



• SINCE 1992 •



ISO 3834 Part 3  
Certificate N° - SI 160

# PNEUMATIC PRESS



*wine technology*





*We are a family company from Slovenia - Vipava valley, mostly specialized in making stainless steel tanks, (for wine, honey, juices, milk) pneumatic presses and finally the most important in last few years beer tanks for breweries.*

*This business we are running since 1992.*

*From the small begin of our father in modest factory are today continuing this family tradition successfully also sons and daughter.*

### **History of company**

*The beginnings of the production of inox tanks go back to 1992, when Mr. Ivo Lozej started with the production of tanks in Podraga at only a modest 100 m2 production area.*

*As the production capacity and the orders from year to year were increasing, in 1996 we moved the production in to the industrial zone Batuje.*

*After a modest start in Podraga we continue our family tradition successfully still today. On the basis of experience, knowledge and competitiveness, we are equal to requirements on the market all over the world. Satisfied customers through all these years are our criterion to achieve new goals, to enter in new markets and also from year to year expand our business.*

### **Where are we**

*Slovenia is located in South Central Europe. Our company is in west Slovenia in the biggest wine region called Vipava Valley.*

# PNEUMATIC PRESS

Pneumatic press is made for pressing grapes (whole grapes, fruits and also for fermentation).



PNEUMATIC PRESS MODELS	MARK	CONTROL BOX	COMPRESSOR	PROGRAMS	PROGRAMM DESCRIPTION	WI-FI
Pneumatic press <b>PB</b>	<b>PB</b>	<b>Push button</b> control box	<b>NO</b> / connection house compressor	<b>3</b>	<b>Fixed</b> programs	<b>NO</b>
Pneumatic press <b>TS</b>	<b>TS</b>	<b>Touch screen</b> control box	<b>NO</b> / connection house compressor	<b>999</b>	<b>Option</b> changing programs	<b>YES</b>
Pneumatic press <b>PB/CB</b>	<b>PB/CB</b>	<b>Push button</b> control box	<b>YES</b> / Becker	<b>3</b>	<b>Fixed</b> programs	<b>NO</b>
Pneumatic press <b>TS/CB</b>	<b>TS/CB</b>	<b>Touch screen</b> control box	<b>YES</b> / Becker	<b>999</b>	<b>Option</b> changing programs	<b>YES</b>

## CONTROL BOX



### PUSH BUTTON CONTROL BOX

Push button control box available in SI, HR, SRB, ENG, CZ, SK, ES, DE, JP etc



### TOUCH SCREEN CONTROL BOX

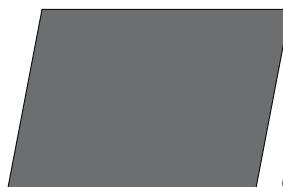
Touch screen control box available in SI, HR, SRB, ENG, CZ, SK, ES, DE

## COMPRESSOR



### WITHOUT MONTATED COMPRESSOR

It has only conector (outside of press-left side) for house compressor.



**MONTATED COMPRESSOR  
BECKER INSIDE  
OF THE PRESS**

## OUTSIDE FINISH



**SCOTCH BRITE**



**SB**

## MATERIAL QUALITY

**AISI 304, W. Nr. 1.4301**

**A304**

## TYPES OF DRUM



**CLOSED TYPE**  
**CL**



**OPEN TYPE- half drum perforated**  
**OP**

## WARRANTY INFORMATIONS

<i>Pneumatic press – stainless steel part with engine and other mechanical parts (w/o membrane and control box)</i>	<b>36 months</b>
<i>Membrane</i>	<b>12 months</b>
<i>Touch screen control box</i>	<b>12 months</b>
<i>Push button control box</i>	<b>36 months</b>



# **PNEUMATIC PRESS PB**

*(push button control box)*



*This model of press is very easy to use. It has push button control box with 3 programs and connector ( outside of press-left side) for house compressor. Device has different system of operation: automatic, manual and third option is fermentation program.*

## **1. Automatic system:**

*operates with all functions independet from user.  
Available are three different programs of operation: short, middle, long.  
Program duration:  
Short: 1 h and 15 min  
Middle: 1 h and 40 min  
Long: 2 h and 5 min*

## **2. Manual system:**

*Do not perform any functions independetly and all functions are obligate to set manual.*

## **3. System for vinification:**

*On choice we have two different programs: short and middle*

## **PRESS FILLING:**

*Filling is operating in two ways:*

**Manual:** *in that case we fill the drum with whole grapes*

**Central:** *we fill the drum with crushed grapes through the central system with different types of coils (clamp, garola, DIN, pneumatic valve).*



## STANDARD EQUIPMENT:

- Material AISI 304
- Juice collector
- Safety cord
- Push button control box available in SI, HR, SRB, ENG, CZ, SK, ES, DE, JP
- 3 programs (manual, automatic and fermentation program)
- Connection for house compressor
- Central filling must from 1200l on. Other volume on request as additional equipment.
- Filling/emptying doors: 1 doors (500l-1400l), 2 doors (1700l-4000l), 3 doors (5000l)
- Mains Supply voltage 380 V/50 hz – 3 phase. Available also 1 phase or 60 Hz as additional equipment.
- Blower
- Max pressure 1,5 bar
- External finish scotch brite
- Instructions for use in SI/DE/ENG etc
- Tablet with technical informations

## ADDITIONAL EQUIPMENT:

- Closed or open (half drum perforated) – tank
- Additional closed doors for vinification
- Central filling for small presses
- Inox valve for juice collector in all connections available
- Mains supply voltage 220 w
- Leg extensions
- Hopper
- Platform attached to press
- Level switch
- Perforated plate before exiting the juice from the collector
- Pneumatic valve for central filling in all connections available
- Press prepare for operation on 1 phase (500 - 1400 l)



# PNEUMATIC PRESS TS

(touch screen control box)



*This model of press is very easy to use.*

*It has touch screen control box with several programs and connector (outside of press-left side) for house compressor.*

***In these option winemaker has a lot of options for controlling pneumatic press:***

- First option is the same as control with buttons on control panel with already seted 3 main programs*
- Second option: winemaker can set programs by him self (duration of the programs, the number of repetitions of cycles and compression strength). The main advantage is also that can save the programs for next season.*
- The press has also option to be wi-fi connected (consumer and producer). In this case, the manufacturer contact with wine producers to learn first start of the press in the winery!*

## **PRESS FILLING:**

*Filling is operating in two ways:*

**Manual:** *in that case we fill the drum with whole grapes*

**Central:** *we fill the drum with crushed grapes throught the central system with different types of coils (clamp, garola, DIN, pneumatic valve).*





## STANDARD EQUIPMENT:

- Material AISI 304
- Juice collector
- Safety cord
- Touch screen control box available in SI, HR, SRB, ENG, CZ, SK, ES, DE, etc
- Several programs
- Connection for house compressor
- Central filling must from 1200l on. Other volume on request as additional equipment.
- Filling/emptying doors: 1 doors (500l-1400l), 2 doors (1700l-4000l), 3 doors (5000l)
- Mains Supply voltage 380 V/50 hz – 3 phase. Available also 1 phase or 60 Hz as additional equipment.
- Blower
- Max pressure 1,5 bar
- External finish scotch brite
- Instructions for use in SI/DE/ENG, etc
- Tablet with technical informations

## ADDITIONAL EQUIPMENT:

- Closed or open (half drum perforated) – tank
- Additional closed doors for vinification
- Central filling for small presses
- Inox valve for juice collector in all connections available
- Mains supply voltage 220 w
- Leg extensions
- Hopper
- Platform attached to press
- Level switch
- Perforated plate before exiting the juice from the collector
- Pneumatic valve for central filling in all connections available
- Press prepare for operation on 1 phase (500 - 1400 l)



# **PNEUMATIC PRESS PB/CB**

*(push button control box + compressor)*



*This model of press is very easy to use. It has push button control box with 3 programs and mounted compressor brand Becker from Germany.  
Device has different system of operation: automatic or manual.  
The third option is fermentation program.*

## **1. Automatic system:**

*Operates with all functions independent from user.  
Available are three different programs of operation: short, middle, long.  
Program duration:  
Short: 1 h and 15 min  
Middle: 1 h and 40 min  
Long: 2 h and 5 min*

## **2. Manual system:**

*Do not perform any functions independently and all functions are obligated to set manual.*

## **3. System for vinification:**

*On choice we have two different programs: short and middle*

## **PRESS FILLING:**

*Filling is operating in two ways:*

**Manual:** in that case we fill the drum with whole grapes

**Central:** we fill the drum with crushed grapes through the central system with different types of coils (clamp, garola, DIN, pneumatic valve).



## STANDARD EQUIPMENT:

- Material AISI 304
- Juice collector
- Safety cord
- Push button control box available in SI, HR, SRB, ENG, CZ, SK, ES, DE, JP, etc
- 3 programs (manual, automatic and fermentation program)
- Becker compressor
- Central filling must from 1200l on. Other volume on request as additional equipment.
- Filling/emptying doors: 1 doors (500l-1400l), 2 doors (1700l-4000l), 3 doors (5000l)
- Mains Supply voltage 380 V/50 hz – 3 phase. Available also 1 phase or 60 Hz as additional equipment.
- Blower
- Max pressure 1,5 bar
- External finish scotch brite
- Instructions for use in SI/DE/ENG, etc
- Tablet with technical informations

## ADDITIONAL EQUIPMENT:

- Closed or open (half drum perforated) – tank
- Additional closed doors for vinification
- Central filling for small presses
- Inox valve for juice collector in all connections available
- Mains supply voltage 220 w
- Leg extensions
- Hopper
- Platform attached to press
- Level switch
- Perforated plate before exiting the juice from the collector
- Pneumatic valve for central filling in all connections available
- Press prepare for operation on 1 phase (500 - 1400 l)



# PNEUMATIC PRESS TS/CB

(touch screen control box + compressor)



This model of press is very easy to use. It has push button control box with 3 programs and mounted compressor brand Becker from Germany.

**In these option winemaker has a lot of options for controlling pneumatic press:**

- First option is the same as control with buttons on control panel with already set 3 main programs
- Second option: winemaker can set programs by him self (duration of the programs, the number of repetitions of cycles and compression strength). The main advantage is also that can save the programs for next season.
- The press has also option to be wi-fi connected (consumer and producer). In this case, the manufacturer contact with wine producers to learn first start of the press in the winery!

## PRESS FILLING:

Filling is operating in two ways:

**Manual:** in that case we fill the drum with whole grapes

**Central:** we fill the drum with crushed grapes through the central system with different types of coils (clamp, garola, DIN, pneumatic valve).

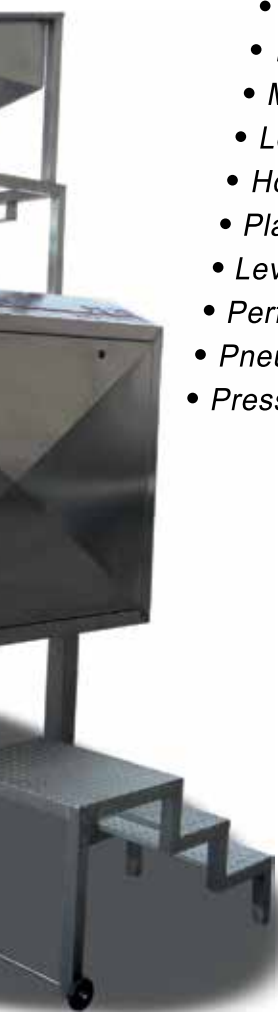


## STANDARD EQUIPMENT:

- Material AISI 304
- Juice collector
- Safety cord
- Push button control box available in SI, HR, SRB, ENG, CZ, SK, ES, DE, JP, etc
- 3 programs (manual, automatic and fermentation program)
- Becker compressor
- Central filling must from 1200l on. Other volume on request as additional equipment.
- Filling/emptying doors: 1 doors (500l-1400l), 2 doors (1700l-4000l), 3 doors (5000l)
- Mains Supply voltage 380 V/50 hz – 3 phase. Available also 1 phase or 60 Hz as additional equipment.
- Blower
- Max pressure 1,5 bar
- External finish scotch brite
- Instructions for use in SI/DE/ENG, etc
- Tablet with technical informations

## ADDITIONAL EQUIPMENT:

- Closed or open (half drum perforated) – tank
- Additional closed doors for vinification
- Central filling for small presses
- Inox valve for juice collector in all connections available
- Mains supply voltage 220 w
- Leg extensions
- Hopper
- Platform attached to press
- Level switch
- Perforated plate before exiting the juice from the collector
- Pneumatic valve for central filling in all connections available
- Press prepare for operation on 1 phase (500 - 1400 l)





# TECHNICAL DATAS

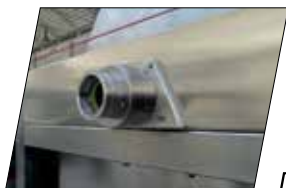
VOLUME (l)	MAINS SUPPLY VOLTAGE (Hz)	MAX PRESSURE (bar)	POWER ENGINE (kW)
500	380/50 Hz	1,5 bar	0,75 kW
650	380/50 Hz	1,5 bar	0,75 kW
850	380/50 Hz	1,5 bar	0,75 kW
1.000	380/50 Hz	1,5 bar	1,10 kW
1.200	380/50 Hz	1,5 bar	1,50 kW
1.400	380/50 Hz	1,5 bar	1,50 kW
1.700	380/50 Hz	1,5 bar	1,50 kW
2.000	380/50 Hz	1,5 bar	1,50 kW
2.500	380/50 Hz	1,5 bar	2,20 kW
3.000	380/50 Hz	1,5 bar	2,20 kW
4.000	380/50 Hz	1,5 bar	3,50 kW
5.000	380/50 Hz	1,5 bar	4,00 kW

*\* option also 60Hz*

## TECHNICAL DATAS

VOLUME ( L )	A lenght (mm)	B width (mm)	C height (mm)	Ø drum diam. (mm)	L drum lenght (mm)	max pressure (bar)	power engine (kW)	filling doors	central loading	outlet central filling	outlet juice collector
500l	1550	1200	1370	903	800	1,5	0,75	one	no (optional)	optional	1"
650l	1750	1200	1370	903	1000	1,5	0,75	one	no (optional)	optional	1"
850l	2000	1200	1370	903	1250	1,5	0,75	one	no (optional)	optional	1"
1000l	2250	1200	1370	903	1500	1,5	1,1	one	no (optional)	optional	1"
1200l	2030	1410	1530	1110	1000	1,5	1,5	one	standard	DN 80	5/4"
1400l	2280	1410	1530	1110	1250	1,5	1,5	one	standard	DN 80	5/4"
1700l	2530	1410	1530	1110	1500	1,5	1,5	two	standard	DN 80	5/4"
2000l	2830	1410	1530	1110	1800	1,5	1,5	two	standard	DN 80	5/4"
2500l	3280	1410	1530	1110	2250	1,5	2,2	two	standard	DN 80	5/4"
3000l	2940	1660	1840	1350	2000	1,5	2,2	two	standard	DN 80	5/4"
4000l	4200	1660	1840	1350	2500	1,5	3,5	two	standard	DN 80	5/4"
5000l	4450	1705	1840	1350	3250	1,5	4	three	standard	DN 80	5/4"

# DIFFERENT OPTIONS MADE BY YOUR CHOICE



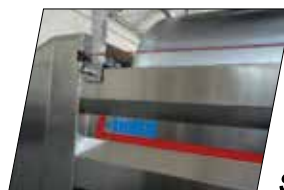
**CENTRAL FILLING MUST:**  
standard SLEEVE (inner coil),  
Other options:  
DIN, GAROLA, CLAMP



**JUICE COLLECTOR**



**DOORS FOR FERMENTATION**  
(on request)



**SAFETY CORD**



**HOPPER**



**EXTENDED LEGS**



**INOX NET/STRAINER**  
**IN JUICE COLLECTOR**



**STAIRS**  
**and LANDING**

## **DIFFERENT COILS AND VALVES:**

DIN, CLAMP, BSP, GAROLLA etc ...



*L - inox d.o.o., Batuje 83, 5262 Črniče, Slovenija, Evropa*  
*tel.: +386 5 36 84 506, fax: +386 5 36 66 451, e-mail: [info@l-inox.si](mailto:info@l-inox.si), [www.l-inox.si](http://www.l-inox.si)*