



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

# 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.

©2017 JBT. Subject to change without notice. 07•19 A30005-EN

## JBT Avure HPP AV-10 Specifications

Standardized Annual Capacity	> 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
	> 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
	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).
Vessel - Diameter	306 mm (12.05")
Vessel - Internal Length	1420 mm (55.91")
Vessel - Fill Efficiency	65%
Vessel - Standardized Hourly Capacity	1,935 lbs. (878 kg) per hour   1-minute hold 1,290 lbs. (585 kg) per hour   3-minute hold
Number of Intensifiers	One high-pressure pump unit with hydraulic system and four high-speed intensifiers per pump
Vessel - Volume	100 liters (26.4 U.S. gallons)
Wire Wound Vessel	35.4 miles (57 km) of wire, 8,770 lbs. (3.978 kg)

21.7 miles (35 km) of wire, 5,372 lbs. (2.442 kg)
38,600 lbs. (17.500 kg)
4° C to 29° C (39° F to 84° F) Flow rate 90 liters per minute (23.8 U.S. gallons) process water Flow rate 38 liters per minute (10 U.S. gallons) high-pressure pumps
190 kVA   3 ph.   480V   60 Hz   230 A   165 kW 160 kVA   3 ph.   400V   50 Hz   235 A   140 kW *Chillers receive separate power
87 psi (6 bar) machine quality, oil-free air, 7.1 cfm (200 liters per minute)
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
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.

### 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.



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



















#### JBT PROTEIN PROCESSING

### SECONDARY

BRINE PREPARATION | HOMOGENIZATION | INJECTION INJECTION & RETURN MILLING | MACERATION | MASSAGING TENDERIZATION LTVI MEAT SLICING LAUTOMATED TRAY LOADING

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

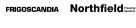
















ALSO REPRESENTING







AVURE Technologies 1830 Airport Exchange Blvd. Suite 160 Erlanger, KY USA 41018 Phone: +1.614.255.6633 info@AVURE-hpp-foods.com

