

Jolly 35

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

Setup of the Destemmer

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.

Attach hose to 2.5" Triclamp outlet. Fig. 2.

Plug in power cord. 230 V, single phase.

Emergency Stop must be pulled out. (large red button in Fig. 1)

Turn on motor.



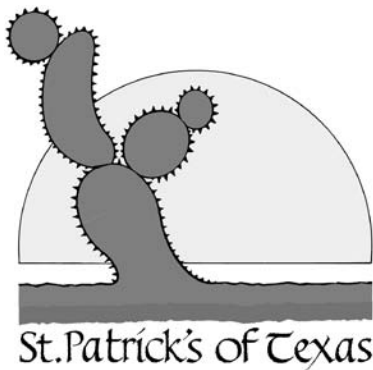
Fig. 2. Outlet for built-in must pump. 2.5" TC. *Be certain that liquid is drained from the pump after each use and cleaning.*



Fig. 1. motor and power switch.

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. Drain must pump after each use and cleaning.
5. 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 3 and 4. Remove destemming basket and open top of unit. 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. Never leave product, water or chemicals in the must pump. Tip unit to drain must pump.



Fig. 3. Remove the two black knobs and pull out the destemming basket. [“1” is a destemming shaft/bushing lubrication point.]

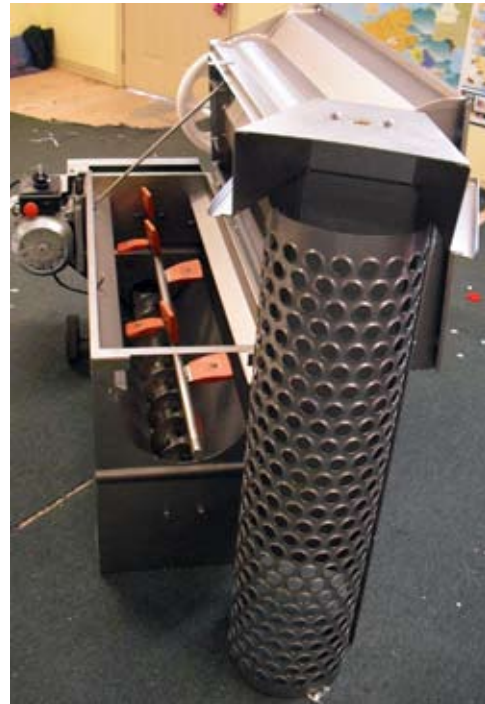


Fig. 4. Destemming basket removed.

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, destemming basket, and lower section feeding the must pump. The ends of these rotating shafts should be lubricated annually. See Fig. 3 (destemming shaft) and Fig 5 (auger in hopper). Lubricate the shaft at bushing at least once annually. It is best to lubricate after cleaning and before storing the unit. There are several other similar bushing/bearing-to-shaft lubrication points.
4. 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.

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.



Fig. 5. Auger/bushing lubrication point.

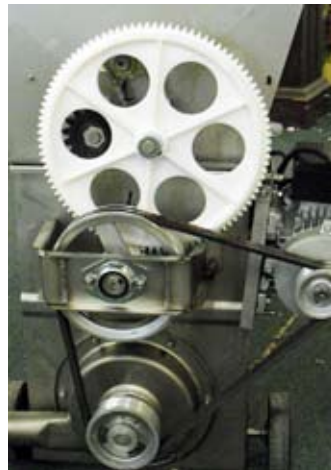


Fig. 6. Remove end cover annually and lubricate chains and gears. To not grease the V-belts. Do not wash down these components.

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.
4. Do NOT leave liquid in the must pump during the off season. This may corrode the must pump bearing.