

BUCHER
vaslin



Automated Basket Press - The tradition of the future®

 **Bucher JLB 12 / 20**

The JLB Automated Basket Press

As a balance between tradition and modernity the Bucher JLB Automated Basket Press eliminates any constraints of the old basket presses.

Attractive, movable and space-saving, this press can easily be integrated in any cellar.

Exclusive advantages

- Metal parts in contact with the grapes or juices in stainless steel.
- Automatic demoulding of the press-cake after pressing.
- Operation fully controlled by PLC, with 8 modifiable programmes.
- Continuous filling and devatting (through two pressing cages).

High daily yield

For fermented pomace the average pressing duration is 45-60 minutes for a cage volume of 12 hl. The daily average treated volume, with a press equipped with two pressing cages, thus corresponds to a volume of fermented pomace coming from a maceration tank of 400 hl.

Easy and intuitive programming

The Bucher JLB Automated Basket Press is controlled by a PLC:

- 8 programmes and 9 stages for each programme.
- 8 available programmable speeds for the lowering of the pressing plate.
- Stage with or without pressure control.
- “Pomace breathing”, if required.
- Constant pressure programme possibility.
- Possibility to sequence programs.
- Possibility of modifying parameters during the programme development.
- Trace of the real time pressing curve (in option).
- Real time display of the following data: hydraulic pressure, pressure on pomace, elapsed time, programme in progress.



Transport position



Bucher JLB 12



Hydraulic operation

- Cylinders activated by a closed-loop hydraulic circuit.
- High-lift piston hydraulic pump.
- Maximum pressure on pomace of approximately 4,5 bar or 9 bar for the 12 HL model, and 5 bar for the 20 HL one.

Plate thrust cylinders and speed control ensure a perfect pressure distribution for an optimal drying.

Transparent protecting cage

The protection cage protects the user. Its transparency let us see the juice running and makes easier the pressing programmes optimization.

Its assets:

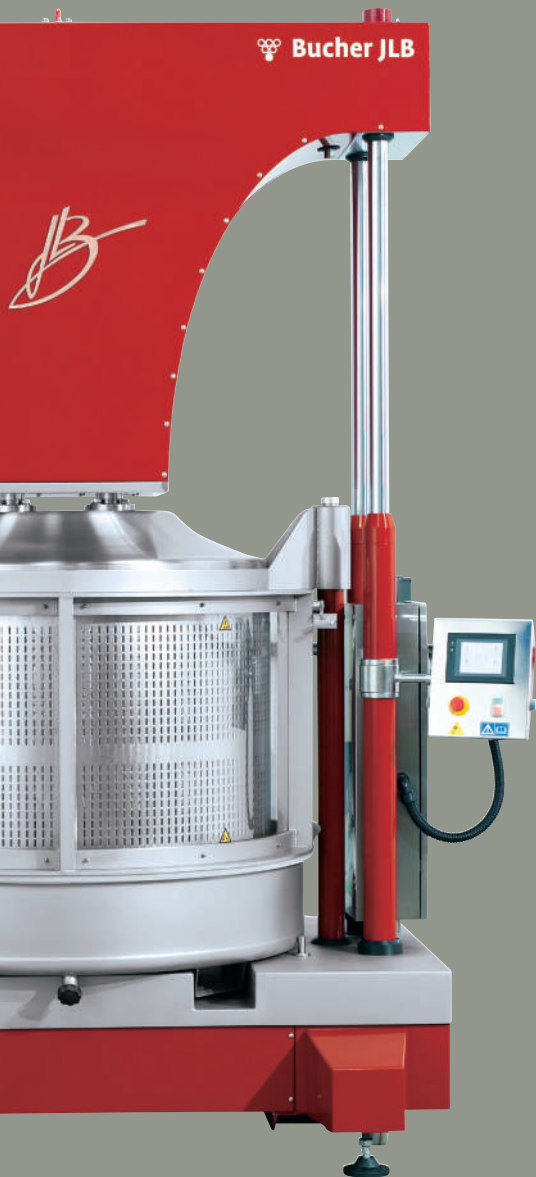
- Stainless steel frame.
- Shock-proof polycarbonate cage.
- Automatic rise.

Perforated pressing cage

Made of stainless steel with a defined perforation rate for an optimal flow property without any modification in the juice auto-filtration principle, which characterizes the vertical pressing.

At the end of the pressing operation, this cage (interlocked at the protecting cage) is raised for automatic demoulding of the “press-cake”. The “press-cake” is then easy to evacuate into, for example, a dustcart thanks to a rotative fork-lift truck.







1. Telescopic columns
2. Hydraulic cylinders (pressing plate)
3. Protecting cage (transparent)
4. Cage hydraulic cylinders
5. Trough
6. Frame
7. Pressing plate
8. Control panel
9. Pressing cage (perforated)

Technical data

Model	Filling capacity with fermented pomace* (kg)	Power (kW)	Empty weight (kg)	Pressing basket weight empty (kg)	Pressing basket weight full (kg)
JLB 12	1200	2,5	2800	250	1450
JLB 20	2000	2,5	4000	400	2400

Model	Trough capacity (L)	Length (mm)	Width (mm)	Height (mm)	Transport position height (mm)
JLB 12	100	2500	1715	3200	2180
JLB 20	160	2900	1875	3200	2180

* For information, corresponds to 3000-4400 kgs of macerated grapes for the 12 HL presentation and to 5000-7300 kgs for the 20 HL one.

Peace of mind – The Bucher Vaslin guarantee

A local customer service is assured by Bucher Vaslin's worldwide network of approved agents. The company itself manufactures all of its products. Bucher Vaslin, the world's leading wine press manufacturer, keeps its stock of spares for 20 years. The EC marking testifies that presses comply with European directives. Bucher Vaslin S.A. is an ISO 9001: 2015 and an OHSAS 18001 : 2007 company registered through Bureau Veritas.

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