

**Plant  
for  
Processing Acid or  
Acidified Foods  
at  
Approximately  
400 Jars per hour**

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## Task List

### Receiving raw products

1. Inspect all ingredients and raw materials before they are placed in storage
2. Compare the shipment with invoice and note lot numbers
3. Make a record of the results of the inspection

### Ingredients preparation

1. Bring vegetables into process area on pallets, in bins or in totes
2. Wash and drain vegetables
3. Inspect and prep vegetables
4. Chop, slice or dice vegetables as needed
5. Weigh vegetables on platform scale
6. Pour vegetables in agitating mixing vat
7. Fetch "other ingredients"
8. Weigh out "other ingredients"
9. Pour into agitating mix vat and mix with vegetables

### Container preparation

1. Bring glass jars into the processing area on pallets
2. Fetch labels from storage shelves for both jars and boxes
3. Stamp labels with code
4. Bring lids for jars into processing area
5. Unload glass onto the table
6. Blow foreign material out of jars
7. Place jars on filling table

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### Processing and packaging

1. Transfer the mixed batches to the processing vat
2. Cook and process the product
3. Fill the hot product into jars
4. Cap the jars and invert them
5. Rinse the jars and allow them to dry
6. Cool jars and label them
7. Pack jars into cases
8. Tape cases and stack on pallets
9. Move filled pallets of finished product to dry storage

## Equipment List

1 ea. Pallet jack

5 Stainless steel tables 3X8 modified for use

Glass deboxing with a hinged dump apparatus

Trim/ prep table

Filling and capping table

Rinsing station for filled, capped containers

Labeling and casing table

1 ea. Chopper, slicer/dicer (see picture below)

1 ea. Platform floor scale

1 section 4ft. Stainless steel utility shelves

25 ft. roller skate overhead conveyor

1 ea. 75 gallon mix vat with agitation

2 ea. 2 compartment SS sinks

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1 ea. Steam processor with electrical steam generator (see picture below)

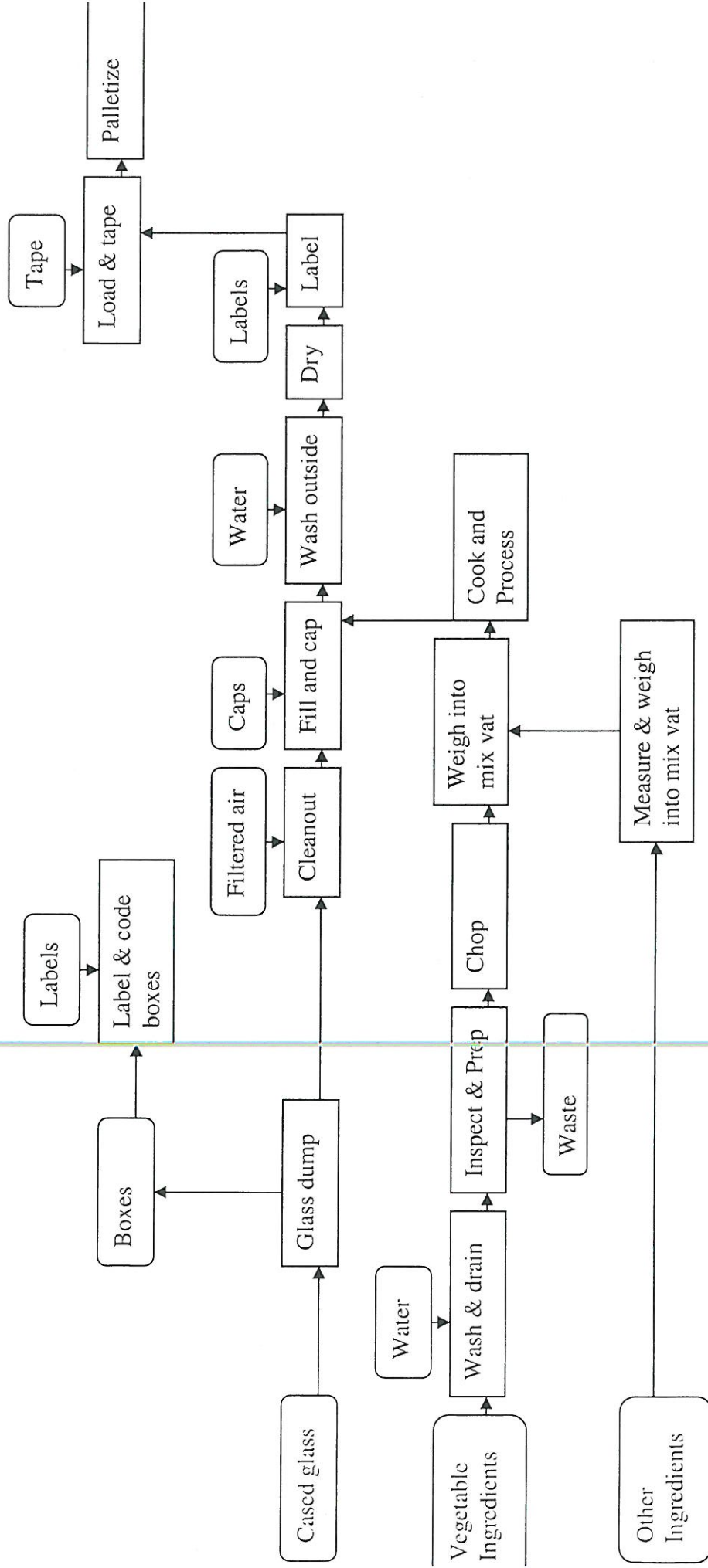
1 ea. Overhead vent for the processing vat

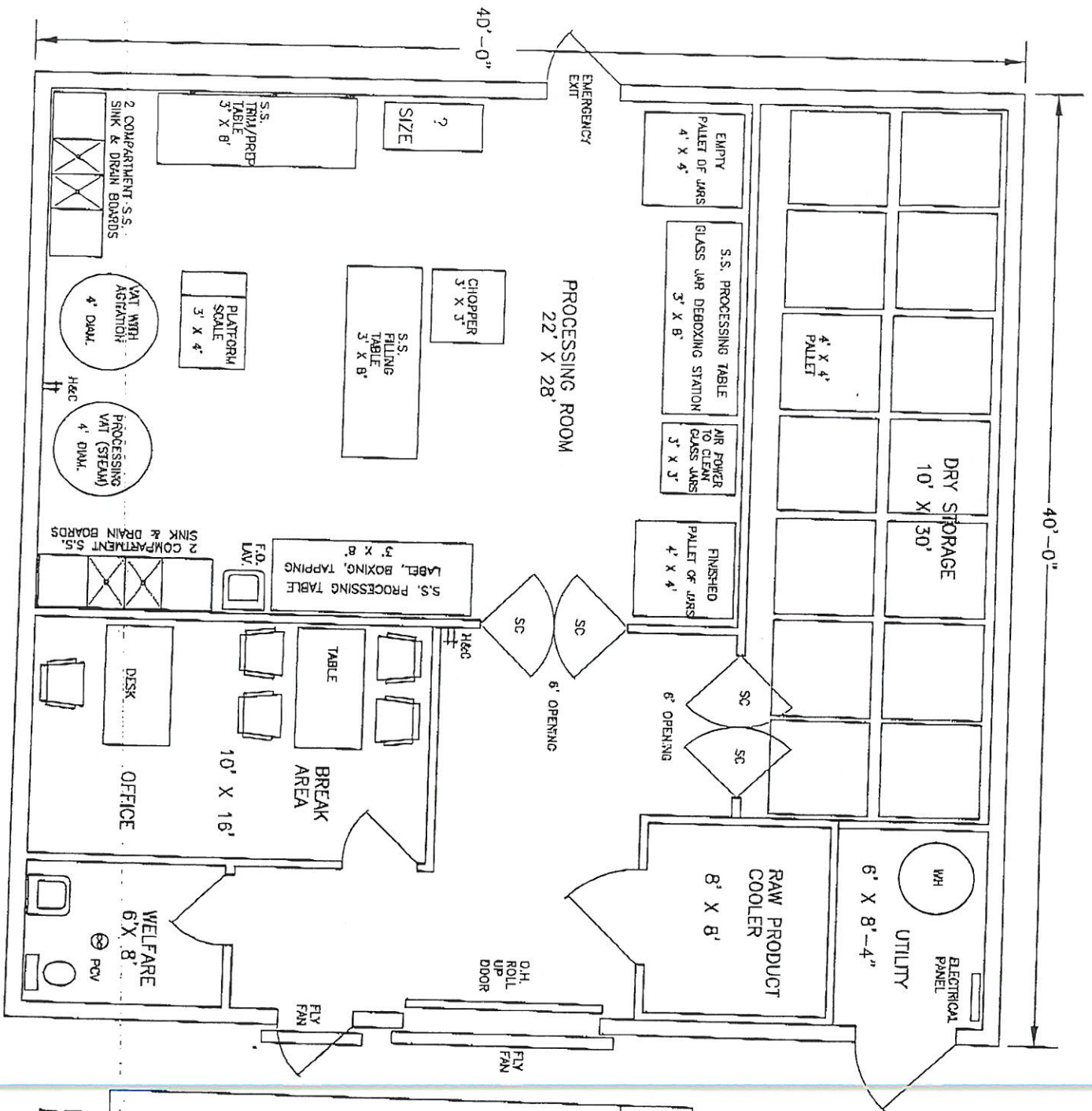
1 ea. Hand washing sink with soap and towel dispenser

1 ea. 8X8ft cooler

Storage shelving, buckets, paddles and utensils as needed

**Production of Acidified Foods**  
 Filling approximately 400 jars per hour





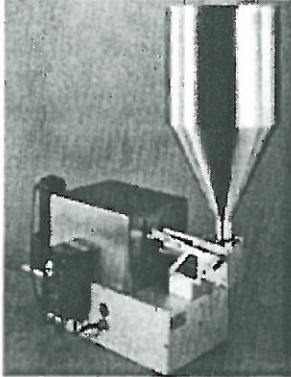
KEY

FD	FLOOR DRAIN
F.O. LAV.	FOOT OPERATED LAVATORY
H&C	HOT AND COLD WATER BIBBS
WH	WATER HEATER
PC	PERMANENTLY CLOSED DOOR
PCV	POWERED CEILING VENT
SC	SELF CLOSING DOOR
S.S. SINK & DR. BD.	STAINLESS STEEL SINK AND DRAIN BOARD

PRELIMINARY SAMPLE DRAWING  
 NOT FOR CONSTRUCTION  
 # 2



## Perl Packaging Systems - Piston Fillers



The Perl Packaging Systems Piston Filler is a single-head, table-top filler specially designed for versatility and ease of operation. This model is ideal for filling viscous products at speeds up to 28 containers per minute.

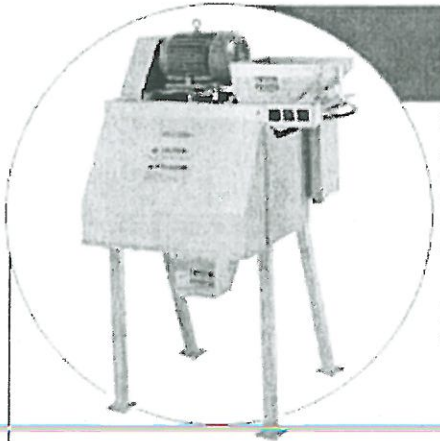
The Piston Filler is constructed of stainless steel, anodized aluminum and FDA-approved Delrin.

Your Perl Piston Filler gives you the choice of two operating modes: Manual, in which depressing the foot pedal begins and ends an individual fill cycle, and Automatic, in which the filler cycles continuously until the operator decides differently.

<http://www.perlpackaging.com/piston.htm>

Urshel Model RA-A, Slicer/dicer

<http://www.urschel.com/machines.php?mid=36#>



### Applications

Three-dimensional dicer features a wide selection of speeds and knife styles to give excellent results on a variety of products such as meat, cheese, pickles, vegetables, fruits, and nuts. Features continuous operation for uninterrupted production and simplified design for easy cleanup and maintenance.

Machine is not U.S.D.A. Dairy Division approved and may not be suitable for all dairy applications.