



## SPC 40-150 SMART PRESS PNEUMATIC CLOSED CAGE PRESSES

### THE HIGH-QUALITY, SMART, AND CONNECTED WINE PRESS

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The new range of Smart Press pneumatic presses meets the expectations of the most demanding winemakers. These presses are equipped with the latest innovations. The Fast Press drainage grids and the new intuitive control interface allow optimal use of the press to extract the highest quality juices. The Smart Press pneumatic press range is available for all wineries, from 20 to 600 hl in the closed-cage version, and 40 to 150 hl in the open-cage version.

#### Testimonial

*I decided to invest in a PELLENC PERA CENOPROCESS press for several reasons:*

- *The quality and speed of the juice extraction*
- *The automatic washing system offered by the Smart Press gives very satisfactory results*
- *The technical support provided by PELLENC PERA CENOPROCESS and its distributor from installation all the way through to use during harvesting*

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*Injection of anti-oxidant during the crumbling phases*



*Simple and intuitive control touchscreen*



*Evacuation of the pomace by tray*



*SPC - Easy-to-open Fast Press drainage grids*



## JUICE PRESSING

- Juice runoff run directly into the closed, inerted juice tank (option)
- Preservation of aromas and colours
- Easy Press 2 smart pressing cycles
- Juice is clear, not cloudy, due to self-filtration through the pomace
- The Ingas and Enoxy+ system protects against oxidation
- Better protected and recoverable end-of-press juices



## OPTIMISED PRESSING

- Speed between pressing cycles
- Optimisation of filling capacity
- Choice of cycle depending on the desired profile
- Savings in water and energy
- The press can be used for skin maceration
- Fewer winemaking additives used



## UNFAILING ASSURANCE

- The new ergonomic and intuitive Touch Press colour touchscreen
- Easy Press 2 smart cycle and end-of-press management as standard
- Fast and easy washing of the press thanks to the Fast Press drainage grids (30 to 45 min)
- Reduced handling by the operator
- Complete and rapid emptying of pomace

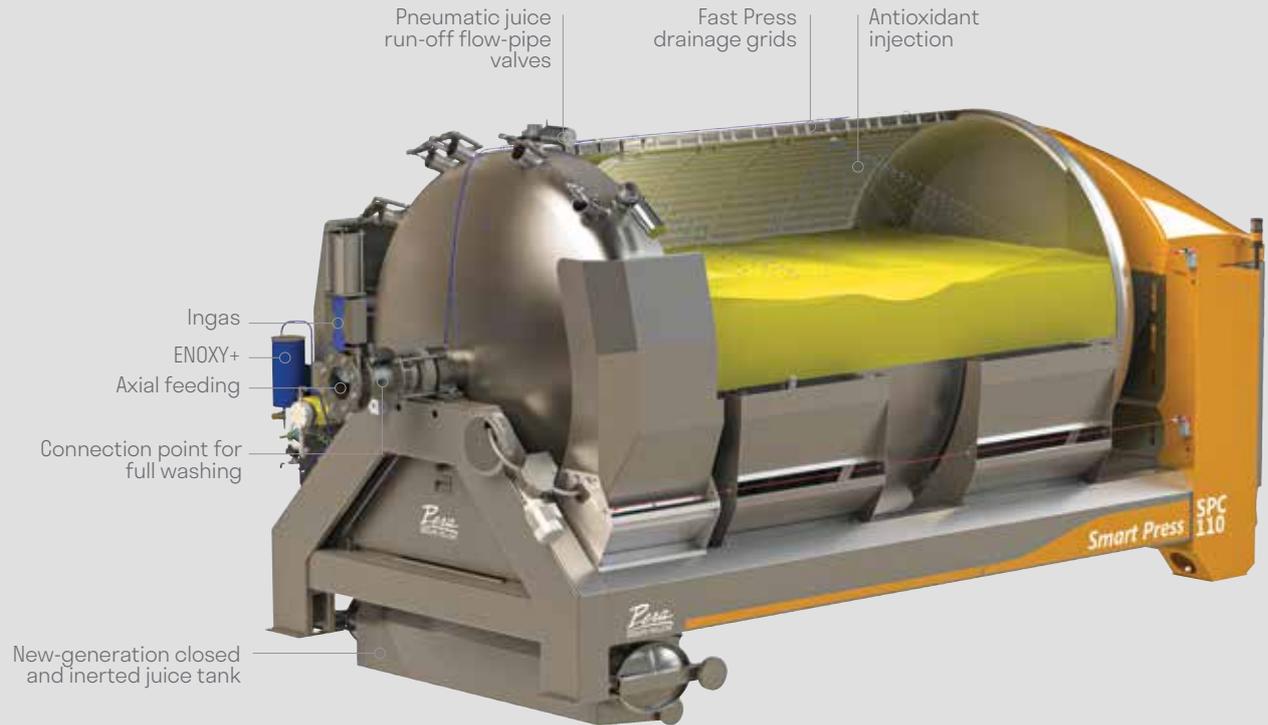


## OPTIMISED WASHING

The automatic washing system integrated into the presses allows:

- Reduced water consumption
- Shorter washing time at the end of the day

## SMART PRESS TECHNOLOGY



Smart Press closed cage SPC 110 - cutaway view



Feeding by grape pump: manual or pneumatic axial feeding

Gravity feeding per door (1 or 2 doors): direct feeding or by conveyor



Axial feeding with pneumatic valve



Axial feeding with manual valve



Two independent power-operated doors



## OPTIMISED DESIGN FOR MAXIMUM PERFORMANCE

There are significant improvements: better filling capacity, improved drainage, better pressing time, ease of use and cleaning with complete emptying of the pomace.

- The Fast Press drainage grids enable better drainage and easier washing.
- Increased drainage surface
- Improved filling capacity
- Faster pressing: up to one hour less\*

\*Depending on the variety, maturity, and health of the grapes and the press fill rate

The membrane is made of food-grade polyurethane (compliant with CE/FDA food standards) for pressing even with a very small quantity of harvest. An air-diffuser drain for better-balanced pressing on the membrane.

A coil brings the pomace to the doors for complete, fast draining of the press.

A technical access hatch (inspection cover: available from 65 hl) allows access to the air part of the tank and facilitates maintenance of the membrane.



*SPC - Press interior  
without corners*



*Fast Press pivot drainage  
grid for easy cleaning*



*Inspection hatch for access on the air side of the membrane*



## POMACE EMPTYING



*Pomace tray below the press*

*Screw for evacuating the  
pomace under the press*



## SIMPLE AND SMART PROGRAMMING

The new intuitive Touch Press touchscreen interface and the Easy Press 2 smart pressing system simplify use from the outset:

- Pressing cycles customised to meet the needs of the winery (logistics, quality, etc.)
- Modification of the pressing program in real time
- Save programs (in advanced mode) on a USB stick for perfect traceability
- Automatic pressing cycle according to 2 criteria given by the operator: quality and crumbling of the pomace
- Real-time information on possible anomalies for increased operator responsiveness



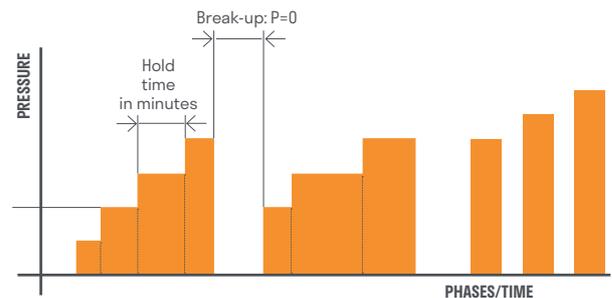
## TWO AVAILABLE PROGRAMMING MODES:

### 1. Advanced (customisable)

- Programming of the different pressing phases by the operator: pressure, hold time, number of breaking-up cycles
- 20 programs with 99 possible programming lines

### 2. Easy Press 2 (smart)

- The automatic controller manages the pressing cycles according to the juice runoff and the end of the cycles depending on the desired degree of drying
- Pressing time and number of breaking up cycles optimised
- Improved quality of extracted juices
- Pressing stops according to the pomace drying rate
- 5 predefined types of grapes: destemmed grapes, whole clusters, fermented pomace, damaged grapes, end of maceration



## OPTIONS

### Motorised press movement

Movement of the motorised press on rails in the winery to bring the press as close as possible to the place of use.



### Neutral gases injected during crumbling

In addition to INGAS, it is possible to inject a neutral gas (Nitrogen or CO<sub>2</sub>) during crumbling in order to obtain optimal protection against must oxidation.



### Juice selector and conductivity probe

It lets the operator direct the must towards one of two channels according to criteria defined by the winemaker: phases of the pressing cycle, elapsed time, conductivity. The conductivity probe at the outlet of the juice tank makes it possible to set up a qualitative selection of juices according to the conductivity of the run-off.



# TECHNICAL FEATURES

	SPC 40 TO 150 CLOSED CAGE SMART PRESS					
	SPC 40	SPC 50	SPC 65	SPC 80	SPC 110	SPC 150
Tank capacity (hl)	40	50	65	80	110	150
Min. quantity (kg)	0					
Door feeding	1 manual double door	1 or 2 independent watertight power-operated doors				
Axial feeding with end-of-filling detector	•					
	Ø 125 manual			Ø 150		
Juice run-off	Three outlets - draining directly into the closed juice tank					
Automatic washing cycle	•					
Drainage	Fast Press drainage grid					
Fast Press electropolished drainage grid	•					
Ingas	•					
Enoxy+	•					
Advanced Pressing Cycle	•					
Touch Press colour touchscreen	•					
Membrane	High density polyester weave covered with Polyurethane. FDA/EEC 1227 food-grade quality					
A	4.1	5.1	4.7	5.2	5.35	6.85
B	1.8	1.8	2.2	2.25	2.35	2.35
C	2	2	2.4	2.4	2.55	2.55
D	2.25	2.25	2.5	2.5	2.8	2.8
E	0.6	0.6	0.6	0.6	0.6	0.6
F	3.7	4.7	4.2	4.7	4.8	6.3
Number of doors	1	1 or 2	1 or 2	1 or 2	1 or 2	1 or 2
Ø axial feeding	0.12	0.12	0.12	0.12	0.15	0.15
Weight (kg)	2,100	2,300	2,400	2,800	3,600	4,300
Tank volume (hl)	40	50	67	80	110	150
Whole grape capacity* (kg)	3,600	4,500	6,000	7,200	10,000	14,000
Destemmed grape capacity* (kg)	10,000	12,500	16,750	20,000	27,500	37,500
Fermented pomace capacity (kg)	12,000	15,000	20,000	24,000	33,000	45,000
Drainage time	1 hr. 20 min. - 2 hr. 10 min.	1 hr. 20 min. - 2 hr. 10 min.	1 hr. 20 min. - 2 hr. 20 min.	1 hr. 20 min. - 2 hr. 20 min.	1 hr. 20 min. - 2 hr. 20 min.	1 hr. 20 min. - 2 hr. 20 min.
Emptying time	15-20 min.	15-20 min.	15-20 min.	15-20 min.	15-20 min.	15-25 min.
Base power (kW)	N/A	N/A	6.35	6.35	11.25	11.5
Power with built-in compressor (kW)	10.05	10.05	13.85	13.85	26.25	26.25

• Standard equipment    ◦ Optional    - Not available

Note: Dimensions are in metres. The characteristics are provided for information purposes and may be modified by the manufacturer without notice.  
\* Estimated throughput variable according to type of vine, year, state of cleanliness, water stress, harvesting type, etc.

# SPC 40 - 150 CLOSED CAGE

