



## Bucher JLB 5



Bucher JLB 5

### **The tradition of the future®**

The Bucher JLB 5 basket press is well-adapted to the pressing of macerated red grapes. Compact, it can be easily moved and fits perfectly well in every winery. The cage volume is of 5 hl.

The duration of a standard pressing goes from 30 to 60 minutes.



### Many unique advantages

- Undeniable oenological quality of obtained must.
- Metal parts in contact with the macerated grapes or juices are in stainless steel.
- The pressing operation is controlled by a PLC with an intuitive operating screen: adjustable pressure on pomace (up to 5 bars) and pressure holding times.
- The operator is absolutely free while the pressing is being made (automatic piloting).
- Demoulding of the press-cake after pressing (Bucher Vaslin patent) thanks to hydraulic cylinders.
- Continuous devatting and pressing (through two pressing cages).
- Two positions : a working position (H. 2,70 m) and a compact handling position (H. 1,80 m).
- Hydraulic cylinders located outside of the pressing area.

### Description

The Bucher JLB 5 press is composed of :

- A stainless steel pressing plate activated by two hydraulic cylinders.
- One or two stainless steel perforated pressing cages.
- One large trough in stainless steel per pressing cage.
- External protecting cage with half a see-through and circular-sliding cage.
- A control panel with PLC – 9 adjustable programs – 9 levels of pressure for each program.
- An hydraulic unit for the cylinders functioning.
- Four handling wheels with brake.
- Four adjustable feet.

The perforated pressing cage has been made with a defined perforation rate for an optimal flow property without any modification in the juice.

### Easy demoulding (Bucher Vaslin patent)

At the end of the pressing, by using the controls available on the PLC:

- The cylinders raise the cage and the “press-cake” thanks to a very simple device of small chains to be fixed.
  - The cage is then blocked up-high with spacers that are placed in the trough.
  - Then the plate goes down and pushes the « press-cake » out of the cage.
- The « press-cake » is then easily evacuated in a dump truck by means of a fork-lift truck (delivery of this specific model in option).

### Technical Characteristics

- Filling capacity with macerated grapes : 5 hl.
- Working position: L 2,00 m x W 1,00 m x H 2,70 m.
- Handling position: L 2,00 m x W 1,00 m x H 1,80 m.
- Power: 3 kW.
- Empty weight : 1300 kg.
- Maximum storing of must in the trough: 68 liters.

Distributed by :

### Bucher Vaslin

Rue Gaston Bernier – BP 70028  
F - 49290 Chalonnes sur Loire  
Tél. +33 (0)2 41 74 50 50  
Fax +33 (0)2 41 74 50 51  
E-mail : commercial@buchervaslin.com

[www.buchervaslin.com](http://www.buchervaslin.com)  
Your success is our priority