

GRIFO wine filter equipment FCP

INTRODUCTION

The following manual contains the absolutely necessary information for a correct use and maintenance for the filters GRIFO FCP.

INSTRUCTIONS / WARNINGS

- 1) The user must follow the accident prevention measures in force in the respective country.
- 2) During maintenance or repair of the machine unplug the machine from the electric energy supply because whatever maintenance, installation, or moving operation with the electric equipment with an applied voltage might cause serious accident.
- 3) During functioning do not move nor shift the machine.
- 4) Before using the machine, always check that cable and all electric devices are efficient.
- 5) Before connecting the plug to the electric energy supply circuit or turning on the machine with the switch, the user must be sure of:
 - not being barefoot
 - not having foot/feet immersed in the water
 - not having wet hands
- 6) The user must not execute on his own initiative operations nor interventions that are not reported in this manual.

The filter has been designed in order that all the moving parts are inoffensive by means of protections. GRIFO snc company refuses all responsibility in case of damages caused by tampering of such devices. GRIFO snc company also refuses all responsibility for accident, damages to things and/or persons due to a not proper use of the machine.

USE OF THE FILTER

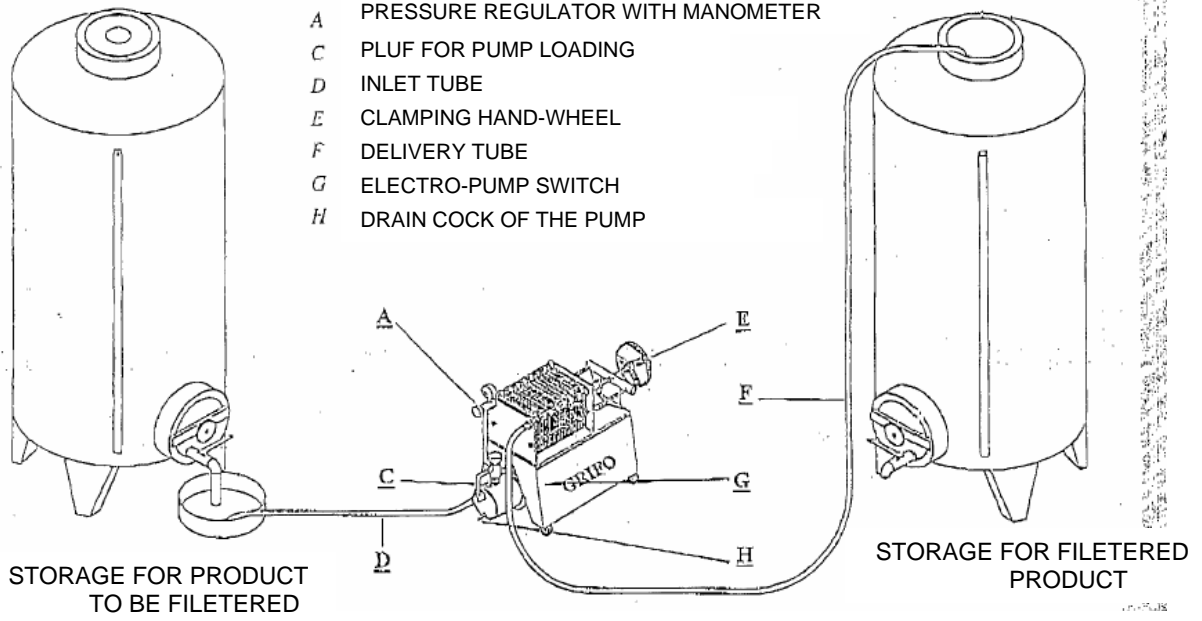
The carton filters can be used to filter:

- Wine
- Olive oil
- Vinegar
- Spirits
- Natural essences
- Other liquids

INSTRUCTION FOR FILTRATION

- Connect the tubes as shown in the figure, tightening them with suitable narrow band.
- Select the type of filtering carton suitable to the kind of job to execute (see table).
- Wet the filters with wine or water and insert them in the machine following the indication reported in the figure.
- Tighten with adequate force the platens by means of the clamping hand-wheel.
- Fill the pump through the plug (C) and start the pump.
- Verify that the starting pressure is not higher than 0.5 Bar. To vary the pressure act on the pressure regulator.
- When the maximum pressure for the cartons in use has been reached (see table), stop the pump and, after having loosen the clamping hand-wheel, remove the dirty filtering cartons.
- To start a new filtration repeat the operation.
- When the job is finished, wash accurately tubes and platens with water and dry carefully. The filter has to be placed then in a dry place, free from dust and moisture. Whatever action of maintenance must be undertaken with the electric plug being disconnected.
- Never shut down the pump during the filtration.
- Good luck!

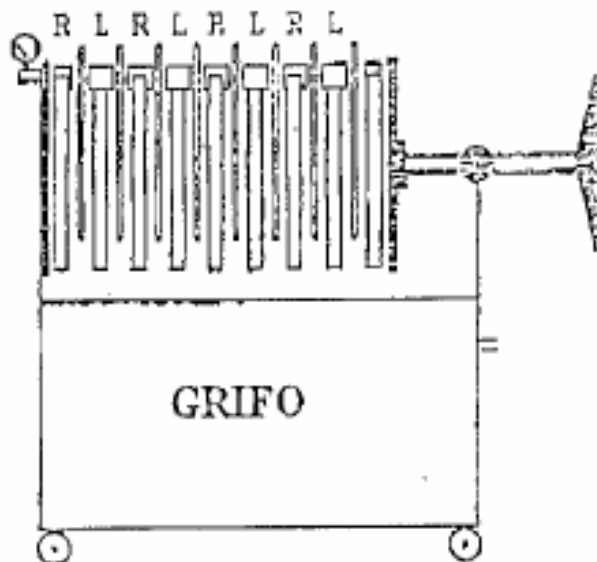
- A PRESSURE REGULATOR WITH MANOMETER
- C PLUF FOR PUMP LOADING
- D INLET TUBE
- E CLAMPING HAND-WHEEL
- F DELIVERY TUBE
- G ELECTRO-PUMP SWITCH
- H DRAIN COCK OF THE PUMP





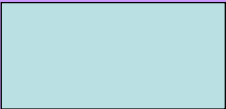
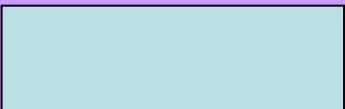

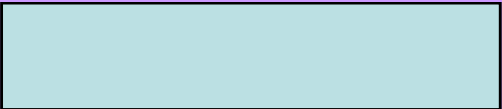

Characteristics of carton filters

TYPE	USE	PRESSURE [Kg/cm ²]	FLOW RATE [litre/hour] (10 filtering paperboards)	PURPOSE
CKP V.0	TO WASH	4.0	720	FOR NEW WINES PARTICULARLY CLOUDY
CKP V.4	ROUGH-SHAPING	3.0	680	
CKP V.8	FINE-SHAPING	2.5	650	
CKP V.12	MIDDLE POLISHING	2.5	500	FOR WINES COMPLETELY FERMENTED
CKP V.16	POLISHING	2.0	350	FOR RED WINES POLISHING
CKP V.18	PRE-STERILIZING	2.0	300	FOR WHITE WINES POLISHING
CKP V.20	STERILIZING	1.5	220	FOR POLISHING FILTRATIONS AND STERILIZATION OF WINES WITH SUGARY RESIDUAL NOT FERMENTATED
CKP V.24	SUPER-STERILIZING	1.0	120	FOR ALL THE APPLICATIONS IN WHICH A WARRANTY OF ABSOLUTE STABILITY IS REQUIRED
E2	ROUGH-SHAPING	2.5	50	FOR FILTRATION OF OLIVE OIL

Filter cartons assembly:



Characteristics of filtering layers

	CLARIFICATION POWER			SPECIFIC APPLICATIONS OF THE FILTERING LAYERS
TYPE	ROUGH	MIDDLE	FINE	
V24				For all the applications in which a warranty of absolute stability is required. Recommended flow rate: 120 litres of wine/hour Operating pressure: 1Bar (Values referred to 10 filtering layers)
V20				Polishing filtration to sterilize wine with sugary residual not fermented, filtering with protection of micro-porous membranes. Recommended flow rate: 220 litres of wine/hour Operating pressure: 1-1.5Bar (Values referred to 10 filtering layers)
V16				Perfect polishing of wines with scarce bacterial rate, polishing of distillates, polishing of cosmetic solution. Recommended flow rate: 350 litres of wine/hour Operating pressure: 1.5-2.5Bar (Values referred to 10 filtering layers)
V12				Polishing of completely fermented red wines, polishing of dry spirits, for all the polishing process which can be considered as semi-fine. Recommended flow rate: 500 litres of wine/hour Operating pressure: 1.5-2.5Bar (Values referred to 10 filtering layers)
V8				Filtration of new wines even with high turbidity, clarification of sugary spirits, polishing of alimentary oils. Recommended flow rate: 650 litres of wine/hour Operating pressure: 2-2.5Bar (Values referred to 10 filtering layers)
V4				Pre-rough-shaping particularly suitable for polishing of extra-virgin olive oil and for polishing of new wines with high turbidity. Recommended flow rate: 80 litres of wine/hour Operating pressure: 2-3Bar (Values referred to 10 filtering layers)
V0				Support to diatomaceous (or infusorial) earth on the polishing of beer, of sugary solutions, filtration of alimentary and industrial oils, of liquids and viscous solutions. Recommended flow rate: 720 litres of wine/hour Operating pressure: 4Bar (Values referred to 10 filtering layers)

GRIFO / ENOLOGICAL MACHINES

Grifo snc company, towards a constant improvement of its products, puts off the right to modify what is mentioned above

MADE IN ITALY