

BUCHER
vaslin

Delta

A range of systems for reception and preparation of harvest, from the vineyard to the winery.



At Bucher Vaslin, we think of our customers as part of our DNA.

That's why, for over 75 years now, we have been helping you, our customers, find your path to success.

More specifically, we offer ever more innovative systems for receiving, processing, and transferring grape harvests. You can learn all about those systems in our Delta range.

Your needs are at the core of our concerns. Bucher Vaslin also offers technological solutions to meet those needs in any winery configuration.

Lastly, our service teams are devoted to providing you with support and training to help you more easily operate your Bucher Vaslin equipment.

Discover and learn about the full range of our products and services in the various sections of this catalogue.

Happy reading !

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Bucher Vaslin

A wine-making tradition that delivers today - Over 160 years of expertise

For almost two centuries, Bucher Vaslin has had a real passion for vines and wine.

From the first presses built by Joseph Vaslin in 1857 and Johann Bucher in 1874, to today's wide range of products, we offer a unique depth of experience to winemakers and oenologists.

A culture of innovation - Research and observation drive the development of new solutions

Bucher Vaslin has always researched, innovated and developed its products to rise to and meet your requirements.

Attentive to the needs of the wine industry and its constant quest for quality, we consistently strive to improve our products to make them more efficient, easier to use and more profitable for your business.

Bucher Vaslin provides winery solutions adapted to the needs of each and every winemaker because wine is a delicate alliance between the terroir, ancestral know-how, and technical expertise. We are proud to be at your side to help you succeed.

The strength of a major group - A guarantee of continuity

Bucher Vaslin is part of Bucher Industries, a major industrial group with its headquarters in Switzerland near Zurich.

Bucher Industrie is made up of 5 divisions, each a leader in its own field:

- Kuhn Group - agricultural machinery.
- Bucher Municipal - vehicles and equipment for cleaning and clearing operations.
- Bucher Hydraulics - electronic and hydraulic components.
- Bucher Emhart Glass - manufacture and inspection of glass containers.
- Bucher Specials - equipment for wine production with Bucher Vaslin, fruit juice production with Bucher Unipektin and beer filtration with Bucher Denwel.



376 associates worldwide



Present on 5 continents and in over 80 countries



507 distributors and agents worldwide

Over 160 years of history

1857

Joseph Vaslin registered a patent for a horizontal press with a square wooden cage.

1961

Production of the 10,000th press. First exports to Japan.

1980

With a view to the exports market, the company changed its name to CMMC.

2001

Acquisition of Mercier Sanchez, a company based in Rivesaltes, Southern France. The factory became a remote production site.

1874

Johann Bucher developed the hydraulic press.

1970

Awarded a Certificate of Merit in the category of corrosion resistant products at the Washington Congress of the Society of Plastics Industries.

1983

Production of the 50,000th press.

2006

Vaslin Bucher changed its name to Bucher Vaslin.

1945

Gaston Bernier founded the company Création des Constructions Méca-Métalliques Chalonnaises (CMMC).

1973

Institut du Développement Industriel (IDI) invests in a stake in the company.

1986

Acquisition of CMMC by Bucher Guyer, a company based in Switzerland.

2008

Opening of the Chilean subsidiary: Bucher Vaslin South-America.

1946

Gaston Bernier purchased the patents for the Vaslin presses and signed the first concession contract with Juttaud, a company based in Charentes.

1974

Acquisition of the continuous press manufacturer Coq.

A record sales year.

1996

CMMC changed its name to Vaslin Bucher SA.

2011

Acquisition of the press manufacturer Sutter.

2000

Opening of the American subsidiary through the acquisition of KLR Machines: Bucher Vaslin North-America.

2014

Creation of the Argentine subsidiary: Bucher Vaslin Argentina.

An international presence



A worldwide network of authorised dealers

Selected for their professionalism, Bucher Vaslin dealers are the field organization that enables you to benefit from quality local service.

Our dealers, who are true regional specialists, are on hand to listen to your needs and provide you with their experience and expertise to help you choose the right equipment and winery set-up. They are eager to assist you before, during, and after the harvest.

See the list of our distribution partners on our website : www.buchervaslin.com



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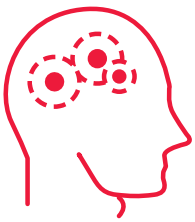
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Our strengths

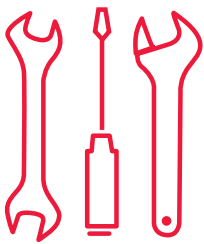


A dynamic of innovation

Confronting issues at the heart of the wine-making market, we strive to design innovative, targeted, and effective solutions to help your business succeed.

We are determined to work day by day to support your operations, enhance the value of your products, and provide you with the benefit of our experience to advance your development.

Our Research and Development department travels all over the world to listen to you, analyse and imagine new projects that meet your expectations.



Design and manufacturing

Bucher Vaslin controls the production chain of its equipment, all the way from the supply of raw materials to the delivery of the finished products from its factories in France and abroad.

Our employees benefit from training throughout their careers to acquire the know-how needed to keep pace with changes in manufacturing processes.

Our varied areas of expertise within the company enable us to manufacture the machine from the first sheet of stainless steel to be shaped, right through to the labels being affixed to the finished machine.



Standards accreditation labels

ISO 9001: version 2015

To ensure that your products are delivered on time, and that your equipment is successfully commissioned.

Some of our partners



Chaie Denis DUBOURDIEU Research Chair

Supported by the Fondation Bordeaux Université and the Institut des Sciences de la Vigne et du Vin (ISVV)/University of Bordeaux, the “Denis DUBOURDIEU - Quality and identity of wines” research Chair is backed by seven Bordeaux crus and four leading companies in the wine industry, for whom the quality of Bordeaux wines is a daily concern and oenological research an essential element.

The aim of the research Chair is to support the work of ISVV's Oenology research unit, which is not just about acquiring knowledge, but is even more about providing concrete answers to the needs of those involved in the wine industry.

Within this framework, the research Chair has funded post-doctoral work, theses and laboratory internships since 2018. It has also contributed to the acquisition of cutting-edge scientific equipment for the Oenology research unit.



Vignerons engagés (Committed winemakers) association label

The aim of the association is to:

- Promote the Vignerons Engagés label, the first CSR (Corporate Social Responsibility) and sustainable label dedicated to the wine industry in France. Its broad-spectrum, comprehensive and balanced specifications are audited by an independent control body every 18 months.
- Support all the actions of wine producers in a global sustainable development approach, to improve, differentiate and add new value to their production.
- Bring together players in the wine sector who share a common vision of CSR, to facilitate dialogue, synergies and the emergence of sustainable solutions, and to move forward together in a spirit of partnership. To achieve this, it groups together 4 colleges of members: producers (with label and in conversion), partners, traders and distributors.



Lien de la Vigne (Vinlink International)

The Lien de la vigne association (VINELINK INTERNATIONAL), built on the principle of pooling innovative effort, is first and foremost a forum for exchange, a laboratory for technological and economic reflection, independent of any national or individual influence.

The creation of the association was prompted by the realization that many of the major problems facing the wine industry are often similar from one country or region to another: Such as many serious vine diseases, for example.

It is therefore desirable that research on the most crucial and often the most costly problems should involve all of the countries or regions concerned, firstly to make the best use of resources that are always limited, and secondly to better achieve critical mass by combining the complementary expertise of several regions.

The association has already organized a large number of research programs: firstly, in the field of wine production, there are two main areas of research: vine diseases and grape berry ripening.



CETIM (French technical centre for mechanical industries)

The mission of the CETIM is to promote technical progress, improve efficiency and guarantee quality in industry. Its aim is to provide mechanical engineering companies with the resources and skills they need to boost their competitiveness, participate in standardization and act as a link between scientific research and industry.

As an industrial partner, CETIM supports Bucher Vaslin in the industrial challenges of a low-carbon industry of the future.

Bucher Vaslin takes part in collaborative projects led by CETIM, which enable us to provide winegrowers with innovative, high-quality solutions.

Our innovations

For over 75 years, Bucher Vaslin has been committed to providing the best possible support and to meeting the needs of wine industry professionals with new and innovative solutions.

Continuously evolving processes

At Bucher Vaslin, we are committed to meeting our customers' requirements. To do this in the best possible way, our engineers are working on the evolution of our machines' materials and processes.

Our motivation is to make the most of existing technologies, and to look even further afield to offer customized solutions.

Our engineers develop all our product ranges through experimentation, testing and calculation.

Our many years of experience have given rise to a wide range of processes, and all our personnel are still working hard to bring you innovations that meet your evolving needs.

Major developments by range/year	1980/1990	1990/2000	2000/2010	2010/2020	Post 2020
Delta	.	.	• Optical sorting	• Oscillating-cage destemming • Densimetric sorting • Draining trailer with compartments • Air-blade sorting	• Destemming with pendular motion system
Bucher	.	.	• Organ process • Inertys process • Redux process	• Aquapulse process • Maestro process	• Extraflow process • Swivel drains
Flavy	• Tangential filtration of wines	• Tangential filtration of sediment and lees • Reverse osmosis	• Tangential filtration of tank bottoms • Filtration of sediment and lees	• In-line wine fining	• New generation high-capacity filter • Lees filtration



Our Delta range innovations

Diversification to better sort your harvest

Sorting the harvest by hand certainly has its advantages, but it is costly in terms of time and labour.

The development of technology and the solutions put in place by our teams are designed to help you sort more accurately and save time.

Optical sorting allows you to get the most out of your harvest by sorting it in a precise, repeatable and personally configurable way. Equipped with a computer specifically designed for high-speed optics, image analysis and decision-making are rapid.

To complete our mechanical sorting range, an air-blade sorting process has also been designed. This system allows you to automatically remove plant debris and insects, as well as pips, skins, dry berries, etc.

The question of sorting by density has also been researched and developed by our engineers. We offer a process that eliminates all floating waste, and allows you to select only the berries you want to keep, according to their density.

A new destemming process

Goodbye to threshers, destemmer shafts and rotating cages. Now is the turn of the pendular motion system to help you de-stem your harvest as effectively as possible, while greatly reducing the production of juice.

Our Bucher range innovations

From filling to washing, a complete cycle of innovation

From filling to washing, every stage has been reviewed and worked on to offer you the solutions that address your needs.

Extraflow process

This patented process ensures rapid drainage of the free juices and optimum filling of the press without rotation and with only one tilting of the tank. This major development allows very rapid extraction of the free juices, an increase in the filling capacity of the press and a reduction in pressing time.

Inertys process

The first process to protect grapes and juices from oxidation during pressing. The aromatic potential is thus preserved, resulting in wines that are more complex and fruity.

Organ process

Autonomous decision-making process that frees the operator from any programming constraints. By controlling the flow of juice, the press acts autonomously and in real time on pressure, duration and rotation. Pressurisation times are optimised for the desired degree of dryness.

Maestro process

Maestro is the solution for fully automating your press. From measuring the quantity of grapes in the press during filling to the final washing, everything is done automatically, without the need for the presence of an operator. This process offers real optimisation from filling to washing your press.

Automatic drains rinsing

Bucher presses offer a solution renowned for its efficiency in automatically rinsing drains. Alternating high-pressure water and air injections guarantee unparalleled results. This process, which is very easy to operate, saves a considerable amount of time in cleaning procedures.

Aquapulse process

Aquapulse is an automatic cleaning system for the inside of the press tank. The main benefits are increased safety for the operator (no intervention in the press), a significant reduction in washing times and a reduction in water consumption.

Quick-fit swivel drains no tools required

The self-cleaning electropolis drains have a attachment system that is easy to block and unblock by hand and without tools. They make washing easier, quicker, more efficient and consume less water.

Our Flavy range innovations

A response to environmental challenges

The Eco-Energy process integrated into Flavy FGC filters has been developed to meet today's economic and environmental challenges.

It allows you to reduce the electrical power consumption of your filter by up to 95% (depending on the wine profile) thanks to its system of continuous adjustment of operating parameters.

A world reference in sediment and lees filtration

For over 15 years, our expertise has allowed treatment of sediment and lees from sedimentation and flotation, as well as after cold stabilisation, with no restrictions on oenological products and their dosages.

Our mastery of the process guarantees recovery of up to 90% (depending on the initial load of suspended matter) of the juice from the sediment you produce.

The stable, high flow rate of our filters ensures daily treatment of up to 600 hl, depending on the filter model.

Simplified treatment for protein stabilisation of wines

The in-line injection of Bentonite UF option ensures protein stabilisation and clarification of the wine in a single step.

This is a real simplification of the wine processing chain, with major benefits for the customer in terms of reduced operating costs, wines that are available more quickly for bottling and marketing, less arduous tasks at this stage of the winemaking process and less environmental impact through savings on water consumption.

A step towards reducing volatile phenols in wine

The EP kit, combined with an osmosis unit from the Flavy ML range, acts on the volatile phenols in the wine, whatever the initial level of concentration.

It reduces them below the perception threshold to make your wine fruitier and more complex, without affecting its structure.

A single unit to filter everything

Developed for the Flavy X-Treme machine, a new 3-in-1 option extends the filter's versatility, enabling it to filter your lees from fermentation and fining, as well as your wines and lees.

This option requires no dismantling of the modules. Simply select the lees to be filtered on your control screen and that's it! With the 3 in 1, you can be sure of greater peace of mind, greater efficiency and better product quality by filtering lees and must as they are produced.

Connectivity

Innovation at the heart of our practices

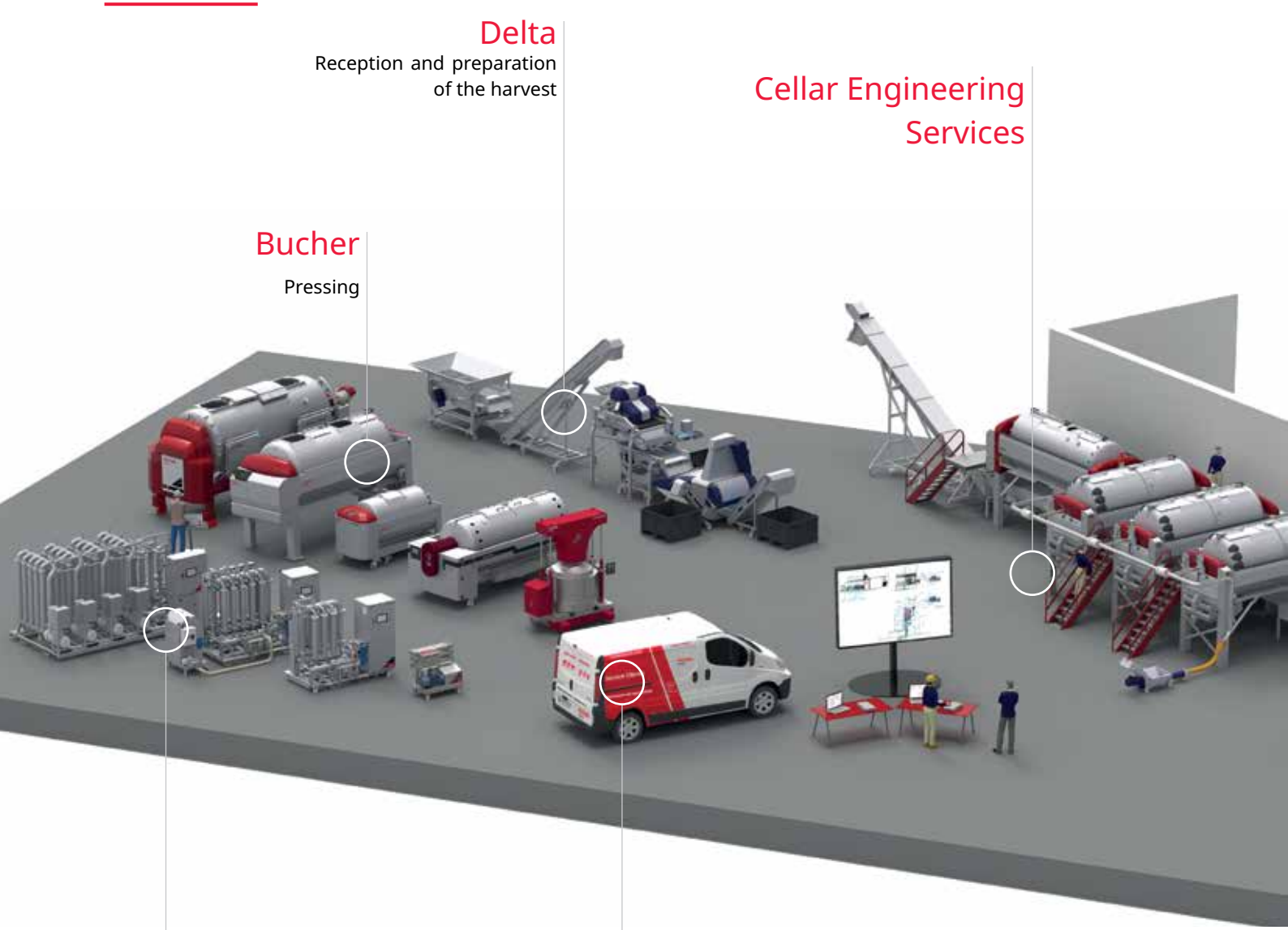
Through Service Connect, Bucher Vaslin has developed a whole range of digital offers to enable you to subscribe to our solutions, tailored as closely as possible to your essential needs in terms of assistance and remote monitoring of your equipment.

With secure, real-time access, the Winect application lets you monitor the progress of your filtration or pressing, receive alerts at the end of a cycle or in the event of an anomaly, and control your filter remotely (modify adjustment parameters, stop or restart a filtration or washing program).

Connectivity also means that you can get help more quickly thanks to remote assistance, so you'll have greater peace of mind, especially during the harvest period.

Connect Portal gives you access to a whole range of online training courses (e-Learning) to help you master the operation of your equipment (filters and presses) and to remind you of good practice, which is very useful for operators before the start of the harvest. You will also find information on all our online services, including all the technical documentation relating to your equipment.

An comprehensive range to meet all your needs



Delta

Reception and preparation of the harvest

Cellar Engineering Services

Bucher

Pressing

Flavy

Filtration

Serenity

Master, training courses

Connect, connected services

Assist, assistance support contracts

Retrofit, a newly rejuvenated eco-responsible system

Cellar Engineering Service (C.E.S.)

Bucher Vaslin's cellar engineering service offers you personalised expertise to support you at every stage of your project. Our team of experts is at your side to understand your specific needs, preferences and constraints. The team then designs a tailor-made solution and ensures that your project runs smoothly.



Safety and Security

- Risk analysis
- Assistance in drawing up a risk prevention plan
- Interaction with the safety coordinator

Studies

- Advisor
- Feasibility
- Definition of needs
- Integration of the customer's oenological processes

Drawing up of plans

- 2D/3D plans
- Layout schematic
- Interactions with civil engineering work



Our dedicated experts

Project account manager

The project account manager works with our network in collaboration with our sales representatives and dealers around the world.

This technical expert is responsible for analysing, costing and monitoring project implementation.

Attentive to needs, the project account manager adapts products and services to meet customer requirements.

Worksite supervisor

The supervisor coordinates the Bucher Vaslin teams and other service providers in the field.

The supervisor is responsible for safety at the installation site.

Designer

The designer is in charge of the preliminary design and implementation plans for our customers' installations.

The designer also manages interactions with civil engineering works.

Product adaptation

- Customisation
- Chassis and process modification
- Automation and supervisory interaction

Complete end-to-end projects

- Full integration of the product and its environment
- Personnel and materials circulation zones
- Piping
- Structural support elements



Project progress monitoring

- Management of the tasks distributed among parties on a worksite
- Deadline monitoring
- Installation documentation



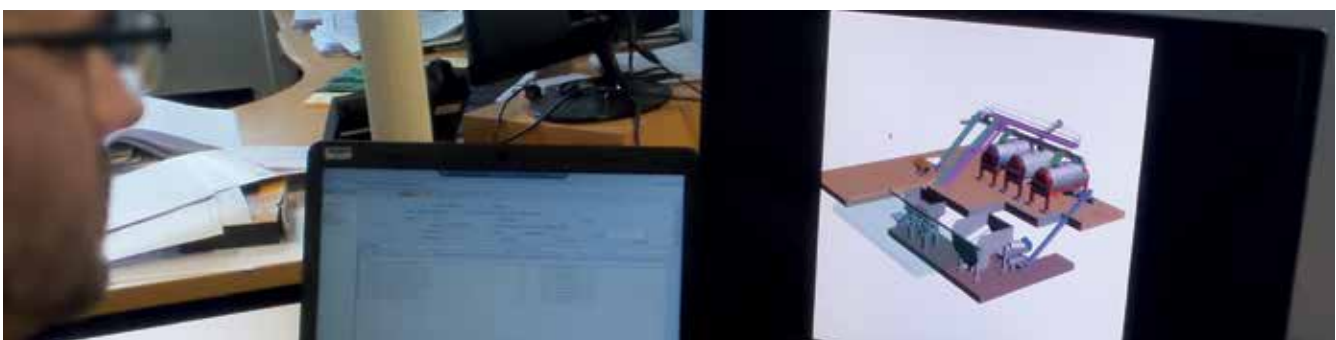
The services offered by the C.E.S.

Preliminary project study and costing

Description	Benefits	Public concerned
The pre-project study enables preliminary plans to be drawn up and estimates to be drawn up.	<ul style="list-style-type: none"> • Feasibility validation • Awareness of constraints • Selection of the optimal solution • Awareness of the costs of different solutions 	<ul style="list-style-type: none"> • End customer • Distribution network

Assistance

	Description	Benefits	Public concerned
Assistance in defining the need and creating the specifications	In relation with the sales force and the customer, this assistance makes it possible to define the requirement in its entirety (establishment and comparison of several operating scenarios, help in drafting the specifications).	<ul style="list-style-type: none"> • Sharing of experience and expertise • Formalisation of requirements • Provision of new solutions 	<ul style="list-style-type: none"> • End customer
Technical assistance	The technical assistance is composed of technical references on the products in connection with the design office.	<ul style="list-style-type: none"> • Sharing of experience and expertise • Links with various internal Bucher Vaslin departments 	<ul style="list-style-type: none"> • Dealers
Assistance in drawing up the risk prevention plan	This assistance enables the customer to comply with legal obligations by helping to draw up the documents.	<ul style="list-style-type: none"> • Assistance in drafting the risk prevention plan for a project 	<ul style="list-style-type: none"> • End customer



Follow-ups

	Description	Benefits	Public concerned
Project monitoring	The customer is monitored and supported in the completion of his project (progress monitoring, coordination with the various parties involved, provisional and final acceptance in factories and on site, drawing up of end-of-site reports, creation of completed works file).	<ul style="list-style-type: none"> Ensuring that the technical solution complies with the pre-project study 	<ul style="list-style-type: none"> End customer Distribution network
Site monitoring and follow-up	This follow up involves presence and expertise, on the ground, for project monitoring and coordination.	<ul style="list-style-type: none"> Control of deadlines and conformity of the final result with what was agreed with the customer 	<ul style="list-style-type: none"> End customer
Sourcing and follow-up of partners	In conjunction with identified partners, external solutions are proposed according to requirements. (Drawing up specifications for suppliers and subcontractors, issuing invitations to tender, selecting partners, monitoring implementation).	<ul style="list-style-type: none"> Offering a global solution that goes beyond Bucher Vaslin's catalogue of standard products and services 	<ul style="list-style-type: none"> End customer Distribution network

Made-to-measure

	Description	Benefits	Public concerned
Creation of specific products and accessories	According to the customer's needs, depending on the contractual elements, it is possible to develop specific complements (mechanical study, electrical and electrotechnical study, automations study).	<ul style="list-style-type: none"> Solution tailored to customer needs 	<ul style="list-style-type: none"> End customer Distribution network Bucher Vaslin R&D Department
Customisation and adaptation of standard products	Depending on the customer's needs, and depending on contractual elements, it is possible to follow up specific product adaptations (feasibility analysis in partnership with the product's design office, creation of modification specifications, design of customised peripherals or accessories, validation of modifications).	<ul style="list-style-type: none"> Solution tailored to customer needs 	<ul style="list-style-type: none"> End customer Distribution network

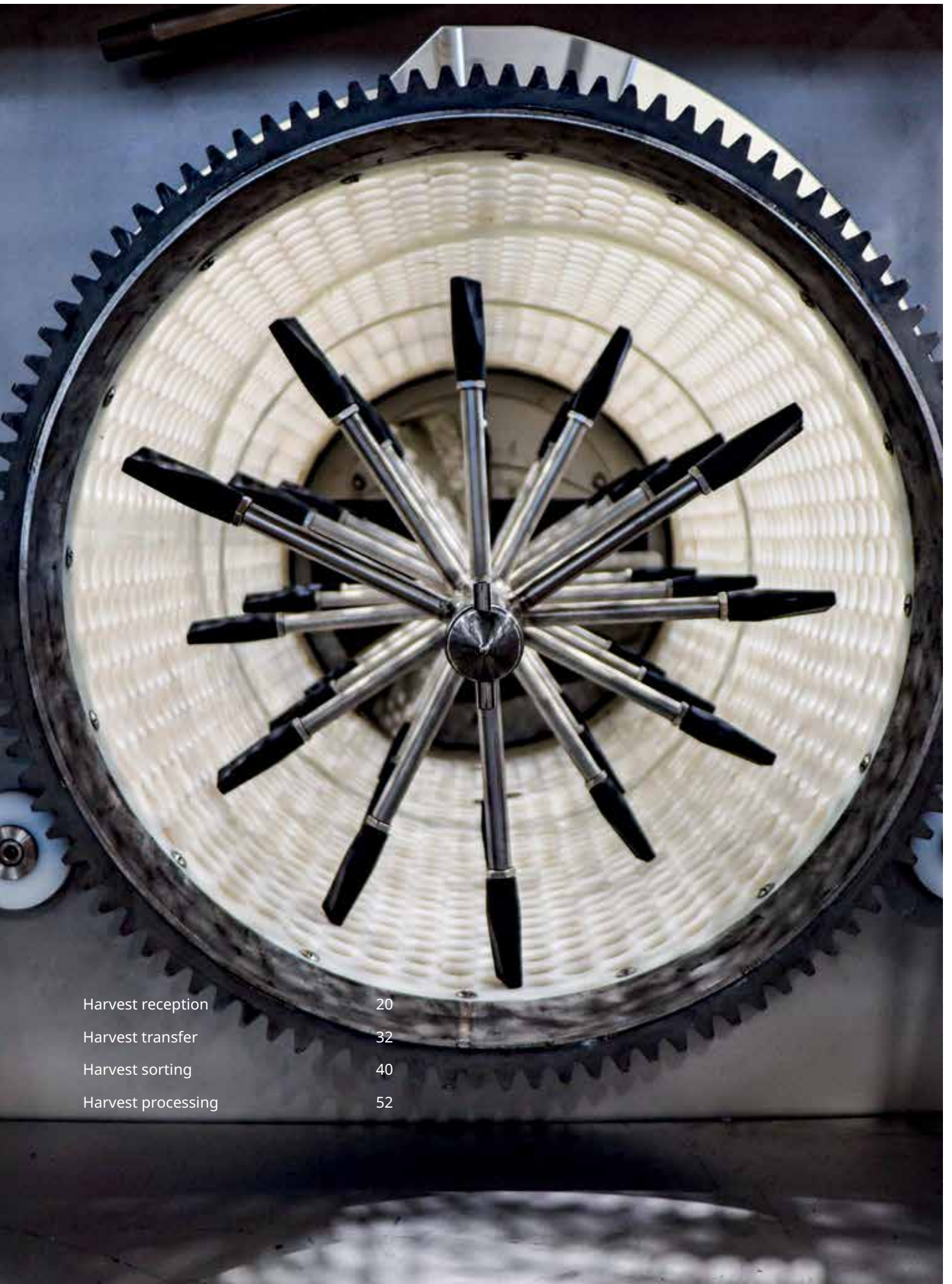
Our Delta range

The quality objective on reception of the harvested grapes is generally very high as it has a close bearing on the final quality of the wine.

Juices may be released from the grapes during harvesting (machine harvesting), and may continue during transport, reception in the winery, pumping... and end with pressing.

The fundamental idea of protecting the harvest by by optimising physical actions or by limiting mechanical impacts on the grapes must be applied to every stage of harvest collection and processing.

To help you achieve that objective, our Delta range of products includes equipment for harvest reception to thermovinification, including grape sorting, stalk separation (destemming), crushing, pumping, and conveying. Learn more about the Delta range.



Harvest reception	20
Harvest transfer	32
Harvest sorting	40
Harvest processing	52

Harvest reception





Remorque Delta RVE



From reception to transfer of the harvest

The Delta RVE vibrating tipping trailer transports harvested grapes, whether picked manually or mechanically, directly from your vineyard to your winery.

Assured efficiency

The Delta RVE trailer evenly distributes the harvest without crushing. The drainage of free juice is facilitated by the presence of removable drains, as well as by the side tanks, which are themselves equipped with inspection hatches. The juice can be stabilized upon reception in the tank.

All components in contact with the grapes and juice comply with current regulations on materials in contact.

Easy maintenance

The Delta RVE trailer requires minimal maintenance and mechanical upkeep. Easy access to the interior simplifies cleaning.

User safety

The RVE hopper has European homologation for grape harvesting hoppers towed by any type of tractor. It includes an inertial braking system.

In addition to these features, the bin is fitted with an under-ride protection bar and anti-tilt struts. This system is compatible with all types of tractor.

	RVE 40	RVE 50	
Capacity	43	52	hl
Body width	2.02	2.22	m
Loading height	1.90	1.90	m
Horizontal platform emptying height	2.42	2.42	m
Maximum tilt platform emptying height	2.17	2.17	m

Options

- Protective tarp cover
- Reversing camera
- Hydraulic units
- Electrical control
- Mudguards
- Grilles
- Step-up
- Tank sulphiting system
- Plate narrower
- Rear hatch for hopper
- Valves



Delta AEV vibrating hoppers



From reception to transfer of the harvest

Delta AEV vibrating conveyors allow for the reception and transfer of manual or mechanical harvests. With a capacity of 30 to 150 hl, they are essential for optimal destemming quality.

Assured efficiency

Delta AEV vibrating hoppers distribute the harvest evenly without crushing. Drainage is made easier by the fully removable grille with trapezoidal bars. This prevents clogging and saves time.

Combined with drains, this increases drainage capacity. Adaptable to your working environment, these hoppers fit all types of bins.

Guaranteed user safety

The absence of moving mechanical parts gives Delta AEV vibrating hoppers genuine user safety. The parts of the hopper in contact with the grapes are all made of stainless steel, which guarantees food safety.

Easy maintenance

Maintenance and mechanical servicing are reduced on Delta AEV hoppers. The fact that the corners of the hopper are shaped to avoid juice retention and that the juice tank can be dismantled makes it easy to maintain.

	AEV 307	AEV 407	AEV 507	AEV 607	AEV 807	AEV 510	AEV 610	AEV 810	AEV 1010	AEV 1210	AEV 1510	
Hopper capacity	30	40	50	60	80	50	60	80	100	125	150	hl
Length	4250	4250	4250	4420	4800	4250	4250	4500	4800	4800	4800	mm
Width	2030	2200	2215	2560	3150	2200	2215	2780	3140	3140	3140	mm
Loading height	1980	2050	2220	2260	2505	2100	2270	2400	2550	2750	2960	mm

Options

- Splash guard riser
- Electric actuator

Tilting vibrating conveyors Delta CV / CVE



From reception to transfer of the harvest

They feed harvest to both destemmers and sorting tables, as well as automated sorting systems (such as Delta Vistalys) and presses.

Assured efficiency

Delta AEV vibrating conveyors ensure even distribution of grapes without crushing. The fully removable trapezoidal bar grid optimizes drainage, preventing blockages and saving time. When combined with drains, drainage capacity is further enhanced. These versatile conveyors can be adapted to fit any bin type.

Guaranteed user safety

The absence of moving mechanical parts gives Delta CV/ CVE vibrating and tilting hoppers genuine user safety. The parts of the hopper in contact with the grapes are all made of stainless steel, guaranteeing food safety.

Easy maintenance

Maintenance and mechanical servicing tasks are reduced on Delta CV/CVE hoppers. The fact that the corners of the hopper are shaped to avoid juice retention and that the juice tank can be dismantled makes it easy to maintain.

	CV 35	CV 45	CV 55	CV 65	CVE 35	CVE 45	CVE 55	CVE 65	CVE80	
Capacity	33	43	52	65	33	43	52	61	80	hl
Cylinder volume	1+7	1+7	1+7	-	2+7	2+7	2+7	7+7	22+17	l
Loading height	1760	1760	1760	2150	1900	1900	1900	1650	1850	mm
Horizontal platform emptying height	1260	1260	1260	1030	2200	2420	2420	2160	2860	mm
Maximum tilt platform emptying height	1040	1040	1040	980	2170	2170	2170	2080	2830	mm
Width	1620	2020	2220	2640	1620	2020	2220	2650	2800	mm

Options

- Variable speed drive for vibrating plate

Delta Evolution 2/4/6/8/10

Rotating cage destemmers



Harvest de-stemming

Assured efficiency

Delta Evolution destemmers offer high-quality treatment of berries when used in fragile harvest configuration. They preserve the berries during destemming. Depending on its configuration, the rate of burst berries on Pinot Noir drops from 75% to 25%. It is equally effective on Pinot Noir, Syrah, Cabernet, Gamay and Riesling. A crusher can be integrated directly.



The shaft and cage rotate in the same direction to avoid shearing the grapes. The shaft is offset, which allows the screen to be unclogged and prevents the stalks from being crushed.

Easy maintenance

Delta Evolution destemmers require less maintenance and mechanical servicing. Access to the cage simplifies cleaning and ensures quality hygiene.

User safety

To ensure user safety, the destemmers stop if the side covers open.

	Evolution 2	Evolution 4	Evolution 6	Evolution 8	Evolution 10	
Maximum flow rate with standard shaft and cage*	20	30	50 at 55	70 at 80	85 at 110	t/h
Length	2280	2820	3040	3660	3650	mm
Width	870	1090	1210	1420	1420	mm
Height	800	1020	1200	1480	1480	mm
Tare weight	280	450	710	885	900	kg

* For information only, variable according to the grape varieties, the state and nature of the harvest (manual or machine) and the configuration of the destemmer.

Options

- Shafts
- Cages
- hoppers
- Chassis support

- Washing ramp
- Berries canalization
- Crusher drive system



Oscillating cage destemmers Delta Oscillys



Clean and precise stalk separation by pendular motion

Oscillys destemmers use the high amplitude oscillation of a cage, the aim of which is to detach the grapes from the stalk by inertia, thus preserving the integrity of the berries.

Assured efficiency

Delta Oscillys destemmers combine high destemming capacity with a compact footprint. The harvest are fed by gravity into a cage, without a beater or shaft. The berries and stalks are collected on a roller sorter.

Depending on the model, there are two types of cage to choose from :

- On the Delta Oscillys 50, the HDPE (high-density polyethylene) cage is short.
- On the Delta Oscillys XM/XL, the wide, pentagonal cage ensures single-layer treatment of bunches in the central zone.

Depending on the grape variety, the state of health and the ripeness of the grapes, the user can adjust the oscillation speed, the type of cage, the spacing between the rollers in operation and their speed.

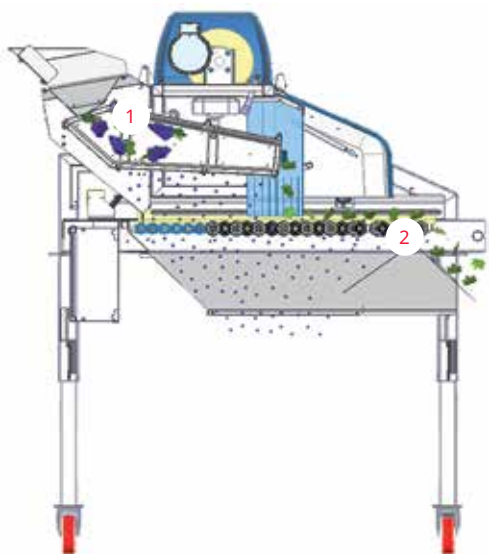
Easy maintenance

Accessible grease nipples make cleaning and greasing quick and easy.



Citation





Focus on how Delta Oscillys XM/XL operate

This exclusive and patented destemming system (3 patents) allows efficient and quantitative destemming.

The harvest is fed by gravity into a hopper and wide cage (1). The two zones of the sorter (2) give you optimum sorting quality, thanks to the quality of the destemming. This preserved the integrity of the berries, without shredding the stalks and green debris (leaves, petioles).

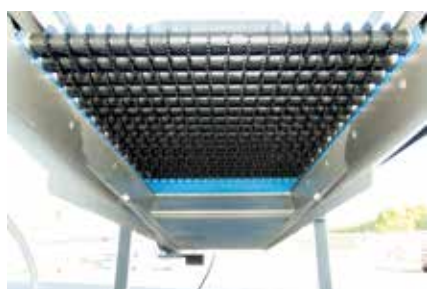
The proportion of residual plant parts is significantly reduced with Delta Oscillys. It achieves a ratio* ranging from 0.2% to 0.5% compared with 2% to 4.5% for a traditional destemmer.

* For information purposes only, variable according to the grape variety, as well as the nature and condition of the harvest (manual or machine).

	Oscillys 50	Oscillys XM Max	Oscillys XC Max	Oscillys XM	Oscillys XL	
Max. flow rate:	Up to 6t/h*			Up to 15t/h*	Up to 25t/h*	t/h
Total height	1600			1470	2485 / +500	mm
Exit height of the "berries"	460			500	1107 / +500	mm
Length	2080			1850	2674 / +500	mm
Width	1170			1550	1768 / +500	mm
Length for opening covers	1170			2070	2780	mm
Height for hopper tipping	2080			1980	2806	mm
Height for opening the covers	1740			1810	2492 (front) 2641 (rear)	mm
Tare weight	450			600	1000	kg
Installed electrical power	1.65			2.05	2.05 (without optional extras) 2.15 (with stalks conveyor belt)	kW

* For information purposes only, variable according to the grape variety, as well as the nature and condition of the harvest (manual or machine).

Technology at your service



Two-zone sorter

Berries and stalks are collected on a roller sorter. The first zone distributes the harvest and separates the juice from the berries.

The second zone separates the berries from the stalks and green debris.

Trémie option Max



Oscillys XM/XL destemmer cage

Wide cage and pentagonal shape ensures treatment in the central zone and in a single layer of bunches.

The kinematics of the cage generate a progressive destemming force right from the start of the cage.



Oscillys 50 destemmer cage
Short-length HDPE cage.



Drainage tray
With adjustable roller spacing.

Additional cage
DN 25, 30 or 35.

Cage 1st mounting
Choice of 30 or 35 mm.

Frame for Delta TRV 20
Height between 1000 and 1500 mm.

Destemming
cage

Harvest feed



Two-zone sorter

Chute

Combined with a mobile separating deflector.

Spacing rake

Adjustment of the spacing of the sorting rollers from 17 to 21 mm instead of the standard setting of 15 to 19 mm.

Stalk evacuation belt

- Length 1m90, 400mm smooth belt.
- Only for Delta Oscillys XL.

Harvest entry hopper

For supply from Delta RVE trailer.

Delta F / FC / FCB crushers



For high-quality crushing

Our Delta crushers are equipped with two special rollers to break the berry skin and ensure better extraction during pressing, while preserving the pips.

Assured efficiency

Delta F / FC / FCB crushers can be integrated into the destemmer system (Delta Evolution). The support bars offer a choice of two different positions.

A user safety system

The safety grille above the hopper ensures operator safety when operating Delta F / FC / FCB crushers.

The lower position allows the crusher to be placed on a pump. The high position allows the crusher to be positioned in a 500 mm diameter tank door.

The spacing of the rollers is clearly visible and can be adjusted by turning knobs. These one-piece rollers have no retention zone between the modules.

	F20	F2	F4	FCB XS	FCB XM	FC6	FC8	FC10
Maximum throughput of destemmed grapes (t/h)	10 à 25	15	20	8	15	60	80	100
Maximum throughput of whole harvest (t/h)	3 à 12	12	15	Not suitable	Not suitable	50	70	90
Power (kW)	1,5	Not motorised	1,1	2 x 0,225	2 x 0,370	3	3	4

Options

- Trolleys
- Hoppers

Delta BFR stalk splitter



La diminution du volume de la rafle.

Designed to be integrated into the Delta range of destemmers, it can process a maximum of 10 t/h of whole grapes, depending on the grape variety.

Assured efficiency

The Delta BFR stalk splitter will allow you to reduce the volume of stalks by up to 80%.

Split stalks are used for distillation, spreading and recycling as biomass.

Its small footprint means it can be easily integrated into the working environment.

	Delta BFR	
Maximum capacity for whole grapes	12	t/h
Length	2160	m
Width	1010	m
Height	1030	m

* Depending on the grape variety.

Options

- Frame riser
- Hopper crusher



Transferring the harvest



Belt conveyors Delta TRE / ELVTR



Transferring the harvest

The Delta ELVTR and Delta TRE belt conveyors are ideal for transferring fresh grapes, or macerated grapes or for removing stalks and dried pomace.

Transfer simplicity

The Delta ELVTR and Delta TRE belt conveyors are 100% stainless steel, making them extremely robust over time.

Easy maintenance

The conveyor belts are removable (FDA and EU 1935/2004 certification), making them easy to maintain.

The assurance of adaptability

The belts are fitted as standard with an electronic variable speed drive, and are available in widths from 300 to 500 mm, enabling the belt speed to be adapted as precisely as possible to the harvesting site.

Assured efficiency

The 60 mm high battens provide better support for the harvest and reduce bunch fall during transfer.

Using the manual pump, the hydraulic lifting carriage can be used to adjust the height of the belt as required. Delta TRE conveyors are available in three lengths (3 m, 4 m and 5 m) and widths (400 mm and 500 mm for lengths of 4 m and 5 m), and Delta ELVTR conveyors are made to measure.

Options

- Adapters
- Chutes
- Sleeve
- Hoppers
- Washing ramp



Our pump systems

The Delta range of pumps transports destemmed grapes and transfers vatted pomace and wine.

Delta DP

The Delta DP pump is a peristaltic pump with two applications: a grape harvest pump and a wine pump. Self-priming, this pump can operate at depths of up to 7 metres. It can be combined with a feed boost hopper.

Peristaltic pumps offer ease of use, great versatility and very good pumping quality.

Its smooth, continuous transport enables the quality of the destemmed harvest and the wine to be transferred (dual function).

Its safety features include a safety mechanism when running dry.

Delivered with a compatible washing grate, it requires little maintenance and ensures optimal hygiene.

Options

- Grilles
- Sensors
- Hoppers and risers
- Vacuum suction switch
- Wireless remote control
- Control console



Delta PMV & PM

At the heart of the winemaking process, Delta PMV and PM pumps ensure the reception of fresh grapes and can be adapted to transfer vatted pomace.

The PMV and PM pumps ensure minimal crushing of the harvest. They are equipped with geared motors and a high-quality, FDA-certified rotor-stator assembly developed specifically by Bucher Vaslin.

Equipped with variable speed drives, they can be fitted with two level sensors for continuous operation.

Its safety features include a safety mechanism when running dry.

Supplied with an compatible washing grille, it requires very little maintenance and guarantees optimum hygiene.

Options

- Grilles
- Sensors
- Hoppers
- Inverted drawbars



Delta PVE & CPM

Like the Delta PMV and PM, the PVE and CPM pumps are generally positioned at hopper level.

PVE pumps are placed either under the tanks or in suction mode as a replacement for piston pumps.

They are equipped with geared motors and a high-quality, FDA-certified rotor-stator assembly developed specifically by Bucher Vaslin.

They can also be positioned under the Delta Extractys.

The Delta CPMs are placed under the destemmers. They can also be used for reception.



Delta Flex

Positive volumetric pumps with flexible impellers, slow or fast speed. Flex pumps are used for the transfer of juice and wine.

The low rotation speed of the Delta Flex pump means that pips and pulp are not destroyed. It is reversible and self-priming.

This pump can be single-speed, two-speed or used with a variable speed controller. Its soft-bladed impellers are made from food-grade neoprene.

The Delta Flex pump is used for pumping-over, descaling, filtration, filling and bottling.

Options

- By-pass valve
- DIN threading
- Pressure switches
- Radio control
- Pressure regulators



Delta Twin

The Delta Twin pump is a slow-speed, eccentric double-piston rotary pump. It is used to transfer juices and wines.

Its suction power allows it to reach up to 8 metres dry, which offers the possibility of transferring material over a long distance.

Twin pumps can be used to pump viscous liquids. Easy to clean and maintain.

It is used for pumping-over, transfer, filtration, barrelling, bottling, lees, musts and wines.

Options

- By-pass
- Integrated flow meter
- 7" touch-screen with PLC
- Pressure switches
- Radio control
- Pressure regulators
- Liquid shortage detection probe



Delta LOB

Suitable for all types of winery work, the Delta LOB pump is the very definition of versatility. It is suitable for transferring grapes, must and wine. It helps with bottling, pumps out the lees and can be combined with your filtration system.

The Delta LOB pump has food-grade hard nitrile lobes. Allows solid particles up to 50 mm in diameter to pass through.

Self-suctioning, this pump can go up to 8 metres dry. They are very gentle on the wine by ensuring a continuous flow without mixing.

Highly resistant to temperature (from -10°C to 90°C) and pressure (from 4 to 10 bar depending on the model), this lobe pump dissolves very little oxygen and allows solids to pass through.

Options

- 7" touch-screen with PLC
- Counters
- Vibrating blades
- Pressure switches
- Radio control
- Hoppers
- Motorised quick-acting valve



DP pumps

	DP01	DP02	DP03	DP04	
Wine throughput	15 to 50	30 to 75	55 to 170	100 to 350	hl/h
Maximum throughput of destemmed grapes*	-	3 to 6	4.5 to 14	8.5 to 29	t/h
Length	1085	1111	1350	1581	mm
Width	465	520	550	724	mm
Height	902	1016	1185	1532	mm

* DP pump combined with a hopper.

PMV / PM pumps

	PMV 2	PMV 4	PMV 4 VAR	PMV 4 VAR low capacity	PM6V mono 9kw	PM6V mono 11kw	PM6M mono 9kw	PM6M mono 11kw	PM6 VAR 9kw	PM6 VAR 11kw	PM8 mono 11kw	PM8 mono 15kw	PM8 VAR 11kw	PM10	
Maximum throughput of destemmed grapes	20	30	10 to 30	3 to 16	60	-	-	-	30 to 60	-	80	-	40 to 80	130	t/h
Maximum throughput of destemmed vatted pomace	10	15	10 to 15	-	-	-	30	-	-	-	40	-	20 to 40	60	t/h
Length	2,254	2,272	2,272	2,272	-	2,550	-	-	2,750	-	2,820	-	-	Made to measure	mm
Width	715	715	715	715	-	800	-	-	800	-	800	-	-	Made to measure	mm
Height	970	1,021	1,021	1,021	-	1,160	-	-	1,160	-	1,170	-	-	Made to measure	mm



PVE pumps

	PVE 80	PVE 100	
Wine throughput	30	45	hl/h
Length	1930	2240	mm
Width	670	670	mm
Height	680	610	mm

Flex pumps

	Flex 35/70	Flex 50/100	Flex 70/140	Flex 90/180	Flex 110/220	Flex 140/280	Flex 170/340	Flex 300/600	Flex 5/140 Var Elec	FLEX 15/240 Var Elec	FLEX 15/260 Var Elec	FLEX 25/400 Var Elec	FLEX 50/700 Var Elec	
Wine throughput*	35 to 70	50 to 100	70 to 140	90 to 180	110 to 220	140 to 280	170 to 340	300 to 500	5 to 140	15 to 240	15 to 260	25 to 400	50 to 540	hl/h
Length	1,018	1,018	1,043	1,043	1,043	1,130	1,127	1,018	1,020	1,134	1,127	1,240	1,208	mm
Width	370	370	370	370	370	370	370	440	376	346	346	412	440	mm
Height	720.5	720.5	720.5	720.5	720.5	720.5	720.5	920	721	826	826	810	910	mm

* Tests carried out with 3 m of pipe diameter 50 in water at 15°C. Pressure losses may vary depending on the pipework used, the nature of the product conveyed and the impeller.

Twin pumps

	Twin 100	Twin 300	
Wine throughput*	5 to 100	30 to 300	hl/h
Length	1100	1400	mm
Width	450	600	mm
Height	800	950	mm

* Tests carried out with 12 m of 70 mm diameter suction pipe and 6 m of discharge pipe in water at 15°C.



LOB pumps

	LOB 200	LOB 300	LOB 600	LOB 1000	
Wine throughput*	15 to 240	30 to 340	60 to 660	80 to 1100	hl/h
Length	1240	1480	1580	1800	mm
Width	610	610	650	750	mm
Height	1000	1000	1000	1000	mm

* Tests carried out with 12 m of 70 mm diameter suction pipe and 6 m of discharge pipe in water at 15°C.

Harvest-sorting





Delta TBE belt sorting table



Manual sorting

This sorting table provides a steady feed to the downstream equipment on the reception line (destemmer, crusher, pump). Depending on the model, it is possible to have between 6 and 12 sorters around this table.

Assured efficiency

The Delta TBE belt sorting table promises efficient transfer of the harvest, with numerous options to facilitate manual sorting.

Easy maintenance

With the belt's quick-release system for easy cleaning, the table is easy to maintain.

It is quick and easy to use, with limited retention zones.

A user safety system

The Delta TBE belt sorting table guarantees stability in use.

It is equipped with a with FDA and EU 1935/2004 certified positive-drive endless belt, and a variable-speed geared motor ranging from 3 to 8 metres/mm.

	TBE	
Variable speed gearmotor	De 3 to 8	m/min
Length	Fom 3500 to 6500	mm
Total height Min./Max.	910	mm
Width	1186	mm

Options

- Adapters
- Lighting ramp
- Reception hopper
- 3 lane adjustable positive sorting

Vibrating sorting table

Delta TRV



Mechanical sorting

The Delta TRV vibrating sorting table lets you separate the noble product from the released juices and plant debris (damaged berries, leaf stems, diseased berries, insects, etc.).

Depending on the model, the Delta TRV table offers the possibility of having between four and six sorters around it.

Assured efficiency

The Delta TRV vibrating sorting table ensures efficiency when sorting grapes, thanks to its quick and easy operation.

It offers practical recovery of free juices and/or plant debris.

Its self-evacuating grille for all small vegetable waste (verjuice, sun-dried berries, etc.) enables clean must to be recovered.

Easy maintenance

Cleaning is quick and easy, and retention areas are limited.

A user safety system

The sorting table ensures stability.

	TRV 20	TRV 25	TRV 35	
Max. throughput	From 10 to 12	From 20 to 25	8	t/h
Drainage surface	0.7m ²	1.4 m ²	0.90m ²	m ²
Height	1100	1360	900	mm
Length	2000	2550	3500	mm
Width	1350	1620	750	mm

Options

- Adapters
- Drainage grille
- Washing and drying ramp
- Returner
- Narrower
- Box support

- Large-capacity hopper
- Standard reception hopper
- Hopper for bins
- Remote variable speed drive



Delta Trio sorting table



Mechanical sorting

Delta Trio is a roller sorter with a vibrating distribution hopper.

Assured efficiency

The Delta Trio sorting table allows the harvest to be sorted while keeping the grapes in good condition when they come out of sorting. It is particularly effective for leaf tails and bunches.

Its roller spacing adjustment system is patented by Bucher Vaslin and the roller rotation speed is variable.

The sorting table is easy to use and simple to adjust. It can be adapted to all feeding conditions: vibrating bin, destemmer, screw bin, etc.

Easy maintenance

The trough and spiral can be completely dismantled for easy cleaning.

Options

- Distribution arm
- Screw box
- Rake assembly
- Automatic adjustment of roller spacing (for Delta Trio XXL)
- Frame riser





Focus on how Delta Trio works

The harvest is poured into the vibrating hopper (1), then onto the distribution rollers (2).

The juice and small elements are separated from the harvest by these rollers.

	Trio XS	Trio XM	Trio XL	Trio XXL	
Maximum throughput of destemmed grapes	6	15	25	60	t/h
Available height under the table Min./Max.	460 / 960	570 / 1070	540 / 1040	540 / 1040	mm
Total height Min./Max.	1000 / 1500	1390 / 1890	1210 / 1710	1210 / 1710	mm
Length	1780	1860	2480	2500	mm
Width	1160	1550	1560	1560	mm



Control unit

The spacing between the sorting rollers is adjusted during operation.



Vibrating distribution hopper

The harvest is conveyed to the distribution rollers.



Trough and spiral

They can be completely dismantled for easy cleaning.

Delta Rflow sorting table



Mechanical sorting

Delta R-Flow processes destemmed grapes, either manually or by machine. Its high-speed automatic sorter can handle up to 15 metric tons of grapes per hour.

Assured efficiency

The Delta R-Flow air blade sorting table promises efficiency, removing small, light plant debris, millerandage, dried grapes, pips and skins, as well as insects.

The pimped belt provides greater stability for the grapes, and also speeds up grape sorting to 2.5 m/s.

The distribution and draining table allows free juices to be recovered. The position of the blower and cutter bars is easy to adjust.

Options

- Washing ramp
- Waste evacuation belt
- Elevator belt





	Delta Rflow	
Maximum throughput depending on grape variety	15	t/h
Installed electrical power	5.5	kw
Total height	1690	mm
Available height at the berries outlet	570	mm
Available height at the waste outlet	315	mm
Feed height	1300	mm
Length	4100	mm
Width	1650	mm
Weight without riser	950	kg

Density sorting table Delta Densilys



Density sorting

This patented belt provides both drainage and conveying.

Assured efficiency

The destemmed harvest is poured into a bath of sweet juice. The density of the juice separates ripe berries (which are denser) from less dense elements (less ripe berries, plant debris, etc.).

The ripe berries are received on a flexible drip belt. As the ripe berries are conveyed, the belt is tilted and the bending of the belt allows the juice to drain off. The less dense elements are carried by a stream of juice to the overflow tank.

Less ripe berries and plant debris are separated from the juice by a draining screw. The juice is recycled to the tank by a pump. Depending on the level of sorting required, the operator can adjust the density level of the bath.

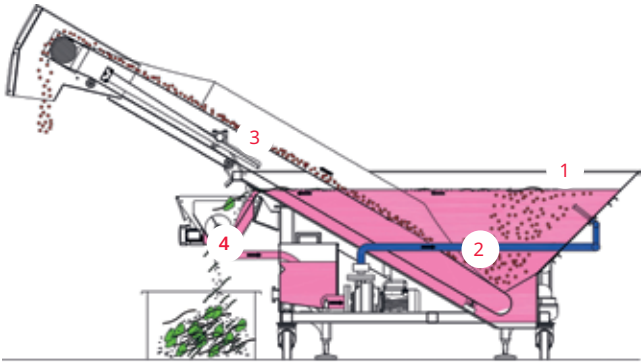
Easy maintenance

Hydraulic tilting of the conveyor facilitates washing and transport.

Options

- Splash guard risers
- Circulation system
- Harvest drying system
- Ball valve





How Delta Densilys works

The destemmed grapes are poured into a sweet juice bath (1).

The density of the juice separates (2) the ripe berries (denser) from the less dense elements (less ripe berries, plant debris, etc.).

The ripe berries are then conveyed and drained (3) to the rest of your receiving line. The floating waste is evacuated (4) as it leaves the bath.

	Densilys XS	Densilys XM
Maximum throughput of destemmed grapes (t/h)	6	12
Maximum capacity for washing the untreated harvest (t/h)	3	6
Hopper capacity (hl)	7.5	10
Height of raised / lowered conveyor belt (mm)	2430 / 1420	2430 / 1420
Available height at berry outlet (mm)	1930	1680
Available height at waste outlet (mm)	710	700
Length (mm)	3990	3940
Width (mm)	1800	2460



Hydraulic pump

This pump makes it possible to tilt the belt according to its use.



Berry elevator conveyor

The conveyor takes the ripe berries to the top of the table. During conveying, the deformation of the belt improves the draining of the berries by limiting crushing.



Hopper

The harvest is poured into the hopper, and the liquid (juice, sugar water or clear water) is used for densimetric sorting.

Optical sorting table Delta Vistalys



Optical sorting

The Delta Vistalys sorting table offers you a solution for sorting your harvest according to specific parameters adapted to your needs.

Assured efficiency

The grape berries are sorted using a colour camera. Continuous image analysis enables the user to graduate the sorting process with extreme precision, depending on his/her objectives and the initial quality of the harvest.

The winemaker defines his sorting level by setting the colour and shape of the objects.

He can choose to select berries of perfect integrity and ripeness and eliminate foreign bodies, plant matter, pink berries, wilted berries and parasitic berries.

This system delivers high productivity of up to 10 t/h. The (optional) machine connection enables remote control via the Hotline.

Easy maintenance

It is easily accessible for cleaning and maintenance.

Options

- Connectivity
- Frame riser
- Sensor
- Waste screw





	Delta Vistalys HD	
Maximum throughput (depending on grape variety)	15	t/h
Compressed air requirement	40m ³ to 6 bars	m ³
Height	2300	mm
Length	2430	mm
Width	1810	mm



Draining and distribution of the harvest

100% of the berries are fed evenly to the sorting unit via a Delta TRV vibrating table, installed upstream to drain the destemmed harvest.

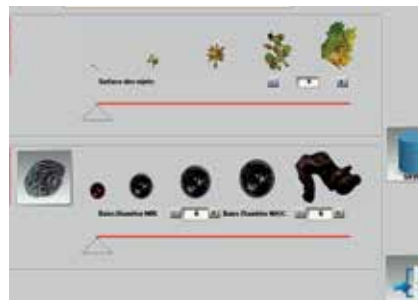
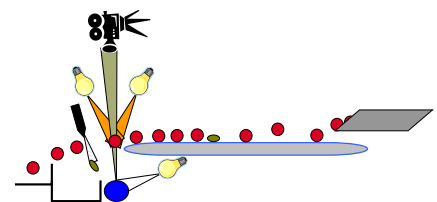


Image capture and analysis

A pimped belt conveyor moves at a constant high speed (2.5 m/s or 10 km/h). The berries are distributed between the pimples and no longer move, which means that sorting accuracy is maintained at full speed.

Thanks to continuous lighting of the berries and shadow-free LED backlighting, the images taken by the high-speed, high-definition colour camera are sharp and precise.

They can then be processed by a powerful computer calculator system, specifically adapted to grapes.



Harvest sorting

Once the images have been analysed, undesirable elements are automatically removed using high-frequency pneumatic air nozzles.

Optical selection table Vistalys Ruby



Select the invisible

The Delta Vistalys Ruby is the optical selection tool that offers a detailed analysis of the ripeness of all the berries thanks to technology that pushes the boundaries.

Berries are selected according to a maturity gradient

The Delta Vistalys Ruby uses non-harmful scanning to select fresh and ripe berries. It makes it possible to distinguish the most immature berries or damaged fruit that nevertheless appear identical to the naked eye.

Vistalys Ruby then achieves the impossible by distinguishing these berries from fresh and ripe fruit thanks to technology that pushes the boundaries.

The key to this breakthrough innovation is the promise of preserved typicality, of tailor-made products to meet your highest expectations.

100% of the berries are tested

The touch screen offers a simple interface on which the operator can intuitively select fresh and ripe fruit. The graphic representation of the ripeness of the berries during the selection process provides an overall view for total control of the harvest batch.

Complete washing system

The front and rear hoods can be lifted 90° for easy cleaning. A thorough rinsing system, including removable built-in brushes, has been designed to meet all your needs.



	Delta Vistalys Ruby	
Max flow rate (depending on grape variety)	3 à 5	t/h
Air requirement	13 kw and 6 bars	kw
Height	1967	mm
Length	2853	mm
Width	1402	mm



Optical selection according to phenolic ripeness
Automatic berry selection according to a maturity gradient.



Taste the simplicity
The touch screen provides a simple interface for intuitive selection of fresh and ripe fruit.

The graphical representation of the ripeness of the berries being selected provides an overall view for total control of the harvest batch.



The promise of consistent quality

- Making red wine with fresh and/or ripe fruit
- Vinification of the heart of the harvest
- Vinification of grapes at a desired level of ripeness

Processing the harvest





Heat exchanger Delta Rotathermic



The answer to heat treatment

Do you want to heat your grapes evenly and continuously ?
The Delta Rotathermic is the answer for your needs.

Assured efficiency

This heat exchanger operates by means of a rotating shaft with paddles, which ensures that the temperature is homogenised, thus avoiding any risk of overheating. Thanks to its inter-connectable modules, you can put up to 3 modules in-line.

The Delta Rotathermic can be used for cooling.

	Rotathermic 10 t/h	Rotathermic 20 t/h	Rotathermic 30 t/h	
Hot water flow rate	45	90	135	m ³ /h
Water temperature	95	95	95	°C
Calorific power	815	1630	2445	kW
Water connection flange	DN 100 PN10	DN 100 PN10	DN 100 PN10	
Grape harvest connection flange	DN 125 PN10	DN 125 PN10	DN 125 PN10	
Length	7100	7100	7100	mm
Width	900	1200	1200	mm
Height	930	1700	2400	mm

Thermovinification Delta Extractys



A patented physical process

Designed to accelerate the diffusion of pellicular compounds such as polyphenols (anthocyanins and tannins) and aromatic precursors into the juice of a thermovinified harvest.

Assured efficiency

The Delta Extractys selective extractor gives winemakers freedom of choice and action. The level of extraction can be adjusted according to the grape variety and the type of wine required. This produces more structured, colourful and aromatic wines with a more distinctive character (supple, fruity wine profile, etc.).

Delta Extractys can be fitted to all existing thermovinification lines, whatever their heating temperature, and can be easily integrated without modification (it can be installed above the maceration tank).

It can be used for liquid or solid phase vinification, hot pellicular maceration, etc.

Easy maintenance

Hot-water rinsing of the pressure tubes through the harvest piping system makes maintenance easy.

	Extractys
Flow regulation	3x10t/h
Water heating	From 20 to 65°C
Length (mm)	3,000
Height (mm)	3,700
Width (mm)	2,200

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