

HORIZONTAL DESTEMMER - CRUSHERS

- ▶ For mechanically and traditionally harvested grapes
- ▶ Instant adjustment of crushing required
- ▶ High yields at a low rotation speed
- ▶ Crusher (↔) destemmer reversibility (SPD version)
- ▶ Made entirely in AISI 304 stainless steel
- ▶ Multifunctionality: 1) Destemmer-Crusher – 2) Crusher-Destemmer
3) Only destemmer – 4) Only crusher



Since 1946... for worldwide winemakers

DESTEMMER - CRUSHERS - mod. DPO

MAIN FEATURES

1. DESTEMMER

The perforated cage's holes have a **decreasing** diameter.

Their drawn edges are burr free for gentler grape handling

The cage rotates continuously keeping itself clean all the time.

The beating shaft is equipped with rubber tipped pins to avoid breaking the grapes.

Cage and beating shaft are independent and equipped with speed variator or inverter.

Low rotation speed together with speed adjustment ensure perfect and gentle destemming of all types of grape

Optimised grape feeding to the cage by a spiral-auger positioned at the beginning of the beating shaft.

OPTION

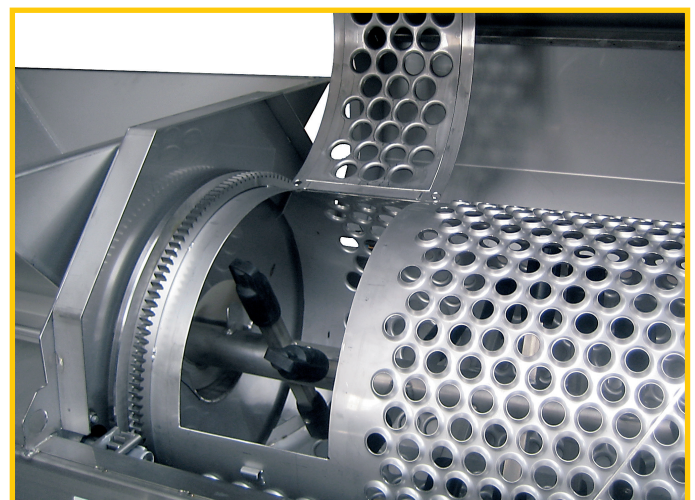
NO DESTEMMING DEVICE

With an easy movement, a device placed inside of feeding hopper, allows to cut out the destemming function.



PARTIAL DESTEMMING DEVICE

A removable door in the cage allows for partial destemming.



INSPECTION DOORS

In order to increase inspection/cleaning safety, access doors are equipped with special microswitches, open locking system and shock absorber closing piston.

AUTOMATIC WASHING OF THE PERFORATED CAGE

By means of special nozzles with rotating head.



ECCENTRIC ADJUSTMENT

The machine is equipped with a device to adjust the offset position between cage and beater, thus obtaining different clearances between the end of the rubber shoes and the inside of the cage; this possibility is particularly helpful when processing **mechanically harvested grapes** as it ensures a more effective removal of leaves from the cage.

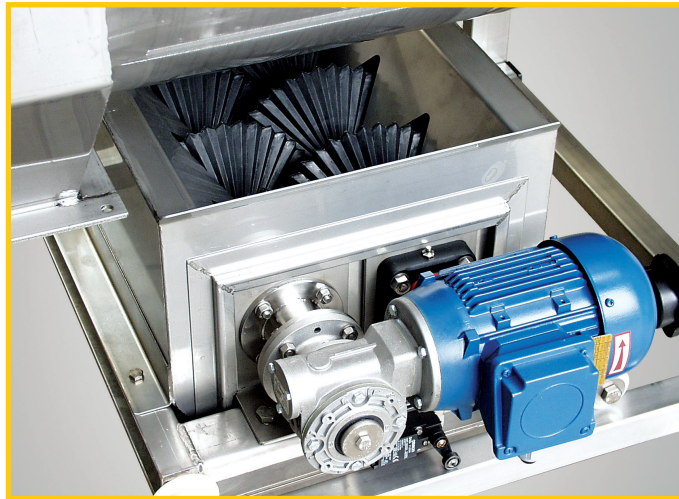
2. CRUSHER

MULTI RUBBER CONE system.

It consists of two sets of specially shaped food-grade rubber conical rolls and assembled on two shafts counter rotating at different speeds.

The crusher runs along guides to facilitate inspection and cleaning or to bypass the function. The main advantages of the MULTI RUBBER CONES are:

- pressure angle, matching that of the cylinders with an outside diameter more than double that of the cones; this allows progressive crushing and no possibility of a bridge forming.
- product passage between cones with a saw-tooth movement to have high efficiency at low rotation speeds and a reduced size).
- adjustable clearance between cones to achieve the crushing wanted; correctly adjusted a soft pressure is exerted on the grapes that will not break skin or seeds.



CRUSHER DISABLING DEVICE

By retracting the sliding crusher its function can be disabled; a reference microswitch enables crusher operation only when in the right position.

Model	Height (mm)	Width (mm)	Length (mm)	Cage Ø x length (mm)	Capacity (t/h)	Installed power (kW)		
						Crusher	Destemmer	Cage
DPO i10	1790	860	2400	500x1000	up to 10	0,37x2	1,1	0,37
DPO i20	1790	1180	2900	500x1500	up to 20	0,37x2	1,5	0,37
DPO i30	2150	1150	2900	500x1500	up to 30	1,5	2,2	0,37
DPO i40	1850	1100	3360	650x1800	up to 40	2,2	7,5	0,75
DPO i60	2000	1220	3450	800x1800	up to 60	3	9,2	1,1
DPO i80	2150	1320	3460	950x1800	up to 80	3	11	1,1

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PICKER-PRESSER-DESTEMMER – mod. SPD

Thanks to the total independence of the destemmer and crushing unit controls, the functioning principle of this highly flexible machine can be revolutionised at any time. By placing the crushing unit at the beginning of the line we have the “SPD” version; this configuration is particularly useful for exploiting all the advantages offered by the MULTI RUBBER CONES.

It is recommended in particular when processing traditionally harvested grapes; this version is also suitable with mechanically harvested grapes.

1. PICKER-PRESSER

Grape picking+pressing is made possible by the MULTIPLE RUBBER CONE system; in fact the two shafts, counter-rotating at different speeds, originate a relative speed between opposite cones, thus causing the grapes to detach from the stalk at the slightest pressure.

As a result nearly all the grapes, slightly compressed, crack where they are attached to the stalk and, thanks to the spiral movement imparted to the bunch, they come away from it.

Moreover being able to differently space the rubber cones even makes typical crushing possible, squeezing the grape but without mashing the skin or seeds.



2. DESTEMMER

With the aid of the previous picking operation, the destemmer – with one rubberised end – can easily eject the stalks, intact and dried, as well as foreign bodies even at a low rotation speed.

When processing grapes mechanically harvested grapes the presser placed before the destemmer releases some of the liquid making it easier for the cage to work.

These data are not binding. The manufacturer reserves the right to make modifications without any obligation of forewarning.



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