

EXTRACTIV' 2

A NEW CONCEPT IN CRUSHING

This new crushing concept allows optimum opening of the berries based on their maturity, resulting in better extraction of juices, polyphenols, and aromatic compounds. Flow rates of up to 25 metric tons/hour.

Testimonial

We tested the new PELLENC Extractiv' crusher on several varieties for our rosé, white, and red wines. Several aspects of this truly innovative unit won us over: the settings are very easy to adjust, the system causes the berry to burst in a way that is more conducive to skin maceration, and the grapes are crushed in a very homogeneous manner. Cleaning is extremely easy: a simple jet of water is enough.

Domaine de Valdition
Provence-Alpes-Côtes-d'Azur (13) - FRANCE



Extractiv' on pivoting chassis under Selectiv' Process Winery S



Extractiv' frame drawer beneath Selectiv' Process Winery M



Extractiv' 2 on roller leg chassis at outlet of Selectiv' Process Vision 2



CRUSHING ACCORDING TO MATURITY

- Better extraction (juice, phenolic compounds, aroma precursors)
- Stabilised colour: tannins-anthocyanins combinations
- Open berries: increased surface contact between the juice and the skin
- Reduction in herbal taste and bitterness
- Pips and green berries not crushed



OPTIMISATION OF MACERATION

- Reduction of maceration time
- Faster rotation of the vats



SIMPLICITY AND EFFICIENCY

- Quick cleaning
- Easy to install
- Simple, instant adjustment.
- Easy maintenance
- Up to 25 T/h



Bronze medal
VINITECH - 2012

EXTRACTIV'2



Destemmed and sorted harvest



Whole clusters



Crushing wheel:
the berries are cast against the conical frame of the crusher.



Adjusting the crushing intensity:
adjustment of the wheel rotation speed to achieve the desired crushing intensity.

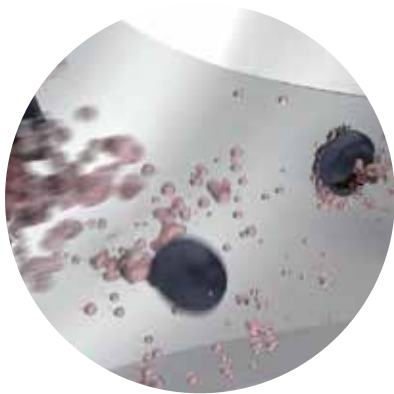
Crushed grapes:
better extraction of juices and phenolic compounds.



Quick and easy cleaning

Adaptation made easy under the Selectiv'Process Winery and at the outlet from the Selectiv'Process Vision 2.





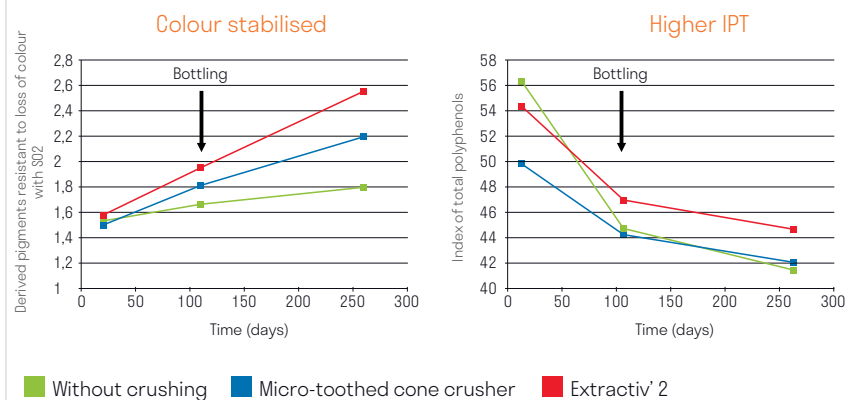
Crushing according to maturity

Opening of the berries: release of juice and greater juice/skin contact surface.

Better extraction of skin compounds (polyphenols, aromatic compounds, etc.).

Adjustments are simple and can be done in real time based on the desired crushing intensity.

Results after 5 months in the bottle



Tests carried out with the INRA from 2010 to 2012



Better colour stabilisation:
tannins-anthocyanins combinations
Total polyphenols index (TPI)
higher after several
months in the bottle

TECHNICAL FEATURES



	Extractiv'2
Flow	Up to 25 t/h
Length (overall, in mm)	960
Width (overall, in mm)	580
Height (overall, in mm)	360
Crushed grapes outlet (mm)	Ø 450
Machine weight (exclusive of options) in kg	66
Electrical power supply	16A 3P+T in 400-480V 3-phase
Rated power (in kW)	1.5
Mobile frame	○
Frame drawer beneath Selectiv' Process Winery M & L	○
Chassis under Selectiv' Process Winery S	○
Selectiv' Process Vision 2 adaptable hopper outlet	○

● Standard equipment ○ Optional