

AV-S

OJBT

AVURE HPP



jbtc.com

Up to 30 Million Pounds of Meat Separation Per Year

13.6 MILLION

KILOGRAMS PER YEAR

JBT

AVURE HPP

30 MILLION POUNDS PER YEAR

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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

5 reasons producers worldwide choose the AV-S

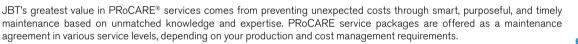
- **1. Historical performance.** Avure has pioneered and developed HPP for more than 60 years. The majority of HPP foods and beverages are produced on our equipment.
- **2. Highest possible throughput.** Avure builds the industry's largest and fastest-filling diameter pressure vessels, which pump pure 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 Vessel - Diameter	> 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	Vessel: Volume	320 liters (84.5 U.S. gallons)
		Wire Wound Vessel	51 miles (82 km) of wire, 12,765 lbs. (5.790 kg)
	 > 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 	Wire Wound Frame	36.8 miles (59,3 km) of wire, 9,237 lbs. (4.190 kg)
	 > 29,900,000 lbs. (13.600.000 kg) per year with product and conditions common for meat separation; 10.2 cycles per hour 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). 475 mm (18.7") 	Total Machine Weight	81,600 lbs. (37.000 kg)
		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
		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
Vessel - Internal Length	1850 mm (72.8")	Air Supply	87 psi (6 bar) machine quality, oil-free air, 7.1 cfm (200 liters per minute)
Vessel - Fill Efficiency	60%	Cycle Data Documentation	SCADA PC-based control system records operator, time, lot, batch, pressure, temperature, faults, and all other key parameters during cycles
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	Design and Manufacturing Certifications	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.
Number of Intensifiers	Two high-pressure pump units with hydraulic system and four high-speed intensifiers per pump		

COUNT ON JBT TO HELP PROTECT YOUR INVESTMENT

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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 A Process Systems SF&DS Fresh'n Squeeze. 📢 FTNON X/ISION[®] PLF FranRica JBT PROTEIN PROCESSING SECONDARY FURTHER

BRINE PREPARATION | HOMOGENIZATION | INJECTION INJECTION & RETURN MILLING | MACERATION | MASSAGING TENDERIZATION | TVI MEAT SLICING | AUTOMATED 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 FORMCOOK AR Process Syste DSI FRIGOSCANDIA Northfield MALADERY CINCO Intralox SCHRÖDER TVT PRIME STEIN X/ISION[®] TIPPER TIE. Wolf-tec POLAR

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