

WINEMAKING

Vigo has been involved with UK vineyards since 1984 and has a wealth of knowledge. We can supply equipment for all scales of wine production. We understand the needs of both large and small scale producers and can offer equipment appropriate to all levels of production. The equipment in this section of the catalogue is specific to the making of wine from grapes – equipment with a wider application is listed under that application – e.g. pumps, filtration.

Winery at Bookers Vineyard



GRAPE RECEPTION EQUIPMENT

We offer a range of equipment from vibrating hoppers and tables, sorting tables and conveyors, to flighted elevators for delivery of grapes to destemmer or press.

Please contact us to discuss your requirements.



GRAPE CRUSHER / DESTEMMER

The grapes are crushed by aluminium crushing rollers before being separated from the stalks. Fitted with a removable stainless steel stalk separator to permit use for crushing alone. Available in either hand operated or motorised versions.

Stand for grape crusher / destemmer

Painted steel stand with stainless steel discharge chute for use with the crusher / destemmers. This stand supports the crusher in a convenient, stable position and the stainless steel discharge chute directs the crushed grapes into a bucket or bin. Now supplied flat packed – requires assembly.

	Construction	Throughput (kg/h)	Dimensions (W x D x H mm)	Weight (kg)	Motor (hp)	Voltage (V)	Stockcode
Hand Operated	Painted Steel		1160 x 600 x 630	38	n/a	n/a	91106
Motorised	Stainless Steel	1000	1330 x 550 x 930	56	1	230	91121
Stand	Painted & S/Steel	n/a	1220 x 645 x 800	10	n/a	n/a	91117



GRAPE DESTEMMERS

GRAPE DESTEMMER WITH PUMP

The grapes are separated from the stalks before being crushed by the pump. Stainless steel throughout, with built in pump for grape delivery. Fitted with a hinged hopper to allow easy access for cleaning and mounted on two wheels for easy movement in the winery. Grape delivery through 60mm hose, charged according to length (see hose list on page 28 of the catalogue).

	Throughput (kg/h)	Dimensions (W x D x H mm)	Weight (kg)	Motor (hp)	Voltage (V)	Stockcode
Model 2500	2500	1150 x 680 x 1500	90	2.5	230 or 400	91111/2
Model 5000	5000	1200 x 800 x 1500	500	3	230 or 400	91115/6



GRAPE DESTEMMERS WITH RUBBER ROLLERS

These machines have rubber-covered destemming blades and adjustable rubber rollers for gentle grape crushing. An optional pump can be used to deliver the grapes to a vat or press.



Grape Pump



HYDROPRESSES

These presses are widely used in smaller vineyards where they give gentle pressing similar to that given by larger modern pneumatic presses and, in larger vineyards, to press lees. They can also be used for many other fruits and vegetables ranging from rhubarb to red currants.

Pressure is exerted by a rubber bag inside the press, inflated by mains water pressure of between 2.5 to 3 bar (or by pumped water). These are high quality presses with a perforated stainless steel press cylinder and an enamelled cast aluminium alloy base and lid. An inner press sack and hose connections are supplied with the press.

The 180 litre hydropress is mounted on a wheeled, tilting framework to allow easy discharge of pressed matter and easy manoeuvring in the winery.

Size (lit)	Dimensions (W x D x H mm)	Weight (kg)	Outlet H (mm)	Stockcode
40	480 x 480 x 900	18	300	91319
90	590 x 590 x 1070	28	300	91320
180	722 x 945 x 1315	72	350	91321



180 litre Hydropress showing internal rubber bag



HORIZONTAL PNEUMATIC PRESSES

Vigo offers pneumatic presses made by two manufacturers: Willmes and Sk Group. Willmes invented the modern pneumatic press and continue to innovate and make top quality presses with features not found on other presses. Willmes presses offer advantages of particular interest to sparkling wine producers. Sk Group make good quality conventional presses suitable for most wine making applications. Vigo have supplied more than 20 Sk presses to successful UK vineyards.

Both makes of press can be supplied with a wide range of accessories. Please contact us for more information.