

PAP MODELS

PAP 500/PAP 800/PAP 1000v/PAP 1000a

DAP MODELS

DAP 800 / DAP 900



PROGRESSIVE DRAINING DEJUICERS

Models **DAP 800 / DAP 900**

TECHNICAL CHARACTERISTICS

Machines designed to extract the free must, before reaching the press.

Built entirely out of **Stainless Steel AISI 304**.

Frame-tilted tray, in one piece.

Feeder at the top and high harvest outlet.

Feed chamber with orated sheet metal enclosures. Drainage and compression chamber formed by 4mm. sheet metal, with deformable longitudinal grooves.

Drained harvest outlet brake cap located at the end of the compression chamber, driven by double-acting pneumatic cylinder.

A large and regular size helix introduces the harvest in the compression pre-chamber and compression chamber.

Electronic speed control.

Three-dimensional valve acts as support to the rotor as well as non-return valve.

Electrical equipment on moveable base.



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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MARZOLA PROGRESSIVE DRAINING PRESSES

Models **PAP 500 / PAP 800 / PAP 1000v / PAP 1000a**

GENERAL CHARACTERISTICS

The best performance – quality – price ratio

When vinifying **Premium wines in large wineries**, the pressing is without a doubt one of the most difficult processes to manage, especially for the amount of product that has to be processed in such a short time period without sacrificing any quality from the final product.

The **Progressive Draining Press (PDP)** is the culmination of many years of experience and investigation of the **pressing processes in a continuous system**.

Therefore, the PDP has become an **essential tool for all the large wineries in the world**.

TECHNICAL CHARACTERISTICS

Large diametered helix.

Three-dimensional valve.

Touch screen speed adjustment.

Easy cleaning.

Built completely in **Stainless Steel AISI 304**.

Complete adaptation to the characteristics of the harvest:

Progressive extraction of the must, with quality selection.

Maximum speed in separating the solid parts from the liquid, therefore reducing oxidations, unpleasant odours and browning of the must, and without tearing the solid parts.

Pressing process in a continuous system. Advantages: Easy installation, higher performance schedule, etc.

Compression pre-chamber and compression chamber, giving different levels of pressure. All of them variable and adjustable via the touch screen.

Access to the gearbox by **folding doors**. More secure and reliable transmission **using large gears**.

A detector for the **control and regulation of the helical rotations** that are desired for the varying depletion of the grap.

Optimal adjustment between the helix and the basket, without the parts touching one another, this way avoiding premature wear and seizures.

Elimination of the mobile backstop, cancelling one of the principle causes of breakdowns and increasing the quality of the musts.

Low maintenance and ease of handling and cleaning.

Possibility of working at different levels of pressure and speed, allowing the adjustment of the press to any grape variety and vintage, always obtaining a high performance.

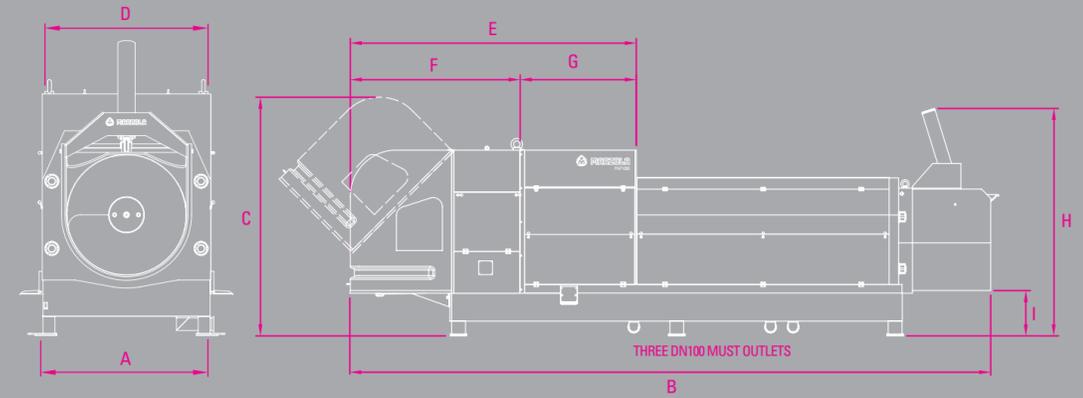
Hydraulic control system with hydraulic motor and variable flow pump.



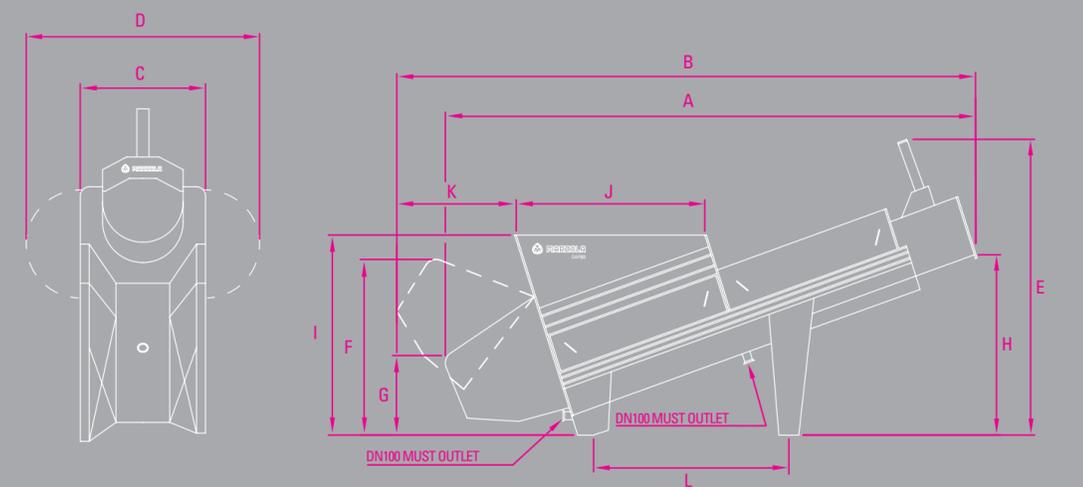
PROGRESSIVE DRAINING PRESSES AND DEJUICERS

COMPLETE ADAPTATION TO THE CHARACTERISTICS OF THE HARVEST

PROGRESSIVE DRAINING PRESSES



PROGRESSIVE DRAINING DEJUICERS



	MODELS				MODELS	
	PAP 500	PAP 800	PAP 1000v	PAP 1000a	DAP 800	DAP 900
DIMENSIONS (mm.)						
A	880	1.320	1.550	1.650	5.650	6.640
B	3.883	6.400	6.950	6.360	6.350	7.250
C	1.354	1.700	1.995	1.995	1.300	1.400
D	744	1.170	1.400	1.400	2.400	2.600
E	1.976	3.170	3.090	3.090	3.250	3.590
F	1.356	1.970	1.890	1.890	2.100	2.100
G	620	1.225	1.200	1.200	990	990
H	1.530	2.060	2.360	2.440	1.800	2.110
I	450	480	480	480	2.100	2.400
J	-	-	-	-	1.850	2.400
K	-	-	-	-	2.000 x 1.220	2.380 x 1.220
L	-	-	-	-	1.480	1.480
HELIX DIAMETER	500 mm.	800 mm.	1.000 mm.	1.000 mm.	800 mm.	900 mm.
HELIX SPEED	0 - 2,4 r.p.m.	0 - 2,36 r.p.m.	0 - 2,1 r.p.m.	0 - 2,1 r.p.m.	2,5 - 6 r.p.m.	2,5 - 6 r.p.m.
MOTOR POWER	10 h.p.	25 h.p.	30 h.p.	30 h.p.	10 h.p.	15 h.p.
WEIGHT	2.500 kg.	8.000 kg.	10.800 kg.	10.000 kg.	2.750 kg.	3.500 kg.
PERFORMANCE						
Drained Harvest	Up to 8.000 kg./h.	Up to 20.000 kg./h.	Up to 40.000 kg./h.	With 55% H ₂ O - 6.250 kg./h.	Up to 50.000 kg./h.	Up to 70.000 kg./h.
Fermented Harvest	Up to 25.000 kg./h.	Up to 60.000 kg./h.	Up to 90.000 kg./h.	With 74% H ₂ O - 10.800 kg./h.	Up to 100.000 kg./h.	Up to 120.000 kg./h.