

FTI CONTINUOUS BELT PRESS JUICE/CIDER EXTRACTION

Choosing The Right Equipment For Your Operation

1. Type of product to process.
2. Production per hour.
3. What the desired end product is to be.

The equipment necessary for one processor might not be required for another processor. A proper unit tailored to your present and future needs will result in the most efficient operation. Some products will be run at cold, ambient or hot temperatures; some will require a macerator prior to pressing; some will require a puree and not a juice. Yields are affected by these and other items such as growing conditions, varieties, post harvest handling/storage and the equipment used prior to pressing/extraction.

Continuous vs. Batch Pressing

Due to the nature of their design, a batch press system requires each batch to be held in reserve tanks or hoppers. This means more capital investment in facilities and support equipment. Clean-up is more difficult and requires more labor; pressing time is 30 minutes to 1.5 hours. When you are juicing a product prone to oxidation, this can influence your flexibility to increase production without effecting yields or juice quality.

<u>Continuous Belt Press System</u>	<u>Batch Press System</u>
<ul style="list-style-type: none"> ➤ Labor Saving ➤ Maximum Yield ➤ Easy Cleaning ➤ Low Operating Costs ➤ No Press Aids Necessary 	<ul style="list-style-type: none"> ➤ Slow/Labor Intensive ➤ Multi-Stage Process ➤ Difficult Cleanup ➤ High Operating/Labor Costs ➤ Uses Press Aids

Continuous belt press extractors have become the trendsetter for juice production due to their high yield and juice quality without the requirements of space and support equipment of a batch press system. The continuous belt press processing advantages also include low operational and maintenance costs, easy clean-in-place system, low utility requirements and low labor costs.

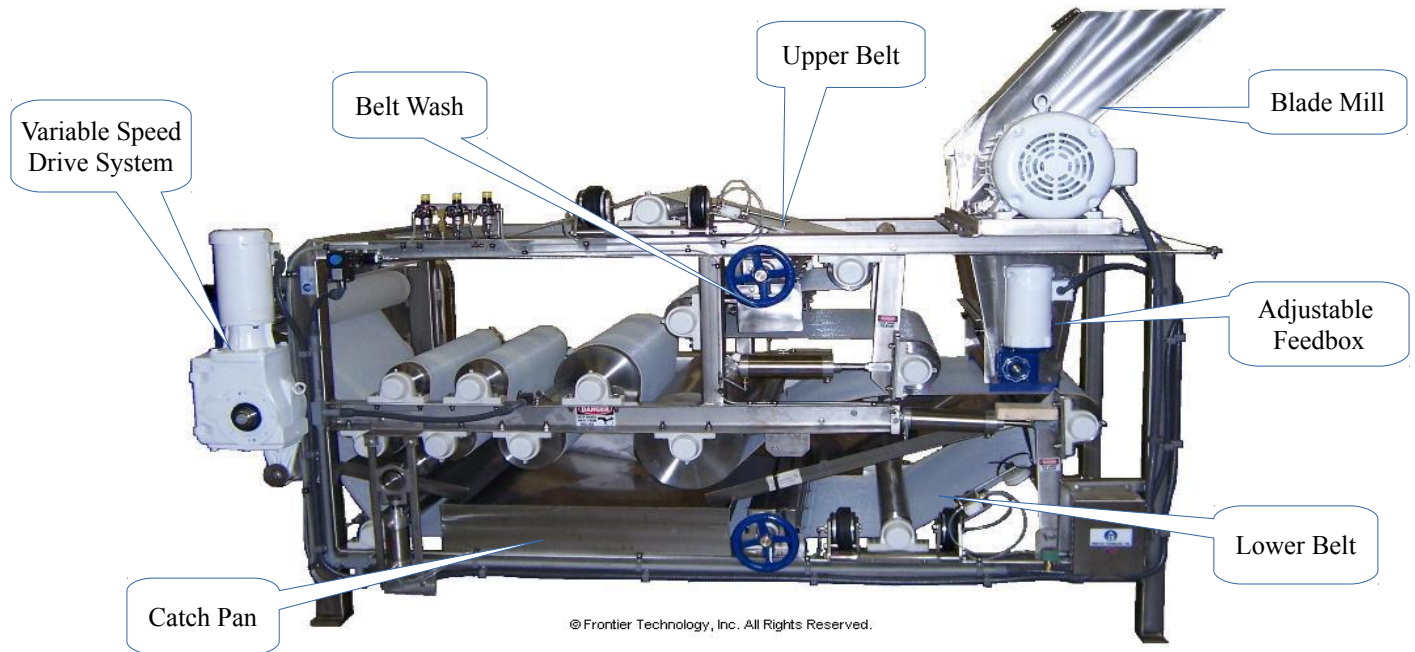
How Continuous Belt Press Extraction Works

► **(1)** With the air pressure and belt speed set, the product to be juiced is deposited in the feedbox of the unit. ► **(2)** The feedbox contains the product and has an adjustable gate to set the thickness of the product on the lower porous belt (usually 1 – 2 inches) allowing the free run juice to drain out. ► **(3)** As the lower belt moves the product from the feedbox, the upper porous belt sandwiches the product as it enters the wedge zone. ► **(4)** Immediately following the wedge zone, the sandwiched product moves through and around a series of decreasing diameter rolls (pressure zone). ► **(5)** The decreasing diameter rolls increases the pressure applied to the product, releasing the juice from the product through the porous belts which collect in the stainless steel collection trays. ► **(6)** The extracted solids are then automatically discharged and the belts return continuing the process. ► **(7)** From time to time the belt pores will build up with solids. All FTI presses are equipped with enclosed wash manifolds on the return side of the belts for flushing out the pores and maintaining the drainage of the juice. No belt removal is required and production does not have to be stopped.

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FTEJ Series Belt Press Juice Extractors

The FTEJ series extractors are available in four (4) sizes handling up to 500 gallons per hour (gph). Common sense engineered for continuous operation, saving both time and capital equipment cost for your operation. The all stainless steel design of the equipment ensures quality for long service life and meets sanitary standards. The units come with a variable speed drive for varying conditions, giving you control of the juicing process. Each unit comes with enclosed wash manifolds for the lower and upper belts, allowing you to maximize your yields without interrupting the continuous process.



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Model Shown: FTEJ-500 with FTI-1200 Blade Mill

General Specifications

Model	Belt Width	Drive Motor	~Inbound Capacity	~Production	FTI Blade Mill (optional)
FTEJ-25	0.3 Meter	0.5 HP	350 lbs./hr.	25 gallons/hr.	FTI-600
FTEJ-100	0.3 Meter	1 HP	1,400 lbs./hr.	100 gallons/hr.	FTI-600
FTEJ-300	0.5 Meter	1.5 HP	5,000 lbs./hr.	300 gallons/hr.	FTI-900
FTEJ-500	0.8 Meter	2 HP	10,000 lbs./hr.	500 gallons/hr.	FTI-1200

The FTEJ series allows for easy mounting of the **FTI Blade Mill** used for size reduction for processing fruits or vegetables. When ordered with a FTEJ Belt Press, each Blade Mill comes mounted with a stainless steel base, drive motor, safety controls, start/stop station and three (3) changeable screen sizes: 3/8", 1/2", 3/4". The FTI Blade Mills can be ordered as standalone units as well. The FTI Blade Mills are ruggedly built to last with its all stainless steel construction, heavy-duty rotor with individual fixed blades that are non-welded for serviceability. As requirements change, the sizing screen is easily changeable without the use of tools by releasing the hinged cover and sliding out the screen and replacing it with a new size. Custom size units are available; please contact us for more details.

