



The PDX® Sonic system delivers a fast, flexible and effective process solution for high particulate sauce production.

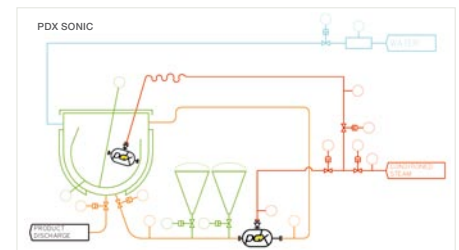
With the super efficient mixing capacities of the PDX Sonic technology, the traditional difficulties of particulate breakdown are minimised, leaving your sauce with ingredients that have the desired texture, integrity and consistency.

PDX® Sonic Benefits

- Accelerated cycle times of up to 50%*
- Particulates in the sauce keep their texture & consistency
- Particulates are evenly dispersed throughout the sauce
- Energy savings of up to 24% therefore a smaller carbon footprint for products and production*
- Reduced CIP time and costs of up to 40% due to no burn on and the clear bore design of the PDX Sonic
- Ingredient costs such as starch, spices and gums dramatically reduced per annum*
- Software drives repeatable, consistent sauce
- No moving parts, therefore minimal downtime and maintenance requirements

The PDX Sonic offers significantly reduced processing times and dramatically cuts clean in place requirements without compromising on quality, flavour or texture. It is a revolutionary processing solution that can homogenise, emulsify, entrain, pump and heat with impressive performance.

The PDX Sonic also provides potential reduction in ingredient quantities, such as starch, gums and spices. It typically eliminates the need to pre-slurry powders as it combines traditional multi-stage processes in one system. The PDX Sonic provides manufacturers with fast, reliable and cost-effective productivity whilst preserving or improving product quality, texture and gloss where required.



PURSUIT PROCESSING EQUIPMENT LTD

Tel: +44 (0) 1480 422050

www.pursuitdynamics.com

sales@pursuitdynamics.com



Vegetable Sweet and Sour Case Study

The traditional batch time on a steam jacketed vessel for this 300kg recipe is 30 minutes, and due to the high sugar content of the recipe a significant burn on contamination is seen. Traditionally this product is also agitated at a considerable speed to keep the sauce from burning on to the hot jacket, this damages and bruises particulates.

The photographs above shows the Vegetable Sweet and Sour recipe produced on the PDX Sonic 47 with processing times of 10 minutes including the holding period. Particulate integrity has been preserved, the vegetables are crunchy and the sauce is finished with a high gloss.

Key Features

- Fast processing times
- Particulate size, colour, integrity and texture preserved
- Even dispersal of particles throughout sauce
- Superior solution to steam jacketed vessels or steam injection vessels
- Utilised a clear bore internal design, offering no hot or cold spots during operation
- Positive entrainment, heating and mixing of liquids and powders
- Absolute controllability on heating the product to the required set point
- Multiple stages reduced to a simple process: easy and repeatable operation by a single user
- EHEDG and 3A hygiene approved

A typical PDX Sonic comprises of the following

- Main batch vessel
- Skid mounted
- In-vessel PDX Sonic
- In-line PDX Re-circulation loop with powder hoppers for direct powder entrainment
- Full steam conditioning package
- Control package incorporating user HMI interface with full factory PLC/SCADA connectivity, including recipe management system
- Project management and system integration
- Designed in new or retro-fit format

Product Benefits

- Vegetables, meat and fruits maintain texture and size
- Improved gloss and fresher flavour
- Cleaner recipes possible through ingredient optimisation
- Improved starch hydration at lower temperatures, typically less starch needed*
- Enhanced flavour profile can be achieved if required
- Pre-slurrying of powders or oils not required*

Process Benefits

- Superior quality of particulates in finished product
- Accelerated cycle times resulting in production times reduced by up to 50%
- Energy savings of up to 24%
- No burn-on giving a reduced cleaning time of up to 40%
- Ingredient costs significantly reduced per annum*
- Software drives repeatable, consistent sauce production
- No moving parts, therefore minimal downtime and maintenance requirements

* Product and recipe dependent