



**ENOTOSCANA SRL**

VIA PROV.LE PISANA, 141  
50050 CERRETO GUIDI (FI) – ITALY

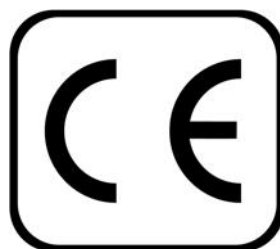
Telefono / Fax 0571/400474

[info@enotoscana.it](mailto:info@enotoscana.it)

[www.enotoscana.it](http://www.enotoscana.it)

## **USER MANUAL**

# **FILTER PLATES 20x20**



MODEL:

SERIAL NUMBER

YEAR OF CONSTRUCTION 2018

VOLT/HZ 220/50

### **ATTENTION:**

This manual must be kept in the vicinity of the machine and in a place known to the personnel in charge of use, maintenance and repair.

## INDEX

1	GENERAL	PAGE 3
2	DESCRIPTION	PAGE 3
3	TECHNICAL FEATURES	PAGE 4
4	IDENTIFICATION OF THE COMPONENTS	PAGE 4
5	CONDITIONS OF EXPECTED	PAGE 4
6	CHOOSE CARTONS FILTER	PAGE 5
7	ASSEMBLY OF CARTONS	PAGE 6
8	ASSEMBLY OF CARTONS OIL FILTRATION	PAGE 6
9	ASSEMBLY OF DOUBLE FILTRATION PLATE	PAGE 6
10	PIPING CONNECTION DIAGRAM	PAGE 7
11	STARTING	PAGE 7
12	STOP	PAGE 7
13	ROUTINE MAINTENANCE OF THE MACHINE	PAGE 8
14	DIVESTEMENT AND DISPOSAL OF THE MACHINE	PAGE 8
15	TECHNICAL ASSISTANCE SERVICE	PAGE 8
16	TROUBLESHOOTING AND SOLUTIONS	PAGE 9
17	WARRANTY	PAGE 10
18	CE DECLARATION OF CONFORMITY	PAGE 11

## 1. GENERAL

- Do not proceed with the installation, maintenance and commissioning of the machine before having read this manual in its entirety.
- This manual must be kept near the machine and in a place known to the personnel in charge of use, maintenance and repair.
- The manufacturer declines all responsibility for damage resulting from improper use of the machine or failure to comply with the instructions in this manual.
- Start the machine only after having ascertained that all its structural parts are intact and that they do not show mechanical defects or corrosion phenomena.
- Do not start the machine if one or more components are missing or incorrectly assembled.
- Do not move the machine during operation
- Do not use the machine for products other than those described in this manual.



- Never use the machine to treat **FLAMMABLE PRODUCTS**



- Never use the machine in environments with **EXPLOSIVE ATMOSPHERE**



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



- Check that the mains voltage is the same as the one shown on the rating plate on the machine



- **During every intervention use security gloves .**

## 2. DESCRIPTION

The filters are made of stainless steel AISI 304 suitable for the treatment of food products.

- The plate filters have been studied to filter WINE, OIL, BEER and all the products that have similar characteristics of filterability.

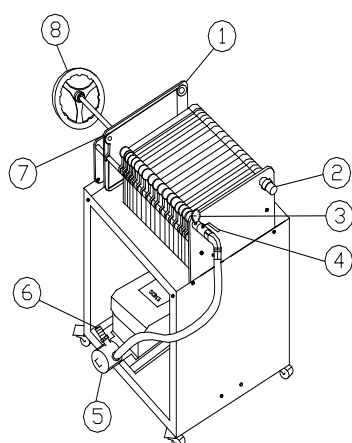
Filtration takes place by means of filtering layers inserted inside the plates made of food material.

- The filters can work with the specific pump supplied or with any other type of pump as long as it has a pressure of at least 2 bar and a flow rate suitable for the filter model.
- Filters can be equipped with accessories such as the double filtration plate

### 3. TECHNICAL FEATURES

Model	Number plates	Carton dimension	Filtering surface m <sup>2</sup>	Wine production l/h	Oil production l/h	Clearances and weight
MINI VIRGILIO 6	6	20X20 cm	0.24	80 - 200	80	600 x 330 x h440 13 kg
MINI VIRGILIO 10	10	20X20 cm	0.40	130 - 280	130	600 x 330 x h440 13 kg
VIRGILIO 10	10	20X20 cm	0.40	130 - 280	130	600 x 500 x h750 32 kg
VIRGILIO 20	20	20X20 cm	0.80	600 - 900	600	600 x 500 x h750 36 kg
VIRGILIO 30	30	20X20 cm	1.20	900 - 1500	900	970 x 500 x h750 49 kg
VIRGILIO 40	40	20X20 cm	1.60	1400 - 1800	1400	970 x 500 x h750 54 kg

### 4. COMPONENTS IDENTIFICATION



- 1 Sample taste
- 2 Exit filtered liquid
- 3 Manometer
- 4 Pressure regulator
- 5 Pump
- 6 Entry for liquid to filter
- 7 Thrust plate
- 8 Barra centrale

### 5. PROVIDE USE CONDITIONS

- The filter has been constructed and designed for well-defined filtration applications. Improper use and / or use other than that for which it was designed is strictly forbidden. An improper use and / or tampering with the devices, provides for the cancellation of the warranty and the forfeiture of the declaration of conformity.
- The filters have been designed to work in environments where the environmental parameters taken as reference are: TEMPERATURES INCLUDED BETWEEN + 5 ° C AND + 30 ° C - MOISTURE WITHOUT CONDENSATION BETWEEN 40% - 60%
- It is not recommended to use filters in places with environmental characteristics different from the aforesaid.

## 6. CHOICE OF CARTONS FILTER

- Refer to the following table for choosing the type of cardboard.

TYPE	USE	PRESSURE (bar)	QUANTITY l/h FOR 10 CARTONS	EMPLOYMENT
V.0	WASHABLE	4.0	720	FOR CLOUDY YOUNG WINES
V.4	DEGREASING	3.0	680	PER VINI FOR CLOUDY YOUNG WINES
V.8	THIN DEGREASING	2.5	650	FOR CLOUDY YOUNG WINES
V.12	MEDIUM BRIGHT	2.5	500	PER VINI COMPLETAMENTE FERMENTATI
V.16	BRIGHT	2.0	350	PER VINI BRILLANTATURA DI VINI ROSSI
V.18	PRE STERILISING	2.0	300	BRIGHTENING FOR WHITE WINES
V.20	STERILISING	1.5	220	STERILISING WINES WITH SUGAR RESIDUES
V.24	SUPER STERILIZZANTE	1.0	120	FOR WINES TO STABILIZE
E2	SGROSSANTE	2.5	50	FOR FILTERING OLIVE OIL

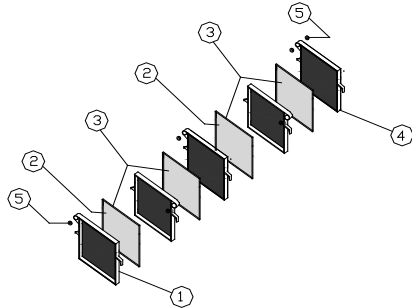


**ATTENTION:** before to insert the cartons in to the filter, wet them with water or with a product yet glazed.  
For the filtering of the olive oil , the cartons have to be wet with oil.

Model	Number of cartons filter
MINI VIRGILIO 6	6
MINI VIRGILIO 10	10
VIRGILIO 10	10
VIRGILIO 20	20
VIRGILIO 30	30
VIRGILIO 40	40

## 7. ASSEMBLY CARTONS

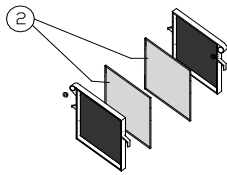
- Each carton must be inserted between each pair of adjacent plates. As shown in the figure, each rough face must face a rough face and each smooth face on a smooth one.



- 1 Terminal plate, manometer side
- 2 Rough side carton
- 3 Smooth side carton
- 4 Terminal plate brochure side
- 5 Thin gaskets

## 8. CARTONS ASSEMBLY FOR CARTONS OIL FILTERING

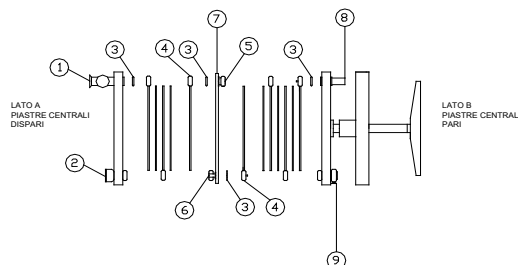
- For oil filtration, 2 boxes must be inserted between each pair of adjacent plates as shown in the figure. Then place the other cartons (always 2 between each pair) always following the principle that each rough face must face a rough face and each face smooth on a smooth



- 2 Rough side carton

## 9. PLATE ASSEMBLY DOUBLE FILTERING

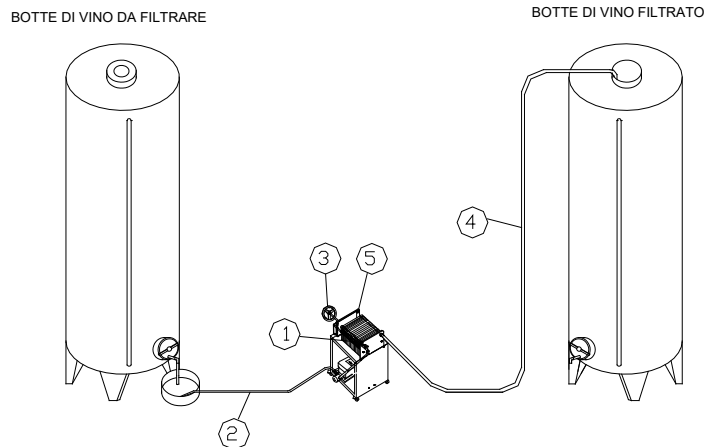
- Using the double filtration plate, it is possible to insert two different types of filtering cartons, one for each of the two sectors.
- Warning: the plug 2 and the filtered liquid outlet 8 must be mounted as shown in the figure below (inverted with respect to the individual filtration)



- 1 Liquid entry to filter and pressure regulator with manometer
- 2 Cork
- 3 Thin gaskets
- 4 Terminal plate brochure side
- 5 Blind buckle
- 6 Punctured buckle
- 7 Inversion plate
- 8 Exit filtered liquid
- 9 Sample taste

## 10. PIPE CONNECTION DIAGRAM

- 1 Pressure regulator
- 2 Aspiration pipe
- 3 Central bar
- 4 Delivery pipe
- 5 Samples taste



## 11. STARTING

- After correctly inserting the cartons, the supplied gaskets and after having tightened them by means of the handwheel of the central bar (3), proceed as follows:
  1. Fill the pump housing with the product to be filtered.
  2. Close the pressure regulator (1) for around halfway.
  3. Start the pump making sure it turns in the right direction.
  4. Slightly open the sampling handwheel (5) and wait for the air to escape.
  5. Close the sampling handwheel (5) again only when the product comes out without air.
  6. Using the Pressure regulator (1) bring the pressure to 0.3 bar and keep it for a few seconds.
  7. Adjust the pressure to the value given in the table of characteristics of the used filter boxes.
  8. Continue the filtering
  9. During the filtration check through the pressure gauge that there will be no pressure variations compared to the established value, eventually proceed to slow adjustments.

## 12. STOP

- To stop the machine, switch off the pump and wait at least 3 minutes before loosening the handwheel (3) to allow complete circuit depressurization.
- Using the special tap, proceed to unload the product that is collected in the tray below the filter plates.
- Loosen the handwheel

### 13.ROUTINE MAINTENANCE OF THE MACHINE

- At the end of the filtration, it is absolutely necessary to remove all the residues of the filtered product and the filtering cartons.



**During every intervention on the machine, wear security gloves.**



Before carrying out any operation, make sure that the machine is in stop condition and that any hot parts have had time to cool down and that the power supply is disconnected

- Loosen the handwheel.
- Move the thrust plate towards the handwheel and remove the filtering cartons.
- It is necessary to wash all its parts with water or neutral products for food use.
- Cold sanitization of the plates in MOPLen is possible.
- For sterilization with steam at 120 ° C, it is necessary to request the plates in NORYL when ordering.

### 13.DISPOSAL AND DISPOSAL OF THE MACHINE

- The machine must be taken out of service by disposing of it as waste characterized by INOX components, in accordance with the relevant regulations in force in the user country. The differentiation of materials is recommended for the purpose of facilitating the start-up of storage or recovery processes. Regarding the disposal of FILTERED LAYERS and plates in NORYL AND MOPLen including rubber components (GASKETS) it is necessary to proceed separately from the previous ones, always in accordance with the provisions in force in the country of the user.

### 14. TECHNICAL ASSISTANCE

- The filter assistance service is carried out by our authorized dealers or directly by ENOTOSCANA SRL through telephone calls or faxes to the following numbers:

**Tel./Fax 0571/400474**

**E-mail: [info@enotoscana.it](mailto:info@enotoscana.it)**



## 15. SEARCHING OF FAILURES AND SOLUTIONS

- **THE PUMP DOES NOT SUCK** - Check that the rotation direction is correct. For pumps installed on the filter, check that the pump has been filled. If you still do not aspire to check that there are no foreign bodies inside the pump. Then, proceed with filling the pump body again.
- **THE PUMP IS NOT PRESSURE** - Check that there is no air in the circuit. Check that the free end of the suction pipe is submerged. Proceed again to fill the pump body.
- **EXCESSIVE DRIPPING OF THE FILTERED LAYERS** - Check the correct tightening of the cartons. The filtering cartons are not suitable and / or the gaskets are worn.
- **THE FILTER DOES NOT REACH THE PRODUCTION PROVIDED** - When the filter does not reach the production expected from the table of layers, probably the type of cardboard suitable for the wine to be filtered has not been chosen. Always consult the table.
- **THE PRESSURE IS NOT SALE** - Also in this case an unsuitable type of cardboard was chosen.
- **DURING THE CARTOON FILTRATION THE PRODUCT STARTS TO EXIT DIRTY** - This problem may be caused by the pressure exerted on the cardboard used, which in some cases causes the fibers to open in the filtering state, consequently the product is not filtered. The problem could also be the presence of air in the filter circuit.

## 16. WARRANTY

- The warranty covers the machine for the first twelve months after commissioning. In case of non-immediate use, the warranty covers up to eighteen months from the date of delivery, and subsequently lapses.
- The warranty does not cover all the glass parts, the knobs, the fuses, the aesthetic parts and the removable parts made of plastic materials, microswitches, solenoid valves, etc ...
- The warranty also does not cover damaged parts caused by transport, faults caused by bad or incorrect installation or maintenance, incorrect electrical power supply, negligence, negligence, incorrect use and in any case not in accordance with the instructions in the instruction booklet.
- The warranty also does not cover failures caused by tampering or interventions carried out by personnel not belonging to ENOTOSCANA SRL or unauthorized by it.
- The guarantee of ENOTOSCANA SRL entitles the customer to the replacement, in the shortest possible time, of the components or parts which, due to the bad quality of the workmanship, are found to be defective.
- The guarantee does not extend to the obligation to compensate damages to things or people deriving from the use of our product even in case of breakage or defect.
- Conduct the immediate termination of warranty obligations, the non-fulfillment of the agreed payment terms.
- All possible complaints must be communicated by the buyer within 8 days of purchase, in writing to ENOTOSCANA s.r.l.

Are excluded from the guarantee:

- compensation for damages or production arrests

- transport costs

- customs duties

- import / export costs

- any other tax or expense related to the delivery to our factory of the parts under warranty and return to destination, are charged to the customer.

- After the 12 month period from the time of shipment, the warranty will lapse and any repairs, replacements or assistance will be made by debiting the charges according to our current rates.

- Reserve of ownership: as prev art. 1523-1524 and following of the civil code, the transfer of ownership of the goods subject to sale will take place only after the complete payment of the agreed upon. The place of jurisdiction for any dispute is that of Florence. Even if foreign citizens or goods supplied abroad, any dispute is regulated by Italian law.

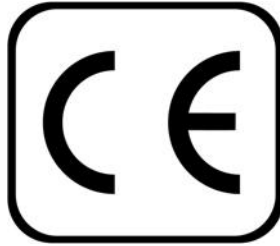
Cerreto Guidi (Fi)

Data \_\_\_/\_\_\_/\_\_\_

Il responsabile di produzione  
PEPE DOMENICO



## 17. CE DECLARATION CONFORMITY



The company ENOTOSCANA SRL with registered office in Via Provinciale Pisana, 141 - 50050 Cerreto Guidi (Fi) - Italy as manufacturer and seller of the machine, declares under his own responsibility that the machine has been built respecting all the prescriptions provided by:

- Direttiva macchine 2006/42/CE, recepita in Italia con D. Lgs del 27/01/2010.
- Rules CEI EN 60204-1 (1998) Security of the machinery, electric equipment of the machines.
- Rules UNI EN 292 part 1/2 (1192) Security of the machinery, important concepts, specifications and technical principles.
- Rules UNI EN 292 part 2A1 (1995) Security of the machinery, important concepts specifications and technical principles.
- Directive 2004/108/CE, received in Italy con D.Lgs del 09/11/2007, relative to Electromagnetic compatibility.
- Rule CEI EN 50081/1 (1997) Electromagnetic compatibility. Generic rule about the emission.
- Rule CEI EN 50082/1 (1997) Electromagnetic compatibility. Generic rule about the immunity.
- Directive 2006/95/CE, relative to " Electric material, intended to be used in some tension limits" ( Low directive tension ).
- Dec.Leg. n°626 del 96 Rule CEI EN 60335-1 (1998) Security of electric machines domestic use or similar : Part 1 : General rules.

### SUPPLY

together with the machine referred to in this document, the Instruction and Use Manual to carry out the operations of use, maintenance and repair without any risk.

### DECLARE

to have checked and tested the machine in question for the purposes of safety and functionality, with a positive result. In addition, all mechanical, electrical and electronic parts of the machine, if spoiled as a result of defects in materials or constructional errors are under warranty from the date of shipment / installation / testing for the duration of 1 (one) year, unless otherwise agreed Act of the Purchase Contract.

### DECLINE

any liability for accidents to persons or property deriving from tampering with the machine by third parties and for failure to comply with the instructions in use, maintenance and repair.

Cerreto Guidi (Fi)

Data \_\_\_/\_\_\_/\_\_\_

Il responsabile di produzione  
PEPE DOMENICO

A blue ink signature of a representative of ENOTOSCANA s.r.l. is written over a rectangular stamp that contains the company name 'ENOTOSCANA s.r.l.' in capital letters.

