



Since 1943, wine, fruit and olive oil equipment

CORKING MACHINE

CORKER-M



ENGLISH TRANSLATION OF THE
INSTRUCTION MANUAL
AND SPARE PARTS

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0. THE NAMEPLATE ON THE MACHINE

CE PLATE

ENOTECNICA PILLAN srl Via Chiesa 12, I-36043 Camisano Vic. (VI) Tel. 0444 719 004 Fax 0444 719 044 info@enotecnicapillan.it www.enotecnicapillan.it		 <i>Made In Italy</i>
TYPE: CORKING MACHINE	20__	
MOD: CORKER M	N°. Mtr.	
MOTOR:	_____	
LWA <= 80	Kw 0,75	Kg 96

IMPORTANT: THIS MANUAL IS THE PROPERTY OF THE MANUFACTURER. ANY REPRODUCTION, EVEN PARTIAL, IS PROHIBITED.

DOCUMENT TYPE: INSTRUCTION MANUAL AND SPARE PARTS.

MACHINE TYPE: CORKING MACHINE "CORKER-M"

0. COMPLIANCE WITH COMMUNITY REGULATIONS

REFERENCE	TITLE
Directive no. 2006/42/EC	Known as the "Machinery Directive"
Directive no. 2006/95/EC	Relating to Low Voltage Directive (LVD)
Directive no. 2004/108/EC	Relating to Electromagnetic Compatibility (EMC)

1. INTRODUCTION

1.1 MANUAL

The manual is considered an integral part of the machine and as such:

- It must be preserved intact (in all its parts);
- It must accompany the machine until demolition (even in case of movements, sale, rental, etc.).

1.2 MANUFACTURER'S DATA

Manufacturer: ENOTECNICA PILLAN srl
Via Chiesa R. 4/6, Loc. Rampazzo
36043 Camisano Vic. (VI)
Tel.: +39 0444-719004
Fax: +39 0444-719044
e-mail: info@enotecnicapillan.it
Website: www.enotecnicapillan.it

1.3 TECHNICAL SUPPORT

The technical support service is available to customers for:

- Clarifications and information;
- Interventions at the customer's premises, through the sending of specialist personnel with the charging for transportation and labour expenses;
- The sending of spare parts.



ATTENTION It should be remembered that:

- The customer must always buy spare parts that are original or authorised by the manufacturer.
- The use of non-original parts and/or defective or incorrect installation exempt the manufacturer from all liability.

1.4 LIABILITY



The manufacturer declines all liability in case our manual is not carefully complied with or in the event of improper use of the machine. Before carrying out any operation, read the manual or contact the manufacturer or authorised dealer.

1.5 WARRANTY

The company ENOTECNICA PILLAN SRL ensures that the machine has been built in compliance with current regulation.

The product warranty is 12 months from delivery.

The manufacturer guarantees only the replacement or repair of damage parts at its headquarters. Any shipping costs and labor are at the buyer's charge.

The warranty excludes all the parties which by their nature are subject to wear.

The warranty is void for errors due to incorrect electrical connection, the lack of adequate protection, incorrect action, improper use, use of non-original parts, disassembled component, repaired and/or altered by persons not authorized by the company manufacturer.

1.6 TRANSPORTATION

The machine is shipped assembled, packed and secured on pallets (unless otherwise agreed with the customer).



Upon delivery the customer must check the integrity of the packaging of the machine, ensuring that it has not been damaged during transportation. If any damage is discovered, this must be communicated to the carrier and the manufacturer or the independent reseller must be warned immediately.

1.7 UNLOADING AND POSITIONING

ATTENTION: unloading must take place with means suitable for the size and the weight of the machine.

Perform unloading via a forklift truck, being careful not to damage protruding parts of the machine and apply the grip points in such a way that the weight is balanced.



Unloading must be carried out by qualified staff and ensuring there are no children or other persons within the perimeter of movement of the suspended loads.

2. DESCRIPTION OF THE MACHINE

Our CORKER-M corking machine meets the requirements of those wine-growers who need a rapid and precise corking.

Our CORKER-M corking machine is almost entirely made of stainless steel to make cleaning easier. Moreover all those parts which could come into contact with the corks are made of materials that do not react with the air (such as stainless steel, plexiglass, chromium-plated steel), in order to prevent all chances of polluting corks with rust splinters or whatever other substances bad for health. Even the internal mechanisms, such as connecting rods and levers, are galvanized. All the parts which come into contact with the bottle are made either of rubber or pvc to avoid the breaking off of splinters from the glass.

All moving gears are protected by safety guards and those parts which the operator must reach often, such as the cork container and the jaws, are fitted up with easily removable safety guards. The latter are equipped with a sensor so that the corking machine cannot work when these guards are removed.

2.1 TECHNICAL DETAILS

Standard equipment:

- cork size diameter 22-26 x 50 mm.
- bottle height up to 390 mm.
- corking time approximately 1,8 seconds

Optional equipment:

- cork descent duct and cork pusher for corks with diameter up to 28 mm.
- stainless steel base BTM

CORKER-M dimensions

Height: 1210 mm.

Width: 430 mm.

Length: 560 mm.

Weight: 96 kg.

CORKER-M equipped with base BTM dimensions

Height: 1810 mm.

Width: 520 mm.

Length: 560 mm.

Weight: 115 kg.

Motor

Feeding: See machine' s data sheet

Speed rotation: 1380 r.p.m.

Power: 0,75 Kw

Screw reducer without end: reduction ratio 1/40

N.B. The data in the tables is not binding. The manufacturer reserves the right to make changes without duty of notification.

3. SAFETY REGULATIONS

3.1 GENERAL INFORMATION

The aim of the following chapter is to inform operators of possible risks and safety regulations to keep in mind when using the machine. However, such regulations must be respected in any working environment.

Responsibility of the operator

Each operator must look after their own health and safety and that of other people present at work.

In particular, operators must:

- use the machine correctly following the instructions in the user's manual;
- not remove or modify the safety or signalling devices;
- not execute on their own initiative operations not within their competence;
- wear clothing and any personal safety devices that comply with existing norms at the work place.

3.2 CONTROLS AND CONNECTION

- Always check, before each use, the integrity of the electrical cables and in case of injury or abrasion, replace the cables.
- Do not route electrical cables below machines or tools that could damage their integrity.
- Do not place the power cable on wet or muddy surfaces.
- Switches and plugs must be protected from moisture.
- Always check, before connecting any equipment, that the mains voltage is the same as that indicated on the nameplates of the machines.
- The system of the residence or of the winery must be equipped with a differential circuit breaker and a magneto-thermal switch in order to ensure, in the event of failure, the safety of persons.
- Keep children and unauthorised persons away from the electrical equipment.
- Check always that the direction of rotation of the machine is correct.

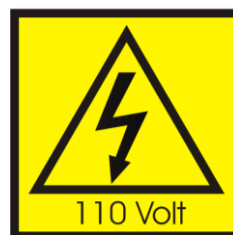
3.3 SAFETY IN USE AND MAINTENANCE

- Do not perform operations or interventions that are not covered in the manual.
- Before starting up the machine, check the correct positioning and operation of the safety mechanisms and of the safety devices.
- During operation, ensure that anyone that is not authorised to use the machine, remains at an appropriate distance.
- Do not remove any safety mechanism without having removed the power supply.
- In case of machine faults contact the manufacturer.

3.4 SAFETY SYMBOL



General danger



Caution: electric voltage



Caution: refer to the operator's handbook

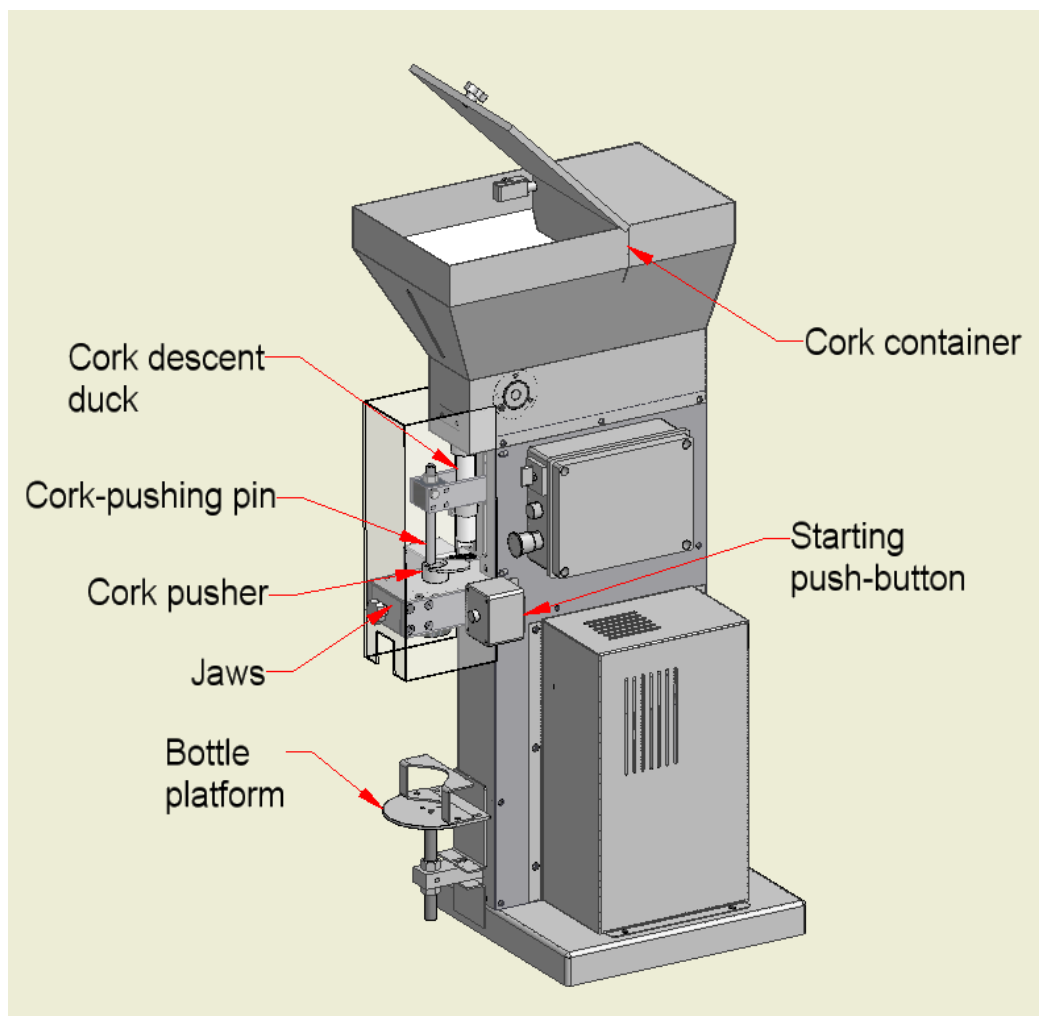
Caution: rotating gears.
Severing of fingers

4. OPERATING DIRECTIONS

Our CORKER-M corking machine is provided with an upper cork container which is fitted up with a mechanical mixing device that lines the corks up and pushes them through the descent duct for the corking to be carried out successfully. This corking machine positions the cork within jaws which squeeze it down to the size of the neck of the bottle. In this way less stress is needed to push the cork down into the neck of the bottle with the advantage of not damaging the cork itself that will expand once it is inserted and ensure a good seal.

To start the corking machine a bottle must be placed on the bottle platform, the two starting push-buttons located on the sides of the machine must be kept pressed simultaneously for a couple of seconds (see picture 1). In this way the working cycle starts off: the bottle platform goes up, the jaws go down and compress the cork which is afterwards inserted into the neck of the bottle by the cork-pushing pin (see picture 1).

At this point the two push-buttons can be released to start the cycle of return off. This means the lowering of the bottle platform, the ascent of the cork-pushing pin and the rotation of the cork pusher which picks up a cork from the cork descent duct and drives it into the jaws ready to be used next time.



Picture 1

4.1 INSTRUCTIONS FOR USE

- Positioning. The CORKER-M corking machine should be placed on a steady support in a lit up room. In case the CORKER-M corking machine is fitted up with a base BTM, make sure it is placed on an even ground. Make sure that the screws which hold the safety guards are screwed tight, especially those which hold the switch-board.
- Clean all the parts that come into contact with the corks, such as cork descent duct, cork pusher, jaws, cork-pushing pin and cork container (see picture 1).
- Check that no foreign matters which could compromise the good functioning of the machine are either inside the cork container or inside the jaws.
- Take off the antiscratch blue nylon film from the front plastic safety guard, tighten the fasteners and make sure the pin can activate the safety sensor (for the sensor of the jaws and the plastic pin of the safety guard, see picture 2).
- Adjust the height of the bottle platform by undoing the two bolts (see picture 2) which hold it tight, then re-tighten the bolts so that the top of the bottle is near the bottle-height line underneath the jaws.

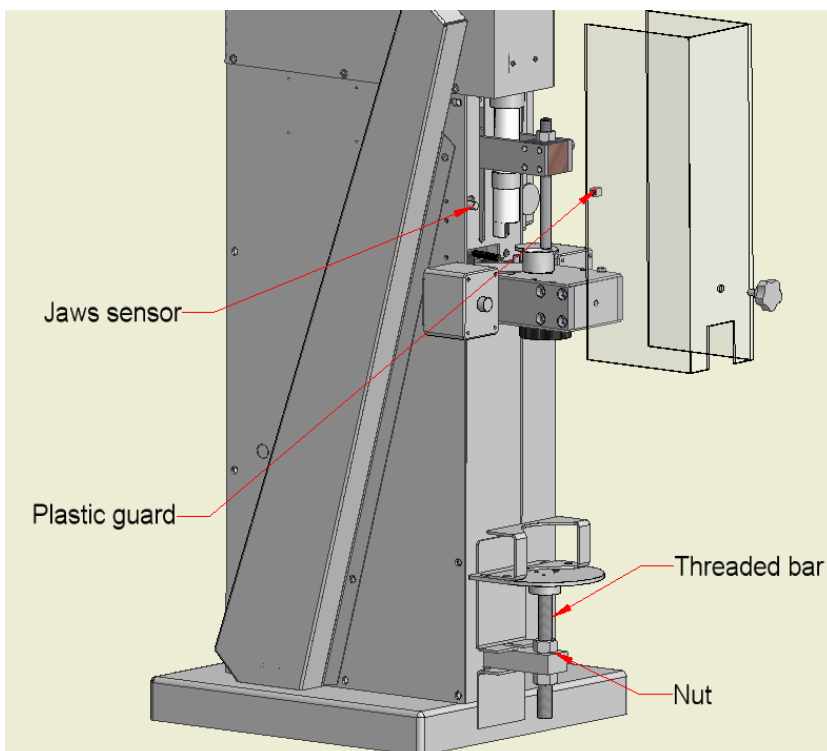


CAUTION:

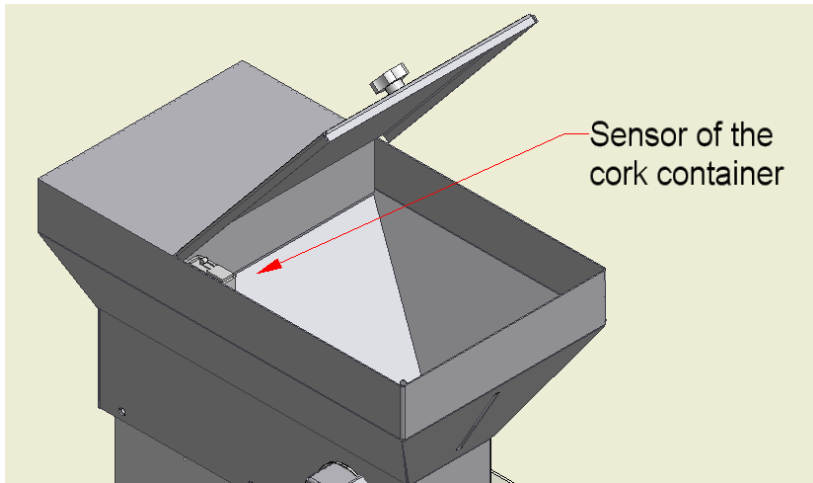
When the bottle platform is at its lowest position (that is, when the upper bolt is screwed near the bottle platform), the threaded bar of the bottle platform itself is near the surface where the machine is placed. The front of the corking machine must then be positioned near the end of the support so that the threaded bar comes out of it.

Fill up the cork container and close the lid. When the lid is open, the respective sensor is not operated (see picture 3) and the corking machine cannot start.

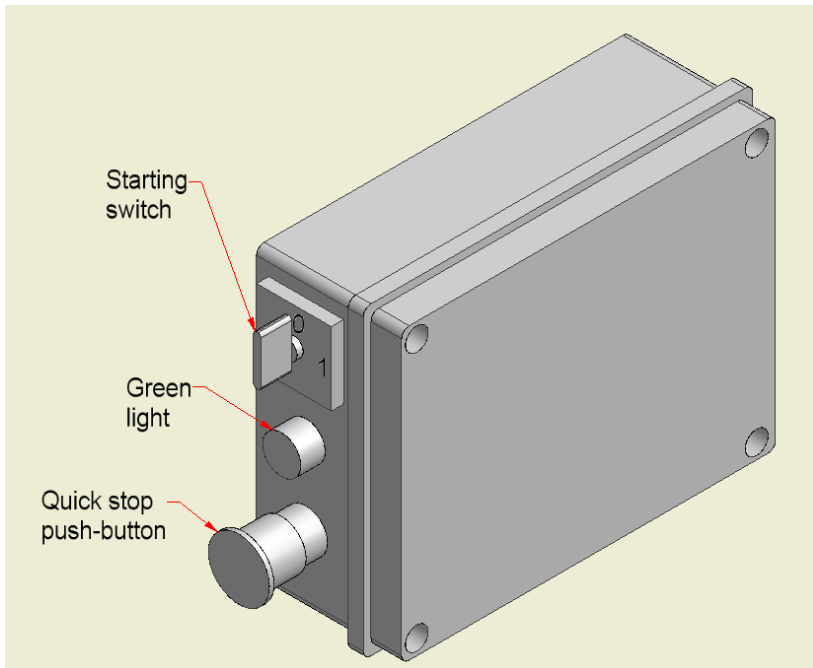
Connect the feeding cable to a 230 volt current-tap, turn clockwise the quick-stop button of the switch-board and turn the starting switch to position 1 (see picture 4). Now a green light should be lit and the corking machine can be started by pressing the two starting push-buttons located on the sides of it (see picture 1).



Picture 2



Picture 3



Picture 4



CAUTION:

The corking machine can be used by only an operator at a time and no one else should be near when the feeding cable is connected and the corking machine is operating.

In order to prevent any accident the two starting push-buttons must be kept pressed and both hands must be kept in this position until the corking operation has been carried out.

5. FAULTS AND REMEDIES CHECK LIST

When the machine is operating the green light (see picture 4) must be on. If it is not so, you must check that the pin of the plastic front guard starts the respective sensor in the correct way and the lid of the cork container is closed.

It should be noted that once the quick stop push-button is pressed, it stays pressed and in order to release it, it must be turned clockwise. For this reason, if the machine doesn't start, it may have been pressed the push-button by mistake; in this case, turn it and try again.

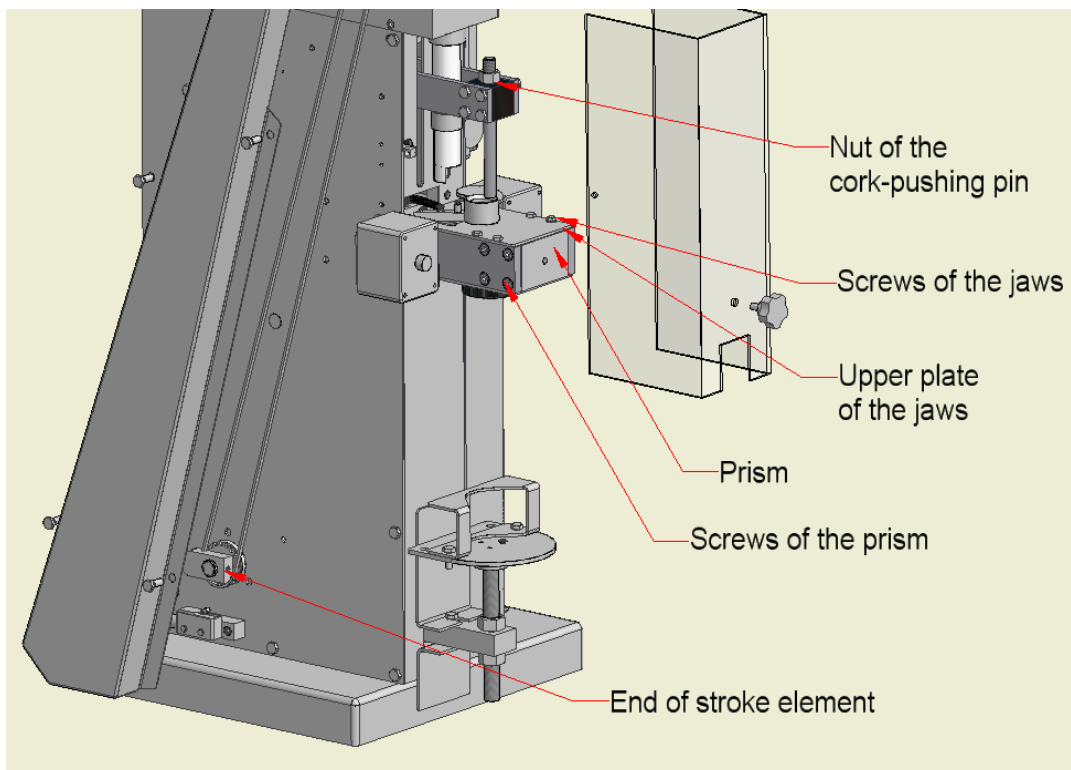
If one tries to remove the plastic guard or to open the lid, the green light goes off, the machine stops immediately and the bottle-stand remains half-way of its stroke. In order to bring the bottle-stand to its starting position, one must relocate the guards or the lid and press the starting push-button.



IMPORTANT

Before intervening on the machine always bring the starting switch back to the "0" position and disconnect the feeding cable.

- If at the end of the corking operation the bottle-stand doesn't go to the lower position of its stroke, open the left side of the machine (it is meant left being in front of the machine). Loosen the grain of the end-of-stroke-element (see picture 5) and try to turn it; if one turns it clockwise the end of the corking cycle is anticipated (the bottle-stand reaches its lower point and tends to go up), if you turn it anti-clockwise the end of the corking cycle is delayed (the bottle-stand doesn't reach its lower point). Re-tighten the side down and re-start the machine.



Picture 5

- If the corks don't go down the cork descent duct correctly open the lid of the cork container and mix the corks.
- In case the corks are not picked up precisely by the cork pusher, it is necessary to adjust the stroke of the cork pusher itself (the cork pusher is fastened to the upper plate of the jaws) (see picture 4). To do this, the six upper screws of the jaws must be loosened and the upper plate of the jaws can be moved towards the corking machine or in the opposite direction. Tighten the screws and start the machine; if the result is not satisfying, repeat the operation.
- If it is needed the cork to be inserted deeper or higher in the neck of the bottle, the fastening nut must be loosened and the cork-pushing pin turned: the last is threaded then it can be moved up and down. Before starting the machine again, the fastening nut must be tightened (see picture 5).

In case one does not succeed in carrying out the above mentioned adjustment (especially it could not be successful with synthetic stopper) it is advisable to adjust the tightening of the jaws.

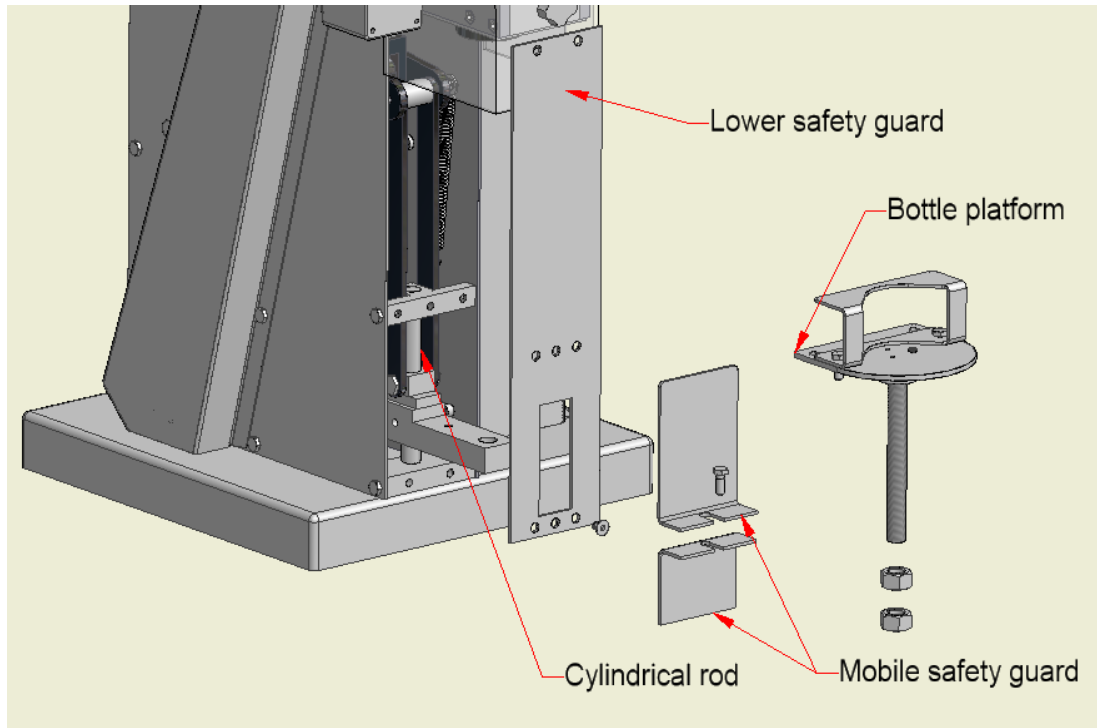
Our CORKER-M corking machine is set to compress the corks up to a diameter of 16 mm. To use it with synthetic stopper or particularly strong corks, it is advisable to adjust the diameter of tightening to 15 mm.

To carry out this operation, the screws which fasten the prism of the jaws (see picture 5) must be loosened and the prism itself must be moved 1 mm. towards the corking machine.

The above mentioned screws are tightened inside buttonholes so that the adjustment of the prism is easier. At the end of this operation the screws of the prism must be tightened once again.

When the jaws are tightened and the cork-pushing pin starts to push a cork down, it may happen that the bottle-stand cannot keep its position and tends to go down so that it doesn't allow the cork to be fully inserted. In this case it is the ascent system of the bottle stand that needs maintenance. It is necessary to remove the bottle stand by loosening the bolts; the mobile guard plates and the lower guard plate must be removed too (see picture 6): the cylindrical rod on which the bottle stand moves up and down must be cleaned (see picture 6). It is advisable to use a dry cloth and rub vigorously to remove whatever dust. Then it's a good rule to lubricate the cylindrical rod with a drop of oil (and not more, one should never exaggerate with the lubrication). In case the machine vibrates a little one should lubricate the inside of the jaws and let the machine do a couple of blank strokes. Before starting work it is better to clean the jaws to prevent the oil from dirtying the corks (see picture 1).

If the vibrations continue it is advisable to loosen the bolts of the back guard (reference 108 on the table "Components of the CORKER-M corking machine") and lubricate all the pins and bearings inside. In case the problem persists turn to the manufacturer.



Picture 6



ATTENTION

In the event of strong vibrations of the machine immediately push the quick-stop push-button and contact the local dealer.

6. MAINTENANCE

A long machine working life is dependent upon constant and methodical compliance with the following instructions:

- take off the back plate (reference 108 on the table "Components of the CORKER-M corking machine") and lubricate the bearings, the slide and the pins inside the machine;
- clean the jaws from any cork dust;
- lubricate the inside of the jaws and remove the excess oil before starting work.

At the end of each season we recommend to:

- carefully clean the machine and the jaws;
- store the machine in a dry place and cover it up with a cloth or a nylon film in order to prevent the dust from crusting over the corking machine.

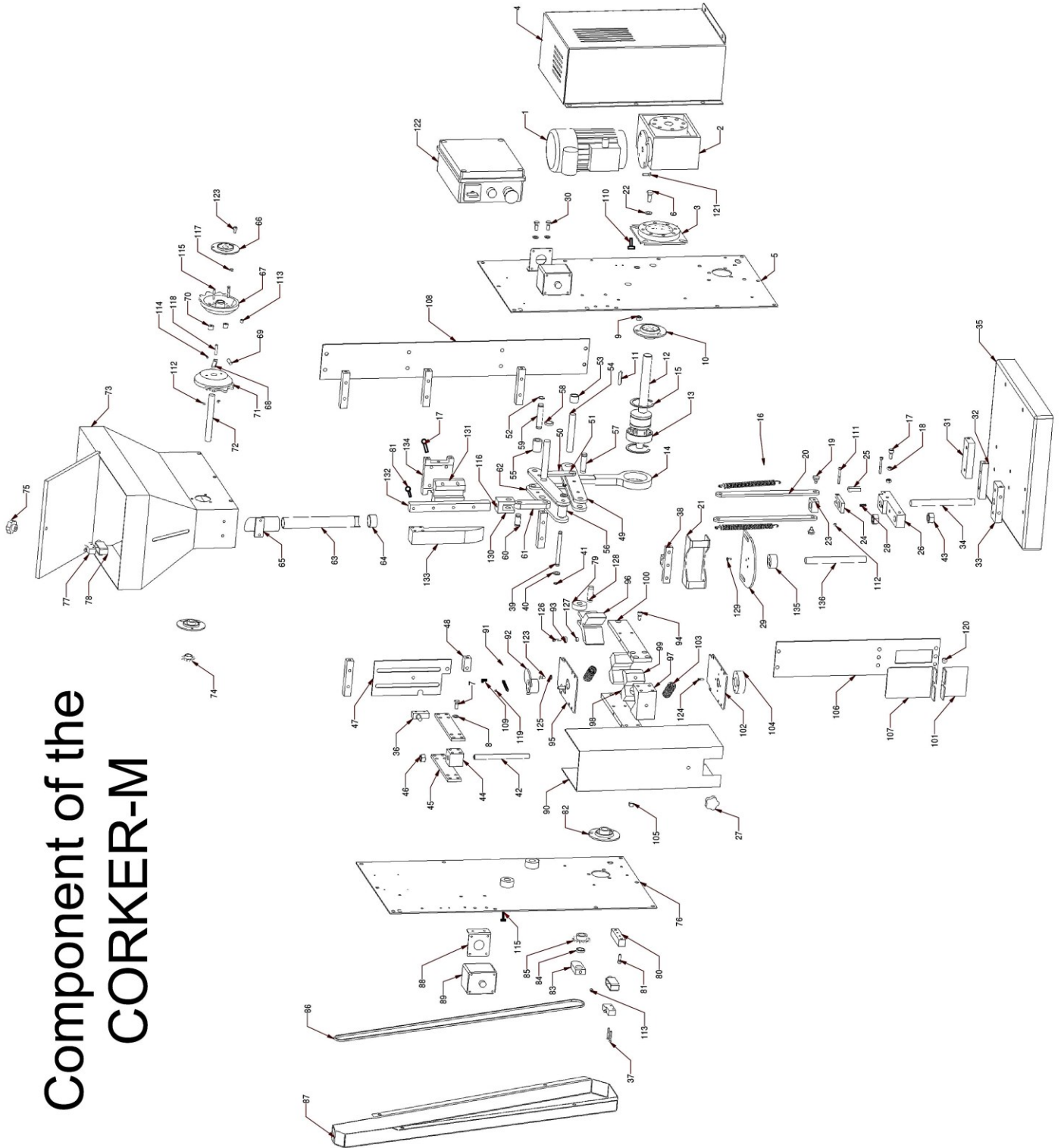
7. COMPONENTS OF THE CORKER-M

7.1 SPARE PARTS

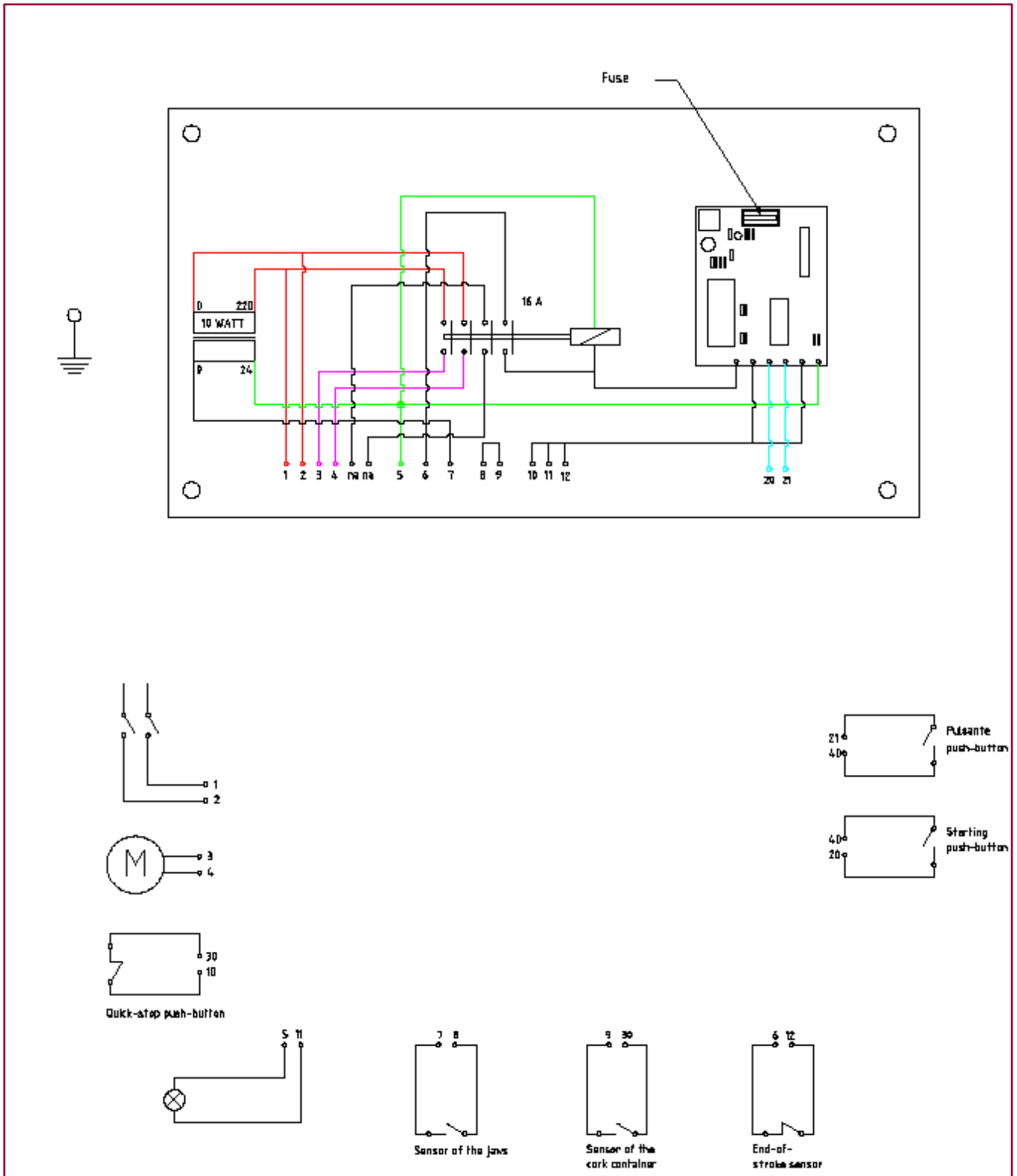
POS.	DESCRIPTION	REF.	POS.	DESCRIPTION	REF.
1	0,75 KW motor	tap0201	35	Base	tap1028
2	Reducer	tap0202	36	Push-button sensor	tap0225
3	Flange	tap0203	37	M4x30 screw	tap0309
4	Motor guard	tap1317	38	Support	tap0502
5	Right side plate	tap1301	39	10 mm. diam. pin	tap1024
6	M10x25 screw	tap0301	40	M10 washer	tap0310
7	M8x16 screw	tap0302	41	10 mm. diam. elastic ring	tap0210
8	Washer	tap0303	42	Cork-pushing pin	tap1315
9	M10 nut	tap0304	43	M18 nut	tap0326
10	SBPF 205 support	tap0204	44	Connection	tap1313
11	8x7x40 tongue	tap0205	45	Side plates	tap1312
12	Cam shaft	tap1031	46	M12 nut	tap0311
13	HK 6020 roller-shell	tap0206	47	Upper safety guard	tap1319
14	Engine connecting rod	tap1005	48	Connection	tap1043
15	60 mm. diam. elastic ring	tap0207	49	Lever	tap1304
16	Spring	tap0005	50	Connecting rods	tap1336
17	M8x30 cylindrical head screw	tap0305	51	15 mm. diam. pin	tap1023_2
18	M8 nut	tap0306	52	15 mm. diam. elastic ring	tap0211
19	M6 threaded pin	tap0513	53	Spacer	tap1007
20	Connecting rod	tap1308	54	18 mm. diam. pin	tap1003
21	Reference for bottle	tap0508	55	Spacer	tap1322
22	M10 washer	tap0307	56	Spacer	tap1323
23	Connection	tap0505	57	15 mm. diam. pin - short model	tap1023_1
24	Brake	tap0506	58	Spacer	tap1329
25	Brake connecting rod	tap0507	59	15 mm. diam. pin - long model	tap1324
26	Bottle platform-holder	tap0504	60	Pin	tap1325
27	Handgrip with M8x16 screw	tap0208	61	Connecting rod	tap1307
28	Spring	tap0006	62	Lever	tap1305
29	Bottle platform	tap0509	63	Cork descent duct	tap1213
30	M8x20 screw	tap0308	64	Connection	tap0213
31	Back plate	tap1032	65	Slide	tap1211
32	Threaded spacer	tap1036	66	SBPF 203 support	tap0214
33	Front plate	tap1025	67	Right side plate	tap1214
34	Cylindrical rod	tap0501	68	Tongue	tap1210

POS.	DESCRIPTION	REF.	POS.	DESCRIPTION	REF.
69	Spring	tap0008	103	Spring	tap0004
70	Spacer	tap1212	104	Cone	tap0713
71	Left side plate	tap1215	105	Block	tap0719
72	Shaft	tap1209	106	Lower safety guard	tap1320
73	Cork container	tap1201	107	Mobile upper safety guard	tap0510
74	Pinion	tap0215	108	Back safety guard	tap1321
75	Threaded handgrip	tap0216	109	M4x10 cylindrical head screw	tap0327
76	Left flank	tap1302	110	M8x20 cylindrical head screw	tap0334
77	Sensor	tap0217	111	M5x45 cylindrical head screw	tap0315
78	Sensor guard	tap0218	112	M5 nut	tap0316
79	SKF 4302 bearing	tap0226	113	M8x10 screw without head	tap0317
80	Sensor support	tap1018	114	M4x6 countersunk head screw	tap0336
81	M6x20 cylindrical head screw	tap0312	115	M5x30 screw	tap0319
82	SBPF 204 support	tap0219	116	M10x20 cylindrical head screw	tap0328
83	End of stroke cam	tap1019	117	M6 nut	tap0321
84	Spacer	tap1029	118	5x30 elastic pin	tap0224
85	Pinion	tap0220	119	M4 nut	tap0329
86	8 mm. - pitch chain	tap0221	120	M8x8 countersunk head screw	tap0322
87	Chain guard	tap1316	121	M6x25 screw	tap0335
88	Connection	tap1337	122	Electric panel	
89	Push-buttons	tap0227	123	M6x12 screw	tap0324
90	Plaastic guard	tap0714	124	M4x16 contersunk head screw	tap0325
91	Spring	tap0007	125	Washer for M16 screw	tap0330
92	Cork pusher	tap0801	126	M5x20 cylindrical head screw	tap0331
93	SKF 625-2Z bearing	tap0228	127	Spacer	tap0716
94	M8x16 cylindrical head screw	tap0313	128	M6x8 screw without head	tap0332
95	Upper plate	tap0709	129	M5x12 countersunk head screw	tap0333
96	Fork	tap0702	130	Fork	tap1310
97	Prism for jaws	tap0701	131	Moving part	tap0229
98	Spring-loaded angle bar	tap0705	132	Slide	tap0230
99	Threaded angle bar	tap0704	133	Wedge	tap1309
100	Side plate	tap0706	134	Plate	tap1314
101	Lower mobile guard	tap0512	135	Bushing	tap0514
102	Lower plate	tap0708	136	M18 threaded bar	tap0231

Component of the CORKER-M



7.2 ELECTRIC SYSTEM



8. DISPOSAL AND DEMOLITION

8.1 WASTE DISPOSAL



During the use of the machine as part of the work process, waste substances or scrap are produced that must be collected, recycled and disposed of according to the laws in force in the country where the machine is installed. The parts of the machine that are being replaced must be treated in the same way.

8.2 MACHINE DEMOLITION

At the moment of the demolition of the machine, it is necessary to separate the plastic and electrical components which must follow recycling norms in accordance with local regulations. Regarding the metal mass, simply separate the steel parts from those in other materials or alloys, to allow a correct recycling for melting.



ATTENTION: any drained fluids should not be mixed together and should be stored in closed containers to avoid contamination with foreign substances. Their disposal must be entrusted to special waste disposal consortiums.

9. GENERAL CONDITION OF SALE

TRANSPORTATION: to be borne by the purchaser.

COMPLAINTS: complaints will not be accepted after eight days from receipt of the goods and returns will not be accepted without our authorisation and being free of charge. The goods travel at the customer's risk.

RESERVATIONS: the manufacturer is not liable for breakage or damage resulting from uses that are different from those for which the goods are intended. The warranty does not cover deficiencies and defects due to the consumption of those parts that by their very nature are subject to wear or in cases where the parts returned have in any case been disassembled, tampered with or repaired outside of our premises.

WARRANTIES: the company ENOTECNICA PILLAN SRL ensures that the machine has been built in compliance with current regulation. The product warranty is 12 months from delivery. The manufacturer guarantees only the replacement or repair of damage parts at its headquarters any shipping costs and labor are at the buyer's charge. The warranty excludes all the parties which by their nature are subject to wear. The warranty is void for errors due to incorrect electrical connection, the lack of adequate protection, incorrect action, improper use, use of non-original parts, disassembled component, repaired and/or altered by persons not authorized by the company manufacturer.

COMPLAINTS: the place of jurisdiction is the Court of Vicenza.

TECHNICAL DATA: the technical data contained in this manual is for information purposes and is not binding. The company reserves the right to make changes without duty of notification.



Redatta dalla / Issued by / Ausgestellt durch **ENOTECNICA PILLAN srl**
Via Chiesa R. 4/6 – 36043 Camisano Vic.no (VI) – Italy – Tel. 0444.719004 – Fax 0444.719044

**DICHIARIAMO SOTTO LA NOSTRA RESPONSABILITÀ CHE IL PRODOTTO:
WE DECLARE UNDER OUR RESPONSIBILITY THAT THE PRODUCT:
WIR ERKLÄREN UNSERE VERANTWORTUNG, DASS DIE MASCHINE:**

Macchina/Machine/Maschine:	TAPPATORE / CORKING MACHINE
Modelli/Models/Modelle:	CORKER-M
Matricola/Serial number/Seriennummer:	_____
Anno di costruzione/Year of manufacture/Baujahr	_____

**È CONFORME ALLE SEGUENTI DISPOSIZIONI
IS IN RESPECT TO
STEHT IM EINKLANG MIT**

- Machine Regulation 2006/42/CE, assimilated in Italy through D.Lgs dated 27/01/2010
- Regulation LVD 2006/95/CE
- Regulation EMC 2004/108/CE, assimilated in Italy through D.Lgs. dated 09/11/2007

and that this machine was manufactured according to the provisions of the following norms:

- EN 292-1* Safety of the machine – Basic concepts, general design principles. Part 1: terminology, base methodology.
- EN 292-2* Safety of the machine – Basic concepts, general design principles. Part 2: technical principles.
- EN 294* Safety of the machine – Safety distances to prevent the arms from reaching dangerous areas.
- EN 349* Safety of the machine – minimal openings to prevent parts of the human body from being crushed.
- EN 418* Safety of the machine – Emergency stop system, functional aspects. Design principles.
- EN 953* Safety of the machine – General requirements to design and manufacture fixed and mobile safety guards.
- EN 954-1* Safety of the machine – Parts of the control system correlated to safety. Part 1: general design principles.
- EN 982* Safety of the machine – Safety requirements for fluid-hydraulic powered systems and components.
- EN 1088* Safety of the machine – Interlock devices. General principles and design provisions.
- EN 50100-1* Safety of the machine – Electrosensitive safety devices – Part 1: general requirements.
- EN 1037 Safety of the machine – Energy sectioning and dissipation. Prevention of unexpected starting.
- EN 999* Safety of the machine – Hand-arm speed – Approaching speed of some parts of the body for the positioning of safety devices.

Amministratore Legale Enotecnica Pillan
Legal Administrator Enotecnica Pillan
Rechtliche Administrator Enotecnica Pillan

Il responsabile del Fascicolo Tecnico
Responsible for the Technical Dossier
Verantwortlich für die Technischen Beschreibungen

Camisano Vicentino li, _____

Date _____
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Via Chiesa R. 4/6 - 36043 Camisano Vic. (VI) Italy

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Web site: www.enotecnicapillan.it

E-mail: info@enotecnicapillan.it