

SUPPLIER	ŠKRLJ d.o.o.	MACHINE	PRESSES	YEAR	2/2019
CATEGORY	WINE	TYPE	PST 80 - 100 - 130 - 150 - 200	SERIE	X



The series X pneumatic presses meet in particular the needs of large volume wine makers. The press enables the pressing of grapes at different time intervals, overpressures, with the presence or absence of oxygen, maceration of the grape mass. Sophisticated and simple, yet robust design of the press guarantees long service life and easy maintenance.

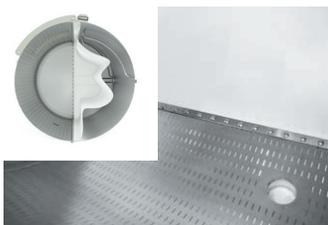
Pneumatic presses series X are available as the **PST model** – closed drum with interior draining channels (closed pressing system).

STANDARD ACCESSORIES:

- Avk automatics (on cable): 10 preset programs, adjustable (6 standard, 3 sequential, 1 special program)
- vakuum pump
- prepared for external compresor
- hermetic hatch 800x600mm, pneumatic drive
- electropolished draining channels
- auxiliary compressor (for hermetic hatch, pneumatic drive or must selector)
- safety cord
- axial filling connector DN125, without valve
- juice collection pan 450 l, fix
- main supply voltage 400V 50Hz, three-phase
- declaration of CE conformity
- documentation PED (97/23/EC)

OPTIONS

- ATK automatics (on cable), touch screen
- laser welded jacket (pillow-plate)
- cooling jacket connections on the drum
- cooling jacket connection with rotational entry
- axial filling pneumatic pinch valve DN125 DIN11851
- overfilling signalisation DN125
- cleaning opening DN100 DIN11851 with plug
- integrated rotary vane compressor
- adjustable hatch opening (closed_partially open_open)
- channel plug DN50 DIN11851 (7pcs)
- channel valve, manual (8 pcs)
- pressure washer, mounted with hose and nozzle
- must selector, pneumatic DN50
- level switch
- main supply voltage other than 400V 50Hz

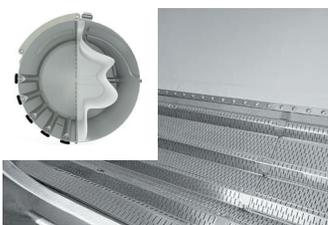


Drum design PSP

- 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



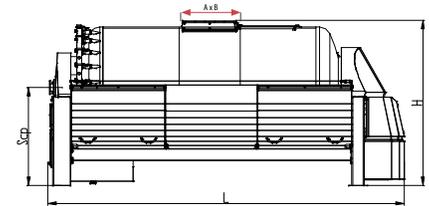
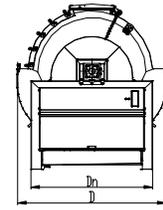
Drum design PST (connected draining channels)

- 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		PST 80	PST 100	PST 130	PST 150	PST 200	
Drum volume	gal.	2113	2641	3434	3962	5283	
Length (L)	in.	235.4	226.3	228.7	258.2	295.2	
Width (D)	in.	82.6	90.5	96.4	96.4	102.3	
Height (H)	in.	100.3	104.3	108.2	108.2	107.8	
Height (Scp)	in.	63.4	63.4	63.4	63.4	60.5	
Hatch dimensions (AxB)	in.	31.5 x 23.6	31.5 x 23.67	31.5 x 23.6	31.5 x 23.6	31.5 x 23.6	
Weight approx.	lbs	7517	7892	8873	9303	10141	
Juice collection pan volume (V)	gal.	118.8	118.8	118.8	118.8	118.8	
Grid connection power (P)	kw	7.2	9	13	13	15	
Capacity	integral grapes	lbs.	8818-12345	11023-15432	14330-19841	16534-23148	22046-30864
	fresh lees	lbs.	27337-38801	34171-48501	44312-63052	51257-72754	66138-8800
	fermented lees	lbs.	44092-52910	55115-66138	71650-85980	82673-99208	110231-132277



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.

DISCLAIMER: The information contained in this flyer is for general information purposes only. The information is provided by Prospero Equipment Corporation, and while we endeavor to keep the information up to date and correct, we make no representations or warranties of any kind, express or implied, about the completeness, accuracy, reliability, suitability or availability with respect to the website or the information, products, services, or related graphics contained on the flyer for any purpose. All rights not expressly granted are reserved. All copyrights, trademarks, and registered trademarks are the property of their respective owners. All images, text, custom graphics are the property of Prospero Equipment Corp. or their respective owners. The exclusive property are protected by U.S. and international copyright laws. Any other use of such contents, including the reproduction, modification, distribution, transmission, display or performance of the contents of this flyer without the prior written consent of Prospero Equipment Corp. is expressly forbidden.

Corporate Office

123 Castleton Street
Pleasantville, NY 10570
Phone: (914) 769-6252
Fax: (914) 769-6786
info@prosperocorp.biz

West Coast

7787 Bell Road
Windsor, CA 95492
Phone: (707) 838-2812
Fax: (707) 838-3164
westcoast@prosperocorp.biz

Northwest

1722 SW HWY 18 Suite B
McMinnville, Oregon. 97128
Phone: (503) 472-6767
Fax: (503) 472-6768
northwest@prosperocorp.biz

North

2204 State Route 14 N
Geneva, NY 14456-9510
Phone: (315) 719-0480
Fax: (315) 719-0481
geneva@prosperocorp.biz

Canada

8100 Trans Canada Hwy Unit I
Montreal, Quebec, H4S 1M5
Phone: (514) 336-7117
Fax: (514) 418-2605
canada@prosperocorp.biz

British Columbia Authorized Agent

Stefan Buhl
Phone: (250) 317-4378
bc@prosperocorp.biz