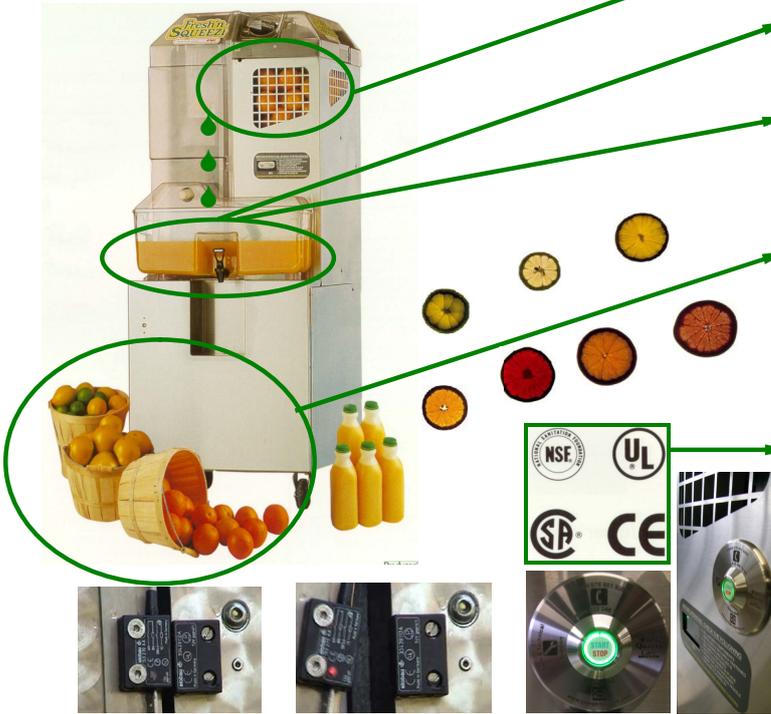


Introducing our **Multi-Fruit Juicer** **FMC** and

**"The Fresh'n SQUEEZE Whole Fruit Extraction Principle"**



🍋 Squeezing more than 75 % of world's processed citrus fruits.



**TECHNICAL DATAS :** **Multi-Fruit Juicer** **FMC**

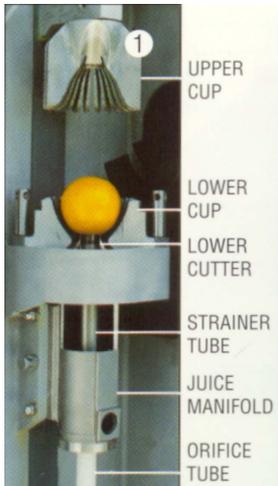
**Weight: 243 Kg. Height/Width/Depth: 170/64/81 cm**  
**Fruit Hopper, Waste Container = 18 Kg. / Reservoir = 13 Lt.**

**FEATURES AND BENEFITS:**

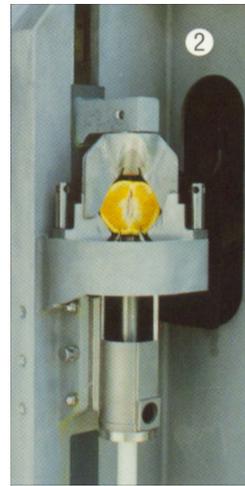
- **Fruits Processing Speed: Min./Hrs. 20/1'200 Pieces**  
 = **Minimum Min./Hrs. 1,3/80 Lt. = 2,4/145 Kg.** for SMALL Fruits  
 = **Maximum Min./Hrs. 2,3/140 Lt. = 4,2/255 Kg.** for BIG Fruits
- **Minimal cost and maximum juice yield (from 45% to 60% of the gross weight of fruit, depending on the fruit's type).**
- **Sweet taste, fresh squeezed, daily made. Nothing but juice,** no seeds, no peel, no albedo, consistent texture and soluble solids.
- **Versatility (\*), its unique design with automatic detection of the fruit size allows the juicer to handle different fruit sizes and most world's citrus varieties: tangerines, lemons, limes, Oranges und Grapefruits.**  
 (\***) without any other settings and changes it's facultative to use different Strainer Tubes for various fruit pulp!**  
 Typical USA Fruit Count for 18 Kg. Cartons: 200-48  
**Average Fruit Size: Minimum = 65 Maximum = 98 mm**
- **Longer shelf life of juice thanks to a sanitary design only with Stainless Steel and Aluminium parts. Food safety friendly and easy to clean.**
- **Minimum down time and repair cost** thanks to a functional design.
- No exposed parts provides **safety for operators.**

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**The Fresh'n SQUEEZE Whole Fruit Extraction Principle:**



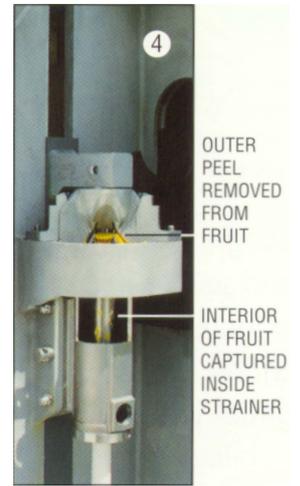
**Upper cup and lower cup** supports the exterior of the citrus throughout the squeeze cycle **to prevent bursting.** **Lower cutter** cuts a plug in the bottom of the citrus to allow the internal portions of the fruit access to the **strainer tube.** Those internal portions of the citrus whose particle sizes are larger than the holes in the strainer tube are forced through an opening in the



**orifice tube** and discharged out the bottom. In this early phase of the extraction cycle, the upper cup moves downward to cause pressure on the citrus so that the bottom plug begins to be cut. The unique profile of the cups supports the citrus so it will not burst, but will get an even squeeze. As the extractor cycle continues, pressure increases on the citrus causing the internal



portions to be forced through the bottom of the fruit and the strainer tube. *The peel is now being discharged between the lower cup and cutter.* Upon completion of the extraction cycle the internal portions of the citrus are located in the strainer tube. At this time the orifice tube moves upward placing pressure on the contents of the strainer tube. This causes the juice and juice sacs, due to their small



particle size, to flow through the holes of the strainer tube and into the juice manifold.



FMC's **exclusive strainer tube.** Die abgetrennte Schale verbleibt außerhalb des Saffilters und fällt in den integrierten Abfallcontainer.

**CITRUS EXPRESS by Mr. M. Gurrieri**

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