# Are you using the right pumps for your process? Or just the ones you've always used?

Pumps matter to the performance of your processes and choosing the right ones is critical - to productivity, profitability, reliability and to safety.

On the face of it, making the right choice should be easy - the necessary dimensions, output, material and safety standards are all given. What is harder to determine is the optimal choice of fluid handling technology.

To start with, what are you pumping? Is it shear-sensitive? How viscous and abrasive is it? Is it explosive? Or acidic? Do you need gear pumps, hose pumps, diaphragm pumps or progressive cavity pumps? Or self-adjusting technologies and pumps with minimal parts to reduce wear and maintenance? Could sealless technologies prevent leakage and anti-friction bearing designs reduce energy use? And what about integrated heating/cooling jacketing for total temperature control of the fluid being pumped?

Should the pumps be self-priming? How easily can you strip lines to remove valuable product residue? How can you avoid cross contamination? How effective are your mixers in avoiding sedimentation and how easily do they integrate with the rest of your process? Do they require large vessels? How much energy do they need?

Lots of questions without one general answer - only the optimal pump and mixer for your process.

## AxFlow in Europe

AXFLOW

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*fluidity*.nonstop® is our promise and our commitment to offer service, product quality, performance and expertise the like of which has not been seen before. We are Europe's leading source of pumps and pump expertise for the waste water and we intend to maintain that position by working fluidly, and ceaselessly, to bring you the best.



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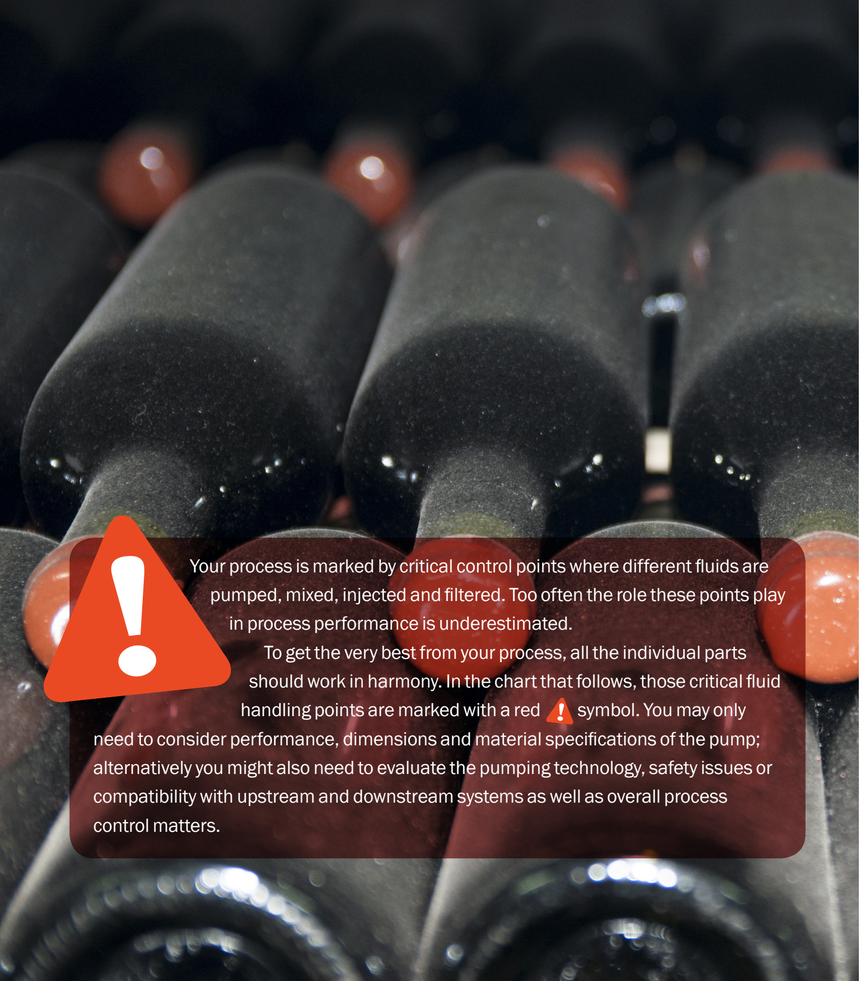
## In Wine Production
How to achieve it?

AXFLOW



Your process is marked by critical control points where different fluids are pumped, mixed, injected and filtered. Too often the role these points play in process performance is underestimated.

To get the very best from your process, all the individual parts should work in harmony. In the chart that follows, those critical fluid handling points are marked with a red ! symbol. You may only need to consider performance, dimensions and material specifications of the pump; alternatively you might also need to evaluate the pumping technology, safety issues or compatibility with upstream and downstream systems as well as overall process control matters.

# *fluidity*.nonstop **in wine industry**

A wine making process may contain all or some of the following components.

Wastewater treatment forms an integral part of many applications in the process industry. Our solutions may include a combination of progressive cavity pumps, AODD pumps, hose pumps, mixers, filters, grinders and munchers.

The descent of the red wine is made by hygenic rotary lobe pumps, progressive cavity pumps, flexible impeller pumps or peristaltic pumps with rubber hoses.

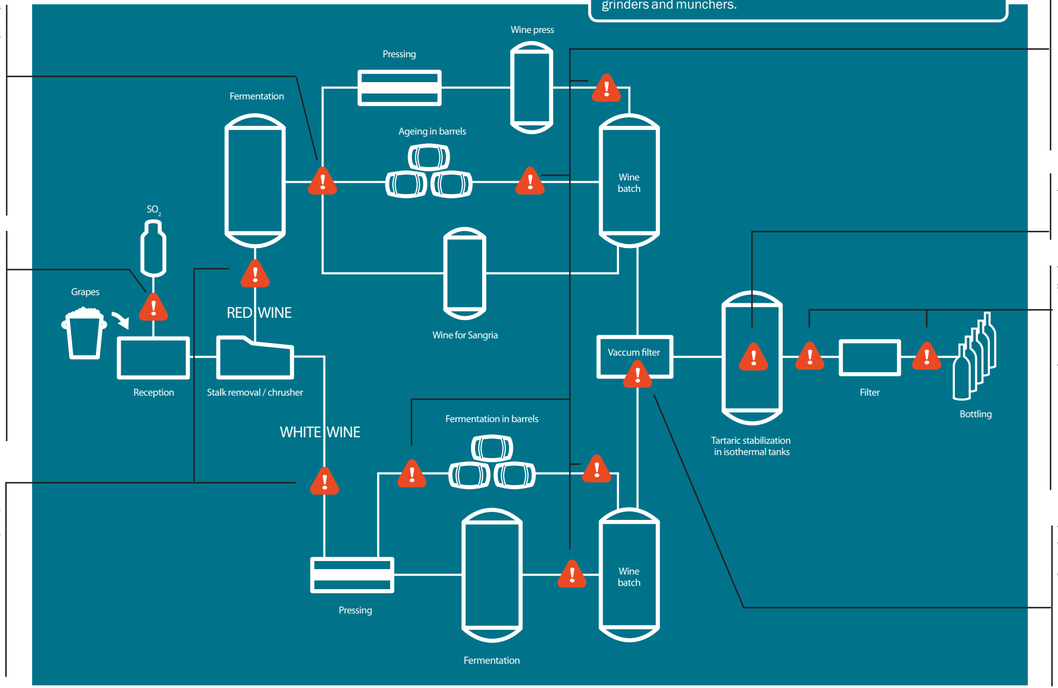
- Rotary Lobe Pump
- Progressive Cavity Pump
- Flexible Impeller Pump
- Peristaltic Pump

Dosing of SO2 to the grapes are done with peristaltic pumps, metering pumps or AODD pumps. When the wine and grapes goes in to fermentation they will be analyzed in regards of monitoring the quality of the products in the beginning of the process.

- Rotary Lobe Pump
- Progressive Cavity Pump
- Peristaltic Pump
- Analyzer

The de-stemmed and crushed grapes are pumped in to the fermentation tanks (red wine) or presses (white wine). Hygenic progressive cavity pumps, rotary lobe pumps and peristaltic pumps are used for this.

- Rotary Lobe Pump
- Progressive Cavity Pump
- Peristaltic Pump




Moving the wine is done with hygenic progressive cavity pumps, lobe pumps, peristaltic pumps or flexible impeller pumps. The analysis of the wine during the manufacturing process is esential to monitor chemical changes.

- Progressive Cavity Pump
- Rotary Lobe Pump
- Peristaltic Pump
- Flexible Impeller Pump
- Analyzer

Mixers are installed in the tartaric stabilization tanks to accelerate the precipitation process.

- Mixers

The pumps that supply the filter in the tartaric stabilization tank are hygenic progressive cavity pumps.

Filling lines are powered by hygenic lobe pumps or progressive cavity pumps. Prior to the filling, the wine is subjected to a final test in order to verify that the tartaric stabilization was completed.

- Analyzer
- Rotary Lobe Pump
- Progressive Cavity Pump

With vacuum liquid ring pumps vacuum is created which allows the operation of vacuum filters. The blended wine is analyzed to ensure that all chemical characteristics necessary for the quality of wine are present prior to bottling.

- Vacuum Pump
- Analyzer

**Scan for more details about these products.**

We offer spare parts and fittings for all the equipment we sell and also to others upon request.

- Maintenance and Repair