



EUROPRESS 80-320 HL BY SCHARFENBERGER

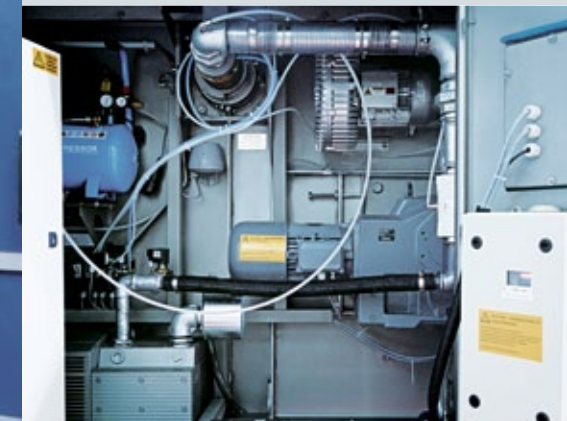
80-320HL

grapeworks NZ

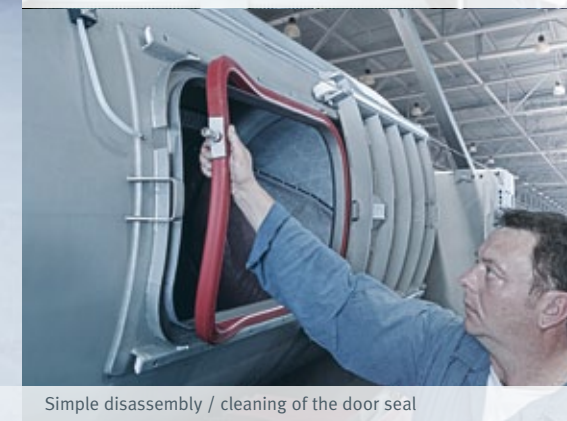
S Scharfenberger
Maschinenbau



Digital control with touch screen



Easy accessibility to all units / control cabinet



Simple disassembly / cleaning of the door seal

EUROPRESS – QUALITY TAKEN TO THE NEXT LEVEL

OVER 45 YEARS OF EXPERIENCE, KNOW-HOW AND INNOVATION COMBINED IN THIS GRAPE PRESS.

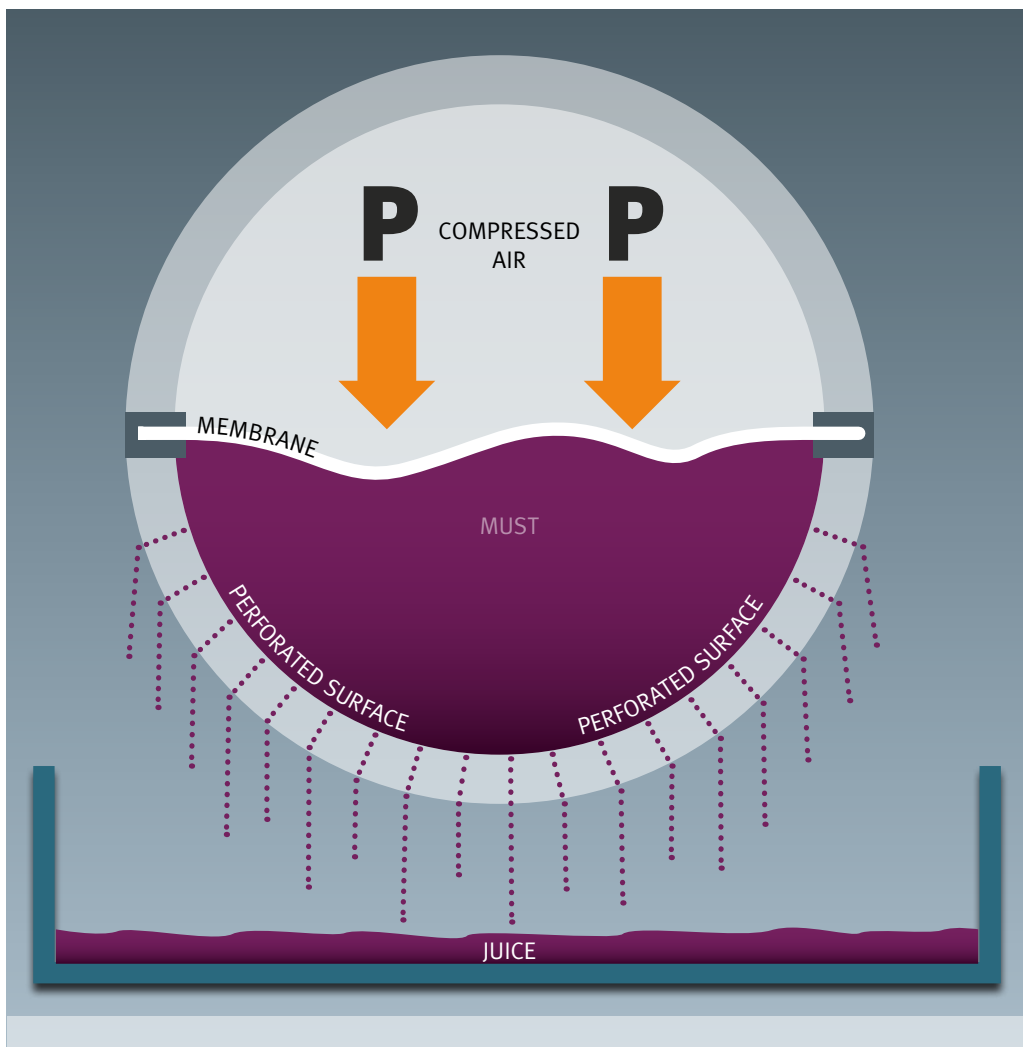
Since 1971, when we marketed our first Europress, we set the standard in gentle grape processing. Continuous development and consistently high quality, state-of-the art technology, self-developed and manufactured electronic controls, flexibility and reliable customer service makes the new Europress the benchmark in gentle grape processing. The new Europress is characterized by its value and durability, use of high-grade components, user-friendliness, all of which also applies to its electronic control unit.

THE EQUIPMENT

- Stainless steel design
- Fully automated digital control with 12 individually selectable programs (up to 80 pressure stages)
- Individual programs (Crémant program, etc.)
- Highly absorbent silencer
- Frequency-controlled drive motor for gentle grape must processing
- Central filling unit DN 100
- Drive motor with clockwise and counter clockwise rotation
- Large-volume vacuum pump (pre-blower)
- High-capacity stainless-steel juice tray
- Large drum doors
- Drum doors with pneumatic control function
- Drum doors with pneumatic sealing (model T)
- Pomace discharge elements below the membrane for faster emptying of the press
- Special membran fastening
- Available filling options: swivel, interval or continuous rotation mode

THE OPTIONS

- Intelligent control
- Built-in low-noise compressor
- Central filling unit DN 125 and 150
- Cleaning systems
- Individual frame extensions
- Whole cluster feed hopper
- Europress Cool – tank press with dual jacket for cooling and heating
- Catwalks
- Various juice pan systems
- Must and pomace transport systems
- Remote control
- Electrically motorized
- and many other options ...



Matching membrane with pomace discharge elements



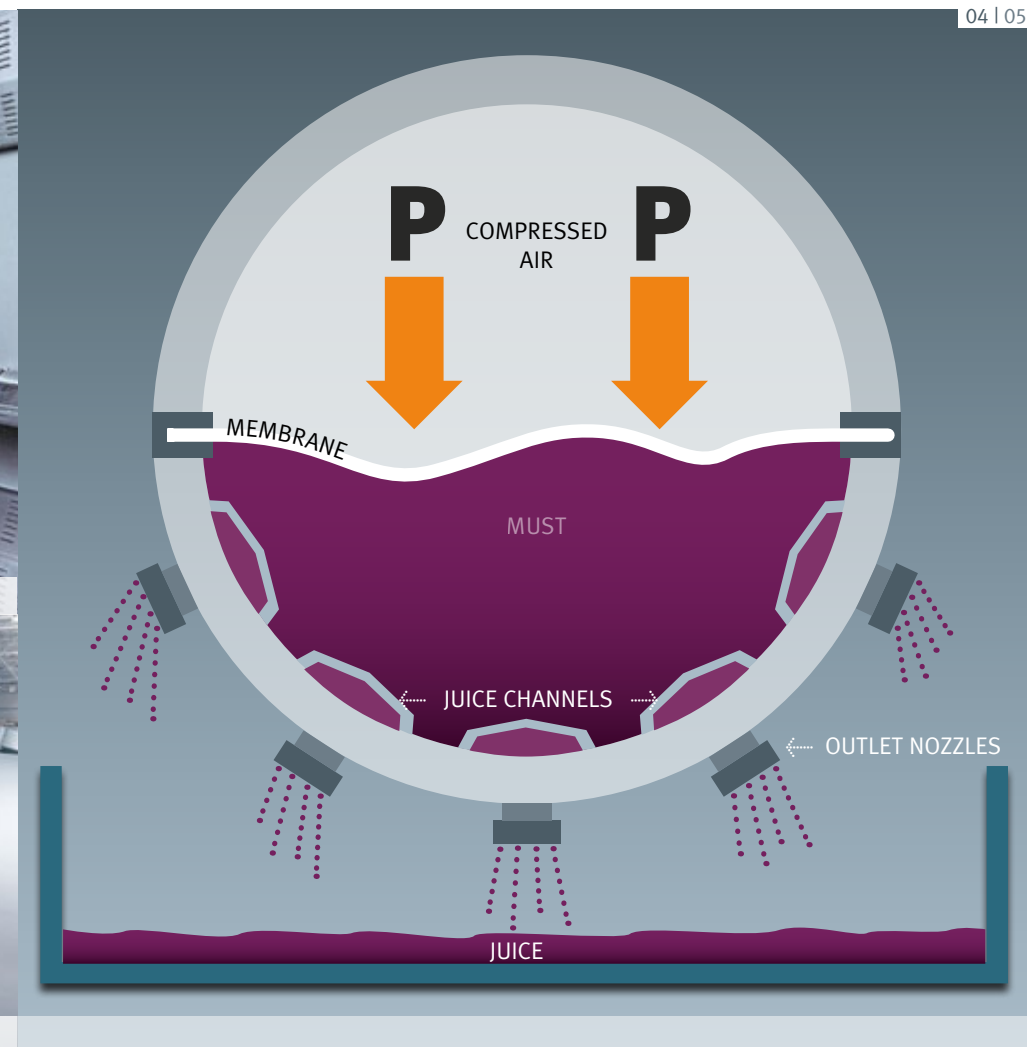
Large juice draining surface with conical slots



The hinged interior juice channels are easy to clean



Juice outlets



OPEN PRESS SYSTEM

EUROPRESS MODEL P

In an open press system, one side of the press drum has very narrow conical slots. The shape and arrangement of these slots guarantees the highest juice quality and prevents the slots from clogging up.

YOUR ADVANTAGE

- Gentle pressing
- Large filling door opening
- Easy to clean
- Efficient pressing times due to large juice draining surface

CLOSED PRESS SYSTEM

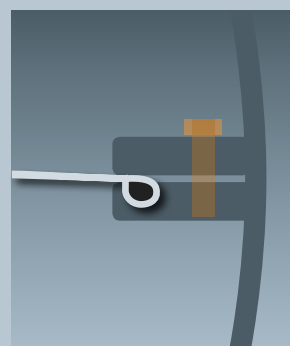
EUROPRESS MODEL T

In a closed press system, the press drum is equipped with hinged interior juice channels with very narrow slots. Through the outlet slots, the juice flows directly into the juice pan.

YOUR ADVANTAGE

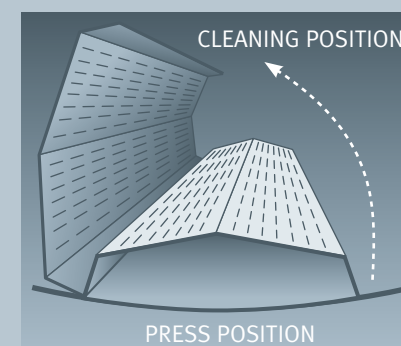
- Gentle pressing
- Large juice draining surface
- Perfectly suited for must holding time and must fermentation
- Easy to clean due to hinged interior juice channels

TECHNICAL DETAILS OF SCHARFENBERGER PRESS SYSTEMS



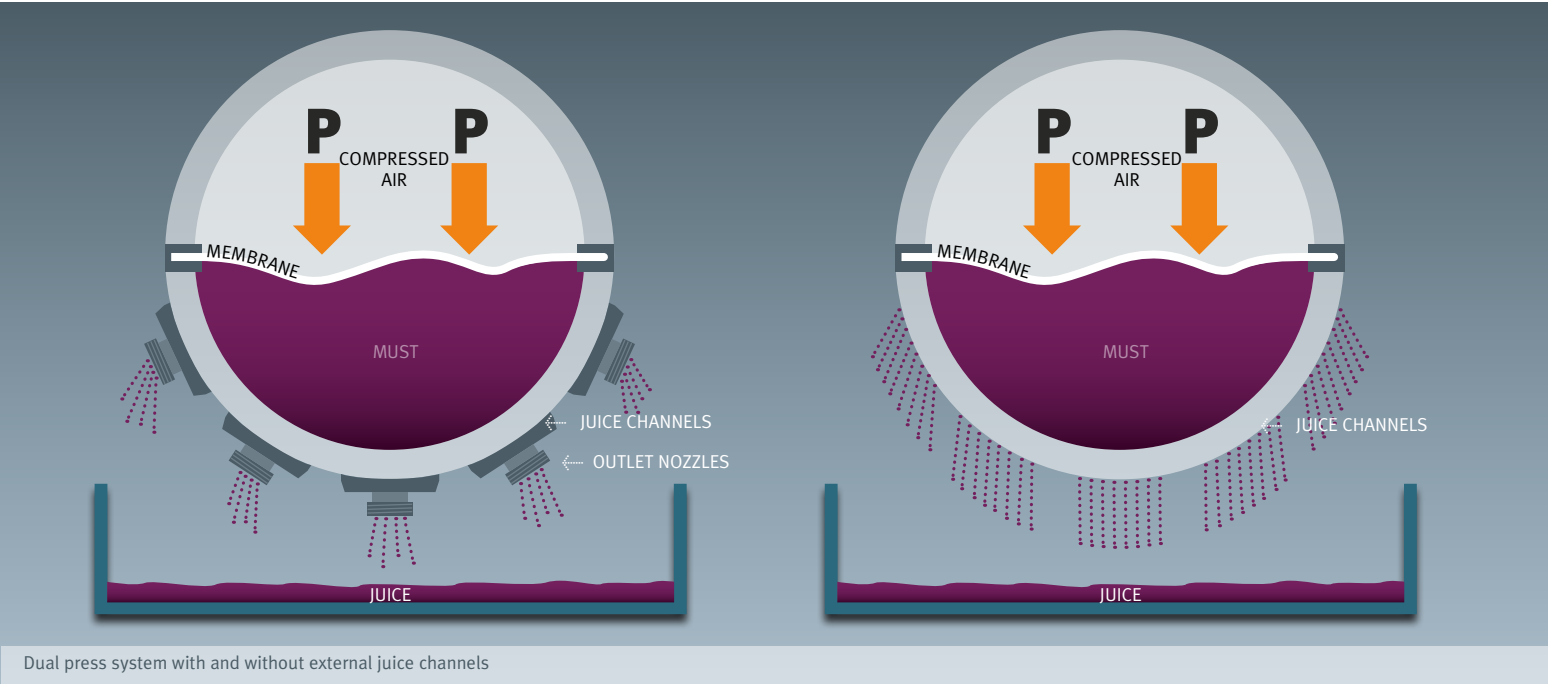
MEMBRANE FASTENERS

The special membrane fasteners provide for rapid membrane replacement and reduce particle rotation to a minimum.



HINGED CHANNEL

- Easy opening
- Cleaning without disassembly
- Large juice draining surface



Dual press system with and without external juice channels



DUAL PRESS SYSTEM

EUROPRESS MODEL S

CLOSED SYSTEM WITH COOLING / HEATING SURFACE

EUROPRESS COOL – MODEL TC WITH COOLING JACKET

We are the first manufacturer of grape presses to offer a dual press system, which combines the advantages of an open and closed system. Thus, the grape-pressing process can either take place in an open or closed system - depending on your needs. The juice channels mounted on the press drum exterior can be mounted or disassembled in just a few simple steps, thus providing for long-time flexibility of the chosen press system.

YOUR ADVANTAGE

- The system combines the advantages of an open and closed system.
- The exterior juice channels can be easily removed
- Long-term flexibility of the press system
- Easy to clean

The new Europress-Cool allows you to cool the grapes before, during and after the pressing. This way, adverse temperature effects can be prevented and you can keep your cool even if harvest weather turns out to be too warm once again. Effective cooling or heating. Just as you the winemaker require.

The Europress-Cool allows to perfectly match grape temperatures to your oenological requirements. With the new Europress-Cool, you can cool down the grape must and keep it at the desired temperature. Prior to filling, the press drum can be cooled or even heated in case the grapes are too cold. What's more: You can use the Europress-Cool for holding time, cold maceration and to slow down biological processes.



* depending on the model, grape variety, filling method, must type and the condition and degree of ripeness of the grapes.
*2 Model T

TECHNICAL DATA																
Model			80		100		120		150		200		250		320	
			P	T/S	P	T/S	P	T/S	P	T/S	P	T/S	P	T/S	P	T/S
Press basket capacity		l	8000	8000	10000	10000	12000	12000	15000	15000	20000	20000	25000	25000	32000	32000
Filling amount *	Whole grapes	kg	6000	6000	7500	7500	9000	9000	11500	11500	15000	15000	18500	18500	24000	24000
	De-stemmed grapes	kg	16000	16000	20000	20000	24000	24000	30000	30000	40000	40000	50000	50000	64000	64000
	Fermented grapes	kg	23000	23000	29000	29000	35000	35000	43500	43500	58000	58000	72500	72500	93000	93000
Length	Without central filling	mm	5503	5503	5503	5503	6413	6413	6928	6928	7110	7110	7008	7008	8494	8494
Width		mm	2260	2260	2260	2260	2260	2260	2260	2260	2260	2260	2900	2900	2900	2900
Height		mm	2701	2723	2790	2800	2790	2800	2840	2850	2975	2985	3211	3201	3572	3502
Door opening	Length x Width	mm	900x500	–	900x500	–	900x500	–	900x500	–	900x500	–	900x500	–	900x500	–
	With pneumatic door sealing*2	mm	–	830x500	–	830x500	–	830x500	–	830x500	–	830x500	–	830x500	–	830x500
Cooling surface*2	Europress Cool , model TC	m²	–	11,68	–	13,9	–	15,4	–	19,7	–	21,8	–	23,5	–	33,4

INERT GAS PRESS

OXIDATION IS HISTORY

The inert gas press system guarantees absolutely reductive press procedures. This system can only be used in a closed press system (T models). Modifications of the inlet and outlet air ducts on the press drum, juice channels and hermetically sealed juice pan ensure that the juice only comes into contact with inert gas in the course of the pressing process. Pertinent studies confirm that wines the must of which has been processed in an inert atmosphere have far more pronounced primary fruit aromatics.



INTELLIGENT CONTROL

TREND-SETTING EASE OF OPERATION

The intelligent juice outlet operates in combination with a special sensor-equipped juice pan. Throughout the whole press procedure, the draining juice volume is monitored for continuous press process optimization. This ensures a highly efficient press process and an optimal, gentle pressing of the grapes.

The “intelligent” juice draining procedure is fully automated and the operator only has to select the type of juice outlet dynamics or desired degree of extraction.

PRESSURE FERMENTER

PRESSURE MAKES DIAMONDS

In addition to its normal application as a grape press, the pressure fermenter extension offers the highly interesting option of using the press as a horizontal must fermentation tank. This system also provides for an accelerated digestion of white must. The pressure fermenter extension based on the pressure relief principle is simply attached to the connecting port on the press drum and connected to the corresponding control lines. The pressure relief program provides that the range up to 2 bar is used for the required customer-specific relief cycles. The press interior can either be compressed by the carbon dioxide generated during must fermentation, but also by external gas supply. During this process, the press is in idle state (no rotary movement possible) and the pressure fermenter unit's safety devices ensure that the pressure relief cycles can be executed in a trouble-free manner.





MADE BY SCHARFENBERGER

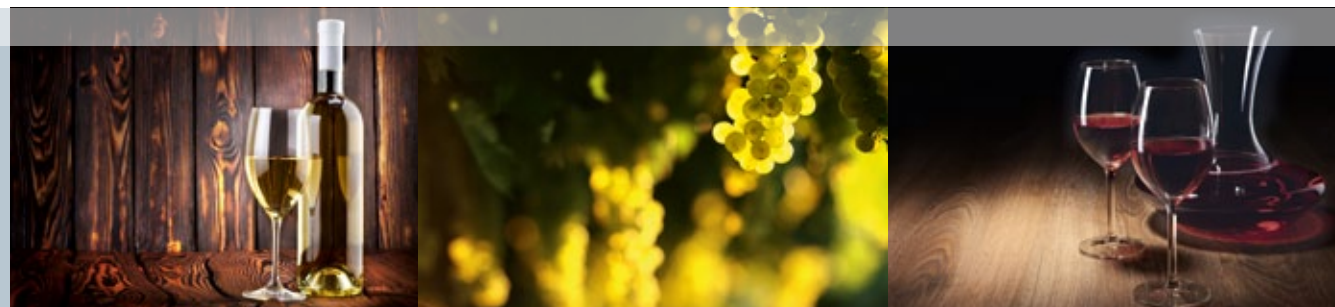
A SYNONYM FOR OVERALL PRODUCT AND DETAIL QUALITY

Each Europress including its electronic control unit is completely manufactured by us. Our modern machinery operated by qualified staff combined with solid craftsmanship guarantees our customers premium products in terms of quality and technology. For more than over 45 years, our electronics department specialists focus on the development, programming and manufacturing of the Europress electronic control unit. This way, we are not only able to provide our customers with a state-of-the-art product and very fast spare parts supply, but also comprehensive and competent service.

More than 70 % of all Europress grape presses that leave our plant are already custom-made solutions. Our design office looks forward to new challenges and provides maximum flexibility and adaptation to the individual requirements of our customers in Germany and abroad.

We know that our machines are only a minor contribution to the production of wine - but since 1928 we have done everything we can to make this contribution as perfect as possible.

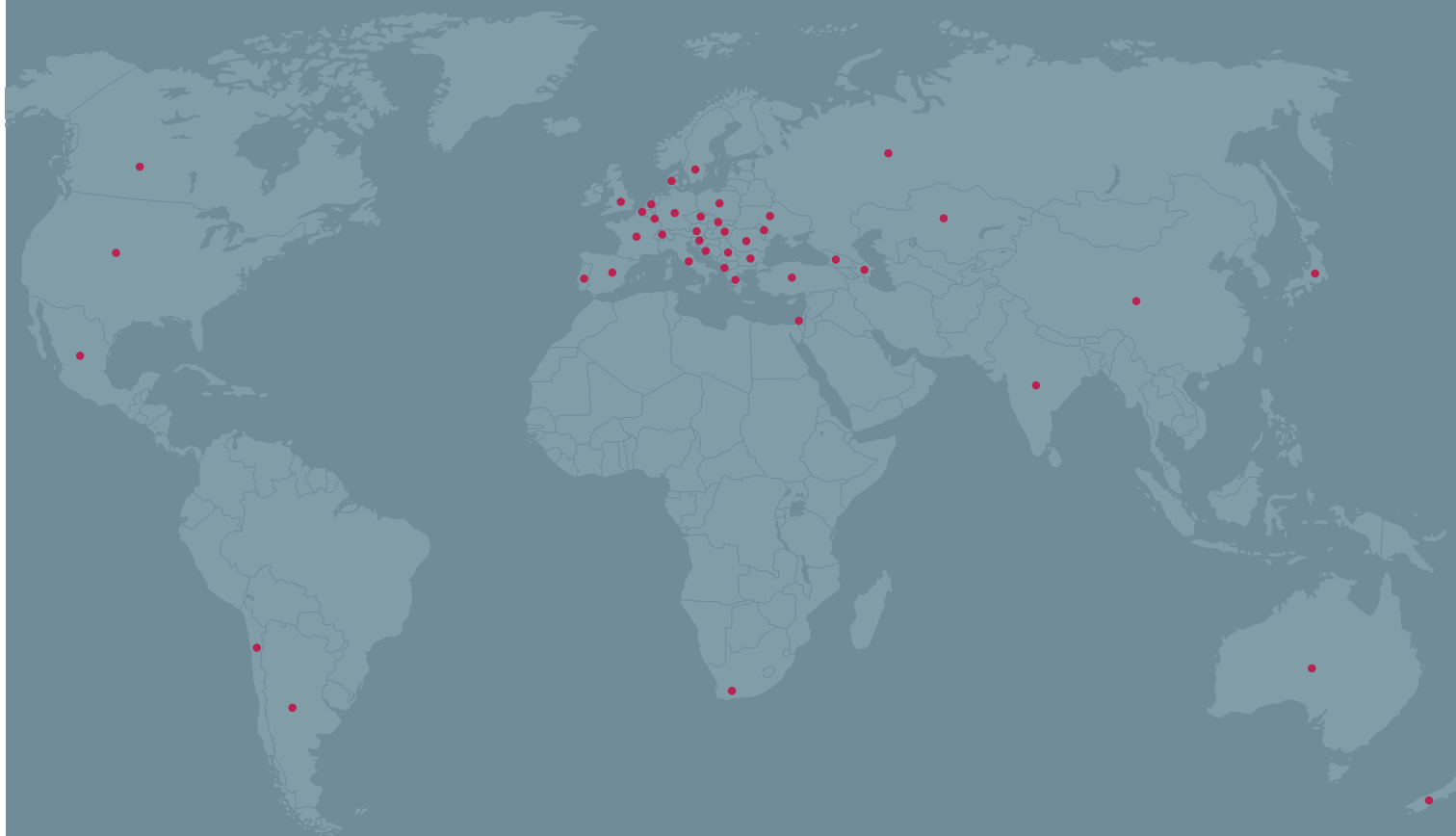
Because we have one thing in common with our customers – we love excellent wine.



MADE IN GERMANY



SCHARFENBERGER GLOBAL



Canada
USA
Mexico
Chile
Argentina
Portugal
Spain

France
Belgium
Luxembourg
Netherlands
England
Denmark
Sweden

Germany
Switzerland
Austria
Italy
Greece
Turkey
Albania

Bulgaria
Romania
Serbia
Croatia
Slovenia
Hungary
Slovakia

Czech Republic
Poland
Ukraine
Moldavia
Israel
Georgia
Russia

Kazakhstan
South Africa
India
China
Japan
Australia
New Zealand

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grapeworks NZ



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We reserve the right to make technical changes
without prior notice

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