

DESTEMMER-CRUSHER MACHINES

FAVORITA SERIES



ENGLISH TRASLATION OF THE INSTRUCTION MANUAL AND SPARE PARTS



Via Chiesa, 12 – Loc. Rampazzo - 36043 Camisano Vic. (VI) Italy

Tel. +39 0444.719004 - Fax +39 0444.719044

Website: www.enotecnicapillan.it

E-mail: info@enotecnicapillan.it



INDEX:

0. THE PLATES AFFIXED ON THE MACHINE	4
0. COMPLIANCE WITH COMMUNITY REGULATIONS	4
1 INTRODUCTION	5
1.1 MANUAL	5
1.2 MANUFACTURER'S DATA	5
1.3 TECHNICAL SUPPORT	5
1.4 WARRANTY	5
2. GENERAL DATA	6
2.1 PRESENTATION AND MODELS	6
2.2 TECHNICAL DATA	6
2.3 OVERALL DIMENSIONS	6
3. SAFETY REGULATIONS	7
3.1 INSTRUCTIONS	7
3.2 INTENDED USES	7
3.3 USE OF THE DESTEMMER-CRUSHER MACHINE	7
3.3 CONTROLS AND CONNECTION	8
3.4 SAFETY IN USE AND MAINTENANCE	8
3.5 RESIDUAL RISK	8
3.6 LIABILITY	8
4. SHIPMENT AND POSITIONING	9
4.1 TRANSPORTATION	9
4.2 UNLOADING AND POSITIONING	9
5. MACHINE DESCRIPTION	9
5.1 IDENTIFICATION OF MACHINE COMPONENTS	9
5.2 CONTROL PANEL	10
5.3 ROLLER CONVEYOR	10
5.4 CONTAINER	10
6. INSTALLATION AND COMMISSIONING	10
6.1 INSTALLATION	10
6.2 POSITIONING AND CONTROLS	10
6.3 MACHINE ADJUSTMENTS	11
7. CLEANING AND MAINTENANCE	12
7.1 CLEANING OF THE MACHINE	12
7.2 LUBRICATION AND GREASING	13

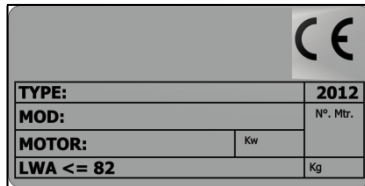


8. DISPOSAL AND DEMOLITION	13
8.1 WASTE DISPOSAL	13
8.2 MACHINE DEMOLITION	13
9. SPARE PARTS	14
9.1 SPARE PARTS.....	14
9.2 MECCANICAL ASSEMBLY.....	15
9.3 GENERAL ASSEMBLY.....	16
9.4 CRUSHING UNIT ASSEMBLY.....	17
9.5 ELECTRICAL SCHEME	18
10. GENERAL CONDITIONS OF SALE	20

0. THE PLATES AFFIXED ON THE MACHINE

CE PLATE

Located on the side of the electrical panel.



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 FAVORITA SERIES

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 to be 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: ENOTECHNICA PILLAN s.r.l.
Via Chiesa, 12 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, with 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 ENOTECHNICA PILLAN LTD 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, incorrect action, improper use, use of non-original parts, component disassembled, repaired and/or altered by persons not authorized by the company manufacturer.

2. GENERAL DATA

2.1 PRESENTATION AND MODELS

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 Favorita series destemmer-crusher machines are formed from the models “Favorita 60”, “Favorita 80”, “Favorita 150” and “Favorita 200”.

- Model 60: the machine with legs that are adjustable in height
- Models 60-200: the machines have a variator that adjusts the revolutions of the beater and of the basket and a gear reduction that regulates the revolutions of the auger. The beater is fitted with adjustable blades;
- Models 80 – 150: the machines have a variator that adjusts the revolutions of the beater, of the basket and of the auger.
- All the models: can be equipped with a roller conveyor and a collection tank.

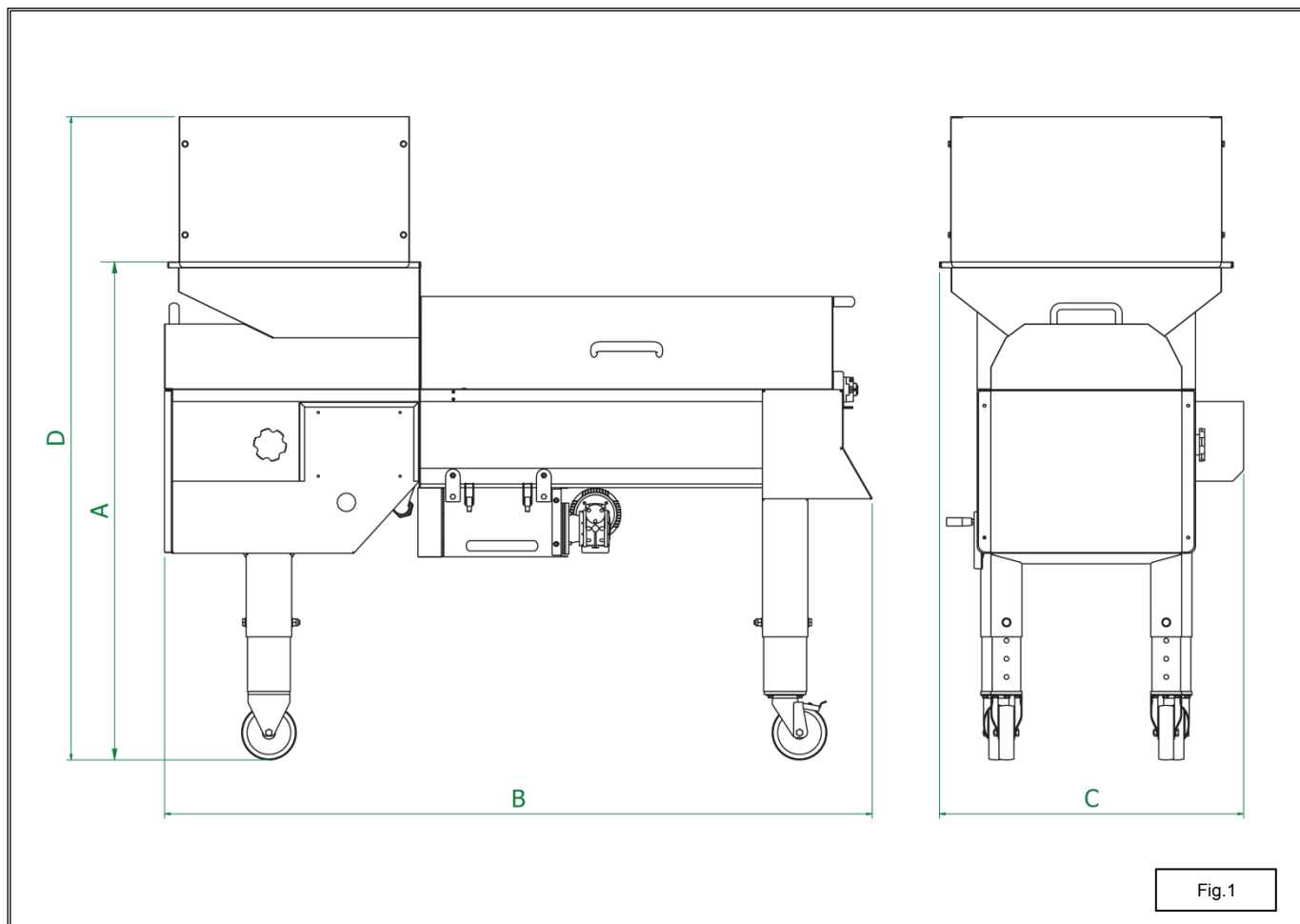
2.2 TECHNICAL DATA

Model	Power (in Kw)				Production H (ton/h)
	Machine	Auger	Roller conveyer.	Container	
FAVORITA 60	2.2	0.37	0.55	0.55	6÷7
FAVORITA 80	2.2	x	0.55		8÷10
FAVORITA 150	2.2	x	0.75		12÷15
FAVORITA 200	2.2	0.37	0.75		18÷20

2.3 OVERALL DIMENSIONS

The table data refers to fig. 1

Model	A (cm)	B (cm)	C (cm)	D (cm)	Weight (kg)		
					Machine	Roller conveyer.	Container
FAVORITA 60	120÷135	195	84	160÷175	240	33	35
FAVORITA 80	127	202	90	157	200	33	
FAVORITA 150	146	220	102	171	290	33	
FAVORITA 200	150	220	102	190	350	38	



N.B. The data in the tables is not binding. The manufacturer reserves the right to make changes without prior notice

3. SAFETY REGULATIONS

3.1 INSTRUCTIONS

Only use the machine after having read this manual carefully.

3.2 INTENDED USES

The Favorita series 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 having read the manual.

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

3.3 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.

3.4 SAFETY IN USE AND MAINTENANCE

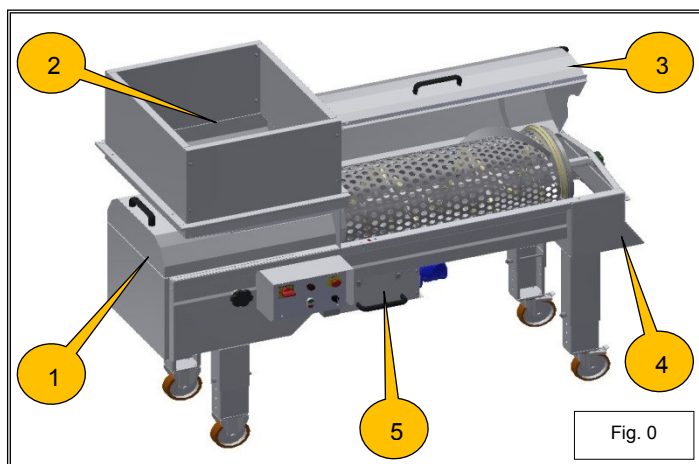
- Do not perform operations or interventions that are not covered in the manual;
- During operation the machine must have the brakes applied to the wheels or the latter must be secured to the ground;
- Before starting up the machine, check the correct positioning and operation of the safety mechanisms 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 (3 fig. 0) during operation;
- Do not remove any safety mechanism without having removed the power supply;
- In case of machine faults contact the manufacturer.

3.5 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. 0);
- Entanglement hazard (2.4 fig. 0);

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.



3.6 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.2)

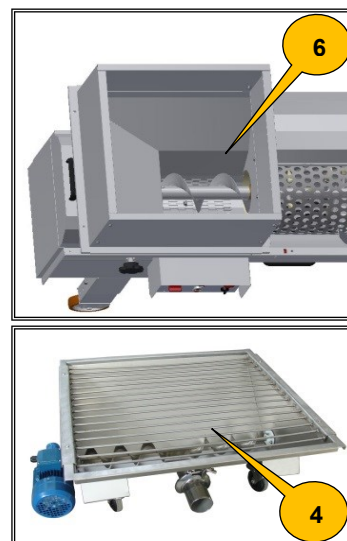
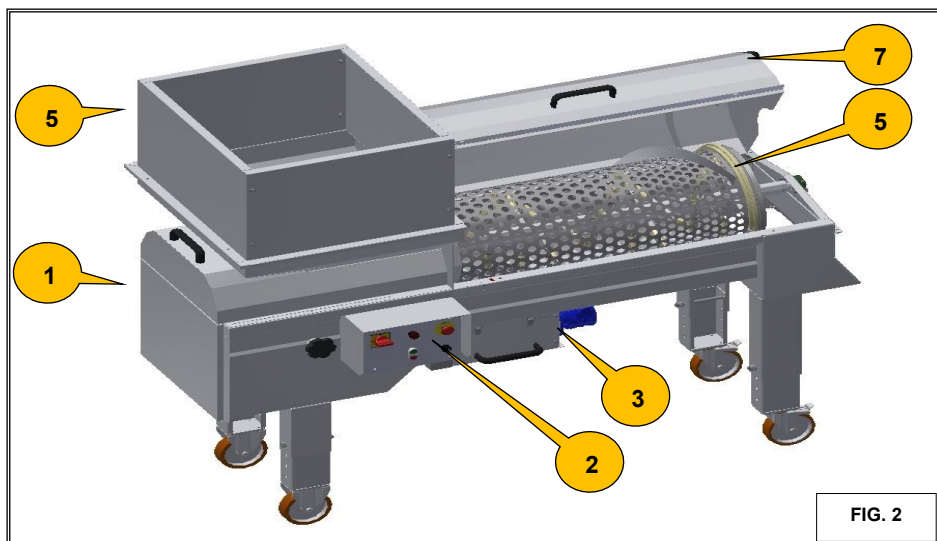


Unloading must be carried out by qualified staff and ensuring there are no children or other persons within the perimeter of movement of the suspended loads.

5. MACHINE DESCRIPTION

5.1 IDENTIFICATION OF MACHINE COMPONENTS

- | | |
|---------------------|-----------------------|
| 1. Chassis | 5. Basket and beater; |
| 2. Electrical panel | 6. Feed auger; |
| 3. Roller conveyor. | 7. Hood |
| 4. Container | |



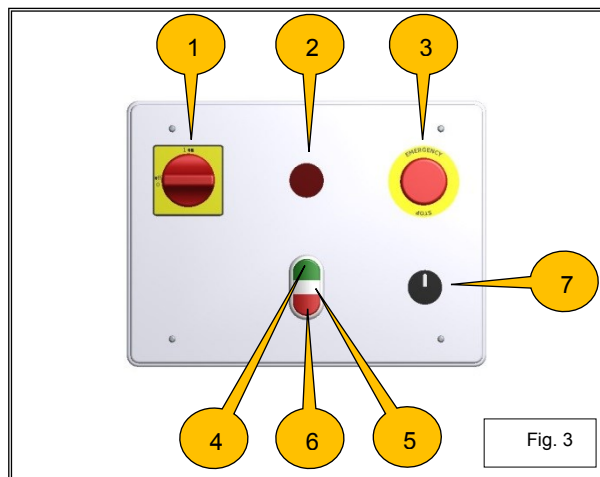


5.2 CONTROL PANEL.

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. Main switch;
2. Thermal lock indicator;
3. Emergency button;
4. Machine on button;
5. Voltage presence light;
6. Machine off button;
7. Auger on and off button.



5.3 ROLLER CONVEYOR

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.

5.4 CONTAINER

The tank has an independent motor with a gear reduction.

6. INSTALLATION AND COMMISSIONING

6.1 INSTALLATION

Before commencing work, install (if removed for shipping) the bin (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 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.

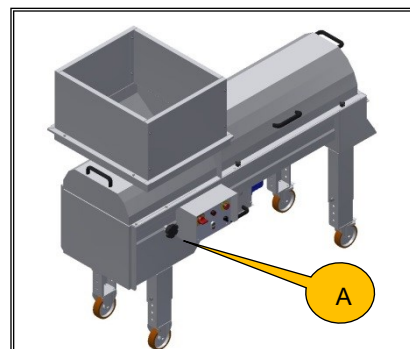
6.3 MACHINE ADJUSTMENTS

Depending upon requirements, it is possible to adjust:

1. The auger rotation speed (using knob A)
2. The speed of rotation of the beater-basket-unit (via handwheel B)

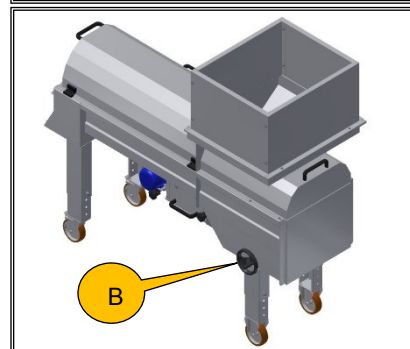
For optimum adjustment of the machine:

1. adjust the auger to minimum speed;
2. adjust the speed of the basket depending on the type of grapes and on the relevant finishing requirements.
3. increase the speed of the auger, ensuring that the finish of the product is not altered.



COMMON PROBLEMS

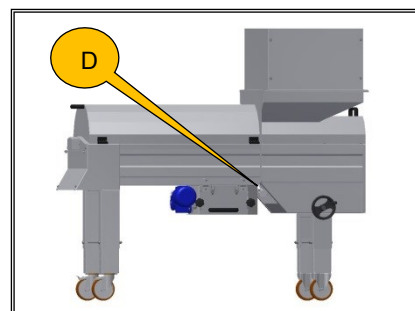
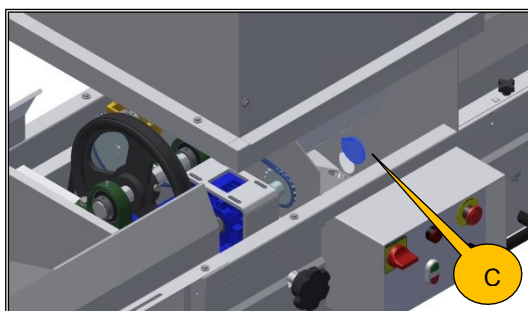
- **There are pieces of stem in the product:** decrease the speed of the beater (B);
- **The grapes are excessively crushed:** increase the opening of the rollers of the roller conveyor;
- **There are grapes in the stem output:** increase the beater speed (B) or decrease the speed from the auger (A)



EXTRACTION FIRST MUST

To extract the first must:

- Close the door C (inside the gear compartment);
- Remove the cap D and attach a pipe



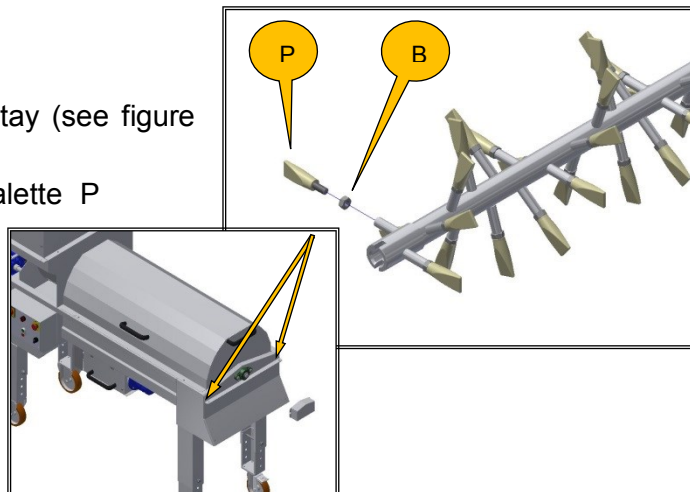


HOW TO ADJUST BEATER PALETTES

Pull out the beater releasing the two bolts of the stay (see figure below).

Unlock the lock nut B, screw or unscrew the palette P according to your needs, screw again the lock nut strongly.

Once adjusted, check palettes do not hit the basket in any point.



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.



Where the machine was designed for internal cleaning, connect the water hose to the water mains and to the hose connector, open the water and put the machine into operation as if it were running. Let it rinse for the time necessary to expel all the dirt (5/10 minutes).

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.

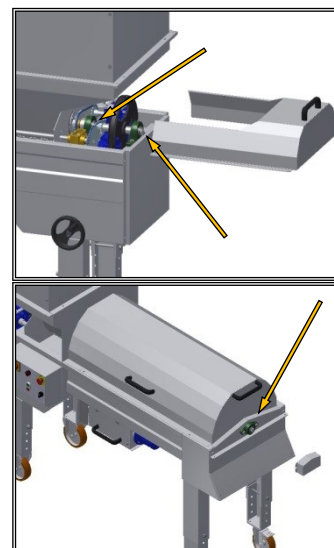
7.2 LUBRICATION AND GREASING

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;
- Grease the feed auger bushing using the appropriate nozzle.

Reassemble the machine.



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
Greasing of auger bushing				X
Chain greasing				X
Bearing greasing				X

8. DISPOSAL AND DEMOLITION

8.1 WASTE DISPOSAL



During 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

When disposing of the machine, it is necessary to separate the plastic and electrical components which must be sent to separate waste sites in accordance with local regulations.

With regard to metal mass, simply separate the steel parts from those in other materials or alloys, for correct sending to 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.

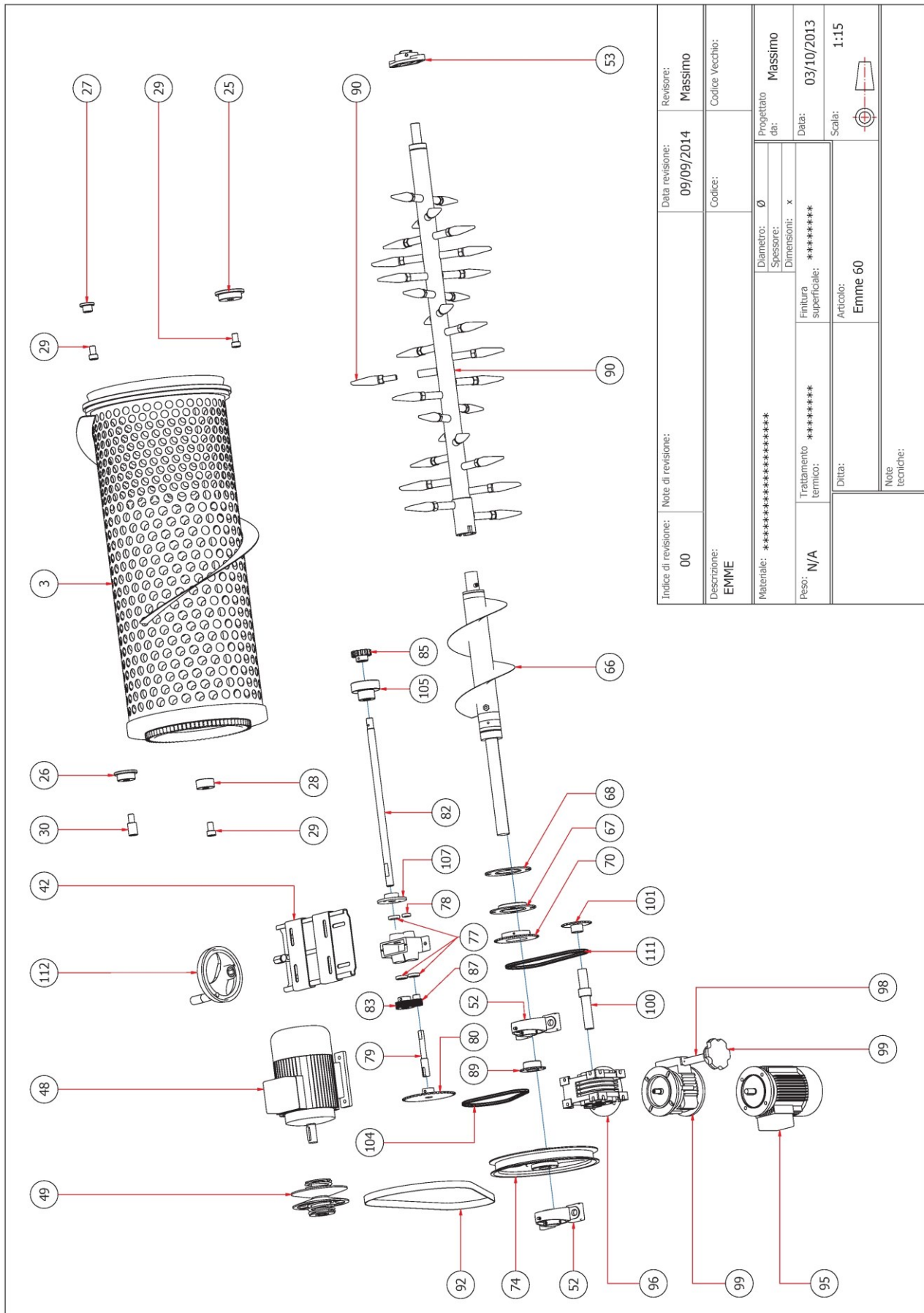


9. SPARE PARTS

9.1 SPARE PARTS

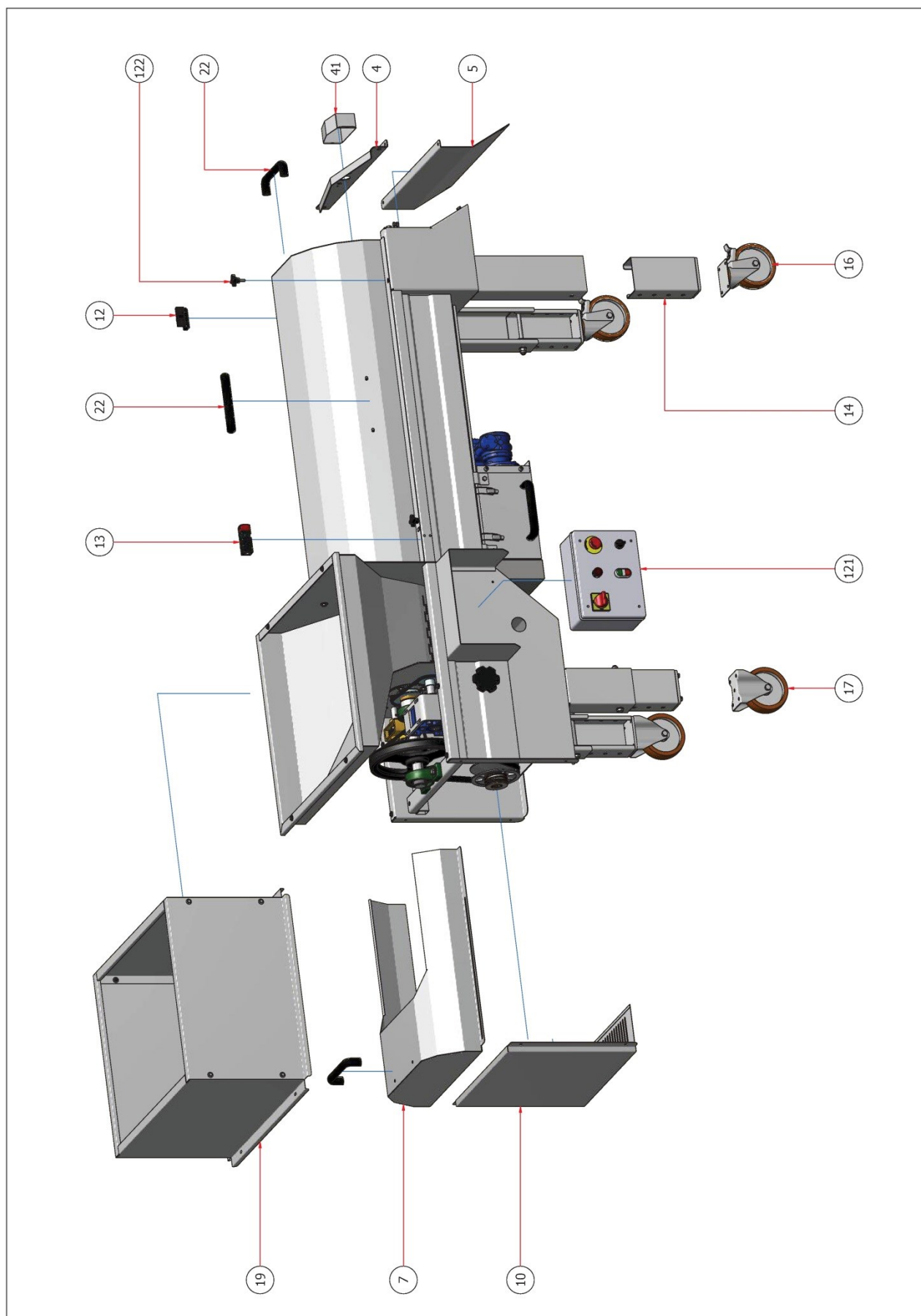
PART.	CODICE	PART.	CODICE	PART.	CODICE
3	03CP000022	77	02PT000175	136	01MM000002
4	03CL000341	78	02PT000176	137	01AX000016
5	03CL000342	79	03CM000277	138	01FP000022
7	03CC000056	80	01TS000025	139	01FP000023
10	03CL000360	82	03CM000279	140	02BR000012
12	01AX000014	83	01TS000009	141	02BD000166
13	01EC000001	85	01FM000031	142	02PT000179
14	03CC000063	87	01TS000010	143	03CM000332
16	01TA000004	89	01TS000021	144	03CM000337
17	01TA000002	90	03CP000032	145	03CM000336
19	03CP000024	92	01TS000004	146	03CM000338
22	01TV000002	95	01MM000025	147	01TV000004
25	03CM000242	96	01PA000002	148	01TV000003
26	03CM000243	98	03CM000302	149	02BV000019
27	03CM000244	99	01VR000001	150	02BD000164
28	03CM000245	100	03CM000331	151	02BV000046
29	03CM000246	101	01TS000014	152	02BV000039
30	03CM000247	104	01TS000026	155	03CL000507
41	03CL000496	105	03CM000294	156	02BV000424
42	01TS000008	107	03CM000298	157	02BR000015
48	01MT000031	111	01TS000027	159	02BD000059
49	01TS000017	112	01TV000001	160	03CR000024
52	02CU000549	121	QUADRO ELETTRICO	161	03CR000025
53	02CU000550	122	01TV000008	164	02BV000973
66	03CP000028	131	03CL000358	165	01TV000002
67	03CC000110	132	03CM000177	166	03CC000057
68	03CM000281	133	03CC000170	167	02BV003550
70	01TS000019	134	03CL000357		
74	01TS000016	135	01PA000001		

9.2 MECCANICAL ASSEMBLY

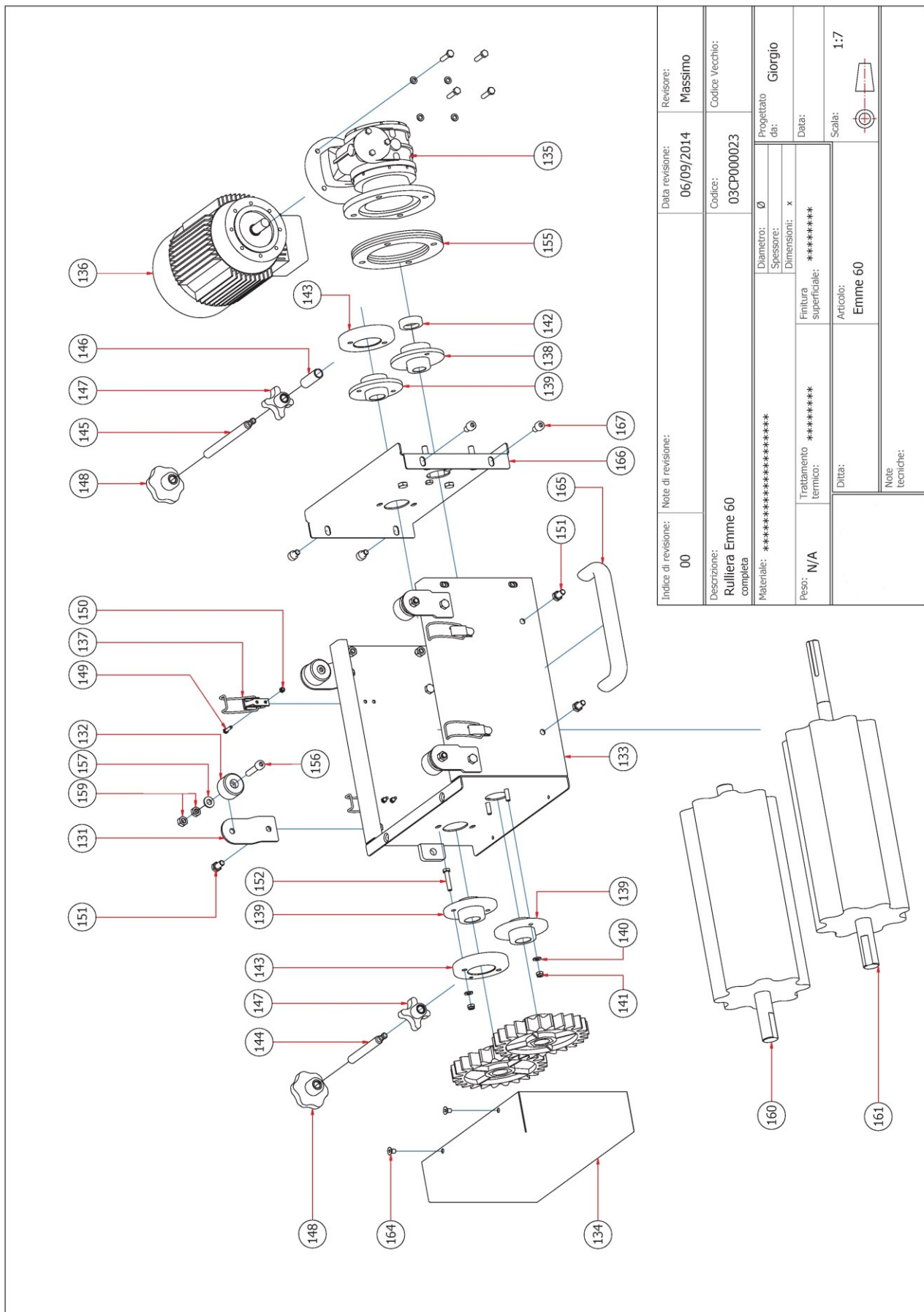


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Descrizione: EMME		Codice:	Codice Vecchio:
Materiale: *****	Diametro: Ø	Spessore: x	Progettato da: Massimo
Peso: N/A	Trattamento termico: *****	Finitura superficiale: *****	Data: 03/10/2013
	Ditta: Emme 60	Articolo: Emme 60	Scala: 1:15
	Note tecniche:		

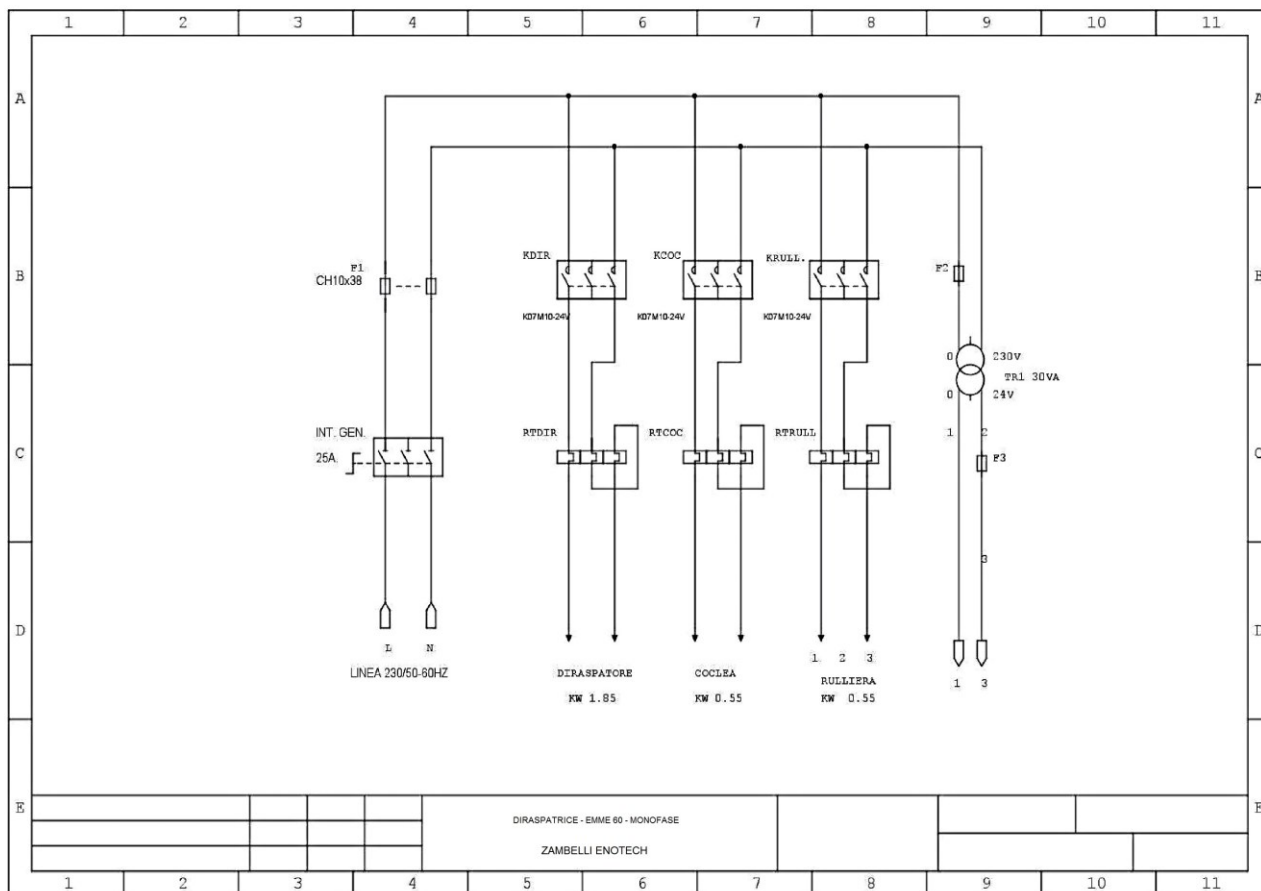
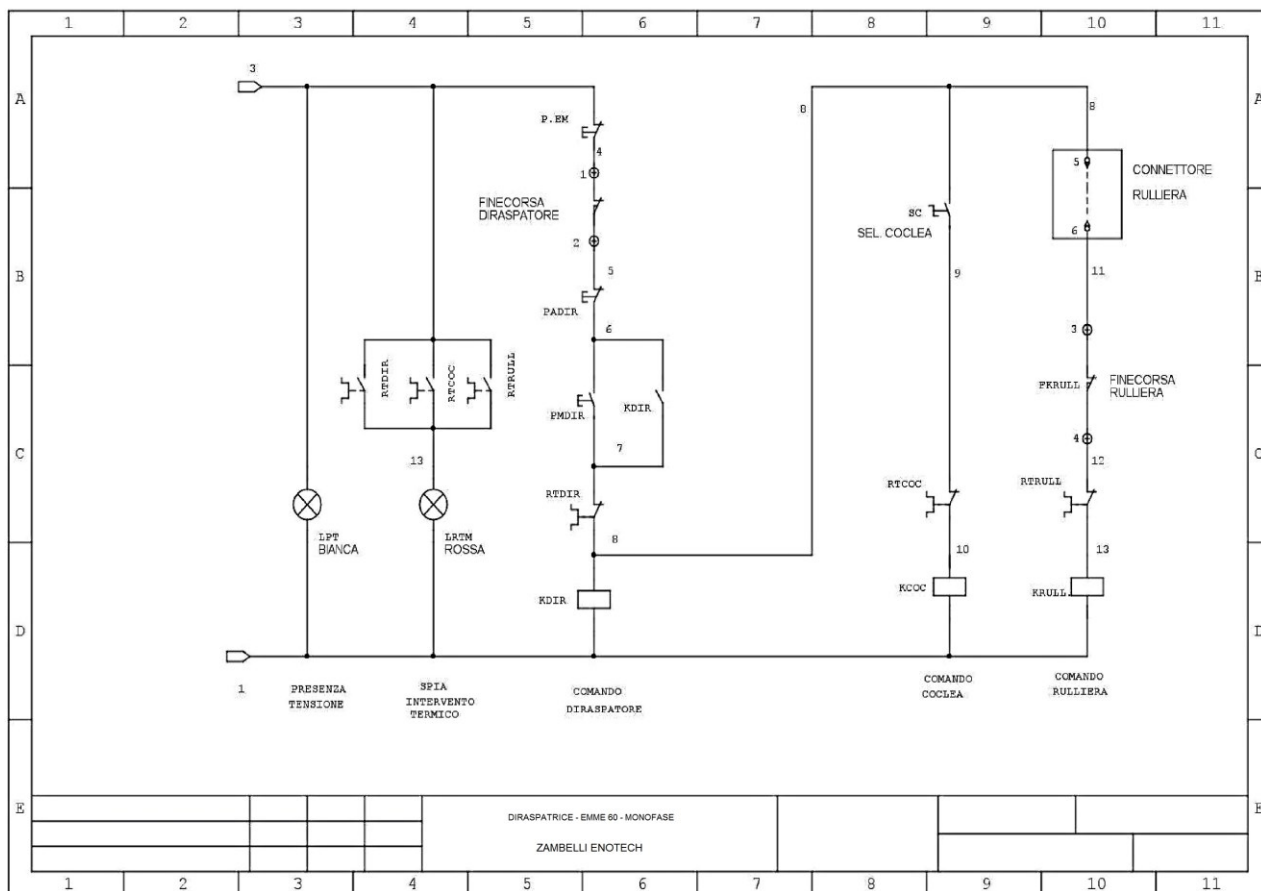
9.3 GENERAL ASSEMBLY

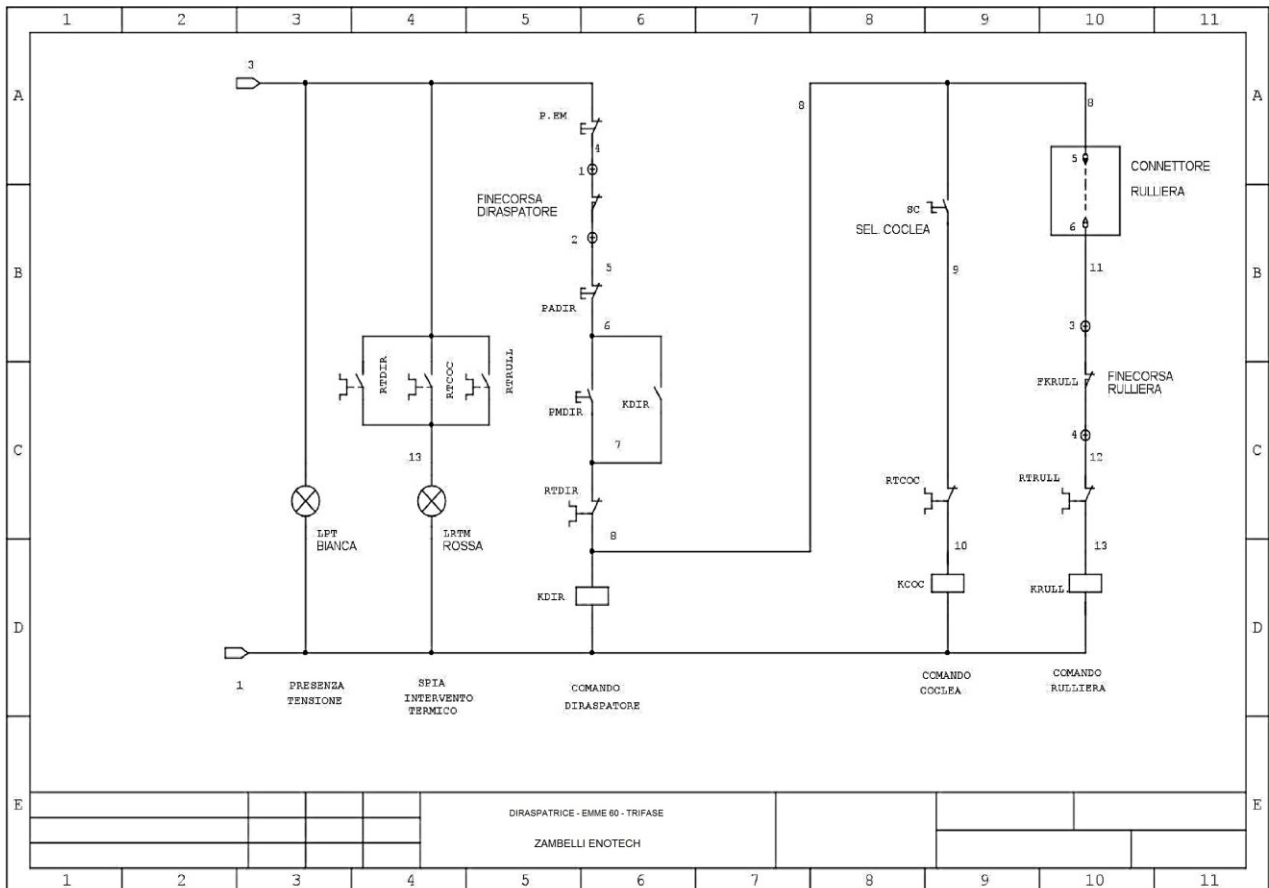
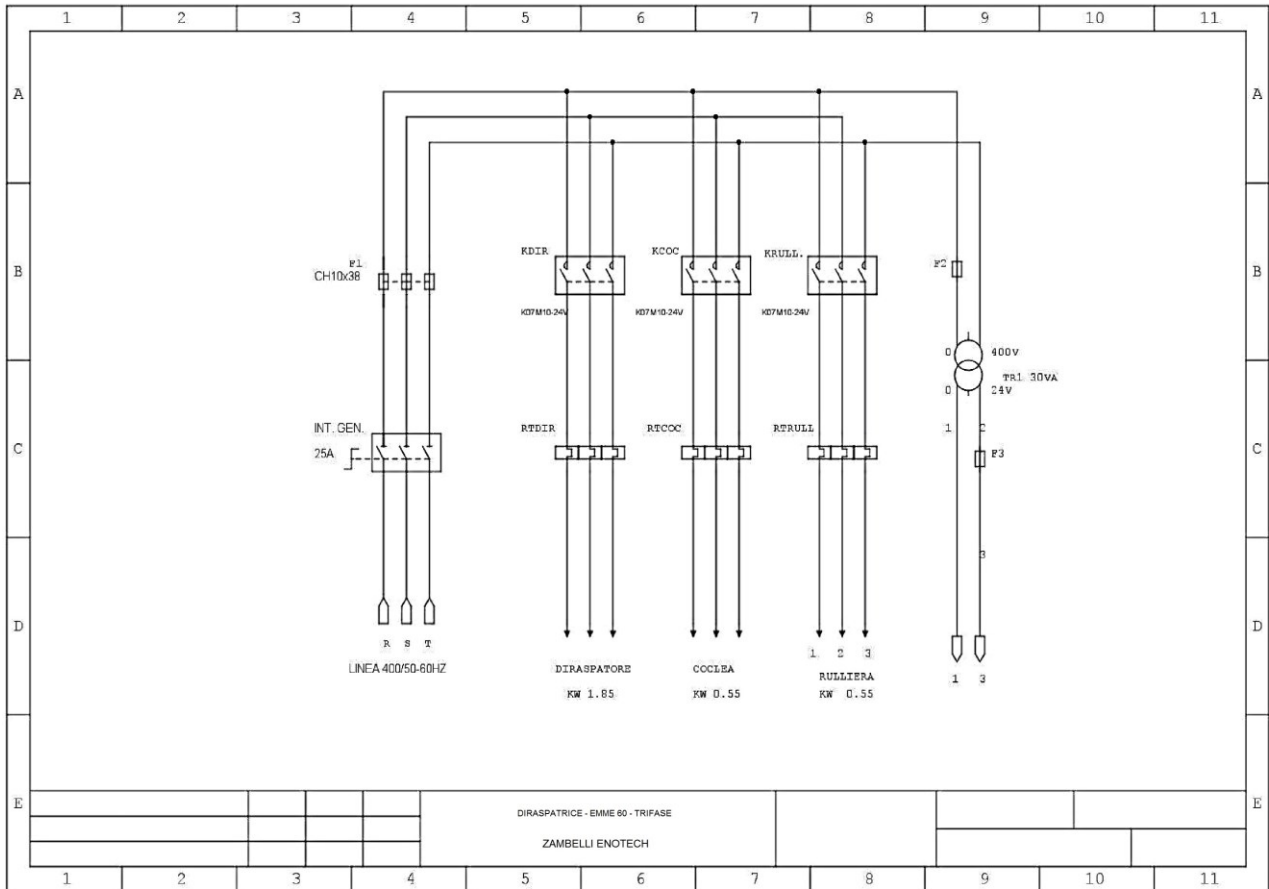


9.4 CRUSHING UNIT ASSEMBLY



9.5 ELECTRICAL SCHEME







10. GENERAL CONDITIONS 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 ENOTECHNICA PILLAN LTD 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, incorrect action, improper use, use of non-original parts, component disassembled, 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 to production without prior notice.



Redatta dalla / Issued by / Ausgestellt durch

ENOTECNICA PILLAN srl

Via chiesa 12 Loc. Rampazzo – 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:

FAVORITA SERIES DESTEMMER-CRUSHER MACHINE

Modelli/Models/Modelle:

60-80-150-200

Matricola/Serial number/Seriennummer:

Anno di costruzione/Year of manufacture/Baujahr

È CONFORME ALLE SEGUENTI DISPOSIZIONI

IS COMPLIANT WITH

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

ORDNUNG CE n° 2023/2006

GUTE HERSTELLUNGSPRAXIS FÜR DIE WAREN IM KONTAKT MIT
LEBENSMITTEL

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

Massimo Pillan

Date

Mod. _____

Serial no





