PureVac Master

Vacuum kettle for cooking jams and sauces



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APITAL d.o.o. is a Croatian manufacturing company specializing in the **design and production of stainless-steel machinery and complete industrial solutions**.

Our Production Program

We manufacture a wide range of machinery, including:

- Food processing machinery, with a strong focus on fruit processing
- Packaging and filling machines for various types of products
- Beekeeping machinery and custom constructions
- Auxiliary and custom-made equipment

Complete Processing & Packaging Solutions

In addition to individual machines, we deliver fully integrated production lines, such as:

- Juice production lines
- Filling lines for juice, honey, and jams
- Honey extraction lines
- Automatic beeswax foundation machines

Our diverse product portfolio enables us to equip complete production facilities, from small-scale operations to industrial plants.

Engineering Expertise & Quality

Our manufacturing process is supported by a multidisciplinary team of mechanical, electrical, and IT engineers, ensuring seamless integration, technical excellence, and the ability to deliver even the most complex and demanding systems.

Our commitment to high quality, reliability, and sustainable manufacturing is confirmed by our ISO 9001 and ISO 14001 certifications.

Why choose APITAL?

- High performance. Sensible cost.
- Big enough to build complex machines. Small enough to listen and adapt.
- Designed for fast cleaning and easy maintenance.
- Simplicity is reliability. Fewer parts mean fewer problems.
- Designed to minimize footprint — because production space is a valuable resource.

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PureVac Master

is a specialized device that allows cooking jams, sauces, and other similar products under controlled conditions, preserving flavors, colors, and nutrients.

The main function of the vacuum kettle is cooking under vacuum, which lowers the cooking temperature and prevents the product from burning. This process is essential for producing high-quality jams without losing nutritional value or natural aromas.



Thanks to the double jacket, which uses water or thermal oil for heating, the kettle ensures even heating of the liquid, preventing overheating and ensuring a consistent cooking process. Teflon paddles that come into contact with the bottom and the walls of the kettle provide uniform mixing, preventing sticking and scorching of the product.

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Digital temperature control enables precise adjustment of the heating temperature, creating optimal conditions for cooking jams. Discharge of the product is possible through a butterfly valve or by tilting the kettle, which simplifies the emptying process.

This device also offers the possibility of adding ingredients during cooking, increasing the flexibility of the production process. Additionally, it is designed with a mobile structure, allowing easy relocation and use in various production environments.



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- Sanitary stainless-steel construction with laser welding – smooth, precise welds for superior hygiene, long service life, and easy cleaning.
- Precise digital process control or optional PLC for professional automation and repeatable recipe consistency.
- Industrial motor and agitator designed for continuous operation, with PTFE scrapers along the vessel wall and bottom and a hygienic butterfly discharge valve, ensuring uniform mixing, minimal product sticking, and maximum hygiene.
- Modular design with customization options to meet specific production requirements.
- Direct manufacturer support and service throughout the operational lifetime of the machine.

Technical description:

- Voltage: 400 V
- Design material: stainless steel AISI 304
- Cooker dumping with butterfly valve or angling the cooker
- Electrical heaters*
- Adding ingredients during cooking process
- Inner vessel and outer jacket design
- **Thermal insulation of the outer jacket of the kettle**
- Heating medium: Thermo-oil or Glycerin (option - not included) **

Heater specification according to volume:

Model	Heater Power kW	Outlet
PureVac Master 70	6	16 A, 400 V, CEE industrial socket
PureVac Master 100	12	32 A, 400 V, CEE industrial socket
PureVac Master 200	18	32 A, 400 V, CEE industrial socket
PureVac Master 500	27	63 A, 400 V, CEE industrial socket

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***Oil required by model:**

Model	Oil volume
PureVac Master 100	25 l
PureVac Master 150	32 l
PureVac Master 200	40 l

Utility requirements:

- Electrical supply: CEE industrial socket, 32 A, 3-phase
- Wastewater drainage

Offer:

	Vacuum kettle 70 l	**PureVac Master 70**
	Vacuum kettle 100 l	**PureVac Master 100**
	Vacuum kettle 200 l	**PureVac Master 200**
	Vacuum kettle 500 l	**PureVac Master 500**

Prices without Tax

Optional / Spare parts:

	Mobile design with wheels		Per request
	Time control		Per request
	Basket for pasteurizing jars		Per request
	PLC control		Per request
	Thermo-oil		Per request
	Glycerin		Per request

Delivery Terms: Ex works (pickup at our facility in Vrbovec) or delivery by agreement

Typical lead time: 6 – 8 weeks from order confirmation

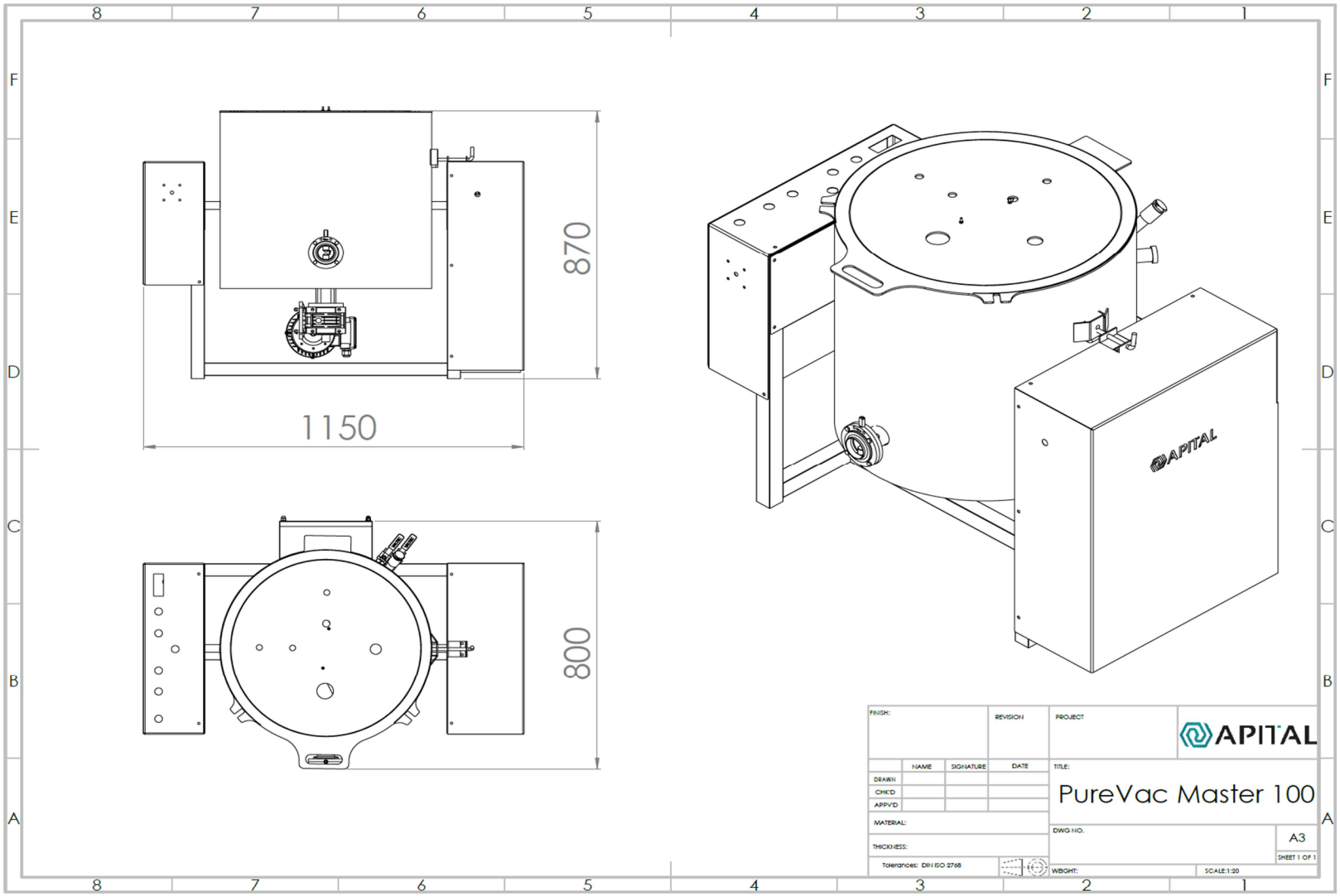
Payment Terms: 50% in advance, remaining amount before delivery

Warranty period: 2 years

Made in the European Union – Croatia, City of Vrbovec

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