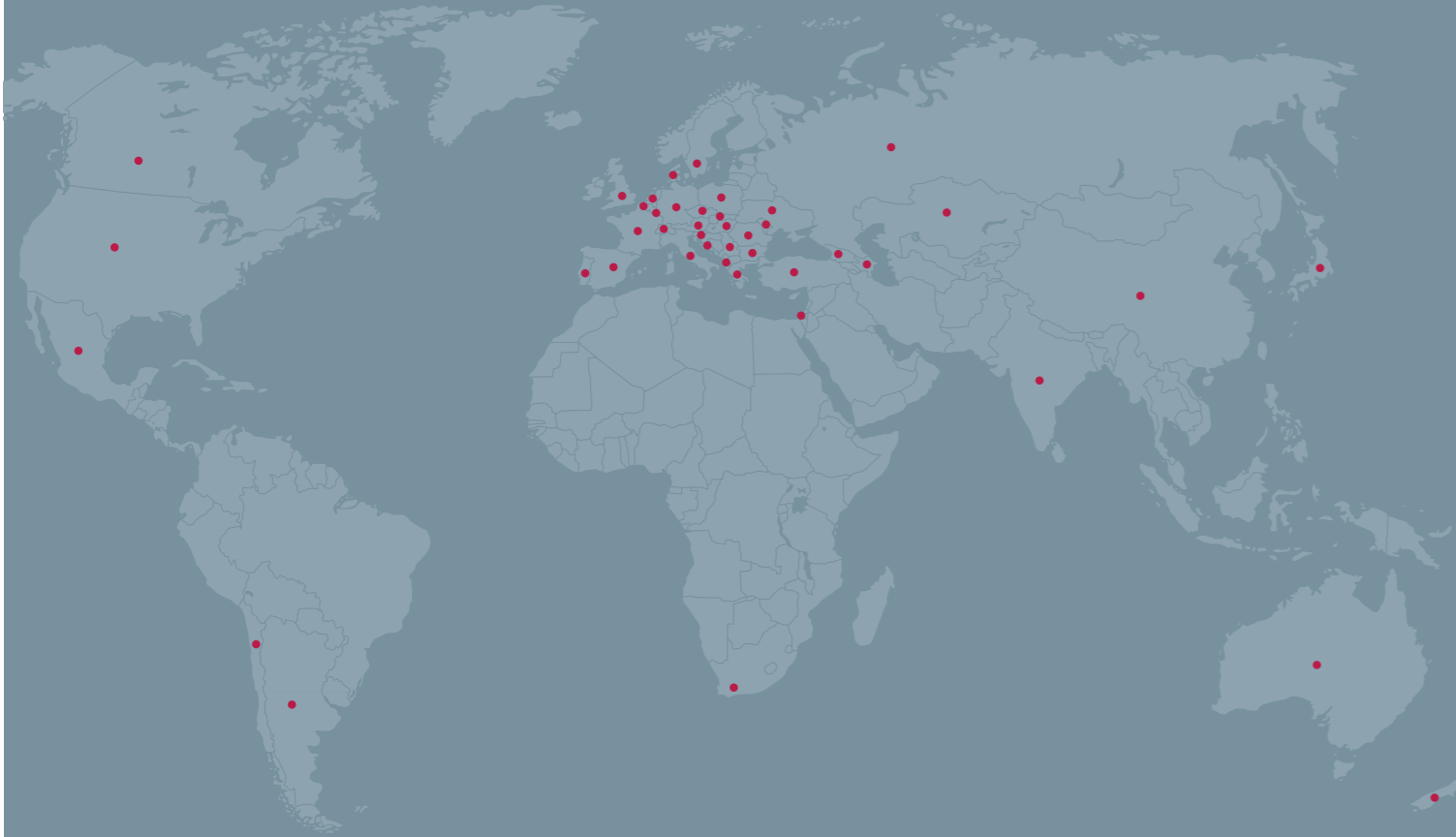


# SCHARFENBERGER GLOBAL



Canada	France	Germany	Bulgaria	Czech Republic	Kazakhstan
USA	Belgium	Switzerland	Romania	Poland	South Africa
Mexico	Luxembourg	Austria	Serbia	Ukraine	India
Chile	Netherlands	Italy	Croatia	Moldavia	China
Argentina	England	Greece	Slovenia	Israel	Japan
Portugal	Denmark	Turkey	Hungary	Georgia	Australia
Spain	Sweden	Albania	Slovakia	Russia	New Zealand



## EUROPRESS 3-60 HL BY SCHARFENBERGER

3-60 HL



DIN EN ISO 9001:2008 DGRL 97/23/EG  
We reserve the right to make technical changes  
without prior notice

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Telephone 0049 - (0) 6322 - 60 02 - 0 / Fax 0049 - (0) 6322 - 60 02 - 10 / [info@scharfenberger.de](mailto:info@scharfenberger.de) / [www.scharfenberger.de](http://www.scharfenberger.de)

**S**  
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**S**  
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Digital control system



Easy accessibility to all units / control cabinet



Central filling unit



# EUROPRESS – QUALITY TO RELY ON

OVER 45 YEARS OF EXPERIENCE, KNOW-HOW AND INNOVATION COMBINED IN THIS GRAPE PRESS.

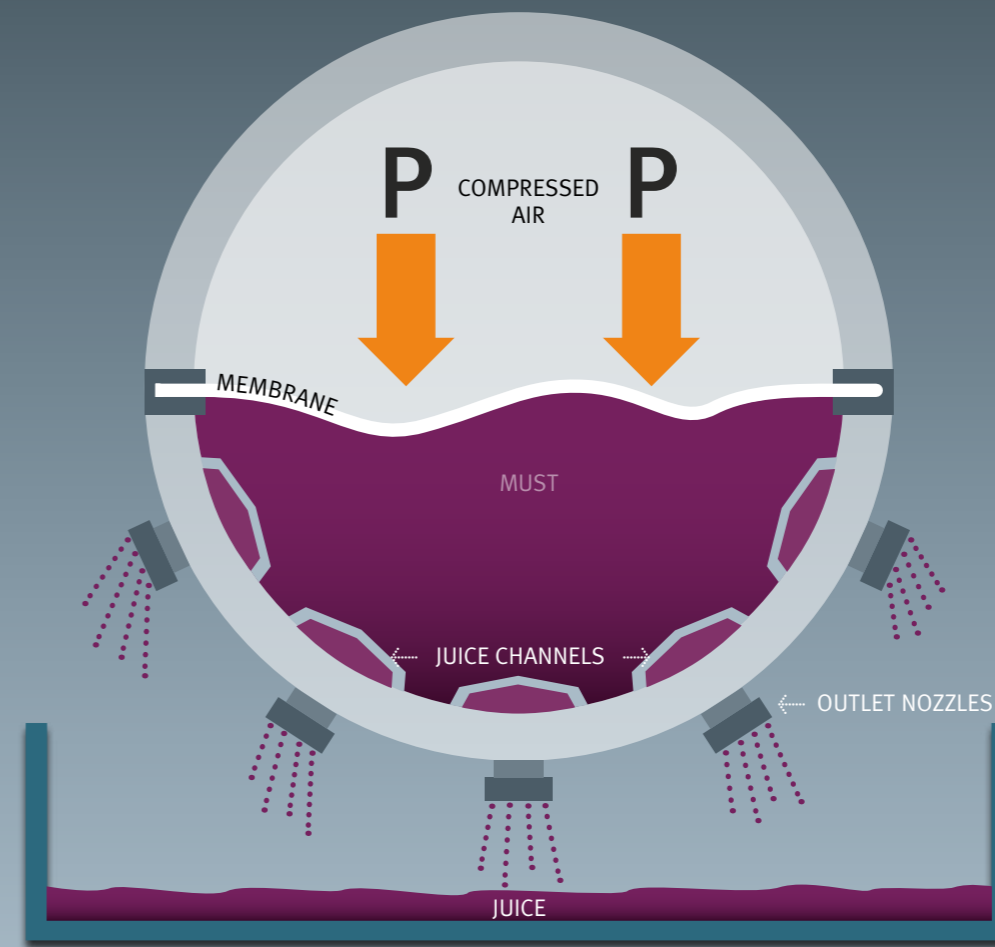
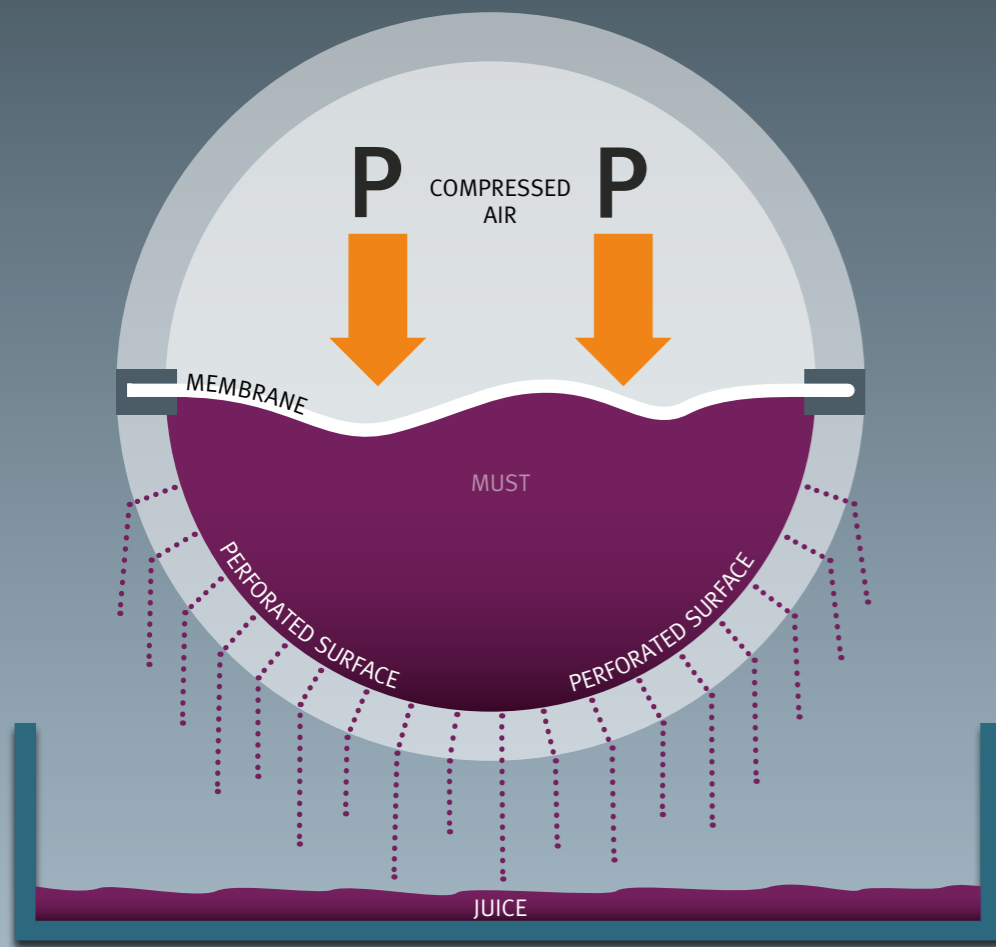
Since 1971, when we marketed our first Europress, we set the standard in gentle grape processing. Continuous development and consistently high quality, state-of-the-art technology, self-developed and manufactured electronic controls, flexibility and reliable customer service makes the new Europress the benchmark in gentle grape processing. The new Europress is characterized by its value and durability, use of high-grade components, user-friendliness, all of which also applies to its electronic control unit.

## THE EQUIPMENT

- Stainless steel design
- Large drum doors
- Fully automated digital control with 12 different programs (up to 80 pressure stages)
- Individual programs (Crémant program, etc.)
- Built in, low-noise compressor
- Large-volume vacuum pump (pre-blower)
- Highly absorbent silencer
- Low-speed drive motor with clockwise and counter-clockwise rotation
- High-capacity stainless-steel juice tray
- Available filling options: Swivel, interval or continuous rotation mode
- The pomace discharge elements below the membrane provide for faster emptying of the press
- Special membrane fastening

## THE OPTIONS

- Drive motor with variable rotating speed (depending on model)
- Central filling unit DN 100 / 125
- Cleaning systems
- Individual frame extensions
- Whole cluster feed hopper
- Catwalks
- Various juice pan systems
- Pneumatically actuated drum doors
- Drum doors with pneumatic sealing (closed + dual system)
- Pomace transport system
- Remote control
- Electrically motorized
- and many other options ...



## OPEN PRESS SYSTEM

EUROPRESS MODEL P

In an open press system, one side of the press drum has very narrow conical slots. The shape and arrangement of these slots guarantees the highest juice quality and prevents the slots from clogging up.

### YOUR ADVANTAGE

- Gentle pressing
- Large filling door opening
- Easy to clean
- Efficient pressing times due to large juice draining surface

## CLOSED PRESS SYSTEM

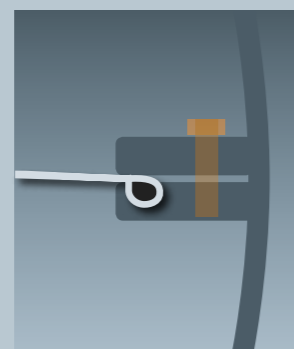
EUROPRESS MODEL T

In a closed press system, the press drum is equipped with hinged or removable draining channels with very narrow slots. Through the outlet slots, the juice flows directly into the juice pan.

### YOUR ADVANTAGE:

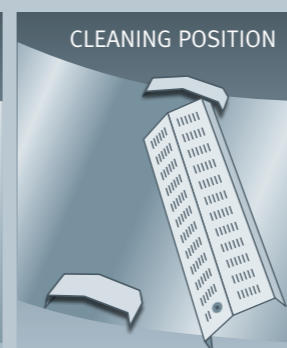
- Gentle pressing
- Large juice draining surface
- Perfectly suited for must holding time and must fermentation
- Easy to clean due to hinged or removable interior juice channels

## TECHNICAL DETAILS OF SCHARFENBERGER PRESS SYSTEMS



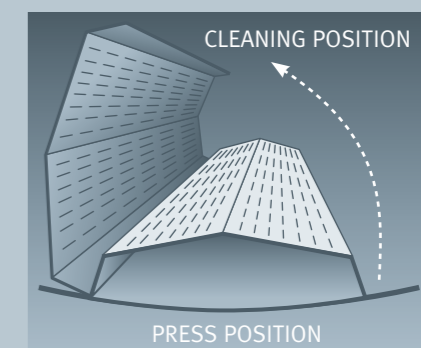
### MEMBRANE FASTENERS

The special membrane fasteners provide for rapid membrane replacement and reduce particle rotation to a minimum.



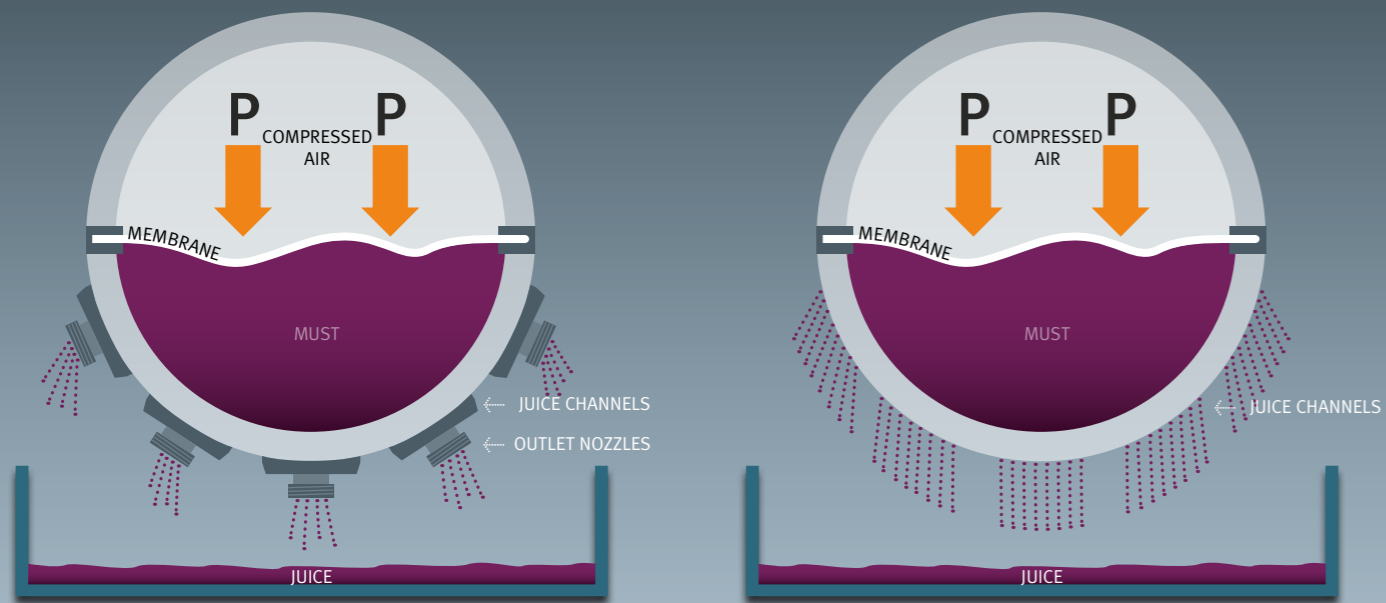
### PLUG-IN CHANNEL FOR 3-42 HL

- Easily removable
- Large juice draining outlets
- Easy to clean



### HINGED CHANNEL FOR 52-60 HL

- Easy opening
- Cleaning without disassembly
- Large juice draining surface



Dual press system with and without external juice channels



# DUAL PRESS SYSTEM

## EUROPRESS MODEL S

We are the first manufacturer of grape presses to offer a dual press system, which combines the advantages of an open and closed system. Thus, the grape-pressing process can either take place in an open or closed system - depending on your needs. The juice channels mounted on the press drum exterior can be removed or mounted in just a few simple steps, thus providing for long-time flexibility of the chosen press system.

### YOUR ADVANTAGE

- The system combines the advantages of an open and closed system.
- The exterior juice channels can be easily removed
- Long-term flexibility for the chosen press system
- Easy to clean

# CLOSED SYSTEM WITH COOLING / HEATING SURFACE

## EUROPRESS COOL – MODEL TC WITH COOLING JACKET, > 20 HL

The new Europress-Cool allows you to cool the harvest before, during and after the pressing. This way, adverse temperature effects can be prevented and you can keep your cool even if harvest weather turns out to be too warm once again. Effective cooling or heating. Just as you the winemaker require.

The Europress-Cool allows to perfectly match grape temperatures to your oenological requirements. With the new Europress-Cool, you can cool down the grape must and keep it at the desired temperature. Prior to filling, the press basket can be cooled or even heated in case the grapes are too cold. What's more: You can use the Europress-Cool for holding time, cold maceration and to slow down biological processes.

### TECHNICAL DATA



			3	6	9	15	20	24	34	42	52	60
<b>Model</b>			<b>P/T</b>	<b>P/T</b>	<b>P/T</b>	<b>P/T/S</b>	<b>P/T/S</b>	<b>P/T/S</b>	<b>P/T/S</b>	<b>P/T/S</b>	<b>P/T/S</b>	<b>P/T/S</b>
<b>Press basket capacity</b>		l	–	630	880	1510	2012	2420	3415	4190	5220	6020
<b>Filling amount*1</b>	Whole grapes	kg	150	300	450	1100	1600	1900	2700	3200	4100	4800
	De-stemmed grapes	kg	450	900	1300	3200	4200	6000	7100	8800	11000	12600
	Fermented grapes	kg	600	1200	1800	5000	6600	8000	11200	13800	17200	19000
<b>Length</b>	<i>without central filling</i>	mm	1913	1913	2313	2792	3292	3624	4155	4320	4844	5339
<b>Width</b>		mm	1196	1096	1096	1394	1394	1554	1554	1806	1806	1806
<b>Height</b>		mm	1195	1327	1327	1616	1616	1719	1830	2061	2074	2074
<b>Door opening</b>	Standard door	mm	650x400	500x400	500x400	600x500	1000x500	1000x500	1200x500	1200x500	1200x500	1200x500
	<i>with pneumatic sealing*2</i>	mm	–	–	–	–	650x500*3	650x500*3	650x500	650x500	830x500*4	830x500*4
<b>Juice pan capacity</b>	Standard door	l (approx.)	288	288	390	500	650	800	1000	1250	1500	1700
	<i>with pneumatic door sealing*2</i>	l (approx.)	–	–	–	–	300	300	400	500	500	500
<b>Cooling surface*2</b>	<i>Europress Cool Model TC</i>	m <sup>2</sup>	–	–	–	–	3.91	4.53	5.11	6.6	8.3	9.9

\*1 depending on the model, grape variety, filling method, must type and the condition and degree of ripeness of the grapes.

Model specifications and technical data are non-binding.

\*2 Model T

\*3 With laterally offset door

\*4 Option



# INERT GAS PRESS

## OXIDATION IS HISTORY

The inert gas press system guarantees absolutely reductive press procedures. This system can only be used in a closed press system (T models). Modifications of the inlet and outlet air ducts on the press drum, juice channels and hermetically sealed juice pan ensure that the juice only comes into contact with inert gas in the course of the pressing process. Pertinent studies confirm that wines the must of which has been processed in an inert atmosphere have far more pronounced primary fruit aromatics.



# INTELLIGENT CONTROL

## TREND-SETTING EASE OF OPERATION

The intelligent juice outlet operates in combination with a special sensor-equipped juice pan. Throughout the whole press procedure, the draining juice volume is monitored for continuous press process optimization. This ensures a highly efficient press process and an optimal, gentle pressing of the grapes.

The “intelligent” juice draining procedure is automated and the operator only has to select the type of juice outlet dynamics or the targeted degree of grape pressing.

# PRESSURE FERMENTER

## PRESSURE MAKES DIAMONDS

In addition to its normal application as a grape press, the pressure fermenter extension offers the highly interesting option of using the press as a horizontal must fermentation tank. This system also provides for an accelerated digestion of white must. The pressure fermenter extension based on the pressure relief principle is simply attached to the connecting port on the press drum and connected to the corresponding control lines. The pressure relief program provides that the range up to 2 bar is used for the required customer-specific relief cycles. The press interior can either be compressed by the carbon dioxide generated during must fermentation, but also by external gas supply. During this process, the press is in idle state (no rotary movement possible) and the pressure fermenter unit's safety devices ensure that the pressure relief cycles can be executed in a trouble-free manner.





# MADE BY SCHARFENBERGER

A SYNONYM FOR OVERALL PRODUCT AND DETAIL QUALITY

Each Europress including its electronic control unit is completely manufactured by us. Our modern machinery operated by qualified staff combined with solid craftsmanship guarantees our customers premium products in terms of quality and technology. For more than over 45 years, our electronics department specialists focus on the development, programming and manufacturing of the Europress electronic control unit. This way, we are not only able to provide our customers with a state-of-the-art product and very fast spare parts supply, but also comprehensive and competent service.

More than 70 % of all Europress grape presses that leave our plant are already custom-made solutions. Our design office looks forward to new challenges and provides maximum flexibility and adaptation to the individual requirements of our customers in Germany and abroad.

We know that our machines are only a minor contribution to the production of wine - but since 1928 we have done everything we can to make this contribution as perfect as possible.

Because we have one thing in common with our customers – we love excellent wine.

# MADE IN GERMANY

