



Pneumatic presses – Options for outstanding must



Bucher XPlus 50 / 62 / 80 IT – Watertight door and stainless steel frame



Watertight door - Bucher XPlus 22 / 30 / 40 IT



Wide central opening – Bucher XPlus 22 / 30 / 40 IT



2 watertight doors – Bucher XPlus 50 / 62 / 80 IT

## Details making a difference

### High quality membranes

- 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 dejuicing 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.
- Swiveling drainage elements (Bucher Vaslin patent) facilitate the press cleaning and ensure optimized hygiene.

### Integrated maceration

- Maceration function integrated by placing screw plugs on juice outlets.

### Efficient pressing: total Bucher Vaslin know-how at the heart of the harvest.

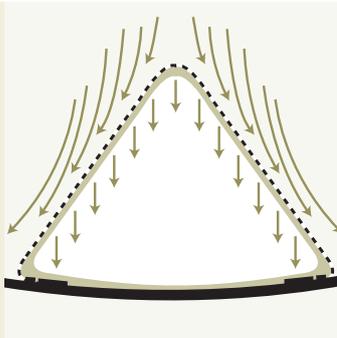
- The very low quantity of lees in the must is the undeniable proof of the optimization of the tank + process performance.
- The widely dimensioned vacuum pump shortens decompression time and allows pressing with no loss of time.

### Guaranteed user safety

- Safety edges along the press.

### Connect

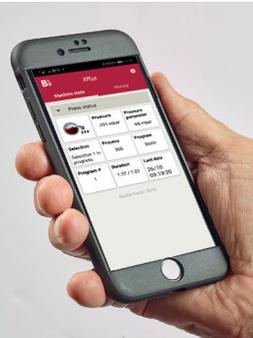
- With the Winect® application, you can get information anytime on your Smartphone about the pressing in progress: program in progress, remaining time, pressure, flow rate...
- Configurable alerts by email/SMS give you the required information during the pressing cycle: end of pressing, juice selection,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



Dejuicing channels



Swiveling drainage elements



Winect®

## Programming to fit needs

Two types of standard programming for totally managed pressing.

### “Automatic” programming

Consists of 4 successive cycle times:

- T0: dynamic de-juicing without pressure
- T4: low pressure pressing
- T5A and T5: Progressive pressure pressing
- T6: Maximal pressure pressing

T0: optional cycle time used to free the free juices contained in grapes at start of pressing.

T4, T5A, T5 and T6 are made up of a succession of complete cycles: pressure build-up, pressure hold, decompression, tank rotation.

“Automatic” programming is ideal for any type of vine variety and crop (whole cluster, destemmed, fermented ...)

6 modifiable programs are available. The user can adapt programming parameters to their needs, before and during pressing.\*

### Sequential programming

Based on pressure level chaining and pressure holds without crumbling operations.

“Sequential” programming is ideal for any type of vine variety and crop but especially Crémant whole cluster grapes and fermented red grapes.

6 modifiable programs are available. The user can adapt programming parameters to their needs before and during 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.

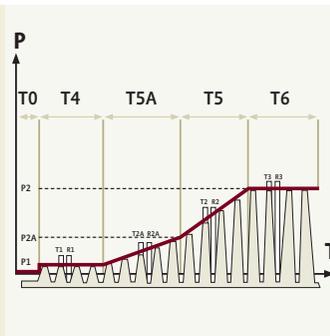
Depending on the operator’s targets, Organ analyses the reaction of grapes and adjusts programming on an ongoing basis as follows:

- 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.

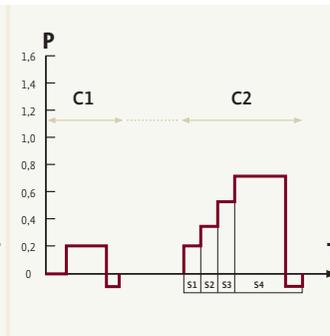
The latter parameter, the type of extraction to be performed, is directly related to the varieties of grape to be pressed or the cellar’s vinification methods. For instance :

- 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,...

\* For even greater flexibility, a complete pressing program can be obtained by the automatic chaining of different programs of any type. Furthermore, sequential programming allows tank rotation-free decompression to facilitate respiration of the pomace.



“Automatic” programming



“Sequential” programming –  
Examples of cycle sequences



Organ “dynamic” - juice trough programming

# Bucher XPlus 22 / 30 / 40 / 50 / 62 / 80 IT pneumatic presses

## To obtain most of excellent and constant quality.

### Easy filling

- Wide, sliding, totally watertight doors fitted with inflatable, pneumatic seals.
- Option for the XPlus 22 / 30 / 40 IT: wide central opening provided with two sliding, longitudinal, non-watertight doors.
- On delivery of the press, the position of doors for filling can be adjusted.
- Programmable dynamic draining is available during filling with the axial filling option.

### Facility of juice run-off

- Must drain-off on output from slotted channels located in bottom of press.
- Fixed juice trough located at end of press, easily accessible (other juice troughs as options).

### Efficient pressing control

- Control provided with a control panel with dialog screen incorporated in press for the functions of: filling, pressing, pomace emptying and washing.
- Control panel (in option) located wherever the user requires it.

### Fast drain-off of all pomace.

- Internal pomace guiding system made up of spiral elements set under the membrane (Bucher patent) to allow fast and complete emptying of pomace.
- Accurate programming of the door opening for emptying according to the grape variety (whole, destemmed, fermented red, etc.) and the capacity of the dry pomace emptying system. 6 modifiable and recordable programs (on XPlus 50 / 62 / 80 IT).

### Totally controlled hygiene

- Dejuicing channels are washed on the inside in situ by using a high pressure washing gun introduced in the juice outlets (high pressure washer incorporated on the XPlus 50 / 62 / 80 IT and as option on the XPlus 22 / 30 / 40 IT).
- Automatic washing of the draining channels (in option for XPlus 50 / 62 / 80 IT) thanks to sequential injection of water and air under high pressure successively.
- Total drain-off of wash water by unscrewing the outside plug set opposite the doors.
- Remote “by wire” control (option for the XPlus 22 / 30 / 40 IT located at rear of press for the control of door(s), tank rotations and for the high pressure washer.



Spiral elements under membrane



Washing gun



Remote “by wire” control  
Option for the XPlus 22 / 30 / 40 IT



Axial filling – Manual valve



Automatic washing for XPlus 50 / 62 / 80 IT (in option)



Control panel for XPlus 50 / 62 / 80 IT (in option)

## Overall dimensions and technical characteristics

XPlus IT	Whole cluster grapes* (kg)	Destemmed grapes * (kg)	Macerated grapes* (kg)	Rated power (kW)	Empty weight (kg)	Length (mm)	Width (mm)	Height** (mm)	Watertight door(s)	Door control
22	1300	3500 to 4500	6500	5	1220	3583	1621	1570	1	Manual
30	1800	4800 to 6000	9000	5,3	1450	3878	1630	1630	1	Manual
40	2400	6400 to 8000	12000	6,6	1680	4180	1760	1690	1	Manual
50	3000	8000 to 10000	15000	14,1	2400	5025	1960	1900	1 or 2	Electric jack
62	3700	9900 to 12400	18600	17,1	2660	5347	1960	1947	1 or 2	Electric jack
80	4800	12800 to 16000	24000	17,1	2870	5192	2150	2060	1 or 2	Electric jack

\*As a guide, variable according to vine variety, maturity and filling conditions.

\*\*Height without juice-collecting.

### Options

- Axial filling (with or without safety electrical).
- Pneumatic stainless steel control knife valve (XPlus 50 / 62 / 80 IT) or manual valve for axial filling.
- Pump control for must level detection (pump not supplied).
- Three-dimensional draining system.
- 4 braked wheels (XPlus 22 / 30 / 40 / 50 IT) - Extension legs for press installation set on floor.
- Motorized wheels.
- Rear-sliding trough, side-sliding or side trough on wheels (XPlus 22 / 30 / 40 IT).
- High pressure washer for cleaning with washing gun (XPlus 22 / 30 / 40 IT).
- Automatic washing of slotted channels (XPlus 50 / 62 / 80 IT).
- Control panel for XPlus 50 / 62 / 80 IT.

### 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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