



LOBE PUMP FOR GENTLE TRANSPORT OF MUST, PULP AND WINE



The Delta LOB pump has food-certified hard nitrile lobes. It allows solid particles up to 25 mm in diameter to pass through. Self-priming, this pump can run dry up to 8 metres. It offers the utmost respect for the wine, with a continuous flow without stirring. It is highly resistant to temperature (from -10°C to 90°C) and pressure (from 4 to 10 bars depending on the model). This lobe pump dissolves very little oxygen and allows solids to pass through.

The pump can be used for many purposes in the winery. It is universal. It can replace the operation of all previously used pumps in the winery.

- Lobular pumps made of food grade hard nitrile rubber
- Large flow range from 400 to 5800 Gal US/ h (15 to 220hl/h)
- Passage of solid particles (Ø max: 25mm)
- Vacuum: 8 meters
- Continuous flow
- High temperature resistance (from -10°C up to 90°C)
- Low oxygen pick-up
- Low rotational speed controlled by electronical regulator
- Pump housing in 316L stainless steel
- Rotational direction switch
- Pump on stainless trolley
- High pressure (6bars) and temperature resistant (-10°C, 90°C)
- Hygienic: easy cleaning

The pump can be used for:

- All transfers: from the reception of destemmed grapes to wine bottling
- Transfer on destemmed grapes, must with solid particles, lees, juice, wine...
- Filtration



- Bottling

GALLERY

