



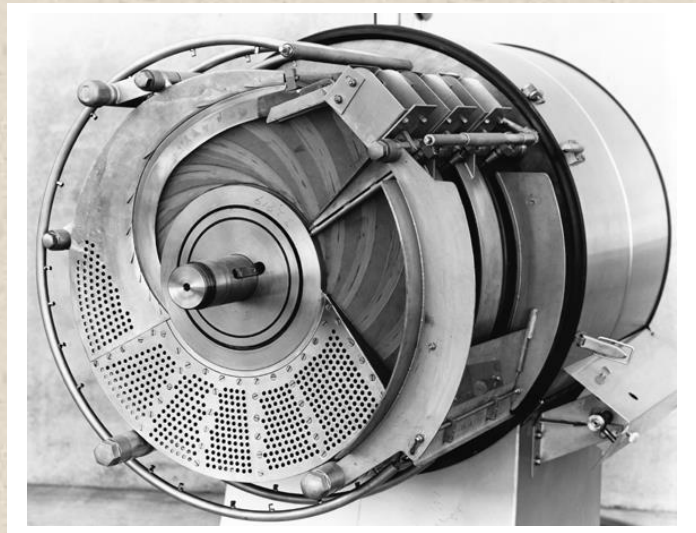
MODEL 1100

CITRUS JUICE EXTRACTOR

APPLICATIONS: The Brown Model 1100 Extractor is a commercial citrus juice extractor capable of delivering a high quality citrus juice at extremely high production rates. This extractor is usually equipped with components to process lemons and limes. It is sometimes used to process smaller oranges, grapefruit, tangerines or mandarins. This extractor can be equipped to process this fruit in several size ranges from 1-1/4" to 4-1/4" in diameter. The Model 1100 can process, depending on the fruit, up to 12 short tons of fruit per hour. They are manufactured using all stainless steel construction and FDA approved rubber and plastic parts. This insures the highest degree of sanitation for a food processing machine, as well as providing an extremely long service life.

The Brown Model 1100 Citrus Extractor is installed in a citrus processing line to extract the lemons and limes and is configured to accommodate each fruit size. Each size extractor tolerates significant overlap of fruit sizes making efficient use of all the extractors on each processing line.

Juice cell sacs recovered from these Brown juice extractors are recognized as superior in quality with a larger average particle size and higher percentage of floating cells which give juice products the often desired "pulpy" mouth feel. There is an increasing demand for Brown Extractor quality pulp.

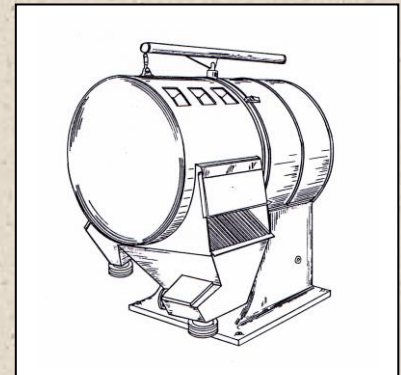
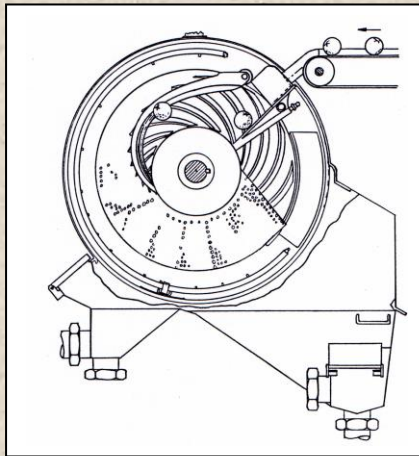
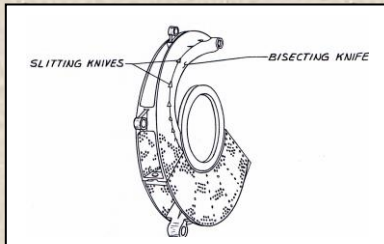


OPERATION: Whole wholesome pre-sized citrus fruit is fed into the Model 2000 feeder conveyor. The feeder separates the fruit into three lanes and feeds the fruit in each lane horizontally into one of the three in-feed openings on the extractor. At each of the three openings is a bisecting knife that cuts the fruit in half as it enters the machine. Also located at the top of the stainless steel grid are slitting knives that cut the sides of the fruit half helping the fruit to flatten for easier extraction. As the grooves on the discs pull the fruit halves in between the discs and grids, the clearance becomes smaller between the discs and grids as the fruit halves move through the extractor. This flattens the fruit halves and extracts the juice and the pulp through the holes in the grids.

There are two 4" outlets on the Model 1100 cover. One is for the front juice and one is for the back juice. The front juice and pulp is that fraction which is first extracted on the grid. The cover is built so the front and the back juice and pulp can be collected separately if desired.

The front juice and pulp amounts to approximately 75% of the total juice and pulp extracted. The remaining 25% is back juice and pulp. These portions can be changed with a divider added to the machine.

Generally the front juice is low in oil and pulp. The back juice is usually higher in oil and pulp. If the fruit has been processed previous to extraction with a Brown Oil Extractor (B.O.E.), the oil level in the juice is normally low. The flattened peel is discharged on the in-feed side of the machine with most of the membrane still attached.



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