

PUMPS

PERISTALTIC PUMP PEV 40 60 80



MOTOR PUMP T SERIES 40 60 80



MOHNO PUMPS



PL SERIES LOBE PUMP



MOHNO PUMP HOPPER



ELLIPTICAL ROTOR PUMP EVP



ENOVENETA PERISTALITIC PUMP PEV 60-150-280-450-600



Delicate pumping for wine, fruit juice, milk, oil and semi-solid products whole grapes, destemmed grapes, pressed grapes, tomatoes and fruit salad. The working principle is based on the pressure of two/three rolling rolls that progressively squeezes. The alternance between squeezing and relaxing generates a depression in the pipe and a continuous fluid recall. The product that enters the tubular element is transferred entirely without being damaged. This working principle avoids oxidation, shaking, emulsion, grape and grape-seed squeezing and the contact between product and pumping element.

Standard features

- Rotor with two rolls mounted on bearings (PEV 60-150-280)
- Rotor with three rolls mounted on bearings (PEV 300)
- Double rotor with three rolls mounted on bearings (PEV 600)
- Motor reducer directly applied on the bearing element
- AISI 304 stainless steel



- Control panel with reverse feature
- Double pipe of rubber for use in food industry (PEV 600)
- “Inverter” electronic speed variator
- Expansion tank
- Universally recognized certification against contamination by TCA - TBA agents
- FDA certification of compatibility of peristaltic tube with food-stuff.

OPTIONS:

- Hopper with motorized screw
- By-pass with mechanical valve.
- Safety pressure switch,
- Litre counter,
- Barrique/Barrel filling system.
- Expansion vessel with diaphragm,
- Cable and radio remote control and Automatic remote control device.
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DESCRIPTION	ELECTRICAL DATA
PEV 60 flow 10 to 60 HL/H	1,5 kw
PEV 150 flow 15-140 HL/H	3 kw
PEV 280 flow 70 to 260 HL/H	4 kw
PEV 450 (Rotor with 3 rollers) flow 100 to 450HL/H	7,5 kw
PEV-INOX 600 (double rotor with 3 rollers) Flow 140 to 600 HL/L	9,2 kw

MOTOR PUMP SERIES: T40 T60 T80

Stand-mounted motor pump with by-pass, pump body and stand made entirely of AISI 304 stainless steel. The pump features rubber impeller designed for use in the food industry and is complete with control panel with reverse feature for suction in both directions. It is suitable for decanting wine, must and food products.

Specifications:

Kappa machine consists of two independent units: DESTEMMING & CRUSHING UNITS.

Controlled by Electronic Inverters adapting speed when necessary.

Heavy gauge destemming cage constructed with special attention to the finishing details to protect the integrity of the fruit and minimize damage to the berries.

Cages are offered in a wide range of hole diameters to suit grape varieties.

Beater paddle tips are available in either stainless steel or natural rubber and are fully adjustable in length and orientation angle.



Options on Demand

- Inverter electronic speed variator
- Litre counter
- Remote radio control
- Remote cable control
- Liquid detection probe



DESCRIPTION	ELECTRICAL
T40 1 speed Flow rate 80 HL/H	1.1 KW
T60 2 speed Flow rate 100-190 HL/H	1.5/2.2 KW
T80 2 speed Flow rate 170-300 HL/H	2, 2/3 KW
T40 INVERTER-M Flow rate 25-80 HL/H with liquids	1.1 KW 1 PHASE
T40 INVERTER Flow rate 25-80 HL/H with liquids	1.1 KW
T60 INVERTER Flow rate 60-190 HL/H with liquids, DIN 65mm	2.2 KW
T60-VM with mechanical speed variator flow rate 50-190 HL/H	2.2 KW
T80 INVERTER Flow rate 110 to 300 HL/H	3 KW

MOHNO PUMPS FOR LIQUIDS

Specifications

- 304 stainless Mohno pump
- Decanting 2 speed Motor with electrical panel
- Product detection probe.
- For transferring must, wine and liquids in various densities.
- Models available with Electronic variator speed inverter & Remote control.
- 1.4 kw through to 15 kw.



Available options for Decanting series

- Automatic adjustable bypass
- Pressure switch with automatic rigging
- Barrel filling kit
- Litre counter
- Remote radio control
- Pump for enzyme dosage
- Flow regulation servo-ventilated motor
- Special fittings
- Tension frequency adjustments

PL SERIES LOBE PUMP

Specifications

- Entirely built in stainless steel AISI 316
- Output from 250 to 1000 hl/h
- Product detection probe
- Speed variator INVERTER + REMOTE CONTROL
- Cable L = 10m
- Comes without hose fitting
- Lobes coated in rubber
- Standard version up to 4 bar
- 8 bar on request
- Tension/Frequency V400 – Hz50 3 phase



DESCRIPTION	ELECTRICAL
PL 25 Flow rate 80/250 HL/H	KW 4
PL 35 Flow rate 115/350 HL/H	KW 5,5
PL 70 Flow rate 240/700 HL/H	KW 9,2
PL 100 Flow rate 300/1000 HL/L	KW 15

MOHNO PUMP WITH HOPPER



To displace liquids and products of various densities, the progressive cavity pump is available with built in hopper for direct Loading (T series) or without hopper (V & I series). Product is displaced through the action of a stainless steel eccentric screw rotor combined with a stator of NBR elastomer for the wine industry or a different stator depending on the product being treated.

ENEVENETA mohno pumps offer high head (4-5 bars) to meet most requirements and further pressure capability is also available. The reduced speed and the specific cavities allow a high quality product transfer. Mechanical and electronic controls are available as well as further options to meet specific demands.

Hopper with auger connected to the main pump motor.

- Electrical panel with reverse features.
- Level probes MIN-MAX for automatic stop/starting of the pump and flow reverse.
- The product is conveyed by a screw inside the stator and driven into the outlet pipe by a helical rotor.
- The pump operates at a pressure of 6 bars with a corresponding high head.

DESCRIPTION
T608 10-12 TON/H, 200 rpm
T609 20-25 TON/H, 200 rpm
T610 30-40 TON/H, 200 rpm
T612 40-55 TON/H, 200rpm
T613 80 – 90 TON/H 200 rpm
T614 100-120 TON/H 150 rpm

ELLIPTICAL ROTOR PUMP EVP

Suitable for transfer of whole, crushed/destalked grapes and fermented marc. The product is conveyed by an auger inside the pump and driven into the outlet pipe by an elliptic rotor. The low number of rotor revolutions limits breaking of the grape stalks and crushing of the grapes, thus providing an excellent quality product.

- Complete with hopper & auger connected to pump's main motor.
- Removable delivery manifold
- Wheeled locking system with vibration-damping
- Electrical panel with reversible operation.



DESCRIPTION	ELECTRICAL DATA
EVP1 502 – (10-12 Ton/h)	4kw
EVP2 451 – (20-22 Ton/h)	7,5 kw