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USE AND MAINTENANCE MANUAL



CONTENTS

This manual sets out all the information necessary for the installation, operation and maintenance of the plate filters.



WARNING

Before proceeding with the installation, operation and maintenance the manual should be carefully read in its entirety. In particular we advise a scrupulous regard for all the safety regulations contained herein.

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1. SAFETY INSTRUCTIONS



The failure to observe the following rules constitutes danger and puts at risk the safety and correct running of the machine.

1.1 GENERAL

- Do not proceed with the installation, maintenance, or operation of the machine before reading this manual in its entirety
- Check that all warning markers are perfectly legible
- Start the machine only after making sure that all structural parts, the motor, the pump, connecting pipes and other connections are entirely free of mechanical cracks or signs of corrosion

1.2 OPERATION

- The filter should not be used to process products different from those provided for in this manual
- The filter should not be used in conditions different from those for which it has been designed, and as presented in the original documentation
- The filter should not be started if environmental conditions, or the characteristics of the electrical supply do not correspond with those provided for in this manual
- Do not start the filter if one or more components are missing or incorrectly assembled
- Keep clothing away from moving parts of the machine
- Do not move the machine while running



Never use the filter for the treatment of INFLAMMABLE PRODUCTS



Do not use the machine in INFLAMMABLE ENVIRONMENTS

1.3 ELECTRICAL SYSTEM AND MOTOR

• Before connecting the electrical supply of the machine make sure that the system conforms with current earthing regulations



- Check that the network voltage conforms with that on the motor plate
- Do not operate the electric motor if its protection covers are missing, damaged or incorrectly mounted
- Should the motor not start disconnect the electrical supply immediately
- Should the motor overheat stop the machine immediately

1.4 CLEANING AND MAINTENANCE

- Before carrying out any type of operation make sure that the machine is switched off and that the electrical supply is disconnected
- Follow exclusively only those operations set out in this manual paying strict attention to the instructions
- Check that all switches function as they should and that all electrical connections are in good repair
- Periodically check that the screws connecting the various parts of the machine are suitably tightened
- During maintenance, using clear signs, indicate that the use of the machine is forbidden
- Do not alter in any way whatsoever the structural parts of the machine
- After each maintenance check, and/or repair, make sure that all parts of the machine are correctly assembled, paying particular attention to the protection
- Use only original spare parts
- Before starting the machine make sure that all tools used during maintenance have been removed
- Do not install auxiliary equipment without the verification and authorisation of the manufacturer of the filter
- Wash the filter using exclusively non-toxic products suitable for use with foodstuffs



During every intervention on the machine safety gloves are to be worn

1.5 PLATE

On the frame of the machine there is a plate which carries identifying details and the particulars of the electrical supply



1.6 REGULATIONS FOR THE DISPOSAL OF WASTE

You are reminded that the disposal of waste is controlled by National and Community regulations

- Legislative Decree No.22 of 05/02/1997 which includes the directives 91/156/CEE on waste, 91/689/CEE on dangerous waste, and 94/62/CEE on packing materials and their waste
- Directive 75/442/CEE on industrial waste
- Directive 75/439/CEE on waste oil

DISPOSAL OF THE MACHINE

The disposal of the machine at the end of its working life must be carried out according to directive 75/442/CEE on industrial waste and therefore the regulations regarding collection, sorting, transport and treatment, furnished by the directive should be respected

DISPOSAL OF LUBRICANTS

Grease, oil and all those lubricants used during operation or maintenance should be disposed of according to directive 75/439/CEE on waste oil, which also imposes that the relevant authority responsible should be informed of all information relative to the elimination or depositing of waste oil and their residues

In accordance with DPR No. 691 of 23/08/1982 you are obliged to refer to the proper organisation for waste oils.

DISPOSAL OF PACKING

2. DESCRIPTION

The plate filter has been designed for polishing and sterilising liquids of different kinds, such as wine, olive oil, beer, milk, cosmetics, essences for herbal preparations.

The filter is divided into three functional units:

- □ Frame in AISI 304 stainless steel equipped with four pivoting wheels, two of which equipped with brakes
- □ Filtration unit with filtering plates in materials suitable for use with foodstuffs
- Self-priming motor-pump unit. On request a coaxial pump with impeller in non-toxic natural rubber, neoprene, nitrile, EPDM or silicon. The pump can be equipped with a by-pass for a more constant delivery of the product





- 14) Cap for filling pump
- 15) Connection of suction tube
- 16) Cap for emptying pump
- 23) Hose of by-pass entry
- 24) By-pass pipe25) Connection of by-pass exit
- 26) Knob for regulating by-pass flow

3. TECHNICAL SPECIFICATIONS

MODEL	MINUS 10	MINUS 20		MINUS 30		MINUS 40	
		wine	oil	wine	oil	wine	oil
Hourly production [litres/hour]	300	600	100	900	150	1200	200
Number of plates	11	2	1	3	1	4	1
Number of filter sheets	10	2	0	30 40		0	
Filtering surface [m ²]	0.4	0.	.8	1.	.2	1.	6
Motor capacity [HP]	0.5	0.	.5	0.	75	0.7	75
Voltage supply [Volt]	tage supply [Volt] 220 220		220 220		20		
Network frequency [Hz]	50	5	0	5	0	5	0
Weight [kg]	30	3	1	4	0	4	1

3.1 VOLUME AND WEIGHT

MODEL	MINUS 10	MINUS 20	MINUS 30	MINUS 40
Dimensions volume A x B [mm]	400 x 590	400 x 590	400 x 810	400 x 810
Height H [mm]	570	570	570	570
Weight [kg]	30	31	40	41



3.2 LIFTING AND POSITIONING

Lifting equipment must be adequate for the weight of the machine. We advise using ropes or other harnesses which have end couplings (shown with "G" in the illustration). Such couplings should be secured in the place provided in correspondence with the wheels.

The floor on which the machine will be positioned must be capable of sustaining its weight when fully loaded During the positioning of the machine be careful to leave sufficient space around it to allow for any supplementary equipment

3.3 CONDITIONS FOR CORRECT RUNNING

For the correct running of the machine the following logistic and environmental conditions should be respected

- Place of installation: the machine should be positioned in a suitable environment protected from outside atmospheric agents. Considering that the machine is equipped with electrical apparatus we recommend positioning the machine as far as possible from all sources of water and splashing.
- Environmental temperature: the mechanical systems and components which make up the machine are suited to operating in an overall external environmental temperature varying between +10 °C and +40 °C. Any fluctuations in the environmental temperature between +5°C and + 45°C are permitted for short periods.

When **not operating** the machine should never be exposed to temperatures less than **-5** °C or above **+60** °C

□ **Temperature of processed fluids:** the temperature of the product being processed should always be **between +5 °C and +60 °C**.

USING THE FILTER

4.1 CHOICE OF FILTERING SHEETS

To choose the type of filters refer to the following table

TYPE	USE	PRESSURE IN USE [kg/cm ²]	CAPACITY [lt / h x 10 sheets]	PRODUCT TYPE
CKP V.0	WASHABLE	4	720	
CKP V.4	REFINING	3	680	FOR PARTICULARLY CLOUDY YOUNG WINES
CKP V.8	EXTRA REFINING	2.5	650	
CKP V.12	MEDIUM POLISHING	2.5	500	FOR COMPLETELY FERMENTED WINES
CKP V.16	POLISHING	2	350	FOR POLISHING RED WINES
CKP V.18	PRE-STERILISING	2	300	FOR POLISHING WHITE WINES
CKP V.20	STERILISING	1.5	220	FOR FILTERING POLISHERS – STERILISERS OF WINES WITH UNFERMENTED SUGAR RESIDUES
CKP V.24	SUPER STERILISING	1	120	FOR ALL PURPOSES WHERE THE GUARANTEE OF ABSOLUTE STABILITY IS REQUIRED
E2	REFINING	2.5	50	FOR FILTRATION OF OLIVE OIL



WARNING: Before inserting the sheets into the filter moisten them with water or with an already polished product. For the filtration of olive oil the sheets should be moistened with oil.





GENERAL NOTE: each sheet should be inserted between each pair of adjacent plates. As shown in the illustration, each rough face should be face on with each smooth face.

TREATMENT OF OLIVE OIL: in place of each sheet two sheets should be inserted, (see table for type of sheet) according to the outline shown opposite



After having inserted the sheets and having checked that all the plates are correctly positioned with their respective gaskets in alignment with the connecting system. compress



4.3 DIAGRAM FOR MOUNTING DOUBLE FILTRATION PLATES

Using the double filtration plate it is possible to insert two different types of filter sheets; one for each of the two sectors into which the filter is divided.

The stopper (9) and the connection of the delivery pipe (12) should be assembled as shown in the figure below



4.5 STARTING

After having proceeded with the insertion of the sheets and the connection of both the suction tubes and delivery pipes, proceed as follows:

- 1) Remove the cap for filling the pump (14) and fill the casing with the product
- 2) Insert and tighten once more the cap (14)
- 3) Close the pressure regulator (13) about half way
- 4) Turn the motor switch (5) to "ON" and check that the indicator light is on
- Release the knob of the suction valve (8) and wait until all the air has been expelled from the filter. Tighten the knob (8) once more only when no more air is discharged
- 6) Operating with the pressure regulator (13) take the pressure to 0.3 bar and maintain it for some seconds. Then, regulate the pressure to that shown on the table of characteristics of the filter sheets, according to the type of sheet installed
- 7) During operation, check, using the pressure gauge (11), that there are no pressure variations with respect to that already established. If necessary, proceed moving the pressure regulator slowly (13).





4.6 STOPPING

To stop the machine, turn the motor switch (5) to "OFF", and check that the indicator light is off.



Wait at least 3 minutes before slackening the handwheel (7) so as to permit the complete depressurisation of the circuit

Using the valve (6) proceed with the discharge of the product which collects in the tray underlying the filter plate



4.7 SUBSTITUTION OF PLATES, WASHER SEALS AND FILTERS



Before carrying out any type of operation make sure that the machine is switched off, that any heated parts have had time to cool and that the electrical supply is disconnected (the plug should removed from the socket).



 Slacken the handwheel (7)
Substitue the terminal plate, pump side (19), the terminal plate, handwheel side (20) and the central plates (21)
Substitue the end seals (17).

In total No.2 seals, thickness 2 mm.

4) Substitute the other central seals (18) of a thickness of 4mm and of the number suitable for the type of filter

5) Substitue the filter sheets (22) (see Para.4.2)

6) After having checked the correct alignment of all the seals with respect to the connecting system between the the plates, proceed with their closure using the handwheel (7)



4.8 REGULAR MAINTENANCE OF THE MACHINE



During each intervention on the machine safety gloves are to be worn



Before carrying out any type of operation make sure that the machine is switched off, that any heated parts have had time to cool and that the electrical supply is disconnected (the plug should removed from the socket).



At the end of the operation it is necessary to proceed with the removal of all residues of the processed product. We recommend washing all parts using water or other non-toxic products suitable for use with foodstuffs according to the nature of the substances treated. You are reminded that the observance of hygiene regulations prevents the development of bacteria which can infect the products which are successively treated.



It is possible to carry out sterilisation with a jet of steam at 120 °C only if the plates are made of NORYL.

For plates in MOPLEN it is only possible to sterilise cold.

5 MAINTENANCE OF PUMP

5.1 CLEANING THE SELF-PRIMING ELECTRIC PUMP



	Pezzi di ricambio elettropompe	Spare parts pumps		Pezzi di ricambio elettropompe	Spare parts pumps
Pos.	Denominazione	Part name	Pos.	Denominazione	Part name
001	CORPO POMPA	Casing	034	DADO GIRANTE	Impeller nut
003	SUPPORTO MOTORE	Motor bracket	036	CAMICIA MOTORE	External motor casing
004	DISCO P/TENUTA	Casing cover	056	GUARNIZ.COPRIMORS.	Box gasket
006	ALBERO ROTORE	Shaft with rotor	058	PRESSACAVO	Cable entry
007	GIRANTE	Impeller	077	ANELLO OR	"O" ring
009	GRUPPO VENTURI+DIFF.	Diffuser+Venturi tube	078	ANELLO OR	"O" ring
011	TENUTA MEC.PARTE ROT	Mechanical seal roll.	200	VITE	Screw
011	TENUTA MEC.PARTE FIS	Mechanical seal fix.			
012	CASSA MOTORE	Motor frame			
013	COPERCHIO MOTORE	Motor cover			
	VENTOLA	Fan			
015	COPRIVENTOLA	Fan cover			
016	MORSETTIERA	Terminal box			
	COPRIMORSETTIERA	Terminal box cover			
018	RONDELLA PARASPRUZZI	Slash ring			
019	CUSCINETTO	Bearing			
020	CUSCINETTO	Bearing			
021	ANELLO COMPENSATORE				
022	TIRANTE	Tie rod			
024	TAPPO	Priming plug			
025	TAPPO	Drain plug			
026	ANELLO OR	"O" ring			
	ANELLO OR	"O" ring			
030	DISTANZ.TENUTA MECC.	Mechanical seal spacer			
031	DISTANZ.DISCO/TENUTA	Thrust flange			

- 1) Release the bolts (200) of the casing (1)
- 2) Carry out the cleaning of the impeller (7) and the venturi unit (9) using exclusively non-toxic detergents suitable for use with foodstuffs
- 3) Insert the casing (1) and tighten the bolts (200).

For further information consult the use and maintenance manual of the pump.

5.2 CLEANING THE COAXIAL ELECTRIC PUMP



- 1) Release the bolts (21) of the front cover
- 2) Carry out the cleaning of the impeller (7) and the casing (3) using exclusively nontoxic detergents suitable for use with foodstuffs
- 3) Reassemble the pump and tighten the bolts (21).

For further information consult the use and maintenance manual of the pump.

6. WHAT TO DO IF...



Before carrying out any type of operation make sure that the machine is switched off, that any heated parts have had time to cool and that the electrical supply is disconnected (the plug should removed from the socket).

PROBLEM	CAUSE	ACTION
	The sense of rotation of the pump is inverted (only for pumps with three-phase motors)	Invert the phases on the terminal of the motor checking that the sense of rotation of the motor is that indicated by the arrow on the posterior cover of the fan.
THE PUMP DOES NOT SUCK	Air has penetrated the suction circuit	Check that the suction tube is intact and that its free end is submerged. Proceed once more with the filling up of the casing.
	The impeller of the pump is clogged	Proceed with the cleaning of the pump (Para. 5.1 and 5.2)
THE CIRCUIT IS NOT PRESSURISED	Air has penetrated the suction circuit	Check that the suction tube is intact and that its free end is submerged. Proceed once more with the filling up of the casing.
	The impeller of the pump is clogged	Proceed with the cleaning of the pump (Para.5.1 and 5.2)
ECCESSIVE DRIPPING FROM	The filtering unit made up of plates and sheets is not closed adequately	Close the filtering pack more tightly
THE FILTERS	The filter sheets are not suitable, or the seals are worn	Substitute the filtering sheets or seals (Para.4.7)
THE FILTER DOES NOT REACH THE EXPECTED PRESSURE	The filter sheets are not suitable for the product being treated	Substitute the filtering sheets according to the selection table (Para.5.1)
THE PRESSURE SHOWN ON THE GAUGE IS SUPERIOR TO THAT EXPECTED	The filter sheets are not suitable for the product being treated	Substitute the filtering sheets according to the selection table (Para.4.1)
	The filter sheets are damaged	Substitute the filter sheets (Para.4 2)
THE PRODUCT IS NOT CORRECTLY FILTERED	Air has penetrated the suction circuit	Check that the suction tube is intact and that its free end is submerged. Proceed once more with the filling up of the casing.

7. GUARANTEE

The machine comes with a 12 month guarantee valid from the date of consignment (date of issue of the transport document).

The guarantee does not cover:

- parts in glass
- knobs or handles
- lamps
- fuses
- aesthetic parts made from plastic materials
- removable parts made from plastic materials
- micro switches
- electric valves

The guarantee does not cover:

- parts damaged during transport
- damage caused by incorrect installation or maintenance
- damage caused by inadequate electrical or pneumatic supply
- damage caused by use not in keeping with warnings given in this manual
- damage caused by tampering or intervention not provided for by this manual by persons not connected with F.lli Marchisio Spa or persons not authorised by them

The guarantee of F.III Marchisio Spa. gives the absolute right to replacement of those components which result as being detective, in the shortest time possible.

Compensation for damage, or lack of production is excluded from the guarantee.

Transport costs to and from our factory in Pieve di Teco (IM), customs duty, importation/exportation expenses, and any other expenses or tax relative to the delivery to our factory of guaranteed parts, and the reconsignment thereof to their destination will be charged to the client.

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8. ORDERING SPARE PARTS

To order spare parts it is necessary to supply the following information:

- 1) Model number of the machine as shown on the plate
- 2) Serial number and year of construction as shown on the plate
- 3) Code number of the item requested (second column of the following list of materials)

CE

CE

- 4) Description of the item (third column of the list of materials)
- 5) Quantity of each item requested

NOTE TO USER

In continuing our efforts to improve our products we would appreciate any recommendations you may have relative to any causes of failure or poor operation. Every suggestion from you as users will be transformed into forming part of a constant growth in the quality of our products.

POS	CODE	DESCRIPTION			
1	005.10.202	FIXED PLATE			
2	005.10.204	DRIP COLLECTING TRAY 10-20			
2	005.30.209				
3	005.10.203	FIXED PLATE HANDWHEEL SUPPORT SHAFT SHORT PLATE (10-20)			
4	005.30.121	SUPPORT SHAFT LONG PLATE (30-40)			
5	005.10.206	LEG HANDWHEEL SIDE			
6	005.10.205	LEG PUMP SIDE			
7	005.10.207	MOTOR SUPPORT PLATE (10-20)			
'	005.30.210	MOTOR SUPPORT PLATE (30-40)			
8	005.10.201	MOBILE PLATE			
9	005.10.103	MOBILE BUSH BEARING			
10	005.10.104	PRESSURE REGULATOR BODY			
11	005.10.102	FIXED SOCKET HANDWHEEL			
12	005.10.105	PRESSURE REGULATING KNOB			
13		WASHER SEAL 3068			
14	005.10.106	HOSE CONNECTION NIPPLE			
15	005.10.107	CAP COUPLING BUSH BEARING			
16	005.10.108	CAP			
17		WASHER SEAL OR 3056			
18	005.10.109	STOP NUT			
19	005.10.110	SUCTION VALVE BODY			
20	005.10.111	SUCTION VALVE KNOB			
21	005.10.112	SUCTION VALVE CAP			
22		WASHER SEAL OR 3043			
23	005.10.113	DELIVERY HOSE CONNECTION BUSH BEARING			
24	005.10.114	DELIVERY HOSE CONNECTION			
25		SILICON SEAL h=2 mm			
26	005.10.702	TERMINAL PLATE PUMP SIDE			
27	005.10.701	CENTRAL PLATE			
28	005.10.703	TERMINAL PLATE HANDWHEEL SIDE			
29		FILTERING SHEET			
30		SILICON SEAL h=4 mm			
31		MOTOR			
		PUMP JES 5 - INOX			
32		PUMP EP-MINI			
33		WHEEL WITH BRAKE			
34		WHEEL			
35	005.10.601	THREADED SHAFT HANDWHEEL L=330			
	005.30.602	THREADED SHAFT HANDWHEEL L=500			
36		HANDWHEEL D=180, M16			
37		BLIND NUT M12 - STAINLESS STEEL UNI 5721			
38		LOW NUT M24 x 2 - STAINLESS STEEL			
39		WASHER M6 -STAINLESS STEEL UNI 6592			
40		SCREW TE M5 x 20 STAINLESS STEEL			
41		MEDIUM NUT M5 - STAINLESS STEEL			
42		SCREW TE M6 x 20 STAINLESS STEEL			
43		MEDIUM NUT M6 - STAINLESS STEEL			
44		THREADED NIPPLE 1/4" FOR TRAY VALVE			
45		TRAY DISCHARGE VALVE 1/4" GAS			
46	005.10.604	HOSE			
47		PRESSURE GAUGE 1/4" G (0-6 bar)			
48		CLIP 16/27			
49		WASHER SEAL OR 2068			
50	005.10.116	NIPPLE			
51		WASHER SEAL OR 4106			
52	005.10.117	BYPASS EXIT			
53	005.10.115	BYPASS ENTRY			
54	005.10.118	HOSE CONNECTION NIPPLE			
55	005.10.603	BY-PASS PIPE			
56		WASHER SEAL OR 2050			
57	005.10.211	INTERMEDIATE PLATE			
58	005.10.119	CAP FOR INTERMEDIATE PLATE			

9. DECLARATION OF CONFORMITY



The manufacturer declares complete responsibility in that the machine with the mark

Filler model

MINUS 20

CE

Serial number

MFM0001

Year of construction

2003

conforms with the legislative provision which dictates the following directives:

CEE 89/392 ; CEE 91 / 368 ; CEE 93 / 44 ; CEE 93 / 68 CEE 73 / 23 ; CEE 89 / 336 (Also known as Machine Directive)

CEE 73 / 23 (Low tension Directive)

CEE 89 / 336 (Directive relative to Electromagnetic Compatability)

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