



Avure HPP Water Filtration Module



The JBT-Avure HPP Filtration Module is ideal for water treatment post cycle and will save on time, water, and money.

JBT-Avure Technologies manufactures fast, robust and reliable high pressure processing (HPP) equipment for the food and beverage industry. Avure's HPP machines enable producers to increase food safety and extend shelf life while providing consumers with all-natural food with clean labels. As the trusted leader in HPP, JBT-Avure has developed a superior solution to filtrate water after

the HPP cycle.

HPP machinery can handle a certain amount of debris in the recirculated water, however intensifiers need super clear, clean water. In cases when the high pressure causes an exploded package, and the product contaminates the water, it cannot be recycled and must be discarded. With the JBT-Avure Filtration Module, the water can be purified and reused.



# **Features:**

- Removes unwanted debris from water after the HPP cycle
- ✓ Four filtration bags that can be used for varying micron sizes to achieve any level of purification down to ten microns
- ✓ For seafood applications, removes dirt, sand and debris that could potentially damage the machinery
- Modular design that can adapt to any HPP system and the filtration can be customized for any application



## **Benefits:**

- ✓ Better for the environment sustainable solution providing recycling all the water
- ✓ Cost effective avoid paying costly fees for contaminated water
- ✓ Prolonged machinery life reduce maintenance, repair and replacement costs of your machinery by using pure water.



## The world's fastest and most efficient High Pressure Processing (HPP) Machine, the AV-X



### 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**





















































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