



Delta Vistalys HD



Delta Vistalys HD

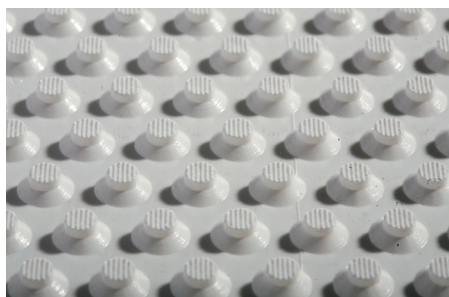
Delta Vistalys HD - High definition sorting

The technological choices made for the Delta Vistalys HD optic sorting bring outstanding advantages to sort 100% of grapes corresponding to your own qualitative criteria.

With the Delta Vistalys HD line, which enables to reach a flow rate up to 10t/h, grape berries are sorted out thanks to a colour video camera. The continuous analysis of images gives the user the possibility to graduate sorting with an extreme accuracy, depending on his objectives and initial quality of grapes.



Colour touch screen



A belt-conveyor provided with nozzles



Undesirable matters

Description

The winemaker defines his level of sorting by setting the parameters of colour and shape of the objects. He can decide to select mature and undamaged berries only, thus to eliminate any materials other than grapes (MOG) and immature berries, withered ... or let through crushed berries or berries still hung to a small bit of stem.

The winemaker controls entirely his manual or mechanical destemmed grapes and his sorting choices depending on his qualitative objectives.

• Draining and spreading out of the grapes

100% of berries are led towards the Vistalys HD sorting line via a Delta TRV vibrating table set up ahead so that the destemmed grapes can be drained first. It is feeding the Delta Vistalys HD line steadily.

• Image shooting and analysis

A belt-conveyor, provided with nozzles, is running quite fastly (2,5 m/s that is 10 km/h) and steadily. Berries are spread out and then stuck in-between the nozzles, which maintains a very accurate sorting while maintaining a high speed.

Thanks to the permanent lighting of the berries and a background LED lighting with no shadow, images taken with the colour, high-speed and high-definition video camera are neat and sharp. They are then treated by a powerful calculator, specifically adapted to grapes.

• Grape sorting

Once images are analyzed, the elimination of undesirable matters is automatic, through high frequency, pneumatic ducts.

Exclusive advantages

- Better control of the period and harvesting conditions (grape quality is secured).
- Creation of batches depending on their quality level (by successive sorting).
- Forte productivité : jusqu'à 10 t/h*, selon le cépage et les conditions d'utilisation.
- Flexibility of a very accurate, 24h/day-running material.
- Up to 10 to 20 sorting people available for other essential tasks within the winery.
- Sorting criteria very easy to parameter thanks to an user-friendly interface and a touch screen.
- Easy cleaning (as easy to reach) and servicing.

*depending on grape varieties, condition and grapes nature.

Distributed by:

Bucher Vaslin

Rue Gaston Bernier – BP 70028
F - 49290 Chalonnes sur Loire
Tél. +33 (0)2 41 74 50 50
Fax +33 (0)2 41 74 50 51
E-mail : commercial@buchervaslin.com

www.buchervaslin.com
Your success is our priority

Video :

