

The Perfect Squeeze™





Citrus Juicer





Produce Plus Juicer

Point-of-Sale Fruit and Vegetable Juicers

Citrus Juicer

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.







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

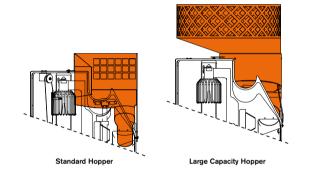
The Fresh'n Squeeze Citrus Juicer yields up to 50% more juice per unit of fruit than any other point-of-sale juicer.

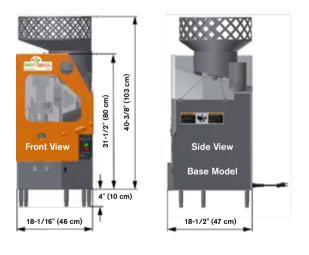
Our unique design allows the juicer to process the widest range of fruit sizes and all citrus varieties including oranges, grapefruit, lemons, limes and tangerines.

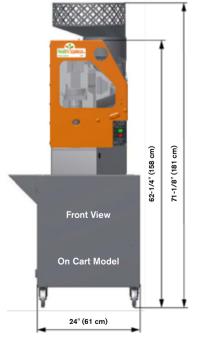
Citrus Juicer Specifications

THROUGHPUT 10 fruit per minute FRUIT CAPACITY WITHOUT HOPPER 15-20 Fruit APPROXIMATE JUICE PRODUCTION 1500 - 1700 ounces/46 quarts (43 liters) per hour TYPICAL FRUIT COUNT Per 40 lb. (18 kg) carton, 80-138 ELECTRICAL REQUIREMENTS 0,23 kw, 100/110/115 volts, 50/60 Hz, 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 AVERAGE FRUIT SIZE 2-1/2" (63,5 mm) to 3-1/4" (82,5 mm)

OPTIONAL ACCESSORIES Strainer tubes to vary pulp levels Mobile cart with dispenser shelf Standard Hopper: 1/2 box 50 fruit, 20 lbs. 60 fruit Large Capacity Hopper: 1 box 100 fruit, 40 lbs. 120 fruit

















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

Multi-Fruit Juicer

Delivers the best tasting citrus at the highest yields.

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 Multi-Fruit 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.





Press and Drink:

- ✓ Really Fresh
- ✓ Really Good
- ✓ Really Profitable



Juice Quality

The basic principle of instantaneous separation is the major reason for the superior quality juice delivered by the Fresh'n Squeeze Multi-Fruit 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 Multi-Fruit Juicer yields up to 50% more juice per unit of fruit than any other point-of-sale juicer.

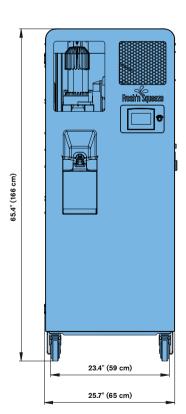
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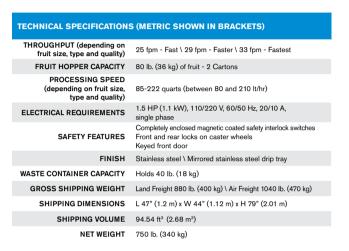
Multi-Fruit Juicer Specifications

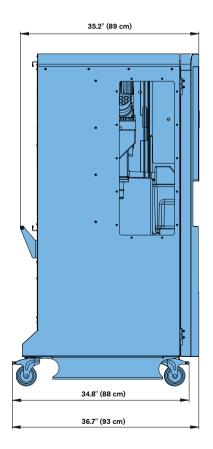
STANDARD CITRUS JUICING COMPONENTS		
AVERAGE FRUIT SIZE	diameter 2-1/2" (63.5 mm) to 3-7/8" (98 mm)	
ORANGE COUNT	Per 40 lb. (18 kg) Carton, 138 to 48	
GRAPEFRUIT COUNT	Per 40 lb. (18 kg) Carton, 56 to 48	
LEMON, LIME COUNT	Per 40 lb. (18 kg) Carton, 138 to 95	
VERSATILITY	Juices all types of citrus fruit without adjustment	
OPTIONAL	Strainer tubes for various juice pulp requirements	



















Produce Plus Juicer

A flexible solution for high quality fruit and vegetable juices.

In making or consuming fresh juice there are certain requirements that must be met.

Those operating the juicer want...

- Good tasting, high quality juice that will turn a profit
- Safe, reliable and easy to operate equipment requiring minimal labor and capable of producing acceptable juice yields at reasonable speed
- A juicing process versatile enough to process wide variety of fruits and vegetables with little preparation time

Consumers of fresh juice expect...

- Fresh tasting, high quality juice at an affordable price
- **Equipment** having a clean and sanitary appearance that delivers consistent juice quality from a wide variety of fruits and vegetables
- A fun to watch juicing process that eliminates unwanted seeds, peel and excess fiber

Features & Benefits

 Batch processing using whole fruits - Saves time on labor; provides optimal quality and yield



- Industrial Design Minimum down-time and maintenance costs
- Sanitary Design Easy to clean; longer shelf life of juice
- Completely Enclosed No exposed parts provides safety for operators
- Versatility Juices and blends most vegetables, fruits and tropicals

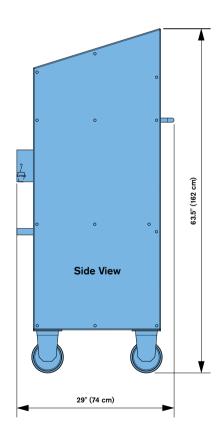
Processing most produce* varieties such as:

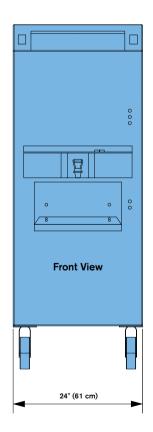
- Fruits Apple, Grape, Pear, Strawberry, Berries
- Vegetables Carrot, Celery, Tomato, Beet
- Tropicals Pineapple, Mango, Guava, Kiwi
- * Not recommended for citrus fruit due to high peel oil content. Not recommended for melons due to high pH level. Remove stones and pits in stone fruits first. Kiwi, mango and pineapple must be peeled first.



Produce Plus Juicer Specifications

TECHNICAL SPECIFICATIONS (METRIC SHOWN IN BRACKETS)	
FRUIT HOPPER CAPACITY	12-15 lbs. (5.4-6.8 kg)
FRUIT HOPPER VOLUME	17" x 19" x 18" (705 cubic inches)
RESERVOIR CAPACITY	5 quarts (4.7 liters)
ELECTRICAL REQUIREMENTS (USA)	0,75 kw, 115 volts, 60 Hz, 20 amp service, single phase
ELECTRICAL REQUIREMENTS (EXPORT MODELS)	0,75 kw, 110/220 volts, 50/60 Hz 20/10 amps service, single phase (dedicated circuit required)
SAFETY FEATURES	Completely enclosed, safety interlock switches
FINISH	High impact, flame retardant ABS
WEIGHT	350 lbs. (159 kg), Shipping Wt. 375 lbs. (170 kg)
WASTE CONTAINER HOLDS	40 lbs. (18 kg)
FRUIT SIZE	No restrictions (up to pineapple size)













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

OUR BRANDS

























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We're with you, right down the line.™