

VP Standard Pneumatic Presses



The SRAML VP Standard line of pneumatic membrane presses represents our commitment to high-end professional winemaking, with a number of upgrades and possible customizations tailored to your production style to result in superior performance and premium wines.

Equipped with a large user-friendly touchscreen terminal for a wide range of personalized pressing options, axial loading, a highly efficient Becker compressor and additional side panels for easy cleaning and maintenance, the **SRAML VP pneumatic presses** meet the needs of even the most demanding wineries. With **increased input capacity**, **reduced pressing time** and a **most gentle pressing operation**, VP press makes sure you achieve **maximum yields and quality with minimal effort**.

VP Standard Pneumatic Press features include:

- Large touchscreen terminal with a number of pressing cycles, personalized options and a graphical display of the pressing progress
- Central loading valve
- Ultra-quiet and highly efficient Becker compressor for high-pressure pressing
- Built-in fan for rapid inflation at low pressure
- Mobile juice collection tray with sieve on the outlet
- Extra-large dual sliding door to provide easy interior access for loading, unloading and cleaning
- Hinged side panels to provide complete access to the rotating drum during cleaning and unloading
- Open or closed-cage pressing system
- Hygienic design

Product specifications

Main features

- Made entirely of stainless steel
- Dual-brake swivel casters with models VP26, VP32, VP44, VP52 and VP60
- Cylinder rotation to both sides: left-right
- Mirror-polished drainage channels
- Quiet BECKER vane compressor
- Quiet fan for fast airflow: up to +0,2 bar
- Quiet fan to vacuum the membrane
- Axial loading
- AT automation with touch screen terminal

- Separate manual operation of the press
- Safety cord with interlocks on both sides and at the back of the press
- Large door opening on the cylinder
- Large double sliding door
- Special design for easy cleaning under the sliding door
- Large mobile juice collection tray with a sieve on the outlet
- Central opening of the upper sides
- Central opening of the lower sides

Options

Automation control

- Automatic AT10 (10" touchscreen)
- Collection tank level switch
- Soft start-stop with smart cylinder rotation speed control
- Cord or radio remote control
- Inert gas system without inert gas recovery
- Weighing system
- Separate electric box for AT 7" or AT 10" display
- Acoustic alarm on central loading and automatic stop on external pump with axial loading
- Other electrical supply

Axial loading

- Pneumatic (pinch) valve
- Elbow sight glass to monitor mass flow in front of the valve for axial loading
- Inert gas injection system for maceration in inert atmosphere

Cylinder

- Non-perforated door for maceration
- Plugs to seal drain channel outlets
- Installation/orientation of the press to the right
- Drain channels on the hinges
- Pneumatic watertight sliding doors with inflatable seal
- Pneumatic drive to open and close the double doors
- Central juice outlet (installed INSIDE the drum)
- Central juice outlet (installed OUTSIDE the cylinder)
- Double jacket on the cylinder for cooling/heating purposes
- Apple pressing net
- Manual butterfly valves on drain channels
- Polyurethane membrane



Frame

- Elevated press
- Staircase platform by the press
- Additional stairs on the other side of the platform
- Different side panel opening and closing options
- Motorized movement of the press
- Drawbar for moving the press
- Collection tank on wheels
- Large presses mounted on wheels to be moved easily around the winery
- Press without side panels

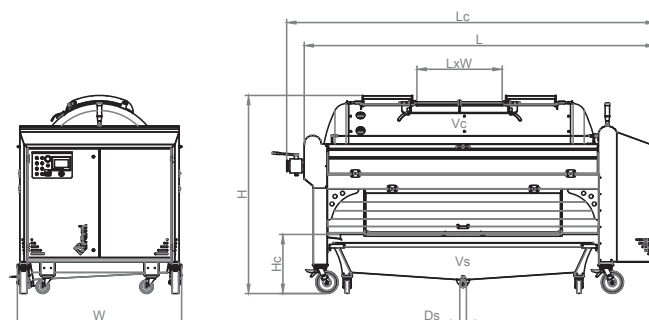
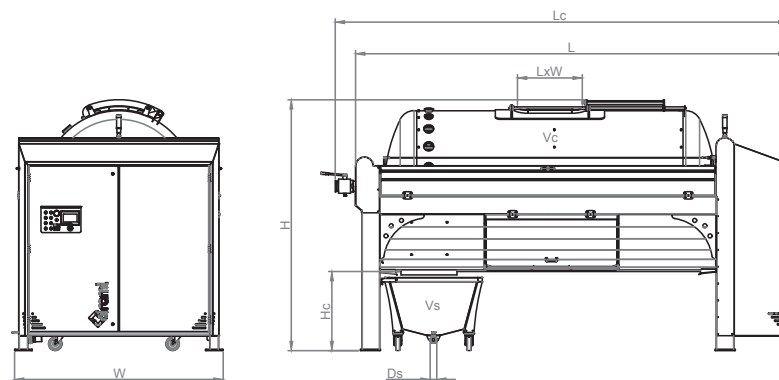
Cleaning

- Cylinder external washing
- Manual interior cleaning of drain juice channels and a sewer with high-pressure washer
- Automatic interior cleaning of drain juice channels and a sewer with high-pressure washer
- Automatic PULSE (water-air) drain channel cleaning

Loading hoppers

- Loading hopper
- Loading hopper with crusher
- Loading hopper mounted on a stand-alone trolley
- Loading hopper with crusher mounted on a stand-alone trolley

Technical data

VP21-VP60

VP80-VP100


| VP | | VP21 | VP26 | VP32 | VP44 | VP52 | VP60 | VP80 | VP100 |
|---|----|-------------|-------------|--------------|---------------|---------------|---------------|---------------|---------------|
| Cylinder volume Vc | L | 2100 | 2600 | 3200 | 4400 | 5200 | 6000 | 8000 | 10000 |
| Length x Width (door) L x W | mm | 880 x 430 | 960 x 430 | | | | | 730 x 440* | |
| Sink diameter Ds | Ø | 1¼" | 1¼" | 1½" | 1½" | 1½" | 1½" | 1½" | 2" |
| Sink volume Vs | L | 710 | 1015 | 1400 | 1600 | 1850 | 2100 | 1000** | 1150** |
| Length with axial loading Lc | mm | 3120 | 3380 | 3880 | 4070 | 4570 | 5070 | 5300 | 6300 |
| Length L | mm | 2950 | 3200 | 3700 | 3900 | 4400 | 4900 | 5100 | 6100 |
| Width W | mm | 1470 | 1600 | 1650 | 1850 | 1850 | 1850 | 2360 | 2360 |
| Height H | mm | 1790 | 1990 | 1990 | 2220 | 2220 | 2220 | 2850 | 2850 |
| Marc discharge height Hc | mm | 530 | 610 | 610 | 650 | 650 | 650 | 850 | 850 |
| Power supply with built-in compressor | kW | 4,8 | 6 | 7 | 8,5 | 12,2 | 12,2 | 23 | 23 |
| Dry weight | kg | 830 | 1150 | 1310 | 1630 | 2130 | 2530 | 3700 | 3950 |
| Whole grapes – loading via door opening | kg | 1155 – 1638 | 1430 – 2000 | 1760 – 2500 | 2400 – 3430 | 2860 – 4050 | 3300 – 4680 | 4400 – 6240 | 5500 – 7800 |
| Fresh destemmed grapes – axial loading | kg | 3885 – 5292 | 4800 – 6550 | 5920 – 8000 | 8140 – 11000 | 9600 – 13100 | 11100 – 15120 | 14800 – 20160 | 18500 – 25200 |
| Fermented grapes – axial loading | kg | 5460 – 7350 | 6750 – 9100 | 8320 – 11200 | 11440 – 15400 | 13520 – 18200 | 15600 – 21000 | 20800 – 28000 | 26000 – 35000 |

*Sliding doors with pneumatic drive and inflatable seal

** Available with collection tank on wheels

*** Without built-in compressor

Standard features and add-ons

(closed-cage model only)

✓ Standard supply ○ Optional X Not available

| Option description tank press | VP21 | VP26 | VP32 | VP44 | VP52 | VP60 | VP80 | VP100 |
|---|------|------|------|------|------|------|------|-------|
| entirely made of stainless steel, sandblasted weldments frame, cylinder and sliding door | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| pivoting wheels with double break | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ○ | X |
| cylinder single speed rotation to left and right | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| inverter for cylinder rotation | ○ | ○ | ○ | ○ | ✓ | ✓ | ✓ | ✓ |
| PVC top membrane | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | X |
| Polyurethane membrane | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ✓ |
| quiet BECKER vane compressor m3/h | 60 | | 80 | 100 | 140 | | 200 | |
| Sraml fan system for fast inflating till +0,2 bar | ✓ | ✓ | ✓ | ✓ | X | X | X | X |
| Sraml fan system for fast vacuuming membrane | ✓ | ✓ | ✓ | ✓ | X | X | X | X |
| becker profesional blower for vacuum and pressure up to +0,3bar | X | X | X | X | ✓ | ✓ | ✓ | ✓ |
| fully automatic with 7" touchscreen AT automation (10 pre installed pressing programs, individually programed,....) | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| separate manual operation of the press | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| safety cord with interlocks on both sides | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| double sliding doors, size app 960mm x 420mm | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| special design for easy cleaning under the sliding doors | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | X | X |
| big collection tray on pivoting wheels with a sieve on the outlet | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | X | X |
| Fixed sink with alongside sliding tray | ○ | ○ | ○ | ○ | ○ | ○ | ✓ | ✓ |
| upper side panel for opening on both sides | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| lower side panel for opening on both sides | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | X |
| without axial loading | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| axial loading in dieferent size DN65 | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| axial loading in dieferent size DN80 | ✓ | ✓ | ✓ | ✓ | ○ | ○ | ○ | ○ |
| axial loading in dieferent size DN100 | ○ | ○ | ○ | ○ | ✓ | ✓ | ✓ | ✓ |
| axial loading in dieferent size DN120 | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| electrical connection: 3x400V/ 50Hz | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| other electric supply as options | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| many options on request | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |

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