

DESTEMMER-CRUSHER MACHINES TRAMINER



ENGLISH TRANSLATION OF THE INSTRUCTION MANUAL AND SPARE PARTS



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0. THE PLATES AFFIXED ON THE MACHINE

CE PLATE

Located on the side of the electrical panel.

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		<i>Made In Italy</i>
TYPE: DESTEMMER-CRUSHER	201	
MOD: TRAMINER	N°. Mtr.	
MOTOR:		
LWA <= 80	Kw 2,5	Kg 178



IMPORTANT:

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

DOCUMENT TYPE:

INSTRUCTION MANUAL AND SPARE PARTS.

MACHINE TYPE:

DESTEMMER-CRUSHER TRAMINER

0. COMPLIANCE WITH COMMUNITY REGULATIONS

REFERENCE	TITLE
EC Directive no. 2006/42	Known as the "Machinery Directive"
EC Directive no. 2004/108	Relating to Electromagnetic Compatibility (EMC)
EC Regulation no. 1935/2004	Relating to materials and objects intended to come into contact with foodstuffs
EC Regulation no. 2023/2006	Regarding good manufacturing practices for materials and objects intended to come into contact with foodstuffs

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 s.r.l.
Via Chiesa, 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 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.

2. GENERAL DATA

2.1 PRESENTATION

Our destemmer-crusher machines are entirely constructed in AISI 304 stainless steel, mounted on wheels fitted with brakes and the components are all high-quality.

The Traminer destemmer-crusher has the following features:

- Height-adjustable legs;
- Variable speed control of the auger, the destemmer shaft and the basket;
- Crusher with adjustable rollers opening;
- Choice of various types of destemmer shaft (vane fixed steel, rubber vanes and vane adjustable).
- Ability to choose the type of processing of grape: de-stemming or de-stemming and crushing.

2.2 OVERALL DIMENSIONS

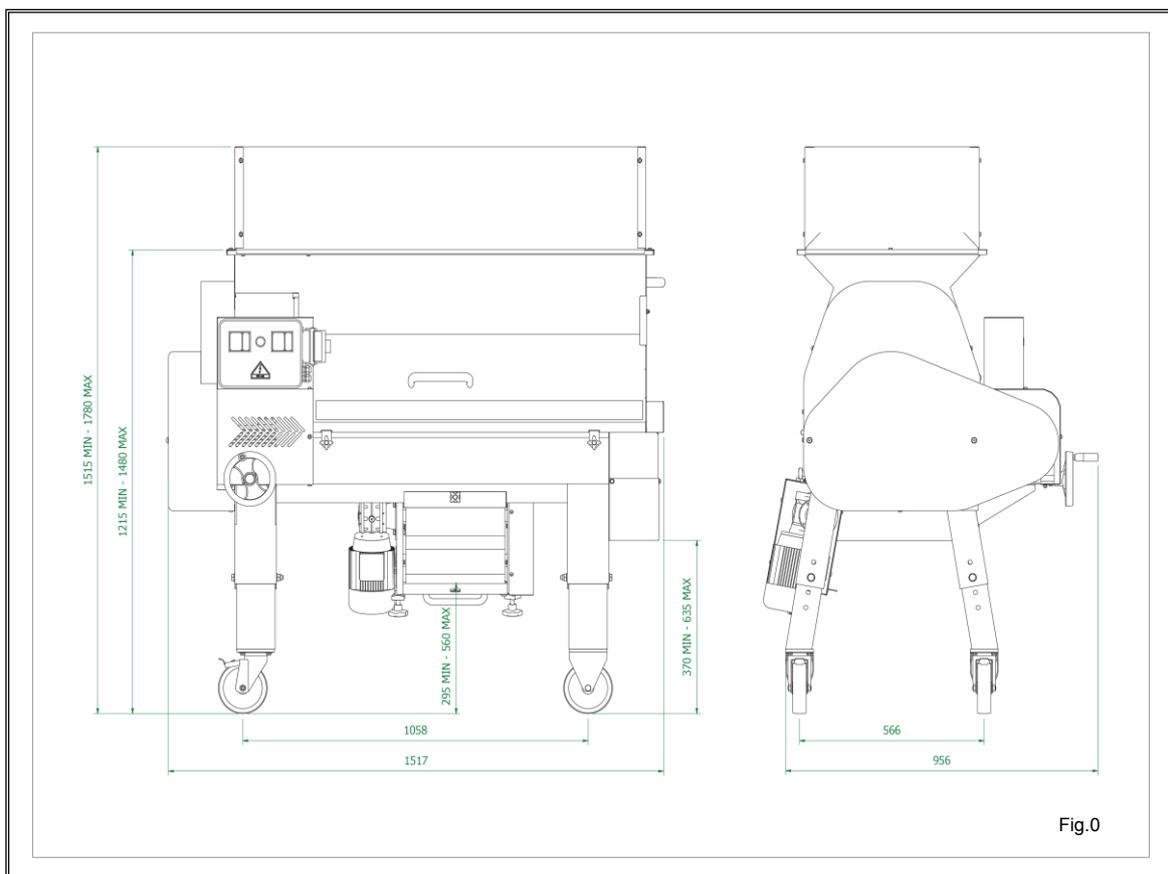


Fig.0

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

2.3 TECHNICAL DATA

Model	Power (in Kw)			Production H (ton/h)	Weight (Kg)
	Machine	Crusher	Must collecting tank (optional)		
TRAMINER 50 1-phase	1,8	0,55	0,55	4÷5	215
TRAMINER 50 3-phase	1,5	0,55		4÷5	

3. SAFETY REGULATIONS

3.1 INSTRUCTIONS

Only use the machine after the reading of this manual carefully.

3.2 INTENDED USES

The Traminer destemmer-crusher machines are designed for the destemming and crushing of grapes.



It is strictly prohibited to use the machine for any other kind of product.

3.3 USE OF THE DESTEMMER-CRUSHER MACHINE

Use of the destemmer-crusher machine should only be assigned to operators with the appropriate skills and after the reading of the manual.

Do not allow children or unauthorised persons or persons without appropriate knowledge to use the machine.

3.4 CONTROLS AND CONNECTION

- Always check, before each use, the integrity of the electrical cables and in case of injury or abrasion, replace the cable.
- 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 plates 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.

3.5 SAFETY IN USE AND MAINTENANCE

- Do not perform operations or interventions that are not covered in the manual;
- During operation the machine must have the brakes applied to the wheels or the latter must be secured to the ground;
- 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 open the hood (6 fig. 2) during operation;
- Do not remove any safety mechanism without having removed the power supply;
- In case of machine faults contact the manufacturer.

3.6 RESIDUAL RISK

The machine is equipped with casing and safety microswitch yet, despite correct operation, a number of dangerous points still remain:

- Crushing hazard (5 fig. 1);
- Entanglement hazard (2 fig. 1);
- Moving parts hazard (1,4 fig. 1)



It is forbidden for any reason to bring your hands or any other object close to the hazard points without first having switched off the machine and having removed the power supply.

3.7 LIABILITY



The manufacturer declines all liability in the cases where 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.

4. SHIPMENT AND POSITIONING

4.1 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.

4.2 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. (fig 1.2)



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.



Fig. 1.2

5. MACHINE DESCRIPTION

5.1 IDENTIFICATION OF MACHINE COMPONENTS

1. Control panel;
2. Motor;
3. Crusher;
4. Height-adjustable legs;
5. Destemmer and the basket;
6. Feed hopper;
7. Box protection.

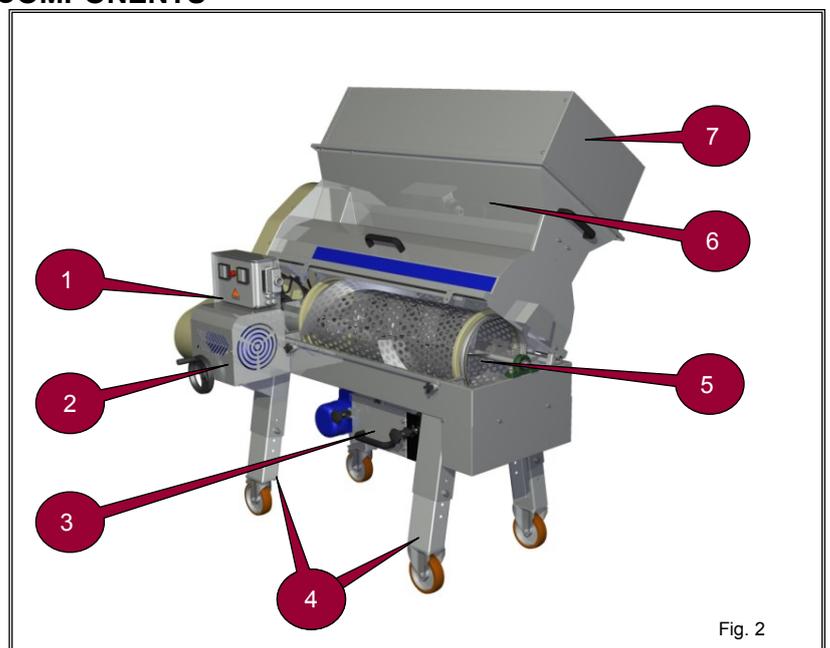


Fig. 2

5.2 CONTROL PANEL

The control panel is located on the side of the machine and is composed of a main switch, pushbuttons for activation of the machine and an auger and emergency button.

PANEL CONTROLS:

1. Machine off button;
2. Machine on button;
3. Crusher off button;
4. Crusher on button;
5. Emergency button;
6. Plug connection crusher;

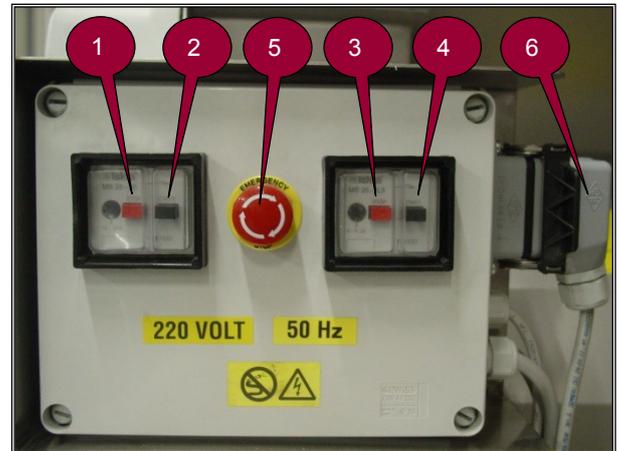


Fig. 3

5.3 CRUSHER

The roller conveyor is equipped with adjustable rubber rollers, it slides and allows its use or exclusion, where the pressing process is to be eliminated.

6. INSTALLATION AND WORKING OPERATION

6.1 INSTALLATION

Before starting work, install (if removed for shipping) the box protection (as in fig. 2) using the relevant screws and attach it to the hopper with the screws provided.

6.2 POSITIONING AND CONTROLS

Position and secure the machine in the place of work, bearing in mind that there must be enough space to work safely.

Ensure the machine is in level. Avoid positioning it on a downward slope.

Operators must perform the following steps before starting the machine:

- Check the integrity of the plug and connection cable;
- Ensure that the power cord does not pass over equipment or machinery that could damage it.
- Ensure that the electrical system has an adequate degree of protection (differential switch, circuit breaker and earthing cable) in order to ensure the safety of persons in case of malfunction;
- Check that any extension cords are adequate to the requirements of the machine;
- Ensure there are no children present during operation of the machine.



CHECK THAT THE DIRECTION OF ROTATION OF THE MACHINE IS CORRECT



WARNING: any operation on the electrical equipment of the machine or on the electrical system of the plant (replacement of a socket or plug, the changing of fuses, connection of the machine to the system, etc.) must be performed by personnel that are qualified or that possess the necessary technical knowledge.

6.3 MACHINE ADJUSTMENTS

Machine speed adjustment: is regulated by the handwheel A (fig. 4) (rotation of the auger, rotation of the de-stemmer shaft and rotation of the drum).

Roller opening adjustment: release the knobs B (fig. 5) and turn at the same time the handwheels C. At the best adjustment, screw the knobs B to block them.

Crusher removal: to remove the crusher, unscrew the handwheel D (fig. 5) and screw again on the other side of the machine see the figure 6.

DE-STEMMER SHAFT SCRAPERS ADJUSTMENT (OPTIONAL)

Pull out the de-stemmer shaft by unscrewing the two screw of the frame E (fig. 7). Release the lock nut F (fig. 8), screw or unscrew the scraper G according your need, screw strongly again the lock nut. When the scrapers are adjusted, check that they not bump into the drum at any points.

MORE COMMON PROBLEMS

- **Presence of stalk pieces:** reduce the de-stemmer shaft speed;
- **The grapes are excessively crushed:** increase the opening of the rollers of the crusher;
- **There are grapes in the stem output:** increase the de-stemmer shaft speed.

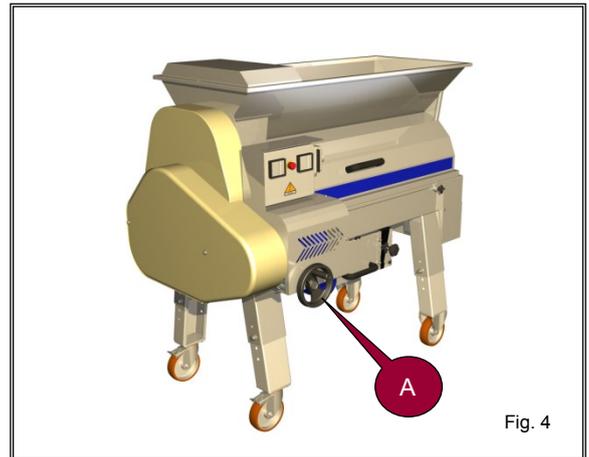


Fig. 4

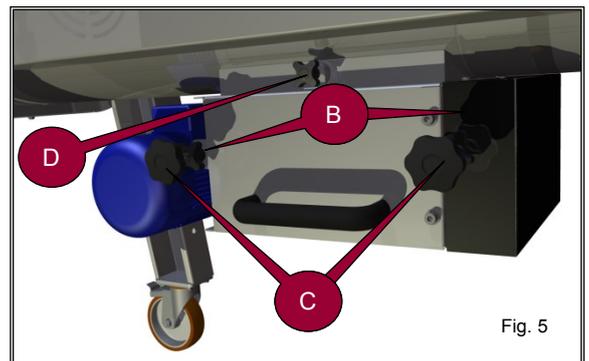


Fig. 5

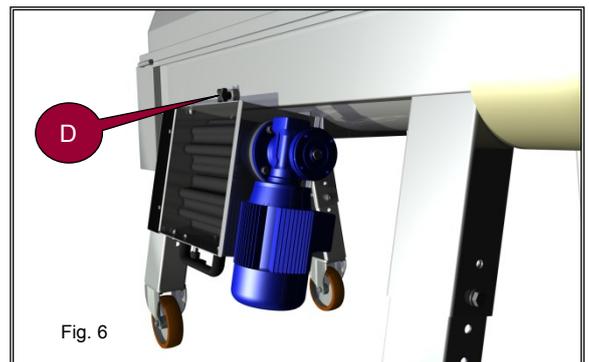


Fig. 6

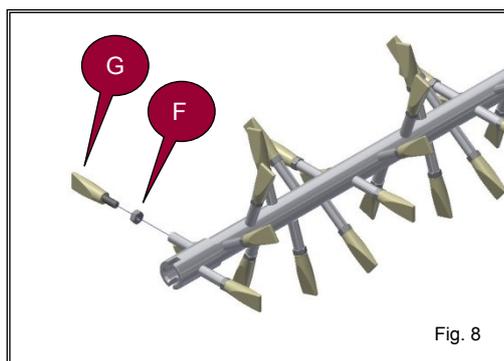


Fig. 8

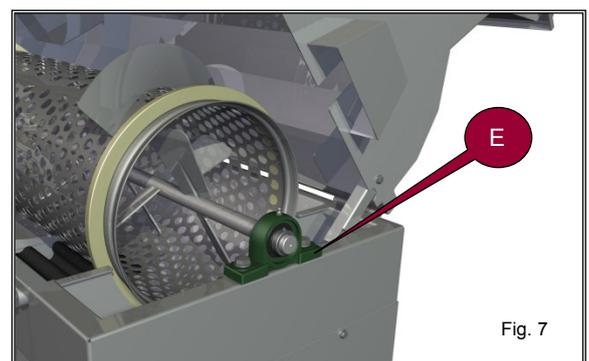


Fig. 7

7. CLEANING AND MAINTENANCE



Before carrying out any operation, whether this is washing, checking, maintenance or repairs, ensure that the machine is not connected to the mains.

7.1 CLEANING OF THE MACHINE

ROUTINE CLEANING

Cleaning of the machine must take place on a daily basis to avoid substances that:

- Could affect the proper functioning of the machine;
- Might chemically influence the product (mold, insects, dirt, etc...)

All cleaning must be performed when the machine is stopped and being maintained.

Open the basket cover hood then wash with a jet of water, taking care not to wet the electrical parts.

EXTRAORDINARY CLEANING

At the end of the season, before storing the machine, a final cleaning must be performed which will allow good conservation for the period of inactivity. For good winter cleaning:

- Perform thorough cleaning;
- Remove any casings which could trap dirt;
- Disassemble fittings, clamps and seals;
- Remove the basket lock and destemmer;
- Wash and dry the various parts;
- Reassemble the various modules;
- Check the functionality of the machine after reassembly.

7.2 LUBRICATION AND GREASING

The machine requires lubrication to the chains and greasing of the bearings on an annual basis.

Remove the front casings (fig. to the side) in order to access the mechanical part of the machine:

- Grease the bearings using the special nozzles;
- Lubricate the chains;

Reassemble the machine.

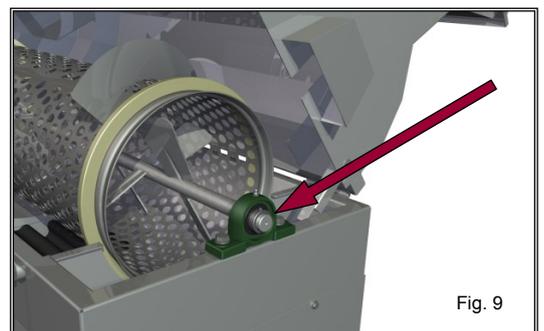
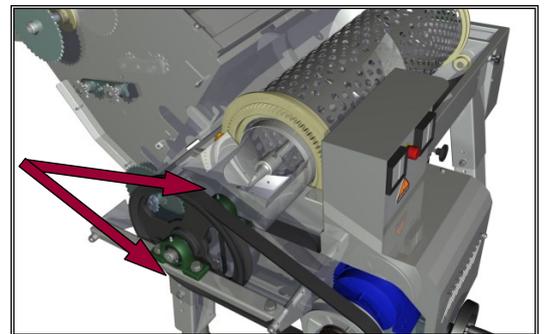


Fig. 9

OPERATIONS	PERIODICITY OF INTERVENTIONS			
	START OF WORK	END OF WORK	START OF SEASON	END OF SEASON
Checking of safety devices and safety mechanisms	X		X	
Checking of integrity of electric cables	X		X	
Routine cleaning		X		
Extraordinary cleaning				X
Chain greasing				X
Bearing greasing				X

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. SPARE PARTS



ATTENTION: remind that the use of no original spare parts, or the substitution of spare parts done by inadequate staff, cause the alteration of the machine and the following fail of the warranty, and relieve the manufacturer from any responsibility for bad operation, damages or future accidents.

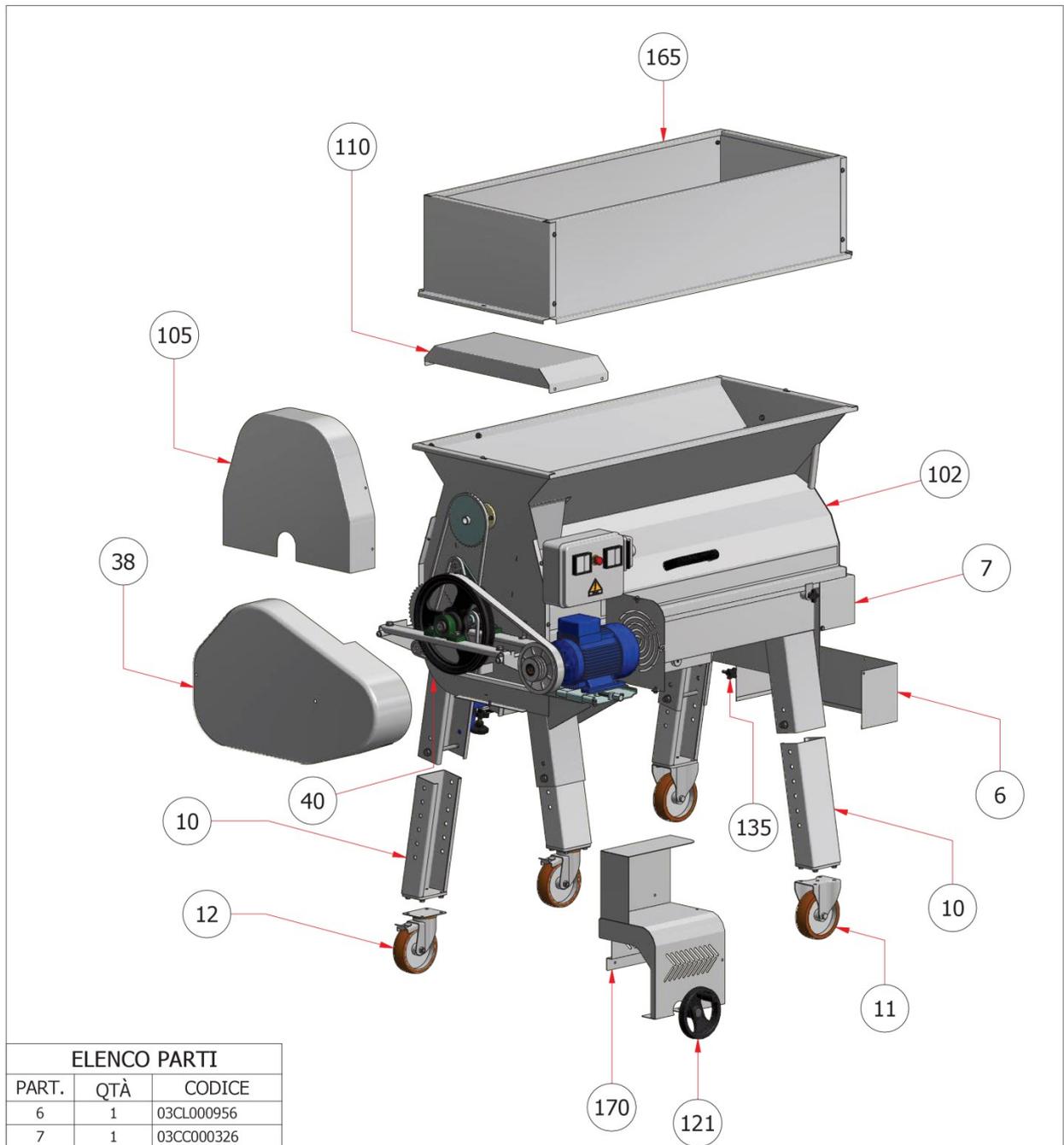
9.1 MECHANICAL ASSEMBLY

The diagram shows an exploded view of the mechanical assembly for a destemmer-crusher. Key components include a motor (30), a drive shaft with gears (22, 23, 24, 27, 28, 31, 32, 33, 34), a central crushing cylinder (36) with a perforated body, a hopper (64), and a discharge chute (80). The assembly is supported by a frame (98) and includes various bearings, gears, and fasteners.

ELENCO PARTI	
PART.	QTA
8	1
22	1
23	3
24	1
26	1
27	1
28	1
30	1
31	1
32	1
33	1
34	1
36	1
51	1
52	1
53	1
54	1
55	1
61	1
64	1
66	2
80	1
81	1
98	1
107	1
108	1
109	1
136	6
137	2
144	3
154	1

Indice di revisione: 00	Note di revisione:	Data revisione: 19/10/2015	Revisione: Massimo
Descrizione: TRAMINER 50 (2015) - trasmissioni		Codice: TRAMINER	Codice Vecchio:
Materiale: *****	Diametro: Ø	Spessore:	Progettato da: Fabio
Peso: 55,68 kg	Trattamento termico: *****	Dimensioni: x	Data: 16/09/2015
Ditta: Enotecnica Pillan		Finitura superficiale: *****	Scala: 1:14
Articolo: Traminer		Note tecniche:	
 www.enotecnicapillan.it			

9.2 GENERAL ASSEMBLY



ELENCO PARTI		
PART.	QTÀ	CODICE
6	1	03CL000956
7	1	03CC000326
10	4	03CC000327
11	2	01TA000002
12	2	01TA000004
38	1	ST15033023
40	1	03CP000082
102	1	03CC000325
105	1	ST15033029
110	1	03CL000403
121	1	01TV000001
135	4	01TV000008
165	1	03CP000084
170	1	03CC000338
173	1	ST15092302
175	1	01EQ000262
176	1	03CL000969
181	3	02BV001292

Indice di revisione: 00	Note di revisione:	Data revisione: 19/10/2015	Revisore: Massimo
Descrizione: TRAMINER 50 (2015)		Codice: TRAMINER 50	Codice Vecchio:
Materiale: *****	Diametro: Ø	Progettato da: Fabio	
	Spessore:	Data: 18/05/2015	
	Dimensioni: x	Scala: 1:16	
Peso: 210,33 kg	Trattamento termico: *****	Finitura superficiale: *****	
 www.enotecnicapillan.it	Ditta: Enotecnica Pillan	Articolo: Traminer	
	Note tecniche: Esploso principale		

9.3 CRUSHING UNIT ASSEMBLY

ELENCO PARTI		
PART.	QTÀ	CODICE
5	1	03CL000949
16	3	01FP000023
17	2	03CM000332
25	2	03CM000337
27	2	01TV000004
28	2	01TV000003
31	2	01TS000028
32	1	03CR000025
34	3	03CL000507
35	1	ST15052603
36	1	01MM000002
40	1	03CC000329
41	1	03CC000328
43	1	03CM000688
50	1	01TV000002
53	1	03CR000024

Indice di revisione: 00	Note di revisione:	Data revisione: 19/10/2015	Revisore: Massimo
Descrizione: Rulliera Traminer ASSEMBLAGGIO RULLIERA		Codice: 03CP000082	Codice Vecchio:
Materiale: *****		Diametro: Ø	Progettato da: Giorgio Pillan
Peso: 31,38 kg		Spessore:	Data: 26/05/2010
Trattamento termico: *****		Dimensioni: x	Scala: 1:7
Finitura superficiale: *****		Articolo: Traminer	
Ditta: Enotecnica Pillan		Note tecniche:	
 www.enotecnicapillan.it			

10. 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: we are not liable for breakage or damage resulting from uses other than 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**
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**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:	DIRASPA-PIGIATRICE
Modelli/Models/Modelle:	TRAMINER 50
Matricola/Serial number/Seriennummer:	_____
Anno di costruzione/Year of manufacture/Baujahr	_____

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

DIRETTIVA MACCHINE 2006/42/CE – MACHINE DIRECTIVE 2006/42/CE –
MASCHINEN-RICHTLINIE 2006/42/CE

DIRETTIVA COMPATIBILITÀ Elettromagnetica 2004/108/CE E SUCC. EMENDAMENTI
ELECTROMAGNETIC DIRECTIVE 2004/108/CE AND SUBSEQUENT AMENDMENT
ELEKTROMAGNETISCHE VERTRÄGLICHKEIT RICHTLINIE 2004/108/CE UND SPÄTERE ÄNDERUNGEN

REGOLAMENTO CE n° 1935/2004

MATERIALI ED OGGETTI DESTINATI A VENIRE A CONTATTO CON
I PRODOTTI ALIMENTARI

REGULATION CE n° 1935/2004

MATERIALS AND OBJECT IN CONTACT WITH FOOD
PRODUCTIONS

ORDNUNG CE n° 1935/2004

MATERIAL UND ARTIKEL IM KONTAKT MIT LEBENSMITTELN

REGOLAMENTO CE n° 2023/2006

BUONE PRATICHE DI FABBRICAZIONE DEGLI OGGETTI
DESTINATI A VENIRE A CONTATTO CON I PRODOTTI ALIMENTARI
GOOD PRACTICES OF MANUFACTURING OBJECT INTENDED
FOR CONTACT WITH FOOD PRODUCTS

REGULATION CE n° 2023/2006

GUTE HERSTELLUNGSPRAXIS FÜR DIE WAREN IM KONTAKT MIT
LEBENSMITTEL

ORDNUNG CE n° 2023/2006

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

Camisano Vicentino li, _____

Ivo Pillan

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

Fabio Raffaello

Data

Mod. _____

Matr. _____



Since 1943. wine, fruit and olive oil equipment