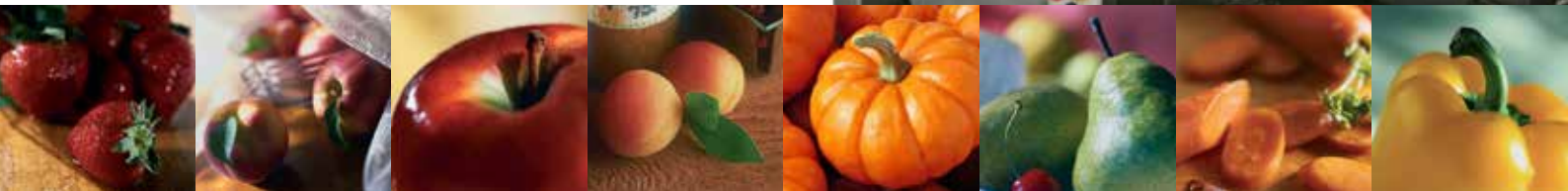


FTE-CE Cold Extractor



A versatile centrifugal refiner to extract juice from a wide variety of fruits and vegetables

The FTE-CE is the state of the art for fruit and vegetable Turbo cold extraction.

The unit offers the following benefits:

Top Product Quality

Cold extraction is the latest development in fruit and vegetable puree extraction and the FTE-CE does it even better as it's special design ensures that fruit stem and seeds are not damaged and don't release bitter taste in the product.

Advantages of JBT Cold Extraction

- **Less moisture content** in pomace due to high performance treatment of cold extraction group comparing traditional extraction.
- Low oxygen content in apple and pear puree that means a **lower Vitamin C consumption** used against product oxidation.
- **Red and green pigment** don't contaminate the natural colour of the fruit pulp.
- **Less pesticide content** in the puree: as the fruit skin is separated before thermal treatment.
- **Colour and aroma improvement** of the puree due to the no oxygen inclusion during the extraction process and to low enzymes content.
- **Less off - flavour content** due to stalks and seed integrity and separation before thermal treatment.
- **High consistency** due to extraction performance.

Efficiency and Flexibility

FTE-CE is equipped with an over sized hopper and screw conveyor to feed big fruits to the extractor. The fast rotating knives installed on the rotor have proved to be able to

comminute even the hardest product like carrots and pumpkin.

The fixed pitch rotor has been engineered with a straight blade to exert the highest possible degree of centrifugal force to the product at the lowest possible input energy. The result is maximum puree yield, lowest possible waste stream moisture content, and energy efficient operation.

Conical screens are precision manufactured from heavy duty materials with the highest possible open area rating to optimize throughput. A wide range of hole sizes are available in step or conical drilled hole patterns.

The high precision conical rotor and screen configuration provides for extremely uniform concentricity between the outer edge of the rotor blades and the screen surface. This ensures optimal use of entire screen area. Adjustments are provided to allow concentricity to be easily reset to factory specifications in the field.

Apricot mash after Cold Extraction



Optimal set up of extraction means high consistency of puree

Apple mash after Cold Extraction



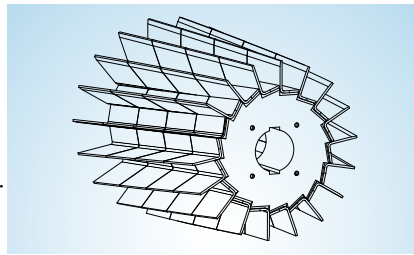
Ruggedness and Simplicity

The FTE features a unique, heavy duty one piece screen with a "turn and lock" mounting system. This allows screen changeovers in just minutes without the need for a screen press and/or other specialized tools.

The door can be opened without disassembly of piping for fast, easy inspection access, and cleaning or screen changeover without the need to disassemble the piping.

An external hand wheel with precision





indicator is provided for easy adjustment of the screen-rotor clearance during operation.

The entire frame is constructed of heavy duty stainless steel for positive support along the entire length of the unit.

Main rotor blades are fabricated from a special alloy for hardness and wear resistance.

Waste discharge area is provided with a separate four-bladed paddle to ensure positive removal of waste material.

Samples of waste material are easily and safely collected with the integrated sample gate and collection pan.

Oversized drive shaft with heavy duty bearings and reliable oil bath lubrication ensure longevity and minimal maintenance. Periodic greasing of bearings is eliminated with the oil bath system.

Cleaning

The unit is typically supplied with a fully automatic CIP system including internal spray nozzles, timer system, and automatic valves for water or caustic. The spray



nozzles are located around the screen for thorough, uniform cleaning. Automatic valves for control of product and drain are also available to further automate cleaning operations.

Flexible Configuration

Two FTE models are available:

- FTE 50 can extract up to 7+8 t/h of whole fresh apples.
- FTE 100 can extract up to 20 t/h of whole fresh apples.

The FTE-CE cold extractor can easily converted in a FTE hot extractor simply by changing the product in feed.

The flexible, shaft-coupled motor is rated for variable frequency operation. Horsepower range of 50 to 150 HP, depending on model and application.

Units can be supplied with a number of control system options:

- Complete PLC based control system for CIP cycle, inlet-outlet valve control, and speed control.
- Prewired junction box for easy connection to customer-supplied control system.

All units are supplied standard with safety interlock for doors.

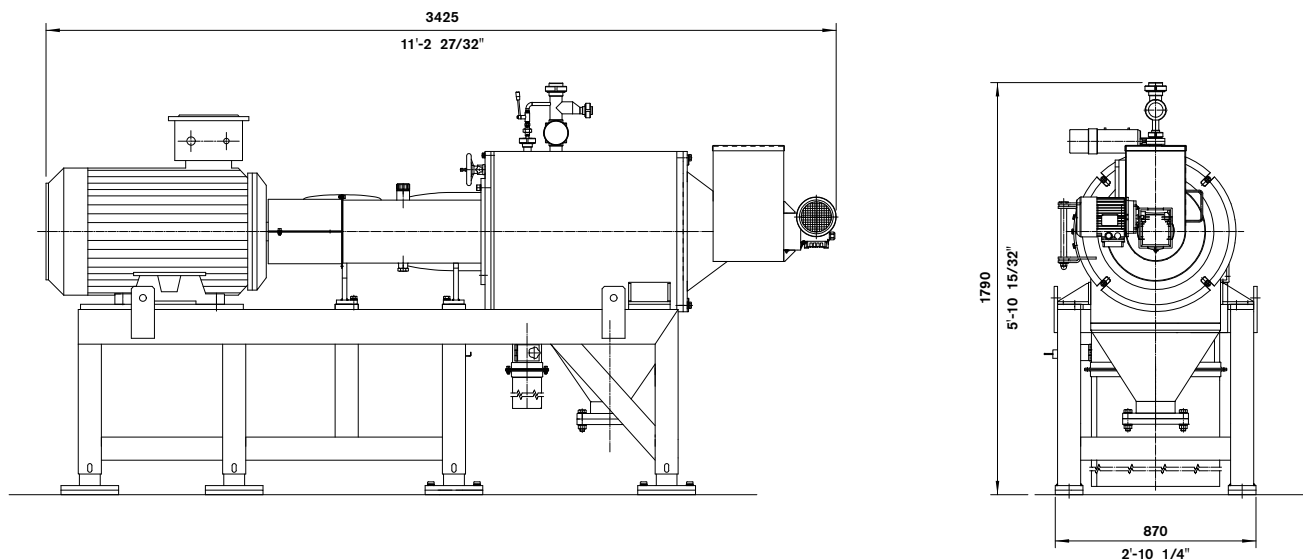


Combined Cold and Hot extraction system



Pilot plant configuration for laboratory applications

FTE-CE Cold Extractor - Approximate Specifications



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