



LOBE PUMPS
FOR WINE-MAKING

Techni-flow pumps
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A SINGLE PUMP FOR continuous use in the wine-making process



MAIN DYNAMIC CHARACTERISTICS

- Low rotation speed
- Practically continuous flow
- Self-priming
- Reversible
- Delicate, emulsion-free product pumping
- Passage of solids up to 50 mm
- Variable flow though speed changer
- High displacement volume
- Respectful with skins, seeds and small solids

APPLICATIONS

- High-flow wine transfer
- Loading and unloading of lorries
- Must pumping
- Destemmed and pressed grape pumping
- Refrigerator feed
- Filtration

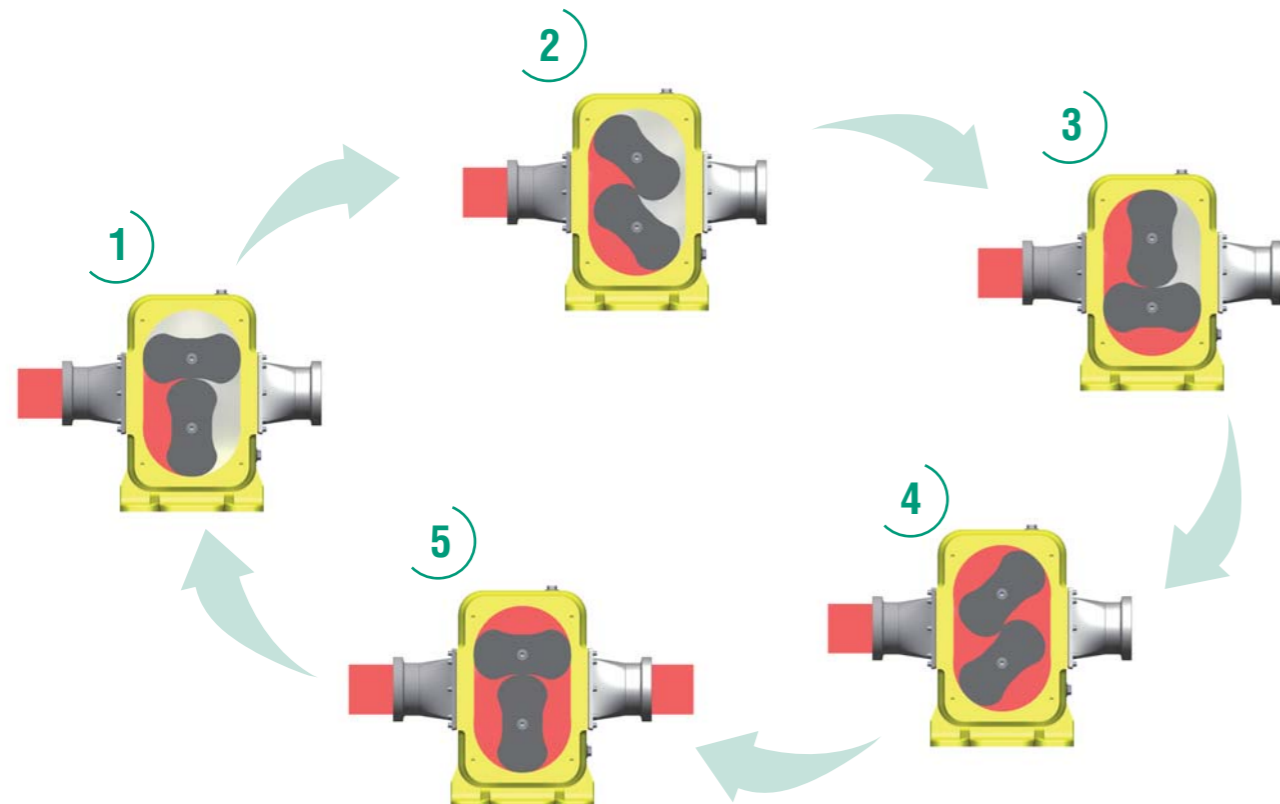
With feed hopper

- Whole grape pumping
- Fermented grape pumping
- Paste pumping



PERFECT OPERATION

Perfect operation thanks to their synchronism, delicate treatment of the product at low speeds, compact size, ease of maintenance, reversible flow, etc. Possibly the best modern pump for wine-making.



ACCESSORIES AVAILABLE

- Several connections
- Stainless steel trolleys
- Compact trolley version
- Safety pressure switch
- Feed hopper
- Remote control

BUILDING CHARACTERISTICS

- Pump body in AISI-316 L stainless steel
- Food-grade rubber-coated rotors
- Lateral wear plates
- Compact design
- Easy maintenance
- Abrasion resistance

TECHNICAL CHARACTERISTICS

	LB-M/125	LB-M/100
Connection size	DN125 or DN100	DN100 or DN80
Maximum flow for wine	100 m ³ /h	70 m ³ /h
Approximate maximum flow for whole grape	35.000 Kg/h	25.000 Kg/h
Installed capacity	7,5 - 11 Kw	5,5 - 7,5 Kw
Rotation speed	150 - 450 rpm	190 - 450 rpm
Recommended maximum pressure	4 bar	8 bar