

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).

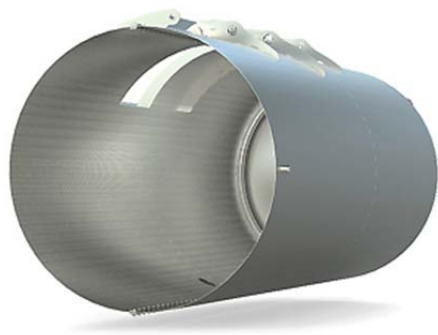
Basic characteristics:

- 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



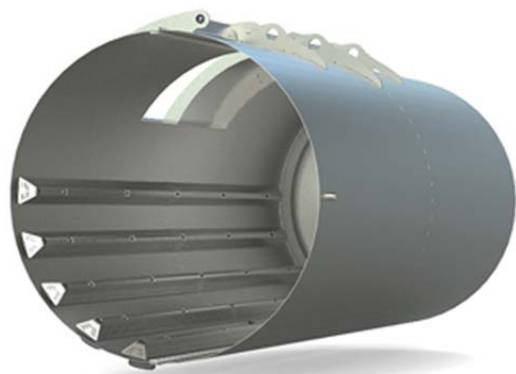


One half of the press drum is perforated, whereas the other half is covered by an impermeable membrane. By means of an in-built compressor, the desired pressure is established within the press drum, thus pressing grape mass through the membrane, whereby must is drained. Must flows through the perforated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