

PNEUMATIC PRESS FOR PRESSING GRAPES X PRO 5 / 8 / 15, BUCHER VASLIN



The Bucher XPro is designed to process whole bunches, destemmed and / or crushed grapes as well as fermented pomace. This grape press is especially dedicated for a selection of qualitative batches. Very easy to handle and to use, very compact, the Bucher XPro press fits easily in every winery.

Main advantages

- Single phase press: 230 V – 50 Hz (or 60Hz) for Bucher XPro 5 and XPro 8 or three-phases: 400 V – 50 Hz (or 60Hz) for Bucher XPro 15.
- Large 500 x 400 mm opening for Bucher XPro 5 and XPro 8 or 600 x 500 mm for Bucher XPro 15 for a total and easy filling and quick emptying of pomace.
- Axial filling in option for Bucher XPro 15.
- Closed tank with self-cleaning perforated channels (Bucher patent) to facilitate must evacuation while pressing and to get less solids.
- Watertight polyurethane membrane approved for extended contact with grapes, grape juices and wines.
- In-tank maceration made possible thanks to cap plugs located at the end of the channels.
- 2 types of programs depending on the winemaker's needs.
- Working pressure up to 2 bars.
- Must is collected in the wheel-fitted juice trough.
- Cleaning is facilitated thanks to the easy removal of the perforated channels (Bucher Vaslin patent).
- Electro-polishing of slotted channels in option.
- Adapted programming

Programmable PLC thanks to an easy-to-use display screen. 2 types of programs are available:

- « Automatic »: based on a series of pressing cycles, each of them composed of a pressure rising, a pressure holding, a decompression and tank rotation(s).
- « Prim'Step »: based on a series of pressure rising by level and pressure holdings without crumbling. This program is quite adapted to "whole-berries" Cremant-type harvesting as well as red fermented berries.



Bucher XPro	Whole grape weight (kg)	Crushed grape weight (kg)	Fermented grape weight (kg)	Rated power (Kw)
5	300	800	1 500	1,5
8	480	1 280	2 400	2,8
15	900	2 400	4 500	4,4

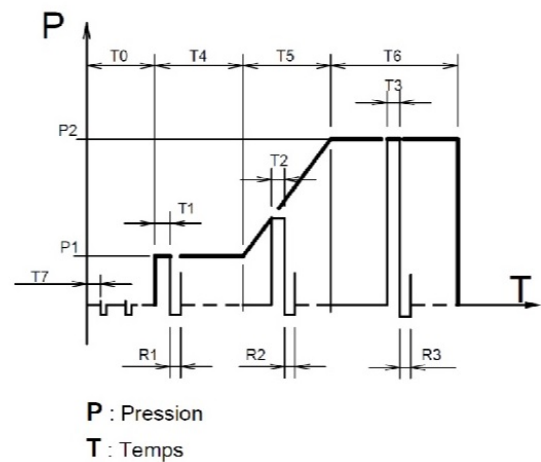
Bucher XPro	Length (mm)	Width (mm)	Height (mm)	Trough capacity (L)
5	1 835	1 000	1 320	230
8	2 485	1 000	1 320	350
15	2 830	1 250	1 630	450

Prim'Step programming

6 Automatic programs are available and can be changed

The automatic program consists of 4 periods:

- Period T0: dynamic drainage (optional)
- Period T4: low pressure pressing
- Period T5: progressive pressure rise
- Period T6: high pressure pressing



BUCHER
vaslin

PRODUCT VARIANTS

VARIANT	PRODUCT CODE	PRICE
XPRO 5		Gross price: 101 290 € Net price: 82 350 €





DESTILLER

Generated on: 2024-01-28 08:21

XPRO 8

Gross price: 133 070 €

Net price: 108 187 €

XPRO 15

Gross price: 245 680 €

Net price: 199 740 €

GALLERY



DESTILLER

Destiller - Anna i Seweryn Fabijaniak

ul. Grunwaldzka 37

37-560 Pruchnik

Tel.: +48 660 143 042

E-mail: biuro@destiller.pl

Godziny pracy

Poniedziałek - piątek 8:00 - 18:00

www.destiller.pl