

 **Delta PMV 1 / 2 / 4**



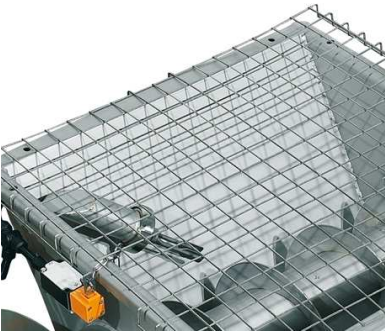
Delta PMV 2

**In the heart of the vinification process, the Delta PMV pumps receive the fresh grapes and are adapted to the transfer of fermented pomace (except for Delta PMV1).**

- Smooth, continuous transfer of grapes and fermented pomace.
- Hygiene and safety guarantee.



Discharge plug



Grape level detection probe  
(Option)

### Key advantages

- Wide cells in the stator for a gentle handling of grapes.
- Slow rotor rotation speed for a continuous transfer of materials : jerk-free (respect of the grapes).
- Volumetric moving forward of grapes and fermented pomace.
- Return pumping over large distances.
- Minimum maintenance (the body of the pump is automatically lubricated).

### Description

- Mobile pump with :
  - 4 directional wheels with locks.
  - Stabilizing stand (except Delta PMV1).
  - Offset rotor in stainless steel DN92 (except Delta PMV1: DN68).
  - Stator in Perbunan.
  - Hopper with discharge plug DN50 DIN for the cleaning and a complete emptying.
  - Safety grid fitted with 2 locking switches, for the hopper cleaning.

### Options

- Grape level detection probe in the hopper. This device enables the control of the pump (automatic starting or stopping) depending on the presence or not of raw materials in the hopper.
- Devatting plate / grid for transfer of vatted pomace with 2 locking switches (except Delta PMV1).
- An intermediate grid to use the pump under a destemmer, with or without a crusher.

### Technical characteristics

Type	PMV 1 VAR	PMV 2 / PMV 4	PMV 4 VAR
Hopper inside dimensions L x W x H – mm.	630x637x442	630x637x442	630x637x442
Dimensions of the pump L x W x H – mm.	2152x715x1021	2254x715x970	2272x715x1021
Empty weight (kg)	195	205 / 210	240
Maxi. Outflow (t/h) with destemmed grapes	3 à 12	20 / 30	10 à 30
Maxi. Outflow (t/h) with fermented destemmed grapes	-	10 / 15	10 à 15
Speed (t/min)	51 à 164	167 / 264	84 à 270
Power (kW)	5,5	7,5	7,5

Distributed by :

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