



MACCHINE ENOLOGICHE

MANUAL INSTRUCTION

GRAVITY FILLING type 9300 / 9301 / 9302 / 9303 / 9304

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ATTENZIONE:

Il presente manuale deve essere conservato in prossimità della macchina ed in luogo conosciuto dal personale addetto alle operazioni di utilizzo, manutenzione e riparazione

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INTRODUCTION

WARNING!

Before installation carefully read the instructions given below, since this manual constitutes an essential part of the machine.

This machine is recommended for filling bottle glass type with liquids destined for human consumption such as: WINE, MILK, WATER, JUICE OIL.

It is not suitable for pumping inflammable liquids or for use in environments with petrol, concentrated acids or solvents.

The Manufacturer declines all responsibility for damage deriving from improper use of the machine, or from failure to observe the instructions provided in this manual.

1. DESCRIPTION

The machine is composed of the following components (Figura 1):

- Panel control (A): general switch, and plug for pump
- Volumetric pump (H)
- Collection tanks with mechanical floating or electronic level sensors (B)
- Level marker (C)
- Filling system (D) made with 2,4,6 heads (depend on the models).
- Support for bottle, adjustable and tilting (E).
- Cartoon filter (F) and handwheels for filter setting (G)
- Loading valve, and total drain valve (I).

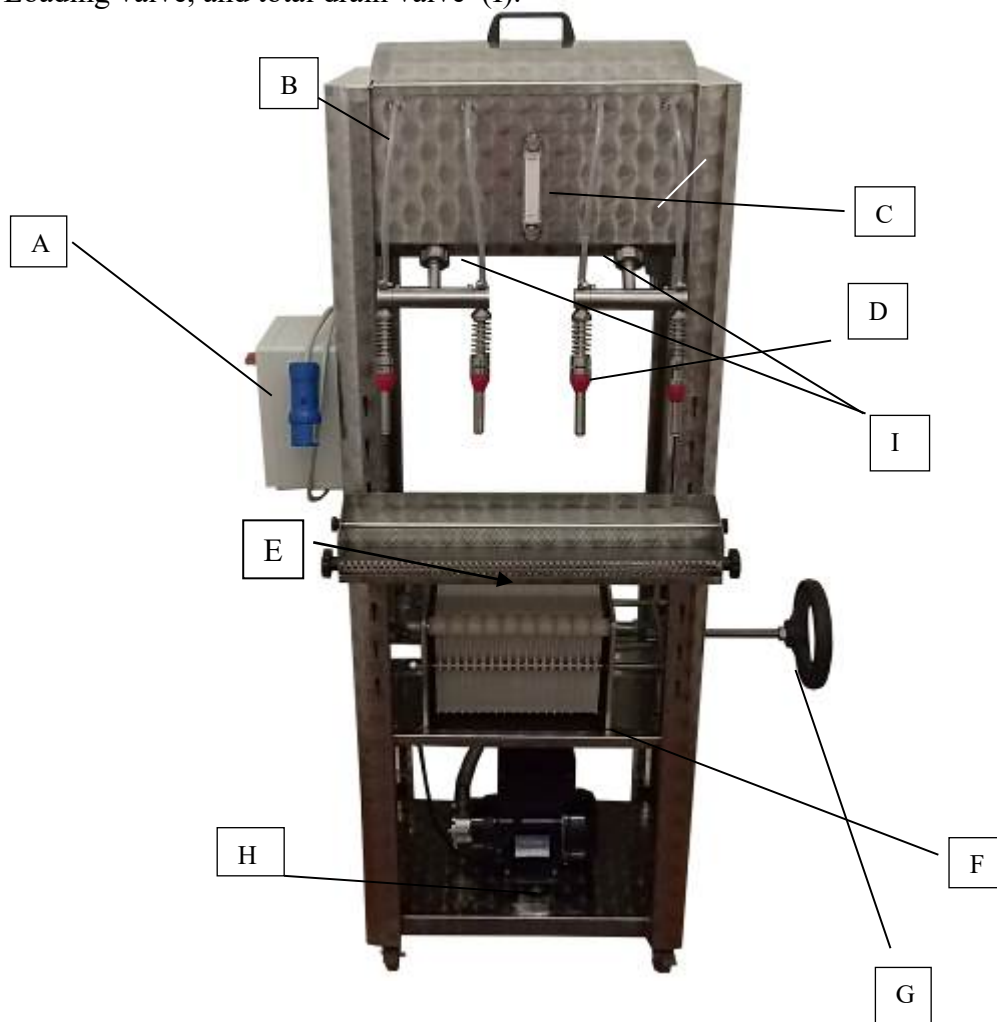


FIGURA 1

WARNING!

Before performing any inspection or maintenance procedures turn off the electricity and disconnect the plug from the electrical socket.

The machine is designed to fill gravity and STEADY LEVEL glass bottles and glass vials, round mouth. The extraction of air from the bottle occurs automatically through the filling head. The filling system of the collection tank can be with a mechanical float, or with electronic level sensor. The collection tank can be filled by gravity or pump; in case of an electronic level sensor, the machine is supplied with a panel control to manages the switching on and off of a pump; if installed a mechanical float, we suggest to provide an external pump with bypass for overpressure, or automatic pressure switch

The filler is designed to be used by qualified personnel, as it can be a source of danger to persons. Do not let the machine operate unattended



FIGURA 2

Total drain valve

Loading valve

WARNING!

The models referred to by this manual differ only in the number of filling heads (2-4-6) and the height of the structure (tabletop models without wheels / floor version with wheels), but do not differ in operation and maintenance..

2. POSITIONING, CHECKING AND INSTALLATION

The machine should be placed on a firm, flat surface and blocked in place using the brakes on the front castors.

2.1 PRELIMINARY CHECK The machine is supplied packaged and placed on a pallet, ready for use. Once you have removed the packaging make sure that all the components are intact and inform the supplier, if necessary, of any evident defects. Give written notice to the company Enoitalia srl. within 15 days of receipt of machinery.

Make sure that the machine corresponds to the order

Together with the machine you'll receive this instruction manual which forms an essential part of the same.

Check manually that the electronic level sensor or the mechanical float are not blocked, and if necessary free it of any obstacles preventing its movement

2.2 PRE-INSTALLATION CHECK: Before connecting up the machine make sure that the mains voltage corresponds to that of the machine, as indicated on the data plate of the pump motor. . **In the case of installation of an external pump, to ensure that the pump is single-phase voltage 220V 50/60Hz, 0.5 kW maximum power, maximum capacity of 2500 l / h**

The electrical safety of this machine is only ensured if it is connected to a functioning earthing connection system, installed in conformity with current electrical regulations. Checking and installation of relevant electrical components must be performed by qualified personnel. The use of multiple plugs or adaptors is not recommended; should the use of such be indispensable only use products conforming to current safety standards, observing the current capacity and maximum power limits shown

2.3 INSTALLATION. Posizionare la macchina in un luogo stabile, in prossimità del serbatoio di stoccaggio del vino, e bloccarla con gli appositi freni posti sulle ruote anteriori.

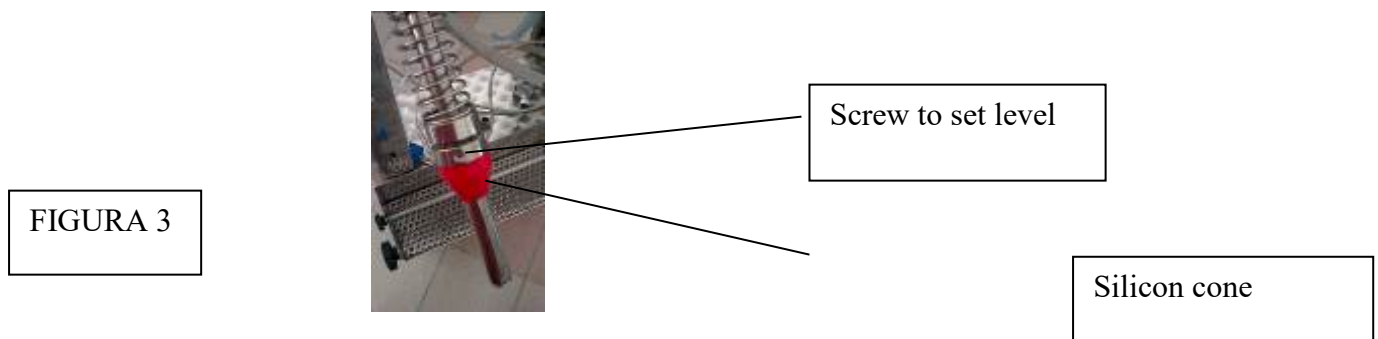
Provide a support surface for the filled bottles, and enough space to place a container with bottles to fill. Note that during operation the machinery needs to about 130 bottles / hour for filling head.

WARNING! *The bottles to be filled must be all of the same height. It is impossible simultaneously fill bottles with different heights.*

Proceed by connecting the filler to the storage tank with the following modalities:

- through a racking pipe diameter 20mm (on request the pipe can be provided by Enoitalia srl). The pipe must be rigid and reinforced, and must be connected to the loading valve of the collection tank with rigid cable tie. We suggest a maximum length of 5 meters. Make sure that the level of liquid inside the storage tank is greater than the height of the collection tank
- In case of use of a filler with a pump, connecting the rigid pipe to the inlet fitting of the pump (dimension 20mm).
- In case of use an external pump, connect the discharge pipe of the pump directly to the loading valve of the collection tank and connect the pump to the electrical panel installed on the filler.

2.4 LEVEL SETTING



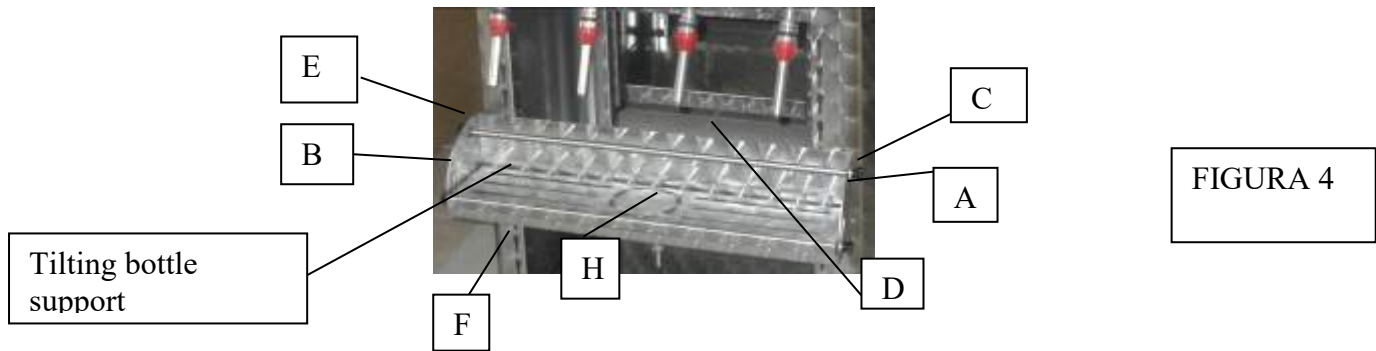
Place the bottle you want to fill inside a filling head, while touching the mouth of the bottle to the silicon cone. Not to push the bottle upwards.

The level of the liquid inside the bottle corresponds to what the filling head protrudes inside the bottle.

If you want to decrease the level necessary to flowing down the silicone gasket.

If you want to increase the level necessary to push up the silicone gasket

To change the position of the silicone seal, loosen the locking screw, move the silicone seal, and position again to stop the locking screw.



Once settle the desired level, place the bottle in vertical and lift the support surface of the bottles (use the F holes for adjustment), going to install it in a location as close as possible to the bottom of the bottle (the surface of the support must be parallel and not tilted).

Using the two handwheels (n. A, B) tilting the support surface by pushing the bottle upward until completely uncover the two holes (for liquid outlet and inlet air) inside the nozzle (about 20mm). Lock the support.

Leave the bottle in vertical and position the bar (D), so as to ensure the position of the bottle (act on the two handwheels C and E)

Proceed to record the rest of filling heads dispensing with the same setting

3.0 FILLING

After setting the level, it is possible to start filling

- **USE OF MECHANICAL FLOAT:** open the loading valve product placed on the collection tank. In the case of direct connection of the filler to a storage tank, the liquid will begin to flow into the tank and will be visible on the level indicator (fig.1, n ° C). To the level set in the factory, the float will stop the inflow of the liquid.
- **USE OF ELECTRONIC FLOAT:** make sure that the pump is connected to the control panel. Then open the inlet valve and turn on the product control panel. The pump will start and begin to fill the collection tank. Maximum level is reached, the pump stops automatically, and then leave as soon as the liquid reaches the minimum level sensor.

The machine is ready for the filling: place the empty bottles within the various filling heads and remove the filled bottles. In case any drops escaping from filling heads, these will be collected in the tray for bottle support, to which is connected a valve for total drain (Figure 4, n ° H).

WARNING!

Do not leave the machine for extended periods of time with the loading valve open. If you expect to stop extended periods, it is necessary to close the loading vale on the filling, and the valve on the storage tank

4.0 CLEANING AND SANIFICATION

4.1 FIRST USE AND WASHING. Before to start filling the FIRST USE, it is appropriate to proceed with a preventive washing to sanitize the pipes, and remove any manufacturing residues. Prepare a vessel with hot water (60-80 ° C) and neutral detergent not foamy, or 20/30 liters of disinfectant solution (we recommend citric acid, or PERCISAN).

Simulate fills with all filling heads, and in the case of use a pump, start to fill the collection tank.

Drain all liquid and rinse thoroughly with hot water only.

Leave to dry the collection tanks and filling heads, which must be opened to about 20mm and left in that position by inserting a rod in the holes

4.2 SANIFICATION

The filler must be emptied daily and washed as described in the previous paragraph, avoiding, especially in the case of alimentary liquid, deposits inside the pipes.

For a complete sanitization of filling heads , remove them by turning the locking ring (Figure 5, n ° A)

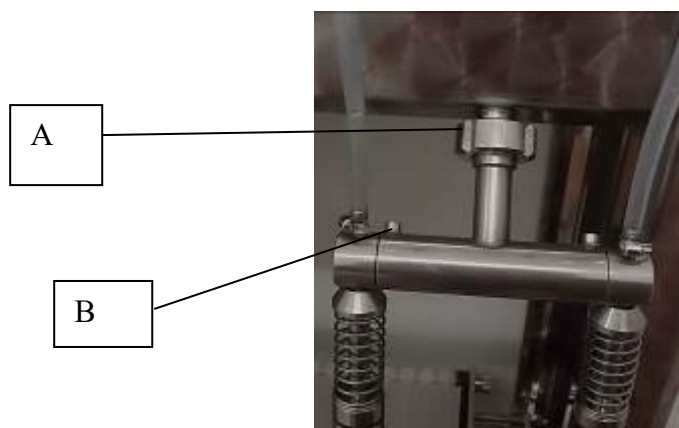


FIGURA 5



Acting on the locking screws n ° B Figure 5, it is possible to complete disassembly filling head so you can immerse in a detergent solution / sanitized, and remove all encrustations. Even in this case, be sure to keep open the filling heads to about 20mm.

WARNING!

This operation is very imported in the case of filling foodstuffs liquid, to avoid any stagnation and the creation of mold.

The collection tank and filling heads can be sterilized with steam-120C °: in this case, be sure to keep open the filling heads to about 20mm.

In case of use of a mechanical float, proceed to the removal of the same, by loosening the loading valve, and pulling the float from the tank. Immerse the float in a basin with detergent / sanitized liquid as previously indicated for filling heads

Figura 6
Mechanical float



Figura 7
Electronic float

5.0 POSSIBLE CAUSES OF MALFUNCTIONING

ATTENZIONE! *All repairs must be carried out directly by Enoitalia srl or by qualified and specialised staff*

In the case of any repair operations use original spare parts only by contacting the retailer or manufacturer directly

PROBLEM	SOLUTION
The mechanical float dose not stop the liquid inside the tank	The pressure of the liquid s too high: use a different pump, or reduce the high of loiquid inside the storage tank. Check the gasket inside the mechanical float, and replace with a new one.
The electronic float dose not stop the liquid inside the tank	Check there are no obstacle to the level sensor. Check the level sensor is install in the correct way (as indicate in figura 7) Contact an electrician to check the correct electrical connection of Replace the level sensor
The electronic level sensor dose not start the pump at minimum level	Check the pump is connected to the panel control Check the pump is not provided with manual switch Check there are no obstacle to the level sensor Contact an electrician to check the correct electrical connection of Replace the level sensor
Liquid level is not the same inside the bottle	Select bottle with the same height
Failure stop of the fill at the level, and spill the liquid and air between the silicone cone and the neck of the bottle	Make sure that the neck of the bottle is round Verify the size of the neck of the bottle compatible with cone used Check for wear and replace the cone
Dripping from the filling head	Replace the O-ring
Dripping from the pump	Replace the mechanical seal
The pump dose not start and liquind dose not come inside the collection tank	Check the voltage is correct. Check that the machine is powered at the right voltage. Do not use extension leads of insufficient section which could cause voltage drops. Check any safety devices of the electricity system Check the plug, and the correct direction of the pump switch

6. WARNINGS

- Position the machine in a dry place, protecting it from bad weather and damp
- Do not use the machine to decant inflammable or explosive liquids or in an explosive atmosphere, since the motor is not explosion-proof
- The temperature of the liquids to be decanted must be between +5 °C and 90 °C; higher temperatures cause a general deterioration of the overall performance of the machine
- The noise levels observed are within the limits foreseen by the directive 2006/42 EEC (<85dB)
- Before starting up the machine make sure that it has not been subject to damage during transport (breakages or dents) which could prejudice its functioning
- Never plug in the machine, use the commands or perform any other operation on the electrical parts with wet hands
- Read this manual carefully and thoroughly before using the machine and keep it to hand for any future reference.
- Enoitalia S.r.l. is not responsible for any damage deriving from modifications made to the machine by third parties.
- Enoitalia S.r.l. reserves the right to make manufacturing modifications at any moment without being under any requirement to communicate such.

13. CONDITIONS OF GUARANTEE

The guarantee covers the machinery for the first twelve months from its activation. Should the machine not be used immediately insurance coverage is guaranteed for up to eighteen months from the date of delivery and expires thereafter.

The guarantee does not cover machine transportation for which the buyer is responsible. The guarantee is not applicable in case the machine is not used in accordance with the instructions contained in the manual.

Any repair work is understood as being ex our factory in Cerreto Guidi (FI), transportation is at the buyer's expense.

The guarantee does not cover any defects due to the following reasons and entailing the termination of all our obligations:-

- Incorrect installation
- Tampering with the machine
- Lack of experience, failure to carry out maintenance operations, failure to promptly notify us of any defects.
- Failure to follow the instructions contained in the manual
- Repair work carried out by personnel not authorized by Enoitalia Srl.
- Transportation damage that cannot be attributed to manufacturing or packaging defects.
- Machine installation and electrical connections carried out in ways other than those indicated in the manual and on the plate located on the engine.
- Transportation expenses and risks in case the machinery is sent to authorized assistance centres.
- Electrical components
- Consumables and ordinary maintenance costs contained in the above-mentioned manual.

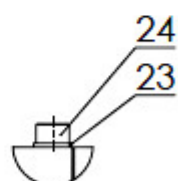
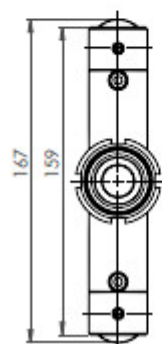
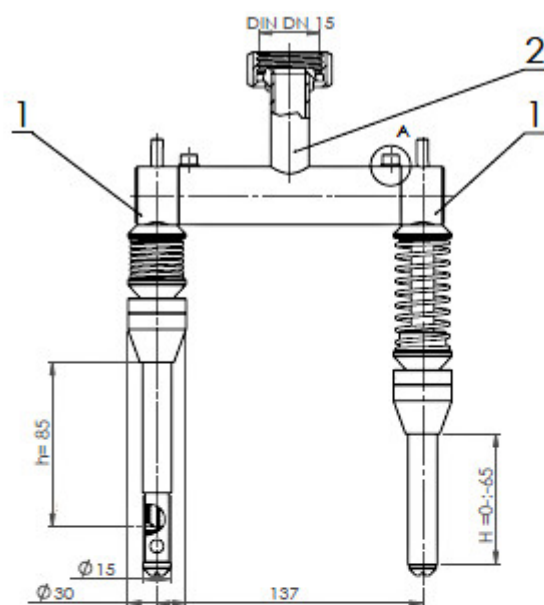
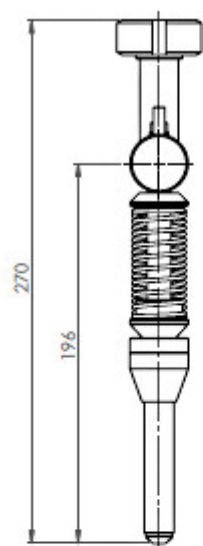
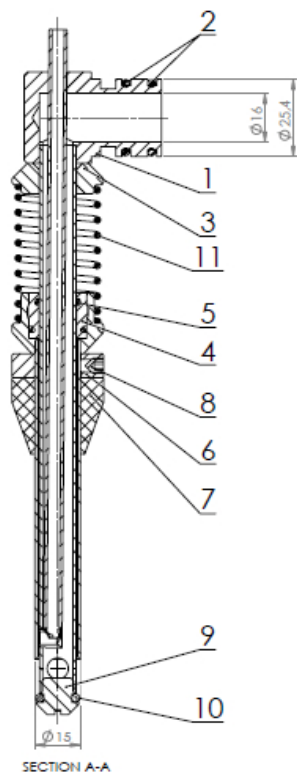
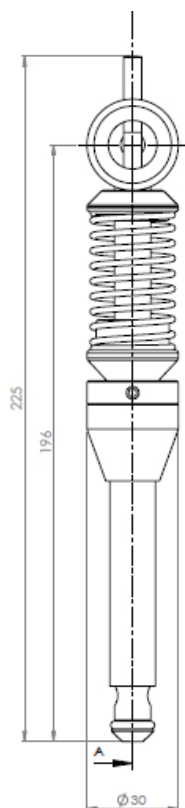
The guarantee does not extend to the obligation of covering damages to individuals or things deriving from the use of our product also when broken or defective.

We decline our obligations in case the payment conditions agreed are not respected.

Any complaint should be made in writing by the buyer to ENOITALIA Srl within 8 days from the date of purchase.

Conditional sale: pursuant to articles 1523-1524 of the code of civil practice, the property of the goods sold is transferred to the buyer only once the goods have been paid in full as agreed.

Any controversy shall be referred to the place of jurisdiction of Florence. Any controversy is disciplined by the Italian law even if goods are acquired by a foreign Italian citizen or if goods are supplied to a company abroad.



ENOITALIA s.r.l.

Via Prov. Pisana, 162 - Cerreto Guidi (Fi)

EC DECLARATION OF CONFORMITY

(All.IIA DIR.2006/42/CE)

ENOITALIA s.r.l.

Via Prov. Pisana, 162 Cerreto Guidi (Fi)

P.iva 03987590480

declares, in sole responsibility, that the following product:

GRAVITY FILLING type
9300 / 9301 / 9302 / 9303 / 9304
YEAR OF CONSTRUCTION:

Referred to in this declaration conforms with the following directives and standards

- 2006/42/CE and subsequent amendments and national provisions implementing
- 2014/35/CE and subsequent amendments and national provisions implementing
- 2014/30/CE and subsequent amendments and national provisions implementing.

The machine also complies Harmonised Standards

UNI EN: 349; 954/1; 1050; 547-1-2-3; 894-1-2-3; 953; 981; 1005-1-2-3-4-5; 1037.

UNI EN ISO: 3744; 7000; 12100-1-2; 11202; 11205; 11688-1-2; 14121-1; 13857;

UNI EN ISO 1186.

Standards and technical specifications CEI EN 60204/1.

Standards and technical national specifications UNI ISO 1819; UNI ISO 7149;

UNI 7544; 45020; 60447; 60447.

Declare the machine is made in stainless steel AISI 304 18/10, and all the component are certified foodstuff use (including pipe, valve, flow meter, fitting) in conformity to D.M. of 21/03/1973 and D.M. nr.220 of 26/04/1993 and following modifications.

Cerreto Guidi

The Production Manager

Stefano Menichetti


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