



Delta E2

Destemmers Delta E2, E4, E6, E8

Smooth process : grapes are introduced through the hopper and are progressively brought to the de-stemming speed rate without any impact. In this area, the cage does not have any hole and grapes are taken by the mixer blades without any grape-berry bursting or rasping phenomenon. The cage and the mixer rotate in the same direction to prevent any shearing effects on the grapes. All driver elements are grouped together in an assembly, independent of the system for berry and juice circulation, which does not cause any trouble to any handling operations around the destemmer.

Technical characteristics

Destemmer	Indicative flow-rate* (t/h)	Cage perforation diameter (mm)	Presentation
Delta E2	12 to 20	22 or 25 or 32 interchangeable	On movable trolley or fixed in option
Delta E4	25 to 30	22 or 25 or 32 interchangeable	On movable trolley or fixed in option
Delta E6	50 to 55	22 or 25 or 32 interchangeable	Fixed
Delta E8	70 to 80	22 or 25 or 32 interchangeable	Fixed

* depending on grape-variety, ripeness and nature of grapes

Options

- . High density polyethylen cage – rounded holes in the inner and outer part of the cage (Bucher Vaslin patent)
- . Dejuicing hopper to control the grapes supply
- . Crusher Delta F
- . Helical rotor pump Delta PM