



# Model 202

**PULPER  
REFINER  
FINISHER  
SEPARATOR**

The Brown Model 202 is readily adapted for applications of pulping or finishing by changing the screen hole size in the range from .375" to .010". An inlet impeller for breaking or macerating material is available as an optional accessory. Such diverse materials as apricots, tomatoes, pumpkin, pears, apples, plums, berries, prunes and figs can be satisfactorily reduced to pulp free of seeds, skins and fiber. Products such as citrus juices, jam, soup, peanut butter, jelly and fruit nectar can be finished to uniform consistency. A built-in CIP system utilizing patented rotary wash nozzles insures complete internal clean-up.

Category	Product	Application
Fish	Fish Protein	Dried protein
Fruit	Citrus	Juice/pulp
Fruit	Apple	Juice/Sauce
Fruit	Mango	Puree
Fruit	Strawberry	Juice/Puree
Plant	Mustard	Finished Mustard
Plant	Aloe Vera	Juice/Gel
Vegetable	Tomato	Juice/Paste

For additional applications, please contact us.

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