

## **CLEANING & PRESORTING ASSEMBLY**

## ADVANTAGES

- Adjustable working height
- The machine is made completely of stainless steel
- Automatic control for the entire unit
- Plug-in compact unit with stainless steel castors
- Central collecting area for debris
- Special non-stick coating on the pomace conveyor belt



## WORKMANSHIP

The base frame consists of a sturdy stainless steel console frame. The stainless steel rolls are mounted with special high-grade plastic bearings. The gear mechanism is completely enclosed and therefore maintenance free. The special adapter plugs and the special plastic bearings, facilitate an easy and quick replacement of damaged rolls.

## CLEANING & PRESORTING ASSEMBLY

With the Kreuzmayr presorting assembly the fruits are transferred on a conveyor belt to a sorter-roll. Here the fruits and vegetables get presorted and repeatedly turned by the conveyor belt which runs in reverse running direction. The rolls, with special plastic bearing guides, catch the stems, leaves or peelings and transfer these to a collection area. This sorting process allows a gentle and even distribution. There are various different conveyor belts based on the nature of the products. The fruits (from tough root vegetables to delicate berries) are transferred to the brush cleaning system. For the cleaning of fruits and vegetables, the unit is equipped with soft, rotating brushes. The hulled and washed fruits roll safely to the machine outlet on the roller drum. The fruit residues can be transferred from the press into a container or trailer on a coated pomace conveyor belt with up to 30% inclination.





ROLLER SORTING CONVEYOR



BELT CONVEYOR

## EASY OPERATION

The fruits and vegetables are initially placed on the presorting belt, and subsequently transferred the sorting roll. After the cleaning, the hulled and washed fruits roll safely to the machine outlet. The entire assembly is automatically controlled with the Start-/Stop key.

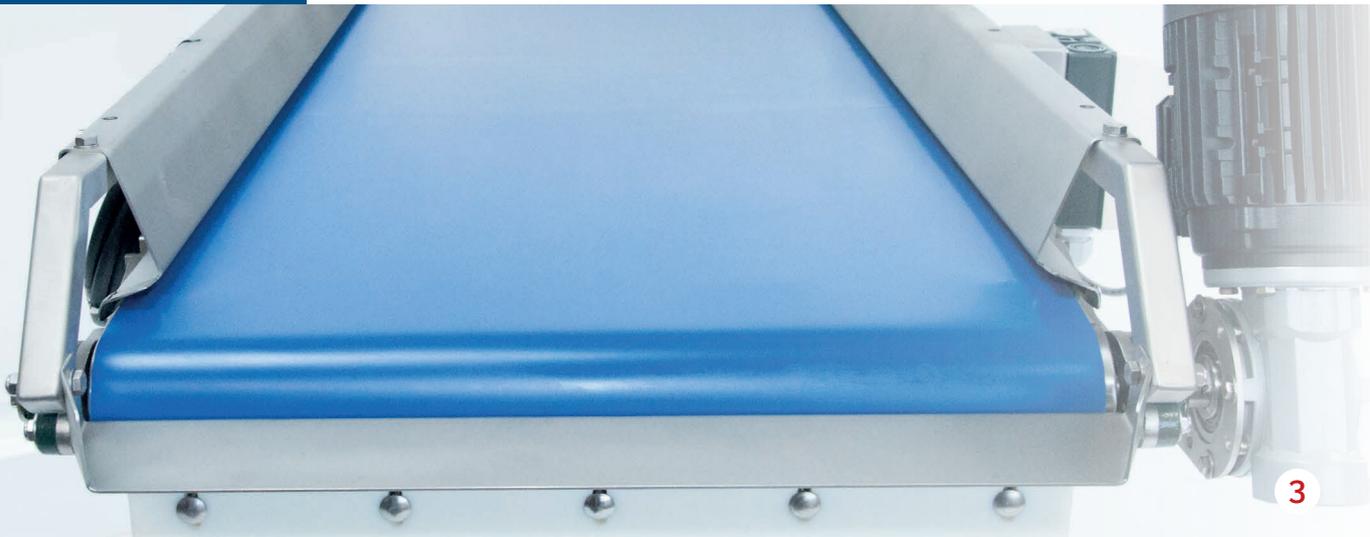


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POMACE BELT CONVEYOR

**Caption:** 1) Wave profiled brushes, 2) Stainless steel rolls, 3) Food-compatible hygienic conveyor belt



## CLEANING & PRESORTING ASSEMBLY

### TECHNICAL DATA



#### BRUSH CLEANING

##### KFB 10

##### KFB 20

Nominal power	5000 kg / h	8000 kg / h
Electrical power	1,10 kW	1,10 kW
Electrical connection	400 V / 16 Amp / 50 Hz / 5-pin	
Water supply / water pressure	3 Liter / 5 bar	6,5 liters / 5 bar



#### SORTING CONVEYOR BELT

Available sorting area	2000 x 600 mm	
Nominal power	up to 5000 kg / h	
Electrical power	0,37 kW	
Electrical connection	400 V / 50 Hz	



#### ROLLER SORTING CONVEYOR

Available sorting area	3000 x 600 mm	3000 x 800 mm
Nominal power	bis 5000 kg / h	bis 8000 kg / h
Electrical power	0,37 kW	0,55 kW
Electrical connection	400 V / 16 Amp / 50 Hz / 5-pin	



#### POMACE CONVEYOR BELT

Available sorting area	2000 x 300 mm	6000 x 300 mm
Nominal power	1000 kg/h	3000 kg/h
Electrical power	1,50 kW	1,50 kW
Electrical connection	400 V / 16 Amp / 50 Hz / 5-pin	

## OTHER INTERESTING PRODUCTS FOR PERFECT FRUIT PROCESSING



### WASHING GRINDING UNIT

with tangential outlet for fruits and vegetables



### BELTPRESSES

Automatic, continuous pressing of fruits



### PASTEURIZING UNIT

Pasteurizers in all sizes, heated by gas, oil or electric



### BAG IN BOX FILLING MACHINE

Quick and convenient BAGinBOX filling



### MOBIL JUICE PRODUCTION UNIT

Fruit processing for everyone on site

## Kreuzmayr Maschinenbau GmbH



A-4702 Wallern / Trattnach  
Schallerbacher Straße 77

Phone: +43(0)7249/48817-0  
Fax: +43(0)7249/48817-10  
office@kreuzmayr.com  
www.kreuzmayr.com