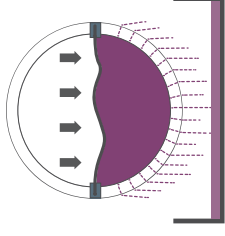


EQ1 | EQ2

OPEN AND CLOSED STYLE PRESS-SYSTEMS

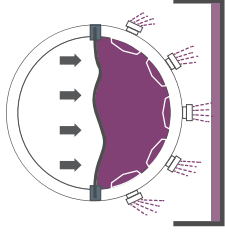


EQ1 |

Open style press system

press drum sizes

15, 20, 27, 34, 44, 52, 60 hl

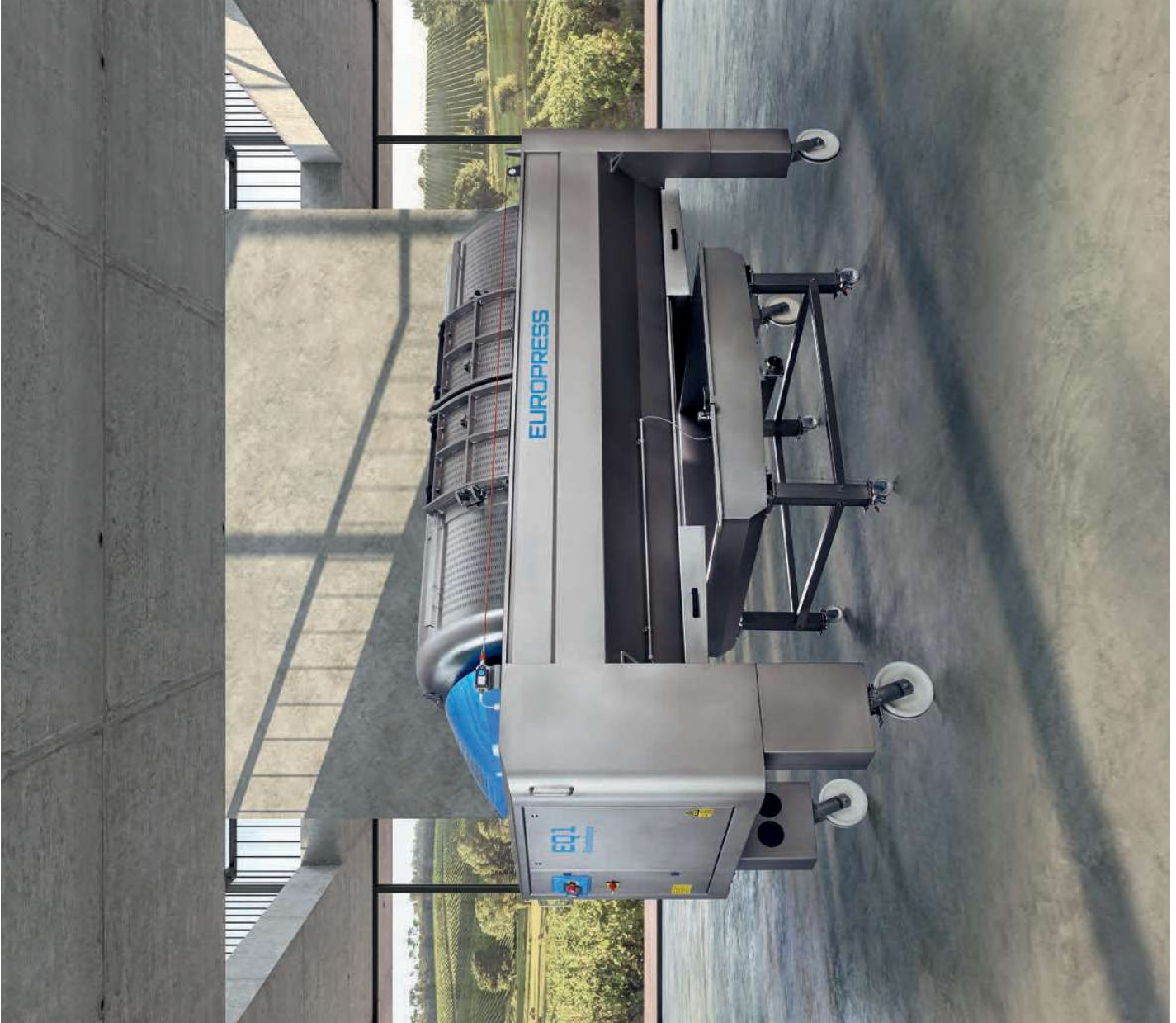


EQ2 |

Closed style press system

press drum sizes

15, 20, 27, 34, 44, 52, 60 hl



EQUIPMENT

- All stainless steel design
- Polished press drum for easy cleaning
- Solid frame with fixed side parts
- Internal compressed air supply with high-performance compressor
- High volume vacuum pump with double function: pre-blower and evacuation
- Drive motor with rotational speed, clockwise and counter clockwise rotation

1 NEW DIGITAL CONTROL SYSTEM

- New fully automatic digital control with 4,3"-touch screen with 12 individually selectable pressing programs (80 pressure steps)

2 LARGE STAINLESS STEEL JUICE TRAY

- Juice guide sheets, movable and removable
- Stainless steel juice tray with connection thread, DN 50
- Level control for the juice tray (option)

3 CENTRAL INFILL FITTINGS (option)



OPTIONS VARIETY

- Catwalk in stainless steel execution
- Remote control for the drum
- Cleaning system for the outside of the drum
- Pomace auger with inclination
- Press & juice tray extensions

4 PNEUMATIC DOOR(S)

- Open/close of the door(s) by pneumatic cylinders in stainless steel, from 20 hl (option EQ1, EQ2)
- Optionally with membrane sealing, from 20 hl (option EQ2)

5 WHOLE CLUSTER HOPPER IN STAINLESS STEEL (option)

- Front dump or side dump
- Mounted and fixed on the press chassis or on an independent frame



EUROPRESS

TECHNICAL DATA

EUROPRESS EQ1 EQ2	Filling amount whole grapes (kg)	Filling amount destemmed grapes (kg)	Filling amount fermented grapes (kg)	Dimensions L x W x H (mm)	Juice tray volume (l)	Door opening length x width (mm)	Door opening EQ2 (option) pneumatic door with sealing length x width (mm)
15 hl	750	3,000	4,500	2,803 x 1,395 x 1,642	530	650 x 450	-
20 hl	1,050	4,000	6,000	3,302 x 1,395 x 1,741	530	1,000 x 450	650 x 500
27 hl	1,350	5,400	8,100	3,533 x 1,595 x 1,931	600	1,000 x 450	650 x 500
34 hl	1,700	6,800	10,200	4,050 x 1,595 x 1,931	600	1,190 x 450	650 x 500
44 hl	2,200	8,800	13,200	4,238 x 1,805 x 2,125	700	1,190 x 450	650 x 500
52 hl	2,600	10,400	15,600	4,728 x 1,805 x 2,125	700	1,190 x 450	830 x 500
60 hl	3,000	12,000	18,000	5,215 x 1,805 x 2,125	700	1,190 x 450	830 x 500

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.



DIN EN ISO 9001:2015 DGR 2014/68/EU

We reserve the right to make technical changes
without prior notice.

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