

Instructional Equipment Request

SECTION 1: SUMMARY INFORMATIO	N			
Timeframe for the Request:	Fall: X	Spring:	Year: 2013	
Name of Requestor: David Everett			Division/ Unit: BSBA	
Brief Title of the Request: Bladder Press	5		Equipment Location: VWT pre	ss pad
SECTION 2: DESCRIPTION				
Describe the specific equipment or mate (Please do not include cost data here.) This is an industry standard bladder pre				
Check one of the following: The equipment is: A replacen	nent	X An upgrade	☐ New equipment	
How does the equipment replace, upgra	de or pr	ovide new techno	ology to the college? What do yo	ou currently have in place?
This equipment will be an upgrade from press is the current industry standard for students.	our exi or small	sting basket pres to medium winer	s which is leaning towards being les and should be in place for c	ng obsolete. This new urrent instruction for our
If request is motivated by a mandate, leg provide any relevant documentation.	gal requ	irement or safety	concern, please describe it and	why it's important. Please
There is a slight safety concern; the exi presses to 300 bar. There is a potential	sting pro I hazaro	ess does use a h I for hands and fi	ydraulic ram to press the fruit ir ngers to get crushed. Not a pro	n a wooden basket. It bability but a possibility
SECTION 3: EDUCATIONAL ITEMS				
Which educational programs or institution	nal pur	ooses does this e	quipment support?	
This press will support the entire VWT or related curriculum (VWT 20, 41, 42, 48, (VWT 10, 31, 32). The "end" results of), but is	also provides a s	olid foundation for the viticultur	e side of the program,
Is this in your Program Review?		s 🗌 No		
"Increase instructional effectiveness by budget for program support; Increase the room and 1814 analysis lab space and	he fundi	ng for the Enolog	ry department due to the creati	ce) and expand the currention of the fermentation
SECTION 4: TEACHING AND LEARN	ING			

Immense impact. The press is an industry standard pneumatic bladder press used by an overwhelming number of wineries. This type of press leads the way in quality production. Wineries would expect our students to not only be familiar with this type of press but also know its capabilities and how it is safely operated. As our students depart the program, having actual

Describe in detail the impact this equipment or materials will have on teaching and learning.

hands-on experience with a bladder press of this caliber would be a tremendous benefit for job placement and transfer. Instruction would benefit as it would comply with course outlines and syllabi.

Number of classes or sections (per academic year) that will be impacted:

9, not including work experience classes on both sides of the degree/certificate

Will the Tri-Valley benefit from the equipment, and if so how?

The Tri-Valley would benefit by having a local college with an up to date, well equipped winery program that instructs with safe, modern industry standard equipment.

SECTION 5: SUSTAINABILITY

What is the potential life span of the requested equipment?: indefinite

How does this equipment meet or exceed basic sustainability efforts and/or provide renewable resources to the college? Please explain

Life span; if it EVER goes down it is constructed on very valuable stainless steel.

What will be required to maintain the equipment, such as regular servicing or upkeep? Who will perform the maintenance and are the costs included in the Finance Section?

Minimal, if any maintenance costs. Occasional lubrication.

Where will the equipment be used or housed? If new storage is needed, describe the storage, location and costs to provide for it. Are these costs included in the financial section?

The equipment already has a dedicated space for storage. It is secure and protected from the weather

SECTION 6: OUTCOMES

How will equipment enable student learning outcomes to be achieved? What are the consequences related to learning outcomes if request is not funded?

This highly valuable piece of equipment will support learning outcomes because it gives our students a tangible link to the real world of a working winery. The press would support (through hands-on learning) winery sanitation, safety, planning and layout, equipment purchasing and maintenance outcomes. Not having the press would compromise the students experiential learning and affect the reputation of the program.

SECTION 7: FI	NANCIAL					
Part 1						
Total amount re	quested:\$24,575.00					
Explain the deta	Explain the details behind the amount requested above.					
	Equipment or Materials: Delivery: Installation: Facilities Modification: Sales Tax: Other: Vendor Discount (if applicable): VWT account: CTE funding: TOTAL DISCOUNT:	-\$2,000.00 -\$5000.00 \$8,200.00				
	Total amount:	\$24,575.00 (Attach copies of quotes or estimates)				
NOTE: Reques	NOTE: Requests for computer related equipment must be reviewed by LPC IT Department					
	IT Department Authorized Sig	nature:				
In addition to the amount requested above, what ongoing costs will be incurred per year? This is trying to determine the total cost of ownership.						
	COSTS Upkeep and Maintenance: Storage: Other :	\$0.00 \$0.00 \$0.00				
How will these ongoing costs be paid for? N/A						
Part 2						
How long will this equipment last and when will it need to be replaced? When replacement is needed, how will it be paid for? (such as another IER, grant, etc.) INDEFINITE LIFESPAN						
What outside sources of funding, discounts or help have you explored and what is the outcome? (items such as CTE and grants)						
CTE grants, Foundation, VWT foundation account, trade in allowance, and VWT club monies.						
Signatures: Requestor Requestor Dean Vice President 9/30/13						

Requestor

Request Approved: Yes No

Approved by:

Date Approved:

Approved:



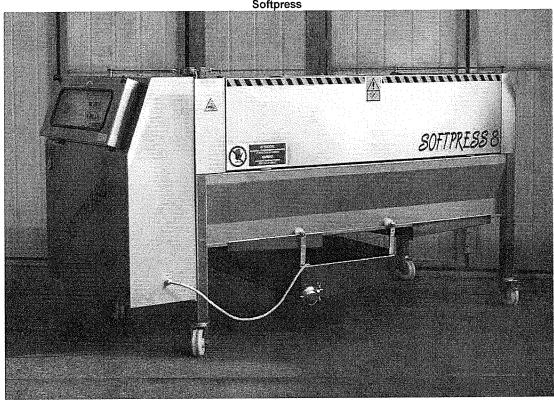


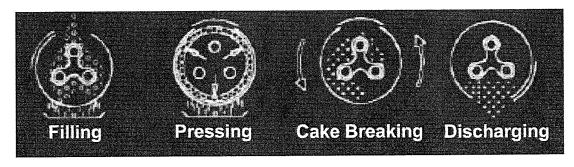
3230 Riverside Ave Suite 140 Paso Robles, CA 93446 Ph: (805) 226-8100 Fax: (805) 226-8188 www.TheVintnerVault.com

Las Positas College

David Everett 925-424-1343 deverett@laspositascollege.edu

> ATI - HL 10 Softpress



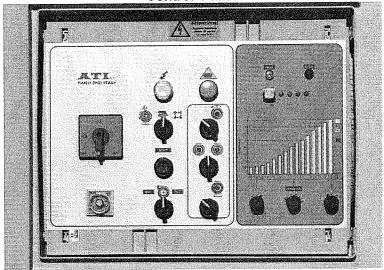






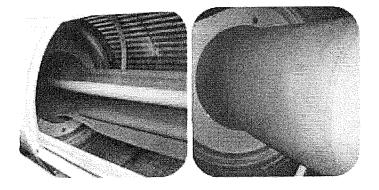
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Control Panel



Deflated Bladder

Inflated Bladder







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> ATI - HL 10 Softpress

TECHNICAL CHARACTERISTICS:

- The ATI Softpress, in the standard version, is an open press composed of a cage perforated on the entire circumference (360°) with a central tubular membrane to the tank in extra thick pure rubber. The inflation of the membrane occurs rapidly during tank rotation, and thanks to the cylindrical form it takes, the product is uniformly distributed over the entire perforated surface of the cage at 360°. This makes it possible to combine the advantage of the central membrane (better ratio between draining surface and thickness of the cake) with the advantages of the elastic membrane (better cleaning and homogeneous distribution of the pressure even at low pressure levels.) As a result, the liquid from the pressing with elastic membrane, due to the greater dripping capacity and reduced work time, have less oxidation, less Darkening (in white wines) and less skin laceration.
- The system of automation is constituted by an operator panel Touch-screen and from a controller PLC that receives the data programmed on the OP (operator panel), it visualizes the state of advancement of the program and clearly reports possible alarms.
- The press has 6 pre-programmed cycles. By using the operator panel it is possible to vary all
 program parameters and in particular the pressure increases in constant increasing way (according
 to a linear course) or in a varying way (according to a curvilinear course) in order to adjust the
 program to any type of grape or fruit and any winemaking style you desire.
- The 6 pressing programs stored to memory can be adapted to suit all kinds of grape. Each program can be modified in the pre-compression-pressing and the final pressing stage. It is possible to pre-establish the value of the final maximum pressure of the cycle at 3 different values P1, P2, P3. The pressing at cycle end can be repeated from 1 to 4 times.
- Bladder has been tested to fill entire volume of press to prevent bursting due to low volume of must in press.
- · Chassis is made of tubular and bent 304 Stainless steel sheets and placed on wheels
- · The tank is pierced on the entire circumference and made of 304 stainless steel
- Electric panel protected by transparent cover
- · Manual ball valve for axial feed and can be set-up with pneumatic valve
- · Power specs are fitted to your needs

You can see a video on the press pressing grapes, apples, and pomegranates at:

http://thevintnervault.com/category/420/ATI--Soft-Presses.html





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TECHNICAL SPECIFICATIONS:

Pneumatic press with central elastic membrane "Softpress HL10", with the following technical characteristics:

- Tank capacity: 10 hl
- · Tubular elastic membrane approved for food applications, supported by inner clevises; thickness: 6 mm
- · Wholly-pierced stainless-steel tank
- Air compressor, kW 1.1
- Self-braking motoreducer for tank rotation, kW 0.55
- Power supply: 380 V 3 phases 50 Hz; maximum requested power: 1.65 kW
- · Door for tank loading and for marcs discharge
- Sliding must collecting tank with 60-mm discharge junction and stainless steel frame
- · Inside conveyors for marcs discharge
- Porthole for inspection and washing
- · Wheels for press movement
- · Pipe for tank washing
- Automatic pressing cycle controlled by Siemens PLC, with: pre-pressure phase at 0.2 bar (can be
- · repeated up to 3 times), 18 pressing programs, indication of cycle state by lighting leds, possibility to
- skip phases and to repeat the end pressure
- · Electromechanical manual commands, not managed by the electronical devices
- Main sizes: length: 2920 mm; width: 1000 mm; height: 1360 mm; weight: 600 kg
- · Entirely built in first-rate AISI 304 stainless steel

Accessories on Deman d:

- · Automatic device for must-hopper level control and pump drive
- · Raising legs: according to length

Pressing times:

- fermented grapes: 40';
- non difficult-to-break white grapes: 1 h 15' 1 h 30';
- difficult -to-break white grapes (like muscat): 2 h 2 h 30'
- apples (chopped): 2 h 4 h, depending on requested yield and apples quality
- pomegranates: 1 h 30'

Loading Cap	Average Daily Production (Based on 10 working hours/day)			
Production	Tons	Kg	Tons	Kg
Whole Grapes (Door Loading)	.8 - 1	700 - 900	5.5	5000
Destemmed Grapes	1.1 - 1.65	1000 - 1500	7.7	7000
Fermented Grapes (Tank Capacity)	739 - 924 Gal.	2800 - 3500 L	6600 Gal	25,000 L
Apples (Chopped)	.79	630 - 850	2.7	2500
Pomegranates (Deshelled)	.79	630 - 850	4.4	4000





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HL 10 Price: (Single Phase)	\$32,000.00* \$30,000.00*
TERMS AND CONDITIONS:	
Prices are for goods FOB Paso Robles CA Applicable taxes Extra Payment: 50% Down 50% Prior to Delivery Shipping: Not Included in this Quote Delivery time: To Be Agreed This quotation automatically expires 30 days from September 5, 2013	
We hereby offer to purchase the item(s) Described above under the general Please use our purchase order No	
Date	
Company	
Signature	Prepared by Andrew Berg