



*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: FINANCIAL**

**Part 1**

Total amount requested:\$24,575.00

Explain the details behind the amount requested above.

Equipment or Materials:	\$30,000.00
Delivery:	included
Installation:	N/A
Facilities Modification:	N/A
Sales Tax:	\$2775.00
Other:	
Vendor Discount (if applicable):	trade in allowance \$1200.00
VWT account:	-\$2,000.00
CTE funding:	-\$5000.00
TOTAL DISCOUNT:	\$8,200.00

**Total amount:** \$24,575.00 (Attach copies of quotes or estimates)

NOTE: Requests for computer related equipment must be reviewed by LPC IT Department

**IT Department Authorized Signature:** \_\_\_\_\_

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:	\$0.00
Storage:	\$0.00
Other :	\$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	 _____ Dean	 _____ Vice President <i>9/30/13</i>
-----------	--	---

Request Approved:  Yes  No

Approved by: <Approver>

Date Approved: <mm/dd/yyyy>



# The Vintner Vault



3230 Riverside Ave Suite 140 Paso Robles, CA 93446

Ph: (805) 226-8100 Fax: (805) 226-8188

[www.TheVintnerVault.com](http://www.TheVintnerVault.com)

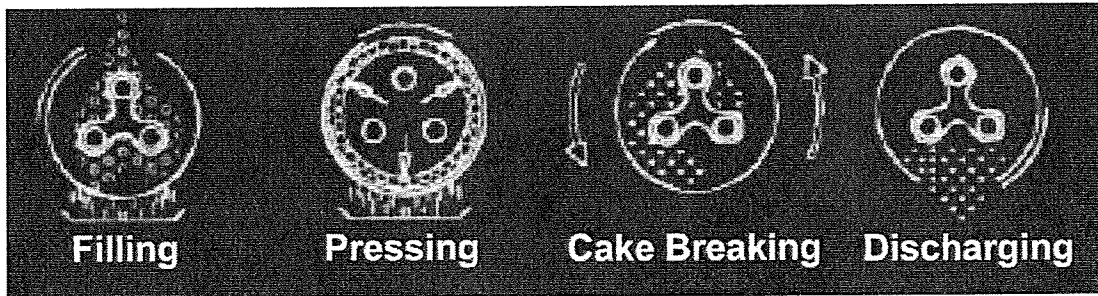
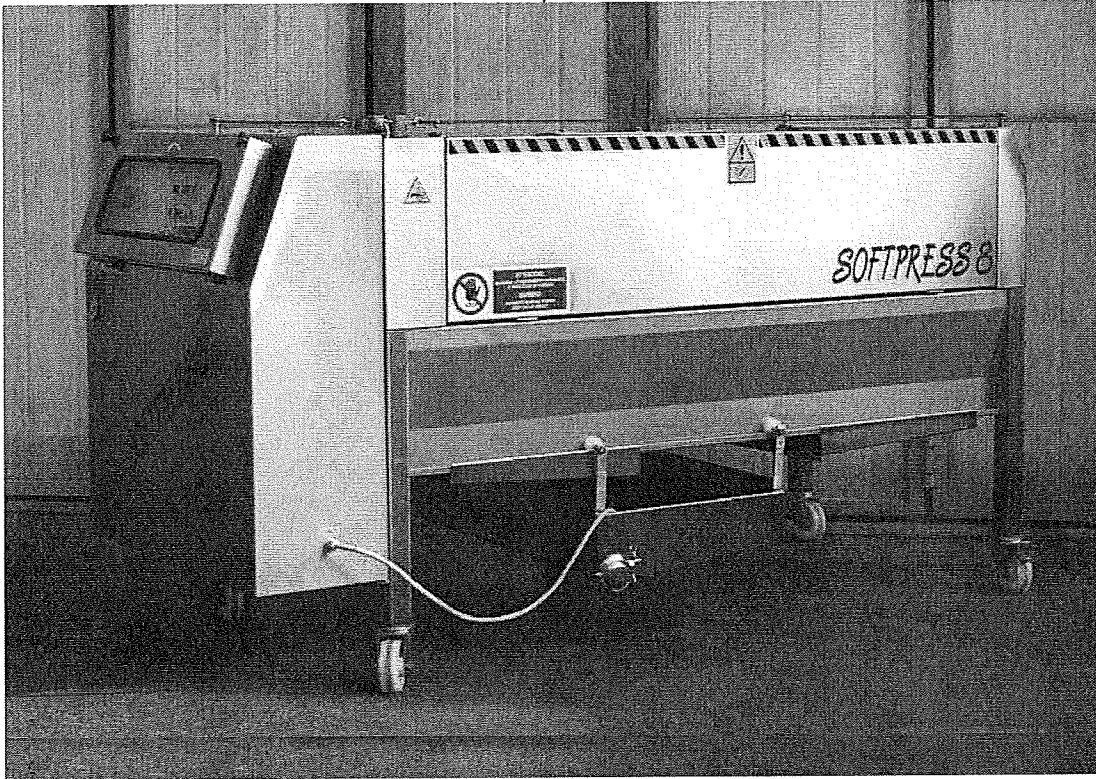
## Las Positas College

David Everett

925-424-1343

[deverett@laspositascollege.edu](mailto:deverett@laspositascollege.edu)

ATI - HL 10  
Softpress





# The Vintner Vault

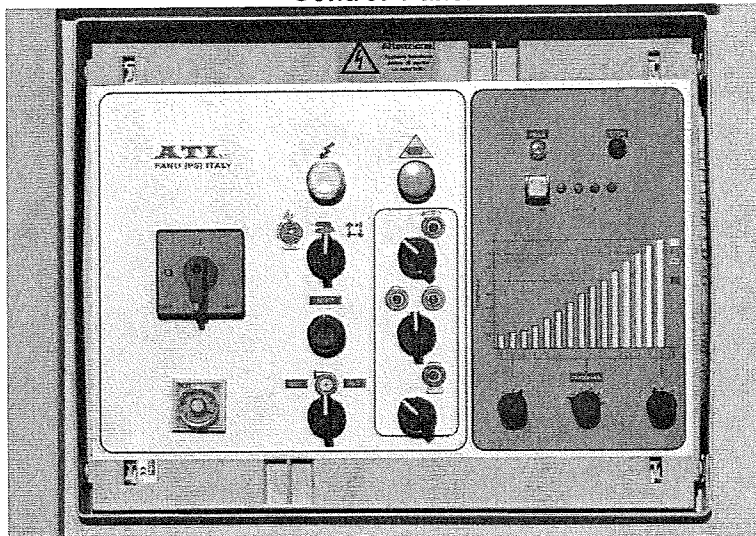


3230 Riverside Ave Suite 140 Paso Robles, CA 93446

Ph: (805) 226-8100 Fax: (805) 226-8188

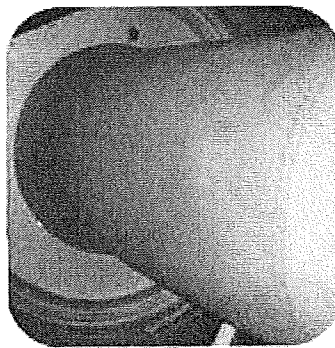
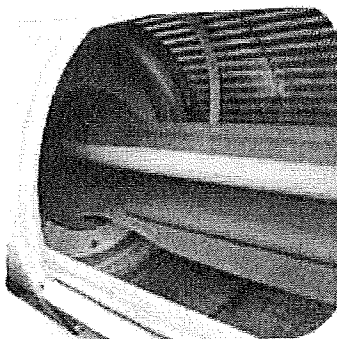
www.TheVintnerVault.com

## Control Panel



Deflated Bladder

Inflated Bladder





## The Vintner Vault



3230 Riverside Ave Suite 140 Paso Robles, CA 93446

Ph: (805) 226-8100 Fax: (805) 226-8188

www.TheVintnerVault.com

### 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>



## The Vintner Vault



3230 Riverside Ave Suite 140 Paso Robles, CA 93446

Ph: (805) 226-8100 Fax: (805) 226-8188

www.TheVintnerVault.com

**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 Demand:**

- 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 Capacity HL 10			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)	.7 - .9	630 - 850	2.7	2500
Pomegranates (Deshelled)	.7 - .9	630 - 850	4.4	4000



# The Vintner Vault



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

HL 10 Price: (Single Phase)..... \$32,000.00\*  
**Pre-Harvest Sale Price ..... \$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