Bucher Multi: an original solution

For the production of fruit juice and cider

Profitability second to none

Using Bucher Multi’s exclusive fruit press draining port system:
- pressing times are short, between 1 and 2 hours according to fruit, allowing up to 20 tons to be processed daily.

<table>
<thead>
<tr>
<th>Press Bucher Multi</th>
<th>Quantity of processed fruits / hour (tons)</th>
<th>Quantity of fruits processed in 10 hour day (tons)</th>
</tr>
</thead>
<tbody>
<tr>
<td>XPro 5 M</td>
<td>0.2</td>
<td>2</td>
</tr>
<tr>
<td>XPro 8 M</td>
<td>0.4</td>
<td>4</td>
</tr>
<tr>
<td>XPro 15 M</td>
<td>0.7</td>
<td>7</td>
</tr>
<tr>
<td>XPlus 22 M</td>
<td>1</td>
<td>10</td>
</tr>
<tr>
<td>XPlus 30 M</td>
<td>1.5</td>
<td>15</td>
</tr>
<tr>
<td>XPlus 40 M</td>
<td>2</td>
<td>20</td>
</tr>
</tbody>
</table>

- juice extraction percentage is between 70 % and 85 % comparing very favorably with 50 to 55 % for “punch” presses and 60 % for standard pneumatic presses.

Very high quality juice

The Bucher Multi pressing process offers:
- a low solids content in juice thanks to special textile strainers on the flexible drain ports. Filtration and stabilization operations are thereby made easier and more economical.
- improved juice quality by using a low pressure pressing system: firstly dynamic de-juicing without pressure, then low pressure increased by stages of 0.1 bars, up to the maximal operating pressure of 2 bars.
- an original selection of 12 “automatic or sequential” pressing programs to optimize fruit processing according to fruit: apples, pears, cherries, strawberries, etc.
Easy integration

- The Bucher Multi press axial filling system fills the tank in 8 to 10 min.
- Fully automatic running of the press offers even greater freedom for the user.
- Bucher Multi presses allow maceration thanks to their closed tank (and not slotted) and their plugs on juice outlets.
- The emptying of pressed pomace is very easy and quick through the press door(s) thanks to spiral elements set under the patented Bucher Vaslin membrane.
- Washing of tanks is easy with spraying water and takes roughly 20 to 30 min. If the press is not used for a few days or during the week-end, a thorough, paddling cleaning can be performed with soda dissolved in hot water, using for an hour a complete tank rotation cycle. The draining loops do not have to be disassembled.

A complete range

To meet the needs of all non-industrial fruit juice and cider producers, Bucher Vaslin offers:

- a wide range of presses: XPro 5 M to XPlus 40 M for 200 kg to 2 tons/hour and 2 tons to 20 tons of fruit processed every day,
- a complete line of equipment for processing fruit before or after pressing:
  - box tippers (boxes up to 550 kg),
  - 1000 kg/hr stoning machine,
  - 1000 kg to 6000 kg/hr washer-crushers,
  - 250 to 1000 litres/hr pasteurizers,
  - 500 and 750 litres/hr bag-in-box filling and/or bottling units.

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