



Delta Evolution 2



Delta Evolution 2

High integrity destemming

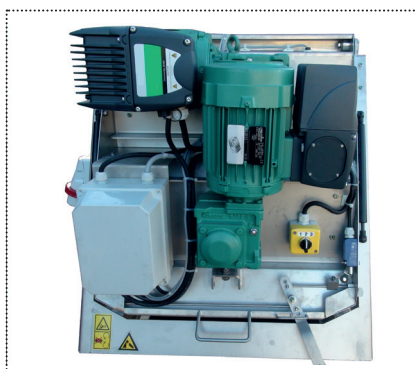
Bucher Vaslin has developed a new destemming concept for superior protection of the most fragile grape varieties (Pinot noir). The objective is to separate grape berries from MOG while keeping their integrity throughout the operation for a minimum juice release.



Off-centered trough



Control panel



Double motorization and speed-selector switch

Description

The destemmer Delta Evolution 2 is equipped with specific cage and destemming shaft:

- The moving cylindrical cage turns in the same direction as the shaft to prevent any shear action on grapes. The cages made of high-density polyethylene are thick (about 10 mm) and perforations have inner and outer rounded edges (Bucher Vaslin patent). Bunches are set in motion by the cage itself, which is usually carried out by the destemming shaft (Bucher Vaslin patent).
- The destemming shaft is equipped with fingers and rubber tips. The number of fingers is higher in the destemming area and some of them can be adjusted or removed accordingly. Destemming is thus more efficient without excessive beating of stems. The cage which is adapted to the average diameter of berries can be changed very quickly and easily (various models are available). The rotation speed of the whole set (cage and shaft) can be adjusted with 2 variable-frequency drives through one interface. Speed ratios between the cage and shaft can be changed with an internal switch. The destemmer Delta Evolution 2 is specifically designed to match the Delta Trio XS sorter.

Hygiene

The material is cleaned with rotary guns installed on the upper part of the cage (optional). Lateral hoods give access to the cage, shaft and trough to control cleaning quality.

Technical characteristics

- Output: 4 t/h depending on the grape variety, state of grapes and feeding mode.
- Power: 2 kW
- Empty weight: 290 Kg
- Dimensions (L x w x H in mm) : 2220 x 700 x 1050

Distributed by:

Bucher Vaslin

Rue Gaston Bernier – BP 70028
F - 49290 Chalonnes sur Loire
Tél. +33 (0)2 41 74 50 50
Fax +33 (0)2 41 74 50 51
E-mail : commercial@buchervaslin.com

www.buchervaslin.com
Your success is our priority