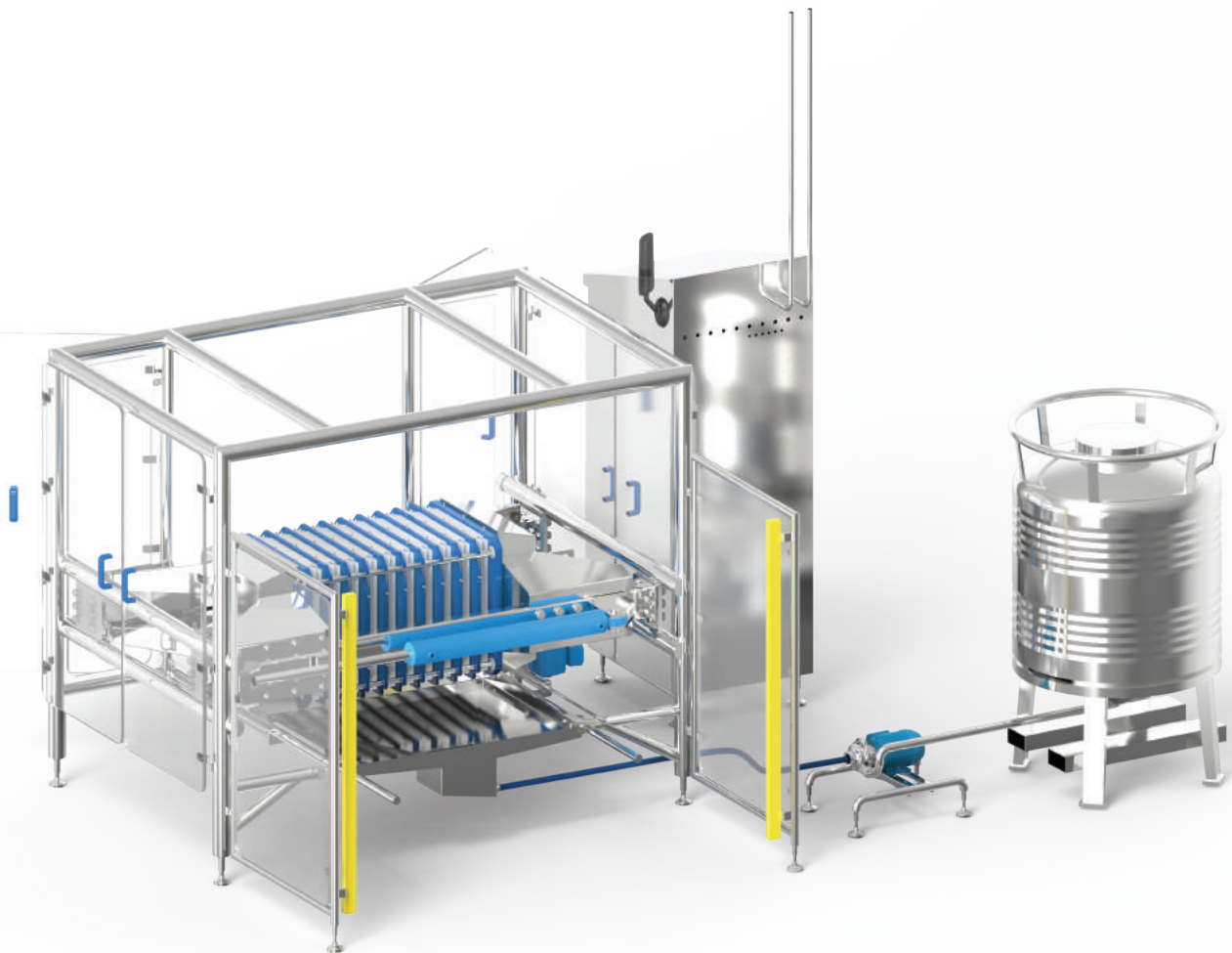


Watch how it works
on coldpresses.eu



COLD PRESSES



The Cold Press No.20

Craftsmanship meets technology
in fresh juice extraction



Cold Pressed Juices

Cold pressed fruit and vegetable juices are tasty and healthy, and are changing the global juice market. With the Cold Press No.20, fruit and vegetable juice is extracted without crushing the cells too much or creating undesirable heat. The super fresh juices still contain enzymes and the original nutritional value, just as nature intended.



Technical Benefits

The Cold Press No.20 is the big brother of the Cold Press family, and is able to squeeze up to 1000 liters of juice per hour out of fruit and vegetables. This makes the Cold Press No.20 very suitable for medium sized industrial juice producers. Furthermore, the Cold Press No.20 empties the bags fully automatically, and can be operated by a single operator.

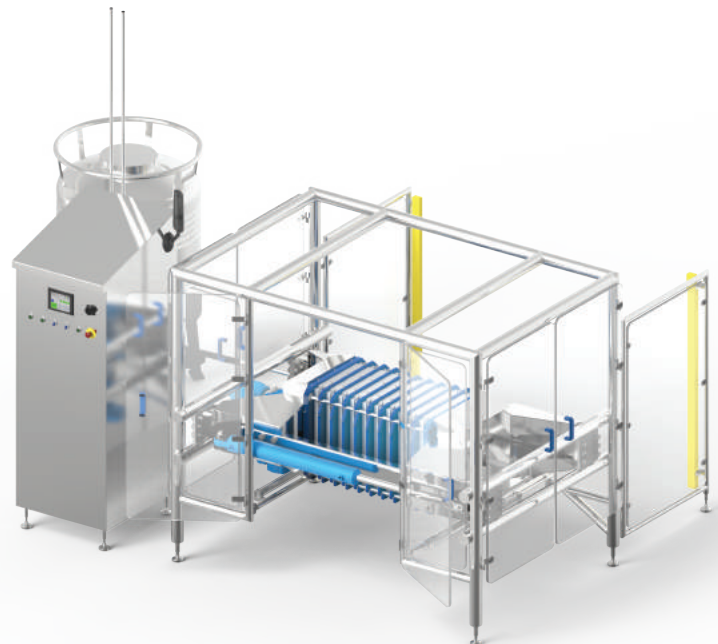


Specifications

- Designed according to hygienic guidelines
- Up to 1000 (CP20) or 600 (CP10) L/h
- Automatically empties bags after pressing
- Can be operated by one operator
- Pressure up to 180 bar, for very high yield
- Product zone: food grade materials
- Stainless steel frame and enclosure
- Most hygienic (surface) finishing
- CE and EHEDG certified
- Dimensions 290 x 280 x 220 cm (l x w x h)
- 380V - 50Hz

Optional

- Pump and tank to transport to your pasteurization line
- Pump for fast filling of pressing bags
- Different types of pressing bags (regular, nuts, leafy products)



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