The company SK GROUP Škrlj d.o.o. has been built on solid grounds of a rich family tradition and is now a renowned European company and an already established name on international markets.

The main activity of the company is research, development, production and selling of wine making and beer brewing equipment.

The long experience and freshly acquired knowledge are used in designing and production of equipment for food industry, pharmaceutical industry and chemical industry.

The company employs top-level professionals of various fields of expertise. They are constantly following the newest trends in the world industry, thus improving their knowledge and widening their horizons.

These bold, uncompromisingly demanding and precise planners are together with careful, conscientious and industrious workers a guarantee that each product from SK GROUP Škrlj d.o.o. is technologically and technically perfect.

Brilliant products
Sijajni izdelki
With their advanced, yet simple design, the series M pneumatic presses meet in particular the needs of small and medium volume wine makers.

A broad range of accessories will satisfy both, those seeking simple operation and maintenance and those looking for a press adjusted to the processing characteristics (central filling, level switch, filling funnels, platforms).

Pneumatic presses, series M, are available in two basic designs, basing on the system of pressing:

- **PSP model**: open pressing system, open drum with perforated surface
- **PST model**: closed pressing system, closed drum with interior draining channels

<table>
<thead>
<tr>
<th>ID</th>
<th>PSP 5</th>
<th>PST 5</th>
<th>PSP 8</th>
<th>PST 8</th>
<th>PSP 10</th>
<th>PST 10</th>
<th>PSP 12</th>
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<tr>
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<td></td>
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</tr>
<tr>
<td>Width (D)</td>
<td>mm</td>
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<td></td>
</tr>
<tr>
<td>Height (H)</td>
<td>mm</td>
<td>1420</td>
<td>1420</td>
<td>1540</td>
<td>1600</td>
<td>1610</td>
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</tr>
<tr>
<td>Height (S)</td>
<td>mm</td>
<td>450</td>
<td>400</td>
<td>390</td>
<td>390</td>
<td>390</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Height (Scp)</td>
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<td>1035</td>
<td>1035</td>
<td>1045</td>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Hatch dimensions (A x B)</td>
<td>mm</td>
<td>345 x 425</td>
<td>345 x 425</td>
<td>345 x 650</td>
<td>345 x 650</td>
<td>345 x 900</td>
<td></td>
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</tr>
<tr>
<td>Weight approx.</td>
<td>kg</td>
<td>300</td>
<td>350</td>
<td>500</td>
<td>520</td>
<td>610</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Juice collection pan volume (V)</td>
<td>l</td>
<td>150</td>
<td>150</td>
<td>250</td>
<td>250</td>
<td>250</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grid connection power (P)</td>
<td>kw</td>
<td>3,1 / 1,55</td>
<td>3,9 / 1,95</td>
<td>3,9 / 1,95</td>
<td>3,9 / 1,95</td>
<td>4,6 / 2,3</td>
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<tr>
<td>Capacity</td>
<td>integral grapes</td>
<td>kg</td>
<td>250 - 400</td>
<td>400 - 650</td>
<td>500 - 800</td>
<td>600 - 950</td>
<td>800 - 1200</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>fresh lees</td>
<td>kg</td>
<td>700 - 1000</td>
<td>1100 - 1500</td>
<td>1400 - 1800</td>
<td>1600 - 2250</td>
<td>2400 - 4000</td>
<td></td>
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</tr>
<tr>
<td></td>
<td>fermented lees</td>
<td>kg</td>
<td>1000 - 1600</td>
<td>1500 - 2500</td>
<td>1800 - 3100</td>
<td>2250 - 3750</td>
<td>3500 - 5500</td>
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</table>

**STANDARD ACCESSORIES:**
- automatics AE: 5 fix preset programs, manual and automatic operation mode
- vacuum pump
- integrated piston compressor
- sliding hatch
- safety cord
- draining channel electropolished (PST)
- drum electropolished (PSP)
- axial filling connector DN100, without valve (PS 10, 12, 16)
- press and juice collection pan with wheels
- cleaning opening DN50 DIN11851 with plug (PSP 10, 12, 16)
- main supply voltage 400V 50Hz, three-phase
- declaration of CE conformity / documentation PED (97/23/EC)

**OPTIONS:**
- automatics AV or AV on a cable: 10 preset programs, adjustable (6 standard, 3 sequential, 1 special program)
- integrated rotary vane compressor
- axial filling valve DN65, 80 or 100, thread DIN11851, Garolla or TC (PS 10, 12, 16)
- overfilling signalisation
- strainer on the collection pan outlet
- level switch (only with AV automatics)
- press frame and juice pan leg extensions
- dumping hopper
- mains supply voltage 230V, single-phase (only with compressor)
- mains supply voltage other than 230/400V 50Hz

**EXTRA OPTIONS (PST):**
- hatch opening cover and channel plugs (for maceration)
- cooling jacket (connections on the drum or with rotational entry)
- draining channel wash tube, 3 m

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The series L pneumatic presses are designed for large volume and advanced medium volume wine makers. Sophisticated and simple, yet robust design guarantees long service life and easy maintenance.

The series L pneumatic presses enable the pressing of grapes at different time intervals, overpressures, with the presence or absence of oxygen, maceration of the grape mass. A wide range of additional accessories enables each winemaker to order the press that perfectly corresponds to his manner of production.

Pneumatic presses, series L, are available in three different designs, basing on the system of pressing:

- **PSP model**: open pressing system, open drum with perforated surface
- **PST model**: closed pressing system, closed drum with interior draining channels
- **PSH model**: closed pressing system, closed drum with interior draining channels, possibility of oxygen-free pressing

<table>
<thead>
<tr>
<th>ID</th>
<th>PSP 21</th>
<th>PST 21</th>
<th>PST 29</th>
<th>PST 42</th>
<th>PST 42</th>
<th>PST 55</th>
<th>PST 55</th>
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<tbody>
<tr>
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<td>l</td>
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<td>2900</td>
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<td>4975</td>
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<tr>
<td>Width (D)</td>
<td>mm</td>
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<td>1800</td>
<td></td>
</tr>
<tr>
<td>Height (H)</td>
<td>mm</td>
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<td></td>
<td>1910</td>
<td></td>
<td>2335</td>
<td></td>
</tr>
<tr>
<td>Height (S)</td>
<td>mm</td>
<td>500</td>
<td></td>
<td>500</td>
<td></td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Height (Sp)</td>
<td>mm</td>
<td>1261</td>
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<td>1261</td>
<td></td>
<td>1540</td>
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<tr>
<td>Hatch dimensions (A x B)</td>
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<td>470 x 900</td>
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<td>490 x 900</td>
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<tr>
<td>Weight approx.</td>
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<td></td>
<td>1120</td>
<td></td>
<td>1800</td>
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<tr>
<td>Juice collection pan volume (V)</td>
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<td></td>
<td>220</td>
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<td>500</td>
<td></td>
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<tr>
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<td>11 / 5,6</td>
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<td>Capacity</td>
<td>integral grapes</td>
<td>kg</td>
<td>1100 - 1700</td>
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<td>1500 - 2300</td>
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<td></td>
<td>fresh lees</td>
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<td>4500 - 7300</td>
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<td>6500 - 11000</td>
</tr>
<tr>
<td></td>
<td>fermented lees</td>
<td>kg</td>
<td>4800 - 7300</td>
<td></td>
<td>6700 - 10000</td>
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<td>9700 - 15000</td>
</tr>
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</table>

**STANDARD ACCESSORIES:**
- automatics AVK on a cable: 10 preset programs, adjustable (6 standard, 3 sequential, 1 special program)
- vacuum pump
- integrated rotary vane compressor
- sliding hatch
- safety cord
- draining channels electropolished (PST)
- wheels 200x50, 2 fixed, 2 swivel with brake (PS_21, 29)
- axial filling connector DN100, without valve
- fix juice collection pan, movable plateaus
- cleaning opening with plug
- main supply voltage 400V 50Hz, three-phase
- declaration of CE conformity; documentation PED (97/23/EC)

**OPTIONS:**
- pneumatic sliding hatch drive; option - adjustable hatch opening
- auxiliary compressor (for hermetic hatch, pneumatic drive or must selecter)
- axial filling valve DN65, 80 or 100, thread DN11851, Garolla or TC
- axial filling pneumatic pinch valve (with auxiliary compressor only)
- overfilling signalisation
- juice collection pan with wheels and fixed plateau
- pneumatic drive of the movable plateaus
- strainer on the collection pan outlet
- wheels 200x50 mm (PS 42); wheels 250x60 mm (PS 55); additional option - motorized drive of the wheels
- must selecter DN50, pneumatic
- level switch
- dumping hopper, platform
- main supply voltage other than 400V 50Hz

**EXTRA OPTIONS (PST):**
- hermetic hatch 485x600 mm and channel plugs (for maceration)
- cooling jacket (connections on the drum or with rotational entry)
- connected draining channels, big draining surface
- draining channel wash tube, 3 m
The series X pneumatic presses meet in particular the needs of large volume wine makers. The press enables the pressing of grapes at different time intervals, overspressures, with the presence or absence of oxygen, maceration of the grape mass.

Sophisticated and simple, yet robust design of the press guarantees long service life and easy maintenance.

Pneumatic presses series X are available as the PST model – closed drum with interior draining channels (closed pressing system).

<table>
<thead>
<tr>
<th>ID</th>
<th>PST80</th>
<th>PST 100</th>
<th>PST 130</th>
<th>PST 150</th>
<th>PST 200</th>
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<td>10000</td>
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<td>15000</td>
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<td>5750</td>
<td>5810</td>
<td>6560</td>
</tr>
<tr>
<td>Width (D)</td>
<td>mm</td>
<td>2100</td>
<td>2300</td>
<td>2450</td>
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<tr>
<td>Height (H)</td>
<td>mm</td>
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<td>2650</td>
<td>2750</td>
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<tr>
<td>Height (Scp)</td>
<td>mm</td>
<td>1612</td>
<td>1612</td>
<td>1612</td>
<td>1612</td>
</tr>
<tr>
<td>Hatch dimensions (A x B)</td>
<td>mm</td>
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<td>800 x 600</td>
<td>800 x 600</td>
<td>800 x 600</td>
</tr>
<tr>
<td>Weight approx.</td>
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<td>3580</td>
<td>4025</td>
<td>4220</td>
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<tr>
<td>Juice collection pan volume (V)</td>
<td>l</td>
<td>450</td>
<td>450</td>
<td>450</td>
<td>450</td>
</tr>
<tr>
<td>Grid connection power (P)</td>
<td>kw</td>
<td>7,2</td>
<td>9</td>
<td>13</td>
<td>13</td>
</tr>
<tr>
<td>Capacity</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>integral grapes</td>
<td>kg</td>
<td>4000 - 5600</td>
<td>5000 - 7000</td>
<td>6500 - 9000</td>
<td>7500 - 10500</td>
</tr>
<tr>
<td>fresh lees</td>
<td>kg</td>
<td>12400 - 17600</td>
<td>15500 - 22000</td>
<td>20100 - 28600</td>
<td>23250 - 33000</td>
</tr>
<tr>
<td>fermented lees</td>
<td>kg</td>
<td>20000 - 24000</td>
<td>25000 - 30000</td>
<td>32500 - 39000</td>
<td>37500 - 45000</td>
</tr>
</tbody>
</table>

**STANDARD ACCESSORIES:**
- automatics Avk on a cable: 10 preset programs, adjustable (6 standard, 3 sequential, 1 special program)
- vakuum pump
- prepared for external compressor
- hermetic hatch 800x600mm, pneumatic drive
- electropolished draining channels
- auxiliary compressor (for hermetic hatch, pneumatic drive or must selector)
- safety cord
- axial filling connector DN125, without valve
- juice collection pan 450 l, fix
- main supply voltage 400V 50Hz, three-phase
- declaration of CE conformity
- documentation PED (97/23/EC)

**OPTIONS:**
- laser welded jacket (pillow-plate)
- cooling jacket connections on the drum
- cooling jacket connection with rotational entry
- axial filling pneumatic pinch valve DN125 DIN11851
- overfilling signalisation DN125
- cleaning opening DN100 DIN11851 with plug
- integrated rotary vane compressor
- adjustable hatch opening (closed, partially open, open)
- channel plug DN50 DIN11851 (7pcs)
- channel valve, manual (8 pcs)
- pressure washer, mounted with hose and nozzle
- must selector, pneumatic DN50
- level switch
- main supply voltage other than 400V 50Hz

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Hyperreductive press PSH - pressing with inert gas

Hyperreductive technology
pressing of grapes under controlled presence of oxygen

During the processing of wine, oxygen plays a very important role, which can be either positive or negative. It is a known fact that exposure of must or wine to oxygen reduces the quality and exquisiteness of wine due to oxidation, loss of fruitiness, caramelization and other changes in characteristics of wine.

In recent years hyperreductive mode of processing is prevailing in the processing of white wines – the technology of vinification of white wines at the absence of oxygen.

Advantages of hyperreductive technology:
- reduced use of sulphur
- more aromatic, fruitier and fresher white wines,
- increased elegance and softness of wine,
- prevents must oxidation of white wine varieties,
- reduced concentration of oxygen (less than 1% in wine press atmosphere) in the must during the grape processing reduces the enzymatic oxidation reactions and influences the increased content of phenols (hydroxycinnamic acids) and glutathione in the grape must. Hydroxycinnamic acids and glutathione – these important must antioxidants – oxidize quickly in the presence of oxygen and enzymes (polyphenoloxidase);
- glutathione plays an important role in the prevention of must oxidation; in conditions of a better glutathione preservation there exist better possibilities of preservation of aromatic characteristics of dry white wines;
- wines with a larger content of glutathione show lower levels of 2-aminocetoferon and setolone – two very important compounds in sensing the oldness of wine. In hyperreductive processing of white wines higher levels of glutathione are preserved, therefore this technology it is very important in reducing the oldness of wines and prolonging their life-span.

Hyperreductive press PSH

Hyperreductive wine press PSH enables pressing of grapes in the atmosphere below 1% of oxygen throughout the grape-pressing process. During the entire pressing process, inert gas (N₂, CO₂, Ar) is supplied into the system. The gas is supplied from a stack of gas bottles. The gas supply valve is located at the connector for central press filling.

Cost of nitrogen N₂ supply during pressing is very low:
- approx. 15.00 € / 2000 l must
- approx. 0.75 € / hl wine
- approx. 0.01 € / bottle wine

Two systems in one press

Pneumatic press PSH combines two systems of pressing.

It can be used for the classical method of pressing (PST) or for the hyperreductive pressing (PSH). According to the quality and variety of grapes, the user can decide which system of grape pressing to use. Switching from one system to the other is simple and easy.

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Classical pressing method (PST)

- inert gas supply is not provided
- must flows through all draining channels
- must is collected in the open collection pan
- presence of oxygen in the must (higher oxidation)

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Hyperreductive pressing method (PSH)

- inert gas supply is provided
- must flows only through the central draining channel
- must flows into the closed collection vessel at inert atmosphere
- absence of oxygen (no must oxidation)
1. Filling of the press
The press is filled through the hatch on the drum or through the connector for the central filling. Inert gas supply connector is closed. When minimising the $SO_2$ concentration, the must oxidation is reduced, in spite of the classic press filling.

2. Replacement of oxygen with nitrogen
Before pressing oxygen is blown out from the press. The hatch is closed and the inert gas is supplied into the press.

3. Pressing
The pressing is effectuated with pressed air through the impermeable membrane. Must flows through connected draining channels into the closed collection pan at inert atmosphere.

4. Crumbling
Before crumbling the connection of the drum with the must collection pan is automatically interrupted. The air is pumped out, inert gas is supplied into the space with grapes, the membrane is drawn to the inner walls. The drum rotates.

5. Pressing
The connection of the drum and the must collection pan is automatically restored. Must flows into the closed collection pan at inert atmosphere.

6. Emptying
The connection of the drum and the collection pan is interrupted. Inert gas supply connector is closed. The hatch is open and the drum rotates. When the drum rotates grape skins fall from the drum. The large hatch enables a fast and simple emptying of the press.
Cooling jacket

On request, pneumatic presses with a closed PST system can be equipped with a cooling jacket and accompanying connectors to the cooling medium source. The cooling medium circulates in the space between the press drum jacket and the additional external jacket. The cooling system enables the user to actively interfere into processes, which evolve in the drum during grape pomace pressing and to guide them into the desired direction.

Pneumatic press with a cooling jacket enables cooling of the drum before its filling, cooling of grape pomace during pressing and adaption of temperature of grape mass in the drum according to oenological recommendations and demands.

Press with a cooling jacket is also suitable for maceration. With maceration of grape pomace at low temperatures, a more intensive extraction of aromatic precursors can be influenced.

Technical data:
- operating pressure: 3 bar
- test pressure: 6 bar
- cooling medium: water, glycol
- inlet/outlet connectors: 3/4" quick couplings

Cooling jacket connections on the drum

The cooling jacket is connected to the cooling medium through two connectors on the external drum surface. Each of the two connectors can be used as an inlet or outlet connector.

Cooling jacket connection with rotational entry

The cooling jacket can be connected to the cooling medium only when the drum does not rotate. Before the drum starts rotating, the supply of the cooling medium should always be disconnected, so that the inlet pipe does not roll on the moving drum.

Cooling jacket

Technical data:
- operating pressure: 3 bar
- test pressure: 6 bar
- cooling medium: water, glycol
- inlet/outlet connectors: 3/4" quick couplings

Cooling surface (in the table indicated values are approximate):

<table>
<thead>
<tr>
<th>Pneumatic press</th>
<th>Drum volume (l)</th>
<th>Cooling jacket (m³)</th>
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</thead>
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<td>PST 5</td>
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<td>1,40</td>
</tr>
<tr>
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<td>800</td>
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<td>PST 10</td>
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<td>2,30</td>
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<td>PST 12</td>
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<td>PST 16</td>
<td>1600</td>
<td>3,50</td>
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<td>PST 21</td>
<td>2100</td>
<td>3,95</td>
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<td>18,85</td>
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<tr>
<td>PST 150</td>
<td>15000</td>
<td>23,20</td>
</tr>
</tbody>
</table>

Automatics

AE automatics

In the manual mode, the user starts and ends a particular operation by pressing a button (drum rotation, compressor, vacuum pump on/off).

In the automatic mode, the user can choose between five standard pressing programmes. The incorporated programmes result from many years of experience and are adjusted to different types of grapes.

The programmes are factory preset.

AVK automatics

In the manual mode, the user starts and ends a particular operation by depressing a button.

In the automatic mode, the user can choose between ten pressing programmes, which are adjusted, observing professional experience, to different grape types (programmes are identified by number key on the keyboard):
- 0, 1, 2, 3, 4, 5 - standard pressing programmes
- 6, 7, 8 - sequential programmes
- 9 - a programme specifically adjusted to the pressing of ice grapes

The user can set the pressing parameters and adjust them during the pressing process as required.
Pneumatic press drum

Drum design PSP
- open drum
- half of the drum is covered by an impermeable membrane
- half of the drum is perforated
- electropolished drum for the presses PSP 5, 8, 10, 12, 16

Drum design PST
- closed drum
- half of the drum is covered by an impermeable membrane
- half of the drum is equipped with perforated draining channels
- electropolished draining channels

Drum design PST (connected draining channels)
- closed drum
- half of the drum is covered by an impermeable membrane
- half of the drum is equipped with perforated draining channels

Electropolished surface:
- with electropolishing all impurities of the basic material are removed
- material surface irregularities are evened and cleaned
- glossy and shiny surface
- distinctively reduced surface roughness
- increased resistance to corrosion
- extended product life

Drums and draining channels with electropolished surface

Sticking of grape pomace on the electropolished surface is reduced, which consequently leads to a better flow of must and liquid through drainage holes.

Better and faster cleaning of the surface, which also results in reduced water consumption.

Reduced possibility of build-up of coats on the material.

Pneumatic press hatch

Pneumatic presses are equipped with large sliding hatches that allow fast and easy filling and emptying of the press drum. The execution and dimensions of the hatch depend on the press type.

Basic hatch versions:
- sliding hatch (one or two leaves)
- hermetic hatch

hermetic hatch - manual opening
(only with drum design PST)

sliding hatch (two leaves) manual opening

hermetic hatch with pneumatic drive
(only with press drums PST 21, 29, 42 and 55)

sliding hatch (two leaves) pneumatic drive

hermetic hatch with pneumatic drive
(only with press drums PST 80, 100, 130, 150 and 200)
Brilliant products

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