

VitiSort[®]

High performance 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 integrated 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.



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.

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.

Typical Applications

All wine grape varieties.

Sorting Excellence

Ray McKee, the Red Winemaker for Chateau Ste. Michelle: "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."

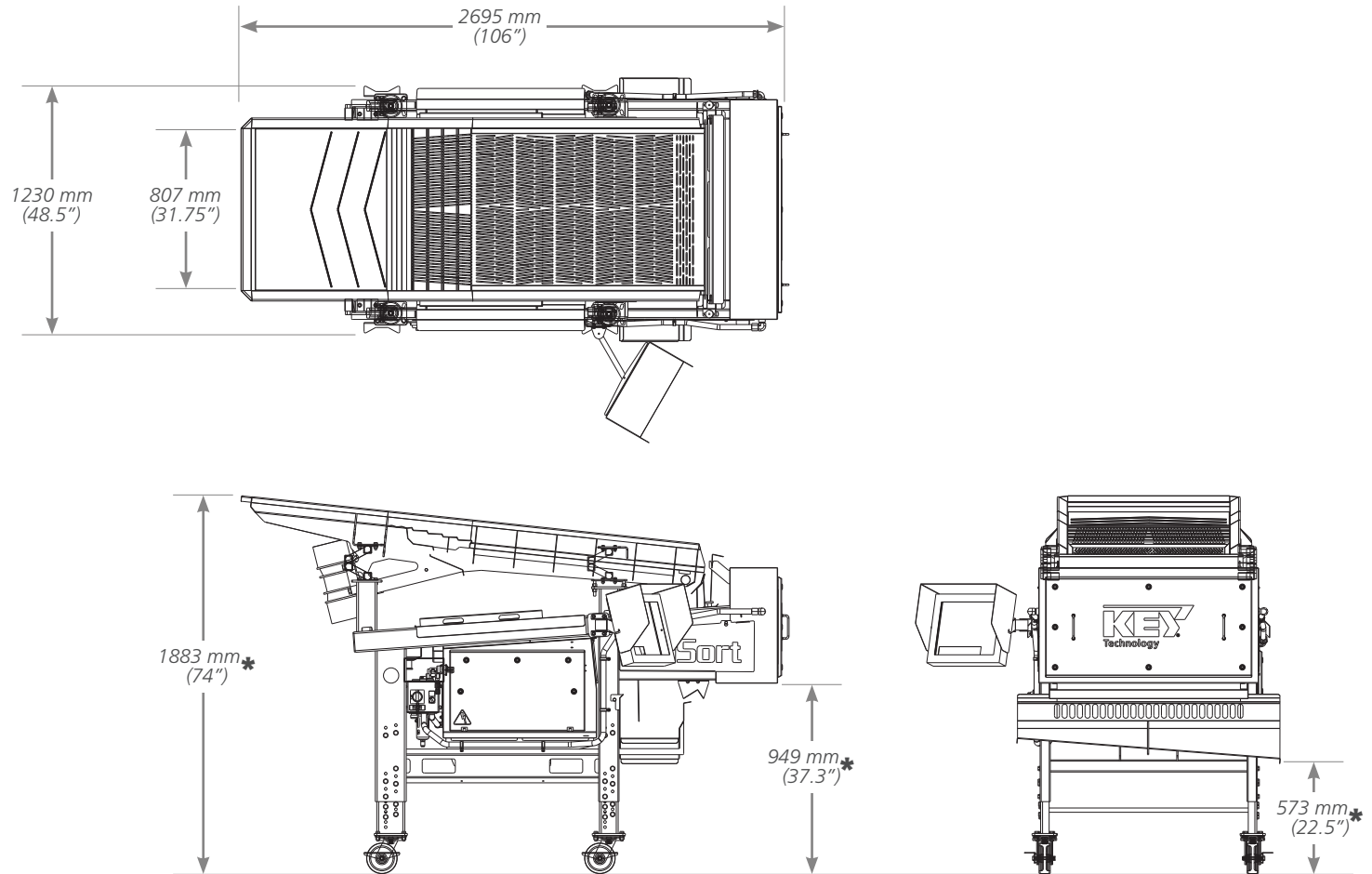
Results

Consistently high-quality wine with reduced labor requirements.

Capacity

Up to 5 tons (4.5 metric tons)/hour*

*Depending on defect load



* Vertical dimensions are adjustable from +406 mm to -152 mm (+16" to -6")