

KIESELGHUR FILTER KF



ENGLISH TRANSLATION OF THE MANUAL OF USE AND SPARE PARTS



Via Chiesa Rampazzo 4/6
36043 Camisano Vicentino (VI)
Tel. 0444.719004 - Fax 0444.719044
web: www.enotecnicapillan.it - e-mail: info@enotecnicapillan.it



KIESELGHUR FILTER MOD. KF

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0. PLATE PLACED ON THE MACHINE

ENOTECNICA PILLAN sr		CE
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: KIESELGUHR FILTER		201_
MOD: KF		N°. Mtr.
MOTOR:		
LWA <= 80	Kw	Kg

IMPORTANT NOTE:

THE PRESENT BOOKLET IS THE PROPERTY OF
ENOTECNICA PILLAN s.r.l. COMPANY, ANY
REPRODUCTION, EVEN PARTIAL IS
PROHIBITED.

DOCUMENT TYPE:

INSTRUCTIONS AND SPARE PARTS MANUAL

COUPLED TO THE MACHINE:

KIESELGHUR FILTER SERIES KF

0. EUROPEAN COMMUNITY REGULATIONS RESPECTED

REFERENCE	TITLE
Directive EC no. 2006/42	Known as “Machines Directive”
Directive EC no. 2004/108	Relative to the Electro-magnetic compatibility (EMC)
Regulation EC no. 1935/2004	Regarding the materials and objects intended for contact with food products
Regulation EC no. 2023/2006	On the good practices of manufacturing materials and objects intended for contact with food products



DICHIARAZIONE



DI CONFORMITÀ

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

**DICHIARIAMO SOTTO LA NOSTRA RESPONSABILITÀ CHE IL PRODOTTO :
WE DECLARE UNDER OUR RESPONSIBILITY THAT THE PRODUCT:**

Macchina/Machine: **KIESELGHUR FILTERS**

Serie/Series: **KF**

Modelli/Models: **0,6 m² – 2 m² – 3 m² – 4 m² – 5 m²**

**È CONFORME ALLE SEGUENTI DISPOSIZIONI
MEETS THE FOLLOWING STANDARDS**

DIRECTIVE 2006/42/EC machines directive

DIRECTIVE 2004/108/EC electro-magnetic compatibility directive

REGULATION EC no. 1935/2004 materials and objects in contact with food products

REGULATION EC no. 2023/2006 good practices of manufacturing objects intended for contact with food products

NATIONAL LEGISLATION RESPECTED: D.P.R. 27.4.55, no. 547

Amministratore Legale Enotecnica Pillan
Enotecnica Pillan Legal Administrator


ENOTECNICA PILLAN S.r.l.
Via Chiesa R. 4/6 - Fraz. Rampazzo
36043 CAMISANO VIC. (VI) ITALY
Tel. 0444.719004 - Fax 0444.719044
Cod. Fisc. e P.IVA 09867610246
REA di VI n. 344025 - C.S. € 119.000,00 - i.v.

Data/Date

Il responsabile del Fascicolo Tecnico
Responsible for the Technical Dossier



Series **KF**

Model _____

Serial no. _____



KIESELGHUR FILTER MOD. KF

1. INTRODUCTION

1.1 MANUAL

The manual is to be considered as an integral part of the machine hence:

- Must be kept whole in all its parts;
- Must be kept with the machine until its demolition (even if moved, sold, rented, etc.)

1.2 MANUFACTURER'S DATA

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

1.3 TECHNICAL ASSISTANCE

The technical assistance service is at the Customer's disposal for:

- Clarifications and information;
- Intervention by sending specialised personnel at Customer premises and charging of transport and labour costs;
- Sending spare parts.

ATTENTION Remember that:



- It is the Customer's obligation to always purchase original or authorised spare parts from the Manufacturer.
- The use of not original spare parts and defective or incorrect assembly, releases the Manufacturer from every liability.

1.4 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 charge by the buyer.

The guarantee 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 to incorrect action, improper use, use of non-original parts, component disassembled, repaired and/or altered by persons not authorized by the company manufacturer.

2. SAFETY REGULATIONS

2.1. INSTRUCTIONS

Carefully read the manual before using the filter. If lost it can be obtained from: Enotecnica Pillan srl, Via Chiesa R. 4/6 – 36043 Camisano Vicentino (VI) Italy.

2.2 INTENDED USE

The use of the filter or pump is only permitted with liquid foods (wine, water, fruit juices and glucose syrup). It is strictly forbidden to use the pump for pumping polluting, harmful, or corrosive substances.

ATTENTION EXPLOSIVE ATMOSPHERE



This machine is not made with an explosion-proof set-up, but with a standard set-up, hence:

IT IS PROHIBITED TO USE IT IN ROOMS IN WHICH GAS CONCENTRATION MAY EXCEED THE PERMITTED LIMITS AND CREATE POTENTIALLY EXPLOSIVE ATMOSPHERES.

2.3 MOVING AND POSITIONING

The filter is equipped with 4 wheels, 2 of which rotating ones and fitted with a brake, making it extremely simple both to move and block during operation stages.

2.4 CONNECTION

- Always check the integrity of the electrical cables before each use; replace if damaged or faulty.
- Do not allow machines or equipment that could damage the electrical cables to pass over them.
- Do not lay the power supply cable on wet or muddy surfaces.
- Switches and plugs must be protected from moisture.
- Always use earthed cables.
- Before connecting any equipment always check that the mains voltage is the same as that indicated on the machine plate.

- The housing or cellar electrical system must be equipped with a differential and thermomagnetic circuit breaker to ensure the safety of persons in case of breakdown.
- Keep children and irresponsible persons away from the electrical equipment.

3. DESCRIPTION AND DISPATCH

3.1 MACHINE DESCRIPTION

The filter is made of AISI 304 stainless steel, it is fitted with a centrifugal pump and with a dosing pump. It is also equipped with a series of stainless steel pipes which enable total filtration even of the residue liquid in the barrel. The filter is made up of the following parts as indicated in fig.1:

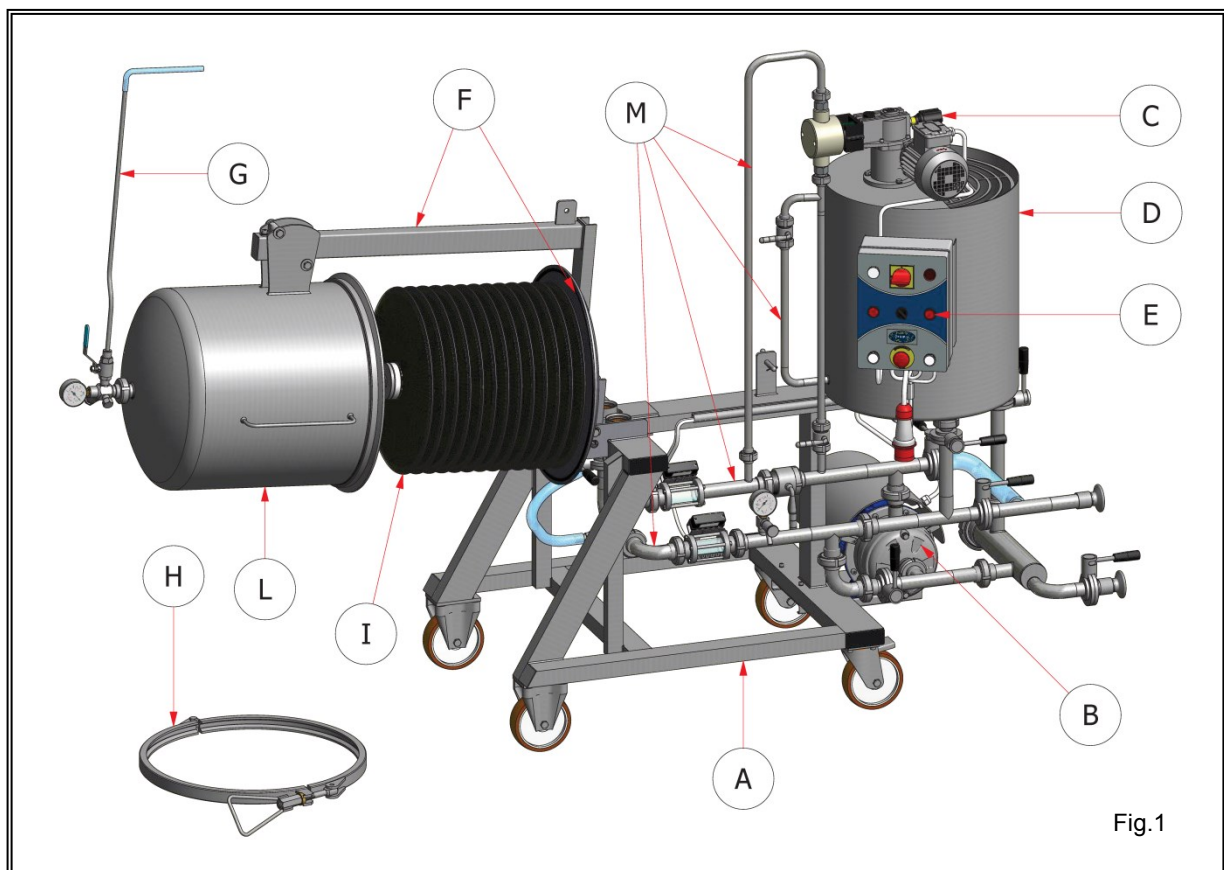


Fig.1

- A. AISI 304 stainless steel tubular frame;
- B. Bi-rotor centrifugal pump with casing and impellers made of AISI 304 stainless steel;
- C. Piston-type dosing pump with shaft for product mixing;
- D. Dosing tank for mixing flour, made of AISI 304 stainless steel;
- E. Control panel;
- F. Tilting stainless steel basin with rod for barrel sliding;

- G. Upper safety lock and barrel vent;
- H. Stainless steel clamp for blocking the barrel, made of pig iron for added safety;
- I. Filtration unit made up of:
 - Series of filtering disks made of stainless steel;
 - Filtering disk made of stainless steel for residue filtration;
 - Series of plastic spacers;
 - O rings;
- L. AISI 304 stainless steel barrel;
- M. Stainless steel pipes with throttle valves, lit up inspection glasses and prefilter made of stainless steel;

3.2 TECHNICAL DATA SHEET

PRODUCTION DATA

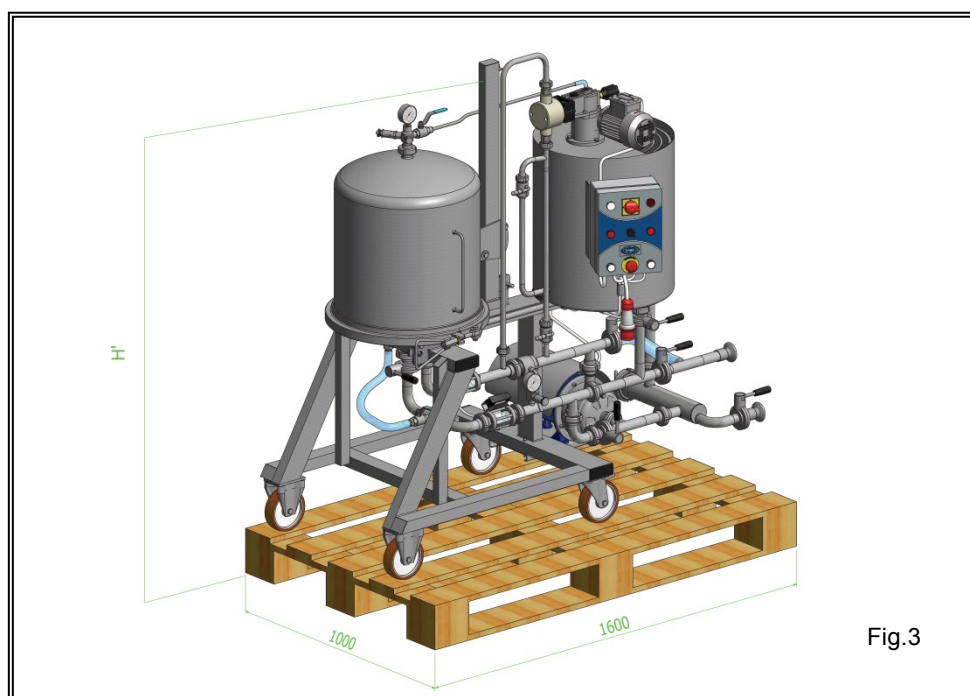
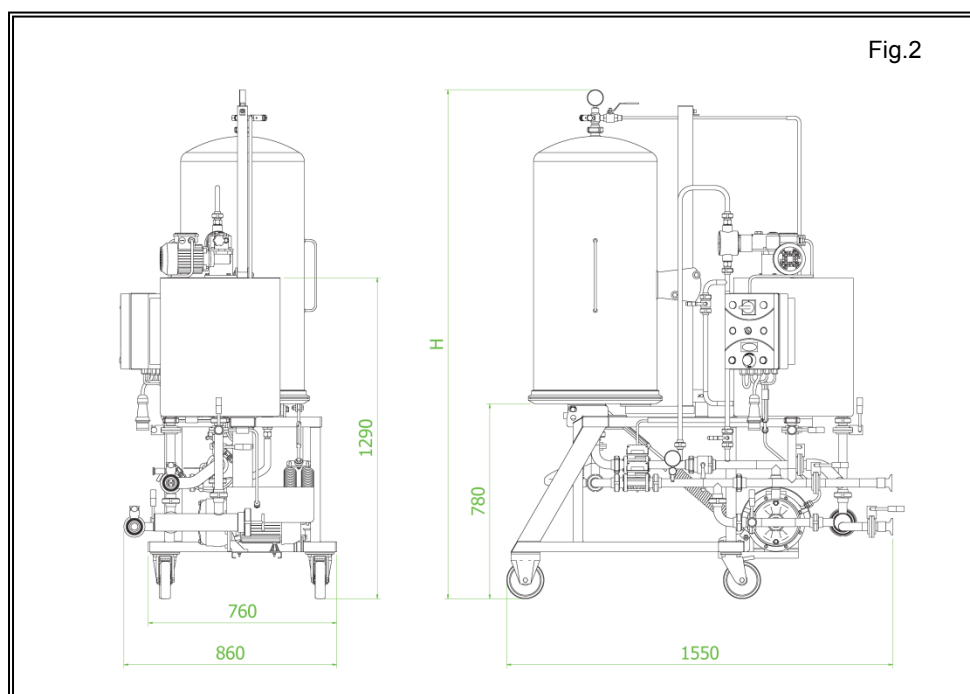
MODEL	RESIDUE DISKS	FILTERING DISKS	WEIGHT Kg	PRODUCTION L/H
KF FILTER 2 m ²	1	12	265	4.000
KF FILTER 3 m ²	1	17	290	6.000
KF FILTER 4 m ²	1	23	320	8.000
KF FILTER 5 m ²	1	28	340	10.000

PUMP DATA

MODEL	EBARA CENTRIFUGAL PUMP				DOSING PUMP			
	POWER (kw)	VOLTAGES	MAX FLOW RATE (L/H)	MAX PRESSURE (bar)	POWER (kw)	VOLTAGES	MAX FLOW RATE (L/H)	MAX PRESSURE (bar)
KF 2 m ²	2,2	220v/60hz 400v/50hz	9000	6	0,33	220v/60hz 400v/50hz	100	10
KF 3 m ²	2,2	220v/60hz 400v/50hz	9000	6	0,33	220v/60hz 400v/50hz	100	10
KF 4 m ²	3	220v/60hz 400v/50hz	9000	7	0,33	220v/60hz 400v/50hz	100	10
KF 5 m ²	3	220v/60hz 400v/50hz	9000	7	0,33	220v/60hz 400v/50hz	100	10

DIMENSIONAL DATA

MODEL	H (mm)	H' (mm)
KF FILTER 2 m ²	1660	1710
KF FILTER 3 m ²	1750	1900
KF FILTER 4 m ²	1950	2100
KF FILTER 5 m ²	2040	2200



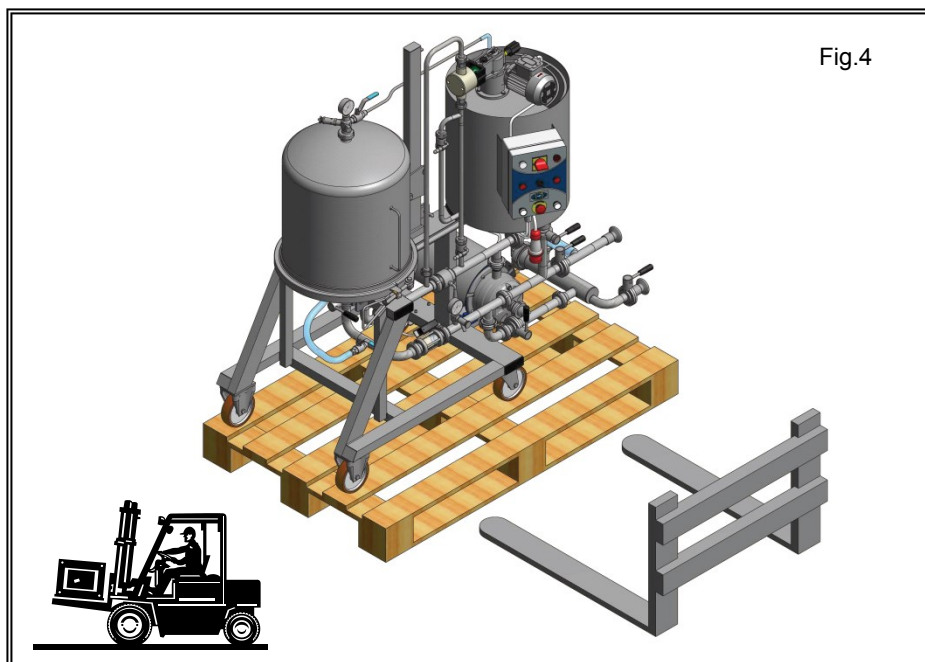
3.3 TRANSPORTATION

The filter is dispatched assembled, packaged and fixed on pallets (unless otherwise agreed with the Customer).

Upon arrival, check that the machine has not been damaged during transport and that all the pieces are listed in the shipping document. If you experience any damage it is mandatory to inform the carrier and notify the manufacturer as well as the shipper.



ATTENTION: the means used to lift and handle the machine must be suitable, keeping in mind: its shape, mass (weight) and distribution (barycentre).



WARNING: arrange the lifting means so to avoid knocks and/or pressure on the protruding parts (especially on the pumps or control devices).

4. COMMISSIONING

4.1 CONNECTION

Check that all fittings are closed properly and the filtrating screens are correctly tightened.

The pipes to be connected to the filter inlet and outlet must be at least of the same diameter of the filter pipes, diameters that are too small can compromise the integrity of the centrifugal pump and lead to a malformation of the filtering panel.

Since it has no suction, the centrifugal pump must always be under the liquid head.



IT IS PROHIBITED TO RUN THE CENTRIFUGAL PUMP WITHOUT HAVING FILLED IT WITH LIQUID FIRST. Running it when dry causes irreparable damage to its tightness.

4.2 CONTROLS

The machine control panel is made up of a series of switches that turn the pumps and inspections glasses lights on and off (Fig.5).

1. Main switch;
2. Power-on indicator;
3. Thermal trip indicator;
4. Emergency stop;
5. Centrifugal pump start;
6. Centrifugal pump stop;
7. Dosing pump start;
8. Dosing pump stop;
9. Inspection lights switch;

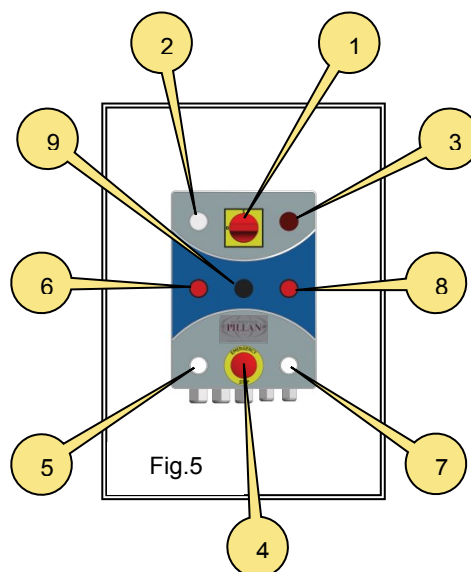


Fig.5



ATTENTION: always make sure that the rotation direction of the pumps coincides with that indicated on the plates.

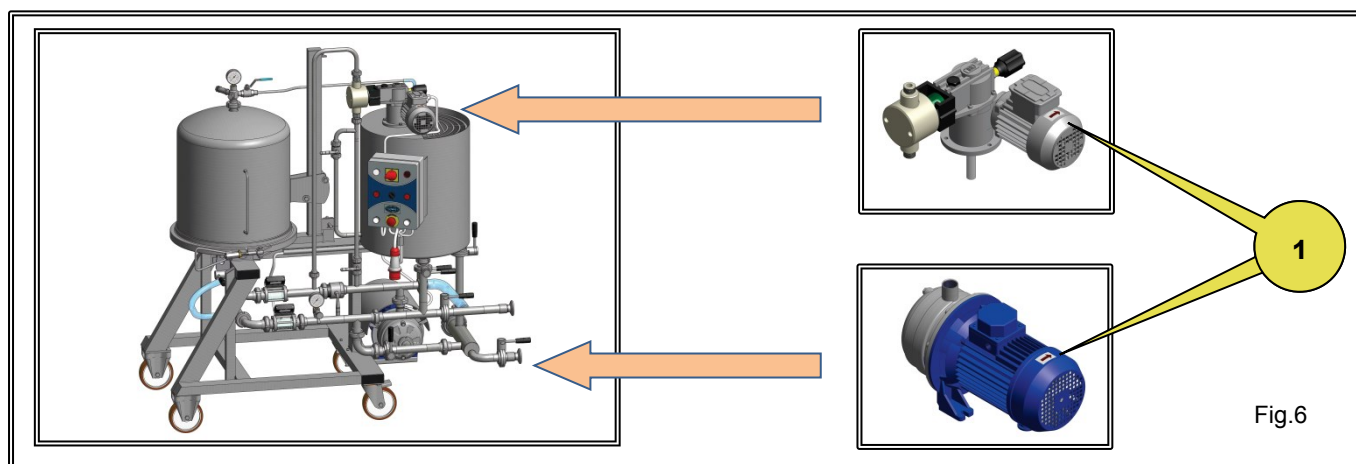


Fig.6

4.3 CLEANING

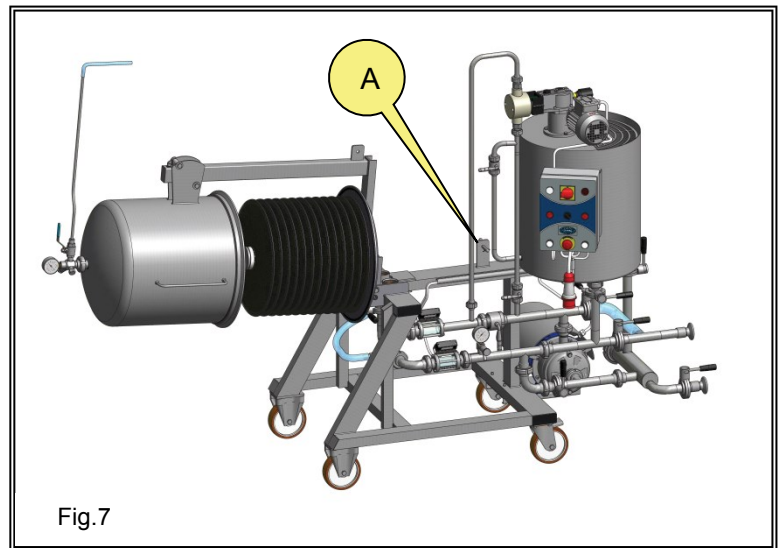
Before starting filtration one must thoroughly rinse: the pipes, pumps, dosing tank, filtering elements and barrel. Therefore proceed as indicated below:

METHOD 1

- insert the water pipe in the dosing tank and let it fill up;
- open all the valves;
- switch on both pumps;

METHOD 2

- connect the water pipe to the filter;
- open all the valves;
- switch on both pumps.



Open and tilt the filtering unit as per fig.7 and rinse all the filtering elements, the barrel and basin.

5. FILTRATION ENHANCERS

5.1 GENERAL INFORMATION

The filtering elements are made up of a stainless steel plate on which an 80 micron stainless steel sieve cloth has been applied.

The output of the filter depends on the choice of filtration enhancers or fossil flours (diatomite).

The finer the fossil flour, the better the result of the filtration, but the output will be low. To the contrary if you use coarse fossil flour.

5.2 ENHANCER DOSING

PRE-PANEL

To form the pre-panel you can use a mixture containing cellulose, a product that is normally found on the market.

The right amount of fossil flour for the pre-panel is:

- **1-1.5 kg per each square metre of filter filtering surface** (e.g.. 2-3 kg for the 2 metre model; from 3 to 4.5 kg for the 3 metre one).

MAXIMUM LOAD

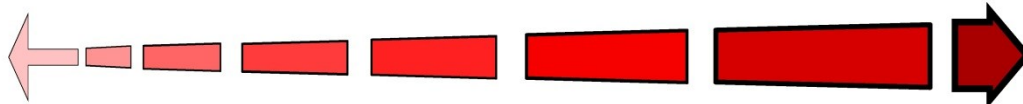
When the space between the various filtering disks is completely full, the filter is at its maximum load, this limit must never be reached to prevent the deformation of the filtering panels. The maximum height that the filtering panel (filter cake) can reach is 25mm, hence:

The load of flour the filter can receive during filtration, between panel and pre-panel, is **5 kg per each square metre of filtering surface.**

**TABELLA COMPARATIVA DELLE FARINE FOSSILI - COMPARATIVE KIESELGUR TABLE - KIESELGUR-VERGLEICHSTABELLE -
TABLEAU DE COMPARAISON DES KIESELGUHRS - TABLA DE COMPARACIÓN DE LAS TIERRAS**

PORTATA RELATIVA L/h/m²	AEB	CECA	CELATOM	CHIMICIPERDOMINI DIACEL	DAL CIN	DICALITE	MANVILLE-CELITE	KENITE	PRIMISIL	SCHENK	SEITZ	WINKELMAN
100	MINI SPEED	CB L3	FN 2	CF/SS		215	FILTER-CEL	100	121	N°1		CF2
120		CB L2			ROSA S						EXTRA FINE	
150		CB L	FP 22	CF/S		SUPERAD	577	101	141	N°2	EXTRA	
200		CB	FP 2			UF	505		201			
300			FP 4				STANDARD SUPERCCEL	200		MEDIA	MEDIA	RANDAL 7
350		CB R			ENORANDALL 7	SPEEDFLOW	512		241			
400			FW 6						291			RANDAL 5
450	DIATOCEL	CB R2	FP 6					300				
500		DC B			ENORANDALL 7 EXTRA	231	HYFLO SUPERCCEL		401			
600		DIF B	FW 12			341						
650		DIF B0								SUPER	SUPER	
700	NORMAL SPEED	DIC B	FW 14	CF/MM	ENORANDALL 3		501	700	502 A	SPEZIAL	SPEZIAL	RANDAL 3
800		DIF	DC 14	CF/M		SPEEDPLUS			511			
850	DIATOCEL	DIF 2R	FW 18			DIAFLUS 1		900	602 A			
900		DIC S3	FW 20		ENORANDALL 3 EXTRA	SPEEDEX		1000	611	SPEZIAL V	SPEZIAL V	RANDAL 1
1000+1200	SILITE	DIT R	FW 40			SWIM POOL GRADE	503	177 W	722 A			
								723	741			
1350+1450		DIT 2R	FW 50		ENORANDALL 1	2500		2500	802 A			EXTRA 1
						4500		3000	1002 A			
1500	HIGH SPEED		FW 60		ENORANDALL 1 EXTRA	4200	535		1201		ULTRA	
1800		DIF 3R				5000		5500	1202			SUPER EXTRA 1
2000			FW 80		RANDALL FLUX	6000						RANDAL PLUS
2500				CF/V			545					
3000				CF/VV			560					

— PORTATA-FLOW RATE:
DURCHSATZ-DEBIT:
CAPACIDAD
+ LIMPIDEZZA - CLARITY -
KLARHEIT - LIMPIDITE -
LIMPIDEZZA



+ PORTATA-FLOW RATE:
DURCHSATZ-DEBIT:
CAPACIDAD
— LIMPIDEZZA - CLARITY -
KLARHEIT - LIMPIDITE -
LIMPIDEZZA

6. COMPONENT NOMENCLATURE

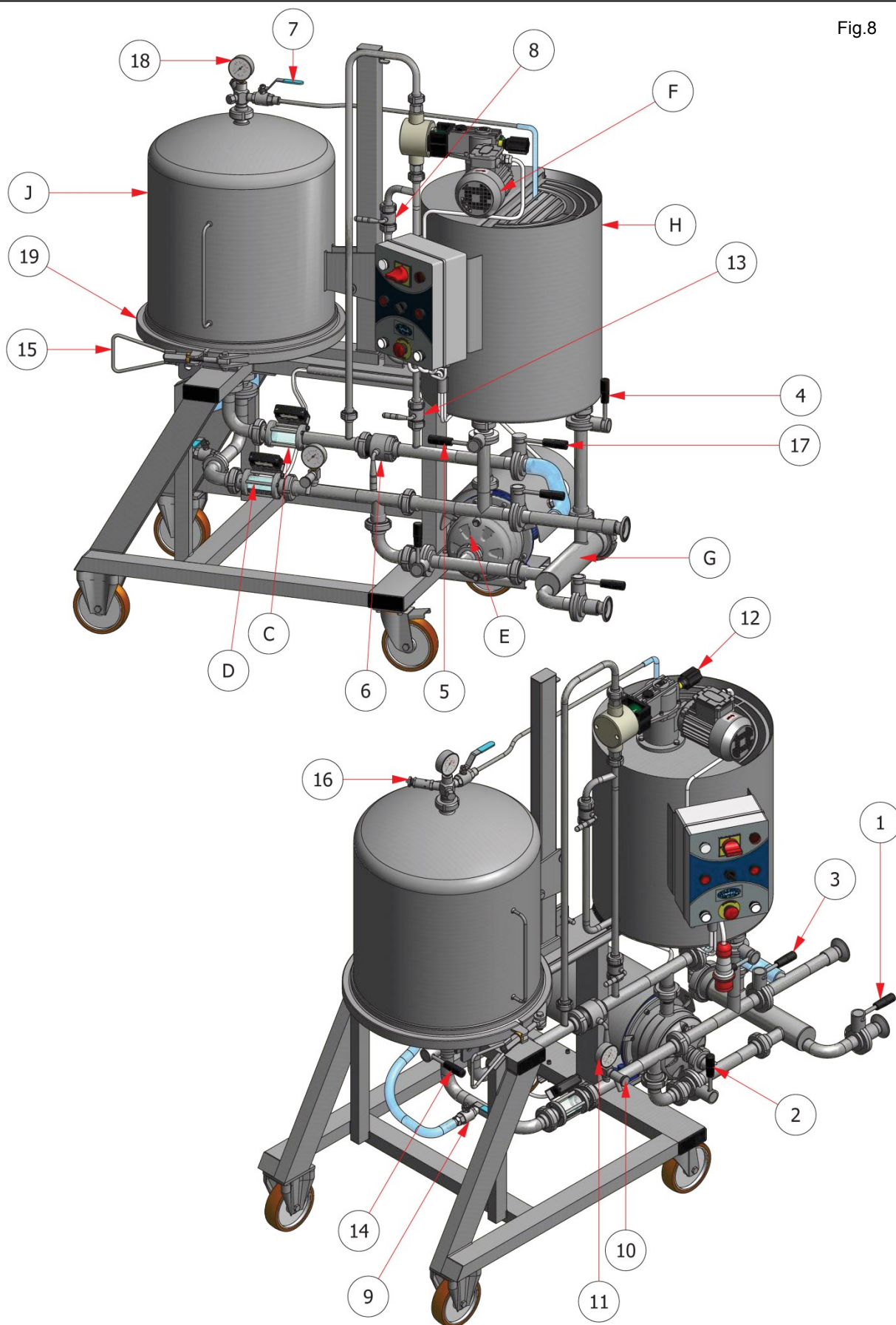
Listed below are the numbered components in figure 8 for the various processing procedures:

- C Inlet inspection glass;
- D Outlet inspection glass with flowmeter;
- E Product pump;
- F Dosing pump;
- G Pre-filter;
- H Dosing tank;
- J Filtration barrel;
 - 1 Inlet valve;
 - 2 Closed circuit valve;
 - 3 Outlet valve;
 - 4 Dosing unit suction valve;
 - 5 Recirculation valve;
 - 6 Product regulation valve;
 - 7 Ventilation valve;
 - 8 Dosing pump suction valve;
 - 9 Residue filtration valve;
- 10 Wine taster;
- 11 Outlet pressure gauge;
- 12 Dosing regulation;
- 13 Valve for washing the dosing pump;
- 14 Filtration product outlet valve;
- 15 Handle for clamp closure;
- 16 Safety valve;
- 17 Valve for complete emptying, and residue filtration;
- 18 Barrel pressure gauge;
- 19 Clamp.



**BEFORE STARTING THE PUMPS ALWAYS MAKE SURE THAT THE BARREL
TILTING LOCK IS INSERTED (A fig.7)**

Fig.8



7. FILTRATION

7.1 GENERAL SAFETY REQUIREMENTS

- Before carrying out any maintenance operations make sure that the system is not switched on;
- Switch off when carrying out any maintenance on the pumps or mixer of the mixing tank;
- Pay close attention that the electric panel, electric motors and cable connections do not come into contact with water;
- Do not put the filter under gas or compressed air pressure;
- Never exceed an operating pressure of 6 bar;
- Never loosen or open the barrel closure clamp until while the filter is under pressure;
- When handling filtration enhancers wear a protective mask and gloves;
- Check that the filter is level and that the wheels are locked;

7.2 FILTER FILLING

IMPORTANT: to form the pre-panel only use water or a clean product. If you use water you must carry out some extra operations before starting filtration.

- Close all the valves;
- Connect the delivery pipe (for water or a clean product) to valve 1;
- Open valves 1, 6, 7, 9, 14, open valve 5 partially;
- Start pump E;
- When liquid starts to come out of valve 7 continuously, barrel J is completely full;
- Let tank H fill up halfway;
- Close valves 1 and 9 and open valve 2, the filter is in closed circuit;

7.3 FORMATION OF THE PRE-PANEL

- Open valve 8;
- Open valves 2, 4, 5;
- Start dosing pump F;
- Pour the flour into tank H;
- After about 3 minutes open valve 9;
- To accelerate panel formation close valve 2 partially or completely;
- The panel is formed when the liquid is clear in inspection glass D and in tank H;

7.4 FILTRATION

- Open valve 2 and close valves 4, 5, 7 and 9 (the filter is in closed circuit);
- Adjust the flow rate with valve 6, checking it in the inspection glass D flowmeter;
- Connect the pipe of the product to be filtered to valve 1;

PRELIMINARY OPERATIONS ONLY IF THE PRE-PANEL WAS DONE WITH WATER

- Open valve 4 until tank H is empty and then close it;
- Temporarily switch off dosing pump F;
- Open valves 13 and 1 to fill the tank and barrel with liquid;
- Open valve 3, to let the water out of the barrel, until only the product comes out;
- Close valves 1, 3 and 13 (the filter is loaded with product and in closed circuit);
- Re-start dosing pump F;

FILTRATION

- Connect the product outlet pipe to valve 3;
- Pour the flour into the dosing unit;
- Open valve 7 to unload the barrel;
- Open delivery valve 1;
- Open valve 3 very slowly and simultaneously close valve 2;
- Adjust the flow rate of dosing pump F with knob 12;
- Adjust the opening of valve 7 so that the liquid level in tank H remains constant;
- Check filtration is coming out properly via inspection glass D or collecting a sample from wine taster 10;
- Check the pressure in gauges 11 and 18, barrel pressure (gauge 18) must always be higher than the outlet pressure in order not to ruin the panels;

7.5 TEMPORARY FILTRATION INTERRUPTION

This operation can only be carried out before starting to empty the filter;

- Close valve 7;
- Simultaneously close valve 8 and open valve 13;
- Open valve 2, simultaneously close valves 1 and 3 (the filter is in closed circuit);
- If the interruption needs to be extended switch off pumps E and F;

FILTRATION RESTART

- Switch on pumps E and F again;
- Simultaneously open valve 8 and close valve 13;

- As soon as the liquid is clear again: simultaneously open valves 1 and 3;
- Close valve 2;
- Open valve 7 adjusting it as before;

7.6 END OF FILTRATION AND PREPARATION OF THE PANEL FOR THE RESIDUE

At the end of filtration when the liquid that remains in the barrel and in the mixing tank must also be filtered, therefore proceed as follows.

- Close valve 1;
- Simultaneously close valve 8 and open valve 13;
- Close valve 7 and open valve 4 until tank H is empty then close it;
- Simultaneously open valve 2 and close valve 3 (the filter is in closed circuit);
- Open valve 9 and close valve 14;
- Stop the dosing pump and close valve 13;

7.7 RESIDUE FILTRATION

When the liquid is clear again proceed with residue filtration.

- Simultaneously close valve 6 and open valve 17;
- Open valve 7;
- When the product in the barrel has run out close valve 17 and switch off pump E;

7.8 CLEANING

Open and tilt the barrel (fig.9), detach the flour panels from the filtering elements, paying attention not to scrape them in order not to tear the net.

After having switched off the machine and opened all the valves, clean it with a pressurised water jet.

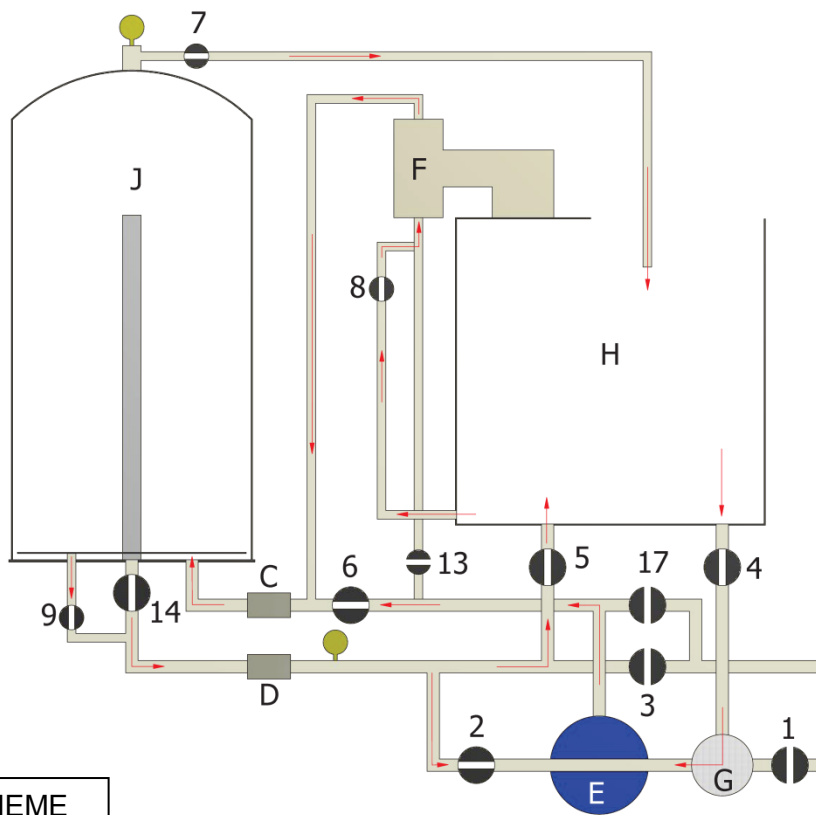
Reclose the filter and connect it to the water mains.

- Close valves 3 and 17;
- Refill the filter and dosing tank with water;
- Start both pump and leave the filter to rinse for 10 minutes;
- switch off the dosing pump and close valve 13;
- Open valve 17 and close valve 6;

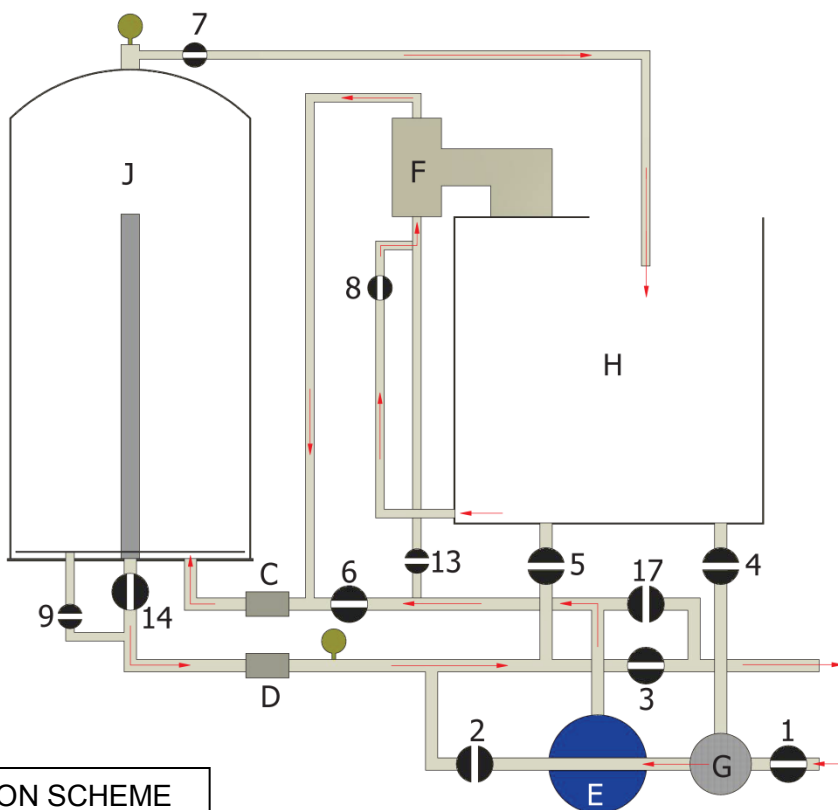
When the filter is completely empty switch off the pump, open all the valves, open and tilt the barrel and dry thoroughly.

DO NOT USE SODIC SALT TO CLEAN THE FILTERING ELEMENTS.

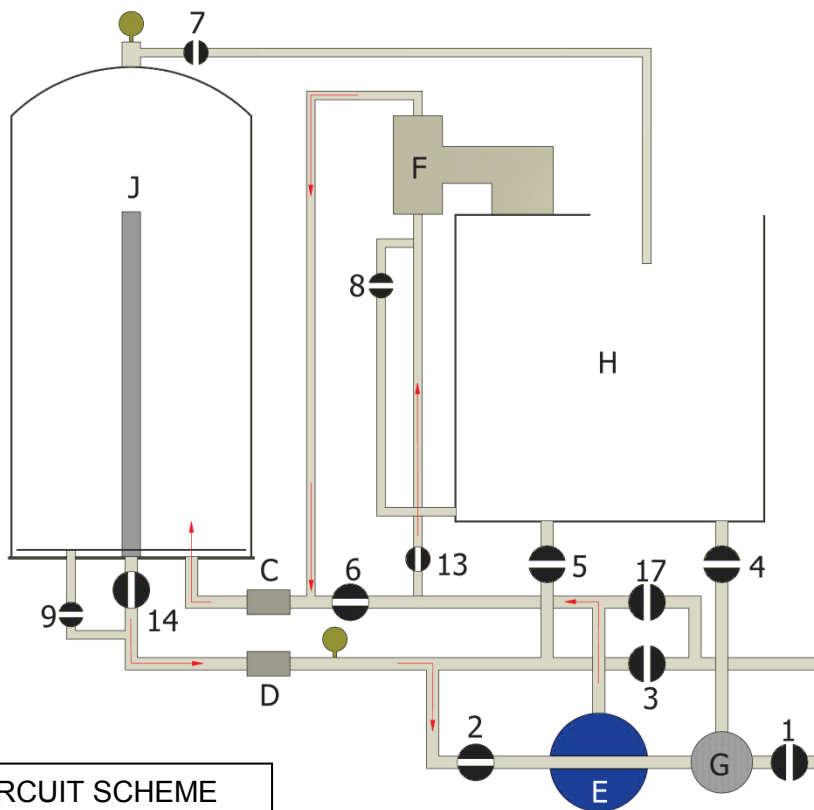




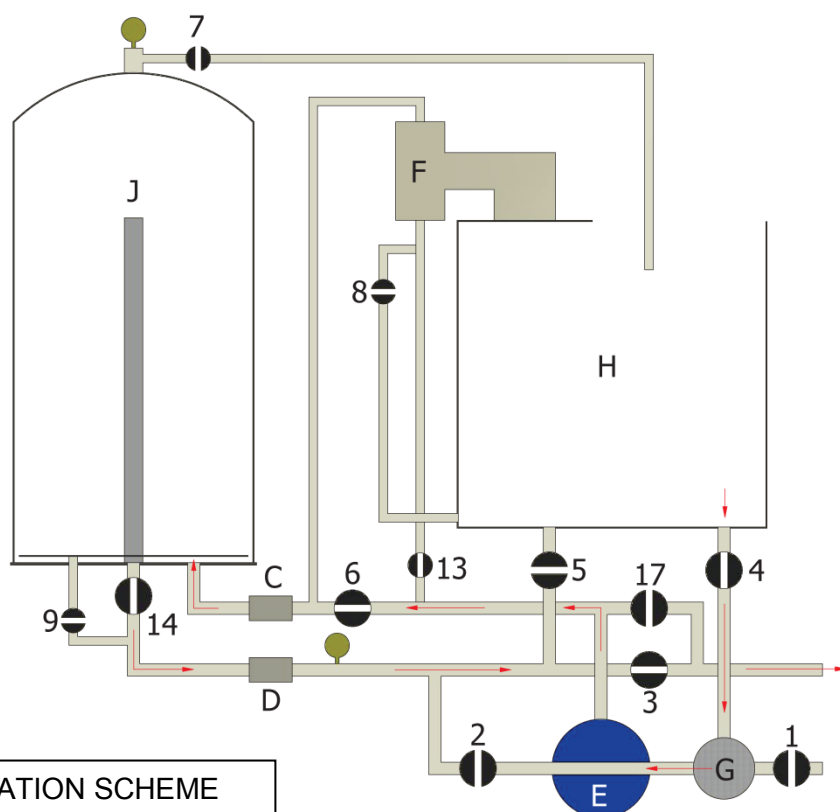
PANEL SCHEME



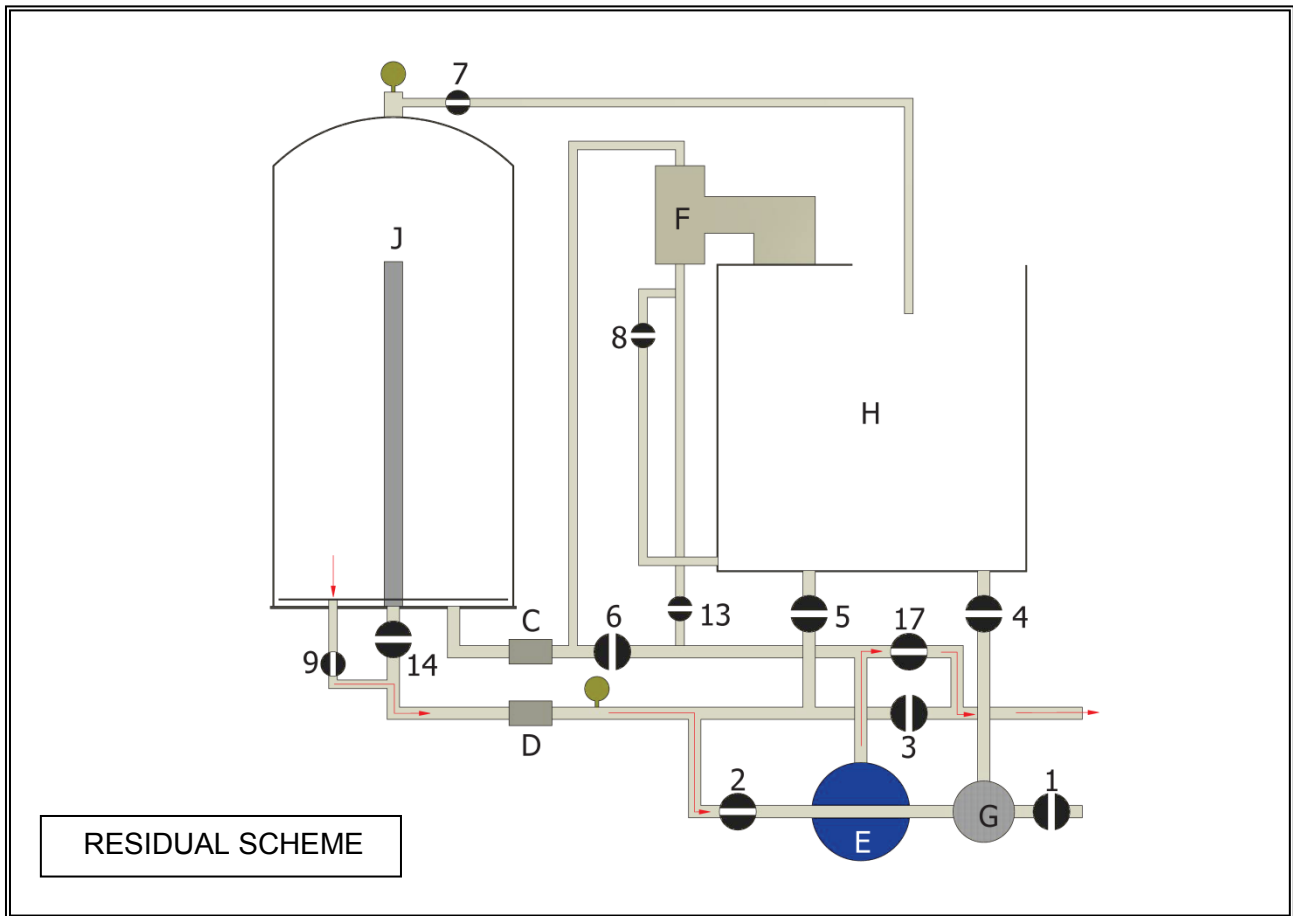
FILTRATION SCHEME



CLOSED CIRCUIT SCHEME



FINAL FILTRATION SCHEME



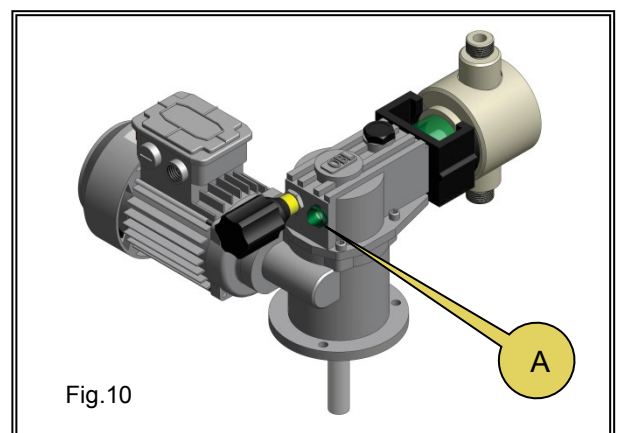
8. MAINTENANCE

8.1 DOSING PUMP MAINTENANCE

Periodically check the oil level of the dosing pump via peephole A fig.10. For proper operation the level must reach the peephole halfway.

Replace oil every 1000 hours of operation or every 18÷24 months. Listed in the table below are some of the most common oils one can use.

MAKE	OIL
ESSO	SPARTAN EP 320
AGIP	BLASIA 320
MOBIL	MOBILGEAR 632
SHELL	OMALA OIL 320
BP	ENERGOL GR-XP 320
IP	MELLANA OIL 320



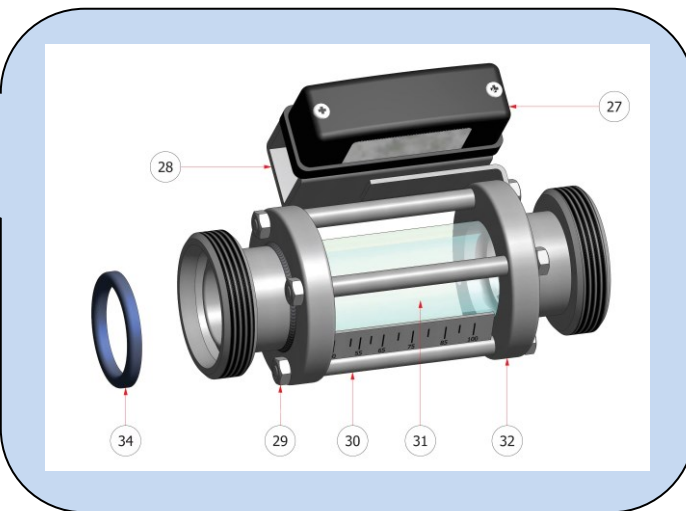
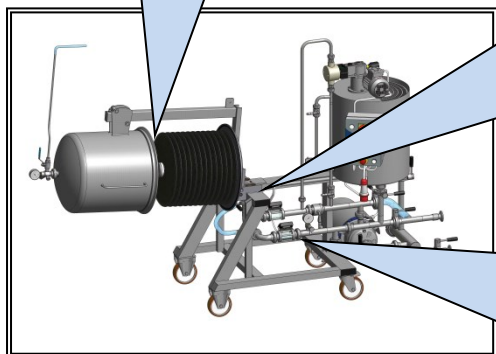
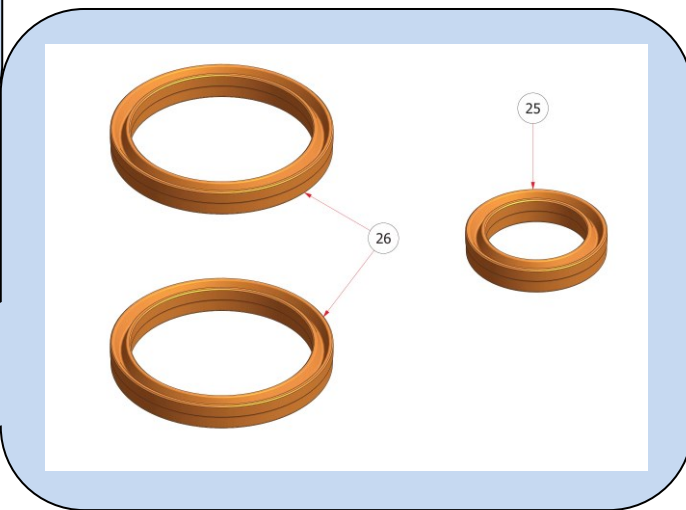
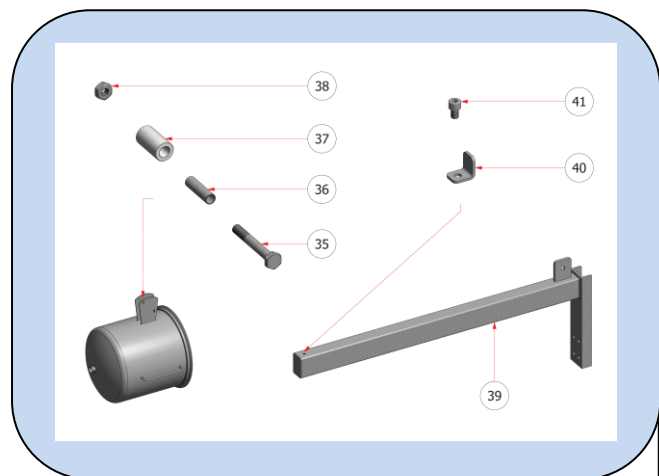
8.2 GENERAL MAINTENANCE

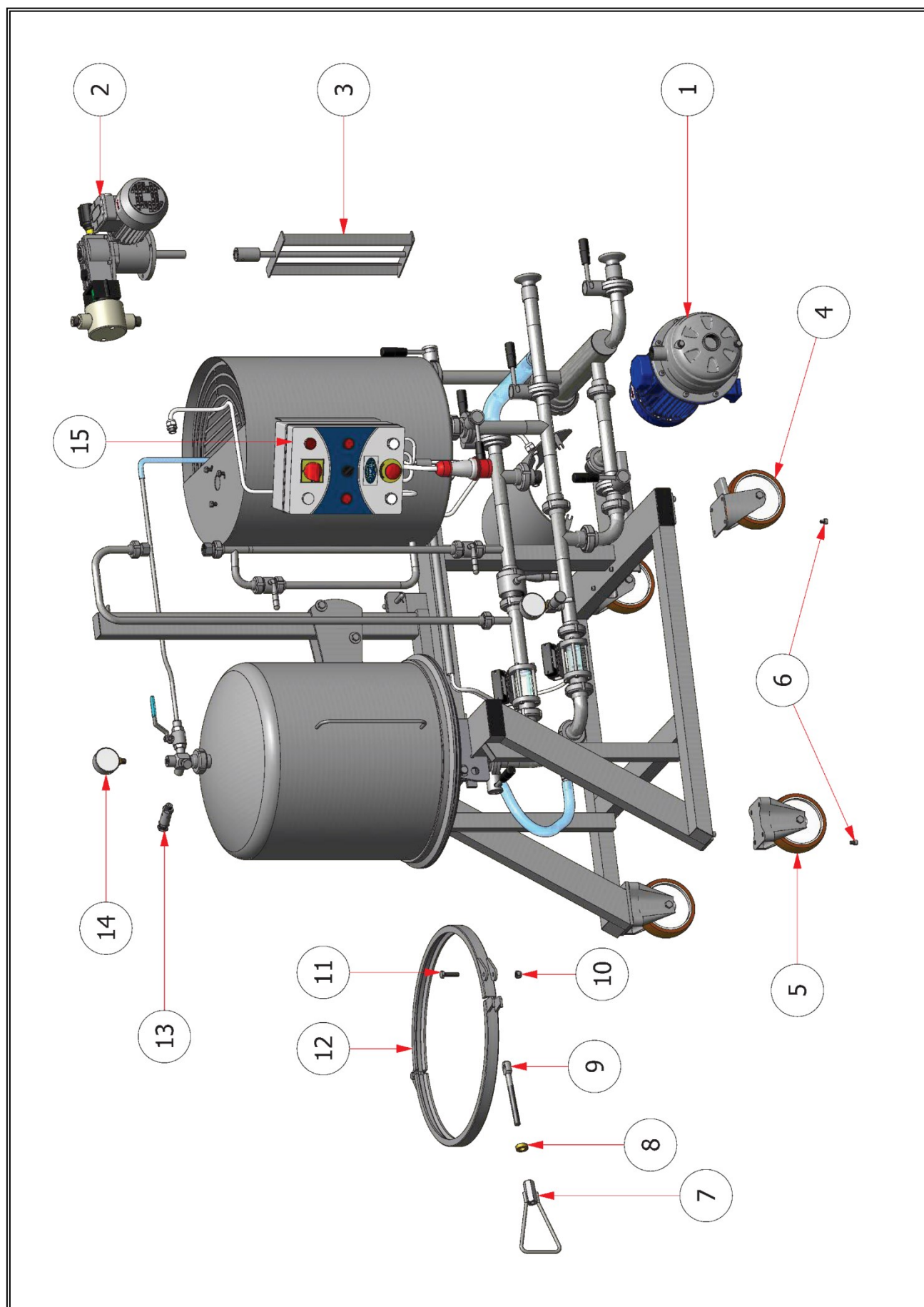
- Periodically check that safety valve 16 (fig.8) works properly and that it is not clogged by any dirt that may compromise its features.
- When putting the filter away after use make sure that it is protected from dust and moisture.

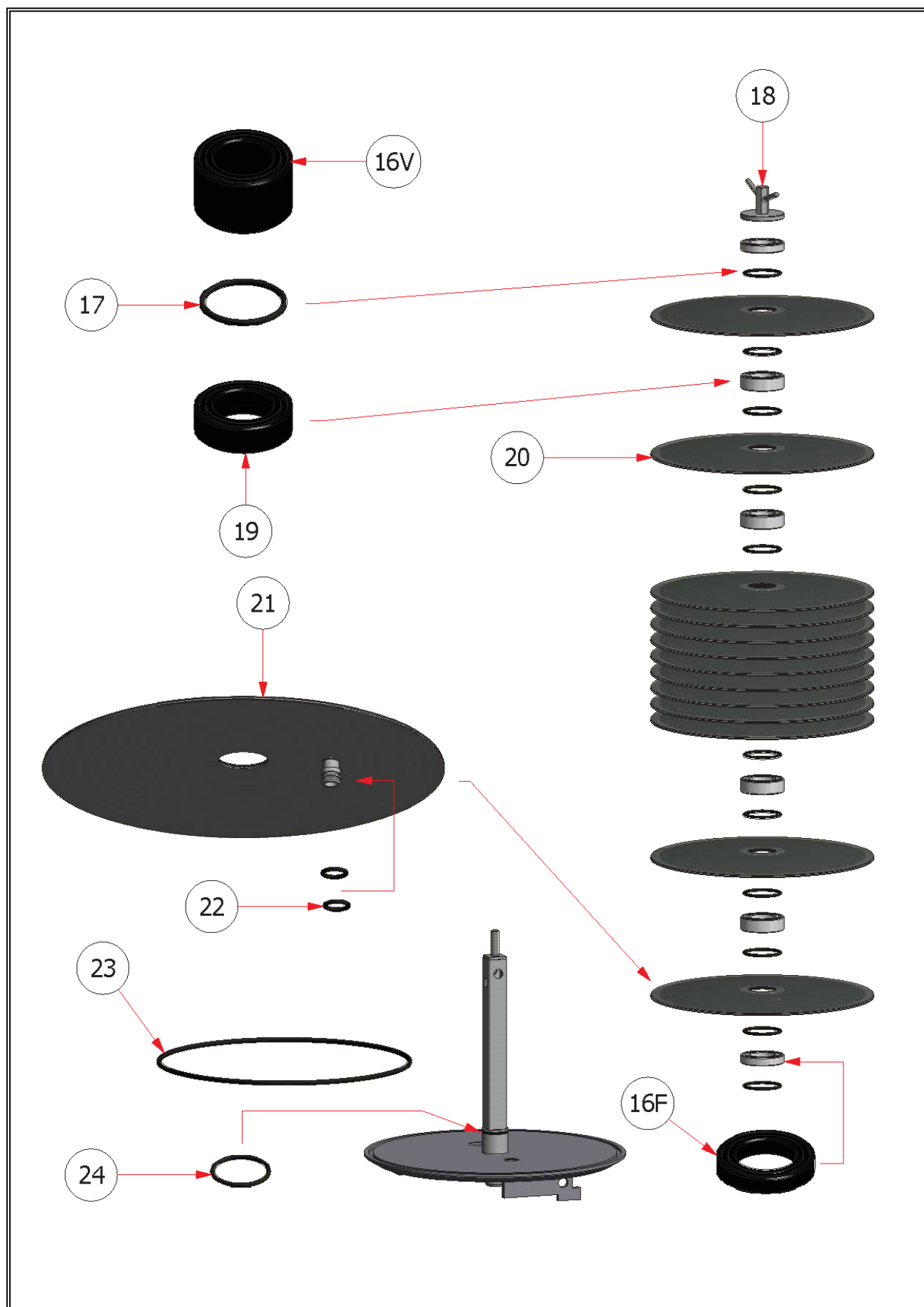
9. SPARE PARTS

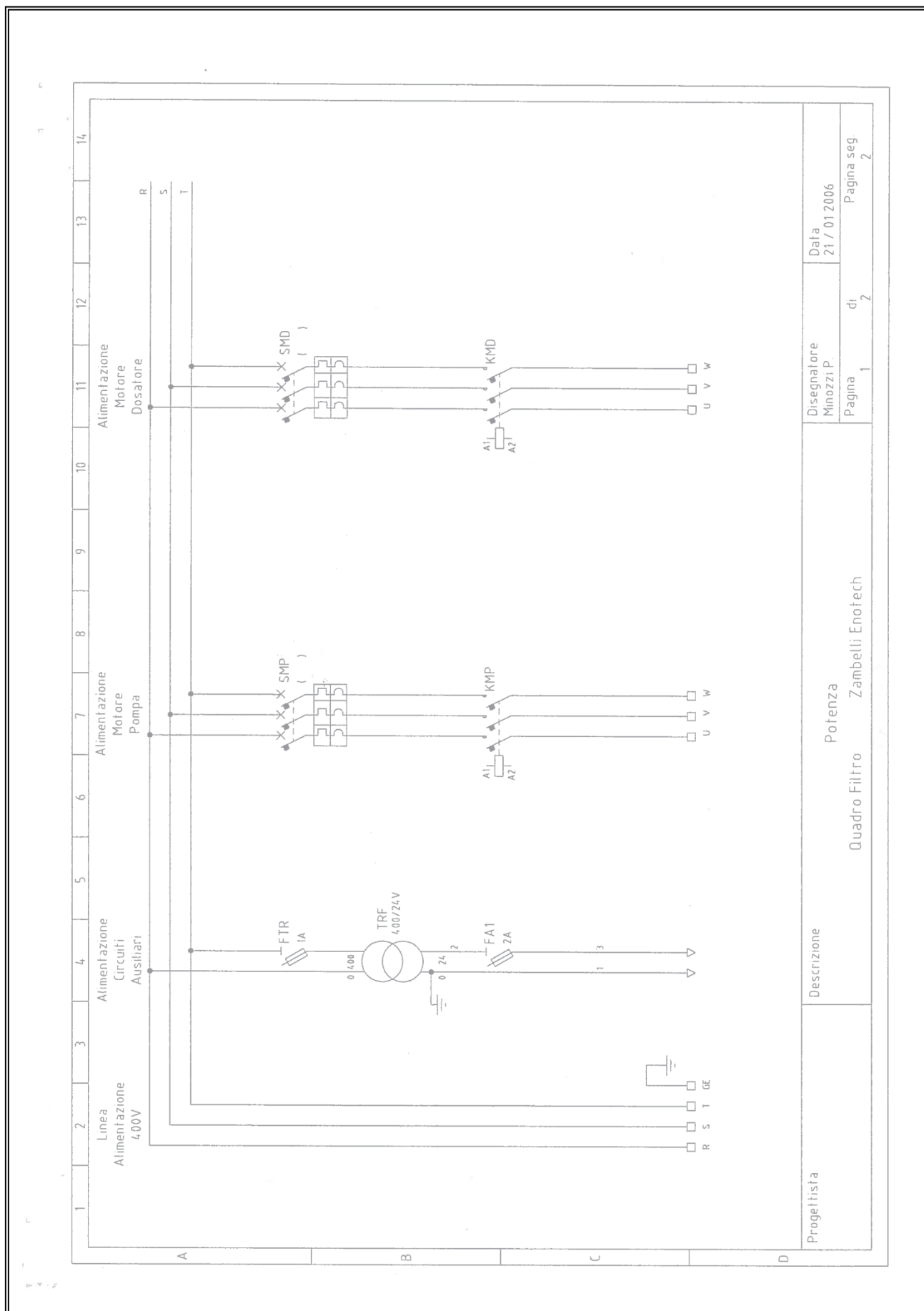
PART.	CODE	DESCRIPTION
1	2CDX 120/40-120/30	Ebara centrifugal pump (specify filter model)
2	HB43PPCC95	OBL dosing pump
3	KF 1004	Dosing spatula
4	MXBGP150FR	Rotating wheel with brake
5	MXBSF150	Fixed wheel
6	VITE A2 TCEI M8x10	M8x10 stainless steel hexagon socket head cap screw
7	KF 1007	Handle for clamp closure
8	KF 0022	Brass washer for clamp closure
9	KF 0021	Threaded pin for clamp closure
10	DADO A2 M10 AUTB.	M10 stainless steel self-locking nut
11	VITE A2 TE M10x40	M10x40 stainless steel hex head screw
12	KF 1014	Clamp
13	VALV.SIC.3/8"	3/8" stainless steel safety valve
14	MAN.1/4"	0-10bar stainless steel Ø63 glycerine-filled radial pressure gauge
15	QUADRO KF	Flour filter electric panel
16F	KF 0057	Residue disk spacer
16V		Handle disk spacer
17	KF 0056 a	Ø69x5,3 NBR 70 O-ring
18	KF 1005	Filtering unit closing handle
19	KF 0056	Normal disks spacer
20	KF 1011	Stainless steel filtration disk
21	KF 1010	Stainless steel residue filtration disk
22	KF 0048a	Ø18x2, 5 NBR 70 O-ring
23	KF 0062	Barrel gasket
24	KF 0013a	152 Ø47,62x3,53 NBR 70, O-ring
25	MAD 3522-2	MAD 3522/2 gasket
26	MAD 5540-1	MAD 5540 gasket
27	*****	Inspection glass light
28	KF 0043	Light holder
29	DADO A2 M6	M6 stainless steel hex nut
30	TIRANTE SPECOLA	Inspection glass tie rod
31	VETRO SPECOLA	Inspection glass (glass)

32	FLANGIA SPECOLA	Inspection glass flange
33	GUARNIZ. DIN 25	DIN 25 inspection glass internal gasket
34	GUARNIZ. DIN 32	DIN 32 pipes gasket
35	VITE TE M10x75	M10x75 A2 hex head screw (partial thread)
36	KF 0044	Tube for barrel sliding roller
37	KF 0045	Barrel sliding roller
38	DADO A2 M10	M10 A2 hex nut
39	KF 1012	Barrel sliding rod (specify model)
40	KF 0070	Barrel sliding lock
41	VITE A2 TCEI M8x12	M8x12 stainless steel hexagon socket head cap screw









10. GENERAL SALES

TRANSPORT

Borne by the purchaser.

COMPLAINTS

Complaints made eight days after receiving the merchandise and returns without our permission and in FOB will not be accepted.

RESERVES

We are not liable for breaks or damages cause by use different than those for which the merchandise is designed. Deficiencies and defects due to use of parts which by their nature are subject to wear, or when the parts are disassembled, tampered or repaired outside our site, are excluded from the warranty.

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 charge by the buyer.

The guarantee 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 to incorrect action, improper use, use of non-original parts, component disassembled, repaired and/or altered by persons not authorized by the company manufacturer.

DISPUTE

The place of jurisdiction is the Court of Vicenza.

TECHNICAL DATA

The data present in this booklet are informative and not binding. The company reserves the right to make any modifications to the production without prior notice.



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