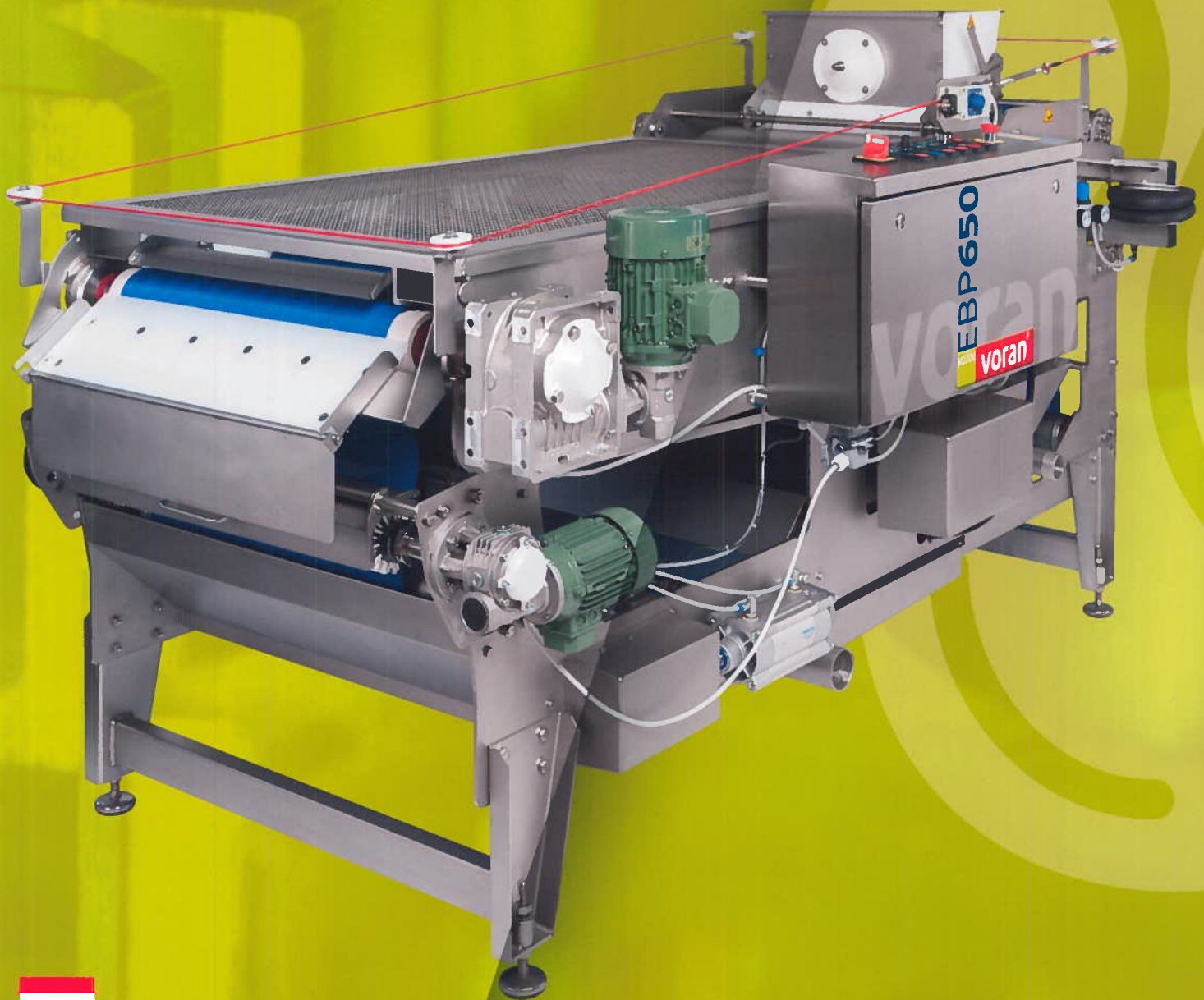


**voran**<sup>®</sup>

machinery

# Belt press EBP650



# Delicious quality

## Natural juice

Naturally cloudy fruit and vegetable juices are an important and tasty component of a healthy, balanced and nutritious diet.

They are a source of trace elements, minerals and natural vitamins in a harmonious composition.

## Hygiene

To retain these valuable components during processing it is essential that strict hygiene is maintained for the raw materials and operating the equipment. That is why voran® places great value on the ease of cleaning and compatibility for food contact of all components that come into contact with the product.

## Cost effectiveness

Our modern fruit processing equipment is characterised by excellent product quality and a high juice yield – at the same time as low operating, servicing and maintenance costs – plus excellent value retention.

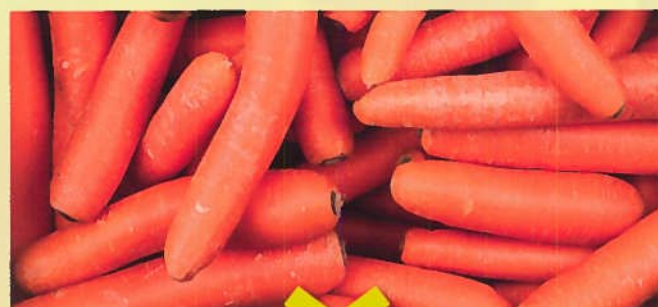
## Fruit processing lines

As a future-safe solution, each part of the machine is designed to perfectly integrate into a fruit processing line for producing and packaging natural, tasty, long-life quality products.

## Experience meets innovation

For decades voran® Holding has stood for quality, dynamic and professionalism in food and drink processing. As a financially stable medium-sized company we currently employ around 160 people in Pichl bei Wels – at the heart of the province of Upper Austria.

**voran® – Our solutions today  
set the standards for tomorrow.**

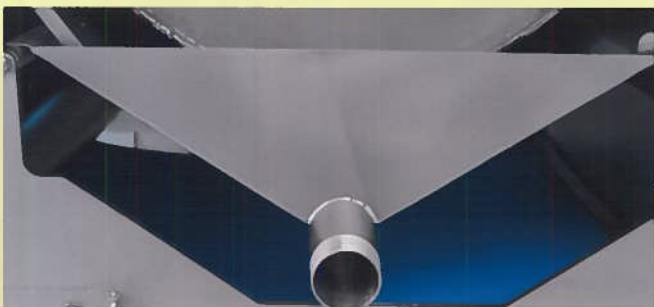
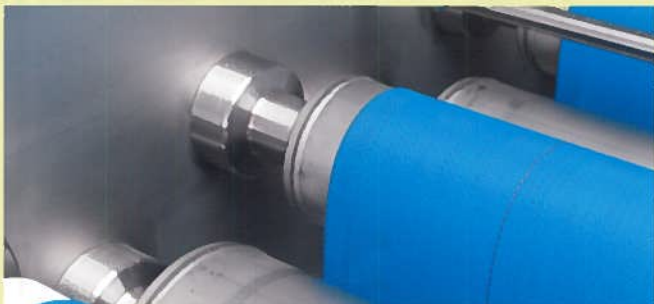


# An ingenious solution

## Continuous high yield

This belt press is operated completely automatically and continuously, with only very little supervision required. Optimum juice quality and a yield of up to 75% are guaranteed thanks to the variable speed and pressure control of the belt press, which can be used for a wide range of fruit (pomaceous fruit needs to be de-stoned before pressing), berries, vegetables and herbs and for dehydrating various produce.

Special attention has been paid during design to ensure accessibility of all components and easy cleaning. The central cover is easy to open on gas-filled struts. All components such as metering box, mash feed, juice flow plate, juice basin etc. can be removed without tools. As a result the equipment can be cleaned effectively during and after processing.



All parts that come into contact with the product are food-contact compliant. All parts are made from stainless steel to fully meet the strictest hygiene requirements for food and drink processing.

This machine is characterised by its low operating and maintenance costs. One reason for this is the use of press rollers that are mounted on fixed shafts without being subject to alternating bending stress. Using an endless screen belt guarantees improved retention of the mash as well as extending service life. Screen belts with a closure are available for temporary repairs.

The machine is assembled ready-to-plug-in and can be set up on floors without a special foundation. If desired we would be pleased to start up the belt press for you, as well as provide a service before the start of each season.

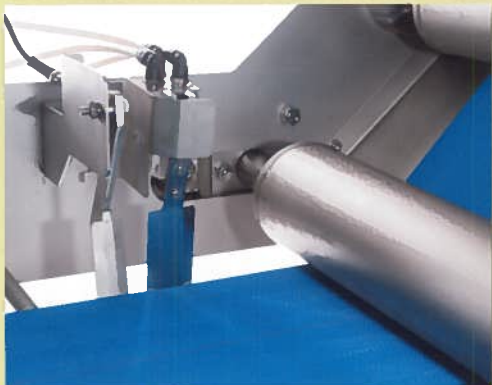
# Design features



Press rollers on fixed shafts with encapsulated roller bearings - no alternating bending stress

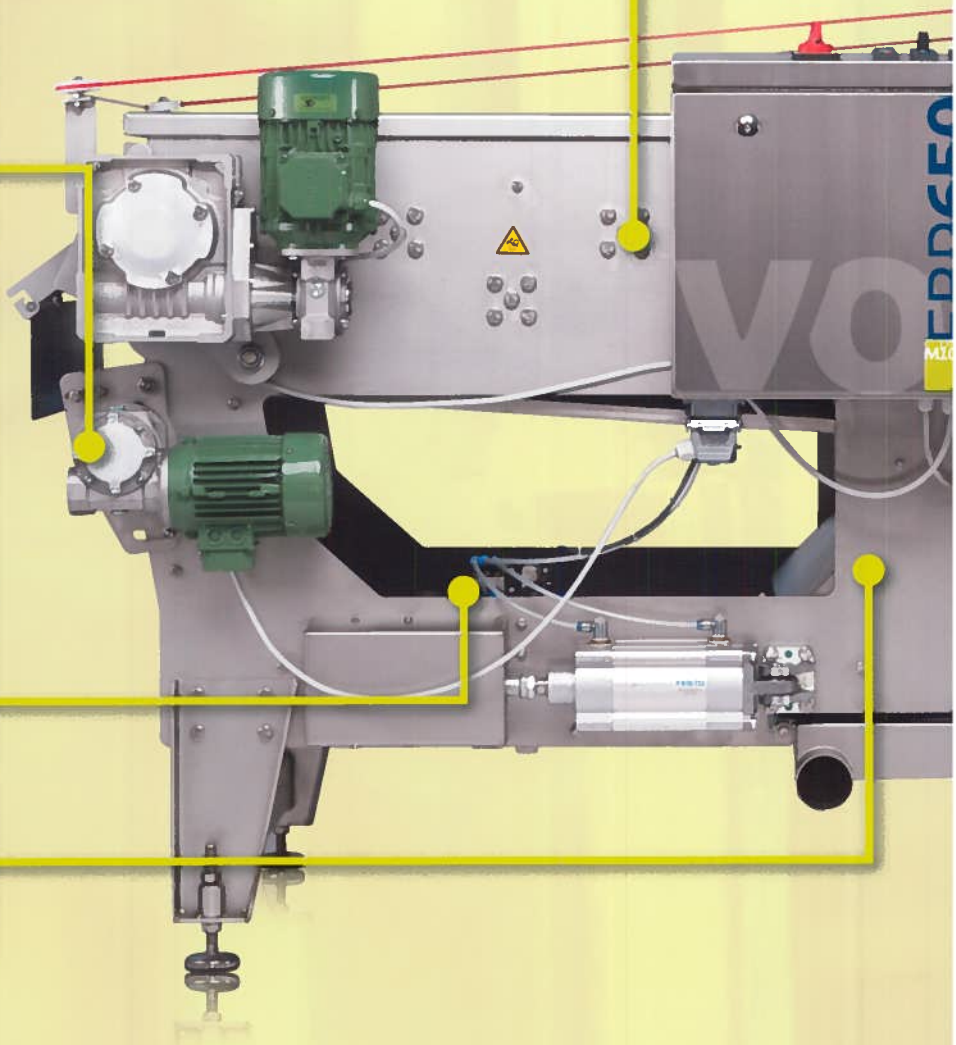


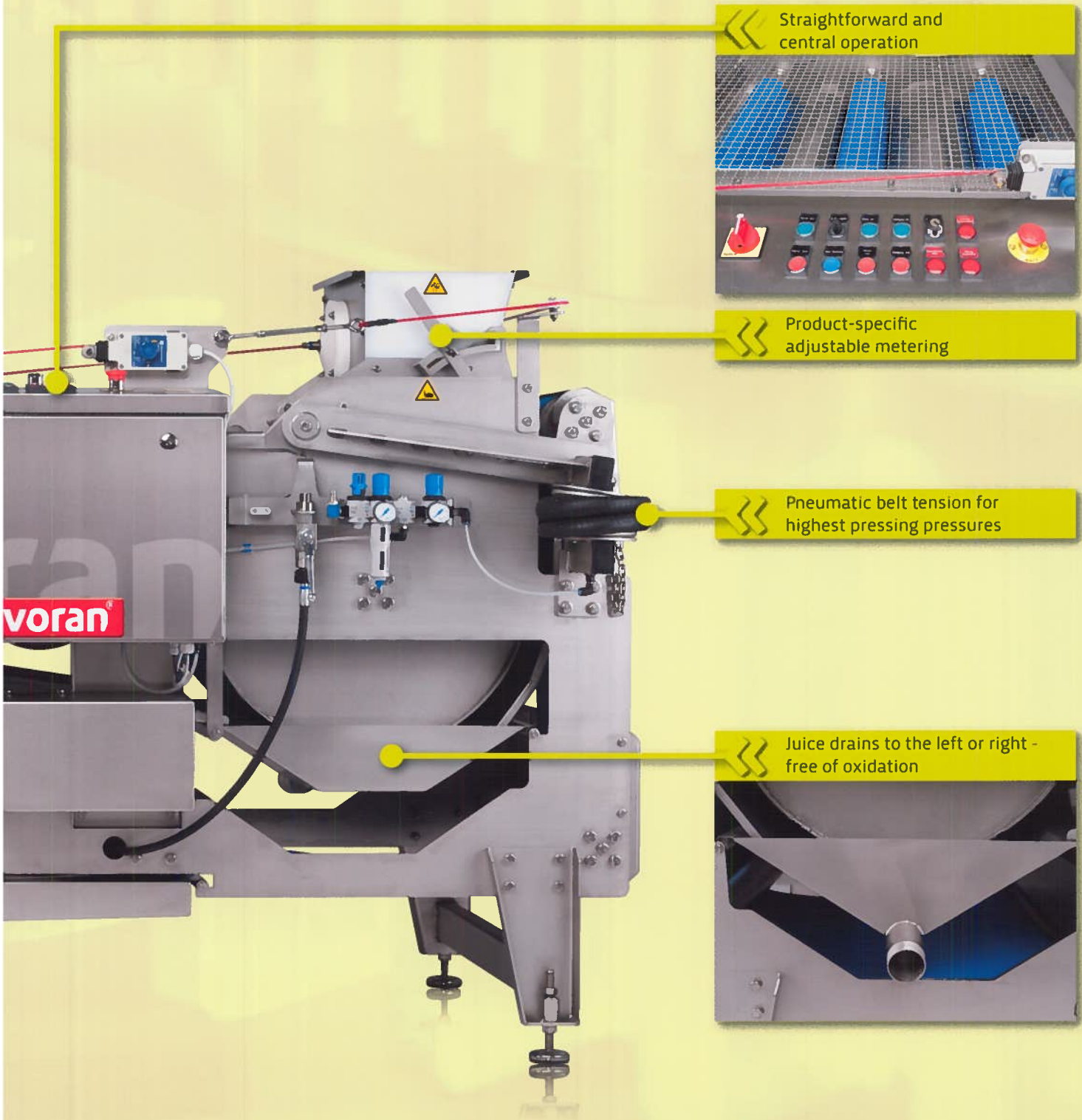
Optional brush cleaning system can easily be retrofitted for removing pressed-in particles when working with problematic press cake



Fully automatic control and emergency stop if belt off-tracks

Completely automatic high-pressure belt cleaning: highly efficient and low water consumption. Drain to left or right





Straightforward and central operation



Product-specific adjustable metering

Pneumatic belt tension for highest pressing pressures

Juice drains to the left or right - free of oxidation



# Combination

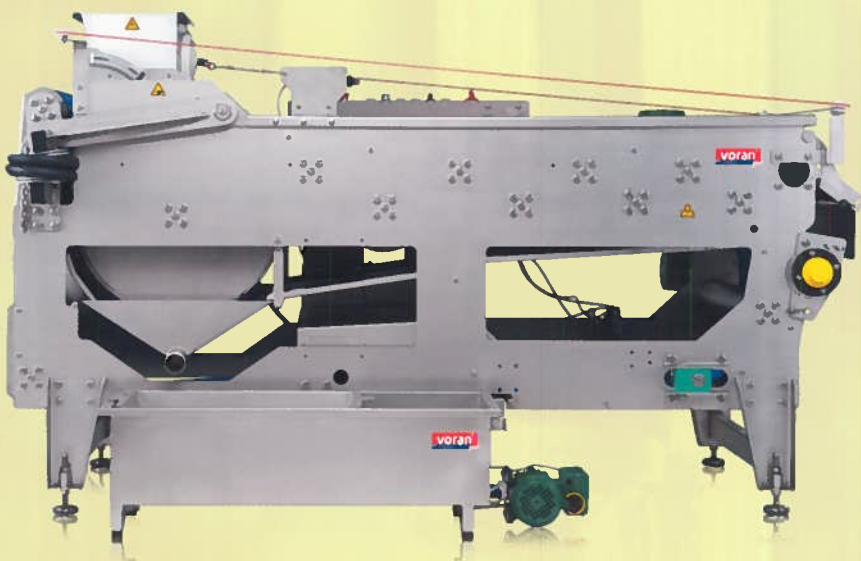
## WAR65

The WAR65 combines performance and robustness with space-saving design. Easy cleaning thanks to the rotating turret. The flow rate of mash is controlled depending on the requirements of the belt press. The quality of the mash can be adjusted to the type and quality of fruit being processed using replaceable screens - no tools required. This system is suitable for processing a wide range of fruit and vegetables with a capacity of up to 6,000 kg per hour.



## 100l juice basin

The juice runs directly from the belt press through a removable, large surface 1 mm coarse screen to be collected in a 100 litre buffer tank. A stainless steel level switch automatically controls the impeller-type pump that is designed to carefully convey the product at flow rates of up to 1,800 litres per hour. The pump can also be switched on and off manually if the tank needs to be drained.



## Accessories

### Compressor

Kaeser Classic Mini

To tension and regulate belt pressure.



### High pressure cleaner

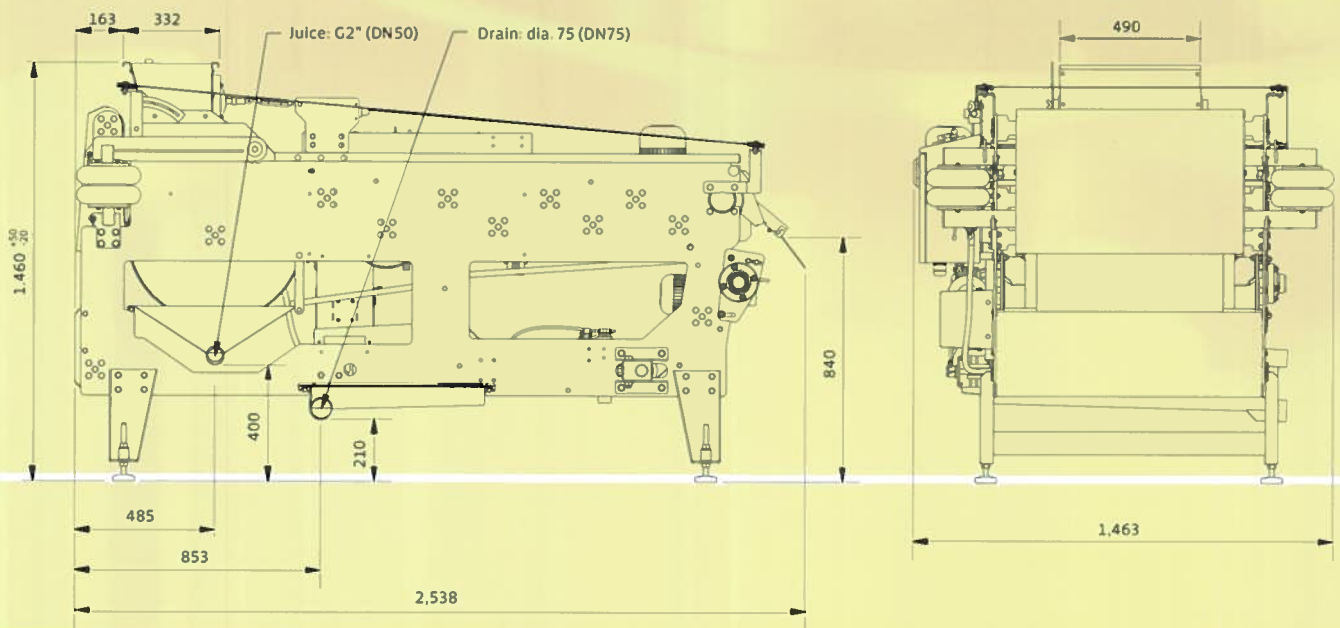
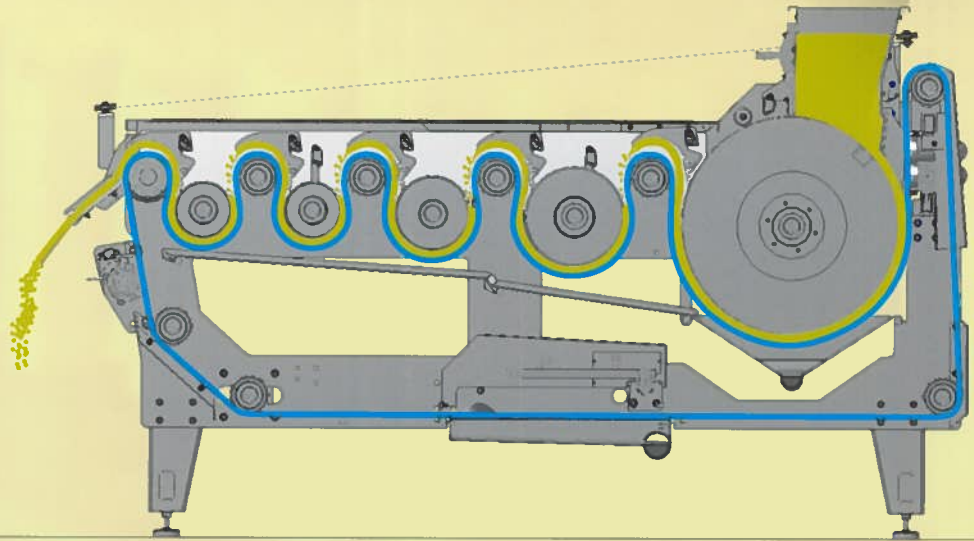
Kärcher HD7/18C

For automatic belt cleaning.



# Technical data

## EBP650



Type	EBP650
maximum capacity in kg/h *	1,500
belt width / belt length in mm	650 / 8,120
belt speed in m/min	0,9 - 1,8
contact time in min	1,8 - 3,8
motor rating in kW	drive motor 0.55 / rinsing system motor 0.12
electrical connection	3x400V / 50Hz
minimum fused protection in A	16 (slow-acting)
plug	CEE 16 A 6h
water consumption for belt cleaning in l/min	3
height of mash feed in mm	1,460
height of pomace ejector in mm	840
dimensions height / width / depth in mm	1,460/2,538/1,463
total weight in kg	1,060

\* depending on material being processed

Technical updates and any errors expressly excepted.

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