



Pneumatic press - Quality and productivity ensured



Bucher XPert 150



Bucher XPert 250

Pneumatic press Bucher XPert

For a must of perfect and constant quality

As a link in the long winemaking process, the pressing stage requires accuracy and efficiency. High and constant must quality depends on the press reliability and performance.

The Bucher XPert press is designed to process whole, destemmed and crushed grapes as well as fermented grape must.

Easy filling

- Large sliding door(s).
- Preset of dynamic draining during the filling with the Axial Filling.
- Perfect tightness of the doors which are equipped with pneumatic, inflatable seals.
- Opening and closing of doors thanks to pneumatic jacks.

Easy juice draining

- Must is evacuated through perforated channels towards a juice-collecting trough.
- The fixed juice-collecting trough located at the end of the press is easily reachable.

Outstanding operating system

- The filling, pressing, pomace emptying and washing functions are carried out by a control panel equipped with a display screen.
- The control panel is located wherever the user requires it (electrical cable connection).

Fast and complete emptying the pomace

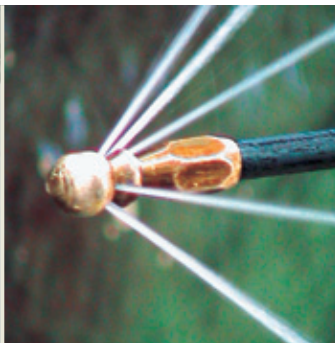
- Inner pomace-draining system equipped with helicoidal spirals located under the membrane (Bucher patent). Fast and complete emptying of pomace on either one or two doors.
- Accurate programming of the door opening for emptying according to the grape variety (whole, destemmed, racked red, etc.) and the capacity of the dry pomace emptying system. 6 modifiable and recordable programs.

Hygiene totally under control

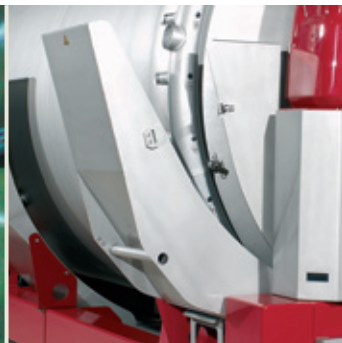
- Easy and short cleaning of the inner part of the draining channels thanks to a high pressure washing gun (integrated water surpressor).
- Automatic washing in option.
- Cleaning of the inner part of the tank, through the door, with a slightly-inclined gun for an evacuation of wastes through the available outlet hole (diameter 100 mm).



Spiral elements behind the membrane



Flexible auger



Cleaning by flexible auger - juice collector free for Bucher XPert 250 / 320 / 450

Details that make the difference

High quality membrane

- A membrane composed of a polyurethane-coated fabric whose quality allows prolonged contact with the grapes, grape juices and wines. To be used from -5°C to +70°C.
- Perfect tightness of the membrane thanks to a specific fastening device in the tank (Bucher Patent) and a seamless welding process (Bucher Vaslin manufacturing).

Exclusive draining channels

- Large draining surface composed of perforated, self-cleaning and non-corrosive channels (Bucher patent) which enables to get must with a very small quantity of deposits. Well-known efficiency during draining phases (while filling), juice evacuation and crumbings (while pressing).

Efficient pressing: 100% Bucher Vaslin know-how in the heart of grapes

- The low quantity of deposits inside must be the undeniable proof of the excellent working tandem tank / process.
- The combination - closed tank, must collector and 304L stainless steel trough - helps to minimize dripping and thus oxidation.
- The wide-dimensioned vacuum pump shorten decompression and enables pressing without any waste of time.

High productivity

- The Bucher XPert press is specifically designed to be installed into wineries with a high productivity and particularly when it is used with options such as axial inlet, auto wash, Ortal® self-decisional process... The almost entirely automatic pressing process ensures full peace of mind for the user during harvesting.

Electrical box protected

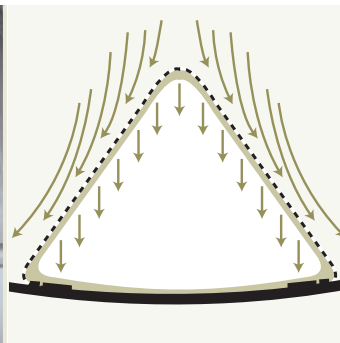
- Protection against water and dust ingress into the switch box (IP 55).

User safety guaranteed

- Photo electric cells around the tank.



Door



Draining channels

An adapted programming

For a fully controlled pressing operation, modifiable by each user, the Bucher XPert presses are fitted as standard with 2 programming modes providing up to 10 pressing programmes.

Automatic programming

Includes 4 successive phases:

- T0: dynamic draining, without pressure
- T4: low pressure pressing
- T5: progressive pressure pressing
- T6: maximum pressure pressing

T0: optional phase to liberate free juices contained in the grapes at the beginning of the cycle.

T4, T5 and T6 are composed of a series of complete cycles: pressure rise, pressure holding, decompression, tank rotation(s).

The “Automatic” programming is adapted to every type of grape variety and every type of grapes (whole berries, destemmed, macerated grapes...).

4 modifiable programs are available. The user can adjust the programming parameters before and during pressing.*

Sequential programming

Based on a series of pressure levels and pressure holdings without crumbings.

“Sequential” programming is adapted to every type of grape varieties and every type of grapes, especially macerated red grapes.

6 modifiable programs are available. The user can adapt the programming before and during the pressing.*

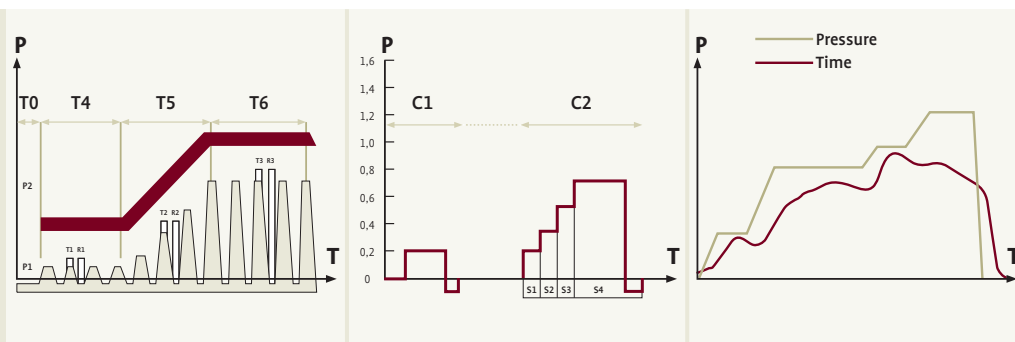
Option: Ortal® process

Ortal® is a self decision-making process which takes into account the user's two main requirements:

- Pressing duration.
- Draining rate (index from 0 to 9).*

Depending on the operator's priorities, the Ortal® process analyses by itself the grape condition and continuously adapts itself. It also integrates oenological and physical laws that Bucher Vaslin has defined during its long experience in respect of pressing.

* For a better flexibility, a complete program of pressing can be obtained through an automatic series of various programs, no matter what their type is.



“Automatic” programming

“Sequential” programming
Examples of series of cycles

Ortal® self decision-making programming
Example of an Ortal® pressing cycle.

Dimensions and technical data

XPert	Whole grape* (kg)	Destemmed grape* (kg)	Macerated grape* (kg)	Rated power (kW)	Length (mm)	Width (mm)	Height (mm)	Empty weight (kg)	Trough capacity (L)
100	6000	16000 to 20000	30000	9,2	5535	2200	2600	3850	460
115	6900	18400 to 23000	34500	15	6035	2200	2610	4150	460
150	9000	24000 to 30000	45000	15	6090	2460	2730	4550	460
250	15000	40000 to 50000	75000	19	6875	2910	3365	6800	850
320	19200	51200 to 64000	96000	20,7	7455	3100	3460	8000	850
450	27000	72000 to 90000	135000	34	8900	3340	3700	11900	1300

* For information only, those data can change depending on grape variety, ripeness and filling conditions. Grapes weight used before destemming or maceration.

All the models are equipped with one or two doors (except for the XP 100 equipped with 1 door) measuring 800 x 600 mm. Control panel dimension: L 575 x w 548 x H 1110 mm

Options

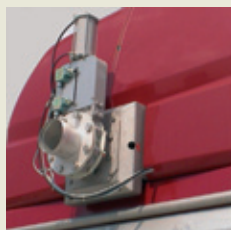
- Auto-washing of draining channels - CIP.
- Axial filling.
- Pneumatic control knife valve for axial inlet.
- Must selector.
- Manual or pneumatic maceration valves.
- Electropolishing of the perforated channels.
- Self-decisional Process Ortal®.
- Three-dimensional draining.
- Motorized trolley on rails.

Peace of Mind - a Bucher Vaslin guarantee

A worldwide network of distributors authorized by Bucher Vaslin provides a local field service. All products are manufactured by the company. World leader in the pressing equipment, Bucher Vaslin can supply you with spare parts for 20 years.



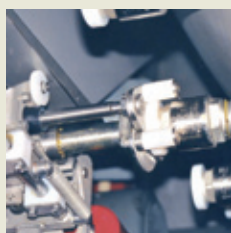
The CE marking certifies that tank presses are in conformity with European Directives. Bucher Vaslin S.A. is an ISO 9001: 2000 certified company by AFAQ (Agence Française pour l'Assurance Qualité - French Quality Assurance Agency)



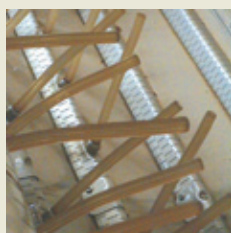
Axial filling



Manual maceration valves



Automatic washing



Three-dimensional draining

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