



WILLMES

The future since 1918

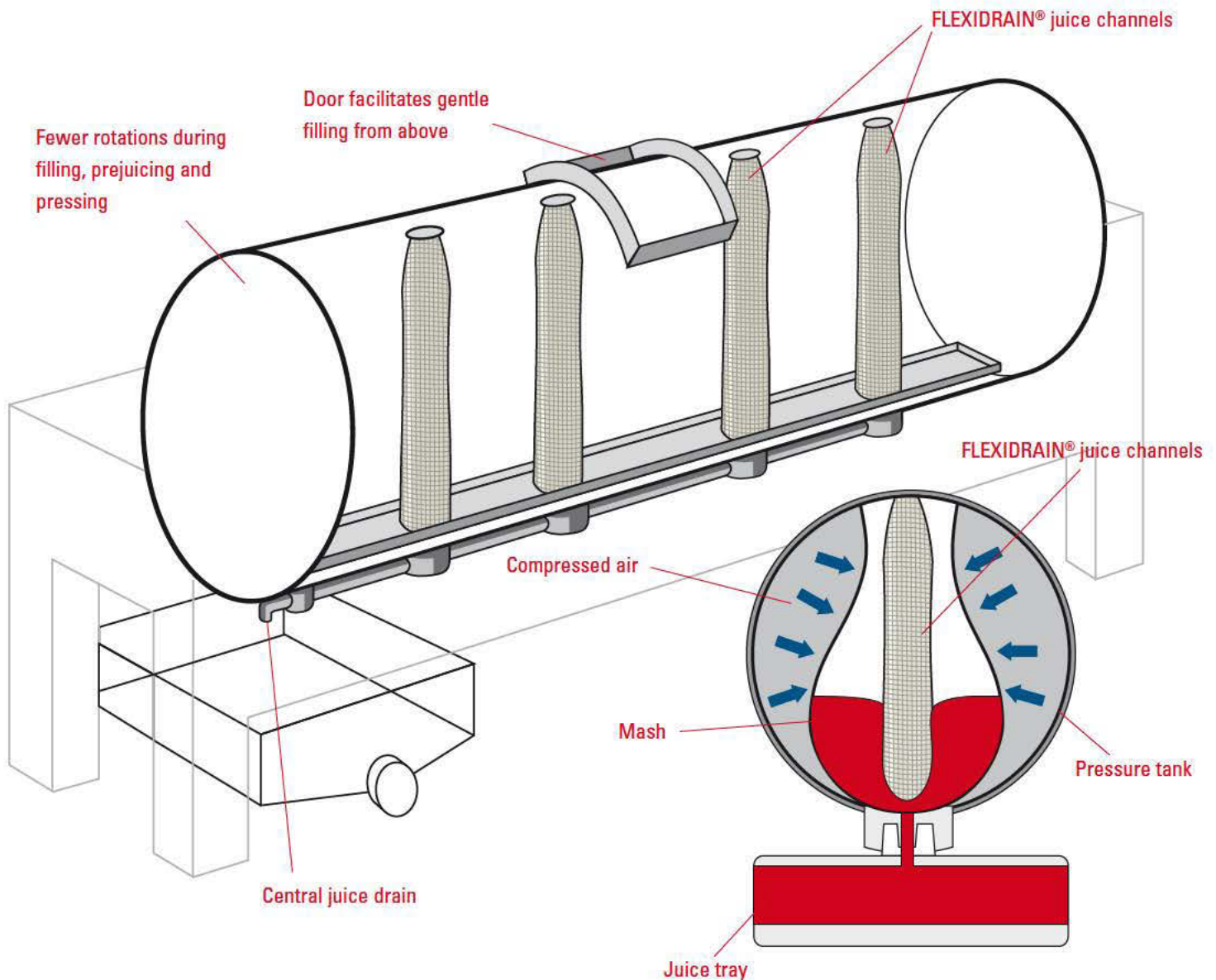


SIGMA

It's the result that counts

Advantage comes in the form of the patented SIGMA pressing principle: hermetically sealed, pressing in the filling position, vertical juice extraction, maximum pressing surface thanks to a double membrane, juice draining controllable from one point.

FLEXIDRAIN®, the new patented technology from Willmes for vertical juice extraction provides outstanding grape processing results.

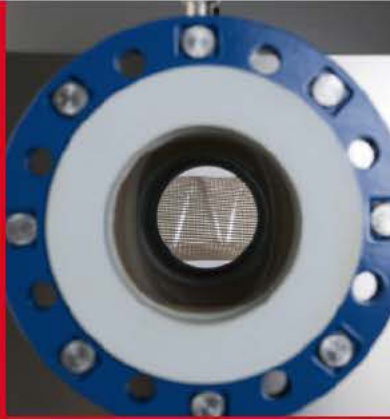




FLEXIDRAIN® facts

Filling amount:	+30%
Pressing times:	-30%
Lees:	-50%
Size of hole:	+400%
Compressed air consumption:	-50%

All figures are average values compared to conventional Willmes tank presses with horizontal juice channels.



The new FLEXIDRAIN® – Perfect Flow

New gauze has been developed exclusively for use in our grape presses. Both the thread and the special double-threaded weaving give the material outstanding properties.

The new generation FLEXIDRAIN® brings considerable advantages to users:

- Increased hole size
- Improved tensile strength
- Absolutely food-safe
- Constant free flow of juice
- Less soiling due to smooth surface of the gauze; gentle on the membrane
- No seeds in the must
- Sensational prejuicing
- Suitable for all types of press goods: whole grapes, fermented red wine mash, demanding vintages, etc.

Proved in practice

FLEXIDRAIN® technology was developed by WILLMES in conjunction with vintners and experts. It was first used in practice in 2003; one year later the first SIGMA presses with FLEXIDRAIN® technology went into series production. With a great deal of success: hundreds of vintners throughout the world work with a SIGMA. Since 2011 Perfect Flow has been used – the outcome of consistent enhancement with our customers in mind

Optimal prejuicing

The use of upright as opposed to horizontal juice canals facilitates a larger yield during prejuicing and a freer flow of juice during pressing. In addition, FLEXIDRAIN® improves and accelerates both phases. Central filling is no longer necessary.

A considerable plus in terms of

- juice quality
- efficiency
- hygiene
- flexibility

The WILLMES SIGMA keeps mechanical stress to a minimum, achieves a high flow rate and works extremely efficiently overall.



Features of the SIGMA

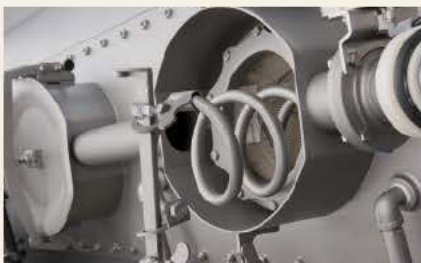
- Flexible upright juice channels 'Flexidrain® – Perfect Flow'
- Drum, frame and casing made entirely from stainless steel
- Controllable central juice draining from one point
- Filling position is the same as the pressing position
- Particularly durable membrane
- Automatic doors

The SIGMA programmes

- 6 preset pressing programmes
- 6 programmes are freely programmable
- Self-optimised pressing programmes
- Automatic cleaning programme

Fast cleaning and optimal hygiene

Thanks to FLEXIDRAIN®, cleaning the SIGMA is especially easy. The flexibility and the special material properties facilitate fast and hygienic cleaning. Blocked and clogged channels are a thing of the past! A special cleaning programme and the CIP option (clean in process) allow automatic interim cleaning.



The supporting coils can be removed by hand in a few easy steps. Standing on the press is not necessary.

Energy efficiency – less pressure, fewer rotations

The latest generation of the SIGMA 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. That means you need less compressed air and thus less energy. Economical motors and compressors also help to reduce energy consumption.

FLEXIDRAIN®



**Innovation:
FLEXIDRAIN® with
Perfect Flow –
High-tech meets
Handcraft**

WILLMES: TRADITION AND FUTURE



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Technical data	SIGMA 3	SIGMA 4	SIGMA 5	SIGMA 6	SIGMA 8
Whole grapes / Pressing time	up to 2.1 t / approx. 2.5 h	up to 2.8 t / approx. 2.5 h	up to 3.5 t / approx. 2.5 h	up to 4.2 t / approx. 2.5 h	up to 5.6 t / approx. 2.5 h
Fresh grapes pumped / Pressing time	up to 7.5 t / approx. 2 h	up to 10 t / approx. 2 h	up to 12.5 t / approx. 2 h	up to 15 t / approx. 2 h	up to 20 t / approx. 2 h
Fermented grapes / Pressing time	up to 12 t / approx. 1.5 h	up to 16 t / approx. 1.5 h	up to 20 t / approx. 1.5 h	up to 24 t / approx. 1.5 h	up to 32 t / approx. 1.5 h
Dimensions L x W x H in mm	3740 x 1870 x 2120	4740 x 1940 x 2180	4740 x 1940 x 2260	5180 x 2100 x 2530	5890 x 2100 x 2530

Technical data	SIGMA 10	SIGMA 12	SIGMA 16	SIGMA 24	SIGMA 34
Whole grapes / Pressing time	up to 7 t / approx. 2.5 h	up to 8.4 t / approx. 2.5 h	up to 11.2 t / approx. 2.5 h	up to 16.8 t / approx. 2.5 h	up to 23.8 t / approx. 2.5 h
Fresh grapes pumped / Pressing time	up to 25 t / approx. 2 h	up to 30 t / approx. 2 h	up to 40 t / approx. 2 h	up to 60 t / approx. 2 h	up to 85 t / approx. 2 h
Fermented grapes / Pressing time	up to 40 t / approx. 1.5 h	up to 48 t / approx. 1.5 h	up to 64 t / approx. 1.5 h	up to 96 t / approx. 1.5 h	up to 136 t / approx. 1.5 h
Dimensions L x W x H in mm	6930 x 2100 x 2530	5970 x 2500 x 2880	7100 x 2500 x 2880	7720 x 3060 x 3460	9720 x 3060 x 3460