



Sphera Ball Wine Press

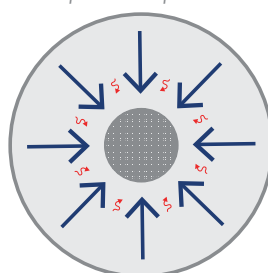
The Willmes Sphera Ball Wine Press represents the next generation of precision winemaking technology. Combining advanced engineering with a commitment to sustainability, the Sphera is designed for winemakers who demand efficiency, flexibility, and superior results. Featuring a unique spherical pressing chamber and SmartPress technology, it ensures gentle extraction, preserving the authentic flavors and aromas of the grapes. Perfect for wineries of all sizes, the Sphera Ball Wine Press sets a new standard in modern winemaking.

Key Features

- **Revolutionary Ball Design:** Spherical chamber for even, gentle pressing, reducing oxidation and maximizing juice yield.
- **SmartPress Technology:** AI-driven controls optimize pressing for various grape types and conditions.
- **Eco-Friendly Operation:** Low energy and water consumption align with sustainable winemaking practices.
- **Hygienic Construction:** Stainless steel and seamless design make cleaning effortless, minimizing downtime.
- **Customizable Pressing Cycles:** Adjustable programs to suit specific winemaking needs, from delicate whites to bold reds.
- **Durable Build:** Engineered for longevity and consistent performance.

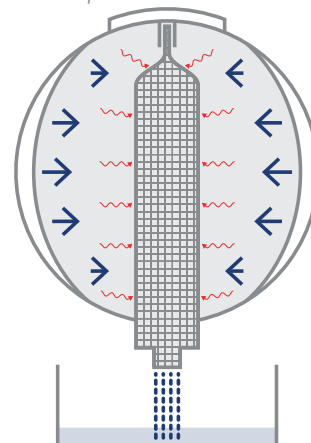
360° Pressing Technology

Sphera Top View



The red arrows show the effect of mash filtration as the must flows through the central 360° pressing inner juice channel into the juice bowl.

Sphera Side View



Product	Whole Cluster	Fresh mash	Fermented grapes	Dimensions L x W x H (mm)
	Pressing Times			
	Approx. 2.5h	Approx. 2.0h	Approx. 1.5h	
SPHERA 1000	0,5 t	1,5 t	3 t	2000 x 2500 x 2300
SPHERA 2000	1 t	3 t	6 t	2100 x 2750 x 2550

Pressing & Draining Willmes

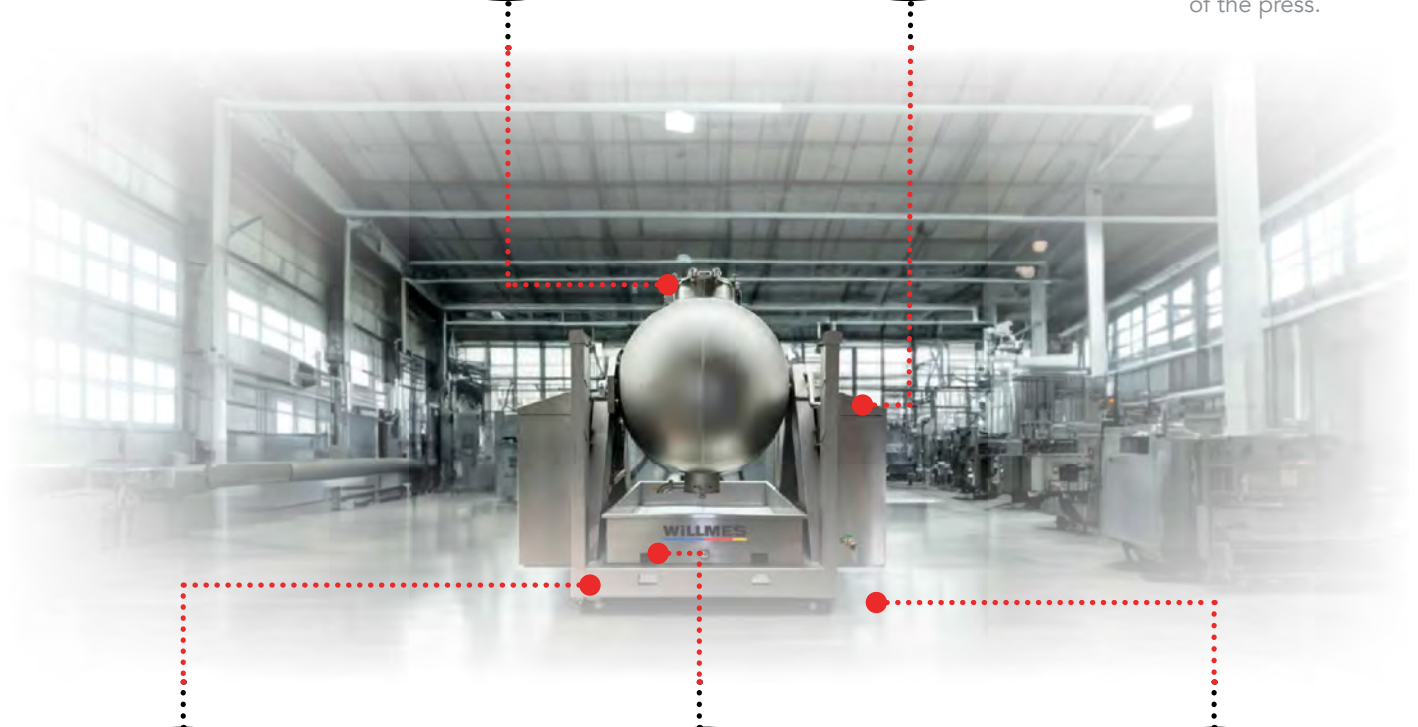
360° Membrane

360-degree special diaphragm design enables high pressing quality. The 360° membrane maximises the pressing surface. This enables juice extraction with low pressure and low solids content. A large proportion of the juice is extracted without rotation.



Touchpanel

New PLC touch panel with 10-inch screen. 8 automatic programs divided into 4 specially developed Red Basket Press programs. 3 x standard white wine programs & 1x special program for pressing whole grapes with high sugar content. The CIP program enables automatic cleaning of the press.



Juice Valve

A central juice outlet allows high flexibility. The juice valve can be closed for maceration. The manual valve can be adjusted so that the juice flows from the press into the juice tray at the desired rate.



Juice Tray / Emptying

The juice tray also serves as a pomace tray after pressing. The juice collection area provides a large area for red must and a juice cover when pressing white wine. The tub is removed with a forklift truck and no manual intervention is required.



Hopper (Optional)

A large hopper is optionally available for filling the baler with boxes using a forklift truck. This is mounted on the baler and is lifted pneumatically after filling so that the pressing process can begin immediately.



Spare Parts and Maintenance

FlowTherm have been supporting clients in the Pharmaceutical & Personal Care, Food & Beverage, Dairy, Brewery, Wine, and Industrial sectors with spare parts and experienced aftermarket technical support for over 20 years. We capably deliver nationwide, from coast to coast, and do so for orders ranging from a single o-ring to contract arrangement for ongoing and complete site supply. We offer assistance in critical spares recommendations, stock levels, automatic reordering and spares logistics.

FlowTherm is your reliable one-stop shop for any and all hygienic spare parts and boasts a full range of genuine OEM spare parts and quality generic options. With local stock right here in Australia, there's nothing we can't do; we're able to provide for planned maintenance, as well as offer fast turnaround for emergency stock.

OEM Spare Parts:

- Aerre Inox
- Alfa Laval
- Ampco
- APV
- Bardiani
- Boyser
- Bürkert
- Cipriani
- CME
- CPC
- CSF Inox
- Dasic
- Della Toffola
- ITT
- Kelvion
- KingLai
- Liverani
- MBS
- MecGem
- Mono/NOV
- Netzsch
- Omac
- Pall
- Pentair
- PerMix
- REDA
- Rieger
- Roto
- Rubberfab/
Garlock
- Seepex
- SIFA
- Sterivalve
- Sydex
- Venair
- Waukesha
- Willmes
- YGros
- Zambelli

NB: FlowTherm cannot provide guarantee for any parts not ordered through FlowTherm.

Flowtrend Alternative Spares

Discover **Flowtrend**, our trusted partner for reliable and cost-effective alternative fluid handling solutions. As a leading manufacturer, Flowtrend is committed to providing high-quality products that meet and often exceed the standards of major OEM suppliers. With a global network of distributors, we offer fast delivery and responsive service to meet your needs promptly.

Flowtrend's offerings undergo rigorous quality control checks in accordance with our ISO 9001 certification, ensuring that they meet regional material standards for uncompromising quality.

Hygienic Spares for Enhanced Efficiency

Flowtrend specializes in hygienic spares that provide an ideal solution for cost-effective maintenance. Our like-for-like alternative parts match OEM quality and are crafted using FDA-approved and batch-traceable materials. To simplify procurement, we adapt OEM part numbers and descriptions for easy integration into your systems.

Unmatched Quality and Reliability

Comparable to OEM parts in every way, Flowtrend spares offer the following advantages:

- **Same** dimensions
- **Same** materials
- **Same** validation certification
- **Same** quality, and in some cases, improved quality
- **Same** performance and lifespan
- **Same** moulding, forging, and extrusion.
- **Same** manufacturing platform
- **Fully** interchangeable

FlowTherm

FLOWTHERM AUSTRALIA PTY LTD.

41 Timor Circuit,
Keysborough,
VIC, 3173 Pacific Business Park
(Off 84 Pacific Drive)

T. +61 3 9588 1255
F. +61 3 9588 1355
E. info@flowtherm.com.au
W. FlowTherm.com.au

FLOWTHERM ADELAIDE OFFICE

10 Turtur Court,
Golden Grove
SA, 5125

T. +61 04 0742 3119
F. +61 3 9588 1355
E. ross.forester@flowtherm.com.au

FLOWTHERM SYDNEY OFFICE

79 Hydrus Street,
Austral,
NSW 2179

T. +61 04 3758 6682
F. +61 3 9588 1355
E. ahmed.warsi@flowtherm.com.au



SANIQUIP STAINLESS LTD

PO Box 58722,
Botany, Auckland
New Zealand 2163
Unit 9, 135 Cryers Road
East Tamaki, Auckland,
New Zealand 2013

T. +64 9 274 5570
+64 9 274 5571
F. +64 9 280 5377
E. sales@saniquip.co.nz