

JBT® AVURE® HPP

AV-S



The World's Only HPP Seafood Machine.

Up to 30 Million Pounds of Meat Separation Per Year

30 MILLION
POUNDS PER YEAR

13.6 MILLION
KILOGRAMS PER YEAR



The AV-S is the only HPP system designed specifically for the seafood industry. Its vertical design increases yield in meat separation by up to 30% compared to other methods and prevents damage to the machine.

Topline Features

- Separates 100% of meat from shell
 - Vertical design: sand, shell fragments and other abrasives fall away from treated seafood for collection - extends vessel liner life; reduces maintenance costs
 - Hydrates meat to increase yields
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5 reasons producers worldwide choose the AV-S

- 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-S is the only vertical seafood machine in the world, and makes itself known with a superior bottom line.

JBT Avure AV-S Specifications

Standardized Annual Capacity	<p>> 32,900,000 lbs. (14,900,000 kg) per year with 1-minute hold time at 58,000 psi (4,000 bar); 15 cycles per hour</p> <p>> 23,800,000 lbs. (10,800,000 kg) per year with 3-minute hold time at 58,000 psi (4,000 bar); 10 cycles per hour</p> <p>> 29,900,000 lbs. (13,600,000 kg) per year with product and conditions common for meat separation; 10.2 cycles per hour</p> <p>Actual annual capacity must be determined specifically 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>	Vessel: Volume	320 liters (84.5 U.S. gallons)
Vessel - Diameter	475 mm (18.7")	Wire Wound Vessel	51 miles (82 km) of wire, 12,765 lbs. (5,790 kg)
Vessel - Internal Length	1850 mm (72.8")	Wire Wound Frame	36.8 miles (59,3 km) of wire, 9,237 lbs. (4,190 kg)
Vessel - Fill Efficiency	60%	Total Machine Weight	81,600 lbs. (37,000 kg)
Vessel - Standardized Hourly Capacity	4,211 lbs. (1,911 kg) per hour 1-minute hold 3,046 lbs. (1,382 kg) per hour 3-minute hold 3,385 lbs. (1,740 kg) per hour with product and conditions common for meat separation	Recommended Input Water	4° C to 29° C (39° F to 84° F) Flow rate 220 liters per minute (58 U.S. gallons) process water Flow rate 76 liters per minute (20 U.S. gallons) high-pressure pumps
Number of Intensifiers	Two high-pressure pump units with hydraulic system and four high-speed intensifiers per pump	Power Supply	370 kVA 3 ph. 480V 60 Hz 450 A 320 kW 315 kVA 3 ph. 400V 50 Hz 450 A 270 kW *Chillers receive separate power
		Air Supply	87 psi (6 bar) machine quality, oil-free air, 7.1 cfm (200 liters per minute)
		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
		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.

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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