



Pneumatic press - Quality and productivity ensured



Bucher XPert 150 IT

Details that make the difference

High quality membrane

- The polyurethane membrane of Bucher Vaslin presses is manufactured free of **Bisphenol A (BPA)** and **Phthalate**. The food quality of the membrane allows a prolonged contact with grapes, grape juices and wines (certified by an official laboratory). To be used from -5°C to +70°C.
- The membrane is fully manufactured in Bucher Vaslin according to a seamless welding process for a **perfect mechanical resistance**. It is fixed to the tank by a particular system (Bucher patent) with no perforation to **ensure tightness and durability**.

Exclusive draining channels

- Large draining surface composed of perforated, self-cleaning and non-corrosive channels (Bucher patent) which enables to get must with a very small quantity of deposits. Well-known efficiency during draining phases (while filling), juice evacuation and crumbings (while pressing).
- Electro-polishing of slotted channels to facilitate cleaning.

Efficient pressing: 100% Bucher Vaslin know-how in the heart of grapes

- The low quantity of deposits inside must is the undeniable proof of the excellent working tandem tank / process.
- The combination - closed tank, must collector and 304L stainless steel trough - helps to minimize dripping and thus oxidation.
- The wide-dimensioned vacuum pump shorten decompression and enables pressing without any waste of time.

High productivity

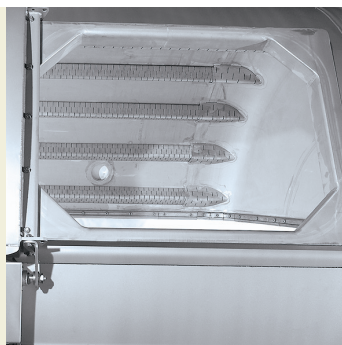
- The Bucher XPert IT press is specifically designed to be installed into wineries with a high productivity and particularly when it is used with options such as axial inlet, auto wash, Organ self-decisional process... The automatic pressing process ensures full peace of mind for the user during harvesting.

User safety guaranteed

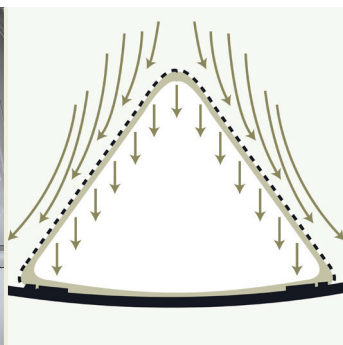
- Photo electric cells around the tank.

Connect

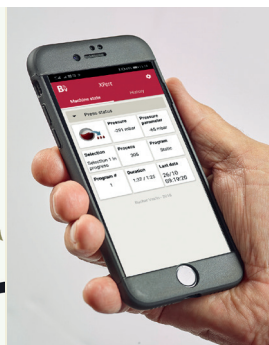
- With the Winect® application, you can get information anytime on your Smartphone about the pressing in progress: program in progress, remaining time, pressure, flow rate...
- Configurable alerts by email/SMS give you the required information during the pressing cycle: end of pressing, juice selection, press stopping...
- Thanks to this remote support service, a diagnosis is immediately given by a qualified technician for a greater peace of mind



Door



Draining channels



Winect®

An adapted programming

For a fully controlled pressing operation, modifiable by each user, the Bucher XPert IT presses are fitted as standard with 2 programming modes providing up to 10 pressing programmes.

Automatic programming

Includes 4 successive phases:

- T0: dynamic draining, without pressure
- T4: low pressure pressing
- T5: progressive pressure pressing
- T6: maximum pressure pressing

T0: optional phase to liberate free juices contained in the grapes at the beginning of the cycle.

T4, T5 and T6 are composed of a series of complete cycles: pressure rise, pressure holding, decompression, tank rotation(s).

The “Automatic” programming is adapted to every type of grape variety and every type of grapes (whole berries, destemmed, macerated grapes...).

4 modifiable programs are available. The user can adjust the programming parameters before and during pressing.*

* For even greater flexibility, a complete pressing program can be obtained by the automatic chaining of different programs of any type.

Sequential programming

Based on a series of pressure levels and pressure holdings without crumbings.

“Sequential” programming is adapted to every type of grape varieties and every type of grapes, especially macerated red grapes.

6 modifiable programs are available. The user can adapt the programming before and during the pressing.*

Organ programming

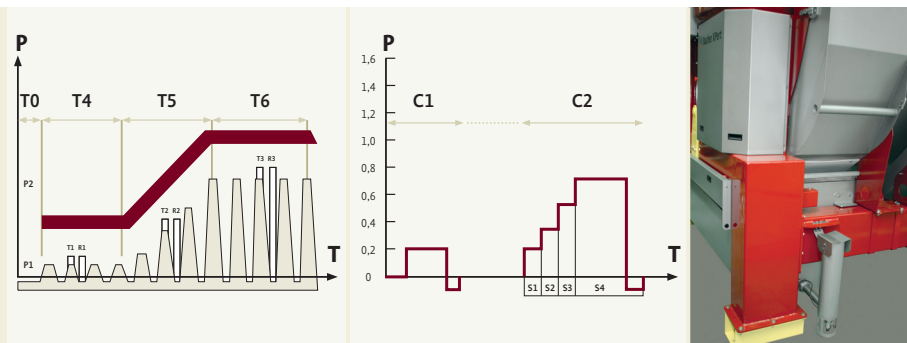
Organ is a tanks management method (exclusive Bucher Vaslin) based on the measurement of the juice drain-off rate in the press juice bin. These measurements are transmitted to the software for the management of draining and pressing cycles.

Depending on the operator’s targets, Organ analyses the reaction of grapes and adjusts programming on an ongoing basis as follows:

- the required level of final draining (i.e.: “the percentage of juice extraction”),
- the maximal duration of pressing (or time assigned for pressing),
- the type of grapes for pressing or type of extraction to be performed.

The latter parameter, the type of extraction to be performed, is directly related to the varieties of grape to be pressed or the cellar’s vinification methods. For instance :

- gentle extraction type: for Pinot gris, Riesling or Pinot noir...
- normal extraction type: for red grapes from the tank...
- dynamic extraction type: for Chardonnay, Ugni Blanc...
- extraction type for late harvest: for sweet white wines,...



“Automatic” programming

“Sequential” programming
Examples of series of cycles

Organ programming

Pneumatic press Bucher XPert IT

For a must of perfect and constant quality

As a link in the long winemaking process, the pressing stage requires accuracy and efficiency. High and constant must quality depends on the press reliability and performance.

The Bucher XPert IT press is designed to process whole, destemmed and crushed grapes as well as fermented grape must.

Easy filling

- Large sliding door(s).
- Preset of dynamic draining during the filling with the Axial Filling.
- Perfect tightness of the doors which are equipped with pneumatic, inflatable seals.
- Opening and closing of doors thanks to pneumatic jacks.

Easy juice draining

- Must is evacuated through perforated channels towards a juice-collecting trough.
- The fixed juice-collecting trough located at the end of the press is easily reachable.

Fast and complete emptying the pomace

- Inner pomace-draining system equipped with helicoidal spirals located under the membrane (Bucher patent). Fast and complete emptying of pomace on either one or two doors.
- Accurate programming of the door opening for emptying according to the grape variety (whole, destemmed, racked red, etc.) and the capacity of the dry pomace emptying system. 6 modifiable and recordable programs.

Hygiene totally under control

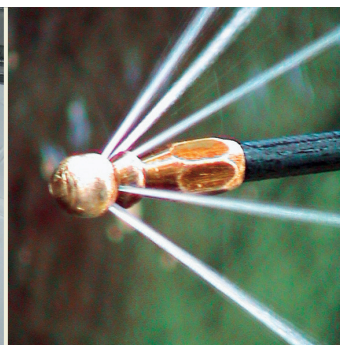
- Easy and short cleaning of the inner part of the draining channels thanks to a high pressure washing gun (integrated water surpressor).
- Automatic washing in option.
- Cleaning of the inner part of the tank, through the door, with a slightly-inclined gun for an evacuation of wastes through the available outlet hole (diameter 100 mm).

Easier pressing handling

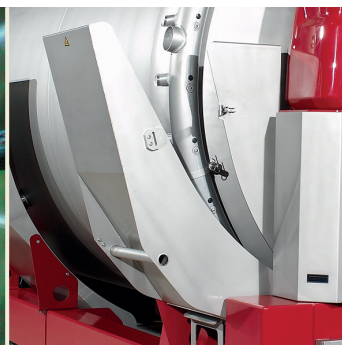
- Dialogue with the operator is facilitated by an ergonomic PLC that manages filling, pressing, pomace emptying and washing functions.



Spiral elements behind the membrane



Flexible auger



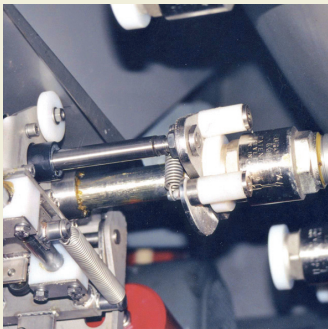
Cleaning by flexible auger - juice collector free for Bucher XPert 250 / 320 / 450 IT



Axial filling (Option)



Manual maceration valves (Option)



Automatic washing (Option)

Dimensions and technical data

XPert IT	Whole grape* (kg)	Destemmed grape* (kg)	Macerated grape* (kg)	Rated power (kW)	Length (mm)	Width (mm)	Height (mm)	Empty weight (kg)	Trough capacity (L)
100	6000	16000 to 20000	30000	11,6	5756	2200	2580	4000	460
115	6900	18400 to 23000	34500	14,1	6255	2200	2520	4150	460
150	9000	24000 to 30000	45000	14,1	6313	2455	2720	4550	460
250	15000	40000 to 50000	75000	19	7143	2925	3350	6800	850
320	19200	51200 to 64000	96000	20,7	7726	3100	3430	8100	850
450	27000	72000 to 90000	135000	34	9070	3340	3420	12000	1300

* For information only, those data can change depending on grape variety, ripeness and filling conditions. Grapes weight used before destemming or maceration.

All the models are equipped with one or two doors (except for the XP 100 equipped with 1 door) measuring 800 x 600 mm. Control panel dimension: L 575 x w 548 x H 1110 mm

Options

- Auto-washing of draining channels - CIP.
- Axial filling.
- Pneumatic control knife valve for axial inlet.
- Must selector.
- Manual or pneumatic maceration valves.
- Electropolishing of the perforated channels.
- Three-dimensional draining.
- Motorized trolley on rails.

Peace of mind – The Bucher Vaslin guarantee

A local customer service is assured by Bucher Vaslin's worldwide network of approved agents. The company itself manufactures all of its products. Bucher Vaslin, the world's leading wine press manufacturer, keeps its stock of spares for 20 years after the production of a model is stopped. The EC marking testifies that presses comply with European directives. Bucher Vaslin S.A. is an ISO 9001: 2015 and an OHSAS 18001 : 2007 company registered through Bureau Veritas.

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