

LINK CONVEYOR ELEVATOR WITH GRINDING UNIT

GBE 900

VALENTIN
STOSSIER
SEIT 1918

TYPE	MAXIMUM HOURLY OUTPUT ¹⁾	ELECTRICAL CONNECTION DATA	WASH BASIN VOLUME	DIMENSIONS L x W x H	WEIGHT
	kg / h	V / A / kW	l	mm	kg
GBE 900	5500	400 / 16 / 6.3	ca. 900	3540 x 1050 x 2800	ca. 650

¹⁾ Processing output specifications based on fresh pressed fruit. We reserve the right to make technical changes.



Stossier. A brand of Milteco.

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Benefits

- Simple operation and cleaning
- Plug-in ready machine
- Stepless adjustment of the conveyor rate for continuous operation – adapted to the next machine
- Automatic start-stop (in combination with level monitoring)
- Washer-blower system (whirlpool effect) for thorough product cleaning (optional)
- Washing water recirculation for steady product introduction
- Fresh water rinsing of the product before the crusher
- Inclined crusher for easier cleaning and mash removal
- Grinding insert replacement in a few simple actions
- Compatible with grinding plate or grinding knife insert
- Non-floating product can be processed
- Minimal maintenance required
- Removable grate insert
- Modifiable conveyor height (modular design)
- Incline in water basin for complete draining of washing water
- Washing water overflow
- Machine made of stainless steel
- CE-certified

General

The link conveyor elevator with grinding unit GBE 900 from Valentin Stossier is used for fruit cleaning and crushing. In contrast to screw elevators, it can even process fruit and vegetable types that do not float. Fruit is dumped into the water bath (for example by a crate emptier) and washed. The optional washer-blower system significantly improves the cleaning effect. Air is blown through nozzles in the lower part of the washing basin. This creates a kind of “whirlpool” that is especially gentle on the fruit/product while also achieving especially good cleaning due to the mutual rubbing contact. The washing water recirculation ma-

kes it possible to completely empty the washing basin, which is a great advantage especially for frequent batch changes. The consumption-optimized washing basin helps save fresh water during the initial filling.

A plastic link belt in the conveyor trough grabs the product and carries it past fresh water nozzles to the fruit crusher. The conveyor speed of the link conveyor elevator features stepless adjustment. Thanks to the especially large crushing chamber, nearly all fruit and vegetable types can be processed. Either a grinding plate or a grinding knife insert can be used. The standard grinding insert makes use of

the proven grinding plate, similar to a cheese grater, which is available with various perforation sizes for different requirements.

The optionally available grinding knife insert is especially suited for hard fruit, such as quinces. These grinding inserts can be swapped with just a few actions. The conveyor trough has a modular design and can be modified as needed later. Built on a stable frame of shaped tubes, the link conveyor elevator can be optimally adapted to the resting surface with adjustable machine feet.