

## A quick guide to pumps for the GOfermentor® system

Vijay Singh, GOfermentor.com July 2020

We often get asked what pumps do I need for my GOfermentor-based winery. Here is a quick guide to the types of pumps necessary. I have used pumps sold by [morewine.com](http://morewine.com) as examples of suitable models. I have no affiliation with [morewine.com](http://morewine.com), nor do I receive any compensation for recommending their products.

### Pumping crushed grapes into the GOfermentor liner:

You will need what is termed a *must* pump because it should be capable of handling solids such as whole or partially crushed grapes. These tend to be expensive, but can be used for must and wine transfer. An example of such a pump is the [Euro60](#) from [morewine.com](http://morewine.com). It has variable speed and requires 208/220 volts AC (single phase). Be aware that while this is a self-priming pump, it does not work if there is very little liquid such as pumping whole grapes (typically machine picked). For this you need a pump with an auger type feed, such as the [Gamma180](#) from [morewine.com](http://morewine.com). These are considerably more expensive.

You can avoid the need for a *must* pump to fill the GOfermentor liner by:

1. Use a destemmer with a built-in pump. You can connect this directly vis hose to the inlet port (2inch TC) on the GOliner and fill while destemming. Example is [Jolly25](#) from [morewine.com](http://morewine.com).
2. Cut a hole in the GOliner (see manual) and fill by gravity hopper, conveyor, or by hand. You then seal the opening with supplied tape and operate the GOfermentor as usual.

### Pressing the fermented wine/juice out of the GOfermentor liner:

You need to suck the wine/juice of the GOfermentor through the supplied presstube. This has a 2 inch TC connector. You connect this to the inlet of a suitable pump and the outlet to a collection vessel. You DO NOT need a *must* pump because the presstube prevents solids from entering the pump, but you need a self-priming wine pump with at least **10 gpm** capability. The [Euro30](#) from [morewine.com](http://morewine.com) is a good choice. The variable-speed version is more expensive, but provides you with more versatility. Be aware, you will need 220 VAC. If you have compressed air (5 scfm @ 50psig) available, then a pneumatic diaphragm such as [PMP410](#) from [morewine.com](http://morewine.com) is an excellent economical option. It provides a gentle transfer and the flowrate can be controlled by regulating the air flow.

### Moving wine for racking and topping barrels:

If you are using the SmartBarrel® racking system, you need to pump the wine one container to another. You can use the [Euro30](#) or pneumatic pump that you used for the “pressing” operation. It is wise to have variable speed control otherwise the flow is hard to control and you may have spillage. A good option is to have an inexpensive transfer pump such as the H308 pump from [morewine.com](http://morewine.com). It has variable speed and provides up to 3gpm. It uses 110 volts so you can use it everywhere.