P35 and P45 Corker

Addendum: Setup and Maintenance

- Read this addendum and the MEP manual carefully before operating the corker.
- One person should be assigned to maintain the corker. Only this primary operator should make adjustments to the corker. This primary operator should train additinal operators. However, adjustments should be made by, or under the careful supervision of the primary operator.

Setup of the Corker

The corker has been setup and tested at St. Patrick's of Texas prior to delivery.

The final adjustments, and the only adjustments, needed are

- 1. Bottle Height Adjustment
- 2. Bottle Diameter Adjustment
- 3. Cork Depth Adustment
- 4. Cork Length Adjustment (only if your cork is NOT 1-3/4" length)

The first three adjustments must also be performed whenever you change bottles. Do NOT make any other adjustments to the corker.

Corker must be off and unplugged when making adjustments or performing maintenance.

- 1. Bottle Height Adjustment: See Fig 1. This adjustment is the most critical and must be performed BEFORE the other adjustments. The top of the bottle MUST be at the indicated level (or slightly higher). The top of bottle must be 3/4" or less below the white cone. See Fig. 2. Loosen the two large jam nuts on the threaded rod below the bottle platform to make this adjustment. *Please note: This adjustment is the most commonly overlooked.* In particular, clients forget to make this adjustment when they change bottles.
- 2. Bottle Diameter Adjustment: See Fig. 2. The back support on the bottle stand should be positioned to center the bottle with the center of the white cone (below the jaws). The white cone will center the bottle, so this does not need to be precise---within 1/4" of center is sufficient.

This manual and parts for Corkers are available online.

www.StPats.com stpats@stpats.com



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Fig. 1. Bottle Height---Top of bottle MUST be at this height or slightly higher.



Fig. 2. Raise or lower bottle stand. Adjust Back Support to match Bottle Diameter.

- 3. Cork Length Adjustment: The corker has been setup for 45 mm (1-3/4") cork length. You need to perform this adjustment ONLY if you are using 2" cork. See Figure 3. Note the gap between the top of the cork and the cork descent tube. Position the cork descent tube such that this gap is about 3/8". Do not open the snapper plastic clamp. Simply twist and push upward on the cork descent tube (while pushing down on the snapper plastic clamp).
- 4. Cork Depth Adjustment: Make this adjustment AFTER the Bottle Height Adjustment. The Bottle Height MUST be correct in order to properly make this adjustment. Raise and lower the cork pushing pin (Fig. 4) to adjust the depth of the cork in the bottle.



Fig. 3. Adjust Cork Descent Tube if Cork Length is NOT 1-3/4"



Fig. 4. Adjust Cork Pushing Pin to change depth of cork in bottle. **ONLY MAKE THIS ADJUST-MENT AFTER BOTTLE HEIGHT ADJUSTMENT.**

Periodic Maintenance

- Keep Top Plate clean. See Fig. 5. Wipe the top plate with clean damp cloth daily or as needed to keep cork dust to minimum. Windex or mild soap solution works well.
- P35 only: See Fig. 6. Check oil level in vacuum pump daily (oil level can be seen through the outer cover with a flashlight). Optimum level is midway in window. Remove plug on top right and fill with quality vacuum pump oil as needed. Change oil annually.



FIG. 5. Keep Top Plate clean.



Fig. 6. P35 Vacuum Pump. Check oil level daily. Fill to mid-level in window.

- P35 Solenoid Valve (and some older models of P45).
 See Fig. 7 and Fig. 8. [Solenoid valve is mounted on left side, at same height as the bottle platform.] Periodically remove solenoid valve stem and clean and lubricate.
- 4. Grease Jaws periodically. **Be** sure unit is off and unplugged. Apply food grade grease to the jaws through opening in top plate. Simply dab with finger. Run unit several times without cork. Now, run several cork thru corker to remove excess grease. Also, apply small dab of grease between cork pusher and post.
- Lubricate moving parts annually. See Fig. 9 and Fig.
 10. Remove front and back covers. Lubricate all moving parts. Aerosol spray of lithium grease works well.

Fig. 9. Front of corker. Lubricate all moving parts annually. Be sure to lubricate the vertical rod (between the two large springs). The bottle platform moves on this rod.

Fig. 10. (Far right.) Back of corker.



Fig. 7. P35 Solenoid Valve. Remove nut, casing, and then valve stem.





Fig. 8. Valve Stem removed. Clean the rubber-tipped end and inside valve black as needed.



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DO NOT

- 1. DO NOT use OZONE to clean a corker. Ozone will destroy all rubber and plastic components and should NEVER be used on equipment with rubber or plastic components.
- 2. DO NOT use a HOSE or PRESSURE WASHER to clean a corker. Simply wipe down with clean damp cloth. Pressure washers should NEVER be used on equipment with bearings or electrical components.
- 3. DO NOT use METABISULFITE (or any harsh chemicals) for cleaning or sanitizing. Metabisulfite is not a sanitizer nor a cleaner and should NEVER be used as such. Metabisulfite is corrosive to most metals including stainless steel.
- 4. DO NOT change any parameters of the inverter.
- 5. DO NOT remove the jaws or make any adjustments to the corker except those on the previous pages. Contact St. Patrick's in advance if you believe some other adjustment needs to be performed.

Problems and Solutions

Problem: Nothing happens when you push the microswitch or start buttons.

Solution 1: Emergency Stop button is pushed in. Pull it out.

Solution 2. One or both interlocks is open. Close lid on hopper to activate one interlock. Clear safety shield must be in place to activate the second interlock.

Problem: Cork not pushed into bottle far enough.

Solution 1: BOTTLE HEIGHT IS TOO LOW. This is the most often misdiagnosed problem. Be certain the BOTTLE HEIGHT IS CORRECT, THEN AND ONLY THEN ADJUST THE CORK PUSHING PIN.

Solution 2. Cork pushing pin is too high.

Problem: Cork does not come down the cork descent tube.

Solution: Small spring (Tap0008) inside hopper is broken. Replace spring. (available online).

Problem: Solenoid valve sticks open, or will not open.

Solution: Remove solenoid shaft and clean and lubricate. If necessary, disconnect tubing (push-in fittings) and flush solenoid body with compressed air.

Problem: Bottle Stand does not move up and down correctly, or swings side to side easily. Solution: Large bottle stand springs (Tap0011) have broken. Replace the springs. (available online). [Note that the corker will operate fine with only one of the springs. These springs are part of the safety system to prevent bottle breakage.] To replace a spring. Hook bottom of spring first. Grab top of spring below hook with needle nose pliers and pull upward. This requires a bit of strength.

CONDITIONS OF SALE AND WARRANTY

- 1. Read carefully this operator's handbook before operating our P35 corking machine.
- 2. M.E.P. guarantees his P35 corking machine in case of breakages caused by faulty components or incorrect assembly.
- 3. Our P35 corking machine has a 12-month warranty. 12 month period begins on shipping date from St. Patrick's of Texas. This guarantee is valid only for the first owner of the corking machine.
- 4. Warranty only consists in replacing the damaged parts and it does include neither refunds for losses caused by the shutdown of the machine nor any cost of labour or any transport cost to send the filling machine to a repair shop.
- 5. Any repair or modification made to the machine by unauthorized personnel will make the warranty void.
- 6. We cannot be held responsible for damages due to incorrect use of the corking machine, or failure to carry out maintenance and lubrication, or problems or damage incurred during transport.
- 7. M.E.P. reserves the right to introduce changes without previous notice to the P35 corking machine; however, the supply of spare parts of the previous models will be guaranteed.

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DESCRIPTION OF THE P35 CORKING MACHINE

Our P35 corking machine meets the requirements of those wine-growers who need a rapid and precise corking.

Our P35 corking machine is almost entirely made of stainless steel to make cleaning easier. Moreover all those parts which could come into contact with the corks are made of materials that do not react with the air (such as stainless steel, plexiglass, chromiumplated steel), in order to prevent all chances of polluting corks with rust splinters or whatever other substances bad for health. Even the internal mechanisms, such as connecting rods and levers, are galvanized. All the parts which come into contact with the bottle are made either of rubber or pvc to avoid the breaking off of splinters from the glass.

The mechanisms that must bear heavier loads are supported by ball-recirculating or roller-recirculating elements in order to guarantee both a higher precision of functioning and a higher resistance to wear.

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

SAFETY SYMBOLS:



General danger



Caution: refer to the operator's handbook





Caution: 230 Volt tension.



Caution: rotating gears. Severing of fingers.

OPERATING DIRECTIONS

Our P35 corking machine is provided with an upper cork container which is fitted up with a mechanical mixing device that lines the corks up and pushes them through the descent duct for the corking to be carried out successfully. This corking machine positions the cork within jaws which squeeze it down to the size of the neck of the bottle. In this way less stress is needed to push the cork down into the neck of the bottle with the advantage of not damaging the cork itself that will expand once it is inserted and ensure a good seal.

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

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



Picture 1.

TECHNICAL DETAILS

Standard equipment:

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

Optional equipment:

- cork descent duct and cork pusher for corks with diameter up to 28 mm.

P35 corking machine

Height: 1810 mm. Width: 520 mm.

Length: 560 mm.

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Weight: 126 kg.

<u>Mono-phase motor</u>: Feeding: 110 Volt, 60 Hz Speed rotation: 1380 r.p.m. Power: 0,75 Kw

Screw reducer without end: reduction ratio 1/40

INSTRUCTIONS FOR USE

- Positioning. The P35 corking machine should be placed on an even ground.

Make sure that the screws which hold the safety guards are screwed tight, especially those which hold the switch-board.

- Clean all the parts that come into contact with the corks, such as the cork descent duct, cork pusher, jaws, cork-pushing pin and cork container (see picture 1).

- Check that no foreign matters which could compromise the good functioning of the machine are either inside the cork container or inside the jaws.

- Take off the antiscratch blue nylon film from the front plastic safety guard, tighten the fasteners and make sure the pin can activate the safety sensor (for the sensor of the jaws and the plastic pin of the safety guard, see picture 2).

- Adjust the height of the bottle platform by undoing the two bolts (see picture 2) which hold it tight, then re-tighten the bolts so that the top of the bottle is near the bottle-height line underneath the jaws.



Picture 2.

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

Connect the feeding cable to a 110 volt current-tap, turn clockwise the quick-stop button of the switch-board and turn the starting switch to position 1 (see picture 4). Now a green light should be lit and the corking machine can be started by pressing the two starting push-buttons located on the sides of it (see picture 1).



Picture 3.

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CAUTION

The corking machine can be used by only an operator at a time and no one else should be near when the feeding cable is connected and the corking machine is operating. In order to prevent any accident the two starting push-buttons must be kept pressed and

both hands must be kept in this position until the corking operation has been carried out.

VACUUM / AZOTE

To suck up the air and obtain some depression between the cork and the wine, it is enough to turn the vacuum / azote switch until the green vacuum indicator lights up (see picture 4). By just pressing the starting push-buttons, it is possible to get both the bottles corked and some depression inside them. The depression is obtained by creating vacuum inside a tank by means of a pump and putting in transmission this tank with the bottle during the last part of the corking operation, that is when the bottle is in its upper position and is about to be corked. The vacuum level inside the tank is visualized on the vacuometer and it is adjustable through the special knob (see picture 5: vacuum regulator). The vacuum level is proportional to the depression inside the corked bottle. It is advisable to keep the vacuometer on a value between -0.7 / -0.9 for corks and on a value between -0.6 / -0.8 for synthetic stoppers. Once the bottle is corked the depression inside the bottle can reach -0.4 bar compared to the atmospheric pressure.

Otherwise if you want to put in azote before the corking, connect the azote feeding hose to the special connection (see picture 5). Then turn the azote / vacuum switch to light the green azote indicator (see picture 4). In this case, the pressure can be adjusted through the regulator located on the azote bottle. It is advisable not to set values too high, such as 0,3 bar above the atmospheric pressure.



Picture 5.

CAUTION

It is important to check the oil level of the air-pump before starting work. The oil level of the pump can be checked through a round indicator that can be seen through the fissures of the wheeled support (see picture 5: oil level of the pump); in order to obtain proper functioning, the oil level inside this indicator must be at about half-way. The oil level has to be checked at least every 20 working hours.

FAULTS AND REMEDIES CHECK LIST

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

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

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

IMPORTANT

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

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



Picture 6.

- If the corks don't go down the cork descent duct correctly open the lid of the cork container and mix the corks.

- In case the corks are not picked up precisely by the cork pusher, it is necessary to adjust the stroke of the cork pusher itself (the cork pusher is fastened to the upper plate of the jaws) (see picture 6: screws of the jaws). To do this, the six upper screws of the jaws must be loosened and the upper plate of the jaws can be moved towards the corking machine or in the opposite direction. Tighten the screws and start the machine; if the result is not satisfying, repeat the operation.

- If it is needed the cork to be inserted deeper or higher in the neck of the bottle, the fastening nut must be loosened and the cork-pushing pin turned: the last is threaded then it can be moved up and down. Before starting the machine again, the fastening nut must be tightened (see picture 6).

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

Our P35 corking machine is set to compress the corks to a diameter of 16 mm.

- When the jaws are tightened and the cork-pushing pin starts to push a cork down, it may happen that the bottle-stand cannot keep its position and tends to go down so that it doesn't allow the cork to be fully inserted. In this case it is the ascent system of the bottle stand that needs maintenance. It is necessary to remove the bottle stand by loosening the bolts; the mobile guard plates and the lower guard plate must be removed too (see picture 7): the cylindrical rod on which the bottle stand moves up and down must be cleaned (see picture 7). It is advisable to use a dry cloth and rub vigorously to remove whatever dust. Then it's a good rule to lubricate the cylindrical rod with a drop of oil (and not more, one should never exaggerate with the lubrication). In case the machine vibrates a little, one should lubricate the inside of the jaws and let the machine do a couple of blank strokes. Before starting work it is better to clean the jaws to prevent the oil from dirting the corks (see picture 1).

If the vibrations continue it is advisable to loosen the bolts of the back guard (reference 108 on the table "Components of the P35 corking machine") and lubricate all the pins and bearings inside. In case the problem persists turn to the manifacturer.

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Picture 6.

CAUTION

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

MAINTENANCE

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

- take off the back plate (reference 108 on the table "Components of the P35 corking machine") and lubricate the bearings, the slide and the pins inside the machine;
- clean the jaws from any cork dust;
- lubricate the inside of the jaws and remove the excess oil before starting work.

At the end of each season we recommend to:

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

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ELECTRIC SYSTEM





ELECTRIC SYSTEM FOR VACUUM



POS.	DESCRIPTION	REF.	POS.	DESCRIPTION	REF.
1	0,75 KW motor	tap0201	35	Base	tap1028
2	Reducer	tap0202	36	Push-button sensor	tap0225
3	Flange	tap0203	37	M4x30 screw	tap0309
4	Motor guard	tap1317	38	Support	tap0502
5	Right side plate	tap1301	39	10 mm. diam. pin	tap1024
6	M10x25 screw	tap0301	40	M10 washer	tap0310
7	M8x16 screw	tap0302	41	10 mm. diam. elastic ring	tap0210
8	Washer	tap0303	42	Cork-pushing pin	tap1315
9	M10 nut	tap0304	43	M18 nut	tap0326
10	SBPF 205 support	tap0204	44	Connection	tap1313
11	8x7x40 tongue	tap0205	45	Side plates	tap1312
12	Cam shaft	tap1031	46	M12 nut	tap0311
13	HK 6020 roller-shell	tap0206	47	Upper safety guard	tap1319
14	Engine connecting rod	tap1005	48	Connection	tap1043
15	60 mm. diam. elastic ring	tap0207	49	Lever	tap1304
16	Spring	tap0011	50	Connecting rod	tap1336
17	M8x30 cylindrical head screw	tap0305	51	15 mm. diam. pin	tap1023_2
18	M8 nut	tap0306	52	15 mm. diam. elastic ring	tap0211
19	M6 threaded pin	tap0513	53	Spacer	tap1007
20	Connecting rod	tap1308	54	18 mm. diam. pin	tap1003
21	Reference for bottle	tap0508	55	Spacer	tap1322
22	M10 washer	tap0307	56	Spacer	tap1323
23	Connection	tap0505	57	15 mm. diam. pin - short model	tap1023_1
24	Brake	tap0506	58	Spacer	tap1329
25	Brake connecting rod	tap0507	59	15 mm. diam. pin - long model	tap1324
26	Bottle platform-holder	tap0504	60	Pin	tap1325
27	Handgrip with M8x16 screw	tap0208	61	Connecting rod	tap1307
28	Spring	tap0006	62	Lever	tap1305
29	Bottle platform	tap0509	63	Cork descent duct	tap1213
30	M8x20 screw	tap0308	64	Connection	tap0213
31	Back plate	tap1032	65	Slide	tap1211
32	Threaded spacer	tap1036	66	SBPF 203 support	tap0214
33	Front plate	tap1025	67	Right side plate	tap1214
34	Cylindrical rod	tap0501	68	Tongue	tap1210

POS.	DESCRIPTION	REF.	POS	. DESCRIPTION	REF.
69	Spring	tap0008	103	Spring	tap0004
70	Spacer	tap1212	104	Cone	tap0713
71	Left side plate	tap1215	105	Block	tap0719
72	Shaft	tap1209	106	Lower safety guard	tap1320
73	Cork container	tap1201	107	Mobile upper safety guard	tap0510
74	Pinion	tap0215	108	Back safety guard	tap1321
75	Threaded handgrip	tap0216	109	M4x10 cylindrical head screw	tap0327
76	Left flank	tap1302	110	M8x20 cylindrical head screw	tap0334
77	Sensor	tap0217	111	M5x45 cylindrical head screw	tap0315
78	Sensor guard	tap0218	112	M5 nut	tap0316
79	SKF 4302 bearing	tap0226	113	M8x10 screw without head	tap0317
80	Sensor support	tap1018	114	M4x6 countersunk head screw	tap0336
81	M6x20 cylindrical head screw	tap0312	115	M5x30 screw	tap0319
82	SBPF 204 support	tap0219	116	M10x20 cylindrical head screw	tap0328
83	End of stroke cam	tap1019	117	M6 nut	tap0321
84	Spacer	tap1029	118	5x30 elastic pin	tap0224
85	Pinion	tap0220	119	M4 nut	tap0329
86	8 mm pitch chain	tap0221	120	M8x8 countersunk head screw	tap0322
87	Chain guard	tap1316	121	M6x25 screw	tap0335
88	Connection	tap1337	122	Electric panel	
89	Push-buttons	tap0227	123	M6x12 screw	tap0324
90	Plaastc guard	tap0714	124	M4x16 contersunk head screw	tap0325
91	Spring	tap0007	125	Washer for M16 screw	tap0330
92	Cork pusher	tap0801	126	M5x20 cylindrical head screw	tap0331
93	SKF 625-2Z bearing	tap0228	127	Spacer	tap0716
94	M8x16 cylindrical head screw	tap0313	128	M6x8 screw without head	tap0332
95	Upper plate	tap0709	129	M5x12 countersunk head screw	tap0333
96	Fork	tap0702	130	Fork	tap1310
97	Prism for jaws	tap0701	131	Moving part	tap0229
98	Spring-loaded angle bar	tap0705	132	Slide	tap0230
99	Threaded angle bar	tap0704	133	Wedge	tap1309
100	Side plate	tap0706	134	Plate	tap1314
101	Lower mobile guard	tap0512	135	Bushing	tap0514
102	Lower plate	tap0708	136	M18 threaded bar	tap0231
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COMPONENTS OF THE P35 CORKING MACHINE

COMPONENTS OF THE WHEELED SUPPORT



POS.	DESCRIPTION	REF.
1	Frame	tap1330
2	Back plate	tap1332-1
3	Front plate	tap1332
4	M6x25 stainless screws	tap0347
5	Washer for M6 screw	tap0330
6	M8x16 stainless screw	tap0302
7	Air-pump	tap0232

POS.	DESCRIPTION	REF.
8	Vacuum tank	tap0233
9	M12 nut	tap0346
10	Washer for M2 screw	tap0345
11	M12x35 screw	tap0344
12	Plastic wheel	tap0238
13	Valve 1/2 for gas	tap0239
14	Stainless steel M6 nut	tap0321
15	Tank connection surface	tap1331



Electric system



















Electric system for vacuum

