

CONVEYOR BELT

TRANSPORTATION WITH CARE

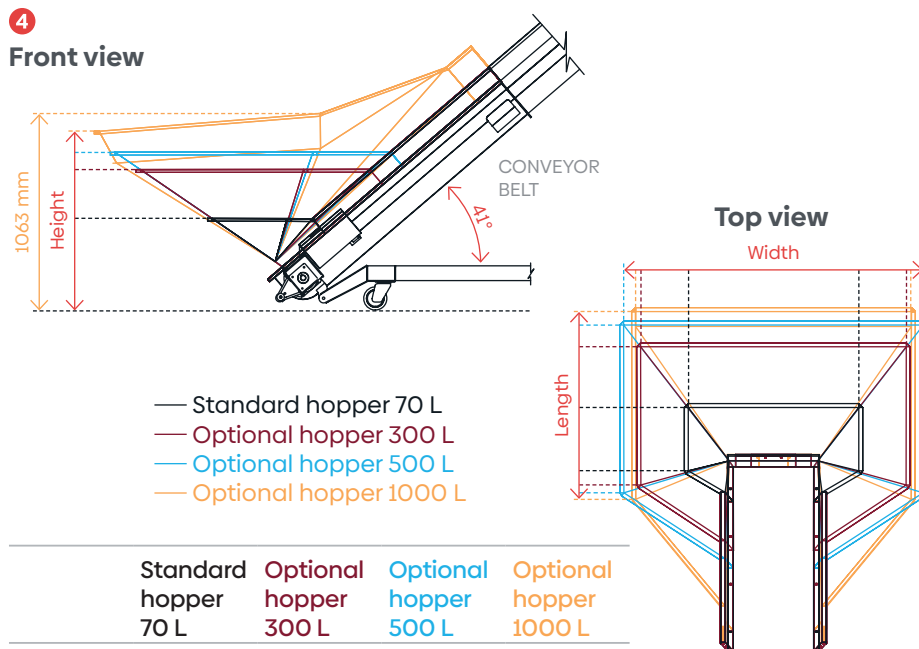


TECHNICAL SPECIFICATIONS

- ▶ A self-supporting 304 stainless steel chassis equipped with a hydraulic lift mounted on braked swivel castors with stainless steel yokes and rubber wheels.
- ▶ Food-grade PVC belt with curved cleats.
- ▶ A custom mechanism for the instantaneous loosening and tightening of the belt without tools.
- ▶ A motor placed at the foot of the belt ensuring perfect stability of the unit.
- ▶ A lightweight housing, free of any accumulation areas, easily accessible by a water jet.
- ▶ All stainless steel parts are supplied with a microblasted finish.
- ▶ A 50 mm mason drainage tap at the bottom.

OUR CONVEYOR BELTS CAN BE EQUIPPED WITH VARIOUS OPTIONS, THE MOST COMMON OF WHICH ARE:

- 1 The **electronic variable speed** drive which allows the flow rate to be regulated.
- 2 The **adjustable chute**, used to direct and channel the flow.
- 3 The **suspended crusher**, which opens the grape and releases the juice above the tank or press.
- 4 **Customised hoppers**, adapted to the configuration of each winemaker.



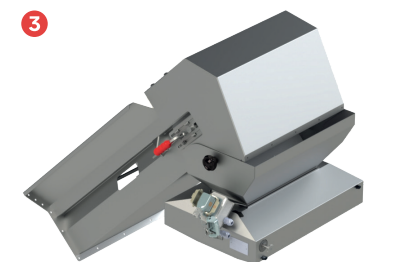
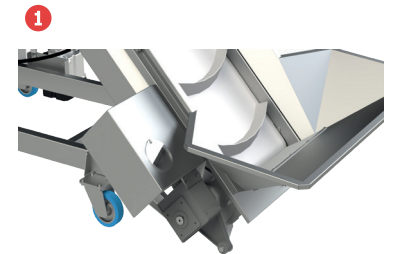
	Standard hopper 70 L	Optional hopper 300 L	Optional hopper 500 L	Optional hopper 1000 L
Height EN MM	495	759	853	966
Width EN MM	1089	1696	1912	1760
Length EN MM	404	882	1070	1197

ADVANTAGES

- ▶ Simplified cleaning thanks to the tool-free belt tensioning system.
- ▶ Curved belt cleats for the transport of solids and liquids.
- ▶ Microblasted finish.

A WIDE SELECTION TO SUIT ALL NEEDS

Elevation	from 1420 to 7500 mm
Width	from 300 to 800 mm (500 mm as standard)
Length	from 2 to 25 m



SOCMA®

ZA du Castellas
599, avenue du Col de Chèvre
11100 Montredon-des-Corbières

+33 (0)4 68 41 50 30
socma@socma.info
socma.info

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