



FTI CONTINUOUS PROCESS EQUIPMENT

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.

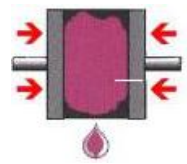
Continuous Belt Press System

- Labor Saving
- Maximum Yield
- Easy Cleaning
- Low Operating Costs
- No Press Aids Necessary



Batch Press System

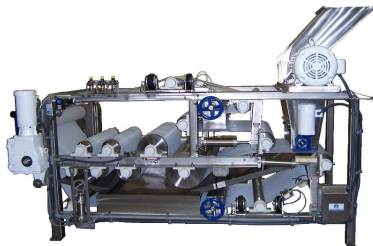
- Slow/Labor Intensive
- Multi-Stage Process
- Difficult Cleanup
- High Operating/Labor Costs
- Uses Press Aids



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.

FTI Product Line

FTI Juice Extractor (FTEJ)



FTI Wedge Press (FTWP)



FTI Blade Mill

