

Crush Pad Solutions

VitiSort® Optical Wine Grape Sorter

Features & Benefits

- Remove virtually all MOG
 - System removes unwanted objects such as insects, skins, raisins, shot berries, stem jacks, and leaves
- Reduce labor
 - Eliminate manual sorting
 - Two to four people can run a crush pad processing up to 5 tons an hour
- Recover free run juice
 - Patent-pending MOG shaker recovers free run juice for reintroduction to the must
- Ease of use
 - Color touch screen features an intuitive graphical user interface where adjustments can be made to the sorting criteria of the wine grape-specific software
 - Compact and mobile with locking caster wheels to easily roll into position
 - All weather ready - Stainless steel construction ensures durability in all weather conditions and eases sanitation and cleaning.



Improve Yield – Recover More Fruit

Recover fruit normally lost to difficult conditions. Salvage Botrytis-infested fruit blocks and recover hail-damaged blocks with minimal yield loss.

Increased Quality – Remove Harsh Tannins

Removal of the leaves and stem jacks results in increased wine quality as the harsh tannins introduced by leaves and stems are prevented.

Consistent Quality – Year After Year

Provide reliable control over the condition of the grapes that go from the crush pad into fermentation. VitiSort®'s patent-pending design addresses all forms of grape sorting challenges with an integrated system approach. Proven performance on hand and machine picked grapes.

Ease of Installation and Operation

Portable system uses locking casters for easy movement and repositioning. Locate directly under destemmer and feed must pump or totes.

Affordability – Lowest Cost Sorter

Produce great wines like those made from hand sorted grapes without the high labor expense and complex operations. Ideal for wineries producing 5,000 to 100,000 cases per year.

Improve Quality – While Reducing Costs

The only sorter with MOG shaker and sorter combined into a single system.

Post-Destemmer MOG Shaker

A second vibratory sort utilizes gravity and stainless steel screens to increase product quality by eliminating residual MOG before fermentation.

- Avoid clumping – gentle vibration immediately spreads single grapes exiting the destemmer
- Reduce labor – small sheared stem, jacks, raisins and insects fall through openings in screen
- Clean and sanitize easily – simple, all-stainless design
- Extract efficiently - juices may be directed to the must pump intake



Post De-stemmer MOG Shaker

The Key GRIP system

Receiving Hopper

- **Dump entire tote at once...** and drive away; no manual tipping or pulling product to the inspection table
- **Free forklift operators** to perform other tasks
- **Precisely meter clusters** to optimize manual inspection
- **Present grapes at adjustable vibratory speeds** to spot and remove Material Other than Grapes (MOG) without bridging or plugging

Receiving/Inspection Platform

- **Gain mobility** – wheel out of area when not in use
- **Integrate easily** with destemmer; adjustable heights

Cluster Sorting Table*

- **Match sorting table speed with destemmer** to increase efficiency and prevent thrashing and stem-shredding
- **Clean and sanitize in minutes** to effortlessly changeover between varieties



Grape Receiving and Inspection Platform (GRIP)

What vintners are saying:

“With Key’s Grape Receiving and Inspection Platform (GRIP), we save a driver and a fork lift because we can dump the entire bin at one time. But more importantly, the even flow of product helps us maximize quality. Product comes to the inspection table at a perfectly constant flow -- the equipment is awesome.”

Jean-François Pellet, Artifex Wine Company

“We couldn’t have asked for more. The new sorting shaker proved outstanding. It allowed us to hand-sort our crop to eliminate any foreign objects or clusters that were not of optimum quality. It truly is a work of art.”

Norm McKibben, Pepper Bridge Winery

“With Key’s VitiSort, we’re removing 99.9 percent of the MOG while sorting 4 to 5 tons of grapes per hour with two and a half workers. The effectiveness of the technology allows us to use machine-picked grapes and put only berries and pure juice into fermentation. It gives us exceptional quality control to end up with a very rich and dense wine that doesn’t have the tannin from green stems and leaves.”

Ray McKee, Chateau Ste. Michelle

*Also available as stand-alone unit

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