

**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.

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## 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

<b>Standardized Annual Capacity</b>	<p>&gt; 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>&gt; 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>&gt; 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>
<b>Vessel - Diameter</b>	475 mm (18.7")
<b>Vessel - Internal Length</b>	1850 mm (72.8")
<b>Vessel - Fill Efficiency</b>	60%
<b>Vessel - Standardized Hourly Capacity</b>	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
<b>Number of Intensifiers</b>	Two high-pressure pump units with hydraulic system and four high-speed intensifiers per pump

<b>Vessel: Volume</b>	320 liters (84.5 U.S. gallons)
<b>Wire Wound Vessel</b>	51 miles (82 km) of wire, 12,765 lbs. (5,790 kg)
<b>Wire Wound Frame</b>	36.8 miles (59,3 km) of wire, 9,237 lbs. (4,190 kg)
<b>Total Machine Weight</b>	81,600 lbs. (37,000 kg)
<b>Recommended Input Water</b>	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
<b>Power Supply</b>	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
<b>Air Supply</b>	87 psi (6 bar) machine quality, oil-free air, 7.1 cfm (200 liters per minute)
<b>Cycle Data Documentation</b>	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
<b>Design and Manufacturing Certifications</b>	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 DIVERSIFIED FOOD & HEALTH

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

## JBT PROTEIN PROCESSING

PRIMARY CHILLING | WEIGHING | PUMPING | CUTTING-UP | SKINNING | WATER RE-USING  
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



## North America

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We're with you, right down the line.™

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