

SIPREM
INTERNATIONAL



The Italian technology for quality wines

SOFT PRESSING, ITALIAN TECHNOLOGY
FOR QUALITY WINES






The Italian technology for quality wines

Siprem International is a leading company on the global wine-making market with more than **45 years of experience in designing, building and marketing vinification machines and systems.**

With the technological **know-how** it acquired over the years, the company **developed key international patents** that led it to market unique innovative wine-making solutions, thereby improving production standards and making flagship products for the sector.

Siprem International is not just a technology supplier, but a qualified partner that with an initial thorough consultancy service can provide its clients with a targeted solution.

“WINE TECHNOLOGY”



DEVELOP THE
PRODUCT,
MACHINERY
OR SYSTEM
SUITABLE TO
THE SPECIFIC
NEEDS
OF EACH
INDIVIDUAL
CLIENT



The Italian technology for quality wines

Our Mission

Develop THE PRODUCT, machinery or system suitable to the specific needs of each INDIVIDUAL CLIENT. Our winning asset is being right by the side of wine growers and being able to meet their requests by developing innovative and exclusive machines, whilst keeping an eye on efficiency and costs.

Our Know-how

With our extensive knowledge of the wine-making world we can provide advanced technical consultancy services to develop new “turnkey” plants, as well as expand and renovate existing wineries. The company’s strong suit is the ability to provide complete solutions to manage the entire process, from the vineyard to the bottle, as well as having qualified technicians to support clients during all the must processing stages.

Our Values

Our daily business is based on three fundamental values: reliability, ongoing innovation and ensuring value over time. Our products are the result of specific expertise and unfading passion that allow us to make sound, exclusive and high-end products where innovation is managed as an integral part of the process at all corporate levels. Ongoing development, creativity and the constant desire to improve led to the creation of that guarantee of solidity for which we stand out in Italy and abroad, where the value and quality of our systems and machines mean tangible results for our clients.

Our Patents

Over the years, Siprem International has developed various **exclusive patents**.

Unique products in the world have been derived that benefit from advanced technologies and state-of-the-art processes, such as the **Membrane Continue Press and the Vacuum System Press**.

These are soft pressing systems that enhance the quality of the must in a unique way, combining it with a limited environmental impact and high energy savings, as well as, in the case of the Vacuum System series, the possibility of recirculating the inert gas and to use fermentation carbon dioxide for inerting purposes.



**GUARANTEE
INNOVATION**

PRESENT WITH OUR MACHINERY IN ALL MAJOR COUNTRIES OF THE WORLD



Siprem International operates with its machinery in all the main countries across the world, with a widespread presence in areas with a significant wine-making production. It first developed its presence in traditional markets like **France, Spain, Portugal, Greece, the US** and then turned towards **emerging countries like China, Chile, New Zealand, Australia, Russia and South Africa**, until it penetrated into niche areas like **India, Indonesia and Turkey**.





Winery Il Conventino di Monteciccardo PU
ITALY

ENOVITIS

SIMEI



ORGANIZED BY
UIV
Unione Italiana Vini
since 1985

FIERA MILANO

50
YEARS
WORLD LEADER
IN WINE
TECHNOLOGY



← Pista del Mare, S.M. (a lato del Pad. 18)
www.spaziochorus.com
Spazio Chorus
The domestic home
GEWISS

RECEPTION

9.11

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Trade Fairs

Reception 9.11

Siprem International is a regular exhibitor at all the main trade fairs in the wine sector, from the International Wine and Bottling Machines Show **SIMEI in Milan and Munich Germany (DRINKTEC)**, to the **VINITECH Show in Bordeaux** and the international **ENOMAQ** trade fair devoted to the wine industry held every two years in **Spain**. Moreover, we attend events in **California, Australia, New Zealand, China, Germany, Greece, Bulgaria** and in a number of other countries with international partners and representatives from all over the world.



24/7



Technical Support

One of the strong suits of Siprem International is its **After-Sales Service**, a key support tool provided by the company to the benefit of the end user of the machinery. The service is carried out by **technicians with extensive and proven specific experience in the sector. They are available 24/7 all year round** and especially **during the harvesting period**, when solving issues promptly is essential to ensure production is carried out correctly.

The Department can ensure extensive and diversified support ranging from solutions to operating issues that may arise during harvesting to the supply of original spare parts required, routine and extraordinary maintenance and specific advice to ensure optimal use of the systems.

Our dedicated, widespread and prompt service is widely acclaimed by our clients who appreciate its importance and expertise. To ensure a widespread and prompt service, together with our staff in the head office we also have a vast network of external technicians evenly spread across the area. This means they can quickly and effectively meet any requests for on-site support from our clients.

Our Support service is also available over the phone to immediately find a solution to malfunctions or requests for advice about how to use the systems correctly.

Tel.: 0039 0721 41 41 09

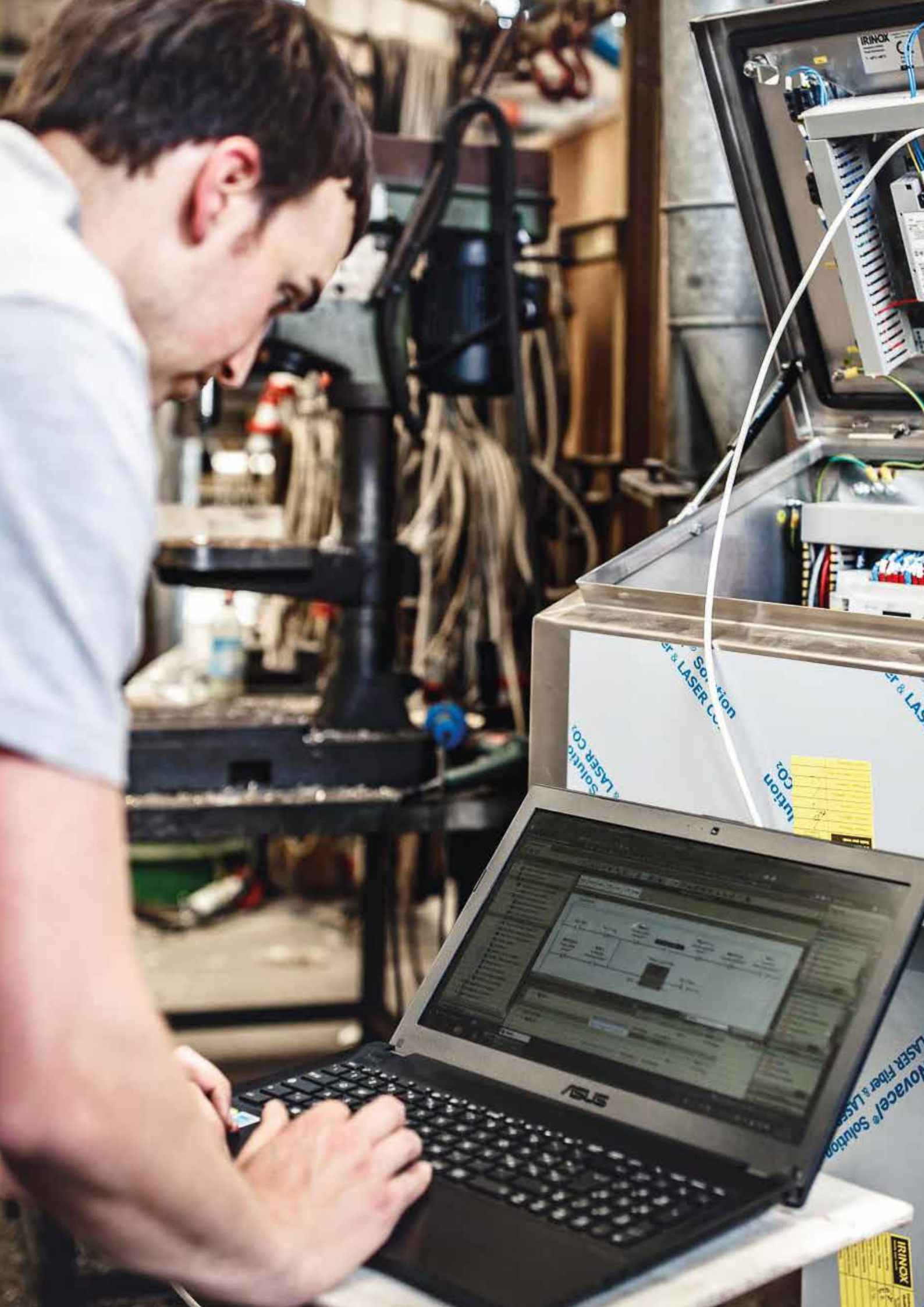
- **After-Sales Service**
- **Harvesting period (24/7)**



A man with glasses is seated at a desk, working on a computer. The monitor displays a 3D architectural rendering of a bridge or industrial structure. The desk is equipped with a keyboard, a mouse, a telephone, and two speakers. A large window is visible in the background, and a pen holder with various writing instruments is on the desk. The overall scene depicts a professional working environment focused on construction design.

CONSTRUCTION DESIGN





Production team

Qualified personnel



Materials

certified



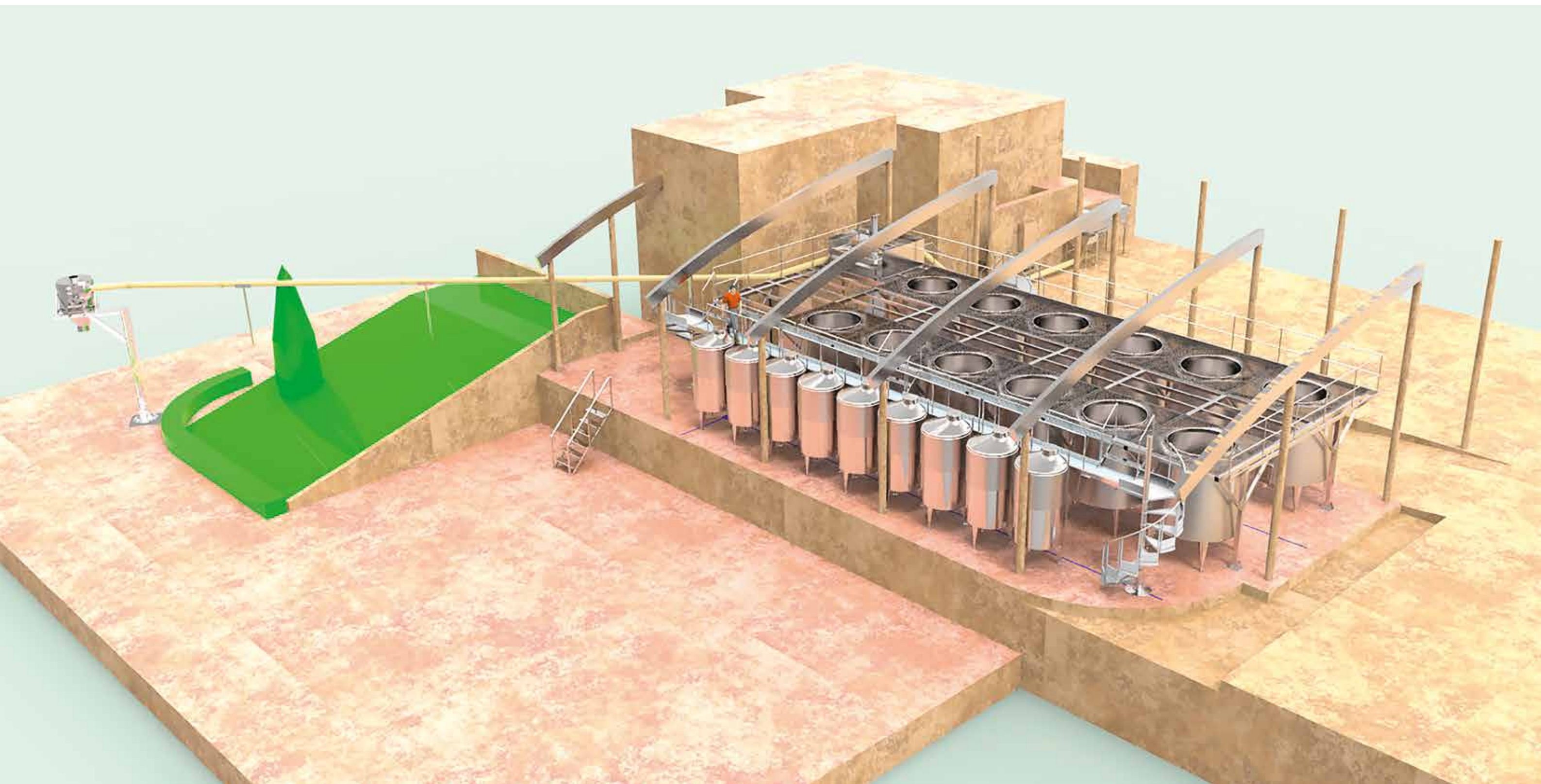
Spare parts

guaranteed for life

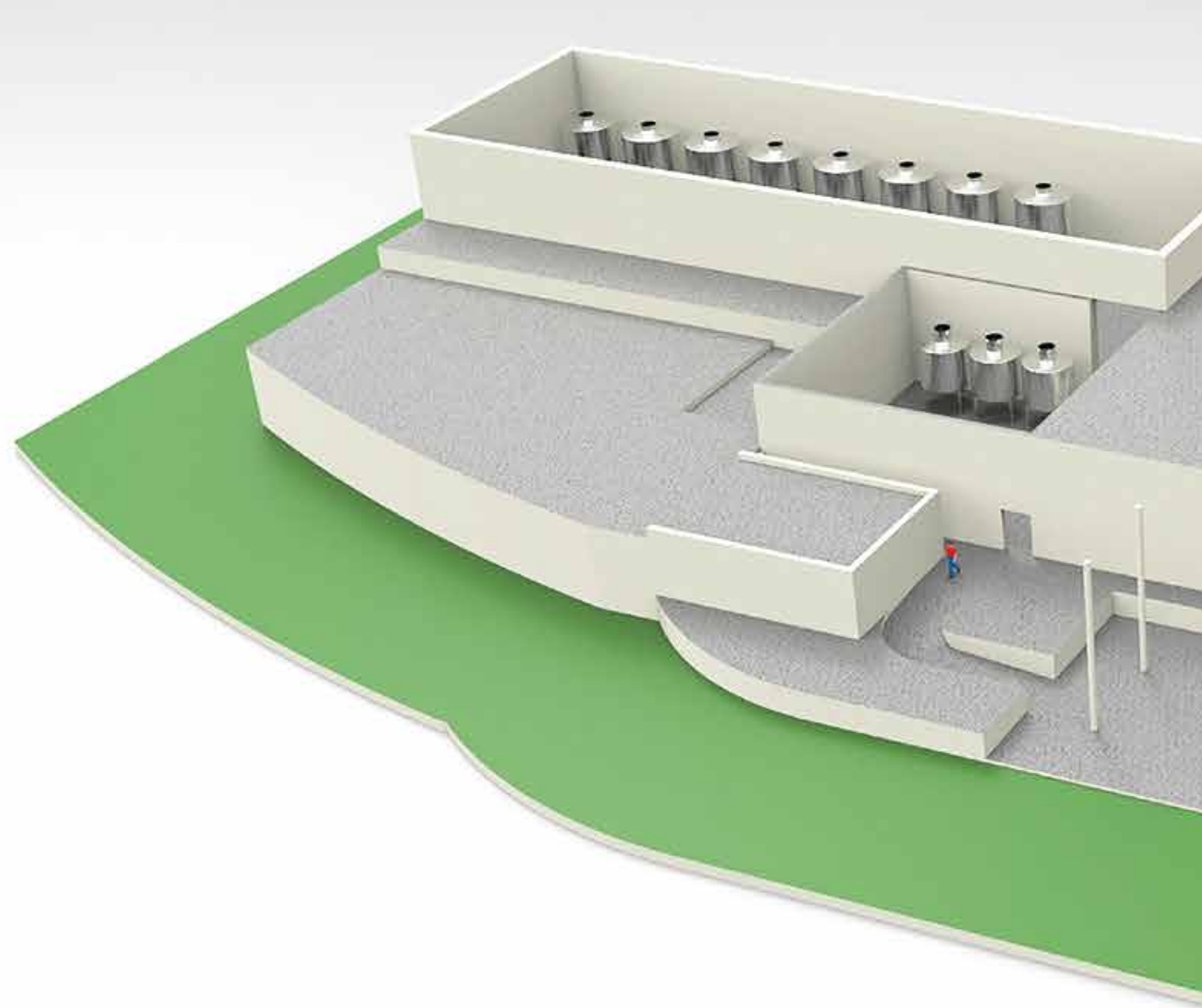


Research and innovation

constant updating and ongoing research



ENGINEERING



Dimensioning of production units

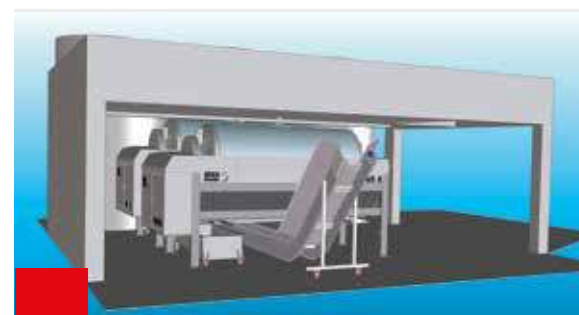
The problem related to the best size of the systems is associated with a series of considerations: the positioning of the product and relative market demand, available financial means, the presence or lack of systems or equipment and their state. A number of variables that need to be defined by discussing them with clients first, who will inform us about the features of their products, their production targets and kind of positioning they are aiming for, as well as available financial means.

Turnkey solutions

New turnkey solutions are developed in newly-built wineries where, upon a specific request from the client, we design and install full production lines. The production targets, available means and areas provided are the preliminary information based on which we can create an installation project where technicians, engineers and consultants will develop the final layout of the winery.

A RENOVATION or extension project can take 3/4 months from the initial contract, while a TURNKEY project is developed over a longer period of about 8 months.

DIMENSIONING TURNKEY RENOVATIONS



VINIFICATION MACHINES

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Soft Pressing - The italian technology for quality wines!

A complete range of systems to fulfil the actual operating requirements
of the entire vinification line

RANGE

VIBRATING AND SCREW RECEIVING CONVEYOR

**VIBRATING INERT HOPPER WITH WEIGHING
SYSTEM - VIBI30**

VIBRATING HOPPERS

DOSING HOPPERS

BOX TIPPER

GRAPE WASHER



RECEPTION

Vibrating and screw receiving conveyor and grape washing machine

A full range of machinery to receive the grapes, from the classic feeding screw conveyors to the latest vibration conveyors, including the belt type solutions.





SELECTION

Complete and modular grape selection lines according to the customer's needs. Vibrating dosing hoppers, sorting belt tables and vibrating sorting tables allow the best grapes to be chosen to start crushing and separating any remaining plant parts in the de-stemmer.

RANGE

SORTING BELT TABLES
VIBRATING SORTING TABLES
BELT ELEVATORS
OPTICAL SELECTOR





BIFUNCTIONAL EXTRACT SYSTEM Mod. DUAL 30

Temperature containment, inertisation, rapid extraction of colouring substances. These are the trends that nowadays are the most popular in the oenological environment. Siprem International has developed a multifunctional system of innovative technological concept to fulfil these new trends. The machine comes as the ideal evolution of the Extract System, the unit that, at the time, was designed to speed up the process of achieving wort-wine chromatic load, greatly shortening the time otherwise required by standard methods. To complete it, enhancing its flexibility of use, we now add the possibility to cool the product supplying it in line with inert gas used as a cryogenic fluid which ensures at the same time an optimal bacteriostatic effect.

The two features can be implemented together, cascading one with respect to the other, or in disjoint mode, depending on the wine cellar choices. The combination thus allows preserving the best organoleptic heritage of wines, equipped with the correct peculiarities of freshness and appeal.



TEMPERATURE CONTROL SYSTEMS

Complete systems for temperature control and regulation. Temperature control during processing is essential to ensure an optimal wine-making process.



The Italian technology for quality wines

COOLING SYSTEMS

ALCRYO

A cryogenic continuous pre-treatment system for the entire grape, red or white, preventing undesirable premature fermentation and increasing the components extracted without alcohol and safeguarding the hygienic integrity of the product.

The two-stage system consists of a conveyor then a belt elevator that transfers the grapes directly to the de-stemmer-crusher system.

On board the machine, along the entire chain, are devices that inject and spread the cryogenic fluid, in this case carbon dioxide stored in liquid form, which turns into a solid state on contact with the atmosphere, producing dry ice, and then transforming into a gas, consequently absorbing thermal energy and lowering the temperature of the product. The entire unit is insulated to prevent counter-productive heat from re-entering the machine as well as inerting the production process.





DE-STEMMER-CRUSHER

De-Stemmer-Crusher

The rich range of the Alfa series includes small, medium and large de-stemmer-crusher systems. Functional and reliable, thanks to the extreme versatility in application these systems meet all pre-treatment requirements prior to the pressing stage. Ideal for use with suction, helical rotor or single screw pumps.



RANGE

ALFA 7, 12, 16, 25

Small horizontal de-stemmer-crusher for limited production. Completely made of AISI 304 stainless steel, with the pressing unit, fitted with the external adjustment device, made of food-grade rubber. The feeding screw placed inside the hopper allows the product, transferred to the cage-beater assembly, to be distributed as ideally as possible.

ALFA 30

Medium sized de-stemmer-crusher that can process up to 35 tonnes of product per hour. It is robust and compact and equipped with the exclusive by-pass system of the various operating stages - an innovative design solution that allows single operations to be carried out: de-stemming, crushing, or simply transfer whole grapes, besides the general dual activity of de-stemming-crushing. Designed for maximum safety and ease of use, as well as the extreme simplicity of routine cleaning and maintenance.

ALFA 50

It allows a production of 50 tonnes per hour. A machine made entirely of AISI304 stainless steel with a microblasted finish, equipped with a hopper and a motorised feeding screw with nylon brushes on the outer profile of the coils, fitted with a drain for any excess must. A machine designed to optimise the pitting of grapes harvested both manually and mechanically. The machine is equipped with a pre-wash system with sprayballs mounted on the upper steering columns of the de-stemmer.

A machine provided with the option of crushing and not crushing, de-stemming and not de-stemming.

ALFA 70

Can produce 55 to 75 tonnes per hour. It is robust and compact, with adjustable height and offers extremely versatile operations. The horizontal translation system of the de-stemming unit, together with the option of by-passing the crushing stage.

ALFA 100

Top of the range de-stemmer-crusher with an hourly production of 100 tonnes.

Completely made of AISI 304 stainless steel.

Feeding hopper with draining screw and removable crusher unit.



DE-STEMMER-CRUSHER



MOHNO PUMPS



PM 7, PM 18, PM 25

Small sized single screw pumps, for gentle and constant product transfer. The low rpm ensures durability of the moving parts while the hollow rotor in stainless steel, as well as ensuring flow continuity, reduces vibrations to the minimum and can also be used for transferring dense and viscous fluids. Supplied complete with electrical control panel. The particular layout and compact size of these machines make them ideal for use with de-stalker/crushers and fermenters.

PM 35

Medium sized single screw pump, able to work in a versatile manner with whole, crushed, de-stemmed or fermented grapes up to 35 tons per hour. Designed to work optimally downstream of the Alfa 30 mod. de-stalker/crusher, in various reciprocal configurations, it also lends itself well to single operation, as a simple transfer unit. The rotor and stator are heavy duty, in order to ensure high performance at low rpm. The control panel allows careful and prompt control of all working parameters while the level sensors inside the hopper guarantee adequate protection against overflowing and running dry.

PM 75

Large sized single screw pumps able to work in a versatile manner with whole, crushed, de-stalked or fermented grapes in the region of 75 per hour. Especially suitable for working immediately downstream of de-stalker/crushers with the same production capacities, coupled with them in various reciprocal configurations, they also lends themselves well to single operation, as a simple stand-alone transfer units. The rotor and stator are heavy duty, in order to ensure high performance at low rpm. The control panel allows careful and prompt control of all working parameters while the level sensors inside the hopper guarantee adequate protection against overflowing and running dry.

PM110

The Largest sized single screw pumps able to work in a versatile manner with whole, crushed, de-stalked or fermented grapes in the region of 110 per hour. Especially suitable for working immediately downstream of de-stalker/crushers with the same production capacities, coupled with them in various reciprocal configurations, they also lends themselves well to single operation, as a simple stand-alone transfer units. The rotor and stator are heavy duty, in order to ensure high performance at low rpm. The control panel allows careful and prompt control of all working parameters while the level sensors inside the hopper guarantee adequate protection against overflowing and running dry.



The Italian technology for quality wines

WINE PUMPS

Wine processing pumps: lobe, single screw, rotary piston and peristaltic series. Different types of equipment, all able to respond with maximum efficiency to the most varied transfer needs.

ROTARY PUMP PI 900

A rotary lobe pump which is ideal for transferring large and small quantities of whole, crushed, destalked grapes or similar products. Product movement is by means of the action of two rollers in food-compatible polyurethane running in reciprocal rotary motion and exploiting the peripheral cavities to ensure transfer without any mechanical stress and consequent maltreatment. Working at a low transfer speed, the machine is able to handle up to 700 quintals per hour, depending on the capacity of the conveyor.



VOLUMETRIC PUMPS V 15, V 18, V 20

Rotating piston pump with body, tank and feed auger made in AISI 304 stainless steel, while the elliptical rotor is in hardwearing thermoplastic material. The machine is on a trolley base for easy movement around the vineyard and is fitted with a special vibration dampening system that guarantees the machine stability while it is running. Due to its special features the pump is ideal for transferring whole or crushed grapes, as well as fresh or fermented marc. The quality of the transferred product is preserved by exploiting the compression, in such as way as to offset any undesirable effects triggered by the centrifugal force.



PERISTALTIC PUMPS RP

Peristaltic pumps with or without feeding hopper. Soft transferring of clusters, grapes, fermented grape and liquid.





Agrintesa winery Russi - Ravenna
ITALY

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PRESSING

Closed Pneumatic Presses

Horizontal membrane pneumatic presses, available in small, medium or large sizes. Reliability, versatility of application and simple controls make this a consistently successful product, able to satisfy any requirements.

The pressure membrane is made of food-grade PVC while the frame and all surfaces that come into contact with the must are made of AISI 304 stainless steel. The entire process is managed from the touch-screen control panel, and can be operated in manual or automatic modes.

The pneumatically powered marc extraction hatch can be opened manually or automatically.



Axial sliding hermetical pneumatic door



Internal view of a PA450



Axial sliding hermetical manual door



Automatic washing system



PRESSING

OPTIONAL PARTS

Intelligent pressing program with juice flow measurer

Juice level sensor for controlling external pump

Automatic pump for transferring juice to tanks

Juice selection system in two sizes according to pressing level or according to quantity of juice extracted

Automatic washing system with high pressure pump and motorised washing nozzle

Carbonic maceration device

Temperature control system with optional insulated cooling jacket

Sensor for reading the juice temperature inside the press and automatic temperature control system command

Fermenter device

Sliding hermetic door, manual or automatic, on models from 14 to 50 hl

Double twin door on 28 38 and 50 hl models

Double or triple manual or automatic door on models from 20 to 450 hl

Ø 150 mm axial valve on models from 250 to 450 hl

500 mm elevation legs extension on all models

Motorised wheels for 28-38 and 50 hl models

Stainless steel frame on 65- 80-110 and 160 hl models

Versions with or without compression for models from 65 to 160 hl



Pneumatic axial valve complete with pressure transducer allowing pressure values to be changed from the control panel.



Manual axial valve complete with pressure transducer allowing pressure values to be changed from the control panel.

RANGE

PA 8

Very compact pneumatic presses with horizontal membrane and tank capacities of 8HL. The pressing membrane is in food-compatible PVC while the frame and all surfaces in contact with the must are in AISI 304 stainless steel. All processing phases are completely controlled by PLC, with the option of working in either manual or automatic mode from the control panel fitted to the machine.

PA14/PA20

Small sized pneumatic presses with horizontal membrane and tank capacities of 14 and 20 hectolitres respectively. The pressing membrane is in food-compatible PVC while the frame and all surfaces in contact with the must are in AISI 304 stainless steel. All processing phases are completely controlled by PLC, with the option of working in either manual or automatic mode from the control panel fitted to the machine.

Also available in the 'open' version, on which the tank is equipped with drain holes direct to the outside.

PA 28 / PA 38 / PA 38 S / PA 50 / PA 50 S

Medium sized pneumatic presses with horizontal membrane and tank capacities of 28, 38 and 50 hectolitres respectively. The pressing membrane is in food-compatible PVC while the frame and all surfaces in contact with the must, including the inner draining surfaces, are in AISI 304 stainless steel. All processing phases are completely controlled by PLC, with the option of working in either manual or automatic mode from the control panel fitted to the machine.

Marc evacuation door with manual opening and by automatic command on models PA 38 S and PA 50 S.

Also available in the 'open' version, on which the tank is equipped with drain holes direct to the outside.

PA65 / PA 80 / PA 110 / PA 160 / PA 250 / PA 360 / PA 450

Medium sized pneumatic presses with horizontal membrane and tank capacities of 65, 80, 110, 160, 250, 360 and 450 hectolitres respectively. The pressing membrane is in food-compatible PVC while the frame and all surfaces in contact with the must, including the inner draining surfaces, are in AISI 304 stainless steel. All processing phases are completely controlled by PLC, with the option of working in either manual or automatic mode from the control panel. PA 65, 80 and PA 110 models are also available in the 'open' version, on which the tank is equipped with drain holes direct to the outside.



The Italian technology for quality wines

PRESSING

Siprem International Pneumatic Presses designed for processing whole, crushed and/or de-stalked grapes and fermented vinasse ensure the production of high quality must by means of a simple and well-tried working principle. In addition, Siprem International Pneumatic Presses can be equipped on request, with optional parts extras that allow special processes following modern and costantly evolving oenological trends.



Control panel with 'touch screen' programming keypad.



Control panel with 'touch screen' programming keypad.



Drainage system with quick removal trapezoidal elements.



Rendering PA20.



PRESSING

Open Pneumatic Presses

Open tank models with capacities of between 8 and 110 hl.

The presses are also available in the 180° perforated tank version with the following designations:

PA 8/A; PA 14/A; PA 20/A; PA 28/A; PA 38/A; PA 50/A;
PA 65/A; PA 80/A; PA 110/A





PRESSING

“Vacuum System” Presses

Units of the patented Vacuum System series that operate under negative relative pressure. This unique and superior technology is unmatched by traditional systems. A wide range of models is available in small, medium, and large sizes, with tank capacities that range between 20 and 505 hl. Operation is managed entirely from the PLC, providing an easy-to-use on-board control panel, which allows the operator to instantaneously evaluate the operating parameters and make immediate adjustments according to specific requirements. Able to support the production of all wine varieties thanks to its completeness and versatility, these machines use inert gases (such as nitrogen, carbon dioxide, and argon) to provide hygienic-sanitary protection for the product which translated into an increase in the organoleptic standards that can be achieved.



DRAINING THE MUST

Drainage system with quick removal trapezoidal elements.



THE AXIAL VALVE

Pneumatic axial valve complete with pressure transducer allowing pressure values to be changed from the control panel.

RANGE

VS20/VS28 / VS 35 / VS 50

Small sized presses in the patented Vacuum System series, fitted with a 20, 28, 35 or 50 hectolitre tank respectively. Automatically operated door, 540 mm in diameter for evacuating exhausted marc. Operation entirely PLC controlled, for easy use by operators through the machine on-board control panel that allows instantaneous evaluation and immediate variation according to the specific needs of the working parameters. Designed to exploit inert gasses (i.e. nitrogen, carbon dioxide, argon) to further increase the organoleptic standards achieved.

VS65 / VS 80 / VS 110 / VS 150

Medium sized presses in the patented Vacuum System series, fitted with 65, 80, 110 or 150 hectolitre tanks respectively, able to process high but not excessive product quantities. Automatically operated door, 740 mm in diameter, for evacuating exhausted marc. Operation entirely PLC controlled, for easy use by operators through the machine on-board control panel. The top range of machines which because of their features enjoy strong popularity on all markets. Designed to exploit inert gasses (i.e. nitrogen, carbon dioxide, argon) to further increase the organoleptic standards achieved.

VS 250 / VS 360 / VS 360 C / VS 405 / VS 505

Large sized presses in the patented Vacuum System series, fitted with 250, 360, 405 and 150 hectolitre tanks respectively, able to process extremely high product quantities, while nevertheless maintaining the quality of the must guaranteed by the relatively negative working pressures. The VS 360 model differs from the sister model of the same volume by means of a shorter length, made possible by increasing the diameter. The model has an automatically operated door, 840 mm in diameter, for evacuating exhausted marc. Operation entirely PLC controlled, for easy use by operators through the machine on-board control panel. The “flagship” models of the entire range which due to their special design will enhance any vineyard. Designed to exploit inert gasses (i.e. nitrogen, carbon dioxide, argon) to further increase the organoleptic standards achieved.



The Italian technology for quality wines

PRESSING



MUST COLLECTING TANK

The external small collection tank is made of 304 stainless steel and can be opened for inspection and cleaning. It is provided with a level control system as well as an extraction and transfer pump for the gathered juice. The vacuum system is connected to this small tank and consists of a high vacuum pump and a blower.



CONTROL BOARD

All control equipment is located inside a waterproof 304 stainless steel box installed at the front of the machine. The automatic pressing programmes are operated by a PLC system and can select any type of working cycle. The press is also equipped with an “intelligent” pressing programme which, according to the variety of grapes being fed into the machine, automatically chooses the best working parameters. The press can also be switched to manual use. The PLC memory maintains the programme even in case of blackouts.



PRESSING

ADVANCED TECHNOLOGY

The draining of the must is carried out by means of an extraction system hosting trapezoidal, fast removable elements. The press has a washing system of the trapezoidal elements consisting of fittings placed on the extremity, loading side of the tank. The must is sucked under vacuum conditions and conveyed into an external little storing tank. The membrane separating the two parts of the tank is made of a nylon body coated with alimentary, atoxic material. The tissue can be thermally welded for occasional repairs.

MAIN ADVANTAGES

- Instant separation of high percentages of must during the Loading stage.
- Improved must quality thanks to extremely Low operating pressures (not above 0,7 - 0,9 atm, and never above atmospheric pressure).
- Minimisation of pressing times with cLear advantages in must quality.
- Greater operational simplicity and total elimination of costs for additional plant such as compressors, air reserve lines, etc.
- Significantly reduced installed power requirements compared to other pressing systems.
- Possibility of inspecting the membrane even during pressing.
- Possibility to process automatically in environments saturated with inert gas.
- Possibility to carry out carbonic maceration and cryomaceration.

OPTIONAL PARTS

- Intelligent pressing program with juice flow measurer
- Juice selection system in two sizes according to pressing level or according to quantity of juice extracted
- Automatic washing system
- Carbonic maceration device
- Temperature control system with optional insulated cooling jacket
- Sensor for reading the temperature inside the press and automatic temperature control system command
- Fermenter device
- Manual or automatic hermetic double door on models from 50 to 505 hl
- Axial valve ϕ 150 mm. On models from 250 to 505 hl
- 500 Mm elevation legs extension on all models
- Motorised wheels for models from 20 to 50 hl
- Stainless steel chassis for 65, 80, 110 and 160 hl models
- Automatic saturation system with inert gas during filling and pressing stages
- Automatic saturation system with inert gas during filling and pressing stages with gas recovery and recycling device
- Automatic saturation system with natural fermentation gas during filling and pressing stages
- Automatic gravity drainage system during the loading stage with optional connection to must pump
- Volumetric must pump with low rpm
- Sample taker/wine taster

STANDARD EQUIPMENT

- Must pump for transfer to tank
- Manual washing nozzle
- Traditional interactive and 'champagne' program
- Interactive auto-controlled pressing program
- Manufacturing completely in stainless steel for presses up to the capacity of 50 hls





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PRESSING

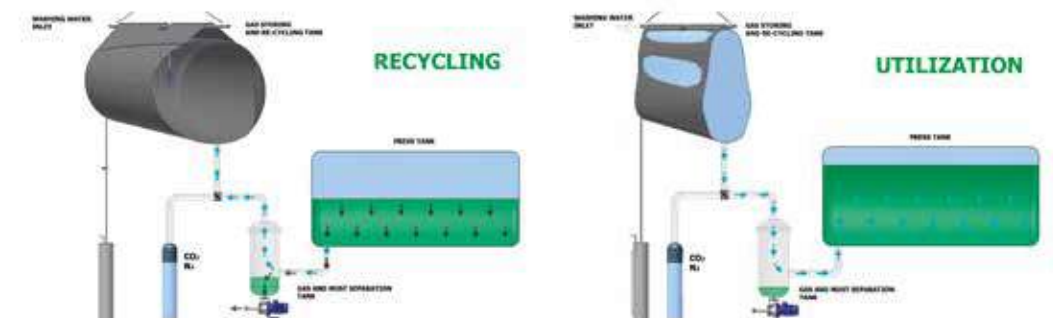
Vacuum System Presses – Gas Technology

THE TECHNOLOGY

The first vacuum presses were invented as a patented system in the early 90's. They were designed to reduce to a minimum the contact between air and the item being pressed. The innovative concept then developed through the years, leading to cutting-edge solutions in terms of environmental compatibility and energy savings. Perhaps the most important aspect though is the ability to work with inert gases, recycling them by means of the aerial storing tank (patented system) for a technique which siprem international has become a worldwide specialist in.

THE DIFFERENCE

With traditional presses, working with gases leads to irresolvable problems for the work method, due to instantaneous flow rates and often inadequate systems. This leads to the amount of gas blown on the inside being insufficient to cover the actual needs, creating dangerous, uncontrollable mixes of air and gas, with oxygen percentages that are well over the 2% limit set by the protocol, and thus making the work entirely wasted, including from an economic standpoint.





OUR STRENGTHS

The Vacuum System ensures complete product inertisation, thanks to which dangerous pockets of air in the workplace are completely removed

There is no limit to the use of inert gases (nitrogen, CO₂, helium, CO₂/nitrogen, mixes, etc.)

No particular structures are necessary to support the gas container

The safety valve eliminates the risk of any overpressure in the gas container

The PLC controls the management of gas flows in the various directions, ensuring an efficient system

Inside the press, gas is always handled through suction, without the use of thrust devices that may introduce harmful substances to the grapes (metals, graphite or oil)

Gas retrieval from the press to the container takes place before the juice is extracted and never at the same time. This cuts any gas pollution down to the utmost minimum and avoids any excess consumption caused by operation of the must drainage pump.

Option to automatically wash and sanitise the container and the relevant piping

Versatile management program that allows you to select:

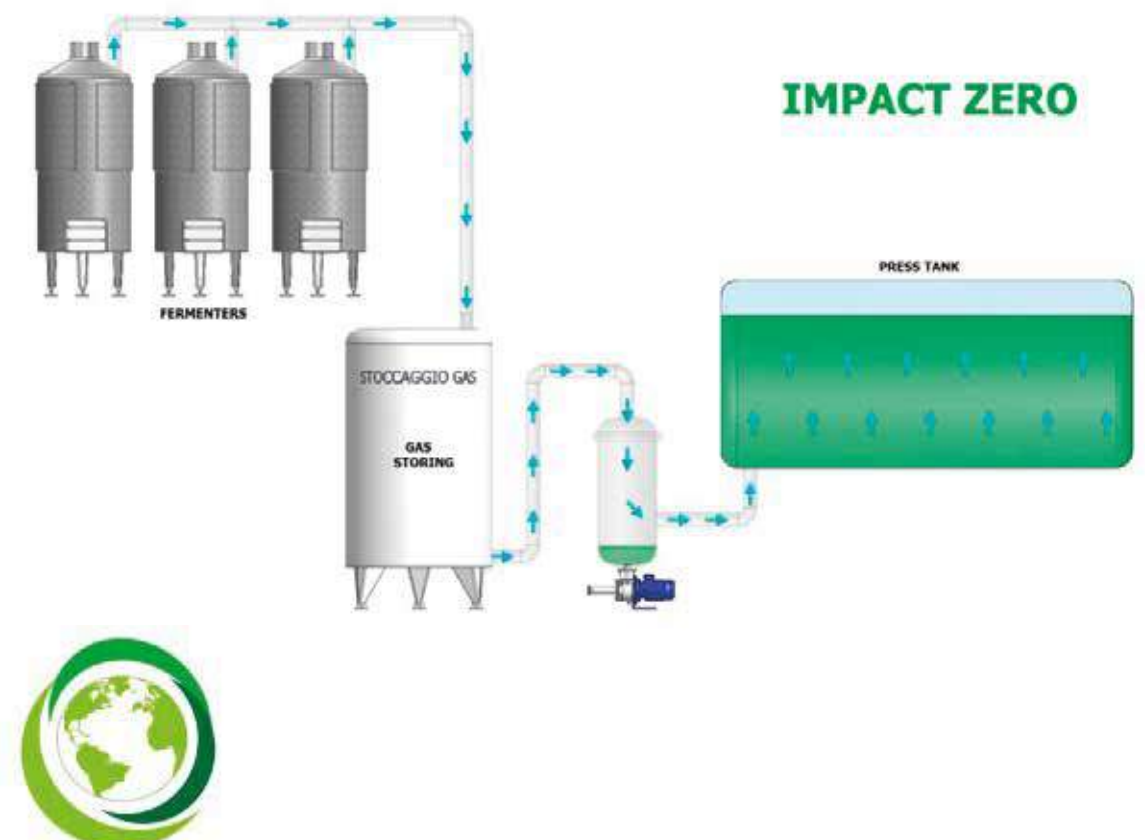
- total press inertisation prior to loading the grapes
- blowing the gas in the loading phase during rotation
- option to use the gas during the entire pressing process or limited to the initial phases (flower)



PRESSING

GREEN TECHNOLOGY

The last stage in the development of inert gases associated with Vacuum System technology consists of the option to use the carbon dioxide generated by the fermentation processes. The use of this fluid, available in the cellar in unlimited quantities and totally free, allows for a considerable reduction in operating costs and a significantly simplified management process. It also enhances the concept of environmental compatibility and energy savings from the system.





The Italian technology for quality wines

PRESSING

Continuous Membrane Presses

Continuous membrane presses provide unmatched performance thanks to the revolutionary cascading processing system. Unbeatable productivity/quality yield ratio. With a patented design, the machines are available in small (PCM 100), medium (PCM 200) and large (PCM 400) models.

The tank is divided into 6 or 7 chambers, in which the product is successively processed. The must produced is then conveyed into a collection hopper (4, 5, and 6 respectively). The results of this configuration in terms of productivity are supported by statistics that speak for themselves: the largest model can crush or de-stalk 32-45 tones of grapes per hour, while guaranteeing excellent levels of marc extraction. Operation is controlled entirely from the PLC, from where the operator can manage every single phase via the practical and easy-to-use control panel column.



PNEUMATIC CIRCUIT

The machine's substantial need of compressed air is supplied by a rationally designed system that includes blowers, stainless steel pipes, pressure reducers, safety and exchange valves and discharge silencers. Everything is controlled by the relative control panel.

AUTOMATIC WASHING

The procedure, entirely PLC controlled, is carried out using a series of suitably located spray nozzles which spray the surfaces to be cleaned with water coming from the mains supply.



PRESSING



RANGE

PCM 100

The latest addition, the smallest and most compact of the revolutionary continuous membrane presses, protected by the relative patent. Equipped with 6 chambers in which the product is processed in succession and 4 must collection hoppers, allows from 10 to 16 tons per hour of crushed or de-stalked grapes to be processed, with high levels of marc exhaustion. Operation is totally managed by PLC, with each stage of the process controlled by the operator using the practical and efficient column control panel.

PCM 200

The mid-range model of the continuous membrane presses, protected by the relative patent. This also features a tank divided into 6 chambers inside which the product is processed in succession, with 5 must collection hoppers. From 18 to 25 tons per hour of crushed or de-stalked grapes can be processed, with high levels of marc exhaustion. Operation is totally managed by PLC, with each stage of the process controlled by the operator using the practical and efficient column control panel.

PCM 400

This is the top model, the true flagship in the range of continuous membrane presses, protected by the relative patent. The long tank is divided into 7 processing chambers, inside which the product is processed in succession. The must produced is sent to 6 collection hoppers. The results of this configuration in terms of productivity are proven by the figures that speak for themselves: no less than 32-45 tons of crushed or de-stalked grapes are processed in one hour, always guaranteeing an optimum level of marc exhaustion. Operation is totally managed by PLC, with each stage of the process controlled by the operator using the practical and efficient column control panel.

CONTINUOUS DRAINING PRESSING LINES

Lines consisting of two processing stages, with the continuous press located after the draining system. Ideal for high production quantities, designed to get everything possible out of the marc. The wide range of drainers is able to separate the run must with yields in the region of 75%, producing superior quality products with minimal dry extract content. The capacity of the loading hopper ensures a high level of static draining thanks to its perforated surfaces. The product is fed through the machine by a Maltese cross type non-return device. The line of continual presses.

RANGE

SGI 415 / SGI 630 / SGI 800

A wide range of drainers able to separate first run must with yields in the region of 75%, high quality and with a minimum content of dry extracts. The loading hopper capacity ensures a high level of static draining thanks to the perforated surfaces that it is made up of. The product is fed forwards by means of a Maltese cross type non-return device. The external diameter of the transfer impeller matches perfectly with the corresponding perforated cylinder, therefore cleaning the inside of the body at the same time. Closing the outlet is controlled by a hydraulically operated door. The hydraulic control box, fitted to the machine fully wired and equipped with a continuous flow regulator, allows the impeller rpm to be adjusted according to the specific working needs. The unit is designed for operation ideally upstream of a continuous press of the same capacity.

PCI 450 / PCI 630 / PCI 800 / PCI 1000 / PCI 1200

A line of continuous presses able to guarantee complete exhaustion of the marc while keeping the skin and stalk intact. The large perforated surfaces that make up the loading hopper ensure a high level of static dejuicing of the first run must while still in the transfer phase. The composite impeller is made in AISI 304 stainless steel while the compression chamber consists of a cage with V-shaped strips and hoops which are also in steel. The hydraulic pump with a variable flow rate is equipped with an adjuster handwheel that optimises the need for electrical power at low rpm. The spacious must collection hopper is designed to contain the product rationally and then send the resulting liquid to its destination. The practical free standing control panel, complete with rev counter and ammeter, give the operator immediate control over all working parameters.



PRESSING

Draining-Pressing Lines

ROTATING PRE-DRAINER

The machine is conceived for a preliminary separation of must (to an extent of 40-50%) from the bulk of crushed grapes (either being destemmed or not).
Productivity: 30-40 tons/hour for mod. PS/M 40 and 40-50 for mod. PS/M 50.
Cage with lengthened or circle holes and internal extracting screw hosting a brush granting a constant cleaning of the cage itself.
Cage having an opposite sense of rotation with respect to the extracting screw and hosting brushes for the constant cleaning of its external surface.

PRE-DRAINER WITH ROTATING PERFORATED DRUM

The machine is conceived for a preliminary separation of must (to an extent of 40-50%) from the bulk of crushed grapes (either being destemmed or not).
Productivity of 30/50 tons/hour.
Drum made of stainless steel plate AISI 304 hosting oval or circular holes.
The external surface of the drum is kept constantly clean by means of specific brushes.





DE-JUICERS

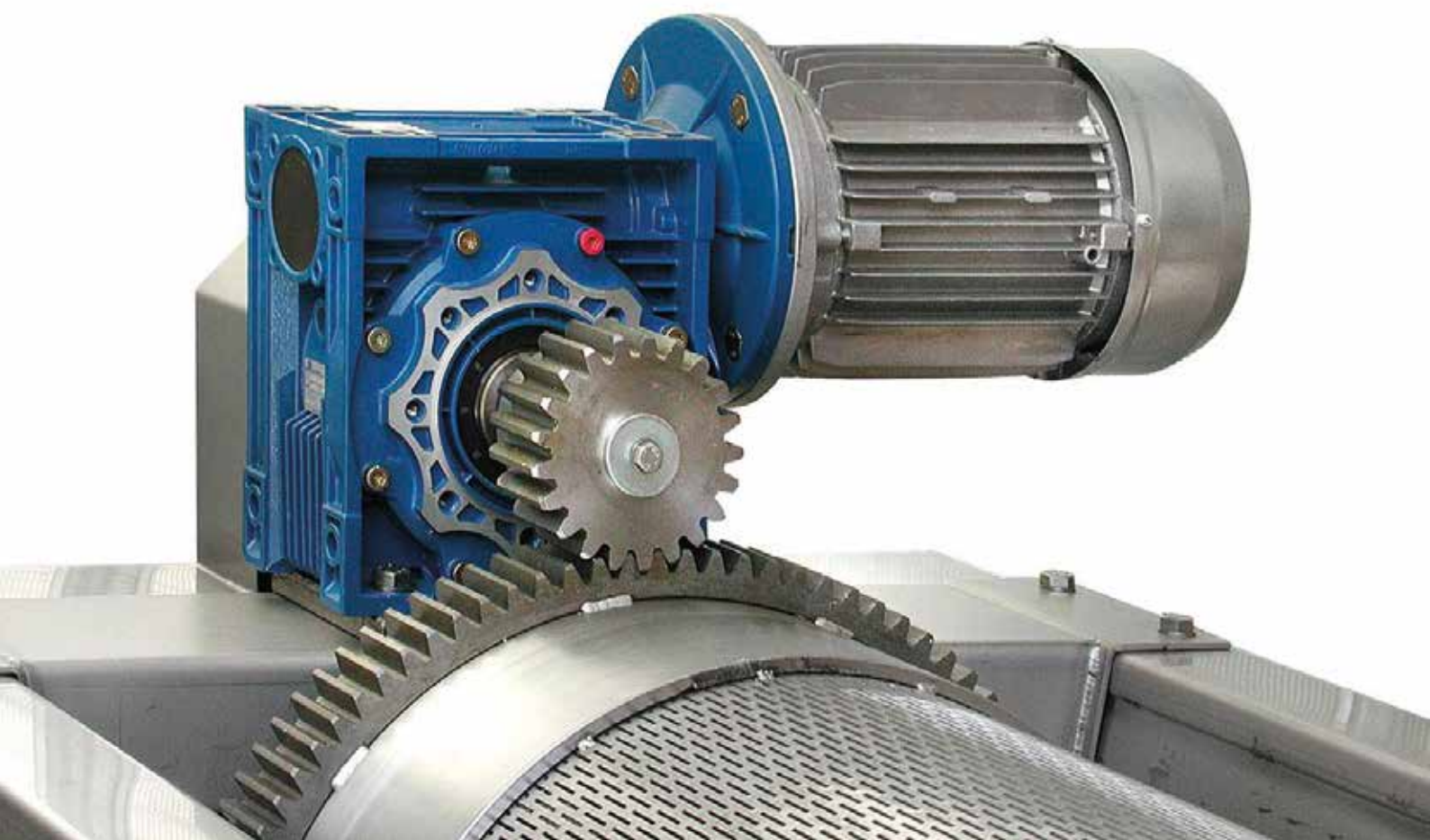
GRAPE SEEDS REMOVERS

Small and medium size machines that guarantee efficient separation of undesirable elements from the must.

RANGE

SV 060, SV 061, SV 062

A complete range of grape pip separators. The small sized SV 060 model guarantees a 100-200 hl per hour production capacity of must-wine. The medium sized SV 061 unit processes around 300-400 hl per hour while the largest of these models, the SV 062, ensures a flow rate of 500-600 hl per hour. Skin and pips are retained by a rotating perforated cylinder which works together with an internal impeller to remove them while the must accumulates in the bottom casing and is then sent to its destination. The structure is made entirely in AISI 304 stainless steel and offers strong reliability as well as simple maintenance.



DE-JUICERS

The perfect de-juicing unit, easy to use, removes skins and seeds from the wine must during the first stages of processing. The must enters a perforated cylinder that filters solid parts and allows the resulting liquid to run through, which is then collected in the tank below and sent to its destination. The solid parts are extracted by a screw that rotates inside the perforated cylinder and pushes the parts outwards. The machine operates continuously and does not need to be stopped to unload the wine that has been filtered of solid parts.

RANGE

SV 161

The de-juicer separates any peel or pips from the wine-must during racking off, with an hourly production flow in the region of 800 hl.

The must enters a perforated cylinder which retains the solid parts and allows the must to filter through to the collector below so it can then be sent to its destination. The solids are extracted by an impeller which rotates in the opposite direction inside the perforated cylinder and are then sent out. This operation runs continuously and does not require stopping in order to remove either the filtered wine or the solid parts discarded. The perforated cylinder is kept clean by special rubber strips that rub up against the cylinder. Constructed entirely in Aisi 304 stainless steel and mounted on wheels, two of which are steering, the machine top casings can be opened in two halves for cleaning and maintenance.

The equipment has a 100 mm diameter clamp connector for must infeed and a 120 mm diameter outfeed connection



PUNCH DOWN SYSTEM

Pneumatic punch down to immerse softly the cap of grapes marc. Pneumatic stainless steel piston, equipped with alimentary material seals, with a wide round plate with mobile fins in stainless steel and perimetrical protection in Teflon. Applied with a universal joint to a carriage running on an aerial rail of the type overhead travelling crane, or linear or closed ring. We make personalized manual and automatic installations.



The Italian technology for quality wines

FERMENTERS

ROTATING FERMENTERS

For the rapid extraction of the colouring and aromatic substances of the grape. Available in a wide range of models with small, medium and large capacities, the automatic rotary horizontal fermenter is characterised by the robustness and stability of the construction that ensure superior performance. In addition to performing the traditional fermentation process, the machine is also able to perform the carbonic maceration and cryo-maceration processes, offering more flexibility in application to meet the demands of today's wine producers.

RANGE

VRA 80 / VRA 110 / VRA 160 / VRA 270 / VRA 360 / VRA 550 / VRA 700 / VRA 1200

Available in a wide variety of models, able to cater for small, medium and large capacities, the automatic horizontal rotary wine maker has constructional features that encompass strength and stability, attention to small details as well as to the overall impact of the machine, and with the accent on top performance.

As well as the traditional wine making process, the machine is equipped for carbonic maceration as well as for cryomaceration, therefore possessing a flexibility of use that will satisfy the demands of modern day oenological techniques.

Each processing phase is programmed and controlled from the PLC control panel which ensures instantaneous evaluation of the working parameters.

The direct consequence of these prerogatives is quick extraction of the colouring and aromatic substances, and in considerable quantities too. All this is achieved through a process that respects the integrity of the product, marked by gentleness and efficacy.







The Italian technology for quality wines

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Siprem International Club is an association that brings together the most exclusive, loyal and representative clients of our company. Top-tier clients, universally renowned names that bring prestige to our brand, pursuing – based on a winning synergy – the quality of their famous product thanks to the well-known quality of Siprem International's range.

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