



EP2

english

 **Scharfenberger**
Maschinenbau



YOUR GRAPES IN THE BEST HANDS:
A NEW GENERATION GRAPE PRESS
THAT BRINGS OUT THE BEST IN
YOUR GRAPES.

INNOVATION MADE BY SCHARFENBERGER

All stainless steel design ○

Drive motor with one rotational speed ○
– clockwise and counter clockwise rotation

Membranes made of food-resistant material ○
– heat resistant up to 70°C

○ Large press drum opening

○ New fully automatic digital control system with 24 individually selectable pressing programs. Large 10“ touch screen monitor



High volume vacuum pump with double function ○
– pre-blower and evacuation

Large stainless steel juice tray ○

○ Internal compressed air supply
– with high-performance compressor

○ Pomace discharge elements below the membrane
for emptying the press quickly

EUROPRESS EP2 CLOSED PRESS SYSTEMS

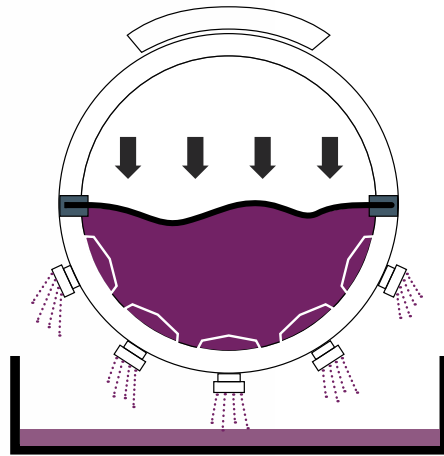
Grape press for different requirements:
EUROPRESS EP2 is available with
different press drum sizes from
15 to 65 hl

Depending on their needs and preferences, our customers can therefore
choose the most suitable wine press for their winery.



CLOSED PRESS SYSTEM

In the case of the closed press system, the press drum has hinged and removable juice channels on the inside with very narrow slots. The juice flows directly into the juice pan through the outlets.



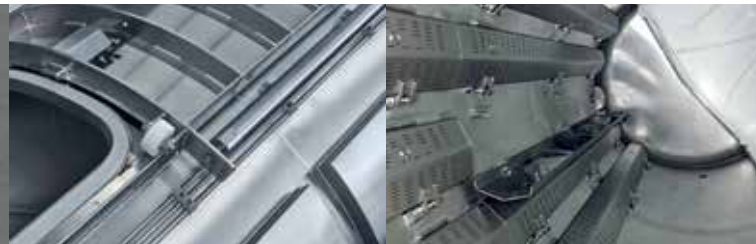
EP2 | closed press system

NEW: EASYCLEAN-CHANNEL (STARTING AT 44 HL)

Combines the advantages of a hinged and a plug-in mechanism. The hygienic and long life channel made of stainless steel is opened by using a quick release fastener and remains inside the press drum for cleaning. In the case of intensive cycles, it can be quickly mounted or demounted without requiring any other tools.

ADVANTAGES

- gentle pressing
- large juice draining surface
- perfectly suited for mash holding time and fermentation
- simple to clean thanks to the quick release fastener allowing the juice channel to be opened easily
- in the case of intensive cleaning cycles, the juice channel can be quickly mounted or demounted without requiring any other tools.



- accurately fitting membrane with pomace discharge elements
- juice channels on the inside
- juice outlets

EQUIPMENT

CLOSED PRESS SYSTEMS

With the first EUROPRESS in 1971, we set the standard for gentle grape processing. Continuous enhancement, constant high quality, use of the most modern technology, control electronics developed and manufactured in-house, flexibility and a reliable customer service make the new EUROPRESS the benchmark for gentle grape processing. The new EUROPRESS is characterised by its long-lasting value and durability, the use of utmost quality components as well as its ease of use for operators and its efficient electronic control system.

- All stainless steel design
- Drive motor with rotational speed, clockwise and counter clockwise rotation
- Membranes made of food-resistant material, heat resistant up to 70°C
- High volume vacuum pump with double function: pre-blower and evacuation
- Internal compressed air supply with high-performance compressor
- New fully automatic digital control system with 24 individually selectable pressing programs
- Large 10“ touch screen monitor with intuitive menu navigation, easy quick-start as well as multifunctional pressing agents (automatic pressing cycle sequence)
- Polished press drum
- Large press drum opening
- Lateral parts of the press are hinged and folded down (up to 52 hl)
- Membrane fastening strips specially designed for decompaction
- Pomace discharge elements below the membrane for emptying the press quickly
- Large stainless steel juice tray
- EasyClean channel: Juice channels designed to be foldable and removable (starting at 44 hl)



- Easy access to all assemblies/control cabinet
- Axial feeding/filling
- Easyclean channel

NEW FULLY AUTOMATIC DIGITAL CONTROL SYSTEM



OPTIONS VARIETY ADDITIONAL FREELY SELECTABLE OPTIONS

Customised – efficient – digital: EUROPRESS EP, customised versions can be realised in order to satisfy individual requirements numerous, future-oriented special solutions. Control – monitoring – simplify processes: When we developed the new EUROPRESS EP, our main goal was to achieve advanced wine production processes in a simple and efficient manner in order to give our customers more value and satisfaction at work.

+ **drain control** INTELLIGENT PRESSING PROGRAM CONTROL



The intelligent juice draining is ensured by a special juice pan equipped with tried and tested measuring sensors. During the entire pressing process, the juice drainage is monitored and the course of the pressing process constantly optimised. This results in a highly efficient pressing process ensuring optimal and gentle grape pressing.

+ **cooling jacket** WITH HIGH EFFICIENCY



- perfect adjustment of grape temperature to your oenological requirements.
- for cooling down and keeping grape mash cool
- for pre-cooling the pressing drum before the filling procedure
- for warming up grapes which are too cold

The cooling jacket can be run with water, water-glycol-mixture and glycol as well. As it runs in a close circuit, a permanent adding of media is not required. The desired inlet temperature is chosen on the customer's cooling unit. The inlet and outlet of the cooling media is via the rotary feedthrough on the front.

+ **cool insulated** COOLING JACKET WITH EXTERNAL INSULATION AND HIGH EFFICIENCY



- Cold or heat transfer to the press drum can be carried out in a much more targeted manner
- Energy saving is considerable

The new cooling jacket makes it possible, for practically 90% of the refrigerating energy to be applied to the pressing basket. The sheet-

metal cover plates are welded at the seams and thus ensure rapid and economic cleansing operations.

+ **Level control** FOR THE JUICE PAN



- Version with stick electrodes in stainless steel
- including control and connection for juice pumps
- Automatic interruption of the pressing program at the juice tray overfilled

The new, intelligent control of the juice pump analyzes how fast the juice level rises. The pump starts automatically before the actual switch-on point.

+ **humidity control** RESIDUAL HUMIDITY MEASUREMENT



The residual humidity measurement values are digitally and precisely collected inside the press drum via a special sensor. The current value is displayed on the large touch display of the press control system at the end of each pressure stage and can be assessed directly thereafter. The intelligent pre-processing of the

measurement values allows the user to set the residual humidity degree at which either a must separation or a pressing program end should be carried out.

+ **temp-control** TEMPERATURE MEASUREMENT



This system, in conjunction with a tank press system with cooling jacket, allows the desired grapes or mash temperature to be pre-selected for further processing by the operator. Regardless of the initial temperature of the grapes or the mash, the pressing program is started automatically once the desired pre-set temperature has been reached.

- Temperature-controlled pressing processes
- Temperature sensor installed on the press drum
- Current mash temperature display on the operating panel

+ **inert ECO** INERT GAS BLANKETING OF THE PRESS DRUM



Thanks to + inert ECO, the user has the possibility to fill the press drum (when the closed press system is used) with inert gas in an efficient and cost-effective manner. Thus, longer mash holding time as well as complete pressing cycles without atmospheric oxygen are possible. The operation is carried out via the press control system in an easy and intuitive manner. In addition, there is also still the option of conventional pressing.

+ **flow divide**

- Juice separation into three grades
- Selection based on pressure stage

+ **air pulse** CHANNEL CLEANING/EFFICIENT CLEANING PROCESSES

- cleaning with compressed air/water mixture

+ **solus**

The operator “manually” carries out an automatic program. Each single step is recorded in the background by the press control system. Once the program is completed, it can be saved or stored in a free disk space.

+ **mobile connect** PRESS MOBILE PHONE CONNECTION FOR SMARTPHONES

- Display of the press status

+ **further equipment** UPON REQUEST

- Frequency controlled drive motor of the press drum with six different speeds
- Feed hopper for entire grapes e.g. movable by means of telescopic rails also mounted with integrated crusher
- Large pneumatic press drum opening with sealed door
- Individual frame extensions
- Stainless steel catwalk
- Different juice pan systems
- Mash and pomace transport systems
- Remote control via cable or wireless
- Electric drive
- and much more

EUROPRESS EP2 QUALITY BY SCHARFENBERGER

Each EUROPRESS, including the electronic control system, is entirely manufactured by us. Our modern machinery operated by trained employees and the solid handcrafted production ensure the highest technical and qualitative results for our customers. For over 45 years our experts from the electronic department have been exclusively engaged in the development, programming and creation of the EUROPRESS electronic control system. Therefore, we are able to offer our customers not only a product based on the latest technologies and a very quick spare part supply but also the guarantee of a competent and fully fledged customer service.

EUROPRESS EP2	Press drum capacity (l)	Filling amount whole grapes (kg)	Filling amount destemmed grapes (kg)	Filling amount fermented grapes (kg)	Dimensions L x W x H (mm)	Door opening with pneumatic sealing (mm)
20 hl	2012	1600	4000	6000	3195 x 1420 x 1658	650 x 500
27 hl	2722	1900	5000	7500	3457 x 1640 x 1869	650 x 500
34 hl	3360	2700	6800	10200	3957 x 1640 x 1869	650 x 500
44 hl	4430	3200	8800	13200	4090 x 1840 x 2102	650 x 500
52 hl	5220	4100	10400	15600	4590 x 1840 x 2102	830 x 500
65 hl	6425	4800	13000	19500	5218 x 1940 x 2272	830 x 500

Filling quantities may vary depending on the grape variety, filling method, type of mash and the condition and degree of ripeness of the grapes harvested. Model specifications and technical data are not binding.





PHILOSOPHY

What connects us to connoisseurs and gourmets ...

... the love of good wine. Years of experience in carefully handling grapes. The vision of extracting the best out of each vine ... this is the philosophy of Scharfenberger Maschinenbau.

Established in the centre of a wine region, we are a family business closely connected to winemaking from the beginning. Over time we have grown organically and developed into a full-service provider in the grape processing sector. Yet, we hold tradition and innovation together under the same roof: The tradition of setting high standards at each stage of the processing process and high commitment to satisfying our customers' desires; innovation spirit through continuous seeking for new solutions and technologies, which will improve production processes. There is one important thing we have in common with our customers: we have the highest expectations from ourselves.



SCHARFENBERGER WORLDWIDE



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



DIN EN ISO 9001:2015 DGR 2014/68/EU

We reserve the right to make technical changes
without prior notice

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