

Pneumatic Presses For Laboratory Velvet

Models:

Velvet Lab 1.3

Technical description

Horizontal pneumatic press with side membrane certified in accordance with current European Directive in force, with closed AISI 304 stainless steel tank and equipped with n° 1 high draining efficiency channel.

Twin door manually and easily opened and closed.

Pressing membrane consisting of heavy fabric coated with a food grade polymer, it inflates totally even in the absence of product, no minimum load required. Quick fastening system without perforation of the membrane.

Frame entirely made of AISI 304 stainless steel.

Electric control panel and covers entirely made of AISI 304 stainless steel, in compliance with current European Directive in force.

Machine equipped with blower for vacuum and wheels to facilitate the moving.

Possibility of pressing in inert atmosphere by means of pressing system E.

Safety side protection and emergency button for user's safety. This machine meets current European Directive in force.

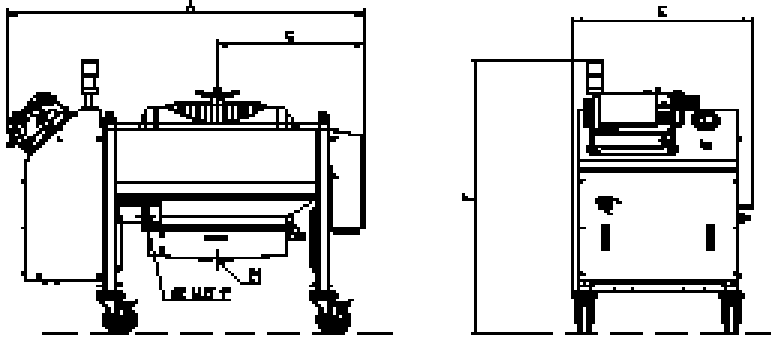
Automation

Simple and user-friendly operator interface E-panel with "Touch-Screen" to easily access to programming pages. It allows the management and programming of all working cycles and monitoring of the working cycle and press status.

30 pressing programs are stored in the PLC and a "Rocking" system for tank oscillation and M.I.P. Intelligent Program for optimizing the pressing cycle time.



Technical Data Velvet Lab



Velvet Lab
1.3



A	mm	1.789																		
B	mm	-																		
C	mm	739																		
D	mm	-																		
E	mm	902																		
F	mm	1.486																		
Tank volume	mm	130																		
Door dimension	mm	446x340																		
Juice pan volume	lt	40																		
Empty weight	kg	300																		
Full weight	kg	400																		
Installed power	kW	1,5																		
Whole bunch capacity	kg	78																		
Destemmed/crushed grapes capacity	kg	260																		
Fermented and drained capacity	kg	390																		

N.B.

The above data is indicative and may vary according to the degree of ripeness, type of grape and filling method. All data refers to initial whole bunch weight prior to any operation like destemming, crushing, maceration, fermentation, etc.



Options Velvet Lab

 available
 not available

	Velvet Lab 1.3								
Juice level probe	✓								
Pump on trolley for juice transfer	standard								
Inert pressing system E	✓								
Pulse Jet automatic washing system	✗								

