

Pneumatic Presses Velvet

Models:

Velvet 40 - Velvet 50 - Velvet 65 - Velvet 80

Technical description

Horizontal pneumatic press with side membrane certified in accordance with current European Directive in force.

Closed AISI 304 stainless steel tank equipped with a safety rupture disc against over-pressures.

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.

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.

Machine equipped with automatic axial feed valve complete with pressure switch.

Frame entirely made of AISI 304 stainless steel.

Electric control panel in compliance with current European Directives in force.

Machine equipped with compressor for membrane inflation and blower for vacuum; a second compressor is provided for control air.

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

Automation

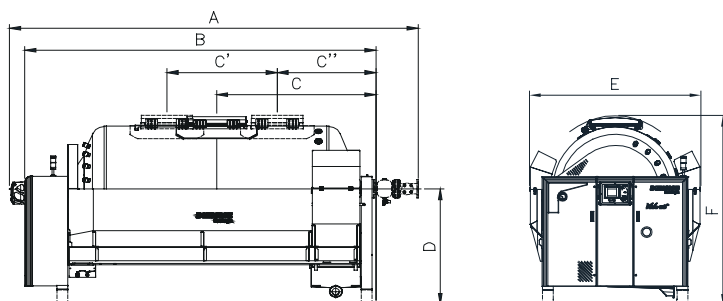
Simple and user-friendly operator interface E-panel with Touch-Screen to easily access to programming pages. It allows the management and programming of all working cycles and monitoring of the working cycle and press status.

30 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.

The touch screen control panel is mounted on a stainless steel support which allows adjustment in inclination to give the best visibility all of the time. The panel can be easily dismantled from the press in order to protect it during periods of prolonged inactivity.



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A	mm	5.064	5.565	5.652	5.652					
B	mm	4.216	4.716	4.830	4.883					
C	mm	1.657	2.060	2.143	2.168					
C'	mm	-	1.450	1.450	1.500					
C''	mm	-	1.257	1.395	1.343					
D	mm	1.450	1.450	1.575	1.575					
E	mm	2.002	2.002	2.331	2.331					
F	mm	2.277	2.277	2.521	2.576					
Tank volume	lt	4.000	5.000	6.500	8.000					
Door dimension	mm	650x480	650x480	650x480	700x550					
Empty weight	kg	2.100	2.200	2.800	3.000					
Full weight	kg	6.100	7.200	9.300	11.000					
Installed power	kW	10,5	12,5	13,5	15,2					
Whole bunch capacity	kg	2.500	3.100	4.000	5.000					
Destemmed/crushed grapes capacity	kg	8.000	10.000	13.000	16.000					
Fermented and drained capacity	kg	12.000	15.000	19.500	24.000					

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 40	Velvet 50	Velvet 65	Velvet 80					
Double door									
Stainless steel frame	standard	standard	standard	standard					
DN125 automatic axial feeding	standard	standard	standard	standard					
Pulse Jet automatic washing system									
Deep Washing									
F.R.O. Feeding Rotation Optimizer									
F.I.P. Intelligent Program									
M.I.P. Intelligent Program	standard	standard	standard	standard					
Skin contact maceration									
2-ways juice selection valves									
3-ways juice selection valves									
Stainless steel raised feet									
Manual wheels									
Inert pressing system type E									
Neutral 1 system									
Neutral 2 system									
Motorized wheels									
Circular manifold									
Mimic panel									
Compressor for membrane inflation	standard	standard	standard	standard					
Auxiliary compressor	standard	standard	standard	di serie					
Remote push-button panel									

