



**CITRUS LINE**  
SERIES KPC, KCP & KJF

## ADVANTAGES

- The machine is made entirely of stainless steel.
- Ready-to-plug-in compact system
- No pre-calibration of the fruits necessary
- continuous speed control
- Low maintenance
- Ready-to-use delivery

## CITRUS GRATER SERIES KPC

Kreuzmayer's Citrus grater is used for the removal of the oily parts of the fruit, which are contained in the outer layers of the skin of citrus fruits. The specially arranged rasps enable simultaneous, optimum processing of several fruits of varying size without adjusting the machine or loss of time. This process prevents the contamination of the juice, for instance with orange oil, as far as possible.



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## WORKMANSHIP

Due to its compact design minimal space is required. High-grade materials and good accessibility enable easy cleaning.

The ready-to-plug-in compact system is delivered ready and a CE certificate confirms adherence to current requirements.



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## EASY OPERATION

The Citrus grater was designed in such a way that no pre-calibration of the fruit size is necessary, and a single person can operate the system.

The setting of the control rate is continuous to achieve best results. The rasped skin particles are collected in a separate container for easy disposal.



**Caption:** 1) Coarse-grained rasp coating, 2) Operator friendly control panel, 3) Profile, 4) Open service flap, 5) Optimal roller arrangement





## ADVANTAGES

- The machine is made entirely of stainless steel.
- Ready-to-plug-in compact system
- Variable pressing gap for fruits of varying size
- Interchangeable press shells with different perforations available
- Ready-to-use delivery

## CITRUS PRESS SERIES KCP

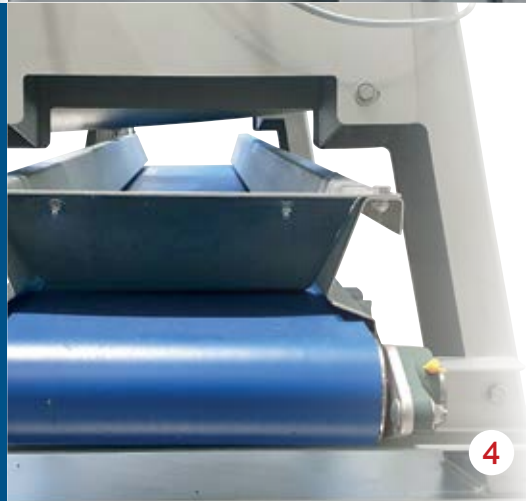
Kreuzmayer's Citrus Juicer is for easy juicing of different fruits, such as oranges, lemons, limes, grapefruits, melons, cactus fruits. After the setting of the roller gap, fruits of varying sizes can be pressed.

This ensures an optimal processing without pre-crushing; roller change and loss of time. In addition, a food-safe conveyer belt for the disposal of residues is available as an option.



## WORKMANSHIP

The Citrus Juicer is made of stainless and stable steel to ensure optimal hygiene. The compact design enables good accessibility and minimal space is required. Electrically driven and with continuous speed control, the juicer guarantees precise workflow.





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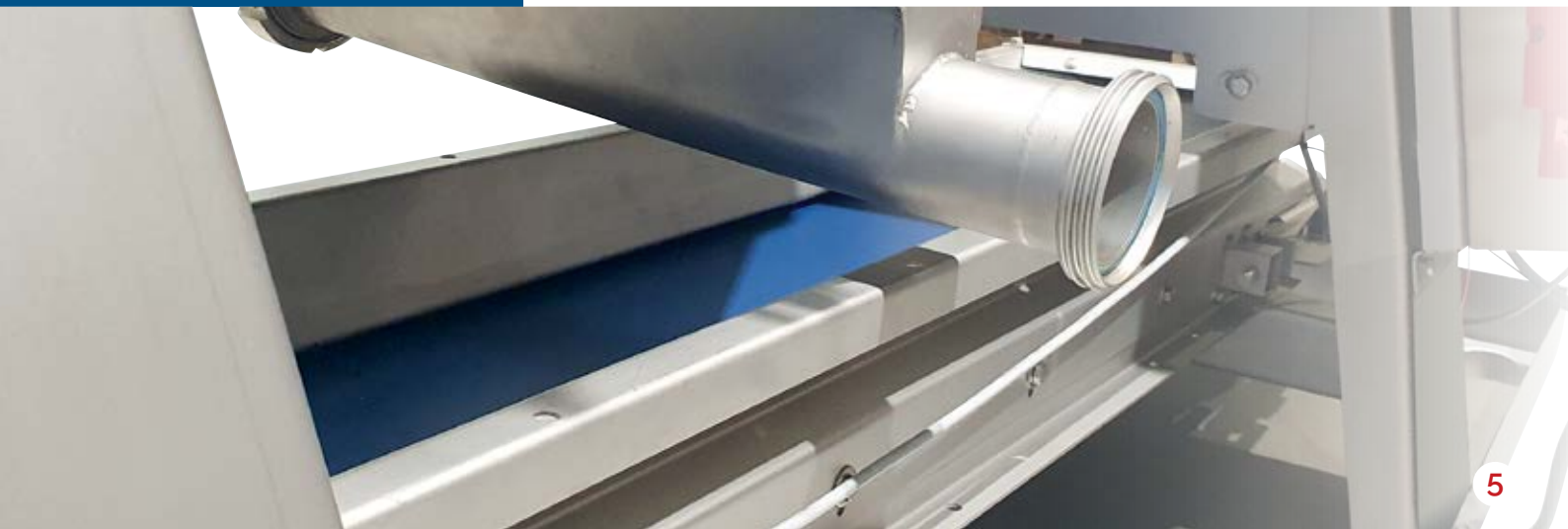
## EASY OPERATION

Due to the variable pressing gap, the machine can be filled with fruits of varying sizes. The integrated and rotating rollers transport the fruits into the press, where they are cut in half and completely juiced.

The pomace (pressing residues) is collected in a container for rejects allowing for easy disposal.



**Caption:** 1) Stainless steel press rollers, 2) Splashproof switch box, 3) Individual setting of the rollers, 4) Optional food-safe, durable conveyor belt, 5) Optimal dimensioned juice outlet tube



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## ADVANTAGES

- The machine is made entirely of stainless steel.
- Plug-in compact system
- Ready-to-use delivery
- Fast sieve change
- Low maintenance



## FRUIT JUICE FINISHER SERIES KJF

Kreuzmayer's Fruit Juice Finisher is used to purify and refine juice from the Citrus Juicer. The pulp, together with fibres and seed contained in the juice, are optimally separated and transported outward at the end of the machine. Different perforations, and a continuous regulation of the counter-pressure, enable the pulp in the juice to be controlled.

The purified juice is gathered in the integrated collection tray and can be pumped further to the bottling.



## WORKMANSHIP

The plug-in compact unit is made entirely of stainless steel and requires little maintenance.

Due to the floor-level installation, no additional foundation is necessary.







## EASY OPERATION

The Fruit Juice Finisher comes as a complete operational machine. It can be used right after levelling and is connected to a power supply. The easily changeable sieves with different perforations enable an individual, perfect result.



**Caption:** 1) Extracted pulp, 2) Stainless steel switch cabinet protected against water jets, 3) Internal view of the Finisher, 4) Stainless steel collection tray, 5) Control probe for fill level



# CITRUS LINE

## SERIES KPC, KCP & KJF

### TECHNICAL DATA



### CITRUS GRATER

|                              |            |
|------------------------------|------------|
| Nominal output [kg/h]        | 2.000*     |
| Rated power supply [kW/Amp]  | 4,0 kW/16  |
| Electrical connection [V/Hz] | 3x400 V/50 |

#### Dimensions:

|             |      |
|-------------|------|
| Length [mm] | 3220 |
| Width [mm]  | 1380 |
| Height [mm] | 1790 |
| Weight [kg] | 560  |

\*) Depending on the type of fruit and fruit size

### CITRUS PRESS KCP

|                              |            |
|------------------------------|------------|
| Nominal output [kg/h]        | 2.000*     |
| Rated power supply [kW/Amp]  | 5,0 kW/16  |
| Electrical connection [V/Hz] | 3x400 V/50 |

#### Dimensions:

|             |      |
|-------------|------|
| Length [mm] | 2420 |
| Width [mm]  | 980  |
| Height [mm] | 2020 |
| Weight [kg] | 820  |

\*) Calculated for oranges

### FRUIT JUICE FINISHER KJF

|                              |            |
|------------------------------|------------|
| Capacity [Liter]             | 2.000      |
| Rated power supply [kW/Amp]  | 3,0 /16    |
| Electrical connection [V/Hz] | 3x400 V/50 |

#### Dimensions:

|             |       |
|-------------|-------|
| Length [mm] | 1.550 |
| Width [mm]  | 860   |
| Height [mm] | 1645  |
| Weight [kg] | 300   |

Sieve with 0.8 mm perforation as standard



## OTHER INTERESTING PRODUCTS FOR PERFECT FRUIT PROCESSING



### BIN-TIPPING MACHINE

Easy tipping of bins in several sizes



### BELTPRESSES

Automatic, continuous pressing of fruits



### PASTEURIZING UNIT

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



### BAGINBOX FILLING MACHINE

Quick and convenient BAGinBOX filling



### BOTTLE FILLING MACHINE

Manuell or automatic filling of bottles

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