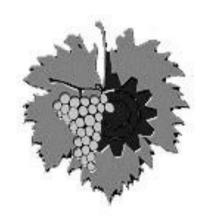
ENOITALIA

MACCHINE ENOLOGICHE WINE PRODUCTION MACHINERY



ISTRUZIONI PER L'USO INSTALLAZION E MANUALE TECNICO USER INSTRUCTIONS, INSTALLATION AND TECHNICAL MANUAL

PIGIA-DIRASPATRICE CON MOTORE ENO3-ENO10-ENO 15

ITALIA

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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

1. INDEX **15. INDEX** 16. CONTENT 17. SAFETY RULES 18. DESCRIPTION 19. SECURITY GUARDS 20. INSTALLATION 21. WASHING AND CLEANING FIRST INSTALLATION 22. WIRING CONNECTION 23. START AND STOP 24. CLEANING AND MAINTENANCE 25. PROBLEM SOLVING 26. THECNICAL FEATURE 27. GUARANTEE 28. CE DECLARATION OF CONFORMITY

DRAWING AND WIRING CONNECTION (ATTACH)

2. CONTENT

This volume contains all the information accompanied by drawings and/or diagrams necessary for installation, operation andmaintenance of the crusher-destemmer. It also establishes safety standards that staff must respect the machine.

This volume is intended for: the establishment or departmentmanagers, staff involved with the installation, the machine operatorstaff, maintenance personnel

It is forbidden operation and repair of the machinery by persons who have not read and assimilated the safety precautions contained in this manual. The manual is part of the machinery, and it must be made available for an easy and fast consultation.

The manual must be stored in a suitable place, which does not adversely affect the conservation status of the manual particularly

In particular:

- Place in a clean, and dry location, and communicate this place to all staff
- It is forbidden to write part of the manual

3. SAFETY RULES



FAILURE TO RESPECT THESE INSTRUCTIONS IS DANGEROUS AS IT MAY CAUSE INJURIES TO PEOPLE AND DAMAGE TO THE MACHINE

Before to use the machine is necessary to read this manual, and it is obliged to integrate these indication with all the valid regolamentation about safety and accident prevention.

The driving gear may cause accident. It is necessary to use caution when the machine is working,

Furthermore, the positioning of the crusher-destemmer in a wet location constitute a risk to accidental electric shocks caused by the electrical contacts of the motor

Enoitalia s.r.l. decline any responsabilità in case of:

- Inadequancy of the electrical system used for the machine
- Inadequancy of the location where the machine is installed
- Not respect of the indication for installation, use and maintenance, as indicated in this manual
- Use of the machine by not qualified operator
- Not allowed modification to the machine

The only use of the machine is the one indicate in this manual. Enoitalia srl decline all the responsibility for any different use of the machinery

4. DESCRIPTION

4.1. ADVICES:





- The crusher must be used exclusively for the processing of the product described in this manual
- Don't start to install or to use the machine before the reading of this manual
- Don't start the machine if there are missing labels
- Don't start the machine if there are not safety protection or abnormal vibration, or if the safety protection are not installed
 - Do not start the machine if the electrical motors and/or the structure of the machine are damaged.
 - At least once a year ensure that the various machine components are secured and if necessary tighten any loose nuts/bolts.
- Ensure that the circuit tension to which the engines' control panel is connected is the same as that of the engine cabling.
- Don't use the machine if the motor is overheating. Wait till the motor is became cold
- Use only experienced personnel to put in operation, clean and do maintenance on machinery
- Do not start engines if the rotating elements are prevented from rotating freely.
- When using slings to lift the machine, make sure these are suitable to the weight to be lifted
- Wash and clean the machine only with no-toxic products
- This book let must always accompany the machine. Any reproduction including partial reproduction of the same is forbidden.

We thank you for choosing our machine and have pleasure in enclosing this use and maintenance manual to allow you to make the best use of the machine thus extending its service life.

4.2. DESCRIPTION

This machine can be used only for pressing and destemming Grape, suitable to be used by small winery or family use.

The models referenced in this manual are as follows:

1) ENO 3/V manual destemmer crusher in 3 version: painted, hopper in inox; all in inox . Code: 521/522/525



2) ENO3/M motorized destemmer crusher in 3 version: painted, hopper in inox; all in inox . Code 523/524/526



3) ENO 10 motorized destemmer, in two version paited; all inox. Code 012/212



4) ENO15 motorized destemmer crusher in 3 version: painted, hopper in inox; all in inox . Code 023/025/024/026/027/028/223/225/224



All the model mentioned in this manual are different only for the dimension, the material used (painted iron, stainless steel) and hourly production, but they work all the same

The machine is composed by the following part:

- 5) **Hopper for loading of the grape or fruit:** inside there is an agitator (for the model ENO 15- ENO 10), or an agitator (for the model ENO 3/V ENO 3/M.
- 6) Roller for press: are made in alluminium or in rubber (the model ENO 10 is without roller). They are install on a support with a spring in the middle. This spring allows self adjustment of the roller (i.e. there is a solid part the roller move, and the gear are not broken). To regulate the space between the roller it is possible to use the bolt (Fig. n°10)
- 7) **Basket:** allows the separation of the berries from the stems, by means of rotation of the shaft. Juice and berries are collected in a container placed under the machine
- 8) **Stem exit**: the stems are removed by gravity in the terminal part of the machine. Only the fallen stems should be removed, and not those eventually deposited in the sheet of the machine. To remove them you must stop the machine, disconnect the electrical plug from power and extracting



Never do this operation with the machine on

9) **Engine:** it is supplied with emergency stop, cord and plug (on the monophase version). It is necessary that the circuit tension and the system of the user is conformed to the regulamentation, and must be suitable compare with the label of the motor

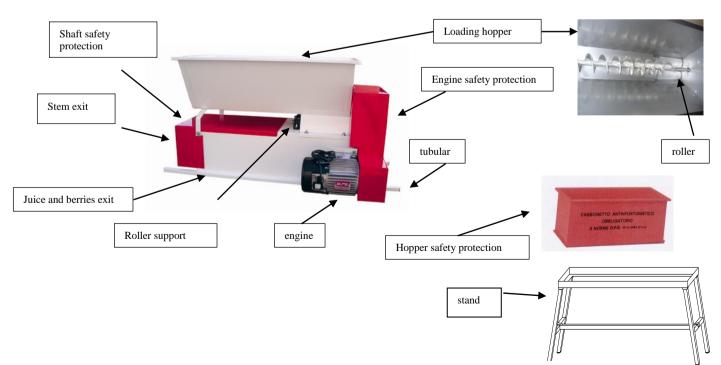


Figura n.1 Description destemmer crusher model ENO15

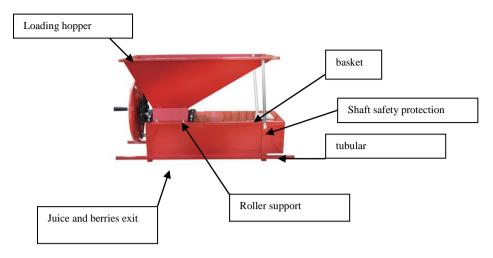


Figura n.2 Description destemmer crusher model ENO3/V

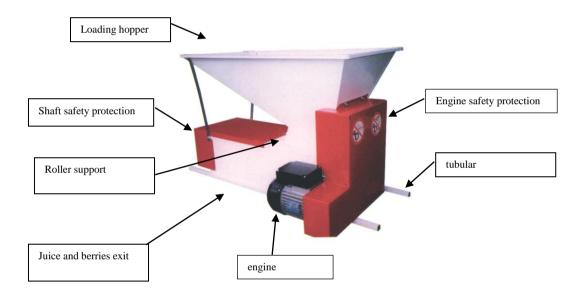


Figura n.3 Description destemmer crusher model ENO3/M

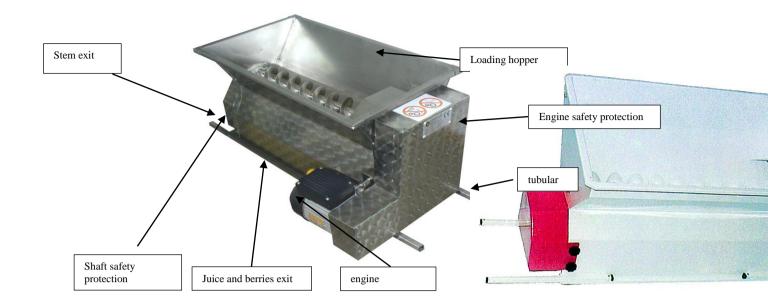


Figura n.4 Description destemmer model ENO 10

7) **Hopper safety protection:** it must be placed on top of the hopper. This protection is necessary to prevent access to the area of the upper limbs of action of the auger and rollers. (Figure 1)

The machine must be installed over a collection tank.



Please note the installation of equipment on a stable surface is a prerequisite for the safe use of the product. It is recommended to proceed with extreme caution in the installation of machinery and its lock on the selected container, which must have features:

- rigidity
- stability•
- robustness (the weight of the machine at full load is about 130 kg)
- adequate size (see section 5.1 Security Guards)

In the case are used circular plastic collection tank, the diameter must not exceed 800mm, and the machinery is blocked with appropriate straps (not supplied) as shown in the picture





Enoitalia srl suggest to install the machinery over the appropriate stand code 008-009-010, as shown in the picture:



Fig n°5 destemmer crusher ENO 15 with stand code 010

The destemmer crusher ENO 3/V, ENO 3/M, ENO 10, ENO 15, can be used only for:

- press the grape with roller
- separate the berries by the stem with the basket and the shaft

We suggest to make an evaluation of the adequancy of the place where install the machine: the machine must be easy to access from any side, and in particular the emergency stop: it is a safety device install on the motor which stops the machine when the cover is lifted; the space free around the machine must be more than one meter; the machine dosen't hamper the passage of elevator or other vehicle; the floor must be strong enough to support the weight of the machine and with a slooping less than 10%; all the user must be exposed to the noise in similar way, in respect of the law limits; the temperature the humidity and the magnetic area have not to cause dangers to the machine; the light must be suitable for a safety and correct work



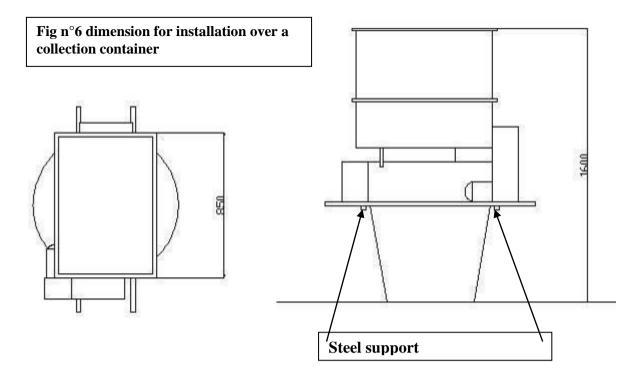
All the changes in the use, in the products used, in the type of the operations, are value as a new installation of the machine and Enoitalia srl decline any responsability.

5 SECURITY GUARDS

5.1. GENERAL NOTE

The motorized machine are provided with protections for the motors and for all the gears, to avoid the direct contact with harm or fingers.

These machine are also provided of a upper safety box to install over the hopper (fig. n.1) to avoid the accidental possibility to touch the agitator and the roller. This safety protection dosen't protect with the intentional introduction of the harm inside the hopper because must allow the loading of the grape inside the machine. For the safety of machinery, and for the proper functioning of safety devices installed, in the case of positioning the machine on a collection tank, check compliance the following dimensions (in addition to the warnings section 4.2)





nove

ction

Do not carry out introduction of body part or instruments, or maintenance work while the machine is in operation

The employer, or the company responsible for the user of the machine, are obliged to ensure that all the user crusher-destemmer are informed of the safety regulations regarding machinery, and must provide all information necessary to ensure a safe use. In particular, must check that:

- tampering or modifications are not carried out on the machine
- The machine is used for the intended use of this manual
- that the machine complies with the original configuration
- compliance with the safety regulations provided by law and those specified elsewhere in this manual

From an analysis of the risks associated with the use of the crusher-destemmer it was found that the most important are the following.:



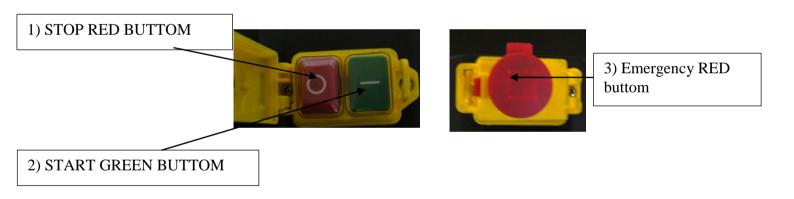
Fig n.7 danger and prevention

To crush or top cut hamr and fingers	Agitator roller	Don't remove the safety protection Stop the machine and disconnect the motor's plug by the net before to start any repair or maintenance. Don't repair the machine while it is working
To crush leg and feet	Fall down of the machine	Use safety shoes Be sure of the installation of the machine, in particular about the installation over the collection tank (see the point 6.2)
Electrocution. Fire	Engine	It is important that the user's electrical system complies with the law regulations in force and that its maximum power absorption is taken into account Check the cord and the plug if they are new and good Prevention of humidity Only specialized person have to work on the electrical panel

TAB. 1: general risk

5.2. EMERGENCY STOP

this is the machine's controls panel consisting of a cable and plug, an emergency-stop device and of a machine start button. The controls panel is connected to a safety device which stops the machine when the cover is lifted.



6. INSTALLATION

6.2. FIRST CONTROL

The crusher is supplied in a cartoon box. Inside there is : $n^{\circ}1$ manual instruction; $n^{\circ}1$ assembled destemmer crusher with motor or manual type (there is an additional handwheel)

The hopper safety protection is supplied in a separate cartoon.



Fig 8. Packaging

Check that the machine is complete, perfect and there are no evident defect. Advice immediately the company Enoitalia srl in 15 day, about all the defects

Check the crusher is similar to the order one



To take out the crusher from the cartoon box it is possible to use automatic lift system: be sure to balance the weight. Or manual, taking the machine by the tubular.

Dispose of the latter in compliance with law regulations

6.2. INSTALLATION

To install the machine take care about the adequancy of the location, the type of the collection tank used to install the machine (see section 4.2) and the size to be respected (see section 5.1)

The height to install the machine must be enough to avoid the operator touch with the hands the inside part of the machine (roller and agitator).



It is obliged install on the motorized machine the safety box over the hopper (as point. 4.2). This box is a component of the machine, and a standard feature of the safety system

When the machine is installed, complete with the safety box, the height from the ground of the box must be more than 1600mm



Fig n°9 System to fix the upper safety box

7. CLEANING AND WASHING FIRST INSTALLATION.

Wash machine thoroughly to eliminate any residue and any dust on its surface. Take care of the engine, cord

Install the safety box over the hopper (for the motorized model only), as in figure n°9

If the electrical component are wet, wait till they are dry before to start.

8 WIRING CONNECTION

To start the machine, proceed with the electrical connection which must be carried out by a qualified technician. Avoid wetting the plug and socket.

Check the label on the motor and the adequacy with user's electrical system



The safety of this crusher is valid only if there i san user's electrical system complies with the law regulations in force and that its maximum power absorption is taken into

If it is necessary to use extension or multi-socket, use only material conformed to the law regulation in force and respect the limit of maximum power absorption. We suggest to use a cord wide 1,5 mm for extension till 20mt, and wide 2,5 for longer distance

9 START AND STOP



Important: before starting the machine, ensure that there is nothing that prevents the mechanical parts from moving freely and, above all, that nobody is close to the moving parts of the machine. More specifically, hands, arms and other body parts must be kept well away from the inside of the box.

Ensure that the engine voltage corresponds to the voltage of the mains.

Avoid moving the machine while it is in operation. Machine start-up must not be carried out barefoot, with bare or soaking wet hands. Check that both plug and socket are in working order. We recommend that rubber gloves, boots and an apron be worn by the user while using the machine.

Check the correct installation of the safety protection

Check the emergency stop of the motor work good.

If during this control there is any defect, stop the machine, disconnect the plug by the main, advice the deparmente manager, or the owner or directly Enoitalia srl.

If there are no problem during this control, proceed as following:

- Press start bottom, and the machine will start to work
- Load the grape or the fruit inside the hopper
- The grape will start to be pressed by the roller and destemm by the shaft
- To stop the machine press the safety stop
- To start again, open the safety switch and press again the green bottom

If it is necessary to repair the machine (obstruction or foreign body), make like this:

- 4. stop and disconnect the motor from the main;
- 5. Remove item from the inside of the machine by using a suitable tool and if necessary open the machine
- 6. close the machine, and check to have all the protection install



Do not carry out introduction of body part or instruments, or maintenance work while the machine is in operation

10. CLEANING AND MAINTENANCE

After using the machine and in any case at the end of each working day, unplug the machine from the main and wash thoroughly to eliminate any residue.

During maintenance and repair operations, remember to interrupt the electrical power connection by switching off the mains and by unplugging the machine. This operation <u>must</u> be carried out to avoid accidentally starting the machine which could cause injuries to people and damage to the machine.

To wash the machine correctly, open it, remove the basket and eliminate any residue inside it. To remove all residue from the rollers, these should be washed from the top and from the bottom.

During washing pay attention to the motor

for washing use hot pressure water and neutral detergent

Once washing is completed, if the machine is not to be used for a long period of time, proceed as follows:-

- Open the carter that protects machine gear.
- Grease all chains, internal gear, supports
- Grease the roller and the agitator support

To polish the machine's metal surface, use vaseline oil on the inox surface, or detergent for alimentary use on the painted surface.



Any maintenance must be attend my specialized and qualified worker or directly by Enoitalia s.r.l. Use suitable lubricants to come in contact with foodstuffs

It is not possible disassemble the engine. If it is necessary ask before to the reseller or directly to Enoitalia s.r.l.

In the event of any repairs you need to use original spare parts directly contacting the dealer or the manufacturer



To use not original spare parts or not allowed by Enoitalia s.r.l., is reason of decline of the warranty and of the Declaration of Conformity

11. PROBLEM SOLVING

INCONVENIENTI	RIMEDI				
The machine has	Check that machine is receiving the correct line voltage.				
difficulty in starting.	Do not use extension leads that are too short as this could cause a voltage				
	reduction.				
	Check the tension of the transmission belts with the register provided.				
The machine doesn't	Make sure machine is plugged in. check the capacitor inside the engine				
start					
The screw or agitator	Verify that the transmission gears are intact and well locked on the				
dosen't move	shaft of the roller				
	Adjust the distance between the rollers with the appropriate screw				
	placed on the support				
Some berries or fruit are	Check the transmission gear are working good, and well fixed on the				
not pressed	roller shaft.				
	Adjust the distance between the roller and make for strong the support				
	(fig.5)				

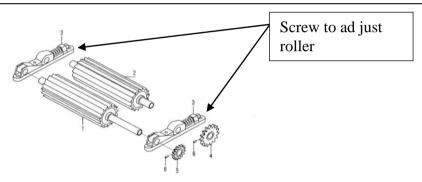


Figura n.10 adjustable roller

12. THECNICAL FEATURE

The label on the machine indicate the information about the machine and the producer

	ENO 3/V	ENO 3/M	ENO 10	ENO 15
Dimension LxPxH	1210 x 500 x	1210 x 600 x	1210 x 550 x	1210 x 550 x
mm	690	690	630	630
Weight	40 kg	51 kg	40 kg	40 kg
Hourly production	800	1000	1000	1000
kg/h				
Hopper dimension	1000 x 500	1000 x 500	1000 x 630	1000 x 630
mm				
Roller dimension	220	220	220	220
mm				
Motor		0,75 KW (1,0	0,75 KW (1,0	0,75 KW (1,0
		HP)	HP)	HP)
Motor speed	1400 rpm	1400 rpm	1400 rpm	1400 rpm
Frequency and	230 V -50 Hz			
Voltage				
Running	4 C°-50 C°	4 C°-50 C°	4 C°-50 C°	4 C°-50 C°
Temperature				

Noise level: weighted Leq A 78,9-83,8 db. (measured outdoors in normal working conditions, in compliance with the methods indicated in UNI 7712).

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.

EC DECLARATION OF CONFORMITY

ENOITALIA s.r.l.

Via Prov. Pisana, 162 Cerreto Guidi (Fi)

declares, in sole responsibility, that the following product:

ELECTRICAL CRUSHER DESTEMMER ENO 15 code 025/024/027/028/225/224 ELECTRICAL DESTEMMER ENO 10 code 012/212 ELECTRICAL CRUSHER DESTEMMER ENO 3/M code 523/524/526 MANUAL DESTEMMER ENO 3 code 521/522/525

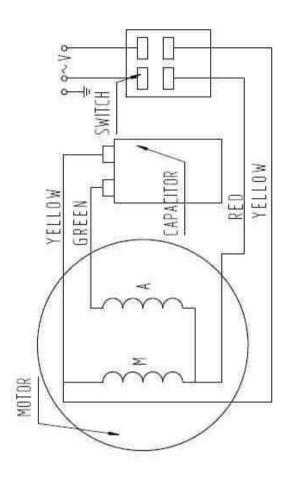
Referred to in this declaration conforms with the following directives and standards

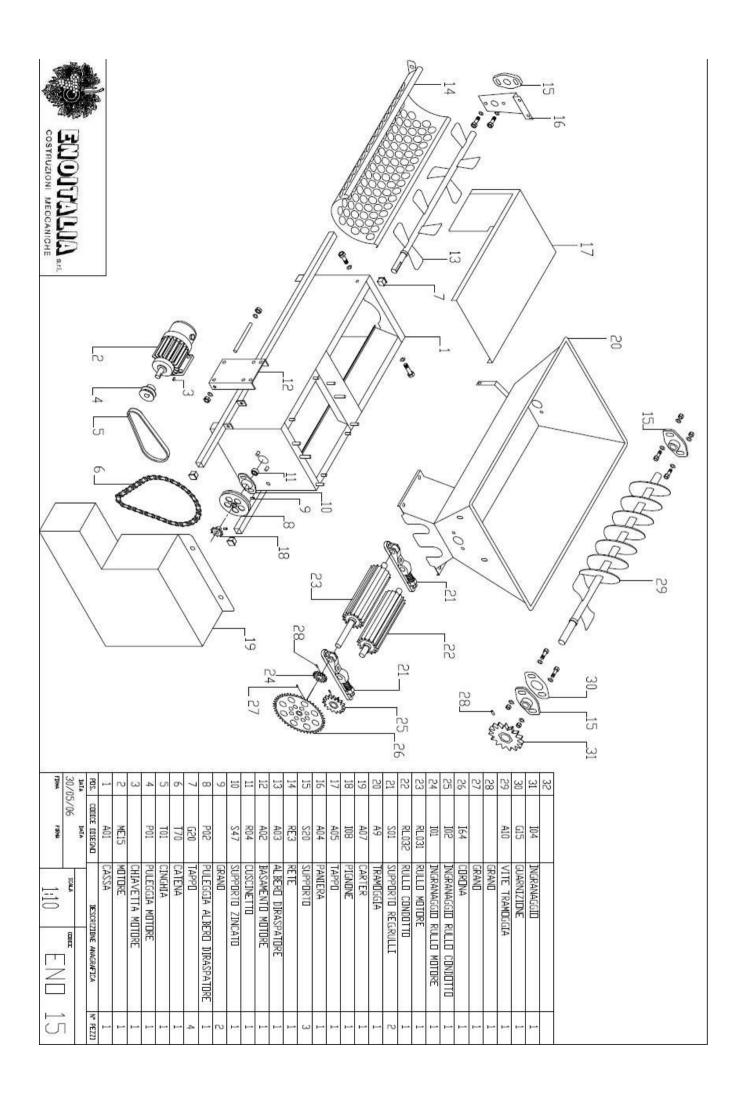
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- Della direttiva 2006/95/CE (direttiva bassa tensione) e disposizioni nazionali di attuazione.
- Della direttiva 2004/108/CE (direttiva compatibilità elettromagnetica) e disposizioni nazionali di attuazione.
- UNI EN: 349:1993 / 614-1:2006 / 614-2:2000 /953:1997 / 1037:2008 /14119:2013
- UNI EN ISO: 12100-1:2003 / 12100-2:2003/ 13849-1:2008 /13850:2008 /13857:2008 14122-1-3
- CEI EN 60204-1:2008 / 61310-1
- EN ISO 3746

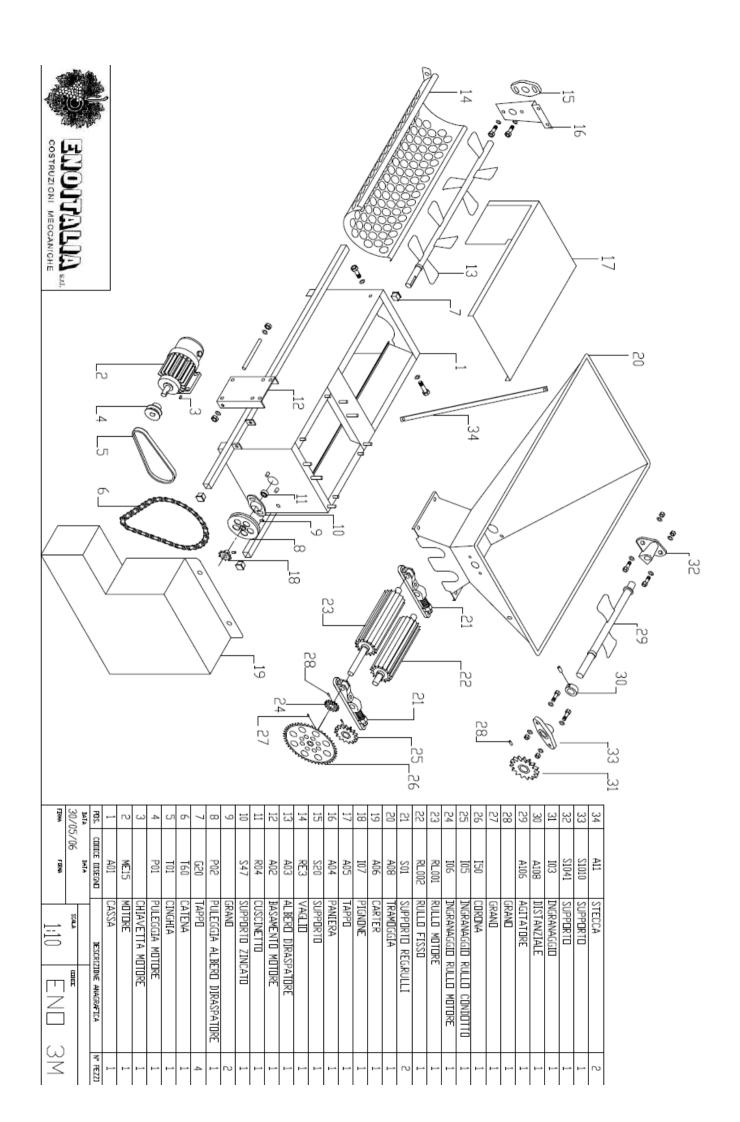
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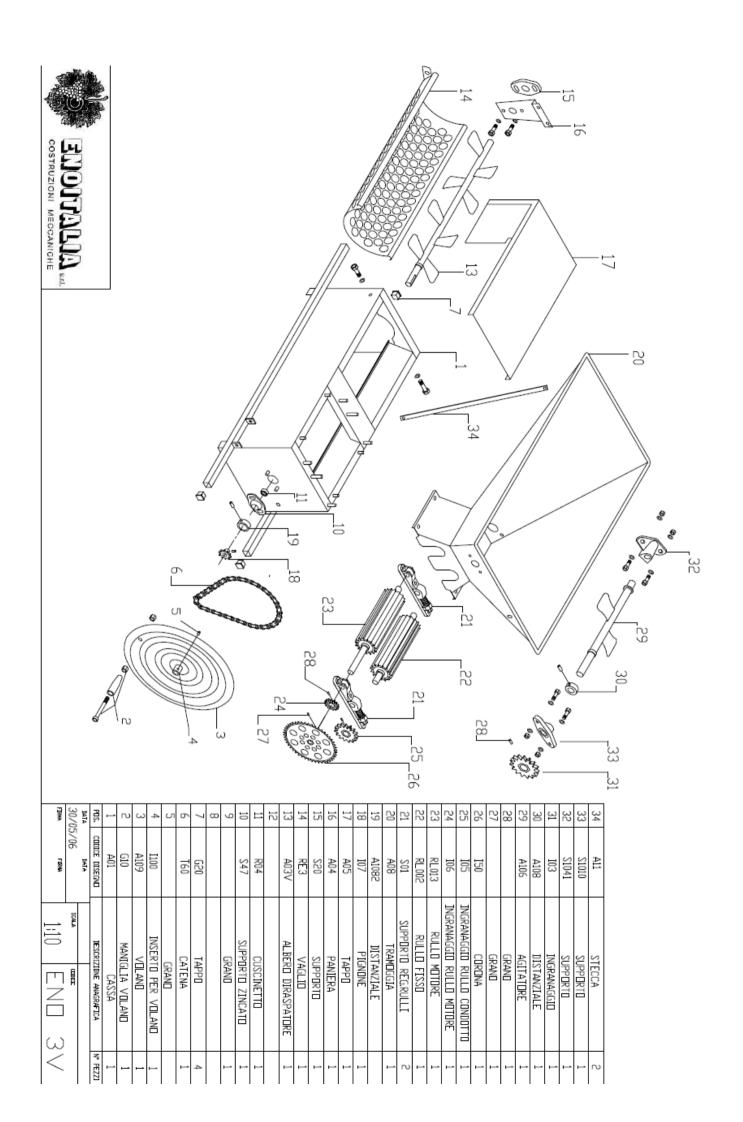
Il Responsabile di produzione

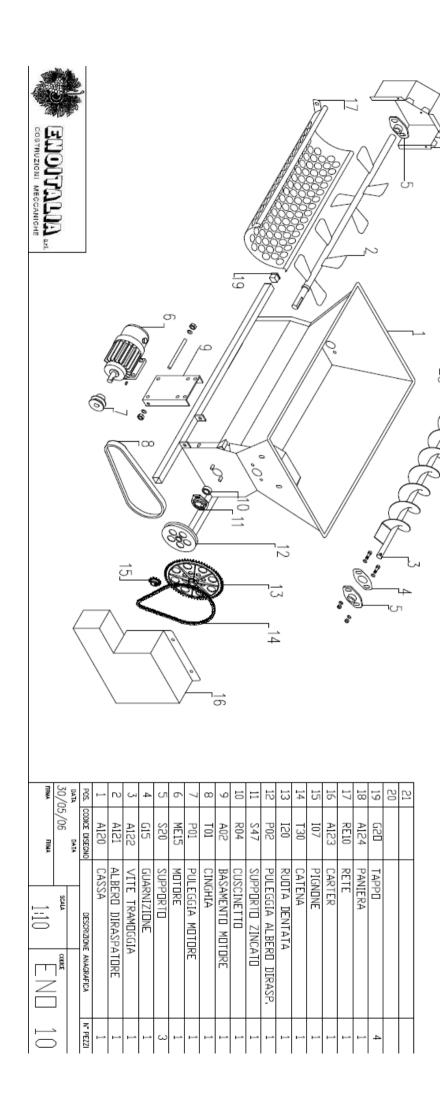
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