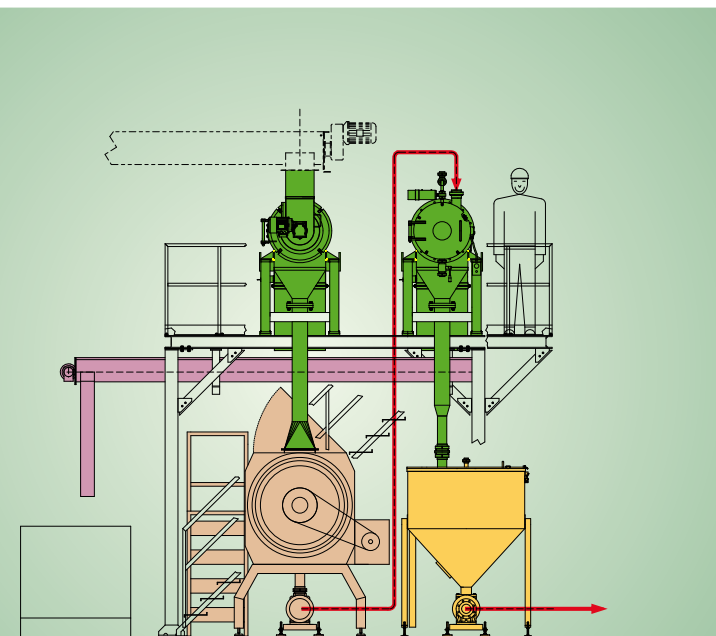
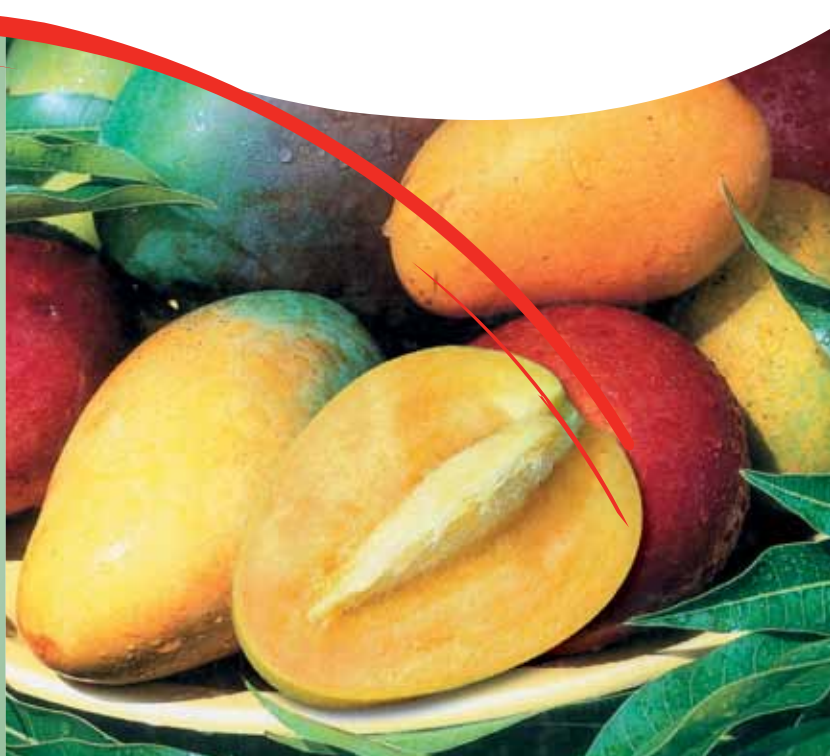
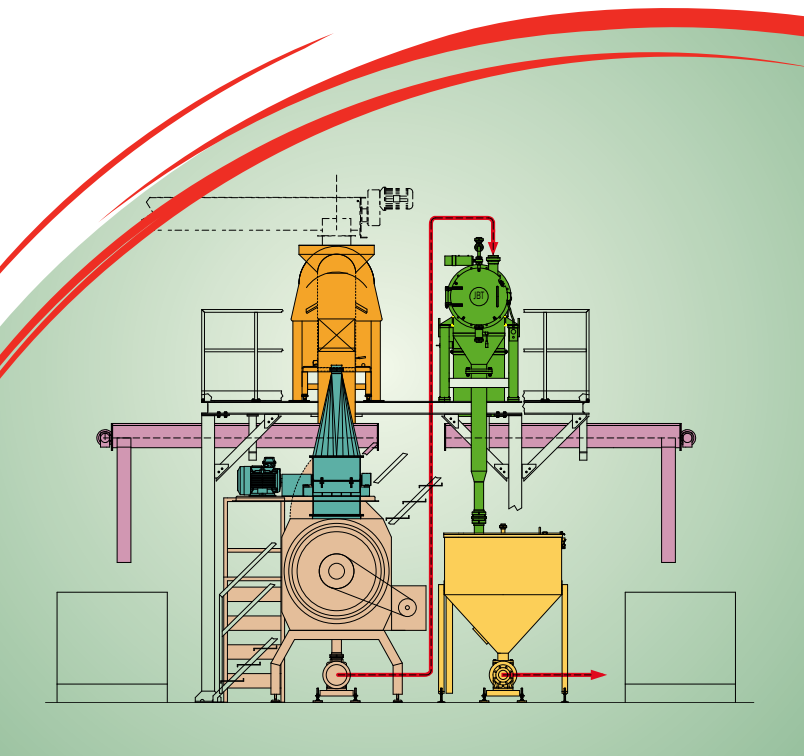


READYGo™ PUREE



READYGo™ PUREE

Summary

The System has been developed to produce refined purée in a hot or cold extraction mode with processing capacities up to 10 t/h of raw fruit.

Continental fruits (apple, pear, peach, plum, apricot) and tropical fruits (mango, guava, etc) can all be processed.

It is designed to receive raw fruit from a reception line upstream, de-stone them or crush them depending on the type of fruit.

The high quality purée obtained can be used for further processing (Aseptic, pasteurized, frozen or concentrate).

The control system enables automatic operation for both the purée production and the CIP and requires minimal training.

Working mode description

The System is designed to be interlocked with Customer control signals (e.g. high level in product tank, or feed product availability).

- Fruit is fed to the cold extraction unit either directly or after a destoner depending on to the type of fruit. The cold extraction unit incorporates a fruit chopper.
- The cold extraction unit separates skin, stones and pips;

- The enzymatic inactivation unit allows instantaneous temperature raise and maintains the puree at inactivation temperature only for the needed amount of time;
- The extraction pumps sends the inactivated product to the centrifugal finisher to separate puree from fiber;
- The extracted purée is collected in the tank and sent to downstream equipment (evaporator or READYGo ASEPTIC MONOBLOCK);
- Stones and pomace are conveyed to collecting bins placed alongside the skid;
- The extracted purée leaving the READYGo™ PUREE module is at a temperature suitable for proper deaeration.
- Complete and ready-to-ship containerization, for “plug and play” installation worldwide;
- Simple utility requirements: air, water, caustic, steam and power;
- Self contained electrical starters and VFD's;
- Reduced in-plant footprint;
- Minimum assembly and installation required;
- Stainless steel frame

Features

All motor speeds (de-stoning machine, finisher, pumps) can be easily controlled by variable frequency drive (VFD) and a single Control Board.

Easy cleaning with water and cleaning solution directly fed to the system. The system automatically heats and recirculates the CIP solution inside the product circuit.



Apple waste from the cold extraction

Process and fruit flow

	Apple	Pear	Peach Apricot Plum	Mango (green)	Mango (yellow)	Guava	Banana	Papaya	Berry
Elevator	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional
Scalder									
Destoner									
Hammer mill									
Cold extractor									
Enzymatic inactivator	Hot - Cold break	Hot - Cold break	Hot - Cold break	Hot - Cold break	Hot - Cold break	Hot - Cold break		Hot - Cold break	Hot - Cold break
Turbo refiner									
Stone cleaner			Optional	Optional	Optional				
Ascorbic acid dosing tank *				Optional	Optional	Optional		Optional	Optional
Citric acid dosing tank **	Optional	Optional	Optional	Optional	Optional	Optional	Optional		Optional
Nitrogen injection	Optional	Optional	Optional						Optional
Legend:	* Ascorbic acid: browning prevention				** Citric acid: pH standardization				
	Optional	= only suggested				= necessary steps			

Advantages

- Significantly lower operational cost compared to a traditional custom designed purée extraction plant.
- Reduced installation cost due to the reduced footprint and simple utility requirements.
- Same high quality extraction performance as custom-designed purée extraction plant.
- Tremendous production flexibility which allows the system to process a variety of incoming fruits.
- The existing operators can run and clean the system; no additional labor cost.



Peach pomace

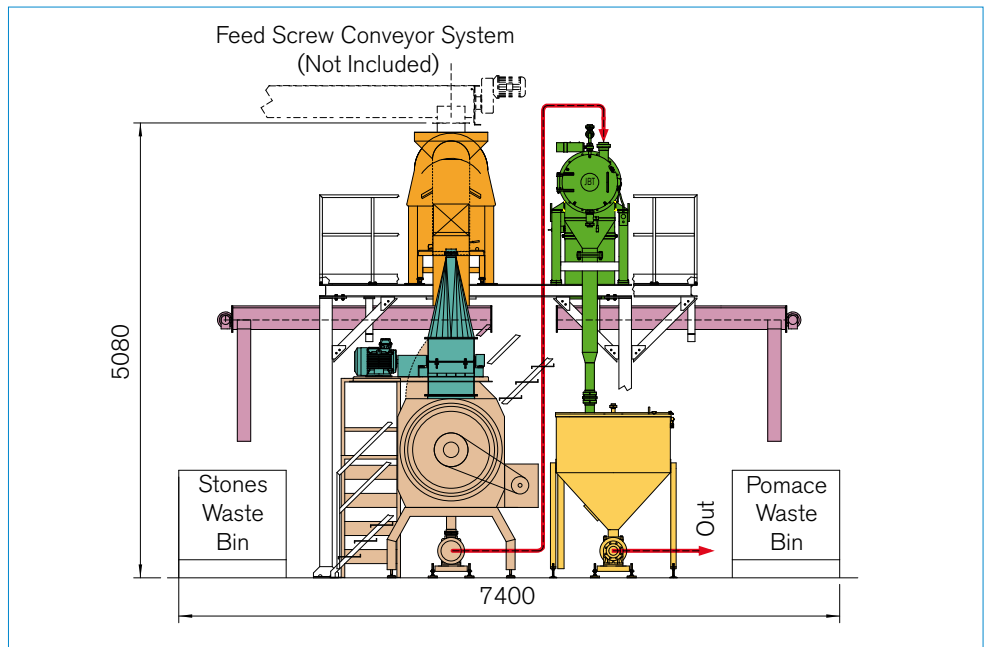


Yellow mango pomace

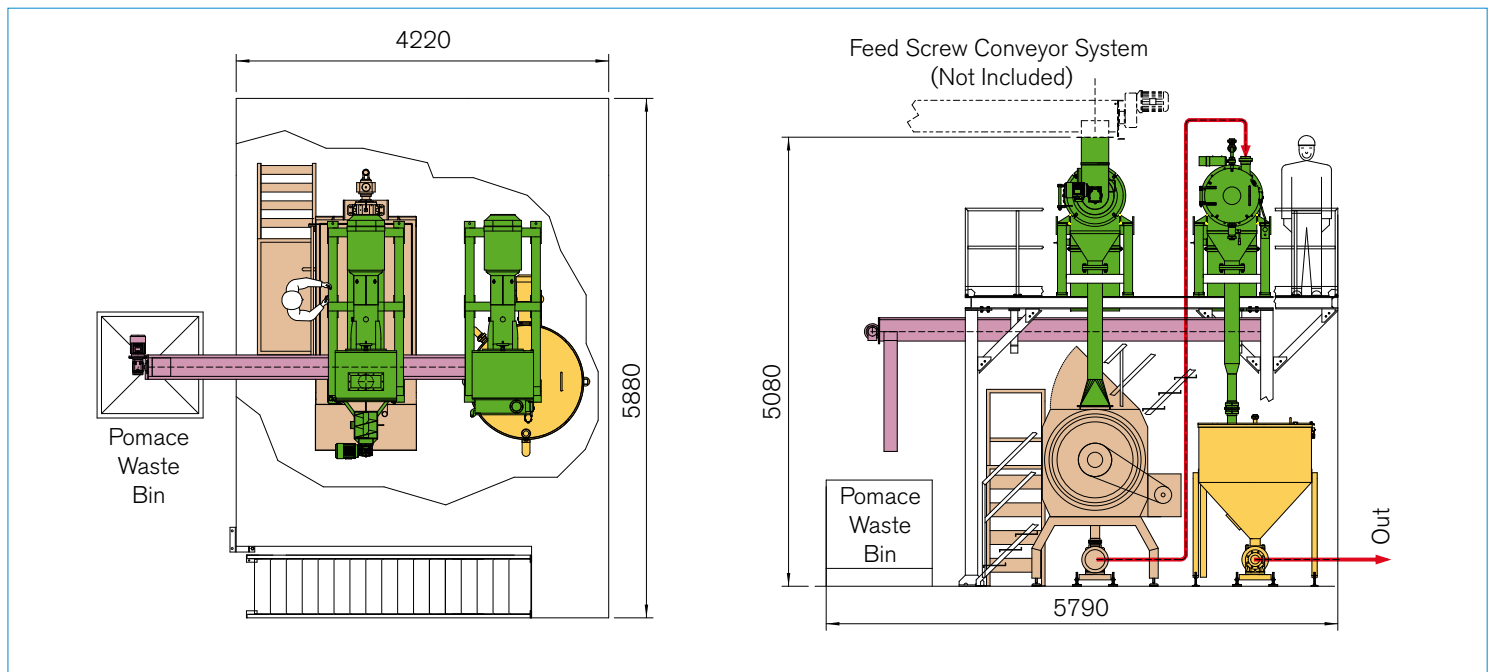
Specifications

- Shipping: the skid is designed to fit into a standard 40' shipping container.
- Air: 6 bar / 87 psi.
- Electrical:
 - 120 kW for 5 t/h of raw fruit
 - 200 kW for 10 t/h of raw fruit
- Water: 11 m³/h (49 gpm)
- Caustic soda: 11 m³/h (49 gpm), solution 3 %, 74 °C (165 °F)
- Steam:
 - 800 kg/h for 5 t/h of raw fruit
 - 1600 kg/h for 10 t/h of raw fruit.

Mango version approximate specification



Approximate Specifications





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From single machines to complete processing lines, we enhance value and capture quality, nutrition and taste in food products.

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