

# Bucher XPert

The Bucher XPert pneumatic press is designed for high-yield installations. The reliability, performance and automatic operation of the press ensure complete peace of mind for the user during the harvest.



## Technical description

Configurations	XPert 100	XPert 115	XPert 150	XPert 250	XPert 320	XPert 450
- Automatic sealed door (1 x 430)	x	x	x	x	x	x
- 2 Automatic sealed doors (630 x 430)	x	x	x	x	x	
Axial filling (option)	x	x	x	x	x	x
Adjustable filling chute (optional)	x	x	x	x	x	x
Fixed mesh	x	x	x	x	x	x
Automatic programming	x	x	x	x	x	x
Sequential programming	x	x	x	x	x	x
Organ process	x	x	x	x	x	x
Number of perforated drains	7	7	9	11	12	12
Surface area of drains (% of 1/2-tank surface area)	40	35	37	41	45	45
Electropolis drains	x	x	x	x	x	x
Juice collector	x	x	x	x	x	x
Marc emptying by door with emptying propellers in the tank	x	x	x	x	x	x
Washing ferret	x	x	x	x	x	x

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Capacity of juice trough	460	460	460	850	850	1300
Unladen weight (kg)	4500	5000	5200	8000	9200	11800
Power (kW)	12.2	18	14	22	23,7	32
Length without RA (mm)	6600	7100	7200	8700	8700	10000
Width (mm)	2800	2800	2800	3200	3200	3200
Height (mm)	2600	2600	2800	3400	3500	3,500
Supply voltage:	400	400	400	400	400	400

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## The benefits

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### High-quality membrane

The membrane is entirely manufactured by Bucher Vaslin using a seamless welding process for perfect mechanical resistance. It is held in the tank by a specific system (Bucher patent) with no holes to ensure it is watertight and durable.

### Exclusive draining channels

The draining surface is made up of perforated channels, with a non-aggressive, self-cleaning profile (Bucher patent) that allows for a must with very low amounts of residue. It has a reputation for its efficiency during draining phases (during filling), and the evacuation of juices and breaking up the press-cake (during pressing).

### High productivity

The Bucher XPert pneumatic press is specially designed to be integrated into a high-output plant, particularly when equipped with the options of axial filling, automatic washing, the Organ decision-making programme, the Maestro or Extraflow process. The automatic operation of the pneumatic press ensures complete peace of mind for the user during the harvest.

### Connectivity

By using the Winect application, you can consult information on the pressing in progress at any time on your smartphone: programme in progress, time remaining, pressure, flow rate, etc. Configurable alerts by email/sms warn you of events of your choice during pressing: end of pressing, juice selection, press stop, etc. You can have greater peace of mind thanks to remote assistance that offers immediate fault-finding by a qualified technician.

## Options

### Axial filling

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DN150 with electrical and mechanical safety

DN150 knife gate valve or DN150 pinch valve

### Adjustable filling spout

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The chute deflects the grapes towards the inside of the vat for more even filling

### Remote control

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Wired remote control for controlling doors, rotations and pipe cleaner wash

### Automatic drain cleaning

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### Maceration valve

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Automatic valves: open all valves simultaneously or open valves in 3 sequences to prioritise a constant flow and better use of the mass filter.

### Must selector

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### Volumeter

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It allows the selection of juice qualities by volume

### Conductivity

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Addition of a second conductivity sensor at the juice outlet to select juice quality by conductivity

### Must recovery pump

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## Powered wheels

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Rail-mounted press with manual control next to the press

## The Maestro process

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With the Bucher Maestro process, your Bucher XPert press can automatically sequence the 4 phases of a complete cycle: filling, pressing, emptying and washing. Special software and equipment ensure that the Bucher Maestro works properly.

## Extraflow process

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This patent-protected process ensures high-performance free juice drainage thanks to innovations developed for the press filling phases.

There are many benefits:

Fast extraction: reduced free juice drainage times and shorter contact times with the grapes

Reduced pressing times: press available more quickly for another cycle

Increased free juice extraction ratio: gain in final juice quality and volume of wine from this selection

Increased press filling capacity: economic gain

Comfort, peace of mind and increased safety for the operator: fully automated filling of the press, reduced number of trips to the cellar.

## Bucher Inertys Red

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Bucher Inertys is an exclusive inert gas pressing process with gas recycling, which is simple, effective and economical, with multiple advantages. Fruitier, more aromatic wines thanks to 100% protection of aroma precursors against oxidation during pressing.

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## Bucher Vaslin North America

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