook under pressure and cool under vacuum
- Three heating and cooling zones for different batch sizes
- Gentle mixing action with variable speed agitator
- Repeatable “Step Heating” technology

HEATING STEP PARAMETERS						
STEP NUMBER	PERCENT OUTPUT OF FCO	TEMP. REACHED OF TEMP.	TEMP. SET POINT	VALVE PERCENT OUTPUT	STEP TIME	AGITATOR SPEED
1	% TEMP	100 F	40 %	0 S	16.0 RPM	
2	% TEMP	120 F	60 %	0 S	16.0 RPM	
3	% TEMP	160 F	60 %	0 S	10.0 RPM	
4	% TEMP	180 F	20 %	0 S	8.0 RPM	
5	% TEMP	190 F	5 %	0 S	6.5 RPM	
6	% TEMP	200 F	0 %	0 S	6.0 RPM	
7	% TEMP	205 F	0 %	0 S	6.0 RPM	
8	% TEMP	0 F	0 %	0 S	0.0 RPM	
9	% TEMP	0 F	0 %	0 S	0.0 RPM	
10	% TEMP	0 F	0 %	0 S	0.0 RPM	

HIGH TEMPERATURE SET POINT: 230.0 F

LET OUR BATCH SYSTEM CONTINUOUSLY FEED YOUR FILLER

Innovative components of the DCI/VARO HPT Technology for Continuous Batch Processing (CBP):

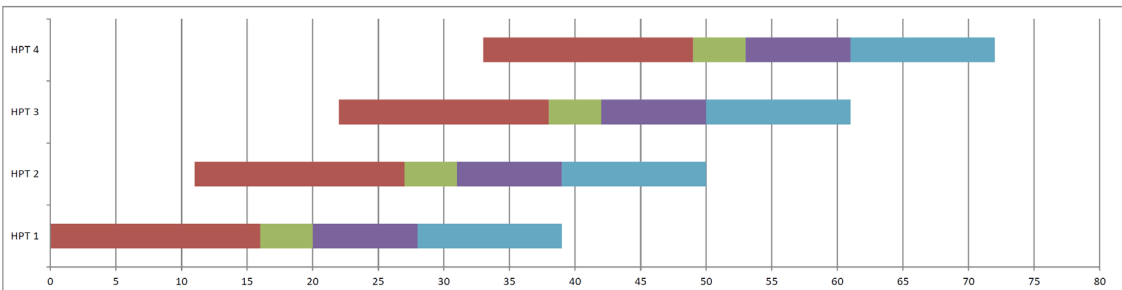
- Aseptic Models Available
- Remarkable step heating technology
- Product maximization capabilities to allow temporary halt in production without product loss
- Minimal product loss on start up and shut down
- Gentle & uniform mixing action
- Vacuum loading system - pressure unloading
- ASME pressure vessel designed to 3A
- Fully CIP Cleanable
- Aroma recovery system available
- Sizes: 500L, 1200L, or 2500L

Rent Before You Invest: 500 Liter Pilot Plant Available



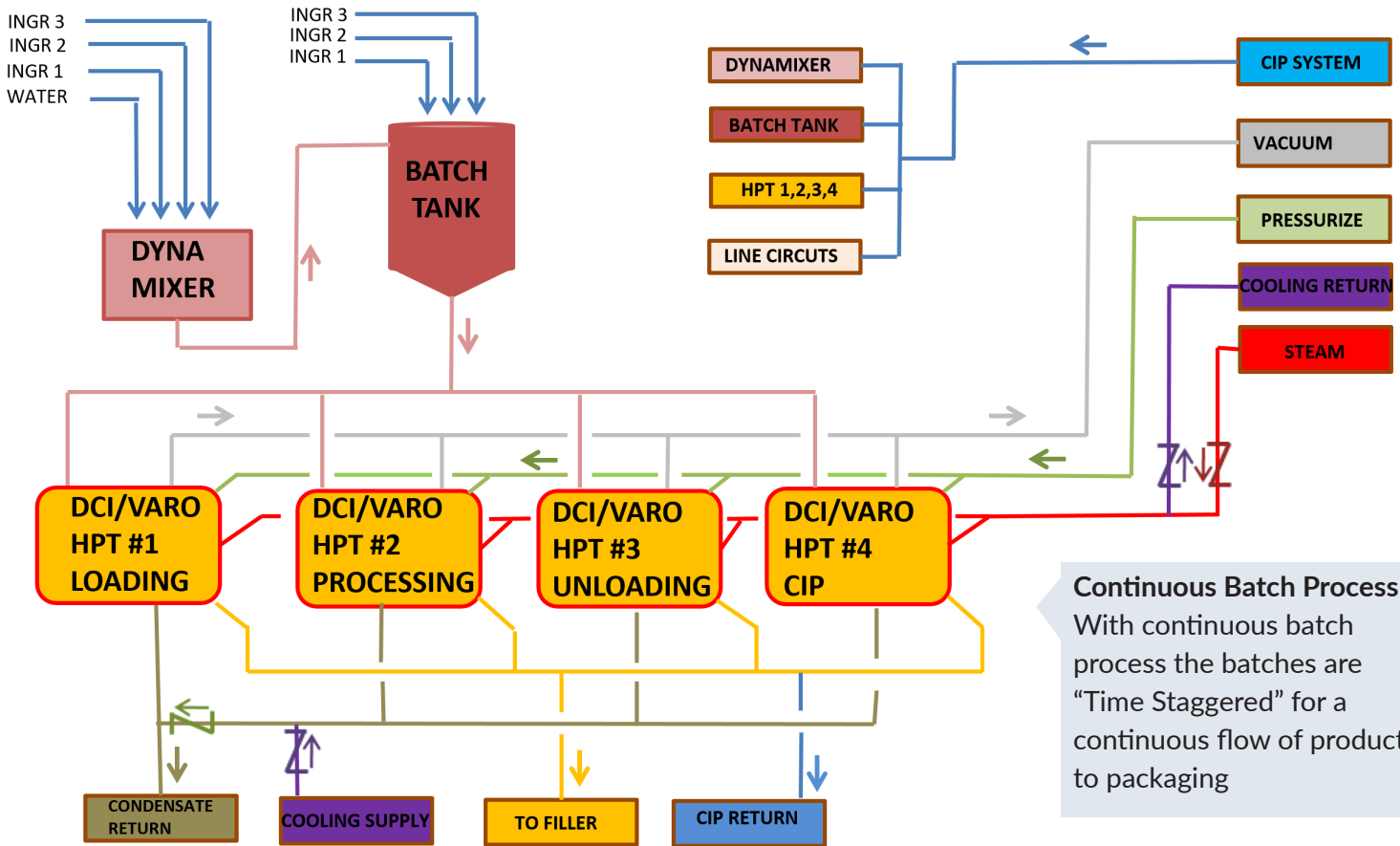
Typical Process Times DCI/VARO 4 HPT System Unit: Fruit Processing

Process Times-Filler @ 12 gpm	HPT 1		HPT 2		HPT 3		HPT 4	
	Sequence	Total	Sequence	Total	Sequence	Total	Sequence	Total
Wait	0 min	0 min	11 min	11 min	22 min	22 min	33 min	33 min
Heating 55°F - 220°F	16 min	16 min	16 min	27 min	16 min	38 min	16 min	49 min
Pasteurisation	4 min	20 min	4 min	31 min	4 min	42 min	4 min	53 min
Cooling 220°F - 185°F	8 min	28 min	8 min	39 min	8 min	50 min	8 min	61 min
Transfer To Filler	11 min	39 min	11 min	50 min	11 min	61 min	11 min	72 min
		39 min		50 min		61 min		72 min



- Inner coil heating to dramatically reduce process times
- Automated loading using vacuum technology
- Pressure unload to meet packaging system needs
- Process time varies due to customer needs
- Minimize product loss

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ADVANTAGES OF BATCH PROCESSING

- Flexible process
- Full product traceability
- Variable batch sizes
- Quick product change overs
- Batch processing tends to be less costly
- A batch process can be started and stopped
- Risk with a batch process is lower because you CIP or rinse between batches
- If contamination were to occur, it will only be limited to one batch
- Recipe Flexibility: Changes can be made when there is variations in ingredients and raw materials

