

PROSPERO



CIDER EQUIPMENT

SINGLE BELT PRESS, DOUBLE PRESS, BOX TIPPER FOR PALLET BOXES, WASHING/ CRUSHING MACHINE, PASTEURIZER, GRAVITY FILLER, FOILER, LABELING MACHINE, SCREW CAPPER, TANKS, PUMPS.





THE LOCATIONS

We have six locations throughout the United States. Our main headquarters is in Pleasantville, NY, just outside of New York City. Our second location with our brand new warehouse is in the Finger Lakes region in Geneva, NY. This office is set to provide our customers with parts and technical service. The third office services the West Coast and serves as a parts, sales, and technical department all in one.



McMINNVILLE, OR



GENEVA, NY



WINDSOR, CA



PLEASANTVILLE, NY

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With 40 years of experience in the beverage industries, we have been honored to work with the most respected wineries and beverage groups across the United States, Canada and Mexico. Our long term partnerships are the result of the amazing companies and individuals who make up the Prospero portfolio. I believe strongly that respectful cooperation with our vendors and the creativity of our staff, will continue to provide our customers with the cutting edge technology that will exceed their expectations. This catalog will provide you with great information about a wide range of equipment. You can also visit our website at www.prosperocorp.biz and as well please feel free to call us direct. My staff and I look forward to being your beverage equipment supplier.

Sincerely,

Tony Prospero

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FACEBOOK



WINERY	BREWERY	DISTILLERY	CIDER	BOTTLING
For over thirty years Prospero has been a leading supplier of winery equipment throughout North America. With our expert staff we can provide a customized solution that is right for our customers.	Prospero equipment offers full turnkey solutions for new brewery start-ups as well as upgrades for existing breweries. We offer complete consultation, sales, and technical support for each individual client which provides a customized solution to meet each breweries particular needs.	The spirit industry is rapidly growing in North America and Prospero is one of leaders that can meet the industries growing needs. There are many solutions we have available for the spirit producers.	Since 2009, hard cider has been the fastest-growing segment in the alcoholic beverage industry. Prospero provide the best Italian and German equipment from fermenters to tanks and small manual apple press to continuous belt and bladder presses.	Prospero provide a complete bottling and packaging equipment sales, service and parts for new and existing wineries, breweries, distilleries and cideries across the US, Mexico and Canada.

FULL RANGE OF SERVICES

Prospero Equipment Corp. provides a full range of services. We offer many customizable solutions to meet the demands and needs of each individual client: Champagne, beer, wine, water, or spirits. We handle the equipment needs of many beverages in North America.

EXPERIENCE

With over thirty years in the wine/beverage equipment industry Prospero Equipment Corp. has the experience to handle any special needs a client may have. Through the many years of cooperation with our vendors and with our highly trained staff we are prepared to offer many solutions for our clients.

PROFESSIONALISM

Through the cooperation with our vendors and utilizing the ingenuity and creativity of our staff, Prospero Equipment Corp. provides a very professional, high quality product. Our catalog represents world leaders in wine/beverage equipment technology with superior quality. By utilizing the most advanced wine/beverage equipment technology Prospero Equipment Corp. is able to offer the best products on the market today.

COMPLETE SOLUTIONS

Prospero offers many solutions and customization for all wine, beer, and beverage needs. A few range of solutions that we provide: new winery start-ups, mobile bottling trailers, existing winery set-ups, custom crush facilities, and much more. We welcome the opportunity to offer solutions for any new and existing clients.

HIGHEST LEVEL OF SERVICES

Prospero Equipment Corp. is one of the leading service providers for beverage equipment in North America. We provide service and technical support to all small, medium, and large-scale wineries and beverage companies. At Prospero, we can promptly take care of any needs a client may have because we have factory-trained technicians and two fully stocked parts offices on both coasts in Geneva, NY and Windsor, CA. We offer the resources of a national company, with the personal service you expect from a local equipment provider.

TECHNICAL SUPPORT / PARTS

Our technical support team is one of our greatest strengths. With readily available technicians and 24/7 tech phone support we are ready to care of any customers needs that may arise. As well, our fully stocked parts offices on both East and West coast can help with any type of parts needed; small or large. Our team is readily available to serve our customers.

WINERY



GRAPE SORTING SYSTEM

Grape Crushers/Destemmer, Must pumps, Grape selection lines.



WINE FILTERS

Plate & Frame, Horizontal Plates and Rotary vacuum D.E. filters



PUMPS

Stainless steel flexible impeller pumps.



WINE TANKS

Tanks for white and red wine fermentation and storage



PRESSES & TANKS

-Pneumatic Presses from 5 hl to 130 hl open and closed tank type.
-Tanks for white and red wine fermentation and storage



COOLERS

Chillers, Heat Exchangers, Cooled Tanks.

BREWERY



BREW HOUSES / TANKS

Compact Brewhouse, Micro Brewery, Fermentation & Brite Tanks



BEER FILTERS

Plate & Frame, Horizontal Plates and Rotary vacuum D.E. filters



Microbiologia

Kegs and Bag-in-box Fillers, Microfiltration, Reverse osmosis

DISTILLERY



DISTILLATION PLANTS

Continuous & Discontinuous Distillation Plants, Tanks.



DISTILL FILTERS

Plate & Frame, Horizontal Plates and Rotary vacuum D.E. filters



TANKS

Tanks Distillation Plants.

BOTTLING



FILLING & LABELLING MONOBLOCKS

Filling Monoblocks: Light and High Pressure Mechanical & Electropneumatic, Electropneumatic BIER High Pressure, Automatic Rinsers & Fillers, Automatic Single & Multi Head Corkers & Cappers, Corks & Screw Caps Feeder, Semi Automatic Fillers. Labelling Monoblocks: Automatic Washing & Drying, Automatic Sleeking & Shrinking Capping, Distribution-Capping-Linear Labelling, Mechanical & Electrical Rotating Labelers, Distribution-Capsulating-Rotating-Labelling, Washing-Drying-Distribution-Capsulating-Rotating Labelling, Semi Automatic Labelers.



LINEAR LABELLERS

Pressure Sensitive Linear Labelling Machines.



GLUE LABELLERS

Wet Glue and Hot Glue Modular Labellers.



PACKAGING

Depalletisers, Carton Erectors, Packers, Inserting Machines, Carton Sealers, Conveying, Weight Control, Palletisers, Wrapping Machine.





ALWAYS WELL ADVISED

Ing. Robert Kreuzmayr established the company on an international basis and developed it to become one of the leading suppliers for juice processing machines.

The second generation that grew up in this branch is ready to start. In spite of the expansion and international sales, the customers can still feel the soul of a family company. Here we don't just send emails, or simply sell, we speak to people and advise them with empathy. At Kreuzmayr the human factor always comes first.

FROM THEN TILL NOW

2013 Acquisition of a 3000m² storage- and production building

2009 Development of international sales in Europe (all countries), Canada, South America, Australia/New Zealand, Russia, UAE, Africa (Egypt, Ghana, South Africa), etc.

2006 Renaming of Kreuzmayr Automobil- and Machine Production in Kreuzmayr Manufacturing GmbH, relocation to Wallern

2005 Construction start of the new company building

2004 Acquisition of property in neighboring community Wallern

2003 Start of his main occupation in machine construction by Ing. Robert Kreuzmayr

Main products: machines and assemblies for fruit juice production

1997 Expansion of business to automobile- and machine construction

Construction of trailers and agricultural machines, steel construction, special machinery

1993 Founding of the company Kreuzmayr Retail by Ing. Robert Kreuzmayr

Trade with machine- and automotive parts as a sideline.

BECAUSE WE BRING OUT THE BEST IN GOOD THINGS

One of our biggest assets is our long-term experience, reliability, thoroughness and a wide range of services. With the most modern machines and equipment, as well as our highly qualified team, we offer ready-to-use complete assemblies from one source. All services are suited to the individual requirements of the customer. Manufactured to 100% in our own factory, we can guarantee a fast and timely execution of orders.

Our large share of exports speaks for international experience and high quality standards.

Optimize your work sequences, and profit by considerably more efficiency in the individual production steps to achieve a perfect end product.



BOX TIPPER FOR PALLET BOXES GKE



Area of application

Produce that can be tipped:

Apples, pears, quinces, carrots etc. can all be tipped with the GKE bin tipper. The GKE is the ideal machine to load a Kreuzmayr fruit washer/elevator with the minimum of time and waste.

Easy operation

Pallet boxes of fruit or vegetables are fork lifted into the GKE's sturdy lifting frame. The operator can then tilt and empty the pallet box into a washer/ elevator or onto a sorting table by simply pushing the start switch, the GKE's hydraulic lifting mechanism does the rest. A sliding gate regulates the flow of produce out of the pallet bin to ensure an even flow.

Technical data

Dimensions L x W x H [mm] (inch)	approx. 1680 x 1480 x 1220 (66.1 x 58.3 x 48.0)
Emptying height [mm] (inch)	1000 or 1200 (39.3 or 47.2)
Discharge chute width [mm] (inch)	500 (19.6)
Height when tilted open [mm] (inch)	2420 (95.3)
Operating cycle time [sec.]	30
Weight [kg] (Lbs.)	350 (771.6)
Electrical connection [V/Hz]	230/50
Capacity of the electrical connection [kW]	2.2

DATA NOT BINDING

Benefits

- Plug & play operation, the GKE is delivered ready to start work.
- It just needs plugging into a 16 amp socket.
- Easy to use and operate, no difficult controls
- Stainless steel construction means the GKE is easy to clean and maintain

Standard Design

- Ready to use construction
- Designed to be used with boxes of 1.0 m x 1.2 m or 1.2 m x 1.2 m
- Constructed from stainless steel
- Compact design
- Integrated control cabinet
- Adjustable height discharge chute
- Transport wheels for manoeuvrability
- Easy to clean and maintain
- Designed to work easily with other equipment
- CE-certified



DATA NOT BINDING

WASHING CRUSHING MACHINE

KWEM 1000 / 3000 / 5500

Kreuzmayr
MASCHINENBAU GMBH

Area of application

Apples, pears, quinces, carrots etc. are washed and elevated in a Kreuzmayr washing/crushing machine KWEM 1000, 3000 or 5500 and crushed with the directly attached crusher. The produced mash will be directly applied to the belt press. An automatic level control prevents an excessive filling of the dosing tank. The stone of stone fruit such as cherries, plums, apricots or peaches has to be removed before pressing, in a Kreuzmayr destoning machine (KEP) in order to be able to produce juice without stone particles.

Functioning

Apples, pears, quinces, carrots, etc. are emptied into the washing tank of the Kreuzmayr washing/crushing machine KWEM 1000, 3000 or 5500 (by means of a Kreuzmayr bin tipper GKE). In the washing tank the fruit is washed. With KWEM 1000, 3000 or 5500 an intensive cleaning result is achieved by means of a water jet, circulation pump and grass collector as well as thanks to the air bubbles created by the blower.

The cleaned fruit is elevated and cleaned again with water jet nozzles. It is then feed in the directly attached crusher and conveyed into the dosing box of the belt press.

Easy operation

The washing/crushing machine KWEM 1000, 3000 or 5500 is delivered as a plug-in machine. After being brought into the pressing room, the leveling, the filling of the washing tank and the connection to the power and water supply, the machine is ready to be operated. After the work has been completed, the machine can be cleaned. Sieve plates in the washing tank can be dismantled easily without the need of tools.

For cleaning of the machine, the sieve plates in the water basin can be dismantled. The sieves of the crusher can also be removed.

Technical data	KWEM 1000	KWEM 3000	KWEM 5500
Output [Kg/h] (Lbs/h)	2000 (4409.2)	3000 (6613.9)	5500 (12125.4)
Grinder engine [kW]	3	3	5.5
Lift engine [kW]	0.37	0.37	0.55
Blower engine [kW]	-	0.5	0.85
Water circulation [kW]	-	1.5	1.5
DIMENSIONS			
Lenght [mm] (inch)	3100 (122.0)	3790 (149.2)	3790 (149.2)
Width [mm] (inch)	675 (26.6)	1020 (40.2)	1020 (40.2)
Height [mm] (inch)	2200 (86.6)	2820 (111.0)	2820 (111.0)
Filling height washing tank [mm] (inch)	1000 (39.4)	1000 (39.4)	1000 (39.4)
Mash discharge height [mm] (inch)	1360 (53.5)	1670 (65.7)	1670 (65.7)
Diameter of waste water connection [mm] (inch)	75 (3.0)	75 (3.0)	75 (3.0)
Weight (kg) (Lbs.)	230	575	625

Benefits

- The machine is entirely made of stainless steel
- Plastic conveyor belt with stepless speed adjustment
- Delivered machine is instantly ready to be operated
- Easy operation
- Extremely maintenance-friendly (low maintenance requirements)
- Drive- and operator side left or right (up to the customer)
- Full automatic operation
- 3-rod probe for the infeed hopper of the following machine
- One central bottom discharge for washing water
- Easy and fast cleaning

Standard Design

- Plug-in complete system
- Compact design
- Control cabinet assembled
- Stepless speed adjustment
- Fully automatic operation
- Stainless steel version
- Plastic conveyor belt
- 3-rod probe in the mash box of the following machines
- One central bottom discharge of the washing water
- Easy and fast cleaning
- Can be combined with existing machine parts
- CE-certified



SINGLE BELT PRESS

KEB 400

Kreuzmayr
MASCHINENBAU GMBH



Area of Application Function

The automatic SINGLE-BELT PRESS KEB 400 is designed for the extraction of juice from produce. Ideally produce like apples, pears, quinces, carrots etc. will be washed in a Kreuzmayr Washing-Pulping Mill machine transporting it up to the centrifugal crusher. The fruit pulp (mash) is transported onto the moving press-belt. An automatic control prevents the pulp in-feed hopper from over filling. Stone fruit like cherries, plums, apricots or peaches need to have their stones removed with a De-stoning/Passing machine (KEP 650) in order to produce a fragment free pulp ready for belt pressing

Function

The pulped mash is conveyed via the Washing-Pulping Mill or using a Mash Pump into the press In-feed hopper. The pulp is dispensed across the main pressing roller and between the belt to start the initial juice extraction. This pulp will be progressively squeezed to the maximum over a series of additional rollers and mash deflector blades to achieve an optimum juice yield of up to 75%. At the exit of the press, the pomace (marc) will be automatically scraped. A high pressure water jet cleaning device continually removes any remaining pulp particles from the press-belt, so that the belt is cleaned and ready to continue its pressing cycle.

Easy Operation

The SINGLE-BELT PRESS KEB 400 is delivered "ready to operate". After installing, leveling and connecting to the power supply and pressurized air supply, the plant is ready to start pressing. In order to adapt the SINGLE-BELT PRESS to the different working conditions (different fruits and vegetables) the belt speed and pressure can be easily modified by the operator to suit the product condition. The machine is simple to clean. The mash deflectors can be easily removed (no tools are needed).

Technical data

Nominal capacity [kg produce/h] (Lbs.)	up to 800 (1763.7)
Electric supply [V / Amp. / kW]	400/16/0,8
Required air press [bar]	6
Space requirements [LxWxH mm] (inch)	1940x 1140 x 1275 (76.4 x 44.9 x 50.2)
Weight [kg] (Lbs.)	480 (1058.2)
Yield [in %]	up to 75
Working width [mm] (inch)	338 (13.3)
Fill level feed tank [mm] (inch)	1275 (50.1)
Mash output-height [mm] (inch)	770 (30.3)
Water consumption [liter/minute] (Gallon/minute)	3 (0.8)
Belt speed	infinitely variable

DATA NOT BINDING

Advantages

- Machine construction is stainless steel and food safe plastics
- Sealed, grease-refillable roller bearings for the rollers
- Variable adjustment control for mash thickness onto the belt
- Variable belt speed controller
- Variable belt pressure adjustment to suit different fruits
- Automatic belt alignment regulator
- Low maintenance
- Easy cleaning
- High pressure water jet continuous cleaning with fresh water to minimize press belt contamination
- Low water consumption
- Machine delivered ready to start
- Simple to operate
- Operator control panel can be either left or right side

Standard Design

- Ready to operate complete system
- Solid construction
- Minimum space required
- Automated operation
- Easy installation
- No additional reinforced floor treatment required
- Manufactured stainless steel and food safe plastics
- Heavy duty stainless steel bearings
- High quality industrial design of pneumatic and electrical component
- Variable speed regulator
- Fast processing
- Can be combined with existing equipment
- CE certified



SINGLE BELT PRESS

KEB 500/750

Kreuzmayr
MASCHINENBAU GMBH



Area of Application Function

The automatic SINGLE-BELT PRESS KEB 0/ 50 is designed for the extraction of juice from produce. Ideally produce like apples, pears, quinces, carrots etc. will be washed in a Kreuzmayr Washing-Pulping Mill machine KWM 30 or KWE 22 transporting it up to the centrifugal crusher. The fruit pulp (mash) is transported onto the moving press-belt. An automatic control prevents the pulp in-feed hopper from over filling. Stone fruit like cherries, plums, apricots or peaches need to have their stones removed with a De-stoning machine (KEP 650 or KEP 1000) in order to produce a fragment free pulp ready for belt pressing

Function

The pulped mash is conveyed via the Washing-Pulping Mill or using a Mash Pump into the press In-feed hopper. The pulp is dispensed across the main pressing roller and between the belt to start the initial juice extraction. This pulp will be progressively squeezed to the maximum over a series of additional rollers and mash deflector blades to achieve an optimum juice yield of up to 75%. At the exit of the press, the pomace (marc) will be automatically scraped. A high pressure water jet cleaning device continually removes any remaining pulp particles from the press-belt, so that the belt is cleaned and ready to continue its pressing cycle.

Easy Operation

The SINGLE-BELT PRESS KEB 500/750 is delivered "ready to operate". After installing, leveling and connecting to the power supply and pressurized air supply, the plant is ready to start pressing. In order to adapt the SINGLE-BELT PRESS to the different working conditions (different fruits and vegetables) the belt speed and pressure can be easily modified by the operator to suit the product condition. The machine is simple to clean. The mash deflectors can be easily removed (no tools are needed).

Technical data	KEB 500	KEB 750
Nominal capacity [kg produce/h] (Lbs.)	up to 850 (1873.9)	up to 1500 (3306.9)
Electric supply [V / Amp. / kW]	230/16/0,8	230/16/1,4
Required air press [bar]	min. 8	min. 8
Space requirements [LxWxH mm] (inch)	2220 x 1240 x 1420 (87.4 x 48.8 x 55.9)	2610 x 1450 x 1642 (102.7 x 57.1 x 64.6)
Weight [kg] (Lbs.)	650 (1433)	650 (1433)
Yield [in %]	up to 75	up to 75
Working width [mm] (inch)	438 (17.2)	688 (27.1)
Fill level feed tank [mm] (inch)	1285 (50.6)	1500 (59.0)
Mash output-height [mm] (inch)	770 (30.3)	945 (37.2)
Water consumption [liter/minute] (Gallon/minute)	3 (0.8)	3 (0.8)
Belt speed	infinitely variable	infinitely variable

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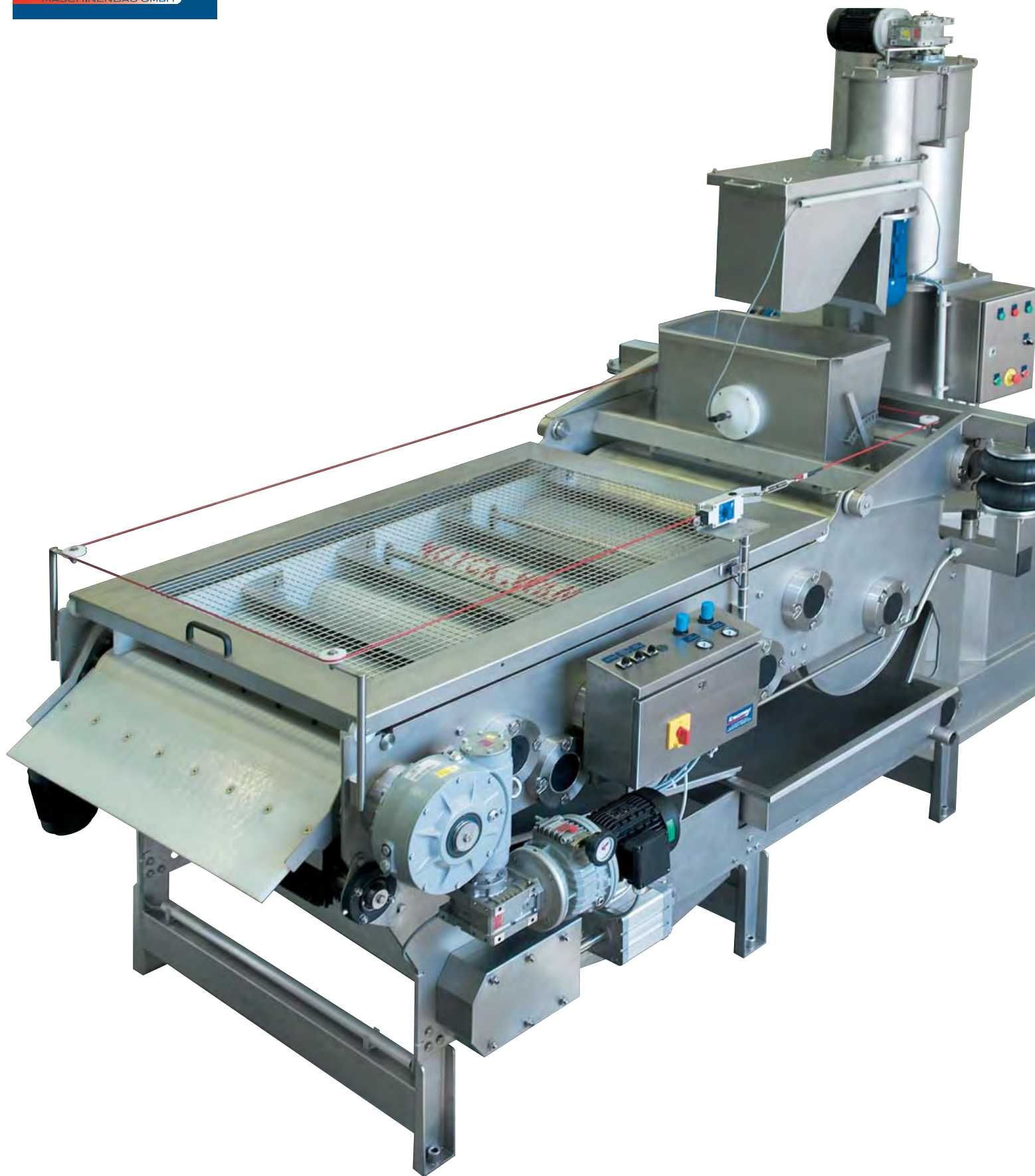
Advantages

- Machine construction is stainless steel and food safe plastics
- Sealed, grease-refillable roller bearings for the rollers
- Variable adjustment control for mash thickness onto the belt
- Variable belt speed controller
- Variable belt pressure adjustment to suit different fruits
- Automatic belt alignment regulator
- Low maintenance
- Easy cleaning
- High pressure water jet continuous cleaning with fresh water to minimize press belt contamination
- Low water consumption
- Machine delivered ready to start
- Simple to operate
- Operator control panel can be either left or right side
- Brush roller for cleaning the belt (for KEB 750)

Standard Design

- Ready to operate complete system
- Solid construction
- Minimum space required
- Automated operation
- Easy installation
- No additional reinforced floor treatment required
- Manufactured stainless steel and food safe plastics
- Heavy duty stainless steel bearings
- High quality industrial design of pneumatic and electrical component
- Variable speed regulator
- Fast processing
- Can be combined with existing equipment
- CE certified

DATA NOT BINDING



SINGLE BELT PRESS

KEB 1000/1250



Area of Application

The automatic SINGLE-BELT PRESS KEB 1000/1250 is designed for the extraction of juice from produce. Ideally produce like apples, pears, quinces, carrots etc. will be washed in a Kreuzmayr Washing-Pulping Mill machine KWM 30 or KWM 55 transporting it up to the centrifugal crusher. The fruit pulp (mash) is transported onto the moving press-belt. An automatic control prevents the pulp in-feed hopper from over filling. Stone fruit like cherries, plums, apricots or peaches need to have their stones removed with a De-stoning machine (KEP 650 or KEP 1000) in order to produce a fragment free pulp ready for belt pressing.

Function

The pulped mash is conveyed via the Washing-Pulping Mill or using a Mash Pump into the press In-feed hopper. The pulp is dispensed across the main pressing roller and between the belt to start the initial juice extraction. This pulp will be progressively squeezed to the maximum over a series of four additional rollers and mash deflector blades to achieve an optimum juice yield \ of up to 75%. At the exit of the press, the pomace (marc) will be automatically scraped from the belt which is then continually brushed clean of surface pulp by the brush roller (optional).

A high pressure water jet cleaning device continually removes any remaining pulp particles from the press-belt, so that the belt is cleaned and ready to continue its pressing cycle.

Simple handling

The SINGLE-BELT PRESS KEB 1000/1250 is delivered "ready to operate".

After installing, leveling and connecting to the power supply and pressurized air supply, the plant is ready to start pressing. In order to adapt the SINGLE-BELT PRESS to the different working conditions (different fruits and vegetables) the belt speed and pressure can be easily modified by the operator to suit the product condition. The machine is simple to clean. The mash deflectors can be easily removed (no tools are needed)

Technical data	KEB 1000	KEB 1250
Nominal capacity [kg produce/h]	up to 3000 (6613.8)	up to 4000 (8818.5)
Electric supply [V / Amp. / kW]	400/16/0,8	400/16/1,4
Required air press [bar]	min. 8	min. 8
Space requirements [LxWxH mm] (inch)	2750 x 1890 x 1690 (108.2 x 74.4 x 66.5)	2750 x 2140 x 1690 (108.2 x 84.2 x 66.5)
Weight [kg]	2300 (5070.6)	2800 (6172.9)
Yield [in %]	up to 75	up to 75
Working width [mm] (inch)	900 (35.4)	1150 (45.3)
Fill level feed tank [mm] (inch)	1690 (66.5)	1690 (66.5)
Mash output-height [mm] (inch)	900 (35.4)	900 (35.4)
Water consumption [liter/minute] (Gallon/minute)	3 (0.8)	6 (1.6)
Belt speed	infinitely variable	infinitely variable

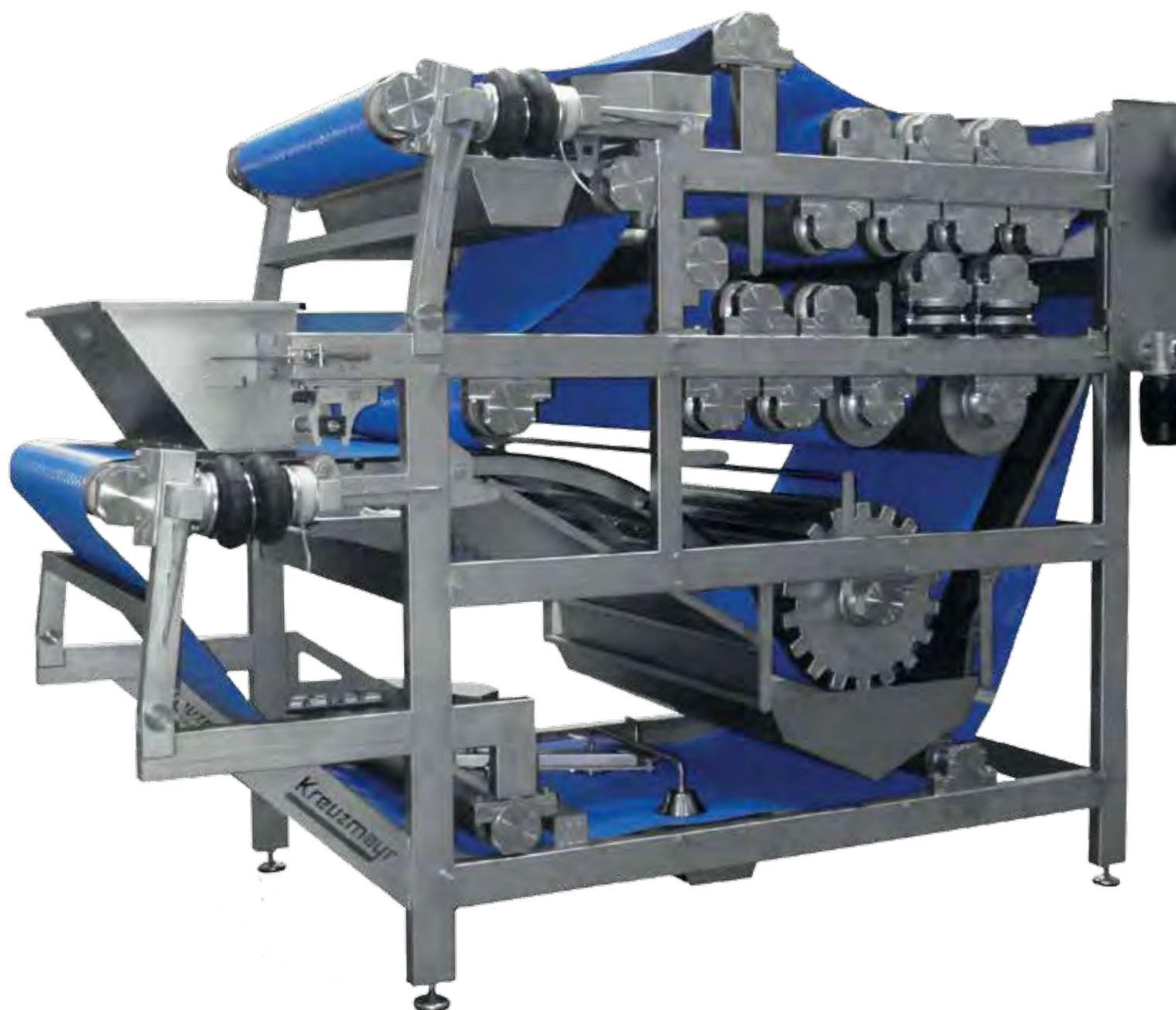
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Advantages

- Simple to operate
- Easy cleaning
- Low maintenance
- Low water consumption
- Machine delivered ready to start
- Machine construction is stainless steel and food safe plastics
- Sealed roller bearings in s/s housings
- Adjustment control for mash thickness onto the belt
- Variable belt speed controller
- Variable belt pressure adjustment to suit different fruits
- Automatic belt alignment regulator
- High pressure water jet continuous cleaning with fresh water to minimize press belt contamination
- Brush roller for cleaning the belt (optional)
- Operator control panel can be either left or right side (optional)

Standard Design

- Ready to operate complete system
- Solid construction
- Minimum space required
- Automated operation
- Easy installation
- No additional reinforced floor treatment required
- Manufactured stainless steel and food safe plastics
- Heavy duty stainless steel bearings
- High quality industrial design of pneumatic and electrical component
- Variable speed regulator
- Fast processing
- Can be combined with existing equipment
- CE certified



DOUBLE PRESS K2B



Area of Application

The automatic DOUBLE-BELT PRESS K2B is designed for the extraction of juice from produce. Ideally produce like apples, pears, quinces, carrots etc. will be washed in a Kreuzmayr Washing-Pulping Mill machine transporting it up to the centrifugal crusher. The fruit pulp (mash) is transported onto the moving press-belt. An automatic control prevents the pulp in-feed hopper from overflowing. Stone fruit like cherries, plums, apricots or peaches need to have their stones removed with a De-stoning Passing machine (KEP 1000 or KEP 1500) in order to produce a fragment free pulp ready for belt pressing.

Function

The pulped mash is conveyed via the Washing-Pulping Mill or using a Mash Pump into the press In-feed hopper. Via an application and dosing station (here the width and the height can be adjusted) the mash is going to be continuously applied on the filter band. This prepressed mash is going to be optimized for the main pressing zone. The mash is transferred over the main pressing roller to always smaller becoming rollers. So we can achieve an optimum juice yield up to maximum. At the exit of the press, the pomace (marc) will be automatically scraped and the belts is going to be cleaned via a high pressure water jet cleaning device, which continually removes any remaining pulp particles from the press-belt, so that the belt is cleaned and ready to continue its pressing cycle.

Easy Operation

The Double Belt Press is delivered "ready to operate". In order to adapt the Double Belt Press to the different working conditions (different fruits and vegetables) the belt speed and pressure can be easily modified by the operator to suit the product condition. The machine is simple to clean after the work process, easily by one person. The mash deflectors can be easily removed (no tools are needed).

Technical data	K2B
Nominal capacity [kg produce/h] (Lbs.)	up to 10000 (22046.2)
Electric supply [V / Amp. / kW]	400/16/0,8
Required air press [bar]	6
Space requirements [LxWxH mm] (inch)	3746 x 2206 x 2686 (147.4 X 86.8 X 105.7)
Weight [kg] (Lbs.)	3500 (7716.1)
Yield [in %]	up to 75
Working width [mm] (inch)	1250 (49.2)
Water consumption [liter/minute] (Gallon/minute)	16 (4.2)
Belt speed	infinitely variable

DATA NOT BINDING

Advantages

- The machine is completely made of stainless steel and food safe synthetic material
- Easy local lubrication of the mounting of the rollers
- Automatic belt regulator
- Very low maintenance
- Easy cleaning
- Machine delivered ready to start
- Easy handling
- Operator control panel can be either left or right side

Standard Design

- With stainless steel frame
- 1 big closed main straining roller
- 7 main pressing roller
- 7 high pressure pressing roller
- 2 repressing rollers, separately variable
- Electronically powered with infinitely adjustable temperature control
- Long prepressing zone guarantees gentle pressing and the best quality of the juice
- Maximal pressing capacity with minimal size ratio
- Pan, Juice baffle and dosing station can be taken without tools
- Integrated high pressure belt cleaning
- Brush cleaning for upper and lower band
- Tape tension and belt regulation pneumatic and infinitely adjustable
- Operation side left or right



Operating console with main switch and following functions:

- Juice-pump on/off
- Juice-valve open/closed/auto.
- Heating on/off

Overpressure-safety device and vent valve

Double-pipe heat exchanger

Juice-temperature controller with display

Heating system for oil or gas

Juice-pump

Chassis made of stainless steel



PASTEURIZER

Kreuzmayr
MASCHINENBAU GMBH

What is Pasteurizing

The process was developed in 1864 by the French chemist Louis Pasteur.

By brief heating up of food and other perishable matters from 60 °C to 90 °C, most of the micro-organisms will be destroyed. Once the materials are in a final range, no further micro-organisms will infiltrate. The taste and quality of the product is not affected by this procedure.

Area of application

The automatically working Juice Pasteurizer is designed for pasteurising or heating up of juice made from produce. The gained juice – ideally pressed with a Kreuzmayr SINGLE-BELT Press KEB – fresh juice can be pasteurised after the enzymation. Mixed juices can also be pasteurised.

Function

The juice-pump pumps the available juice through the double-pipe heat ex-changer. The heating system provides the required heat (80 °C). The heating medium is oil or gas.

Simple handling

The Juice Pasteurizer is delivered “ready to operate”. Before taking into operation the machine has to be connected to the heating medium and the exhaust system. Then the connection to the juice reservoir and to the filling device has to be made. After filling water into the heating cycle, the Pasteurizer is ready for the pasteurising procedure.

Pasteurizer PAS	PAS 250	PAS 500	PAS 750	PAS 1000	PAS 1500	PAS 2000
Lenght [mm] (inch)	1700 (66.9)	1700 (66.9)	1700 (66.9)	1950 (76.7)	2260 (89.0)	
Width [mm] (inch)	1000 (39.4)	1000 (39.4)	1000 (39.4)	1000 (39.4)	1800 (70.9)	
Height [mm] (inch)	1900 (74.8)	1900 (74.8)	1900 (74.8)	1900 (74.8)	2000 (78.7)	upon request
Weight [kg] (Lbs.)	380 (837.7)	450 (992.1)	540 (1190.5)	720 (1587.3)	1000 (2204.6)	
Output [l/h] (Gal/h)	250 (66.0)	500 (132.1)	750 (198.1)	1000 (264.2)	1500 (396.2)	
Voltage [V]	230	230	230	230	230	

DATA NOT BINDING

Advantages

Juice contact parts made of stainless steel (1.4301) or food safe synthetic material

- Integrated juice-pump (no additional pump from tank to juice-filler necessary)
- Reliability of production process – juicevalve closes automatically if pasteurung temperature is to low
- Simple to operate
- Easy cleaning
- Complete system mounted on cassis
- Power supply 230 V 50 cycles (different supply upon request)
- Machine delivered ready to start
- Oil- or gas operation mode (alternative heating medias upon request)
- Excellent readable juice-temperature display
- Design changes to customer requirements possible



Giacomo Gai founded GAI in 1946 in Pinerolo (TO) together with his wife Elsa. In 1959, the company moved to Trofarello (TO). Since 1972, the founder's sons Battista and Ing. Carlo assisted by their wives Adriana and Renata have run the business. In 1985, the entire company was transferred to its new location in Ceresole d'Alba (CN). For some years now, Dr. Giacomo (the son of Battista and Adriana), Ing. Guglielmo and Ing. Giovanni (sons of Carlo and Renata) have carried out part of the business management.





The GAI company's headquarters is located at no.33 Frazione Cappelli, in an outlying district of the village of Ceresole d'Alba (CN). Located in open countryside, 7.5 km from the Carmagnola exit of the Turin-Savona motorway linking the factory to the entire Italian motorway network via the ring road around Turin. The buildings extend over approx. 27,000 m² and there are around 35,000 m² of roadways and services areas and 80,000 m² of open land, forming a total site area of 142,000 m². With the availability of space, company GAI has made it possible to create an attractive setting with large parking areas, a company sports center and two lakes for collecting rainwater.





LINEAR FILLING - MLE MODELS

Still products up to 3,000 bottles per hour.

The MLE Monoblock is a Linear Fully Automatic bottling machine.

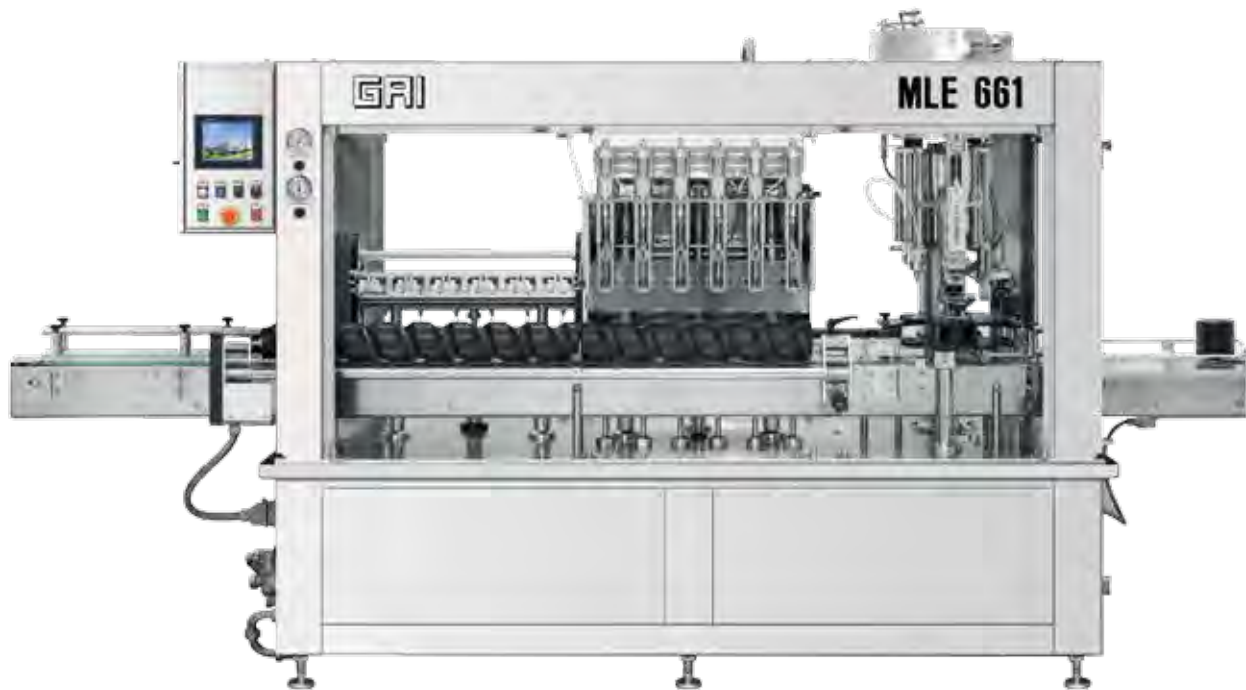
4 or 6 nozzles for rinsing, 4 or 6 nozzles for filling and single head for crowning or corking.

The machine has been designed to bottle high quality products using the new Electro-Pneumatic Filling Valve "UNICA" able to work with still and sparkling products without compromises.

MLE / MLE BIER

RINSING, FILLING, CROWNING/CORKING.

The basic functions for bottling, you can fill both carbonated and non-carbonated products.



FUNCTION		4-4-1	6-6-1
Rinser	n	4	6
Filler	n	4	6
Contropressure	bar/psi	0÷8 / 0÷115	0÷8 / 0÷115
Production Still wine	gal/h	139	198
	lt /h	525	750
Production Sparkling wine	gal/h	99	139
	lt /h	375	525
Production Still wine Referred to 0,75L bottle format	bott./h	700	1000
	bott/min	12	17
Production Sparkling wine Referred to 0,75L bottle format	bott./h	500	700
	bott/min	8	12
Production Beer Referred to 0,33L bottle format	bott./h	900	1200
	bott/min	15	20
Weight	lbs (Kg)	1765 (800)	1875 (850)

*Not binding data.



GAI MLE 6-6-1

SERIES BIER



BEERS FROM 1,000 TO 18,000 BOTTLES/HOUR.

Quality beers have long been an area of great interest for Gai. We have created specific machines for these products keeping in mind their typical problems, from their particular sensitivity to oxidation, to the various sizes of bottles to be filled and capped. This family also includes mechanical (FM) and electro-pneumatic series (FE), with all the advantages implied by this second solution.



Function		3031 FM-BIER	3031 FE-BIER
Rinser	n	12	12
Filler	n	12	12
Crown/Capper	n	1	1
Output	gal /h	290	290
	l/h	1100	1100
Speed	bott./h	600-3000	1000-3000
	bott./min	10-50	16-50

GAI

1300



GRAVITY FILLER

2004 - 2006 - 2008



GAI GRAVITY FILLERS can easily fill 500 to 700 bottles an hour. Utilizing a simple float valve in the filler bowl automatically controls the flow of wine to the filler. Adjustment for different bottle sizes and fill height is simple and fast.

MODEL	2004	2006	2008
SPOUTS nr.	4	6	8
PRODUCTION lt/h (gal/h)	320-400 (84.5-105.6)	480-600 (126.8-158.5)	640-800 (169.1-211.3)
WEIGHT Kg (Lbs.)	17 (37.4)	23 (50.7)	66 (145.5)
BOTTLE SPECIFICATIONS	2004	2006	2008
DIAMETER mm. (inch)	60-115 (2.36-4.52)	60-115 (2.36-4.52)	60-115 (2.36-4.52)
HEIGHT mm. (inch)	180-370 (7.08-14.57)	180-370 (7.08-14.57)	180-370 (7.08-14.57)
FILLER LEVEL mm. (inch)	60-80 (2.36-3.14)	60-80 (2.36-3.14)	60-80 (2.36-3.14)

DATA NOT BINDING

FOILER 4060



Bench capper roller suitable for tin and poly laminate capsules.

- Holding base/ Switch / Three Phase Motor

MODEL	4060
SPEED B/H	800
WEIGHT KG/LBS	220
POWER KW	0.16
FITTINGS	
PRE-SLEEKER	YES
BOTTLE SPECIFICATIONS	4060
DIAMETER MM/INCH	60-115/2.36-4.52
HEIGHT MM/INCH	180-370/7.08-14.57
NATURAL CORK SPECIFICATION	
DIAMETER MM/INCH	28-35/1.10-1.37

DATA NOT BINDING



SEMI-AUTOMATIC LABELING MACHINE



Model		601	602	604
Speed	b/h	600	600	600
Weight	lb.	110	200	165
Power	Kw	0.2	0.4	0.2

DATA NOT BINDING

601 SINGLE LABEL SPOOL CONICAL CONTAINERS

The GAI 601 is suitable to label cylindrical containers and with an additional accessories will label slightly tapered containers (max. taper 1.5°). The GAI 601 applies a single label, front or back labels on a single spool. The label station is equipped with a single-phase motor. An ink stamp or thermal transfer printer can be installed upon request.

Production speeds: ~ 600 bottles per hour.

602 DUAL LABEL SPOOL CONICAL CONTAINERS

The GAI 602 is suitable to label cylindrical containers and with an additional accessories will label slightly tapered containers (max. taper 1.5°). The GAI 602 applies front and back labels on separate spools. The label station is equipped with a single-phase motor. An ink stamp or thermal transfer printer can be installed upon request.

Production speeds: ~ 600 bottles per hour.



604 SINGLE LABEL SPOOL SQUARE AND CONICAL CONTAINERS

The GAI 604 is suitable to label square and cylindrical containers and with the additional accessories, will label slightly tapered containers (max. taper 1.5°). The GAI 604 can apply a label on square and cylindrical containers, applying the front and back labels on a single spool. An ink stamp or thermal transfer printer can be installed upon request.

Production speeds: ~ 600 bottles per hour.

SEMI-AUTOMATIC SCREW CAPPER

TECNOMAXDUE

TSM 2005



- Easy to set up and operate
- Push button controls for safe operations.
 - "No Capsule- No Roll" head feature.
 - Weight 85 kg.
- Production speeds: 500-600 bottle per hour
- Power 220Volt, Single phase, 50 HZ

Optionals:
PET Support



Characteristics	Units	TSM-2005
Weight	lbs/kg	187.4/85
Height	inch/mm	38.4/975
Width	inch/mm	19.5/495
Depth	inch/mm	16.3/415
production	bph	500-600
Power	V/Ph/Hz	220/1/50

DATA NOT BINDING



TANK DT1

WATER
SOLUBLE
CATIONIC



SMALL VARIABLE CAPACITY TANKS

The floating lid continuously follows the level of wine in the tank. The lid seals by means of a sealing tube to prevent any uncontrolled oxidation.

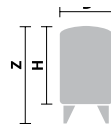
SU SERIES:

- Composed of Stainless steel AISI 304
- Floating lid with a gasket to minimize oxidation.
- Flat bottom, without legs
- External surface marbled, polished inside
- Racking port 1.5" tri-clover fitting
- Floating cover, anti-dust cover, pressure compensating valve 150HI/h, pump with pressure gauge valve, and floating lid gasket.

SLU SERIES:

- Made of Stainless steel AISI 304
- Three welded legs 11.8"
- External surface is marbled, internal 2R
- Drain and racking port 1.5" tri-clover fitting
- Sample valve port 1" tri-clover fitting
- Floating cover, cover anti-dust, pressure compensating valve 150 HI/h, pump with pressure gauge valve and floating lid gasket.

NOTE: Valves, gaskets and clamps not included and sold separately.



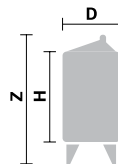
ID	V	D	H	Z
	lt. (gal.)	mm. (in.)	mm. (in.)	mm. (in.)
SU 150	150 (40 gal.)	510 (20 in.)	750 (30 in.)	750 (30 in.)
SU200	200 (53 gal.)	510 (20 in.)	1000 (40 in.)	1000 (40 in.)
SU300	300 (80 gal.)	640 (25 in.)	1000 (40 in.)	1000 (40 in.)
SU400	400 (106 gal.)	640 (25 in.)	1250 (50 in.)	1250 (50 in.)
SU600	600 (158 gal.)	800 (32 in.)	1250 (50 in.)	1250 (50 in.)
SU750	750 (200 gal.)	800 (32 in.)	1500 (60 in.)	1500 (60 in.)
SU1000	1000 (264 gal.)	955 (38 in.)	1500 (60 in.)	1500 (60 in.)
SLU300	300 (80 gal.)	640 (25 in.)	1000 (40 in.)	1300 (51 in.)
SLU400	400 (106 gal.)	640 (25 in.)	1250 (50 in.)	1550 (61 in.)
SLU500	500 (132 gal.)	800 (32 in.)	1000 (40 in.)	1300 (51 in.)
SLU600	600 (158 gal.)	800 (32 in.)	1250 (50 in.)	1550 (61 in.)
SLU750	750 (200 gal.)	800 (32 in.)	1500 (60 in.)	1800 (71 in.)
SLU1000	1000 (264 gal.)	955 (38 in.)	1500 (60 in.)	1800 (71 in.)

DATA NOT BINDING



STACKABLE TANKS TYPE C

Stackable tanks are intended for wine storage under atmospheric pressure. Their modular design allows them to be stacked in order to better utilize space available.



ID	V	D	H	Z
	lt. (gal.)	mm. (in.)	mm. (in.)	mm. (in.)
CU 820	820 (216 gal.)	1110 (44 in.)	750 (30 in.)	1300 (51 in.)
CU 1050	1050 (277 gal.)	1110 (44 in.)	1000 (39 in.)	1550 (61 in.)

DATA NOT BINDING

When stacking tanks the following should be noted:

- Not more than three tanks can be put in one stack.
- The volume of the lowest tank must be at least 40% of the entire stack volume.
- The stack height must be no more than 3.5 meter.
- The use of appropriate tank supports is necessary.
- Ladders can only be used on tanks equipped with the appropriate ladder support.

Equipment included:

- Mirror interior finish
- Marble exterior finish
- 2" tri-clover drain port
- 2" tri-clover racking port
- Sample valve port tri-clover
- Oval man-way 310 x 440 mm
- Connection for thermometer 1/2" NPT
- Connection for probe 1/2" NPT
- Cooling jacket: 6 bar rated
- Floating lid with inlet 58 mm
- not more than three tanks can be put in one stack
- the volume of the lowest tank must be at least 40% of the entire stack volume
- the stack height must be no more than 3.5 meter
- the use of appropriate supports is necessary
- ladders can be leant only on tanks equipped with the appropriate ladder support





VARIABLE CAPACITY TANK



Variable Capacity Tanks are multipurpose tanks that are open at the top with a floating lid and intended for fermentation and white wine storage. Legs and leg extension are equipped with height adjusting screws with the cup plate that allows for fixing the tank to the floor, allowing 4" + of adjustment if required.

	FW500GAL	FW750GAL	FW1000GAL	FW1500GAL	FW12000GAL
	2000 Liters	3100 Liters	4100 Liters	6000 Liters	7800 Liters
	538 Gal.	820 Gal.	1090 Gal.	1588 Gal.	2070 Gal.
D	44 inch	54 inch	63 inch	75 inch	81 inch
H	79 inch	79 inch	79 inch	79 inch	95 inch
Z without ext.	108 inch	108 inch	108 inch	108 inch	118 inch
S without ext.	9 inch	9 inch	9 inch	3 inch	2.7 inch
Z with ext. 300mm (11.8")	121 inch	121 inch	121 inch	121 inch	131 inch
S with ext. 300mm (11.8")	21 inch	21 inch	21 inch	15.5 inch	15 inch
Z with ext. 650mm (25.6")	135 inch	135 inch	135 inch	135 inch	145 inch
S with ext. 650mm (25.6")	35 inch	35 inch	35 inch	29 inch	29 inch
Nr. of Legs	3	3	3	4	4
M (approx.)	372 lbs.	490 lbs.	593 lbs.	778 lbs.	892 lbs.

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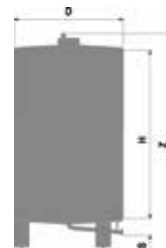
Equipment included:

- Mirror interior finish
- Marble exterior finish
- 3" tri-clover drain port
- 2" tri-clover racking port
- Sample valve port Tri-clover
- Rectangular man-way 420 x 310 mm 500 gal - 1000 gal, 530 x 410 mm 1500 gal - 2000 gal.
- Oval man-way 310 x 440 mm 500 gal. for all size tanks
- Connection for thermometer 1/2" NPT
- Connection for probe 1/2" NPT
- Cooling jacket: 6 bar rated
- Floating lid with inlet 58 mm
- Pump with manometer and valve
- Floating lid gasket
- Lid crane
- Manually operated winch
- Ladder holder

Available options:

- Pump-over system includes all piping, sieve, rotational sparger and pump.
- Punch down rotational piston with mirror finish plunging plate
- Double jacketing for complete tank coverage available
- 15%, 35% tank bottom inclines available
- Sample valve tri-clover fitting 15 (ISO) with clamp and gasket
- Pressure compensating valve DIN 50
- Leg extensions: 300 mm and 650 mm.

Material: Stainless steel AISI316 - tank lid Stainless steel AISI304 - other parts



Leg extensions

*Optional

Strengthening ring	Digital thermometer DT 5*	Sample valve TC34	Level indicator*	Drain port DRA T/C	Top manway	Oval manway OP	Cooling jacket
Lid crane	Windlass		Racking port T/C with reinforcement	floating lid	Oval manway Laveggi A3E	Ladder holder	Temperature controller SPR8*

FIXED CAPACITY TANK



Fixed Capacity Tanks are intended for the use of fermentation and storage of white wines. Legs or legs extension are equipped with height adjusting screws with the cup plate that allows to fix the tank to the floor, allowing 4" + of adjustment if required.



	FW500GAL	FW750GAL	FW1000GAL	FW1500GAL	FW12000GAL
	2000 Liters	3100 Liters	4100 Liters	6000 Liters	7800 Liters
	538 Gal.	820 Gal.	1090 Gal.	1588 Gal.	2070 Gal.
D	44 inch	54 inch	63 inch	75 inch	81 inch
H	79 inch	79 inch	79 inch	79 inch	95 inch
Z without ext.	108 inch	108 inch	108 inch	108 inch	118 inch
S without ext.	9 inch	9 inch	9 inch	3 inch	2.7 inch
Z with ext. 300mm (11.8")	121 inch	121 inch	121 inch	121 inch	131 inch
S with ext. 300mm (11.8")	21 inch	21 inch	21 inch	15.5 inch	15 inch
Z with ext. 650mm (25.6")	135 inch	135 inch	135 inch	135 inch	145 inch
S with ext. 650mm (25.6")	35 inch	35 inch	35 inch	29 inch	29 inch
Nr. of Legs	3	3	3	4	4
M (approx.)	372 lbs.	490 lbs.	593 lbs.	778 lbs.	892 lbs.

DATA NOT BINDING

Equipment included:

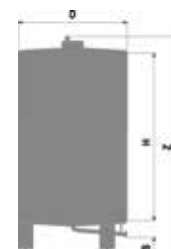
- Mirror interior finish
- Marble exterior finish
- 2" tri-clover drain port
- 2" tri-clover racking port
- Sample valve port tri-clover
- Oval man-way 310 x 440 mm 500 gal for all size tanks
- Top man-way 420 mm
- Connection for thermometer 1/2" NPT

- Connection for probe 1/2" NPT
- Cooling jacket: 6 bar
- Lifting rings
- Ladder holder

Available options:

- Pump-over system includes all piping, sieve, rotational sparger and pump.
- Double jacketing for complete tank coverage available
- 15%, 35% tank bottom inclines available
- Sample valve tri-clover fitting 15 (ISO) with clamp and gasket
- Pressure compensating valve DIN 50
- Leg extensions: 300 mm and 650 mm.

Material: Stainless steel AISI316 - tank lid Stainless steel AISI304 - other parts



Leg extensions

*Optional

Digital thermometer DT 5*

Sample valve TC34

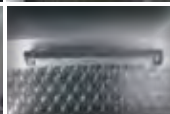
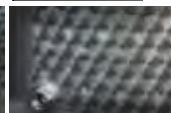
Level indicator*

Drain port DRA T/C

Top manway

Oval manway OP

Cooling jacket



Racking port T/C with reinforcement

tank inlet 58mm with pressure compensating valve

Oval manway Laveggi A3E

Ladder holder

Temperature controller SPR8*



BRITE TANKS



Cylindrical pressure tanks with dished bottoms.

They are available in two designs:

- ▶ **model LTX** - tanks without insulation
- ▶ **model LTI** - tanks with insulation

Tanks are equipped with laser welded heat exchangers (pillow-plate). Separate cooling zones can be individually controlled. CIP tube and a cleaning head included. The materials used and the surface finishing depend on the intended application and the customers' specifications .

Standard tanks:

volume	from 500 to 20000 liters
material	2B(IIIc), EN1.4301
working pressure in the tank	0/+1 bar (option: 0/+2,5 bar)
working pressure in the glycol jacket	max. 3 bar
test pressure in the glycol jacket	6 bar

	external	internal
surface	scotch brite	mechanically brushed K180
welds	vertical and horizontal butt welds on the tank wall striped (BP); corner welds cleaned and passivated without brushing (CZZ)	vertical and horizontal butt welds flat brushed (K180); corner welds cleaned and passivated without brushing (CZZ)



Standards in the beer brewing and beverage industry are very high.

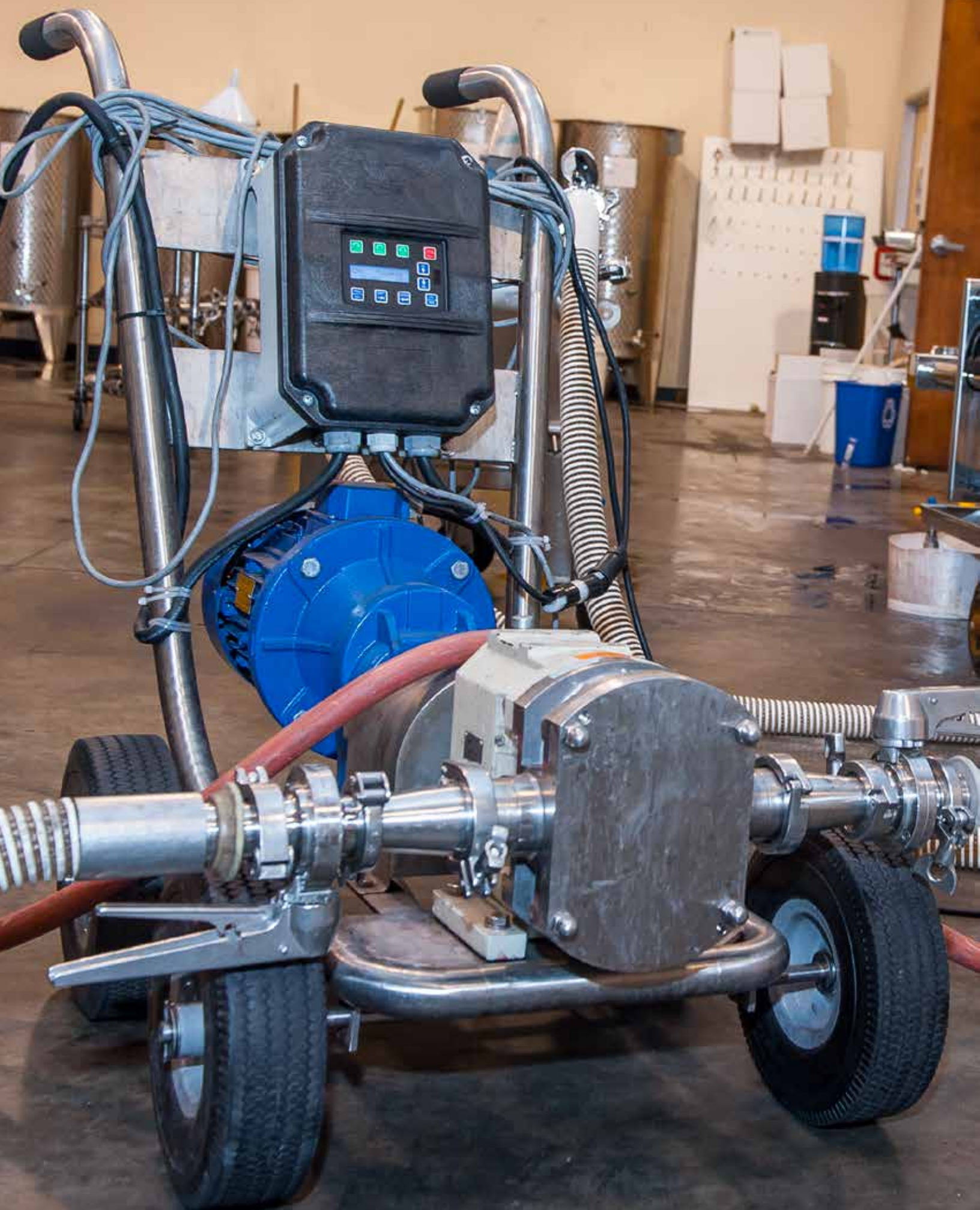
SK Group designs and manufactures various types of storage and fermentation vessels which are used under atmospheric pressure. All vessels are manufactured according to the PED Directive (97/23/EC) which ensure a safe and high quality working vessel.

In designing and manufacturing equipment, our customers' requirements and requirements of good engineering our the top priorities in the manufacturing process.

Management, planning and production systems are regulated according to the ISO9001 standards.

COMPREHENSIVE SOLUTIONS FOR SMALL AND MEDIUM-SIZE BREWERIES





POSITIVE DISPLACEMENT PUMP



The VBN bi-lobe and rotary piston rotors are used for pumping extremely delicate products containing solids in suspension. These pumps can push product with minimum damage due to a rotor shape that comes into contact only twice per revolution.

OMAC Srl is an Italian company with over 20 years of experience specializing in the production of high quality Stainless steel volumetric lobe pumps.

VNB-115

1.5" T/C fittings
0-30 GPM
220 Volt 2 HP Three Phase Motor
Single Phase Power
25 ft power cable
A.C. Frequency
variable speed drive

VNB-220

2.0" T/C fittings
0-70 GPM
220 Volt 5 HP Three Phase Motor
Three Phase Power
25 ft power cable
A.C. Frequency
variable speed drive

VNB-330

3.0" T/C fittings
0-130 GPM
220 Volt 7.5 HP Three Phase Motor
Three Phase Power
25 ft power cable
A.C. Frequency
variable speed drive



VNB-220



VNB-115

Our OMAC positive displacement pumps are assembled in our shop. This enables us to give you all of the right features at a great price. Omac sanitary pump heads are used throughout the world by quality conscious winemakers that want exact control over flow with NO damage to the wine caused by shear forces.



The bi-lobe and rotary piston rotors are used for pumping extremely delicate products, in particular, products containing solids in suspension. These can be pumped with minimum damage due to a rotor shape that comes into contact only twice per revolution. Some other pumped products are: fruit jams, fruit salads, soft cheese, yoghurt and confectionery products containing solids in suspension (chocolate, hazel-nut and almond chips etc).

LIVERANI LIVERANI MANUFACTURES HIGH QUALITY PUMPS



EP MINI

EP MINI

1.5" tri-clover fittings
10 GPM
110V or 220V power
Forward & reverse switch
Fixed speed

EP- Mini is the smallest flexible impeller pumps that Liverani offers. With its simple design, easy operation and affordable price, makes this pump a perfect starter.

MIDEX VFN

1.5" tri-clover fittings
25 GPM
220 Volt, single phase power
3-phase motor
50 ft cord with remote, forward & reverse and speed control
A.C. frequency variable speed drive

The Midex VFN is a flexible impeller pump head from Liverani. The VFN uses a precision machined head made of Stainless steel casting; this precision construction allows the Midex to reach 3 bar of pressure. The Midex-VFN pump has a TB Wood's variable speed frequency drive; this allows the speeds to be controlled from the digital control panel on the pump or with the remote control. Another unique function of the Midex-VFN also allows the pump to be controlled by your Monoblock when bottling. The Midex-VFN can operate on either single phase or three phase 220 Volt power.

Flexible impeller pump



MidexVFN



VFN 80

VAN 60

2.0" tri-clover fittings
0-55 GPM
220 Volt, 2 hp motor
Three phase motor only
25 ft power cable
Mechanical variable speed drive

VFN 60

2.0" tri-clover fittings
0-65 GPM
220 Volt, 2 hp, 3 phase motor
Single or 3 phase power
50 ft remote with forward & reverse & speed controls
25 ft power cable
A.C. frequency variable speed drive

VAN 80

3.0" tri-clover fittings
0-155 GPM
220 Volt, 5 hp
Three phase motor only
25 ft power cable
Mechanical variable speed drive

VFN 80

3.0" tri-clover fittings
0-155 GPM
220 Volt, 5 hp
Three phase motor
50 ft remote with forward & reverse & speed controls
25 ft power cable
A.C. Frequency variable speed drive

Prospero/AWS has designed a practical, functional pump mounted on a Stainless steel cart designed to be durable and easy to maneuver. By producing these pumps in house it allows us to control the quality and the ability to provide you with the best price.



VFN 60



VAN 60



VAN 80

CENTRIFUGAL

The centrifugal pump has a close coupled design with dual stage twin impellers that saves space and simplifies maintenance and installation. This pump is suitable for wine transfer and DE dosing.

1.5" tri-clover fittings
50 GPM
220 Volt, 2.5 hp
Three phase motor
6 bar pressure



DIRECT DRIVE PUMP



Direct 80

Direct 60

2.0" tri-clover fittings
55 GPM
220 Volt, 2 hp
Three phase motor
On off switch
25 ft power cable

Direct 80

3.0" tri-clover fittings
155 GPM
220 Volt, 3 hp
Three phase motor
On off switch
25 ft power cable
50 ft remote with forward & reverse & speed controls

These direct drive pumps are suitable for wine, juice transfer and must pumping, both have a 3-phase motor.

PUMPS DOUBLE

3.0" Tri-clover fittings for high pressure series setup
Stainless steel pump heads and wine contact parts
TEFC Industrial 3 Phase Motor
Available in 230V or 440V/480V
Stainless steel cart
Power: Single speed forward and reverse
Two speed forward, Reverse
Variable speed frequency drive model with hand held remote



2Q Double Head 2H Double Head



Flexible impeller pump

Liverani's flexible impeller pumps are made of food grade rubber that rotates inside an eccentric Stainless steel housing. Flexible impeller pumps are simple and economical to use, they are self priming and capable of lifting wine up to six meters. Due to the forgiving nature of the rubber impeller, they can pump liquids with suspended particles such as seeds and skins without damage.



Self-priming (automatic priming of the product up to 6 meters even from dry start-up).

Excellent priming action even at a low RPM. Allows for transfer of soft and fragile fluids, with solid parts in suspension, without causing airlocking, and avoiding emulsifying or damaging solid parts.



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