

Model 202

STRAWBERRY - PULPER • REFINER • FINISHER

Strawberry

- ✓ Industry-tested and experience-proven solution to strawberry processing needs.
- ✓ Handles 2 to 6 tons per hour of fresh or thawed whole berries or berry blend.
- ✓ Screen size range gives fine control of puree texture, appearance, and seed content.
- ✓ Pulper/Finisher two-stage setup gives exceptional 95-98% yield by weight.



Brown Paddle Finisher Model 202

HOW IT WORKS:

Using a straightforward yet robust design, the **Model 202 Series 207 Paddle Finisher** efficiently separates product into solid and liquid component streams at optimum yield.

- Product enters a wide-throat chute and is conveyed into the screen cage assembly by an impeller
- A high-speed contoured paddle assembly conveys the product along the cage while spinning it against perforated screens
- Pulp, puree, and liquid passes through the screens and falls into the drain pan below to be pumped from the finisher
- Solids are retained by the screens and pushed by the paddles to an exit chute for easy collection

TECHNICAL INFORMATION:

SPECIFICATIONS	
Throughput/Capacity	Up to 120 GPM
Dimensions/Weight	68 in L x 30 in W x 47 in H / 1700 lbs 173 cm L x 76 cm W x 119 cm H / 771 kg
ELECTRICAL	
Main Motor	5HP - 40HP
Power Input	230-460-380 VAC
Power Phase/Power Hz	3 / 50-60
Total Current Draw	(15.2-104) (7.6-52) (9.7-66)
WATER/AIR	
Process Water	0 GPM
CIP - Rotary Wash	55 GPM
Air	0 CFM

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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