



**VOGELSANG**  
ENGINEERED TO WORK



PUMPING SYSTEMS DESIGNED FOR WINE APPLICATIONS

# Wine Industry

Pumps that Love Grapes!





PORTABLE, POWERFUL, PERFECT!

## Gentle with Grapes, Minimal Shear, Whole Cluster Friendly

Vogelsang has been a leader in the pumping industry for over 80 years. During this time, we've been responsible for most of the major innovations in positive displacement rotary lobe pump design. Recently, our rotary lobe pumps have quickly become more popular in the wine industry. Due to the nature of our pump and lobe design as well as the materials we choose, your grapes & juice can be pumped throughout your system with very little damage as compared to progressing cavity, centrifugal and metal lobe pumps. Our products aren't affected by foreign debris such as staples that typically cause damage to other types of pumps currently used.







### **Cutting Edge Materials**

Every application of our products has the ideal materials to optimize capacity and minimize wear. Wherever there is contact or friction between moving parts, we have developed combinations of materials that will optimize the equipment for your specific needs. This benefits you both in equipment life and in product quality. Our softer elastomeric lobes won't crush the grapes or seeds the way other pumps often do, which ultimately influences the taste of your wine.

### **Quality Custom Construction**

Our production team will configure your equipment to the appropriate size and application for your winery, whether it be a portable pump to handle multiple tasks or a fixed pump for specific applications. Our pumps are available in many sizes and capacities that will suit any size winery's requirements. We offer the highest standard of construction and materials to ensure you get the most equipment life possible. The versatility of our products make it possible to configure them for tight areas with limited accessibility. Our pumps are smaller and lighter than traditional pumps of the same capacity. This makes it possible to get them into areas where other simply won't fit.

### **Customer Service**

Our relationship doesn't end with the sale. Expect quick and expert advice about our products once they're in place. When you need service or maintenance, we'll be there on time to get the job done right.



IT'S ALL ABOUT THE LOBES

## Pulsation Free, Wet-End Rebuilds In-line, Variable Pressure



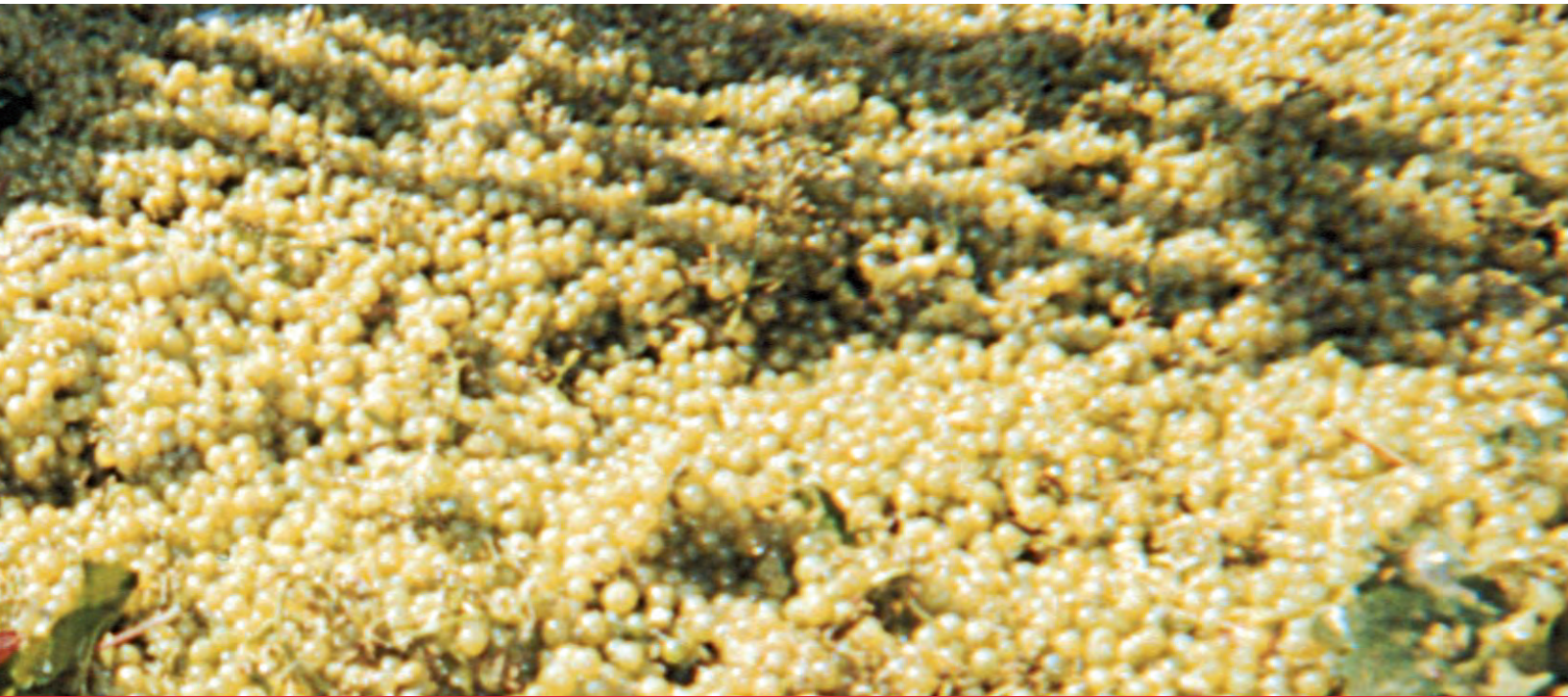
The state of the art in positive displacement pumps. The HiFlo Lobe has increased capacity compared with former lobe designs while eliminating pulsation. When you choose a Vogelsang Rotary Lobe Pump, you get a product that is quieter, higher capacity, significantly smaller and longer lasting than any traditional pump in the wine industry. The convoluted design of the HiFlo Lobe provides a large cavity that's perfect for pumping grapes in clusters, must, lees and pomace. This design also makes it possible to achieve your desired pressure at a slower rpm which results in less damage to your grapes and minimal shear to your juice.



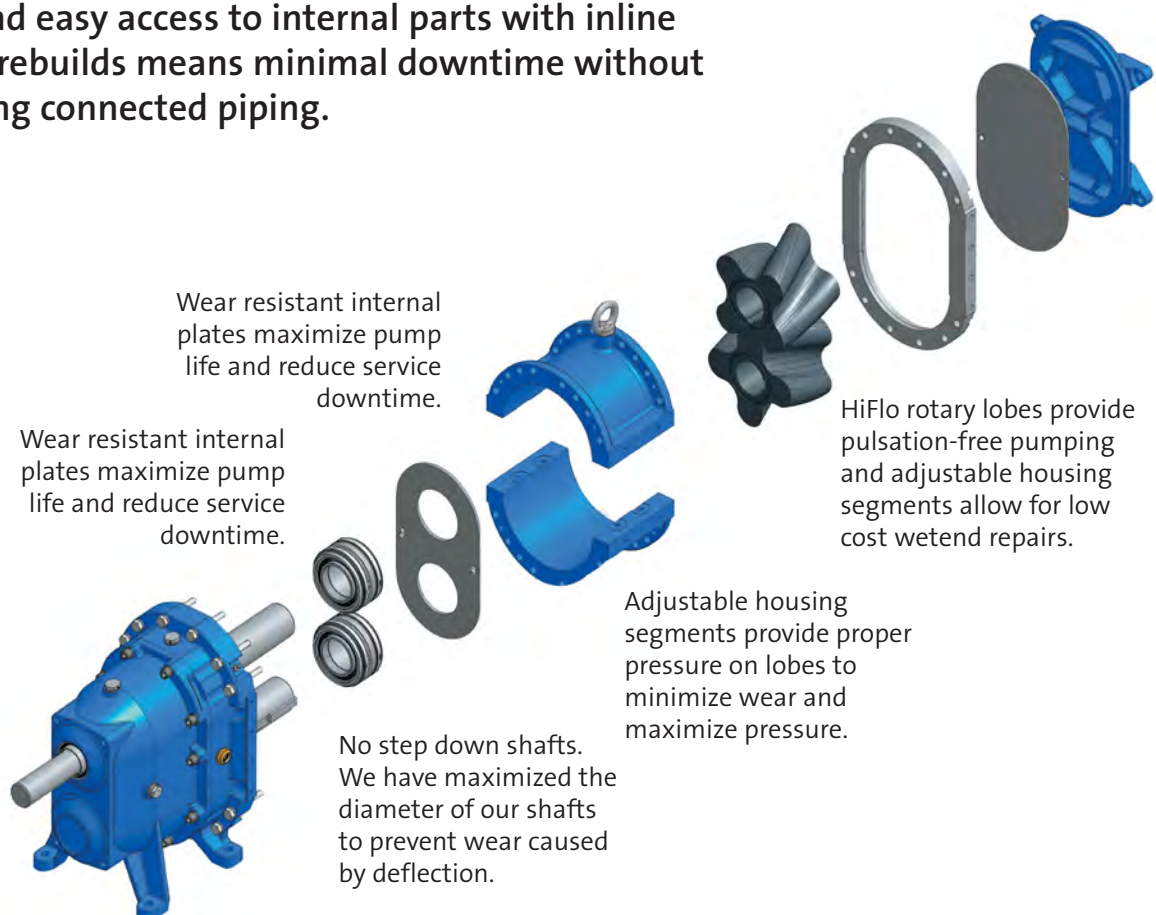
HiFlo pumps can self prime to 25' (8m), run dry, discharge to over 200psi (15 bar), pump forward or reverse and pass solids up to 2.5" (61mm).

Our pumps are also very small compared to traditional pumps of the same capacity. This allows them to be placed into small areas with limited accessibility. They can be doubled and combined into powerful multi-stage systems that can easily move massive amounts of grapes. We offer pumps in many sizes and configurations to fit most any situation. There are also many options for internal parts. Softer less expensive elastomers are well suited for pumping grapes and juice, allowing longer equipment life.





Quick and easy access to internal parts with inline wetend rebuilds means minimal downtime without disturbing connected piping.







## APPLICATIONS

Our pumps can be configured in a multi-purpose portable cart configuration or as a stationary unit. A cart mounted pump can easily be moved around to various stations throughout your winery for pumping grapes and juice. For larger volume wineries, we offer several larger stationary or cart mounted single application pumps that may be customized in configuration to suit many of the applications.

### Must

The best pump to move your grapes from a hopper or crusher into a holding tank is the one that delivers them most in tact. Centrifugal pumps used by many wineries do tremendous damage to grapes by excessive force resulting from the high rpm needed to achieve adequate pressure. High rpm centrifugal pumps also shear the juice. Vogelsang rotary lobe pumps do not need to revolve as fast to achieve the appropriate pressure required to move grapes into your holding tank resulting in better grape and juice quality with minimal shear.

Progressing cavity pumps tend to smash grapes and seeds releasing oil into the juice which will affect the taste of your wine. They are also known to severely damage grape skins. Progressing

cavity pumps require higher horsepower motors and are very sensitive to foreign objects and debris such as staples that commonly get into the must. Our smaller rotary lobe pumps require less power for the same capacity as a progressing cavity pump and are able to pass solids up to 2.5" (61mm).

Other lobe pumps use straight, not convoluted, two or three tipped lobes made from stainless steel that don't feature the large internal cavity that our HiFlo have. This style of lobe crushes grapes, seeds stems and skins. Because their steel will not give like our elastomeric will, these pumps will frequently lock up from staples and other debris. The straight three lobe design made from any material has the highest pulsation rate of all lobe designs.



### Pump Over

Vogelsang pumps are great for pump over applications. As with the must pump applications, centrifugal pumps shear the liquid each time the juice is cycled through the pump. The longer you pump over the juice the more aerated it gets. With a Vogelsang pump you get minimal liquid shear so you can pump over the juice longer which enables you to extract more of the flavor from the must. For smaller wineries that choose a smaller portable rotary lobe pump for must applications, a separate set of hoses can be configured so you can use the same unit for your pump over application.

### Lees

Vogelsang pumps are also ideal for pumping lees into your next holding tank. In this application centrifugal pumps can airlock when the lees becomes thicker as the tank is emptied often requiring manually pushing thicker lees into the pump intake opening. This is also an opportunity for your lees to become sheared. Our pump design will not airlock as it is designed to pump highly viscous liquid containing solids and needs no manual assistance. This is another applications where smaller volume wineries can use their portably configured must pump.

### Pomace

Pumping the thick and heavy pomace remaining after the lees tank has been emptied is another application that can be easily accomplished by either a stationary or portably configured pump.





## Performance Specifications:

Series & Model	Capacity		Displacement		Max Solids		Flange Size		Q: psi	Max Pressure		Max. Speed rpm 1/min
	gpm	m3/h	gal/100rev	l/100rev	in	mm	in	mm		bar	QD: psi bar	
V100 45	13-60	3-13	7.7	29	.75	20	2.5	65	145	10		1000
	22-85	5-19	11.1	42	.75	20	3	80	131	9		1000
	26-120	6-26	15.6	59	.75	20	4	100	102	7		1000
	40-170	9-38	22.2	84	.75	20	4	100	58	4		1000
VX136 70	45-200	10-45	33.5	127	1.5	40	4	100	145	10	174 12	800
	65-310	15-70	50	190	1.5	40	4	125	145	10	174 12	800
	90-400	20-90	67	253	1.5	40	6	125	116	8	174 12	800
	130-610	30-140	100	380	1.5	40	6	150	73	5	145 10	800
	180-800	40-180	134	506	1.5	40	6	150			116 8	800
	260-1220	60-280	200	759	1.5	40	6	150			87 6	800
VX186 92	90-440	20-100	94	356	2.5	61	6	125	145	10		600
	130-640	30-145	133	503	2.5	61	6	150	145	10	174 12	600
	180-880	40-200	188	712	2.5	61	6	150	116	8	174 12	600
	260-1280	60-290	266	1006	2.5	61	8	200	73	5	145 10	600
	360-1760	80-400	376	1424	2.5	61	10	250	29	2	116 8	600
	390-1920	90-435	399	1509	2.5	61	10	250	29	2	102 7	600
	520-2560	120-580	532	2012	2.5	61	10	250			87 6	600
	720-3520	160-800	752	2848	2.5	61	14	350			44 3	600

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### Delivery Rate by Series:

