

## Fruit juice production line



Non-contractual picture

### DESCRIPTION

- Equipment designed for the production of fruit juice in an automated or manual way.
- Production rate: 200 L/h
- Designed and manufactured to industrial standards. The various components can be used in the “stand alone” mode.
- The hydraulic circuit and all the elements are made of 316 L stainless steel. SMS connectors are used to connect the various components to each other.
- Technical documentation and instructions are provided.

### SUGGESTED APPLICATIONS

Complete study of a fruit juice production line

Fruit juice production using various fruit varieties and various procedures

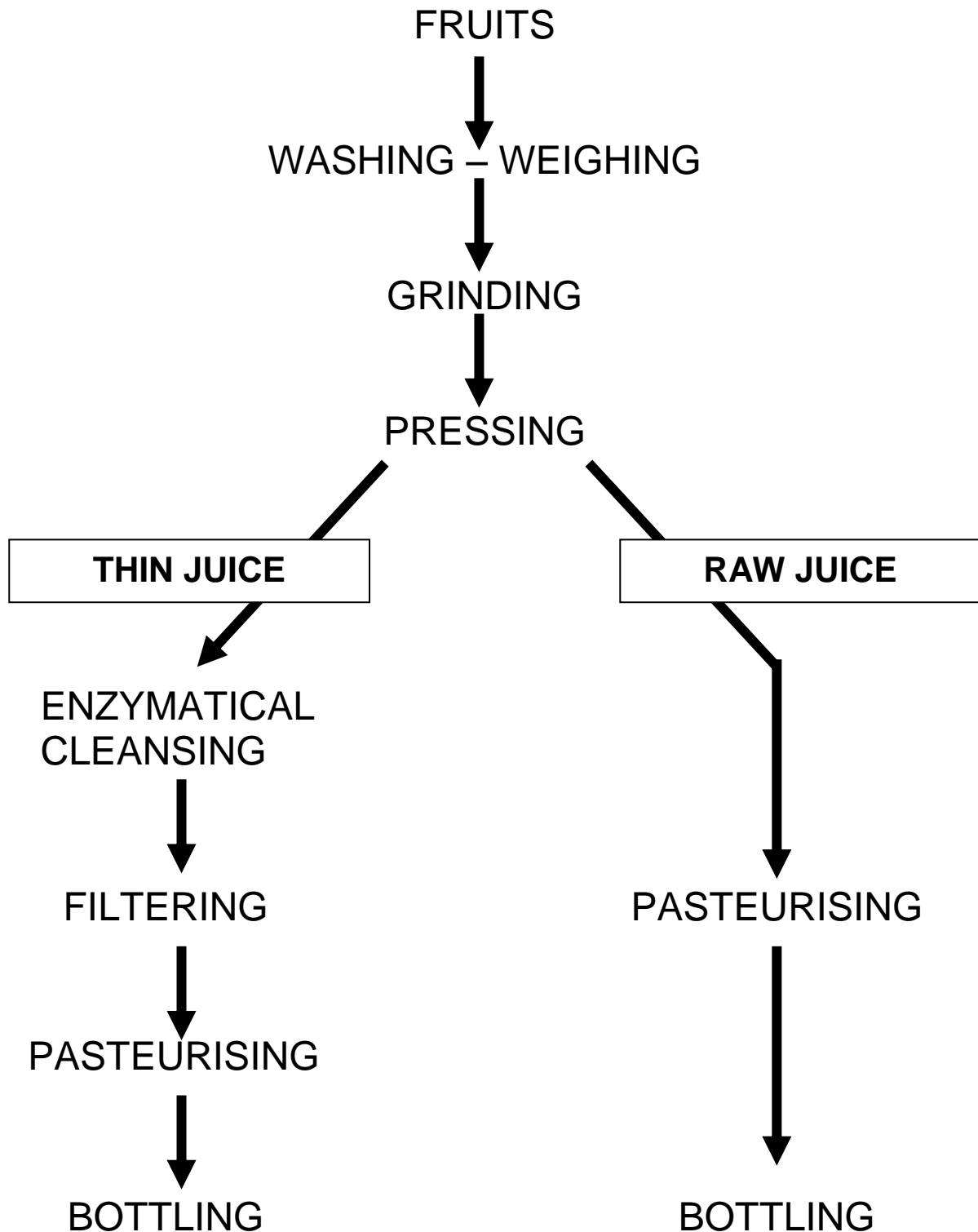
Technical study of the various steps of production

Study of the various methods of analysis

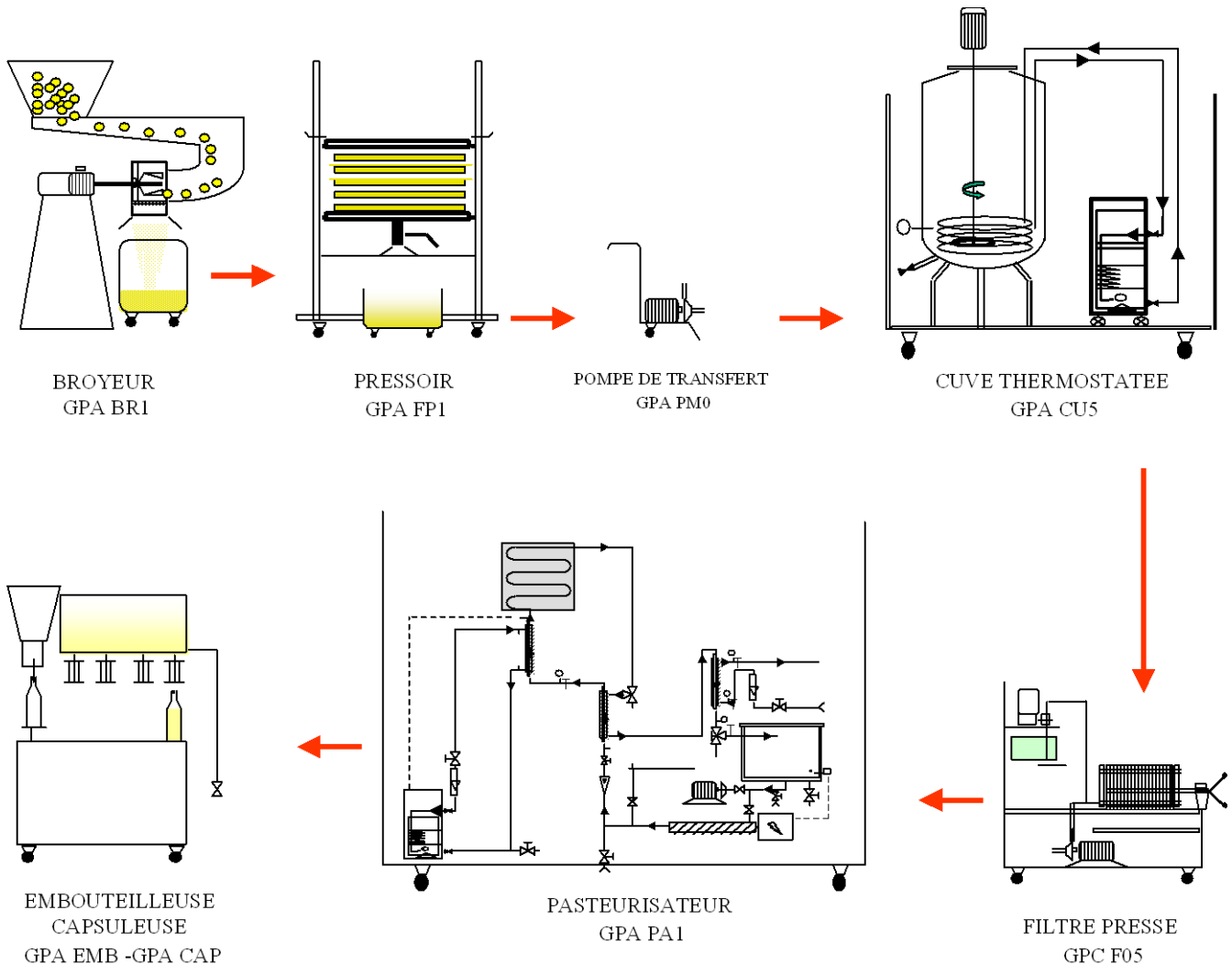
Test of the final products: sense of taste, aspect...



**PROCESS FOR TWO TYPES OF JUICE  
(BASED ON GRINDABLE FRUIT)**



## PRODUCTION PROCESS OF GRINDABLE FRUIT JUICE



You can use various fruits:

- Apples
- Pears
- Tomatoes
- Stone fruits (only if you have a stoner):
  - Plums
  - Peaches
  - Apricot

## **GPA BR1**

Rasping grinder  
Motor: 1.1 kW  
316 L stainless steel body and rasps  
Mobile frame with little wheels  
1000 x 1300 x 1560 mm, 110 kg

## **GPA FP1**

Packing press (adapted to the capacity of the grinder)  
Wood wattle, Polyester clothes  
Hydraulic jack, stainless steel tank.  
Mobile frame with little wheels  
520 x 520 x 1300 mm, 80 kg

## **GPA CU5**

Oven controlled tank with coil for cleansing  
Thermoregulator: 6 kW  
Agitator: 0.75 kW  
Mobile frame with little wheels  
600 x 600 x 1100 mm, 90 kg

## **GPC F05**

Alimentary press filter: 20 x 20 cm  
15 PVDF plates  
Equipped with a centrifugal pump and a dosing pump for "Gurr" filtering  
Mobile frame with little wheels  
1000 x 1300 x 1560 mm, 110 kg

## **GPA EMB/CAP**

Semi-automatic bottling machine (4 heads)  
Manual capping machine (Ø 26 and 29 mm)  
Stainless steel tank: 80 L  
Mobile frame with little wheels  
900 x 1600 x 2000 mm, 200 kg

## **GPA PA1**

Tubular three-step pasteurizer  
Capacity: 200 L/h (from 30 s to 3 min.)  
Thermoregulator (boiler): 18 kW  
Mobile frame with little wheels  
1100 x 2100 x 2000 mm, 350 kg

## **Security for the users**

In conformity with current CE norms  
Electric protection with differential breaker  
Emergency stop

## **Utilities**

Electricity: 240-380 three-phase - 16A – 50/60 Hz

## **Needed volume**

Length: 10 m  
Width: 3 m  
Height: 2 m