WINE INDUSTRY

Beyond the glamour of grape pressing and fermentation, wineries face the critical challenge of managing organic waste—skins, seeds, stems, lees, and wastewater—all of which require careful, efficient handling.

LobePro rotary lobe pumps excel in this often-overlooked side of wine production, offering robust performance where other pump types struggle—LobePro is essential to maintaining operational efficiency and environmental compliance.





THE LOBEPRO ADVANTAGE

Solids handling capabilities

Variable flow and pressure operation

Self priming and suction lift ability

Low NPSH requirement

Reversible operation

Low pulsation

Compact, small footprint

Shear sensitive fluid handling

Dry run operation

Made in USA





MUST TO FERMENTOR OR PRESS:

Large internal cavity is gentle on delicate grapes.

PUMP OVER: High flow, high head, and low shear results in low oxygen pick-up.

POMACE: Great self priming ability and more gentle than screw conveyor.

WINE TRANSFER: Self-priming, variable flow with controls.

FILTRATION: Predictable flow over wide range of pressures.