

## **Citrus Juicer**



## The Perfect Squeeze™

FRUIT AND VEGETABLE PROCESSING

jbtc.com

# The Perfect Squeeze™

# Really fresh, really good and really profitable.

### Image Builder

The ultimate point-of-sale image builder, freshly squeezed orange juice and lemonade made in view of your customer fresh every day is perfect for hotels, restaurants, coffee shops, grocery stores and juice bars.

So, if your plans call for offering a fresh and natural product like fresh squeezed orange juice or fresh squeezed lemonade, let your consumers experience juices made with the Fresh'n Squeeze Citrus Juicer.

## Whole Fruit Extraction Principle

JBT extraction technology provides customers with a compact juicer that uses the same patented "whole fruit extraction principle" used in our renowned industrial extractors.

JBT extractors, the global leader in citrus juice processing technology, currently process over 75% of citrus juices produced worldwide.





FRESH'N SQUEEZE<sup>®</sup> /JBT/ JBT Citrus Point-of-Sale Juicer

**Optional hopper** 





#### Juice Quality

The basic principle of instantaneous separation is the major reason for the superior quality juice delivered by the Fresh'n Squeeze Citrus Juicer.

The design of our juicer instantaneously separates juice from peel, seed and albedo components which, if allowed to stay in contact with the juice, have an adverse effect on flavor.

#### Juice Yield

The Fresh'n Squeeze Citrus Juicer yields up to 50% more juice per unit of fruit than any other point-of-sale juicer.

Our unique design allows the juicer to process the widest range of fruit sizes and all citrus varieties including oranges, grapefruit, lemons, limes and tangerines.

## **Citrus Juicer Specifications**

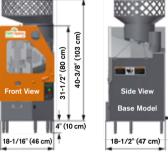
| TECHNICAL SPECIFICATIONS (ME  | TRIC SHOWN IN BRACKETS)                                               | OPTIONAL ACCESSORIES                                      |
|-------------------------------|-----------------------------------------------------------------------|-----------------------------------------------------------|
| THROUGHPUT                    | 10 fruit per minute                                                   | Strainer tubes to vary pulp levels                        |
| FRUIT CAPACITY WITHOUT HOPPER | 15-20 Fruit                                                           | Mobile cart with dispenser shelf                          |
| APPROXIMATE JUICE PRODUCTION  | 1500 - 1700 ounces/46 quarts (43 liters) per hour                     | Standard Hopper: 1/2 box 50 fruit, 20 lbs. 60 fruit       |
| TYPICAL FRUIT COUNT           | Per 40 lb. (18 kg) carton, 80-138                                     | Large Capacity Hopper: 1 box 100 fruit, 40 lbs. 120 fruit |
| ELECTRICAL REQUIREMENTS       | 0,23 kw, 100/110/115 volts, 50/60 Hz,<br>20 amp service, single phase |                                                           |
| SAFETY FEATURES               | Completely enclosed, safety interlock switches                        |                                                           |
| FINISH                        | Stainless steel with clear lexan juicing window                       |                                                           |
| WEIGHT                        | 200 lbs. (90 kg)                                                      |                                                           |
| WASTE CONTAINER               | Holds peel from 30-40 Fruit                                           | INSE (H) (SE CE                                           |
| AVERAGE FRUIT SIZE            | 2-1/2" (63,5 mm) to 3-1/4" (82,5 mm)                                  | Copyright © John Bean Technologies Corporatior            |
|                               |                                                                       |                                                           |



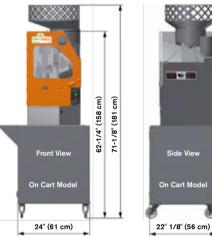
Standard Hopper



Large Capacity Hopper



Note: Add 4" (10 cm) to overall height for Citrus Juicer with leas



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JBT is a leading provider of integrated food processing solutions. From single machines to complete processing lines, we enhance value and capture quality, nutrition and taste in food products. With a local presence on six continents, JBT can quickly provide our customers and partners in the food processing industry with the know-how, service, and support needed to succeed in today's competitive marketplace.

#### JBT DIVERSIFIED FOOD & HEALTH

FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | TRAY SEALING | SECONDARY PACKAGING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING . . . . . . . . . . . . . . . . . .

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Fresh'n Squeeze.

XISION

We're with you, right down the line.<sup>™</sup>

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