

PELLENC

PERA CENOPROCESS

PACIFIC **WINEMAKING** 



WINERY EQUIPMENT
RECEPTION, PRESSING, THERMOVINIFICATION,
COOLING PROCESS, WINE-MAKING PROCESS

CATALOGUE 2019



“**MAKING YOUR
WORK EASIER
WHILE RESPECTING
NATURE**

Since its creation in 1973, the PELLENC group has been manufacturing tools for agriculture, green spaces and local communities, working closely with the sector to make human tasks easier while also increasing productivity. The 1,489 employees of the PELLENC group are committed to the values of excellence and thoroughness in their work and passionately committed to designing, producing, and marketing tools at the cutting edge of technological innovation. We are constantly seeking new ways to make working with nature more enjoyable and more efficient, through our conviction that it is possible to yield better results while also respecting the environment. Today, the PELLENC group is pushing its influence even further, with the support of a new governance structure which shares these values and this philosophy.

Together we are pursuing our mission to work with nature, serving people.



SMART PRESS RANGE

The new Smart Press range of pneumatic presses meets the needs of the most demanding winemakers. They are equipped with the latest innovations. The Fast Press drainage trays and the smart pressing system allow optimal use of the press to extract high-quality juices. The Smart Press pneumatic press range is available for all cellars, from 20 to 600 hl in the closed-cage version, and 40 to 150hl in the open-cage version.

Testimonial

I decided to invest in a Pera Pellenc press for several reasons:

- The quality and speed of juice extraction
- The automatic washing system in the Smart Press has built-in cleaning and cleaning under the grids, which delivers a very satisfactory result.
- The technical support provided by Pera Pellenc and its distributor from installation all the way to use during harvesting.

Jean Marie Queff
Domaine de l'Amaurigue
Provence Region, France





Smart Press SPC 20



Smart Press SPC 150



PN 480 door feeding



PN 320 Development with axial feeding

QUALITY

- Protected juices (SPC).
- The juices run directly into the closed, inerted juice vat (SPC).
- The aromas are preserved, and the colour is protected.
- Easy Press 2 smart pressing cycles guarantee the quality.
- The juice is clear, not cloudy, thanks to self-filtration through the pomace.
- Ingas and Enoxy+ systems protect against oxidation.
- The juices at the end of the pressing are better protected and more valuable.

COST EFFECTIVENESS

- Less time between pressing cycles.
- Increased filling capacity.
- Choice of cycle depending on the desired profile.
- Saves water and energy.
- The press can be used for skin maceration (SPC).
- Qualified on-site maintenance and after-sales service.
- Fewer winemaking additives used.

COMFORT

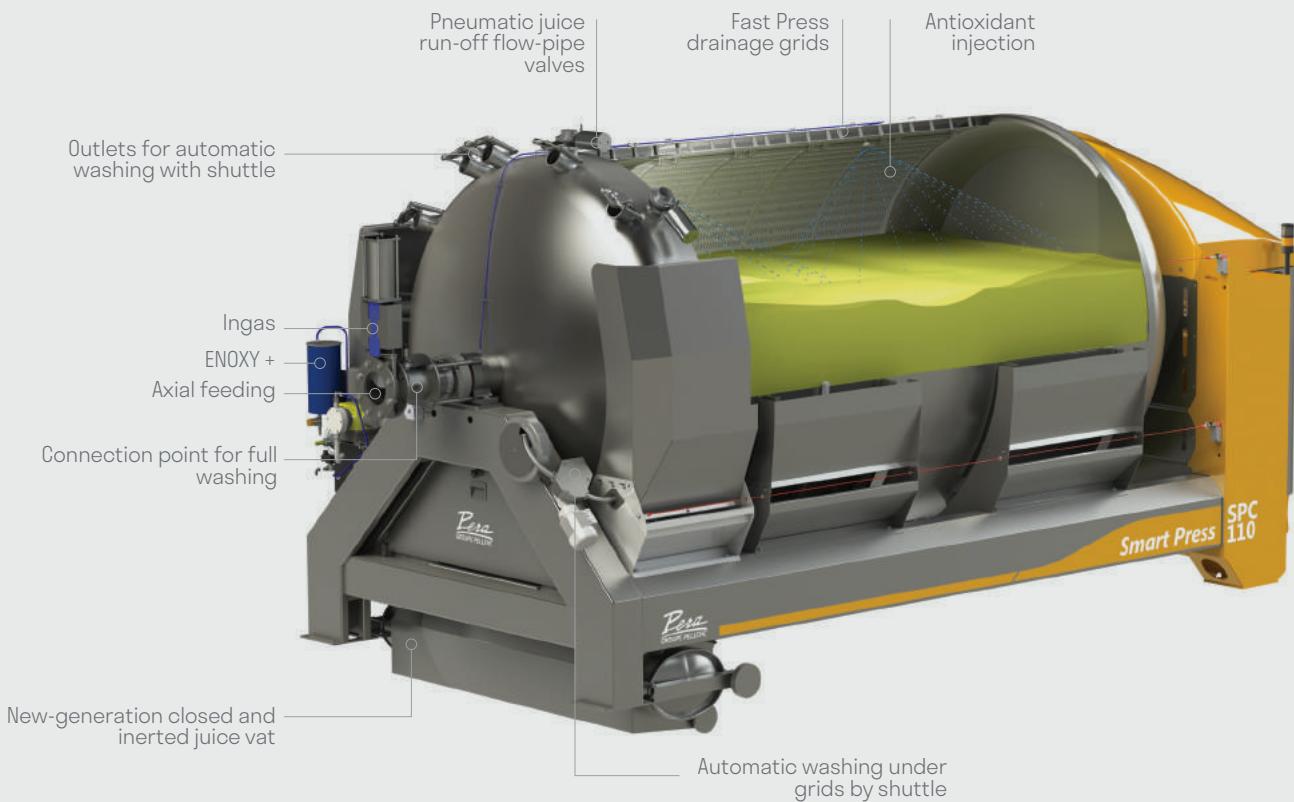
- New Touch Press colour touch screen - ergonomic and intuitive.
- Easy Press 2 Smart management of pressing cycles.
- The press is quick and easy to wash thanks to the Fast Press* trays (15 to 30 minutes) or the pierced vat (SPO).
- Easier to use.
- Less handling by the operator.
- Pomace is emptied completely and quickly.

PERFORMANCE

- The comprehensive range has something suitable for every cellar.
- Complete emptying cap for thorough cleaning of the press.
- Hardy, reliable design.
- The juices run off faster: larger drainage surface than the previous range (+ 30 to 140%)* (SPC).
- Improved filling capacity: faster drainage (up to 30%)* (SPC).
- Shorter pressing time.

*depends on the model, type and condition of the grapes, and filling time

SMART PRESS RANGE



Smart Press closed cage SPC 110 - cutaway view

TWO FEEDING METHODS

By grape pump: **axial feed** manual or pneumatic



PN 240 presses with axial feed



Axial feeding with pneumatic valve

Gravity or by conveyor: **door feed**, one or two doors



SPO 150 presses, door feed



Two independent motorised doors

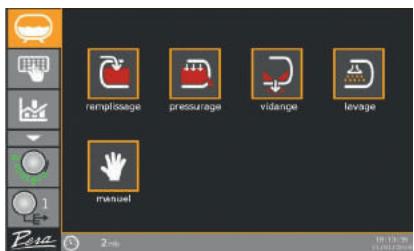
PROGRAMMING: SMART AND EASY



The new intuitive Touch Press tactile interface and the Easy Press 2 smart pressing system simplify use from the outset:

- Pressing cycles customised to meet the needs of the cellar (logistics, quality, etc.)
- Real-time adjustable pressing programme
- Save the programmes (in advanced mode) on a USB memory stick for perfect traceability
- The pressing cycle depends on two criteria set by the operator: quality and dryness of the pomace
- Real-time information on any problems for faster response time by operators

Simple and intuitive touch control screen



Touch Press: choice of operation



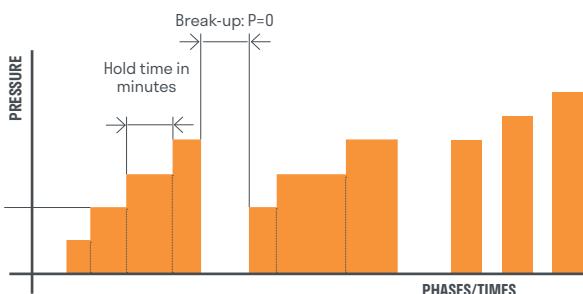
Easy Press 2: choice of grape type



Easy Press 2: choice of pressing criteria

TWO AVAILABLE PROGRAMMING MODES

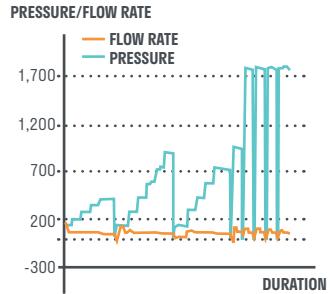
1. ADVANCED



Customisable

- Programming of the different pressing phases by the operator - pressure, hold time, number of breaking-up cycles
- 20 programs with 99 possible programming lines

2. EASY PRESS 2



Easy Press 2 juice vat
(SPO open-cage presses)

Smart

- The automatic controller manages the pressing cycles according to the juice run-off and the end of the cycles depending on the desired degree of dryness
- Optimised pressing time and number of breaking up cycles
- Better quality of extracted juices
- Pressing stops according to the pomace drying rate
- Five predefined types of grapes: destemmed grapes, whole clusters, fermented pomace, damaged grapes, end of maceration

OPTIMISED DESIGN FOR QUICK, EASY CLEANING:

The new Smart Press has features to help with cleaning. In the closed-cage version, the Fast Press drainage trays have few nooks and crannies and help ensure the pomace is completely removed. The quick fold-back system gives complete access under the trays. The open-cage presses (SPO) are designed to be quick and easy to clean. The cage is pierced to make it easier to clean the slots and reduce washing time and water consumption. The built-in automatic washing systems help reduce washing time to less than 30 minutes.



SPC - Inside the press



SPC - Easy-to-open Fast Press grids

The design is optimised for **easier washing** of the press:

- The new Fast Press drainage grids and the emptying coil gather the pomace towards the chosen door, so it can be removed entirely.
- The fast grid opening system makes it easier to thoroughly wash the vat. Daily washing is faster: 30 minutes on average. No more inaccessible corners, the vat is cleaned perfectly!



SPC - Full washing – sliding grids



SPC - Pomace drainage coils

The automatic washing systems incorporated into the presses (complete washing under the grids) allow:

- Reduced water consumption
- Shorter washing time at the end of day
- Quick and easy thorough washing under the grids



Washing ramp for pierced tank
SPO open-cage presses

Thorough washing -
take-off for water (as
standard)

Washing under grids by
automatic shuttle (optional
40 to 150 hl)



Automatic washing systems SPC
closed-cage presses

OPTIMISED DESIGN FOR MAXIMUM PERFORMANCE:

Pera-Pellenc R&D engineers have conceived simple, efficient systems which improve Smart Press pressing efficiency. There are significant improvements: better filling capacity, improved drainage, better pressing time, easy to use.

Optimised design for pressing to meet all needs:

- Increased drainage surface: up to 360% more*
- Greater filling capacity: up to 30% more*
- Faster pressing: up to one hour less*

* on the closed-cage SPC press, depending on the variety, maturity, and health of the grapes and the press fill rate.

The Smart Press range is available with two types of cage to meet all wineries requirement:



*Open cage
from 40 to 150 hl
Pierced vat = no scraping effect, and better cleaning.*



*Closed cage
from 20 to 600 hl
Fast Press grids = better drainage and easier washing*

The Smart Press cages are fitted with a set of important elements to optimise pressing and maintenance:

- An **air-diffuser drain** for better-balanced pressing on the membrane
- The membrane is made of **food-grade polyurethane** (compliant with CE/FDA food standards) for pressing even with a very small quantity of grapes
- A coil brings the pomace to the door(s) for total, fast emptying of the press.
- A technical access hatch (inspection cover: on 65 to 600hl) to give access to the air part of the vat, and help with maintenance of the membrane.

Pera-Pellenc details which make the difference:



*Hardy design: Smart Press 480 – 600:
the press cage is set on two bogies*



Motorised press travels on rails



Technical access hatch to tank on air side

PROTECTION AGAINST OXIDATION

Always seeking to help winemakers in their search for quality, Pera Pellenc offers two effective, complete solutions for protecting the juices from oxidation: INGAS and ENOXY+, which are tried and tested in some of the world's largest vineyards.

1 - INGAS

JUICE RUN-OFF IN INERT GAS FLOW

PERA-PELLENC offers an indispensable, effective and simple process for running the juices off under neutral gas to preserve the aromatic potential of the grapes. The juices leave the press vat and run into the inerted juice tank under a flow of neutral gas (CO₂ or nitrogen) via a single juice outlet: the juice is no longer in contact with the ambient air. Optimised injection by impulsion of neutral gas under the drainage grids during pressing protects the juices from oxidation.

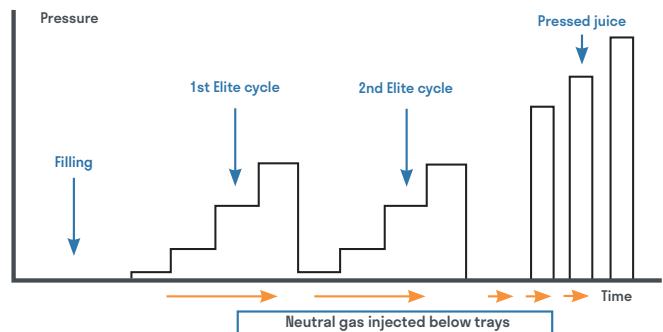
This system can be supplemented by the Enoxy+ to reduce the input of antioxidants (e.g. SO₂, ascorbic acid) and protect the juices that come from breaking up the press cake.



Ingas: colour and aromas are protected

PERA ADVANTAGES

- Inerted press
- Colour and aromas are protected
- A compact, simple and efficient system
- The press remains multipurpose
- No depreciation if you want to sell it
- No gas pollution (non-recycled, neutral food-type gas)
- Lower gas consumption (about 10% of the volume for each pressing)



Ingas: protects juices from oxidation



Injection of neutral gas under the Fast Press trays during pressing.



INGAS system

2 - ENOXY +

OPTIMAL PROTECTION OF MUSTS

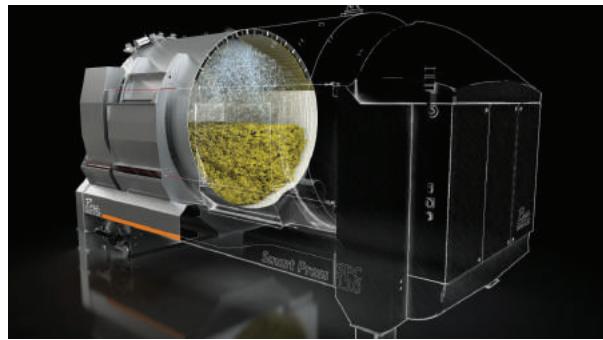
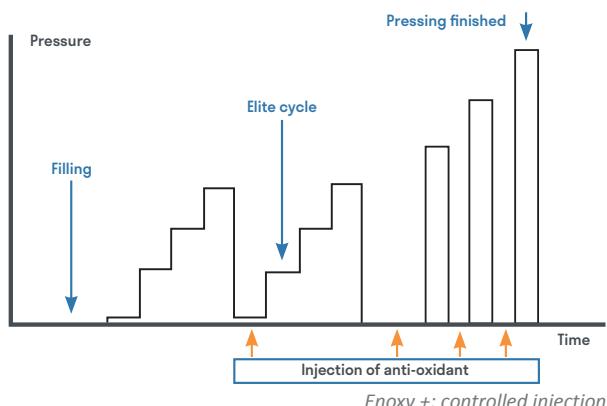


This system makes it possible to inject an antioxidant solution automatically while the press cake is being broken up, to reduce the overall amounts by fractioning throughout the juice extraction process, making it more effective.

The staggered dosage means a smaller quantity, added more often. Adding a very small dose to the press stops harmful enzyme action (PPO, laccase, etc.) and protects the musts from oxidation.

PERA ADVANTAGES

- Greater aromatic intensity of the juices
- Possible use with SO₂:
 - Reduced risk: less error
 - Specific and gradual dosing
 - More effective SO₂
 - Reduction in the amounts of SO₂
- The glutathione is preserved
- Increased production of thiols
- Press cake better preserved
- The colour is protected
- Simple and effective
- The press remains multipurpose
- No depreciation if you want to sell it
- Compact



Antioxidant injected during crumbling phases



ENOXY + system (Vat and dosing pump for the antioxidant solution)



With ENOXY +



Without protective coating

Result: brighter colour

3 - ADDITIONAL OPTIONS FOR QUALITY JUICES



Neutral gases injected during crumbling



Juice selector and conductivity sensor



Sulfite doser on juice vat

REMOVAL OF POMACE



Pomace removal by conveying screw under one of the doors



Pomace removed by conveying screw with carrier and duct system for filling poly-bins - pneumatic control of ducts and hatches

A FULL RANGE SUITED TO ALL CELLARS

SMART PRESS RANGE																													
	SPO OPEN CAGE						SPC CLOSED CAGE																						
Capacity (hl)	40	50	65	80	110	150	20	30	40	50	65	80	110	150															
Min. quantity	0 kg																												
Door feeding	1 manual double door	1 or 2 independent motorised doors				1 manual double door	1 airtight motorised door	1 or 2 independent motorised airtight doors																					
Axial feeding with full capacity detector	○ Ø 125 Ø 150																												
juice drainage	Total drainage plug Sliding vat				Flow directly to the trough.		Three outlets, draining directly into the closed juice tray ○ pneumatic valves																						
Automatic washing cycle	●																												
Automatic, high-pressure washing	○				-		○																						
DRAINAGE	Half vat perforated with oblong holes						Fast Press dejuicing grids																						
Fast Press grid Electropolished	-						○																						
Ingas	-				-		○																						
ENOXY+	○				-		○																						
Advanced Pressing Cycle	●																												
Easy Press 2 smart pressing cycle	●				-		●																						
Touch Press colour touch screen	●																												
MEMBRANE	High density polyester frame covered with food grade polyurethane, FDA/EEC 1227																												

SMART PRESS RANGE, CLOSED CAGE SPC				
Capacity (hl)	240	320	480	600
Min. quantity	0 kg			
Door feeding	1 or 2 independent motorised doors			
Axial feeding with full capacity detector	○ Ø 150			
juice drainage	Three outlets, draining directly into the closed juice tray ○ Pneumatic valves			
Automatic washing cycle	●			
Drainage trays Fast Press	●			
Fast Press grid Electropolished	○			
Ingas	○			
ENOXY+	○			
Manhole	●			
Advanced Pressing Cycle	●			
Easy Press 2 smart pressing cycle	●			
Touch Press colour touch screen	●			
Membrane	● High density polyester frame covered with food grade polyurethane, FDA/EEC 1227			

● Standard equipment ○ Optional - Not available

SMART PRESS SPO 40 -150 OPEN CAGE

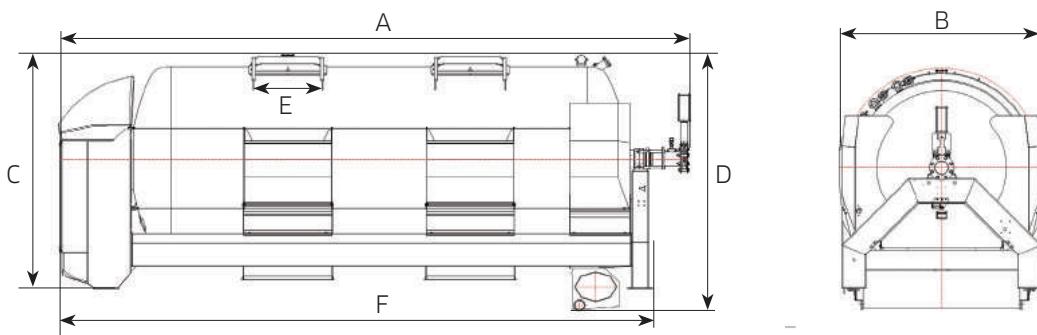
	A	B	C	D	E	Number of doors	Ø axial feeding	Weight (kg)	Vat volume (hl)	Whole grape capacity* (kg)	Destemmed grape capacity* (kg)	Fermented pomace capacity* (kg)	Drainage time	Emptying time	Base power (kW)	Power with built-in compressor (kW)
SPO 40	4.1	1.8	1.92	2.18	0.81	1	0.12	2,000	40	3,600	8,000	12,000	1 hr 20 - 2 hr 10	15 - 20 min	N/A	10.5
SPO 50	5.1	1.8	1.92	2.18	1.3	1	0.12	2,250	50	4,500	10,000	15,000	1 hr 20 - 2 hr 10	15 - 20 min	N/A	10.5
SPO 65	4.7	2.2	2.4	2.66	0.68	1 or 2	0.12	2,600	67	6,000	13,400	20,000	1 hr 20 - 2 hr 20	15 - 20 min	5.4	13.45
SPO 80	5.2	2.2	2.4	2.7	0.7	1 or 2	0.12	2,800	80	10,000	16,000	24,000	1 hr 20 - 2 hr 20	15 - 20 min	6.2	14.25
SPO 110	5.35	2.45	2.55	2.97	0.68	1 or 2	0.15	4,100	110	14,000	22,000	33,000	1 hr 20 - 2 hr 20	15 - 20 min	11.1	26.1
SPO 150	6.85	2.45	2.55	2.97	0.68	1 or 2	0.15	4,400	150	14,000	30,000	45,000	1 hr 20 - 2 hr 20	15-25 min	11.1	26.1

SMART PRESS SPO 20 -150 CLOSED CAGE

	A	B	C	D	E	Number of doors	Ø axial feeding	Weight (kg)	Vat volume (hl)	Whole grape capacity* (kg)	Destemmed grape capacity* (kg)	Fermented pomace capacity* (kg)	Drainage time	Emptying time	Base power (kW)	Power with built-in compressor (kW)
SPC 20	2.85	1.63	1.5	1.75	0.56	1	0.12	1,100	20	1,800	5,000	6,000	1 hr 20 - 2 hr 10	15 - 20 min	N/A	5.95
SPC 30	3.56	1.6	1.5	1.75	0.847	1	0.12	1,300	30	2,800	7,500	9,000	1 hr 20 - 2 hr 10	15 - 20 min	N/A	5.95
SPC 40	4.1	1.8	2	2.2	0.6	1	0.12	2,100	40	3,600	10,000	12,000	1 hr 20 - 2 hr 10	15 - 20 min	N/A	10.6
SPC 50	5.1	1.8	2	2.2	0.6	1 or 2	0.12	2,350	50	4,500	12,500	15,000	1 hr 20 - 2 hr 10	15 - 20 min	N/A	10.6
SPC 65	4.7	2.1	2.4	2.5	0.6	1 or 2	0.12	2,700	67	6,000	16,750	20,000	1 hr 20 - 2 hr 20	15 - 20 min	6.35	13.45
SPC 80	5.2	2.1	2.4	2.5	0.6	1 or 2	0.12	2,900	80	7,200	20,000	24,000	1 hr 20 - 2 hr 20	15 - 20 min	6.35	14.25
SPC 110	5.35	2.36	2.55	2.8	0.6	1 or 2	0.15	4,350	110	10,000	27,500	33,000	1 hr 20 - 2 hr 20	15 - 20 min	11.25	26.1
SPC 150	6.85	2.36	2.5	2.7	0.6	1 or 2	0.15	4,650	150	14,000	37,500	45,000	1 hr 20 - 2 hr 20	15 - 25min	11.25	26.1

SMART PRESS SPO 240 -600 CLOSED CAGE

	A	B	C	D	E	Number of doors	Ø axial feeding	Weight (kg)	Vat volume (hl)	Whole grape capacity* (kg)	Destemmed grape capacity* (kg)	Fermented pomace capacity* (kg)	Drainage time	Emptying time	Base power (kW)
SPC 240	6605	2985	2940	3390	6385	1 or 2	0.15	6,500	240	22,000	60,000	70,000	2 hr - 2 hr 30	20 - 30min	24
SPC 320	8105	2985	2940	3390	7885	1 or 2	0.15	8,700	320	30,000	80,000	100,000	2 hr - 2 hr 30	20 - 30min	28
SPC 480	9215	3500	3540	4150	8996	1 or 2	0.15	12000	480	45,000	120,000	150,000	2 hr 15 - 2 hr 45	20 - 30min	37.5
SPC 600	10715	3500	3540	4150	10496	1 or 2	0.15	13500	600	55,000	150,000	180,000	2 hr 15 - 2 hr 45	20 - 30min	37.5



Note: Dimensions are in metres. The characteristics are provided for information purposes and may be modified by the manufacturer without notice.
 * Estimated throughput variable according to type of vine, year, state of cleanliness, water stress, harvesting type, etc.