

# VIBRATING SEPARATOR

## Standard model

- ▶ Completely clean new wines
- ▶ Speeding up filtering
- ▶ On wheels version for easier handling in the winery
- ▶ Fully manufactured with AISI 304 stainless steel
- ▶ Product fed and mesh cleaned by vibration



*Since 1946... for worldwide winemakers*

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## USE

This equipment has been designed to obtain the quickest and most complete juice separation of new wine from marc and seeds and from any other solid residual, thus allowing perfect racking-off. It is in this way possible to obtain new wines completely clean and ready to be processed by fast filtration, due to the absence of foreign bodies, usually being the main cause of filter clogging.

## MAIN COMPONENTS

- Vibration body installed on calibrated springs
- Motovibrator
- Inlet pipe with clamp attachment
- Pre-drained at inlet
- Draining mesh
- Inspection door
- Solids outlet with extension for unloading into containers
- Liquid collection hopper and vibrating body support
- Adjustable 90° bend for extracting the liquid
- Handgrip for handling
- Wheels (2 fixed + 2 swivel w/brake)
- IP 55 protection ON/OFF switch



## TECHNICAL DATA

Hourly flow rate up to:	m <sup>3</sup> /h	25
Installed power	kW	0,65
Stainless steel mesh dimensions:	mm	2,5 x 2,5
Inlet fitting	mm	60
Outlet fitting	mm	80
Solids unloading height	mm	530
Overall dimensions (W x D x H)	mm	1400 x 880 x 1150
Weight	kg	200



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