

# SIGMA



The results count



**WILLMES**

Designing the future since 1918

# SIGMA



**Operating  
efficiently –  
producing  
quality**

Purchasing a wine press is one of the most important decisions for your business to make. You are going to spend years working with this piece of equipment. The press is the very heart of grape processing. For that reason, you should be satisfied with nothing but the best in the selection of your press.



The SIGMA pneumatic press is the flagship of the WILLMES presses. It is possibly the best press in the world. Thanks to its patented flexible juice channels made from highly developed membranes, it boasts press properties unmatched by any other grape press.

### **Must of the highest quality is the foremost aim for your wine!**

With the WILLMES SIGMA press, you invest in outstanding juice quality, durability, profitability and efficiency during harvest, thanks to its patented FLEXIDRAIN® vertical juice channels.

SIGMA makes full use of the latest oenologic findings and permits the production of high-quality wines.

### **The SIGMA properties**

- Outstanding must quality, better pressing results even for difficult crops
- Optimally positioned large perforated screen – thus optimal juice extraction
- Shorter pressing times
- Controlled and adjustable juice discharge from a single point
- Quick and easy cleaning
- Quick and easy removal of the juice channels without tools
- Low energy and compressed air consumption
- Filling position = pressing position
- Durability and reliability thanks to workmanship of the highest quality



# **FLEXIDRAIN®**

A close-up photograph of a blue, woven mesh fabric. The fabric is draped and folded, creating deep shadows and highlights that emphasize its texture. A small, irregular tear or hole is visible in the center of the frame, revealing a lighter, possibly white, material underneath. The overall lighting is bright, giving the fabric a clean, industrial appearance.

**High-tech  
meets handcraft**

The vertical juice channels with patented FLEXIDRAIN® technology permit outstanding results in grape processing. The flexible high-tech membrane is food-safe and durable.



### **Proven in practice**

The FLEXIDRAIN® technology is the product of a joint development by winegrowers and WILLMES experts. The technology has been used in practice since 2001. Since 2003, FLEXIDRAIN® has been used successfully in serial production. Hundreds of winegrowers across the world work with this press.

### **Outstanding juice quality**

The FLEXIDRAIN® channels ensure the optimal pre-juicing of your mash. The standard press version allows you to press all kinds of materials. It is suitable for the processing of whole clusters, but also of fermented red wine mash. For particularly difficult crops, you can simply retrofit customised versions with special mesh sizes.

The hard-wearing FLEXIDRAIN® membrane is flexible. For that reason, it is almost impossible for the juice channels to become clogged. In addition, the juice contains significantly less solids (= turbidity) and fine solids.

### **Quick and easy installation and removal – without tools**

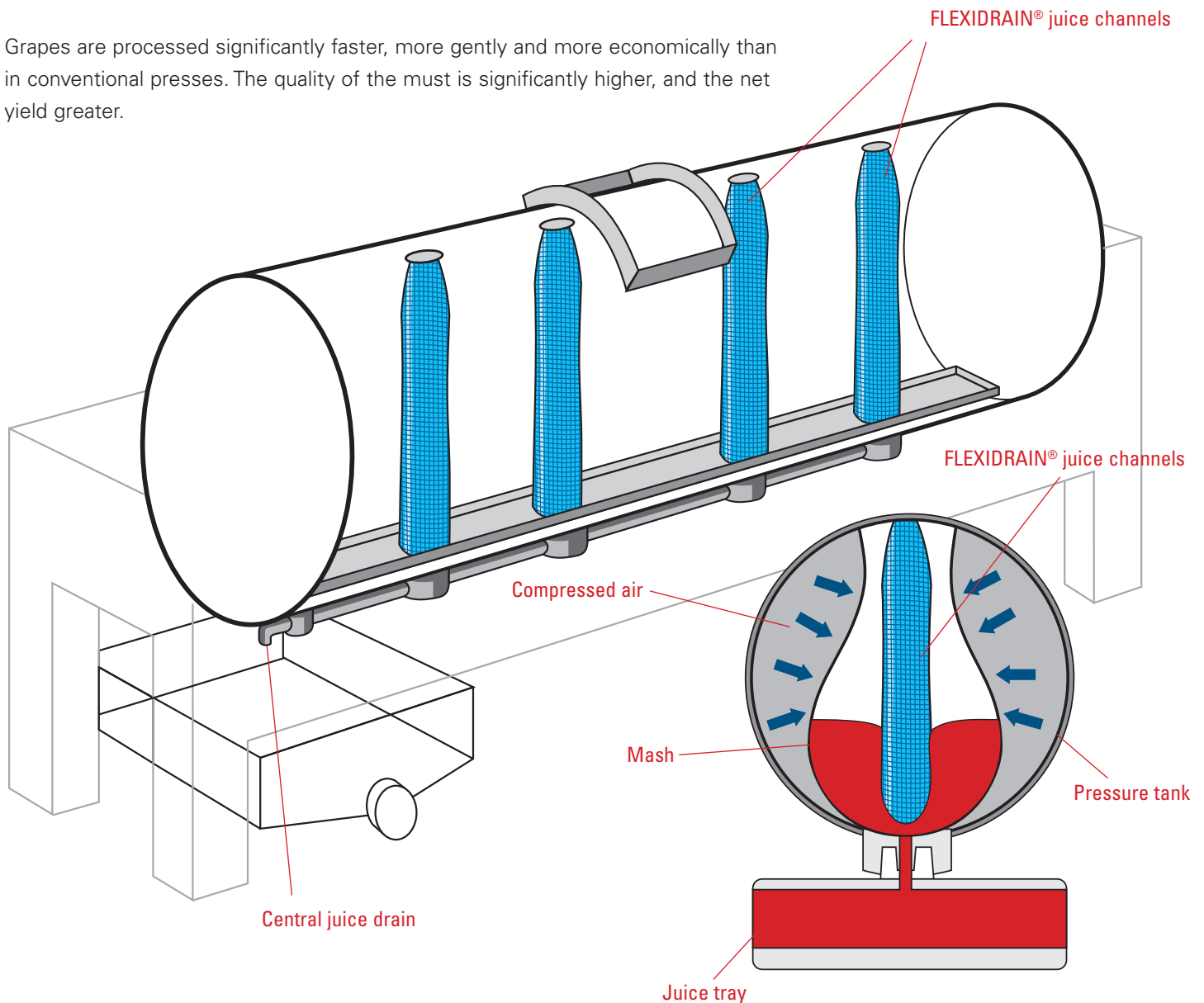
Removal of the juice channels is simple. No tools are required. There is no need to climb into the inside of the press.

FLEXIDRAIN® juice channels are hard-wearing with a life expectancy of three to five years, depending on usage. When they need changing, you do not need to call a mechanic. With a few easy steps, you can replace them yourself.

# Technical advance: vertical juice channels with FLEXIDRAIN® technology

WILLMES is the only manufacturer in the world to produce wine presses based on the technically superior principle of vertical juice channels. WILLMES is the specialist in state-of-the-art wine press technology.

Grapes are processed significantly faster, more gently and more economically than in conventional presses. The quality of the must is significantly higher, and the net yield greater.





Thanks to the central juice drain, the press is suitable for reductive or oxidative operation. The juice does not run over the outside of the tank. This ensures that hygiene is maintained to the highest standard.



### **Optimal pre-juicing – low turbidity level**

FLEXIDRAIN® juice channels permit optimal juice extraction thanks to the large juicing surface. The vertical juice channels achieve improved pre-juicing levels of up to 50%. At the same time, the fine solids released by the pumps are 'filtered out'. The membrane encloses the grapes from all sides, and the distance the juice travel is 50% shorter on average than in conventional wine presses. The marc crumbles more gently with only a few, gentle rotations.

### **Easy cleaning and greatest hygiene**

Cleaning the SIGMA press is particularly easy thanks to the FLEXIDRAIN®. Coil springs and juice channels are easy to remove in a few steps. A special cleaning program as well as the CIP option (clean in place) allow automated intermediate cleaning.

The special structure of the membrane makes cleaning the appliance quick and hygienic. No more blocked and clogged juice channels. No need to climb into the press tank for cleaning.

### **Energy efficiency**

Vertical juice channels in the tank make it possible to operate at a lower pressure of maximum 1.6 bar in order to achieve maximum yield. Up to 80% of the juice can be extracted at an operating pressure of less than 0.2 bar. This means that you need less compressed air and thus less energy. This is kind to the environment as well as to your wallet.

### **The advantages of the SIGMA series at a glance**

- Vertical juice channels with FLEXIDRAIN® technology – patented and exclusive to WILLMES presses
- Manufactured completely from stainless steel
- Better pressing results, particularly for difficult crops
- Easy to clean, thus greater cost efficiency and better hygiene
- Better must quality: less lees, no fine solids
- Low energy and compressed air consumption
- Very flexible and easy-to-use pressing programs, optionally self-optimising
- Can be used to process small quantities as well as ice wine
- Filling position = pressing position
- Central juice drain, automatically controlled juice collection outside of the tank
- Spare-part guarantee for all pneumatic 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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