

DIRECTIONS FOR USE

Before using ENOLMATIC, carefully read these directions for use, using the table enclosed. Make sure that voltage shown on the data plate - to be found on the bottom - corresponds to your home supply.

- Fig. 1 - Fasten ENOLMATIC to a table with clamp 'C'.
- Fig. 2 - Connect transparent hose "B" to fitting "B" on the cover of bowl "D" and black hose to fitting "A" on bowl cover.
- Fig. 3 - Assemble the rigid suction pipe. The "Z" end side (suction control) must be set to **allow for fluid flow**.
- Fig. 4 - Connect the ENOLMATIC nozzle with the transparent 2 m. pipe supplied with the suction pipe
- Fig. 5 - Insert the plug and switch ENOLMATIC on by pressing switch "F".
- Fig. 6 - Place the suction pipe into the demijohn (or container). Be sure not to place the "Z" end in a way lees or sediments may be sucked in.
- Fig. 7 - Place the bottle mouth under the "G" nozzle and the bottom on the ENOLMATIC base. When the bottle is in this position the "H" lever must be in a horizontal position or slightly higher. For exact lever position, adjust the rod height as indicated in fig. 8 and 9.

Fig.8 e 9 - To raise or lower the "L" lod, depending on the type of bottle used, simply press inwards the "X" button. Turn the "M" knob clockwise to increase the rod height and counter-clockwise to lower it until perfect adjustment. This is achieved when the "H" lever is a horizontal position. Push the "M" knob inwards to lock the rod.

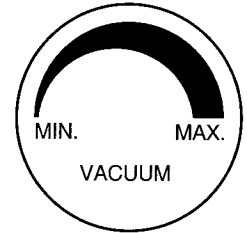
Fig. 10 - To adjust the filling level in the bottle, act on the "N" nut of the nozzle. The minimum distance between fluid level and bottle edge (**maximum filling**) is obtained by pulling downwards the "Q" check nut while turning the "N" nut until the "R" position is reached. The maximum distance between fluid level and bottle edge (**minimum filling**) is obtained by leaving the nut in "P" position. Intermediate filling levels are obtained by positioning the nut in between "P" and "R" positions. **Warning:** to maintain a constantly precise filling, after ENOLMATIC has filled the bottle and the foam eliminated, **rapidly** remove the bottle out of the nozzle.

Fig. 11 - **IMPORTANT: if you switch engine off while using ENOLMATIC, it's absolutely necessary, before switching it on again, to raise knob "S" until there is no vacuum. The same operation must be performed to remove the bowl cover.**

Fig. 12 - To replace the wine nozzle with the nozzle supplied with the OIL KIT or the TOMATO KIT, rotate the "T" handle by half turn and remove the "U" pin. Open the two plastic elements of the lever and disconnect the entire assembly from the rod. Then disengage the spring. To install the other nozzle, follow the above instructions in the opposite way.

Filling speed can be adjusted by turning the knob indicated in the picture. When using ENOLMATIC to fill thick fluids (oil, tomato sauce, etc..) turn the knob to maximum position.

Conversely, when filling sparkling wines, beer etc. turn the knob to minimum. Excessively high filling speed may cause too much foam.



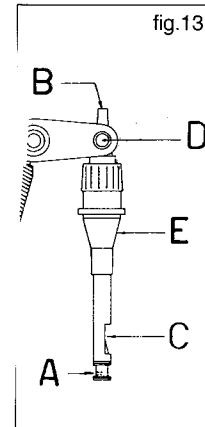
To clean ENOLMATIC after use, just fill a couple of bottles with water to wash the pipes. The recovery tank can be washed with water alone or, in case oil was bottled, with dishwashing liquid.

Possible troubles while ENOLMATIC is running:

If things go wrong, check the table below. If none of the solutions listed gives a positive result, get in touch with our authorized retailer.

TROUBLESHOOTING

TROUBLES	CAUSES	SOLUTIONS
Engine doesn't start	<ul style="list-style-type: none"> - No electricity supply - Plug not connected - The whole device is in a vacuum 	<ul style="list-style-type: none"> - Check - Check - Raise the projecting part "S" of the float, for a few seconds (see item n. 11 of directions for use).
Liquid doesn't go into the bottle	<ul style="list-style-type: none"> - Engine off - The bowl cover is improperly closed - The speed adjuster is improperly set to minimum. - The nozzle is clogged (fig. 13) 	<ul style="list-style-type: none"> - Check - Close it well by pushing downwards - Turn the knob clockwise to maximum - Check whether the "A" air suction hole is obstructed. Blow into the nozzle from the side of the "B" foam recovery hose, while raising the "E" closing cone. Further check that the "C" fluid outflow hole is not clogged by blowing from the side of the "D" suction pipe, while still raising the "E" closing cone. - Adjust the "Z" end side (fig. 3) to maintain the suction pipe at a certain distance from the bottom - Replace the bottle - Replace it - Check the 2.0. and 2.06 o-rings (see exploded drawing). Grease the nozzle rod with Vaseline oil (4.03 on the exploded drawing)



GENERAL DIRECTIONS AND INSTRUCTIONS

FOREWARD

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DESCRIPTION OF EQUIPMENT

Enol Matic® is a professional vacuum filling-machine for the filling of approx. 200 bottles/hour.

REFERENCE STANDARDS

Statutory Regulations

- Decree Law no.615 ,dd 12/11/1996. Transposition of the Community Directive no.89/336/EEC on Electromagnetic Compatibility (EMC).
- Law no.791, dd. 18/10/1977 - Transposition of the Low-Voltage Community Directive (DB) (73/23/EEC) on electrical equipment safety assurance.
- Decree Law no.626, dd. 25/11/1996 - Transposition of the directive 93/68/EEC on CE marking for electrical equipment to be used within specific voltage ranges.

Voluntary regulations

- EN 60335-1 (1989) - Safety of household electrical appliances and similar appliances - General provisions (IEC 335-1/1976)
- European Directive on Electromagnetic Compatibility no. 89/336/EMC

CUSTOMER'S RESPONSIBILITY

Installation of filling machines in premises complying with all applicable sanitary regulations and fitted with certified electrical systems shall be the responsibility of the user.

SERVICING AND SPARE PARTS

Should you require any electrical servicing and maintenance please contact TENCO S.n.c. - Via Arbora, 1 - 16030 Avegno (Ge) - Italy - Tel. 0039 - 185 - 79556-79544, Fax 0039 - 185 - 79412 or your local retailer.

TECHNICAL FEATURES

Refer to the label on the machine.

CONNECTION AND START-UP

Place the equipment on a suitable surface to secure the unit with the provided clamp. Ensure the main switch is on OFF position and connect power cable.

USE

This equipment is to be used with wine, oil, tomato sauce, spirits, fruit juices and thick products, such as cosmetics. No use other than indicated by manufacturer shall be allowed.

SAFETY INSTRUCTIONS

- Do not spill liquids into slots.
- Do not open the machine, and, if so, only after power disconnection.

DIRECTIONS FOR USE

Start-up

This equipment is started by acting on the relevant control or main switch.

Stopping and emergency procedures

To stop equipment set switch on 0 (OFF).

Emergency stop is activated by sectioning the mains through electrical plug removal.

CLEANING AND MAINTENANCE

No maintenance is required, except for cleaning and sanitizing before and after use. In order to clean equipment, after rinsing, isolate the equipment by sectioning power supply.

When handling different products, kits supplied by TENCO S.n.c. (Oil Kit, Jar Kit, Tomato Kit, etc.) are recommended.

Any operation on electrical parts inside the case shall be performed by authorised and specifically trained personnel. Warning: hazardous voltage can harm you during maintenance on energised apparatus.

DIAGNOSTICS

In case of malfunctioning and/or breakdown/failure, set the main switch on OFF and immediately unplug the unit.

WARNING!

ANY OPERATION ON EQUIPMENT SHALL BE PERFORMED AFTER RELEASING ANY REMAINING PRESSURE AND DISCONNECTING FROM MAINS.