

AV-S

Up to 30 Million Pounds of Meat Separation Per Year

30 MILLION
POUNDS PER YEAR

13.6 MILLION
KILOGRAMS PER YEAR



The World's Only HPP Seafood Machine.

The AV-S is the only HPP system designed specifically for the seafood industry. Its vertical design and built in safety features prevent damage to the machine. Compared to other methods for meat extraction, the AV-S increases yield in meat separation by up to 80%.



Topline features

- Separates 100% of meat from shell
- Reduces maintenance costs
- Vertical loading and specialty design protects vessel liner from sand, shell fragments and other abrasives
- Hydrates meat to increase yields, reduce cook time and improve taste

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Technical Specs

Standardized Annual Capacity

>32,900,000 lbs. (14,900,000 kg) per year with 1 minute hold time at 58,000 psi (4,000 bar); 15 cycles per hour

>23,800,000 lbs. (10,800,000 kg) per year with 3 minute hold time at 58,000 psi (4,000 bar); 10 cycles per hour

Actual annual capacity must be determined specifically for each package (load-out or vessel filling ratio), product (treatment time, pressure and temperature) and specific working practices (working hours, days, weeks, and operational efficiency).



5 reasons producers worldwide choose the AV-S.

- 1. Historical performance.** Avure has pioneered and developed HPP for more than 60 years. The majority of HPP foods and beverages are produced on our equipment.
- 2. Highest possible throughput.** Avure builds the industry's largest and fastest-filling diameter pressure vessels, which pump pure water and deliver more product on every cycle.
- 3. Rapid cycling.** Avure has finessed vessel pressurization and decompression to offer the world's highest performance.
- 4. Lower operating costs.** Avure's experience in specialized metals and engineering lowers maintenance costs and minimizes costly downtime.
- 5. Reliable performance and profits.** The AV-S is the only vertical seafood machine in the world. And makes itself known with a superior bottom line.

<i>Vessel: Diameter</i>	475 mm (18.7")
<i>Vessel: Internal Length</i>	1850 mm (72.8")
<i>Vessel: Fill Efficiency</i>	60%
<i>Vessel: Standardized Hourly Capacity</i>	4,211 lbs. (1,911 kg) per hour 1 minute hold 3,046 lbs. (1,382 kg) per hour 3 minute hold 3,835 lbs. (1,740 kg) per hour with product and conditions common for meat separation
<i>Number of Intensifiers</i>	Two high-pressure pump units with hydraulic system and four high-speed intensifiers per pump
<i>Vessel: Volume</i>	320 liters (84.5 U.S. gallons)
<i>Wire Wound Vessel</i>	51 miles (82 km) of wire, 12,765 lbs. (5,790 kg)
<i>Wire Wound Frame</i>	36.8 miles (59.3 km) of wire, 9,237 lbs. (4,190 kg)
<i>Total Machine Weight</i>	81,600 lbs. (37,000 kg)
<i>Recommended Input Water</i>	4° C to 29° C (39° F to 84° F) Flow rate 220 liters per minute (58 U.S. gallons) process water Flow rate 76 liters per minute (20 U.S. gallons) high-pressure pumps
<i>Power Supply</i>	370 kVA 3 ph. 480V 60 Hz 450 A 320 kW 315 kVA 3 ph. 400V 50 Hz 450 A 270 kW * Chillers receive separate power
<i>Air Supply</i>	87 psi (6 bar) machine quality, oil free air, 7.1 cfm (200 liters per minute)
<i>Cycle Data Documentation</i>	SCADA PC-based control system records operator, time, lot, batch, pressure, temperature, faults, and all other key parameters during cycles for validation and product safety
<i>Design and Manufacturing Certifications</i>	Designed, manufactured and tested according to ASME Boiler & Pressure Vessel Code, Section VIII, Division 3 rules and the European Pressure Equipment Directive 97/23/EC depending on vessel type and application. Other safety requirements expressed e.g. in relevant European Directives (such as Low Voltage, EMC and Machinery Directives) are also met.



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Contact us to arrange an on-site tour of Avure HPP machines.



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