



BASKET PRESSES

MODELS

PV 10HL

PV 20HL

PV 26HL

Marzola Winery

Marzola is dedicated to the **designing, manufacturing and maintenance** of winery machinery since 1851. During these 160 years **Marzola** has promoted and contributed to the **technological development and innovation** in some of the world's best wineries.

The hallmarks of **Marzola** are their **professionalism** and their pursuit of **maximum productivity and efficiency**. Always at the service of the most demanding customers and working closely with them.

Thanks to the experience, expertise and commitment to customise each product and service, **Marzola** offers a complete range of **equipment and systems for all wine making processes**: from providing the most innovative and productive machinery to carrying out turn-key engineering projects. So, to speak of **Marzola** is to talk of strength, reliability, research and of technological advances.

Marzola is on the cutting edge of winemaking mechanisation.

24h SAT  

At Marzola our Customer Service is maximum priority

You need **powerful, reliable and effective technology**. At **Marzola** we know this and we strive to make it available to you. **Working, researching and innovating** our machinery and engineering, to guarantee the highest quality in all our equipment.

In addition, you need a **professional, friendly support that's always available**. And you will find this in the **Marzola Technical Assistance Service**. We provide services in all the world's wine regions throughout the year and available 24 hours a day during harvest, so that your production never stops.

Marzola's professional and technical support is always guaranteed.



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MARZOLA BASKET PRESSES

Models **PV 10HL / PV 20HL / PV 26HL**

TECHNICAL CHARACTERISTICS

These presses are **designed according to the main pressing traditions** for fermented grape to obtain **Premium wines**, using the basic principles for a **delicate treatment of the grape**, avoiding herbaceous flavours through unwanted breakages.

The **extraction speed control** achieves an uniform flow of the juice through all of the mass, extracting the substances that make these wines perfect to add to lack structure wines. Also, **there is no oxidation** and wines come out **bright and filtered**.

All of these characteristics have been **compared in analytic studies and organoleptic evaluations** in internationally renowned wineries.

BASKET PRESS ELEMENTS



Inox Tray



Pin Closure



Kemen Closure



Kemen Closure



Fixing Nails



Inox Basket



Basket with Tray



Basket with Liner Bag



Basket with Full Liner Bag



Perforated Basket

DESIGNED ACCORDING TO THE TRADITIONAL PRESSING PRINCIPLES

BASKET PRESSES

Intelligent programme with 3 variables: **time, pressure and speed** adaptable to any pressing needs

Base and upper bolster joined by two columns

Easy cleaning stainless steel pressing plate

Hydraulic operation by special double-acting cylinder to achieve minimum speeds, avoiding the formation of must pockets in the pressed mass

Wooden or stainless steel basket (according to the clients needs)

Tray with enough capacity to avoid must projections and overflows

Optional: Basket elevation system incorporated (only for the Inox basket in one piece)

BASKET PRESSES	MODELS		
	PV 10HL	PV 20HL	PV 26HL
CAPACITY (kg.)			
Whole Grape	800	1.600	2.000
Crushed Grape	1.000	2.000	2.600
Fermented (from whole grape)	3.500	7.000	9.000
DIMENSIONS (mm.)			
A	2.210	2.310	2.310
B	3.000	2.900	3.400
C	1.465	1.980	1.980

WEIGHTS (kg.)			
Press with basket and tray	2.827	5.000	5.620
Tray with full basket	1.547	2.960	3.050

BASKET DIMENSIONS (mm.)			
Interior Diameter	1.230	1.785	1.785
Height	850	850	1.100
TRAY DIMENSIONS (mm.)			
Interior Diameter	1.455	1.970	1.970
Height	150 / 400	150 / 400	150 / 400

