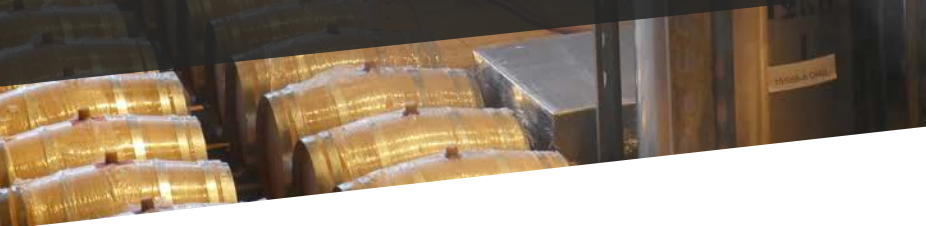


“All in One” Pump

The Winemakers Solution

Do you want more control over your wine transfer operations and more worker productivity? With the “All in One” you can have just that...



Designed specifically for the wine making market, this revolutionary and innovative flexible impeller pump allows you to schedule, automate, control, monitor and review wine transfer and filling operations:

Preset Volume Transfer - Auto stops once the preset amount has been dispensed without worker intervention.

Barrel Filling - Allows filling of a preset amount into multiple barrels without setting all dispenses up individually.

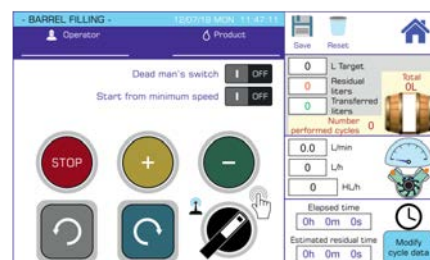
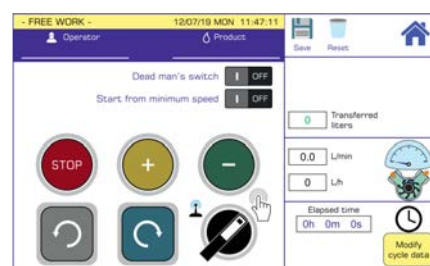
Free Transfer - If preferred, the operator manually stops the pump once the desired amount has been dispensed.

Pump Over - This pump is able to pause cycles and empty the pipes once the transfer is complete.

PRODUCT FEATURES

- ✔ Gearbox driven vane pump with inverter to enable the variation of motor speed to control the flow rate depending upon the volume.
- ✔ Mounted on a stainless-steel trolley for easy transportation and use throughout the winery, wherever filling or transfer is required.
- ✔ 7” touch screen control panel to programme the operations as well as review transfer applications that have taken place.
- ✔ Radio remote control start/stop, variable speed and reverse running to reduce workers’ time spent at the pump.
- ✔ High precision magnetic food grade flow meter for monitoring the amount of fluid dispensed and give an indication of flow rate.
- ✔ Record and save each transfer operation along with the operation name, type of wine or reference batch for traceability.
- ✔ Data can be exported from the control panel onto a USB for PC analysis.
- ✔ 24v NC connection for additional devices e.g. the press, filter, or bottling.
- ✔ Dry run protection to stop the pump to prevent damage.
- ✔ Diagnostics to alert of dry run stop, inverter error or auxiliary device issue.

PANEL PREVIEWS



All in One Performance & Models

SPECIFICATIONS AVAILABLE

Flow Rate – Up to 44 m³/hr

Head – Up to 16 M

Max Temperature – 100°C

Max Viscosity – 50,000 cP

Outlet Sizes – DN 20 up to DN 65

Drive Options – Electric (230v/50Hz and 400v/50Hz)

Connections – DIN, BSP M & F, Triclover, SMS, RJT, Friederich, Garolla and Macron

Impellers – Natural rubber, Neoprene, Silicon and FDA approved NBR and EPDM

Solid Handling – 15mm (MAJOR) and 25 mm (MAXI)

PERFORMANCE BENEFITS

- ✔ **Solid handling up to 25mm** – Supple impellers bend to pass any sediments or wine
- ✔ **Applies low shear** – Pumps the wine without agitating it and affecting the consistency
- ✔ **Reversible operation** – For tank to tank transfer, and cleaning solution to run through after use for CIP
- ✔ **Food grade** – FDA certified EPDM/NBR impellers and Stainless Steel pump body
- ✔ **Smooth, steady pumping** – Provides consistent flow for accurate dosing and filling of barrels
- ✔ **Self-priming up to 6m** – Enables the quick and simple emptying of sumps, tanks, IBCs and barrels

MODELS AVAILABLE

TYPE	DN	FEEDING		KW	RPM		HEAD (METERS)						Capacity (litres/hour)
							0	4	8	12	16	18	
ALL IN ONE MAJOR 5-120	40	1x 230V 50Hz	3x 400V 50Hz	2.2	min.	25	650	0					
						175	4320	3840	2800	0			
						350	9000	7800	6000	3700	0		
					max.	470	12000	10500	8700	5100	0		
ALL IN ONE MAJOR 10-200	50	1x 230V 50Hz	3x 400V 50Hz	2.2	min.	50	1230	0					
						175	4320	3840	2800	0			
						470	12000	10500	8700	5100	0		
					max.	900	22500	19560	15000	11220	3000	0	
ALL IN ONE MAXI 20-300	50	3x 400V 50Hz		4.0	min.	25	2100	0					
						150	12000	10000	7500	0			
						300	24600	22200	18900	12000	0		
					max.	470	36000	34200	30000	24000	12000	0	
ALL IN ONE MAXI 38-400	65	3x 400V 50Hz		4.0	min.	50	3800	0					
						150	12000	10000	7500	0			
						300	24600	22200	18900	12000	0		
					max.	600	43800	41400	36000	30000	16000	0	



CASTLE PUMPS LTD

