

FRESH'N SQUEEZE®

Multi-Fruit Juicer




Fresh'n Squeeze®



The Perfect Squeeze™

Multi-Fruit Juicer

Delivers the best tasting citrus juice at the highest yields.



Operator interface

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.

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.

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.



Benefits

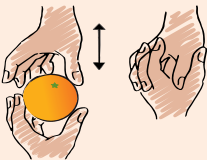


PRESS AND DRINK:

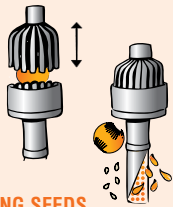
- ✓ Really Fresh
- ✓ Really Good
- ✓ Really Profitable



WHOLE CITRUS FRUIT IS FED INTO THE JUICER WHERE THE FRUIT IS SQUEEZED BY A PAIR OF CUPS

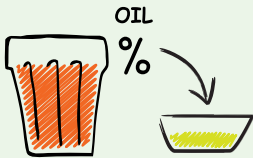


WHOLE FRUIT
EXTRACTION PRINCIPLE



SIMULTANEOUSLY SEPARATING AND FILTERING SEEDS, PEEL AND MEMBRANES FROM JUICE AND PULP

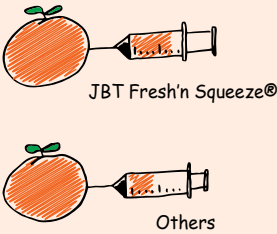
MINIMAL
OIL
CONTENT



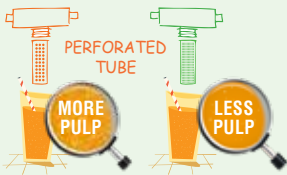
ONLY FIVE PARTS TO BE
DISASSEMBLY AND WASHED



JBT FRESH'N SQUEEZE
JUICERS BOAST HIGHER
EXTRACTION CAPACITY AND
YIELD UP TO 50% MORE JUICE
THAN COMPETITIVE JUICERS.
JUICE YIELD

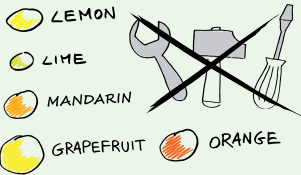


PULP CONTENT IN JUICE
CAN BE EASILY MODIFIED



You decide the pulp content!

NO TIME-CONSUMING
EQUIPMENT CHANGEOVERS



PRESS AND DRINK:

- IN YOUR BOTTLE
- IN YOUR CUP



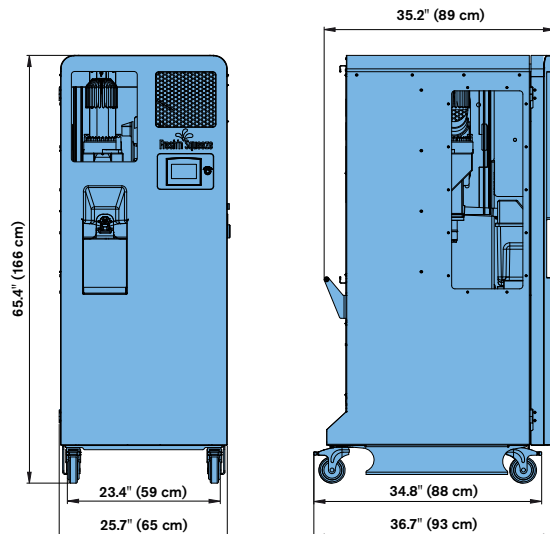
Multi-Fruit Juicer Specifications

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

TECHNICAL SPECIFICATIONS (METRIC SHOWN IN BRACKETS)

THROUGHPUT (depending on fruit size, type and quality)	25 fpm - Fast \ 29 fpm - Faster \ 33 fpm - Fastest
FRUIT HOPPER CAPACITY	80 lb. (36 kg) of fruit - 2 Cartons
PROCESSING SPEED (depending on fruit size, type and quality)	85-222 quarts (between 80 and 210 lt/hr)
ELECTRICAL REQUIREMENTS	1.5 HP (1.1 kW), 110/220 V, 60/50 Hz, 20/10 A, single phase
SAFETY FEATURES	Completely enclosed magnetic coated safety interlock switches Front and rear locks on caster wheels Keyed front door
FINISH	Stainless steel \ Mirrored stainless steel drip tray
WASTE CONTAINER CAPACITY	Holds 40 lb. (18 kg)
GROSS SHIPPING WEIGHT	Land Freight 880 lb. (400 kg) \ Air Freight 1040 lb. (470 kg)
SHIPPING DIMENSIONS	L 47" (1.2 m) x W 44" (1.12 m) x H 79" (2.01 m)
SHIPPING VOLUME	94.54 ft³ (2.68 m³)
NET WEIGHT	750 lb. (340 kg)



WE ARE YOUR SINGLE SOURCE FOR PROFITABLE PROCESSING SOLUTIONS

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 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

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We're with you, right down the line.™

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