



Citrostar



The juice coming from oranges is the most popular one in the wide range of fruit beverages. However, most of the orange juice consumed by the world's population is still reconstituted from concentrate. In a fast-moving world with the strongly growing demand for instant foodstuff, also juice producers face a big challenge: Finding a suitable combination of meeting this demand while fulfilling the needs for a parallel increasing consciousness for healthy drinks.

Conventional high-capacity orange juice extractors have the problem of contamination between juice and the bitter essential oils contained in the peels.

For the production of high-quality freshly squeezed juice (NFC = Not From Concentrate) Bertuzzi is therefore proud of offering its Citrostar, either in the versions MU1 or MU3.



Citrostar MU1

Equipped with one squeezing head

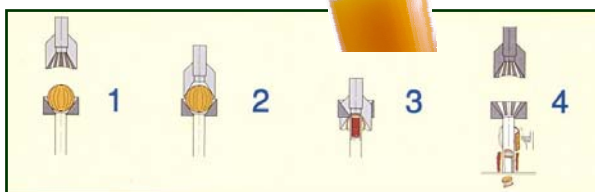
Capacity:
200 to 250 kg per hour
of fresh oranges



Citrostar MU3

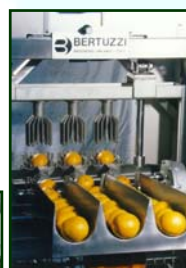
Equipped with three squeezing heads

Capacity:
1.800 kg per hour of
fresh oranges



The Citrostar operation scheme is composed by 4 phases:

1. Feeding and positioning of the fruit on the extraction star
2. Closing between the two stars
3. Compression and pushing of the fruit into the refining cylinder
4. Juice extraction and refining



If a single machine, a pilot plant or an industrial-size processing line, we will be pleased to find the right answer to your needs.

Every product means different requirements. Tell us your requirements, because we do not only supply machines, but solutions.

YOUR  BERTUZZI TEAM 

BERTUZZI FOOD PROCESSING S.R.L.
viale Lombardia 298 / 300
20047 Brugherio (Milan) - ITALY
phone: +39 039 28 71 983
fax: +39 039 88 32 05
e-mail: info@bertuzzi.it
www.bertuzzi.it

