

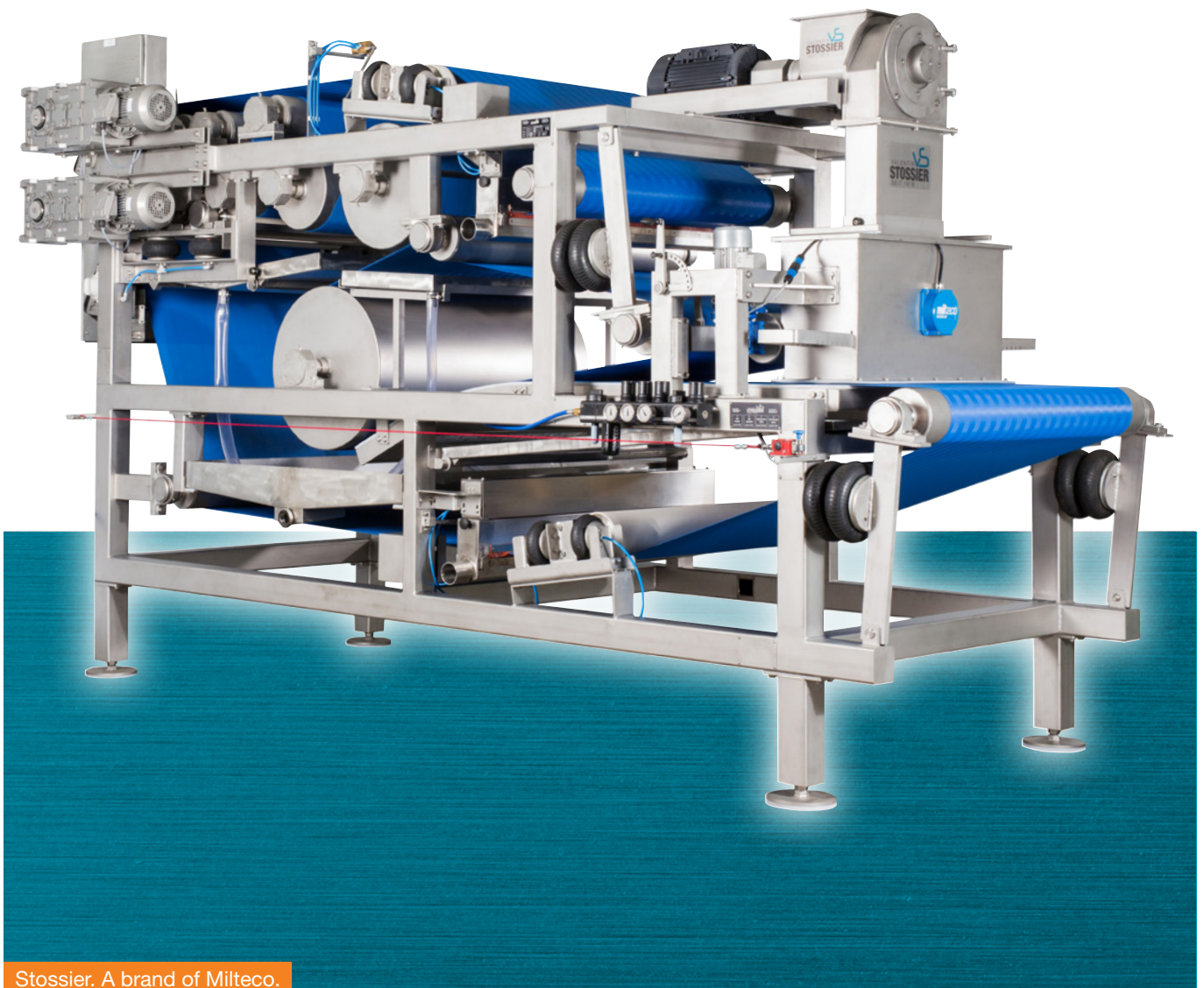
DOUBLE BELT PRESS

B 801 / B 1001 / B1201

VALENTIN **VS**
STOSSIER
SEIT 1918

TYPE	MAXIMUM HOURLY OUTPUT ¹⁾	BELT WIDTH	ELECTRICAL CONNECTION DATA	PNEUMATIC CONNECTION DATA ²⁾	WATER REQUIREMENT AT 100 BAR	DIMENSIONS L x W x H	WEIGHT
	kg / h	mm	V / A / kW	bar	l / min	mm	kg
B801	3500	800	400 / 16 / 3.3	max. 6	2 x 12 ³⁾	4150 x 1660 x 2350	ca. 3200
B1001	4500	1000	400 / 16 / 3.3	max. 6	2 x 12 ³⁾	4150 x 1860 x 2350	ca. 3500
B1201	6500	1200	400 / 16 / 4.2	max. 6	4 x 12 ³⁾	4150 x 2060 x 2350	ca. 4000

¹⁾ Processing output specifications based on fresh pressed fruit. ²⁾ Oil-free compressed air. ³⁾ Available with washing water treatment plant. We reserve the right to make technical changes.



Stossier. A brand of Milteco.

DOUBLE BELT PRESS

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Benefits

- Easy to operate and to clean
- Automatic, continuous operation
- Turnkey machine
- Gentle juicing in the pre-press zone ensures the best juice quality
- Open and clear construction
- Good accessibility for cleaning and maintenance
- Very low maintenance effort required
- Adjustable feet
- Made of stainless steel and plastic that is approved to come into contact with food
- High quality pneumatic and electrical components
- Infinitely variable belt speed and pressing power
- Pneumatic belt tensioning and belt control
- High pressure filter belt cleaners with fresh water (connection for HD cleaner)
- Fresh water saving due to wash water treatment – optionally available
- Brush cleaner
- High process and general reliability in the short pressing season
- CE certified

General

Stossier double belt presses are automatic fruit presses that work continuously to manufacture high quality fruit and vegetable juices. The product to be processed is ground to a pulp using a fruit mill and spread on the filter belt. A fill level monitor and a pulp spreading height and with adjuster ensure that the press is coated in the best way possible. The largest amount of juice is already released gently on the first and largest press roller. The subsequent press rollers juice the pulp further and increase the yield to up to 80% (fresh fruit for pressing). The juiced marcs are stripped after the last press roller. The fruit residues are removed from the return belt using a brush cleaner and a high

pressure cleaning unit, in order to ensure maximum juice throughput for the next pressing run.

Operation

Stossier presses can be operated effortlessly by one person. The machine is delivered ready for use and can be started up as soon as it has been provided with power, compressed air and water. The pressing parameters can be adjusted infinitely to the fruit to be pressed. Cleaning is very easy thanks to the good accessibility and the juice tanks that are easy to remove.

Technical description

Much of the juice can already be obtained in the pre-press zone in front of the first press roller before the nine

press rollers release the rest of the juice gently. Two additional post-press rollers can apply additional pressure to the pulp in order to increase the yield.

The press is driven by two bevel helical gear motors. This gear is significantly more durable and energy saving than standard worm gears.

To save fresh water at the filter belt cleaning system, nozzle pipes combined with a washing water treatment plant can be used.

Our power specifications are empirical values from long-standing customers.