



Tetra Pak® Food Processor V series

Consistent authentic recipes – every time



Application

The Tetra Pak Food Processor V 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 V can handle particles 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

- Double-shaft agitator
- Uncompromising food safety
- Gentle treatment and perfect blending for consistently high product quality
- Excellent particle integrity including for mechanically sensitive products
- Vacuum system to minimize air incorporation
- Highest product and production safety
- Robust and durable with low maintenance
- Tailormade for optimal work environment

Working principle

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

Filling

Liquid ingredients are fed into the Tetra Pak Food Processor V, solids are added using a bin lift system or manually through the tank cover. If no vacuum is chosen powders and dry ingredients are added manually through the tank cover.

Blending

The double agitator can be set to optimal speed and can blend ingredients with minimal air incorporation. The gentle blending also preserves 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 minimize fouling and improve heat transfer.

Vacuum treatment

Vacuum treatment enables evaporation, deaeration and flash cooling. Vacuum control is also used to enhance sugar penetration of particles.

The vacuum drives powder/liquid transport into the tank below liquid level. This ensures optimal wetting of powders and promoting high product quality.

Emptying

The tank is emptied through over-pressure or with an external pump. (External pump not included in standard offer.)

CIP

Tetra Pak Food Processor V is cleaned by an external CIP system. The tank body is equipped with CIP nozzles. As an option, a CIP outlet can clean the tank separately from the emptying pipe.

Basic unit

- Double shaft-agitator
- Heating and cooling jacket
- Tank cover
- Powder inlet
- 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)
- Powder hopper
- Pressure vessel
- Direct steam injection
- Aroma recovery
- Vacuum system for ingredient introduction



Automation

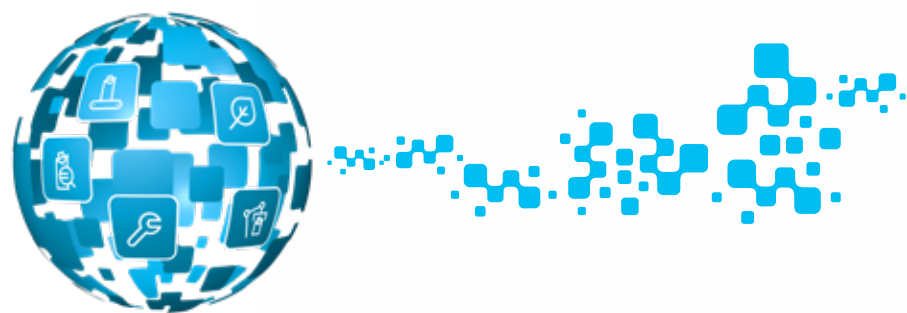
Embedded automation powered by Tetra Pak® Plantmaster

Our automation provides seamless, robust embedded automation powered by Tetra Pak PlantMaster technology in the food processor of your choice, whether in a line or as a standalone solution. The automation is standardized 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 including 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 maximizes Tetra Pak Food Processor V's advantages, provides more smart functions and effortless integration, optimizes 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 EPDM and VITON compliant

Sizes (litres)

- 250
- 500
- 1,000
- 1,500
- 2,000
- 2,500
- 3,000
- 6,000

