

THE DENSIBAIE®

SORTING OR SEGMENTATION

MANUFACTURED IN FRANCE



SOCMA®

inox innovation

SORTING, BUT NOT ONLY

The function of the Densibaie® is to receive the berries into a liquid bath which, due to its level of density, separates the harvest into two distinct batches.

This tool consists of a watertight tank containing a liquid with a density set by the user and a system of perforated paddles conveying the floating matter (the least ripe) to one outlet, and the sunken matter (the most ripe) to the other outlet.

These paddles, driven by a chain and sprocket system made of food-grade plastic, slide over stainless steel drip grates before conveying the two batches to their respective outlets.

With the widest range of use on the market and an unbeatable price to quality ratio, the Densibaie® offers, in addition to sorting, new perspectives for segmenting batches of grapes by the level of maturity of each berry, and therefore new perspectives on the vinification.

COMPOSITION

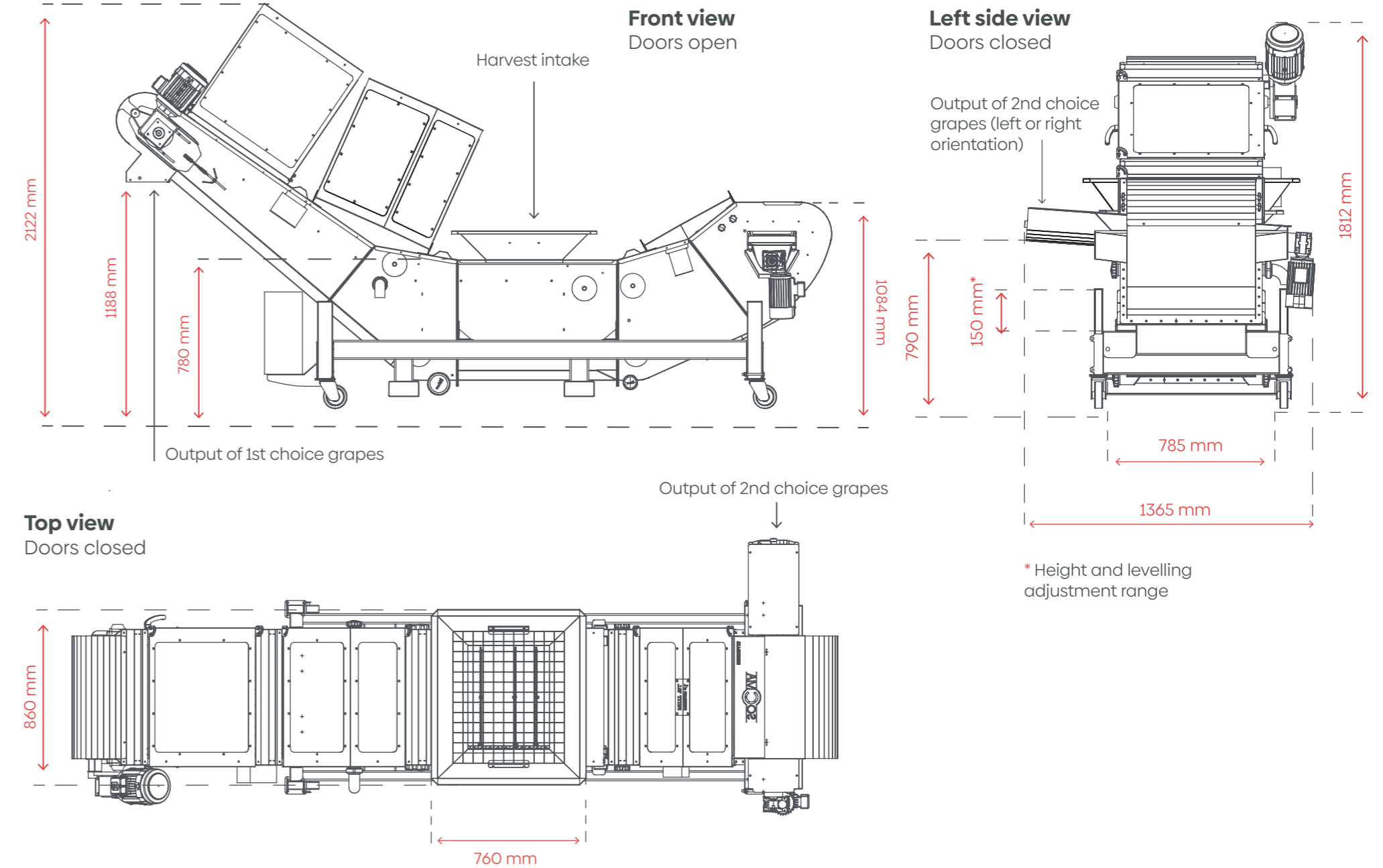
- ▶ A 550 L stainless steel watertight container.
- ▶ A harvest guiding hopper.
- ▶ 2 partitions ensuring a turbulence free bath for better separation.
- ▶ 3 stainless steel drip grates with toolless removal.
- ▶ 2 50 mm mason regulation taps.
- ▶ 4 drain taps (2 in 50 mm mason, and 2 in 70 mm mason).

ADVANTAGES

- ▶ Simple mechanics limiting the risk of breakdown.
- ▶ A streamlined design allowing full visibility of the entire work area.
- ▶ Easy to install.
- ▶ Versatility (manual or mechanical harvesting).
- ▶ Unparalleled selectivity.
- ▶ Simple “child’s play” use.
- ▶ The gentle treatment of the berry does not disturb the density of the bath.
- ▶ Easy to clean.

DIMENSIONS

	Standard	XL
Length	3775 mm	3775 mm
Width	1364 mm	1665 mm
Height	1859 mm	1859 mm
Max. throughput	5 T/H	10 T/H



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