



GRAPE-PRESSES, BUCHER XPLUS IT



The Bucher Vaslin process of pressing under controlled atmosphere, innovating and patented, guarantees 100% of the pressed juices extracted without oxidation. This thanks to a permanent operation in closed loop. The gas used is recycled by means of a flexible reserve, and can thus serve several times. The utilization costs are weak. The process is entirely automatic.

Bucher Inertys is available for the following equipment :

- Bucher XPlus 22 to 80
- Bucher XPert 100 to 450

Bucher XPlus IT	Capacity	Whole grapes* (kg)	Destemmed grapes* (kg)	Macerated grapes* (kg)
22	22 hl	1300	3500 – 4500	6500
30	30 hl	1800	4800 – 6000	9000
40	40 hl	2400	6400 – 8000	12000
50	50 hl	3000	8000 – 10000	15000
62	62 hl	3700	9900 – 12400	18600
80	80 hl	4800	12800 – 16000	24000

*may vary depending upon variety and maturity

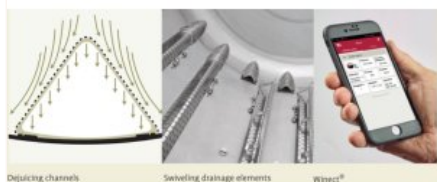




DESTILLER

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GALLERY



Dejicing channels

Swiveling drainage elements

Winect®



DESTILLER

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