

MAXI-COMPACT

the compact wine press

for universal applications

e.g. grapes (in whole or mash, ice wine), fruits*, lees*, ...

* in combination with filter cloth / pressing aids

Most gentle and most effective vinification process for the best grape juice



MAXI-COMPACT 250

for quantities up to
appr. 600 kg grape mash



MAXI-COMPACT 400

for quantities up to
appr. 1000 kg grape mash

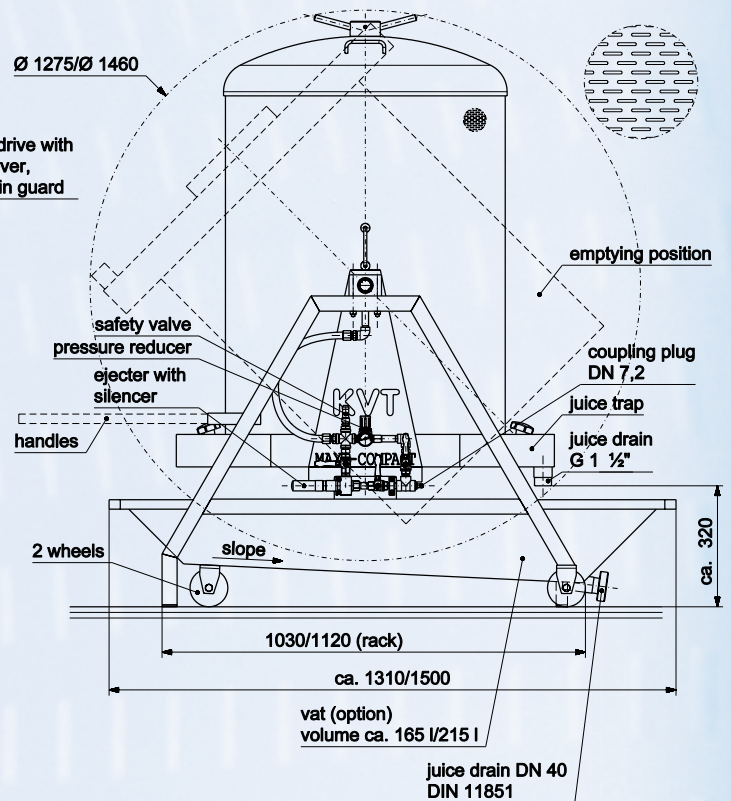
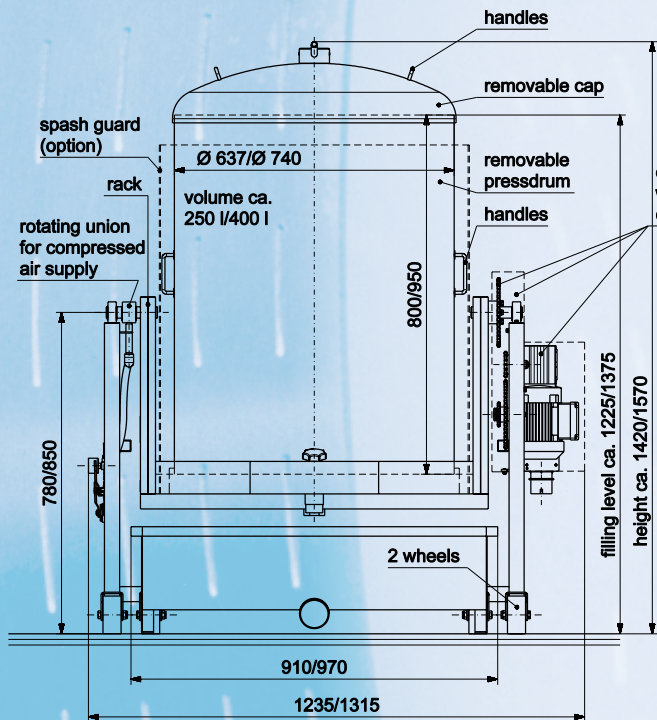


Description:

- space-saving rectangular design
- press drum in stainless steel with fine slot punching 1,8 mm wide
- large, removable cap
- press drum mounted on cross beam frame, rotatable over longitudinal axis for convenient loosening and emptying the drum
- operation via reversing switch IP67
- sturdy frame made of stainless steel with two wheels for comfortable relocation
- press drum completely removable for easy and quick cleaning
- pressurizing and vacuum process by compressed air
- pressure and vacuum application by pneumatic control
- press ready for connection with all valves, manometer and safety valve
- options: juice vat, filter cloth, splash guard and compressor

Materials:

- press drum, rack and vat in stainless steel 1.4301 / AISI 304
- press diaphragm made of high-strength, age-resistant and food-approved Polyurethane with fabric reinforcement, temperature resistant up to 70°C



	MAXI-COMPACT 250	MAXI-COMPACT 400
nominal volume of the press drum	ca. 250 l	ca. 400 l
height	ca. 1,4 m	ca. 1,6 m
base area W x L (without juice vat)	1,1 x 1,0 m	1,3 x 1,1 m
base area W x L (with juice vat)	1,1 x 1,2 m	1,3 x 1,5 m
total weight (without juice vat)	ca. 190 kg	ca. 240 kg
total weight (with juice vat)	ca. 220 kg	ca. 280 kg
electrical connection	400 V, 3~, 0,25 kW	400 V, 3~, 0,25 kW
max. operating pressure	2,0 bar	2,0 bar