

Pneumatic presses



Grape pressing is one of the most significant operations during processing of the grapes. In order to achieve a constant quality of wine, the pressing should always be adapted to the particular grape quality. Above all the grape variety, the degree of ripeness and the proportion between stalks and vine berries have to be taken into consideration.

Before pressing, the winemaker has to determine the style of wine (fruity, young, wine for ageing, etc.) and the type of wine (sparkling wine, rose, etc.) he wants to acquire. During the process of pressing, it is possible to get fractions of grape must with very different physical and chemical characteristics. The winemaker can significantly influence the final character of the wine by including or excluding a certain fraction.

Pneumatic presses SK:

- available in two basic designs, according to the system of pressing: open pressing system (PSP model) and closed pressing system PST model);
- it enables a controlled and carefully directed process of pressing: pressing of grapes at different time intervals and overpressures, and automatic programmes with various setting options;
- a wide range of additional equipment: cooling jacket, level switch, must selector, pneumatic sliding hatch drive, hermetic hatch, etc.;
- suitable also for pomace maceration;
- PST models can be upgraded with a hyper-reductive pressing system.

Grape pressing >>>



series M



series L



series X

Pneumatic presses – Series M



PS_5_8_10_12_16

Pneumatic presses, series M, are available in two basic designs, basing on the system of pressing:

- open pressing system with a perforated drum (PSP model)
- closed pressing system with draining channels (PST model)

Basic characteristics:

- all parts which are in contact with must are made of stainless steel EN 1.4301;
- a large sliding hatch enables a fast and simple filling and emptying of the press;
- the wine press and collection pan have wheels;
- a connector for central filling with a possibility of connection of various valves and a pressing sensor, which alarms the user in case of drum overloading;
- the control unit enables a carefully guided pressing process, according to pre-set parameters (various programmes with a possibility of different settings).

| pneumatic press | drum volume (l) | capacity (kg) integral grapes | fresh lees | fermented lees |
|-----------------|-----------------|----------------------------------|------------|----------------|
| PSP / PST 5 | 500 | 250-400 | 700-1000 | 1000-1600 |
| PSP / PST 8 | 800 | 400-650 | 1100-1500 | 1500-2500 |
| PSP / PST 10 | 1000 | 500-800 | 1400-1800 | 1800-3100 |
| PSP / PST 12 | 1200 | 600-950 | 1650-2250 | 2250-3750 |
| PSP / PST 16 | 1600 | 800-1200 | 2400-4000 | 3500-5500 |

Pneumatic presses – Series L



PS_21_29_42_55

Pneumatic presses, series L, are available in both designs, basing on the system of pressing:

- open pressing system with a perforated drum (PSP model)



- closed pressing system with draining channels (PST model)

Basic characteristics:

- all parts which are in contact with must are made of stainless steel EN 1.4301;
- a large sliding hatch enables a fast and simple filling and emptying of the press. A possibility of installation of the pneumatic hatch drive system. The installation of this system, which makes the opening of the hatch simpler for the user, is advisable for larger presses.
- various must collection pan designs (a fixed pan, large pan on wheels, pan with guides);
- a connector for central filling with a possibility of connection of various valves and a pressing sensor, which alarms the user in case of drum overloading;
- the control unit enables a carefully guided pressing process, according to pre-set parameters (10 pre-set programmes, which can be adapted to grape variety, degree of ripeness and manner of production).
- possibility of maceration (only in the closed system)..

| pneumatic press | drum volume (l) | capacity (kg) integral grapes | fresh lees | fermented lees |
|--------------------|-----------------|----------------------------------|------------|----------------|
| PSP / PST / PSH 21 | 2100 | 1100-1700 | 3300-5300 | 4800-7300 |
| PSP / PST / PSH 29 | 2900 | 1500-2300 | 4500-7300 | 6700-10000 |
| PSP / PST / PSH 42 | 4200 | 2100-3200 | 6500-11000 | 9700-15000 |
| PSP / PST / PSH 55 | 5500 | 2600-4000 | 8500-14000 | 11000-19000 |

Pneumatic presses – Series X



PS_80_100_130_150_200



Pneumatic presses, series X, are only available as the PST model – closed drum with draining channels (closed pressing system).

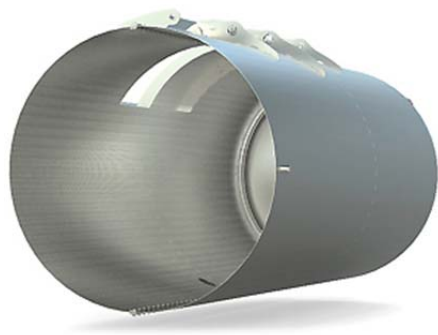
Basic characteristics:

- all parts which are in contact with must are made of stainless steel EN 1.4301;
- a large hermetic hatch with pneumatic drive for an easy manipulation;
- electropolished draining channels;
- the control unit enables a carefully guided process of pressing, according to pre-set parameters (10 pre-set programmes, which can be adapted to grape variety, degree of ripeness and manner of production).
- a connector for central filling with a possibility of connection of various valves and a pressing sensor, which alarms the user in case of drum overloading;
- possibility of maceration (only in the closed system).

| pneumatic press | drum volume (l) | capacity (kg) integral grapes | fresh lees | fermented lees |
|-----------------|-----------------|----------------------------------|-------------|----------------|
| PST 80 | 8000 | 4000-5600 | 12400-17600 | 20000-24000 |
| PST 100 | 10000 | 5000-7000 | 15500-22000 | 25000-30000 |
| PST 130 | 13000 | 6500-9000 | 20100-28600 | 32500-39000 |
| PST 150 | 15000 | 7500-10500 | 23250-33000 | 37500-45000 |
| PST 200 | 20000 | 10000-14000 | 30000-45000 | 50000-60000 |

Pressing systems

Open pressing systems – PSP model



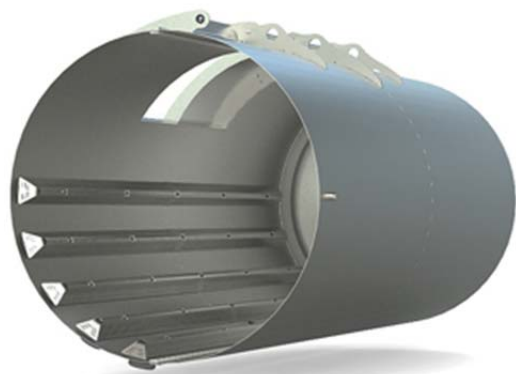


One half of the press drum is perforated, whereas the other half is covered by an impermeable membrane. By means of an in-built compressor, the desired pressure is established within the press drum, thus pressing grape mass through the membrane, whereby must is drained. Must flows through the perforated half of the drum into the collection pan.

Soft pressing of grapes and grape pomace through the membrane by means of compressed air prevents any mechanical damage of grapes, thus ensuring production of high-quality must and wine.

The advantage of the open system is a large draining surface.

Closed pressing systems - PST model



One half of the press drum is covered by an impermeable membrane, whereas along the other half there are perforated draining channels. By means of an in-built compressor, the desired pressure is established within the press drum, thus pressing grape mass through the membrane, whereby must is drained. Must flows through draining openings into the collection pan.

Soft pressing of grapes and grape pomace through the membrane by means of compressed air prevents any mechanical damage of grapes, thus ensuring production of high-quality must and wine.

The advantage of this system is closed drum, which reduces the possibility of must oxidation. Presses are equipped with a hermetic hatch, which enables pomace maceration within the drum