

2 000 to 8 000 KG MAGNUM® PRESSES RANGE

In the greatest respect of the food legislation, the electronic compartment of the machine has been designed and placed separately of the compartment pressing-flow avoiding the possible dispersion of the ferocious cleared by the engine brake at each stop of the cage. The closed part of the technical compartment avoid the contact with the washing water of the press and thus a premature aging of the mechanical and electrical items.

The assisted opening of the front door of this technical cabinet facilitates each control and maintenance intervention.



œno concept

WINE-MAKING PROCESS DESIGNER & INTEGRATOR

PRESSING RANGE

MAGNUM® PRESS

Magnum® press

2 000 to 8 000 kg

+ All the equipments required for your pressing center



Piping system



Boxes conveyor



Distribution of juices



Removal of skins, stalks and seeds



Walkways and stairways



Nivocontrol®

Our factory located at Mourmelon-le-Petit, in Champagne region made to measure your loading galvanised steel walkways, on feet or suspended to the press.

OUR SERVICES

ASS Harvest time

The number of this ASS is set up only during the harvest time. In case of problem, our team is involved 7 days /7 and 24 hours / 24.

+33 (0)6 82 82 66 16

Starting up / Temporary resting

Our technicians team starts up your Magnum® press before the harvest time and in temporary resting it after this time by checking the operating condition of the press.

+33 (0)3 26 51 14 00



HORIZONTAL CYLINDRICAL PNEUMATIC PRESSES
WITH MEMBRANE AND OPEN CAGE

+ Equipments for pressing center



DESCRIPTION

CAGE

The holes of the cage are obtained by perforation from the interior and exterior to have an internal and external surface as smooth as possible which results in a delicate contact of the harvest also poor in extraction of lees and unwanted materials.



The cage is equipped with 2 half doors without inaccessible area to avoid the reatention area and to facilitate the cleaning.



Touch screen



CHASSIS

The chassis of the press is made depending a self supporting in stainless steel AISI 304L easier to clean and more resistant to time than the chassis traditional in painted ferric steel. The finish is brushed.

MEMBRANE

The cylinder is completely made in stainless steel, with inside mirror-polish finished and satin finish exterior. The membrane in PVC is attached by a welded flange to the cylinder made waterproof to avoid the retention area.



The training of the press cage is done in 3 different ways according to the press size.

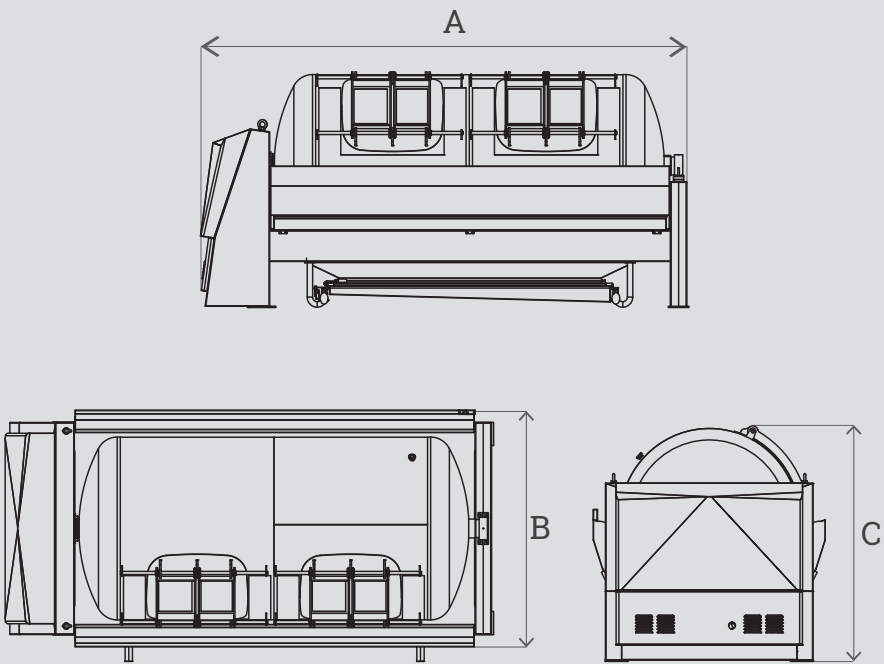
➤ **Magnum® 2000** : The rotation geared motor (mounted in the interior of the electro-mechanical cabinet) is coupled directly to the tree of the cylinder avoiding the use of the gable, crowns and chains).

➤ **Magnum® 4000** : A set of gables, crown and drive chain are placed in the interior of the electro-mechanical cabinet. It allows the use of lubricants more adapted and avoid all contact with the pressing product and washing water.

➤ **Magnum® 6000 et 8000** : The traction, crown and chain system is attached to the cylinder but in external position of the electro-mechanical for a dimension question.

TOUCH SCREEN

The touch screen allows to drive the press and insert pressing programs for your different marcs.



FULL AND ADAPTED SOLUTIONS FOR YOUR PRESSING CENTER

	MAGNUM® 2 000	MAGNUM® 4 000	MAGNUM® 6 000	MAGNUM® 8 000
A Overall length (mm)	4 025	4 720	5 995	6 030
B Machine length (mm)	1 750	2 240	2 380	2 600
C Overall height machine without the extension (mm)	2 000	2 280	2 370	2 370
Tank volume (l)	4 000	8 200	11 800	15 200
Doors dimensions (mm)	500 x 600	500 x 600	630 x 670	630 x 670
Empty weight (kg)	2 500	3 500	4 500	5 000
Electrical consumption (kw)	7	13,5	9,5	9,5
Nominal loading capacity (kg)	2 000	4 000	6 000	8 000

Information given as an indication