



**I Application**

The PV pump is a positive displacement peristaltic pump. These pumps are widely used in wineries all year round. They are used for the transfer of wine, must, lees as well as entire or crushed grapes and 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.
- Connections: DIN 11851.
- Pulsation dampening tanks with a separating membrane pressure sensor.
- Motor: 3ph, 400V, 50Hz, IP-55.
- Gear motor with built-in variable speed drive.
- Mechanical gear variable speed drive.
- St.St. trolley, wheels with bearings.
- Polyester CE electric panel prepared for connecting the hopper.
- Red painted RAL3003.



Electric panel prepared for hopper



Separating membrane pressure sensor



Cleaning kit

**I Materials**

- Cast robust pump casing: grey GG-22
- Hose: Food grade NR (FDA)
- Parts in contact with the product: AISI 304 (1.4301)



