

SUPPLIER	<b>C.M.A s.n.c.</b>	MACHINE	<b>LUGANA 1R/1R-SR</b>	YEAR	<b>3/2016</b>
CATEGORY	<b>WINE PROCESSING</b>	TYPE	<b>CRUSHER &amp; DESTEMMER</b>	SERIE	<b>LUGANA</b>



**The CMA Lugana Destemmer Series**

Features Include:

- Mechanical speed control. (Optional variable frequency drive)
- Soft rubber paddles with adjustable pitch and height.
- Surface of the de-stemming cage is perforated with 22mm round countersunk holes.
- Rubber crushing rollers can be separated up to 1 3/4" and can easily be removed for cleaning.
- Must gathering tank with 3" tri-clover port included with "R" models. (Not standard with "SR - Stand Ready" version)
- Transmission and motor are completely isolated from the fruit production area.
- De-stemmer is mounted on wheels for easy maneuverability.
- Two caster wheels can be locked to keep the machine stable during operation.
- Easy to disassemble for quick and convenient maintenance and cleaning.
- Constructed in Stainless steel and welded at the highest standards.
- Safety locks and sensors for safe operations
- Independent paddle spindle and cage rotation control available with variable frequency drive option.

C.M.A. adopted the same techniques used in their larger Lugana models for the Lugana 1R, which is specifically designed for the small wine cellar.

Technology developed to keep all the features of the fruit intact

As the grapes are fed into the feed hopper, placed on the longitudinal side of the machine, an auger meters them into the destemmer axle which rotates in the cage.

The sheeting of the destemming drum is with round countersunk holes. This avoids maceration of the grape-stalks. The speed of the machine can be adjusted through a mechanical speed control, to maximize the amount of whole grapes. Then the grapes fall into the rubber crushing rollers. Two calibrated hand wheels on the outside of the machine allow the operator to set the roller spacing to give the desired amount of crushing.

The LUGANA 1R unit can be opened and the must gathering tank can be removed. The destemming axle and the drum can be easily removed after opening the hood at the grape stalks exit. This allows for convenient maintenance for better sanitation.

The machine can be easily disassembled so that the operator can quickly reach the inner parts for their maintenance and full cleaning.

NO Pressing set, NO Must gathering tank included in the price. THE EXTERNAL MUST PUMP IS REQUIRED

\*The hourly production of destemmers refers to grapes in bunches. If the machines are fed with mechanically harvested grapes, the production will increase of 30% to 40% around.

**LUGANA 1R-SR**



Example of telescopic legs

The **SR "stand ready"** models for the Lugana destemmers are manufactured without legs and have a flat base for them to be mounted on a secure base. CMA and Prospero offer three types of stands for the "SR" models: telescopic leg stands, fixed stands and the catwalk stand with staircase.

-The telescopic legs are adjustable from 24" – 52" which allows the destemmer to be placed directly above a half ton bin or lowered to use over a must pump.

-The fixed stand allows for a safe and accessible way to drop destemmed grapes directly into a half ton bin. One side of the lower base is easily unpinning and removed to allow the bin to slide inside the stand.

-The Catwalk stand with staircase offers the same compliments as the fixed stand with the added room to work safely around the destemmer's hopper. The staircase offers a safe and permanent ladder solution to access the work area around the hopper area.

Must gathering tank is not included with "SR" models but is available as an option.

