

SELECTION LINES Mod. Kappa Selection

Models

- Kappa Selection 15
- Kappa Selection 25
- Kappa Selection 50
- Kappa Selection 60

Technical description

The selection lines Kappa Selection are the combination of established technologies with the practical winery experience. Merging these two elements in an integrated system enhances the versatility of the single machines and the production flexibility.

The Kappa Selection consists of a destemming system, a roller selection table, a crushing unit and a pump to convey the processed product. Different modes are possible thanks to the extraction movement:

- destemming;
- destemming and selection;
- destemming and crushing;
- destemming crushing and selection;

A single onboard control panel is able to control each machine.

The system can be completed with grape receiving hoppers, sorting tables, selection belts and inclined conveyor belts.

New crushing rollers Open Grape are available, as alternative solution to the traditional crushing rollers, coated by food-grade rubber with a cylindrical shape studied to enable the berry to be completely opened and enhance therefore the product's organoleptic features.

The Kappa Selection 15 is designed in the independent version too and in this case all machines maintain their own structure, they can be useful when the winery uses the machines for other purposes.

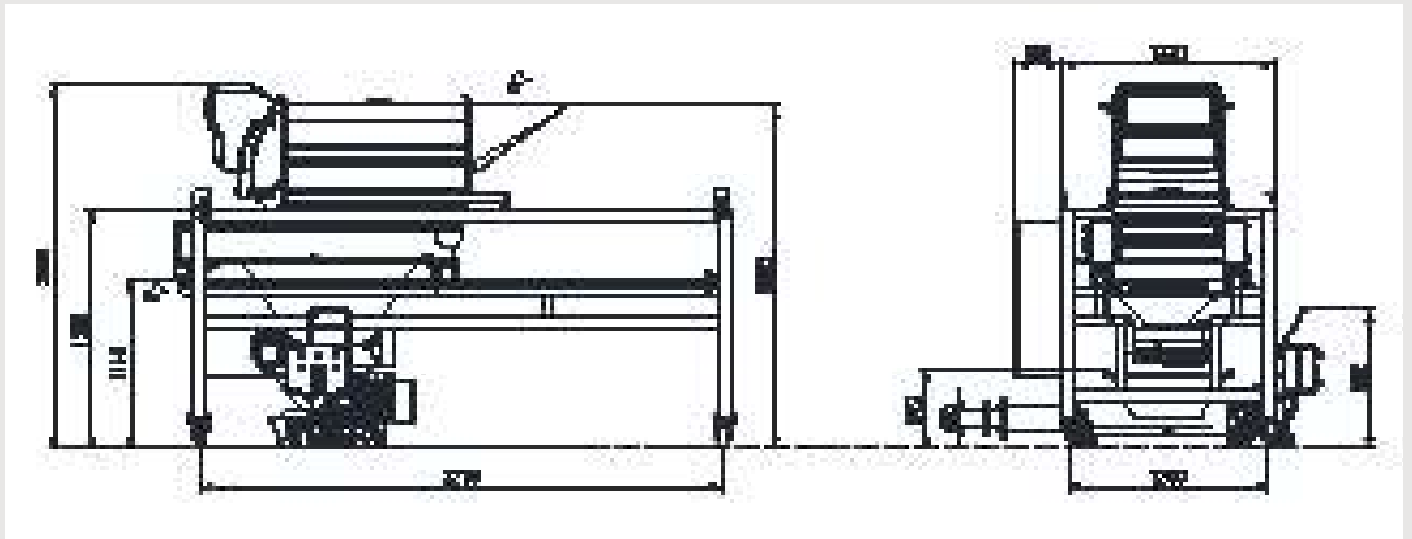
OPTIONS	Kappa Selection 15	Kappa Selection 25	Kappa Selection 50	Kappa Selection 60
Open Grape	●	●	●	●
Machine on wheels	standard	x	x	x
Draining hopper	●	●	●	●
Additional cage with different hole sizes	●	●	●	●

● available

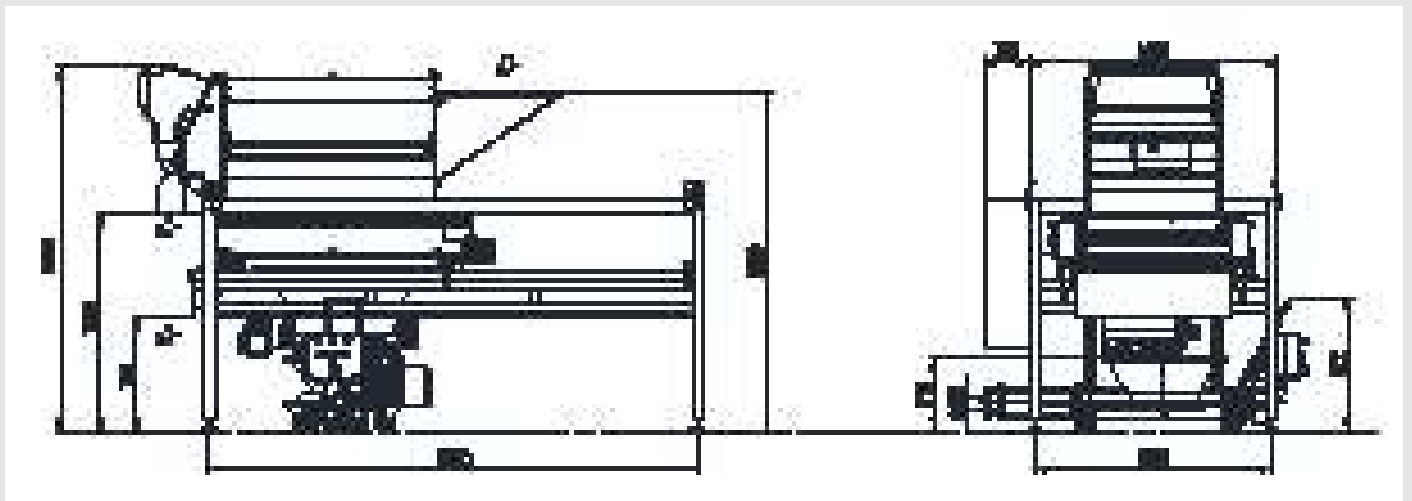
x not available

Drawings

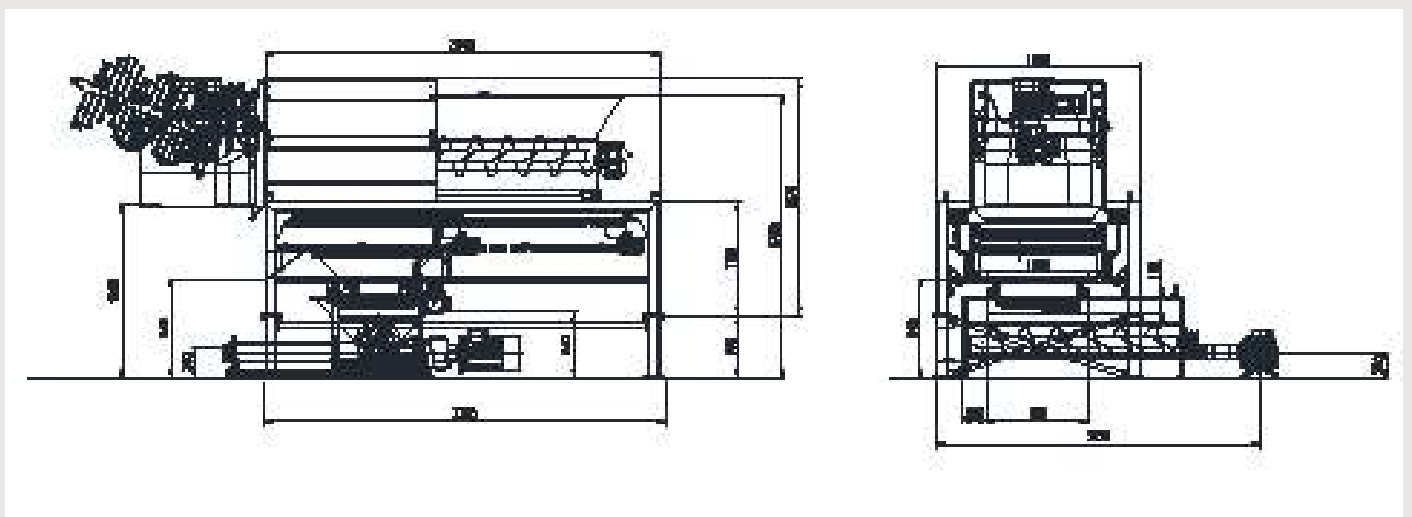
Kappa Selection 15



Kappa Selection 25



Kappa Selection 60



TECHNICAL DATA	Kappa Selection 15	Kappa Selection 25	Kappa Selection 50	Kappa Selection 60
Installed power (kW)	9	13,5	21	27
Capacity with roller table in operation (t/h)	7	12	25	30
Capacity with roller table not in operation (t/h)	15	25	50	60