

**Price List**  
 valid from 01.01.2009

**Eurolux Pressing Station APEX 1600**  
**used – in very good condition!**  
**Price: Euro 99.950,-- / unit**

Catalogue-Nr 09-2060L

available: 1 unit

The advantages of the APEX Pressing station are universal application for several kind of fruits, we have experience with

- Apples, Pears, Grape juice, Cherries, Strawberries, Red currants

High yield even with stored fruit

Counter – current extraction can be switched on or off

**Instruction Manual Available**

**Technical Data:**

Capacity	14	t / h
Length	6646	mm
Width	4110	mm
Height	5630	mm
Weight	8000	kg
Width of belt	1500	mm
Speed of belt	0-11	m/min
Air pressure min	>4	bar
Air pressure max	8	bar
Belt tension min	4	bar
Belt tension max	6	bar
Air consumption ( free of water, oil, dust )	2	m³ / h
Water consumption for belt cleaning	1800	l / h
"Leaching water in % of mash "	0-20	%
Electric connection		
Belt drive	240 / 400 V	11,5 kW
Brush drive	240 / 400 V	2x 2,2 kW
Cleaning water backflow pump	240 / 400 V	2x 0,55 kW
Motor of Belt cleaning	240 / 400 V	2x 0,25 kW



### **Description of the pressing station**

*The Eurolux belt press APEX 1600 is a continuous pressing system for the production of fruit juice.*

*By adding water directly in the press, the extraction of pomace takes place at the same moment. The aim is to get the remaining sellable matter, especially sugar, in the pomace, allowing to increase the yield.*

*The press is either directly fed the mill or the mash is fed into the feeding hopper, via a variable pump. Thanks to a quick regulation it is possible to adjust the optimum thickness of the mash cake.*

*A first very big roller increases slowly the pressure and allows a quick and extensive deducing.*

*A total of 12 rollers ensures an optimal big pressing surface of 12 m<sup>2</sup>, enabling to reach a yield up to 85 – 88 kg juice.*

*The vertical construction of the press allows a multi – step counter – current extraction, i.e. water is given to the pomace cake from the end press roller.*

*The water is aspirated by pomace and dissolves the remaining sugar.*

*In the end pressing zone, the pomace is pressed out, so that there is, according to mash condition, as less humidity left as possible.*

*Because of the pomace outlet, being at the top, the pomace can be conveyed horizontally by a screw.*

*The belt cleaning device takes care of a proper cleaning of the belt. By means of a continuous an constant high pressure belt cleaning, no cleaning breaks are necessary.*

*To reduce water consumption to the minimum level, the water for belt cleaning is recycled and screened by relative screen.*

*The water required for the extraction is taken from the circulating water which has three advantage:*

- *the sugar dissolved in the cleaning water goes into the juice*
- *the water taken for the extraction is replaced by fresh water so that the cleaning water is replaced*
- *the water consumption is reduced to the water quantity used for extraction.*

*The pressed juice is fed onto a vibratory screen. There, particles are removed and returned to the mash feed by a pump.*



*All prices are valid Ex-Works, excl. VAT.*

*Freight Charges: depending on dimensions and destination*

*Delivery: from 97753 Karlstadt-Karlburg*

*Subject to prior sale  
 Ref*

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