

Product Presentation

VIBRATING HOPPER

CVIB 15

CVIB 150

DELICATE CONVEYING, DRAINING

Whole cluster, mechanical or destemmed grapes

Can be used alone or included in the PMH Vinicole receiving line

Stainless steel vibrating hopper with drip tray

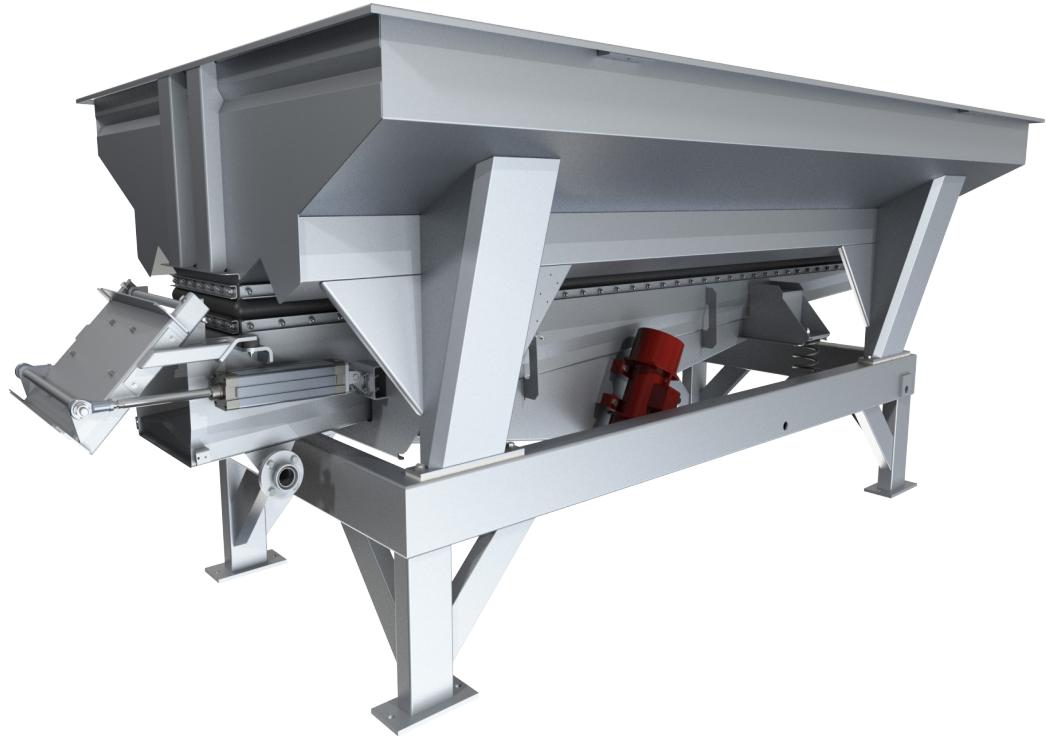
Outlet for must and juice draining

TECHNICAL FEATURES

- Flowrate from 15 à 40 T/h
- Stainless steel vibrating bottom in stainless steel
- 2 unbalanced motors are producing the vibration
- Flowrate settings by variable speed drive
- Draining area in the vibrating bottom : allows the evacuation of the juices before starting the operation
- Pneumatic door closing system
- Increased safety for the operator: flat bottom without cutting parts
- Respect for the integrity of the grapes compared to a traditional screw

OPTION

- Electrical control panel
- Custom-made frames and anti-splash walls
- Lifting system with hydraulic unit
- Weighting system with load cells
- **GENOTELEC** controlled via the



 Conforms with machine regulations

 Designed and manufactured in France

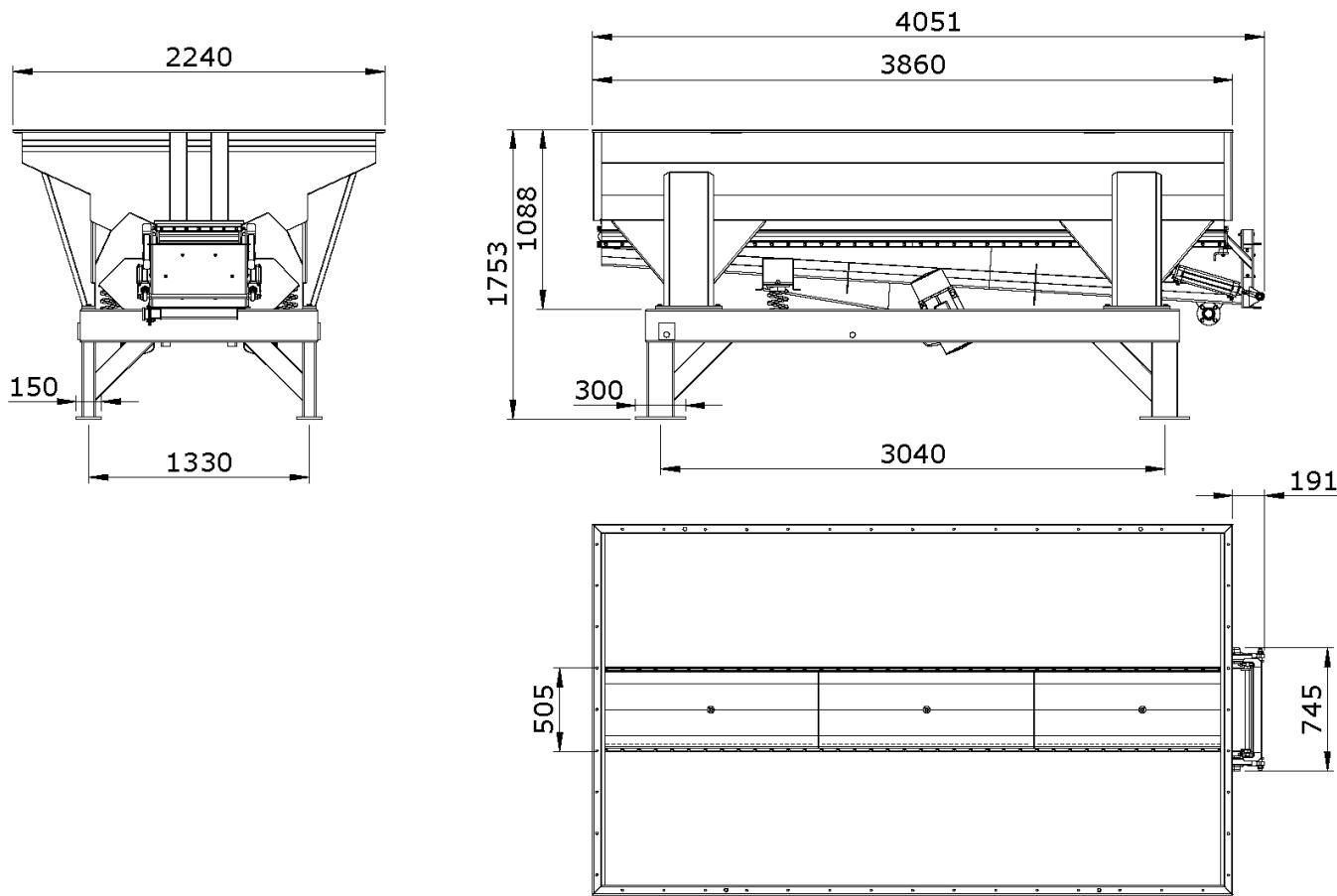
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Types	Hopper Volume	Max Flowrate
CVIB 15-40	4000 L	15 T/h
CVIB 15-60	6000 L	15 T/h
CVIB 15-100	10000 L	15 T/h
CVIB 15-150	15000 L	15 T/h
CVIB 40-60	6000 L	40 T/h
CVIB 40-100	10000 L	40 T/h
CVIB 40-150	15000 L	40 T/h

VIBRATING HOPPER CVIB 15-40



Non contractual pictures - PMH Vinicole reserves the right to improve the technical specifications of their product, at any time and without notice. 11/2021

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