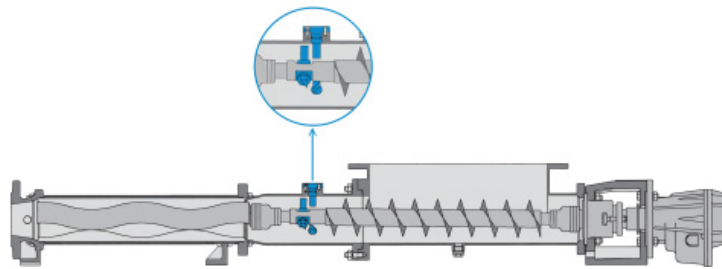


Avoiding Oxidation in Fruit Processing

Retaining the natural characteristics of fruits and vegetables is the primary consideration in manufacturing pure, high quality juices. Since contact with air and unnecessary handling steps can contribute to fruit deterioration through oxidation and increased foam formation, food processors are enthusiastic about the seepex BTM open hopper pump.

seepex BTM - the solution for the treatment of fruit and vegetables

seepex range BTM pumps also have a patented process for shredding and transporting fruit and vegetables. These pumps have a rectangular inlet hopper as well as devices for product feeding and shredding. Patented cutting knives integrated in the compression housing are a unique feature of the BTM. These pumps shred products like apples, pears, cherries, carrots, berries, and transport them within an enclosed system a short distance for further processing.



seepex BTM range pump with integrated cutting unit

The result: clear, high quality juices

Continuous and fast juice reclamation is achieved while minimizing oxidation. Aeration tanks and inefficient mills are eliminated. Life cycle costs will be reduced. The compact design requires less space.



Apples in the storage container before shredding



seepex BTM range pump under storage container

Key Facts

- raw product crushing and transport in one enclosed system
- one step combining crushing and transport, significantly reducing processing cost
- compact, space-saving design

Please visit www.seepex.com for further information and contacts.