

œNOPOMPE® v3

OEP 130 OEP 250
OEP 450 OEP 600
OEP 1000

VOLUMETRIC PUMP WITH HELICAL LOBES

High technical and œnological quality



Designed and manufactured in
FRANCE

PMH VINICOLE

HARVEST RECEPTION & INNOVATIVE SOLUTIONS

www.pmh-vinicole.fr

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

ÆNOPOMPE® | OEP130

Ø40 | From 15 to 130 hL/h

ÆNOPOMPE® | OEP250

Ø50 | From 25 to 250 hL/h

ÆNOPOMPE® | OEP450

Ø65/70 | From 30 to 450 hL/h

ÆNOPOMPE® | OEP600

Ø70/80 | From 100 to 700 hL/h

ÆNOPOMPE® | 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

- **ÆNOFLUX®:**

- 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

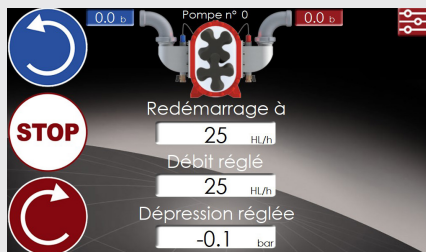
- **GAS VALVE:** tapping with motorised non-return valve for nitrogen injection

- **SMART DRIVE:** external control of the pump by pressure or temperature

- **BY GRAVITY:** free flow, with or without counting (**ÆNOFLUX®**)

- **RUN DRY SENSOR:** 2 technologies according to your needs, with adjustable time delay

- **COLOR TOUCH SCREEN 10 INCHES:**



- Constant display of working pression/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:**

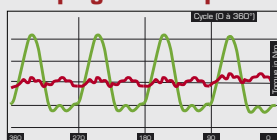
- displaying options,
- volume incrementation,
- inductive charging,
- remote control holder integrated on the control box,
- full information return,
- flow rate.



- **Automatic motorised butterfly valve:** guarantee no backflow when the pump is shut down

ENOLOGICAL QUALITY

Pumping without pulsation



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

DISCOVER OUR PRODUCTS RANGE



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

Manufacturer

PMH Vinicole

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Your distributor & customer service

