

## REMARKS AND COMPARISON BETWEEN “CLOSED” SYSTEM PRESSING AND “OPEN” SYSTEM PRESSING

The so-called “**CLOSED**” press is generally made up of a tank with diametral **membrane of inextensible cloth**.

During empty and filling phase, the membrane shrinks against mid-tank and the dripping (coming out of the must) takes place through dripping channels positioned on the other half-circumference of the tank; these can be “closed” to avoid the going out of the must so as to keep it in contact with peels inside the tank for the wished period of time.

This pressing system with peels can be applied in special cases with white grapes when one wants to preserve the grape fragrance. This process is difficult to be controlled because the press is not insulated, for this reason it is difficult to keep the must temperature under control during the stopping with peels: in fact, it is well-known that the temperature has to be maintained between 10° and 14° max. to avoid any unwished transfers from the peels to the must. On the other hand, when the pressing is carried with “open” channels (that is to say when must is separated from peels), as for the pressing of grapes with no stalk and in particular in case of fermented grapes, the going out of the must is slow and needs long time for pressing which may provoke oxidation and lixiviation; therefore one is often obliged to press by sending inert gas into the tank.

Furthermore the dripping channels have the tendency to get clogged and for this reason they give little yield of must and need **long washing operation**.

SOFTPRESS is an “**OPEN**” press consisting of a completely perforated tank on the whole of its circumference (360°) with a tubular **membrane of para-extensible rubber**.

During empty and filling phase the membrane shrinks on itself at the centre of the tank leaving the entire external dripping surface of the perforated tank free. Not only that, thanks to its elasticity the tubular membrane blows during rotation and permits uniform annular distribution of grapes on the whole, 360° perforated surface of the tank.

This permits to increase the **loading capacity** remarkably and to reduce the **time for pressing** considerably, especially in case of **grapes with no stalk and fermented grapes**.

The **washing operations are very rapid** since the tank is entirely perforated and with no channels, and the membrane is circular and with no folds.

Thanks to this **dripping capacity** SOFTPRESS has also been widely used in the **processing of apples and fruit** in general **using the same press both for grape processing and fruit processing**.