

# Delta

## Reception from the vineyard to the winery



**Vibrating trailers**  
Delta RV / RVE / REC,  
Capacity from 20 to 50 hl  
With the vibrating plate trailer and the removable draining grid, the hand-picked or mechanically harvested grapes are transferred without grinding from the vineyard to the winery. They are then distributed regularly and continuously by vibration into a reception hopper.



**Vibrating hopper**  
Delta AEV / CV / CVE  
Capacity from 30 to 150 hl  
The Delta AEV / CV / CVE hoppers allow the reception and transfer of the hand-picked or mechanically harvested grapes and their regular distribution by vibration without grinding them.

## Destemming



**Destemmer at pendulum swing**  
Delta Oscillys 100 and 200  
Flow rate: up to 16 t/h\*  
This destemming process operates without beater shaft nor rotating cage. Delta Oscillys uses an ample swinging motion of one or two cages to separate the grapes from the stems by inertia while preserving their integrity.



**Destemmer**  
Delta E1 to E10  
Flow rate: from 1 to 100 t/h\*  
Conveyed through the hopper, the grapes are then gradually transferred across the cage and a beater separates the berries from the stems. The cage and the beater rotate in the same direction to prevent any shearing effect on the grapes.

## Extraction of skin compounds



**Selective extracting process**  
Delta Extractys  
It is used to improve the extracting quantity and quality of skin compounds from the berries coming from thermovinification.

## Grape sorting



**Belt sorting table**  
Delta TRV 15 to TRV 30  
Flow rate: from 3 to 5 t/h\*  
Delta TRV spreads out the grapes to facilitate the manual sorting and steadily feeds up the equipment upstream the reception line.



**Vibrating sorting table**  
Delta TRV 15 to TRV 30  
Flow rate: from 3 to 25 t/h\*  
The Delta TRV tables allow consecutively the homogeneous distribution of the machines over the width of the table, the separation of the noble product from free juices and vegetative debris and the regular feeding downstream from the reception line.



**Mechanical roller-driven sorting table**  
Delta Trio XS / XM / XL  
Flow rate: from 6 to 25 t/h\*  
The Delta Trio XS / XM / XL are mechanical sorting tables for either hand-picked or mechanically harvested, destemmed grapes allowing MOG (such as petioles, leaves...) to be removed efficiently.

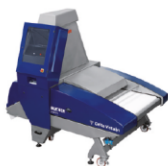


**Air knife sorting table**  
Delta Rflow / Rflow XS  
Flow rate: from 7 to 15 t/h\*  
The Delta Rflow / Rflow XS are air knife, mechanical sorting tables for either hand-picked or mechanically harvested, destemmed grapes. They allow the removal of vegetative debris as well as shot or dried berries, pips, skins...



**Density sorting table**  
Delta Densyls  
Flow rate: 6 t/h\*  
Delta Densyls is a sorting table of hand-picked or machine-harvested grapes, which removes the floating MOG. Its patented belt gently drains and conveys the grapes so as to preserve their integrity.

## Pumping



**Optical sorting table**  
Delta Vistalys  
Flow rate: up to 10 t/h\*  
With Delta Vistalys R2, berries are sorted via a colour camera. The continuous analysis allows the user to accurately graduate his/her sorting.



**Pump**  
Delta PMV 1 to PMV 4  
It conveys the destemmed grapes from 3 to 30 t/h and transfers the fermented pomace from 10 to 15 T/h (except for the Delta PMV 1) using positive displacement.



**Peristaltic pump**  
Delta DP  
It allows the transportation of the destemmed grapes (except for the Delta DP 1) from 2.5 t/h to 29 t/h and the qualitative transfer of the wine from 1.5 m<sup>3</sup>/h to 35 m<sup>3</sup>/h.

## Transfer machines



Additional equipment such as movable elevators, fixed conveyors can be added to the reception lines.

## ...and other equipment

Crushers, pumps PM 6 to 10, screw hoppers, pumping hoppers, troughs...

\*depending on the grape variety and conditions of use