

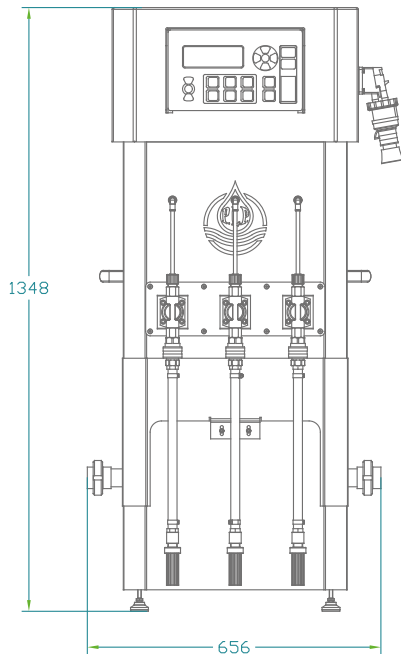


**MICRO-DOSING PUMP**  
The precision injection system!

# MICRO-DOSING PUMP

## The precision injection system!

Specially designed for the wine industry, the micro-dosing pump enables the simultaneous dosing of a number of processing aids and additives (such as gum arabic, enzymes, potassium polyaspartate, acids and others) during the bottling process, before or after microfiltration.



### Operation

**Magnetic measurement:** constant analysis of wine flow and transmission to the electronic control unit.

**Electronic control unit:** activates the piston pump that supplies the programmed quantity of additive.

The operator can choose the quantity of processing aid to be added:

✓ **Manually**, with the + and - buttons: the flow of additive to be dosed is constant.

✓ **Automatically**, by programming the quantity of processing aid to be added as a percentage.

**Adjustment** of the quantity of additive according to the volume of wine to be treated in order to maintain a constant percentage. The quantities supplied are totalled and memorised.

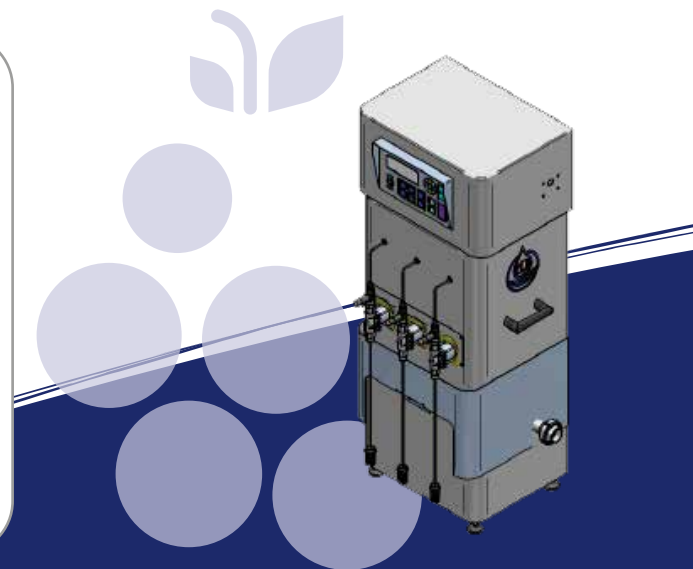
### Which pump to use?

#### 3 models

For **different wine flows and injection cadences**,

from 1000 to 19,500 litres an hour

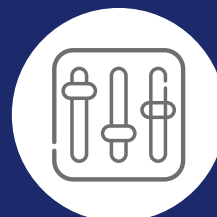
To dose up **to 3 products simultaneously**



**Precise, simultaneous dosing (up to 3 types of product)**



**Machine calibrated before delivery and ready to use**



**Customisable manual or automatic mode**



**Fast cleaning and maintenance**