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

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

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

<table>
<thead>
<tr>
<th>Process Times-Filler @ 12 gpm</th>
<th>HPT 1 Sequence</th>
<th>Total</th>
<th>HPT 2 Sequence</th>
<th>Total</th>
<th>HPT 3 Sequence</th>
<th>Total</th>
<th>HPT 4 Sequence</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wait</td>
<td>0 min</td>
<td>16 min</td>
<td>0 min</td>
<td>16 min</td>
<td>0 min</td>
<td>16 min</td>
<td>0 min</td>
<td>16 min</td>
</tr>
<tr>
<td>Heating 55°F - 220°F</td>
<td>4 min</td>
<td>16 min</td>
<td>4 min</td>
<td>16 min</td>
<td>4 min</td>
<td>16 min</td>
<td>4 min</td>
<td>16 min</td>
</tr>
<tr>
<td>Pasteurization</td>
<td>8 min</td>
<td>20 min</td>
<td>8 min</td>
<td>31 min</td>
<td>8 min</td>
<td>50 min</td>
<td>8 min</td>
<td>81 min</td>
</tr>
<tr>
<td>Cooling 220°F - 185°F</td>
<td>11 min</td>
<td>28 min</td>
<td>11 min</td>
<td>39 min</td>
<td>11 min</td>
<td>81 min</td>
<td>11 min</td>
<td>72 min</td>
</tr>
<tr>
<td>Transfer To Filler</td>
<td>39 min</td>
<td>50 min</td>
<td>16 min</td>
<td>81 min</td>
<td>33 min</td>
<td>72 min</td>
<td>33 min</td>
<td>72 min</td>
</tr>
</tbody>
</table>

- 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

facebook.com/DCIInc1955
linkedin.com/company/dci-inc
@DCIInc1955
320-252-8200 | www.dciinc.com
CONTINUOUS BATCH PROCESSING USING VARO HPT TECHNOLOGY

Continuous Batch Process
With continuous batch process the batches are "Time Staggered" for a continuous flow of product to packaging

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

facebook.com/DCIlnc1955
linkedin.com/company/dci-inc
@DCIlnc1955

320-252-8200 | www.dciinc.com