

PNEUMATIC PRESS FOR FRUITS



XPRO 5 M
XPRO 8 M



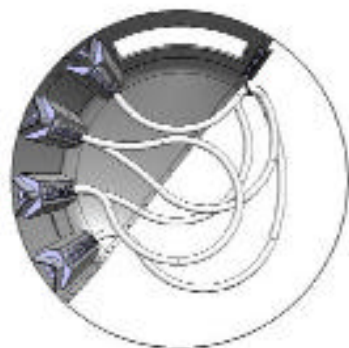
XPRO 5 M

PRODUCTIVITY AND OUTPUT

The technology of the Bucher XPRO Press for fruits, enables the operator to obtain an optimal quality of juice in the shortest processing time with a high throughput. The presses with a capacity of 5hl and 8hl are equipped with a drainage system specially adapted to fruit.

Exclusive Drainage System:

During pressing, special **drainage loops** make juice extraction easier. This technique is the result of 25 years experience with technology adapted from the high performance industrial presses, Bucher HP or HPX.



Drainage Loops in the
Press Tank



Drainage Loops Detail

KLR **Machines, Inc**

OPERATING PROCESS



Drainage Loops Inside the Tank



Drainage Loops in the Middle of Mash at the End of the Extraction (dry pomace)

◆**PREPARATION OF THE FRUITS:**

The preparation must be adapted to the type of fruit, for example: apples are crushed with a suitable grinding mill.

◆**FILLING:**

The filling of the press is accomplished directly through the doors.

◆**PRESSING:**

The mash is pressed using a flexible membrane in the tank. The drainage loops in the middle of the mash enables juice to flow to the outside of the tank. The juices are then collected in the tray under the press.

1 automatic, modifiable program is available and specifically adapted for optimum draining with respect to juice quality.

◆**EMPTYING:**

Partial or total opening of the doors allows fast and total emptying of dry pomace.

◆**CLEANING:**

The cleaning of the inner part of the tank is carried out with a standard water hose. Washing is recommended between pressing. A periodic disassembling, easily accomplished, allows cleaning and sanitation of the drainage loops in a vat. This operation can be carried out at the end of the day or at week's end.

UNIQUE ADVANTAGES



Juice at Tank End

◆**JUICE QUALITY:**

The drainage system promotes juice containing fewer suspended solids.

◆**PRODUCTIVITY:**

Average pressing cycles times are approximately 1h30 to a maximum pressure of 2 bars.

◆**OUTPUT:**

The extraction rate varies from 70% to 85% according to the fruit variety.

◆**HYGIENE:**

All parts of the press which are in contact with fruit or juice are made of stainless steel.

◆**OPERATIONAL SAFETY:**

Automatic pressing without manual intervention.

X PRO	Overall Dimensions (mm)			Fill Quantity (lb)*	Juice Pan Capacity (gal)*
	L	W	H		
5	1835	1000	1320	1000	61
8	2485	1000	1320	1500	132
230 Volts, 1-Phase, 60 Hertz					
Yields May Vary, Depending On Type of Fruit & Fruit Maturity					