



MODEL 6000

CENTRIFUGAL FINISHER



APPLICATIONS: The Model 6000 is readily adapted to separating finished juice from initial extracted juice containing substantial solids or for separating finished fluid from any slurry containing substantial solids. By changing screens (hole size), feed rate, and/or internal wiper paddle drum rpm, it is possible to finish a wide variety of fruit and vegetables including citrus, pears, peaches, apples, and tomatoes.

OPERATION: Separation of liquids and solids is accomplished in the Brown Model 6000 by a primary juice being pumped into the finisher into one end of the cylindrical screen. The screen is rotated to exert centrifugal force on the juice to urge the juice toward the screen so that the fluid from the juice passes through the screen while the solids remain inside the screen. Within the rotating screen is a drum supporting wiper paddles. This drum rotates at a slightly higher rpm than the rotating screen. This allows the wiper blades to gently guide and tumble the solids helically along the inside of the screen. As the solids travel along the screen more liquid is separated and the solids are discharged at the end of the screen. An inert gas may be introduced to the outer chamber to inhibit oxidation. The contact parts are equipped with a clean-in-place system.

CONSTRUCTION: Types 304 and 17-4 stainless steel are used throughout including frame members. As a result, maintenance is reduced and product integrity ensured. Screens are available in sizes from 0.010" diameter to .250" diameter.

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