OENO VACUUM

GRAPE SAMPLER FOR MUST ANALYSIS

SYSTEM FOR TAKING GRAPE AND MUST SAMPLES FROM BINS AND CRATES

maselli
PROCESS ANALYZERS
OENOVACUUM

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MAIN CHARACTERISTICS AND BENEFITS

The Maselli turbine grape sampling system has been designed to produce must by picking up grapes even where a core sampling probe cannot be used, i.e. from bins and crates.

OENOVACUUM is trolley-mounted, easy to move and fitted with a light, portable extension probe which, thanks to a series of openings around the blades, make it possible to cut the grape berry skins and extract the released juice by suction. All sampling stages are PLC-controlled.

The must can be transferred automatically by connecting the OENOVACUUM to the LA02 or SA00 analysis systems. Alternatively the must sample can be transferred into a jug placed in the sampler.

The must drained from the machine can be recovered and used in the wine making process as it is not in any way contaminated by foreign substances.

System compactness and construction:
The sampler is fitted with wheels and is extremely compact.
Made of stainless steel, the high quality construction guarantees optimum performance and long term reliability of the instrument.

Easy to use:
The machine is fitted with buzzers and light indicators to facilitate use by the operator who can concentrate on the probe insertion and extraction operations.

CONSTRUCTION FEATURES:
- Electrical power supply: 230 V; 1500VA
- Compressed air supply: air 5 bars
- Dimensions (mm): 430 (w) x 1700 (h) x 550 (d)
- Weight: 120 kg

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