

VOLUMETRIC PUMP WITH HELICAL LOBES

High technical and oenological quality



Designed and manufactured in
FRANCE

PMH VINICOLE

HARVEST RECEPTION & INNOVATIVE SOLUTIONS

www.pmh-vinicole.fr

The **œnopompe®** is distinguished by its innovative helical-lobe rotor technology, providing the best pumping quality on the market !

œnopompe® | OEP130

Ø40 | From 15 to 130 hL/h

œnopompe® | OEP250

Ø50 | From 25 to 250 hL/h

œnopompe® | OEP450

Ø65/70 | From 30 to 450 hL/h



œnopompe® | OEP600

Ø70/80 | From 100 to 700 hL/h

œnopompe® | OEP1000

Ø100 | From 250 to 1000 hL/h

SELLING POINTS

- New design with frame-integrated cables
- Stainless steel pump housing
- Lobes made from EPDM
- Qualified by the BNIC for spirits
- Mechanics 5 years warranty, excluding wear parts
- On-board electronics 2 years warranty
- Connection depending on your standards
- 10 meters of electrical cable with a standard plug
- Qualified to operate in ATEX zone
- Draining, cleaning, easy maintenance
- Pump light and mobile

OPTIONS

- **CENOFLUX®:**
 - flowmeter adjustable by touch screen,
 - 99,7 % accuracy.



• SMART ELECTRONIC +:

automatic barrel filling and racking, pressure/vacuum regulation, anticavitation

• SMART THERMIC REGULATION:

programmable temperature control for heat exchangers

• OEP 4.0:

data collection by USB or communication with the software in the wine cellar, wifi screen available

• GAS VALVE:

tapping with motorised non-return valve for nitrogen injection

• SMART DRIVE:

external control of the pump by pressure or temperature

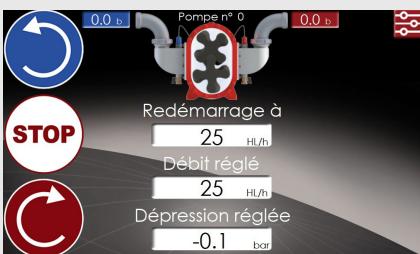
• BY GRAVITY:

free flow, with or without counting (CENOFLUX®)

• RUN DRY SENSOR:

2 technologies according to your needs, with adjustable time delay

• COLOR TOUCH SCREEN 10 INCHES:



- Constant display of working pressure/vacuum
- Parameters can be changed on the screen, even while pumping

PRACTICAL

• On-board electronics:

- speed variation,
- reverse direction,
- flow rate display on digital screen,
- temporisation,
- servo-control.

• Wireless remote control with display:

- displaying options,
- volume incrementation,
- inductive charging,
- remote control holder integrated on the control box,
- full information return,
- flow rate.

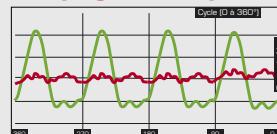


• Automatic motorised butterfly valve:

guarantee no backflow when the pump is shut down

ENOLOGICAL QUALITY

Pumping without pulsation



— CENOPODME®
— other pump



- Reduces up to 5 times the oxygen pick-up during transfers
- Resistance to high temperature: enable sterilization
- Suction vacuum capacity: - 5 m
- Operating pressure: up to 6 bar



MULTIFONCTIONAL



Racking - Transfer - Barrel filling - Filtration

Bottling - Thermovinification

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

DISCOVER OUR PRODUCTS RANGE



The **ŒNOPOMPÉ®**
is exclusively available at specialist
distributors of winemaking equipment.

Manufacturer

Your distributor & customer service

PMH Vinicole

ZA - 41 allée de la Croix des Hormes
69 250 Montanay - France
Tel. +33 (0)4 72 21 83 00
Fax +33 (0)4 72 51 43 17
e-mail : info@pmh-vinicole.fr

