



Citrus Extractor



The Perfect Squeeze™... Citrus Extractor Models

Juice Recovery

Juice Quality

The whole fruit extraction principle of instantaneous separation is the major reason for the outstanding juice quality delivered by the JBT Citrus Extractor. The unique features of the our extractor allow for the separation of the juice from those constituents which, if allowed to remain in contact with the juice for any period of time, would have an adverse effect on the end product. In addition to standard components for concentrate production, we also offer a Premium Juice Extractor (PJE) which uses components specifically designed to reduce oil levels in juice. The PJE is ideal for both Not-From-Concentrate (NFC) and for fresh juice production.

Juice Yield

The JBT citrus extraction system yields more juice per unit of fruit than any other system. This exceptional performance is made possible due to the ability of our to squeeze all citrus fruit efficiently regardless of size and shape. JBT extractors will handle a wide range of fruit sizes, as well as all fruit varieties, including Persian limes, lemons, mandarins, oranges and grapefruit.

Versatility

In general only two Citrus Extractor models, equipped with different configurations, are required to handle most of the world's citrus varieties and sizes. The sizing forgiveness and versatility of our extractor minimizes the number of extractors required, resulting in space savings and reduced equipment costs. Various extractor models are capable of handling 2-7 tons of fruit per hour, depending upon fruit size and operating speeds.

Sanitation

Maximum sanitation is made possible through the use of stainless steel construction on all juice contact surfaces and a totally enclosed stainless steel piping system to transport the juice to stainless steel Citrus Finishers. To help ensure optimal sanitation, product quality, and extractor performance, a custom tailored automated clean-up system (ACUS) or a skid-mounted READYGo™ CITRUSAN are available as options.

Ingredient Recovery Capabilities

Pulp Recovery

The JBT citrus extraction system offers various methods of pulp recovery. Juice cell sac size can be custom tailored to the needs of the processor and their customers. In one configuration our extraction system can produce pure juice sacs of normal size typically used in concentrated juices and other products. The extraction system can also be configured to produce high quality premium pulp cells as part of a Pulp Recovery System. Juice sacs from this system are primarily used for the marketing of not-from-concentrate juices. The juice sacs produced by this system range in size and are virtually free of peel and seed particles or embryonic seeds. Up to 90% of these juice sacs retain their floating characteristics.

Oil Recovery

The JBT extraction principle is unique in that is simultaneously recovers oil as well as juice during the same extraction cycle. This feature not only minimizes the space and energy required to recover oil, but also delivers high yields. Water usage and waste disposal are minimized through the use of water recycle systems, which are part of all recent JBT citrus processing facilities. The consistently high quality of the oil recovered in the our allows processors to market their product as cold pressed peel oil or as a raw material for the production of d-limonene.

Secondary Solids Recovery

The dependable quality and quantity of the juice sacs expressed from the JBT system is a result of the proven extraction technology where bitter constituents such as cores, membranes and seeds are instantaneously separated from the juice and juice sacs by the prefinisher tube during the extraction cycle. The pulp separated from the primary finisher may be washed and added back as secondary solids to the primary juice stream to increase overall juice yield or processed separately to serve as a citrus beverage base.



**Model 191B**

The Model 191B Citrus Extractor has 8 sets of cups and operates at a speed of 100 strokes per minute (800 fruit per minute). Model 191B extractors come equipped with specially designed 60 mm cups which will efficiently handle softer peel fruit ranging from 1-1/2" to 2-3/8" (37 to 60 mm).

**Model 291B/391B**

The mainstay of the JBT fleet is the Model 291B/391B Citrus Extractor which has 5 sets of cups and typically operates at 100 strokes per minute (500 fruit per minute). The Model 291B/391B is designed to use 2-3/8", 3", 4" or 4-1/4" cups which are suitable for fruit sizes ranging from under 2-1/4" (57 mm) to as large as 4-1/4" (108 mm) in diameter.

**Model 491B**

The Model 491B Citrus Extractor has 3 cups and typically operates at 75 strokes per minute (225 fruit per minute). This model is designed primarily to use 5" (127 mm) cups required for large grapefruit up to 5-1/2" (140 mm) in diameter.

**Model 593**

The newest addition to the JBT extractor fleet is the Model 593. The Model 593 has 5 cups and operates at 120 strokes per minute (600 fruit per minute). This robust extractor is specially designed for high-volume processing facilities. Specially designed 3" and 4" juicing components, for both concentrate and NFC production, can be installed on the Model 593.

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 | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING
IN-CONTAINER STERILIZATION | HPP HIGH-PRESSURE PROCESSING

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