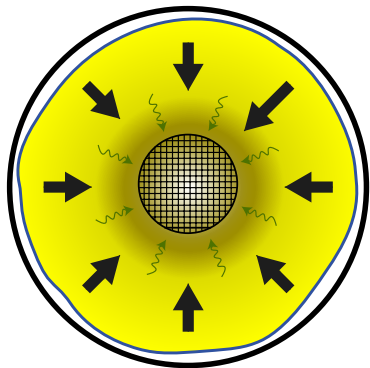


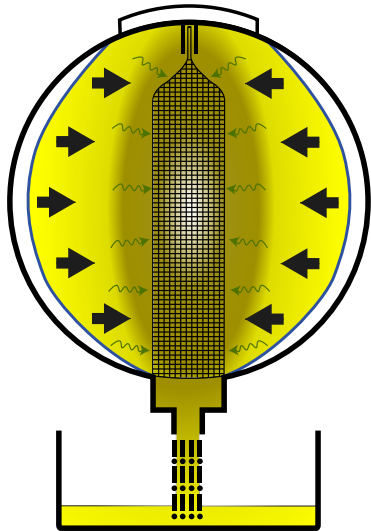
360°-pressing

SPHERA top view



The green arrows show the effect of the mash's own filtration, as the must drains through the 360° pressing in the centre of the inner juice channel of the press into the juice tray.

SPHERA side view



	Whole Cluster Pressing times (approx. 2,5h)	Fresh mash Pressing times (approx. 2,0h)	Fermented grapes Pressing times (approx. 1,5h)	Dimensions L x W x H (mm)
SPHERA 1000	0,5 t	1,5 t	3 t	2000 x 2500 x 2300
SPHERA 2000	1 t	3 t	6 t	2100 x 2700 x 2550



SPHERA

The perfect shape with vertical pressing

SPHERA

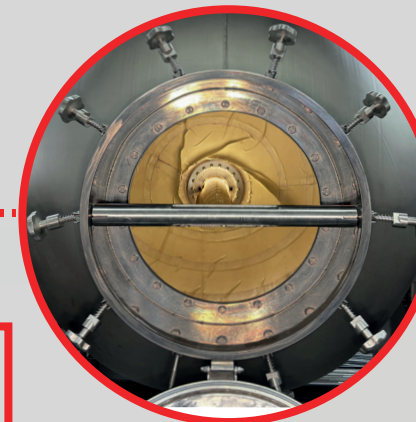
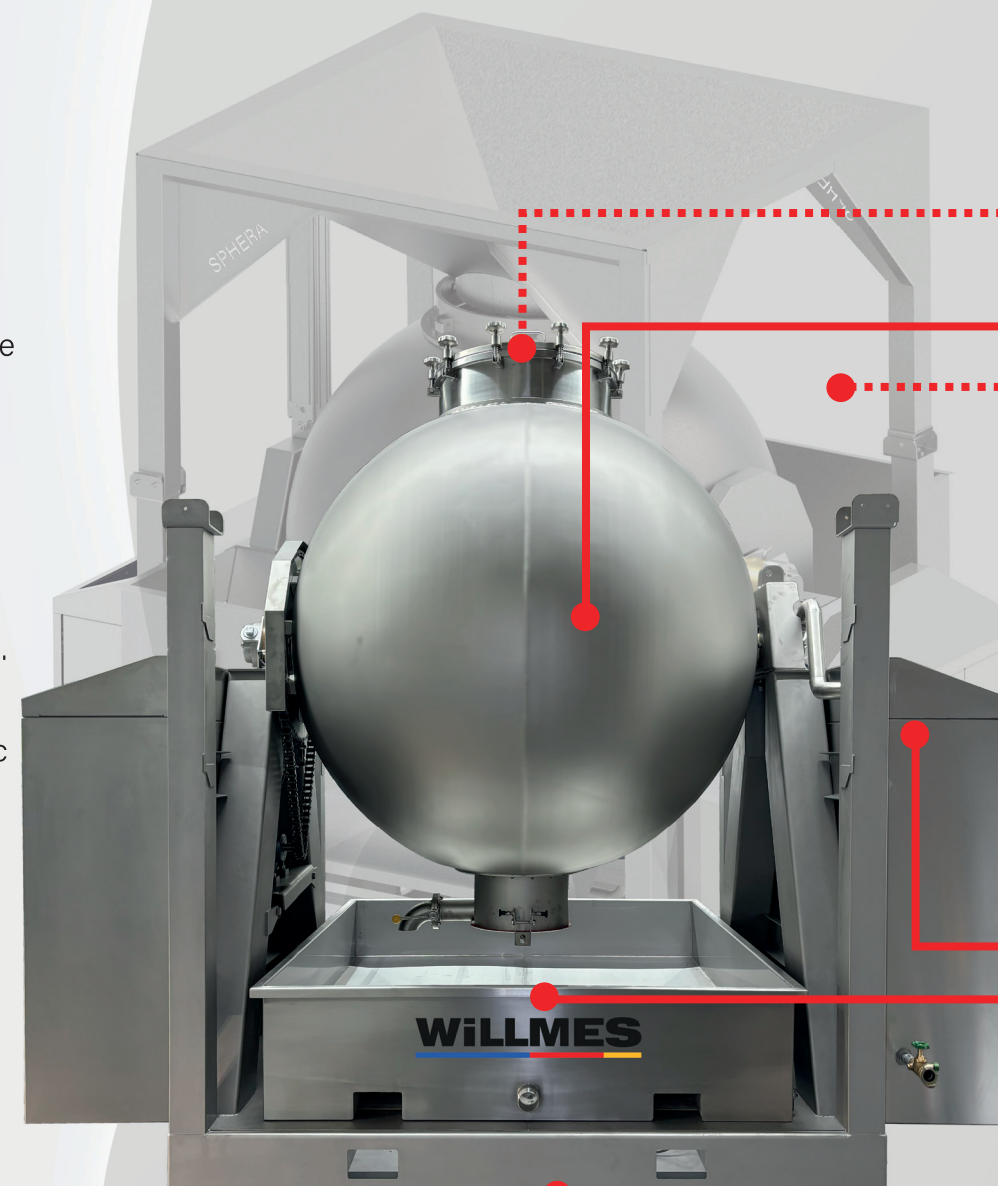


SPHERA - the ball press, without corners and edges, with the possibility of pressing grapes statically, without rotations, i.e. without additional mechanical bailing.

After filling via the door, without manual distribution of the grapes, the new 360° membrane presses the grapes evenly from the outside inwards to the central, flexible juice channel. The results are the purest musts, which are pressed to the desired yields with SPHERA, without having to shift the marc by hand.

After pressing, you clean no more than one round container with a comprehensive membrane.

From the available model sizes with capacities of 1,000 and 2,000 litres, the right requirements can be covered for any high-quality white or red wine processing.

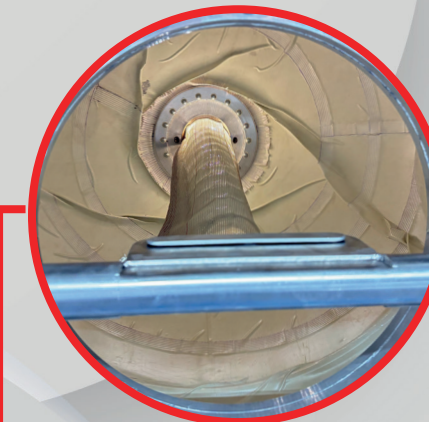


Filling opening 600 mm

Large filling door of 600 mm. Large door allow fast filling via Conveyor or Optional hopper. Conveyor can be used to fill direct into large filling door from Floor level. 500 Kg hopper allow fast filling via Forklift with Bin system. Large door allow easy emptying and cleaning when pressing are finished.

360° Membrane

360 degree special membrane design allow high end pressing quality. Maximum pressing area used with 360° membrane. This allow low pressure juice extraction with low solids content. 50% of Juices are extracted with no rotations.

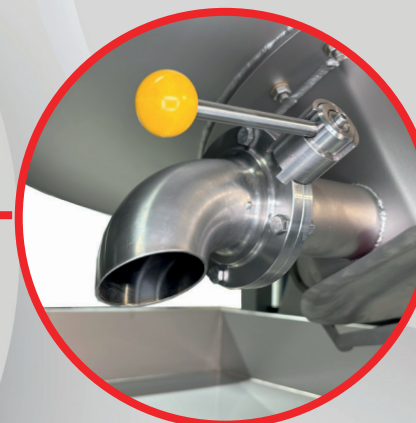


Hopper (optional)

Large filling hopper are available for filling the press via forklift with 500 KG bins. Pneumatic opening after filling to remove hopper from filling position. Fast and easy operation from Filling to pressing.

Touchpanel

New PLC touch panel with 12 inch screen. 8 automatic programs that are splitted into 4 special designed Red basket press programs. 3 x Standard white wine programs & 1x Special whole bunch program for high en Bubbly pressing. CIP program allow Aotomatic washing for the press.



Juice Valve

Single juice outlet allow high Flexibility . Juice valve can be closed for Skin contact and maceration. Valve allow less oxidation in pressing program. Valve can be adjusted to allow controled flow of the juice from press to juice bin.

Juice tray / emptying

Large juice tray allow two funtions for clients. Fast emptying into the juice tray when pomace are removed. Juice collection area allow big area for red juice and juice cover when white wine are pressed. Removal of the bin are via Forklift and no manual labour are needed to remove the bin.

