

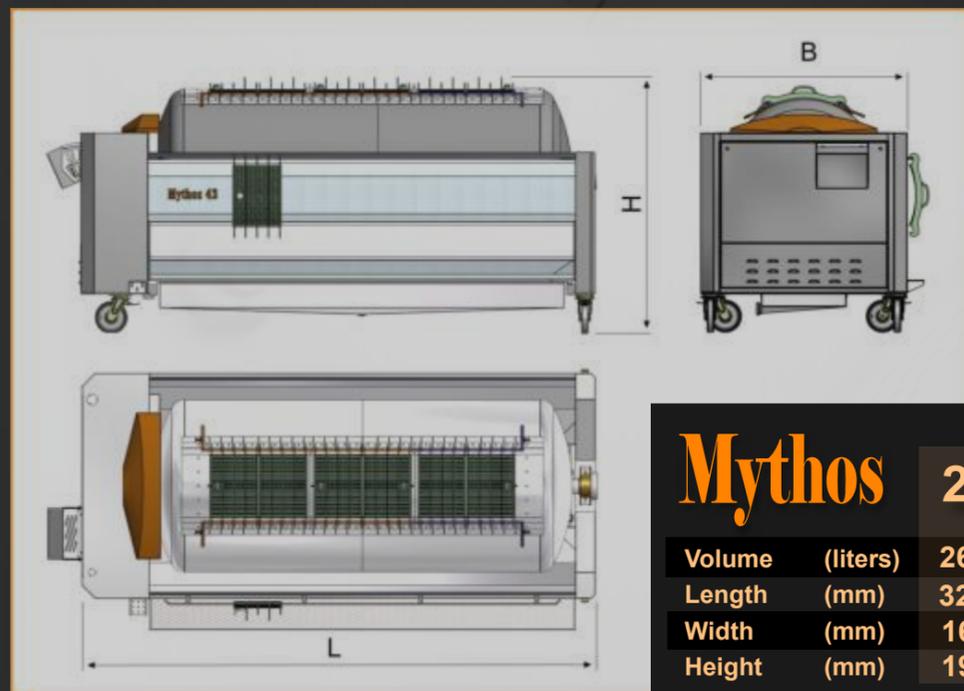
A Mythos

Is always the right solution

Whether you gently fill in your best whole cluster grapes by gravity, let the rosé macerate shortly and obtain a particularly clear free run or whether you would like to press your best fermented reds in a basket press manner ...

... one day you might be under time pressure and just want to have the utmost throughput filling by axial feed ...

Anything goes! You have bought the right press: In all modalities of pressing the Mythos is highly efficient and works fast but also carefully and reliably.



Mythos	26	34	43	52
Volume (liters)	2600	3400	4300	5200
Length (mm)	3285	3985	3985	4685
Width (mm)	1600	1600	1750	1750
Height (mm)	1920	1920	1985	1985

*under reserve of technical modifications / all approx. dimensions



Mythos
by M.A.S.

M.A.S.

M.A.S. Keltreiprodukte GmbH • Lahnstraße 19 - 21 • 64625 Bensheim
Tel. : +49 (0) 6251 93 99 30 • Fax : +49 (0) 6251 93 99 319
eMail : mas@weinpressen.eu • Web : www.mas-keltreiprodukte.de

Universal Talent

A specialist for all eventualities!

The vertical juice channels placed in the midst of the mash enable short and direct dejuicing and constantly offer free draining surfaces while filling the press. During the pressing cycle the juice flow will persist for a longer time: this helps you economize in pressure, rotation and time, particularly with difficult varieties.

The large lid opening allows an optimized use of the drum volume space when filling by gravity, without rotation, and enables a quick and verifiable sanitation of the press without entering the drum.



Flexible
No matter what comes

Old principles are sometimes upset by new technologies, but often enough long forgotten knowledge is taken up again.

The same is true for the processing of grapes.

A M.A.S. Mythos will always make it easier on you to adapt to upcoming and returning trends in grape processing, or - why not? - be a trend setter yourself.

Gentle Processing

Improve juice quality, minimize energetic input

The clear juice in the juice tray of a Mythos is prove that before and during the pressing cycle a minimum of energy was used so that later on in the wine cellar you economize valuable resources as well.

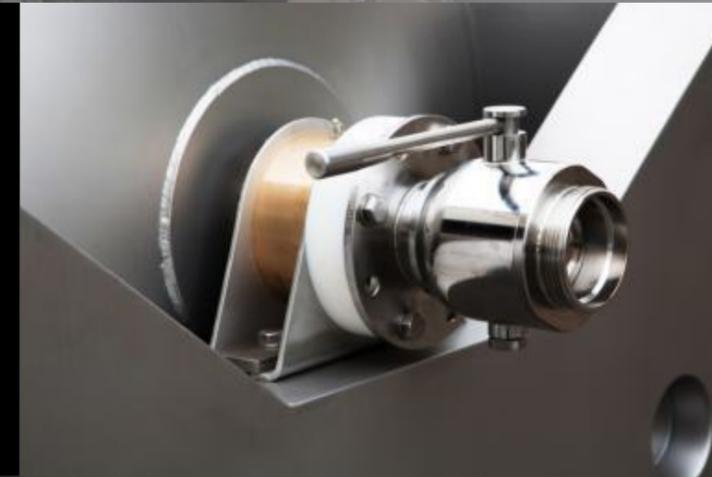
The whole Mythos has been designed to process the grapes with the utmost care and efficiency.

Efficient

To secure your yield

The axial feed with interval rotation and an optimized juice pump control allow maximum filling quantities and abundant freerun.

But also when filling by gravity, from bins or buffer tanks, the Mythos is more efficient than traditional machines with conventional lids and drainage.



Reliable

In Technology and Operation

Its solid construction and the top quality components guarantee an outstanding stability and value preservation.

Moreover, you can even work the Mythos during an electronic break-down thanks to the integrated emergency control.

The press will always be a reliable partner with its practical help- and security features.



Mythos

by M.A.S.

- Vertical Drains ✓
- Huge Lid ✓
- Flexible Control ✓
- Easy Sanitation ✓
- Solidly Built ✓