

Hot Break

Model 3914



For when complete enzyme inactivation is required

General Description

Our Hot Break system generates a thermal treatment that completely inactivates pectin enzyme activity, resulting in a higher viscosity end-product. The elevated recirculation produces an instantaneous temperature increase over the breakpoint temperature.

If you need to produce high viscosity sauces, purees, ketchup, ragu and other by-products, our Hot Break system is just the system for you.

Solutions for processors

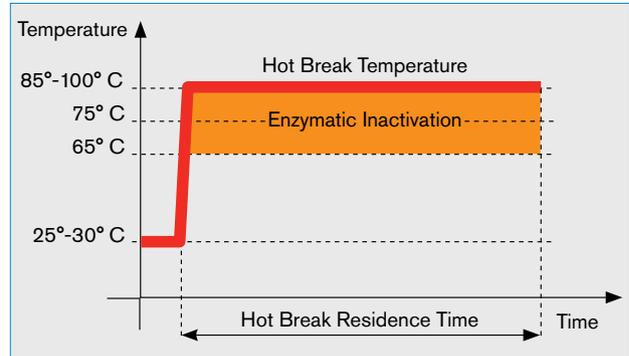
- Immediate heating
- Thermal inertia
- Increased pectin content, consistency and viscosity in the final product
- The Hot Break practically eliminates the syneresis phenomena as compared to products processed with traditional systems.

Fruit Puree

Tomato Puree

Product Features

- Our system instantaneously increases the temperature of a large quantity of incoming product from ambient to inactivation temperature (from 90 to 98°C (194 to 208°F))
- A stainless steel cylindrical atmospheric chamber collects and holds the product at high temperature
- Product recirculation conducted via centrifugal pump stainless steel tube nest heat exchanger to heat and maintain the product at the required temperature
- Product extracted via monopump
- Hot chamber contains steam feed manifold, automatic temperature control system and product level control



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.



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