

WILLMES

The future since 1918

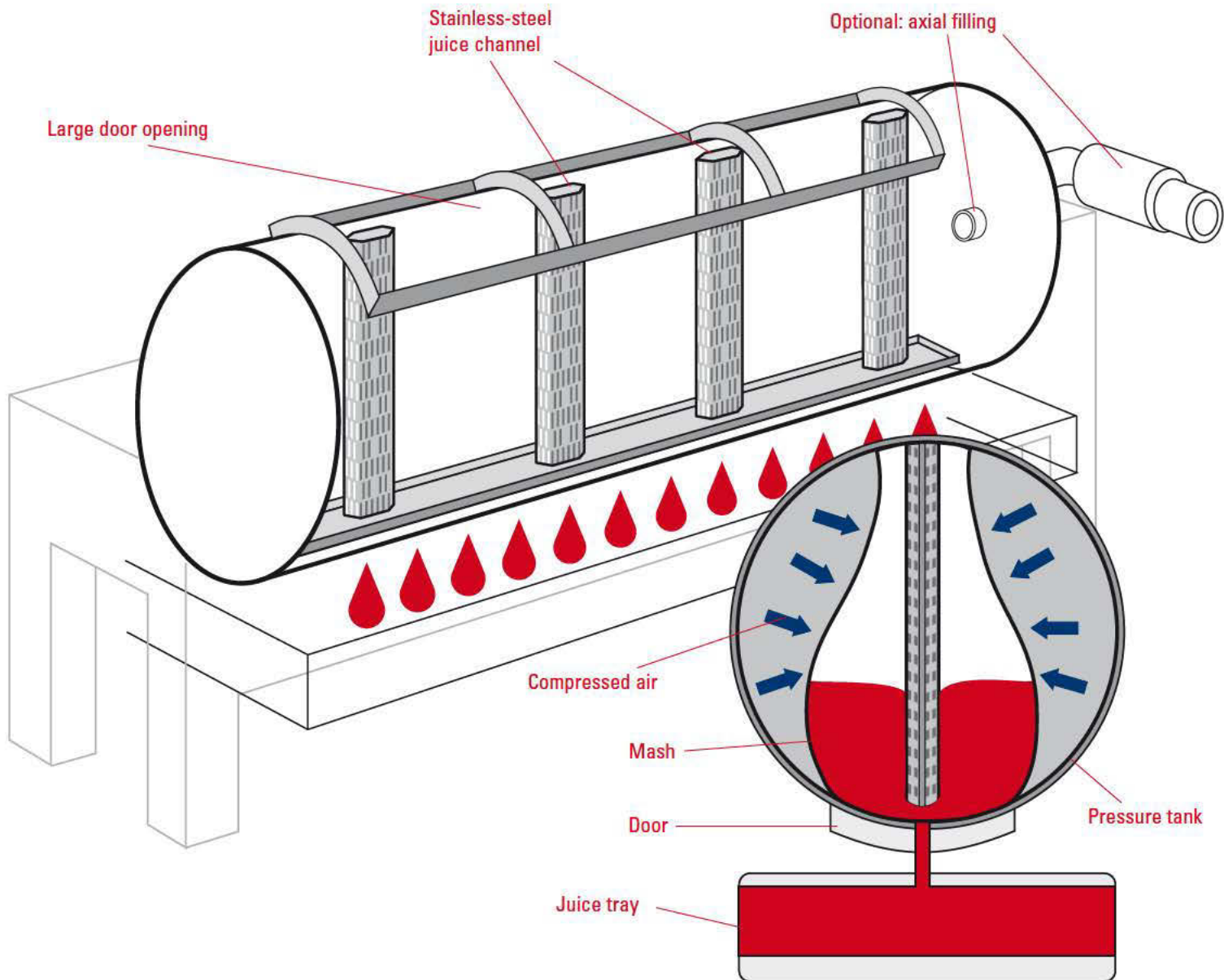


MERLIN^{Plus+}

The universal press optimised

Press gently and with extreme efficiency

Thanks to its patented pressing system, the MERLIN operates gently and efficiently. Whether fermented red wine mash or processing the entire grape: no matter what kind of vintage, you will get the best and purest juice.





The door opening extends across the entire breadth of the tank. Thanks to this uniquely large door opening, you are able to completely fill the press from above using boxes or belts. Consequently it can be emptied and cleaned quickly and easily.



Upright juice channels ensure the best juice quality

Vertically arranged juice channels collect the juice during pressing and drain it away. The must contains no pips or stalks and hardly any lees. The juice channels are made of electropolished stainless steel, making them particularly hygienic and easy to clean.

The technology of the upright juice canals was developed and patented by WILLMES and is used exclusively in WILLMES wine presses throughout the world. It facilitates a significantly larger yield during pre-juicing, even at low operating pressure. The gentlest pressing process and very short cleaning times complement the huge advantages it offers.

Optimal pre-juicing – short pressing times

Thanks to the upright juice channels, up to 50 per cent more juice can be collected during pre-juicing. The membrane encloses the grapes from all sides, the distance the juice travels is on average 50 per cent shorter than conventional pneumatic presses with horizontal juice channels.

The pomace cake is generally less firm and can be loosened between two pressings with fewer rotations. The crumbling, which can last minutes, no longer occurs, and pressing times are considerably shorter.



Fast, gentle pressing and maximum yield

By pressing with the largest possible surface, around 80 per cent of the juice can be obtained at a pressure of just 0.2 bar. Even at the end of the pressing process, pressure no greater than 1.2 bar is necessary to achieve a net yield of 100 per cent.

All over the world, vintners appreciate the reliability and robustness of the Merlin press, which WILLMES continues to enhance in the furtherance of the efficient production of the best quality juice from all kinds of vintage.



Features of the MERLIN

- Upright juice channels made from electropolished stainless steel
- Drum, frame, casing and fittings made from stainless steel
- Energy-efficient construction and motors
- Opening across the entire press
- Juice drains lockable for mash standing times
- High-quality, food-safe membrane
- Large door
- Ready for central filling

The MERLIN programmes

- 6 preset press programmes
- 6 free spaces for your own programmes

Fast cleaning and optimal hygiene

The juice channels on the MERLIN can be removed by hand and cleaned in a few simple steps without having to stand on the press. There are no inaccessible corners, edges or spaces in which pomace can get trapped. The machine can be hygienically cleaned in minutes.

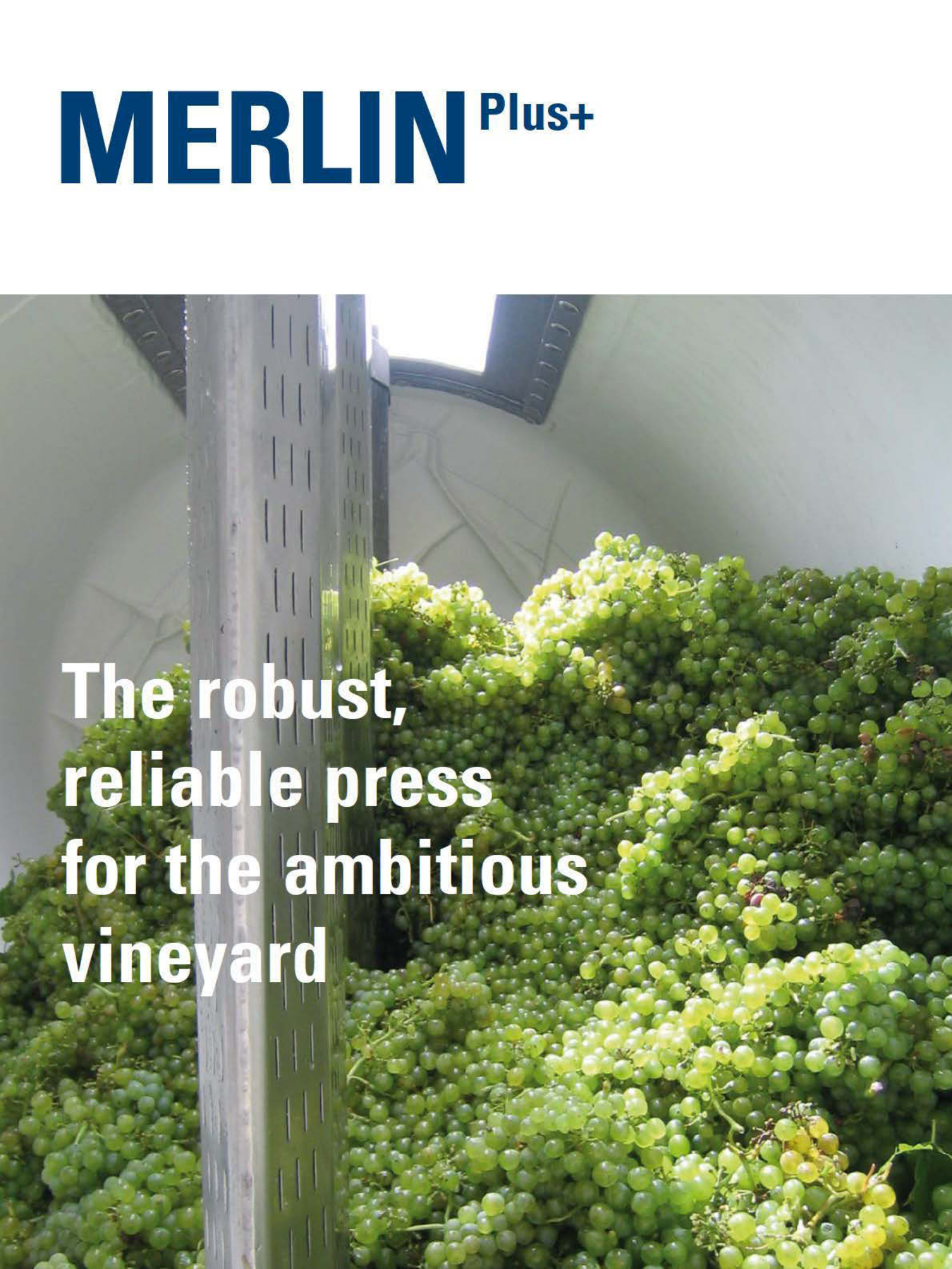
More juice using less energy

The latest generation of the MERLIN is particularly energy-efficient. To obtain up to 80 per cent of the juice, an operating pressure of less than 0.2 bar is generally required. Less compressed air, fewer rotations, shorter press times and economical motors and compressors conserve the environment and reduce operating costs.

Additional features

With a wide range of options, the MERLIN can be adapted to your individual working style. Ask your specialist adviser.

MERLIN^{Plus+}

A close-up photograph of a large quantity of green grapes being processed in a metal press. The grapes are piled high, filling most of the frame. A vertical metal bar with a perforated pattern is visible on the left side, partially obscuring the grapes. The background shows the white, curved interior of the press. The lighting is bright, highlighting the texture of the grapes and the metallic surface.

**The robust,
reliable press
for the ambitious
vineyard**

WILLMES: TRADITION AND FUTURE



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Technical data	Merlin 1200	Merlin 1800	Merlin 2500
Whole grapes / Pressing time	up to 0.9 t / approx. 2.5 h	up to 1.3 t / approx. 2.5 h	up to 1.8 t / approx. 2.5 h
Fresh grapes pumped / Pressing time	up to 3 t / approx. 2 h	up to 4.5 t / approx. 2 h	up to 6.3 t / approx. 2 h
Fermented grapes / Pressing time	up to 4.8 t / approx. 1.5 h	up to 7,2 t / approx. 1.5 h	up to 10 t / approx. 1.5 h
Dimensions L x W x H in mm	2710 x 1400 x 1655	3530 x 1400 x 1655	3300 x 1750 x 2070

Technical data	Merlin 3400	Merlin 4300	Merlin 5100
Whole grapes / Pressing time	up to 2.4 t / approx. 2.5 h	up to 3 t / approx. 2.5 h	up to 3.6 t / approx. 2.5 h
Fresh grapes pumped / Pressing time	up to 8.5 t / approx. 2 h	up to 10.8 t / approx. 2 h	up to 12.8 t / approx. 2 h
Fermented grapes / Pressing time	up to 13.6 t / approx. 1.5 h	up to 17.2 t / approx. 1.5 h	up to 20.4 t / approx. 1.5 h
Dimensions L x W x H in mm	4100 x 1750 x 2070	4100 x 1750 x 2140	4680 x 1750 x 2140