

OPTIONS VARIETY

ADDITIONAL FREELY SELECTABLE OPTIONS

Customised – efficient – digital: EUROPRESS EP, customised versions can be realised in order to satisfy individual requirements numerous, future-oriented special solutions. Controlling – monitoring – simplify processes: when we developed the new EUROPRESS EP, our main goal was to achieve advanced wine production processes in a simple and efficient manner in order to give our customers more value and satisfaction at work. The options were conceived in close cooperation with a number of different wineries and have already been awarded several prizes by the German Winegrower's Association.

+ *drain control* INTELLIGENT PRESSING PROGRAM CONTROL

EP1 EP2 EP3



NEW GENERATION: The intelligent juice draining is ensured by a special juice pan equipped with tried and tested/integrated measuring sensors. During the entire pressing process, the juice drainage is monitored and the course of the pressing process constantly optimised. This results in a highly efficient pressing process ensuring optimal and gentle grape pressing.

+ *cool insulatet* COOLING JACKET WITH EXTERNAL INSULATION

EP2



- Cold or heat transfer to the press drum can be carried out in a much more targeted manner.
- Energy saving is considerable.

The new cooling jacket makes it possible, for practically 90% of the refrigerating energy to be applied to the pressing basket. The stainless steel cover plates are welded at the seams and thus ensure rapid and economic cleansing operations.

+ *cool jacket* WITH HIGH EFFICIENCY

EP2



- Perfect adjustment of grape temperature to your oenological requirements.
- For cooling down and keeping grape mash cool
- For pre-cooling the pressing drum before the filling procedure
- For warming up grapes which are too cold

On the container jacket of the press there is a large temperature control zone made of laser-welded Pillow-Plate (double-jacket sheet metal). The cooling jacket can be run with water, water-glycol-mixture and glycol as well. As it runs in a close circuit, a permanent adding of media is not required. The desired inlet temperature is chosen on the customer's cooling unit.

+ *flow divide*

EP1 EP2 EP3

- Juice separation into three grades
- Selection based on pressure stage

+ *air pulse* CHANNEL CLEANING / EFFICIENT CLEANING PROCESSES

EP2

- Cleaning with compressed air/water mixture

+ **humidity control** RESIDUAL HUMIDITY MEASUREMENT

EP1 EP2 EP3



The residual humidity measurement values are digitally and precisely collected inside the press drum via a special sensor. The current value is displayed on the large touch display of the press control system at the end of each pressure stage and can be assessed directly thereafter. The intelligent pre-processing of the measurement

values allows the user to set the residual humidity degree at which either a must separation or a pressing program end should be carried out.

+ **temp-control** TEMPERATURE MEASUREMENT

EP2



This system, in conjunction with a tank press system with cooling jacket, allows the desired grapes or mash temperature to be pre-selected for further processing by the operator. Regardless of the initial temperature of the grapes or the mash, the pressing program is started automatically once the desired pre-set temperature has been reached.

+ **inert ECO** INERT GAS BLANKETING OF THE PRESS DRUM

EP2



Thanks to + inert ECO, the user has the possibility to fill the press drum (when the closed press system is used) with inert gas in an efficient and cost-effective manner. Thus, longer mash holding time as well as complete pressing cycles without atmospheric oxygen are possible. The operation is carried out via the press control system in an easy and intuitive manner. In addition, there is also still the option of conventional pressing.

+ **inert Pro** FULLY AUTOMATIC INERT GAS FUNCTION

EP2

Modifications of the inlet and outlet air ducts on the press drum, the juice channel system as well as the hermetically sealed juice pan ensure that the juice comes into contact only with the inert gas during the entire pressing process.

+ **solus**

EP1 EP2 EP3

The operator “manually” carries out an automatic program. Each single step is recorded in the background by the press control system. Once the program is completed, it can be saved or stored in a free disk space.

+ **level control** FOR THE JUICE PAN

EP1 EP2 EP3



- New Version with stick electrodes in stainless steel
- Including control and connection for juice pumps
- Automatic interruption of the pressing program at the juice tray overfilled

The new, intelligent control of the juice pump analyses how fast the juice level rises. The pump starts automatically before the actual switch-on point.

+ **mobile connect**

PRESS MOBILE PHONE CONNECTION FOR SMARTPHONES

EP1 EP2 EP3

- Display of the press status

+ **further equipment** UPON REQUEST

EP1 EP2 EP3

- Frequency controlled drive motor of the press drum with six different speeds
- Feed hopper for entire grapes, e.g. movable by means of telescopic rails also mounted with integrated crusher
- Individual frame extensions
- Stainless steel catwalk
- Different juice pan systems
- Mash and pomace transport systems
- Remote control via cable or wireless
- Electric drive
- Large pneumatic controlled infill door – EP1, EP2, EP3
Membrane sealing of the door – EP2 and EP3
- and much more ...

EUROPRESS EP QUALITY BY SCHARFENBERGER

Each Europress, including the electronic control system, is entirely manufactured by us. Our modern machinery operated by trained employees and the solid handcrafted production ensure the highest technical and qualitative results for our customers. For over 45 years our experts from the electronic department have been exclusively engaged in the development, programming and creation of the Europress electronic control system. Therefore, we are able to offer our customers not only a product based on the latest technologies and a very quick spare part supply but also the guarantee of a competent and fully fledged customer service.



EUROPRESS EP	Press drum capacity (l)	Filling amount whole grapes (kg)	Filling amount destemmed grapes (kg)	Filling amount fermented grapes (kg)	Dimensions L x W x H (mm)
15 hl	1510	750	3000	4500	2695 x 1420 x 1642
20 hl	2010	1050	4000	6000	3195 x 1420 x 1658
27 hl	2720	1350	5400	8100	3457 x 1640 x 1869
34 hl	3360	1700	6800	10200	3957 x 1640 x 1869
44 hl	4430	2200	8800	13200	4090 x 1840 x 2102
52 hl	5220	2600	10400	15600	4590 x 1840 x 2102
65 hl	6425	3250	13000	19500	5218 x 1940 x 2272

Filling quantities may vary depending on the grape variety, filling method, type of mash and the condition and degree of ripeness of the grapes harvested. Model specifications and technical data are not binding.

