

With **CENTRAL MEMBRANE**

Press features

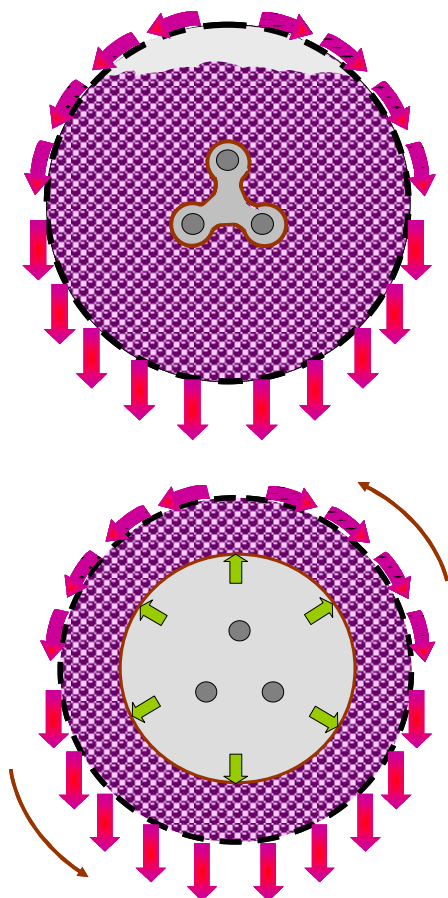
- Very thick tubular elastic membrane in natural rubber.
- The membrane is co-axial to the tank.
- The membrane is in the centre of the grapes mass.
- Wholly-pierced tank.
- 360° draining surface.
- The combined action of inflation and rotation allows an uniform distribution of the grapes mass over the whole tank surface.

Product loading and static dripping

- Dripping takes place simply by gravity, with no pressure, through the whole surface of the tank and with very high yields, both with axial loading and loading through the door.

Pressing and crushing

- During inflation the membrane pushes the product from inside to outside, radially over all the tank surface, including the upper part.
- The juice is pushed by the membrane through uniform thicknesses over the all tank, with high yields in short times and low and uniform pressures.
- After every crushing the product stands on the bottom of the tank, but the combined action of membrane inflation and tank rotation distributes the marcs over the whole draining surface, in uniform thicknesses.
- As a consequence, the number of crushings is reduced, with low working times and minimum oxidation and extraction of undesired substances.



With **SIDE MEMBRANE**

Press features

- Membrane in non-expandable fabric.
- The membrane is flanged at the center line of the tank.
- The membrane is outside the grapes mass, between half-tank side and product.
- Only half of the tank is pierced (less in closed presses with channels).
- 180° draining surface (less in closed presses with channels).
- During inflation the membrane cannot rotate; thus, it is not possible to distribute uniformly the mass of grapes.

Product loading and static dripping

- Dripping is limited only to a part of the surface, with low yields both with axial loading and loading through the door.

Pressing and crushing

- During inflation the membrane pushes the product top-down, constipating it.
- The juice is pushed by the pressure of the membrane through large and non-uniform thicknesses, with lower yields and different pressures on the grapes mass.
- After every crushing the product stands on the bottom of the tank in a bulk, on a small part of the draining surface.
- As a consequence a higher number of crushings is necessary, with an increase in oxidation and extraction of undesired substances.

