



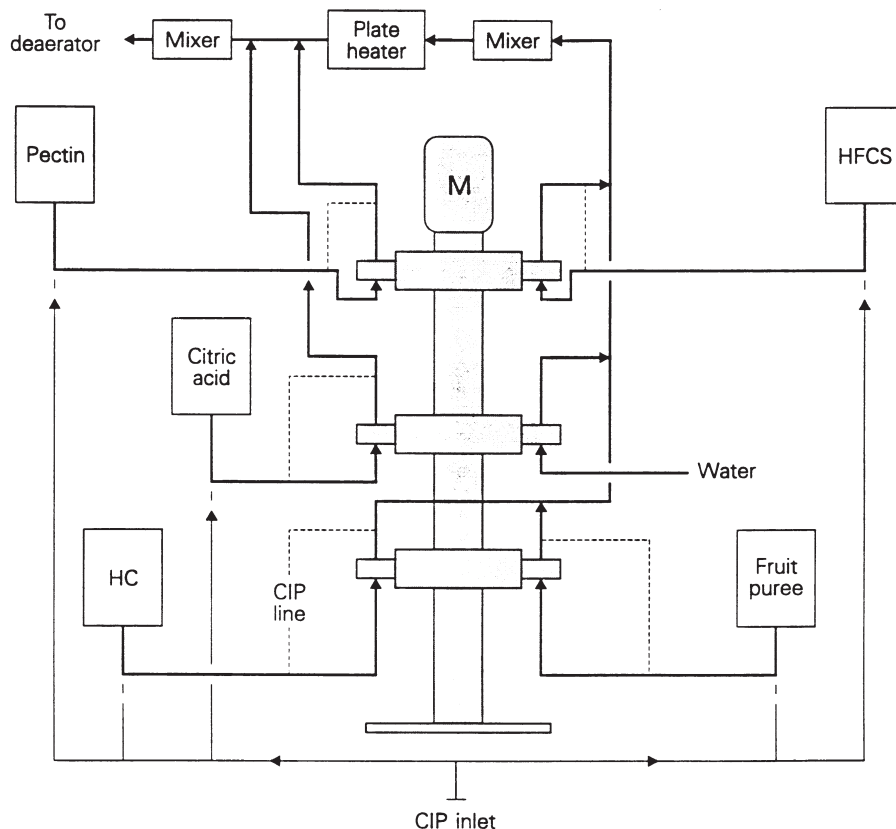
AutoBlend Systems

Jam and Jelly Blending

Advantages

- Recipe can be easily adjusted for product variety.
- Production costs reduced, quality and uniformity increased.
- Production output can be matched to production demand (bottling line speed).
- Various degrees of automation offered.

Simplified process diagram



Application

Food processor using batch kettles, or manual mixing and blending methods to produce:

- Preserves.
- Jams.
- Jellies.

Why should you be interested?

- Manufacturer is considering converting from batch production to continuous production.
- Quality can be better controlled through uniform production.
- Manufacturer wants to expand production volume in existing space.
- More flavors can be produced during seasonal production.

System Operation

- Multi-head metering pump blends primary ingredients.
- Metering points are controlled by the system configuration.
- Ingredient viscosity controlled by tank, suction line, and pumphead heat tracing.

What technology might the customer have in place?

- Batch kettles.
- Manual mixing and blending.
- Off-line quality control performed by skilled operator and lab.



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