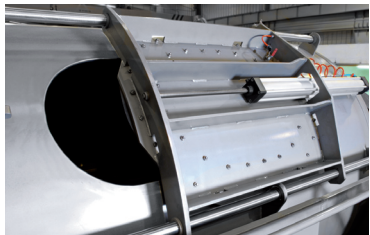


GENERAL DETAILS



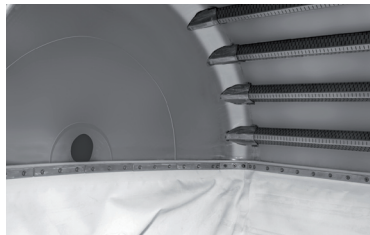
AXIAL FILLER

Large diametered pipe for a smooth and slow conduction, with no sudden changes in direction nor strangulations. Equipped with security systems for over-pressure.



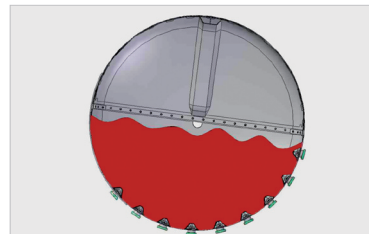
DOORS

Airtight with pneumatic control.
Automatic movement stopping in any point.



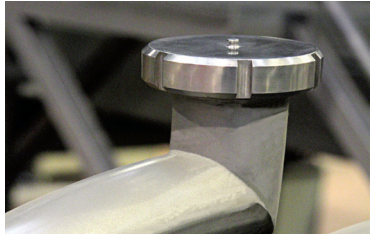
MEMBRANE

Alimentary grade, heavy-duty membrane.



DRAINAGE

Truncated channels with large surface area and flow filter during the pressing, facilitating the outflow of the musts. In large sizes with double collector to improve must evacuation.



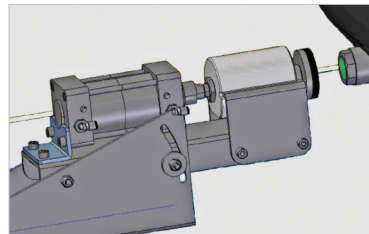
MACERATION

Option of placing seals on the drain collector, making grape maceration in the press drum possible.



TRANSMISSION

Moto - reducer mechanism moveable across guides for the tension of the dragging chain and the drum turn.



CLEANING SYSTEM

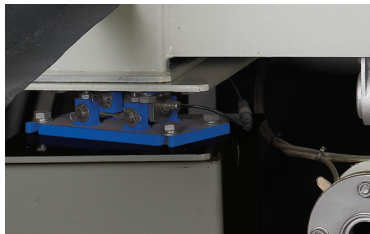
Automatically programmable by means of water - air injection.



CONTROL PANEL

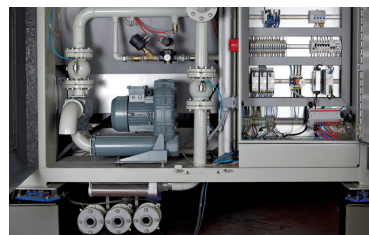
Incorporated colour tactile screen for the programming of the work parameters and machine monitoring.

Moveable in the models N 100c, N 150c, N 250c, N 350c, N 450c and N 620c.



LOAD QUANTITY CONTROL (LQC)

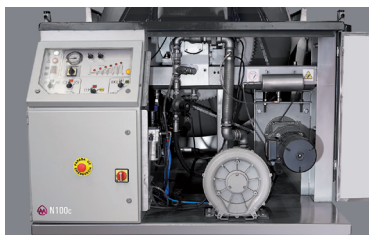
The presses can be equipped with a weight and flow measuring system for programming the quantity of grape that will be loaded. When the sum of the weight of the grape and the drained must (by density) reaches the desired level, the automat emits an electrical signal that allows the load to be stopped. Option valid in the models N 100c, N 150c, N 250c, N 350c, N 450c and N 620c.



PNEUMATIC EQUIPMENT AND ELECTRICAL CUPBOARD in the models N 100c, N 150c, N 250c, N 350c, N 450c and N 620c

Electrical cupboard for the presses with moveable control panel.

Pneumatic equipment installed with room for access and maintenance, with three outlets for the selection of the musts.



PNEUMATIC AND ELECTRICAL EQUIPMENT in the models N 10a, N 25c, N 25a and N 50c

With built-in control panel in electrical desk.

24h SAT  

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.

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.



MARZOLA

Pressing Quality since 1851

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BieleGroup

Winery

PNEUMATIC PRESSES

MODELS

N 10a / N 25c / N 25a / N 50c /
N 100c / N 150c / N 250c /
N 350c / N 450c / N 620c



BieleGroup



MARZOLA

PNEUMATIC PRESSES

Models

N 10a / N 25c / N 25a / N 50c / N 100c /
N 150c / N 250c / N 350c / N 450c / N 620c

Sizes for all the winery's needs. Special feeder, press cylinder and programming design, vital parameters for a great press.

TECHNICAL CHARACTERISTICS

- Axial or door loading.
- Monitored pressing stages.
- Programmable press cycles.
- Complete unload of marcs.
- Automatic cleaning.

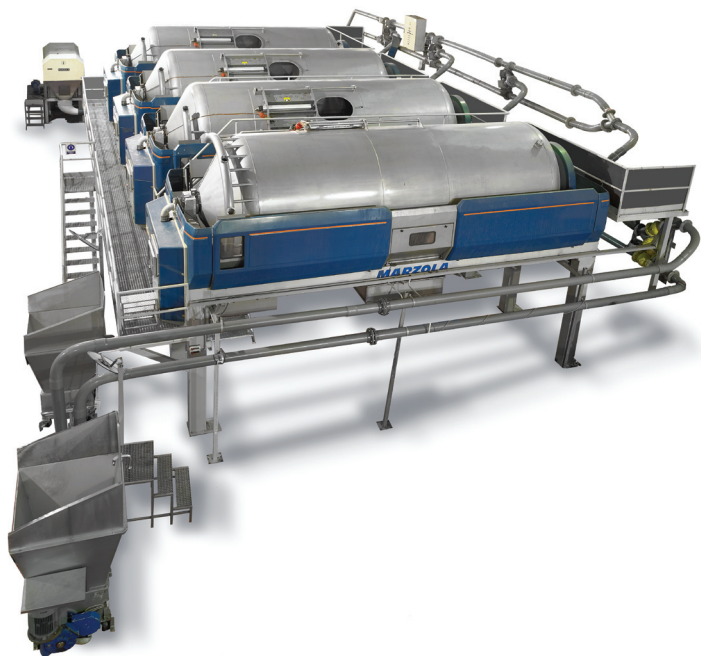
OPTIONS

Telemaintenance of the machine via Modem or Internet.

SCADA system for the control and adquisition of data of harvest.

Load Quantity Control (LQC)

Musts selection

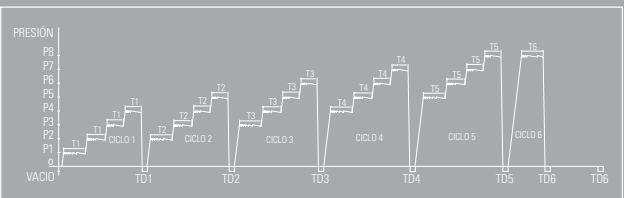


PNEUMATIC PRESSES

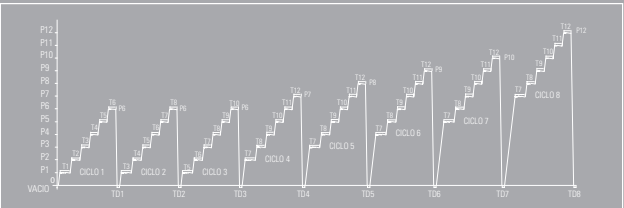
PRESS CYCLES

The Marzola membrane presses have been designed to adapt to all types of grape and the necessities of each client. All the programmes are prepared so that they can be personalised in every phase, in accordance with the criteria of the client.

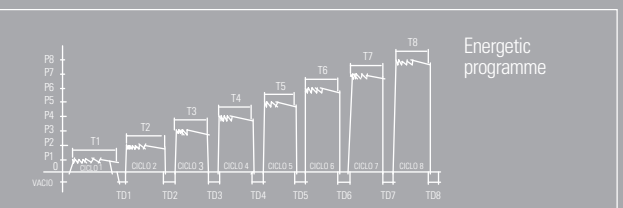
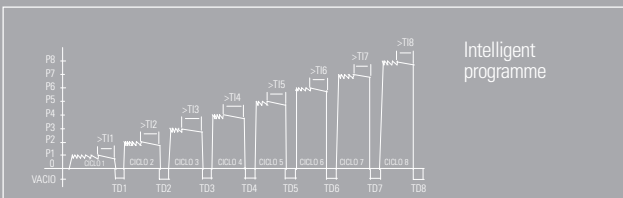
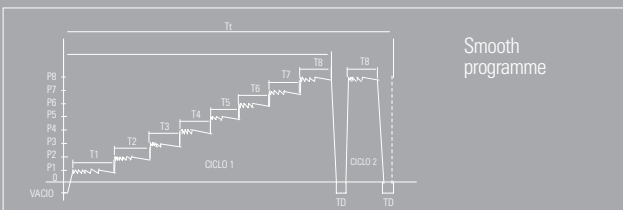
WHITE WINE CYCLES



CAVAS CYCLES



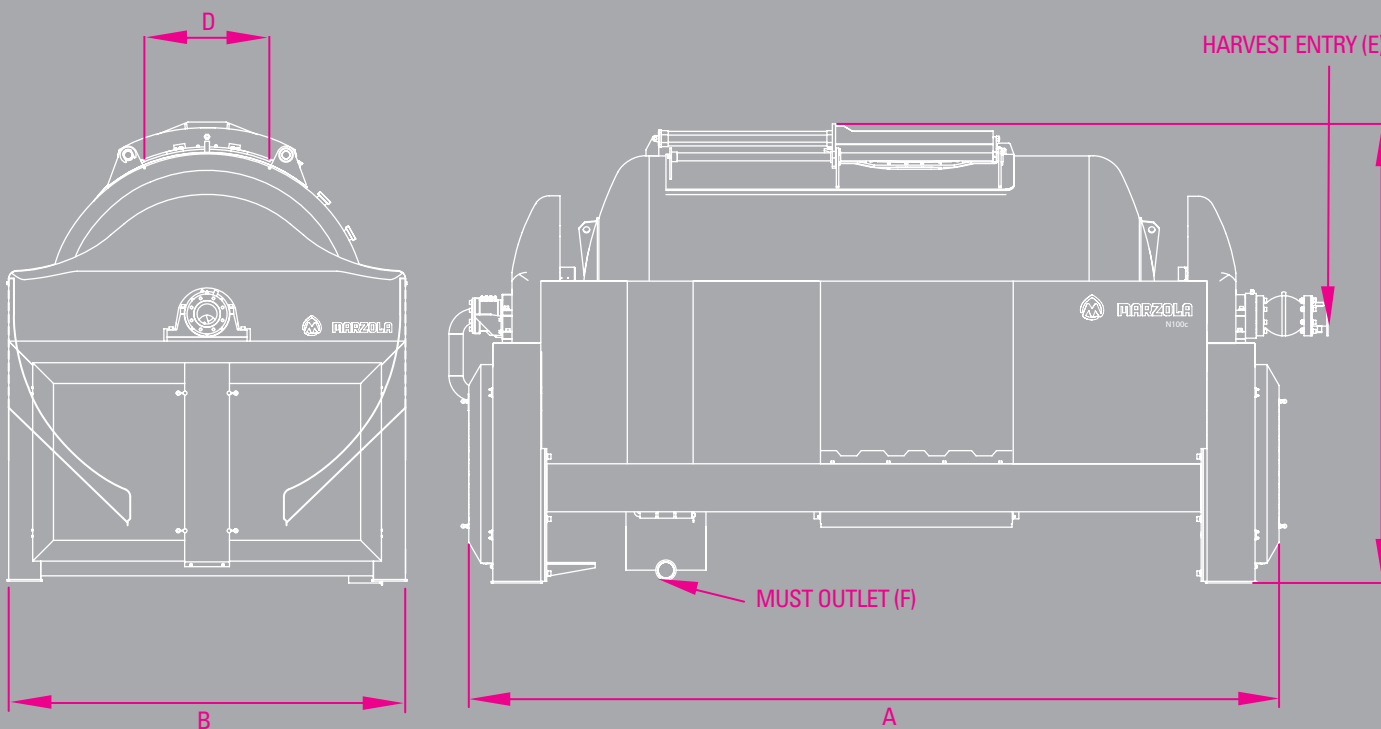
RED WINE CYCLES



MODELS

CAPACITY (kg.)	N 10a	N 25c	N 25a	N 50c	N 100c	N 150c	N 250c	N 350c	N 450c	N 620c
WHOLE GRAPES										
Axial Filler	-	-	-	-	-	-	-	-	-	-
Filler by Door	700	1.800	1.800	3.500	7.000	10.500	17.500	24.500	31.500	42.000
DE-STEMMED AND CRUSHED GRAPE										
Axial Filler	1.800	4.500	4.500	9.000	18.000	27.000	45.000	63.000	81.000	108.000
Filler by Door	1.300	3.200	3.200	6.500	13.000	19.500	32.500	45.000	58.500	78.000
CRUSHED GRAPE										
Axial Filler	2.000	5.000	5.000	10.000	20.000	30.000	50.000	70.000	90.000	120.000
Filler by Door	1.400	3.700	3.700	7.400	14.800	22.000	37.000	51.800	66.600	88.800
FERMENTED GRAPE (from whole grape)										
Axial Filler	3.000	7.500	7.500	15.000	30.000	42.000	75.000	105.000	135.000	180.000
Filler by Door	2.300	5.750	5.750	11.500	23.000	27.600	57.600	80.500	103.500	138.000
WEIGHTS (kg.)										
Empty weight	1.200	1.500	1.500	2.000	4.550	5.700	8.000	11.000	12.000	13.000
Full weight	2.140	2.910	2.910	6.700	14.000	19.800	32.000	44.600	55.200	72.600
DIMENSIONS (mm.)										
Length (A)	2.200	4.078	4.078	4.430	5.065	5.230	7.878	9.140	9.256	10.828
Width (B)	1.400	1.720	1.720	2.120	2.480	2.920	2.920	2.900	3.200	3.400
Height (C)	1.750	1.930	1.930	2.115	2.870	3.200	3.115	3.000	3.300	3.500
Door dimensions (D)	450 x 500	ø 500	ø 500	ø 500	825 x 604	825 x 604	825 x 604	825 x 604	825 x 604	825 x 604
Axial load Pipe diameter (E)	-	125	125	125	125	150	150	200	200	200
Musts outlet diameter (F)	80	100	100	100	100	125	125	150	150	150
POWER										
MINIMUM POWER INSTALLED	2 kw.	4 kw.	4 kw.	7,5 kw.	5,5 kw.	7,5 kw.	11 kw.	15 kw.	18,5 kw.	22 kw.
MOTOR BRAKE (drum turn)	0,5 h.p.	1 h.p.	1 h.p.	2'5 h.p.	7'5 h.p.	7'5 h.p.	10 h.p.	20 h.p.	25 h.p.	30 h.p.
CONTROL COMPRESSOR	2 h.p.	2 h.p.	2 h.p.	2 h.p.	-	-	-	-	-	-
AIR TRIGGER										
Turbine	1 h.p.	2 h.p.	2 h.p.	3 h.p.	5,5 h.p.	10 h.p.	15 h.p.	15 h.p.	20 h.p.	20 h.p.
Incorporated pressure pump	3 h.p.	5,5 h.p.	5,5 h.p.	10 h.p.	-	-	-	-	-	-
Boiler at 10 Bar	-	-	-	-	3.000 l.	4.000 l.	6.000 l.	8.000 l.	10.000 l.	13.000 l.
Independent pressure pump	-	-	-	-	10 h.p.	20 h.p.	40 h.p.	40 h.p.	50 h.p.	50 h.p.

SIZES FOR ALL THE WINERY'S NEEDS



MODELS

STANDARD ELEMENTS	N 10a	N 25c	N 25a	N 50c	N 100c	N 150c	N 250c	N 350c	N 450c	N 620c
AXIAL LOAD										
Load Security	-	●	●	●	●	●	●	●	●	●
Manual valve (PVC or INOX)	-	●	●	-	-	-	-	-	-	-
Pneumatic valve	-	-	-	●	●	●	●	●	●	●
Airtight manual door with pneumatic joint	-	●	-	-	-	-	-	-	-	-
Airtight automatic door	-	-	-	●	●	●	●	●	●	●
Filling (Turned – Flashing – Stop)	-	●	●	●	●	●	●	●	●	●
Programmes (reds, whites, cavas)	-	●	●	●	●	●	●	●	●	●
Moveable control panel	-	-	-	-	●	●	●	●	●	●
Manual door without joint	●	-	●	-	-	-	-	-	-	-
CLEANING										
Water-air injection	-	-	-	-	●	●	●	●	●	●
OPTIONAL (Extra by request)										
MACERATION										
Closure lids	-	●	-	●	●	●	●	●	●	●
LOAD CONTROL BY CELL WEIGHT	-	●	●	●	●	●	●	●	●	●
MUST SELECTION										
By gravity with pneumatic valves	-	-	-	●	●	●	●	●	●	●
With drive pump and pneumatic valves	-	-	-	●	●	●	●	●	●	●
Must vats equipped with drive pump and pneumatic valves	-	-	-	●	●	●	●	●	●	●
WHEELS	●	●	●	●	-	-	-	-	-	-
CLEANING										
Pistol - Pump	●	-	●	-	-	-	-	-	-	-
Water-air injection	-	●	-	●	-	-	-	-	-	-
MECHANISM PROPULSED WHEELS	●	●	●	●	-	-	-	-	-	-

Marrodán y Rezola S.A.U. reserves the right to make changes or modifications to the characteristics of the equipment presented in this catalogue without prior notice, always with the aim of improving their quality and performance.