

OEP250 OEP600

VOLUMETRIC PUMP WITH HELICAL LOBES

High technical and oenological quality Multifunctional • Practical • Robust





Designed and manufactured in RANCE

TRADITIONAL MATERIALS INNOVATIVE SOLUTIONS

www.pmh-vinicole.fr

Designed and manufactured to provide the best pumping quality and to withstand the demanding conditions of winemaking. The **CENOPOMPE®** is distinguished by its innovative helical lobes rotor technology and its wide range of potential applications.



4 models: flow rate from 15 to 600 hL/h

CENOPOMPE® | OEP130

Flow rate from 15 to 130 hL/h $\,$

CENOPOMPE® | OEP250

Flow rate from 25 to 250 hL/h

CENOPOMPE® | OEP450

Flow rate from 30 to 450 hL/h

Flow rate from 100 to 600 hL/h

PRACTICAL

- **On-board electronics:** speed variation, reverse direction, flow rate display, timer settings, servo control
- High frequency remote control: flow rate display, rechargeable battery by induction, start/ forwards-reverse/ stop/ speed variation



- Draining, cleaning, easy maintenance
- Pump light and mobile
- Automatic motorised butterfly valve: guarantees no backflow when the pump is shut down

SELLING POINTS

- Stainless steel pump housing
- Lobes made from EPDM (sulphur-free and phthalates-free guaranteed)
- Conforms to EU machine regulations
- Mechanics 5 year warranty, excluding wear parts – On-board electronics
 2 year warranty
- DN40, DN50, DN70 connection, or depending on your standards (Tri-clover, SMS, DIN, etc.)
- 10 meters of electric cable with a standard (European) plug
- The Oenopompe can work on ATEX areas (on request)



OPTIONS

• **CENOFLUX®** : Flowmeter adjustable, instantaneous reading.





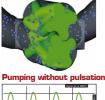
- SMART ELECTRONIC : automatic barrel filling and racking
- **SMART REGULATION** : adjustable regulation of the pump by pressure or by temperature
- **SMART DRIVE** : external control of the pump by other cellar's equipment

TRADITIONAL MATERIALS [INNOVATIVE SOLUTIONS

MINICOLE

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- GRAVITAIRE : free flow, with or without counting (CENOFLUX®)
- RUN-DRY SENSOR: with adjustable timer



CENOPOMPE° other pumps

HIGH TECHNICAL AND ŒNOLOGICAL QUALITY

- Pumping with an uninterrupted flow of liquid with no mixing or emulsion (does not require anti-pulsatory bottles and eliminates bacterial infections)
- Reduces up to 5 times the oxygen pick-up during transfers (significantly lower than other pumps)
- Resistance to high temperatures: enable sterilization up to 80 °C
- Suction vacuum capacity: 5 m
- Operating pressure: up to 6 bar

MULTIFUNCTIONAL



Racking - Transfer - Barrel filling - Filtration Bottling - Thermovinification

The **CENOPOMPE**[®] pumps everything: juices, wine, spirits, oil, must, juices at high temperature, cleaning products...

The **CENOPOMPE**[®] is exclusively available at specialist distributors of winemaking equipment.

Manufacturer & customer service

PMH Vinicole

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Your distributor	



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