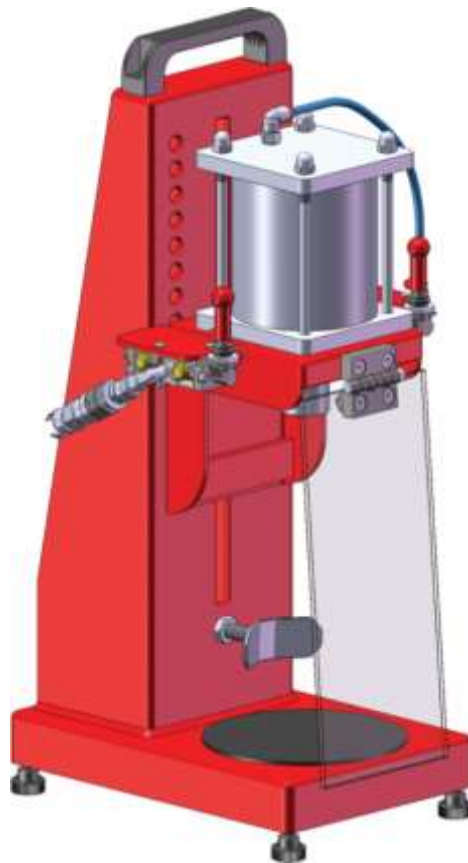




Since 1943, wine, fruit and olive oil equipment

PNEUMATIC CROWN CAPS CORKER

AIR-MATIC



ENGLISH TRANSLATION OF THE
INSTRUCTION MANUAL
AND SPARE PARTS

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0. THE NAMEPLATE ON THE MACHINE



IMPORTANT:

***THIS BOOKLET IS THE PROPERTY OF ENOTECNICA PILLAN.
ANY REPRODUCTION, EVEN PARTIAL, IS PROHIBITED.***

TYPE OF DOCUMENT: **INSTRUCTION MANUAL AND SPARE PARTS**

MACHINE TYPE: **PNEUMATIC CROWN CAPS CORKER**

0. COMPLIANCE WITH COMMUNITY REGULATIONS

This manual has observed the instructions taken from:

REFERENCE	TITLE
CE Directive no. 2006/42	Known as the "Machinery Directive"

1. INTRODUCTION

First of all we thank you for buying one of our products. Since many years our company manufactures wine-producing and grape-processing equipment for small and medium wineries. When we produce our items, we always try to ensure they are practical and safe to use, of good quality and long lasting; thus, please, read the manual carefully to maintain these features.

1.1 MANUAL

This manual describes the PNEUMATIC CROWN CAPS CORKER AIR-MATIC

This manual has been written to allow machine operators to:

- know the operational issues related to the machine;
- work in safety;
- the quality of working process.

Inside this manual, operators will find instructions and information for using and correctly maintaining the machine, as well as safety and injury regulations.



ATTENTION: *before carrying out any operation on the machine, operators must carefully read the instructions in this manual and follow them while executing all operations.*



ATTENTION: *ENOTECNICA PILLAN is not responsible for:*

- *damage caused by using the machine for different aims than those indicated;*
- *damage caused by unqualified personnel who attempt to repair the machine.*



ATTENTION: *with regards to some important European Directive norms that regulate safety at work,*

THE PERSON RESPONSIBLE FOR SAFETY in the factory must:

- *check that the workers in charge of using the machine are capable of understanding and applying the basic existing safety norms, in any working environment.*
- *provide adequate practical training and verify, even through tests, that the operators are capable of running the machine in a correct and safe way, under normal working situations and in emergency situations.*

IT IS MANDATORY TO PRESERVE THE PRESENT MANUAL and all attached documents in an easily accessible place that is near the machine and known to all users. THE MANUAL IS AN INTEGRAL PART OF THE MACHINE FOR SAFETY REASONS.

Therefore:

- It must be preserved intact (in all its parts);
- It must accompany the machine until the machine is demolished (even if the machine is moved, sold, rented, leased, etc.).

If you lose the manual you can order any another copy from the manufacturer or authorized retailer.

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 Client is obligated to buy always original spare parts or spare parts authorized by the manufacturer;
- the disassembly or assembly of parts must be done by qualified personnel, following the manufacturer's instruction;
- the use of no original parts and defective or incorrect assembly relieve the manufacturer from any responsibility.

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.



The personnel, in charge of the operating machine, should know well this manual and all the information relative to safety.

"The improper use" of the machine causes the decay of the guarantee and the full assumption of responsibility on the part of the user.

2. DESCRIPTION

2.1 DESCRIPTION OF THE MACHINE

Air-Matic is a crown-caps corker for crown caps $\varnothing 26$ and $\varnothing 29$ (optional $\varnothing 31$) and for plastic mushroom corks; it's adjustable in height, with the possibility to cork bottles of various heights and diameters:

- Hmin.: 130 mm → Hmax: 410 mm
- \varnothing min.: 40 mm → \varnothing max: 160 mm

The models of corking machine are manufactured in painted or in stainless steel version.

Machine components

The corker is made up of the following machine components as indicated to FIG. I and FIG. II:

A	HANDLE	L	BOTTLE HOLDER
B	HOLES FOR ADJUSTMENT	M	CORKING HEAD
C	LEFT LEVER	N	PLEXIGLASS PROTECTION
D	FIXED FRAME	O	PLEXIGLASS HINGE
E	AIR-COMPRESSED CONNECTION	P	RIGHT LEVER
F	MOBILE HEAD	Q	PNEUMATIC PISTON
G	NUT BOTTLE HOLDER	R	LOCKING KNOB BOTTLE HOLDER
H	SUPPORT PLANE	S	LOCKING KNOB HEAD (F)
I	ADJUSTABLE FOOT	T	LOCKING KNOB HEAD (F)
K	IDENTIFYING LABEL	R.P.	PRESSURE REGULATION

IDENTIFICATION OF
MACHINE COMPONENTS

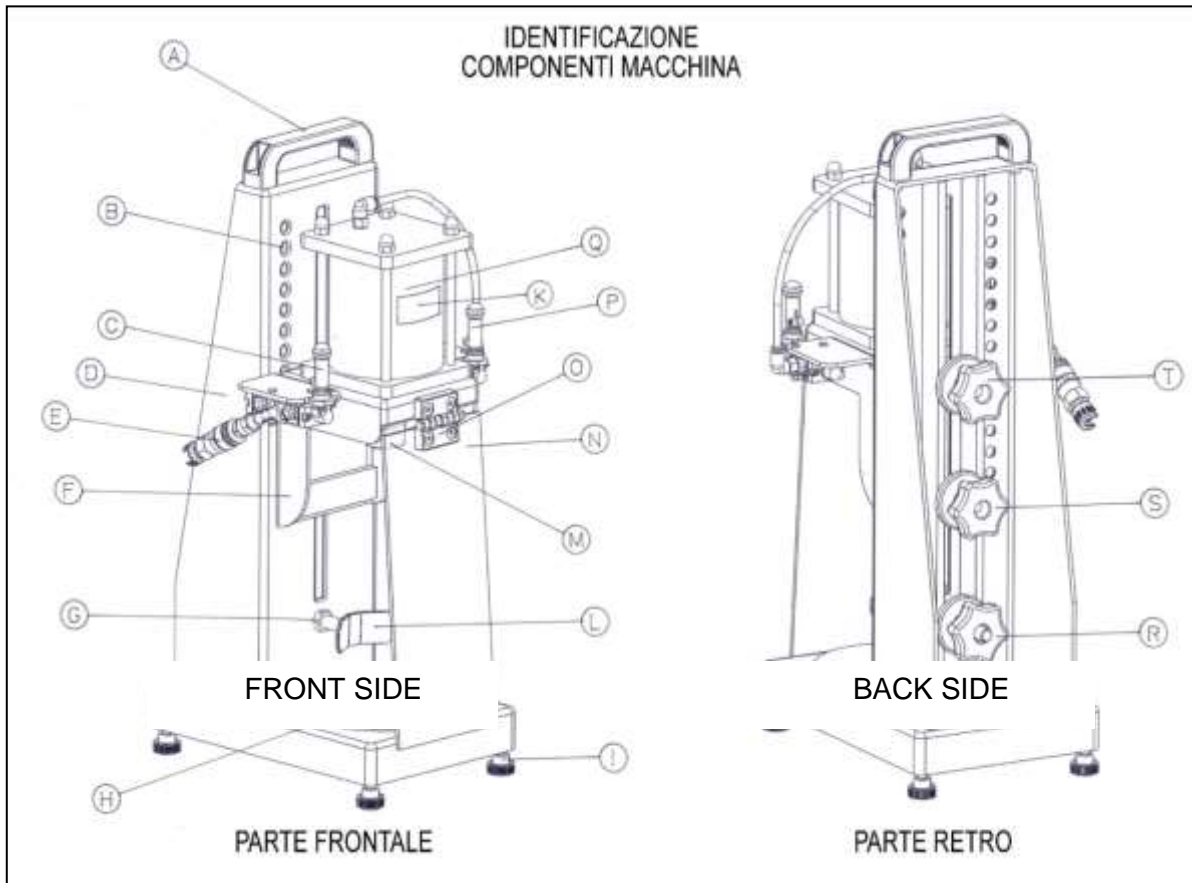


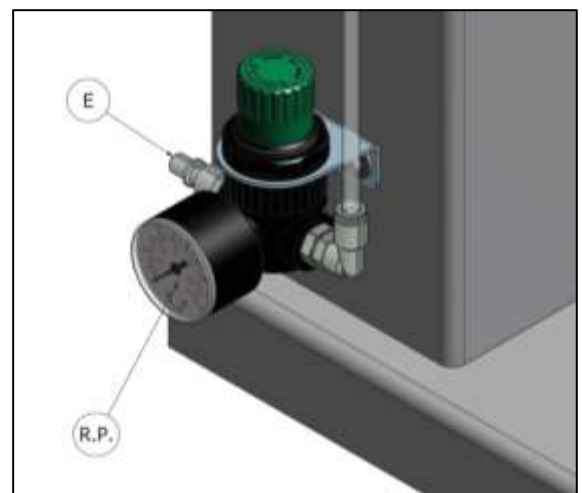
FIG. I



R.P. VERSION (OPTIONAL)

On request, a pressure regulator can be installed on the frame of the corker, in order to control the pressure directly on the machine.

FIG.II



2.2 TECHNICAL DATA SHEET

DESCRIPTION

Length A	mm	300
Width B	mm	200
Height H	mm	600
Weight	Kg	20
Hourly output *	bot/h	500 - 600



* approximate value

2.3 PURPOSE OF USE

The corker AIR-MATIC series are expected for corking bottles containing liquids such as wine, oil, juice, milk, etc.

All working operations must be carried out by one single operator.

It is FORBIDDEN to use the machine for:

- liquids of any type, explosive, inflammable, corrosive, etc.;
- solid products;
- animal products;
- any other different use for which has been created.

3. TRANSPORTATION

The corker is delivered completely assembled (except for the handle A) and packed in a carton box (330x330x580 mm).

Upon delivery, check that the machine was not damaged during transportation and that you receive all the pieces indicated in the shipping papers. In case of damage, it is mandatory to tell the carrier and to immediately inform both the manufacturer and the shipper.

4. SAFETY

4.1 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.

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 in the work place.

4.2 GENERAL RESIDUAL RISKS

Safety measures have been integrated into the design and the manufacture of the machine. However, some risks remain and the operators must be protected from them.



In order to keep to a minimum the possibility of accidents (such as the explosion of the bottle), maintain MAX 5 atmosphere pressures for crown caps and MAX 3 atmosphere for plastic mushroom corks. Therefore, maintain the pressures indicated in the adhesive label K.



IT IS REQUIRED to operate the corker using the both hands, in order to eliminate the crushing risk between the neck of the bottle and the corking head M.



ATTENTION:

- ◆ ***DO NOT use the machine for tasks it is not intended for.***
- ◆ ***DO NOT tamper with the machine and remove safety protections.***
- ◆ ***DO NOT allow the use of the corking machine by children, unauthorized persons, or persons who do not know how to use it.***

4.3 HAZARDOUS MATERIAL RESIDUES

The machine is built with materials which are not dangerous to operators. However, if not properly treated, the waste products that result from processing operations and from maintenance operations can be hazardous to the environment. These materials must be collected and disposed of in accordance with the laws that exist in the country where the machine is installed.

5. INSTALLATION AND WORKING

5.1 MOVEMENT AND POSITIONING



As first operation, once unpacked the corker, assemble the handle A on the top of the fixed frame D, using the two screws provided with the handle, inside the box.

The movement happens in a safe way holding the corking machine through the handle A.

Once arranged the corking machine on a flat surface, proceed to eventual leveling of the frame by adjusting the feet I.

5.2 PREPARATION

1. Mobile head F regulation

Regulate the mobile head **F** in the appropriated position depending on to the height of bottle, leaving a space of 2/4 cm approximately trough the top of bottle and bell.

To do this, unscrew partially the knob **T** and **S** and then move the head **F** up or down depending on the necessity. Ensure that the pins placed on the head **F** go perfectly on the joint holes **B**. Therefore proceed to block the knob **T** and **S**.

2. Bottle holder L regulation

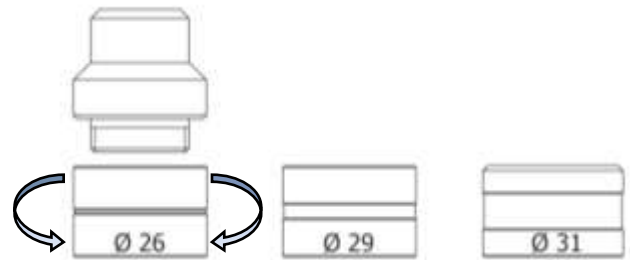
Once regulated the height of the head, proceed to center the bottle, in case the neck of bottle is not perfectly aligned with the corking head **M**.

To do this, unscrew partially the knob **R** and then regulate the bottle holder **L** first loosening the nut **G**. Once centered the bottle, block everything with the knob **R**.

3. Choice bell M

Use the more suitable bell (Ø 26/29/31 mm) depending on the chosen cap for capping.

The replacement happens unscrewing the bell from the corking head and screwing that one in substitution.



5.3 COMPRESSED AIR CONNECTION

Regulate the pressure gauge of the compressor, or of the corker (**R.P.** version), to the pressure indicated on label **K** placed on the piston **Q**.

- Connect the inlet hose from the compressor to the entrance **E** of the corking machine.
- at this point, try to action the corking machine, pulling at the same time the two levers **C** and **P** to check the proper functioning.

5.4 START-UP



ATTENTION: the protection **N** must be in vertical position towards down, if it results too much loosen, tighten the bolt placed on the hinge **O**.

Operating procedure (see FIG. III)

1. position the cap under the bell **M**. The cap remains hung up by means of the magnet placed on it;
2. position the bottle that has to be capped on the support plane **H**, putting it to the bottle holder **L**;
3. pull at the same time the two levers **C** and **P** with both hand;
4. at the end of the corking, release the two levers and remove the corked bottle;
5. repeat the operation for each bottle.

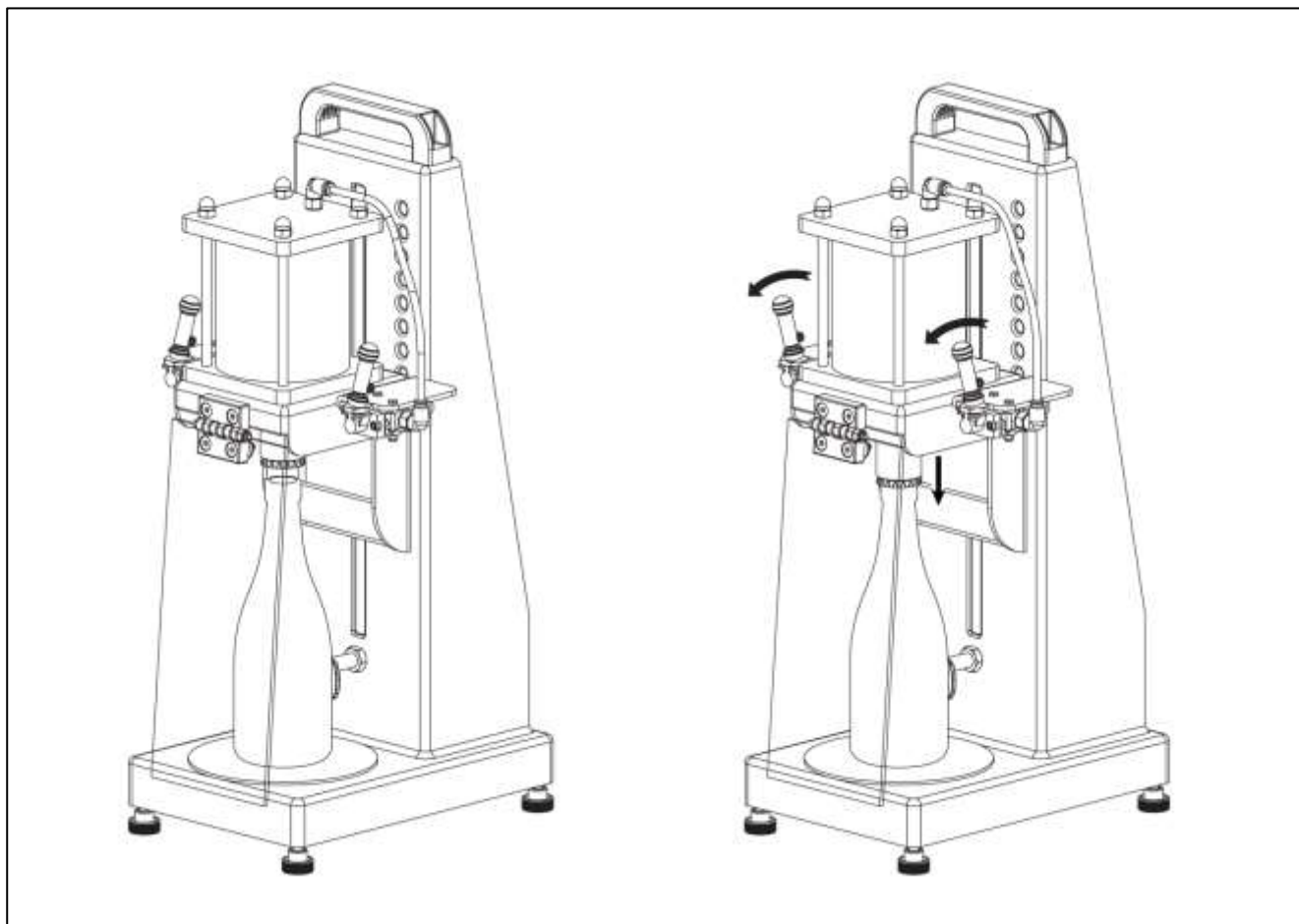


FIG. III

5.5 EVENTUAL CORKING FOR PLASTIC MUSHROOM CORKS

Position the cap in vertical position on the opening of the bottle, pressing it slowly. Center the bottle with the corking head **M**, ensure that there is a right space between the top of the cap and the corking head (approximately 2 cm).

Proceed then to corking, pulling at the same time the two levers **C** and **P**.

6. MAINTENANCE

6.1 ORDINARY MAINTENANCE ACTIVITIES (GENERAL INFORMATION)

For good maintenance:

- use only original spare parts and suitable and in good condition equipment;
- respect the frequency of interventions indicated in the manual for programmed maintenance;

- good preventative maintenance requires constant attention and continuous supervision of the machine. Check immediately the cause of possible anomalies such as excessive noise, overheating, fluid leaks, etc. and remedy.

In case of doubts, consult with the constructor or the authorised assistance centre.

6.2 ORDINARY MAINTENANCE

To keep the machine working at full capacity, please follow the maintenance schedule as indicated. The lacking observance of it exonerates the constructor from any responsibility concerning the warranty.

NOTE: The indicated periodicity refers to normal functioning conditions, i.e. it corresponds to expected and contractually established working conditions.

TYPE OF OPERATION	FREQUENCY	
	START OF WORKING CYCLE	END OF WORKING CYCLE
Safety devices control	X	
Safety devices control	X	
Clean the machine		X
Joint and soldering control	YEARLY	

6.3 CLEANING THE MACHINE

Cleaning the machine permits to remove possible incrustations or deposits which could compromise the optimal functioning of the machine and the processed product.



WARNING: All cleaning and maintenance interventions should be carried out only with the machine disconnected to the compressed air system.



WARNING: waste materials, such as oil, fat, inert material and whatever else should be collected, recycled or disposed of according to the laws in force in the country where the machine is installed.

7. SPARE PARTS



WARNING: to have the correct machine working, it is recommended to always use original spare parts supplied by the manufacturer.

1	FRAME
1/3	HEAD
2/1	PISTON TUBE
2/2A	PISTON PLATE LOWER
2/2B	PISTON PLATE HIGHER
2/3	OR PISTON
2/4	NYLON BUSHING
2/5	GASKET SHAFT
2/6	SHAFT
2/7	GASKET PISTON
3/1	BELL HOLDER
3/2	BELL Ø26
3/3	BELL Ø29
3/4	MAGNET HOLDER
3/5	MAGNET
3/6	SPRING
4/1	VALVE DX 3-WAYS
4/2	VALVE SX 5-WAYS
4/3	VALVE HANDLE
4/4	INLET FITTING
4/5	PNEUMATIC SILENCER
4/6	SWIVEL FITTING
4/7	STRAIGHT FITTING
4/8	TAPERED INLET FITTING
4/9	QUICK COUPLING MALE
4/10	QUICK COUPLING FEMALE
4/11	FITTING WITH MILLED NUT
4/12	PIPE
5	<i>BOTTLE HOLDER</i>
6	<i>RUBBER PLANE</i>
9	<i>FIXING WASHER</i>

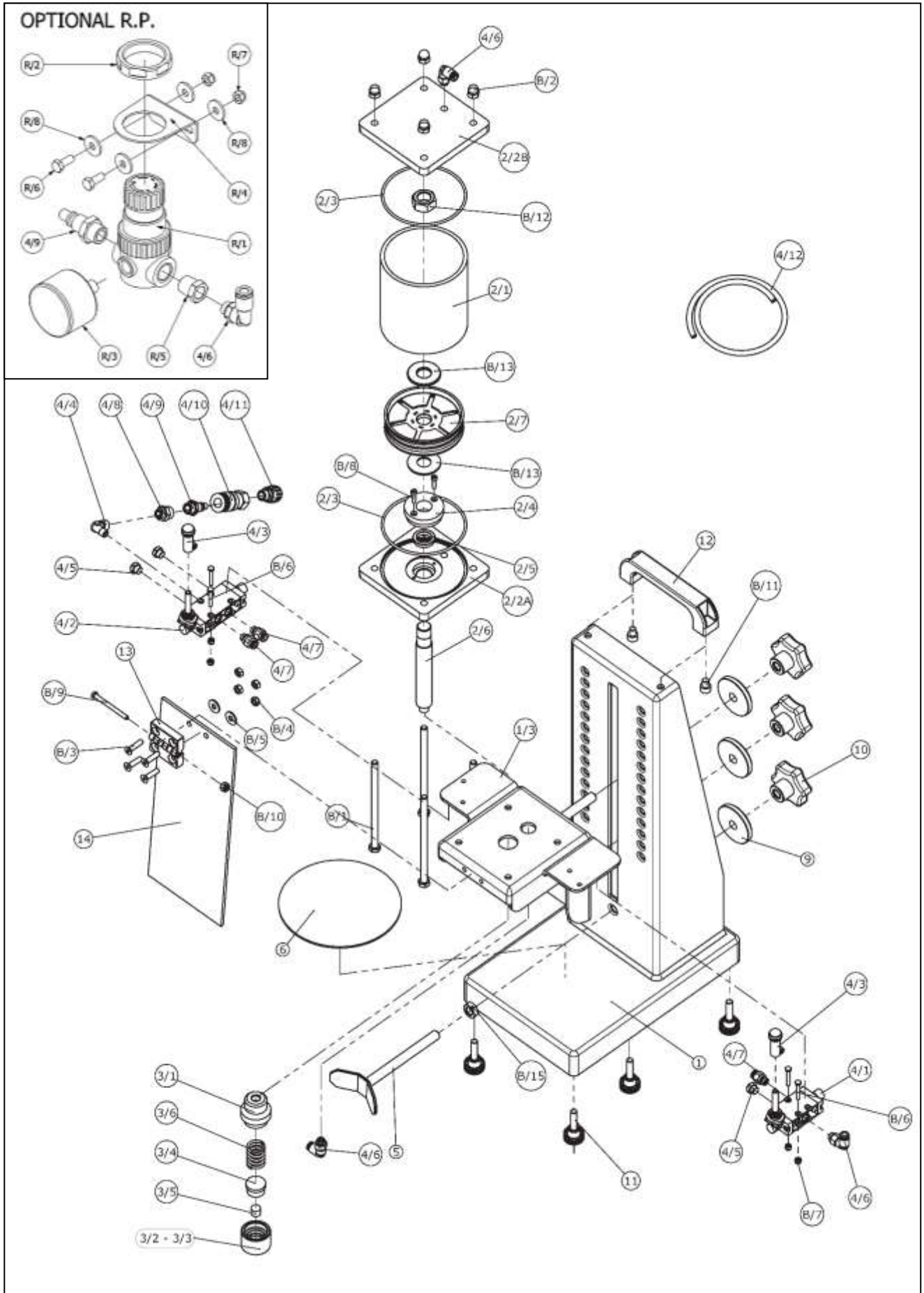
10	<i>FIXING KNOB</i>
11	<i>ADJUSTABLE FOOT</i>
12	<i>HANDLE</i>
13	<i>HINGE</i>
14	<i>PLEXIGLASS PROTECTION</i>

HARDWARE

B/1	<i>SCREW 8x150</i>
B/2	<i>NUT M8 cieco</i>
B/3	<i>SCREW 6x25</i>
B/4	<i>NUT M6</i>
B/5	<i>WASHER Ø6x18</i>
B/6	<i>SCREW 4x30</i>
B/7	<i>NUT M4 SELF-LOCKING</i>
B/8	<i>SCREW 4x18</i>
B/9	<i>SCREW 5x55</i>
B/10	<i>NUT M5 SELF-LOCKING</i>
B/11	<i>SCREW 8x10</i>
B/12	<i>NUT M18</i>
B/13	<i>SPECIAL WASHER Ø18</i>
B/15	<i>NUT M12</i>

OPTIONAL R.P.

R/1	REGULATOR
R/2	LOCKING RING
R/3	GAUGE
R/4	REGULATOR SUPPORT
R/5	M-F REDUCER
R/6	SCREW 5x12
R/7	NUT M5
R/8	WASHER Ø5



8. DISPOSAL AND DEMOLITION

8.1 WASTE DISPOSAL



Waste or scrap substances are produced during the use of the machine in the work process. They must be collected, recycled and disposed of them according to the laws of the country in which the machine is installed. The parts of the machine that have been 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 returned parts have been in any case 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 within this manual has information purposes and is not binding. The company reserves the right to make changes without prior notice.



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

Macchina/Machine:	Tappatore pneumatico / Pneumatic crown caps corker
Modello/Model:	AIR-MATIC
Matricola/Serial number:	_____
Anno di costruzione/Year of manufacture:	_____

**È CONFORME ALLE SEGUENTI DISPOSIZIONI
IS IN RESPECT TO**

DIRETTIVA MACCHINE 2006/42/CE
MACHINE DIRECTIVE 2006/42/CE

Camisano Vicentino li, _____

Amministratore Legale Enotecnica Pillan
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Responsible for the Technical Dossier

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Giorgio Pillan


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WINEMAKING



BREWING



CIDER MAKING



DISTILLING