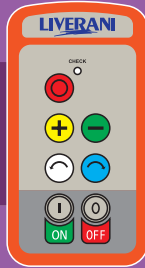


ALL IN ONE is a revolutionary and innovative pump, that allows to manage all transferring operations in the cellar.

Radio control to start/stop, speed variation and rotation inversion



USB external connection for data download, software update and tethering function with smartphone



PVC control panel with IP55 7-inch color touch control panel

High precision magnetic food grade flow meter with full flow with indication of flow rate and temperature suitable for conductive fluids ($\geq 20 \mu\text{S}/\text{cm}$)



Additional 24V NC connection for auxiliary device (press, bottling unit, filter, etc.)

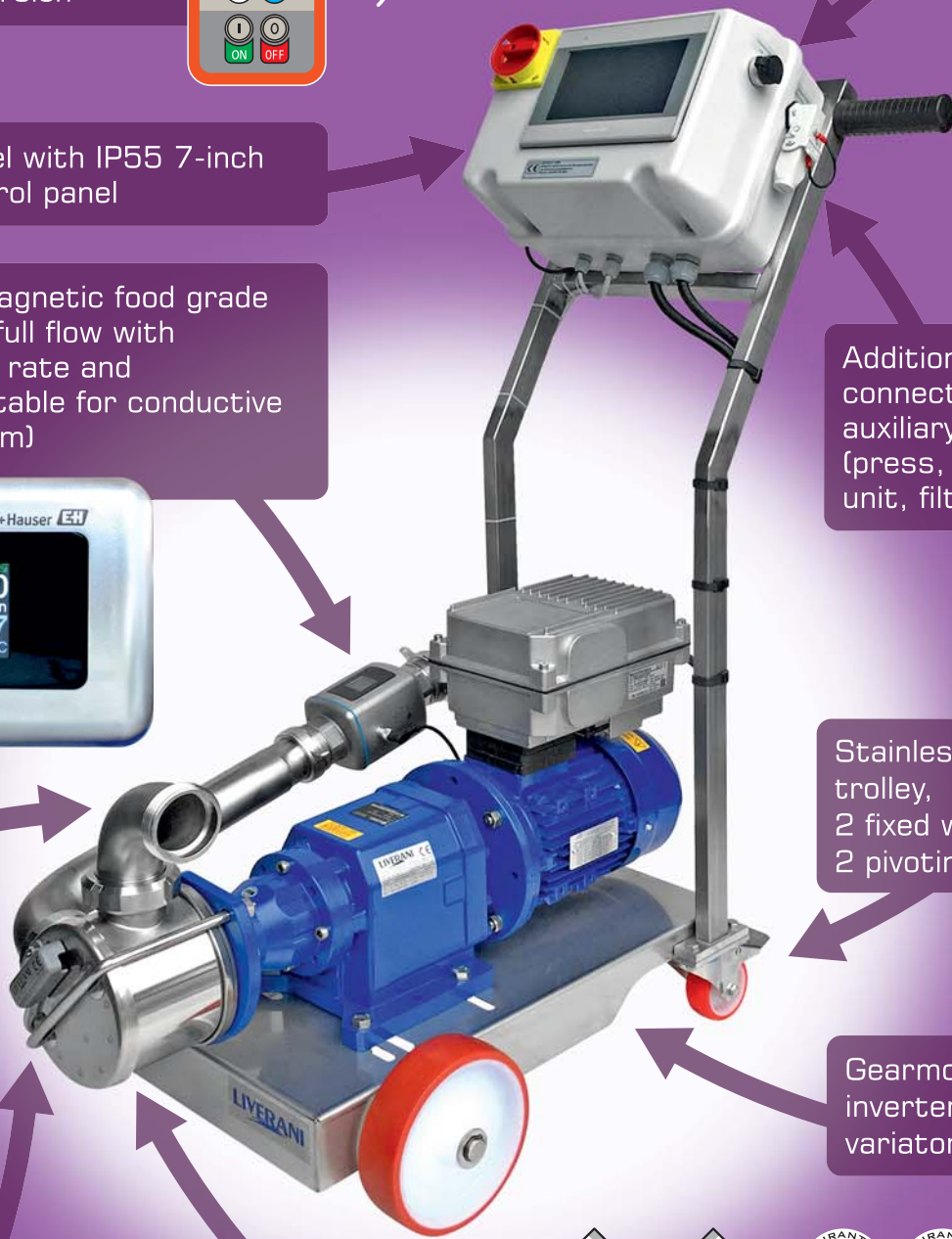
Stainless steel trolley, 2 fixed wheels, 2 pivoting wheels

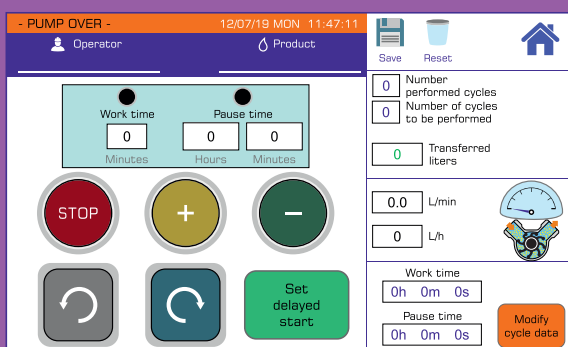
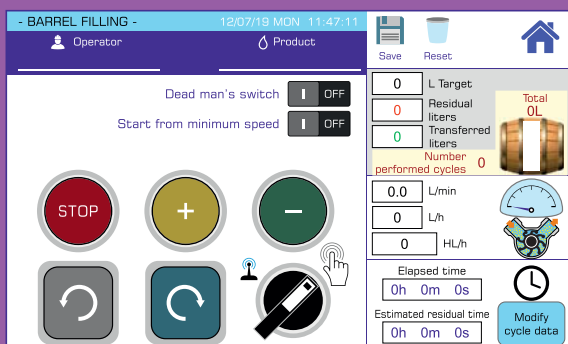
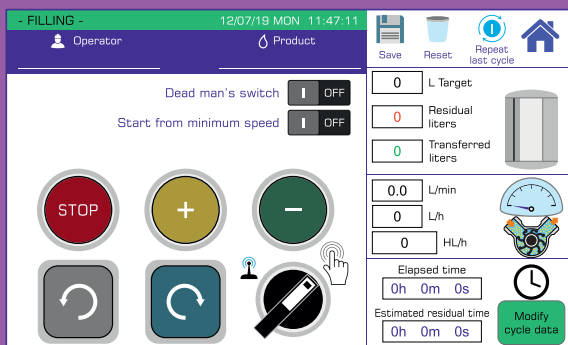
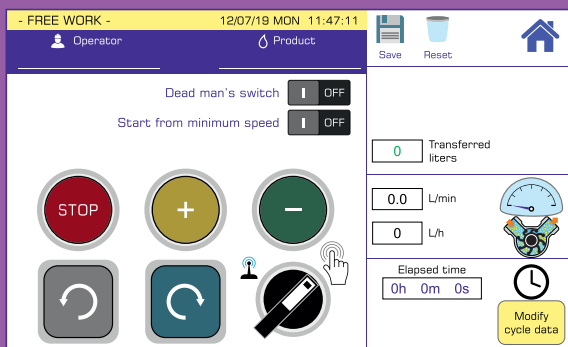
Pipe fittings:
GAROLLA
DIN 11851
BSP-M
BSP-F
MACON
TRICLOVER
SMS
BSM (RJT)
FRIEDERICH

Gearmotor, inverter speed variator

Dry stop temperature sensor on the pump body

Stainless steel pump body, flexible impeller slow running speed





ALL IN ONE is an intelligent pump that allows the operator to organize, monitor and schedule all fluid transfer operations in the cellar.

Through the 7" multi-function touch control panel it is possible to view the transfer data in progress, to program the volumes to be transferred as well as to record the various actual operations (traceability).

From a simple intuitive menu the operator can perform the following operations:

FREE TRANSFER: transferring by displaying the flow rate in l/ min, l/ h, hl/h or Us Gal/min, Us Gal/h.

FILLING: a quantity of wine is preselected, start at the desired speed, once the target is reached after programmed deceleration and manageable by the operator, the pump will stop at the entered target value.

BARREL FILLING: repeated filling in series of a programmed volume starting from touch or from remote control.

PUMP-OVER: automatic work/pause cycles can be programmed, pipe emptying function included.

Traceability: it is possible to save and record data relating to all the operations, by entering the operator name and the operation performed in addition to the type of wine or the reference batch.

Diagnostics: a diagnostic section allows you to immediately see on the screen any inverter errors, stops due to dry stop intervention or stop by auxiliary contact intervention.

For the flowmeters up to DN 50 it is possible, by downloading the liter-counter app, to display the counting and the temperature on the smartphone.



Type	DN	Feeding		kW	RPM	Head (meters)						
						0	4	8	12	16	18	
ALL IN ONE MAJOR 5-120	40	1x 230V 50Hz	3x 400V 50Hz	2.2	min	25	650	0				
						175	4320	3840	2800	0		
						350	9000	7800	6000	3700	0	
					max	470	12000	10500	8700	5100	0	
ALL IN ONE MAJOR 10-200	50	1x 230V 50Hz	3x 400V 50Hz	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	50	3x 400V 50Hz		4.0	min	25	2100	0				
						150	12000	10000	7500	0		
						300	24600	22200	18900	12000	0	
					max	470	36000	34200	30000	24000	12000	0
ALL IN ONE MAXI 38-400	65	3x 400V 50Hz		4.0	min	50	3800	0				
						150	12000	10000	7500	0		
						300	24600	22200	18900	12000	0	
					max	600	43800	41400	36000	30000	16000	0

Capacity (litres/hour)