

PNEUMATIC PRESS FOR FRUIT



PRODUCTIVITY AND OUTPUT

The technology of the Viniquip designed OPTIPRESS XPF presses for fruits, allows the possibility to extract optimal juice quality within shortest possible pressing cycles and at an efficient flow rate!

UNIQUE DRAINAGE SYSTEM

During the pressing phase, special drainage elements ensure a thorough juice extraction. This technique is the same which is found in large industrial presses such as the Bucher HP or HPX!



DRAINAGE ELEMENTS INSIDE PRESS



ELEMENT CORE AND FILTER CLOTH

Operating process



BLUEBERRY PRESSING



APPLE PRESSING

- ◆ **PREPARATION OF THE FRUITS :**
The preparation must be adapted to the type of fruit , for example : the apples are crushed with a suitable grinding mill.
- ◆ **FILLING :**
The filling of the press is realized either directly through the doors or by axial feeding with a suitable pump.
- ◆ **PRESSING :**
The mash is pressed thanks to a flexible membrane in the tank. The drainage loops in the middle of the mash enable juice flow extraction outside the tank. The juices are then collected in the trough of the press.
- 6 « automatic » and 6 « sequential » modifiable programs are available and particularly adapted for an optimum draining which respects the juices quality.
- ◆ **EMPTYING :**
Partial or total opening of the doors allows fast and total emptying of dry marcs .
- ◆ **CLEANING :**
The cleaning of the inner part of the tank is carried out with high pressure washing gun. This type of washing is recommended between pressing.
A periodic disassembling, simple to realize, allows a steeping of the drainage loops in a vat. This operation can be carried out at the end of the day or weekend.

Unique advantages



NEW OPTION:
INERT GAS BLANKETING

- ◆ **JUICE QUALITY :**
The drainage system enables to obtain juices containing few suspended solids easy to filter and stabilize.
- ◆ **PRODUCTIVITY :**
Average pressing cycles times are around 1h30 for a maximum pressure of 2 bars.
- ◆ **OUTPUT :**
The extraction rate varies from 70% to 85% according to the apples varieties and without enzyme addition.
- ◆ **HYGIENE :**
All parts of the press which are in contact with apples or juice are in stainless steel.
- ◆ **OPERATIONAL SAFETY :**
Automatic pressing without manual intervention.

Options

- ◆ Axial inlet DN 125
- ◆ Stainless steel ball valve for connecting with axial inlet
- ◆ Pump control for juice level detection

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