

Pneumatic Presses Velvet

Models:

Velvet 10 - Velvet 15 - Velvet 23 - Velvet 34

Technical description

Horizontal pneumatic press with side membrane certified in accordance with current European Directive in force, with closed AISI 304 stainless steel tank.

High draining efficiency thanks to mirror-polished channels placed along the internal lateral surface. Simplified cleaning operations thanks to a quick assembly and disassembly system.

Large double door manually opened and closed with mechanical safety lock.

Pressing membrane consisting of heavy fabric coated with a food grade polymer, it inflates totally even in the absence of product, no minimum load required. Quick fastening system without perforation of the membrane.

Frame entirely made of AISI 304 stainless steel.

Electric control panel and covers entirely made of AISI 304 stainless steel, in compliance with current European Directive in force.

Machine equipped with compressor for membrane inflation and blower for vacuum.

Safety side protection and emergency button for user's safety. This machine meets current European Directive in force.

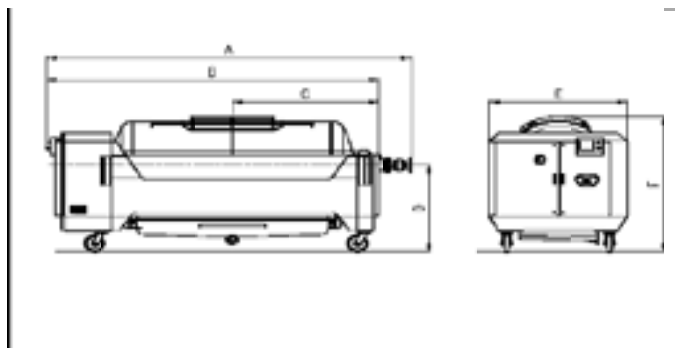
Automation

Simple and user-friendly operator interface E-panel with "Touch-Screen" to easily access to programming pages. It allows the management and programming of all working cycles and monitoring of the working cycle and press status.

30 pressing programs are stored in the PLC and a "Rocking" system for tank oscillation and M.I.P. Intelligent Program for optimizing the pressing cycle time.



Technical Data Velvet



Velvet 10 Velvet 15 Velvet 23 Velvet 34

A	mm	3279	3809	4027	4445					
B	mm	2800	3330	3630	4048					
C	mm	1164	1433	1587	1782					
D	mm	1058	1058	1280	1280					
E	mm	1350	1350	1680	1680					
F	mm	1548	1598	1931	1992					
Tank volume	mm	1.000	1.500	2.300	3.400					
Door dimension	mm	440x400	800x440	900x480	900x480					
Juice pan volume	lt	300	400	400	500					
Empty weight	kg	1050	1.150	1.300	1.500					
Full weight	kg	2050	2.650	3.600	4.900					
Installed power	kW	2,27	3,35	5	5,4					
Whole bunch capacity	kg	600	1.000	1.400	2.100					
Destemmed/crushed grapes capacity	kg	2000	3.000	4.600	6.800					
Fermented and drained capacity	kg	3000	4.500	6.900	10.200					

N.B.

The above data is indicative and may vary according to the degree of ripeness, type of grape and filling method. All data refers to initial whole bunch weight prior to any operation like destemming, crushing, maceration, fermentation, etc.



Options Velvet

 available
 not available

	Velvet 10	Velvet 15	Velvet 23	Velvet 34					
DN100 manual axial feeding	✓	✓	✓	✓					
Raised stainless steel feet 500 mm long	✓	✓	✓	✓					
Juice level probe	✓	✓	✓	✓					
Oversize air compressor 100 m ³ /h – 5,5 kW	✗	✗	✓	✓					
F.R.O. Feeding Rotation Optimizer	✓	✓	✓	✓					
Neutral 2 system	✗	✗	✗	✗					
Pulse Jet automatic washing system	✗	✗	✗	✗					

