The technology of the Bucher XPlus presses for fruits, enables to obtain an optimal quality of juice in a shortest processing time with a high extraction rate.

The presses with a capacity of 22 hl, 30 hl or 40 hl, are equipped with a sealed door and a drainage system particularly adapted and effective for fruits pressing. Specific drainage loops make juice extraction easier. This technique results from high-performing, industrial Bucher presses HP or HPX (25 years of experience).
Operating process

• Preparation of the fruits
  Fruits (apples, pears etc…) must be previously crushed with a suitable grinding mill.

• Filling
  The filling of the press is made either directly through the door or by axial feeding with a suitable pump.

• Pressing
  The mash is pressed thanks to a flexible membrane in the tank. The drainage loops in the middle of the mash enable juice flow extraction outside the tank. The juices are then collected in the trough of the press.

6 “automatic” and 6 “sequential” modifiable programs are available and particularly adapted for an optimum draining which respects the juice quality.

• Emptying
  Partial or total opening of the door allows fast and total emptying of dry residues.

• Cleaning:
  The cleaning of the inner part of the tank is carried out with a high pressure washing gun. This type of washing is recommended at the end of the day. A paddling washing is recommended on week-ends.

Unique advantages

• Juice quality
  The drainage system enables to obtain juices containing few suspended solids easy to filter and stabilize.

• Productivity
  Average pressing cycle times are around 1h30 for a maximum pressure of 2 bars.

• Output
  The extraction rate varies from 70% to 85% according to the fruits varieties.

• Hygiene
  All parts of the press which are in contact with fruits or juice are in alimentary quality.

• Operational safety
  Automatic pressing without manual intervention.

Options

• Axial inlet DN 100.
• Stainless steel ball valve for connecting with axial inlet.
• Pump control for juice level detection.
• High pressure washer for cleaning.
• Rear sliding on wheels or lateral-sliding juice trough.
• 4 braked wheels or extension legs.

<table>
<thead>
<tr>
<th>Overall Dimensions (mm) LxWxH</th>
<th>Number of loops</th>
<th>Empty weight (kg)</th>
<th>Juice bin capacity (L)</th>
</tr>
</thead>
<tbody>
<tr>
<td>XPlus 22 M</td>
<td>3583x1621x1570</td>
<td>32</td>
<td>1220</td>
</tr>
<tr>
<td>XPlus 30 M</td>
<td>3877x1630x1630</td>
<td>45</td>
<td>1450</td>
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<td>XPlus 40 M</td>
<td>4180x1760x1690</td>
<td>60</td>
<td>1680</td>
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