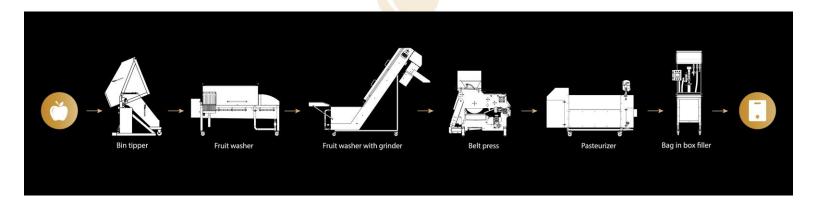


ProFruit Machinery[™] is a family-based company that started with a father and son and their shared desire to offer more fruit, berry and vegetable processing possibilities for both leaders of their market and businesses that aspire to become such one day.

For almost 10 years we have been working with various fruit, berry and vegetable processing equipment in our juice production-based company "Savos sultys". This way we have tried and tested the equipment from almost all producers in the market including it's leaders. We have gained an extensive experience working with all the equipment parts of the processing lines, we constantly communicate with other producers and users of this equipment and for these reasons we truly understand what the effective work in fruit, berry and vegetable processing field requires.

Our core values are reliability, the highest quality and comprehensive assistance to the client in all matters. These values are also supported by the fact that our team consists of true professionals who have been working in a food processing equipment industry for more than 20 years and are capable of ensuring all the best engineering solutions.





COMMERCIAL OFFER FOR A PUREE PRODUCTION LINE

CAPACITY 500 KG/H

Description	Quantity	Capacity	Price EUR.	Pack. Cost Eur
Fruit and vegetable washer elevator mill MAXIMILL 1000	1	1000 kg/h	6 990.00	160.00
Stoning, pulping machine DESTONE 500 (with one optional sieve)	2	500 kg/h	7 980.00	160.00
Loading hopper and impeller pump for DESTONE	2		3 960.00	
Stainless steel open tank on the wheels with anti-dust cover, 500l with DN50 connection for mixer	1	500 L	2 400.00	80.00
Mixer for stainless steel tanks with DN50 connection	1		2 350.00	
Diesel pasteurizer HEAT 500 (53kw)	1	500 l/h	10 900.00	80.00
Automatic Bag in Box and Stand up Pouch filler AUTOFLOW (with 45 I buffer tank)	1	1000 l/h	11 000.00	80.00
220 L Filling gun for bags in drum	1		1 200.00	
Start-up Set	1		1 500.00	
TOTAL:		48 84	0.00	

- 1. Ex-works Lithuania.
- 2. Production time: 8-10 weeks.
- 3. Country of origin: EU.
- 4. Made from stainless steel materials.
- 5. Complies with EU standard CE certificates.
- 6. Payment terms 50% with the order, 50% before loading the equipment.
- 7. Equipment is covered by 36-month warranty. Warranty period for bearings, engines and other bought parts are 12 months.



The fruit washer MAXIMILL1000 is made from stainless steel. Firstly, the operator of machine pours fruits and vegetables into the washing tub with clean water. Conveyor lifts the products up to the mill. During the lifting process, water nozzles spray the fruits and vegetables with clean water. The mill crushes the products after they reach the top of the conveyor. Finally, the fruit and vegetable mash come out of mill.







 The crushing head of the machine is round. All the crushed mash goes directly out for further processing.
 This feature significantly helps when washing the head, as there are no corners.

Usually a lot of fruit mash gets stuck in the corners of square-shaped heads for hours and can cause juice fermentation. For that reason, our round shape technology is superior to other producers'.

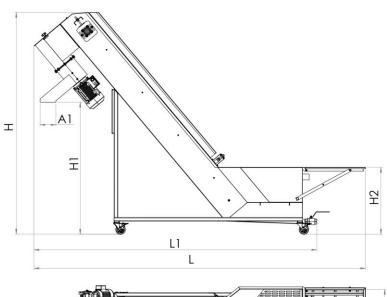
- The machine has an additional table in front of the basin for putting fruits or boxes on it. It facilitates the process of pouring the products into the basin.
- V form washing basin helps fruits and vegetables move directly to the conveyor, therefore less fruit stay in the basin.
- Integrated water-spraying system provides additional washing when lifting the fruits up the conveyor.
- Belt conveyor has a water drainage and speed regulation system.
- The speed of the belt conveyor is adjustable in the

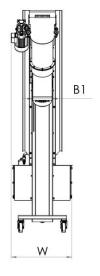


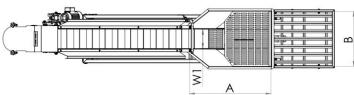


control panel.

- Optional replaceable cutting graters/sieves are available for different fruits and berries.
- The mill does not damage the fruit seed.
- The machine is easy to clean after using.
- Powerful 2.2 kW crushing engine can crush various fruits, berries and vegetables – from soft raspberries to hard apples, beets, etc.
- The machine is entirely made of stainless steel.
- Same bigger efficiency machine <u>MAXIMILL 3000</u>







V	Machine	Fruit and vegetable washer-elevator- grinder
PROFRUIT	Туре	Maximill 1000

L1 W	mm	2935 630
W	mm	630
W1	mm	200
Н	mm	2300
H1	mm	1370
H2	mm	700
AxB	mm	840x570
A1xB1	mm	165x205
Dry weight	kg	195
Supply source	kW	3,0
Supply voltage	V	3/N/PE ~ 400 V 50Hz

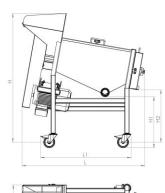




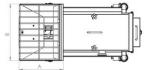


Available sieve options:

- With 0,6-2 mm holes for pressing puree from berries with small seeds or for repetitive pulping process of already destoned pulp.
- With 3 mm holes to get a puree from crushed pome fruits, such as apples, pears, guavas, etc.
- With 3 or 5 mm holes for cherries and small plums.
- With 8 mm holes for bigger plums, apricots, peaches.
- With 10 mm holes for mangoes and similar fruits.









Output	kg/h	500
L	mm	1090
L1	mm	800
W	mm	524
Н	mm	1194
H1	mm	454
H2	mm	515
AxB	mm	400x505
B1	mm	129
Dry weight	kg	1000
Supply source	kW	2.2
Supply voltage	V	3/N/PE ~ 400 V 50Hz



DESTONE is designed to separate fruit and berry pulp from the stone and press the pulp into mash for further processing.

The inside of a destoning pulping machine consists of a screw, that is mounted in the middle, and sieve, that is attached to the sides of the machine. After the fruits or berries are loaded into the destoning and pulping machine, the screw fastly rotates the product and this way presses it through the sieve. This way machine presses clear fruit or berry puree through the sieve. Stones, seeds and peel leave the machine through a special outlet. The puree comes out of machine through a separate outlet.





- For further processing and thinner puree, the pulping process can be repeated with another sieve. Puree can be further loaded into the pneumatic press, belt press or rotational filter.
- The machine comes with one integrated sieve. A client can order additional sieves according to his needs.
- Destoning & pulping machine functions automatically.
- Machine is easy to clean with no closed or inaccessible spaces, all parts are easy to assemble.
- The machine is entirely made of stainless steel and has pivoting wheels.
- The belt press includes a high-pressure washer, which continuously washes the belt of the machine. Our belt washing system is simple, does not contain any engines or reducers, so it prolongs the use time and saves the



Tank with agitator is the perfect choice for containing and mixing various liquid products (including viscous products), such as different juice, puree, sauce, broth, etc. Tank with agitator is a great choice especially for mixing various juices, e.g. apple, carrot, berry, etc.





The agitator is attached through the side and secured with a special connection which does not spill any liquid. As an option, there is a frequency inverter in the mixer which lets to adjust the mixing speed.



Tank with agitator is made from stainless steel. There is an optional anti-dust cover for hygienic containment and protection from sun rays, dust and other substances. Tanks come in different sizes. There is a possibility to have inlet and outlet connections in different sizes on request.



- Open and closed options.
- Mounted on wheels.
- Stainless steel ensures longevity and quality of the product.







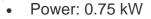


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Mixer's connection fitting (garolla DIN 11851, TRICLOVER, etc.) and mechanical seal (standard steel/graphite) can be made by a customer request according to necessary specifications. All machine's parts in contact to the product are made from stainless steel AISI 304.



• Rod length: 650 mm

Speed 1400 RPM

Propeller width: 155 mm

Weight 20 kg

Maximum tank capacity: 200 hl

Comes with anti-dust cover which protects the liquid inside.

Stainless steel tanks are easy to clean after using.





Diesel/gas pasteurizer HEAT 500 heats up the liquid before the filling process. The liquid comes into the tubular spiral which is surrounded by hot water. The heat from the water heats up the liquid and eliminates the bacteria.

One of our highest machinery achievements is our energysaving solution integrated into our pasteurizers. It saves the heating energy up to 15-20 % and results in incredibly low heating costs. Calculations show that it costs up to 2 Euro Cents to pasteurize 1 liter of liquid.

Capacity per hour – 400-600 L of 80 °C (176 °F) heated juice.





- The pasteurizer is suitable to heat various liquids, including viscous liquids: juice, puree, wine, broth, milk and other.
- The maximum heating temperature of diesel pasteurizer is 90 °C (194 °F).
- Our pasteurizers are equipped with highest quality German diesel and gas burners GIERSCH.
- The heating power is 53 kW.
- Pasteurizers' heating chambers are covered with special heat-insulating paint which preserves high temperature for a longer time and increases heating capacity.
- Diesel/gas pasteurizer has a digital thermostat which provides an automatic water temperature control.
- Automatic regulation of juice temperature ensures an easy way to change the filling temperature on digital display.
- The pasteurizer is fast and easy to clean. It can be washed by CIP cleaning together with our Bag in Box fillers.

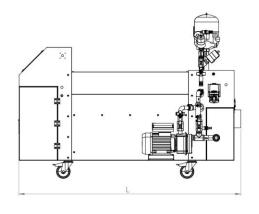


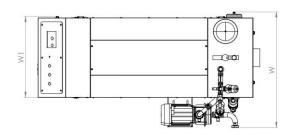


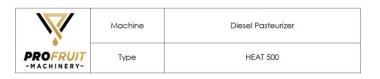
Machine can use diesel or gas on client's request.

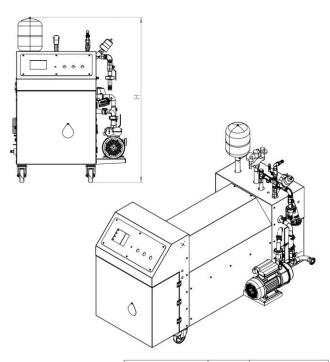


- The boiler has an integrated spiral. This provides saving of space and also prevention of heat loss when pumping the water into external heat exchanger. As a result, this technology saves the heating energy up to 15-20%.
- Diesel/gas pasteurizer has pivoting wheels.









L	mm	1600
W	mm	840
W1	mm	590
Н	mm	1200
Capacity	I/h	400 - 600
Max heating temp.	С	90
Fuel consumption	l/h	5-7
Supply source	kW	1.1
Supply voltage	V	3/N/PE ~ 400 V 50Hz

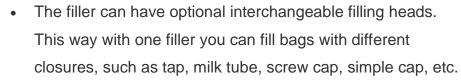


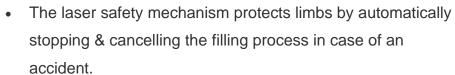
AUTOFLOW fills packages fully automatically by pressing one button. Just insert a package into the filler and press START button – machine automatically removes the tap, vacuums the bag, fills it with liquid and closes the bag. The full filling process of 3 L bag takes ~7 seconds.

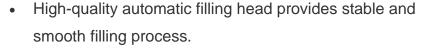




- Bag in Box filler AUTOFLOW is extremely versatile. It is perfect for filling various liquids: from juice, wine, milk, broth, oil, to cream, coffee, ice cream, motor oil, chemicals, etc.
- Machine fills Bag in Box bags in sizes 1–30 L, Stand up
 Pouch packages in sizes 0,75–5 L. It is also possible to fill
 220 L bags with a special filling gun.
- Suitable for both hot and cold filling.







- The filler can have an optional detachable buffer tank for hot filling. It is mounted conveniently on the side of the machine for better inspection and easier washing process. The buffer tank also reduces liquid foaming during hot filling process.
- The buffer tank has an integrated liquid level control inside for regulation of overspill and level in the tank. The buffer



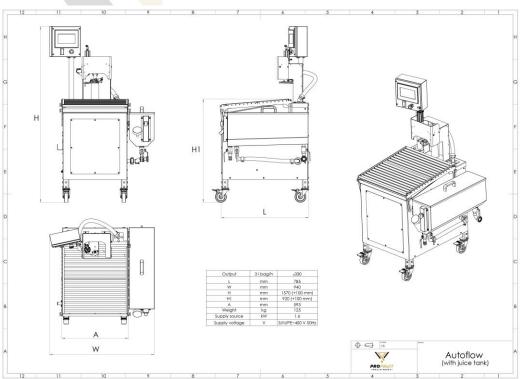






tank also comes with a connection to our pasteurizer.

- Error of volume repeatability is just ± 0,5 %.
- The filler comes with a touchscreen panel and multi-language menu.
- The easily adjustable filling table allows you to easily fill different volumes of Bag in Box & Stand-up Pouch packages.
- The filler is easy to clean after work with external and CIP cleaning.



Capacity:

31	300 bags per hour (~1000 l/h)
5 I	280 bags per hour (~1400 l/h)
10I	250 bags per hour (~2500 l/h)
201	120 bags per hour (~2400 l/h)