Peristaltic Pump

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I Application

Peristaltic pumps have many applications in wine-making all year round, the pumps are used for the transfer of liquids like must, wine, lees, with entire, crashed or destemmed grapes and also fermented paste.

I Operating principle

The operating principle is based on progressive pressing and flattening that the rollers apply to the hose. The oscillation between the compression and decompression of the tubular element creates a depression and consequently a continuous suction that converts the pump into a self-priming one. The pump discharges a continuous flow as the flow is directly proportional to the speed. The product is transferred without suffering any damage.

I Design and features

Self-priming and reversible pump.
Possible dry running.
Total sealing without mechanical seals or gaskets.
Easy maintenance and cleaning.
Gentle treatment of the pumped product.
DIN 11851 connections.
Pulsation dampening tanks with separating membrane pressure sensor.
Double speed motor gear drive 3 ph 400V, 50Hz, IP-55.
Polyester CE electric panel prepared for connecting the hopper.
Hose rupture sensor.
Red painted RAL3003.

Control Range

Hopper with feeder

Cleaning kit

I Materials

Robust pump casing	*Grey cast iron GG-25*
Hose	*Food grade NR (according to FDA 177.2600)*
Parts in contact with the product	*AISI 304*

I Options

St.St. hopper with feeder.
Time counter.
Connections SMS, Clamp, Garolla, etc.
Remote control.
Frequency converter or Control Range.
St.St. control panel.
Cleaning kit.

iNOXPA®
SOURCE OF SOLUTIONS

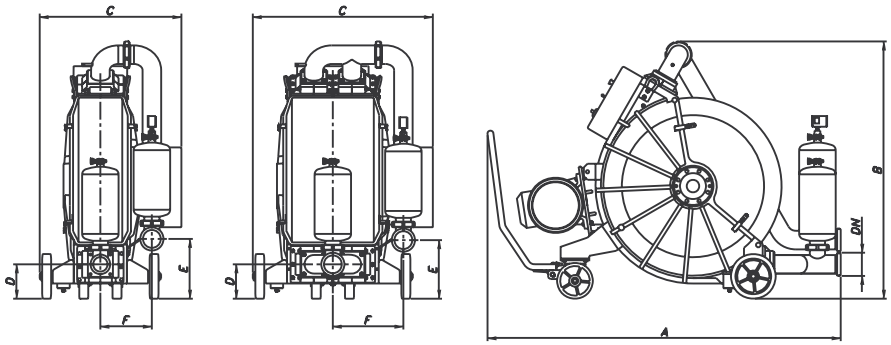
PV/PVD/PVT/PVDT 70/80

I Technical specifications

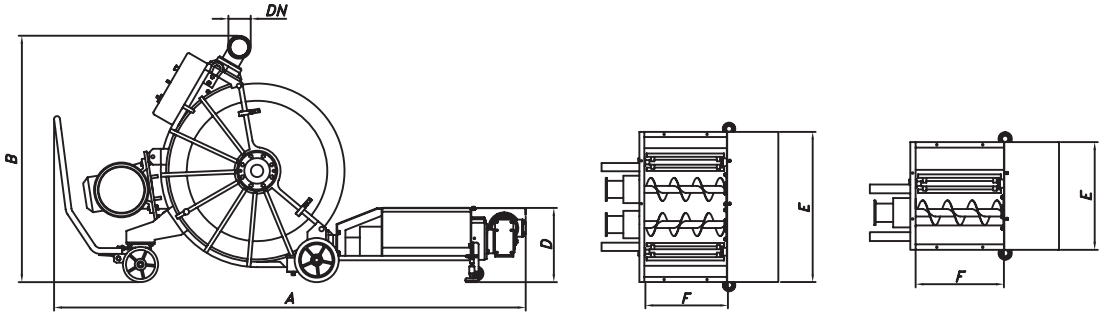
Max.flow	*60 m³/h*	*265 US GPM*
Max.working pressure	*3 bar*	*44 PSI*
Max.working temperature	*60 ºC*	*140 ºF*

TYPE	2 speed motor Dahlander kW	Hopper motor kW	Flow m³/h		Destemmed grapes Tn/h	Whole grapes Tn/h	Macerated grapes Tn/h	Fermented paste Tn/h
			Wine/Must	Lees				
PV-70	6,3/4,4	-	10/20	5/10	-	-	-	-
PVD-70	9,6/7	-	20/40	10/20	-	-	-	-
PV-80	8/6,2	-	15/30	7/15	-	-	-	-
PVD-80	12,5/9	-	30/60	15/30	-	-	-	-
PVT-70	6,3/4,4	1,1	-	-	7/12	5/10	20	4/8
PVDT-70	9,6/7	2,2	-	-	15/30	10/20	40	7/14
PVT-80	8/6,2	1,5	-	-	12/25		30	5/10
PVDT-80	12,5/9	3	-	-	25/50	20/40	60	10/20

I Dimensions



TYPE	DN	A	B	C	D	E	F	Weight [kg]	Pump code
PV-70	80	1870	1290	760	180	365	255	575	D5070-0123930
PV-80	100	2000	1450	800	195	325	290	720	D5080-0123932
PVD-70	80	1870	1290	940	180	365	345	700	D5270-0123933
PVD-80	100	2000	1450	1020	195	325	395	935	D5280-0123940



TYPE	DN	A	B	D	E	F	Weight [kg]	Hopper code
PVT-70	80	2650	1290	405	610	500	660	D5077-0100
PVT-80	100	2700	1450	420			815	D5087-0100
PVDT-70	80	2650	1290	405	910		850	D5277-0100
PVDT-80	100	2700	1450	420			1095	D5287-0100