



I Application

The NTE TUB pumps present compact and robust progressive cavity pumps designed for the thermovinification process in the wine-making industry.

I Operating principle

Rotation and friction between the rotor and the stator creates vacuum at the inlet area, thus, promoting the entry of the product into the pump. The connecting rod is supplied with an auger that easily delivers grape mash to the rotor and stator.

I Design and features

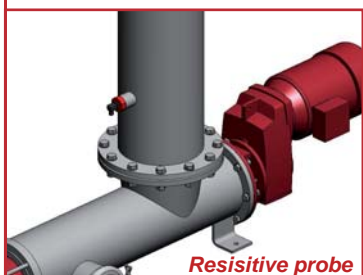
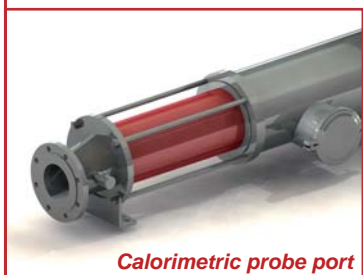
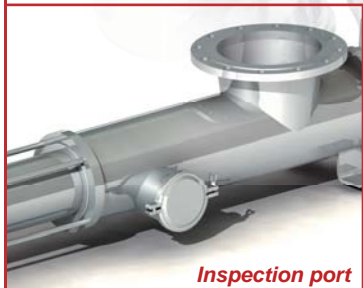
- Close-coupled design.
- Pump casing with an eccentric inspection port.
- Connecting rod with an auger.
- Inlet flange PN10 DIN2632.
- Eccentric discharge connection with PN10 DIN2632 flange.
- Parallel shaft gear unit.
- Motor: 3 ph 400/690 V, 50 Hz, IP-55.
- Red painted RAL 3003.

I Materials

Parts in contact with the product	AISI 304 (1.4301)
Lantern	Carbon steel
Stator	NBR (special composition for this application)
Sealing	PTFE coated packing gland
Surface finish	blasted

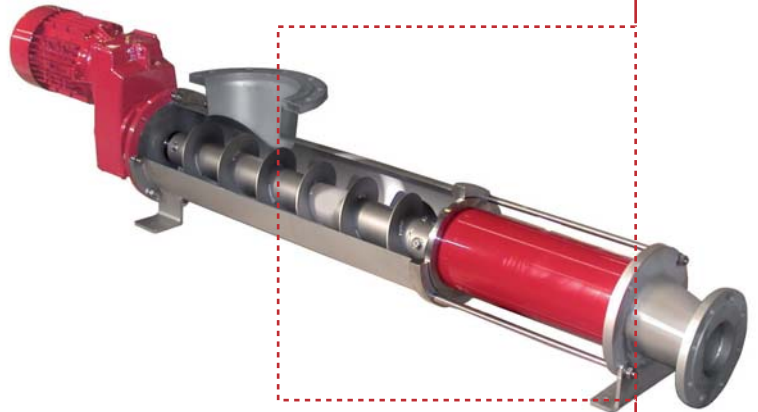
I Options

- Resistive probe.
- Calorimetric probe.
- Remote control.
- Discharge connections: Garolla, Macon, etc.



I Technical specifications

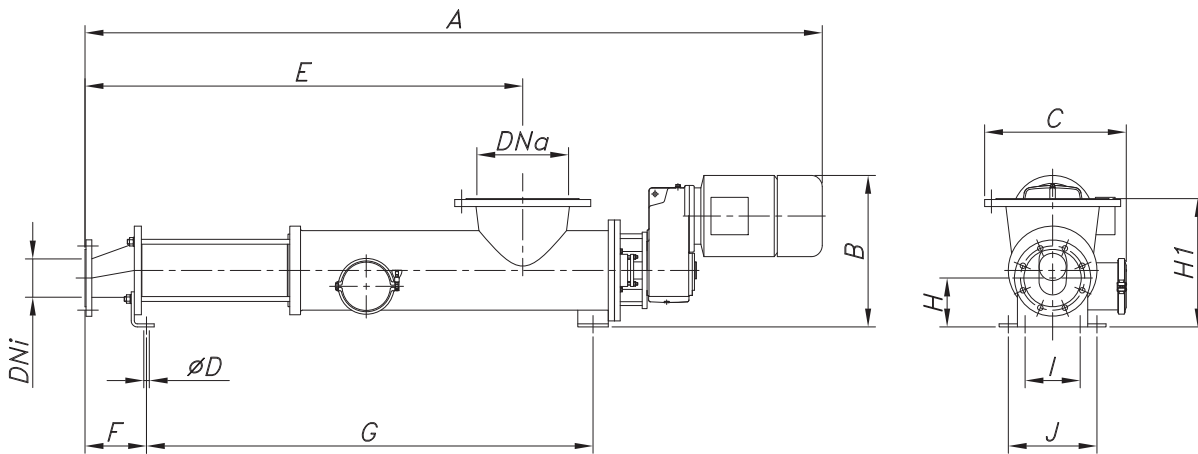
Max. flow	55 m ³ /h	242 US GPM
Max. working pressure	4 bar	58 PSI
Max. working temperature	85 °C	185 °F
Speed	175 rpm	



Pump	Flow* [Tn/h]	Pressure [bar]	Speed [rpm]	Power [kW]	Weight [kg]
NTE 90 TUB	25 – 30		175	5,5	265
NTE 100 TUB	35 - 40	4 max.	175	7,5	290
NTE 120 TUB	45 – 55		160	11	430

* nominal flow for grapes at 2 - 4 bar

I General dimensions



Pump	DNa	DNi	A	B	C	D	E	F	G	H	H1	I	J	Code
NTE 90 TUB	300	125	2420	500	465		1432	201	1461	160	420	180		D4509-0917505516U
NTE 100 TUB	300	150	2470	500	465	18	1476	201	1505	155	420	180	290	D4510-0917507516U
NTE 120 TUB	350	150	2750	590	500		1656	250	1636	172	465	200		D4512-0916011017U

