DCI/VARO HCP
Horizontal Coil Processor

DCI/VARO's atmospheric open top HCP processing tank will dramatically improve batch cooking times and have consistent superior end-product qualities. This unit stands out as a unique modern processor with sophisticated coil technology. The DCI/VARO HCP is a no burn-on, batch system with complete traceability.

Side View

Benefits of the DCI/VARO HCP:
• Unique Design: horizontal stainless steel blender using the VARO coil for gentle heating, cooling, and uniform mixing
• VARO Coil: high efficiency heating and cooling coil with scrapers
• Scrapers: PEEK material-FDA
• Cover: split or full
• Models: HCP-500, HCP-1200, HCP-2500
• Temperature Range: 34º - 250º F
• Exterior Dimple Jacket: 1 to 3 programmable heating and cooling zones
• CIP: Fully CIP cleanable system
• Automated HMI Control System
• Utilities Needed: Steam, water, air, and power
• Certification: ASME coded dimple jacket
• End-Products: Soups with solids, fruit fillings and toppings, sauces, jams, jellys, etc.

Advantages of the VARO Coil Technology:
• Unique coil design that provides heating, mixing, and cooling for your product
• Blending, heating, and cooling made easy and fast for uniform product quality and gentle processing for delicate foods
• Fully scraped surfaces on all heat transfer area to minimize burn on
• Inner coil provides extra 80% heat transfer area to reduce process times