

## CHAMAX CO PNEUMATIC PRESSES

### Models

- Chamax CO 2000
- Chamax CO 4000
- Chamax CO 6000
- Chamax CO 8000

### Technical description

Horizontal pneumatic press with side membrane certified in accordance with current European Directive in force, with slotted AISI 304 stainless steel tank. CHAMAX model is certified in accordance with CIVC (Comité Interprofessionnel du Vin de Champagne) regulations.

High draining surface thanks to a high slots number placed along the surface.

Pressing membrane consisting of heavy fabric coated with a food grade polymer, it inflates totally even in the absence of product, no minimum load required. Quick fastening system without perforation of the membrane.

As provided by CIVC specifications, the feeding of whole bunch to be processed is by the two loading doors only.

Frame entirely made of AISI 304 stainless steel. Frame for models CHAMAX CO 6000 and CHAMAX CO 8000 is made of painted steel, stainless steel frame is an option.

Stainless steel covers protect the electric control panel in compliance with current European Directives in force.

Machine equipped with compressor for membrane inflation and blower for vacuum; a second compressor is provided for control air. Models CHAMAX CO 6000 and CHAMAX CO 8000 are not equipped with compressors, they are an option.

Safety side protection and emergency button for user's safety. This machine meets current European Directive in force.

### Automation

Simple and user-friendly operator interface E-panel with Touch-Screen to easily access to programming pages. It allows the management and programming of all working cycles and monitoring of the working cycle and press status.

9 pressing programs are stored in the PLC in accordance with CIVC specifications, each of them consists of 60 pressing steps increasing pressure, with holding times defined and set by the user.

Then the 60 steps are divided in 8 pressing cycles spaced by breaking rotations, these last also are predefined and can be set.

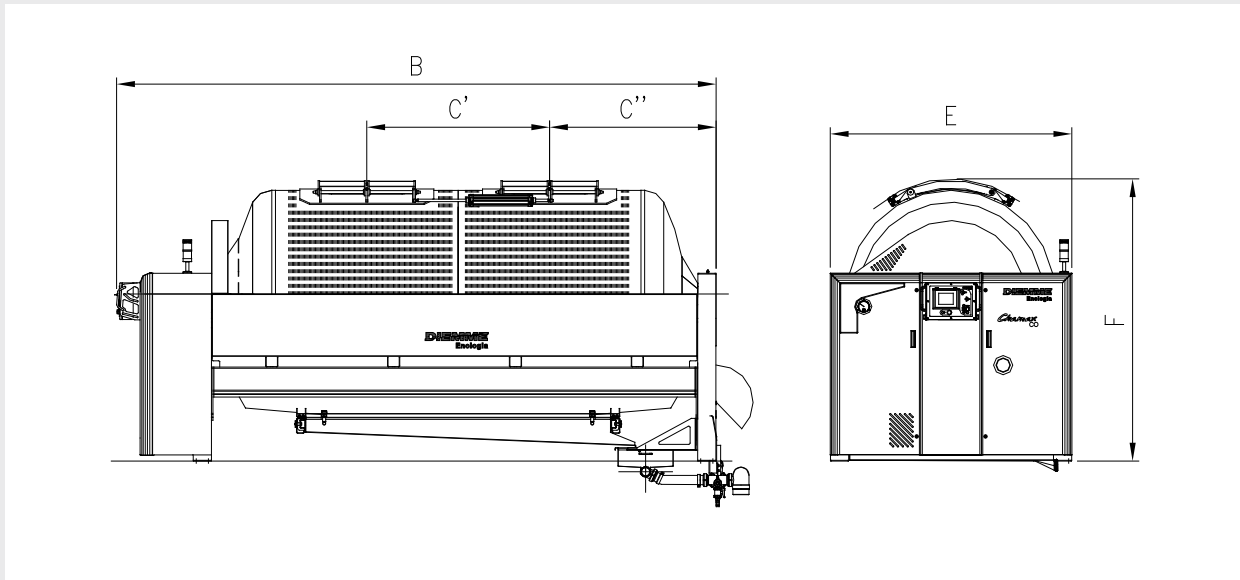
The touch screen control panel is mounted on a stainless steel support which allows adjustment in inclination to give the best visibility all of the time. The panel can be easily dismantled from the press in order to protect it during periods of prolonged inactivity.

OPTIONS	CO 2000	CO 4000	CO 6000	CO 8000
Stainless steel frame	standard	standard	●	●
Stainless steel raised feet	●	●	●	●
Painted steel raised feet	X	X	●	●
Manual wheels	●	●	X	X
Washing bar	●	●	●	●
Juice selection valves	●	●	●	●
Mimic panel	●	●	●	●
Compressor for membrane inflation	standard	standard	●	●
Auxiliary compressor	x	standard	●	●

● available

X not available

### Drawing



<b>TECHNICAL DATA</b>	<b>CHAMAX CO 2000</b>	<b>CHAMAX CO 4000</b>	<b>CHAMAX CO 6000</b>	<b>CHAMAX CO 8000</b>
B (mm)	4.410	5.025	6.351	7.208
C' (mm)	1.250	1.500	2.400	3.000
C'' (mm)	1.185	1.365	1.530	1.450
E (mm)	1.750	2.019	2.269	2.269
F (mm)	2.126	2.520	2.292	2.378
Whole bunch capacity (kg)	2.000	4.000	6.000	8.000
Tank volume (lt)	4.000	7.800	11.500	15.000
Doors dimension (mm)	590x500	700x530	700x550	800x600
Empty weight (kg)	2.000	3.000	5.200	6.000
Full weight (kg)	6.000	11.000	16.000	21.000
Installed power (kW/50Hz)	9,2	15,2	8,5	10,5

P.S. The above data is indicative and may vary according to the degree of ripeness, type of grape and filling method. All data refers to initial whole bunch weight prior to any operation like destemming, crushing, maceration, fermentation, etc.