

PM2 - VAR

THE INDISPENSABLE LINK

PM

1 - 2

4 - 6

8

FERMENTED POMACE
AND GRAPES PUMPS

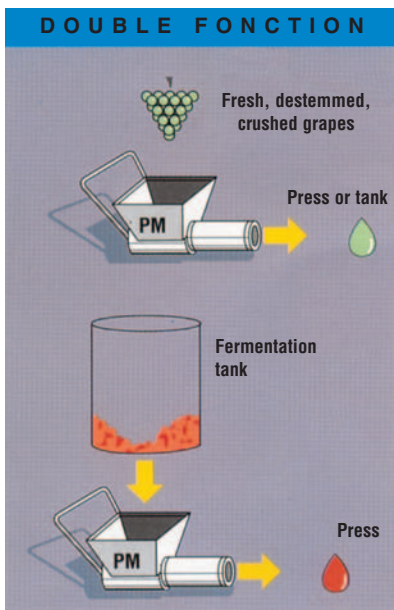


A VASLIN-BUCHER TRADE MARK

PM

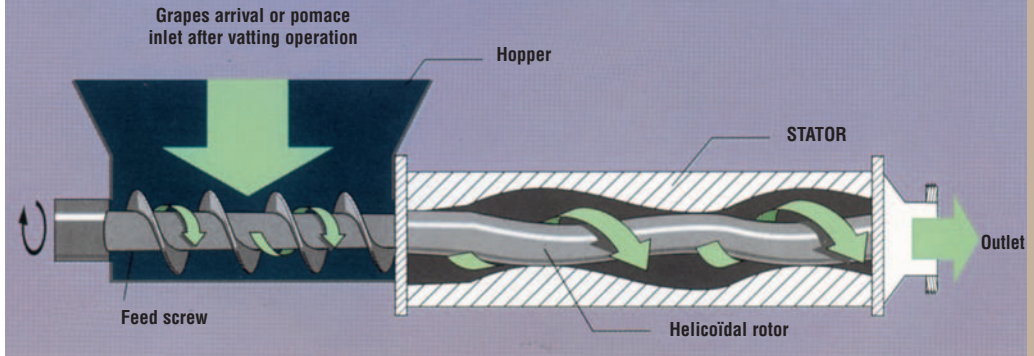
AN INDISPENSABLE LINK

In the heart of the vinification process, the PM DELTA pumps receive the fresh grapes. The PM2, PM4, PM6 and PM8 models are particularly adapted to the transfer of fermented pomace.



AN EFFICIENT AND SMOOTH RUNNING

RUNNING PROCESS



The running principle of the PM DELTA pumps allows a soft transport of the grapes. Two moving parts : a gavage screw and a **Helicoidal Rotor** are sufficient to ensure a continuous transfer of the grapes.

The grinding of the fresh grapes is minimal thanks to large cells located in the **stator**.

The volumetric displacement linked to a low rotation speed of the rotor ensures a **soft and continuous** transit of the transported materials.

The pump parts in direct contact with the grapes are of high quality; artificial rubber **stator** and stainless steel **rotor**.



EXCEPTIONAL PERFORMANCES

The PM DELTA provides the necessary pressure for pumping operation within particular and often difficult conditions in the cellar. It ensures the lift on large distances.

Moreover, the continuous transfer of the materials inside the pump avoids pipe vibrations, contrary to discontinuous type pumps.

All the PM DELTA parts in contact with the grapes or the pomace are in **stainless steel (including the flanges)** or in **synthetical material (for the stator)** and guarantee hygiene and safety.



PM2 - VAR

The PM DELTA match easily with the working conditions in the cellar.

Hoppers are fitted with one draining plug (DN 50 Macon) for the cleaning and a complete emptying.

SAFETY

The mobile PM DELTA pumps are equipped with two safety switches with a key system. Those devices enable the pumps running when they are equipped with one of the following accessories :

- A safety grid for the hopper cleaning (supplied with the pump)
- A devatting grid (option) (except PM1)
- An intermediate grid (option) to use the pump under a destemmer, with or without a crusher (except PM1)
- Any other specific security equipment.

Detecting level sensor

The PM DELTA pumps are fitted with a gauge-rod (in option) with a lead to detect the level of grapes, juice or pomace 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.



Detecting level sensor.

TECHNICAL DATA

- Mobile pumps with brakes for 4 revolving wheels.
- Control panel with a reverse gear to facilitate the washing operation and to remove potential foreign materials.
- Few maintenance is needed, as the material circulating in the pump automatically lubricates its body.



Safety devices fitted with a key system.



Devatting grip (option).

OPTIONS

- Electronic speed variator.
- Anti-arching device for PM6 and PM8 with self-motorization.
- Detecting level sensor
- Devatting grid.
- Hopper extensions.

OTHER PUMPS

A large range of pumping hoppers for fresh grapes are available with outflow from 10t/h to 110t/h.

		GRAPES PUMPS	POMACE AND GRAPES PUMPS			
TYPE		PM1	PM2	PM4	PM6	PM8(*)
MAXI. OUTFLOW (t/h) with destemmed grapes		7	20	30	60	80
MAXI. OUTFLOW (t/h) with fermented destemmed grapes		-	10	15	30	40
SPEED (t/min)		90	200	280	260	240
POWER (kW)		3	5,5	7,5	9	11
HOPPER INSIDE DIMENSIONS (mm)	Height	435	435	435	500	600
	Dimensions	600 x 600	595 x 600	630 x 630	700 x 800	700 x 800
DIMENSIONS (mm)	Height	860	900	900	1020	1080
	Length	1540	2140	2160	2725	2750
	Width	750	645	700	780	780
EMPTY WEIGHT (kg)		190	200	220	360	420
ADVISED PIPING DIAMETER (mm)		120 ⁽¹⁾	120 ⁽¹⁾	120 ⁽¹⁾	150 ⁽¹⁾	150
CORRESPONDING DESTEMMER		E1	E2	E4	E6	E8

(1) Spherical connection

(*) Pump the most appropriate for the pumping of fermented grapes



VASLIN BUCHER MS.
 ESPACE ENTREPRISE MÉDITERRANÉE
 Place A NOBEL
 66600 RIVESALTES
 Tél. +33 (0)4 68 38 23 90 - Fax : +33 (0)4 68 38 23 97
 E-mail : contact@vaslin-bucher-ms.fr
 Web : www.vaslin-bucher.fr

Distributed by :