



## Hydropress

For pressing of grapes, apples, pears, berries, wine lees and more

The Speidel Hydropress produces exceptional juice quickly and easily: Simply grind fruit, grapes, or berries, load them into the hydraulic press, turn on the tap, and watch as the incoming tap water pressure compresses the material against the mesh basket, efficiently extracting the juice.

Volume	Diameter (mm)	Height (mm)	Outlet Height (mm)	Weight (kg)	Order Code
20L	440	830	310	14	SP22620
40L	520	920	310	20	SP22600
90L	590	1070	310	29	SP22690
180L*	720 × 940	1320	350	72	SP22618

\*180 litre basket on tilting stand with wheels for easier emptying (swivelling by 180°).

## Features

- High juice yield with unique slit blade basket construction
- Quick and easy pressing, without electricity or muscle power
- Simply connect water hose, turn on tap and water will expand the internal rubber membrane outwards pressing the fruit against the basket
- Gentle fruit treatment maximising aroma and flavour
- Pressing in the 40L with normal mains pressure (2.5-3 bar) will generate 20 tonnes of pressing power!
- High quality materials stainless steel pressing basket and high quality natural rubber membrane
- Larger 90L and 180L presses have optional fine filter bag for lees recovery etc
- 180L on swiveling base for easier transport and emptying the pulp

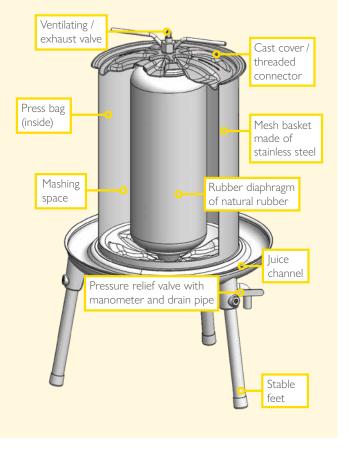
## Standard Equipment

- ${\mbox{\cdot}}$  Water feed / connection: GEKA quick coupling  ${\mbox{3/4}}"$  thread
- Drain ball valve: male connector  $\frac{3}{4}$  with hose cover
- Max. water pressure: 3 bar

## Kauri Winemaking Innovation







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