

Model FTE Juice Extractor



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

The JBT Model FTE Turbo Extractor has been designed to provide efficient, high performance juice extraction with Hot Break and Cold Break fruit, tomato and vegetable products.

The unit offers the following benefits:

Efficiency and Flexibility

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 juice yield, low waste stream moisture content and enhanced energy efficiency.

Conical screens are precision manufactured from heavy duty materials with the highest possible open area 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 is extremely concentric between the outer edge of the rotor blades and the screen surface. This ensures optimal use of entire screen area. Adjustments are provided to easily reset concentric precision to factory specifications while in the field.

Product Quality

The high efficiency rotor design provides gentle handling of waste material. This prevents seeds, stems and foreign material from being broken or damaged and introduced into the juice output stream. Positive conveying of the waste material to the discharge of the unit is also ensured.

Ruggedness and Simplicity

The Model 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.

Tangential inlet ensures uniform distribution of the product into the screen-rotor area. This feature allows the door to be opened without piping disassembly for fast, easy inspection access and cleaning or screen change

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.

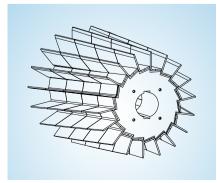
Samples of waste material are easily and safely collected with the integrated sample gate and collection pan.

An 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.

Configurability

Two FTE models are available:

Model FTE 50 rated up to 55 US TPH on hot break tomato, 33 US TPH cold break tomato.

Model FTE 100 rated up to 110 US TPH on hot break tomato, 65 US TPH cold break tomato.

The flexible, shaft-coupled motor is rated for variable frequency operation. Horsepower range of 75 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.

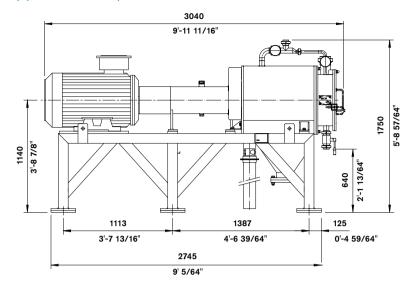












55-75-90-110 kW Power installed:

Capacity: Hot Break processed tomatoes 100-110 t/h Cold Break processed tomatoes 60-65 t/h Capacity:

COUNT ON JBT TO HELP PROTECT YOUR INVESTMENT

JBT's greatest value in PRoCARE® services comes from preventing unexpected costs through smart, purposeful, and timely maintenance based on unmatched knowledge and expertise. PRoCARE service packages are offered as a maintenance agreement in various service levels, depending on your production and cost management requirements.



JBT LIQUID FOODS

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

OUR BRANDS















John Bean Technologies Foodtech Spain S.L.

Autovía A-2, Km 34,400 - Edificio 1 y 3 28805 Alcala de Henares





John Bean Technologies SpA Via Mantova 63/A 43122 Parma Phone: +39 0521 908 411 Fax: +39 0521 460 897

North America

John Bean Technologies Corporation 400 Fairway Avenue Lakeland, FL 33801 USA Phone: +1 863 683 5411 Fax: +1 863 680 3672

Asia Pacific

John Bean Technologies (Shanghai) Co., Ltd. Room 1908, Hongwell International Plaza, 1600 West Zhongshan Road, Xuhui District, Shanghai 200235, Phone: +86 21 3339 1588 Fax: +86 21 3339 1599

South Africa

John Bean Technologies (Pty) Ltd. Koper Street Brackenfell Cape Town, South Africa 7560 Phone: +27 21 982 1130 Fax: +27 21 982 1136

John Bean Technologies NV Breedstraat 3 9100 Sint-Niklaas

Phone: +32 3 780 1211 Fax: +32 3 777 7955

John Bean Technologies Corporation 2300 Industrial Avenue Madera CA 93639 Phone: +1 559 661 3200 Fax: +1 559 661 3156

John Bean Technologies (Thailand) Ltd. No. 159/26 Serm-Mit Tower Room no. 1602-3 Sukhumvit 21 Road Klongtoey Nua Sub-district, Wattana District Bangkok 10110 Thailand Phone: +66 2 257 4000 Fax: +66 2 261 4099

Madrid, Spain Phone: +34 91 304 0045 Fax: +34 91 327 5003

South America John Bean Technologies Máq. e Equip. Ind. Ltda. Av. Eng Camilo Dinucci 4605 14808-900 Araraquara, São Paulo Brazil

Phone: +55 16 3301 2000 Fax: +55 16 3301 2144

JBT de México S de RL de CV Camino Real a San Andrés Cholula No. 2612 Col. San Bernardino Tlaxcalancingo 72820 San Andrés Cholula, Puebla México

Phone: +52 222 329 4902 Fax: +52 222 329 4903



We're with you, right down the line.™

hello@jbtc.com | jbtc.com













