

Belt press EBP350



Delicious quality

Natural juices

Naturally cloudy fruit and vegetable juices represent an important and tasty element of healthy and balanced nutrition. They are a source of nutrients, minerals and natural vitamins in a balanced composition.

Hygiene

The maintenance of hygiene for the raw materials and mechanical operations is one of the most important requirements so that the valuable ingredients are retained during processing. Therefore at voran® we focus on simple cleaning and the food-grade quality of all parts that touch the product.

Profitability

Our modern fruit processing equipment is characterised by excellent product quality, high juice yield—at extremely low operating, maintenance and repair costs—and high value maintenance.

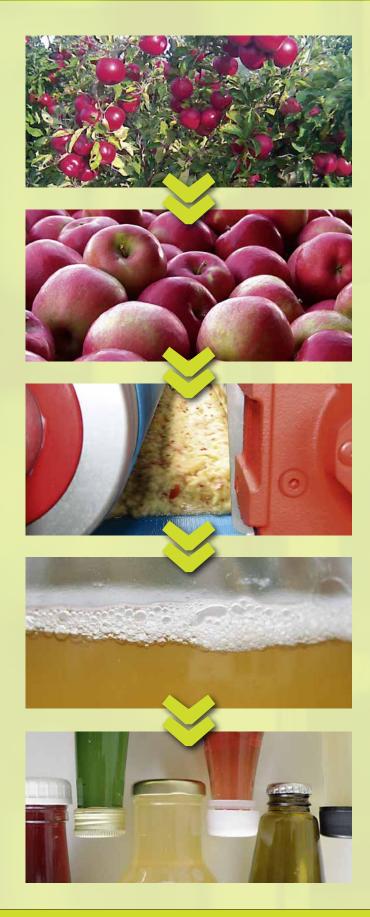
Fruit processing lines

As an innovative solution each machine is part of a perfectly matched modular fruit processing line for producing and marketing natural, digestible, long-life, high-quality products.

Experience meets innovation

For decades voran® has stood for quality, dynamism and professionalism when it comes to food processing. As a financially stable, medium-sized company, we currently employ around 160 people in Pichl bei Wels—in the heart of Upper Austria.

voran®—our solutions for today are the standard for tomorrow.



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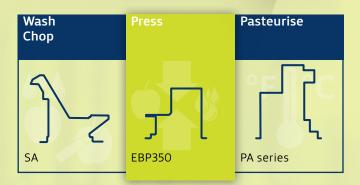


Well thought-out solution

Continuously high yield

The operation of this belt press is completely automatic and continuous so it only requires a low level of monitoring. The infinite regulation of the press speed and pressure guarantees ideal juice quality and up to 70% yield. It can be used universally for various types of fruit (stones must be removed before pressing), berries, vegetables, herbs and to dehydrate all kinds of ingredients.

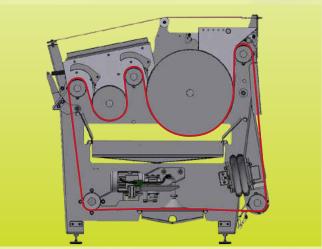
During construction the special focus is on the easy accessibility of all of the machine's parts and their simple cleaning. All attachment parts such as dosing boxes, mash guidance, juice guidance sheet, juice container etc. can be removed without tools. This enables intermediate and final cleaning to be conducted efficiently. All machine parts that are in contact with the food are food-grade.



The whole design is made from stainless steel and therefore meets the highest hygiene requirements for food processing. Low costs for operation and maintenance characterise this machine.

The machine is ready to plug in and can be assembled on a flat surface without foundations. If requested we are happy to make the belt press operational for you.

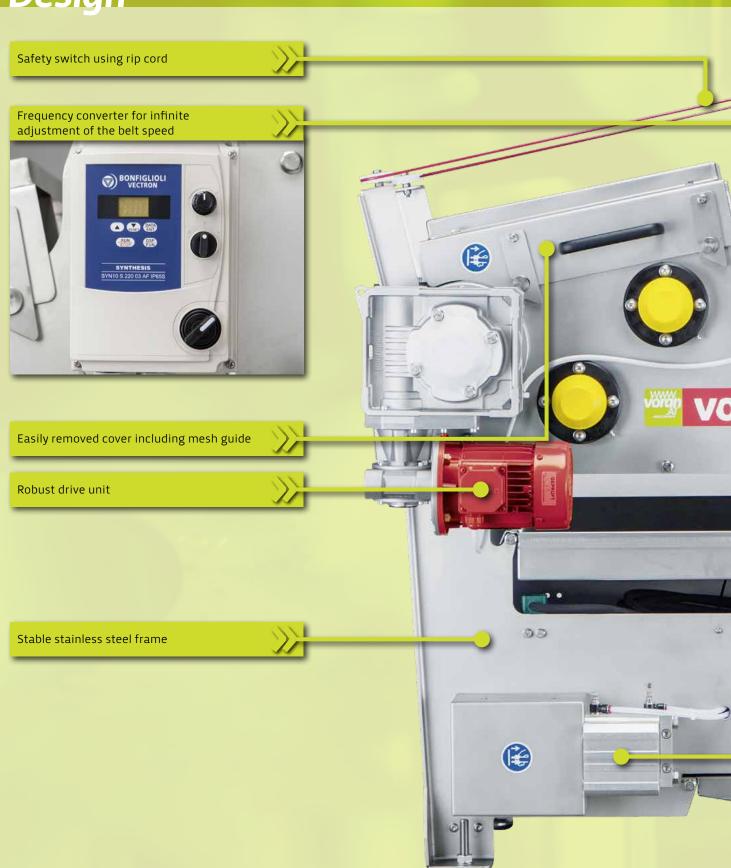






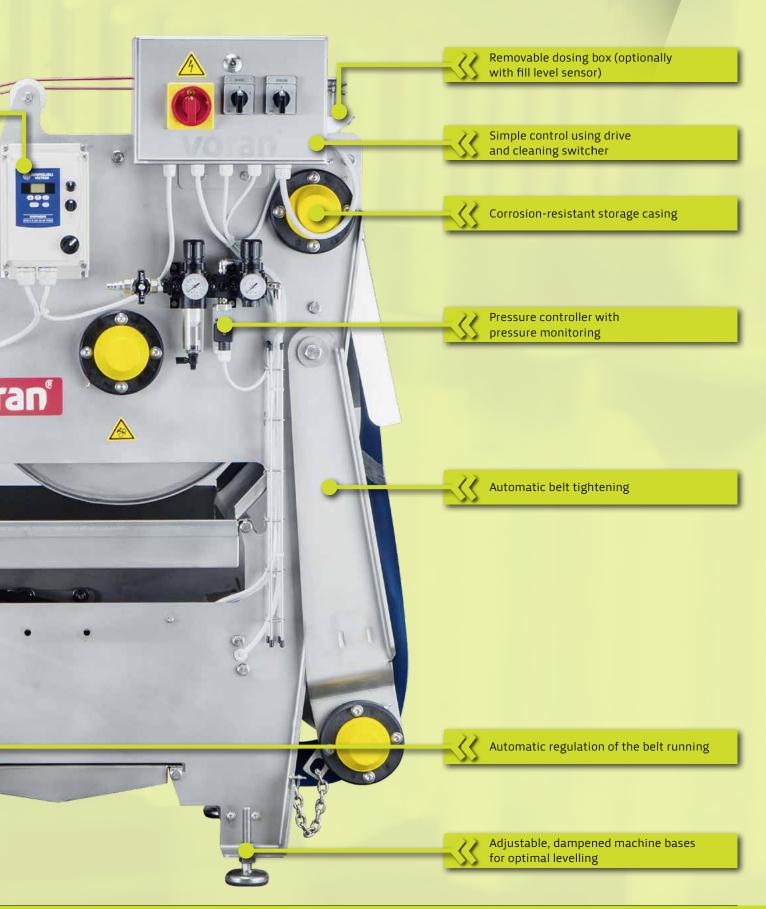
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Design



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Additions



Juice collection tank 651

Food grade collection container with 1mm rough sieve. Secure and simple operation using a completely automatic impeller pump.



Optional accessories

We rely on trusted branded quality for our accessories.



Compressors



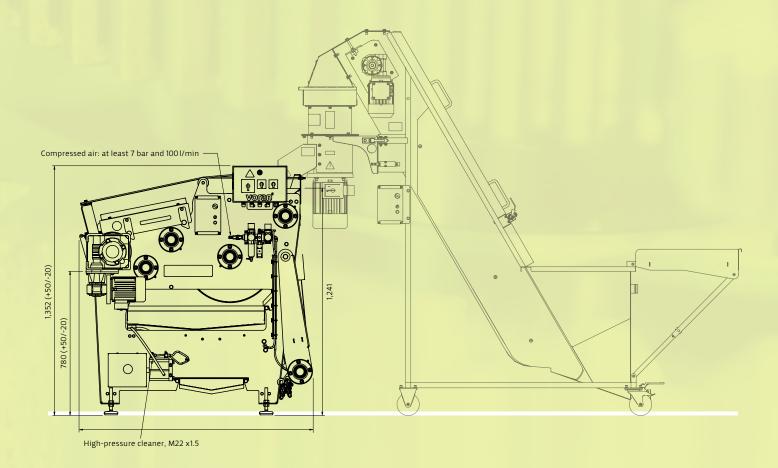
High-pressure cleaners

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Technical data

EBP350



Туре	EBP350	SA+RM2,2
Nominal output in kg/h	300*	1,000*
Belt width/length in mm	350	200
Belt speed in m/min	2	
Contact time in min	1	
Drive power+belt cleaning in kW	0.37 / 0.12	Elevator 0.37 Mill 2.2
Electrical connection**	400 V / 50 Hz (three-phase)	400 V / 50 Hz (three-phase)
Minimum fusing in Ampere	16	16
Connector	CEE 16 A 6h	CEE 16 A 6h
Water consumption for belt cleaning in I/min	2	
Height mash acceptance in mm	1,265	840
Height dispensary in mm	700	1,338
Dimension length/width/height in mm	1,280 / 870 / 1,350	2,463/700/2,080
Design	Stainless steel***	Stainless steel***
Total weight in kg	350	150 Mill 32

*Depending on the raw material being processed **Other voltages and net specifications on request ***Complies with EC 1935/2004



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machines

machine construction

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facades

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