Wine Production Challenges:
Wine producers face the following challenges in their day-to-day operations:

- Preservation of final product quality
- Avoiding wine oxidation
- Cost control
- Minimizing product loss and recovering ingredients

Pumps used throughout each phase of the wine making process must have the following attributes to meet those challenges:

- Gentle product handing
- Volumetric consistency
- Able to recover expensive products and ingredients
- Low slippage

Mouvex Eccentric Disc Technology is the Solution for Your Wine Making Process
Mouvex Eccentric Disc Pumps:
The Solution for the Challenges of Wine Production

- Low shear due to eccentric disc technology and lack of mechanical seal and bushings
- Consistent performance (flow, pressure and volumetric efficiency) thanks to low slippage.
- Product recovery (pipeline stripping), means profit recovery
- Non-pulsating, smooth flow
- Self-priming to take ingredients from drums
- Easy to maintain: no seals, no metal/elastomer friction, only two pumping parts
- High volumetric efficiency allowing accurate formulation
- Unique seal-less design eliminates leakage

Micro C Series
The seal-less pump for small flow rates.
Up to 800 l/hr (3.5 gpm)

SLS Series
The CIP capable seal-less pump for various applications. Up to 36 m³/hr (158 gpm)

Complete pumping sets available with many possibilities:
- Specific connections (Macon)
- Mobile trolley (Cart mounted)
- Control panel
- Remote control
- Customized color
- Four-way valve for reversing flow
- By-pass valve

Mouvex Technology
Eccentric disc pumps consist of a cylinder and pumping element mounted on an eccentric shaft. As the eccentric shaft is rotated, the pumping element forms chambers within the cylinder, which increase in size at the intake port, drawing fluid into the pumping chamber. The fluid is transported to the discharge port where the pumping chamber size is decreased. This action squeezes the fluid out into the discharge piping.

Mouvex Principle

1 2 3 4 5