

MERLIN



The universal press



WILLMES

Designing the future since 1918

MERLIN

**Experience
Reliability
Quality**



The reliable MERLIN is the most robust pneumatic press for any vineyard with ambitions. WILLMES has been building this press for over 20 years. During that time, we have continuously developed and improved this traditional press.



The MERLIN is available in six versions, from 1,200 litres to just over 5,000 litres. Common to all of them are vertical stainless-steel juice channels. All presses are made to order in Germany for each specific customer. In this way, we are able to respond to the individual requirements and local conditions of each customer.

Vertical juice channels make all the difference

The MERLIN is a pneumatic grape press with special characteristics. It is designed to be used – without difficulty and universally – with all varieties of grapes and all kinds of grape crops.

The particular strengths of the MERLIN include the vertical stainless-steel juice channels and the large opening. This juice-extraction system, exclusively produced by WILLMES, ensures the best juice quality.

Between the membranes

The mash is completely surrounded by a membrane. Pressure is applied horizontally from the outside in. In this way, pressure is applied to the largest possible area, giving high juice extraction at very low pressures. As a rule, about 80% of the juice is extracted with a pressure of only 0.2 bar.

During the entire pressing process, the pressure may not exceed a gentle 1.2 bar.

Technical edge – pure juice

Grapes are processed faster, more gently and more economically than in conventional presses. The purity of the must quality is considerably higher. The must does not contain a lot of lees and no fine particles. You get more juice of the highest quality and the net yield can be as high as 100%.

Central juice extraction

Your work –
our technology



Fermented red wine mash or whole bunch processing: the MERLIN press from WILLMES will always give you the best and purest juice.



The entire press is made from stainless steel. The doors and juice channels have been subjected to continuous improvement and development and have been designed for very easy removal and replacement in only a few steps. Using the press is uncomplicated and easy to understand. Thanks to a state-of-the-art control unit, you can set the press to process any grape crop and adjust the settings to your specific requirements whenever needed.



Tried in practice – continuously improved

The MERLIN is used by thousands of wine growers around the world, delighting every vintner who has the chance to work with it. We have regularly incorporated propositions and suggestions for improvements into our production process, which means we can say today that we are currently building the best-ever MERLIN.

Flexible application – for red and white wine

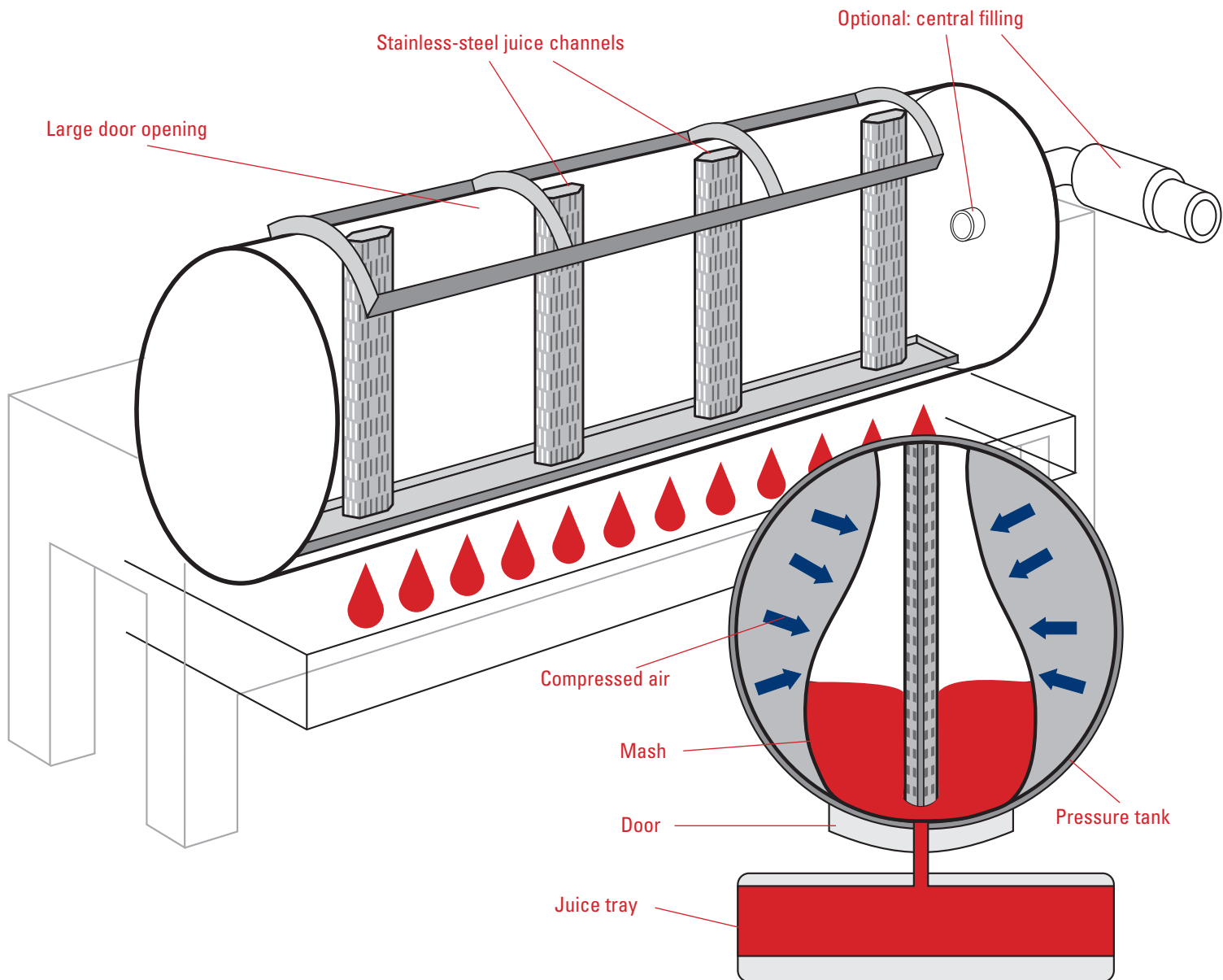
The MERLIN can be used universally in every wine-growing business. Even if you should decide to change your production methods, you keep all your options open with a MERLIN. You can extract the juice quickly, or leave the mash in the drum. Whole-cluster processing is as easy an option as the pressing of heated red wine mash at up to 60°C.

Thanks to the uniquely large top opening, the press can be filled from the top using boxes or conveyer belts. However, central filling is also an option.

It goes without saying that you can also press ice wine. Small quantities as low as 5% of the total filling capacity can be processed without difficulty.

Gentle pressure

Thanks to its unique pressing system, the MERLIN can achieve better results than conventional grape presses. It is far superior to presses with half-perforated drums or to those with horizontal juice channels, which WILLMES manufactured 15 years ago.





WILLMES is the only manufacturer in the world to produce wine presses in accordance with the technically superior principle of vertical juice channels. We stand for outstanding juice quality, durability, cost efficiency, speed during the harvest, and particular care and quality in the production of our presses.



Easy cleaning and excellent hygiene

The press has a number of removable doors. Thanks to the large openings, the press can be filled and emptied with unsurpassed efficiency. The MERLIN juice channels can be removed and cleaned in a few easy steps, without needing to climb into the press. The press can therefore be cleaned hygienically in just a few minutes and is then ready for the next pressing cycle.

With the Merlin vertical juice channels caked marc in the corners or on the edges of the juice channels is a thing of the past.

Optimal preliminary juice extraction – short pressing times

The vertical juice channels improve preliminary juice extraction by up to 50%. The membrane encloses the grapes from all sides, and juice travel is 50% shorter on average than in conventional wine presses. Caked marc can therefore be loosened between pressing cycles, dispensing with the need for prolonged crumbling and reducing pressing times.

Energy efficiency – more juice, less pressure

With the MERLIN, you gain more juice using less pressure. Up to 80% of the juice can be extracted at an operating pressure of less than 0.2 bar, saving both compressed air and energy. This means that you are kind to the environment – and to your wallet!

The advantages of the MERLIN series at a glance

- Vertical juice channels – globally exclusive to WILLMES presses
- Large door opening for speedy filling and emptying
- Manufactured completely from stainless steel
- Better pressing results, particularly for difficult grape crops
- Optimally positioned large perforated screen – thus optimal juice extraction
- Shorter pressing times
- Easy to clean, thus greater cost efficiency and better hygiene
- Better must quality – reduced wine lees, hardly any fine particles
- Up to 100% net yield for must
- Lower energy and compressed-air consumption
- Very flexible and easy-to-use pressing programs, optionally self-optimising
- Can be used to press small quantities as well as ice wine
- Durable membrane material
- Spare-parts guarantee for all presses

THIS IS WILLMES

Willmes is the longest-established manufacturer of grape presses. Since 1918, the name WILLMES has stood for the highest quality in agricultural machinery and wine presses. In 1951, our engineers invented the pneumatic grape press. WILLMES presses combine workmanship of the highest quality with German engineering skills. The results are press systems which satisfy the highest demands in terms of quality and cost efficiency of grape processing.

WILLMES presses are exclusively produced in Germany.

WILLMES service warranty:
We guarantee the supply of spare parts for all machinery.

You can call WILLMES on our central service hotline:
+49 180 55 85 424*

24-hour service, also on Sundays and bank holidays

*14 cents from a German land line.



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