PureVac Fill

Vacuum Kettle with Filling machine



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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 Fill - Vacuum kettle with Filling machine

represents an advanced solution for thermal processing and filling of products within a single system. It is designed for cooking jams, sauces and other viscous food products under controlled conditions, ensuring maximum preservation of natural flavour, colour, and nutritional value.

The main advantage of this vacuum kettle is cooking under reduced pressure, which allows the desired consistency to be reached at lower temperatures. The double jacket, which uses water or thermal oil for heat transfer, ensures even heating of the mass and a stable cooking process without localized overheating.



Teflon scrapers follow the bottom and sides of the kettle, providing continuous and uniform mixing, which prevents burning, sticking and scorching. Digital temperature control ensures precise heating regulation, allowing optimal processing conditions for each product.

The kettle also allows easy addition of ingredients during cooking, while the mobile design with wheels enables convenient movement within the production area.

SPECIAL ADVANTAGE of this model is the integrated filling system, which enables direct filling of the product from the kettle without additional transferring. This reduces product loss, speeds up the process, and ensures greater hygienic safety. Filling can be performed through a butterfly valve, dosing head, or other suitable mechanisms, depending on the configuration.

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This device combines efficient vacuum cooking with integrated filling, making it an ideal solution for small and medium-sized producers seeking a quality, fast, reliable and hygienic method for producing jams, sauces and similar products.



- The vacuum kettle with an integrated filling system combines thermal processing and filling in a single unit, simplifying production and reducing product handling.
- Vacuum cooking allows the desired consistency to be achieved at lower temperatures, preserving the product's colour, aroma, and nutritional properties."
- The agitator with PTFE paddles following the vessel bottom and walls ensures uniform mixing, minimal product sticking, and easy cleaning.
- Product filling directly from the kettle is carried out via a hygienic, pneumatically operated system using FESTO components for reliable and precise operation.

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- Digital control enables precise process management and high repeatability in daily production.
- The sanitary stainless-steel construction ensures superior hygiene and long service life thanks to laser-welded joints.

Technical description:

Kettle:

- Voltage: 400 V
- Design material: stainless steel AISI 304
- **Thermal insulation of the kettle jacket**
- Cooker dumping with butterfly valve
- Electrical heaters*
- Double jacket
- Scraper blades along the wall and bottom
- Digital temperature control
- Heating medium: Thermo-oil or Glycerin *(not included)*



Filler:

- Material: stainless steel AISI 304
- Pneumatic drive (max 6 bar)
- Required air pressure for filler operation: 0.4–0.9 MPa
- Semi-automatic or automatic operation

Heater specification according to volume:

Model	Heater Power kW	Outlet
PureVac Fill 100	12	32 A, 400 V, CEE industrial socket
PureVac Fill 200	18	32 A, 400 V, CEE industrial socket

Utility requirements:

- Electrical supply: CEE industrial socket, 32 A, 3-phase
- Compressed air (recommended 6 bar)

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Offer:

	Vacuum kettle with Filling machine 100 l	**PureVac Fill 100**
	Vacuum kettle with Filling machine 200 l	**PureVac Fill 200**

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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