

BACCO VACUUM

Vacuum Filler



Manual use and spare parts

Via chiesa 12, Loc. Rampazzo
36043 CAMISANO VIC. (VI)
Tel. 0444 719402 Fax. 0444 719423
e-mail: info@enotecnicapillan.it
web: www.enotecnicapillan.it





0. TABLE OF CONTENTS

| | |
|---|-----------|
| COMMUNITY STANDARDS..... | 2 |
| MACHINE DATA PLATE..... | 3 |
| DECLARATION OF CONFORMITY..... | 5 |
| 1. INTRODUCTION | |
| 1.1. MANUAL..... | 6 |
| 1.2. MANUFACTURER DATA..... | 6 |
| 1.3. WARRANTY..... | 6 |
| 2. DESCRIPTION | |
| 2.1. GENERAL MACHINE DESCRIPTION..... | 6 |
| 2.2. TECHNICAL DATASHEET..... | 8 |
| 2.3. INTENDED USE..... | 9 |
| 3. SAFETY AND PREVENTION OF ACCIDENTS..... | 9 |
| 4. INSTALLATION AND COMMISSIONING | |
| 4.1. GETTING STARTED..... | 9 |
| 4.2. START-UP AND OPERATION..... | 10 |
| 4.3. BOTTLE HEIGHT AND LIQUID LEVEL ADJUSTMENT..... | 10 |
| 4.4. CLEANING..... | 11 |
| 5. MAINTENANCE AND SPARE PARTS | |
| 5.1. MAINTENANCE..... | 13 |
| 5.2. SPARE PARTS..... | 13 |
| 5.2.1. Spout spare parts..... | 13 |
| 5.2.2. Structure spare parts..... | 14 |
| 5.2.3. Component spare parts..... | 16 |
| 5.2.4. Wiring diagram..... | 18 |
| 6. DEMOLITION..... | 19 |
| 7. GENERAL SALES CONDITIONS..... | 20 |



6. DEMOLITION

MACHINE DEMOLITION

When the machine is demolished, one must separate the plastic parts and electrical components, as they must be disposed of separately in compliance with the Standards in force. As for the metal mass, one must simply separate the steel parts from those made of other materials or alloys, for proper recycling by means of fusion.



CAUTION: any discharged fluids must not be mixed with each other and should be stored in closed containers to prevent contamination with foreign substances. Their disposal must necessarily be entrusted to the relevant disposal Consortia.

7. GENERAL SALES CONDITIONS

TRANSPORTATION: At the purchaser's expense.

COMPLAINTS: We do not accept claims after eight days from receipt of the merchandise and we do not accept returns without our prior consent.

RESERVES: We are not liable for breakage or damages caused by uses other than those for which the merchandise is intended for. Deficiencies and defects due to use of parts which by their nature are subject to wear, or when the parts are disassembled, tampered with or repaired outside our premises, are not covered by the warranty.

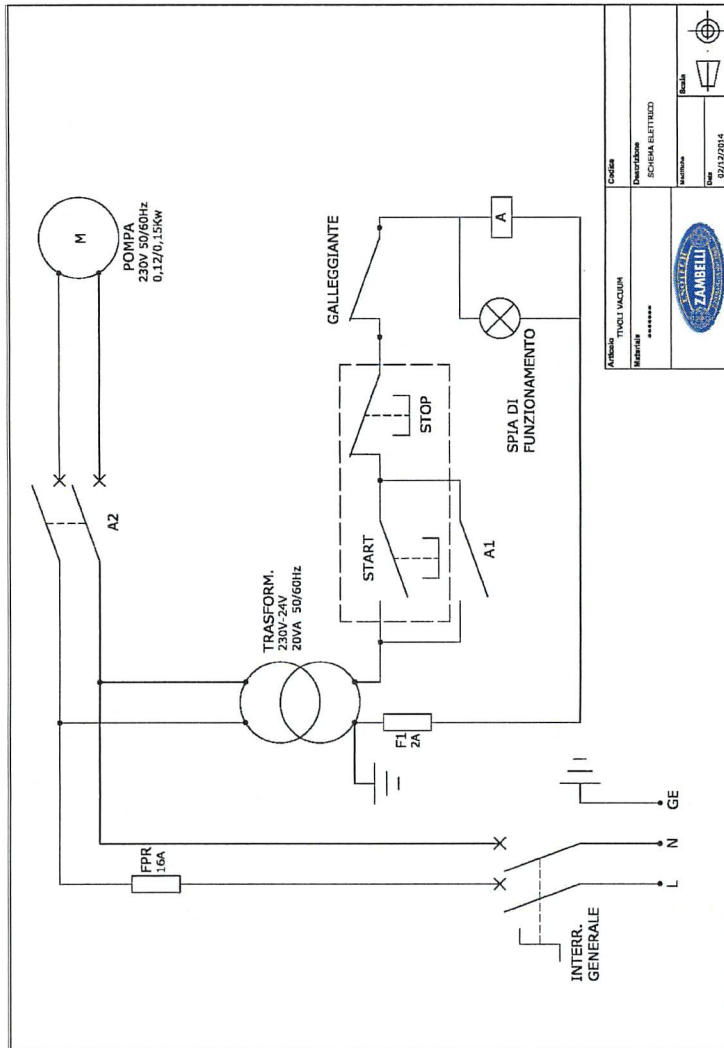
WARRANTIES: The company ENOTECNICA PILLAN LTD ensures that the machine has been built in compliance with current regulation. The product warranty is 12 months from delivery. The manufacturer guarantees only the replacement or repair of damage parts at its headquarters any shipping costs and labor are at charge by the buyer. The guarantee excludes all the parties which by their nature are subject to wear. The warranty is void for errors due to incorrect electrical connection, the lack of adequate protection, incorrect action, improper use, use of non-original parts, component disassembled, repaired and/or altered by persons not authorized by the company manufacturer.

DISPUTE: The place of jurisdiction is the Court of Vicenza (Italy)

TECHNICAL DATA: The data contained in this manual is informative and not binding. The company reserves the right to make any modifications to the production without prior notice.



5.2.4 Wiring diagram



COMMUNITY STANDARDS

| Reference | Title |
|---------------------------|---|
| EC Directive no. 2006/95 | Relating to Low Voltage |
| EC Directive no. 2004/108 | Relating to Electromagnetic Compatibility (EMC) |
| EC Directive no. 89/109 | Directive relating to the materials and objects intended for contact with food products |



PLATE AFFIXED TO THE MACHINE

ENOTECHNICA PILLAN srl 

Via Chiesa 4/6, I-36043 Camisano Vic. (VI)
 Tel. 0444 719 004 Fax 0444 719 044
 info@enotecnicapillan.it *Made In Italy*
 www.enotecnicapillan.it

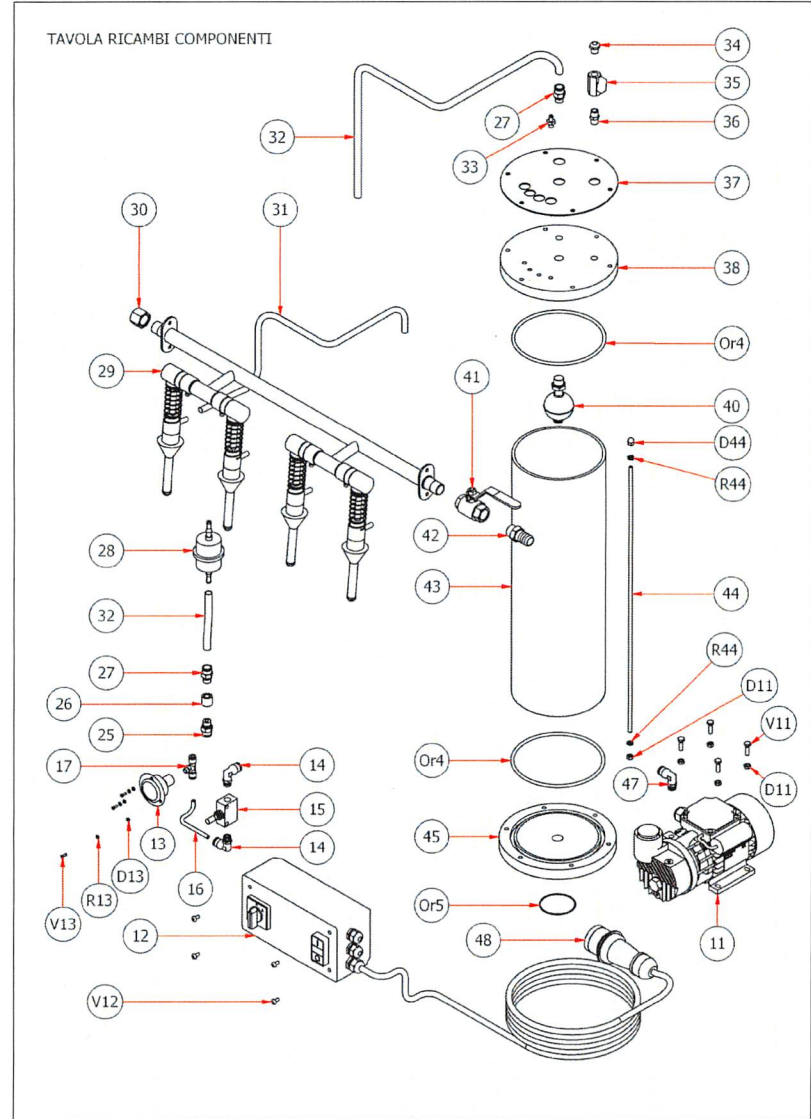
| | | |
|-----------|----|----------|
| TYPE: | | N°. Mtr. |
| MOD: | | |
| MOTOR: | Kw | Kg |
| LWA <= 80 | | |

IMPORTANT NOTE: THIS MANUAL IS THE PROPERTY OF ENOTECHNICA PILLAN, ANY REPRODUCTION, EVEN PARTIAL, IS PROHIBITED.

DOCUMENT TYPE: INSTRUCTION MANUAL

SUPPLIED WITH THE MACHINE: BACCO VACUUM FILLER

Tipo _____
 Serie _____
 Matricola _____





5.2.3 Component spare parts

| PART No. | DESCRIPTION | PART No. | DESCRIPTION |
|----------|---|----------|------------------------------------|
| 11 | Vacuum pump | 34 | Filter vent |
| V11 | Screw T.E. M6x20 | 35 | Valve F/F 1/4" |
| D11 | Nut M6 | 36 | Nipple 1/4" |
| 12 | Electrical panel | 37 | Container protection disk |
| V12 | Screw T.C.B.I.C. M5x20 | 38 | Upper container flange |
| 13 | Vacuum meter | 39 | O-ring Ø150x5.3 |
| V13 | Screw T.C.S.I.C. M4x10 | 40 | Electric level float |
| R13 | Washer Ø4 | 41 | Valve F/F 1/2" |
| D13 | Nut M4 | 42 | Hose connector Ø20x1/2" |
| 14 | Curved pipe quick coupling Ø6x1/8" | 43 | Plexiglas pipe |
| 15 | Pressure regulator | 44 | Rod |
| 16 | Pipe Ø6x1 | D44 | Cap nut M6 |
| 17 | TEE pipe quick coupling Ø6x1/8" | R44 | Washer Ø6 |
| 25 | Straight pipe quick coupling Ø6x1/4" | 45 | Lower container flange |
| 26 | Extension F/F 1/4" | 46 | O-ring 3231 Ø58.42x2.62 |
| 27 | Straight pipe quick coupling Ø10x1/4" | 47 | Curved pipe quick coupling Ø6x1/8" |
| 28 | Suction filter | 48 | Plug |
| 29 | Complete structure for filling (4 spouts, connection pipe, brackets) | | |
| 30 | Female cap 1/2" | | |
| 31 | Pipe Ø8 for use with food | | |
| 32 | Pipe Ø10x1 | | |
| 33 | Hose connector Ø8xM8 | | |



EC Declaration of Conformity

The undersigned:

ENOTECNICA PILLAN s.r.l.
Via chiesa 12, Loc. Rampazzo
36043-Camisano Vicentino
Vicenza (ITALY)

Declares under its own responsibility that the following machine used for bottling wine and oil, called:

FILLER

Make **ENOTECNICA PILLAN**
Type **BACCO VACUUM FILLER**
Serial number n° 4501
Year of construction 2017

Complies with:

- Electromagnetic Compatibility Directive 2004/108 EC and subsequent amendments.
- Low Voltage Directive 2006/95 EC and subsequent amendments.
- Directive relating to materials in contact with foodstuffs 89/109 EC and subsequent amendments

Name Ivo
Surname Pillan
Role Administrator

ENOTECNICA PILLAN s.r.l.



1. INTRODUCTION

1.1 MANUAL

The manual is to be considered as an integral part of the machine, therefore:

- It must be kept intact in all its parts;
- It must be kept with the machine until its demolition (even if moved, sold, rented, etc.)

1.2 MANUFACTURER DATA

Manufacturer: ENOTECNICA PILLAN s.r.l.
 Via chiesa 12, Loc. Rampazzo
 36043- Camisano Vicentino (VI) Italy
 Tel.: +39 0444 – 719004
 Fax: +39 0444 – 719044
 e-mail: info@enotecnicapillan.it
 website: www.enotecnicapillan.it

1.3 WARRANTY

The company ENOTECNICA PILLAN LTD ensures that the machine has been built in compliance with current regulation.

The product warranty is 12 months from delivery.

The manufacturer guarantees only the replacement or repair of damage parts at its headquarters any shipping costs and labor are at charge by the buyer.

The guarantee excludes all the parties which by their nature are subject to wear.

The warranty is void for errors due to incorrect electrical connection, the lack of adequate protection, incorrect action, improper use, use of non-original parts, component disassembled, repaired and/or altered by persons not authorized by the company manufacturer.

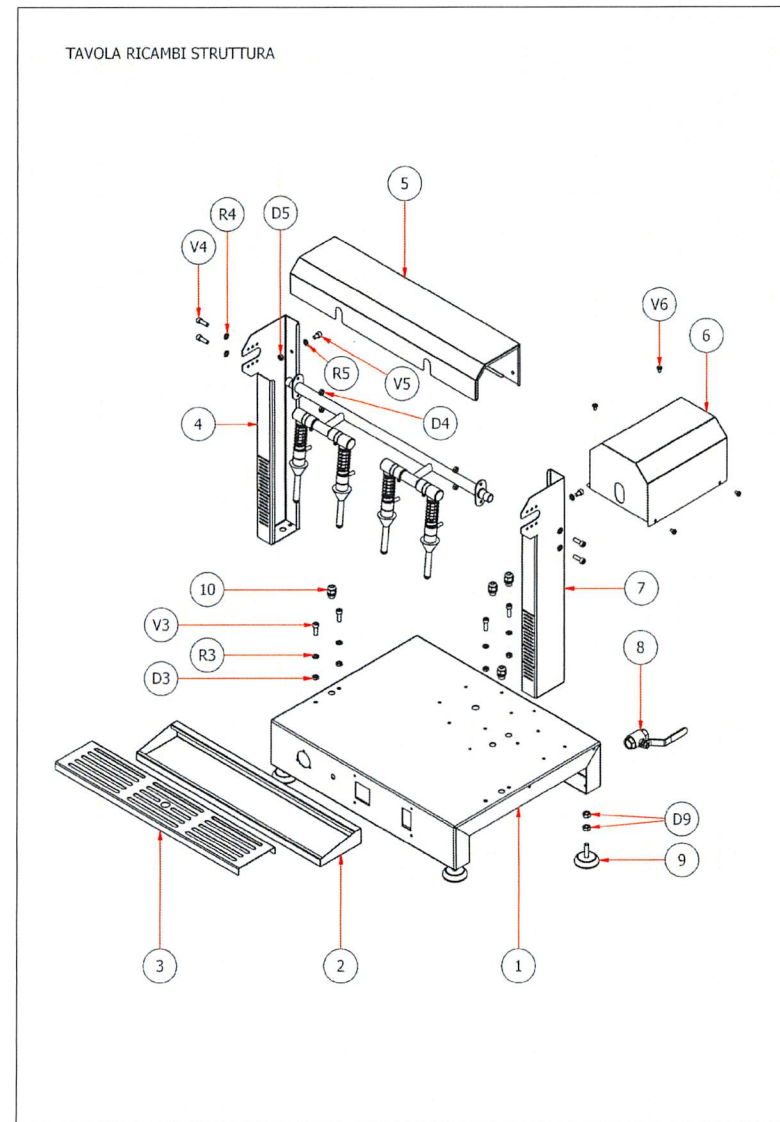
2. DESCRIPTION

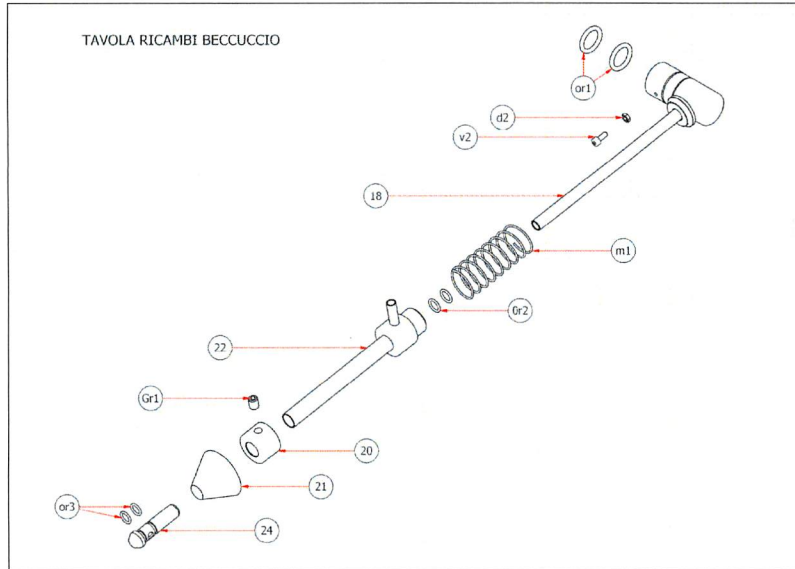
2.1 GENERAL MACHINE DESCRIPTION

The structure of the filler is made of AISI 304 stainless steel, it is supported by 4 adjustable feet and its small size makes it ideal for any workbench.

The machine consists of the following parts, as indicated in the table. 1:

1. Cable and plug for connection to the electricity power supply;
2. Control panel
 - a) Main switch;



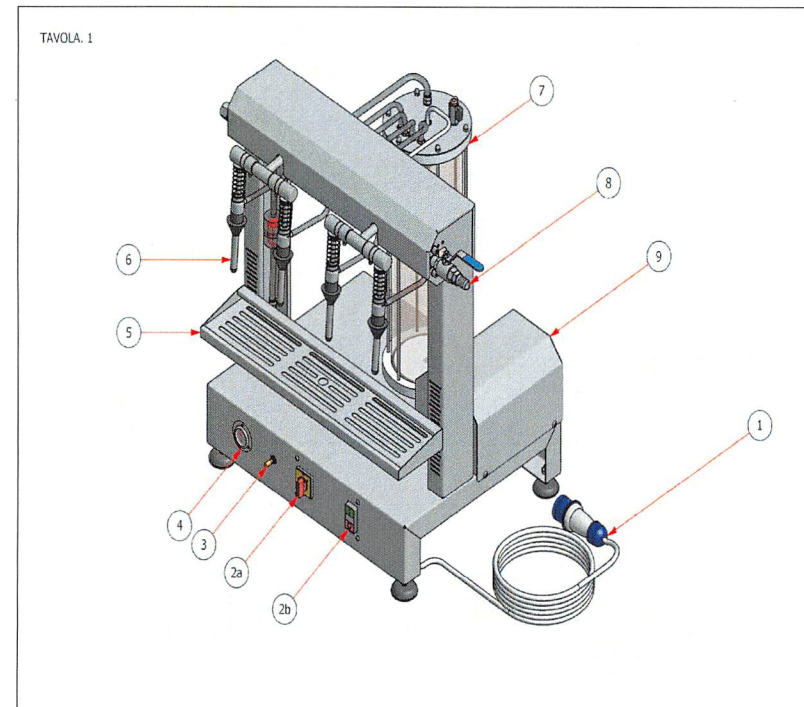


5.2.2 Structure spare parts

| PART No. | DESCRIPTION | PART No. | DESCRIPTION |
|----------|--------------------------|----------|---------------------------------|
| 1 | Base | V5 | Screw T.C.E.I. M8x10 |
| 2 | Bottle Support | R5 | Washer Ø8 |
| 3 | Shelf for Bottle Support | D5 | Nut M8 |
| V3 | Screw T.C.E.I. M8x20 | 6 | Pump casing |
| R3 | Washer Ø8 | V6 | Screw T.C.B.I.C. M6x10 |
| D3 | Self-locking nut M8 | 7 | Right column |
| 4 | Left column | 8 | 3/8" stainless steel ball valve |
| V4 | Screw T.E. M6x10 | 9 | Foot M10 |
| R4 | Washer Ø6 | D9 | Nut M10 |
| D4 | Cap nut M6 | 10 | Cable Gland PG9 |
| 5 | Upper casing | | |



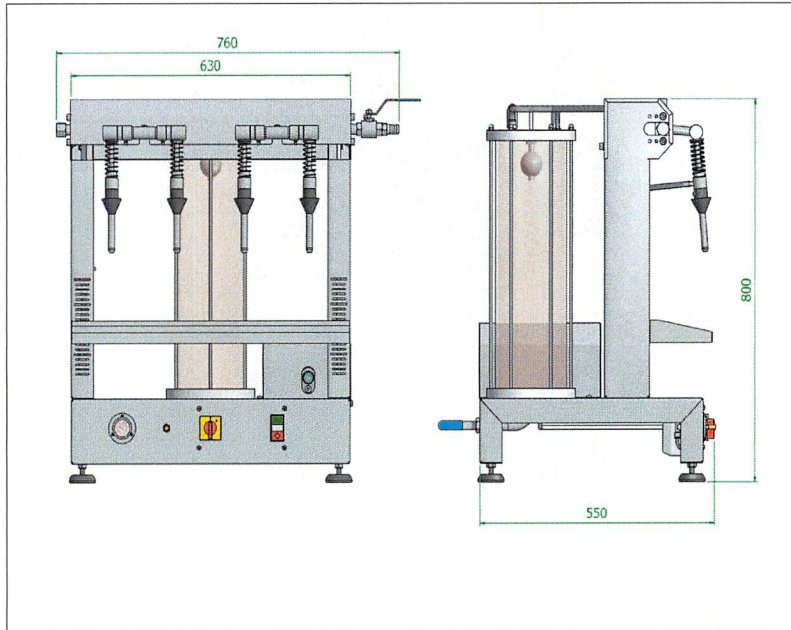
- b) Pump Start / Stop;
- 3. Depression regulator;
- 4. Vacuum meter;
- 5. Bottle support;
- 6. Spouts for filling;
- 7. Liquid collection container;
- 8. Liquid inlet valve;
- 9. Vacuum pump;





2.2 TECHNICAL DATA SHEET

| TECHNICAL DATA | | |
|----------------------|-------------|---------|
| Length | (mm) | 760 |
| Width | (mm) | 550 |
| Height | (mm) | 800 |
| Weight | (kg) | 37.5 |
| Hourly Production | (Bottles/h) | 600÷700 |
| Pump power | (kw) | 0.12 |
| Power supply voltage | (v) | 220/240 |



5. MAINTENANCE AND SPARE PARTS

5.1 MAINTENANCE

Before any maintenance operation:



- Disconnect the plug to isolate the machine from the electrical system;
- Display the "machine undergoing maintenance" sign;

Routine maintenance programme

| TYPE OF INTERVENTION: | FREQUENCY | |
|---|------------------|----------------|
| | WORK CYCLE START | WORK CYCLE END |
| Electrical wiring conditions inspection | X | |
| Cleaning | | X |
| Check pump oil level | PERIODICALLY | |

5.2. SPARE PARTS

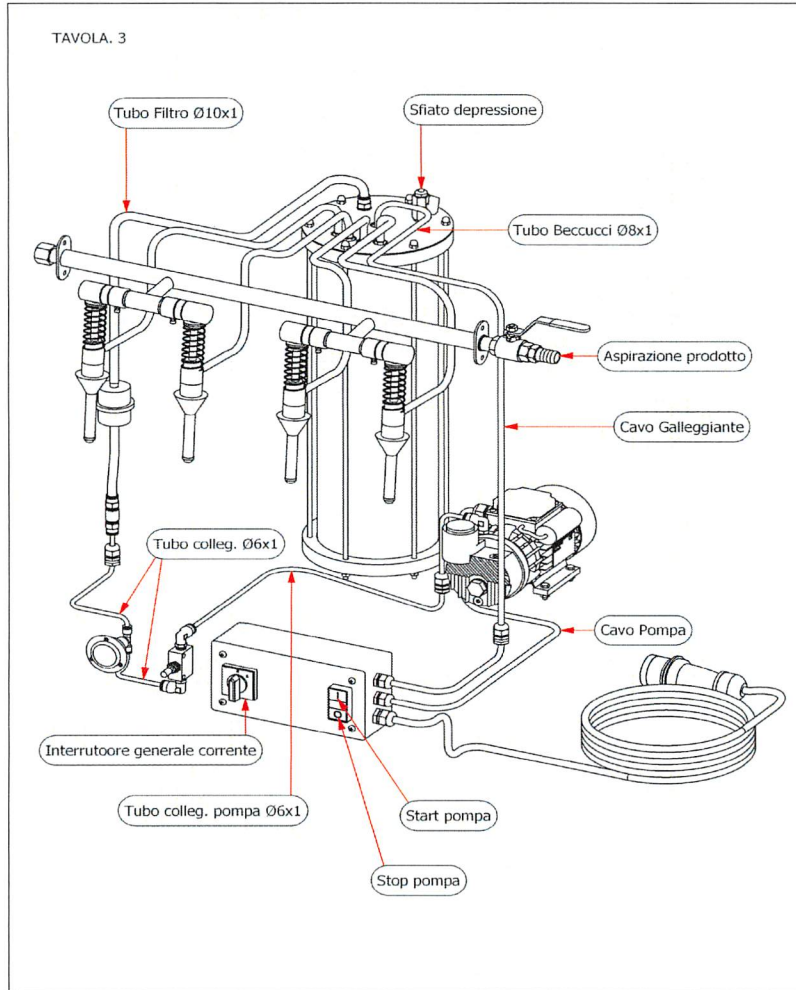
5.2.1 Spout spare parts

| PART No. | DESCRIPTION | PART No. | DESCRIPTION |
|----------|------------------------|----------|-----------------------|
| Or 1 | O-ring 617 Ø18.72x2.62 | 22 | Outer spout |
| D2 | Hex nut M4 | Gr 1 | Grub screw M8x10 |
| V2 | Screw T.C.E.I. M4x10 | 20 | Spacer ring |
| 18 | Internal spout | 21 | Rubber cone |
| M1 | Spring Ø24.5x1.78 | 24 | Long nozzle |
| Or 2 | O-ring 613 Ø9.99x2.62 | Or 3 | O-ring 611 Ø9.25x1.78 |



When you have finished using the machine, it must be stored in a dry place, if possible protected from dust.

Table. 3 illustrates both the pneumatic and electrical connections.



2.3 INTENDED USE

The *Bacco Vacuum Filler*, is built for bottling wine, oil, fruit juice and other liquid foods without gas.

The machines are intended for use in an indoor environment. It is forbidden to use the machine in an acidic or explosive environment.



It is **FORBIDDEN** to use the filler to bottle any liquid other than that for which it has been designed

3. SAFETY AND ACCIDENT PREVENTION

- The filler, like any other electrical appliance, must be compliant with all relevant requirements, especially in the presence of water or moisture.
- Avoid spraying water on the engine and on the electrical parts.

4. INSTALLATION AND COMMISSIONING

4.1 GETTING STARTED

- Before use, whether it is the first time it is used after purchase or the first time it is used after prolonged inactivity, it is recommended to wash the machine in all its parts;
- Before connecting the machine to the power supply always check the condition of the electric cables;
- Check that all pipes are attached properly (both the air circuit ones and the product filling ones);
- Make sure the machine has been positioned on a surface that ensures its stability;

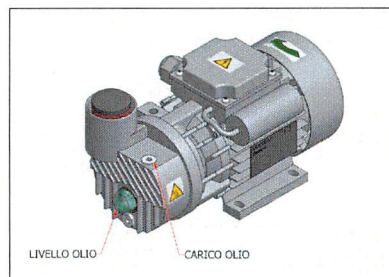


WARNING: any work on the electrical unit of the machine must be performed by qualified personnel or by personnel with the necessary technical knowledge.



CAUTION: The pump does not come filled with oil, fill the tank up to the middle of the glass level indicator prior to use. Periodically check the oil level.

OIL: BV 32



4.2 START-UP AND OPERATION

- Connect the inlet valve **8** (table 1) to the product tank;
- Close the discharge-valves under and over the tank;
- Adjust the height of the bottle support devices and of the rubber cone;
- Connect the filler to the mains power supply;
- Power the machine **2a** (Table 1);
- Switch on the pump **2b** (Table 1);
- Adjust depression (-0.3 for wine -0.5 for oil) using the pressure regulator **3** (Table 1); adjust before positioning the bottles;
- Start bottling;
- When the collection container is full, the pump will stop automatically by means of the level float, located on the upper flange of the container;

4.3 BOTTLE HEIGHT AND LIQUID LEVEL ADJUSTMENT

For optimal machine operation, be careful when adjusting the height of the bottle support **5** (Table. 1) and of the rubber spout cone **E** (Table. 2):

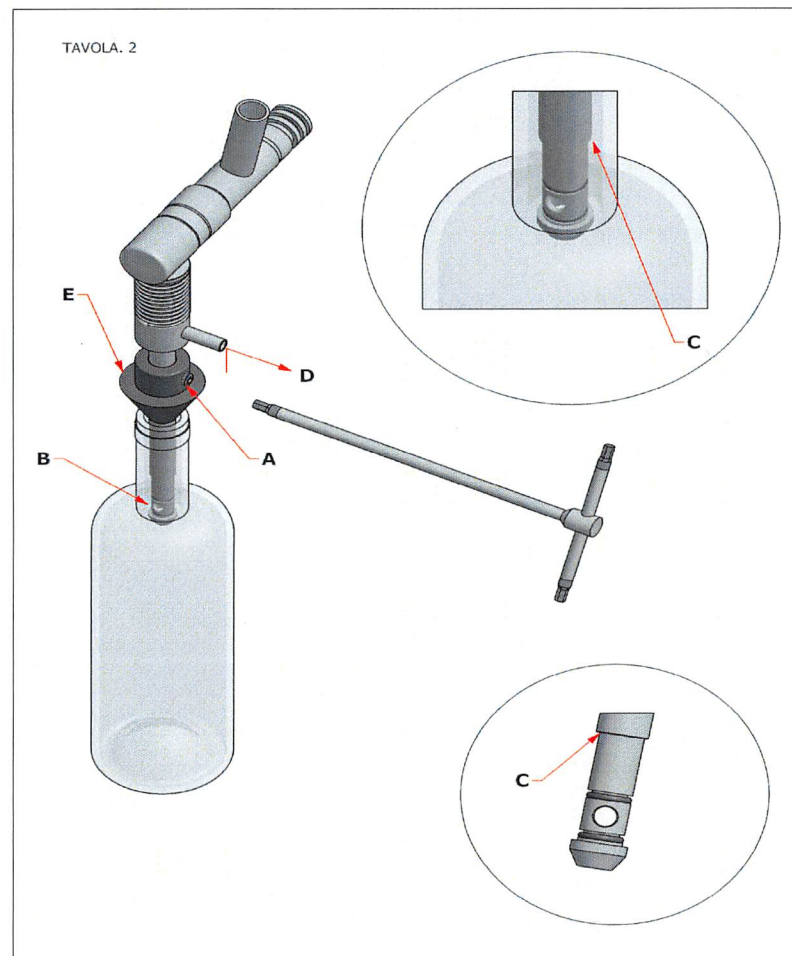
- The position of the cone must be adjusted **E** (by undoing the screw **A** and then clamping it once the position has been selected) in order to determine the bottle filling level.
- By adjusting the height of the bottle support, the position of the filling holes can be determined **B** (Table. 2). The height is important because by positioning the product outlet in a section of the bottle that is too narrow, there is a continuous outflow of fluid from the discharge **D** (Table. 2) even during the filling stage, this outflow will quickly fill the liquid collection container, extending processing time;



CAUTION: do not leave full bottles connected to the filling circuit, otherwise the machine will continue to make the excess liquid flow into the collection container, which will fill up quickly, requiring the system to be shut down, with the consequent need to empty it to resume processing.



TAVOLA. 2



4.4 CLEANING

Once processing is complete rinse the machine by connecting the inlet to a water container and filling at least 2-3 bottles per each spout. Disconnect the machine from the electrical system and disassemble the parts that require further washing. Dry and reassemble the machine.