

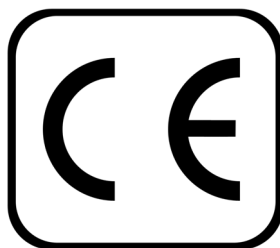


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Via della Tecnologia, 12 - 62014 Corridonia (MC)
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**MANUALE DI ISTRUZIONI USO E MANUTENZIONE
INSTRUCTION HANDBOOK FOR USE AND MAINTENANCE**

PLATES FILTERS 20x20 “ANTARES 10-20-30-40”



N° Matricola – Registration N°:

Anno di costruzione – Manufacturing year:

ATTENZIONE: This manual must be kept near the machine and in a known location where it will be available to the personnel employed in use, maintenance and repair of the machine.



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OPERATOR'S MANUAL

INDEX

1.1 AIM OF THE OPERATOR'S HANDBOOK	2
1.2 DEFINITIONS	2
1.3 HOW THE OPERATOR'S HANDBOOK IS ARRANGED	3
1.4 KEEPING THE OPERATOR'S HANDBOOK	3
2.1 TECHNICAL FEATURES	4
2.2 FILTER UNITS AND COMPONENTS ANTARES	4
2.3 OPERATIONS	4
2.4 OPERATING CONDITIONS	4
2.5 INFORMATION ON THE MACHINE	5
3.1 TRANSPORTATION AND PACKING	6
3.2 FEATURES FOR INSTALLING THE MACHINE	6
3.3 CONNECTIONS TO THE POWER SUPPLY	6
3.4 RECOMMENDED ENVIROMENTAL CONDITIONS	6
4.1 PREPARING THE MACHINE FOR USE	7
4.2 DOUBLE FILTRATION PALET MOUNTING DROW	7
4.3 ANTARES FILTERS PIPE HOOKUP	8
4.4 OPERATING INSTRUCTIONS FOR 20X20 ANTARES PLATES FILTERS	9
4.4 TROUBLESHOOTING	9
5.1 ORDINARY MAINTENANCE AND CLEANING	10
5.2 TECHNICAL SERVICE	10
5.3 DISMANTLING THE MACHINE	10

CONTENTS OF THE VOLUME

This volume contains all the information, accompanied by drawings and/or diagrams, needed for the installation, operation and maintenance of OMAC plate filters. It also sets down the safety regulations that the machine operating personnel must adhere to.

WARNING

It is forbidden to operate and repair the machine by personnel who have not read and understood the safety precautions container herein.



CHAPTER 1

USE AND KEEPING OF THE OPERATOR'S HANDBOOK

1.1 AIM OF THE OPERATOR'S HANDBOOK

The operator's handbook should stay with the machine throughout its service life. Therefore, if the Antares filter is ever sold to third parties, the operator's handbook and other documents must go with it in order to guarantee the operator's and user's safety.

This handbook provides all the information for proper utilization of ANTARES filter, and thus makes it possible to carry out the following operations:

- INSTALLATION
- USE
- MAINTENANCE
- DISMANTLING

The handbook is designed for both user and the operator who do the above tasks, specifying qualification (as needed) with reference to paragraph 1.2.

If the instructions set forth in this handbook are not followed, the manufacturer will not be liable for any consequences deriving from such negligence.

Furthermore, in the event of:

- improper use of the machine
- utilization that goes against specific national standards
- lack of required maintenance
- unauthorized modifications or work
- use of different, that is not original or specific spare parts
- failure to follow the instructions

The manufacturer shall not be liable for any risks. The handbook cannot be considered a reference if any modifications that change the machine configuration are planned or made. In this case, the manufacturer shall be liable for manufacturing defects only.

1.2 DEFINITIONS

USER - OPERATOR - MACHINE

"User" is defined as the person who, because of his/her qualification, will continuously use the machine.

"Operator" is defined as the person who will install, operate, adjust, set, maintain, clean, repair or transport the machine. In this handbook the word "machine" refers to the ANTARES filter. As set forth in essential requisites of the European Directives, the procedures set forth in paragraph 1.1 shall be carried out by personnel qualified for the specific activity. The level of qualification shall be based on the activities the operator is authorized to perform on the basis of the manufacturer's standards.

Qualification Level 1

Level 1 personnel do not have any specific preparation, but are authorized to perform simple tasks relative to the operation of the machine. Such personnel shall be instructed through a careful reading of this Operator's Handbook.

Qualification Level 2 (Maintenance Mechanic)

Personnel specifically trained in using mechanical components. Such personnel are authorized to make settings and carry out ordinary and extraordinary maintenance works as described in this Handbook.



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1.3 HOW THE OPERATOR'S HANDBOOK IS ARRANGED

This Operator's Handbook was designed on the basis of the guidelines set forth in the Machine Directive (89/392) and the standards referenced there in. The Handbook is arranged as follows:

- Identification page, plate data (correlated with the specific machine).
- Table of contents.
- Attached documents.

The use of the attached documents allows the customer to personalize the machine according to his specific requirements.

1.4 KEEPING THE OPERATOR'S HANDBOOK

The ANTARES Filter handbook must be available to the user at all times. Therefore, it must be kept in a special place near the user's works station in order to allow the machine to perform and operate correctly. The handbook must be kept in a place that is protected from heat, moisture or other environmental conditions that may damage it. The handbook must be complete in all parts in order to be fully acquainted with the features of the Antares Filter. Therefore, check the handbook against the table of contents. If the manual is lost or irremediably damaged you may obtain another copy from the manufacturer.

CHAPTER 2

GENERAL DESCRIPTION

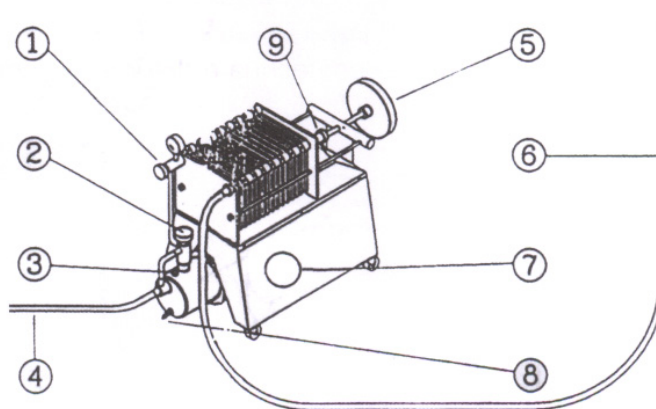
2.1 TECHNICAL FEATURES

Table 1

Model	N. of plates	Filtering surface	Exp. Prod. Liters/h Wine-Oil	Power of Pump HP	Dimensions cm	Weight Kg
JET 6	6	0,2	150 – 0	0,5	30X30X30h	20
JET 10	11	0,4	300 – 0	0,5	50x35x35h	24
ANTARES 10	11	0,4	300 – 0	0,5	40x65x57h	30
ANTARES 20	21	0,8	600 – 100	0,5	40x65x57h	31
ANTARES 30	31	1,2	900 – 150	0,8	40x95x57h	40
ANTARES 40	41	1,6	1200 – 200	0,8	40x95x57h	41

2.2 FILTER UNITS AND COMPONENTS ANTARES

1. Pressure regulator with pressure gauge
2. By pass
3. Pump filling cap
4. Suction pipe
5. Central bar
6. Delivery pipe
7. Switch of motor-driven pump
8. Pump drain cock
9. Sample taking



2.3 OPERATIONS

The Antares filters are fully made of STAINLESS STEEL AISI 304 and have been designed for the filtering of WINE, OLIVE OIL and other products with similar filterability features. Filtration is carried out by means of filter elements that are inserted inside the filter plates, which are made of MOPLIN or NORYL food material. The filter works with relevant pump installed on the frame or with any other pump having a pressure of almost 2 Bar and a delivery suitable to the filter model. The recommended delivery is shown on table 1. The filter can be equipped with optional accessories like PLATE FOR DOUBLE FILTRATION or by pass in the pump.

2.4 OPERATING CONDITIONS

This machine was designed and built for specific uses. It must only be used for filtering operations.



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WARNING This machine cannot be used for other purposes. Failure to observe the instructions for mounting the optional devices or unauthorized changes or modifications will cancel both the warranty and the certificate of conformity with the European Directive, and the manufacturer will decline all liability for any damages to persons or things.

2.5 INFORMATION ON THE MACHINE

	OMAC enosoluzioni s.r.l. Via della Tecnologia, 12 - Corridonia (MC) Tel. e Fax 0733 557386 www.officineomac.it
MODELLO MACCHINA	
N° DI MATRICOLA	
ANNO DI COSTRUZ.	
VOLT / HZ	
	



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CHAPTER 3

INSTALLING THE MACHINE

3.1 TRANSPORTATION AND PACKING

For the transport of the filter the manufacturer will place the filter in a carton box. The packed machine can be moved on transpallet or by hand. If the machine has to stop for any period during transport the packing will be suitable for safe storage.

3.2 FEATURES FOR INSTALLING THE MACHINE

The machine must be installed in a suitable area with sufficient space around it to permit proper operation and functioning.

3.3 CONNECTIONS TO THE POWER SUPPLY

Mount the electrical plug for the three-phase version only and make sure the pump is rotating in the right direction.

3.4 RECOMMENDED ENVIRONMENTAL CONDITIONS

The ANTARES filters are designed and built to operate in suitable environments. Therefore, the reference environment parameters are the following

Temperature, above +5 °C

Humidity, between 40% and 60% (without condensate)

It is not advisable to use the filter in places where the environmental conditions differ from the above.

CHAPTER 4

OPERATING INSTRUCTIONS

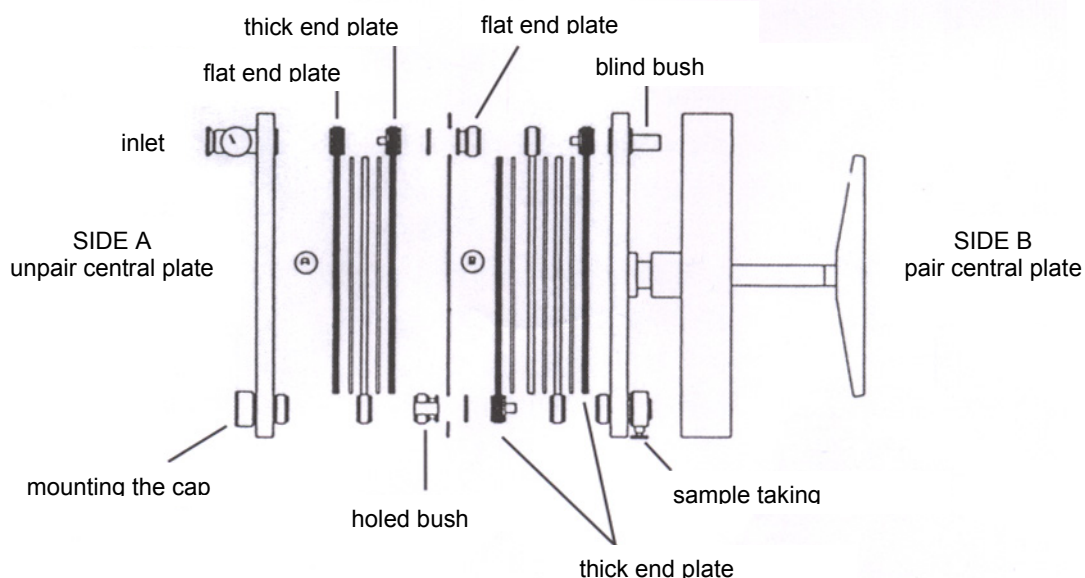
4.1 PREPARING THE MACHINE FOR USE

Connect the pipes as shown on fig 4.2 and mount the non-return valve on the suction pipe. Choose the board type suitable to the filtration to be carried out, according to table 2. Wet the boards with water or already clarified wine before inserting them into the filter.

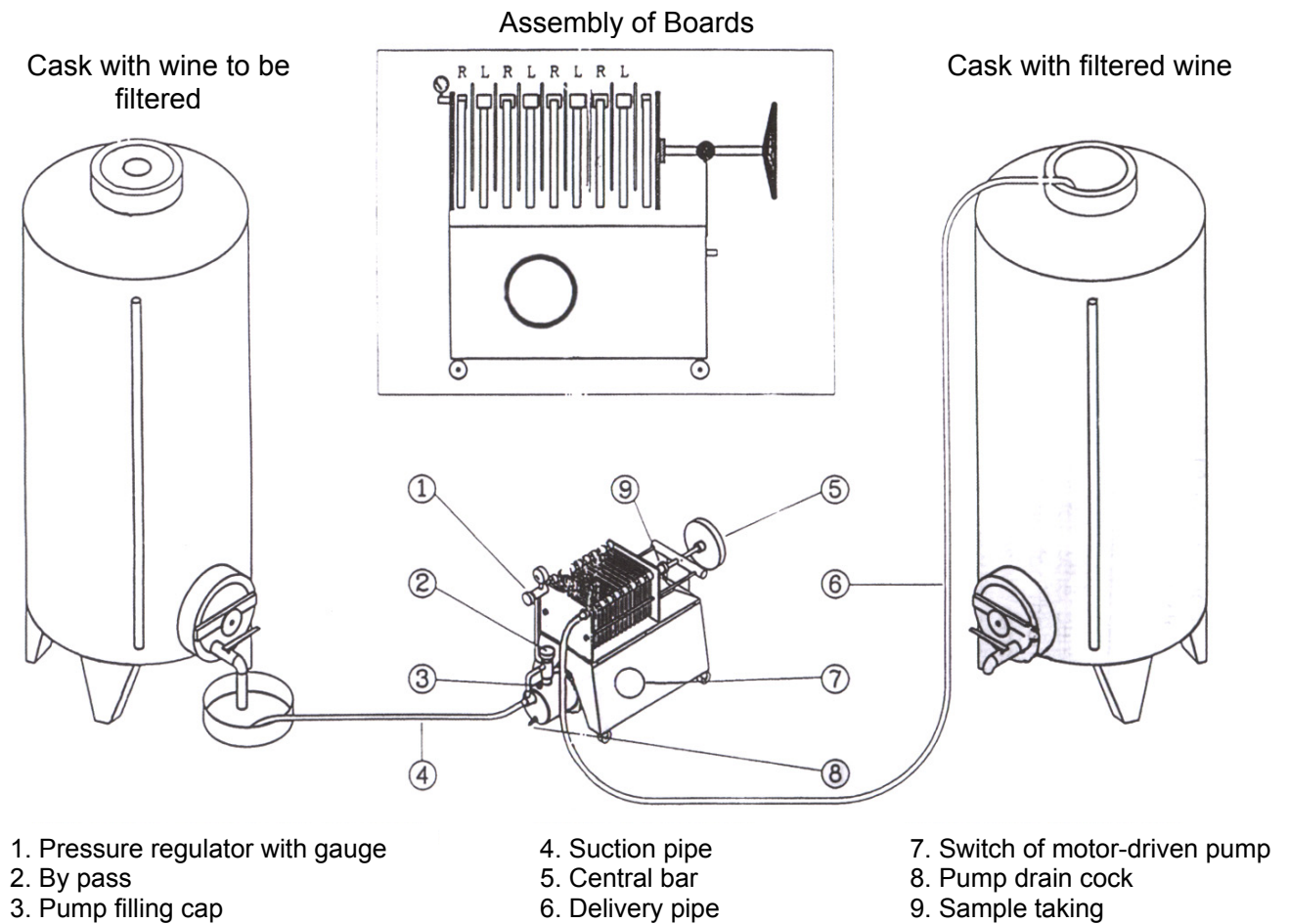
Table 2

TYPE	USE	PRESSURE	DELIVERY L/h x 10 board	APPLICATION
V.0	Washable	4	720	per new wine
V.4	Roughing	3	680	per new wine
V.8	Fine roughing	2,5	650	per new wine
V.12	Clarifying medium	2,5	500	for completely fermented wine
V.16	Clarifying	2	350	for clarification of red wine
V.18	Pre-sterilizing	2	300	for clarification of white wines
V.20	Sterilizing	1,5	220	sterilization of wine with sugar residuum
V.24	Super sterilizing	1	120	for wine to be stabilized
E2	Roughing	2,5	50	for olive oil filtration

4.2 DOUBLE FILTRATION PALET MOUNTING DROW



4.3 ANTARES FILTERS PIPE HOOKUP





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4.4 OPERATING INSTRUCTIONS FOR 20X20 ANTARES PLATES FILTERS

Once all the operations mentioned at par. 4.1 have been carried out, you can start filtration.

Make sure the delivery pipe (6) is well connected and tighten strongly the handwheel (5), fill the pump through the filling plug (3) and close valve (1) up to the middle position, then switch on the pump (7) to start filtration.

First of all let off the air from the filter by means of the relevant sample taking (9) until there is only wine coming out. This operation is very important to assure a good filtration. Check the initial pressure value by means of the pressure gauge and set it to 0.3 Bar by closing the valve (1) accordingly.

Continue filtration by observing the pressure shown on the pressure gauge. If the pressure increases too quickly, close the valve (1) slowly and continue filtration.

Once the pressure value shown in the table of the filtering elements for the board being used has been achieved, turn off the pump to stop filtration and unloose handwheel (5). Check the drop tray and if necessary, empty it by means of the relevant valve. Now you can remove the boards. If you want to continue filtration, repeat the above-mentioned operations.

For DOUBLE FILTRATION assemble the elements as shown at page 4-1. Insert the roughing boards from the wine entry side and the clarifying or sterilizing ones from the exit side of the filtered wine, according to the assembly diagram. Start from the wine entry side relevant to each of the two filtering packs.

IMPORTANT: Never turn off the pump during filtration. Make sure the suction pipe does not intake air. do not use the filter elements more than one time, exception made for the washable type that can be used a few times.

4.4 TROUBLESHOOTING

THE PUMP DOES NOT INTAKE

Check the direction of rotation (for the three-phase filter version only). For the pumps installed on the filter, check that the pump has been filled. In the affirmative, the pump impeller is probably dirty, remove the protection cover and clean inside.

THE FILTER ELEMENTS DRIP TOO MUCH

In such a case the boards have not been properly tightened, so tighten them faster. The problem can also be caused by the filter element in use.

THE FILTER DOES NOT ACHIEVE THE EXPECTED PRODUCTION

If the filter does not achieve the expected production according to the table of the filter elements, you probably chose the wrong board type for the wine to be filtered. Check on table 2.

DIRTY PRODUCTION EXITS DURING FILTRATION

Probable pressure exceeding with regard to the board in use. This problem causes, in certain cases, the opening of the filters of the filter element. Consequently, the product is not filtered. This problem could also be due to the presence of air in the filter circuit.



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CHAPTER 5

MAINTENANCE

5.1 ORDINARY MAINTENANCE AND CLEANING

Clean the machine every time it is used.

Carefully wash the machine with water or odorless/tasteless detergent at the end of the working cycle.

120° Steam-Sterilization can be carried out on the version with NORLY plates only. On the version with MOPLEN plates cold sterilization must be carried out.

5.2 TECHNICAL SERVICE

Technical service for the ANTARES FILTERS is provided directly by OMAC Phone or send a fax;

phone/fax (+39) 733 557386

e-mail: info@officineomac.it

5.3 DISMANTLING THE MACHINE

The machine must be disposed of like waste with stainless components, according to the regulations of the user' s country. We suggest separating the materials in order to facilitate stocking and recovery procedures. FILTER ELEMENTS and NORLY and MOPLEN plates and rubber components (GASKETS) must be disposed of separately from the other parts, according to the regulations of the user' s country.



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WARRANTY



OMAC COSTRUZIONE MACCHINE ENOLOGICHE

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The machine(s) is (are) supplied with OMAC warranty that is valid for 12 months from the date of shipments (the date on which the shipping notice is issued).

The warranty does not cover glass parts, knobs, lamps, signal lights, fuses, esthetic and removable parts made of plastic such as parts and components which, by nature, are subject to wear: microswitches, solenoid valves, etc.

The warranty does not cover damage during transportation, damage caused by incorrect installation or maintenance, incorrect electric or pneumatic supply, negligence or improper use, or use that does not comply with the operator's handbook.

Furthermore, the warranty does not cover faults due to mishandling or work done by persons other than OMAC technicians or persons authorized by OMAC.

The OMAC warranty entitles the customer to prompt replacement of those components or parts, which are defective due to poor quality or poor workmanship.

The warranty does not include identification for damages or production stoppages. Charges for transportation to and from our plant in CORRIDONIA (MC) custom duties, import/export fees and other taxes or expenses related to delivery of machine parts and/or components under warranty to our plant and return to the customer shall be paid by the customer.

The warranty expires 12 months after the date of shipments, and any repairs, replacements or service shall be charged at out rate, which are in effect at the time.



OMAC COSTRUZIONE MACCHINE ENOLOGICHE

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Data – Date

Firma – Signature



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DECLARATION OF CONFORMITY



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DECLARATION OF CONFORMITY CE

The OMAC enosoluzioni s.r.l. company.

With head office in ITALY in the town of CORRIDONIA (MC) at Via della Tecnologia, 12, and operating as manufacturer, selling machinery for the extraction of olive oil and wine processing made from the following components:

DESCRIPTION

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DECLARES THAT

This machine conforms to standards as set out in:

- Machinery Directive 2006/42/CE, as set in Italy with D. Lgs del 27/01/2010.
- Electromagnetic Compatibility Directive 2004/108/CE, set in Italy with D.Lgs del 09/11/2007.
- Low Voltage Directive 2006/95/CE.

LEGAL REQUIREMENTS AS SET FORTH IN THE FOLLOWING DIRECTIVES:

- UNI EN 292/1;
- UNI EN 292/2;
- UNI EN 292/2 A-1;
- CEI EN 60204/1;
- CEI EN 60335-1;
- CEI EN 50081/1;
- CEI EN 50082/1;

ACCORDING TO GUIDELINES SET OUT IN DIRECTIVES:

98/37 - 93/68/CEE - 73/23/CEE - 89/336/CEE - 92/31/CEE - 93/97/CEE

SUPPLIES

the Instruction Manual for proper use, maintenance and repair together with the machine referred to in this certificate.

DECLARES

having checked and tested said machine to ensure its safety and correct working state, with positive results. Over more should any mechanical, electric or electronic parts break due to defects in material or fabrication errors, these are under warranty for the duration of 1 (one) year from the date of delivery/installation/testing, except where other agreements have been made to replace the terms and conditions of the Sales Agreement.

DECLINES

all responsibility for damage to people or things caused by tampering by unauthorised individuals, or by not observing the instructions for use, maintenance and repair.

Data – Date

Firma – Signature