



Bucher XPro 15

Bucher press XPro 5, XPro 8 and XPro 15

This new pneumatic press suits perfectly well for the pressing of fresh grapes, fermented pomace or a selection of qualitative batches.

Many unique advantages :

- . Single phase press 230 V – 50 hz
- . Large 500x400 mm opening for a total and easy filling and a quick emptying of pomace.
- . In-tank maceration made possible thanks to cap plugs located at the end of the channels
- . 2 programming depending on one's needs
- . Must is collected in the wheel-fitted s/steel juice trough
- . Cleaning is facilitated thanks to the easy removal of the perforated channels (Bucher Vaslin patent)



Easy removal of the perforated channels

Technical characteristics

Bucher XPro	Capacity	Whole grapes* (kg)	Destemmed grapes* (kg)	Macerated grapes* (kg)
5	5 hl	300	800	1 500
8	8 hl	480	1 280	2 400
15	15 hl	900	2 400	4 500

*may vary depending upon variety and maturity