



BROWN INTERNATIONAL CORPORATION, LLC

MODELS 720, 620, 520 & 570

CITRUS JUICE EXTRACTORS

APPLICATIONS:

The Brown Models 720, 620, 520 and 570 Extractors are commercial citrus juice extractors capable of delivering a superior quality citrus juice at extremely high production rates. These extractors can be equipped with components to accommodate oranges, grapefruit, lemons, limes, and tangerines in several size ranges from 2" to 6" and process, depending on the Model, up to 750 fruit per minute. They are manufactured using all stainless steel construction and FDA approved rubber and plastic parts. This insures the highest degree of sanitation for a food processing machine, as well as providing an extremely long service life. A built-in CIP system utilizing a patented rotary wash nozzle insures complete internal clean-up.



Juice cell sacs recovered from these Brown juice extractors are recognized as superior in quality with a larger average particle size and higher percentage of floating cells which give juice products the often desired "pulpy" mouth feel. There is an increasing demand for Brown Extractor quality pulp.

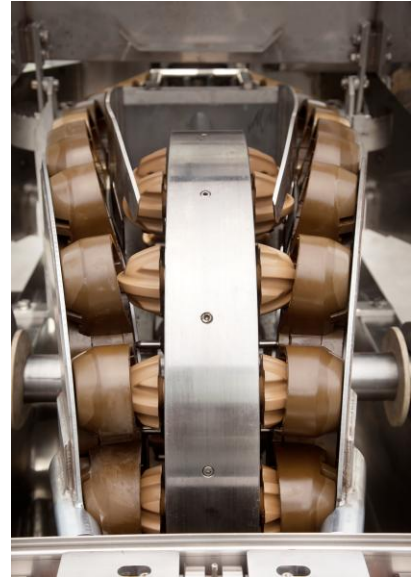
This family of Brown extractors is typically installed in lines of 10 to 14 machines of which several are configured to accommodate each fruit size. Each size extractor tolerates some overlap of fruit sizes making efficient use of all the extractors on each processing line. Each line generally processes from 45 to 80 tons of citrus fruit per hour.



OPERATION:

Whole pre-sized citrus fruit is fed into the extractor for processing. The fruit enters a hopper and is picked up one at a time by a feeder mechanism. Two opposing endless chains are each composed of fruit processing cups, which receive whole fruit from the feeder. These cups first pass by a halving knife to cut the fruit in two. They carry the fruit halves to a reaming area where the juice is reamed from the fruit half in much the same manner as a kitchen hand juicer. The reamed peel halves are then ejected from the cups allowing for the reception of another whole fruit to begin another cycle.

Brown extractors are designed to extract juice, cell sacs, seeds, and some of the membranes from the peel by a combined pressing and wiping action. This gentle method leaves a sound extracted peel half, which is not crushed or mangled. Reamed juice from a Brown extractor has greater whole cell sac retention and very little bitter tasting oils and peel extracts. Reamed juice is free of all Albedo and flavedo. A significant advantage of the reaming method is that numerous undesirable components inherent in the peel are not liberated into the juice.



The degree of juice extraction is determined by the amount of air pressure applied to the cups and by adjustable stops which limits the cups' clearance with the reamers. This feature provides positive control of reamer penetration and allows accommodation for peel thickness variations. Adjustments for extraction pressure can be made quickly, and while the extractor is in operation. The Brown family of citrus juice extractors can be equipped with a variety of cups and reamers to help meet customer's requirements. All Brown extractors are designed for easy and quick access to their internal juice contact surfaces and working parts for inspection to insure complete sanitation.



KNIFE HALVING FRUIT



REAMER AND CUP



EXTRACTED PEEL HALVES

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