



SMART PRESS SPO 40-150

PNEUMATIC CLOSED CAGE PRESSES

THE SIMPLE, QUALITATIVE AND SMART 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.



Smart Press SPO 110



Smart Press SPO 50



Simple and intuitive control touchscreen



Smart Press SPO 150 – Conveyor belt feed



JUICE PRESSING

- Easy Press 2 smart cycle and end-of-press management as standard
- Juice is clear, not cloudy, due to self-filtration through the pomace
- Enoxy+ protection system



OPTIMISED PRESSING

- Speed between pressing cycles
- Optimisation of filling capacity
- Choice of cycle depending on the desired profile
- Savings in water and energy



EASY TO USE

- The new ergonomic and intuitive Touch Press colour touchscreen
- Quick and easy cleaning of the press thanks to the pierced tank
- Easier to use
- Reduced handling by the operator
- Complete and rapid emptying of pomace



DESIGN WITHOUT COMPROMISE

- Complete drainage cap for thorough cleaning of the press
- Robust, reliable design
- Follow-up of installations and qualified after-sales field service

SMART PRESS TECHNOLOGY



OPTIMISED DESIGN FOR MAXIMUM PERFORMANCE

There are significant improvements: the pressing time is optimised, and programming and operation are easy

The pierced tank means that there is no grating of the pomace and makes the press easier to clean, thus reducing washing time and water consumption.

The new Smart Press presses have elements that facilitate washing and the open cage presses (SPO) are quick and easy to clean. The built-in automatic washing systems help reduce washing time to less than 30 minutes.

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.



Washing ramp for pierced tank



Interior of a pierced tank with membrane and pomace recentring coils



Inspection hatch for access on the air side of the membrane



Pierced tank

Feeding by grape pump: manual or pneumatic axial feeding

Gravity or conveyor feeding: door feeding (1 or 2 doors)



Axial feeding with pneumatic valve



Axial feeding with manual valve



Two independent power-operated doors



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
- The pressing cycle depends on two criteria set by the operator: quality and dryness of the pomace
- Real-time information on possible anomalies for increased operator responsiveness

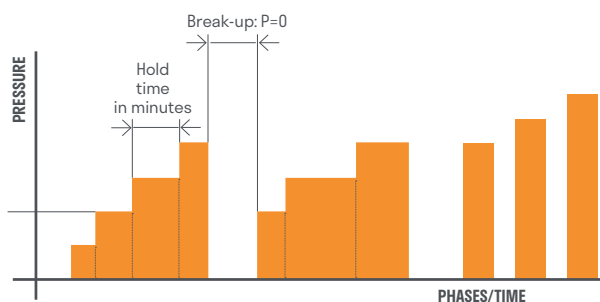
TWO AVAILABLE PROGRAMMING MODES:

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

Motorised press movement on rails.



Sulfite doser on juice tank

This system, controlled by the press PLC, allows the injection of liquid antioxidant into the bottom of the juice. This simple and efficient system complements the oxidation protection offered by Smart Press presses.



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.

POMACE EMPTYING



Emptying directly into the trailers under the press

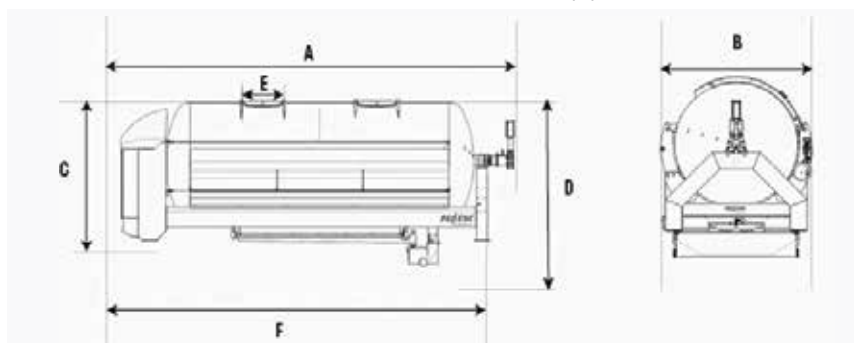


Pomace evacuation by endless screw

TECHNICAL FEATURES

	OPEN CAGE SPO SMART PRESS RANGE					
	SPO 40	SPO 50	SPO 65	SPO 80	SPO 110	SPO 150
Tank capacity (hl)	40	50	65	80	110	150
Min. quantity	0 kg					
Door feeding	1 manual double door			1 or 2 independent power-operated doors		
Axial feeding with end-of-filling detector	○					
	Ø 125			Ø 150		
Juice run-off	Complete drainage cap sliding trough					
Automatic washing cycle	●					
Automatic, high-pressure washing	○					
DRAINAGE	Half tank perforated with oblong holes					
Fast Press electropolished drainage grids	-					
Ingas	-					
ENOXY+	○					
Easy Press 2 smart 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	2.2	2.35	2.35
C	1.92	1.92	2.4	2.4	2.55	2.55
D	2.18	2.18	2.66	2.66	2.8	2.8
E	0.81	1.3	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	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	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)	8,000	10,000	13,400	16,000	22,000	30,000
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	11.25
Power with built-in compressor (kW)	9.8	9.8	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.