

Voran KNOW-HOW from professionals for professionals!

Healthy and nutritious locally made beverages pressed from windfall or table quality fruit in the form of cider, perry or fruit juices are becoming ever more popular and important with people everywhere.

Fruit trees are not only an attractive feature in the landscape, they are also valuable providers of the raw materials for the direct marketing of fruit, the sale of fruit to the food processing industries and in particular for farm and home-made products which represent a valuable addition to a farmer's income.

Pressing by experts ensures that the consumer gets a natural and delicious product and thus makes an indirect but active contribution to ecology and environmental protection.

Basic facts to know

1 Use only the best materials



- Ripe, but not over-ripe fruit from domestic windfall fruit and cultivated orchard fruit.
- Fresh processing immediately after harvesting, gathering.
- Different fruit types can be mixed according to taste or windfall fruit mixed with a maximum of 1/4 of orchard fruit.
- Keep pressed fruit before and during processing out of direct sunlight = heat brings a deterioration in quality.

2 Make sure you sort and wash the fruit



- Sort out rotten fruit / leaves and other foreign bodies from the fruit to be pressed, ideally using a sorting table or belt.
- Manual or machine washing, e.g. with the VORAN Washing and Milling Plant WA LC or WAR 65 as the basis for all hygienic further processing and to avoid a deterioration in flavour / fermentation caused by rot bacteria or bad fruit, foreign bodies such as leaves, grass and the like or by fungus in distillery products.



Fruit pressing

Technical data

	1	2	2	2	3	4
	Scraper Mill OMM 1,1	Centrifugal Crusher RM 1,5	Centrifugal Crusher RM 2,2	Centrifugal Crusher RM 5,5	Masher steel/stainless	Washing/Milling plant WA LC
Nominal capacity kg/h *	1000	650	1000	4200	2000	2000
Motor capacity kW (HP)	1,1 (1,5)	1,5 (2,2)	2,2 (3,0)	5,5 (7,5)	4,0 (5,2)	elevator 1,5 (2,2) mill 3,0 (4,0)
Mains connection	400 V 50 Hz					
Dimensions						
Length mm	900	500	550	725	875	1800
Width mm	640	420	520	690	735	600
Height mm without/with stand	1230	890 / 1615	1145 / 1530	1440	1410	2100
Feed height mm	1230	1615	1530	1440	1410	800
Weight kg without/ with stand	65	25 / 40	45 / 60	70	55	216

* Nominal capacity dependent on fruit quality and screen used. The right to make technical changes is reserved!



Fruit Pressing

scraper mills • centrifugal crushers
mashers • washing / milling plant

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Depending on the fruit to be pressed a specific mash quality with regard to fineness and structure is required for each different pressing method (basket press / packing press / travelling screen press):

The following milling principles that ensure careful on the core processing of the fruit to be pressed are to be distinguished.



1 Grater mill for core fruit

VORAN types

Fruit Mill OMM 1,1
Cultivated Fruit Mill AMH
Cultivated Fruit Mill OMS

- For an even feeding in of the fruit equipped with feeder tamper (OMM 1,1 / AMH)
- Pressing fineness adjustable with counter stopper
- Careful on the core milling with grater roller
- Parts in contact with fruit and mash in stainless steel or wood (OMM 1,1 / AMH)



3 Centrifugal masher for core fruit, root crops, potatoes, maize etc.

VORAN types

Masher steel and stainless steel 4 kW



- All-round tool for use in processing fruit, preparing animal feeds, through to shredding garden refuse / composting
- Choice of inter-changeable masher discs to set milling fineness / structure



2 Centrifugal crusher for core fruit, stone fruit and berries

VORAN types

Centrifugal crusher RM 1,5
Centrifugal crusher RM 2,2
Centrifugal crusher RM 5,5

- Centrifugal mill with a choice of interchangeable stainless steel screens for adjusting milling fineness
- Ideal for distillery mashing



4 Washing / milling machine for washing and milling of fruit for pressing

VORAN types

Washing Machine WA LC
Washing Machine WAR 65

- Excellent dosing qualities (required because of differences in size or specific gravity of e.g. apples / pears)
- Careful fruit handling (no cut pieces)
- Effective fruit cleaning
- Centrifugal crusher that is careful on the fruit with easy to change screens to set mash structure
- Mash discharge can be dosed with filler monitoring



Top quality materials for machine and device parts in contact with the product and juice

It has to be **stainless steel** !



- Stainless steel, wood or food quality plastic should be used for all parts that come into contact with the product and must be used for those that come into contact with juice to prevent negative effects on flavour down to the so called "black break" ruling out production of undrinkable quality juice.
- An added plus is the easy cleaning and maintenance of stainless steel products compared with that required for painted parts that are subject to corrosion under the influence of aggressive fruit acids and need constant care and attention.

The mash obtained in fruit grinding is then further processed in discontinuous or continuous fruit presses, either fresh (low oxidation = bright colour, light aroma) or after approx 1 to 2 hours standing time to intensify the flavour (= intensive aroma, darker colour).

Discontinuous

Packing presses



The optimum pressing system for best quality juice (aroma, fresh flavour, cloudy content) and top yield due to a multiple sub-divided press head giving the juice an immediate free flow with resultant high working speed.

Ideal for fresh fruit and good for table quality fruit.

Basket presses

Easier to operate and clean, compared subjectively with the packing press. The juice that runs through the mash barrel slats carries more cloudy material with it, depending on the pressing force effective time the juice is also retained in the press, resulting in a yield loss of approx. 10% in comparison with packing presses.

Good for fresh fruit and adequate for table quality / stored fruit



Continuous

Screen belt presses



A continuous all-rounder press in single or double belt versions for maximum throughput with minimum work input, optimum juice quality and yield = profit.

Ideal for fresh fruit and for table quality / stored fruit.

The fruit juice you produce is further processed as



Cider

cider is fermented juiced pressed from local windfall apples and or pears. Perry is made from pears alone.

Apple juice

in the case of apple juice the fermentation process is stopped by means of pasteurisation after the juice has been allowed to stand and it is preserved by this means without the need for chemical additives.

If you follow our fruit processing tips, use the professional VORAN tools and maintain the highest hygiene standards necessary for a product intended for human consumption, you can be sure that the result will be an outstanding product very much to your taste and your children and friends will love it.

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