

Fruit Processing – Destoner.

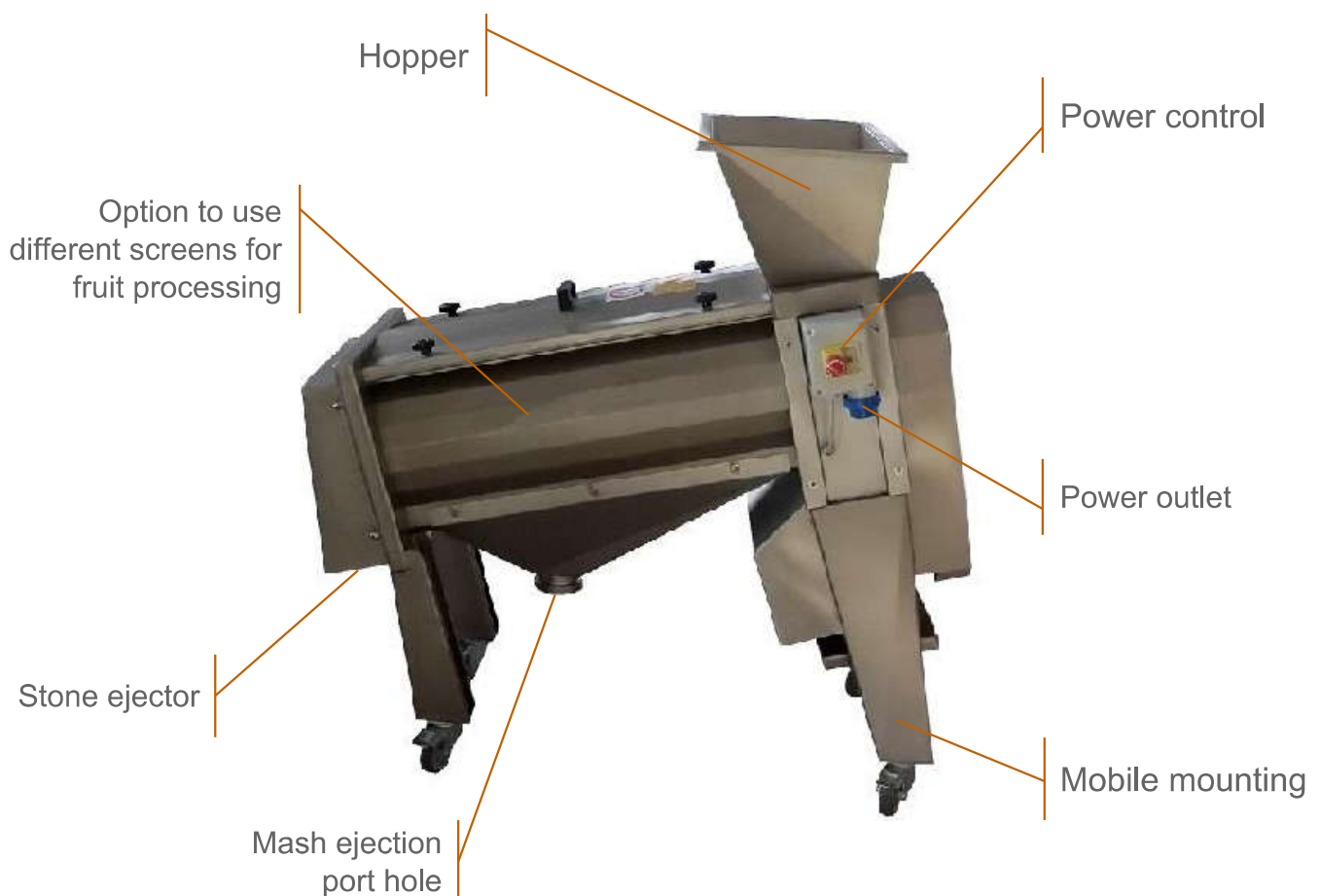
Description:

Hagyo Distilling developed an all-in-one, universal machine for your fruit processing needs. The destoner is capable of destoning, pounding, and grinding a variety of fruits:

- Destoning stone-fruits (apricot, cherry, plum, peach, etc.)
- Pounding small fruits (berry, raspberry, blueberry, etc.)
- Grinding pome fruits (apple, pear, quince etc.).

With the Hagyo Distilling destoner, fruit can be processed with high efficiency for a more productive operation. The destoner can be equipped with different sized screen perforations that allow the operator to remove pulp solids and stone fragments from the incoming fruit or mash.

Standard Features:



Available perforated screen sizes:

- Ø 3 mm
- Ø 5 mm
- Ø 8 mm

Operation Requirements

- Powered by electricity:
 - 3 phase, 240 V electricity
- Cold water line connection
- Receiving vessel or drain

Construction Material



Specifications

The destoner can be equipped with different perforated screens that can destone a variety of fruits.

Specification	Destoner
Capacity:	600 – 1000 kg/hour seasoned fruit OR 1000 – 2000 Liter/hour mash
Actuation:	Electric motor (1440 rpm)
Electrical usage:	USA: 3x240 V / 60 Hz / 2.6 kW EU: 3x400 V / 50 Hz / 2.2 kW
Operation temperature:	39.2 – 122°F / 4 – 50°C
Material:	1.4301 stainless steel (AISI 304)
Size	Length: 2'3.56" (700 mm) Width: 4'7.12" (1400 mm) Height: 4'8" (1420 mm)
Height of port hole	1'2.6" (370 mm)
Height of stone ejector	1'7" (480 mm)
Weight	331 lb (150 kg)