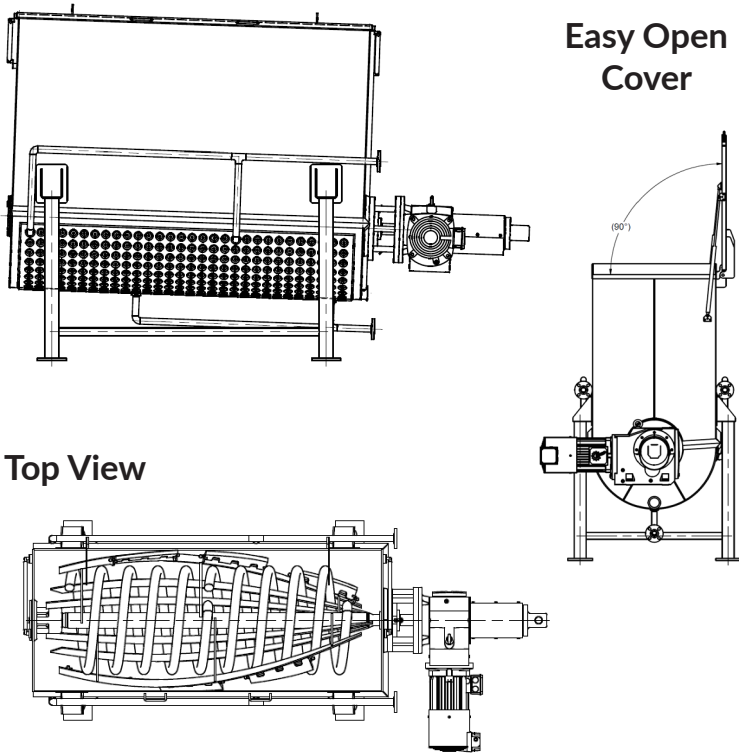


# DCI/VARO HCP

## 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



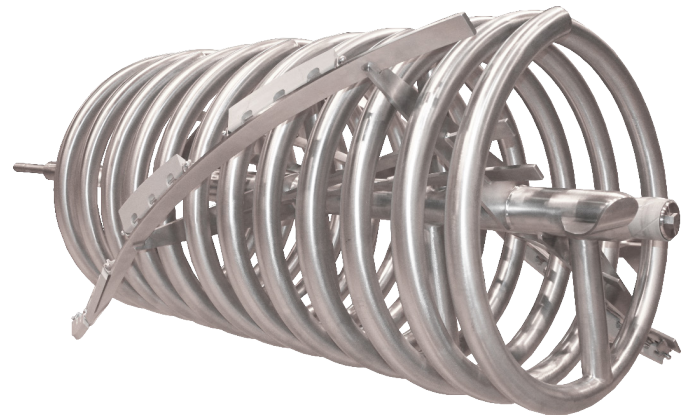
### Top View

### 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:** 34° - 250° 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, jellies, 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



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