

Citrus Juice Extractor



Instantaneous separation of juice
and essential oil



In one single operation, our citrus juice extractor yields both juice and essential oil without contact between them, obtaining a pure flavor and protecting the quality of the juice. This extraction principle maximizes juice yield while keeping the best juice quality.

Step 1: Cup upper and lower interlocking capturing the fruit that is pressed against the cutters located in the upper and lower zone performing a circular cut at each end. The cutters prevent intrusions of essential oil during squeezed.

Step 2: The pressure around the fruit increases with advancing of the upper cup and force its content out through the lower cutter entering into the filter tube. Simultaneously, the peel is expelled through the fins of the cups and a sprinkler system carries the essential oil.

Step 3: The piston ascends inside the filter tube provided with multiple holes, pressing the interior of the fruit that enclose the juice to flow until the juice box. Seeds, pressed membranes and the remaining fibers are expelled through the inner hole of the piston.

Device application

NFC and concentrate citrus juice extraction with membranes and fibers line separation system of the juice. Device ready to recover the essential oil of peel in independent processes.

Device design

Cups in the extraction system can be adapted to match the size of the fruit. Active feeding system to guarantee the

highest performance. Vibro-motor assembled at the fruit reception tray to ensure optimum feeding. Separation system for peel oil. Active and monitored lubrication system. The cam drive system is heat-treated to make it harder to enhance long-term performance. It also has monitoring and protection from excessive forces in the extraction and feeding systems. Optional CIP spray cleaning system. Juice contact surfaces and structures are made of stainless steel and other foodgrade materials.

Technical information

Cycles per minute	85-100
Fruit sizes	2", 2-3/8", 3", 4", 4-1/4"
Production capacity	1.500 l/h juice (approx.)
Juice tank connections	Link NW 50 x2
Essential oil recovery system connection	Male thread G1/2"
Essential oil recovery system flow	1.000 / 1.800 l/h
CIP connection	Male thread G1/4"
Pneumatic connection	Fast fitting Ø10
Power	11.5 Kw
Weight	1.700 kg

Configuration adaptable to the size of fruit



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Products and Services

Process technology for fruit and vegetable processing to juices, concentrates and puree production, for beer filtration, for milk powder production, for the vacuum drying of liquid and solid products, for freeze drying of coffee, tea, fruits, vegetable, etc. Technology for municipal and industrial sludge dewatering and drinking water filtration

Products Fruit reception lines, mills, mash heaters, hydraulic presses, extractors, membrane filtration equipment, adsorber, ion exchanger, evaporators and aroma plants, pasteurizers, CIP systems, vacuum and freeze drying cabinets and belt dryer, zeolite adsorber, complete processing lines

Services Process development and project engineering; assembly and commissioning; technical support; original spare parts; inspection; service contracts; retrofits; training; service and maintenance; NetService