




EP 1

EP 2

EP 3

 english

# EUROPRESS

MADE IN  
GERMANY 

 **Scharfenberger**  
GRAPE PROCESSING TECHNOLOGY

A man with a full beard and a straw hat, wearing a blue denim shirt over a white t-shirt, holds a glass of red wine. He is looking down at the glass. To his right, a woman with long brown hair, wearing a plaid shirt over a white t-shirt, holds a glass of white wine and looks towards the man with a smile. They are standing in a vineyard with rows of grapevines. The scene is bathed in warm, golden light, suggesting late afternoon or early morning. A semi-transparent dark grey rectangular box is overlaid on the center of the image, containing white text.

**PREMIUM WINEMAKING:  
THE NEW GENERATION GRAPE PRESS  
EUROPRESS EP FOR SUPERIOR RESULTS**

# INNOVATION MADE BY SCHARFENBERGER

All stainless steel design ○

Fully automatic digital control system with 24 individually selectable ○ pressing programs. Large 10" touch screen monitor

○ Large press drum opening

○ Membranes made of food-resistant material – heat resistant up to 70°C



# EUROPRESS

High volume vacuum pump with double function ○  
– pre-blowing and pulling vacuum

Internal or external compressed air supply ○

○ Pomace discharge elements below the membrane for quick emptying of the drum

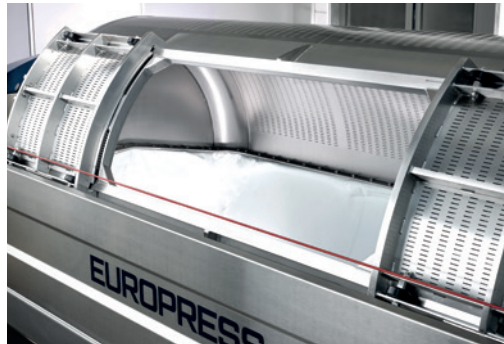
○ Large stainless steel juice tray

illustrations with customized options

# EP1 | EP2 | EP3 OPEN · CLOSED · DUAL PRESS SYSTEMS

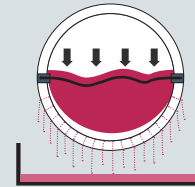


Open Press System

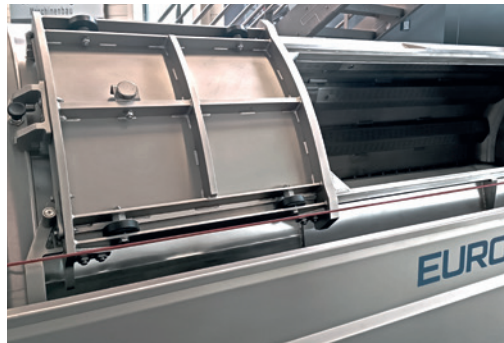


EP1

press drum sizes 20-200 hl

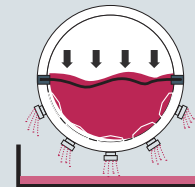


Closed Press System

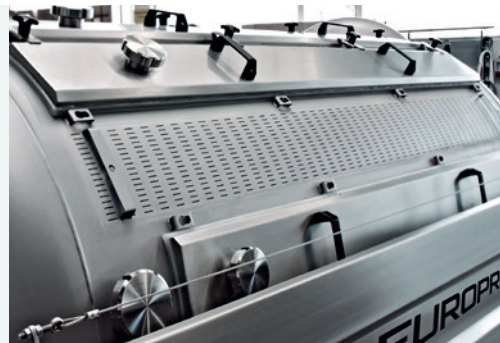


EP2

press drum sizes 20-200 hl

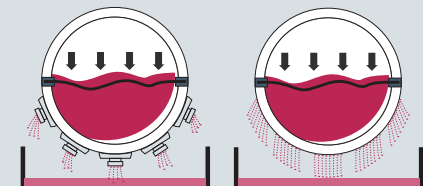


Dual Press System



EP3

press drum sizes 20-200 hl



## EP1 | OPEN PRESS SYSTEM

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In an open press system, one side of the press drum has very narrow conical slots. The shape and arrangement of these slots guarantee the highest juice quality and prevents the slots from clogging.

### ADVANTAGES

- Low in wine lees
- Highly flexible in use and easy to clean
- Small quantity pressing possible
- Gentle due to low pressing pressures
- Controllable must oxidation
  
- Fast juice drainage, thanks to maximum juice drainage surface
- Easy emptying
- Conical slots
- Cleaning system for exterior of press drum (option)
- Juice separation up to three qualities (option)

## EP2 | CLOSED PRESS SYSTEM

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In the case of the closed press system, the press drum has hinged and removable juice channels on the inside with very narrow slots. The juice flows directly into the juice tray through the outlets.

### ADVANTAGES

- Highly suitable for maceration in the press
- Maceration time possible for aroma extraction of white grapes or color extraction from the berries for rosé
- Reductive musts with inert gas possible (option)
- Adjustment of the grape temperature using the cool + cool insulated version (option)
- Can be used as a fruit press with the drainage set extension (option)

### EASYCLEAN CHANNEL (STARTING AT 44 HL)

Combines the advantages of a hinged and a plug-in mechanism. The hygienic and long life channel made of stainless steel is opened by using a quick release fastener and remains inside the press drum for cleaning. For intensive cleaning, the juice channels can be quickly demounted or mounted without the need for any other tools.

## EP3 | DUAL PRESS SYSTEM

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The dual press system combines the advantages of the open and closed systems. It is therefore possible to carry out the pressing by using either the open or the closed system method, as needed by the winemaker. The juice channels installed on the outside of the press drum can be easily mounted or removed, in just a few simple steps completely without tools.

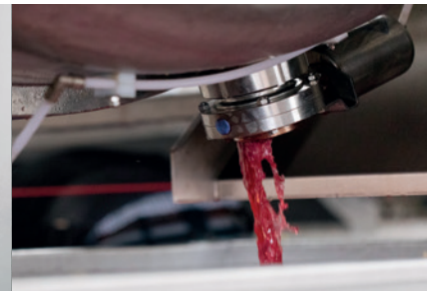
### ADVANTAGES

- Long-term flexibility in choosing the desired system
- Perfectly suited for maceration times and easy to clean
- Half-sided perforated drum with conical slots
- Large external juice channels to cover the slotted surface
- Easy tool-free mounting of the juice channels
- Cleaning system for exterior of press drum (option)
- Juice separation up to three qualities (option)

# EQUIPMENT

With the first Europress in 1971, we set the standard for gentle grape processing. Continuous enhancement, constant high quality, use of the most modern technology, in-house developed and manufactured control electronics, flexibility, and reliable customer service distinguish the new Europress as the benchmark for gentle grape processing. The Europress EP is characterised by its long-lasting value and durability, the use of high-quality components as well as its ease of use for operators and its efficient electronic control system.

- All stainless steel design
- Drive motor with one rotational speed (20-65 hl)  
Frequency-controlled drive motor with 6 rotational speeds (80-200 hl) – sense of rotation counter / -clockwise
- Membranes made of food-grade material, heat resistant up to 70 °C
- High volume vacuum pump with double function: Pre-blowing and pulling vacuum
- Internal compressed air supply with high-performance compressor (20-65 hl)
- Compressed air supply: internal with high-performance compressor optional (80-200 hl) or prepared externally
- Fully automatic digital control system with 24 individually selectable pressing programs. Large 10" touchscreen monitor with intuitive menu navigation, 5 maceration programs can be saved
- SOLUS: Teaching by user  
Single, manual run of a complete pressing program with the option to save as a unique, customized program
- Press drum, side parts, juice channels and juice tray made of polished stainless steel
- Large press drum opening manually or pneumatically
- Lateral parts of the press are hinged and foldable (up to 52 hl)
- Membrane fastening strips specially designed for decompaction
- Pomace discharge elements below the membrane for quick emptying of the drum
- Large stainless steel juice tray



• Easy access to all units in the control cabinet

# FULLY AUTOMATIC DIGITAL CONTROL SYSTEM

**EUROPRESS** Thu 11.10.2018 10:03

Home  
Info  
Settings  
Language 

Manual Quick Start Drain Control

Emptying Filling SOLUS

Cleaning

14941441 L RESET

Juice - pump 0 %  
Temperature -0.1°C

X 1 : Programm 1 Tue 08.01.2019 11:37

109912 L RESET

0 % Humidity

Actual pressure: -0.12 bar Target pressure: 0.60 bar

Remaining pressure time: 540 sec Set pressure time: 540 sec

Remaining pressure break-up rotations: 2 Pressure break-up rotations: 2

Actual pressure step: 1

Cycle: 1/1

Estimated end time: 01:25 Total time: 00:00

Home  
Info  
Settings  
Language   
Juice - pump 0 %  
Temperature -0.1°C  
Nitrogen

1 Programm 1 Tue 08.01.2019 11:29

Select program 1 START

Pre-juicing 5 Minutes

Pressure step	Set pressure	Repeat	Pressure hold time	Pressure break-up
Step 1	0.60	1	540	2
Step 2	0.80	1	540	3
Step 3	1.10	1	540	3
Step 4	1.40	1	540	3
Step 5	1.70	1	540	4
Step 6	2.00	1	600	4
Step 7	0.00	0	0	0
Step 8	0.00	0	0	0

Home  
Info  
Settings  
Language   
Juice - pump 0 %  
Temperature -0.1°C  
Nitrogen

# VARIETY OF OPTIONS FOR YOUR INDIVIDUAL EP



cool insulated



inert Pro



level control



air pulse

## **cool** COOLING JACKET

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- Keeping temperatures low during maceration times
- For pre-cooling the pressing drum before filling
- Warming up of too cold grapes

Laser welded pillow plates create a large temperature control zone on the pressing drum. Cooling can either be done with water, water-glycol-mixture or glycol.

## **cool insulated** COOLING JACKET WITH EXTERNAL INSULATION

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- Insulation layer in stainless-steel for the cooling jacket
- Hygienic design
- Cold or heat transfer to the press drum can be conducted much more efficiently
- Enormous energy savings

The insulation layer makes it possible, for almost 90% of the refrigerating energy to be applied directly to the press drum. The stainless steel cover plates are welded at the seams and thus ensure rapid and economic cleansing operations.

## **drain control** INTELLIGENT PRESSING PROGRAM CONTROL

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Our Drain control is monitoring the juice drainage throughout the entire pressing process and constantly optimizing the pressing pressures. This leads to highly efficient pressing that ensures optimal and a most gentle juice extraction.

► *In conjunction with level control and 1/3 juice tray*

## **temp-control** TEMPERATURE MEASUREMENT

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This system, in combination with a tank press with cooling jacket, gives the operator the ability to pre-select the desired grape or must temperature for further processing. The pressing program is started under control once the pre-set temperature is reached.

## **flow divide** JUICE SEPARATION

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- Juice separation into three grades
- Selection based on pressure stage

## **air pulse** EFFICIENT CLEANING PROCESSES

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- Cleaning with compressed air/water mixture

## **solus - remote control** TEACH-FUNCTION FOR AUTOMATIC OPERATION MODE

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- One-time, manual running of the program
- Recording and saving of all process steps as an individual program



**inert ECO** INERT GAS BLANKETING OF THE PRESS DRUM

The press drum can be efficiently filled with inert gas, enabling longer maceration times while excluding atmospheric oxygen. Inert gas flows in during the vacuum drawing stage of the pressing process. The possibility of conventional pressing remains available.

**inert Pro** FULLY AUTOMATIC INERT GAS FUNCTION

The inert gas system ensures absolutely reductive pressing processes. By modifying the supply and exhaust air paths on the press drum, the juice channel system as well as the hermetically sealed juice tray ensure that the juice comes into contact only with the inert gas during the entire pressing process.

**mobile connect** MOBILE PHONE CONNECTION PRESS TO SMARTPHONE

- Display of the press status

**EP1   EP2   EP3**

	EP1	EP2	EP3
cool		●	
cool insulated		●	
drain control	●	●	●
temp-control		●	
flow divide	●	●	●
air pulse		●	
solus – remote control	●	●	●
inert ECO		●	
inter PRO		●	
mobile connect	●	●	●
level control	●	●	●



central filling unit

whole cluster hopper

**level control** LEVEL SWITCH FOR THE JUICE TRAY

- Version with one stick electrode in stainless steel
- Including control and connection for juice pumps
- Automatic interruption of the pressing program when the juice tray is overfilled

The level control analyzes how quickly the juice level rises and then automatically starts the pump before reaching the actual switch-on point.

**further equipment** UPON REQUEST

- Frequency-controlled drive motor for the press drum with 6 rotational speeds
- Whole cluster hopper, e.g. sliding version also with integrated crusher
- Central infill fittings
- Individual frame elevations
- Catwalk in stainless steel
- Various juice tray systems
- Must and pomace transport systems
- Wired or wireless remote control
- Electric drive
- Large pneumatic press drum opening – EP1, EP2, EP3 including membrane seal – EP2 und EP3
- Can be used as a fruit press with the addition of the drainage set
- and much more

# EUROPRESS EP QUALITY BY SCHARFENBERGER

Every EUROPRESS is manufactured in-house, including the electronic control system. Well-trained employees operate our modern machinery. All of this, combined with solid craftsmanship, ensures our customers receive technically and qualitatively high-grade products. Our experts in the electronics department exclusively focus on the development, programming, and production of the EUROPRESS's electronic control system. This allows us to offer our customers not only a product that is at the cutting edge of technology but also ensures very fast spare parts supply and comprehensive competent service.



EUROPRESS EP1   EP2   EP3	Press drum capacity (l)	Filling amount whole grapes (kg)	Filling amount destemmed grapes (kg)	Filling amount fermented grapes (kg)	Dimensions L x W x H (mm)
20 hl	2.000	1.200	4.000	6.000	3.195 x 1.420 x 1.653
27 hl	2.700	1.620	5.400	8.100	3.457 x 1.640 x 1.867
34 hl	3.400	1.700	6.800	10.200	3.957 x 1.640 x 1.867
44 hl	4.400	2.640	8.800	13.200	4.090 x 1.840 x 2.103
52 hl	5.200	3.120	10.400	15.600	4.590 x 1.840 x 2.103
65 hl	6.500	3.900	13.000	19.500	5.218 x 1.940 x 2.272

EUROPRESS EP1   EP2   EP3	L x W x H Height indications with- out specific elevations in the standard version				
80 hl	8.000	4.800	16.000	24.000	5.306 x 2.120 x 2.042
100 hl	10.000	6.000	20.000	30.000	5.524 x 2.260 x 2.276
120 hl	12.000	7.200	24.000	36.000	6.424 x 2.260 x 2.276
150 hl	15.000	9.000	30.000	45.000	6.964 x 2.360 x 2.321
200 hl	20.000	12.000	40.000	60.000	7.197 x 2.700 x 2.451

Filling quantities may vary depending on the grape variety, filling method, type of mash and the condition and degree of ripeness of the grapes harvested. Model specifications and technical data are not binding.

# OUR VISION IS ...



... to extract the best from every grape. Founded in the heart of a famous German wine region, our family-owned business has been closely linked to viticulture from the very beginning. Over time, we have naturally evolved into a complete provider in grape processing. We have always combined tradition and innovation under one roof: the steadfastness to set high standards in every phase and to precisely meet the needs of our customers; and the spirit of innovation, constantly researching new solutions and technologies to perfect the workflow. Because we share one thing with our customers: the highest expectations of ourselves.



# SCHARFENBERGER WORLDWIDE



- |                |                |
|----------------|----------------|
| Canada         | Bulgaria       |
| USA            | Romania        |
| Mexico         | Serbia         |
| Chile          | Croatia        |
| Argentina      | Slovenia       |
| Uruguay        | Hungary        |
| United Kingdom | Slovakia       |
| Sweden         | Czech Republic |
| Denmark        | Poland         |
| Netherlands    | Ukraine        |
| Belgium        | Moldova        |
| Luxembourg     | Israel         |
| France         | Georgia        |
| Spain          | Russia         |
| Portugal       | South Africa   |
| Germany        | India          |
| Switzerland    | China          |
| Austria        | Japan          |
| Italy          | Australia      |
| Greece         | New Zealand    |
| Turkey         |                |
| Albania        |                |
| Armenia        |                |



DIN EN ISO 9001:2015 DGR 2014/68/EU

We reserve the right to make technical changes without prior notice.

