ARMBRUSTER ROTO SERIES



The Armbruster ROTO provides very gentle handling of fruit and is available in several different models: 10, 20, 30, 40 or 60.

- A specially shaped, slow-rotating pin shaft ensures optimum distribution of the grapes in the destemming cylinder and increases output and performance.
- · All units come standard with a variable speed pin shaft and reversible destemming cylinder.
- All ROTO models are offered as a destemmer only or destemmer/crusher.
- IP55 washdown rated motors. High quality stainless steel material, and corrosion resistant plastics guarantee a long life for the machine.
- Self-supporting housing made from AISI 304 stainless steel.
- Destemming cylinder made from impact resistant PA (nylon) plastic.
- Crushing rollers made from food-grade plastics.
- Adjustable width between the crushing rollers.



ROTO MODELS

	Roto 10	Roto 20	Roto 30	Roto 40	Roto 60
Output Hand-picked grapes (metric tons/hour)	Up to 10	Up to 20	Up to 30	Up to 40	Up to 60
Pin Shaft Variable speed (with frequency converter) Drive Power	1.5 kW	2.2 kW	4.0 kW	5.5 kW	7.5 kW
Destemming Cylinder • Rotation • Diameter • Drive Power	CW & CCW 340 mm 0.37 kW	CW & CCW 420 mm 0.37 kW	CW & CCW 520 mm	CW & CCW 520 mm	CW & CCW 520 mm
Crushing Rollers Drive Drive Power	Drum motors 2x0.35 kW	Drum motors 2x0.35 kW	Drum motors	Drum motors	Drum motors
Infeed Hopper	1016 x 972 mm	1016 x 972 mm			
Weight	240 kg	285 kg	285 kg	430 kg	860 kg

Additional equipment to complement the Roto Destemmer:



ETV Vibrating Hopper



KVB Vibrating Tipping Hopper



TMP Must Pump