NetService which is based on remote access to control systems. Our service offer is completed with the supporting tool Bucher ensuring rapid and reliable delivery to anywhere in the world. Bucher Unipektin systems are famous for their high availability and nobody else can imitate it. Guarantees that spares will be available for years to come, as well as control systems for automation technology. Bucher Unipektin always has a solutions for every situation. We are able to simulate authentic practical conditions and test a wide range of different testing systems available for specific tests and trials which can be customised on the premises of companies worldwide. We are ISO 9001 certified.

Bucheunitektin – always there when you need us! There are no empty words: doing the extra mile in the interests of our customers, Bucher Unipektin engineers, technicians and other specialists are available to customers worldwide. Branches and representatives are at the forefront of our activities.

From nature to taste...

Beverage technologies for modern fruit juice production

Bucher Unipektin have been market leaders in the development; manufacturing and marketing of technically sophisticated technolo- gies and are key players for fruit juice production for many decades. We are completely committed to our customers, be it a single machine or complete turn-key line for fruit juice production. Our know-how forms the foundation of our acknowledged world market leadership.

Bucher Unipektin is not only a partner and as a reliable supplier for fruit reception, solid-liquid separation, filtration, pasteurisation, concentration, aroma recovery developed by Unipektin are the reference technology with the highest quality and efficiency standard. Our services are based on many years of specialist technical experience. In practical experience and range from customer consulta- tion and advice, initial engineering, plant construction, assembly and installation, right through to commissioning on a worldwide scale. Engineers and technicians from Bucher Unipektin are always available on the spot.

This know-how forms the foundation of our acknowledged world market leadership.
Beverages technologies for modern fruit juice production

Bucher Unipektin have been market leaders in the development, manufacture and marketing of technically sophisticated technical and technical know-how for the fruit juice production for many decades. Our staff is continuously trained and updated, both on a theoretical level and by professional testing systems available for specific tests and trials which allow us to concentrate on the provision of optimum product perspectives. This is backed up in no time at all.

Our services are based on many years of specialist technical competence, in practical experience and range from customer consultation, through engineering, plant construction, assembly and installation, right through to commissioning on a worldwide scale. Engineers and technicians from Bucher Unipektin are masters of process technology in modern fruit juice production.

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A summary of our product range follows below:

- Reception lines, sorting tables, elevators, grinding mills, crushing mills and mash heaters
- Hydraulic presses, pneumatic presses
- Cross-flow filtration systems, adsorbers and ion exchangers, evaporation and separation, filtration and advice, basic engineering, plant construction, assembly and installation, right through to commissioning on a worldwide scale.

Today we have a whole team of experienced development engineers working in the press technology of tomorrow – for the benefit of our customers. Our customer-oriented mentality is always at the forefront of our activities.

We are the acknowledged experts in practical research and testing and a whole range of different press engineering techniques, as our internal technical test center. Bucher Unipektin has a number of different testing systems available for specific tests and trials which allow us to concentrate on the provision of optimum product perspectives. This is backed up in no time at all.

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The support team in our customer service and after-sales department consists of experienced experts. Our central spare parts depot guarantees that spare parts will be available for years to come, as well as ensuring rapid and reliable delivery to anywhere in the world.

Our services are based on many years of specialist technical competence, in practical experience and range from customer consultation, through engineering, plant construction, assembly and installation, right through to commissioning on a worldwide scale. Engineers and technicians from Bucher Unipektin are masters of process technology in modern fruit juice production.

These are not empty words. Going the extra mile in the interests of our customers is something which our staff regards as perfectly normal. Branches and representatives all over the globe allow us to adapt to local circumstances and special needs and to meet our customers’ requirements every time they arise.

Bucher Unipektin – always there when you need us!

There are no empty words: during the visit, the ambition in the interests of the customer is demonstrated, both in writing and verbally. An after-sales service offering is the clear sign of a competent partner towards long-term cooperation and as such provides all the guarantees for a continuous, smooth and lasting machine operation.
Evaporators

Concentrate production... Fruit juices often undergo further processing to high-quality concentrates in order to increase their shelf life and predominantly for logistical reasons. For this purpose mainly thermal evaporation plants are used.

Since decades Bucher Unipektin evaporators have an outstanding reputation in the fruit juice industry. Water evaporation typically takes place in multiple stages and under vacuum. Low temperatures and short residence times assure that the valuable fruit ingredients are preserved to the greatest possible extent.

The volatile aromatic substances are not lost during the evaporation process either. They are recovered in a separate aroma column via condensation and distillation from the evaporated product vapours and stored as aroma concentrates.

Bucher Unipektin evaporators are always designed to the individual customer’s needs. Due to the multi-stage design and optional implementation of mechanical or thermal vapour recompressors highest energy efficiency is achieved. The plants comprise user-friendly automation and visualisation systems.

Fruit reception line

...to taste

Evaporator systems with aroma recovery columns

Fruit unloading Flushing line Washing

Fruit reception line

Efficient and gentle on the products

The raw material forms the basis for high-quality fruit juice. Both the fruit’s quality and its correct, careful handling are the two vital elements here. Fruit reception lines from Bucher Unipektin meet the very highest demands when it comes to conveying and cleaning the raw materials.

Apples and pears

The fruits are offloaded, typically into deep silos. Onward transport via flushing channels is a very gentle way of handling the fruit and the removal of dirt and impurities takes place in systems specifically designed for this purpose.

Stone fruits, berries, grapes... Bucher Unipektin developed dedicated hoppers and silos for stone and berry fruits. Subsequently, transportation takes place in systems specifically designed for these raw materials.

All fruit reception lines can be individually adapted to the particular requirements of the customer or plant. This enables the greatest flexibility in adapting the reception system to the customer’s own planning stages.

From nature...
Fruit reception line

From nature...

...to taste

Evaporators

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Evaporator systems with aroma recovery columns

Fruit unloading Flushing line Washing

Fruit reception line

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Apples and pears

The fruits are offloaded, typically into deep silos. Onward transport via flushing channels is a very gentle way of handling the fruit and the removal of dirt and impurities takes place in systems specifically designed for this purpose. Subsequently the fruit is conveyed to the processing line.

Stone fruits, berries, grapes

Bucher Unipektin developed dedicated hoppers and silos for these particular raw materials. This is usually done in co-operation with the customer’s own planning engineers.
Milling systems and mash treatment

Mechanical fruit disintegration for optimum juice extraction  Our milling systems guarantee optimum fruit pulping, which allows for efficient mash treatment and economical juice extraction. The milling systems are characterised by their ease of operation and straightforward maintenance procedures.

As well as their use in fruit juice production, crushing mills are also used very successfully for the grinding of vegetables and other organic materials. Special crushing mills with toothed steel rollers are used for stone fruit, berries and grapes to ensure that the best possible results are obtained.

We supply mills with throughput range from 5 to 50 t/h.

Industrial processing with thermal mash treatment  The individual fruits’ specific pectin substances impede mechanical juice extraction. The extraction yield and press performance can be improved by enzymatic polymer degradation in the fruit mash. This enzymatic process ideally requires a temperature of at least 20°C.

Mash of stone fruits, berries and grapes are usually heated to between 50 and 60°C in order to achieve efficient colour extraction. Bucher Unipektin mash heaters and mash pasteurizers designed to meet customers’ specific needs fulfil this purpose with optimum energy utilisation.
Bucher HPX presses

**Juice extraction – the profitable way**  The performance and efficiency of the extraction system used in fruit processing lines contributes considerably to a company’s economic success. Yield-related losses are irretrievable and cannot be recovered during the following process stages.

The unique separation system used in the Bucher hydraulic presses guarantees that fruit juices of the highest quality are obtained, which contain very low proportions of suspended solids. The enclosed design guarantees completely sanitary operation and allows the fruit to be processed as gently and carefully as possible. The semi-continuous process also facilitates the multiple leaching out of valuable ingredients within the same system.

Bucher HPX presses operate with self-optimising control systems and are extremely maintenance-friendly. They are particularly well-suited for use in industrial fruit juice plants.
**Broad scope of application**  The proven and established separation technology of Bucher HPX presses enables diverse range of applications:

**Applications**
- Processing of apples, pears, stone fruits and berries to produce naturally cloudy or clear juices and concentrates
- Recovery of special extract from plant and animal materials (e.g. colouring agents)
- Pectin production
- Obtaining special extracts from plant and animal materials
- Extraction of plant material (e.g. citrus peel)
- Dewatering of sludge with separation problems
From nature to taste...
your specialist in beverages technologies

Schematic drawing of a fruit juice concentrate production line for apples and pears

Schematic drawing of a fruit juice concentrate production line for stone fruits and berries
Bucher MultiPress

Proven pneumatic universal press  The press concept is based on the combination of the pneumatic grape press and the approved drainage system of the Bucher hydraulic press.

The MultiPress’ enclosed design is ideally suited for leaching out valuable substances to increase the yield. It can even be used as an enzymation tank.

The MultiPress is the ideal press system for smaller- and medium-scale fruit processing operations. Pressing is gentle and careful, regardless of the mash quantity loaded. This means that even small volumes, in particular stone fruit and berries, can be pressed effortlessly.

The extraction line MultiLine includes the MultiPress press system and all the necessary upstream and downstream equipment. Depending on the fruits to be processed the MultiLine can be equipped with units for fruit reception, mash preparation and juice treatment.
Membrane filtration systems

It's clear Membrane filtration systems are used mainly for the filtration of fruit juices and other aqueous solutions. The fully automated systems with their modular design guarantee economic operation in all performance areas.

Ultrafiltration or microfiltration membranes can be selected for customer-specific solutions via situational adaptation to the individual product requirements. We guarantee maximum production reliability and performance thanks to our technological experience in fruit juices, gained during the course of many decades and the right choice of separation membranes. Bucher Unipektin offers filtration systems with economic polymeric membranes, versatile ceramic membranes and rugged stainless steel membranes.

The membrane filtration system can be integrated into a very large number of operational processes as a replacement for conventional filter systems. We will be happy to consult and advise you in various aspects.

Traditional applications
- Filtration of fruit juices from apples, pears, stone fruits and berries
- Filtration of ciders and fruit wines

Related applications
- Recovery of valuable substances from beverage sediments (deposits from fruit juices, beer and wine)
- Filtration of fermentation broths
- Filtration of tea and other plant extracts
Adsorbers and ion exchangers

Refinement of natural products  Adsorption technology is based on purely physical effects. By applying this technique, clear fruit juices and concentrates can be colour-standardised gently and carefully and stabilised against post hazing without the use of fining agents. Adsorbers from Bucher Unipektin operate with maximum efficiency and optimum product care.

Natural fruit sugar can be produced from fruit juices and fruit residues thanks to the specific use of selected ion-exchanger resins. These can be used in a variety of applications in the food industry.

Within the citrus industry, this technology is predominantly used to debitter citrus juices and to correct the sugar/acid ratio.
Evaporators

Concentrate production: Fruit juices often undergo further processing to high-quality concentrates in order to increase their shelf life and predominantly for logistical reasons. For this purpose mainly thermal evaporation plants are used.

Since decades Bucher Unipektin evaporators have an outstanding reputation in the fruit juice industry. Water evaporation typically takes place in multiple stages and under vacuum. Low temperatures and short residence times assure that the valuable fruit ingredients are preserved to the greatest possible extent.

The volatile aromatic substances are not lost during the evaporation process either. They are recovered in a separate aroma column via condensation and distillation from the evaporated product vapours and stored as aroma concentrates.

Bucher Unipektin evaporators are always designed to the individual customer’s needs. Due to the multi-stage design and optional implementation of mechanical or thermal vapour re-compressors highest energy efficiency is achieved. The plants comprise user-friendly automation and visualisation systems.

Evaporator systems with aroma recovery columns

Fruit reception line

Apples and pears

The fruits are offloaded, typically into deep silos. Onward transport via flushing channels is a very gentle way of handling the fruit and the removal of dirt and impurities takes place in systems designed specifically for this purpose.

Stone fruits, berries, grapes

Bucher Unipektin developed dedicated hoppers and silos for these products. Subsequent transportation takes place in systems specifically designed for these raw materials.

All fruit reception lines can be individually adapted to the particular requirements of the customer or project. This usually means that systems are set up to suit the customer’s own planning progressions.

From nature...

...to taste
Evaporators

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From nature...

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Apples and pears

The fruits are off-loaded, typically into deep silos. Onward transport via flushing channels is a very gentle way of handling the fruit and the removal of dirt and impurities takes place over several stages in systems designed specifically for this purpose.

Stone fruits, berries, grapes

Bucher Unipektin developed dedicated hoppers and silos for stone and berry fruits. Subsequent transportation takes place in systems specifically designed for these raw materials.

All fruit reception lines can be individually adapted to the particular requirements of the situation in question. This usually means a close cooperation with the customer’s own planning engineers.
NetService which is based on remote access to control systems. Our service offer is completed with the supporting tool Bucher ensuring rapid and reliable delivery to anywhere in the world. Bucher guarantees that spares will be available for years to come, as well as maintenance and repair services. Its maintenance consists of experienced experts. Our central spare parts depot is not only accessible by telephone, but is always at the forefront of our activities.

We are able to provide a practical solution even now, and we offer a whole range of different process engineering techniques to our internal technical customer. Bucher Unifeed has a number of different testing systems available for specific tests and trade which can be taken from the premises of various potential prospects. It may be carried on at any time.

Quality
Bucher Unifeed as a leading company in our sector does not care and catering, regardless of whether due to individual customer requirements, systems processing, or space or quality constraints.

Bucher Unifeed systems are famous for their high availability and safe service. We are equipped with internal maintenance experience and are thus certified.

Worldwide service
In order to guarantee that our customer’s installations fulfill all performance potential at all times, our servicing engineers are extensively trained and instructed year after year on site.

The support base is our customer service and after sales department consists of experienced experts. Our central spare parts depot guarantees that spares will be available for years to come, as well as emergency repair and reliable delivery to anywhere in the world.

Our service offer is completed with the supporting tool Bucher Unifeed which is based on remote access to central systems.

Beverages technologies for modern fruit juice production
Bucher Unifeed have been market leaders in the development, manufacture and installation of technically sophisticated techniques in the glass construction industry. Emhart Glass has a worldwide network of sales offices and is the leading company in its field.

Farm machinery for hay and silage, feed preparation, cleaning, snow removal and garbage collection.

Bucher Municipal is a medium-sized company for tractors and specialised agricultural machinery manufacturing, beer filtration, environmental technology, trading and services for automation technology.

As a partner and as a reliable supplier for fruit reception, solid-liquid separation, fruit juice production, concentrates and aroma columns.

Cross-flow filtration systems, adsorbers and ion exchangers, evaporation and separation.

For more information please contact:

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Fax +48 22 844 85 29
Phone +41 44 857 23 41

From nature to taste...
Bucher Unifeed – always there when you need us!

There are not many words: doing the extra mile in the interests of our customers.

It is an innovation culture. We take the latest technical and scientific developments and develop them further in our own research laboratory. They form the basis for the high level of technology which Bucher Unifeed offer.

Bucher Unifeed has been a market leader for many decades. We are completely committed to our customers, both in the development of their installations and their operation.

Emhart Glass, Glass forming and inspection machines, systems and technology for vehicles and machines.

Custom made, hydraulic drive and control systems for automation technology.

Emhart Glass has a worldwide network of sales offices and is the leading company in its field.
Let us introduce you to Bucher Unipektin, one of the world’s leading specialists in process technology for the fruit and vegetable production sector. We develop, produce and install innovative systems and solutions for the fruit juice, wine, vegetable juice and concentrates industries.

We have a unique range of comprehensive expertise working at the forefront of process technology. We always ensure that our customers are supplied with high-quality, tailor-made engineering and services. Our team of experts is always on hand to offer support.

We not only set current standards for food and beverage processing, but also for the future of the food industry. Bucher Unipektin’s products and competences are fast track solutions for any challenges of today’s and tomorrow’s food industry. Bucher Unipektin products and competences are fast track solutions for any challenges of today’s and tomorrow’s food industry.

We provide you with a reliable platform to secure your investments and guarantees that spare parts will be available for years to come, as well as ongoing service and reliability that is unparalleled.

Your service is complemented by the supporting Bucher Hydraulics, which is based on many years of experience in the field of hydraulics and controls devices for the container glass industry.

Glass forming and inspection machines, systems and solutions. Emhart Glass

Soil preparation, seeding and fertilisation technology and plant care. Kuhn Group

Custom made, hydraulic drive and control systems for automation technology. Bucher Hydraulics

Machinery for the wine and beverage production sector – long-term. The falling film evaporators with aroma recovery developed by Unipektin are the reference technology for the wine production sector.

Bucher Unipektin have been market leaders in the development, manufacture and supply of hydraulically-actuated technical innovations for over 30 years. We are continuously working on new concepts, both for the present and the future, in order to provide you with the most performance-oriented solutions and to ensure that your investments have a long life with minimal maintenance expenditure.

We are ISO 9001 certified. We process all orders with due care and attention, regardless of whether they concern individual system components, complete processing lines or spare parts and replacement parts.

Bucher Unipektin systems are famous for their high availability and long service life coupled with minimal maintenance expenditure and optimum performance.

Bucher Unipektin systems are successful worldwide, enabling us to adapt to local circumstances and special needs and to offer our customers is something which our staff regards as perfectly normal.

These are not empty words. Going the extra mile in the interests of our customers is something which our staff regards as perfectly normal.

From nature to taste...

Beverages technologies for modern fruit juice production

Bucher Unipektin – always there when you need us!

There are no limits when deciding on the scope of our solutions. It is our job to be flexible and to adapt to your requirements every time they arise.

Bucher Unipektin are on the spot in your country and available round the clock when you need us!

Bucher Unipektin representative offices all over the globe