APITAL

Jam & Sauce Pro Line

Jam and souce production line



HIGHIOUALITY STAMLESS STEEL | POOD GRAD MATERIALS | RELIABLE & EFFICIENT | FASY TO CIE AN & MAINTAIN | TECHNLCALSUPPORT & SEAVICE

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Braće Radić 30, 10340 Vrbovec, Croatia
info@apital.eu | +385 91 2020 130
www.apital.eu

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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web: www.apital.eu
e-mail: info@apital.eu
phone: 00 385 91 2020 130

Jam & Sauce Pro Line - Jam and sauce production line



FROM FRESH RAW MATERIAL TO A FINISHED PRODUCT IN A JAR

Compact stainless-steel equipment for producers of jams, marmalades, tomato sauces, fruit purees, spreads, honey, and similar food products.

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e-mail: info@apital.eu
phone: 00 385 91 2020 130

Jam & Sauce Pro Line combines the key production stages required for efficient processing and packaging of products into jars. Each part of the line is designed to deliver maximum efficiency, process stability, and operation in accordance with industry standards. Continuous raw-material flow, precise processing, and consistent product quality. Selected machines support hygienic production, stable material flow, controlled processing, and consistent finished-product quality.

Thanks to its modular design, the line is suitable both for producers starting a new processing operation and for established manufacturers looking to modernize, automate, or expand their existing production.

The Jam & Sauce Pro Line combines the key production stages required for efficient processing and packaging of products into jars.

FIVE KEY PRODUCTION STEPS

1. Transport and Fruit and Vegetable Washing

Fresh fruit and vegetables are thoroughly washed before processing to remove soil, dust, leaves and other impurities that could affect product quality. Proper washing protects the following processing stages, improves production hygiene and ensures that only clean raw material enters the preparation process.

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2. Prepare the Raw Material

After washing, the raw material must be prepared into a form suitable for cooking. The required preparation method depends on whether the fruit contains stones and on the desired texture of the final product.

- **Destoning and Pulping - Fruit with Stones** such as plums, peaches, apricots and cherries must be destoned before the usable fruit mass can be cooked. This stage reduces manual preparation, creates a consistent raw material and enables efficient transfer of the fruit pulp directly to the cooking process.
- **Milling and Crushing - Fruit and Vegetables without Stones** - Fruit and vegetables that do not contain stones are milled into a uniform mash before cooking. The milling level can be selected according to the product being produced—from a coarser structure for certain sauces to a finer mass for purées, spreads and smooth products.

3. Cook & Mix

The prepared fruit or vegetable mass is transferred into a cooking kettle, where ingredients are added and the product is cooked according to the required recipe. Controlled heating and continuous mixing help achieve uniform cooking, consistent texture and repeatable product quality throughout the batch.

The process can be carried out in a **standard** cooking kettle or under **vacuum** for products that require gentler thermal treatment and better preservation of natural colour, flavour and aroma.

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4. Filling

After cooking, the finished product is transferred to the filling stage and accurately dosed into jars. The appropriate filling system is selected according to the product's viscosity, the required filling volume and whether the product contains pieces of fruit or vegetables. Accurately and consistently filled jars using the filling technology best suited to the product's viscosity and particle size.

- **The pneumatic filling machine** is suitable for jams, sauces, spreads, purées and similar products with or without pieces, depending on their size and consistency.
- **The automatic filling machine with rotary table** uses a **gear-pump filling system** and is designed for smooth, homogeneous products **without solid pieces**. The rotary table automatically moves the jars through the filling process, enabling continuous operation, higher production capacity and reduced manual handling. The machine is suitable for smooth jams, sauces, tomato products, fruit purées, spreads and similar products with a uniform consistency.

5. Closing Jars

Filled jars are closed with twist-off lids to protect the product and prepare it for cooling, labelling, storage and distribution. Reliable capping is essential for maintaining package integrity, reducing leakage and supporting the required shelf life of the finished product. Securely closed jars containing a finished product ready for the next packaging stage.

1. WASH	2. PREPARE	3. COOK	4. FILL	5. CAP
ProWash 200B ***ProMill 200B***	***ProPass 4000*** ***PowerMill 1500***	***CookMaster Pro*** ***PureCook Pro*** ***PureVac Master***	***PneuFill Master*** ***SpinFill*** ***PureCook Fill*** ***PureVac Fill***	***TwistCap*** ***EasyFill Line***

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e-mail: info@apital.eu
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CONFIGURE THE RIGHT PRODUCTION LINE FOR YOUR PRODUCT

flexible selection of machines and integrated solutions

The system can be supplied as a complete production line or configured from individual machines according to the raw material, desired product texture, required capacity, jar format, and future production plans.

The listed machines represent an example configuration and do not necessarily form the final equipment selection. The line can be supplied as a complete production setup or configured from individual machines according to your product, existing process, required capacity and future production plans.

Standard configuration

- ***ProWash 200B*** / ***ProMill 200B*** - Fruit and vegetable washer / elevator with mill and washing
- ***ProPass 4000 / PowerMill 1500*** - Destoning and pulping machine or fruit and vegetable mill
- ***CookMaster Pro / PureCook Pro / PureVac Master*** - Cooking kettle or vacuum kettle
- ***PneuFill Master / SpinFill*** - Pneumatic filler or automatic rotary-table filler
- ***TwistCap*** - Jar capping machine for twist-off lids

1. WASH	2. PREPARE	3. COOK	4. FILL	5. CAP
ProWash 200B	***ProPass 4000*** ***PowerMill 1500***	***CookMaster Pro*** ***PureCook Pro*** ***PureVac Master***	***PneuFill Master*** ***SpinFill***	***TwistCap***

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phone: 00 385 91 2020 130

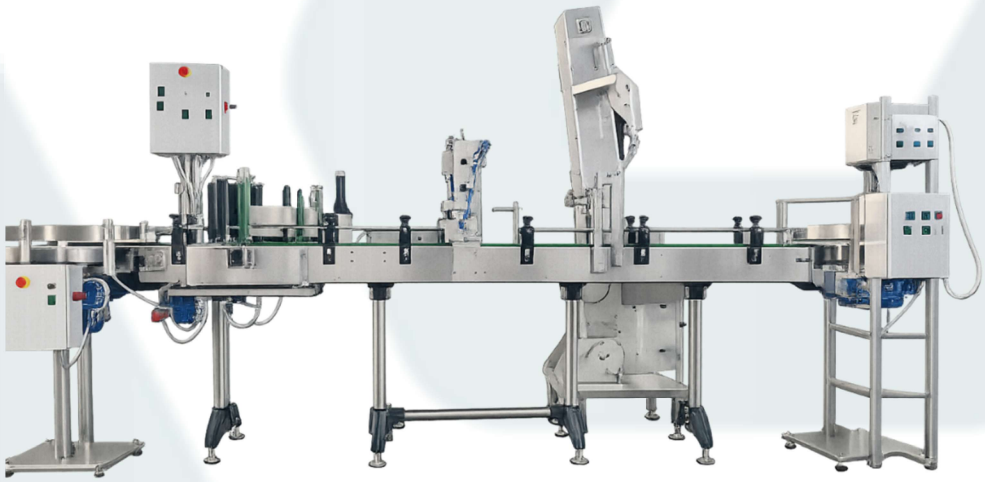
Advanced configuration

- ***BoxLift 1000*** - Transport Bin tipper
- ***VisioBelt 150 Vario*** - Inspection conveyor
- ***ProWash 200B*** / ***ProMill 200B*** - Fruit and vegetable washer / Elevator with mill and washing
- ***ProPass 4000 / PowerMill 1500*** - Destoning and pulping machine or Fruit and vegetable mill
- ***PureCook Fill / PureVac Fill*** - Kettle with integrated pneumatic filling system
- ***TwistCap*** - Jar capping machine for twist-off lids

1. TRANSPORT	2. WASH & PREPARE	2a. DESTONING & PULPING	3. COOK & Fill	4. CAP
BoxLift 1000 ***VisioBelt 150 Vario***	***ProMill 200B***	***ProPass 4000***	***PureCook Fill*** ***or*** ***PureVac Fill***	***TwistCap***

OPTION - Automatic Jar Filling and Capping Line

Separate filling and capping machines can be replaced with the ***EasyFill Line***.
Complete automatic line for filling products into jars and closing them with twist-off lids. The line enables continuous jar handling, higher production capacity and reduced manual operation.



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MACHINE DESCRIPTION

BoxLift 1000 **- *Bin tipper***



“A robust steel frame with high-quality welded joints ensures high structural strength and long-term reliability.”

“The lifting basket made of stainless steel provides safe and hygienic contact with fruit and vegetables.”

“A powerful and reliable hydraulic system enables controlled lifting and unloading of larger product quantities with special safety feature.”

“Simple operation and high-quality surface finishing are designed for intensive daily use.”

“High build quality and premium materials reduce maintenance costs and extend the machine’s service life.”

VisioBelt 150 Vario **- *Inspection conveyor***

“The inspection conveyor is designed as a compact and efficient unit for controlled product flow during visual inspection.”

“Belt conveying ensures continuous, stable, and safe product movement while providing good visibility for inspection.”



“Adjustable working height and a flexible design allow easy integration into different production processes.”

“Simple and intuitive operation with the option of frequency-controlled belt speed enables adaptation to various operating requirements.”

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ProWash 200B **- *Fruit and vegetable washer***



"Designed for thorough and controlled washing of fresh fruit and vegetables before processing."

"Effective washing removes soil, dust, leaves, and other impurities that could affect product quality and production hygiene."

"Sanitary stainless-steel construction supports hygienic operation, simple cleaning, and reliable daily use."

"The compact design enables easy integration with preparation, cooking, and filling equipment."

ProMill 200B - Elevator with Mill and Bubble Washing

“Integrated washing, conveying, and milling system in a single compact unit, designed for effective product washing and uniform fruit and vegetable processing.”



“Belt elevator ensures continuous and safe transfer of raw material from the washing stage to the milling stage, maintaining a stable material flow.”

“Integrated mill with interchangeable screens allows precise control of particle size for optimal mash quality.”

“Simple and intuitive operation with the option of frequency-controlled conveyor speed enables easy adaptation to different processing requirements. It can be easily detached when needed for special purposes.”

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ProPass 4000 / PowerMill 1500 - Raw material preparation

*"**ProPass 4000** destones and pulps stone fruit such as plums, peaches, apricots, and cherries, creating a uniform fruit mass ready for cooking."*



*"**PowerMill 1500** mills fruit and vegetables without stones into a consistent mash suitable for the selected recipe and final product texture."*
"The processing method can be selected from a coarser structure for certain sauces to a finer mass for purees, spreads, and smooth products."



"Efficient preparation reduces manual handling and supports stable transfer of the raw material to the cooking stage."
"Food-grade stainless-steel construction ensures hygienic processing, easy cleaning, and long service life."

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CookMaster Pro / PureCook Pro / PureVac Master *- Cooking systems*



"The cooking system is selected according to the product, batch size, process temperature, and required final consistency."
*"**Controlled heating** and continuous mixing ensure uniform cooking, repeatable texture, and consistent quality in every batch."*



*"High-quality **thermal insulation of the kettle jacket** minimizes heat loss, directly reducing electricity consumption and operating costs."*
"The heating system is positioned in the lower half of the kettle to provide efficient heat transfer, uniform temperature distribution, and faster heating with a smaller volume of heating medium."
"Scrapers continuously follow the vessel walls and bottom, minimizing sticking and scorching while supporting efficient heat transfer." "Faster heating shortens the cooking process, increases production capacity, and helps maintain consistent quality throughout every production cycle."

"PureVac Master enables vacuum cooking at reduced temperatures for products that require gentler thermal processing and better preservation of their natural properties."



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2 IN 1 solution - Cooking and Filling

***PureCook Fill / PureVac Fill* - Kettle with integrated pneumatic filling system**

*"**2 IN 1 solution** combines cooking and filling in a single compact machine, reducing product transfers and manual handling."*



"The finished product is filled directly from the kettle through a hygienic pneumatic dosing system."

"Integrated processing shortens the production cycle, reduces product loss, and improves hygienic safety."

“Minimizes product loss, speeds up the filling process, and ensures a higher level of hygienic safety, with filling performed through a butterfly valve, dosing head, or another suitable mechanism depending on the selected configuration.”

“Digital control enables precise process management and high repeatability in daily production.”

"Atmospheric or vacuum versions are available according to the required production process."

“Combines efficient cooking with integrated filling, providing small and medium-sized producers with a fast, reliable, hygienic, and high-quality solution for producing jams, sauces, and similar products.”



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PneuFill Master / SpinFill **- Stand-alone filling systems**

*"**PneuFill Master** is suitable for liquid, semi-dense, dense, and paste-like products, with or without pieces depending on particle size."*



*"**SpinFill** uses a gear-pump filling system and is intended for smooth, homogeneous products without solid pieces."*

"The filling system is selected according to product viscosity, particle size, required dosage, and production capacity."



"Both solutions enable precise and repeatable filling of jars with reduced product loss."

TwistCap **- Jar capping machine with twist-off lid**

*“Pneumatic drive system equipped with premium **FESTO** components ensures smooth, reliable and consistent capping performance.”*

“Simple and intuitive operation with quick height adjustment for different jar sizes - easy to learn and operate.”

“Adjustable design accommodates a wide range of twist-off lid diameters, offering flexibility for various packaging needs.”



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AUTOMATIC filling and capping

EasyFill Line* - *Automatic jar filling and capping line

"A complete automatic solution for continuous transport, filling, and closing of jars with twist-off lids."

"The line increases production capacity and reduces the need for manual handling between filling and capping."

"The configuration is adapted to product viscosity, jar dimensions, lid size, and the required level of automation."



Utility requirements:

- Electrical supply according to the equipment:
  - CEE industrial socket, 16 A, 3-phase
  - CEE industrial socket, 32 A, 3-phase
  - Schuko socket 230 V single-phase
- Water connection for raw-material washing
- Wastewater drainage system
- Compressed air for filling and capping equipment

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Technical data

1.	Transport - Bin tipper	BoxLift 1000	Utility requirements
	- load capacity	1000 kg	CEE industrial socket, 16 A, 3-phase
	- complete stainless steel		
	- dimensions H × L × W	1445 x 1630 x 1910 mm	
	- weight	265 kg	
	- voltage	400 V	
	- motor power	1,5 kW	
	- fixed position		
1a.	**Inspection conveyor**	**VisioBelt 150 Vario**	**Utility requirements**
	- dimensions H × L × W	780-990 x 1500 x 650 mm	Schuko socket, 230 V, single-phase
	- weight	75 kg	
	- voltage	230 V	
	- motor power	0,37 kW	
	- fixed position		
2.	**Fruit and vegetable washer**	**ProWash 200B**	**Utility requirements**
	- dimensions H × L × W	1700 x 2400 x925 mm	CEE industrial socket, 16 A, 3-phase
	- weight	150 kg	Water connection
	- voltage	400 V	Drainage system
	- motor power	0,37 kW + 0,85 kW	
	- mobile with wheels		
3.	**Elevator with Mill and Bubble Washing**	**ProMill 200B**	**Utility requirements**
	- capacity	up to 1000 kg / h	CEE industrial socket, 16 A, 3-phase
	- dimensions H × L × W	1985 x 2800 x670 mm	Water connection
	- weight	160 kg	Drainage system
	- voltage	400 V	
	- motor power	3 kW	
	- mobile with wheels		
4.	**Destoning and pulping machine**	**ProPass 4000**	**Utility requirements**
	- capacity	< 1000 kg/h	CEE industrial socket, 16 A, 3-phase
	- dimensions H × L × W	1200 x 1200 x 550 mm	
	- weight	115 kg	
	- voltage	400 V	
	- motor power	4 kW	
	- mobile with wheels		

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5.	Fruit and Vegetable Mill	PowerMill 1500	Utility requirements
	- capacity	< 800 kg/h	CEE industrial socket, 16 A, 3-phase
	- dimensions H × L × W	1200 x 770 x 835 mm	Schuko socket, 230 V, single-phase
	- weight	50 kg	
	- motor power / voltage	1.5 kW / 400 V	or 230V
	- motor power / voltage	2.2 kW / 230 V	or 400V
	- fixed position		
6.1	**Cooking systems**	**CookMaster Pro 100**	**Utility requirements**
	- capacity	100 l / h	CEE industrial socket, 32 A, 3-phase
	- dimensions H × diameter	1200 x 650 mm	
	- weight	85 kg	
	- voltage	400 V	
	- heating power	12 kW (2 x 6 kW)	
	- digital temperature control	+1 / -1 °C	
	- mobile with wheels or fixed		
6.2	**Cooking systems**	**PureCook Pro**	**Utility requirements**
	- capacity	100 l / h	CEE industrial socket, 32 A, 3-phase
	- dimensions H × L × W	1000 x 845 x 1100 mm	
	- weight	100 kg	
	- voltage	400 V	
	- heating power	12 kW (2 x 6 kW)	
	- motor power	0,75 kW + 0,18 kW	
	- digital temperature control	+1 / -1 °C	
	- mobile with wheels or fixed		
6.3	**Cooking systems**	**PureVac Master**	**Utility requirements**
	- capacity	100 l / h	CEE industrial socket, 32 A, 3-phase
	- dimensions H × L × W	1000 x 1150 x 800 mm	Water connection
	- weight	135 kg	Drainage system
	- voltage	400 V	
	- heating power	12 kW (2 x 6 kW)	
	- motor power	0,75 kW + 0,18 kW	
	- digital temperature control	+1 / -1 °C	
	- mobile with wheels or fixed		
7.1	**Stand-alone filling systems**	**PneuFill Master**	**Utility requirements**
	- max filling volume	1,2 liter	Compressed air (recommended 6 bar)
	- dimensions H × L × W	500 x 700 x 200 mm	
	- weight	20 kg	
	- fixed position		

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7.2	Stand-alone filling systems	SpinFill	Utility requirements
	- dimensions H × L × W	1400 x 975 x 1200 mm	230 V, Schuko socket, single-phase
	- motor power	0,75 kW + 0,18 kW	
	- weight	75 kg	
	- voltage	230 V	
	- fixed position		
8.	**Jar capping machine with twist-off lid**	**TwistCap**	**Utility requirements**
	- diameters	up to 160 mm	Compressed air (recommended 6 bar)
	- dimensions H × L × W	650 x 340 x 395 mm	
	- weight	20 kg	
	- drive	pneumatic	
	- mobile		
2 IN 1	**Cooking and Filling - atmospheric**	**PureCook Fill**	**Utility requirements**
	- kettle capacity	100 l	CEE industrial socket, 32 A, 3-phase
	- dimensions H × L × W	1850 x 1100 x 900 mm	Compressed air (recommended 6 bar)
	- weight	130 kg	
	- voltage	400 V	
	- heating power	12 kW (2 x 6 kW)	
	- motor power	0,75 kW	
	- digital temperature control	+1 / -1 °C	
	- filling capacity	50 ml to 1000 ml (depending on product type and jar volume)	
2 IN 1	**Cooking and Filling - vacuum**	**PureVac Fill**	**Utility requirements**
	- kettle capacity	100 l	CEE industrial socket, 32 A, 3-phase
	- dimensions H × L × W	1850 x 1100 x 900 mm	Compressed air (recommended 6 bar)
	- weight	160 kg	Water connection
	- voltage	400 V	Drainage system
	- heating power	12 kW (2 x 6 kW)	
	- motor power	0,75 kW	
	- digital temperature control	+1 / -1 °C	
	- filling capacity	50 ml to 1000 ml (depending on product type and jar volume)	
	Miscellaneous		
	Consumables and related supplies for commissioning		

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AUTOMATIC filling and capping

EasyFill Line		Utility requirements
Automatic filling line (COMPLETE)	EasyFill Line LB	CEE industrial socket, 16 A, 3-phase Compressed air (recommended 6 bar)
Automatic filling line (without labeling machine)	EasyFill Line	
Rotary table with a automatic gear pump filler		
Rotary table with a automatic pneumatic filler		
Automatic Cap Feeder with Capping Machine and Conveyor Belt	CapMaster 3000	
Automatic labeling machine with conveyor belt		
Rotary accumulation turntable		

Optional Equipment

Table with wheels	WorkTable 190M	
- dimensions H × L × W	1900 x 80 x 80	
- mobile with wheels		
Shelf 200 x 150 x 60 cm, 3 shelves	**InoxMaster Rack 200**	
- dimensions H × L × W	2000 x 1500 x 600 mm	

Final line configuration, technical specifications, and pricing are prepared on request.

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

Typical lead time: to be agreed

Payment Terms: 30% in advance, remaining amount before delivery

Warranty period: 2 years

Made in the European Union - Croatia, City of Vrbovec

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The production plant layout represents example.
Final layout is defined according to the product, existing process, required capacity, and future production plans.

JAM & SOUCE PRODUCTION PLANT

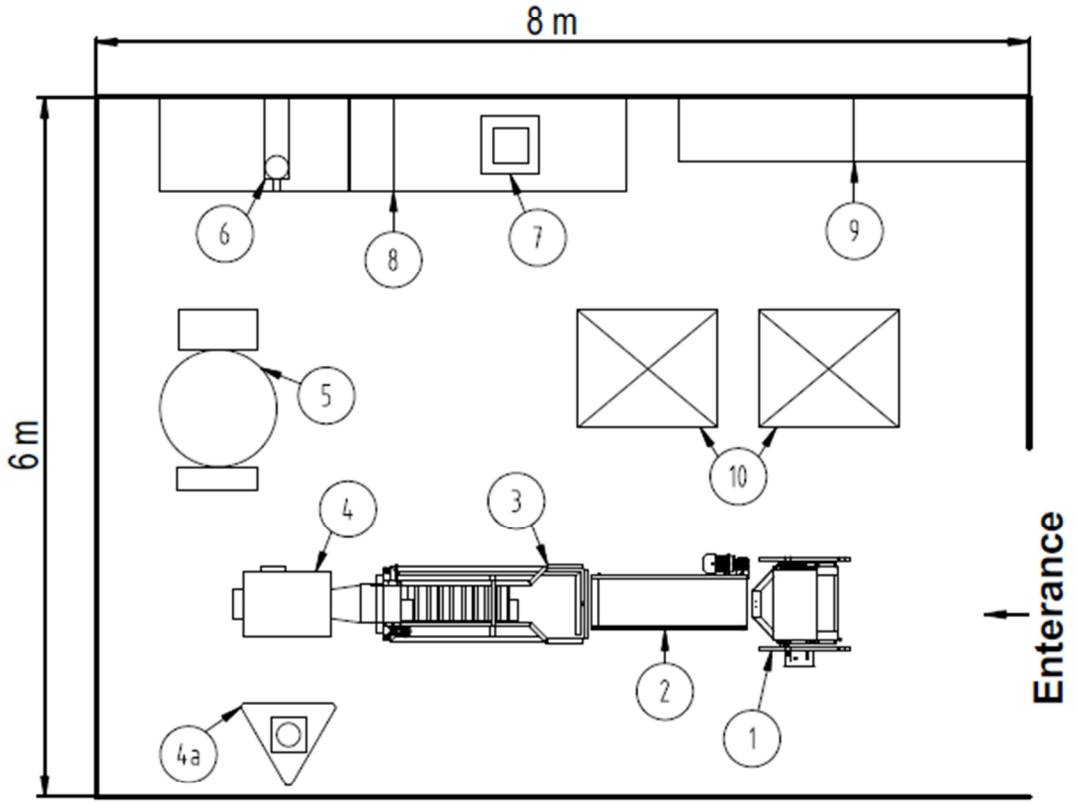
LEGEND

JAM & SAUCE PRODUCTION LINE

1. Bin tipper - BoxLift 1000
2. Inspection conveyor - VisioBelt 150 Vario
3. Washing unit - ProWash 200B
4. Destoning & Pulping - ProPass 4000

4a. Milling and Crushing - PowerMill 1500

5. Cooking - PureVac Master 100
6. Filling - PneuFill Master
7. Capping Twist-off lids - TwistCap
8. Tables with weels - Work Table 200M
9. Shelfs - Master Rack 200



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