

QFP 320L-400 High Pressure Seafood Processing System



Features and benefits

High pressure (400MPa, 58,000 psi) shucks over 5,000 pounds per hour eliminating shucking labor and labor-related costs

Compact, vertical orientation designed specifically for the shellfish industry for easy product handling

Completely automated processing cycle

Rugged design with stainless steel construction in key areas for reliability and easy wash down even in the most demanding environments

Backed by Avure's global team of professional service and support specialists

High pressure processing for seafood

High pressure processing (HPP) is increasingly being used by seafood processors to shuck and shell seafood. Use of HPP can greatly reduce labor costs, achieve 100% meat separation, naturally increase yields and inactivate food borne pathogens such as Vibrio. Through its use seafood processors can create new and unique products and expand market reach.

The 320L's vertical cylinder design is built to serve the seafood industry where product is generally handled through a hoisting system. With its large 85 gallon, 320 litre, capacity and 58,000 psi 400 MPa pressure capability the system can reliably process over 5,000 lbs (2,300 kg) of raw product per hour. The 320L's all new 30XQ pumping and decompression system provides fast compression and decompression cycle times resulting in more product throughput per hour and a faster return on investment. The 320L is built upon 15 years of high pressure innovation and product leadership for unsurpassed reliability and performance.

More than an equipment supplier, Avure offers complete solutions for the seafood processing industry. Avure's food science group provides HPP product applicability assessments, product development assistance, microbiology, recipe and packaging consulting services. Avure's customer service and support staff is highly trained and deployed globally to ensure our customers maintain maximum system uptime and efficiency.



PRODUCT SPECIFICATION

QUINTUS® Type QFP 320L-400

Production rate/Cycle time

The QFP 320L-400 can process up to 5,000 pounds (2,300 kg) of product per hour.* Cycle time for complete cycle to 58,000 psi (400 MPa) excluding hold time and loading/unloading is approximately 3.5 minutes.

Process pressure

Process pressure range22,000-58,000 psi (150-400 MPa)

Operating temperature

Temperature range

(excluding adiabatic temperature rise)40°-95°F (4°-35°C)

Temperature and pressure control

Pressure is measured by a pressure transducer. Process temperature is measured by a thermocouple.

Inlet water temperature control accuracy±3.6°F (±2.0°C)

Cycle data documentation

The control cubicle is equipped with a SCADA computer to record and view process data such as hold time, pressure, temperature and faults during the cycle.

Power

Power requirement3-ph, 60 Hz, 480 V, 265 amps, 220 kVa
3-ph, 50 Hz, 400 V, 320 amps, 220 kVa

Overall dimensions (approximately)

Height from upper floor to hook (loading/unloading)11.5 ft (3.5 m)

Lower level ceiling height8.8 ft (2.7 m)

Lower level dimensions21.7x28.4 ft (6.7x8.7 m)

Weight

Total press weight80,000 lbs (36,000 kg)

QFP 320L-400 Pressure vessel

Operating pressure maximum58,000 psi (400 MPa)

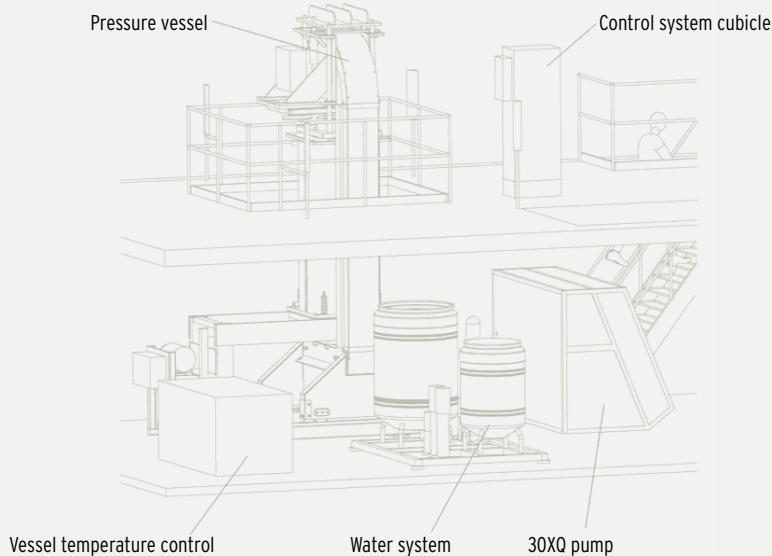
Pressure vessel volume84.5 gal (320 l)

Internal diameter18.7 in (475 mm)

Internal height70.8 in (1,800 mm)

Pressure vessel weight66,700 lbs (30,000 kg)

* Depending on the product type.



High pressure shucked oyster



100 % meat separation from lobster shells



Easy to load and unload

For more
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