

Pneumatic Presses Chamax CF

Models:

Chamax CF4000 - Chamax CF6000 - Chamax CF8000 - Chamax CF12000

Technical description

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

High draining efficiency thanks to mirror-polished channels placed along the internal lateral surface. Simplified cleaning operations thanks to a quick assembly and disassembly system.

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 and covers entirely made of AISI 304 stainless steel. The frame of the model CHAMAX CF 12000 is executed in painted steel and covers in AISI 304 stainless steel.

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 CF 6000 and CHAMAX CF 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.

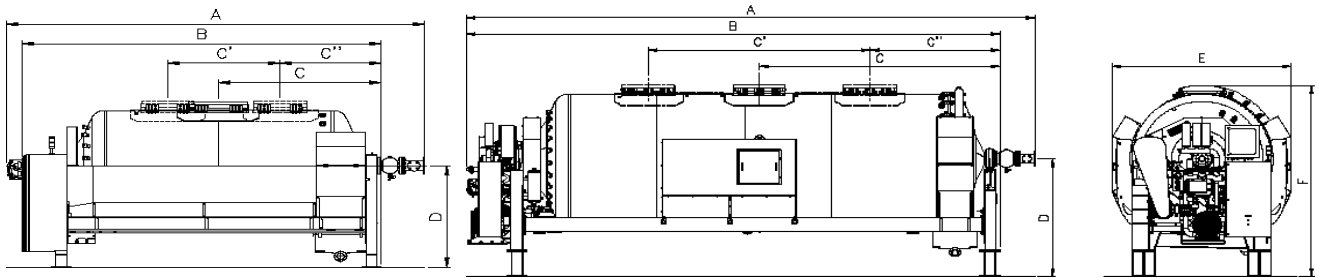
9 pressing programs are stored in the PLC in accordance with CIVC specifications, each of them consists of 60 pressing steps increasing pressure, with holding times defined and set by the user.

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.



Technical Data Chamax CF




		Chamax CF4000	Chamax CF6000	Chamax CF8000	Chamax CF12000					
A	mm	-	-	-	-					
B	mm	5.025	6.351	6.717	7.607					
C	mm	-	-	-	-					
C'	mm	2.790	3.861	4.317	4.515					
C''	mm	1.290	1.461	1.567	2.115					
D	mm	-	-	-	-					
E	mm	2.331	2.590	2.607	3.050					
F	mm	2.372	2.344	2.452	3.070					
Tank volume	lt	8.000	11.500	15.000	26.000					
Doors dimension	mm	600x550	700x550	800x600	800x600					
Juice collecting pan volume	lt	240	500	500	500					
Empty weight	kg	3.150	5.000	5.500	8.900					
Full weight	kg	11.150	16.500	20.500	34.900					
Installed power	kW	15,2	8,5	10,5	16,5					
Whole bunch capacity	kg	4.000	6.000	8.000	12.000					

N.B.

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.



Options Chamax CF

 available
 not available

	Chamax CF4000	Chamax CF6000	Chamax CF8000	Chamax CF12000					
Stainless steel frame	standard	standard	standard	✓					
Stainless steel raised feet	✓	✓	✓	✓					
Painted steel raised feet	✗	✗	✗	✓					
Manual wheels	✓	✗	✗	✗					
Pulse Jet automatic washing system	✓	✓	✓	✓					
Deep Washing	✓	✓	✓	✓					
Mimic panel	✓	✓	✓	✓					
Juice selection valves	✓	✓	✓	✓					
Compressor for membrane inflation	standard	✓	✓	✓					
Auxiliary compressor	standard	✓	✓	✗					

