

JBT® AVURE® HPP
AV-10



The most reliable entry level HPP
unit in the market.

Over 10 Million Pounds of Annual Capacity



10 MILLION
POUNDS PER YEAR

4.5 MILLION
KILOGRAMS PER YEAR

High Throughput
Low cost per pound

With its low operating costs, compact footprint, low overall weight and easy installation, the AV-10 is the best choice for companies beginning industrial scale HPP food and beverage production.

Topline Features

- Lowest cost per cycle in throughput range minimizes production costs
 - Small footprint optimizes plant space
 - Perfect for small- and medium-sized producers, R&D, and testing of larger batches
 - Advanced design delivers industry's longest-lasting cylinder
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5 reasons producers worldwide choose the AV-10

- 1. Historical performance.** Avure has pioneered and developed HPP for more than 60 years. The majority of HPP foods and beverages are produced on our equipment.
- 2. Highest possible throughput.** Avure builds the industry's largest and fastest-filling diameter pressure vessels, which pump pure water and deliver more product on every cycle.
- 3. Rapid cycling.** Avure has finessed vessel pressurization and decompression to offer the world's highest performance.
- 4. Lower operating costs.** Avure's experience in specialized metals and engineering lowers maintenance costs and minimizes costly downtime.
- 5. Reliable performance and profits.** The AV-10 works longer and harder than comparable machines and makes itself known with a superior bottom line.

JBT Avure HPP AV-10 Specifications

Standardized Annual Capacity	<p>> 15,000,000 lbs. (6.800.000 kg) per year with 1-minute hold time at 87,000 psi (6.000 bar); 15 cycles per hour</p> <p>> 10,000,000 lbs. (4.500.000 kg) per year with 3-minute hold time at 87,000 psi (6.000 bar); 10 cycles per hour</p> <p>Actual capacity must be determined for each package (load-out or vessel filling ratio), product (treatment time, pressure and temperature) and specific working practices (working hours, days, weeks and operational efficiency).</p>	Wire Wound Frame	21.7 miles (35 km) of wire, 5,372 lbs. (2.442 kg)
Vessel - Diameter	306 mm (12.05")	Total Machine Weight	38,600 lbs. (17.500 kg)
Vessel - Internal Length	1420 mm (55.91")	Recommended Input Water	<p>4° C to 29° C (39° F to 84° F)</p> <p>Flow rate 90 liters per minute (23.8 U.S. gallons) process water</p> <p>Flow rate 38 liters per minute (10 U.S. gallons) high-pressure pumps</p>
Vessel - Fill Efficiency	65%	Power Supply	<p>190 kVA 3 ph. 480V 60 Hz 230 A 165 kW</p> <p>160 kVA 3 ph. 400V 50 Hz 235 A 140 kW</p> <p>*Chillers receive separate power</p>
Vessel - Standardized Hourly Capacity	<p>1,935 lbs. (878 kg) per hour 1-minute hold</p> <p>1,290 lbs. (585 kg) per hour 3-minute hold</p>	Air Supply	87 psi (6 bar) machine quality, oil-free air, 7.1 cfm (200 liters per minute)
Number of Intensifiers	One high-pressure pump unit with hydraulic system and four high-speed intensifiers per pump	Cycle Data Documentation	SCADA PC-based control system records operator, time, lot, batch, pressure, temperature, faults, and all other key parameters during cycles for validation and product safety
Vessel - Volume	100 liters (26.4 U.S. gallons)	Design and Manufacturing Certifications	Designed, manufactured, and tested according to ASME Boiler & Pressure Vessel Code, Section VII, Division 3 rules and the European Pressure Equipment Directive 97/23/EC depending on vessel type and application. Other safety requirements expressed e.g. in relevant European Directives (such as Low Voltage, EMC and Machinery Directives) are also met.
Wire Wound Vessel	35.4 miles (57 km) of wire, 8,770 lbs. (3.978 kg)		

COUNT ON JBT TO HELP PROTECT YOUR INVESTMENT

JBT's greatest value in PRoCARE® services comes from preventing unexpected costs through smart, purposeful, and timely maintenance based on unmatched knowledge and expertise. PRoCARE service packages are offered as a maintenance agreement in various service levels, depending on your production and cost management requirements.



JBT LIQUID FOODS

FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | TRAY SEALING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

OUR BRANDS



JBT PROTEIN PROCESSING

SECONDARY

BRINE PREPARATION | HOMOGENIZATION | INJECTION
 INJECTION & RETURN MILLING | MACERATION | MASSAGING
 TENDERIZATION | TVI MEAT SLICING | AUTOMATED TRAY LOADING

FURTHER

WEIGHING | PORTIONING/TRIMMING | COATING | FRYING & FILTRATION | PROOFING
 COOKING | COOLING | CHILLING | FREEZING | REFRIGERATION | CLIPPING & PACKAGING
 SOLUTIONS | X-RAY TECHNOLOGY | TRAY SEALING | HIGH-PRESSURE PROCESSING

OUR BRANDS



ALSO REPRESENTING



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We're with you, right down the line.™

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