



FVPGrow



A versatile system to process fruits and vegetables into juices and purees



The **FVP**Grow processes fruits and vegetables by separating seeds, skins and extraneous particulate material to produce a liquid or semi-liquid product. It can process whole fruits and vegetables ranging in size from small watermelons to leafy vegetables and berries.

The **FVP**Grow offers a continuous, hygienic juice extraction at up to one ton per hour, depending on the raw product. During the cold extraction, no heat is added so the product is suitable for immediate bottling, and can be followed by HPP processing.

The unit is highly versatile and capable of processing most fruits and vegetables into everything from thin juices to purees.

Features/Benefits

- ✓ **Design** - compact design to fit in smaller production spaces
- ✓ **Capacity** - 1 ton per hour depending on raw material.
- ✓ **Construction** - stainless steel food contact surface and other corrosion-resistant materials.
- ✓ **Cleanability** - easy access and quick disassembly allows for rapid cleaning.
- ✓ **High Yield** - scraping action of the paddles minimizes the product loss.
- ✓ **Uniform Product Distribution** - a continuous screw at the inlet evenly distributes incoming product across the screen, resulting in a more uniform product loading which reduces vibration and maintenance.
- ✓ **Simple operation** - Minimal controls enables easy and safe operation



Operation

The product is manually or automatically fed to the inlet chute and crushed before entering the paddle finisher. An endless screw moves the product into the chamber where it is then processed by three rugged stainless-steel paddles, which extracts the juice or puree from the fruit or vegetable.

The paddles are curved at both the feed and discharge ends to help draw the product through the chamber and then evenly force the spent product out of the discharge area. Both pomace dryness and product recovery are controlled by combining the following adjustments:

1. Paddle to screen clearance
2. Discharge gate pressure

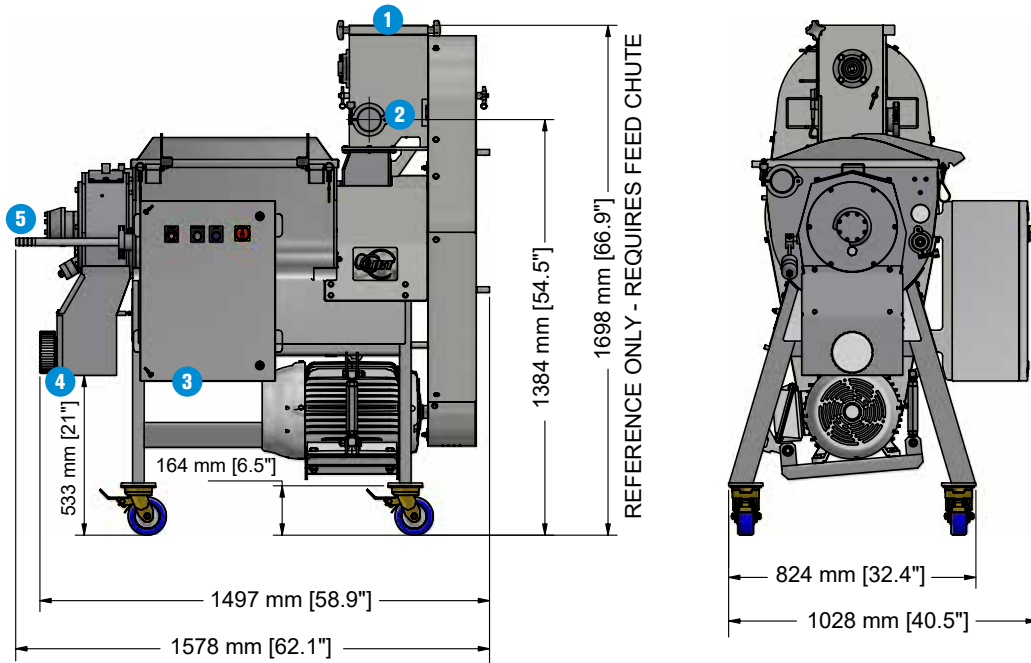
Optional Equipment

- ✓ VFD adjusts paddle speed and allows further control of product yield, quality, and pomace
- ✓ Cleated feed belt for easier loading
- ✓ Automatic Spray Ring (ASR) to automate rinsing of the screen
- ✓ **Screens** are available in many different perforation configurations to accommodate many different applications.

Part Number	100 Finisher Screens	Millimeter
04910378	0.007" Helix	0.18
04910277	0.010" Helix	0.25
04904061	0.020" Helix	0.50
04904300	0.027" Helix	0.68
04910276	0.032" Helix	0.81
04910442	0.040" Helix	1.02
04910278	0.055" Helix	1.40



FVPGrow Approximate Specifications



Key	Product
1	Chopper Inlet: 8" X 9-1/2"
2	Chopper Bypass Inlet: 3" Tri-Clamp
3	Product Outlet: 3" Tri-Clamp
4	Pulp Discharge: 12-3/4" x 7-5/8"
5	Spray Ring Inlet: Hose Barb for 3/4" ID Hose
6	Drive Motor: 15HP 460V 3-Phase 60hz or 360V 3-Phase 50hz

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