



# SMART AND SMOOTH

GEA vaculiq Vacuum Spiral Filter –  
quality juicing under vacuum

# GEA VACULIQ VACUUM SPIRAL FILTER – THE ACCLAIMED NO-OXYGEN SOLUTION



**Ensure smart and smooth juicing of beverages, smoothies, purées and foods – with our patented Vacuum Spiral Filter technology!**

The state-of-the-art GEA vaculiq Vacuum Spiral Filter is a compact, mobile unit that delivers premium results in extracting juices from any fruit or vegetable source.

#### Unprecedented premium quality

The unique, patented vacuum separation principle ensures that the entire extraction process is sealed off from the air to prevent browning of the fruit and loss of quality. This smart solution protects the healthy ingredients of beverages or food products, allowing the taste to stand out.

#### Smooth and efficient handling

Gentle processing preserves the valuable properties of the fruit or vegetable components throughout the extraction process. Conical, no-block sieve holes and unique spiral geometries based on many years of experience ensure efficient operation and best results for highly different applications.

Solid content and viscosity of the extracted juices and purées can be easily specified in the machine set-up.

## Smart applications

- Juice and purées from
  - Pome fruits (e.g. apples, pears)
  - Berries
  - Grapes
  - Stone fruits (de-stoned)
  - Vegetables (e.g. spinach)
  - Tropical fruits
- Further food applications (e.g. mustard)



#### Higher yields even with challenging starting products

The acclaimed and proven vacuum juicing solution has been patented and is available exclusively from GEA for discerning and quality driven beverage and food producers worldwide.

#### Attractive leasing conditions

Let your new machine pay for itself and save on investment: GEA Financial Services can offer you attractive conditions to lease your GEA solution!



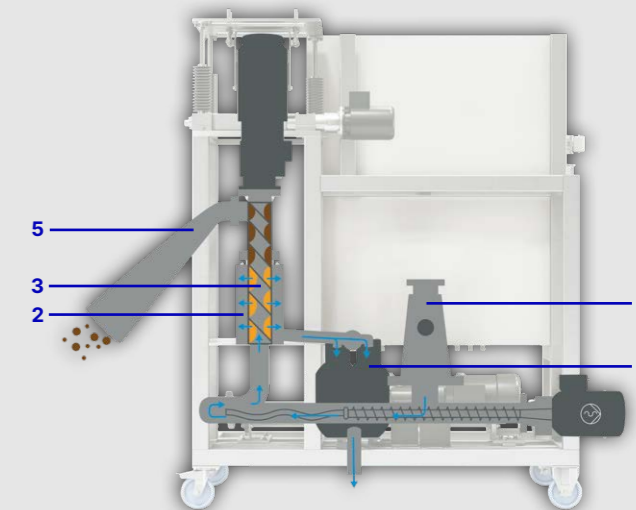
GEA vaculiq 100 vacuum spiral filter as a mobile and compact unit which includes the GEA multiCrush mill.

## Available version – ready to juice!

The GEA vaculiq has been designed as a mobile compact unit with minimal space requirements and can be cleaned with minimal manual impact. The standardized plug & play skid is ready for rapid setup.

**GEA vaculiq 100 – with a flow rate of up to 2,500 kg per hour.**

## GEA vaculiq Vacuum separation principle



- 1 A positive displacement pump feeds whole or mashed fruit into a vacuum cylinder.
- 2 The fruit is juiced by means of vacuum in a perforated tube inside the cylinder.
- 3 The solids are transported by a rotating spiral in the perforated tube.
- 4 A peristaltic pump maintains the vacuum and feeds the juice to the next process stage.
- 5 The solids are released from the system under gravity through the ejection port.

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