Fruit SHARK 1.6 kW and Fruit MEGALODON 2.5 kW Fruit Shredders

The Fruit SHARK 1.6 kW and Fruit SHARK MEGALODON 2.5 kW electric fruit shredders are made of fine stainless materials, which ensure hygienic operation, a beautiful appearance, great durability, and also a long service life. These shredders are designed for processing produce, especially fruits meant for further processing (pressing). Fruits as well as vegetables are processed in a very quick and efficient manner. The shredded material has the ideal coarseness for further processing by pressing with maximum juice yield. Fruit SHARK shredders can also process stone fruits (including the stones). Connection to a regular 230V socket (with the MEGALODON 2.5 kW shredder, we recommend at least a 16A circuit-breaker).

We recommend **Fruit SHARK 1,6kW** for regular users, cottagers, cottiers, gardeners, and healthy lifestyle enthusiasts. It is a great helper for processing especially apples, pears, currants and other fruits intended for subsequent pressing. The average hourly performance of the machine is 50-100 kg (according to the operator's speed).

We recommend **Fruit SHARK 2,5 kW MEGALODON** for demanding users, gardeners, small farmers or processers of fruits and vegetables. Thanks to the large-capacity hopper, it processes not only any fruit produce, but also vegetables, e.g. carrot, celery, red and sugar beet, cabbage, cauliflower, and also corn cobs. The average hourly performance of the machine is 100-200 kg (according to the operator's speed).

Manufacturer's recommendation:

Fruit SHARK processes fruits at very high speed. To increase the work efficiency and overall volume of processed fruits, we recommend working in a team and purchasing one more transport vessel for the Fruit SHARK shredder. The continuous exchange of vessels doubles the efficiency of your work. For further processing, we recommend a stainless hydraulic fruit press.















MOTOR OUTPUT	MOTOR SPEED	PROCESSED FRUIT DIAMETER	MACHINE WEIGHT	MACHINE DIMENSIONS	MOTOR THERMAL PROTECTION	PROTECTION AGAINST SELF-START AFTER CURRENT OUTAGE	MOTOR BRAKE
1600 W	2800 rpm	Up to 10 cm	28 kg	68 x 37 x 54 cm	YES	YES	YES
2500 W	2800 rpm		35 kg	115 x 37 x 54 cm	YES	YES	YES

VARES - Hydraulic - STAINLESS PROFI fruit Presses



VARES HYDRAULIC PROFI fruit presses of stainless design are made for processing shredded fruits with maximum fruit juice (must) yield. The advantage of these presses lies especially in the 3 mm thick stainless food-processing basket and the 6 mm thick pushing boards for direct contact with foods, which are resistant to fruit acids. The stainless dripping bowl has an ideally placed outlet with a 34" thread for connecting any outlet spigot. The presses are supplied with a 2t or 5t hydraulic jack. In order to maintain maximum cleanliness of the fruit juice and accelerate and facilitate handling when loading and unloading the press contents, we recommend using a textile inset in the VARES PROFI press. The insets in the VARES PROFI press are also utilised for industrial pressing and excel thanks to the maximum pressure resistance and simultaneously the

inset texture, see

the background of the page below. As an INNOVATION in 2014, the offer includes the types: **HYDRAULIC 18L/2t and HYDRAULIC 50L/5t**

Manufacturer's recommendation:

maximum cleanliness of the resulting product (must). It is unnecessary to filter the fruit juice afterwards. For the

Before pressing, the fruits must be shredded, ideally in the Fruit SHARK stainless electric shredder. Fruits processed in the Fruit SHARK shredder have the ideal coarseness for further pressing with maximum juice (must) yield. By combining the Fruit SHARK shredder with the press, you will achieve professional results. During pressing, the must flows from the press spontaneously at first,

after which it is necessary to increase the pressure gradually.

Fruit SHARK 2,5 kW MEGALODON

HYDRAULIC 18L/2t A smaller but very handy and robust press with a 2t hydraulic jack placed below the basket. Its advantage lies in its excel-

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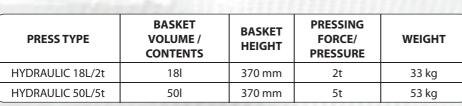
lent handling when pressing, it is unnecessary to remove the jack; use the upper stainless pushing bar with openings to reset the pressing step. Pressing is easy and fast. The basket volume of 18 I corresponds to the contents of one vessel of the Fruit SHARK shredder.

HYDRAULIC 50L/5t

A press with a massive structure and a 5t jack placed on top of the basket. A simple design for maximum volume and performance, but also at a low price.

To reset the step when pressing, an oak chock is supplied, which is placed under the hydraulic jack. The basket volume of 50 L corresponds to the contents of three vessels of the Fruit SHARK shredder.





Cabbage

