

# **Evaporators Forced Circulation Type**



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## Product Features

- The pump pushes the product internally from the bottom to the top, which guarantees that the heat exchanger is always wet and minimize the risk of burning
- The Evaporator operates under vacuum in order to lower the boiling point of the concentrate and preserve the organoleptic properties
- Machines operations, including start-up and shut-down, are controlled by PC/PLC system; operator's intervention is consequently limited to menu selection
- Capacity to process even Super-hotbreak products, that are highly viscous and hard to work, something that others machines can not perform.

# Solutions for processors

- The low temperature profile is the key feature to reduce the product damage created by the high temperature and overcooking
- The multiple effects design allows energy saving thus reducing operating cost
- Easy to handle, software user friendly, guarantees production tracking due to a system that save all daily production records for the entire season
- Can work more than 45 days without downtime, almost an entire season.

Tomato Juice, Tropical Fruit Juice, Continental Fruit Juice, Tomato Puree, Tropical Fruit Puree, Continental Fruit Puree, Tomato Concentrates, Tropical Fruit Concentrates, Continental Fruit Concentrates, Vegetables Puree.

#### 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

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