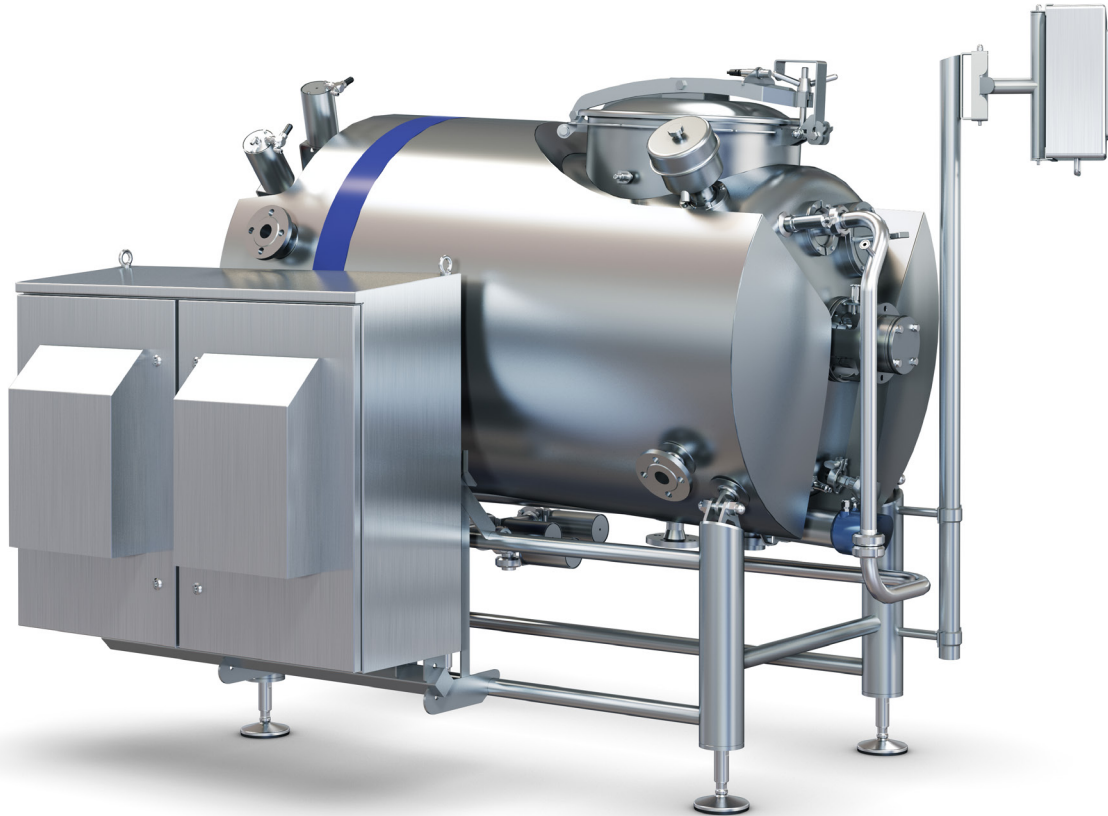




# Tetra Pak<sup>®</sup> Food Processor H series

A multifunctional solution for all your food preparation needs



## Application

Tetra Pak<sup>®</sup> Food Processor delivers efficient processing of low to high viscous and smooth to particulate products, including fruit preparations, tomato preparations, soups, sauces, desserts and puddings.

Unique blending technology ensures even temperature distribution and gentle treatment, making the unit ideal for processing products containing delicate particles such as fruit pieces and rice grains. Tetra Pak Food Processor can handle particles of up to Ø 25 mm.

The unit is ideal for preparing ready meals, soups and broths, fruit preparations such as jams and marmalades, traditional and international dishes, sauces and pastes, and confectionery.

## Highlights

- Patent-pending agitator with scrapers
- Easy cleaning
- Uncompromising food safety
- Gentle treatment and perfect blending for consistently high product quality
- Excellent particle integrity, including for mechanically sensitive products
- Highest product and production safety
- Robust, durable and low maintenance

## Working principle

Tetra Pak Food Processor handles batch production or pre-treatment in a production line. Its PLC control system can be connected to an overall system. The fully equipped unit carries out the following operations:

### Ingredient handling

Liquid ingredients are fed under control into the food processor through valves. Solids are added using a bin-lift system or manually through the top tank opening.

### Blending

The agitator with scrapers can be set to optimal speed for ingredient blending while preserving particle integrity throughout the process.

### Heat treatment and cooling

The jacketed tank enables gradual heating and cooling to the required temperature. The agitator scraper blades minimise fouling and improve heat transfer.

A high-pressure jacket enables frying at higher temperatures of up to 160°C.

### Emptying

The tank is emptied by an external pump (not included in the standard offer).

### CIP

Cleaning is performed by an external CIP system. The tank body is equipped with CIP nozzles. An optional CIP outlet can clean the tank separately from the emptying pipe.

## Basic unit

- Agitator with scrapers
- Heating/cooling jacket (up to 160°C)
- Tank lid
- Liquid inlet
- CIP cleaning system
- Embedded Tetra Pak® PlantMaster control system with PLC and HMI

## Options

- Outlet pump
- Bin-lift system (stationary or non-stationary)



## Automation

### Embedded automation powered by Tetra Pak® Plantmaster

Embedded Tetra Pak PlantMaster automation technology provides seamless, robust control of the food processor, whether in a line or as a standalone solution. Automation is standardised and proven for all combinations of food processor sizes and options, guaranteeing smooth operation of all functionalities.

Automation makes recipe handling and recipe adjustments fast and easy, with recipe changes completed in minutes, whether for 10 recipes or 100.

Included is a complete system with basic navigation, spanning step sequence information, alarm history and events, data logging for CIP and production history, communication signals for maintenance and support, and much more.

Selecting the automation option maximises Tetra Pak Food Processor's advantages, provides a wider range of smart functions and effortless integration, optimises the mixing process and enables full traceability with uncompromising food safety.

## Materials

- All parts in contact with the product are made from stainless steel AISI 316L
- Other parts are made from AISI 304
- All elastomers are FDA-approved and are EPDM- and VITON-compliant

## Capacity

Vessel size range from 500 to 3,000 litres.

Higher and lower capacities are available on request.

