



AMERICAN TARTARIC PRODUCTS INC.

# Crush Pad 2010



What is better than a pneumatic press for quality, but still as efficient?

Is it a basket press? .....Yes in terms of quality, but Not in terms of efficiency. In fact basket presses are far less efficient both in terms of yield and cycle time/ton.

The answer is a very unique system that is exclusive to ATP.

## The Siprem International Vacuum Press



The Vacuum Press from Siprem International is very similar to a pneumatic press in some ways, as is obvious from the picture. However the vacuum press uses vacuum instead of pressure to extract juice/wine.

Developed originally in Italy for the needs of winemakers producing delicate fragrant white wines, the system is ultra gentle and ideal for conservation of vital aromatic compounds. With units in operation here in the US, we have experience with this system showing it to be a very significant tool for even the most demanding wine-makers.

For red wine pressing the unique features of the Vacuum Press allows for yields similar to pneumatic presses but quality comparable to or better than a basket press.

Are you worried about oxygen? If so then the Siprem Vacuum Press is also ideal for you. The system can press in an entirely inert atmosphere and as it does not have a juice pan there is no splashing which is a significant source of oxygen pick up.

Please call us for more information, no one else has anything remotely like this!

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