

















DOUBLE BELTPRESS SERIES K2B

ADVANTAGES

- The machine is made entirely of stainless steel and food-safe plastic
- Fully capped, greasable cylinder bearings
- Continuously adjustable volume setting for the mash
- High-pressure belt cleaning with fresh water – therefore no germ accumulation in the washing water
- Low water consumption
- Largely dimensioned feeding funnel with filling level control



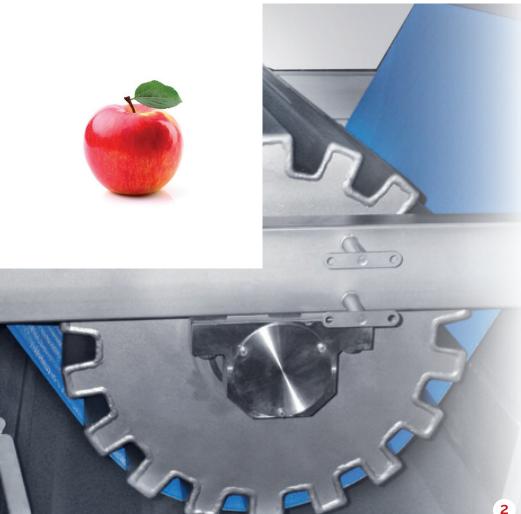
WORKMANSHIP

The unit consists of a stainless steel profiled pipe frame, a large, main straining roller, seven main pressing rollers, seven high-pressure rollers and two repressing rollers. Powered by electricity and with continuous speed setting, it ensures a precise working process. Removable tubs, juice guide plates, and dosing boxes guarantee easy handling.

DOUBLE BELTPRESS

K2B 1000 / 1250 / 1500

The prepared mash is transferred via the washing/grinding machine into the dosing box and spread on the bottom sieve belt. In the so-called pre-filter zone the pressure increases and provides a gentle de-juicing. The remaining mash is transferred through the main press roller and then to smaller and smaller rollers until a maximum of juice is squeezed out.





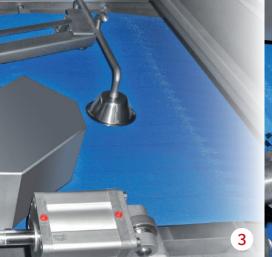
Kreuzmayr MASCHINENBAU GMBH ... GETS MORE OUT OF FRUITS

leaned by one person, and the juice

Caption: 1) Repressing rollers, 2) main press roller, 3) high pressure belt cleaning unit, 4) driven brush roll, 5) hight adjustment module for fruit supply

EASY OPERATION

In order to adapt the machine to different working conditions, the belt speed and pressure can be adjusted with a continuous setting. At the end of a work cycle it can easily be cleaned by one person, and the juice trays can be removed without any tools.







DOUBLE BELTPRESS K2B

TECHNICAL DATA

| | K2B 1000 | K2B 1250 | K2B 1500 |
|----------------------------------|---------------------|---------------------|---------------------|
| Rated capacity [kg fresh fruits] | up to 7.500 | up to 10.000 | up to 15.000 |
| Rated power supply [kW] | 4.4 | 5.4 | 5.4 |
| Electrical connection [V/Amp] | 400/16 | 400/16 | 400/16 |
| Pneumatic connection [bar] | 8 | 8 | 8 |
| Dimensions: | | | |
| Length [mm] | 3730 | 3730 | 3730 |
| Width [mm] | 2022 | 2272 | 2522 |
| Height [mm] | 2692 | 2692 | 2692 |
| Weight [kg] | 3.000 | 3.500 | 4.000 |
| Yield [in percent] | up to 75 | up to 75 | up to 75 |
| Working width [mm] | 800 | 1050 | 1300 |
| Water consumtion [m³/h] | 0,9 | 1,8 | 1,8 |
| Belt speed | infinitely variable | infinitely variable | infinitely variable |



DESIGN CHARACTERISTICS

| Framework made in stainless steel | ✓ |
|---|---|
| Large closed main press roller | ✓ |
| 7 pressing rollers | ✓ |
| 7 high pressure rollers | ✓ |
| 2 repressing rollers, seperatly adjustable | ✓ |
| Electric driven with with infinitely adjustable speed control | ✓ |
| Long lasting pre-press zone guarantees a gentle pressing and a high quality juice | ✓ |
| Highest result with a minimun of a working space requirement | ✓ |
| Easy dismanteling of pans, side trays and dosing hopper without any tools | ✓ |

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OTHER INTERESTING PRODUCTS FOR PERFECT FRUIT PROCESSING



WASHING GRINDING UNIT

with tangential outlet for fruits and vegetables



BELTPRESSES

Automatic, continiously pressing of fruits



PASTEURIZING UNIT

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



BAGINBOX 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 w w w .kreuzmayr.com