

f.lli marchisio & C. s.p.a. pieve di teco (im) - italy tel. 0183 36237 r.a. - fax 0183 36038 - P. IVA: 00112480082 www.fratellimarchisio.com - info@fratellimarchisio.com

USE AND MAINTENANCE MANUAL



CONTENTS

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

SUMMARY

1.	SAFETY INSTRUCTIONS	
1.1	GENERAL	
1.2	OPERATION	3
1.3	ELECTRICAL SYSTEM AND MOTOR	4
1.4	CLEANING AND MAINTENANCE	4
<u>1.5</u>	<u>PLATE</u>	<u>5</u>
<u>1.6</u>	REGULATIONS FOR THE DISPOSAL OF WASTE	<u></u> 5
2.	DESCRIPTION	6
2.1	DROP FILLER	6
2.2	FILLER WITH FILTER	7
<u>3.</u>	TECHNICAL SPECIFICATIONS	9
4	INSTALLATION	
4.1	GENERAL NOTES	11
4.2	MOVING AND POSITIONING.	
5.	USING THE MACHINE	
5.1	CHOICE OF FILTER SHEETS	13
5.2	INSERTION OF FILTER SHEETS	14
<u>5.3</u>	DIAGRAM FOR MOUNTING THE DOUBLE FILTER PLATE	15
5.4	DIAGRAM FOR CONNECTION	15
5.5	REGULATION OF HEIGHT OF SUPPORT TRAY	16
5.6	REGULATION OF FILLING UP LEVEL	16
<u>5.7</u>	STARTING	<u> 17</u>
<u>5.8</u>	STOPPING	<u> 18</u>
<u>5.9</u>	SUBSTITUTION OF PLATES, WASHER SEALS, AND FILTERS	<u>18</u>
<u>6.</u>	REGULAR <u>MAINTENANCE OF THE MACHINE</u>	<u>19</u>
<u>6.1</u>	CLEANING THE SELF-PRIMING ELECTRIC PUMP	20
<u>6.2</u>	CLEANING THE COAXIAL ELECTRIC PUMP	21
6.3	DISASSEMBLY AND CLEANING OF NOZZLES	22
<u>7.</u>	WHAT TO DO IF	<u>23</u>
<u>8.</u>	GUARANTEE	<u>24</u>
<u>9</u> .	ORDERING SPARE PARTS	25
10		
<u>10.</u>		<u>30</u>

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 filler should not be used to process products different from those provided for in this manual
- The filler should not be used in conditions different from those for which it has been designed and as presented in the original documentation
- The filler 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 filler 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 and bolts 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 machine
- Wash the filler 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

Packing materials should be disposed of according to regulation 94/62/CEE

2. DESCRIPTION

2.1 DROP FILLER

The fillers have been designed for filling bottles with liquids of different kinds, such as wine, olive oil, beer, milk, cosmetics, essences for herbal preparations.

The filler is subdivided into three functional units:

- □ Frame in AISI 304 stainless steel equipped with rubber feet
- D Tank in AISI 304 stainless steel
- Automatically centring jointed nozzles which aid the insertion and extraction of the bottles
- 1) Tank cover
- 2) Tank
- Entrance valve (below the tank)
- 4) Rapid discharge valve (below the tank)
- 5) Level meter
- 6) Suction tube
- 7) Automatically centring jointed nozzle
- 8) EC Plate
- 9) Bottle supporting sill, height adjustable
- 10) AISI 304 stainless steel frame with rubber feet



2.2 FILLER WITH FILTER

The fillers have been designed for filling bottles with liquids of different kinds, such as wine, olive oil, beer, milk, cosmetics, essences for herbal preparations.

The filler is subdivided into five functional units:

- □ Frame in AISI 304 stainless steel equipped with wheels, two of which with brakes
- □ Tank in AISI 304 stainless steel equipped with mechanical float
- Automatically centring jointed nozzles which aid the insertion and extraction of the bottles
- Plate filtering unit
- Self-priming motor pump unit equipped with bypass. On request a coaxial pump with impellers in natural nontoxic rubber, neoprene, nitrile, EPDM, or silicon can be installed
- 1) Tank cover
- 2) Tank
- Entrance valve (below the tank) with float
- 4) Rapid discharge valve (below the tank)
- 5) Level meter
- 6) Suction tube
- 7) Automatically centring jointed nozzle
- 8) EC Plate
- 9) Bottle supporting sill, height adjustable
- 10) AISI 304 stainless steel frame with rubber feet
- 11) Plate filtering unit
- 12) Connection of suction tube
- 13) Motor driven pump unit
- 14) Starting switch
- 15) Drip collecting tray



Details of filtering unit



- Drip collecting tray 15)
- Handwheel 16)
- Supporting plates of fillter sheets Suction valve for sample taking 17)
- 18)
- Delivery pipe to tank 19)
- Pressure guage 20)
- 21) Pressure regulator
- Connection of suction tube 22)
- 23) Cap for emptying pump
- 24) Pump with by-pass
- 25) Cap for filling pump
- Electric motor 26)

3. TECHNICAL SPECIFICATIONS

Model	Number of nozzles	Production [litres/ hour]	Filling capacity [litres]	Float Yes - No	Pump	Filter	Dimensions A x B x H [mm]	Weight [kg]
HOBBY 2	2	240	0.5 – 2	N			600x500x700	25
HOBBY 3	3	360	0.5 – 2	N			600x500x700	27
HOBBY 4	4	480	0.5 – 2	N			600x500x700	29
HOBBY 6	6	720	0.5 – 2	N			900x500x700	32
PLUS 2	2	240	0.5 – 2	Ν			600x500x1700	32
PLUS 3	3	360	0.5 – 2	N			600x500x1700	33
PLUS 3 Dame	3	400	0.5 – 5	Ν			900x500x1700	52
PLUS 4	4	480	0.5 – 2	N			600x500x1700	34
PLUS 4 Dame	4	520	0.5 – 5	N			900x500x1700	55
PLUS 6	6	720	0.5 – 2	N			900x500x1700	40
PLUS 6 Dame	6	800	0.5 – 5	N			1250x500x1700	60
UPPER 2	2	240	0.5 – 2	S	JES 5 by-pass		600x500x1700	39
UPPER 3	3	360	0.5 – 2	S	JES 5 by-pass		600x500x1700	40
UPPER 3 Dame	3	400	0.5 – 5	S	JES 5 by-pass		900x500x1700	59
UPPER 4	4	480	0.5 – 2	S	JES 5 by-pass		600x500x1700	41
UPPER 4 Dame	4	520	0.5 – 5	S	JES 5 by-pass		900x500x1700	62
UPPER 6	6	720	0.5 – 2	S	JES 5 by-pass		900x500x1700	47
UPPER 6 Dame	6	800	0.5 – 5	S	JES 5 by-pass		1250x500x1700	67





Model	Number of nozzles	Production [litres/ hour]	Filling capacity [litres]	Float Yes - No	Pump	Filter	Dimensions A x B x H [mm]	Weight [kg]
EMPIFILTER 210	2	150	0.5 – 2	S	JES 5 by- pass	MINUS 10	600x500x700	52
EMPIFILTER 310	3	225	0.5 – 2	S	JES 5 by- pass	MINUS 10	600x500x700	53
EMPIFILTER 310 Dame	3	400	0.5 – 5	S	JES 5 by- pass	MINUS 10	900x500x700	54
EMPIFILTER 320	3	300	0.5 – 2	S	JES 5 by- pass	MINUS 20	600x500x700	55
EMPIFILTER 320 Dame	3	400	0.5 – 5	S	JES 5 by- pass	MINUS 20	900x500x700	56
EMPIFILTER 420	4	400	0.5 – 2	S	JES 5 by- pass	MINUS 20	600x500x700	57
EMPIFILTER 420 Dame	4	520	0.5 – 5	S	JES 5 by- pass	MINUS 20	900x500x700	59
EMPIFILTER 620	6	600	0.5 – 2	S	JES 5 by- pass	MINUS 20	900x500x700	60
EMPIFILTER 620 Dame	6	800	0.5 – 5	S	JES 5 by- pass	MINUS 20	1250x500x1700	68
EMPIFILTER 430	4	400	0.5 – 2	S	JES 5 by- pass	MINUS 30	900x500x700	62
EMPIFILTER 430 Dame	4	520	0.5 – 5	S	JES 5 by- pass	MINUS 30	900x500x700	63
EMPIFILTER 630	6	600	0.5 – 2	S	JES 5 by- pass	MINUS 30	900x500x700	64
EMPIFILTER 630 Dame	6	800	0.5 – 5	S	JES 5 by- pass	MINUS 30	1250x500x1700	70
EMPIFILTER 210 Oil	2	70	0.5 – 2	S	EP-MINI	MINUS 10	600x500x700	52
EMPIFILTER 320 Oil	3	110	0.5 – 2	S	EP-MINI	MINUS 20	600x500x700	55
EMPIFILTER 420 Oil	4	150	0.5 – 2	S	EP-MINI	MINUS 20	600x500x700	57
EMPIFILTER 430 Oil	4	150	0.5 – 2	S	EP-MINI	MINUS 30	600x500x700	59
EMPIFILTER 620 Oil	6	220	0.5 – 2	S	EP-MINI	MINUS 20	900x500x700	60
EMPIFILTER 630 Oil	6	220	0.5 – 2	S	EP-MINI	MINUS 30	900x500x700	64

TECHNICAL SPECIFICATIONS OF FILTER

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	21		31		41	
Number of filter sheets	per of filter sheets 10		20		30		40	
Filtering surface [m ²] 0.4 0.8		.8	1.2		1.6			
<i>Iotor capacity</i> [HP] 0.5 0.5		0.75		0.75				
Voltage supply [Volt]	[Volt] 220 22		20	220		22	20	
Network frequency [Hz] 50		50		50		50		
Weight [kg]	30	31		40		41		

4. INSTALLATION

4.1 GENERAL NOTES

The following recommendations are essential for the correct running of the machine and for the safety of those persons authorised for its service and maintenance.

- The electric motors conform with the regulations DIN / ISO IP 54
- All the electrical components conform with current safety regulations of an equivalent or higher level
- The position of the electrical supply control panel must be easily accessible to the operator

4.2 MOVING AND POSITIONING

- Lifting equipment must be adequate for the weight of the machine. The machine should be arranged in a sling as shown in the illustration. Only those models weighing less than 30kg can be lifted manually
- 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
- Machines equipped with pivoting wheels are subject to accidental movements therefore they should not be positioned on sloping floors
- The wheel brakes should always be on, except when it is necessary to move the machine



4.3 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 energy the machine should never be exposed to temperatures less

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**.

5. USING THE MACHINE

5.1 CHOICE OF FILTERING SHEETS

To choose the type of filters refer to the following table

TABLE OF	CHARACTERISTICS OF FILTERING SHEETS
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TYPE	USE	PRESSURE IN USE [kg/cm ²]	CAPACITY [It / 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.

5.2 INSERTION OF FILTER SHEETS



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 washer seals in alignment with the connecting system, compress the plates and sheets using the handwheel.

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5.3 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 (B) and the connection of the delivery pipe (A) should be assembled as shown in the figure below



5.4 DIAGRAM FOR CONNECTION



5.5 REGULATION OF HEIGHT OF SUPPORTING SILL

The position of the supporting sill should be regulated according to the height of the bottles.

- 1) turn the sill upwards to release it from the positioning slots
- 2) take the sill to the desired height
- engage the lateral pins once more and turn the sill downwards until it rests on the frame posts





WARNING: the supporting sill ζ should be repositioned being careful to ensure that it is parallel to the tank and the line of nozzles

5.6 REGULATION OF FILLING UP LEVEL



To regulate with precision the level of the product in the bottle, operate as follows:

1) release the nut (G)

2) move the neck (on which you find the nut) and the holding cone along the post of the nozzle

3) tighten once more the nut to guarantee that the position reached is maintained

INSTRUCTIONS FOR REGULATION

Moving the neck upwards, the level of the product in the bottle reduces

Moving the neck downwards, the level of the product in the bottle increases

5.7 STARTING

After carrying out the insertion of the filter sheets and the connection of the suction pipes (see Para. 5.4), proceed as follows:

- 1) Open the valve (1)
- 2) Remove the cap for filling the pump (2) and fill the casing with the product
- 3) Insert and tighten the cap once more (2)
- 4) Close the pressure regulator (3) about half way
- 5) Turn the motor switch (4) to "ON", and check that the indicator light is on
- Release the knob of the suction valve (5) and wait until all the air has been expelled from the filter. Tighten the knob (5) once more only when no more air is discharged
- 7) Operating with the pressure regulator (6) 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 sheet, according to the type of sheet installed
- 8) Rotate the nozzle (7), insert it into the bottle and successively place the bottle on the supporting sill (8)
- 9) Always check the level of the product in the tank using the level meter (9). If the level is too high or too low then regulate the by-pass valve (13) of the pump. Opening the valve the pump delivers less flow, closing the valve the flow delivered increases. During the regulation of the by-pass valve check the pressure on the pressure gauge (6) and if necessary operate using the valve (3) with slow movements.
- 10) During operation, check, using the pressure gauge 6), that there are no pressure variations with respect to that already established. If necessary, proceed moving the pressure regulator slowly (3).



A few seconds after turning on, **if the product is not delivered**, check that the suction tube is correctly connected and that there has been no infiltration of air into any part of the circuit.

5.8 STOPPING

To stop the machine:

- 1) turn the motor switch (4) to "OFF", and check that the indicator light is off
- 2) continue bottling until the tank is empty, or otherwise empty the tank by opening the valve (10)
- 3) close the valve (1)



Wait at least 3 minutes before slackening the handwheel (11) so as to permit the complete depressurisation of the circuit

- 4) slacken the handwheel (11) in order to remove the filter sheets
- 5) remove the cap for emptying the pump (12)
- 6) proceed with filling the the tank with the desired detergent product and carry out some of the filling up phases on each nozzle

We recommend carrying out the washing phase first with water then with specific detergent products.

5.9 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).



After having slackened the handwheel:

1) Substitue the terminal plate, pump side (1), the terminal plate, handwheel side (2) and the central plates (3)

2) Substitue the end seals(4). In total No.2 seals,thickness 2 mm

3) Substitute the other central seals (5) of a thickness of 4mm and of the number suitable for the type of filter

4) Substitue the filter sheets(6) (see Para. 5.2)

5) 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



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

6. 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 $\,^\circ\!C$ only if the plates are made of NORYL.

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

6.1 CLEANING THE SELF-PRIMING ELECTRIC PUMP



- 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.

6.2 CLEANING THE COAXIAL ELECTRIC PUMP



POS. <i>REF.</i>	DESCRIZIONE DESCRIPTION	N. NR.
1	CULATTA ANTERIORE / FRONT COVER	1
2	OR CULATTA / O RING COVER	2
3	CORPO POMPA / CASING	1
4	GUARNIZIONE / GASKET	2
5	MORSETTO / SCREW CLAMP	2
6	RACCORDO / COUPLING	2
7	GIRANTE / IMPELLER (NR)	1
8	CULATTA POSTERIORE / REAR COVER	1
9	TENUTA MECCANICA / MECHANICAL GASKET	1
11	RONDELLA / WASHER	2/4
12	DADO / NUT	2/4
04	VITE / BOLT	2
21	CAVALLOTTO / U BOLT	1
22	CAVALLOTTO / U BOLT	1
22	DISTANZIALE / SPACING RING	1
23	ANELLO SEEGER / SEEGER INOX	1
24	CHIAVETTA / FLAT KEY	1

- 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.

6.3 DISMANTLING AND CLEANING THE NOZZLES



To substitute the seals, or to carry out a thorough cleaning of the nozzles proceed as follows:

1) release the locknut and nut (1)

2) remove the whole nozzle from the "T" connection

3) holding the spring (3) pressed upwards, unscrew the terminal nose (2)

4) releasing the spring, the external barrel(4) can be taken away from the internal part(12)

List of components:

- O-ring seal (5)
- ring in Teflon (6)
- Seeger ring (7)
- Teflon washer (8)
- holding ring (9)
- Teflon washer (10)
- O-ring seal (11)

CLEANING

Blow compressed air into the terminal holes of the internal part (12)

LUBRICATION

Lubricate the nozzles monthly.

Without dismantling the nozzle: insert the nozzle of the lubricator between the coils of the spring and deposit the lubricant in correspondence with the Seeger ring (7) With the nozzle dismantled: deposit the lubricant on the inside of the barrel (4)

USE EXCLUSIVELY VASELINE GREASE

7. 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.6.1 and 6.2)
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.6.1 and 6.2)
	The filtering unit made up of plates and sheets is not closed adequately	Close the filtering pack more tightly
	The filter sheets are not suitable, or the seals are worn	Substitute the filtering sheets or seals (Para.5.9)
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.5.1)
	The filter sheets are damaged	Substitute the filter sheets (Para.5.2)
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.
PRODUCT DRIPPING FROM NOZZLES	Worn seals	Substitue the worn seals (Para. 6.3)
NOZZLES SLIDING BADLY, OR BLOCKED	Insufficient lubrication of the nozzle	Insert the nozzle of the lubricator between the coils of the spring and deposit the lubricant in correspondence with the inside of the nozzle (Para. 6.3)
NOZZLES DO NOT DELIVER THE PRODUCT OR DELIVER INCORRECTLY	Internal connection or connection of air suction is clogged	Dismantle the nozzle and clean by blowing through compressed air (Para. 6.3)

8. 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.

F.III MARCHISIO S.p.a. 18026 – Pieve di Teco (IM) ITALIA Tel: 0183 – 36237 Fax: 0183 – 36038

9. 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

(6

- 3) Code number of the item requested (second column of the following list of materials)
- 4) Description of the item (third column of the list of materials)
- 5) Quantity of each item requested

NOTE FOR 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.

FILLER WITH BY-PASS PUMP



POS	CODE	DESCRIPTION
1	006.10.201	LEFT COVER
2	006.10.202	RIGHT COVER
3	006.10.204	POSTERIOR CROSS-PIECE
4		THREADED INSERT M6
5	006.10.502	WELDED TANK
6	006.04.601	FLOAT LEVER
7	005.10.114	DELIVERY HOSE CONNECTION
8		SEALING WASHER OR 3068
9	005.10.109	
10	006.10.209	
12		
12		ROLT TOELMENTE - STAINLESS STEEL
14	006 10 222	BASE
15	000.10.222	FLOAT FOR FILLER TANK
16		BBASS BALE VALVE 3/4" GAS
17		THREADED INSERT M10
18	006.10.215	DRIP COLLECTING TRAY
19		TRAY DISCHARGE VALVE I/4" GAS
20		MEDIUM NUT M6 – STAINLESS STEEL
21	006.04.101	TUMBLER
22	006.10.217	BOTTLE SILL
23	006.10.219	REST FOR BOTTLE
24		LEVEL INDICATOR ELESA HCX. 127 STAINLESS STEEL – M12
25		
26	005 04 501	SPLI PIN 1.6 x 25 STAINLESS STEEL
27	005.04.501	RING PIN PIVOT UNIT
28	006.04.104	
29	000.10.001	
31	006 10 602	TANK FILTER HOSE
32	000.10.002	WHEEL BUIN CAB GAMBO M10 WITH BRAKE
33		WHEEL RU.IN.CAR GAMBO M10
34	006.10.801	PLATE EC
35		BOLT TE M10 x 20 STAINLESS STEEL
36	006.04.502	PIN WITH EYELET FOR LOCK
37	006.04.106	LOCK
38	006.04.701	LOCK CAP
39	006.04.107	
40	000.04.400	O-RING SEAL 0R3106
41	006.04.108	RING D=50 h.= 4 mm
42		
43		FOMF JES 5 BOLT M6 × 20 STAINI ESS STEEL
44		WASHER MG_STAINLESS STEEL LINI 6592
46	005.10.117	EXIT BYPASS
47		SEAL OR 4106
48	005.10.115	ENTRANCE BYPASS
49	005.10.105	PRESSURE REGULATING KNOB
50	005.10.106	HOSE CONNECTION NIPPLE
51		SEAL OR 2068
52	005.10.118	HOSE CONNECTION NIPPLE
53		SEAL OR 2050
54	005.10.603	BY-PASS PIPE
55	006.10.220	
56	006.10.301	
5/	006.02.101	DUTTLE REST GOUPLING LEFT SIDE
50	000.03.101	
60		DEAL ON 3001 WASHER 1/2" STAINI ESS STEEL
61		I OW NUT 1/2" STAINI ESS STEEL
62	006.03.102	HOSE CONNECTION M10
63	006.03.501	WELDED CONNECTING "T"
64		FLAT END NUT M5 x 8 STAINLESS STEEL
65		MEDILIM NULT M5 - STAINLESS STEEL

FILTER



POS	CODE	DESCRIPTION	POS	CODE	DESCRIPTION
					BUSH BEARING HOSE CONNECTION -
1	005.10.202	FIXED PLATE	19	005.10.113	DELIVERY
2	005.10.203	FIXED PLATE HANDWHEEL	20	005.06.103	CURVED HOSE CONNECTION
3	005.30.121	PLATE SUPPORT SHAFT	21		SILICON SEAL h.=2 mm
4	005.10.201	MOBILE PLATE	22	005.10.702	TERMINAL PLATE PUMP SIDE
5	005.10.103	MOBILE BUSH BEARING	23	005.10.701	CENTRAL PLATE
6	005.10.104	PRESSURE REGULATOR BODY	24	005.10.703	TERMINAL PLATE HANDWHEEL SIDE
7	005.10.102	FIXED BUSH BEARING HANDWHEEL	25		FILTERING SHEET
8	005.10.105	PRESSURE REGULATOR KNOB	26		SILICON SEAL h.=4 mm
9		WASHER SEAL OR 3068	27	005.30.602	THREADED SHAFT HANDWHEEL
10	005.10.106	HOSE CONNECTION NIPPLE	28		HANDWHEEL OD=180, M16
					BLIND NUT M12 – STAINLESS STEEL UNI
11	005.10.107	CAP COUPLING SOCKET	29		5721
12	005.10.108	CAP	30		LOW NUT M24 x 2 – STAINLESS STEEL
13		SEAL OR 3056	31		WASHER M6 – STAINLESS STEEL UNI 6592
14	005.10.109	STOP NUT	32		SCREW TE M5 x 20 STAINLESS STEEL
15	005.10.110	SUCTION VALVE BODY	33		PRESSURE GAUGE 1/4" G (0-6 bar)
16	005.10.111	SUCTION VALVE KNOB	34		WASHER SEAL OR 2068
					MEDIUM NUT M16 STAINLESS STEEL UNI
17	005.10.112	SUCTION VALVE STOP	35		5588
18		WASHER SEAL OR 3043			

NOZZLE



POS	CODE	DESCRIPTION
1	006.03.505	WELDED NOZZLE BODY
2		WASHER SEAL OR 3068
3	006.03.122	TEFLON RING
4	006.03.504	WELDED FLANGE SLEEVE
5		SEAL OR 2043
6	006.03.111	TEFLON TERMINAL WASHER
7	006.03.108	TERMINAL CONE
8		HOLDING RING TYPE G 14x22x4
9	006.03.112	INTERNAL TEFLON RING
10		INTERNAL SEEGER RING D=22 – STAINLESS STEEL
11	006.03.503	WELDED REGULATION RING
12		FLAT END NUT M6 x 6 STAINLESS STEEL
13	006.03.121	RUBBER CONE
		STEEL SPRING D.int=25, D.ext=28.6, D. gauge=1.8,
14	006.03.801	8 COILS Lo=80

CE

8. DECLARATION OF CONFORMITY



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

Filler model

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2003

Serial number

Year of construction

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)

F.III MARCHISIO S.p.a. 18026 – Pieve di Teco (IM) ITALIA Tel: 0183 – 36237 Fax: 0183 – 36038