

Continuous Pressing Line **QC 620**

Models:

QC 620

The line consists of the following:

- Feeding unit DN 120
- Dejuicing vibrating table PRO-QC 620
- High pressure feed peristaltic pump PRO-QC 620
- Hydraulic continuous press QC 620
- Pumps for wine extraction/transport
- Electric control panel including PLC and operator interface

Technical Description

The product arrives to the dejuicing vibrating table through the feeding unit, where the free liquid is separated from the solid part.

The peristaltic pump sends the solid part at high pressure inside the cage of the QC 620 press, where another separation solid/liquid takes place till an approximate yield between 75% and 85%.

The drainage inside the press is continuous taking advantage only of the pressure supplied by the feed peristaltic pump with no mechanical stress and no tank oscillations are needed.

Automation

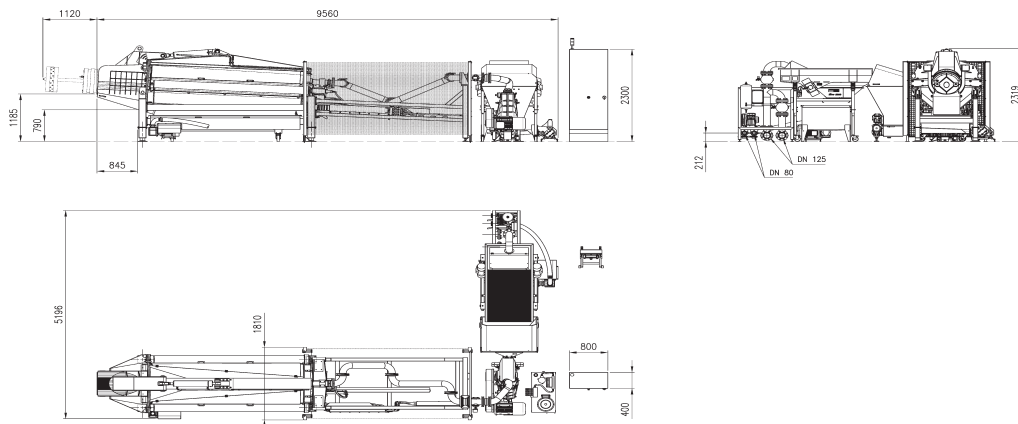
The press QC 620 is equipped with an automatic system for discharging the residual cake at the end of the pressing phase without the presence of an operator.

An automatic washing system with high pressure pump and rotating joint allows a deep and efficient cleaning of the cage and all parts of the machine in contact with the product.

Gold Medal - SITEVI Innovation Awards 2015



Technical Data **QC 620**



QC 620

Empty weight	kg	5.700								
Full weight	kg	6.600								
Installed power	kW	47								
Output	ton/h	20-30								

N.B.

The above data is indicative. All data refers to initial whole bunch weight prior to any operation like destemming, crushing, maceration, fermentation etc.