

Pneumatic press for berries & other fruits

Pneumatic Press is a juice pressing machine, which can press softer fruits and berries, which belt press cannot handle that well.

First, pneumatic press is loaded with a crushed fruit mash according to the size of the drum. Loading can be done through side inlet connection or through the lid on the drum.

The pressing process is done by an inflating PVC membrane, which press the mash to the walls of the drum. On the walls there are perforated drainage channels, from which juice flows into the juice collection tank. The process is done in by an automatic programme, which controls the pressing, mash mixing, draining intervals automatically.

Between intervals the membrane deflates so mash can be mixed by rotation of the drum. Then, it inflates again and mash is squeezed. In this way the best efficiency can be achieved.

After pressing, membranes is deflated, drum is rotated, lid is opened and pressed mash comes out of the drum to the bin or conveyor. To completely empty the press, the rotation of the drum is also used.

Can be produced in different sizes from 500L till 5000L.

- Completely made from stainless steel.
- On a pivoting wheels.
- With juice collection tank and a automatic pump (pump is optional).
- Automatic pressing programmes can be set by a touchscreen panel. All programmes can be also set manually.
- Drainage is made according to the fruit, which will be pressed.
- Produced on request in different sizes, according to customer need.

