All-In-One Series

Following the success of the immensely popular INV Series of Variable Speed Flexible Impeller Pump Systems, The All-In-One Series has been developed. Taking all the best features and functionality that the INV Series offers, the All-In-One takes it one step further to provide a complete system out of the box.

The All-In-One Series has been designed to facilitate the organisation, monitoring & scheduling of all, safe area, fluid transfer operations within cellars & distilleries, covering the following applications:

Free Transfer
Batch Filling
Barrel Filling
Pump-Over

Furthermore, through the use of the 7" Colour Touch Screen it is also possible to review current transfer data, schedule volumes to be transferred and also analyse previous operations. As a result, it is also possible for Operators to perform traceability and diagnostic reports, summarised as follows:

Traceability: Save & Record data relating to all operations, according to operator & operating mode as well as the type of wine or batch number.

Diagnostics: Immediate review of all inverter errors, dry run stoppages & / or via auxiliary accessories such as pressure or float switches etc....

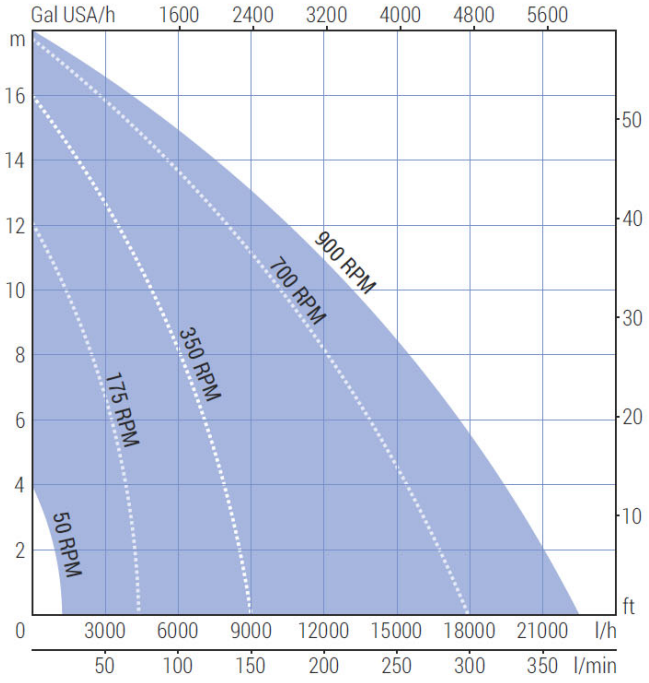
Furthermore, for units fitted with the DN50 size Flow Meter, it is possible to download the flow meter IO-Link app to view current capacity & temperature on your smartphone.

Performance Table:

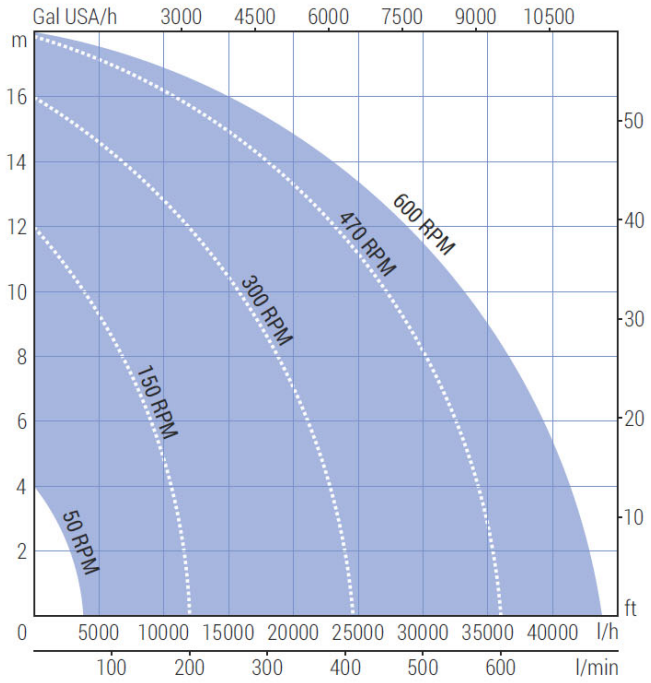
Pump Type	DN	Feeding Supply		Power kW	Speed, rpm		Head, m						
							0	4	8	12	16	18	
All-In-One MAJOR 5-120	DN40	MF	TF	2.2	Min	25	650	0					Capacity, l/hr
						175	4320	3840	2800	0			
						350	9000	7800	6000	3700	0		
					Max	470	12000	10500	8700	5100	0		
All-In-One MAJOR 10-200	DN50	MF	TF	2.2	Min	50	1230	0					
						175	4320	3840	2800	0			
						470	12000	10500	8700	5100	0		
					Max	900	22500	19560	15000	11220	3000	0	
All-In-One MAXI 20-300	DN50	TF		4.0	Min	25	2100	0	2800	1750	0		
						150	12000	10000	7500	0			
						300	24600	22200	18900	12000	0		
					Max	470	36000	34200	30000	24000	12000	0	
All-In-One MAXI 20-400	DN65	TF		4.0	Min	50	3800	0					
						150	12000	10000	7500	0			
						300	24600	22200	18900	12000	0		
					Max	600	43800	41400	36000	33000	30000	16000	

Performance Curves:

MAJOR



MAXI



Key Features:

Handheld & Wireless Radio Controller providing Start / Stop, Speed & Flow Direction Control

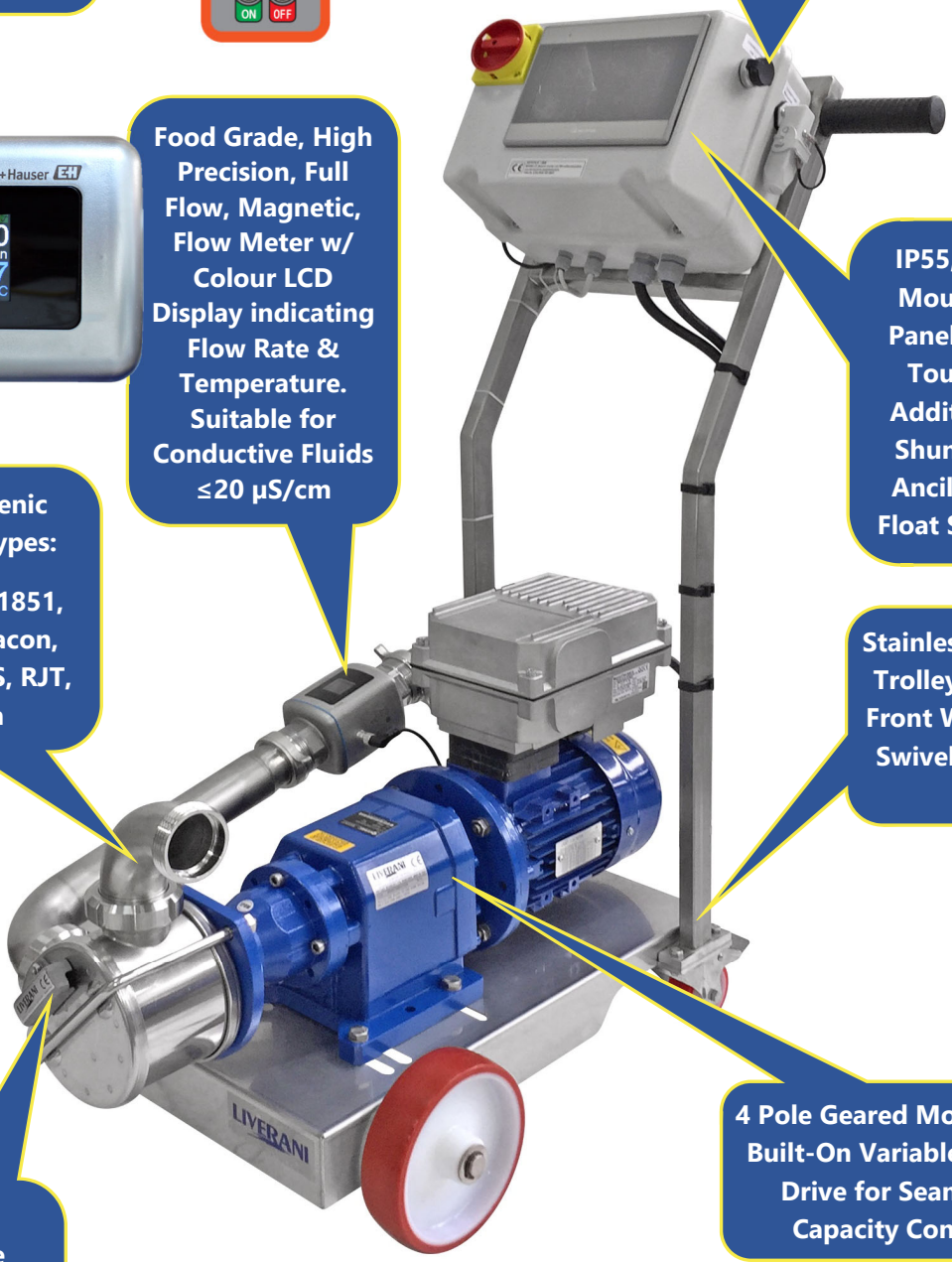
USB Connectivity for Data Download, Software Update & Tethering with your Smart Phone

Food Grade, High Precision, Full Flow, Magnetic, Flow Meter w/ Colour LCD Display indicating Flow Rate & Temperature. Suitable for Conductive Fluids ≤20 µS/cm

IP55, PVC, Trolley Mounted Control Panel w/ 7" Colour Touch Screen & Additional 24V NC Shunt for System Ancillaries (Filters, Float Switches etc...)

Various Hygienic Connection Types:

Garolla, DIN 11851, BSP (M/F), Macon, Tri-Clamp, SMS, RJT, Freiderich



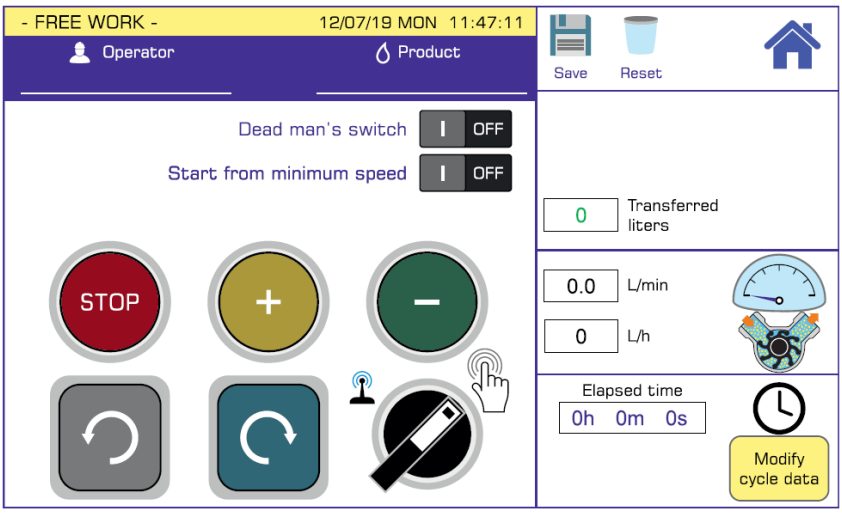
Stainless Steel AISI 304 Trolley w/ 2 Fixed PU Front Wheels & 2 Rear Swivel PU Wheels w/ Breaks

4 Pole Geared Motor with Built-On Variable Speed Drive for Seamless Capacity Control

Dry Run Temperature Sensor (50°C Std.) fitted to an AISI 304 or AISI 316 Pump Body with Flexible Impeller operating at Low Operating Speeds

Operating Modes Overview:

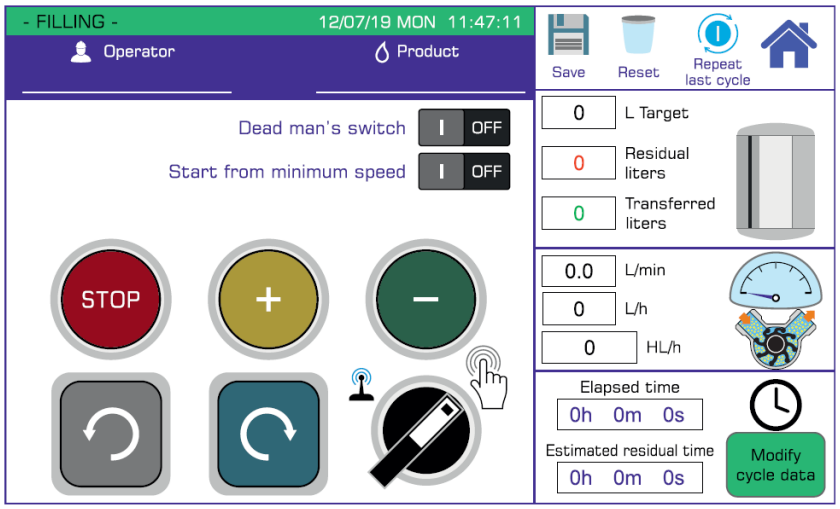
Free Transfer:



Simple Manual Transfer displaying:

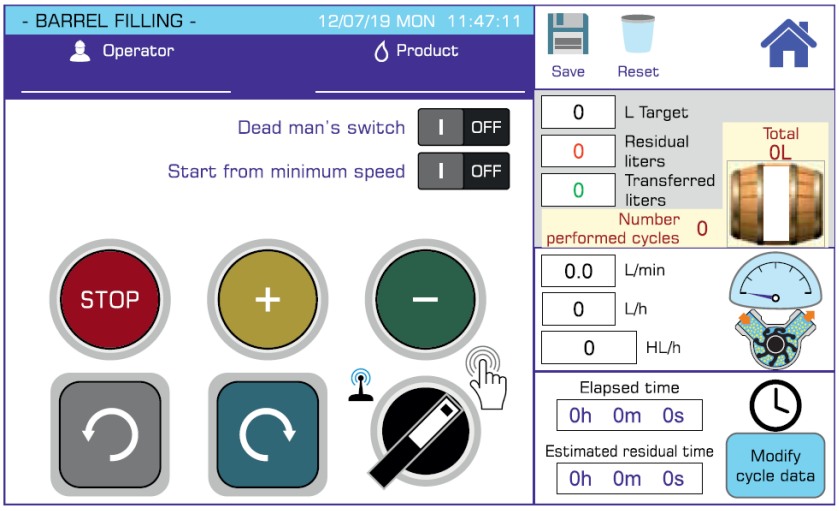
- Transferred Volume in Litres
- Flow Rate in l/min & l/hr
- Elapsed Time of operation

Batch Filling:



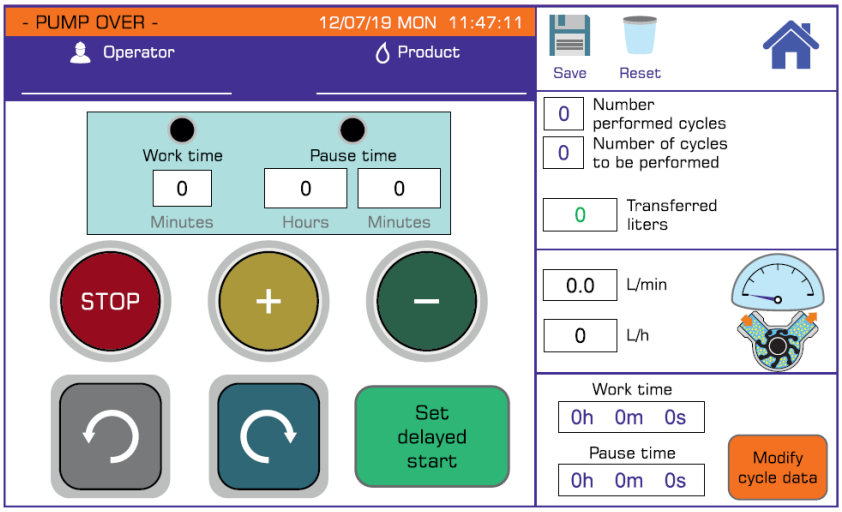
A predetermined batch quantity is entered, the pump is started at the desired speed of operation and, once the target has been reached and the programme completed, the pump is stopped automatically.

Barrel Filling:



Repeatable filling of barrels in series can be programmed & started at the touch of a button or via remote control

Pump-Over:



Pump-Over can be achieved by the programming of automatic work/pause cycles as well as pipe emptying operation.

Pump-Over is a key process in the production of wine and is characterised by the circulation of the wine from the bottom of the fermentation tank to the top. By splashing the wine over the top of the must, the grape skins are therefore submerged so that carbon dioxide is pushed to the surface and released.