

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: Clamp.
- Pulsation dampening tanks with pressure sensor.
- Motor: 3ph 230/460V 60Hz. IP-55.
- Helical bevel gear unit.
- Electronic frequency converter.
- St.St. trolley, wheels with bearings.
- Polyester CE electric panel prepared for connecting the hopper.
- Red painted RAL3003.
- Pressure transmitter.

I Materials

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



I Options

St.St. hopper with feeder.

Time counter.

Connections: SMS, Macon, DIN, Garolla, etc.

Remote control.

Barrel filling.

St.St. electric panel.

Breakage sensor.

Cleaning kit.

I Technical specifications

Max. flow 12 m³/h / 53 US GPM

Max. operating pressure 4 bar / 58 PSI

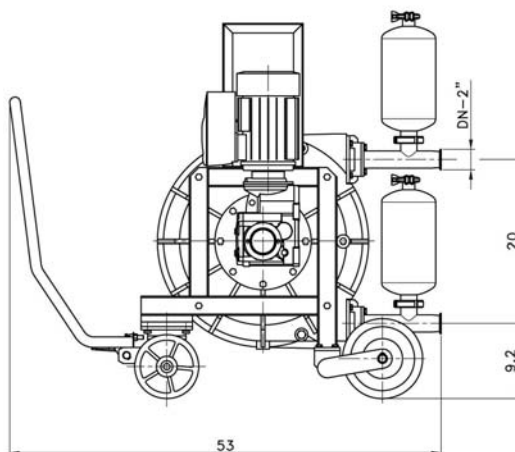
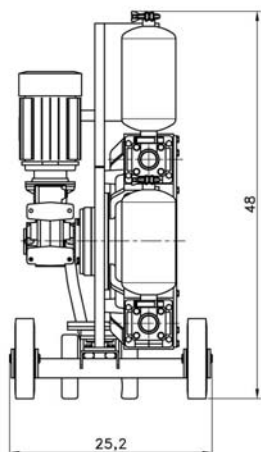
Max. working temperature 60 °C / 140° F

PUMP TYPE	Flow US GPM	Pressure max. PSI	Speed rpm	Power Hp	Weight lbs.	CODE
PV-60	15 - 53	58	15 - 60	4	935	D5060-17063030U (pump)
PVT-60		43,5			1050	D5067-17165007U (hopper)



I General dimensions

PV60 with pulsation dampeners



PVT60

