

SUPPLIER	ŠKRLJ d.o.o.	MACHINE	PRESSES	YEAR	1/2019
CATEGORY	WINE	TYPE	PSP/PST 5 - 8- 10 - 12 - 16	SERIE	M



With their advanced, yet simple design, the series M pneumatic presses meet in particular the needs of small and medium volume wine makers.

A broad range of accessories will satisfy both, those seeking simple operation and maintenance and those looking for a press adjusted to the processing characteristics (central filling, level switch, filling funnels, platforms).

Pneumatic presses series M, are available in two basic designs, basing on the system of pressing:

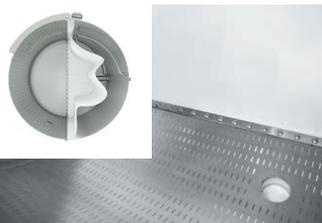
- **PSP model:** open pressing system, open drum with perforated surface
- **PST model:** closed pressing system, closed drum with interior draining channels

STANDARD ACCESSORIES:

- AE automatics: 5 fix preset programs, manual and automatic operation mode
- vacuum pump
- integrated piston compressor
- sliding hatch
- safety cord
- draining channel electropolished (PST)
- drum electropolished (PSP)
- axial filling connector DN100, without valve (PS_10,12,16)
- press and juice collection pan with wheels
- cleaning opening DN50 DIN11851 with plug (PSP_10,12,16)
- main supply voltage 400V 50Hz, three-phase
- declaration of CE conformity / documentation PED (97/23/EC)

OPTIONS

- AV automatics (installed) or AVk automatics (on cable), keypad
- AT automatics (installed) or ATK automatics (on cable), touch screen
- integrated rotary vane compressor
- axial filling valve DN65/80/100, thread DIN11851, Garolla or TC
- overfilling signalisation
- strainer on the collection pan outlet
- level switch (only with AV automatics)
- press frame and juice pan leg extensions
- dumping hopper
- mains supply voltage 230V, single-phase (only with compressor)
- mains supply voltage other than 230/400V 50Hz
- (only PST) hatch opening cover and channel plugs (for maceration)
- (only PST) cooling jacket (connections on the drum or rotational entry)
- (only PST) draining channel wash tube, 3 m



Drum design PSP

- open drum
- half of the drum is covered by an impermeable membrane
- half of the drum is perforated
- electropolished drum for the presses: PSP 5, 8, 10, 12, 16

Electropolished surface:

- with electropolishing all impurities of the basic material are removed
- material surface irregularities are evened and cleaned
- glossy and shiny surface
- distinctively reduced surface roughness
- increased resistance to corrosion
- extended product life



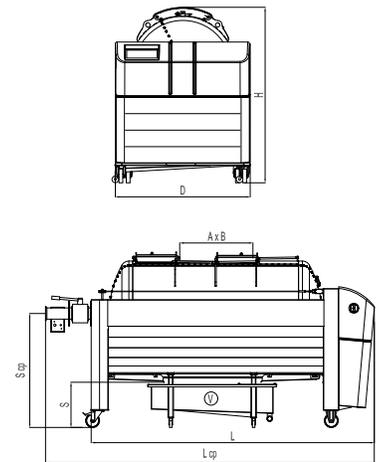
Drum design PST

- closed drum
- half of the drum is covered by an impermeable membrane
- half of the drum is equipped with perforated draining channels
- electropolished draining channels

Drums and draining channels with electropolished surface:

- Sticking of grape pomace on the electropolished surface is reduced, which consequently leads to a better flow of must and liquid through drainage holes.
- Better and faster cleaning of the surface, which also results in reduced water consumption.
- Reduced possibility of building of coats on the material.
- extended product life

ID		PSP 5 / PST 5	PSP 8 / PST 8	PSP10 / PST 10	PSP 12 / PST 12	PSP 16 / PST 16	
Drum volume	gal.	132	211	264	317	423	
Length (L)	in.	69.3	91.3	99.6	101.3	120.8	
Length (Lcp)	in.	-	-	116.5	118.3	137.7	
Width (D)	in.	39.4	39.4	48.0	48.0	48.0	
Height (H)	in.	56	56	60.6	63	63	
Height (S)	in.	17.3	15.3	15.3	15.3	15.3	
Height (Scp)	in.	-	-	40.7	40.7	41	
Hatch dimensions (AxB)	in.	13.5 x 16.7	13.5 x 16.7	13.5 x 25.5	13.5 x 25.5	13.5 x 35.4	
Weight approx.	lbs	660	770	1100	1150	1345	
Juice collection pan volume (V)	gal.	40	40	40	66	66	
Grid connection power (P)	kw	3,1/1,55	3,9/1,95	3,9/1,95	3,9/1,95	4,6/2,3	
	integral grapes	lbs.	550-880	880-1430	1100-1760	1320-2100	1760-2645
Capacity	fresh lees	lbs.	1545-2200	2425-3300	3090-3970	3640-4690	5290-8800
	fermented lees	lbs.	2200-3530	3300-5510	3970-6835	4690-8270	8800-12125



Cooling Jacket

On request, pneumatic presses with a closed PST system can be equipped with a cooling jacket and accompanying connectors to the cooling medium source. The cooling medium circulates in the space between the press drum jacket and the additional external jacket. The cooling system enables the user to actively interfere into processes, which evolve in the drum during grape pomace pressing and to guide them into the desired direction.

Pneumatic press with a cooling jacket enables cooling of the drum before its filling, cooling of grape pomace during pressing and adaption of temperature of grape mass in the drum according to oenological recommendations and demands.

Press with a cooling jacket is also suitable for maceration. With maceration of grape pomace at low temperatures, a more intensive extraction of aromatic precursors can be influenced.



AE automatics

In the manual mode, the user starts and ends a particular operation by pressing a button (drum rotation, compressor, vacuum pump on/off).

In the automatic mode, the user can choose between five standard pressing programmes.

The incorporated programmes result from many years of experience and are adjusted to different types of grapes.

The programmes are factory preset.



AVk automatics

In the manual mode, the user starts and ends a particular operation by pressing a button.

In the automatic mode, the user can choose between 10 pressing programmes, which are adjusted, observing professional experience, to different grape types.

The user can set the pressing parameters and adjust them during the pressing process as required.



ATk automatics - touch-screen

A large touch screen colour display enables graphical presentation of all program phases and gives information about the current press operation.

Easy programming and adjustment of pressing cycles (operating pressure, pressure holding time, drum rotation and other settings). 10 factory preset programs, possibility of entering additional 10 pressing programs, parameters can be changed and adjusted during the pressing process.

Reporting and recording of errors during the execution of the pressing program.

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