

CONDITIONS OF SALE AND WARRANTY

1. Read carefully this operator's handbook before operating our Mbl 100 Monoblock.
2. M.E.P. guarantees his Mbl 100 Monoblock in case of breakages caused by faulty components or incorrect assembly.
3. The Mbl 100 Monoblock has a 24-month guarantee which starts from the first operating of the machine (as long as it is within the next 20 days from its leaving our factory). 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 stopping of the machine nor any cost of labour or any transport cost to send the corking machine to a repair shop.
5. Any repair or modification made to the machine by unauthorized personnel will make the warranty decline.
6. We cannot be held responsible for damages due to incorrect use of the corking machine, lack in carrying out the maintenance operations or problems arisen during transport.
7. M.E.P. reserves the right to introduce changes without previous notice to the Mbl 100 Monoblock; however, the supply of spare parts of the previous models will be guaranteed.

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1. DESCRIPTION OF THE Mbl 100 MONOBLOCK

Our Mbl 100 Monoblock is an automatic machine made of a filling machine and a corking machine.

The standard machine is provided with a gravity filling system; so, it is good for the bottling of products not too thick, such as wine. In the corking machine, it can be used corks or synthetic stoppers close to the neck of the bottle.

As an optional equipment, it is possible to get the Monoblock with a vacuum-operated filling system; this system allows you both to increase the output of the Monoblock and bottle thicker products, such as oil, which require corks close to the neck of the bottle.

As far as the corking is concerned, it is possible to provide the machine, as an optional equipment, with an azote device (to put azote into the bottles) or an air-pump (to make the vacuum between the wine and the cork before the corking).

In the standard version of the Monoblock, bottles must be manually pushed into the central star; as an option, it is possible to equip the machine with a bottle-conveyor band which pushes the bottles into the star automatically. In this case, bottles must be placed on this band, paying attention that there is always a minimum number of them.

The Monoblock is placed on wheels, but if it is necessary it is possible to replace them with plastic feet to adjust the height of the machine.

Our Mbl 100 Monoblock is almost entirely made of stainless steel. Moreover all those parts which could come into contact with the product or the corks are made of materials that do not react with the air (such as stainless steel, plexiglass, chromium-plated 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 elements in order to guarantee both a higher precision of functioning and a higher resistance to wear.

Safety symbols:



General danger



Caution: refer to the operator's handbook



Caution: 230 Volt tension.



Caution: rotating gears. Severing of fingers.

2. OPERATING DIRECTIONS

The main part of our Mbl 100 Monoblock is a central star inside which the bottles are placed and turn. This star has an intermittent rotatory motion which allows for the bottles to pass from the entrance point to the filling machine, then to the corking machine and the gathering platform at the end.

The filling machine is made of an accumulation tank where is sent the product that must be bottled and a stainless steel element where are located the five spouts for the descent of the

The corking machine operates only when a bottle reaches the bottle platform; on the top of that, there is a corks container which must be regularly filled. This corks container is fitted up with a mixing device that lines the corks up and pushes them through the descent duct in the correct position for the corking to be carried out successfully (see picture 1).



Picture 1.