

# FRESH'N SQUEEZE®

Multi-Fruit Juicer



The Perfect Squeeze™

# Multi-Fruit Juicer

Delivers the best tasting citrus juice at the highest yields.



Operator interface

## Image Builder

The ultimate point-of-sale image builder, freshly squeezed orange juice and lemonade made in view of your customer fresh every day is perfect for hotels, restaurants, coffee shops, grocery stores and juice bars.

So, if your plans call for offering a fresh and natural product like fresh squeezed orange juice or fresh squeezed lemonade, let your consumers experience juices made with the Fresh'n Squeeze Multi-Fruit Juicer.

## Whole Fruit Extraction Principle

JBT extraction technology provides customers with a compact juicer that uses the same patented "whole fruit extraction principle" used in our renowned industrial extractors.

JBT extractors, the global leader in citrus juice processing technology, currently process over 75% of citrus juices produced worldwide.

## Juice Quality

The basic principle of instantaneous separation is the major reason for the superior quality juice delivered by the Fresh'n Squeeze Multi-Fruit Juicer.

The design of our juicer instantaneously separates juice from peel, seed and albedo components which, if allowed to stay in contact with the juice, have an adverse effect on flavor.

## Juice Yield

The Fresh'n Squeeze Multi-Fruit Juicer yields up to 50% more juice per unit of fruit than any other point-of-sale juicer.

Our unique design allows the juicer to process the widest range of fruit sizes and all citrus varieties including oranges, grapefruit, lemons, limes and tangerines.



## Benefits

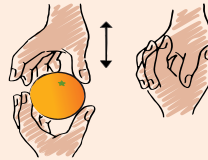


### PRESS AND DRINK:

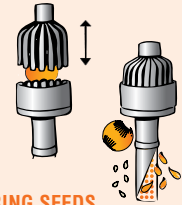
- ✓ Really Fresh
- ✓ Really Good
- ✓ Really Profitable



WHOLE CITRUS FRUIT IS FED INTO THE JUICER WHERE THE FRUIT IS SQUEEZED BY A PAIR OF CUPS

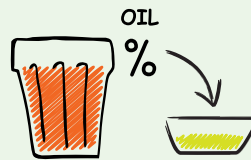


WHOLE FRUIT  
EXTRACTION PRINCIPLE



SIMULTANEOUSLY SEPARATING AND FILTERING SEEDS, PEEL AND MEMBRANES FROM JUICE AND PULP

MINIMAL  
OIL CONTENT



ONLY FIVE PARTS TO BE  
DISASSEMBLY AND WASHED

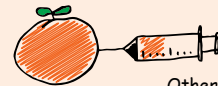
SANITATION



JBT FRESH'N SQUEEZE  
JUICERS BOAST HIGHER  
EXTRACTION CAPACITY AND  
YIELD UP TO 50% MORE JUICE  
THAN COMPETITIVE JUICERS.



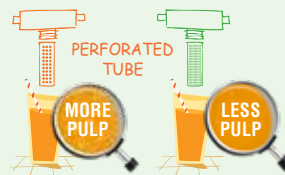
JBT Fresh'n Squeeze®



Others

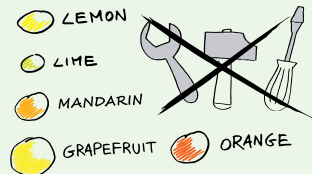
JUICE YIELD

PULP CONTENT IN JUICE  
CAN BE EASILY MODIFIED



You decide the pulp content!

NO TIME-CONSUMING  
EQUIPMENT CHANGEOVERS



### PRESS AND DRINK:

- IN YOUR BOTTLE
- IN YOUR CUP



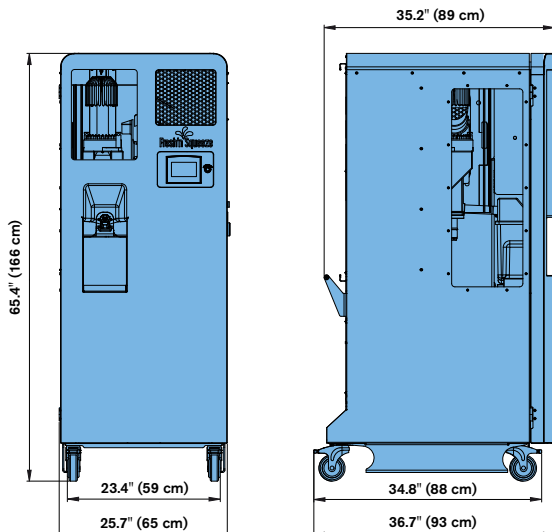
# Multi-Fruit Juicer Specifications

## STANDARD CITRUS JUICING COMPONENTS

<b>AVERAGE FRUIT SIZE</b>	diameter 2-1/2" (63.5 mm) to 3-7/8" (98 mm)
<b>ORANGE COUNT</b>	Per 40 lb. (18 kg) Carton, 138 to 48
<b>GRAPEFRUIT COUNT</b>	Per 40 lb. (18 kg) Carton, 56 to 48
<b>LEMON, LIME COUNT</b>	Per 40 lb. (18 kg) Carton, 138 to 95
<b>VERSATILITY</b>	Juices all types of citrus fruit without adjustment
<b>OPTIONAL</b>	Strainer tubes for various juice pulp requirements

## TECHNICAL SPECIFICATIONS (METRIC SHOWN IN BRACKETS)

<b>THROUGHPUT</b> (depending on fruit size, type and quality)	25 fpm - Fast 29 fpm - Faster 33 fpm - Fastest
<b>FRUIT HOPPER CAPACITY</b>	80 lb. (36 kg) of fruit - 2 Cartons
<b>PROCESSING SPEED</b> (depending on fruit size, type and quality)	85-222 quarts (between 80 and 210 lt/hr)
<b>RESERVOIR CAPACITY</b>	3.5 gal (13.2 liters) - 1 Carton
<b>ELECTRICAL REQUIREMENTS</b>	1.5 HP (1.1 kW), 110/220 V, 60/50 Hz, 20/10 A, single phase
<b>SAFETY FEATURES</b>	Completely enclosed magnetic coated safety interlock switches Front and rear locks on caster wheels Keyed front door
<b>FINISH</b>	Stainless steel Mirrored stainless steel drip tray
<b>WEIGHT</b>	750 lbs. (340 kg), Shipping Wt. 995 lbs. (451 kg)
<b>WASTE CONTAINER</b>	Holds 40 lbs. (18 kg)



## WE ARE YOUR SINGLE SOURCE FOR PROFITABLE PROCESSING SOLUTIONS

JBT is a leading provider of integrated food processing solutions. From single machines to complete processing lines, we enhance value and capture quality, nutrition and taste in food products. With a local presence on six continents, JBT can quickly provide our customers and partners in the food processing industry with the know-how, service, and support needed to succeed in today's competitive marketplace.

### JBT LIQUID FOODS

FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | TRAY SEALING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

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We're with you, right down the line.™

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