Peristaltic Pump

PV/PVD/PVT/PVDT 70/80



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, crushed 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 and gaskets.

Easy maintenance and cleaning.

Gentle treatment of the pumped material.

Connections: clamp.

Pulsation dampening tanks with pressure sensor.

Motor with frequency converter 3 ph 230/460V 60Hz, IP-55.

Polyester switchboard prepared for connecting the hopper.

Breakage sensor.

Red painted RAL3003.

Pressure transmitter.

I Materials

Robust pump casing Grey cast iron GG-22

Food grade NBR (according to FDA 177.2600) Hose

Parts in contact with the product AISI 304

Hopper with feeder

Control Range





I Options

St.St. hopper with feeder.

Time counter.

Remote control.

St.St. control panel.

Cleaning kit.





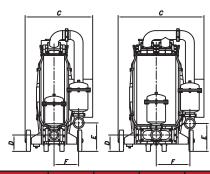
PV/PVD/PVT/PVDT 70/80

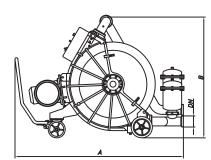
I Technical specifications

Max.flow $60 \, \text{m}^3\text{/h}$ $265 \, \text{US GPM}$ Max.working pressure $3 \, \text{bar}$ $44 \, \text{PSI}$ Max.working temperature $60 \, ^{\circ}\text{C}$ $140 \, ^{\circ}\text{F}$

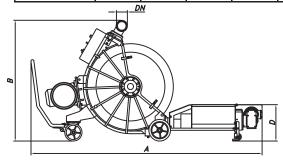
| Туре | Flow US GPM | | Power | Hopper | Crushed | Whole | Macerated | Fermented |
|----------|-------------|--------|-------|-------------|----------------|----------------|----------------|---------------|
| | Wine/Must | Lees | Hp | motor kW | grapes Tn/h | grapes Tn/h | grapes Tn/h | paste Tn/h |
| PV-70 | 44 - 88 | 22/44 | 7,5 | - | - | - | - | - |
| PVD-70 | 88 -146 | 44/88 | 12,5 | - | - | - | - | - |
| PV-80 | 66 -132 | 30/66 | 10 | - | - | - | - | - |
| PVD-80/2 | 132 - 264 | 66/132 | 15 | - | - | - | - | - |
| PVT-70 | - | - | 7,5 | 1,5 | 7/12 | 5/10 | 20 | 4/8 |
| PVDT-70 | - | - | 12,5 | 3 | 15/30 | 10/20 | 40 | 7/14 |
| PVT-80 | - | - | 10 | 2 | 12/25 | 10/20 | 30 | 5/10 |
| PVDT-80 | - | - | 15 | 4 | 25/50 | 20/40 | 60 | 10/20 |

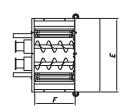
I Dimensiones

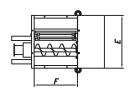




| TYPE | DN | A | В | С | D | E | F | Weight lbs. | Pump code |
|--------|----|-------|-------|-------|------|-------|-------|-------------|------------------|
| PV-70 | 3" | 73,62 | 50,79 | 29,92 | 7,09 | 14,37 | 10,04 | 1268 | D5070-17050055FU |
| PV-80 | 4" | 78,74 | 57,09 | 31,50 | 7,68 | 12,80 | 11,42 | 1587 | to be consulted |
| PVD-70 | 3" | 73,62 | 50,79 | 37,00 | 7,09 | 14,37 | 13,58 | 1543 | to be consulted |
| PVD-80 | 4" | 78,74 | 57,09 | 40,16 | 7,68 | 12,80 | 15,55 | 2060 | D5280-17050110GU |







| TYPE | DN | Α | В | D | E | F | Weight lbs. | Hopper code | |
|---------|----|--------|-------|-------|-------|-------|-------------|-----------------|-----------------|
| PVT-70 | 3" | 104,33 | 50,79 | 15,94 | 24,02 | 24,02 | | 1455 | D5077-17140011U |
| PVT-80 | 4" | 106,30 | 57,09 | 16,54 | | | 19.69 | 1796 | to be consulted |
| PVDT-70 | 3" | 104,33 | 50,79 | 15,94 | 35,83 | | 1874 | to be consulted | |
| PVDT-80 | 4" | 106,30 | 57,09 | 16,54 | 33,63 | | 2414 | D5287-17165030U | |



