



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.

Brown International Corporation, LLC

333 Avenue M NW
Winter Haven, FL 33881



863-299-2111

www.brown-intl.com



Model 2503

**EXTRACTOR
FINISHER
SEPARATOR**

The Brown Model 2503 is readily adapted to extracting, finishing, de-watering and separating with a minimum degradation of solids. Citrus products as well as other diverse materials such as apricots, tomatoes, pears, apples, plums, grapes and pineapple have the liquids satisfactorily separated from the solids. The Model 2503 provides rigid quality control, easy cleaning and low maintenance. A built-in CIP system utilizing patented rotary wash nozzles insures complete internal clean-up.

Category	Product	Application
Bean	Coffee	Essence
Fish	Fish Protein	Dried Protein
Fruit	Citrus	Juice
Fruit	Pineapple	Juice
Fruit	Apple	Juice/Sauce
Fruit	Strawberry	Juice/Puree
Plant	Aloe Vera	Juice/Gel
Vegetable	Tomato	Juice/Paste

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Model 6000

CENTRIFUGAL
FINISHER

Model 6000

The Brown Model 6000 is readily adapted to separating finished citrus juice from initial extracted juice containing substantial solids. A built-in CIP system utilizing patented rotary wash nozzles insures complete internal clean-up.

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