

ENO-10

One person should be assigned to maintain the destemmer/crusher. This person should train other operators. All maintenance should be performed by the primary operator only.

Setup of the Destemmer/Crusher

The unit has been tested at St. Patrick's of Texas prior to delivery.

The *only modifications needed are*

1. Change electrical plug to match your circuit.
2. Wash the unit with mild detergent prior to first use to remove fabrication oil. Do not pressure wash bearings, electrical components.

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

Start up.

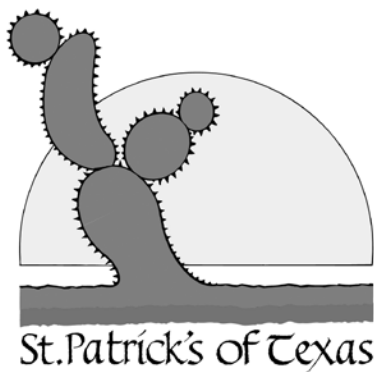
Be certain the hopper is empty.

Plug in power cord. 110 V.

Turn on motor.

Tips on Operation

1. Feed grapes evenly and continuously into the hopper.
2. Stop unit if hopper will be empty for more than 30 seconds. Most 'jacks' are result of continuing to run unit without fruit in the hopper.
3. Start unit empty.
4. Avoid long or small wire extension cords.



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This manual, the schematic and parts are available on-line.

Cleaning

1. Cover motor with plastic before washing down. **DO NOT CLEAN MOTOR OR ELECTRICAL BOX WITH HOSE OR PRESSURE WASHER.**
2. See Figures 1. Loosen (do not remove) nuts on each side and remove the cover. See Fig. 2. Remove the 2 nuts and then slide out the destemming basket. This provides easy access to clean all components. Do NOT pressure wash bearings. Do not remove lubricant from chains and gears.
3. Wash with clean (hot if possible) water after each use.



Fig. 2. Loosen the nut indicated by the red arrow (and the nut on other side). Then slide the cover off.

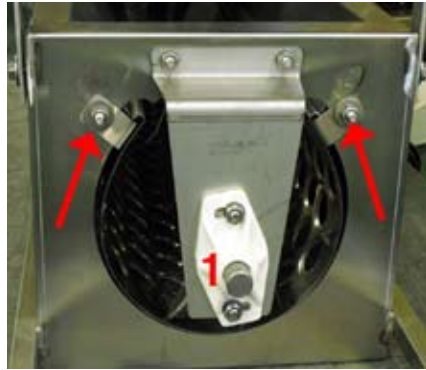


Fig. 3. Remove the two nuts indicated by the arrows. Now slide the basket out. ["1" indicates a shaft/bushing lubrication point.]



Fig. 4. Destemming basket removed.



Fig. 5. Lubricate bushing indicated by the arrow annually. See also "1" in Fig. 2.

Lubrication

1. General rule of thumb: 'If it moves, grease it'.
2. Use food grade lubricant on parts that make contact with the grapes. You do not need food grade grease on the chains and gears under the end cover (Fig. 6).
3. There are rotating shafts in the hopper and destemming basket. The ends of these rotating shafts should be lubricated annually. See Fig. 3 (destemming shaft) and Fig 5 (auger in hopper). Lubricate the shaft/bushing at least once annually. It is best to lubricate after cleaning and before storing the unit. There are other similar lubrication points.
4. See Fig. 6. Remove the stainless cover from motor end of the unit after each season. Lubricate chains, gears but not the V-belts. Do not wash down this area.



Fig. 6. Remove end cover annually and lubricate chains and gears. To not grease the V-belts. Do not wash down these components.

Storage during off season.

Run the unit about one month after the end of the season. Also, run it two months prior to the season. This will protect against bearings freezing up (if penetrated by moisture) and also provide ample time to make any repairs prior to harvest.

DO NOT

1. DO NOT use OZONE. 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 motor or electrical panel or bearings. Pressure washers should NEVER be used on 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.