

WILLMES

*Specialists in
Pressing Technology*



SPHERA

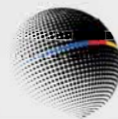


The perfect shape with vertical pressing

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stainless

SPHERA

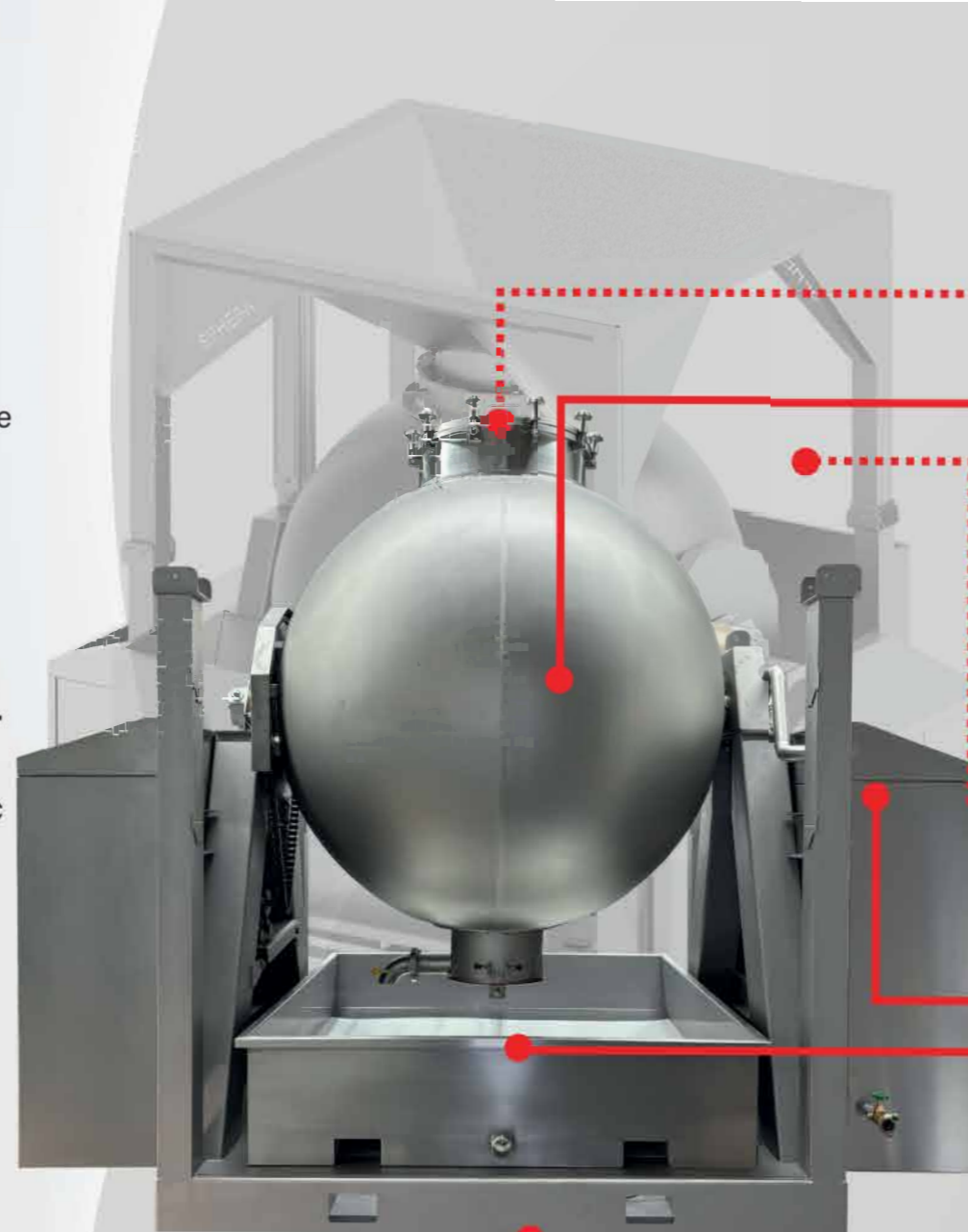


SPHERA - the ball press, without corners and edges, with the possibility of pressing grapes statically, without rotations, i.e. without additional mechanical bailing.

After filling via the door, without manual distribution of the grapes, the new 360° membrane presses the grapes evenly from the outside inwards to the central, flexible juice channel. The results are the purest musts, which are pressed to the desired yields with SPHERA, without having to shift the marc by hand.

After pressing, you clean no more than one round container with a comprehensive membrane.

From the available model sizes with capacities of 1,000 and 2,000 litres, the right requirements can be covered for any high-quality white or red wine processing.



Filling opening 600 mm

Large filling door of 600 mm. Large door allow fast filling via Conveyer or Optional hopper. Conveyer can be used to fill direct into large filling door from Floor level. 500 Kg hopper allow fast filling via Forklift with Bin system. Large door allow easy emptying and cleaning when pressing are finished.

360° Membrane

360 degree special membrane design allow high end pressing quality. Maximum pressing area used with 360° membrane. This allow low pressure juice extraction with low solids content. 50% of Juices are extracted with no rotations.



Hopper (optional)

Large filling hopper are available for filling the press via forklift with 500 KG bins. Pneumatic opening after filling to remove hopper from filling position. Fast and easy operation from Filling to pressing.

Touchpanel

New PLC touch panel with 12 inch screen. 8 automatic programs that are splitted into 4 special designed Red basket press programs. 3 x Standard white wine programs & 1x Special whole bunch program for high en Bubbly pressing. CIP program allow Aotomatic washing for the press.



Juice Valve

Single juice outlet allow high Flexibility . Juice valve can be closed for Skin contact and maceration. Valve allow less oxidation in pressing program. Valve can be adjusted to allow controled flow of the juice from press to juice bin.

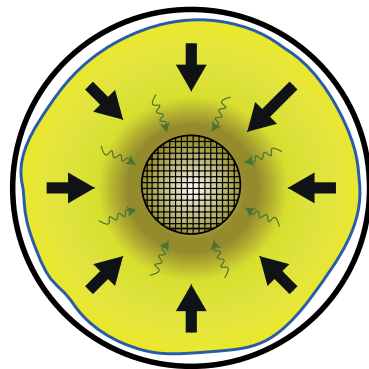
Juice tray / emptying

Large juice tray allow two funtions for clients. Fast emptying into the juice tray when pomace are removed. Juice collection area allow big area for red juice and juice cover when white wine are pressed. Removal of the bin are via Forklift and no manual labour are needed to remove the bin.

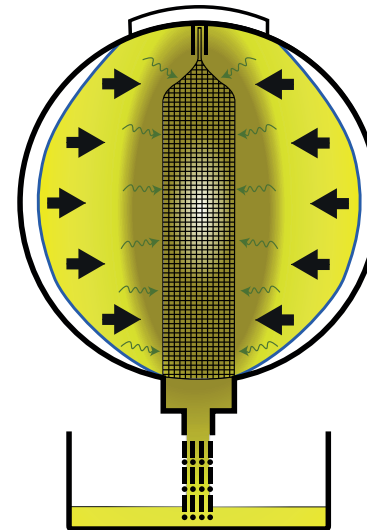


360°-pressing

SPHERA top view



SPHERA side view



The green arrows show the effect of the mash's own filtration, as the must drains through the 360° pressing in the centre of the inner juice channel of the press into the juice tray.

	Whole Cluster Pressing times (approx. 2,5h)	Fresh mash Pressing times (approx. 2,0h)	Fermented grapes Pressing times (approx. 1,5h)	Dimensions L x W x H (mm)
SPHERA 1000	0,5 t	1,5 t	3 t	2000 x 2500 x 2300
SPHERA 2000	1 t	3 t	6 t	2100 x 2700 x 2550



SPHERA

The **Sphera Wine Press** is particularly notable for its use of a **spherical design** in the shape of the press basket. This design is intended to create more even pressure distribution during the pressing process, which is essential for obtaining the best juice extraction from the grapes. By using a spherical shape, the press can apply more uniform and gentle pressure, which helps preserve the delicate flavours and aromas of the grapes, leading to better quality wine.



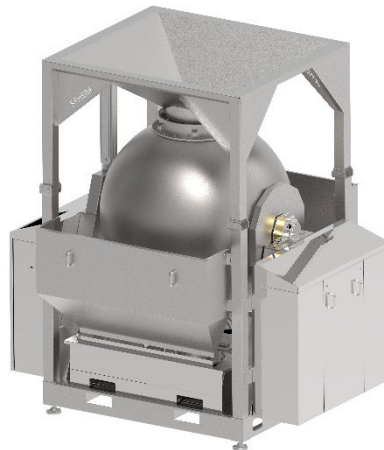
Key Features of the Sphera Wine Press:

1. **Spherical Design:** The unique spherical shape of the press basket allows for more consistent pressure distribution. This helps to minimize the risk of over-pressing or damaging the grapes, which can negatively impact the flavour and quality of the wine.
2. **Gentle Pressing Process:** The press uses a gentle pressing mechanism to extract the juice, which is especially important for high-quality white wines and sparkling wines. By using lower pressing pressures, it minimizes the extraction of harsh tannins and bitter phenolics from the grape skins.
3. **Improved Juice Quality:** The careful and even extraction of juice leads to a higher-quality must (the mixture of juice and pulp) that is ideal for fermentation. This results in wines with better balance, purity, and aromatic complexity.
4. **Automation and Precision:** The Sphera press incorporates modern technology, offering automated control systems that allow winemakers to fine-tune the pressing process. This gives the winemaker greater control over the extraction process and helps ensure that the final product meets the desired quality standards.
5. **Efficient and Sustainable:** The design also focuses on minimizing waste and maximizing the efficiency of juice extraction. The Sphera wine press is designed



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Both eco-friendly and economically efficient, reducing the amount of energy and water needed in the winemaking process.



Benefits for Winemakers:

- **Higher Quality Wines:** The primary benefit of using the Sphera Wine Press is the potential to produce wines with more refined flavours, greater aromatic complexity, and better structure.
- **Reduced Oxidation:** The more gentle pressing process helps reduce oxidation, which is crucial for maintaining the freshness and colour of white wines and sparkling wines.
- **More Control:** The press provides winemakers with better control over the pressing process, allowing them to adjust parameters based on the specific needs of the grape variety or style of wine being produced. Sphera will be available in 1000 and 2000 Litre models. Flexibility to press any volumes from 10% to 100% in the same press.
- **Little to no Rotation:** In Reds, no rotation is needed. Extraction of juices are from 70% up to 80% depending on the grapes. In white wines we only rotate at the end of the cycle to extract the maximum juices. This rotation is not decreasing quality as the skins slide on the membranes. The movement only cleans the Flexidrain for final extraction of juices.
- **Filling / Emptying:** Filling the press via Hopper or conveyer will allow the winery to fill extremely fast and easy. One person can manage the operation. Emptying is done with Three rotations and a standard emptying juice bin that could be removed via forklift, The filling and emptying door is 600 MM in Size for easy extraction.



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- **Cleaning:** fast and easy cleaning comparing with any press on the market but especially basket presses. Flexidrain are removed from outside. 360 Degree membrane allows no Dead spots inside press and cleaning with water or CIP system allows extremely fast cleaning for one person.
- **360 degrees Pressing:** key factor is the unique 360 degree pressing technology that applied the pressure uniformly to the grapes. This allows for no manual or mechanical distribution of the grapes. This press used 360-degree membrane that allow juice extraction at less than 50% pressure that allows grape must remain purer and minimizing the lees up to 70% less than the traditional press.
- **Yield:** The Sphera enhances the extraction of Juices from the skins at max one bar. This allows top end extraction of juices from the pomace.

The **Sphera Wine Press** is part of a broader trend in winemaking where technology and innovation are increasingly being used to enhance the quality of wine, offering winemakers the tools to produce wines that reflect both the potential of the grape and the philosophy of the winery.



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