



MOYNO

Always the Right Solution™

Moyno® Winery Pumps

Moyno Winery pumps provide portability and versatility in Transferring Must, Juice and Grapes

Whether your application involves pump overs, pumping high fining solids or a tote of crushed grapes, the Moyno Winery pump provides:

- Gentle pumping action
- Portability
- Outstanding application versatility
- Low total cost of ownership

The care and handling of the grapes is important to the quality of the wine. The Moyno Winery pump, by design, uses a gentle pumping action to transfer grape clusters, must and juice with great care to prevent product degradation. The progressing cavity design of the pump smoothly passes fluids and suspended solids from cavity to cavity, ensuring that the transfer process has minimal impact on the product.

The Moyno Winery pump is as easy on the operator as it is gentle to the grape. The portability of this pump makes it a favorite. Mounted on a stainless steel cart with easy-glide casters and a push handle, the Moyno Winery pump can be easily moved from place to place with little effort. This portability reduces costs since a single pump can be effectively utilized in a variety of applications around the processing facility.



To complement its portability, the Moyno Winery pump provides outstanding versatility in handling an extensive variety of winery applications. The standard pump is constructed of stainless steel with FDA compliant stator elastomers and a stainless steel rotor to ensure compatibility with the broadest range of applications.

For performance, portability, versatility and low total cost of ownership, the Moyno Winery pump is the pump of choice for winery applications.

**JOBBINS
MYERS**

Fluid Management Group

Features and Benefits

- Gentle pumping action prevents shearing to ensure product integrity
- Capable of pumping up to 20 tons of must or whole clusters per hour
- Built-in auger feed eliminates the need for a separate feed mechanism, reducing purchase, maintenance and replacement costs
- Wide range of control options to meet specific customer requirements
- Mounted on a stainless steel cart with casters and a functional push handle for optimal portability
- Skid mounted units are also available
- Stainless steel available for application versatility
- Open throat hopper configuration can be matched to existing process system for cost-effective installation
- Minimal maintenance requirements for reduced downtime and the associated costs
- Quick and easy clean up saves time and money and allows the pump to be used in a variety of applications

Large or Small

Whether your winery is large or small, the standard Moyno Winery pump is available in a wide range of flow rates to align perfectly with your pumping requirements. If you need a custom unit designed and built, Moyno has the engineering expertise, the wine industry experience and the manufacturing capa-



Moyno Winery Pump Flow Rates

Model	GPM (@300 RPM)	Max PSI
2WP036 SSQ 3AAA	103	150
2WP065 SSQ 3AAA	192	150
2WP115 SSQ 3AAA	337	150

bilities to deliver a reliable, effective system solution to meet your needs.

Typical Applications

Typical applications in which the Moyno Winery pumps have proven to provide superior performance and long service life include:

- Must transfer
- Stems & seeds removal
- Bottling
- Racking
- Yeast induction / removal
- Juice transfer

Certified Service Facilities

Experts in Moyno products and pumping applications, Moyno Certified Service Facilities offer knowledgeable support and attentive service to ensure you receive an effective, long lasting pumping solution for each application. Our Certified Service Facilities ensure confidence that you are receiving the highest quality service and parts available for your Moyno Winery pump.



Always the Right Solution™

U.S.A. 877.4UMOYNO
Outside U.S.A 937.327.3553

www.moyno.com



Fluid Management Group