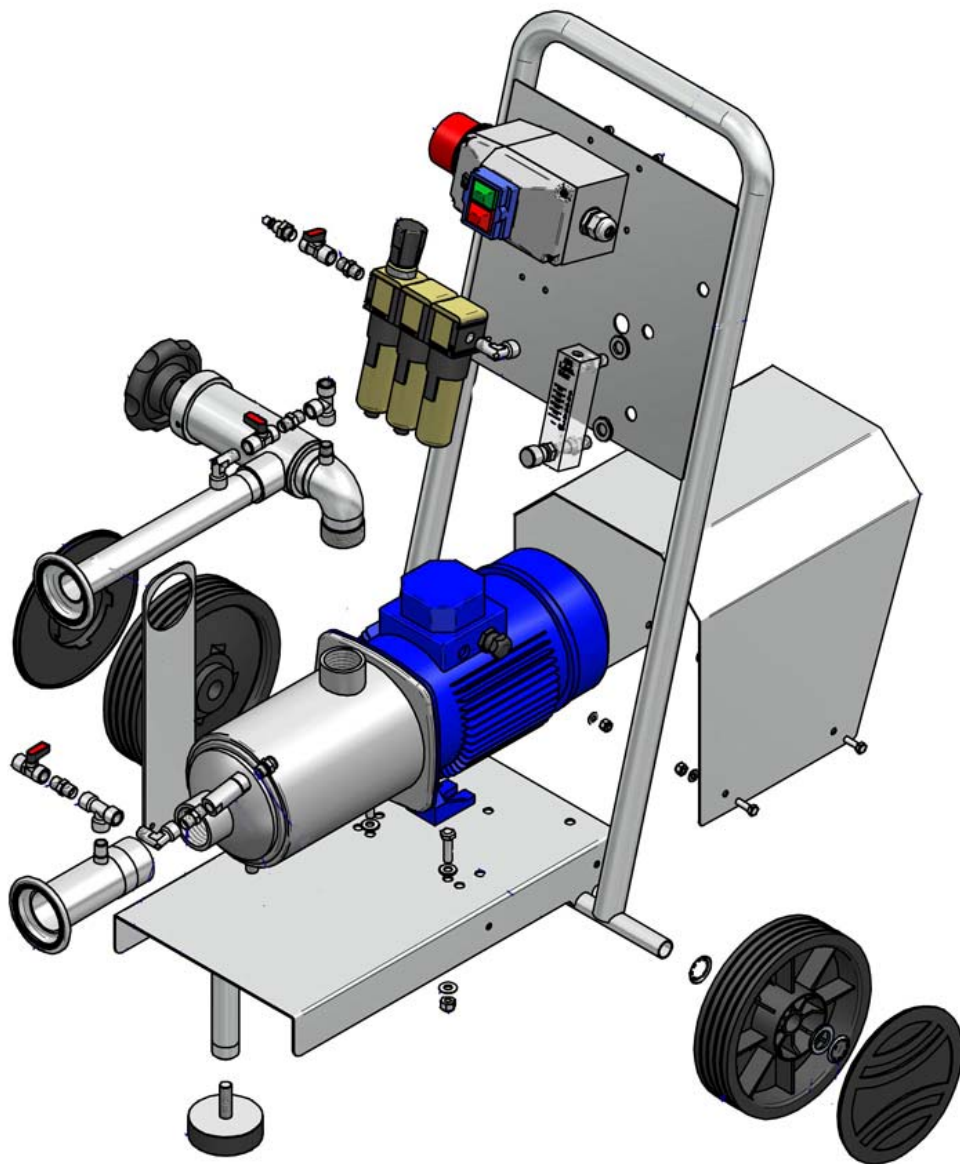


ENOLMIX

100 – 300 – 500

USER MANUAL AND INSTRUCTIONS FOR USE



LIST OF SUBJECTS

- 1) IDENTIFICATION OF THE MANUFACTURER AND MACHINE
- 2) PRELIMINARY PRESCRIPTIONS
 - 2.1) Instructions for use
 - 2.2) Manufacturer's liabilities
- 3) DESCRIPTION OF THE MACHINE
- 4) CONNECTIONS
- 5) PREPARATION OF THE JUICE
- 6) STARTING
- 7) CLEANING AND MAINTENANCE
- 8) TROUBLES – CAUSES – RIMEDIES
- 9) FUNCTIONING OF THE PRESSURE VALVE
- 10) WARRANTY

1) IDENTIFICATION OF THE MANUFACTURER AND MACHINE

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Machine

ENOLMIX

Model

See plate on the machine

Registration n°

See plate on the machine

Year of construction

See plate on the machine

2) PRELIMINARY PRESCRIPTIONS

2.1) USER'S MANUAL

IMPORTANT: this manual and its instructions for use is an integral part of the machine and must be carefully read in each one of its parts before any operation whatsoever. It must also be kept with care and made always available for possible future references.

For any possible use not foreseen in this manual, one should contact the manufacturer or the reseller before such use.

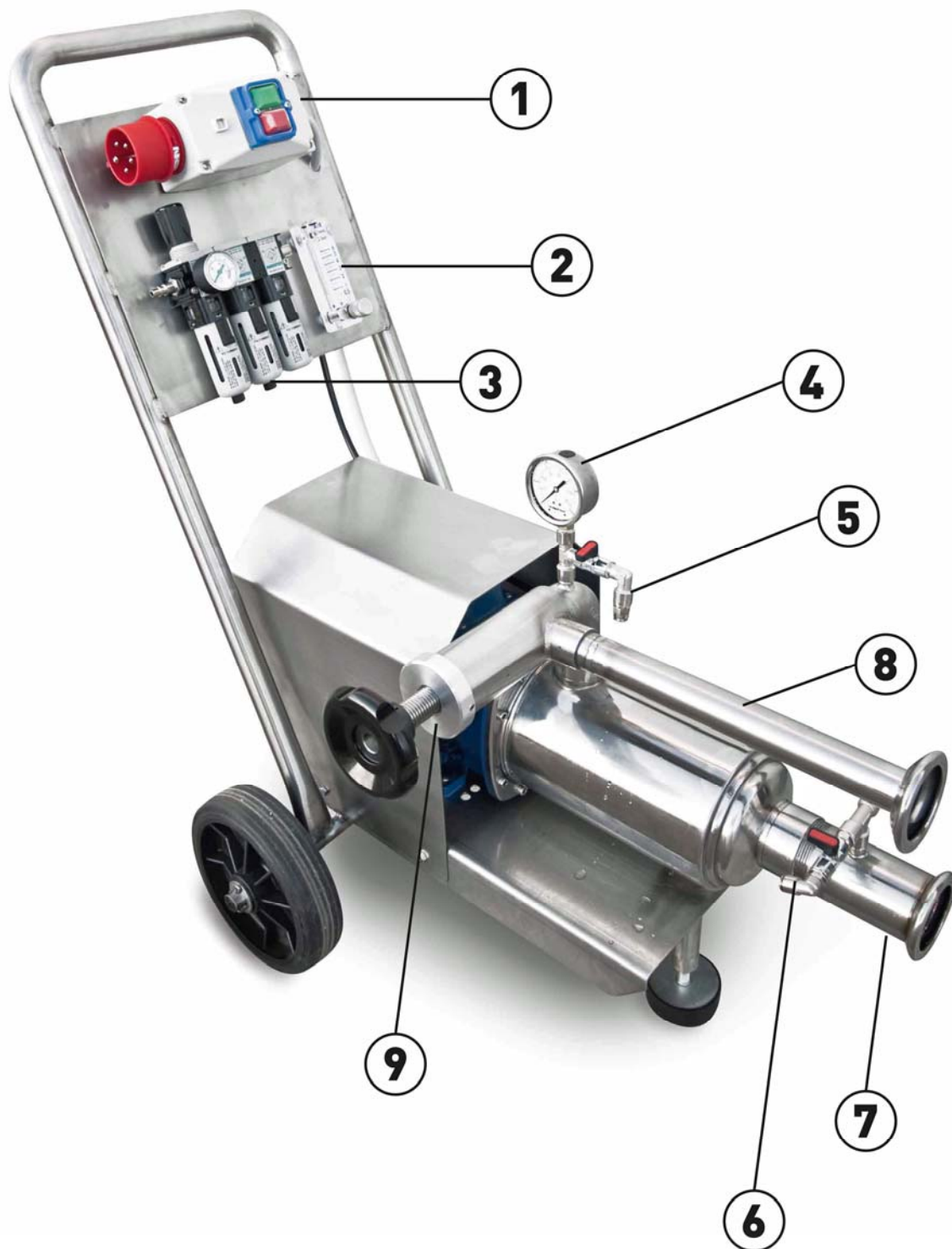
Always make reference of the model and registration number of the machine for any communication with the manufacturer or the reseller.

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2.2) MANUFACTURER'S LIABILITY

The manufacturer will bear no responsibility for any accident to people, for damage to properties or to the machine itself in thee following cases:

- * Improper use of the machine
- * Use contrary to the accident-preventing regulations in force within the Country where it is used
- * Incorrect connection
- * Incorrect power supply
- * Serious deficiencies in foreseen maintenance
- * Unauthorized modifications or interventions
- * Use of non original spare parts or non specific for the machine
- * Total or partial non observance of the instructions
- * Exceptional events



3) DESCRIPTION OF ENOLMIX

- 1 Switch (5 pins) with phase inversion
- 2 Flux-meter for gas or compressed air
- 3 Filter kit for nitrogen or compressed air
- 4 Pressure gauge
- 5 Sample taking and venting valve
- 6 Valve for fining agents intake
- 7 Juice Inlet (connection Garolla D.50)
- 8 Juice outlet (Connection Garolla D.50)
- 9 Working pressure regulation (self-cleaning, patented device)

4) CONNECTION TO THE MACHINE

Installation is very simple since it is sufficient, through regular cellar hoses, to connect the machine to the tank of juice to be treated. The upper valve of the tank will be connected to **ENOLMIX**'s inlet (7) whereas the lower valve (total discharge) will be connected to the outlet (8). Open the tank's valves and completely vent the circuit (5) until seeing juice coming out.

Turn **ENOLMIX** on

Turn **ENOLMIX** on and **make sure that the motor rotates in the correct direction**; if not, correct the situation with a screwdriver on the phase system inside the plug. This operation is very important in order to avoid damages to the pump.

5) PREPARATION OF THE JUICE BEFORE FLOTATION

Before starting flotation, it's important to apply the enological practices necessary to help flocculation (enzyme treatment, use of proteinic and/or mineral fining agents or whatever the winemaker will deem necessary). We recommend avoiding the use of those processing aids that could create problems of abrasion to **ENOLMIX**.

The addition of fining agents can be done through the small valve (6) after having taken the working pressure to 3-4 bar.

6) STARTING FLOTATION

Vent the system (5) and make sure that the gas valve is closed. Take the pressure of the cylinder (if using nitrogen) to 5 bar and the pressure on the gas filters to 4-5 bar. Turn **ENOLMIX** on and, before taking the pressure up to 5,5 bar with the black knob of the patented valve, let the pump work in order to stir the lees bottom. Bring the pressure again to 5,5 bar, open the gas valve and gently open the flux-meter. Take the green floater to 3-4 l/min (in case of **ENOLMIX** 500 go up to 5,5-6 liters/min).

Stay like this for 5-10 minutes and make sure that the suggested pressures stay constant. Take a sample in a glass cylinder or white bottle and we will notice the formation of flocculi that are going upward, pushed by the micro-bubbles. If the clarification effect is not evident, please verify the pressure and the dosage of gas.

7) END OF PROCESS - CLEANING AND MAINTENANCE

Turn the flux-meter off, close the small valve of the gas situated on the air filter kit, lower the pump's pressure to 3-4 bar, turn **ENOLMIX** off and close the tank's valves. Disconnect **ENOLMIX** and discharge the hoses. If there is no other tank to be processed, wash **ENOLMIX** with water and caustic detergent; rinse abundantly and leave the vent valve (5) open.

If the water of the public system doesn't have a good pressure, we suggest using a water tank connecting **ENOLMIX** to it and then using it, discharging the water used for the washing. If the machine is supposed to remain inactive for many hours, ideal is to store it with hoses turned upward and with a solution of water and caustic soda inside them enough to cover the pump's impellers. Before the next usage, discharge the solution from the hoses and rinse with water and citric acid.

BACK VENT – Prevents the juice from reaching the flux-meter while, being it unidirectional, allows the gas to enter the pump. We suggest its replacement every end of season. We recommend using the same model because of a spring, inside this valve, that has a precise range. The arrow in the valve goes in direction of the pump.

FLUX-METER – Act gently on the gas open/close knob. Pliers are not necessary for this operation. If the green little indicator ball remains pushed upwards, it's important to understand the reason why. If we notice some juice inside, it means that the back vent is damaged and needs to

be replaced. In this case take the flux-meter down, wash it carefully with warm water and dry it up well before reassembling it. During this intervention please check the transparent Rislan 8 x 6 piping: if dirty or not in order, replace it.

In case ENOLMIX is not used for long time, unscrew the plug at the base of the cover containing the impellers in order to allow the pumps to discharge completely.

At the end of the second season verify the state of the pump (impellers, gaskets) and change the carbon filter in the filter kit.

8) MALFUNCTIONS - CAUSES AND REMEDIES

If the pressure does not go up to 5,5 bar, check the correct rotation of the motor or verify if there is no air inside the circuit.

If during flotation the pressure does not keep a constant readings and tends to grow, lower a bit the pressure with the black knob (9) so to allow the juice's flux to wash the valve that, in normal condition, is self clearing (patented).

If the pump goes into cavitations (will completely lose pressure) turn the pump off, close the flux-meter and discharge the air from the circuit; after this, start again following instructions at point 6.

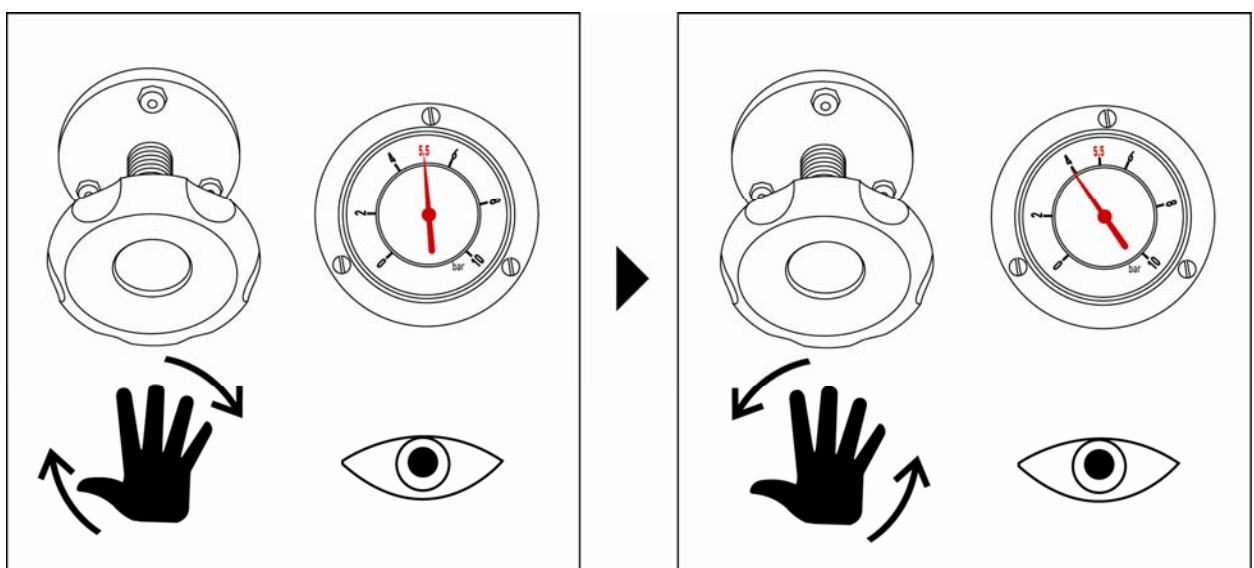
9) SELF CLEANING VALVE AND CONTROL OF PUMP'S PRESSURE

This valve, besides controlling the pump's pressure, is also generating the micro bubbles that are indispensable for the flotation technique. It is protected by international certificate of registration N°009137316 and by industrial patent N°PN2007A000064.

In order to obtain the best from this valve during the process, especially during the first period of operation, once in a while, or when the pressure tends to grow above 5,5 bar, lower the pressure to 4,5 for 4-5 seconds and then immediately take it back to 5,5 bar. This will always keep the valve clean from skins and seeds or other solids. This operation does not require the presence of the operator other than for the first 30 minutes of process, when the micro bubbles will start to push upwards all the solids (lees) present on the bottom of the tank.

An excellent solution for detaining a good part of this clogging material is the filter that we propose as an optional, to be applied the valve in the tank that goes to the pump's inlet (tank's upper valve).

With the machine off, the pressure valve must be totally loose.



10) **GUARANTEE**

ENOLMIX is covered for 2 years on the mechanical parts.

DDECLARATION OF COMPLIANCE

MACHINE: FLOTATION MACHINE FOR JUICES

If installed, used and maintained in conformity to its destination, to laws and regulations in force and to the manufacturer's instructions, this machine is in compliance to the prescriptions on safety issued by Direttiva Macchine 89/392/CEE – 91/368/CEE-93/44/CEE – 93/68 CEE, to Direttiva Bassa Tensione 73/23/CEE and to Direttiva di Compatibilità Elettromagnetica 89/336/CEE.

Udine, 10-01-2011

ENOLOGICA FRIULANA srl