

sostituzione del prodotto non comporta l'inizio di un nuovo periodo di garanzia.

Periodo di garanzia e diritti per difetti

La prestazione della garanzia non prolunga il periodo di garanzia. Ciò si applica anche ai pezzi sostituiti o riparati. Danni e difetti eventualmente presenti già al momento dell'acquisto devono essere comunicati immediatamente dopo aver aperto la confezione. Le riparazioni effettuate dopo lo scadere del periodo di garanzia sono a pagamento.

Entità della garanzia

L'apparecchio è stato prodotto con cura basandosi su direttive di qualità ed è stato controllato scrupolosamente prima della spedizione.

La garanzia si applica agli errori di materiale o produzione.

Sono escluse dalla garanzia i pezzi soggetti a normale usura e i danni a parti fragili.

La garanzia decade se il prodotto è stato danneggiato o non è stato correttamente utilizzato o sottoposto a manutenzione. Per un uso adeguato del prodotto occorre attenersi strettamente a tutte le indicazioni riportate nel manuale di istruzioni per l'uso. Occorre evitare assolutamente usi o azioni sconsigliati o evidenziati negativamente nel manuale di istruzioni per l'uso.

La garanzia decade in caso di maneggio scorretto e inadeguato, ricorso alla forza e interventi non autorizzati dal nostro centro assistenza.

SAFETY WARNINGS

Failure to comply with the following rules constitutes a dangerous condition and puts the safety of personnel and the correct functioning of the machine at risk.



GENERAL WARNINGS

Do not proceed with the installation, maintenance or operation of the machine before having read this manual in its entirety

- Check that all warning labels are perfectly legible
- Only start the machine after making sure that all the structural parts, the motor, the pump, the connections and the connecting pipes are completely free of mechanical cracks or corrosion phenomena

OPERATION

The filler must not be used to process products other than those provided for in this manual.

The filler must not be used under conditions other than those foreseen by the project and reported in the original purchase documentation.

The filler must not be started if the environmental conditions or the characteristics of the power supply do not correspond to those specified in this manual.

Do not start the filler if one or more components are missing or incorrectly assembled.

Do not move the machine during bottling.

Do not introduce liquids through the slots.

Do not open the machine, and in any case not before having obtained the insulation.



Never use the filling machine for the treatment of FLAMMABLE PRODUCTS.



Do not use the machine in environments with EXPLOSIVE ATMOSPHERE



Before proceeding with the electrical connection of the machine, make sure that the system complies with current grounding regulations.

Check that the mains voltage complies with the data on the motor nameplate.

Do not operate the electric motor if its protective covers are missing, damaged or incorrectly installed.

If the engine fails to start, disconnect the power supply immediately.

In case of overheating of the motor, stop the machine immediately.

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.

1	Fasten ENOLMATIC to a table with clamp 'C'.
2	Connect transparent hose "B" to fitting "B" on the cover of bowl "D" and black hose to fitting "A" on bowl cover.
3	Assemble the rigid suction pipe. The "Z" end side (suction control!) must be set to allow for fluid flow.
4	Connect the ENOLMATIC nozzle with the transparent 2 m. pipe supplied with the suction pipe.
5	Insert the plug and switch ENOLMATIC on by pressing switch "F".
6	Place the suction pipe into the demijohn (or
7	container). Be sure not to place the "Z" end in a way lees or sediments may be sucked in.
8	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.
9	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.

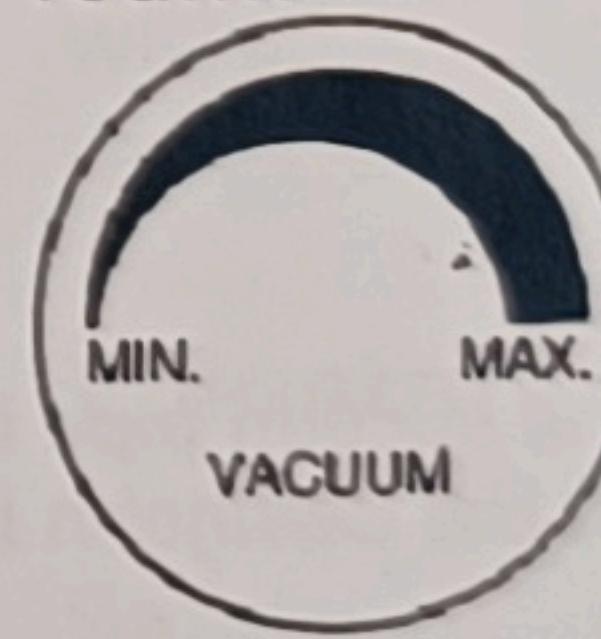
10 **IMPORTANT:** if you switch engine off while using ENOLMATIC, it's absolutely necessary, before switching it on again, to raise knob "S" until

- there is no vacuum. The same operation must be performed to remove the bowl cover.
- 11 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.
- 13 Level adjustment with stainless steel spout. For regulating the filling level, change the position of the cone holding ring. The minimum distance between the liquid and the bottle mouth (maximum filling level) is achieved positioning the cone and the holding ring on the

bottom. The maximum distance between the liquid and the bottle mouth (minimum filling level) is achieved positioning the cone and the holding ring on the top. Intermediate regulations can be obtained by moving the cone into an intermediate position. For moving the ring, loose the two hexagonal head screws (A) and move it up / down, using the notches on the nozzle as a visual reference. Tighten the screws. Place the silicone cone (B) against the ring. For achieving precise and consistent filling levels it is important to remove the bottles quickly by pulling them against yourself. Don't lift the bottle, just pull in your direction.

14 Cover and float assembly sequence. Plug and float are supplied in one piece (3 + 6), to assemble the complete cover, pass the plug through the hole in the cover (4+5) and insert the peg with silicone OR 1+2.

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.

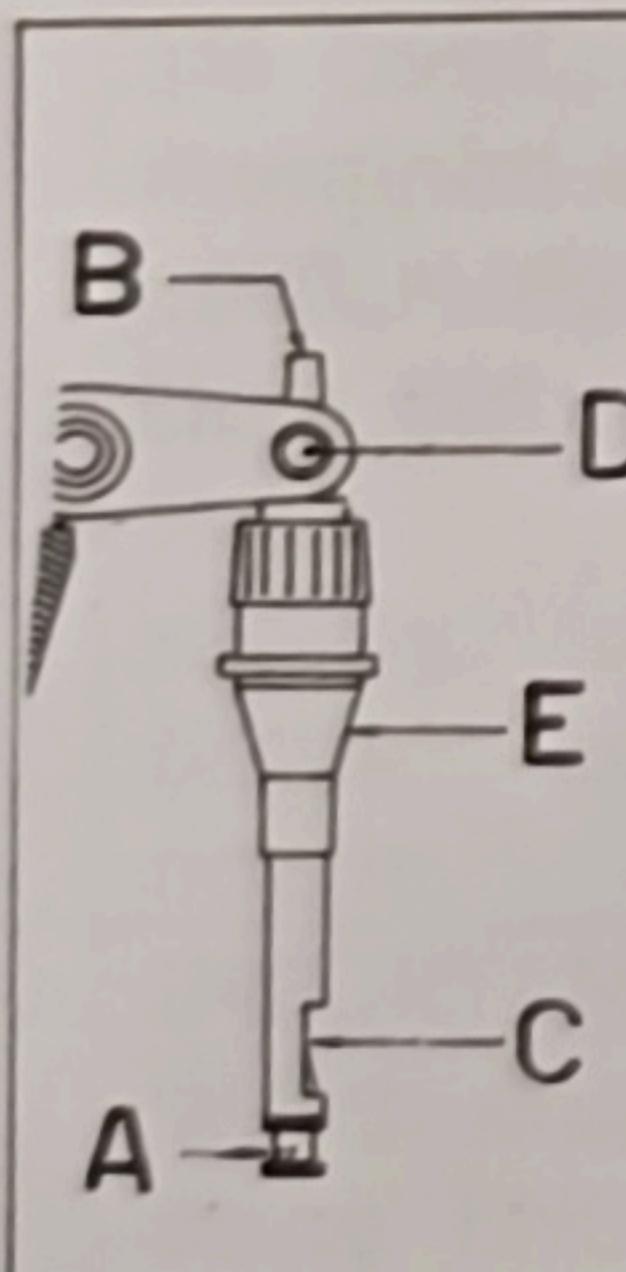
The recovery tank can be washed with water alone.

Possible troubles while ENOLMA TIC is running:

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

TROUBLESHOOTING

TROUBLES	CAUSES	SOLUTIONS
Engine doesn't start	No electricity supply Plug not connected The whole device is in a vacuum	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	Engine off The bowl cover is improperly closet The speed adjuster is improperly set to minimum The nozzle is clogged (fig.13)	Check Close it well by publishing 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



GENERAL DIRECTIONS AND INSTRUCTIONS

FOREWARD

This manual is the property of TENCO SRL UNIPERSONALE - Avegno. Reproduction or disclosure to third party of the content of this document is forbidden. All rights are reserved.

DESCRIPTION OF EQUIPMENT

EnoIMatic® 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

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) distanziato dal fondo.
2-

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

FIRST STARTING CLEANING

The Enolmaster filler has
been built, assembled and
tested according to the
European machine safety
directive. With regard to

the manufacturing,
assembly, storage and
marketing phases of the
object, we declare:

- have implemented a corporate quality assurance and control system in compliance with Regulation (EC) No. 2023/2006;
- observe the provisions of Art. 15, of the Regulation (EC) n ° 1935/2004 and s.m.i, in the matter of labeling;
- observe the provisions of Art. 17, of the Regulation (EC) n ° 1935/2004 and s.m.i, in the matter of traceability.

Other specifications:

It is specified that the company Tenco S.r.l. is not responsible for the work carried out on the object after leaving the factory or after the release of the test certificate in the case of installation and testing by Tenco S.r.l.

It is also suggested to clean the object after assembly of the various

components and above all before contact with the food. We recommend washing the machine with non-toxic food products.

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 EMERGENCY PROCEDURES

To stop equipment set switch on O (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.

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

maintenance on energized apparatus..

DIAGNOSTIC

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



FOOD

COMPLIANCE

The food-safe material of devices with this symbol will not change the taste or smell of food.



DISPOSAL

This product is subject to the provisions of European Directive 2012/19/EC. The symbol showing a wheelie bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories

marked with this symbol. Products identified with this symbol may not be discarded with normal household waste, but must be taken to a collection point for recycling electric and electronic appliances. Recycling helps to reduce the consumption of raw materials and protect the environment.

Packaging

When disposing of the packaging, make sure you comply with the environmental regulations applicable in your country

WARNING!

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

WARRANTY CONDITIONS

The warranty period starts with the purchase date. Please keep the original invoice in a safe place. This document is required to verify the purchase.

If within one year from the purchase date of this product a material or factory defect occurs, the product will be repaired or replaced by us – at our discretion – free of charge to you. This warranty implies that within the period of one year the defective device and the purchase receipt are presented, including a brief written description of the defect and the time it occurred.

If the defect is covered by our warranty, the repaired or a new product will be returned to you. No new warranty period starts with a repair or replacement of the product.

Warranty period and statutory claims for defects

The warranty period is not extended when the warranty has been claimed. This also applies to replaced and repaired parts. Any damages and defects already existing at the time of purchase

must be reported immediately upon unpacking. Repairs arising after the expiration of the warranty period are subject to a charge.

Warranty coverage

The device was produced carefully according to strict quality guidelines and tested diligently prior to delivery.

The warranty applies to material or factory defects.

This warranty expires if the product is damaged, not used as intended or not serviced.

For the proper operation of the product, all instructions listed in the operating instructions must be observed carefully. Any form of use and handling that is advised against in the operating instructions or warned against must always be avoided.

In the case of incorrect and improper treatment, use of force and interventions not performed by our authorised Service Centre, the warranty shall cease.

condition dangereuse et met en danger la sécurité du personnel et le bon fonctionnement de la machine.

AVERTISSEMENTS DE SÉCURITÉ



Le non-respect des règles suivantes constitue une

AVERTISSEMENTS GÉNÉRAUX

Ne procédez pas à l'installation, la maintenance ou l'utilisation