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VELVET XZ PNEUMATIC PRESSES

Models

Velvet XZ 15
 Velvet XZ 34

Velvet XZ 23

Technical description

Horizontal pneumatic press with side membrane certified in accordance with the European Directive 97/23/CE (PED), with closed AISI 304 stainless steel tank.

High draining efficiency thanks to mirror-polished channels placed along the internal lateral surface. Simplified cleaning operations thanks to a quick assembly and disassembly system.

Large double door manually opened and closed with mechanical safety lock.

Pressing membrane consisting of heavy fabric coated with a food grade polymer, it inflates totally even in the absence of product, no minimum load required. Quick fastening system without perforation of the membrane. Frame entirely made of AISI 304 stainless steel.

Electric control panel and covers entirely made of AISI 304 stainless steel, in compliance with European Directive 2006/95/CE (LV) and 2004/108/CE (EMC).

Machine equipped with compressor for membrane inflation and blower for vacuum.

Safety side protection and emergency button for user's safety. This machine meets European Directive 2006/42/CE (Machinery).

VELVET XZ 15 automation

Traditional operator interface with integrated PLC, equipped with control push-button and display. 6 pressing programs are stored in the PLC and a "rocking" system for tank oscillation.

VELVET XZ 23/34 automation

Simple and user-friendly operator interface with "Touch-Screen" to easily access to programming pages. It allows the management and programming of all working cycles and monitoring of the working cycle and press status.

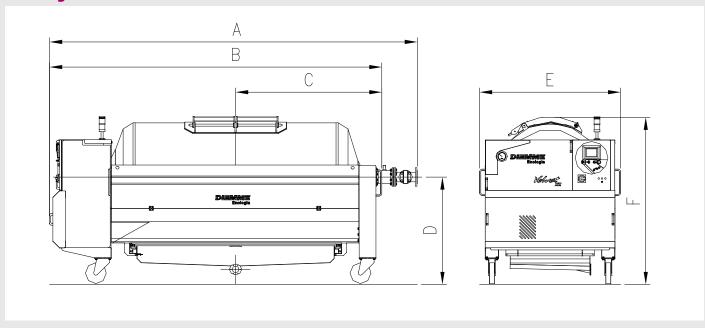
16 pressing programs are stored in the PLC and a "rocking" system for tank oscillation.

OPTIONS	VELVET XZ 15	VELVET XZ 23	VELVET XZ 34
DN100 manual axial feeding	•	•	•
Raised stainless steel feet 500 mm long	•	•	•
Juice level probe	•	•	•
Oversize air compressor 100 m3/h – 5,5 kW	х	•	•
Inert pressing system type XZ	•	•	•
Neutral 2 system	X	х	х
Pulse Jet automatic washing system	Х	х	х

• available

X not available

Drawing



TECHNICAL DATA	VELVET XZ15	VELVET XZ23	VELVET XZ34
A (mm)	3.727	3.929	4.378
B (mm)	3.193	3.474	3.923
C (mm)	1.373	1.495	1.720
D (mm)	1.058	1.282	1.284
E (mm)	1.368	1.548	1.550
F (mm)	1.598	1.934	1.996
Tank volume (lt)	1.500	2.300	3.400
Door dimension (mm)	800x440	900x480	900x480
Juice pan volume (lt)	400	400	500
Empty weight (kg)	1.150	1.300	1.500
Full weight (kg)	2.650	3.600	4.900
Installed power (kW/50Hz)	3,35	4,8	5,2
Whole bunch capacity (kg)	1.000	1.400	2.100
Destemmed/crushed grapes capacity (kg)	3.000	4.600	6.800
Fermented and drained capacity (kg)	4.500	6.900	10.200

P.S. The above data is indicative and may vary according to the degree of ripeness, type of grape and filling method. All data refers to initial whole bunch weight prior to any operation like destemming, crushing, maceration, fermentation, etc.