

Florsvin Continuous Dejuicer

Models:

Florsvin 620 Mechanical drive - Florsvin 780 Hydraulic drive

Technical description

Screw inclined and continuous dejuicer to separate liquid from solid elements of the grapes and fermented marc. The grape is fed in a large hopper with dejuicing sides made of AISI 304 stainless steel sheet.

The drain surface in the compressor room is composed of an AISI 304 stainless steel cage.

Covers and juice collecting pan made of AISI 304 stainless steel, easily to be disassembled and entered for cleaning and inspection.

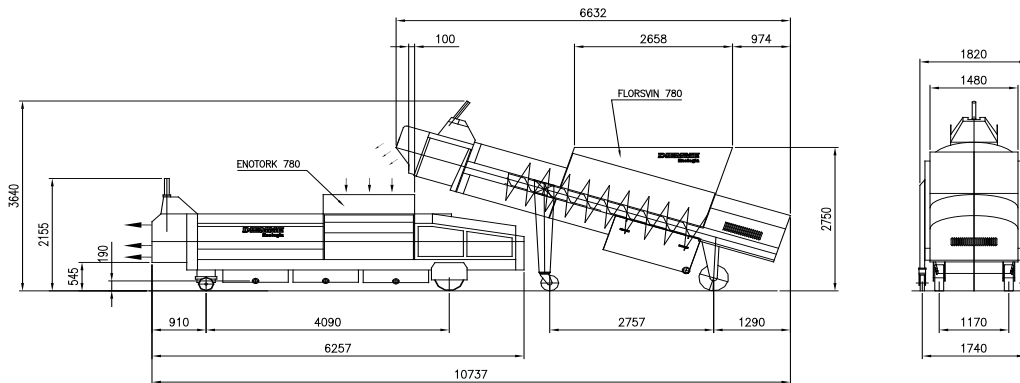
Outlet with possibility to adjust the outgoing counter pressure with adjustment of extraction level by means of an hydraulic jack controlled by an independent hydraulic unit.

The adjustable speed motor and epicyclic reducer allow to adjust the screw revolutions number, delivery and extraction level.

In case we supply the continuous screw press together with the corresponding Enotork horizontal continuous press, the control panel will be only one and independent.



Technical Data Florsvin



	Florsvin 620	Florsvin 780
--	-----------------	-----------------

Working capacity	kg	16.000	30.000						
------------------	----	--------	--------	--	--	--	--	--	--

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.

