WINERY EQUIPMENT
CRUSH-PAD, GRAPE SELECTION LINES, CELLAR EQUIPMENT, PUMPS, PRESSES, TANKS, FERMENTERS, FILTERS, FLOTATION, CROSS FLOW FILTERS, CHILLERS.

PROSPERO
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With over 40 years of experience in the beverage industries, we have been honored to work with the most respected wineries, breweries and beverage groups across the United States, Canada and Mexico. We 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 informations about a wide range of equipment. You can also visit our website at www.prosperoequipment.com and feel free to contact us directly. We look forward to being your beverage equipment supplier.

CMA GRAPE SELECTION LINE

GRAPE SELECTION LINE. 07
DESTEMMER - DREAM. 09
SORTING TABLE- ROLLTEC. 13
GRAPE ELEVATOR. 14
BELT SORTING TABLE. 15
DESTEMMER - LUGANA SERIES. 17
CRUSHING ROLLER. 23

PUMPS

MUST PUMP ELIPOMPA. 24
MONO PUMPS TYPE MP. 25
SINGLE SCREW ROTOR MPL. 26
PERISTALTIC PUMPS PPE. 27
PERISTALTIC PUMPS PULSAR. 29
LIVERANI PUMPS. 31
OMAC PUMPS. 35

SK PNEUMATIC PRESSES. 38
SK WINE TANKS. 48
SK FERMENTERS. 52
CAI TANKS. 62
COOLERS. 64
FILTERS. 71

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**WINERY**

- **GRAPE SORTING SYSTEM**
  - Grape Crushers/Destemmer, Must pumps, Grape selection lines.

- **WINE FILTERS**
  - Plate & Frame, Horizontal Plates and Rotary vacuum D.E. filters

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  - Stainless steel flexible impeller pumps.

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  - 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.

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  - Compact Brewhouse, Micro Brewery, Fermentation & Brite Tanks

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

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- **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 & Labeling MONOBLOCKS**

- **PACKAGING**
  - Depalletizers, Carton Erectors, Packers, Inserting Machines, Carton Sealers, Conveying, Weight Control, Palletizers, Wrapping Machine.
Prospero is one of leaders that meets the industries growing needs with many solutions for the spirit producers.

Prospero provides full packaging equipment solutions.

Prospero provides complete bottling equipment solutions.

Prospero offers full turnkey and customized solutions for start ups and existing breweries. Offering complete consultation, sales and technical support.

Prospero provide service and technical support to all small, medium, and large-scale beverage companies and take care with factory-trained technicians.

Prospero provide service with two fully stocked parts offices on both coasts in Geneva, NY and Windsor, CA.

For over thirty years Prospero has been a leading supplier of winery equipment throughout North America.
CMA HISTORY

CMA was built in 1982 as a result of its founding members’ previous experience in leading companies in the sector. CMA has specialised in producing enological machines for small and medium-size wine cellars. CMA is able to meet the demands of an ever-growing market thanks to its handmade competence. CMA products can be found at the present 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 customers, who in turn help the company to preserve the up-to-date quality of the machine it produces. The passion for our work constantly give us 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
The DREAM is the new destemmer from C.M.A. made for delicate grape processing.

The machine is manufactured from thick stainless steel sheets with an impressive outline for a solid machine. The DREAM is on a height adjustable frame allowing it to be adapted to different crush pad layout requirements. The frame is on four castors with brakes for easy moving and on four leveling feet to guarantee the stability of the machine while working.

The control panel of DREAM is made of stainless steel. The frequency of the cages swinging movement and the speed of rotation of the lower rollers is controlled using an electronic speed variator. This allows the destemming process to be adapted for a wide variety of grapes. A plastic cage properly perforated according to the size and variety of the grapes is provided.

The lower part of DREAM consists of a roller sorting table that separates the stems from the whole destemmed grapes (ROLLTEC MINI). The ROLLTEC MINI is made up of rollers that are different in their opening widths which eliminates all MOG from the destemmed grapes.

The DREAM destemmer has a basic design with two door openings - feeding hopper and outlet cover. Both doors are hinged to the machine in order to make it easy to be cleaned and inspected. The internal parts are reachable both from the feeding hopper and from the outlet side.

<table>
<thead>
<tr>
<th>Options available for the DREAM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Drawer separation grapes and must recovery.</td>
</tr>
<tr>
<td>Hopper bottom with drain mm. 550 × 460</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DREAM</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>PRODUCTION</td>
<td>1 - 15 Tons/Hr</td>
</tr>
<tr>
<td>POWER</td>
<td>3 HP</td>
</tr>
<tr>
<td>WEIGHT</td>
<td>1653 Lbs.</td>
</tr>
</tbody>
</table>

Not binding data.
ROLLTEC
The ROLLTEC is a sorting table with rollers made by C.M.A. for the separations of the grapes from MOG - stems, leaves, little unripe or dried grapes and other external items. The ROLLTEC has a vibrating hopper on the inlet side of the machine which conveys the grapes onto the sorting rollers.

The rollers are divided in two parts:

- the first section has six rotating axles with rollers properly designed to eliminate unripe or dried grapes, stalks and all small residual items;

- the second section has nineteen rotating axles with rollers that allow the whole grapes to fall through;

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

The distance between the rollers is easily adjustable using a handle wheel on the outside of the machine. The settings of the first roller section is independent from the second one, this in order to adapt the process in the best way both for separation of the debris 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 debris and separation of the must.

There is an optional conveyor hopper that goes under the second section of the rollers that directs the selected product so it can be sent to other machines.

The ROLLTEC is on a height adjustable heavy frame in order to be better adapted to other machines and crush pad layout requirements. The frame is on four castors with brakes for easy movement. The control panel is on an adjustable rotating arm with electronic speed variator allowing the setting of the roller speed.

---

<table>
<thead>
<tr>
<th>Tech Sheet</th>
<th>ROLLTEC</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRODUCTION</td>
<td>1 - 25 Tons/Hr</td>
</tr>
<tr>
<td>POWER</td>
<td>1 HP</td>
</tr>
<tr>
<td>WEIGHT</td>
<td>815 Lbs.</td>
</tr>
</tbody>
</table>

Options available for the ROLLTEC
Drawer separation and must recovery.
Hopper bottom with drain mm. 500 × 500
Hopper bottom with drain mm. 550 × 550

Net binding data.
### 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.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>L MM</th>
<th>MM</th>
<th>A=35°</th>
<th>A=40°</th>
<th>A=45°</th>
<th>A=50°</th>
<th>WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>N400 X 2,5</td>
<td>2.500</td>
<td>A/B/H/K</td>
<td>30”/21.2”/54.7”/9.6”</td>
<td>25.2”/18.5”/60.6”/5.2”</td>
<td>22”/15.3”/66.1”/0.3”</td>
<td>18.9”/12.2”/71”/4.7”</td>
<td>452 Lbs.</td>
</tr>
<tr>
<td>N400 X 3,0</td>
<td>3.000</td>
<td>A/B/H/K</td>
<td>30”/21.2”/66.1”/25.7”</td>
<td>25.2”/18.5”/73.2”/20.3”</td>
<td>22”/15.3”/80’/14.2”</td>
<td>18.9”/12.2”/71”/4.7”</td>
<td>495 Lbs.</td>
</tr>
<tr>
<td>N400 X 3,5</td>
<td>3.500</td>
<td>A/B/H/K</td>
<td>30”/21.2”/77.2”/28.5”</td>
<td>25.2”/18.5”/85.8”/22.5”</td>
<td>22”/15.3”/94’/14.8”</td>
<td>18.9”/12.2”/101”/71”</td>
<td>540 Lbs.</td>
</tr>
<tr>
<td>N400 X 4,0</td>
<td>4.000</td>
<td>A/B/H/K</td>
<td>30”/21.2”/88.6”/36.9”</td>
<td>25.2”/18.5”/98.5”/29.4”</td>
<td>22”/15.3”/107.8”/21.2”</td>
<td>18.9”/12.2”/113”/15.6”</td>
<td>585 Lbs.</td>
</tr>
</tbody>
</table>

Not binding data.

### GRAPE ELEVATOR WITH LARGE HOPPER FOR RECEIVING HALF TON BINS

Note: Elevator shown with larger hopper for bin dumping.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>L MM</th>
<th>MM</th>
<th>A=35°</th>
<th>A=40°</th>
<th>A=45°</th>
<th>A=50°</th>
<th>WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>N400 X 2,5 LH</td>
<td>2.500</td>
<td>A/B/H/K</td>
<td>41”/25.6”/54.7”/9.6”</td>
<td>37.7”/22.2”/60.6”/5.2”</td>
<td>34.1”/18.8”/66.1”/0.3”</td>
<td>30.4”/15.3”/71”/4.7”</td>
<td>507 Lbs.</td>
</tr>
<tr>
<td>N400 X 3,0 LH</td>
<td>3.000</td>
<td>A/B/H/K</td>
<td>41”/25.6”/66”/25.7”</td>
<td>37.7”/22.2”/73.2”/20.3”</td>
<td>34.1”/18.8”/80’/14.2”</td>
<td>30.4”/15.3”/86.2”/7.6”</td>
<td>550 Lbs.</td>
</tr>
<tr>
<td>N400 X 3,5 LH</td>
<td>3.500</td>
<td>A/B/H/K</td>
<td>41”/25.6”/76.8”/28.5”</td>
<td>37.7”/22.2”/85.2”/22.5”</td>
<td>34.1”/18.8”/93.3”/14.8”</td>
<td>30.4”/15.3”/100.8”/71”</td>
<td>595 Lbs.</td>
</tr>
<tr>
<td>N400 X 4,0 LH</td>
<td>4.000</td>
<td>A/B/H/K</td>
<td>41”/25.6”/88.5”/36.9”</td>
<td>37.7”/22.2”/98.5”/29.4”</td>
<td>34.1”/18.8”/107.8”/21.2”</td>
<td>30.4”/15.3”/113”/15.6”</td>
<td>640 Lbs.</td>
</tr>
</tbody>
</table>

Not binding data.
BELT SORTING TABLE S800

Grapes move forward on a food grade PVC conveyor belt, speed is adjusted mechanically. The legs and wheels of sorting table can be adjusted to five 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.

![Belt Sorting Table S800](image)

<table>
<thead>
<tr>
<th></th>
<th>S800X2.5</th>
<th>S800X3.0</th>
<th>S800X3.5</th>
<th>S800X4.0</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRODUCTION</td>
<td>2-10 Tons/Hr</td>
<td>2-10 Tons/Hr</td>
<td>2-10 Tons/Hr</td>
<td>2-10 Tons/Hr</td>
</tr>
<tr>
<td>POWER</td>
<td>1 HP</td>
<td>1 HP</td>
<td>1 HP</td>
<td>1 HP</td>
</tr>
<tr>
<td>WEIGHT</td>
<td>530 Lbs.</td>
<td>585 Lbs.</td>
<td>640 Lbs.</td>
<td>685 Lbs.</td>
</tr>
<tr>
<td>PLANE WIDTH</td>
<td>31.5”</td>
<td>31.5”</td>
<td>31.5”</td>
<td>31.5”</td>
</tr>
<tr>
<td>PLANE LENGHT</td>
<td>98.0”</td>
<td>117.7”</td>
<td>137.4”</td>
<td>157.1”</td>
</tr>
</tbody>
</table>

Options for the S800

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

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.

![Vibrating Sorting Table SV800](image)

<table>
<thead>
<tr>
<th></th>
<th>SV800X2.5</th>
<th>SV800X3.0</th>
<th>SV800X3.5</th>
<th>SV800X4.0</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRODUCTION</td>
<td>2-10 Tons/Hr</td>
<td>2-10 Tons/Hr</td>
<td>2-10 Tons/Hr</td>
<td>2-10 Tons/Hr</td>
</tr>
<tr>
<td>POWER</td>
<td>0.6 kW</td>
<td>0.6 kW</td>
<td>0.6 kW</td>
<td>0.6 kW</td>
</tr>
<tr>
<td>WEIGHT</td>
<td>620 Lbs.</td>
<td>700 Lbs.</td>
<td>750 Lbs.</td>
<td>815 Lbs.</td>
</tr>
<tr>
<td>PLANE WIDTH</td>
<td>31.5”</td>
<td>31.5”</td>
<td>31.5”</td>
<td>31.5”</td>
</tr>
<tr>
<td>PLANE LENGHT</td>
<td>99.8”</td>
<td>119.5”</td>
<td>139.2”</td>
<td>158.8”</td>
</tr>
</tbody>
</table>

Options for the SV800

- Drawer separation and must recovery.
- Millerandage motorized auger for continuous expulsion of waste increase.
- Hopper bottom with drain mm. 500 x 500
- Hopper bottom with drain mm. 550 x 550
- Table without wheels.

Not binding data.
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.

CMA LUGANA “R” MODELS:

<table>
<thead>
<tr>
<th>Technical Information</th>
<th>Lugana 1R</th>
<th>Lugana 2R</th>
<th>Lugana 3R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tons/Hr</td>
<td>4 - 6</td>
<td>7 - 9</td>
<td>12 - 20</td>
</tr>
<tr>
<td>Power</td>
<td>2.5 hp</td>
<td>2.5 hp</td>
<td>3 hp</td>
</tr>
<tr>
<td>Machine weight</td>
<td>507 lbs.</td>
<td>628 lbs.</td>
<td>860 Lbs.</td>
</tr>
<tr>
<td>Must Tank Outlet</td>
<td>3” tri-clover</td>
<td>3” tri-clover</td>
<td>3” tri-clover</td>
</tr>
<tr>
<td>Must Tank Weight</td>
<td>54 lbs.</td>
<td>62 lbs.</td>
<td>77 lbs.</td>
</tr>
</tbody>
</table>

There are many custom options available, please contact your local sales representative for more informations. 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 technology used in their larger Lugana models for the Lugana 1R, which is specifically designed with the small winery.

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 ¾” 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**

<table>
<thead>
<tr>
<th></th>
<th>Lugana 1R</th>
<th>Lugana 1R-SR</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRODUCTION</td>
<td>4 - 6 Tons/HR</td>
<td>4 - 6 Tons/HR</td>
</tr>
<tr>
<td>POWER</td>
<td>2.5 HP</td>
<td>2.5 HP</td>
</tr>
<tr>
<td>WEIGHT</td>
<td>507 Lbs.</td>
<td>507 Lbs.</td>
</tr>
<tr>
<td>MUST TANK OUTLET</td>
<td>3” T/C</td>
<td>-</td>
</tr>
</tbody>
</table>

**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.
- Stainless steel cage with hole diameters 18 mm.
- Stainless steel cage with hole diameters 20 mm.
- Stainless steel cage with hole diameters 26 mm.
- Stainless steel cage with different hole diameters 22-20-18 mm.
- Plastic cage with rectangular slots.
- Must gathering tank for suction pumps (only for destemmer with crusher).
- Crushing rollers equipped with external adjustment.

Not binding data.
LUGANA 2R & 2R SR
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 before the discharge. The adjustable destemming paddle length offers to 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 three inch Tri-Clover fittings for suction pumps;

• winemakers have the option to change the stainless steel cage with a plastic one, 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.

Note: External must pump is required.

<table>
<thead>
<tr>
<th>Tech Sheet</th>
<th>Lugana 2R</th>
<th>Lugana 2R-SR</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRODUCTION</td>
<td>7 - 9 Tons/Hr</td>
<td>7 - 9 Tons/Hr</td>
</tr>
<tr>
<td>POWER</td>
<td>2.5 HP</td>
<td>2.5 HP</td>
</tr>
<tr>
<td>WEIGHT</td>
<td>628 Lbs.</td>
<td>628 Lbs.</td>
</tr>
<tr>
<td>MUST TANK OUTLET</td>
<td>3&quot; T/C</td>
<td>-</td>
</tr>
</tbody>
</table>

Not binding data.

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.
Stainless steel cage with hole diameters 18 mm.
Stainless steel cage with hole diameters 20 mm.
Stainless steel cage with hole diameters 26 mm.
Stainless steel cage with different hole diameters 22-20-18 mm.
Plastic cage with rectangular slots.
Must gathering tank for suction pumps (only for destemmer with crusher).
Crushing rollers equipped with external adjustment.
LUGANA 2R TL & 2R TL SR
Note: External must pump is required.

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.
Stainless steel cage with hole diameters 18 mm.
Stainless steel cage with hole diameters 20 mm.
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).
Crushing rollers equipped with external adjustment.

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

Not binding data.
LUGANA 3R & 3R SR

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.

Note: External must pump is required.

<table>
<thead>
<tr>
<th>TECH SHEET</th>
<th>LUGANA 3R</th>
<th>LUGANA 3R SR</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRODUCTION</td>
<td>12 - 20 Tons/Hr</td>
<td>12 - 20 Tons/Hr</td>
</tr>
<tr>
<td>POWER</td>
<td>HP 3</td>
<td>3 HP</td>
</tr>
<tr>
<td>WEIGHT</td>
<td>Lbs. 860</td>
<td>860 Lbs.</td>
</tr>
<tr>
<td>MUST TANK OUTLET</td>
<td>3&quot; T/C</td>
<td>-</td>
</tr>
</tbody>
</table>

Not binding data.

Options for the Lugana 3R & 3R 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).
- Crushing rollers equipped with external adjustment.
Grapes are fed into the hopper and an auger 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 conveys the fruit to the rollers.
- Soft rubber crushing rollers with small teeth can be separated up to 1 ¾" 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

Not binding data.

**TECH SHEET LUGANA 4**

**PRODUCTION** 25 - 30 Tons/Hr

**POWER** 6.7 HP

**WEIGHT** 1433 Lbs.

**MUST TANK OUTLET** 3" T/C

Options for the Lugana 4

- Standard Stainless steel cage with hole diameters 22 mm.
- Standard Stainless steel cage with hole diameters 24 mm. Included.
- Stainless steel cage with hole diameters 18 mm.
- Stainless steel cage with hole diameters 20 mm.
- Stainless steel cage with hole diameters 26 mm.
- Stainless steel cage with different hole diameters 22-20-18 mm.
- Crushing rollers equipped with external adjustment.
- Washing System for the inside of the machine.
- Electric panel which can be placed and connected far from the machine.
CRUSHING ROLLER
The CMA CRUSHING ROLLERS are made of food grade rubber with small durable teeth which provide a delicate and controlled crushing action.

CRUSHING ROLLER L2-3R WITH
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 purpose. 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.

<table>
<thead>
<tr>
<th>ROLLER 10</th>
<th>Pressing set with two star-shaped rollers 19.6 inch. in length, Kw 1.85 Motor, Production 8-10 t/h for grapes in bunches.</th>
</tr>
</thead>
<tbody>
<tr>
<td>ROLLER 20</td>
<td>Pressing set with two star-shaped rollers 27.5 inch. in length, Kw 1.85 motor, Production 16-18 t/h for grapes in bunches.</td>
</tr>
<tr>
<td>ROLLER 10/T</td>
<td>Pressing set with two star-shaped rollers 19.6 inch. in length, Kw 1.85 motor, Production 8-10 t/h for grapes in bunches.</td>
</tr>
<tr>
<td>ROLLER 20/T</td>
<td>Pressing set with two star-shaped rollers 27.5 inch. in length, Kw 1.85 motor, Production 16-18 t/h for grapes in bunches.</td>
</tr>
<tr>
<td>ROLLER L2-3R</td>
<td>Pressing set with two multirow-shaped rollers 15.7 inch. in length, Kw 1.1 Motor, Production 12-16 t/h for stemmed grapes.</td>
</tr>
</tbody>
</table>

OPTIONALS
- Roll with tar profile.
- Hopper 25.6 x 25.6 inch.
- Hopper 35.4 x 35.4 inch.
- Hopper 39.3 x 39.3 inch.
- Kit tubular support.
- Stand with 4 wheels.
MUST PUMP ELIPOMPA

The CMA “Elipompa” pump is composed of stainless steel and it’s 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 giving it extra stability when it is in stationary operation.

---

<table>
<thead>
<tr>
<th>Options for Elipompa 100</th>
<th>Options for Elipompa 200/5</th>
<th>Options for Elipompa 200/7</th>
</tr>
</thead>
<tbody>
<tr>
<td>CMA-ELI100XCTG0</td>
<td>CMA-ELI2005CTG0</td>
<td>CMA-ELI2007CTG0</td>
</tr>
<tr>
<td>Speed Variator</td>
<td>Pressure Compensating tank in stainless steel.</td>
<td>Pressure Compensating tank in stainless steel.</td>
</tr>
<tr>
<td>CMA-ELI100XSVG0</td>
<td>CMA-ELI2005SVG0</td>
<td>CMA-ELI2007SVG0</td>
</tr>
<tr>
<td>Speed Variator</td>
<td>Speed Variator.</td>
<td>Speed Variator.</td>
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<tr>
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<table>
<thead>
<tr>
<th>100</th>
<th>200/5</th>
<th>200/7</th>
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</thead>
<tbody>
<tr>
<td>POWER</td>
<td>4 HP</td>
<td>5.5 HP</td>
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<tr>
<td>WEIGHT</td>
<td>300 lb.</td>
<td>441 lb.</td>
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<tr>
<td>CAPACITY</td>
<td>9-11 Tons/h</td>
<td>18-20 Tons/h</td>
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<tr>
<td>DISCHARGE HEIGHT</td>
<td>20-30 ft.</td>
<td>33 ft.</td>
</tr>
<tr>
<td>DISCHARGE DISTANCE</td>
<td>65-82 ft.</td>
<td>115 ft.</td>
</tr>
</tbody>
</table>

Data not binding
MONO PUMPS TYPE MP
Transfer of crushed and destemmed grapes
The Mono pump allows the smooth and 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 products 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.

<table>
<thead>
<tr>
<th></th>
<th>MP 60</th>
<th>MP 80</th>
<th>MP 100</th>
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</thead>
<tbody>
<tr>
<td>POWER</td>
<td>5 HP</td>
<td>7.5 HP</td>
<td>10 HP</td>
</tr>
<tr>
<td>WEIGHT</td>
<td>353 lb.</td>
<td>503 lb.</td>
<td>697 lb.</td>
</tr>
<tr>
<td>CAPACITY</td>
<td>7-10 Tons/h</td>
<td>15-20 Tons/h</td>
<td>25-30 Tons/h</td>
</tr>
</tbody>
</table>

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”.

Data not binding
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-lasting 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 these 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 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.

<table>
<thead>
<tr>
<th></th>
<th>MPL 31</th>
<th>MPL 38</th>
<th>MPL 45</th>
</tr>
</thead>
<tbody>
<tr>
<td>POWER</td>
<td>0.75 HP</td>
<td>1.5 HP</td>
<td>2.2 HP</td>
</tr>
<tr>
<td>WEIGHT</td>
<td>140 Lbs.</td>
<td>185 Lbs.</td>
<td>240 Lbs.</td>
</tr>
<tr>
<td>CAPACITY</td>
<td>1-4 Tons/h</td>
<td>2-8 Tons/h</td>
<td>4-15 Tons/h</td>
</tr>
</tbody>
</table>

Not binding data.

Options for the Monopompa MPL31
Elbow at the pump entrance with sensor for liquid checking (DIN 50).
By-pass with automatic valve for overpressure.
Electrical panel with stainless steel box.
Safety pressure controller in case of overpressure (auto starting device).
Motor-driven servo-fan to prevent motor overheating at low speed work.

Options for the Monopompa MPL38
Elbow at the pump entrance with sensor for liquid checking (DIN 50).
By-pass with automatic valve for overpressure.
Electrical panel with stainless steel box.
Safety pressure controller in case of overpressure (auto starting device).
Motor-driven servo-fan to prevent motor overheating at low speed work.

Options for the Monopompa MPL45
Elbow at the pump entrance with sensor for liquid checking (DIN 50).
By-pass with automatic valve for overpressure.
Electrical panel with stainless steel box.
Safety pressure controller in case of overpressure (auto starting device).
Motor-driven servo-fan to prevent motor overheating at low speed work.
PERISTALTIC PUMPS PPE
The most delicate pump
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.
The transfer of 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.

<table>
<thead>
<tr>
<th></th>
<th>PPE 1</th>
<th>PPE 2</th>
<th>PPE 3</th>
</tr>
</thead>
<tbody>
<tr>
<td>POWER 3 Kw</td>
<td>4+0.37 Kw</td>
<td>5.5+0.37 Kw</td>
<td></td>
</tr>
<tr>
<td>SPEED TONS/H LIQ. 353 Lbs.</td>
<td>503 Lbs.</td>
<td>697 Lbs.</td>
<td></td>
</tr>
<tr>
<td>SPEED TONS/H MUST 7-10 Tons/h</td>
<td>15-20 Tons/h</td>
<td>25-30 Tons/h</td>
<td></td>
</tr>
<tr>
<td>ATTACHEMENTS DIN 60</td>
<td>80</td>
<td>80</td>
<td></td>
</tr>
</tbody>
</table>

Not binding data.

**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.
PERISTALTIC PUMPS PULSAR
The most delicate pump
C.M.A. widens their own production introducing some new models of pumps: the PULSAR peristaltic pumps. These pumps give to the customers a delicate method for transferring destemmed grapes, must and others liquids, mixed with solid parts.

The transfer of the product is obtained by the action of two rollers on a rubber tube. The rotation of the rollers creates an alternative movement of chambers inside the tube, this continuous movement of opening and closing generates a linear flow. The product is treated with utmost delicacy and without crushing, emulsion or shakings.

The peristaltic pump’s characteristic is to have no moving parts in contact with the product being moved. This maximizes the life of the wear of all the mechanical parts. It can also work dry without causing any damage to the pump.

PULSAR pumps are provided in the standard version with various accessories:
• pump body made entirely of stainless steel aisi 304;
• frame on four wheels: two of them are spinning wheels with brakes;
• pipe fitting complete of expansion chamber (∅250 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 under compression.

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

<table>
<thead>
<tr>
<th></th>
<th>PULSAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAPACITY</td>
<td>25-150 Tons/h</td>
</tr>
<tr>
<td>PIPE PUMP (DIN)</td>
<td>55</td>
</tr>
<tr>
<td>PIPE CONNECTION (DIN)</td>
<td>65</td>
</tr>
<tr>
<td>POWER</td>
<td>4 HP</td>
</tr>
<tr>
<td>WEIGHT</td>
<td>462 Lbs.</td>
</tr>
</tbody>
</table>

Not binding data.

Options for the PULSAR
Electrical panel for receiving tank.
Radio control.
Receiving tank.
Reduction.
3 reel rotor pump.
Stainless steel electric panel.
Vacuum switch.
LIVERANI PUMPS FOR MUST AND WINE PRODUCTION

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, it’s a perfect starter.

MIDEX VFN
Flexible impeller pump
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 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 control of the speed 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.

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
Perfect for must pumping
3.0” tri-clover fittings / 0-155 GPM / 220 Volt, 5 hp / Three phase motor / 50 ft remote with forward & reverse & speed controls / 25 ft power cable / A.C. Frequency variable speed drive
Prospero/AWS has designed a practical, functional pump mounted on a stainless steel cart designed to be durable and easy to maneuver. Producing these pumps in house allows us to control the quality and the ability to provide you with the best price.
**FLEXIBLE IMPELLER PUMP**

The most delicate pump

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

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

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

---

**Type** | **Weight Lbs.** | **Type** | **Motors** | **RPM** | **Ref.** | **H (m) = Head - Q (gal/h) = Capacity**
--- | --- | --- | --- | --- | --- | ---
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

---

**Type** | **RPM** | **H (m) = Head - Q (gal/h) = Capacity**
--- | --- | ---
VAN 60 | VA | INV | min 175 350 470 700 900 | 9411 1014 2774 3170 3963 | 793 978 1347 2219 2964 | 0
VFN 60 | V/Hz 220-400/50 HP 2.5 KW 1.86 | V/Hz 400/50 HP 3 KW 2.24 | max 900 | 5944 | 5167 | 3963 | 2964 | 793 | 0

---

**Type** | **RPM** | **H (m) = Head - Q (gal/h) = Capacity**
--- | --- | ---
VAN 80 | VA | INV | min 150 | 3963 | 3170 | 2298 | 0
VFN 80 | V/Hz 220-400/50 HP 5.5 KW 4.1 | V/Hz 400/50 HP 5.5 KW 4.1 | max 600 | 11571 | 10937 | 9510 | 7608 | 4227 | 0

---

**Not binding data**
## DIRECT DRIVE PUMP

### 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

## CENTRIFUGAL

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

## PUMPS DOUBLE

### 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

### Type and Pipe fittings

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<thead>
<tr>
<th>Type</th>
<th>Pipe fittings</th>
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<th>10</th>
<th>16</th>
<th>21</th>
<th>25</th>
<th>30</th>
<th>35</th>
<th>40</th>
<th>41</th>
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<tbody>
<tr>
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<td>175</td>
<td>7132</td>
<td>6023</td>
<td>4280</td>
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<td></td>
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<td>470</td>
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<td>6208</td>
<td>4755</td>
<td>2378</td>
<td>793</td>
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</tbody>
</table>

Not binding data.
OMAC 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

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 the ones 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, hazelnut and almond chips etc).
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, cutting edge techniques and technology in planning, production and selection of the finest materials are the reasons which have convinced clients from the most demanding industries:
- winemaking industry
- beer-brewing industry
- food processing industry
- pharmaceutical and biopharmaceutical industry
- custom made products for various other industries
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 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;

<table>
<thead>
<tr>
<th>ID</th>
<th>PSP 5</th>
<th>PST 5</th>
<th>PSP 8</th>
<th>PST 8</th>
<th>PSP 10</th>
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<th>PST 12</th>
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<td>-</td>
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<tr>
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<td>40</td>
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<td>66</td>
<td>66</td>
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<td>Capacity</td>
<td>integral grapes</td>
<td>lbs.</td>
<td>550-880</td>
<td>880-1430</td>
<td>1100-1760</td>
<td>1320-2100</td>
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<td></td>
<td>fresh lees</td>
<td>lbs.</td>
<td>1545-2200</td>
<td>2425-3300</td>
<td>3090-3970</td>
<td>3640-4690</td>
<td>5290-8800</td>
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<tr>
<td></td>
<td>fermented lees</td>
<td>lbs.</td>
<td>2200-3530</td>
<td>3300-5510</td>
<td>3970-6835</td>
<td>4690-8270</td>
<td>8800-12130</td>
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</table>

Not binding data.

**Standard accessories**
- 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**
- automatics AV, 10 preset programs, adjustable (6 standard, 3 sequential, 1 special program)
- automatics AV 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, Gallorola 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**
- hatch opening cover and channel plugs (for maceration)
- cooling jacket with connections
- draining channel wash tube, 3 m

Not binding data.
PNEUMATIC PRESSES SERIES L

The Series L pneumatic presses are designed for medium to large volume and wine makers. Sophisticated and simple, its robust design guarantees long lasting 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 the customers to design 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.

### Standard accessories
- 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)
- liquid collection pan with wheels and fixed plateau (PS_42 and 55)
- pneumatic drive of the movable plateaus (PS_21 and 29)
- strainer on the collection pan outlet
- main supply voltage 400V 50Hz, three-phase
- declaration of CE conformity
- documentation PED (97/23/EG)

### Options
- 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, Garoilla or TC
- axial filling pneumatic pinch valve (with auxiliary compressor only)
- overfilling 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
- hermetic hatch 485x600 mm and channel plugs (for maceration)
- cooling jacket with connections
- draining channel wash tube, 3 m

### Extra options PST

<table>
<thead>
<tr>
<th>ID</th>
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<td>19.7</td>
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<td>18.5 x 35</td>
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<td>19 x 35</td>
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<td>66</td>
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<tr>
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<td>3310-5070</td>
<td>4630-7055</td>
<td>5730-8820</td>
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<tr>
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<td>fresh lees lbs.</td>
<td>10580-25750</td>
<td>21900-35500</td>
<td>31550-53460</td>
<td>41300-68000</td>
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<tr>
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<td>fermented lees lbs.</td>
<td>10580-16100</td>
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<td>21390-33100</td>
<td>24250-41900</td>
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</table>

Not binding data.
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 solid 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 allows customers to design press according to their own needs (central filling valve, dumping hopper, platforms, motorized hatch and juice pan).

### Standard accessories
- automatics AVk on a cable, 10 preset programs, adjustable (6 standard, 3 sequential, 1 special program)
- vacuum pump
- prepared for external compressor
- 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 DN11851 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

### Specifications

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<th>PST 130</th>
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<th>PST 200</th>
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<tr>
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<td>63.5</td>
<td>63.5</td>
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<td>31.5x23.6</td>
<td>31.5x23.6</td>
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Not binding data.
COMPONENTS & EQUIPMENTS

The Series L pneumatic presses are designed for medium to large volume and wine makers. Sophisticated and simple, its solid design guarantees long lasting 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 customers to design 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.

JUICE COLLECTION PAN WITH WHEELS FOR M SERIES

JUICE COLLECTION PAN FIXED ON THE PRESS FRAME FOR L SERIES

JUICE COLLECTION PAN WITH GUIDES FOR L SERIES

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 is very important to reduce the oldness of wines and prolonging their life-span.

In hyperreductive processing of white wines higher levels of glutathione are preserved, therefore this technology is very important in reducing the oldness of wines and prolonging their life-span.

**Hyperreductive wine press PSH**

Why pneumatic hyperreductive wine press PSH is 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

### 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)
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

On request, pneumatic presses with a closed PST system can be equipped with a cooling jacket and 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):

<table>
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<th>Pneumatic press</th>
<th>Drum volume (hl)</th>
<th>Cooling jacket (m²)</th>
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<td>23.20</td>
</tr>
</tbody>
</table>

Not binding data.

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.
PRESS DRUM

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

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 leafs)
- hermetic hatch

Sliding hatch

Hermetic hatch

Drum design PST with separate draining channels

Drum design PST with connected draining channels, big draining surface

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.

<table>
<thead>
<tr>
<th>Equipment included:</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Mirror interior finish</td>
</tr>
<tr>
<td>- Marble exterior finish</td>
</tr>
<tr>
<td>- 3” tri-clover drain port</td>
</tr>
<tr>
<td>- 2” tri-clover racking port</td>
</tr>
<tr>
<td>- Sample valve port tri-clover</td>
</tr>
<tr>
<td>- Rectangular man-way 420 x 310 mm 500/1000 gal, 530 x 410 mm 1500 gal - 2000 gal.</td>
</tr>
<tr>
<td>- Oval man-way 310 x 440 mm for all size tanks</td>
</tr>
<tr>
<td>- Top man-way 420 mm</td>
</tr>
<tr>
<td>- Connection for thermometer 1/2” NPT</td>
</tr>
<tr>
<td>- Connection for probe 1/2” NPT</td>
</tr>
<tr>
<td>- Cooling jacket: rated 6 bar</td>
</tr>
<tr>
<td>- Lifting rings</td>
</tr>
<tr>
<td>- Ladder holder</td>
</tr>
</tbody>
</table>

**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

Not binding data.

<table>
<thead>
<tr>
<th>FIXED CAPACITY RED WINE TANK</th>
<th>FR500GAL</th>
<th>FR750GAL</th>
<th>FR1000GAL</th>
<th>FR1500GAL</th>
<th>FR2000GAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>H 2900 Liters 2900 Gal. 2900 Gal. 2900 Gal. 2900 Gal. 2900 Gal.</td>
<td>79 inch 79 inch 79 inch 79 inch 79 inch</td>
<td>79 inch 79 inch 79 inch 79 inch 79 inch</td>
<td>79 inch 79 inch 79 inch 79 inch 79 inch</td>
<td>95 inch 95 inch 95 inch 95 inch 95 inch</td>
<td>95 inch 95 inch 95 inch 95 inch 95 inch</td>
</tr>
<tr>
<td>Z without ext. FR500GAL 544 Gal. FR750GAL 780 Gal. FR1000GAL 1034 Gal. FR1500GAL 1490 Gal. FR2000GAL 2078 Gal.</td>
<td>95 inch 95 inch 95 inch 95 inch 95 inch</td>
<td>97 inch 97 inch 97 inch 97 inch 97 inch</td>
<td>97 inch 97 inch 97 inch 97 inch 97 inch</td>
<td>113 inch 113 inch 113 inch 113 inch 113 inch</td>
<td>113 inch 113 inch 113 inch 113 inch 113 inch</td>
</tr>
<tr>
<td>S without ext. FR500GAL 544 Gal. FR750GAL 780 Gal. FR1000GAL 1034 Gal. FR1500GAL 1490 Gal. FR2000GAL 2078 Gal.</td>
<td>3 inch 3 inch 3 inch 3 inch 3 inch</td>
<td>3 inch 3 inch 3 inch 3 inch 3 inch</td>
<td>3 inch 3 inch 3 inch 3 inch 3 inch</td>
<td>3 inch 3 inch 3 inch 3 inch 3 inch</td>
<td>3 inch 3 inch 3 inch 3 inch 3 inch</td>
</tr>
<tr>
<td>Z with ext. FR500GAL 544 Gal. FR750GAL 780 Gal. FR1000GAL 1034 Gal. FR1500GAL 1490 Gal. FR2000GAL 2078 Gal.</td>
<td>123 inch 123 inch 123 inch 123 inch 123 inch</td>
<td>123 inch 123 inch 123 inch 123 inch 123 inch</td>
<td>123 inch 123 inch 123 inch 123 inch 123 inch</td>
<td>139 inch 139 inch 139 inch 139 inch 139 inch</td>
<td>139 inch 139 inch 139 inch 139 inch 139 inch</td>
</tr>
<tr>
<td>S with ext. FR500GAL 544 Gal. FR750GAL 780 Gal. FR1000GAL 1034 Gal. FR1500GAL 1490 Gal. FR2000GAL 2078 Gal.</td>
<td>29.5 inch 29.5 inch 29.5 inch 29.5 inch 29.5 inch</td>
<td>29.5 inch 29.5 inch 29.5 inch 29.5 inch 29.5 inch</td>
<td>29.5 inch 29.5 inch 29.5 inch 29.5 inch 29.5 inch</td>
<td>29.5 inch 29.5 inch 29.5 inch 29.5 inch 29.5 inch</td>
<td>29.5 inch 29.5 inch 29.5 inch 29.5 inch 29.5 inch</td>
</tr>
<tr>
<td>Nr. of Legs</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>4</td>
<td>4</td>
</tr>
<tr>
<td>M (approx.)</td>
<td>463 lbs.</td>
<td>573 lbs.</td>
<td>668 lbs.</td>
<td>908 lbs.</td>
<td>1124 lbs.</td>
</tr>
</tbody>
</table>
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.

<table>
<thead>
<tr>
<th>VR500GAL</th>
<th>VR750GAL</th>
<th>VR1000GAL</th>
<th>VR1500GAL</th>
<th>VR2000GAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>1900 Liters</td>
<td>3100 Liters</td>
<td>3900 Liters</td>
<td>5500 Liters</td>
<td>7300 Liters</td>
</tr>
</tbody>
</table>

- **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.**: 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
- **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.

Not binding data.

**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

**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

**Digital thermometer DT 5°**

**Sample valve TC 1”**

**Level indicator**

**Drain port DRA T/C**

**Top manway**

**Oval manway OP**

**Cooling jacket**

**Strengthening ring**

**Lid crane**

**Windlass**

**Rectangular manway 430x310mm,**

**Racking port T/C with reinforcement**

**Floating lid**

**Oval manway Lavegetti A3E**

**Ladder holder**

**Temperature controller SPR8°**

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

---

*Optional*
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.

<table>
<thead>
<tr>
<th>Equipment included:</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Mirror interior finish</td>
</tr>
<tr>
<td>- Marble exterior finish</td>
</tr>
<tr>
<td>- 2” tri-clover drain port</td>
</tr>
<tr>
<td>- 2” tri-clover racking port</td>
</tr>
<tr>
<td>- Sample valve port tri-clover</td>
</tr>
<tr>
<td>- Oval man-way 310 x 440 mm 500 gal for all size tanks</td>
</tr>
<tr>
<td>- Top man-way 420 mm</td>
</tr>
<tr>
<td>- Connection for thermometer 1/2” NPT</td>
</tr>
<tr>
<td>- Connection for probe 1/2” NPT</td>
</tr>
<tr>
<td>- Cooling jacket: 6 bar</td>
</tr>
<tr>
<td>- Lifting rings</td>
</tr>
<tr>
<td>- Ladder holder</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Available options:</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Pump-over system includes all piping, sieve, rotational sparger and pump</td>
</tr>
<tr>
<td>- Double jacketing for complete tank coverage available</td>
</tr>
<tr>
<td>- 15%, 35% tank bottom inclines available</td>
</tr>
<tr>
<td>- Sample valve tri-clover fitting 15 (ISO) with clamp and gasket</td>
</tr>
<tr>
<td>- Pressure compensating valve DIN 50</td>
</tr>
<tr>
<td>- Leg extensions: 300 mm and 650 mm</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Material:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless steel AISI316 - tank lid</td>
</tr>
<tr>
<td>Stainless steel AISI304 - other parts</td>
</tr>
</tbody>
</table>

---

**Digital thermometer DT 5°**
**Sample valve TC34**
**Level indicator**
**Drain port DRA T/C**
**Top manway**
**Oval manway OP**
**Cooling jacket**

---

**Racking port T/C with reinforcement**
**Tank inlet 58mm with pressure compensating valve**
**Oval manway Laveggi A3E**
**Ladder holder**
**Temperature controller SPR8°**
**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.

### 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
- Lid 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

---

**VW500GAL**

<table>
<thead>
<tr>
<th>Measurement</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>D (inch)</td>
<td>44</td>
</tr>
<tr>
<td>H (inch)</td>
<td>79</td>
</tr>
<tr>
<td>Z without ext. (inch)</td>
<td>108</td>
</tr>
<tr>
<td>S without ext. (inch)</td>
<td>9</td>
</tr>
<tr>
<td>Z with ext. (inch)</td>
<td>121</td>
</tr>
<tr>
<td>S with ext. (inch)</td>
<td>21</td>
</tr>
<tr>
<td>Z with ext. (inch)</td>
<td>135</td>
</tr>
<tr>
<td>S with ext. (inch)</td>
<td>35</td>
</tr>
<tr>
<td>Nr. of Legs</td>
<td>3</td>
</tr>
<tr>
<td>M (approx.)</td>
<td>342 lbs.</td>
</tr>
</tbody>
</table>

*Not binding data.*

---

**VW750GAL**

<table>
<thead>
<tr>
<th>Measurement</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>D (inch)</td>
<td>54</td>
</tr>
<tr>
<td>H (inch)</td>
<td>79</td>
</tr>
<tr>
<td>Z without ext. (inch)</td>
<td>108</td>
</tr>
<tr>
<td>S without ext. (inch)</td>
<td>9</td>
</tr>
<tr>
<td>Z with ext. (inch)</td>
<td>121</td>
</tr>
<tr>
<td>S with ext. (inch)</td>
<td>21</td>
</tr>
<tr>
<td>Z with ext. (inch)</td>
<td>135</td>
</tr>
<tr>
<td>S with ext. (inch)</td>
<td>35</td>
</tr>
<tr>
<td>Nr. of Legs</td>
<td>3</td>
</tr>
<tr>
<td>M (approx.)</td>
<td>441 lbs.</td>
</tr>
</tbody>
</table>

*Not binding data.*

---

**VW1000GAL**

<table>
<thead>
<tr>
<th>Measurement</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>D (inch)</td>
<td>63</td>
</tr>
<tr>
<td>H (inch)</td>
<td>79</td>
</tr>
<tr>
<td>Z without ext. (inch)</td>
<td>117</td>
</tr>
<tr>
<td>S without ext. (inch)</td>
<td>9</td>
</tr>
<tr>
<td>Z with ext. (inch)</td>
<td>129</td>
</tr>
<tr>
<td>S with ext. (inch)</td>
<td>21</td>
</tr>
<tr>
<td>Z with ext. (inch)</td>
<td>143</td>
</tr>
<tr>
<td>S with ext. (inch)</td>
<td>35</td>
</tr>
<tr>
<td>Nr. of Legs</td>
<td>3</td>
</tr>
<tr>
<td>M (approx.)</td>
<td>562 lbs.</td>
</tr>
</tbody>
</table>

*Not binding data.*

---

**VW1500GAL**

<table>
<thead>
<tr>
<th>Measurement</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>D (inch)</td>
<td>75</td>
</tr>
<tr>
<td>H (inch)</td>
<td>79</td>
</tr>
<tr>
<td>Z without ext. (inch)</td>
<td>128</td>
</tr>
<tr>
<td>S without ext. (inch)</td>
<td>9</td>
</tr>
<tr>
<td>Z with ext. (inch)</td>
<td>141</td>
</tr>
<tr>
<td>S with ext. (inch)</td>
<td>21</td>
</tr>
<tr>
<td>Z with ext. (inch)</td>
<td>154</td>
</tr>
<tr>
<td>S with ext. (inch)</td>
<td>29</td>
</tr>
<tr>
<td>Nr. of Legs</td>
<td>4</td>
</tr>
<tr>
<td>M (approx.)</td>
<td>706 lbs.</td>
</tr>
</tbody>
</table>

*Not binding data.*

---

**VW2000GAL**

<table>
<thead>
<tr>
<th>Measurement</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>D (inch)</td>
<td>81</td>
</tr>
<tr>
<td>H (inch)</td>
<td>89</td>
</tr>
<tr>
<td>Z without ext. (inch)</td>
<td>128</td>
</tr>
<tr>
<td>S without ext. (inch)</td>
<td>9</td>
</tr>
<tr>
<td>Z with ext. (inch)</td>
<td>141</td>
</tr>
<tr>
<td>S with ext. (inch)</td>
<td>29</td>
</tr>
<tr>
<td>Nr. of Legs</td>
<td>4</td>
</tr>
<tr>
<td>M (approx.)</td>
<td>816 lbs.</td>
</tr>
</tbody>
</table>

*Not binding data.*
PUNCH-DOWN FERMENTERS

Main characteristics:
- 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
- fitted with temperature monitoring and control equipment (double jacket, SPR8 temperature controller...)
- due to their closed design, lees are protected against uncontrolled oxidation during fermentation
- the construction with the inclined bottom 10% (possible also 15% or 35%) enables simple cleaning of the tank
- the entire cap submerging assembly can be dismounted and the fermenter applied as a classic vessel for must fermentation or wine storage

Accessories:
- system to pour must over the cap (sieve over the racking port, pumping over tube, rotation sprayer, pump, ...)  
- controlled lees oxidation equipment (micro- or macro-oxidation)

<table>
<thead>
<tr>
<th>ID</th>
<th>V (Gal.)</th>
<th>D (Inch)</th>
<th>H (Inch)</th>
<th>Z (Inch)</th>
<th>Y (Inch)</th>
</tr>
</thead>
<tbody>
<tr>
<td>PD1000G</td>
<td>1347</td>
<td>70.1</td>
<td>74.8</td>
<td>173.2</td>
<td>55.1</td>
</tr>
<tr>
<td>PD1500G</td>
<td>1875</td>
<td>80.7</td>
<td>78.7</td>
<td>181.1</td>
<td>55.1</td>
</tr>
<tr>
<td>PD2000G</td>
<td>2456</td>
<td>80.7</td>
<td>104.3</td>
<td>206.7</td>
<td>55.1</td>
</tr>
<tr>
<td>PD2500G</td>
<td>3090</td>
<td>86.6</td>
<td>114.2</td>
<td>234.5</td>
<td>70.9</td>
</tr>
<tr>
<td>PD3000G</td>
<td>3592</td>
<td>86.6</td>
<td>133.9</td>
<td>253.9</td>
<td>70.9</td>
</tr>
</tbody>
</table>

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

Not binding data.
**FERMENTERS**

**PUMP-OVER FERMENTERS**

1. sieve over the racking port
2. must remounting pump
3. pumping over tube
4. rotational sparger
5. cap
6. must

**PUNCH-DOWN FERMENTERS**

1. pneumatic cylinder
2. submerged agitator
3. cap
4. must

**PIP system:**

1. cap
2. must
3. seeds
4. outlet valve for discharge of seeds
5. sliding door for pomace discharge
6. pomace

**PUMP-OVER FERMENTERS pouring of must over the cap (“remontages”)**

Automated 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.

Special rotating punch-down device can be applied to all standard variable capacity red wine tanks.

Dismounting cover with a submerging device can be applied to all standard variable capacity red wine tanks.
PUNCH-DOWN FERMENTER - SEED REMOVAL

Main characteristics:
- fitted with a cap submerging system and the for pipe removal 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
- fitted with temperature monitoring and control equipment (double jacket, SPR8 temperature controller...)
- due to their closed design, lees are protected against uncontrolled oxidation during fermentation
- the installed system for pip removal from lees reduces the extraction of undesired tannins during fermentation
- the bottom design (truncated cone) with scraper and metering hatch ensures fast and easy discharging of the fermenter
- the entire cap submerging assembly can be dismounted and the fermenter applied as a classic vessel for must fermentation or wine storage

Accessories:
- system to pour must over the cap (sieve over the racking port, pumping over tube, rotation sprayer, pump, ...)
- controlled lees oxidation equipment (micro- or macro-oxidation)

<table>
<thead>
<tr>
<th>ID</th>
<th>V</th>
<th>D</th>
<th>H</th>
<th>Z*</th>
<th>Y*</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Gal.</td>
<td>Inch</td>
<td>Inch</td>
<td>Inch</td>
<td>Inch</td>
</tr>
<tr>
<td>PDS1000G</td>
<td>1347</td>
<td>70.1</td>
<td>63</td>
<td>187</td>
<td>39.4</td>
</tr>
<tr>
<td>PDS1500G</td>
<td>1928</td>
<td>70.1</td>
<td>98.4</td>
<td>238.1</td>
<td>55.1</td>
</tr>
<tr>
<td>PDS2000G</td>
<td>2483</td>
<td>80.7</td>
<td>88.6</td>
<td>230.3</td>
<td>55.1</td>
</tr>
<tr>
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<td>3117</td>
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<td>98.4</td>
<td>250</td>
<td>70.9</td>
</tr>
<tr>
<td>PDS3000G</td>
<td>3619</td>
<td>86.6</td>
<td>118.1</td>
<td>277.6</td>
<td>70.9</td>
</tr>
</tbody>
</table>

* specifications may vary depending on the installed equipment, special variants...
TEMPERATURE MONITORING AND CONTROL EQUIPMENT
In the process of vinification, temperature monitoring and control are essential passages. 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 stabilization of wine; the temperature of stored wine; etc.

<table>
<thead>
<tr>
<th>Cooling and heating equipment:</th>
<th>Temperature measurement and control equipment:</th>
</tr>
</thead>
<tbody>
<tr>
<td>• double jacket for the mounting on vessels;</td>
<td>• DT5 digital thermometer;</td>
</tr>
<tr>
<td>• plate heat exchangers (cooling plates) for the installation in vessels;</td>
<td>• SPR8 temperature controller;</td>
</tr>
<tr>
<td>• sprinkling tubes for external cooling;</td>
<td>• software: SCADA-SPR8 system for centralised computer operation of SPR8 temperature controllers in a network</td>
</tr>
<tr>
<td>• double bottoms with heaters.</td>
<td></td>
</tr>
</tbody>
</table>

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.

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
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 150Hl/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 Hl/h,
pump with pressure gauge valve and floating lid gasket.

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

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.

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.

<table>
<thead>
<tr>
<th>ID</th>
<th>V (lt. /gal.)</th>
<th>D (mm. /in.)</th>
<th>H (mm. /in.)</th>
<th>Z (mm. /in.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>SU150</td>
<td>150 (40 gal.)</td>
<td>510 (20 in.)</td>
<td>750 (30 in.)</td>
<td>750 (30 in.)</td>
</tr>
<tr>
<td>SU200</td>
<td>200 (53 gal.)</td>
<td>510 (20 in.)</td>
<td>1000 (40 in.)</td>
<td>1000 (40 in.)</td>
</tr>
<tr>
<td>SU300</td>
<td>300 (80 gal.)</td>
<td>640 (25 in.)</td>
<td>1000 (40 in.)</td>
<td>1000 (40 in.)</td>
</tr>
<tr>
<td>SU400</td>
<td>400 (106 gal.)</td>
<td>640 (25 in.)</td>
<td>1250 (50 in.)</td>
<td>1250 (50 in.)</td>
</tr>
<tr>
<td>SU600</td>
<td>600 (158 gal.)</td>
<td>800 (32 in.)</td>
<td>1500 (60 in.)</td>
<td>1500 (60 in.)</td>
</tr>
<tr>
<td>SU750</td>
<td>750 (200 gal.)</td>
<td>800 (32 in.)</td>
<td>1500 (60 in.)</td>
<td>1500 (60 in.)</td>
</tr>
<tr>
<td>SU1000</td>
<td>1000 (264 gal.)</td>
<td>955 (38 in.)</td>
<td>1500 (60 in.)</td>
<td>1500 (60 in.)</td>
</tr>
<tr>
<td>SLU300</td>
<td>300 (80 gal.)</td>
<td>640 (25 in.)</td>
<td>1000 (40 in.)</td>
<td>1300 (51 in.)</td>
</tr>
<tr>
<td>SLU400</td>
<td>400 (106 gal.)</td>
<td>640 (25 in.)</td>
<td>1250 (50 in.)</td>
<td>1550 (61 in.)</td>
</tr>
<tr>
<td>SLU500</td>
<td>500 (132 gal.)</td>
<td>800 (32 in.)</td>
<td>1000 (40 in.)</td>
<td>1300 (51 in.)</td>
</tr>
<tr>
<td>SLU600</td>
<td>600 (158 gal.)</td>
<td>800 (32 in.)</td>
<td>1250 (50 in.)</td>
<td>1550 (61 in.)</td>
</tr>
<tr>
<td>SLU750</td>
<td>750 (200 gal.)</td>
<td>800 (32 in.)</td>
<td>1500 (60 in.)</td>
<td>1800 (71 in.)</td>
</tr>
<tr>
<td>SLU1000</td>
<td>1000 (264 gal.)</td>
<td>955 (38 in.)</td>
<td>1500 (60 in.)</td>
<td>1800 (71 in.)</td>
</tr>
</tbody>
</table>

Not binding data.
**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 one 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 machine - Permanent means of access to machine - Part 1: Choice of a fixed means of access between two levels)

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 and 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 and the half of these 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 several possibility for composition of elements. Walk-on constructions can be adapted to the available space and the existing objects in the room. 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.
FIXED CAPACITY RED WINE TANK

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

<table>
<thead>
<tr>
<th>ID</th>
<th>CR500GAL</th>
<th>CR750GAL</th>
<th>CR1000GAL</th>
<th>CR1300GAL</th>
<th>CR1700GAL</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>lt.</td>
<td>gal.</td>
<td>mm</td>
<td>mm</td>
<td>mm</td>
</tr>
<tr>
<td>A</td>
<td>1900</td>
<td>(500 US gallon)</td>
<td>1150 (46 inch)</td>
<td>1420 (55.9 inch)</td>
<td>1600 (63 inch)</td>
</tr>
<tr>
<td>B</td>
<td>2960</td>
<td>(780 US gallon)</td>
<td>1120 (44 inch)</td>
<td>1390 (54.7 inch)</td>
<td>1570 (61.8 inch)</td>
</tr>
<tr>
<td>C</td>
<td>3890</td>
<td>(1027 US gallon)</td>
<td>2000 (78.7 inch)</td>
<td>2000 (78.7 inch)</td>
<td>2000 (78.7 inch)</td>
</tr>
<tr>
<td>D</td>
<td>4930</td>
<td>(1300 US gallon)</td>
<td>400 (15.7 inch)</td>
<td>400 (15.7 inch)</td>
<td>400 (15.7 inch)</td>
</tr>
<tr>
<td>E</td>
<td>6280</td>
<td>(1660 US gallon)</td>
<td>2750 (107 inch)</td>
<td>2750 (107 inch)</td>
<td>2750 (107 inch)</td>
</tr>
<tr>
<td>F</td>
<td>700 (27.5 inch)</td>
<td>940 (37 inch)</td>
<td>940 (37 inch)</td>
<td>940 (37 inch)</td>
<td>940 (37 inch)</td>
</tr>
<tr>
<td>Nr. of Leg</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>4</td>
<td>4</td>
</tr>
<tr>
<td>Weight</td>
<td>lb</td>
<td>530</td>
<td>650</td>
<td>730</td>
<td>870</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>ID</th>
<th>OR500GAL</th>
<th>OR750GAL</th>
<th>OR1000GAL</th>
<th>OR1300GAL</th>
<th>OR1700GAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>mm</td>
<td>1200 (47.2 inch)</td>
<td>1500 (59 inch)</td>
<td>1720 (67.7 inch)</td>
<td>1810 (71.2 inch)</td>
</tr>
<tr>
<td>B</td>
<td>mm</td>
<td>140 (5.5 inch)</td>
<td>140 (5.5 inch)</td>
<td>140 (5.5 inch)</td>
<td>180 (7 inch)</td>
</tr>
<tr>
<td>C</td>
<td>mm</td>
<td>1750 (69 inch)</td>
<td>1750 (69 inch)</td>
<td>1750 (69 inch)</td>
<td>2000 (78.7 inch)</td>
</tr>
<tr>
<td>D</td>
<td>mm</td>
<td>400 (15.7 inch)</td>
<td>400 (15.7 inch)</td>
<td>400 (15.7 inch)</td>
<td>500 (19.7 inch)</td>
</tr>
<tr>
<td>E</td>
<td>mm</td>
<td>2425 (95.5 inch)</td>
<td>2425 (95.5 inch)</td>
<td>2425 (95.5 inch)</td>
<td>2675 (105 inch)</td>
</tr>
<tr>
<td>F</td>
<td>mm</td>
<td>700 (27.5 inch)</td>
<td>700 (27.5 inch)</td>
<td>700 (27.5 inch)</td>
<td>940 (37 inch)</td>
</tr>
<tr>
<td>Nr. of Leg</td>
<td>3</td>
<td>3</td>
<td>4</td>
<td>4</td>
<td>4</td>
</tr>
<tr>
<td>Weight</td>
<td>lb</td>
<td>540</td>
<td>660</td>
<td>750</td>
<td>890</td>
</tr>
</tbody>
</table>

Not binding data.

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 machine 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’s possible to check and set the temperature of the glycol mixture and the wine and also 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 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)
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 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

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

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

| OPTIONAL | YES, 2 thermostats | N.A. | N.A. | N.A. | YES, 4 thermostats | YES, 4 thermostats | 8 thermostats Included |
| Ready with water collectors | - electro valves | - water collectors | Yes | No. 2 of ½” | No. 2 galvanized | N.A. | N.A. | N.A. | Yes | No. 2 of ½” | Yes | No. 2 of ¼” | Yes | Included | No. 8 of ¼” | No. 2 inox |

Not binding data.
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.

- Customized 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.
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 (1.5 - 3 - 6 meters)

**Length**

**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.

**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.

<table>
<thead>
<tr>
<th>FILTER MODEL</th>
<th>FILTERING SURFACE</th>
</tr>
</thead>
<tbody>
<tr>
<td>20 Plates</td>
<td>10.76 sq. ft.</td>
</tr>
<tr>
<td>30 Plates</td>
<td>49.5 sq. ft.</td>
</tr>
<tr>
<td>40 Plates</td>
<td>66.7 sq. ft.</td>
</tr>
<tr>
<td>60 Plates</td>
<td>102.2 sq. ft.</td>
</tr>
<tr>
<td>80 Plates</td>
<td>135.6 sq. ft.</td>
</tr>
<tr>
<td>100 Plates</td>
<td>172.2 sq. ft.</td>
</tr>
</tbody>
</table>

*Not binding data.*
GREEN FILTER

A - Pre-coating
The filter is filled with water that flows in a closed circuit. The filter aid suspension is injected into the circuit and retained by the filter plate cloths forming an even pre-coat.

B - Filtration
The liquid is fed by the main pump added of a variable quantity of filter aid (diatomite) in order to be filtered. The solid substances that must be separated and the filter aid are retained by the filter plates, thus forming an even and porous cake.

C - Scavenge filtration
During pre-coating in the filtration chamber, another pre-coat 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, then fall on the bottom of the chamber and on the vat. After this operation, the filter plates are washed with water sprayed through the vertical manifold. The filter plates rotate during this operation and so 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).
TMCI PADOVAN HISTORY
Our roots date back to 1919, when the Officine Meccaniche Padovan (Padovan Mechanical Workshops) were established, specialising in machines for the wine industry. These ones developed on a world-wide level in 1984, when 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 to our customers the latest generation technology and the most competitive solutions.
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