



THE FLEXIBLE AND MODERN SOLUTION FOR YOUR WINERY

The new Vogelsang rotary lobe pump
for quality wine processing

VOGELSANG – LEADING IN TECHNOLOGY

V/OGELSANG





You can rely on it

**Quality, experience and
expertise guarantee
future-proof technology**

Different grape varieties with their special characteristics, the texture of the soil, the climatic conditions as well as the harvest and the nature of the grape material have a great influence on the quality of the wine.

Just like the processing of the grapes.

**As the inventor of the elastomer-coated rotary lobe pump, Vogelsang
has numbered among the world's leading mechanical engineering
companies in the area of pumping for decades.**

Thanks to the well thought-out design of the rotary lobe pumps, they transfer the medium gently. Based on our extensive and varied experience, as well as our ongoing research, we develop highly functional and innovative industry-tailored components and systems. Our machines are easy to use and maintain. The adaptability and versatility of our machines facilitate the daily work of winemakers all over the world.

Pumping at all stages of winemaking

Powerful and adaptable pumps for your daily production

Flexibility is the watchword. Vogelsang pumps for the wine industry are successfully used for all processes: From transferring wine from storage tanks, cooling, blending, to bottling wines and sparkling wines. Since the wine is not shaken during these processes, it retains its good quality. Vogelsang pumps are also perfect for pumping during racking.

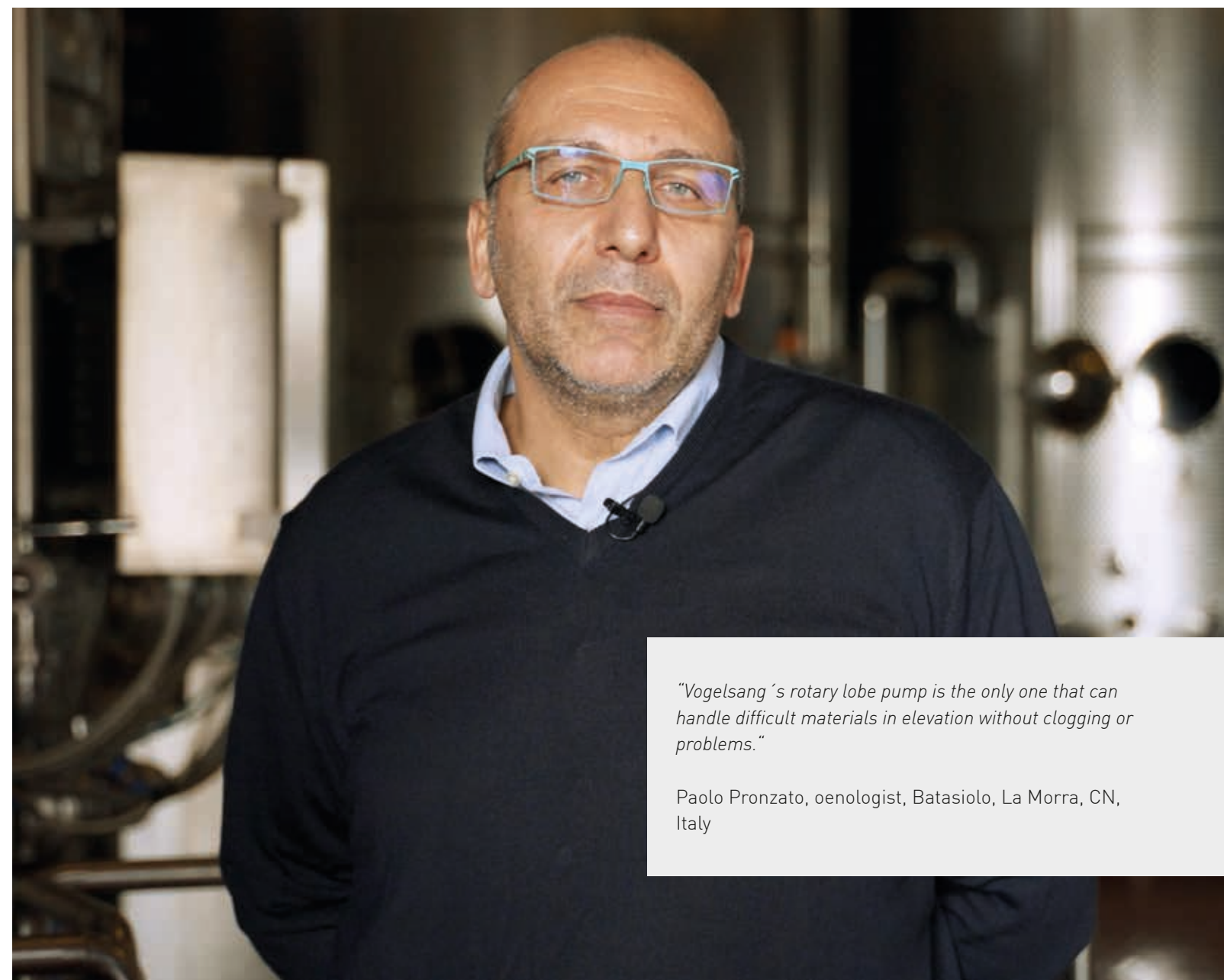
With flow regulation, a single pump can be used in several processes and be adapted to the needs of the wine cellar during the various stages of wine production. The constant flow rate, absence of vibration and quiet operation make it optimal for the most delicate stages. They can also pump highly viscous liquids.

Thanks to the nature of our rotary lobe pumps, their design and the materials used for the lobes, the products can be handled with the utmost care, while foreign bodies, which often cause damage to system components, are transported without any problems.

Pumping pomace after fermentation and maceration, for example, is another application that can be easily performed by Vogelsang wine pumps. Thanks to HiFlo lobe technology, they are able to handle a product without a high liquid content due to their ability to run dry and high suction power.

For the specific requirements of wine production, Vogelsang offers different pumping solutions for grapes, must and wine.

These mobile units are available in different sizes, which can be configured according to customer requirements.

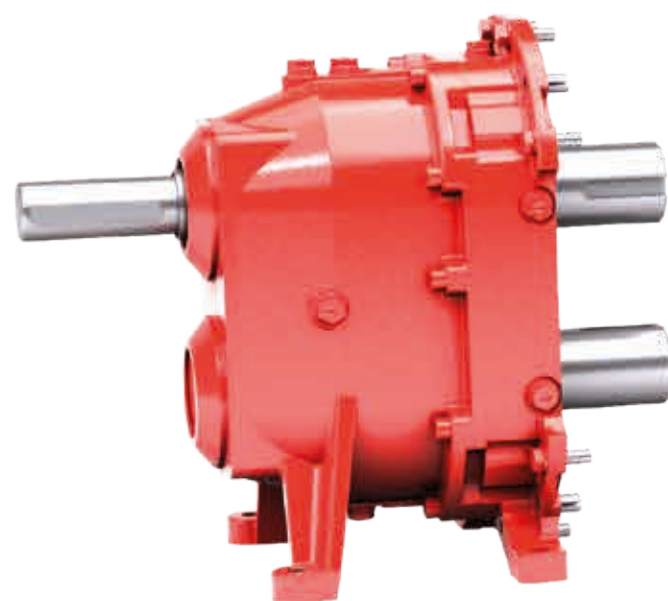


"Vogelsang's rotary lobe pump is the only one that can handle difficult materials in elevation without clogging or problems."

Paolo Pronzato, oenologist, Batasiolo, La Morra, CN, Italy

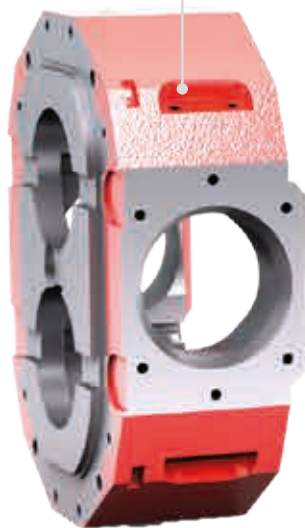
Performance perfectly designed

The design details of the VY rotary lobe pump at a glance



One-piece housing

Flow-optimized construction with smooth surfaces and fewer sealing points



Seals

Available with proven Vogelsang Quality Cartridge or pressure-resistant seals



HiFlo lobes

Pulsation-free pumping for exceptionally smooth running – available in a wide range of versions and food grade certificated materials



Axial and radial wear plates

Made of highly wear-resistant special steel, to extend service life and facilitate maintenance

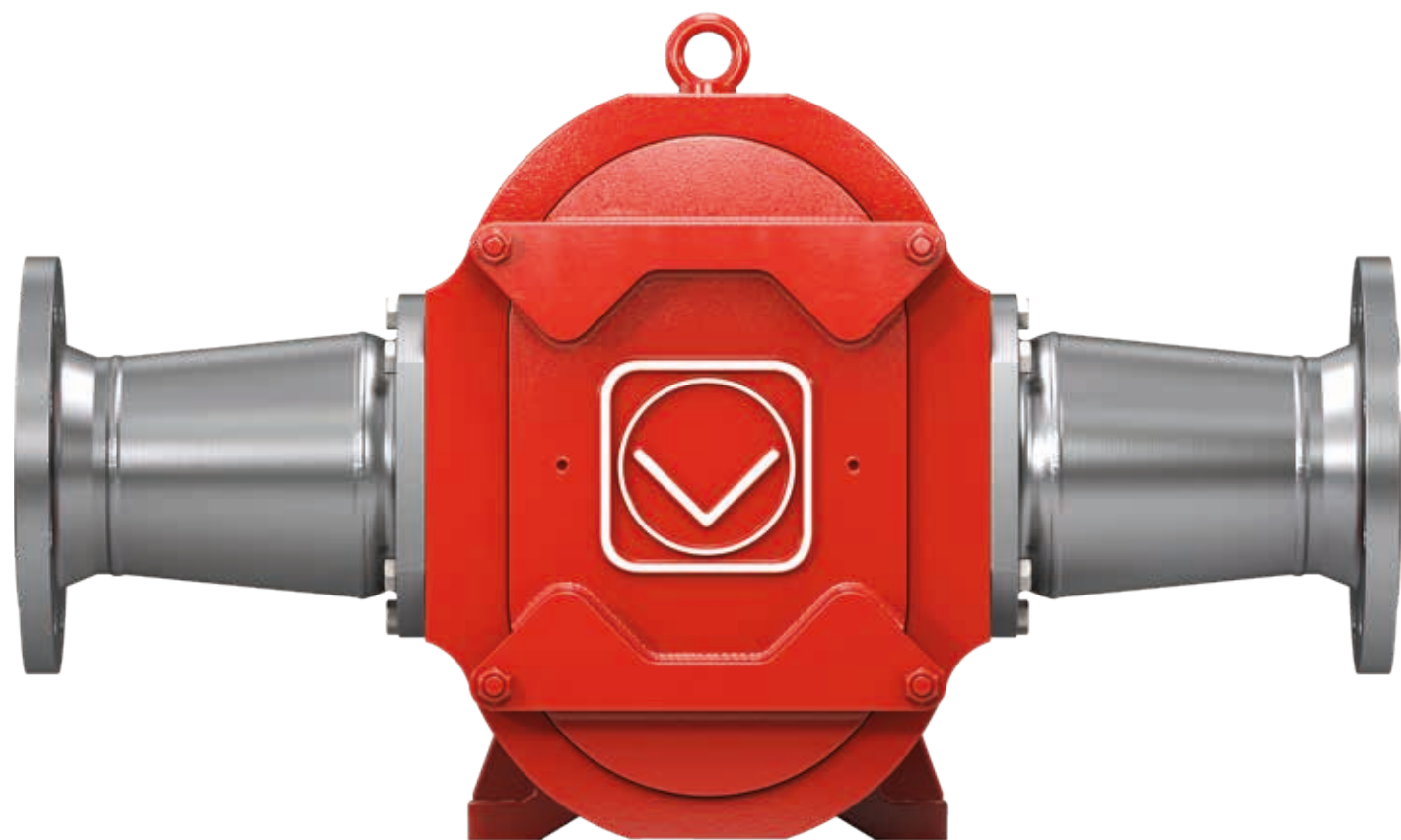
QuickService design

Quick and easy access to all wetted components without removing the pump from the pipe



Knowhow in action: the versatile with high efficiency

Rugged, yet sensitive
pumps for minimal technical
impact on the grape



The VY series

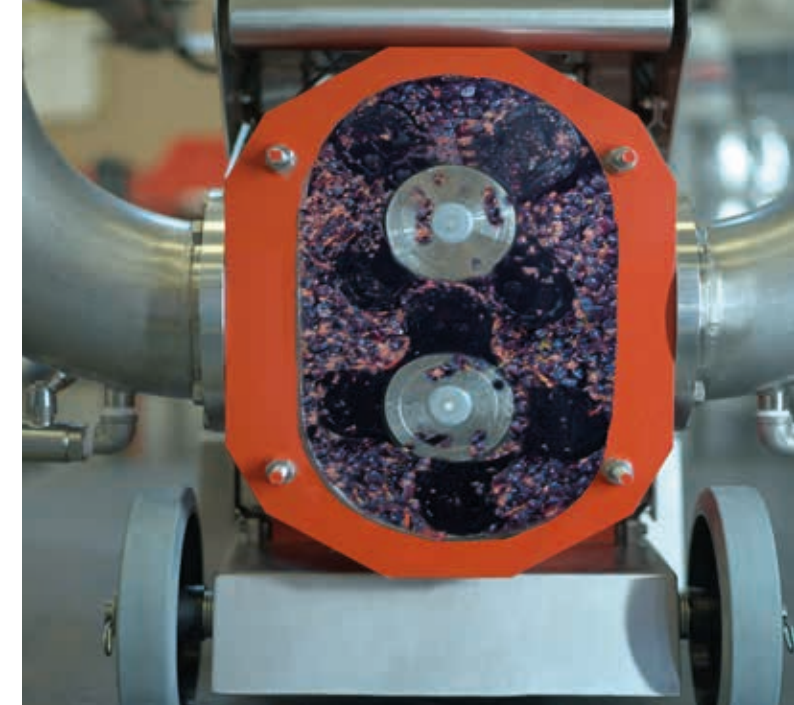
Gentle with the grapes

Thanks to the design and materials used in our pumps, grapes and must can be conveyed gently. Solid objects, which often cause damage in different plant components, are conveyed smoothly and without causing interruptions to the process.

High quality materials

When it comes to selecting materials for Vogelsang products, our focus is always on optimizing performance and minimizing wear. All sizes are made of stainless steel. We offer material combinations that are highly resistant to wear. This has a positive impact on the pump's lifetime and the quality of the product.

We set the highest standards when it comes to construction and the selection of materials to ensure that our products have a maximum service life.



Benefits of wine pumps

- Gently moves grapes and wine without shaking and creating foam
- Reduced oxygenation of wine to maintain flavors intact
- Self-priming and able to operate under dry conditions
- Portable and stationary options
- Pulsation-free during operation
- On-site assistance and maintenance



HiFlo® Lobes

For efficient pumping with no pulsing, rotary lobe pumps for application in winemaking are equipped with HiFlo® lobes. This gives Vogelsang rotary lobe pumps even more advantages:

- Greater flow rates due to higher maximum speeds
- Better suction capabilities thanks to decreased cavitation
- High self-priming power
- Greater pressures, as pressure jumps caused by pulsing are prevented
- Gently moves must and wine

Maintenance-friendly

All wearing parts in the pump chamber can be replaced on-site where the pump is placed. After replacing the lobes or wear plates, the pump returns to its maximum pumping performance.

Customer service

To guarantee smooth operation from the start, comprehensive service is always readily available – whether you require commissioning, training, a maintenance agreement or service package for wear parts.



“With the help of this pump, the must with skins is pumped directly into the wine press. The result is a 50% increase in press capacity and reduced manual labor and filling times.”

Germán Salaya, wine maker, Cruz de Triana, Chile

Customized for optimal use

**Individually assembled,
demand-oriented pumping technology**

Cutting edge displacement pumps

Vogelsang's rotary lobe pumps have a number of advantages: they are silent when operating, high powered, space-saving, have flexible installation and are long-lasting.

Our range of products offers pumps of different sizes and configurations. Vogelsang's rotary lobe pumps can, therefore, be adapted to suit the needs of most applications. The softest, most suitable elastomers are suited to grapes as well as must, prolonging the life of the system.

Furthermore, a wide range of optional equipment is also available. This includes carts with non-marking wheels, remote controls, pressure and flow sensors, automatic valves, liter-counters, etc.

Our team of engineers will adapt the system precisely to the available space and the area of application in your winery.



The Vogelsang wine pump can be used both in small size wineries as a central pump station, or in big wineries for several processes.



Well connected



Always connected: with touch screen control panel and a dedicated app for smartphones and tablets

The control panel with intuitive touch screen is mounted on a stainless steel panel and provides a wide range of features and settings for the pump either automatically or remotely via the remote control or the dedicated app.

It displays all the real time capacity, pressure and flow values via the connection with various accessories available for the pump:

- Pressure gages
- Inverter
- Nonreturn valve
- Flow meter

Via the Wi-Fi connection you can connect wirelessly to the company network, or take control using a dedicated application for smartphones and tablets (compatible with iOS and Android) developed exclusively for Vogelsang to allow reading of all pump values and related settings remotely or on the main display.

The available functions include automatic start and stop according to the meter measurements, reverse, speed and flow rate control, scheduled pumping times, pressure control and also a special function for filling barriques.



*„Through the plc the pump is very easy to operate.
In this case, the technology helps simplify processes
and work with higher quality.“*

Marco Cescon, owner oenologist, Mani Sagge,
San Pietro di Feletto, Italy

What we offer

We provide solutions in the following sectors:

AGRICULTURAL TECHNOLOGY, BIOGAS,
INDUSTRY, TRANSPORTATION, WASTEWATER



Our broad range of products and services

- Consulting and service
- Data management and control technology
- Disintegration technology
- Individually tailored solutions for special applications
- Pumps and pump systems
- Solid matter feeders
- Spreading technology
- Supply and disposal systems for railway, busses and boats
- Wet grinders and solids reduction as well as separation technology

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