

Pneumatic Presses Chamax CO

Models:

Chamax CO2000 - Chamax CO4000 - Chamax CO6000 - Chamax CO8000

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 Interprofessionel 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 and covers entirely made of 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; the model CHAMAX CO 2000 is provided with a second compressor for control air. The 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.

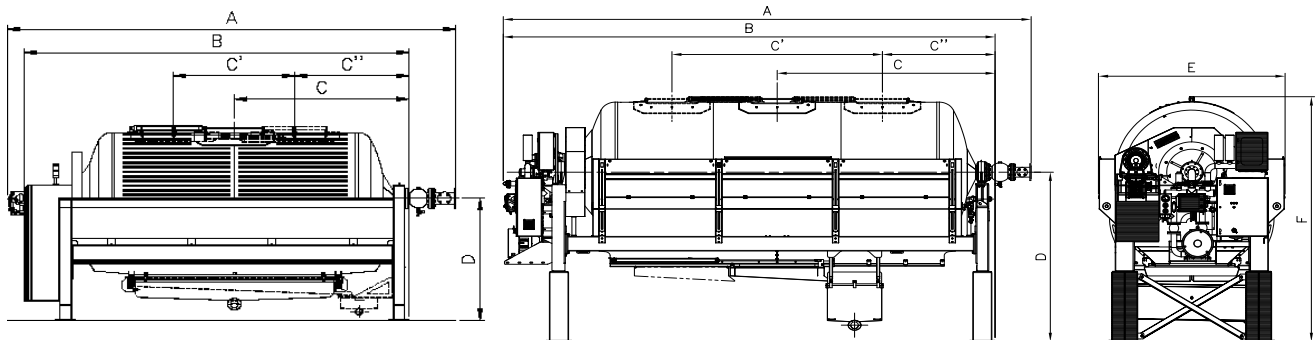
9 pressing programs are stored in the PLC in accordance with CIVC specifications, each of them consists of 60 pressing steps increasing pressure, with holding times defined and set by the user.

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.



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		Chamax CO2000	Chamax CO4000	Chamax CO6000	Chamax CO8000					
A	mm	-	-	-	-					
B	mm	4.410	4.830	6.250	6.919					
C	mm	-	-	-	-					
C'	mm	2.435	2.865	3.859	4.450					
C''	mm	1.185	1.365	1.459	1.450					
D	mm	-	-	-	-					
E	mm	1.750	2.019	2.400	2.269					
F	mm	2.204	2.520	2.292	2.378					
Tank volume	lt	4.000	7.800	11.500	15.000					
Doors dimension	mm	500x590	700x530	700x550	800x600					
Juice collecting pan	lt	90	90	340	340					
Empty weight	kg	2.000	3.150	5.000	5.500					
Full weight	kg	6.000	11.150	16.500	20.500					
Installed power	kW	9,2	15,2	8,5	10,5					
Whole bunch capacity	kg	2.000	4.000	6.000	8.000					

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 CO

 available
 not available

	Chamax CO2000	Chamax CO4000	Chamax CO6000	Chamax CO8000					
Stainless steel frame	standard	standard	standard	standard					
Stainless steel raised feet	✓	✓	✓	✓					
Manual wheels	✓	✓	✗	✗					
Washing bar	✓	✓	✓	✓					
Mimic panel	✓	✓	✓	✓					
Juice selection valves	✓	✓	✓	✓					
Compressor for membrane inflation	standard	standard	✓	✓					
Auxiliary compressor	standard	standard	✓	✓					

