

PROSPERO



WINERY EQUIPMENT

CRUSHER-DESTEMMERS, CRUSING ROLLERS, GRAPE SELECTION LINES, CELLAR EQUIPMENT, MUST PUMPS, PUMPS, PRESSES, TANKS, FERMENTERS, PUMP OVER CARTS, TEMPERATURE CONTROLLERS, FILTERS, FLOTATION, CROSS FLOW FILTERS.





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

Disclaimer: All images and trademarks not owned by Prospero Equipment Corporation or its affiliates that appear on this catalog are the property of their respective owners, who may or may not be affiliated with, connected to, or sponsored by Prospero or its affiliates. Images and trademarks on this page are used solely as design examples. This catalog provides general information about Prospero Equipment Corporation its programs and services. The information contained in this catalog is not necessarily complete. For further information, customers should consult with the appropriate representative. This catalog was prepared to provide information and does not constitute a contract. The Company reserves the right, without prior notice, to change, delete, supplement, or otherwise amend at any time the information, requirements, and policies contained in this catalog or other documents. For any questions about this catalog email to cstefanucci@prosperocorp.biz.

©2015 Prospero Equipment Corp. Version WE-16 (01.2016) - Printed in USA on Recycled Paper.



Printed on
Recycled Paper

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

CMA GRAPE SELECTION LINE

AUTOMATIC DOSING TABLE	- PAG. 11
GRAPE SORTING	- PAG. 11
DESTEMMER	- PAG. 13
SORTING TABLE	- PAG. 15
GRAPE ELEVATOR	- PAG. 16
BELT SORTING TABLE	- PAG. 17
SERIES LUGANA	- PAG. 19
CRUSHING ROLLER	- PAG. 25

PUMPS

MUST PUMP ELIPOMPA	- PAG. 26
MONO PUMPS TYPE MP	- PAG. 27
SINGLE SCREW ROTOR MPL	- PAG. 28
PERISTALTIC PUMPS PPE	- PAG. 29
PERISTALTIC PUMPS PULSAR	- PAG. 30
LIVERANI PUMPS	- PAG. 32
OMAC PUMPS	- PAG. 35

FOLLOW US ON
FACEBOOK



PNEUMATIC PRESSES	- PAG. 38
RED WINE TANKS	- PAG. 48
WHITE WINE TANKS	- PAG. 50
FERMENTERS	- PAG. 52
CAI TANKS	- PAG. 62
COOLERS	- PAG. 66
FILTERS	- PAG. 73

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 Equipment Corp. 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



Gruppo Bisaro

MICROBIOLOGY

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.



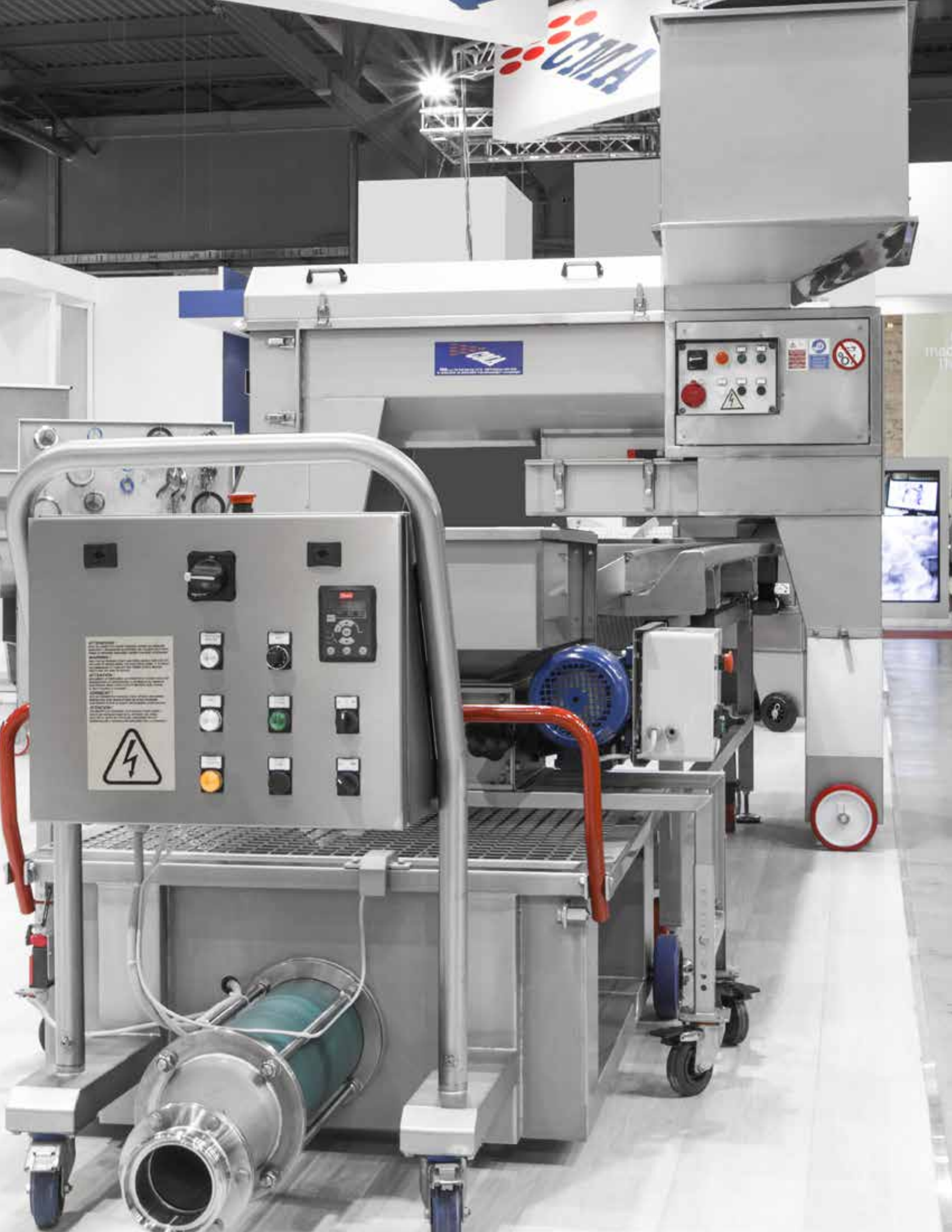
GLUE LABELLERS

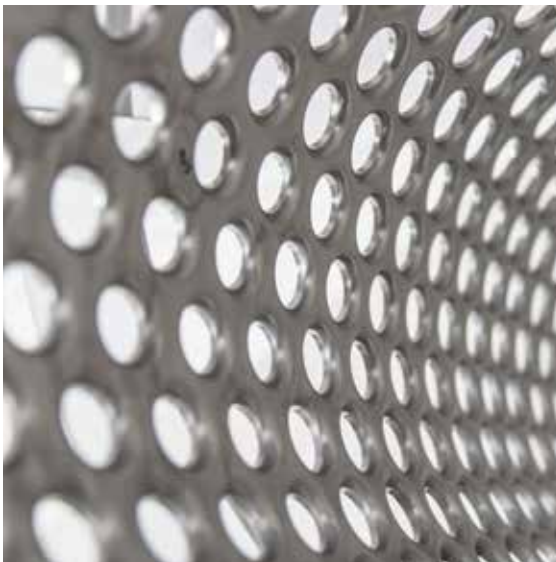
Wet Glue and Hot Glue Modular Labellers.



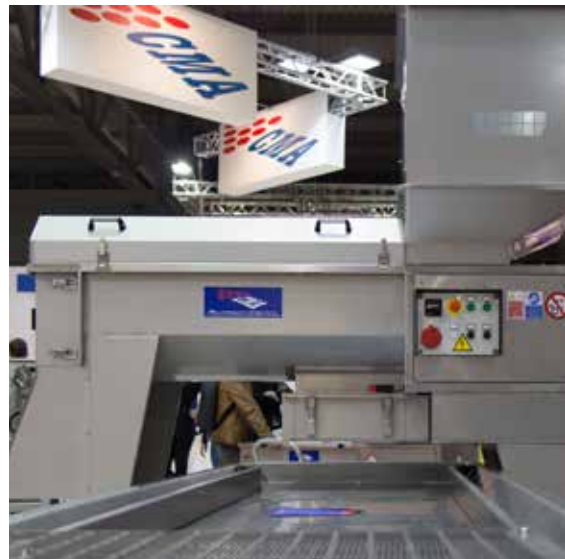
PACKAGING

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



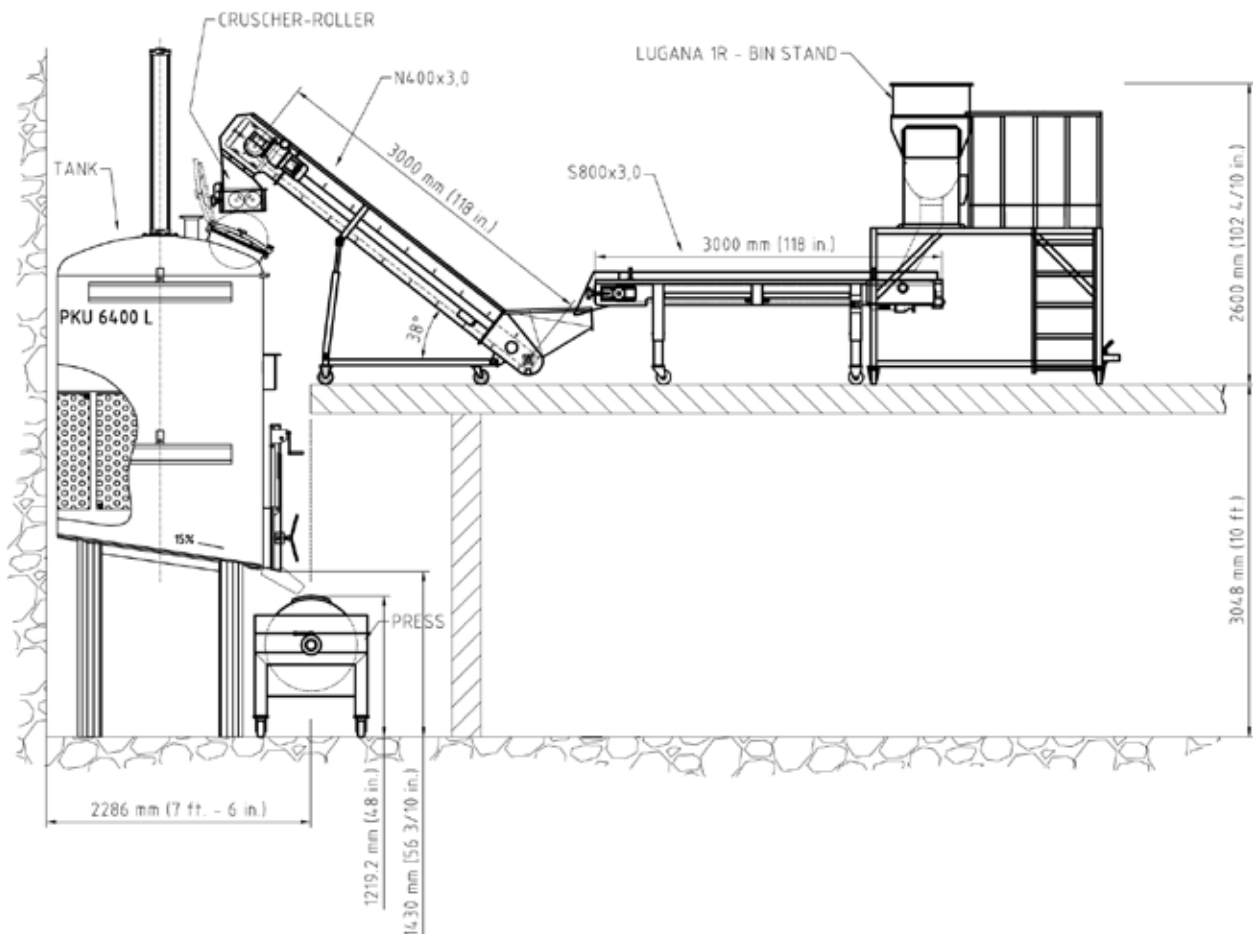


CMA was started in 1982 as a result of its founding members' previous experience in leading companies in the sector. CMA has always specialised in producing enological machinery for small and medium size wine cellars. CMA is able to meet the demands of an ever-growing market thanks to its artisan type character. At the present CMA products can be found not only on the home market, but also in Germany, France, Austria and other European Community member countries. This progressive company growth is due to the promotion of mutual trust with its clients, who in turn help the company to preserve the up-to-date quality of the machinery it produces. This is the confirmation of the passion for this work, which is constantly looking for greater rewards.



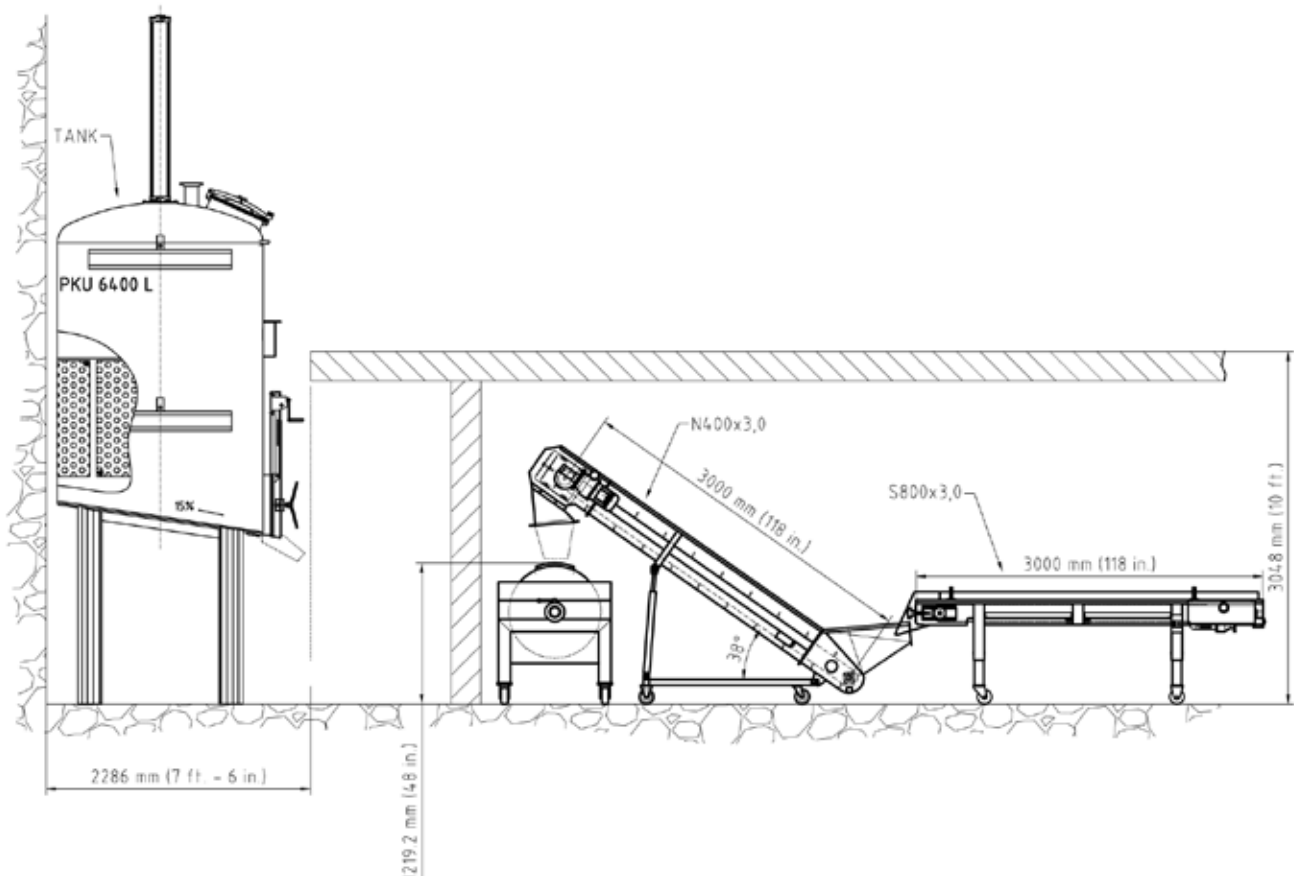


GRAPE SELECTION LINE





- (TV1) Dosing vibrating table
- (S800) Sorting tables
- (N400) Belt elevators
- (Lugana)Crushing/Destemmers
- (SV800) Vibrating sorting tables
- (MPL60-MPL80-MPL100) Pump



TOMMY

Patented



AUTOMATIC DOSING TABLE



TV1

The TV1 arranges grape clusters uniformly on to a sorting table. Grapes move forward on the table by the vibration of horizontal plate. The TV1 is very durable and easy to clean.

Options available:

- 1400mm x 1400mm hopper
- Variable feed drive for digital speed adjustment.

TV2

The body is completely made of Stainless steel AISI 304. The grapes move forward thanks to the vibration of the horizontal table. Upper sorting table with removable cage with longitudinal openings. The cage to let the product glide is fixed at the upper table through 4 lever locks. Stalks or any other small foreign bodies are automatically thrown out. The table is placed on 4 adjustable feet. The usable width of the vibrating table is about 780 mm, length is 1.5 mt., supplied power .34 Kw.

AUTOMATIC GRAPE SORTER "TOMMY"



CMA TOMMY features include:

- Stainless steel construction
- Small compact size
- PVC food grade belts and shields
- 220 Volt, 3 phase power
- Easily disassembled for sanitization
- Few mechanical parts ensuring low maintenance
- 2" tri-clover fittings on basins
- Multiple belt hole sizes available
- Production rates: 1-6 tons per hour

CMA has designed the "TOMMY", an automatic sorting system for the mechanical removal of unripe berries, grape stems, leaves, etc. The Tommy is composed of two tables, a Stainless steel vibrating table or "Tommy Table" and the sorting PVC belt table or "Tommy Belt". Destemmed grapes move forward on the first vibrating table and pass over a specially designed Stainless steel grid.

The holes within the grid allow unripe small berries to fall into the collection chamber. Juice is collected into a second holding tank. Grapes are then transferred on to a rolling sorting belt with round holes that vibrates removing leaves, stems and allowing full berries to transfer through. A counter rotating brush roller efficiently cleans the belt removing all unwanted debris. All the waste debris is conveyed to an exit chute while the selected product is vibrated horizontally to exit into the final collection point.

Recommend using the use of the Elipompa or the Monopompe to transfer selected product to final destination point.



	Tommy Table	Tommy belt 1	Tommy belt 2
PRODUCTION	2-6 Tonn/h	2-6 Tonn/h	2-6 Tonn/h
POWER	0.60 Kw	0.70 Kw	1.30 Kw
WEIGHT	440 lb.	330 lb.	620 lb.

DATA NOT BINDING



DREAM



DREAM is the new destemmer from C.M.A. made for the delicate grape process.

The machine is built with thick stainless steel sheets, and with an impressive outline for a solid and heavy frame.

The destemming of grapes is achieved thanks to a swinging motion of a plastic cage properly perforated according to the variety of grapes.

This represents a delicate method to pick grapes off obtaining intact bunches, thanks to its gentle movement.

The frequency of the cage swinging movement is controlled by using an electronic speed variator, which allows the destemming process to be adapted to the several kind of grapes. In this way, grapes are not crushed and stalks are preserved.

On the lower part of DREAM there is a roller sorting table to separate the stems from the whole destemmed grape (ROLLTEC MINI).

It is made up of rollers different in their opening which eliminates all MOG from the destemmed parts.

DREAM has a very basic design with only two opening parts:

- feeding hopper
- outlet cover

Both are hinged to the machine in order to make the machine easy to be cleaned and inspected.

The internal part of the new destemmer DREAM is easily reachable both from the feeding hopper and from the outlet side.

DREAM is on a height adjustable heavy frame, in order to be adapted to the different machines requirements. The frame is on four castors with brakes for easy moving and it is on four levelling feet to guarantee the stability of the machine while workin. The control panel of DREAM, which is made of stainless steel, allows the setting of the swinging intensity of the cage and of the speed rotation of the lower rollers.



DREAM	
PRODUCTION	1 - 15 Tons/Hr
POWER	HP 3
WEIGHT	Lbs. 1653
DATA NOT BINDING	

Options for the DREAM

Drawer separation and must recovery, Millerandage motorized auger for continuous expulsion of waste increase.

Hopper bottom with drain mm. 550 x 460



ROLLTEC



ROLLTEC is the sorting table with rollers made by C.M.A. for the separations of the grapes from MOG, such as stems, leaves, little unripe or dried grapes and other external parts.

ROLLTEC has a vibrating hopper on the inlet side of the machine which equally conveys the grapes on the sorting rollers. The rollers are divided in two parts:

- in the first section there are six rotating axes with rollers properly realized to eliminate little unripe or dried grapes, stalks, marcs and all small vegetable residual parts.
- in the second section, the nineteen rotating axes with rollers let the whole grapes fall through, thanks to their special shape.

They hold stalks and leaves until their elimination in the discharge conveyor.

The distance among the rollers is always easily adjustable through an handle wheel outside the machine. The setting of the first roller section is independent from the second one, in order to adapt the process in the best way both for separation of the grapes and for the sieve of the sorted grapes.

Under the first section of the rollers there is a collection tank for the recycling of the vegetables residual parts and separation of the must.

Under the second section of the rollers there is a conveyor hopper (optional) so that the selected product is sent to other machines.

ROLLTEC is on a height adjustable heavy frame, in order to be better adapted to other machines requirements. The frame is on four castors with brakes for easy movement.

The control panel is on an adjustable rotating arm. The electronic speed variator allows the setting of the roller speed.

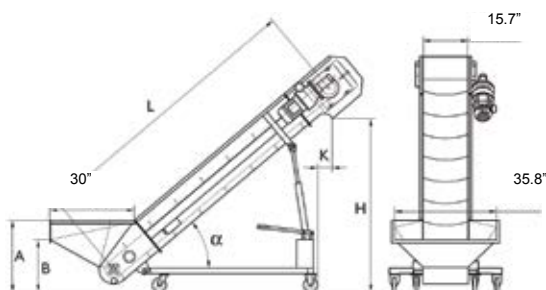
Tech Sheet	ROLLTEC
PRODUCTION	1 - 25 Tons/Hr
POWER	0.75 Kw
WEIGHT	815 lb.
DATA NOT BINDING	

Options for the ROLLTEC
Drawer separation and must recovery. Millerandage motorized auger for continuous expulsion of waste increase.
Hopper bottom with drain mm. 500 × 500
Hopper bottom with drain mm. 550 × 550



GRAPE ELEVATOR N400

The N400 carries fruit to a desired height to feed into the destemmer or to load into a press. Height of the elevator is controlled by a manual pump hydraulic piston. Grapes are lifted on to the food grade PVC conveyor belt designed with a concave profile. The speed is adjusted mechanically with an easy turn of a knob. The elevator is on caster locking wheels for safe operations and easy maneuverability.



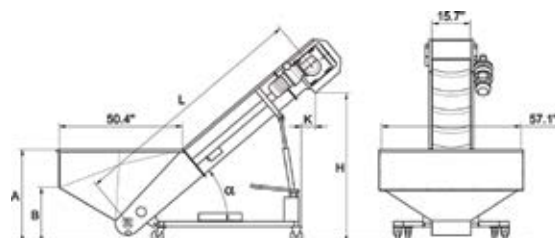
MODEL	L MM	MM	A=35°	A=40°	A=45°	A=50°	WEIGHT
N400 X 2,5	2.500	A/B/H/K	30"/21.2"/54.7"/9.5"	25.2"/18.5"/60.6"/5.1"	22"/15.3"/66.1"/0"	18.9"/12.2"/71"/4.7"	452 LBS
N400 X 3,0	3.000	A/B/H/K	30"/21.2"/66.1"/25.6"	25.2"/18.5"/73.2"/20"	22"/15.3"/80"/14.2"	18.9"/12.2"/71"/4.7"	495 LBS
N400 X 3,5	3.500	A/B/H/K	30"/21.2"/77.2"/28.7"	25.2"/18.5"/85.8"/22.5"	22"/15.3"/94"/15"	18.9"/12.2"/101"/7"	540 LBS
N400 X 4,0	4.000	A/B/H/K	30"/21.2"/88.6"/37"	25.2"/18.5"/98.5"/29.5"	22"/15.3"/108"/21.2"	18.9"/12.2"/113"/15.7"	585 LBS

DATA NOT BINDING

GRAPE ELEVATOR WITH LARGE HOPPER FOR RECEIVING HALF TON BINS



Note: Elevator shown with larger hopper for bin dumping.



MODEL	L MM	MM	A=35°	A=40°	A=45°	A=50°	WEIGHT
N400 X 2,5 LH	2.500	A/B/H/K	41"/25.6"/54.7"/9.6"	37.7"/22.2"/60.6"/5.2"	34.1"/18.8"/66.1"/0.3"	30.4"/15.3"/71.1"/0"	507 LBS
N400 X 3,0 LH	3.000	A/B/H/K	41"/25.6"/66"/25.7"	37.7"/22.2"/73.2"/20.3"	34.1"/18.8"/80"/14.2"	30.4"/15.3"/86.2"/7.6"	550 LBS
N400 X 3,5 LH	3.500	A/B/H/K	41"/25.6"/76.8"/28.5"	37.7"/22.2"/85.2"/22"	34.1"/18.8"/93.3"/14.8"	30.4"/15.3"/100.8"/7.1"	595 LBS
N400 X 4,0 LH	4.000	A/B/H/K	41"/25.6"/88.5"/36.9"	37.7"/22.2"/98.5"/29.4"	34.1"/18.8"/107.8"/21"	30.4"/15.3"/113.1"/15.6"	640 LBS

DATA NOT BINDING

BELT SORTING TABLE S800



Grapes move forward on a food grade PVC conveyer belt, speed is adjusted mechanically. The legs and wheels of sorting table can be adjusted to 5 different height settings and are designed for quick and easy cleaning. Unwanted product is collected and placed on the outside channels of the belt, which is then easily removed at the end of the table.



	S800X2,5	S800X3,0	S800X3,5	S800X4,0
PRODUCTION	2-10 Tons/Hr	2-10 Tons/Hr	2-10 Tons/Hr	2-10 Tons/Hr
POWER	0.75 kW	0.75 kW	0.75 kW	0.75 kW
WEIGHT	530 Lbs.	585 Lbs.	640 Lbs.	685 Lbs.
PLANE WIDTH	31.5"	31.5"	31.5"	31.5"
PLANE LENGHT	98.0 "	117.7"	137.4"	157.1"

Options for the S800

Table without separation channels and without the outfeed conveyor. Deduction from the price.

DATA NOT BINDING

VIBRATING SORTING TABLE SV800

The SV800 vibrating sorting table assists in sorting grape clusters or destemmed grapes. Grapes move forward due to horizontal plate vibration, the speed is adjustable electronically. Juice and liquids are captured in a collection tank with a tri clover fitting. The sorting table is equipped with anti-vibration legs which allows for quiet operation and is adjustable to meet the desired height.



Custom table lengths are available.

DATA NOT BINDING

	SV800X2,5	SV800X3,0	SV800X3,5	SV800X4,0
PRODUCTION	2-10 Tons/Hr	2-10 Tons/Hr	2-10 Tons/Hr	2-10 Tons/Hr
POWER	0.6 kW	0.6 kW	0.6 kW	0.6 kW
WEIGHT	620 Lbs.	700 Lbs.	750 Lbs.	815 Lbs.
PLANE WIDTH	31.5"	31.5"	31.5"	31.5"
PLANE LENGHT	99.8 "	119.5"	139.2"	158.8"

Options for the SV800

Drawer separation and must recovery. Millerandage motorized auger for continuous expulsion of waste increase.

Hopper bottom with drain mm. 500 × 500

Hopper bottom with drain mm. 550 × 550

Table without wheels



LUGANA SERIES



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 ¾" 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.

DESTEMMING CAGE OPTIONS AVAILABLE:

CMA offers many cage size options for all Lugana destemmer models. The standard cage hole diameter is 22mm. Cages are offered in continuous hole sizing throughout the cage length as well as progressive hole designs. Plastic cages are also available; allowing the customization the winemaker is looking for.

Note: An external must pump is required for "R" models; please see the Liverani VFN 80 pump on page 100.

CMA LUGANA "R" MODELS:

Technical Information	Lugana 1R	Lugana 2R	Lugana 3R
Tons/Hr	4 - 6	7 - 9	12 - 20
Power	2.5 hp	2.5 hp	3 hp
Machine weight	507 lbs.	628 lbs.	860 lbs.
Must Tank Outlet	3" tri-clover	3" tri-clover	3" tri-clover
Must Tank Weight	54 lbs.	62 lbs.	77 lbs

DATA NOT BINDING

There are many custom options available, please contact your local sales representative for more information. The company reserves the right to make modifications without giving prior notice.

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 unpinned 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.



LUGANA 1R & 1R-SR

CMA adapted the same gentle technology used in their larger Lugana models for the Lugana 1R, which is specifically designed with the small winery in mind.

Grapes are fed into the hopper and an auger gently carries them into the rotating destemmer screen.

- Mechanical speed control (available with variable frequency drive)
- Soft rubber paddles with adjustable pitch and height
- Surface of the destemming cage is perforated with 24mm round countersunk holes. This keeps the grape skin intact and avoids maceration.
- Rubber crushing rollers can be separated up to 1 3/4" and can easily be removed
- Must gathering tank with 3" TC port (not standard with "Stand Ready" version)

Note: An external must pump like the Liverani VFN 80 at Page 100 is ideal. Easy to disassemble for quick and convenient maintenance and sanitation



Note:

- External must pump is required.
- The hopper is not included.

Tech Sheet	Lugana 1R	Lugana 1R-SR
PRODUCTION	4 - 6 Tons/Hr	4 - 6 Tons/Hr
POWER	HP 2.5	HP 2.5
WEIGHT	Lbs. 507	Lbs. 507
MUST TANK OUTLET	3" T/C	-

DATA NOT BINDING

Options for the Lugana 1R & 1R-SR

- Converging tank (Required when the crushing rollers are not included).
- Standard Stainless steel cage with hole diameters 22 mm.
- Standard Stainless steel cage with hole diameters 24 mm. Included
- Special Stainless steel cage with hole diameters 18 mm.
- Special Stainless steel cage with hole diameters 20 mm.
- Special Stainless steel cage with hole diameters 26 mm.
- Special Stainless steel cage with different hole diameters 22-20-18 mm.
- Special cage made of plastic material.
- Must gathering tank for suction pumps (only for destemmer with crusher) (Included).
- Crushing rollers equipped with external adjustment (Included).



Lugana 1R-SR on Telescopic Legs.

LUGANA 2R & 2R SR



Lugana 2R-SR on Telescopic Legs.

Options for the Lugana 2R & 2R-SR

Converging tank (Required when the crushing rollers are not included).
Standard Stainless steel cage with hole diameters 22 mm.
Standard Stainless steel cage with hole diameters 24 mm. Included
Special Stainless steel cage with hole diameters 18 mm.
Special Stainless steel cage with hole diameters 20 mm.
Special Stainless steel cage with hole diameters 26 mm.
Special Stainless steel cage with different hole diameters 22-20-18 mm.
Special cage made of plastic material.
Must gathering tank for suction pumps (only for destemmer with crusher) (Included).
Crushing rollers equipped with external adjustment (Included).

Technology developed to keep all the features of the fruit intact:

- As the grapes are fed into the Lugana's receiving hopper a short auger meters them into the rotating destemmer cage. By destemming prior to crushing a superior must is obtained. The surface of the destemming cage is round with countersunk holes. This avoids maceration of the fruit and keeps the grape stems intact prior to discharge. The adjustable destemming paddle length offers the winemaker the best operation on specific grape varieties. The speed of the grape infeed auger is adjustable independent of the speed of the destemming paddles. The paddles are soft poly-tips to prevent additional maceration.

The destemmer-crusher "LUGANA 2 R" in its standard model, is provided with:

- Electrical control panel with start/stop buttons, mechanical speed control to adapt the speed to the different worked varieties of grapes, destemming axle with rubber adjustable paddles, a Stainless steel cage, must gathering tank with in-feed auger that also acts as a must mixer with 3 inch Tri-Clover fittings for suction pumps.
- Winemakers have the option to change the cage from Stainless steel to one made of plastic material if they prefer. For the winery which needs a bigger hopper to unload their grapes, our "LUGANA 2 R" unit can be supplied with a longitudinal hopper on its upper side. This is also an optional (model R-TL).

Tech Sheet	Lugana 2R	Lugana 2R-SR
PRODUCTION	7 - 9 Tons/Hr	7 - 9 Tons/Hr
POWER	HP 2.5	HP 2.5
WEIGHT	Lbs. 628	Lbs. 628
MUST TANK OUTLET	3" T/C	-

DATA NOT BINDING



LUGANA 2R TL & 2R TL SR



Note: External must pump is required.



Tech Sheet	Lugana 2R TL	Lugana 2R TL SR
PRODUCTION	7 - 9 Tons/Hr	7 - 9 Tons/Hr
POWER	HP 3	HP 3
WEIGHT	Lbs. 705	Lbs. 705
MUST TANK OUTLET	3" T/C	-

DATA NOT BINDING

Options for the Lugana 2R TL

- Converging tank (Required when the crushing rollers are not included).
- Standard Stainless steel cage with hole diameters 22 mm.
- Standard Stainless steel cage with hole diameters 24 mm. Included
- Special Stainless steel cage with hole diameters 18 mm.
- Special Stainless steel cage with hole diameters 20 mm.
- Special Stainless steel cage with hole diameters 26 mm.
- Special Stainless steel cage with different hole diameters 22-20-18 mm.
- Special cage made of plastic material.
- Must gathering tank for suction pumps (only for destemmer with crusher) (Included).
- Crushing rollers equipped with external adjustment (Included).

LUGANA 3R & 3R SR



Note: External must pump is required.

Proper operation with delicate handling of the fruit:

- As the grapes are fed into the Lugana's receiving hopper a short auger meters them into the rotating destemmer cage . By destemming prior to crushing a superior must is obtained. The destemming cage and paddles operate at a low RPM to prevent maceration of the fruit and to keep the grape stems intact. To make this operation more delicate the destemming paddles are made of a food grade polyurethane plastic instead of metal. The adjustable destemming paddles offer the winemaker the best operation on specific grape varieties.
- The Lugana's crushing rollers are mounted under the destemming drum so no stems are crushed into the must. The rollers are made of Stainless steel and covered with food grade rubber. Adjustment requires no tools. Two calibrated knobs on the outside of the machine allow the operator to set the roller spacing to give the desired amount of crushing.
- The standard "LUGANA 3 R" destemming cage will work all common grape varieties. If the winemaker sees a need for a special custom destemming cage, it can be quickly installed. If a different hole size is desired, it is available by special order.

Options for the Lugana 2R TL

- Converging tank (Required when the crushing rollers are not included).
- Standard Stainless steel cage with hole diameters 22 mm.
- Standard Stainless steel cage with hole diameters 24 mm. Included
- Special Stainless steel cage with hole diameters 18 mm.
- Special Stainless steel cage with hole diameters 20 mm.
- Special Stainless steel cage with hole diameters 26 mm.
- Special Stainless steel cage with different hole diameters 22-20-18 mm.
- Special cage made of plastic material.
- Must gathering tank for suction pumps (only for destemmer with crusher) (Included).
- Crushing rollers equipped with external adjustment (Included).



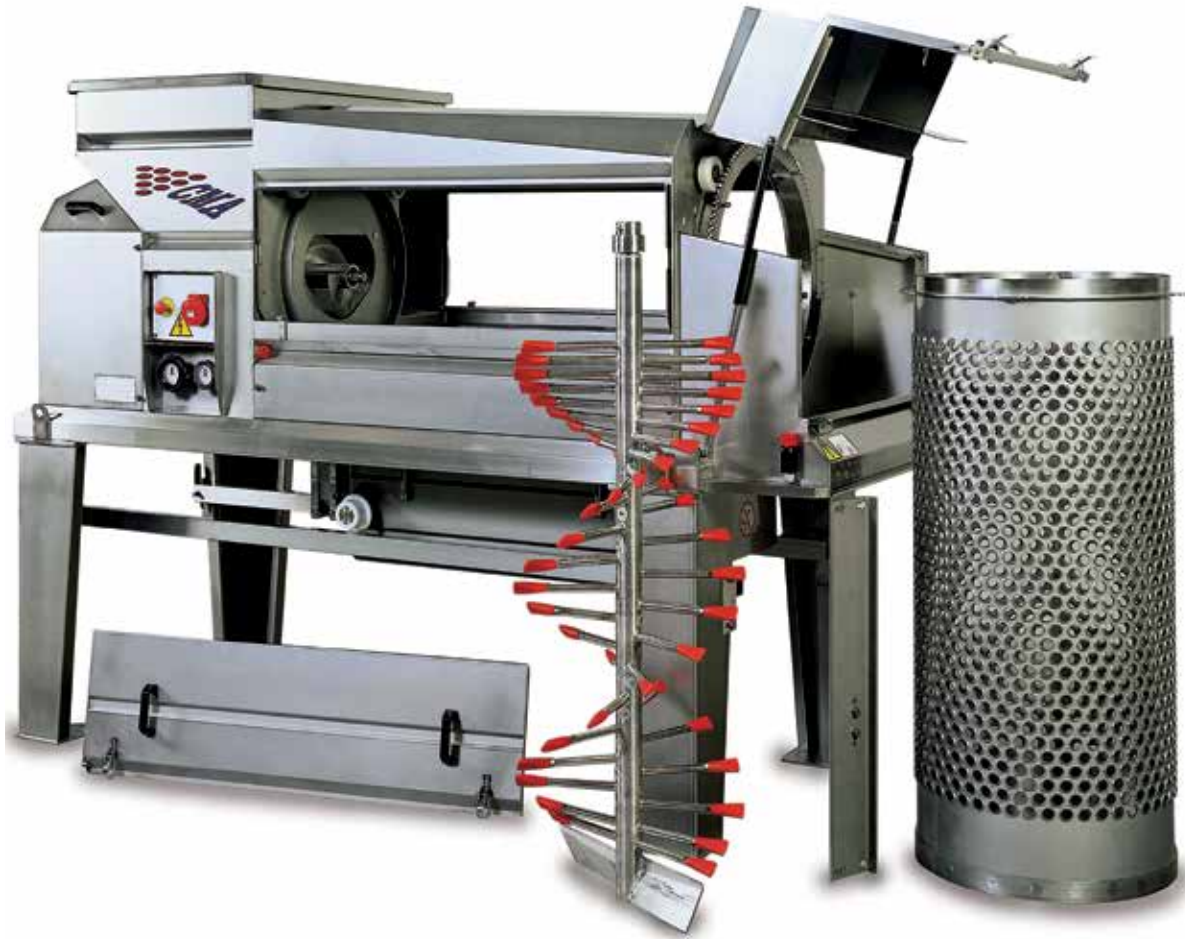
MUST GATHERING TANK

Tech Sheet	Lugana 3R	Lugana 3R SR
PRODUCTION	12 - 20 Tons/Hr	12 - 20 Tons/Hr
POWER	HP 3	HP 3
WEIGHT	Lbs. 860	Lbs. 860
MUST TANK OUTLET	3" T/C	-

DATA NOT BINDING



LUGANA 4



Grapes are fed into the hopper and an auger gently carries them into the rotating destemmer screen.

-Independent Mechanical speed control of in-feed auger and destemming axle (available with variable frequency drive)

-Soft rubber paddles with adjustable pitch and height

-Surface of the destemming cage is perforated with 24mm round countersunk holes. This keeps the grape skin intact and avoids maceration.

-Soft rubber attachment on the outer part of cage gently conveys the fruit to the rollers.

-Soft rubber crushing rollers with small teeth can be separated up to 1 3/4" and can easily be removed

-Washing System with water nozzles inside machine

Easy to disassemble for quick and convenient maintenance and sanitation

Note: An external must pump like the CMA MP100

Tech Sheet **Lugana 4**

PRODUCTION	25 - 30 Tons/Hr
POWER	HP 6.7
WEIGHT	Lbs. 1433
MUST TANK OUTLET	3" T/C

DATA NOT BINDING

Options for the Lugana 4

Standard Stainless steel cage with hole diameters 22 mm.
Standard Stainless steel cage with hole diameters 24 mm. Included
Special Stainless steel cage with hole diameters 18 mm.
Special Stainless steel cage with hole diameters 20 mm.
Special Stainless steel cage with hole diameters 26 mm.
Special Stainless steel cage with different hole diameters 22-20-18 mm.
Crushing rollers equipped equipped with external adjustment (Included).
Washing System for the inside of the machine (Included)
Electric panel

CRUSHING ROLLER



The CMA CRUSHING ROLLERS are made of food grade rubber with small durable teeth which provide a delicate and controlled crushing action.



ROLLER 10	Pressing set with two star-shaped rollers 50 cm. in length, Kw 1,85 Motor, Production 8÷10 t/h for grapes in bunches
ROLLER 20	Pressing set with two star-shaped rollers 70 cm. in length, Kw 1,85 motor, Production 16÷18 t/h for grapes in bunches
ROLLER 10/T	Pressing set with two star-shaped rollers 50 cm. in length, Kw 1,85 motor, Production 8÷10 t/h for grapes in bunches
ROLLER 20/T	Pressing set with two star-shaped rollers 70 cm. in length, Kw 1,85 motor, Production 16÷18 t/h for grapes in bunches
ROLLER L2-3R	Pressing set with two multirow-shaped rollers 40 cm. in length, Kw 1,1 Motor, Production 12÷16 t/h for stemmed grapes
OPTIONALS	Roll with tar profile
	Hopper 650 x 650 mm.
	Hopper 900 x 900 mm.
	Hopper 1000 x 1000 mm.
	Kit tubular support
	Stand with 4 wheels

CRUSHING ROLLER L2-3R WITH HOPPER 650

The rollers are made of rubber and they are with small teeth in order to have the right crushing action.

The 650 version is built to be positioned on the hopper of a CMA must pump and receive fruit from a CMA Sorting table or Destemmer. Supplied with motor and 2 bars for additional support.

CRUSHING ROLLER L2-3R WITH HOPPER 1000

The rollers are made of rubber and they are with small teeth in order to have the right crushing action. This version to be used for general pourpose. Supplied with Larger hopper, motor and 2 bars for added support.

CRUSHING ROLLER L2-3R STAND

This stand is optional for both the 650 and 1000 Crushing Rollers and allows the unit to roll over a CMA Must Pump Elipompa 100. Customized stand designs are always available to fit your needs, contact your local sales representative for more information.





MUST PUMP ELIPOMPA



Speed variator



Pressure Compensating tank in stainless steel

The CMA "Elipompa" pump is composed of Stainless steel designed specifically to fit onto a tank with an auger feed. The elliptical rotor is made of a highly resistant thermo-plastic material which prevents must from heating. Whole clusters, must and fermented product can be transferred with the Elipompa. The Elipompa is mounted on wheels making it easier to move in the cellar and gives it extra stability when it is in stationary operation.

	100	200/5	200/7
POWER	4 HP	5.5 HP	7.5 HP
WEIGHT	300 lb.	441 lb.	452 lb.
CAPACITY	9-11 Tons/h	18-20 Tons/h	23-26 Tons/h
DISCHARGE HEIGHT	20-30 ft.	33 ft.	33 ft.
DISCHARGE DISTANCE	65-82 ft.	115 ft.	115 ft.

DATA NOT BINDING

Options for Elipompa 100

- CMA-ELI100XCTG0 Pressure Compensating tank in stainless steel
- CMA-ELI100XSVG0 Speed Variator

Options for Elipompa 200/5

- CMA-ELI2005CTG0 Pressure Compensating tank in stainless steel
- CMA-ELI2005SVG0 Speed Variator

Options for Elipompa 200/7

- CMA-ELI2007CTG0 Pressure Compensating tank in stainless steel
- CMA-ELI2007SVG0 Speed Variator

MONO PUMPS TYPE MP

TRANSFER OF CRUSHED AND DESTEMMED GRAPES



The Mono pump allows for the smooth, gentle transfer of crushed and destemmed grapes. The pump rotor consists of a Stainless steel auger revolving inside the housing composed of food grade rubber.

Main features of Monopompe:

- Composed of Stainless steel.
- Ability to transfer highly viscous product and liquids.
- Continuous flow without pulsation.
- Minimal vibration.
- Working pressure of 4 - 6 bar pressure.
- Pump capacity ranges from 12 tons to 36 tons per hour.

C.M.A. mono pumps are compact and easy to use under destemmer/crushers and fermenting tanks. These pumps are mounted on 4 wheels for easy maneuvering and have an electric control panel with start, stop and reverse.

	MP 60	MP 80	MP 100
POWER	5 HP	7.5 HP	10 HP
WEIGHT	353 lb.	503 lb.	697 lb.
CAPACITY	7-10 Tons/h	15-20 Tons/h	25-30 Tons/h

DATA NOT BINDING

Options for the Monopompa MP60

- Heat sensor to check the temperature of the stator
- Sensor to check the minimum level in order to prevent the pump running dry (automatic starting device)
- Electrical Stainless steel panel equipped with "Inverter" speed variator
- Sensor to check the minimum level with automatic starting device (to prevent the pump running dry); sensor to check the maximum level (to prevent the liquid coming out from the hopper). They can be connected to the panel with "Inverter"

Options for the Monopompa MP80

- Heat sensor to check the temperature of the stator
- Sensor to check the minimum level in order to prevent the pump running dry (automatic starting device)
- Electrical Stainless steel panel equipped with "Inverter" speed variator
- Sensor to check the minimum level with automatic starting device (to prevent the pump running dry); sensor to check the maximum level (to prevent the liquid coming out from the hopper). They can be connected to the panel with "Inverter"

Options for the Monopompa MP100

- Heat sensor to check the temperature of the stator
- Sensor to check the minimum level in order to prevent the pump running dry (automatic starting device)
- Electrical Stainless steel panel equipped with "Inverter" speed variator
- Sensor to check the minimum level with automatic starting device (to prevent the pump running dry); sensor to check the maximum level (to prevent the liquid coming out from the hopper). They can be connected to the panel with "Inverter"



SINGLE-SCREW ROTOR MPL PUMPS FOR FLUIDS



Thanks to their versatility and solidity MPL Pumps are ideal for the transportation of musts, wines and other fluids inside the cellar.

Pump casings (rotors and stators) are original "NETZSCH" thus assuring a long lived and reliable item. The "L" type, i.e. long pitch rotor enables the pumps to work at very low rotation speeds obtaining high delivery capacity in full respect of the treated product and assuring a remarkable mechanical stability i.e. insignificant vibrations and subsequently low wear and tear of the stators.

All MPL pumps are reversible and with bi-directional mechanical capacity.

They are supplied with three wheels, one of them being revolving wheel with brake, which lend an easy handling inside the cellar.

The electric board in the machine is equipped with a three-phase electronic speed variator (Inverter) with net filter and cooling fan. In addition, the 4÷20 mA signal input foreseen on the electric board allows the automatic connection of the pump to the bottling line.

The pump can be equipped with the following optional accessories:

- Electric board with Stainless steel box.
- Electronic speed display.
- Safety pressure regulator to avoid overpressure analogue version, or digital version.
- Pump incoming bend with fluid level feeler to avoid the pump's dry work.
- Re-circle by pass with adjustable automatic overpressure valve.
- Motor-driven servo-fan to prevent motor overheating at low speed work.

	MPL 31	MPL 38	MPL 45
POWER	0.75 HP	1.5 HP	2.2 HP
WEIGHT	140 lb.	185 lb.	240 lb.
CAPACITY	1-4 Tons/h	2-8 Tons/h	4-15 Tons/h

DATA NOT BINDING

Options for the Monopompa MPL31

- Bend at the pump entrance with sensor for liquid checking (DIN 50)
- By-pass with automatic valve for overpressure
- Electrical panel with stainless steel box. Additional price
- Safety pressure controller in case of overpressure (auto starting device)
- Servo fun single phase

Options for the Monopompa MPL38

- Bend at the pump entrance with sensor for liquid checking (DIN 50)
- By-pass with automatic valve for overpressure
- Electrical panel with stainless steel box. Additional price
- Safety pressure controller in case of overpressure (auto starting device)
- Servo fun single phase

Options for the Monopompa MPL45

- Bend at the pump entrance with sensor for liquid checking (DIN 50)
- By-pass with automatic valve for overpressure
- Electrical panel with stainless steel box. Additional price
- Safety pressure controller in case of overpressure (auto starting device)
- Servo fun single phase

PERISTALTIC PUMPS PPE

THE MOST DELICATE PUMP



	PPE 1	PPE 2	PPE 3
POWER	3 Kw	4+0.37 Kw	5.5+0.37 Kw
SPEED TONS/H LIQ.	353 lb.	503 lb.	697 lb.
SPEED TONS/H MUST	7-10 Tons/h	15-20 Tons/h	25-30 Tons/h
ATTACHEMENTS DIN	60	80	80

DATA NOT BINDING

Options for the PPE 1

Remote control with functions: - Start-Stop pump - Come-Back Pump - Adjust pump speed

Options for the PPE 2

Remote control with functions: - Start-Stop pump - Come-Back Pump - Adjust pump speed

Options for the PPE 3

Remote control with functions: - Start-Stop pump - Come-Back Pump - Adjust pump speed

C.M.A. has developed the peristaltic pumps, PPE, to provide a delicate method for transferring grapes, destemmed grapes, must, and others liquids mixed with solid parts for the food industry.

Transferring product is controlled by the action of two rollers on a rubber tube. The peristaltic pump functions without having the moving parts of the pump come into contact with the product. The pump is able to work on dry product without damage to the product and pump.



PERISTALTIC PUMPS PULSAR

THE MOST DELICATE PUMP



PULSAR

CAPACITY	25-150 Tons/h
PIPE PUMP (DIN)	55
PIPE CONNECTION (DIN)	65
POWER	3 Kw
WEIGHT	462 lb.

DATA NOT BINDING

Options for the PULSAR

Electrical panel for receiving tank
Radio control
Receiving tank
Reduction
3 reel rotor pump
Stainless steel electric panel
Vacuum switch

C.M.A. widens her own productio introducing some new models of pumps: the peristaltic pumps PULSAR. These pumps give to the customers a delicate method for transferring of grapes, destemmed grapes, must, marc, and others liquids, mixed with solid parts, for the alime tary industry.

The transferring of the product is obtained by the action of two rollers on a rubber tube. The rotation of the rollers creates inside the tube an alternative movement of chambers, with inside the product, this continuous movement of opening and closing generates a linear flow.

The product is treated with utmost delicacy, without crushing, emulsion or shakings.

The peristaltic pump's laudable characteristic is to have no moving parts in contact with the product moved, limiting to the maximum the wear of all mechanical parts. It can also work dry without damages or problems.

PULSAR pumps are provided in the standard version with various accessories:

- Pump body made entirely of stainless steel aisi 304 with very thick metal sheets.
- Frame on four wheels: two of them are spinning wheels with brakes.
- Pipe fitting complete of expansion chamber (Ø250 mm) for suction/outlet connections and safety pressure switch.
- Single pipe and two roller-rotor supported both on the motor side and on the opposite side.
- Pressing rollers mounted on eccentric axles in order to settle the pressure in the tube.

The rollers can be dismantled by removing only two screws.

It is advisable to remove one of the two rollers when the pump stops for a long period, to not have the tube in compression.

- Three lubrication points for the tube, easily accessible from outside of the pump.
- Polycarbonate protection opened by removing only two knobs.
- Plastic control panel with electronic speed variator (inverter).

WINE CELLAR TROLLEY CANTINELLO



The Cantinello is a utility cart designed for use in the cellar. The cart is very durable, composed of Stainless steel with four pivoting wheels, two wheels lock for stability. Excellent for holding clamps, gaskets, valves, all your sanitary fittings.



LIVERANI LIVERANI MANUFACTURES HIGH QUALITY PUMPS FOR MUST AND WINE PRODUCTION.


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

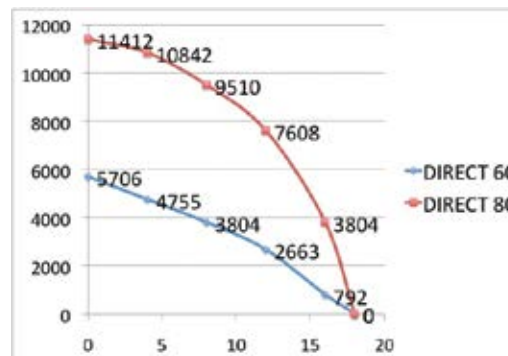
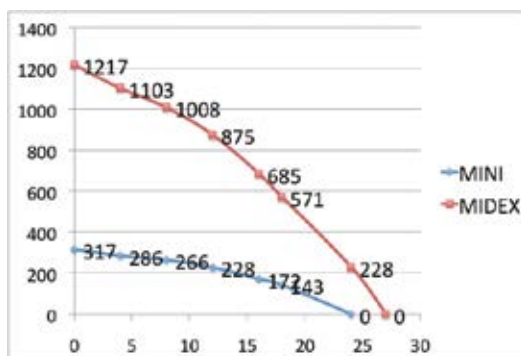
Perfect for must pumping

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.

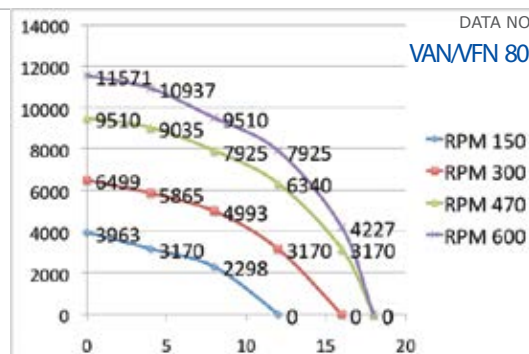
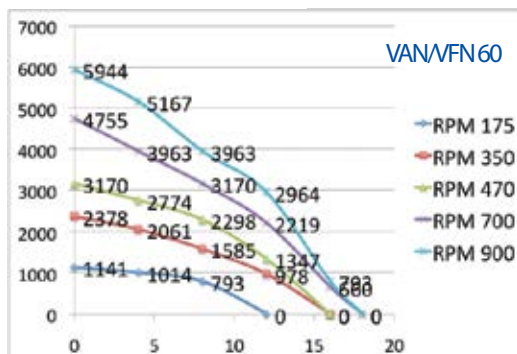

VFN 60

VAN 60

VAN 80



Type	Wei- ght Lbs.	Motor			RPM	Ref.	H (m) = Head - Q (gal/h) = Capacity											
		Type	HP	KW			0	4	8	12	16	18	24	27	30	32		
EP MINI	20.5	MF TF	0.5	0.37	1080	1	317	286	266	228	172	143	0					
MIDEX	33	MF TF	0.75	0.56	1080	3	1218	1103	1008	876	685	317	228	0				
DIRECT 60	68	MF TF	2	1.49	840	8	5706	4755	3804	2663	792	0						
DIRECT 80	150	MF TF	4.5	3.35	564	9	11412	10842	9510	7608	3804	0						



DATA NOT BINDING

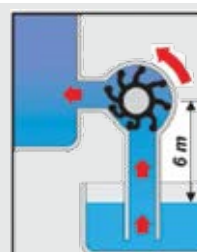
Type	RPM	H (m) = Head - Q (gal/h) = Capacity											
		0	4	8	12	16	18	20	24	27	30	32	
VAN 60	VA	INV	min 175	1141	1014	793	0						
	V/Hz 220-	V/Hz	350	2378	2061	1585	978	0					
	400/50	400/50	470	3170	2774	2298	1347	0					
	HP 2.5	HP 3	700	4755	3963	3170	2219	660	0				
VFN 60	KW 1.86	KW 2.24	max 900	5944	5167	3963	2964	793	0				
VAN 80	VA	INV	min 150	3963	3170	2298	0						
	V/Hz 220-	V/Hz	300	6499	5865	4993	3170	0					
	400/50	400/50	470	9510	9035	7925	6340	3170	0				
	HP 5.5	HP 5.5	max 600	11571	10937	9510	7925	4227	0				
VFN 80	KW 4.1	KW 4.1											

DATA NOT BINDING



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 forging 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.

LIVERANI

DIRECT DRIVE PUMP


Direct 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 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


Type	Pipe fittings	RPM	H (m) =Prevalenza/head -Q (gal/m) = Capacity									
			0	5	10	16	21	25	30	35	40	41
2 Q Double Head	DIN 80	175	7132	6023	4280	0						
		350	14265	12046	9272	5811	0					
		470	19020	16642	13208	7925	0					
2 H Double Head	DIN 80	175	3725	3487	3249	2642	1849	925	0			
		350	7291	6816	6499	5944	5019	4121	3170	1902	317	0
		470	9510	9193	8850	7925	6868	6208	4755	2378	793	0

DATA NOT BINDING

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).





WATCH
VIDEO

SK FACTORY

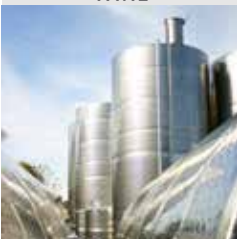


Best solutions for various industries

Today, SK Group is a modern, renowned European company, which sells its products all over the world.

A professional team of highly-qualified experts, modern techniques and technology in the planning and production and selection of the finest materials are the reasons which have convinced clients from the most demanding industries.

WINE



BEER



FOOD



PHARMA



CHEMICAL





PNEUMATIC PRESSES SERIES M

With their advanced, yet simple design, the series M pneumatic presses meet the needs of small and medium volume wine makers. A broad range of accessories will satisfy both those seeking simple operations, maintenance, and the ability to adjust press characteristics to meet winery needs (such as: central filling, dumping hopper, 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;

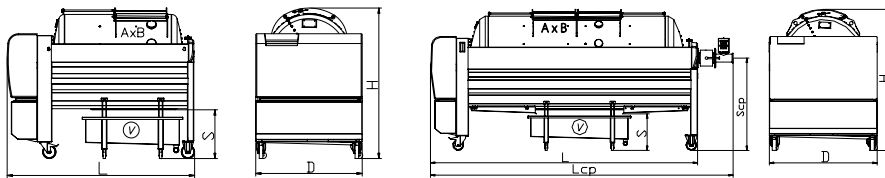
PST model: closed pressing system, closed drum with interior draining channels



PST-12

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		89		97.6		100		119
Length (Lcp)	in.		-		-		114.5		116.5		136
Width (D)	in.		39.4		39.4		48		48		48
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 (A x B)	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
Main supply voltage (P)	kw	3,1/1,55		3,9/1,95		3,9/1,95		3,9/1,95		4,6/2,3	
Capacity											
integral grapes	lbs.	550-880		880-1430		1100-1760		1320-2100		1760-2645	
fresh lees	lbs.	1545-2200		2425-3300		3090-3970		3640-4690		5290-8800	
fermented lees	lbs.	2200-3530		3300-5510		3970-6835		4690-8270		8800-12130	

DATA NOT BINDING



Standard accessories	<ul style="list-style-type: none"> - automatics AE, 5 fix preset programs, manual and automatic operation mode - vacuum pump - integrated piston compressor P - sliding hatch - safety cord - axial filling connector DN100, without valve (PS_10, 12 and 16) - press and juice collection pan with wheels - cleaning opening DN50 DIN11851 with plug (PSP_10, 12 and 16) - main supply voltage 400V 50Hz, three-phase - declaration of CE conformity - documentation PED (97/23/EG)
Options	<ul style="list-style-type: none"> - automatics AV, 10 preset programs, adjustable (6 standard, 3 sequential, 1 special program) - automatics AVk on a cable, 10 preset programs, adjustable (6 standard, 3 sequential, 1 special program) - integrated rotary vane compressor V - axial filling valve DN65, 80 or 100, thread DIN11851, Garolla or TC (PS_10, 12 and 16) - overfilling signalisation - strainer on the collection pan outlet - level switch (only with AV automatics) - press frame and juice pan leg extensions, 500 or 1000 mm - mains supply voltage 230V, single-phase (only with compressor P) - main supply voltage other than 230/400V 50Hz
Extra options PST	<ul style="list-style-type: none"> - hatch opening cover and channel plugs (for maceration) - cooling jacket with connections - draining channel wash tube, 3 m



PSP-8



PNEUMATIC PRESSES SERIES L



PST-21

The Series L pneumatic presses are designed for medium to large volume and wine makers. Sophisticated and simple, its robust design guarantees long service life and easy maintenance. The L series is equipped with our most advanced control system. This includes an adjustable pressing program that allows the press to run itself with just the push of a button. Manual cycles are another feature of the pressing program. A broad range of accessories and options allow for the customer to design their press according to their own needs (central filling valve, dumping hopper, platforms, motorized hatch, and juice pan).

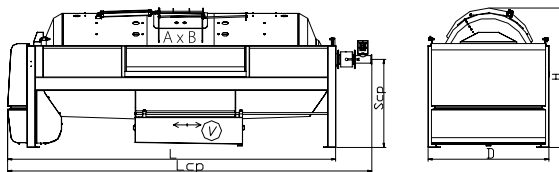
Pneumatic presses, series L, are available in three different designs based on the type of pressing:

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

PSH model: closed pressing system, closed drum with interior draining channels, oxygen-free pressing.

ID		PSP 21	PST 21	PSP 29	PST 29	PSP 42	PST 42	PSP 55	PST 55
Drum volume	gal.		555		766		1110		1453
Length (L)	in.		127		156.5		172.4		194
Length (Lcp)	in.		143.3		173.8		189.4		211
Width (D)	in.		63		63		70.8		70.8
Height (H)	in.		74.4		74.4		80.7		83.4
Height (S)	in.		19.7		19.7		X		X
Height (Scp)	in.		48		48		51.6		51.6
Hatch dimensions (A x B)	in.		18.5 x 35		18.5 x 35		19 x 35		19 x 35
Weight approx.	lbs.		1786		2470		3970		4850
Juice collection pan volume (V)	gal.		66		66		132		132
Main supply voltage (P)	kw		5,4/3,1		9,6/4,2		11/5,6		14,1/7,7
	integral grapes		2425-3750		3310-5070		4630-7055		5730-8820
Capacity	fresh lees		10580-25750		21900-35500		31550-53460		41300-68000
	fermented lees		10580-16100		14770-22000		21390-33100		24250-41900

DATA NOT BINDING



PST-42

Standard accessories	<ul style="list-style-type: none"> automatics AVk on a cable, 10 preset programs, adjustable (6 standard, 3 sequential, 1 special program) vacuum pump integrated rotary vane compressor V sliding hatch safety cord wheels 200x50, 2 fix, 2 swivel with brake (PS_21 and 29) axial filling connector DN100, without valve fix juice collection pan, 250 l and movable plateaus (PS_21 and 29) juice collection pan with guides, 500 l (PS_42 and 55) cleaning opening with plug main supply voltage 400V 50Hz, three-phase declaration of CE conformity documentation PED (97/23/EG)
Options	<ul style="list-style-type: none"> pneumatic sliding hatch drive adjustable door opening auxiliary compressor (for hermetic hatch, pneumatic drive or must selector) axial filling valve DN65, 80 or 100, thread DIN11851, Garolla or TC axial filling pneumatic pinch valve (with auxiliary compressor only) overflowing signalisation juice collection pan with wheels and fixed plateau (PS_21 and 29) pneumatic drive of the movable plateaus (PS_21 and 29) strainer on the collection pan outlet pneumatic juice collection pan drive (PS_42 and 55) must selector DN50, pneumatic level switch dumping hopper platform press frame and juice pan leg extensions, 500 or 1000 mm main supply voltage other than 400V 50Hz
Extra options PST	<ul style="list-style-type: none"> hermetic hatch 485x600 mm and channel plugs (for maceration) cooling jacket with connections draining channel wash tube, 3 m

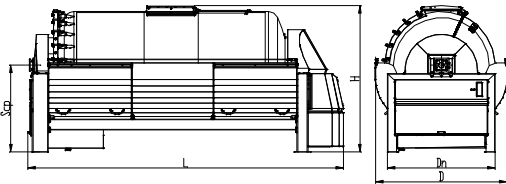




PNEUMATIC PRESSES SERIES X

Prospero is now offering the new X series pneumatic presses. These sophisticated yet easy to use presses are great for high volume winemakers. The robust design of the X series allows for a reliable, durable, and long lasting press that is one of the highest quality in its industry. The rugged design also allows for very little service and maintenance.

The X series is equipped with our most advanced control system. This includes an adjustable pressing program that allows the press to run itself with just the push of a button. Manual cycles are another feature of the pressing program. A broad range of accessories and options allow for the customer to design their press according to their own needs (central filling valve, dumping hopper, platforms, motorized hatch, and juice pan).



PST-100

ID		PST80	PST 100	PST 130	PST 150	PST 200
Drum volume	gal.	2110	2640	3435	3960	5285
Length (L)	in.	235	226.4	228.7	258.3	295.3
Width (D)	in.	82.7	90.5	96.5	96.5	102.4
Height (H)	in.	100.4	104.3	108.3	108.3	107.5
Height (Scp)	in.	63.5	63.5	63.5	63.5	63.5
Hatch dimensions (A x B)	in.	800 x 600	800 x 600	800 x 600	800 x 600	800 x 600
Weight approx.	lbs.	7520	7890	8875	9300	10150
Juice collection pan volume (V)	gal.	119	119	119	119	119
Main supply voltage (P)	kw	7,2	9	13	13	15
Capacity	integral grapes	lbs.	8800-12350	11000-15450	14350-19900	16550-23150
	fresh lees	lbs.	27300-38800	34200-48500	44300-63000	51300-72800
	fermented lees	lbs.	44100-52900	55100-66100	71700-86000	82700-92200

DATA NOT BINDING

Standard accessories

- automatics AVk on a cable, 10 preset programs, adjustable (6 standard, 3 sequential, 1 special program)
- vakuum pump
- prepared for external compresor
- hermetic hatch 800x600mm, pneumatic drive
- 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

- axial filling pinch valve DN125, pneumatic
- overfilling signalisation DN125
- cleaning opening DN100 DIN11851 with plug
- integrated rotary vane compressor V
- adjustable door opening
- channel valves, manual
- electropolished draining channels
- pressure washer, mounted with hose and nozzle
- ATK automatics on a cable with connector
- must selector, pneumatic
- level switch
- main supply voltage other than 400V 50Hz



COMPONENTS & EQUIPMENTS



Juice collection pan with wheels for M Series



standard

Juice collection pan fixed on the press frame for L Series



PSx 21 and 29 (standard)



PSx 21 and 29 (option)



Juice collection pan with movable plateaus

Juice collection pan with guides for L Series



PSx 42 and 55 (standard)

AE automatics

AE automatics allows two operation modes:

- ▶ manual press operation
- ▶ automatic operation

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.



Automatics AV



AV automatics allows two operation modes:

- ▶ manual operation (button M)
- ▶ automatic operation (button A)

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

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

(programmes are identified by number key on the keyboard):

0, 1, 2, 3, 4, 5 - standard pressing programmes

6, 7, 8 - sequential programmes

9 - a programme specifically adjusted to the pressing of ice grapes

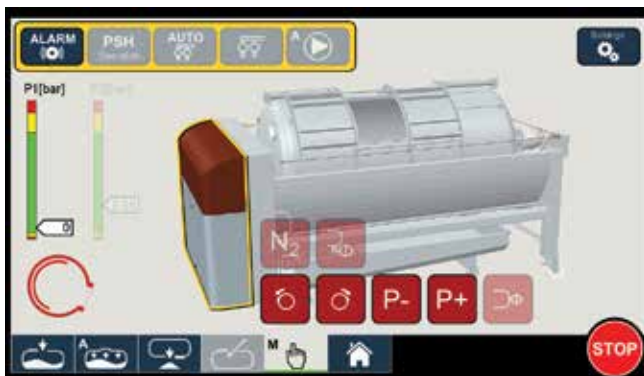
The user can set the pressing parameters and adjust them during the pressing process as required.

The AVk automatics control cabinet is connected to the press via a cable and connector. This allows mounting on different locations on the press itself or separate installation.



CONTROL UNIT ATK

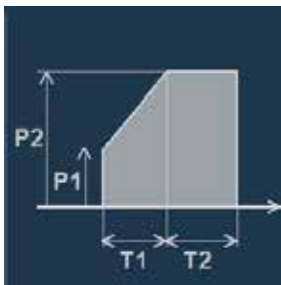
10" TOUCH-SCREEN COLOR DISPLAY



- 10" Touch-screen color display in stainless steel housing
- simple to operate: large touch screen colour display enables graphical presentation of all phases of the program and the information about the current press operation
- monitoring, control and programming of the procedures and pressing cycles
- easy programming and adjustment of pressing cycles (operating pressure, pressure holding time, number of drum rotations, number of executions and other settings)
- 10 factory preset programs, possibility of entering additional 10 pressing programs
- pressing parameters can be changed and adjusted during the pressing process
- reporting and recording of errors during the execution of the pressing program
- possibility of control in manual mode, also in case of a computer failure

Control unit ATK

- standard equipment on all hyperreductive presses (model PSH)
- available as an option on presses with a perforated drum (model PSP) and presses with a closed drum (model PST)





HYPERREDUCTIVE TECHNOLOGY

During the processing of wine oxygen plays a very important role which can be either positive or negative. It is a known fact that exposure of must or wine to oxygen reduces the quality of wine due to oxidation and can create a loss of fruitiness, color changes and change many other characteristics of wine. In recent years the hyper reductive mode of processing is prevailing as the premier way to processing white wines. The technology of vinification of white wines in the absence of oxygen is the means of achieving this.

Advantages of hyperreductive technology:

- ▶ reduced use of sulphur
- ▶ more aromatic, fruitier and fresher white wines
- ▶ increased elegance and softness of wine
- ▶ prevents must oxidation of white wine varieties
- ▶ reduced concentration of oxygen (less than 1% in wine press atmosphere) in the must during the grape processing reduces the enzymatic oxidation reactions and influences the increased content of phenols (hydroxycinnamic acids) and glutathione in the grape must. Hydroxycinnamic acids and glutathione are important must antioxidants which oxidize quickly in the presence of oxygen
- ▶ wines with a larger content of glutathione show lower levels of 2-aminocetofenon and sotolone – two very important compounds in sensing the oldness of wine. In hyperreductive processing of white wines higher levels of glutathione are preserved, therefore this technology it is very important in reducing the oldness of wines and prolonging their life-span.
- ▶ In hyperreductive processing of white wines higher levels of glutathione are preserved, therefore this technology it is very important in reducing the oldness of wines and prolonging their life-span.

Hyperreductive wine press PSH

Why is pneumatic hyperreductive wine press PS H an excellent choice?

- ▶ It enables pressing in the controlled atmosphere with a reduced presence of oxygen
- ▶ It enables a classic, as well as hyperreductive pressing
- ▶ It enables the user to adapt the program of pressing to characteristics of grapes and the desired style of wine
- ▶ Its compact construction ensures a long term product life and simple maintenance approx. \$21.00 / 2000 l must

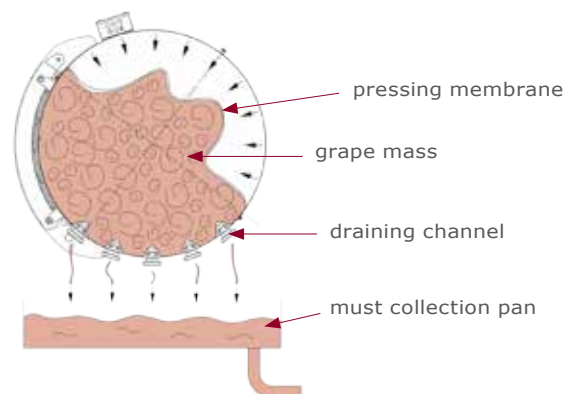
Cost of nitrogen N₂ supply during pressing is very low:

- ▶ approx. \$21.00 / 2000 l must
- ▶ approx. \$1.00 / hl wine
- ▶ approx. \$0.02 / bottle wine



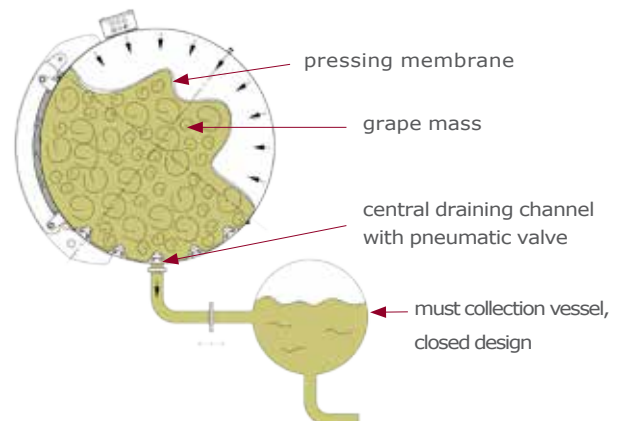
PSH-21

Classical pressing method (PST)



- ▶ inert gas supply is not provided
- ▶ must flows through all draining channels
- ▶ must is collected in the open collection pan
- ▶ presence of oxygen in the must (higher oxidation)

Hyperreductive pressing method (PSH)



- ▶ inert gas supply is provided
- ▶ must flows only through the central draining channel
- ▶ must flows into the closed collection vessel at inert atmosphere
- ▶ absence of oxygen (no must oxidation)

Two systems in one press

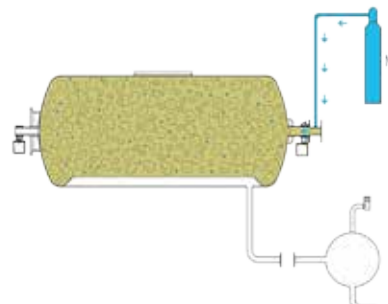
Pneumatic press PSH combines two systems of pressing. It can be used for the classical method of pressing (PST) or for the hyperreductive pressing (PSH). According to the quality and variety of grapes, the user can decide which system of grape pressing to use.

HYPERREDUCTIVE PRESSING METHOD A GRAPHIC PRESENTATION:



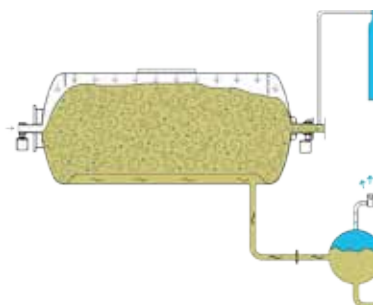
1 Filling of the press

The press is filled through the hatch on the drum or through the connector for the central filling. The inert gas supply connector is closed. When minimizing the SO₂ concentration the must oxidation is reduced in spite of the classic press filling.



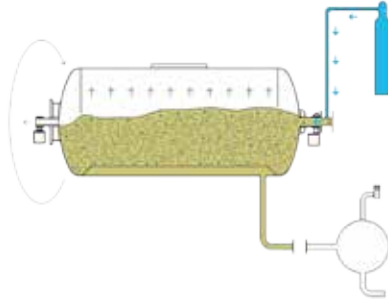
2 Replacement of oxygen with nitrogen

Before pressing oxygen is blown out from the press. The hatch is closed and the inert gas is supplied into the press.



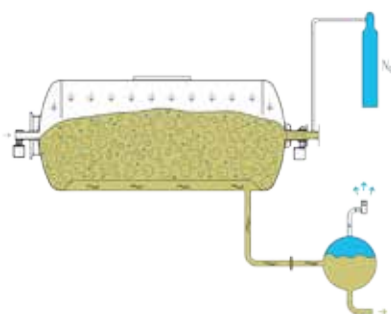
3 Pressing

The pressing is introduced with pressed air through the impermeable membrane. During pressing the inert gas is supplied into the system. Must flows through connected draining channels into the closed collection pan under inert atmospheric pressure.



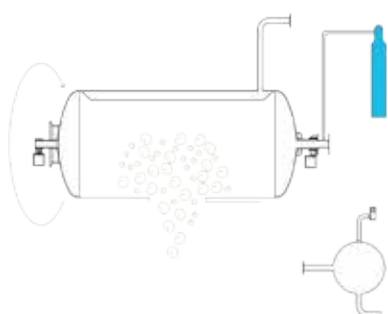
4 Crumbling

Before crumbling the connection of the drum with the must collection pan is automatically interrupted and the air is pumped out. The membrane is drawn to the inner walls and the drum rotates.



5 Pressing

The connection of the drum and the must collection pan is automatically restored. During pressing of the must, the inert gas is supplied into the system. Must flows into the closed collection tank under inert atmospheric pressure.



6 Emptying

The connection of the drum and the collection pan is interrupted. Inert gas supply connector is closed. The hatch is opened and the drum rotates. When the drum rotates grape skins fall from the drum. The large hatch enables a fast and simple emptying of the press.



Inert gas supply connector



Connected draining channels with big draining surface



Connectors at the drum and the press frame – interrupted connection



COOLING JACKET



PST-100 s with 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.

Cooling jacket – technical data:

- ▶ working pressure: 3 bar
- ▶ testing pressure: 6 bar
- ▶ cooling medium: water, glycol
- ▶ inlet/outlet connectors: ¾" quick couplings
- ▶ cooling surface (In the table indicated values are approximate):



Pneumatic press	Drum volume (hl)	Cooling jacket (m²)
PST 5	500	1,40
PST 8	800	2,25
PST 10	1000	2,30
PST 12	1200	2,75
PST 16	1600	3,50
PST 21	2100	3,95
PST 29	2900	7,60
PST 42	4200	9,60
PST 55	5500	11,25
PST 80	8000	15,70
PST 100	10000	16,65
PST 130	13000	18,85
PST 150	15000	23,20

DATA NOT BINDING

Cooling jacket connections on the drum

The cooling jacket is connected to the cooling medium through two connectors on the external drum surface. Each of the two connectors can be used as an inlet or outlet connector. The cooling jacket can be connected to the cooling medium only when the drum does not rotate. Before the drum starts rotating, the supply of the cooling medium should always be disconnected, so that the inlet pipe does not roll on the moving drum.

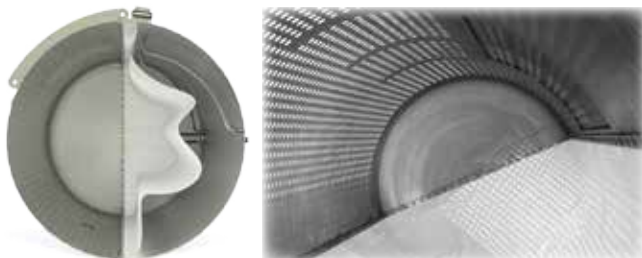
Cooling jacket connection with rotational entry (option)

The connectors for the cooling medium source can also be placed on the central filling unit of the press. Such realization enables the cooling jacket to be connected to the cooling medium source also during the rotation of the drum.

Inlet/outlet connectors of the rotational entry: ¾" internal thread

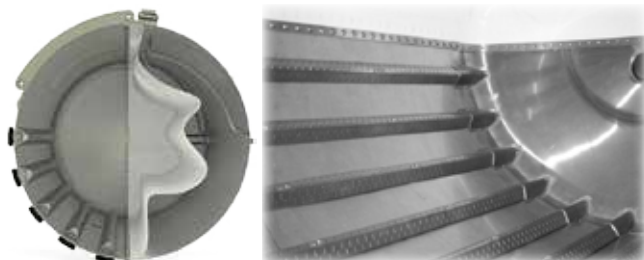
Drum design PSP

- ▶ open drum
- ▶ half of the drum is covered by an impermeable membrane
- ▶ half of the drum is perforated

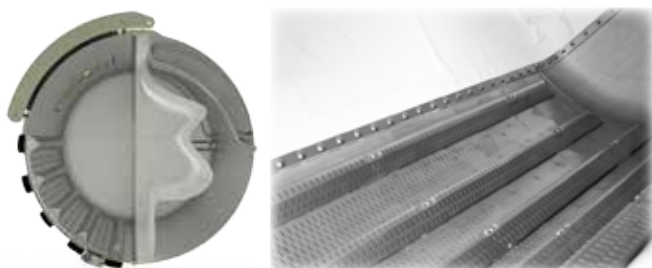


Drum design PST

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



Drum design PST with separate draining channels



Drum design PST with connected draining channels, big draining surface



PRESS DRUM



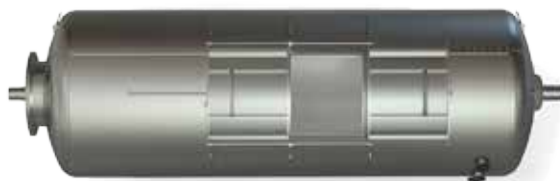
Pneumatic press hatches

Pneumatic presses are equipped with large sliding hatches that allow fast and easy filling and emptying of the press drum. The execution and dimensions of the hatch depend on the press type.

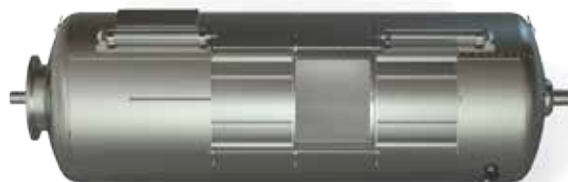
Basic hatch versions:

- ▶ sliding hatch (one or two leaves)
- ▶ hermetic hatch

Sliding hatch



Sliding hatch



Sliding hatch with pneumatic drive

Hermetic hatch



Hermetic hatch - manual opening
(drum design PST)



Hermetic hatch with pneumatic drive
(drum design PST 21-55)



Hermetic hatch with pneumatic drive
(drum design PST 80-150)



FIXED CAPACITY RED WINE TANK

Fixed Capacity Red Wine Tanks are intended for fermentation and wine storage under atmospheric pressure. 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.



	FR500GAL	FR750GAL	FR1000GAL	FR1500GAL	FR2000GAL
	2000 Liters	2900 Liters	3900 Liters	5600 Liters	7800 Liters
	544 Gal.	780 Gal.	1034 Gal.	1490 Gal.	2078 Gal.
D	46 inch	54 inch	63 inch	75 inch	81 inch
H	79 inch	79 inch	79 inch	79 inch	95 inch
Z without ext.	95 inch	95 inch	97 inch	97 inch	113 inch
S without ext.	3 inch	3 inch	3 inch	3 inch	3 inch
Z with ext. 300mm (11.8")	107 inch	107 inch	109 inch	109 inch	125 inch
S with ext. 300mm (11.8")	15 inch	15 inch	15 inch	15 inch	15 inch
Z with ext. 650mm (25.6")	121 inch	121 inch	123 inch	123 inch	139 inch
S with ext. 650mm (25.6")	29.5 inch	29.5 inch	29.5 inch	29.5 inch	29.5 inch
Nr. of Legs	3	3	3	4	4
M (approx.)	463 lbs.	573 lbs.	668 lbs.	908 lbs.	1124 lbs.

DATA NOT BINDING

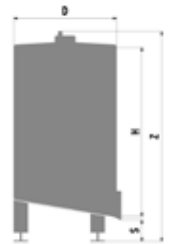
Equipment included:

- 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 500/1000 gal, 530 x 410 mm 1500 gal - 2000 gal.
- Oval man-way 310 x 440 mm for all size tanks
- Top man-way 420 mm
- Connection for thermometer 1/2" NPT
- Connection for probe 1/2" NPT
- Cooling jacket: rated 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 TC 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

Wine fermenter on pedestal



Digital thermometer DT 5*



Sample valve TC34



Level indicator*



Drain port DRA T/C



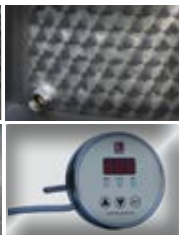
Top manway



Oval manway OP



Cooling jacket



Rectangular manway 430x310mm,

Racking port T/C with reinforcement

tank inlet 58mm with pressure compensating valve

Oval manway Laveggi A3E

Ladder holder

Temperature controller SPR8*

VARIABLE CAPACITY RED WINE TANK



Variable Capacity Red Wine Tanks are multipurpose tanks that are open at the top with a floating lid and intended for fermentation of the must and 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.

	VR500GAL	VR750GAL	VR1000GAL	VR1500GAL	VR2000GAL
	1900 Liters	3100 Liters	3900 Liters	5500 Liters	7300 Liters
	516 Gal.	834 Gal.	1046 Gal.	1475 Gal.	1945 Gal.
D	46 inch	58 inch	65 inch	71 inch	81 inch
H	79 inch	79 inch	79 inch	79 inch	95 inch
Z without ext.	97 inch	99 inch	101 inch	116 inch	118 inch
S without ext.	3 inch	3 inch	3 inch	3 inch	3 inch
Z with ext. 300mm (11.8")	109 inch	111 inch	113 inch	129 inch	131 inch
S with ext. 300mm (11.8")	15 inch	15 inch	15 inch	15 inch	15 inch
Z with ext. 650mm (25.6")	123 inch	125 inch	127 inch	143 inch	145 inch
S with ext. 650mm (25.6")	29.5 inch	29.5 inch	29.5 inch	29.5 inch	29.5 inch
Nr. of Legs	3	3	3	4	4
M (approx.)	421 lbs.	584 lbs.	664 lbs.	858 lbs.	1041 lbs.

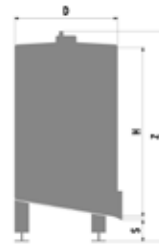
DATA NOT BINDING

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 420x310 mm 500/1000 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



dismounting cover with a submerging device can be applied to all standard variable capacity red wine tanks



Leg extensions



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 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

*Optional

Strengthening ring	Digital thermometer DT 5*	Sample valve TC 1"	Level indicator*	Drain port DRA T/C	Top manway	Oval manway OP	Cooling jacket
Lid crane	Windlass	Rectangular manway 430x310mm,	Racking port T/C with reinforcement	Floating lid	Oval manway Laveggi A3E	Ladder holder	Temperature controller SPR8*



FIXED CAPACITY WHITE WINE TANK

Fixed Capacity White Wine 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 2000 Liters	FW750GAL 3100 Liters	FW1000GAL 4100 Liters	FW1500GAL 6000 Liters	FW12000GAL 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

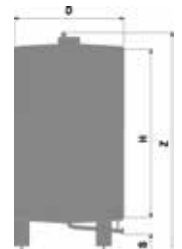
Equipment included:

- 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 Lavaggi A3E	Ladder holder	Temperature controller SPR8*

VARIABLE CAPACITY WHITE WINE TANK



Variable Capacity White Wine 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.

	VW500GAL	VW750GAL	VW1000GAL	VW1500GAL	VW2000GAL
	1900 Liters	2900 Liters	3800 Liters	5600 Liters	7300 Liters
	504 Gal.	768 Gal.	1019 Gal.	1481 Gal.	1945 Gal.
D	44 inch	54 inch	63 inch	75 inch	81 inch
H	79 inch	79 inch	79 inch	79 inch	89 inch
Z without ext.	108 inch	108 inch	117 inch	128 inch	128 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	129 inch	141 inch	141 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	143 inch	154 inch	154 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.)	342 lbs.	441 lbs.	562 lbs.	706 lbs.	816 lbs.

DATA NOT BINDING

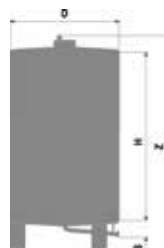
Equipment included:

- 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 TC 1"	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*



PUNCH-DOWN FERMENTERS

Main characteristics:

v fitted with a cap submerging system :

- a large thrust force pneumatic cylinder for efficient mixing of lees
- submerged agitator (fermenters with diameter ≥ 2450 mm are equipped with two submerged agitators)
- controller allowing a high degree of automation of the fermenter operation

v fitted with temperature monitoring and control equipment (double jacket, SPR8 temperature controller...)

v due to their closed design, lees are protected against uncontrolled oxidation during fermentation

v the construction with the inclined bottom 10% (possible also 15% or 35%) enables simple cleaning of the tank.

v the entire cap submerging assembly can be dismantled and the fermenter applied as a classic vessel for must fermentation or wine storage

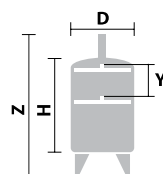
Accessories:

v system to pour must over the cap (sieve over the racking port, pumping over tube, rotation sprayer, pump, ...)

v controlled lees oxidation equipment (micro- or macro-oxidation)



PD_10000 L



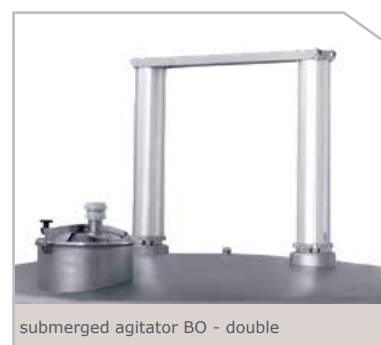
ID	V	D	H	Z*	Y*
	Gal.	Inch	Inch	Inch	Inch
PD1000G	1347	70.1	74.8	173.2	55.1
PD1500G	1875	80.7	78.7	181.1	55.1
PD2000G	2456	80.7	104.3	206.7	55.1
PD2500G	3090	86.6	114.2	234.5	70.9
PD3000G	3592	86.6	133.9	253.9	70.9

DATA NOT BINDING

* specifications may vary depending on the installed equipment, special variants, ...



submerged agitator BO



submerged agitator BO - double

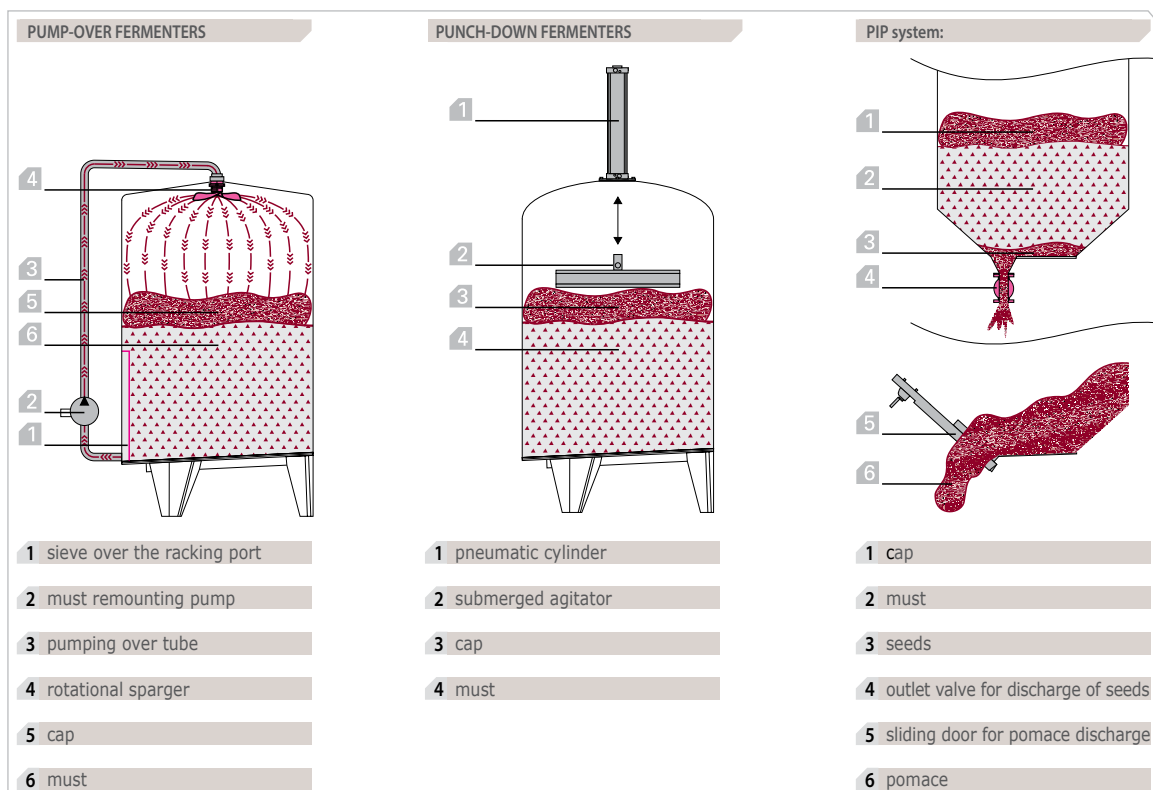


RM - Control Panel



RV - Control Panel

FERMENTERS



PUMP-OVER FERMENTERS pouring of must over the cap ("remontages")	AUTOMATIC PUMP-OVER SYSTEMS – Liquid is pumped over the cap. Pump-over systems are designed for liquid re-circulation (sieve over the racking port, pump-over tube, rotational sprayer). The rotational sprayer is installed on the inside of the lid and enhances the spraying intensity ensuring uniform soaking of the entire cap.
PUNCH-DOWN FERMENTERS submerging of cap ("pigeage")	AUTOMATIC PUNCH-DOWN SYSTEMS - Submerging of the entire cap. A punch-down system allows for the submerging of the cap which is built-up during fermentation. With preset adjustable intervals the submerging system (submerged agitator, pneumatic cylinder, automatics, etc.) breaks the cap gently and submerges it into the liquids.
PIP system:	AUTOMATIC "PIP" or DE-SEEDING SYSTEMS – Removal of seeds and skins. The PIP system is for the automatic removal of seeds and grape skins. The system allows for seed removal from the lees and reduces the extraction of undesired tannins during fermentation. The tank bottom truncated cone has a scraper and metering hatch that ensures fast and easy discharging from the tank valve.







PUNCH-DOWN FERMENTER SEED REMOVAL

PK_PIP 11000 L



Main characteristics:

v fitted with a cap submerging system and the system for pipe removal:

- a large thrust force pneumatic cylinder for efficient mixing of lees
- submerged agitator (fermenters with diameter ≥ 2450 mm are equipped with two submerged agitators)
- controller allowing a high degree of automation of the fermenter operation

v fitted with temperature monitoring and control equipment (double jacket, SPR8 temperature controller...)

v due to their closed design, lees are protected against uncontrolled oxidation during fermentation

v the installed system for pip removal from lees reduces the extraction of undesired tannins during fermentation

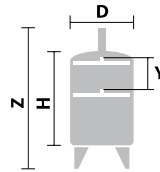
v the bottom design (truncated cone) with scraper and metering hatch ensures fast and easy discharging of the fermenter

v the entire cap submerging assembly can be dismantled and the fermenter applied as a classic vessel for must fermentation or wine storage

Accessories:

v system to pour must over the cap (sieve over the racking port, pumping over tube, rotation sprayer, pump, ...)

v controlled lees oxidation equipment (micro- or macro-oxidation)



ID	V	D	H	Z*	Y*
	Gal.	Inch	Inch	Inch	Inch
PDS1000G	1347	70.1	63	187	39.4
PDS1500G	1928	70.1	98.4	238.1	55.1
PDS2000G	2483	80.7	88.6	230.3	55.1
PDS2500G	3117	86.6	98.4	250	70.9
PDS3000G	3619	86.6	118.1	277.6	70.9

DATA NOT BINDING

* specifications may vary depending on the installed equipment, special variants, ...



system for removal of seeds and discharge of grape skins



system for removal of seeds and discharge of grape skins



TANK DT1

VOLUME =
100 L
SOLVENT = 100 L
Catalyst 3.5 g



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.

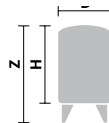
SU SERIES:

- 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.)

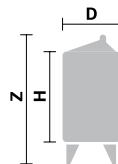
DATA NOT BINDING



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.

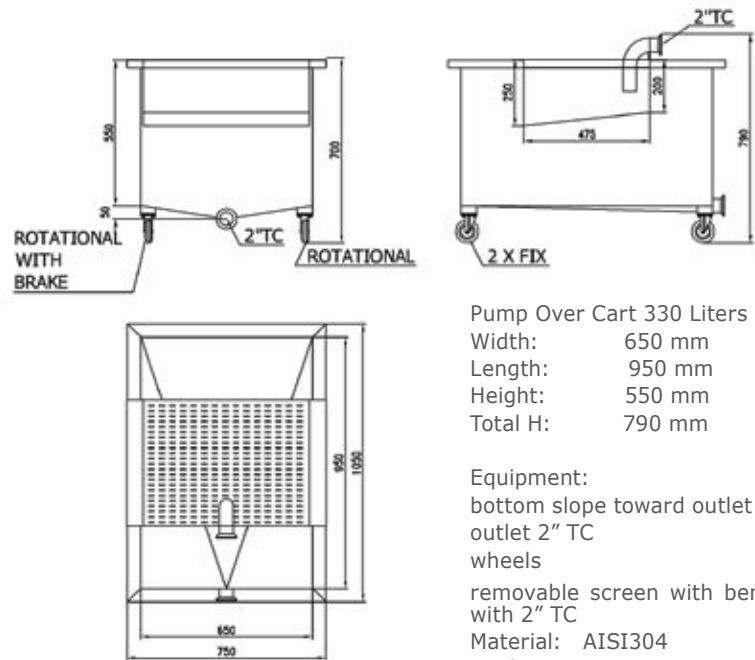
Equipment included:

- 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



UTILITY BASIN – PUMP OVER CART

The Stainless steel cart is designed for many uses in the cellar. This cart is mounted on 4 wheels, two of which rotate and have brakes for stability. The bottom of the cart is sloped toward the outlet valve to ensure proper drainage, inlet and outlet ports. Unit comes with 2" tri-clover ports.



TEMPERATURE MONITORING AND CONTROL EQUIPMENT



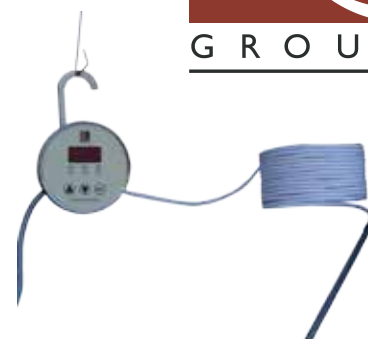
In the process of vinification, temperature monitoring and control are of a vital importance. Mainly, the temperature affects virtually all the biological, physical and chemical processes in grapes and must, determining the final character of wine.

A cooling/heating system in place allows the user to actively intervene in processes taking place in the vessel in the course of vinification, to continuously adjust and steer these processes.

A range of cooling/heating systems are available; electronic temperature monitoring and control equipment allows a high degree of their automation.

Temperature monitoring and control allows us to govern: the beginning of alcoholic fermentation (initiation temperature); the intensity of alcoholic fermentation; the stabilisation of wine; the temperature of stored wine; etc.

Cooling and heating equipment:	Temperature measurement and control equipment:
<ul style="list-style-type: none"> • double jacket for the mounting on vessels; • plate heat exchangers (cooling plates) for the installation in vessels; • sprinkling tubes for external cooling; • double bottoms with heaters 	<ul style="list-style-type: none"> • DT5 digital thermometer; • SPR8 temperature controller; • software: SCADA-SPR8 system for centralised computer operation of SPR8 temperature controllers in a network



Hanging Temperature controller SPR8-h with 5 meters probe

COOLING/HEATING EQUIPMENT

DOUBLE JACKET

A double jacket is a component of the vessel envelope, designed to allow the control of temperature in the vessel by adjusting the through-flow of cooling/heating medium. Corrugated external sheet and the vessel envelope form the enclosure for the flow of the cooling/heating medium. The cooling/heating medium flow rate can be controlled by different valves, operated manually or automatically by the SPR8 temperature controller.

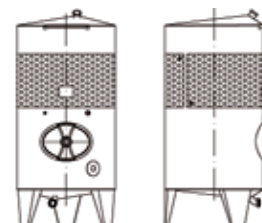
Technical characteristics and specifications:

- minimum vessel envelope thickness in the region of the double jacket: 2.0 mm
- allowable pressure in the double jacket: max. 6 bar
- allowable operating pressure: max. 3 bar
- adequate double jacket inlet/outlet pressure differential, considering the type of cooling medium, double jacket area and specified flow rate;
- cooling medium: water, glycol
- connection fittings (for the medium) at the double jacket inlet and outlet are 3/4" NTP, external thread

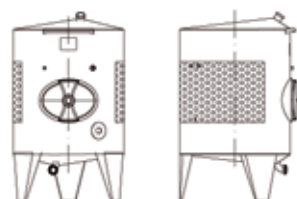
In determining the size and shape of the double jacket, the following factors should be observed:

- the type of the vessel;
- the vessel dimensions (diameter, capacity);
- the desired position of the cooling/heating medium connections;
- the desired system design;
- the recommended double jacket area.

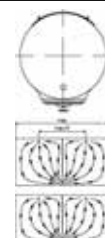
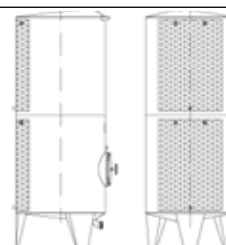
Type V1:
 - installed above the vessel manway;
 - enclosing the entire vessel circumference;
 - inlet and outlet connections located at the vessel back



Type V2:
 - with a lockout for the vessel manway;
 - approx. 3/4 of the vessel circumference;
 - inlet and outlet connections located at the vessel back



Type V3:
 - enclosing only one vessel side (normally the back side)



DIGITAL THERMOMETER DT 5



The digital thermometer DT 5 is designed to measure temperature for the use in the wine industry.

Main features of the DT 5 are:

- All metal parts made of Stainless steel
- Design is suitable for use in wet places and aggressive atmosphere
- Easy mounting in tanks- Easy application



TEMPERATURE CONTROLLER SPR8

The temperature controller SPR8 is used for measuring and regulating temperature.

Main features of the SPR8 are:

- All metal parts made of Stainless steel
- Possibility to control two valves (cooling and heating)
- Setting of parameters on three levels
- Access protected with passwords to prevent accidental modifications
- Possibility to connect up to 99 controllers into a network (RS485)
- Possibility of connection with a computer PC (RS485)
- Design suitable for use in wet places and aggressive atmospheres
- Simple installation and enlargement of the system available
- Easy application



WALK-ON GRATINGS, PLATFORMS AND STAIRCASES

SK manufactures straight staircases, spiral staircases and ladders which can be used in industrial plants and wine cellars.



basic staircase version - staircase stringers consist of tubes



reinforced staircase version, suitable for larger carrying capacities - staircase stringers consist of sections



spiral staircases

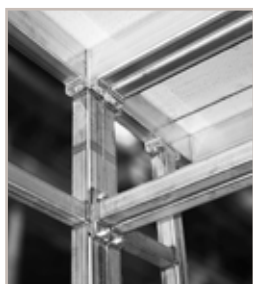
Comprehensive solutions

Together with our customers we prepare and plan the project in a detailed 3D-model drawing. This model offers a precise insight into the construction and shows the adequacy of the proposed solution.

Constructions are manufactured according to the following standards:

- DIN EN ISO 14122-1:2002 (Safety of machinery - Permanent means of access to machinery - Part 1: Choice of a fixed means of access between two levels)
- DIN EN ISO 14122-2:2002 (Safety of machinery - Permanent means of access to machinery - Part 2: Working platforms and walkways);
- DIN EN ISO 14122-3:2002 (Safety of machinery - Permanent means of access to machinery - Part 3: Staircases, stepladders and guard rails).

Upon request of our customers, we manufacture also platforms and walkways of larger dimensions and bearing capacities.



... for a safe and convenient access
to difficult elevated locations

SK manufactures platforms, walkways, crossing platforms, staircases and other walk-on surfaces of stainless steel.

Such designs can be used in any facilities (industrial plants, wine cellars, etc.), where a safe and convenient access to difficult elevated locations is required.

Basic characteristics:

- ▶ all elements are made of Stainless steel AISI 304 (EN 1.4301)
- ▶ surface finishing: passivation and leaching, upon request also sand blasting with steel beads
- ▶ standard dimensions of walk-on surfaces: 600, 750, 900, 1250, 1500, 1800 mm
- ▶ modular construction system
- ▶ simple installation

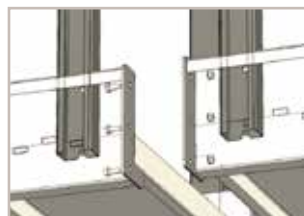
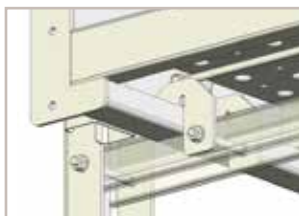


The walk-on surface consists of a varied number of walk-on gratings. Gratings are perforated with 7 mm diameter holes, of which half are drawn upwards. Such treatment of the surface ensures good protection against slipping and allows the draining of water from the walk-on surface.

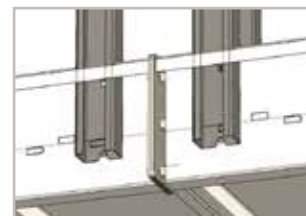
The modular construction system offers various possibility of composition of elements. Walk-on constructions can be adapted to the available space and the existing objects in the room.



attachment of the platform to brackets



assembly of the segments through connecting plates



Platforms can be mounted directly into the wall, the tank or some other object with corresponding bearing capacity. Different types of bearing consoles are used.



short brackets



angle brackets



angle brackets with height adjustmet



FIXED CAPACITY RED WINE TANK

The CAI Closed Red Wine tanks are intended for fermentation and wine storage under atmospheric pressure. The tanks are designed to ensure excellent wine quality and ease of use.

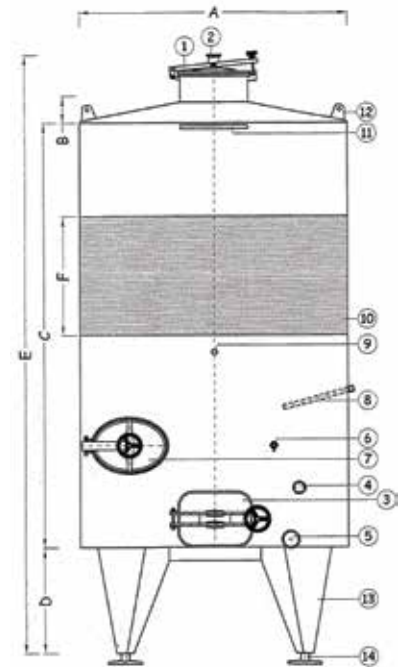
ID		CR500GAL	CR750GAL	CR1000GAL	CR1300GAL	CR1700GAL
	lt.	1900	2960	3890	4930	6280
	gal.	(500 US gallon)	(780 US gallon)	(1027 US gallon)	(1300 US gallon)	(1660 US gallon)
A	mm	1150 (46 inch)	1420 (55.9 inch)	1600 (63 inch)	1850 (72.8 inch)	1850 (72.8 inch)
B	mm	1120 (44 inch)	1390 (54.7 inch)	1570 (61.8 inch)	1820 (71.6 inch)	1820 (71.6 inch)
C	mm	2000 (78.7 inch)	2000 (78.7 inch)	2000 (78.7 inch)	2000 (78.7 inch)	2500 (98.4 inch)
D	mm	400 (15.7 inch)	400 (15.7 inch)	400 (15.7 inch)	400 (15.7 inch)	400 (15.7 inch)
E	mm	2750 (107 inch)	2750 (107 inch)	2750 (107 inch)	2800 (109 inch)	3200 (125 inch)
F	mm	700 (27.5 inch)	940 (37 inch)	940 (37 inch)	940 (37 inch)	940 (37 inch)
Nr. of Leg		3	3	3	4	4
Weight	lb	530	650	730	870	980

DATA NOT BINDING



Equipment included:

- Mirror interior finish
- Marble exterior finish
- 3" tri-clover drain port
- 2" tri-clover racking port
- Sample valve port Tri-clover
- Oval man-way 310 x 440 mm 500 gal, 310 x 440 mm 750 gal and larger tanks
- Top man-way 400 mm
- Connection for thermometer 1/2" NPT
- Connection for probe 1/2" NPT
- Cooling jacket: 6 bar
- Lifting rings
- Ladder holder



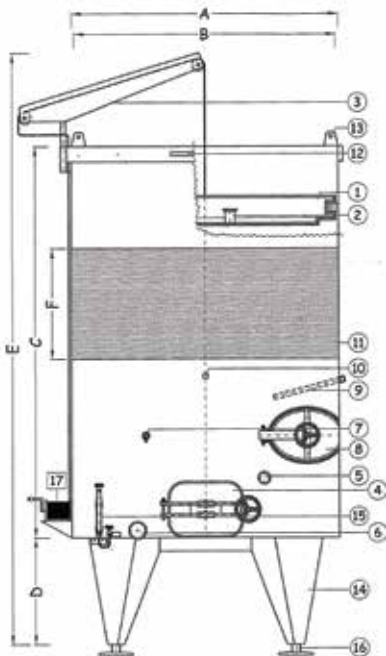
VARIABLE CAPACITY RED WINE TANK



ID		OR500GAL	OR750GAL	OR1000GAL	OR1300GAL	OR1700GAL
	lt.	1983	3081	4033	5135	6421
	gal.	(523 US gallon)	(813 US gallon)	(1065 US gallon)	(1356 US gallon)	(1696 US gallon)
A	mm	1200 (47.2 inch)	1500 (59 inch)	1720 (67.7 inch)	1810 (71.2 inch)	1810 (71.2 inch)
B	mm	140 (5.5 inch)	140 (5.5 inch)	140 (5.5 inch)	180 (7 inch)	180 (7 inch)
C	mm	1750 (69 inch)	1750 (69 inch)	1750 (69 inch)	2000 (78.7 inch)	2500 (98.4 inch)
D	mm	400 (15.7 inch)	400 (15.7 inch)	400 (15.7 inch)	500 (19.7 inch)	500 (19.7 inch)
E	mm	2425 (95.5 inch)	2425 (95.5 inch)	2425 (95.5 inch)	2675 (105 inch)	3275 (129 inch)
F	mm	700 (27.5 inch)	700 (27.5 inch)	700 (27.5 inch)	940 (37 inch)	940 (37 inch)
Nr. of Leg		3	3	4	4	4
Weight	lb	540	660	750	890	990

DATA NOT BINDING

The CAI Open Top Red Wine Tanks are multipurpose tanks that are open at the top with a floating lid cover. These tanks are designed to ensure outstanding wine quality and are aesthetically pleasing.



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. Oval man-way 310 x 440 mm 750 gal and larger 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









WINUS S.r.l. was founded by operators with proven experience in the wine-making and cooling sector who perceived the need for a small, compact cooler for the control of fermentation and the stabilisation of high-quality wines in the growing international market of small and medium-sized wineries. WINUS is distinguished by the fact that it offers clients all the components required for the system and the technical drawings required for installation together with its coolers. The company is unique in the sector in terms of the assortment of its machinery thanks to standard-series production that ensures rapid delivery times even at the peak of the productive season.

WINUS refrigerators are suitable for the enological, agricultural and pharmaceutical industries. The company produces a vast range of coolers with cooling power that runs from 1.4kW to 105kW. The special design and assembly process of the WINUS chillers offers you a high quality product at a competitive price.

GENERAL FEATURES

- AISI 304 Stainless steel construction.
- Built-in control panel with IP55 protection.
- Easy access to all internal parts and the control panel.
- Cooling circuit made with copper piping.
- Condenser composed of copper piping and aluminum fins.
- Coaxial or Plate type evaporator (varies according to cooler model).
- Corrosion resistant hydraulic circuit (steel, brass).
- Pump capable of working at very low temperatures with 45% mixture of propylene glycol.
- Fan Speed control system lets the machines run at room temperatures from 23F to +109F

APPLICATIONS

- Chilling must for extraction of color and increase complexity of aromas.
- Heating of must after cold soak to start primary fermentation.
- Clarification of must for white wines.
- Fermentation at controlled temperatures.
- Tartaric precipitation.
- Heating of wines for secondary fermentation (MLF).

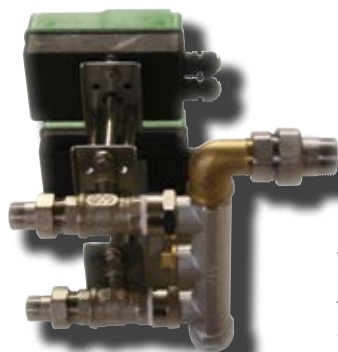


C2-W3 COOLER

WINUS C2-W3 glycol chiller is designed to automatically control the temperature of glycol working within a tank jacket. From the control panel it is possible to check and set the temperature of the glycol mixture and the wine and to control possible alarms. Complete with circulation pump, storage tank and hydraulic accessories.

Up to 6 different tanks can be controlled by installing an extra control panel and motorized valves.

C2-W3 2T COOLER



WINUS C2-W3 - 2T has a control panel designed to control 2 final tanks and it must be connected with 2 electro valves.



C2-W5 C2-W9 COOLERS **WINUS** s.r.l.



C2-W5 and C2-W9 chillers are equipped with a thermostat and a temperature sensor to automatically control the temperature of glycol working within a tank jacket.
These models come with:
-Internal circulation pump
-Cooled liquid storage tank
-Safety components required for the hydraulic and cooling system.

Up to 10 different tanks can be controlled by installing an extra control panel and motorized valves.

C2-W9 4T COOLER



C2-W9 4T chillers have a control panel designed to control 4 final tanks and must be connected with 4 electro valves.



R VERSION

All chillers can be produced in "R" version, for the production of heated Glycol.

Storage tank will have the following heaters:
- C2-W3R = 2 kW (heating power)
- C2-W5R = 3 kW (heating power)
- C2-W9R = 4 kW (heating power)



WINUS
s.r.l.

C2-W11 READY COOLER

READY TO BE CONNECTED TO THE FINAL UNIT!



The C2-W11 Ready chiller heater controls up to 8 connections with a control panel and the components installed.

The machine comes complete with:

- All the hydraulic circuit accessories
- Circulation pump
- Storage tank with expansion tank, safety valves, level sensor, and motorized valves.
- Electric heating resistance for the production of heated glycol.

OPTIONALS

WATER COLLECTORS WITH:

- BY-PASS
- MOTOR DRIVEN
- MANUAL VALVES



TECH DATA	C2-W3	C2-W3 R	C2-W5	C2-W5 R	C2-W9	C2-W9 R	C2-W11 R
Cooling capacity 1 @ 12°C	5.3 Kw 18,085 BTU/h	5.3 Kw 18,085 BTU/h	6.4 Kw 21,840 BTU/h	6.4 Kw 21,840 BTU/h	10.5 Kw 35,830 BTU/h	10.5 Kw 35,830 BTU/h	12.0 Kw 40,950 BTU/h
Cooling capacity 2 @ -6°C	2.3 Kw 7,850 BTU/h	2.3 Kw 7,850 BTU/h	2.9 Kw 9,895 BTU/h	2.9 Kw 9,895 BTU/h	4.6 Kw 15,695 BTU/h	4.6 Kw 15,695 BTU/h	5.4 Kw 18,425 BTU/h
Heating power	N.A.	2 kw	N.A.	3 kw	N.A.	4 kw	4 Kw
Refrigerant gas	R-404A	R-404A	R-404A	R-404A	R-404A	R-404A	R-404A
Locked rotor absorption (LRA)	54.1 A	54.1 A	54.3 A	54.3 A	63.3 A	63.3 A	77.3 A
Maximum continuous current	17.9 A	17.9 A	17.3 A	17.3 A	22.3 A	22.3 A	22.1 A
Maximum working current	14.9 A	14.9 A	16.3 A	16.3 A	17.3 A	17.3 A	19.6 A
Nominal power absorption	2.2 Kw	2.2 Kw	2.5 kw	2.5 Kw	3.9 Kw	3.9 Kw	5.4 Kw
Air flow	1900 m3/h	1900 m3/h	3100 m3/h	3100 m3/h	2800 m3/h	2800 m3/h	5000 m3/h
Water flowrate	317 gal/h	317 gal/h	687 gal/h	687 gal/h	951gal/h	951gal/h	528 gal/h
Available pressure	7 m.c.a.	7 m.c.a.	7 m.c.a.	7 m.c.a.	6 m.c.a.	6 m.c.a.	5 m.c.a.
Power supply V/ph/Hz	230/2/60+PE	230/2/60+PE	230/2/60+PE	230/2/60+PE	230/3/60+PE	230/3/60+PE	230/3/60+PE
Dimension LxDxH	34.5"x23"x26.5"	34.5"x23"x26.5"	38"x31"x33.5"	38"x31"x33.5"	38"x31"x33.5"	38"x31"x33.5"	36.5"x49"x40"
Weight	176 lb		293 lb		313 lb		530 lb
Quantity of fermenting wine which can be controlled*	≤ 2,642 Gal	≤ 2,642 Gal	≤ 4,500 Gal	≤ 4,500 Gal	≤ 7,670 Gal	≤ 7,670 Gal	≤ 9,250Gal

1) Glycole mixture temperature at the cooler inlet=12°C - 2) Glycole mixture temperature at the cooler inlet =-6°C Mixture: 55% water 45%propylene glycol.
* valid for a difference of 6°C between room temperature and required product temperature.

OPTIONAL

'Ready'	Yes, 2 thermostats	N.A.	N.A.	N.A.	Yes, 4 thermostats	Yes, 4 thermostats	8 thermostats Included
Ready with water collectors	Yes				Yes	Yes	Included
- electro valves	No. 2 of ½"	N.A.	N.A.	N.A.	No. 2 of ¾"	No. 2 of ¾"	No. 8 of ¾"
- water collectors	No. 2 galvanized				No. 2	No. 2	No. 2 inox

DATA NOT BINDING

SYSTEM COMPONENTS



Additional control panel for the control of several tanks for C2-W5 and C2-W9 (max 10)



Motor-driven ball valves specially conceived for low temperatures.



Glycol mixture circulation pumps made of Stainless steel with oversize motors and seals for low temperatures



Customised control panel for the control of all wine processes and the management of coolers in models from C2-W13 and higher



Plates and coils



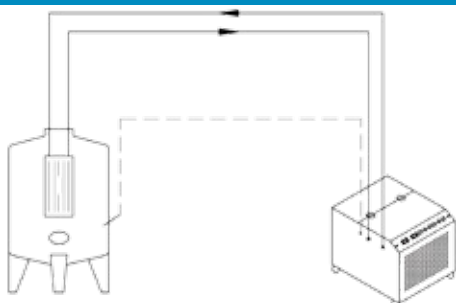
Glycol mixture storage tank with internal coating for food use and external insulation.



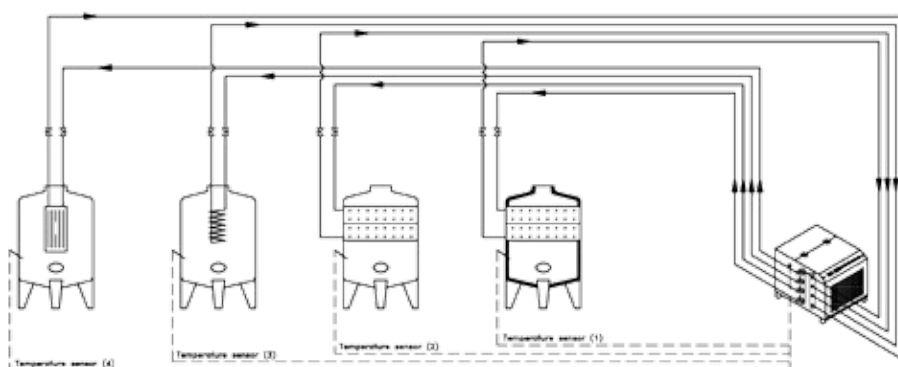
Storage with electrical resistance for heating

WINUS[®]
s.r.l.

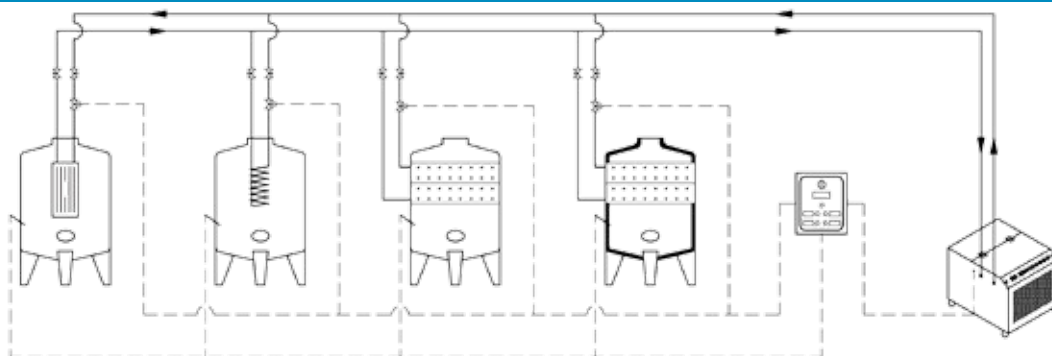
EXAMPLE OF C2-W3/W5/W9 INSTALLATION



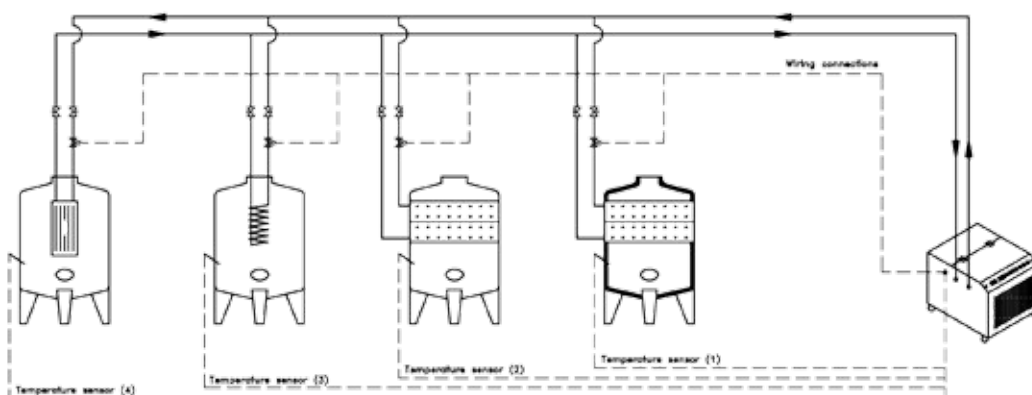
EXAMPLE OF C2- W9 4T INSTALLATIONS WITH WATER COLLECTORS



EXAMPLE OF C2- W3/W5/W9 INSTALLATIONS WITH REMOTE CONTROL PANEL



EXAMPLE OF C2-W9 4T INSTALLATION WITHOUT WATER COLLECTORS



TUBE IN TUBE HEAT EXCHANGERS WINUS[®] s.r.l.



Tubular heat exchangers are composed of two concentric tubes in which thermal exchange occurs between the product-that flows through the internal pipe, and the refrigerant -that runs through the external pipe.

These heat exchangers permit rapid lowering of product temperature and are particularly designed for the cooling of fluid substances that are thick and viscous. Constructed from Stainless steel to guarantee excellent product hygiene levels.



Internal x external diameter	40x60; 52x76; 70x101; 80x114; 101x139; 129x168 mm
Length	(1,5 - 3 - 6 meters)
Internal surface	- smooth or corrugated
Frame	- rack-type on wheels - rack-type on adjustable support feet - for wall fastening
Insulation	25 mm thickness with Stainless steel finishing
Curves	With standard, medium and wide radius
Fittings	At the choice of the customer
Thermometers	Digital (Standard n. 2 on product side)
Accessories	Sight glass - Inclination of pipes for easier product outlet (max. 1° recommended)



PAD FILTERS



Made of 304 Stainless steel and includes Noryl plates which are steam resistant. Filter includes 1-1/2" triclover butterfly valves, pressure gauges, sample valve, sight glass, and gaskets. Mounted on wheels for easy movement. All filters are equipped with external piping.

FILTER MODEL	FILTERING SURFACE
20 Plates	3 sq. m.
30 Plates	4.6 sq. m.
40 Plates	6.2 sq. m.
60 Plates	9.5 sq. m.
80 Plates	12,6 sq. m.
100 Plates	16,0 sq. m.
Double Filtration Plate	

SANITARY FILTERS WITH TRICLOVER

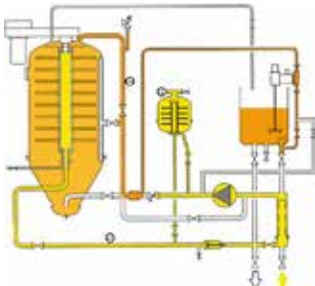
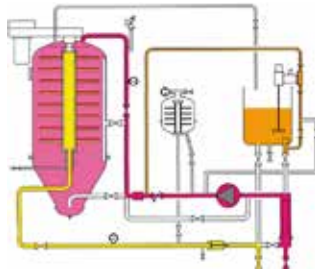
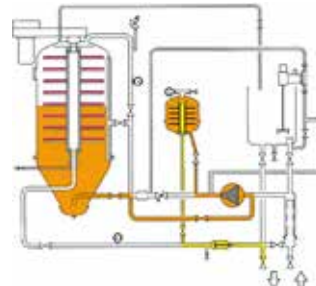
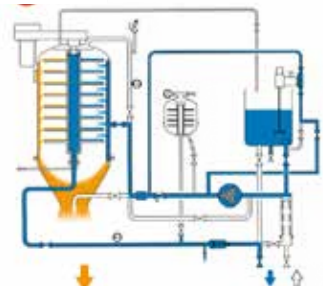


These filters are made entirely of AISI 304 or 316 stainless steel, including the frame, valves, tank and accessories. Sightglasses are provided for inspection purposes on both the product inlet and the filtrate outlet. A complete range of accessories is available to adapt the filters to the processing of all sorts of product, including: wine, syrups, beer, fruit juices, vinegar, spirits, water and oil, and for uses in the chemical and pharmaceutical sectors. Models with filter sheets from 400x400 to 600x600 mm.





GREEN FILTER

**A****B****C****D**

A Precoating

The filter is filled with water or clear liquid that flows in a closed circuit. The Filter aid suspension is injected into the circuit and retained by the filter plates' cloths forming an even precoat.

B Filtration

The liquid to be filtered is fed by the main pump added of a variable quantity of filter aid (diatomite). The solid substances to separate and the filter aid are retained by the filter plates, thus forming an even and porous cake.

C Scavenge filtration

During precoating in the filtration chamber, another precoat is formed in the auxiliary filter.

The latter is used during filtration exclusively for the residues' filtration. The main pump is also used to feed this filter.

D Cake discharge and filter washing

The cakes are detached by rotating the filter elements and fall on the bottom of the chamber and then on the vol. After this operation, the filter plates are washed with water sprayed through the vertical manifold. The filter plates rotate during this operation so that all parts may be washed.

The standard version consists of:

- stainless steel (304) construction
- horizontal plates with 65 micron stainless steel mesh
- stainless steel feed pump
- piston or membrane type dosing pump
- plate spacers in Noryl,
- plate-stack rotation device (models 6 and up)
- fixed manifold for plates final washing,
- d.e. tank with coaxial agitator with dosing pump,
- manual flushing seals group,
- butterfly valves in stainless steel,
- lighted sight-glass at product inlet and outlet,
- basin for cake collection, on wheels, in stainless steel,
- electric switch board with stainless steel box.
- All filters have optional residual filtration (standard in smaller machines)





Design Features

Due to original patent pending Padovan design, the filter plates assure an elevated drainage flow during filtration and precooling, besides a complete and accurate washing, even under the filtering cloth; they are made of stainless steel A/SI 304 sheet provided with down reliefs against which is placed the filtering cloth made of stainless steel A/SI 316L with a 65 micron mesh. The most significant feature consists in the lack of the drainage grid, a cause of pollution. Motorization for rotation of filter plates is equipped with hydraulic coupling. Greenfilter is equipped with a special inlet flow distributor that avoids vortices and abnormal flows of liquid at both high and low outputs. After filtration operations the residual liquid in the chamber is drained in 10 - 15 minutes by means of the main pump and filtered through an external auxiliary filter. The auxiliary filter is provided with horizontal filter plates and is very easy to disassemble and wash. The filtration is done with Diatomaceous Earth. The cake is discharged from the filter as a paste by fast turning of the filter plates. The annular section between filter plates and cylindrical body is very large and so the free volume on the low conical bottom. This allows to discharge easily the cake and accumulate the same on the bottom without immersing the lower filter plates; it is then conveyed in an external vat on wheels provided with the filter. The final washing is obtained with water coming out from calibrated holes in a vertical manifold. Washing is performed in about 5 minutes with a consumption of approx. 30 - 50 litres of water per square meter of filtration surface. Waterproof switch-board according to IP 55 class. Models from 2 to 42 m².

TMCI Padovan History

Our roots were thrust in the soil of history until 1919, when the Officine Meccaniche Padovan (Padovan Mechanical Workshops) were established, specialising in machines for the wine industry. They developed on a world-wide level in 1984, when they were bought by the TMCI International Group, and then ramified with increasing success in the food sector. Padovan is the reference technological partner of both the wine industry and, more generally, of the food and beverage industry, with a constantly growing turnover. In this way, we always offer our customers the latest generation technology and the most competitive solutions.







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

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

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

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

Canada
438 Isabey Suite 270
Montreal, Quebec H4T 1V3
Phone: (514) 667-0557
Fax: (514) 336-7117
canada@prosperocorp.biz

British Columbia
Authorized Agent
Stefan Buhl
Phone: (250) 317-4378
bc@prosperocorp.biz

