

# DESTONER CHERRY



## ENGLISH TRANSLATION OF THE INSTRUCTION MANUAL AND SPARE PARTS



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## NAMEPLATE ATTACHED TO THE MACHINE

ZAMBELLI ENOTE Via dell'Artigianato, 70, I-36043 Camis Tel. 0444 719 402 - Fax 0444 719 423 info@zambellienotech.it www.zambellienotech.it	ano Vic. (VI)	C E de In Italy
TYPE: DENOCCIOLATRICE		201
MOD: CHERRY		N°. Mtr.
MOTOR: 230v 50Hz 1-ph	Kw 0,55	
LWA <= 80 dB		Ka 42



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TYPE OF DOCUMENT: INSTRUCTION MANUAL AND SPARE PARTS

FOR THE FOLLOWING MACHINE: DESTONER CHERRY

#### 0.1 EUROPEAN COMMUNITY LEGISLATION

Instructions taken from the following have been used in composing this manual:

Reference	Title
Directive 2006/42/EC	Machinery Directive
Directive 2004/108/EC	Electromagnetic Compatibility (EMC) Directive
Reg. EC n. 1935/2004	Materials and objects in contact with food products
Reg. EC n. 2023/2006	Good practice in the fabrication of objects destined for contact with food products



## 1. INTRODUCTION

#### 1.1 HOW TO READ THIS MANUAL

#### **1.1.1** Purpose and content of the manual

The machine has to be used to get out hazels and to press fruits like: cherries, apricots, plums, etc.

- This manual was written to allow machine operators to:
- know the operational issues related to the machine;
- work in safety.

Inside this manual, operators will find instructions and information for using and correctly maintaining the machine, as well as safety and injury regulations.

#### 1.1.2 General warnings



ATTENTION: BEFORE CARRYING OUT ANY OPERATION ON THE MACHINE, OPERATORS MUST CAREFULLY READ THE INSTRUCTIONS IN THIS MANUAL AND FOLLOW THEM WHILE EXECUTING ALL OPERATIONS.



ATTENTION: ZAMBELLI ENOTECH is not responsible for:

- damage caused by using the machine for aims different than those indicated;
- damage caused by unqualified personnel attempting to repair the machine.



ATTENTION: with regards to some important European Directive norms that regulate safety at work,

THE PERSON RESPONSIBLE FOR SAFETY in the factory must:

- check that the workers in charge of using the machine are capable of understanding and applying the basic existing safety norms, in any working environment.
- provide adequate practical training and ascertain, even through tests, that the operators are capable of running the machine in a correct and safe way, under normal working situations and in emergency situations.

#### 1.1.3 Preserve the manual

IT IS MANDATORY TO PRESERVE THE PRESENT MANUAL and all attached documents in an easily accessible place that is near the machine and known to all users. THE MANUAL IS AN INTEGRAL PART OF THE MACHINE FOR SAFETY REASONS.

Therefore:

- It must be preserved in tact (in all its parts);
- It must accompany the machine until the machine is demolished (even if the machine is moved, sold, rented, leased, etc.).



#### 1.2 MACHINE MANUFACTURER DATA

Manufacturer:

#### ZAMBELLI ENOTECH srl

Via Dell'Artigianato 70 CAP 36043 CAMISANO VICENTINO (VI) Italy Tel.: +39 0444 - 719402 Fax: +39 0444 - 719423 e-mail : info@zambellienotech.it sito : www.zambellienotech.it

#### 1.3 TECHNICAL ASSISTANCE

After-sales service is available to Clients for:

- clarifications and information;
- on-site assistance at the Client's location, by sending specialized technicians and charging for transfer costs and labor fees;
- spare parts shipment.



#### ATTENTION: remember that:

- the Client is under the obligation to always buy original spare parts or spare parts authorized by the manufacturer;
- the disassembly or assembly of parts must be done by qualified personnel, following the manufacturer' s instruction;
- the use of no original parts and defective or incorrect assembly relieve the manufacturer from any responsibility.

#### 1.4 WARRANTY

The company ZAMBELLI ENOTECH SRL 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 the buyer's charge.

The warranty 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, disassembled component, repaired and/or altered by persons not authorized by the company manufacturer.



## 2. DESCRIPTION

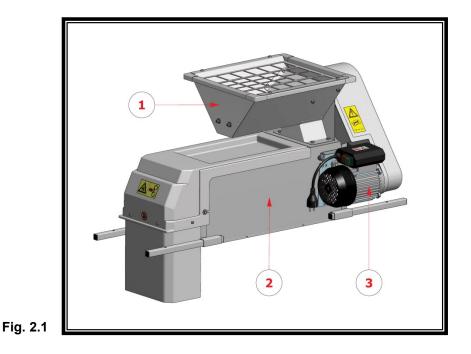
#### 2.1 DESCRIPTION OF THE MACHINE

The structure of the Cherry destoner is made of structural steel AISI 304.

#### 2.1.1 Machine groups

The machine is made up of the following groups of machines (Fig. 2.1):

- 1- Loading hopper
- 2- Frame
- 3- Electric motor



#### 2.1.1.1 Loading hopper group

The loading hopper consists of the hopper with slanted sides, to allow the product to fall with ease, and a feeding auger located on the bottom of the hopper.

#### 2.1.1.2 Frame group

The frame is made up of a destoner, which is made up of a shaft on which are put some rubber paddles and of perforated grill, around the destoner.

The destoner, turning, strips the flesh off the fruits and separates it from the hazel, generating fiction between the grill and the fruits.

The hazels go out from the back side of the machine, while the fruits go out from the bottom throught the grill.

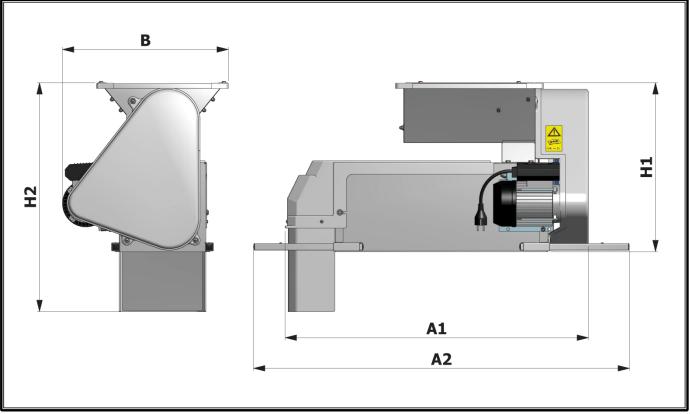
#### 2.1.1.3 Electric motor

The electric motor is located on the side of the machine. The speed gear and stop commands are located above it.



#### 2.2 TECHNICAL DATA SHEET

DESCRIPTION		CHERRY
Length A1	(mm)	925
Length A2	(mm)	1150
Width <b>B</b>	(mm)	510
Height <b>H1</b>	(mm)	515
Height <b>H2</b>	(mm)	700
Weight	(Kg)	42
Hourly output	(Kg/h)	500
Motor power	(Kw)	0,55
Voltage supply	(V)	See machine' s data sheet







#### 2.3 PURPOSE OF USE

#### 2.3.1 Intended use

The destoner **CHERRY** machine series, is made for getting out hazels and to press fruits, afterwards the flesh can be used to make jams, fruit juices, etc.

The machines are for indoor use, it is forbidden to use the machine in environments where acid is present, due to the risk of explosion, and in any other environment not specified by the manufacturer. All working operations must be carried out by one single operator.

It is FORBIDDEN to use the machine for:

- 1. liquids of any type, explosive, inflammable, corrosive, etc.;
- 2. solid products;
- 3. animal products;
- 4. any other use than that for which is was created.



#### ATTENTION EXPLOSIVE ENVIRONMENT.

This machine is not explosion proof, but rather it is made of standard equipment. IT IS THEREFORE FORBIDDEN TO USE IT IN PLACES WHERE GAS CONCENTRATIONS CAN EXCEED THE ESTABLISHED LIMITS AND CREATE AIR WITH THE RISK OF COMBUSTION.

#### 2.3.2 Machine use

To work with this machine, the work surface has to be flat to guarantee the maximum stability. The product is manually introduced into the hopper, metering the load based on what the machine can hold.

#### 2.3.3 Noise

The machine is designed and constructed to reduce noise level to a minimum, which, in testing, is declared to be below authorised risk limits.

Bear in mind, however, that the factors which determine the levels of exposure are variable and depend on: the duration of exposure, the characteristics of the location, and other noise sources. Additionally, it may vary from country to country. In any case, the information given enables the user of the machine to better assess the danger and risk to which he/she is exposed, and eventually, to equip him/herself with the proper systems for personal protection (headphones, ear plugs, etc.).



## 3. TRANSPORTATION

#### 3.1 WARNING



ATTENTION: The operations of rising, moving, transporting and removing the packaging from the machine must be carried out by personnel appointed with these duties.

#### 3.2 TRANSPORT AND LIFTING

The machine is shipped completely assembled (except for the exit protection which is furnished disassembled), packed and fastened on a pallet (unless the Client requests otherwise).

Upon delivery, check that the machine was not damaged during transportation and that you receive all the pieces indicated in the shipping papers. In case of damage, it is mandatory to tell the carrier and to immediately inform both the manufacturer and the shipper.



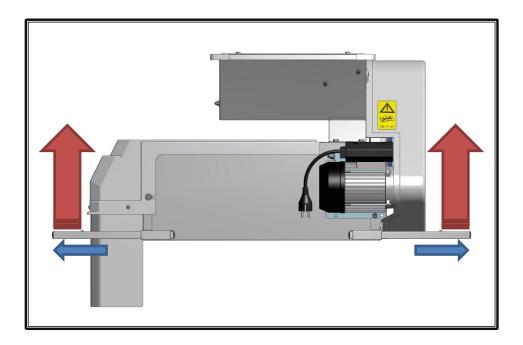
ATTENTION: the vehicles used to move and lift the machine must be suitable, taking into account:

- the shape and dimensions of the machine.
- the mass (weight) and the distribution (centre of gravity).



WARNING: prepare the lifting machines in such a way as to avoid blows to and/or pressure on protruding parts (especially the motor).

To move the machine, two people are necessary. They have to relieve the machine with the extractable retractable handles.





## 4. SAFETY

#### 4.1 GENERAL INFORMATION

The aim of the following chapter is to inform operators of possible risks and safety regulations to keep in mind when using the machine. However, such regulations must be respected in any working environment.

#### 4.1.1 Responsibility of the operator

Each operator must look after their own health and safety and that of other people present at work.

In particular, operators must:

- > use the machine correctly following the instructions in the user's manual;
- not remove or modify the safety or signalling devices;
- > not execute on their own initiative operations not within their competence;
- > wear clothing and any personal safety devices that comply with existing norms in the work place.



ATTENTION: clothing must be close-fitting; hair must be tied-back, avoid wearing ties, necklaces or belts that could get caught in the moving parts.

#### 4.2 WORK AREA SAFETY

The work area must be free of any obstacles, so that operators can move freely, and must have adequate lighting. Also, the following more common norms must be respected

- > comply with the guidelines on the plates on the machine;
- > before starting-up the machine, make sure no one is cleaning or performing maintenance on the machine;
- do not lubricate, repair or adjust parts that are moving;
- > never open guards or fixed protection devices while the machine is running;
- b do not perform any cleaning, maintenance or disassembly operation without first disconnecting the machine from the electrical power network.

#### 4.3 SAFETY INTEGRATED INTO THE MACHINE AND WORKING CYCLE

#### Working cycle:

The entire working cycle must be controlled by a single operator. The operator is not exposed to risk if s/he respects:

- the intended use;
- the procedures described in the manual;
- > the tasks and competencies that are in keeping with his/her own professional knowledge.



CAUTION: the machine requires the constant presence of the operator.



#### 4.4 CONTROL SYSTEMS SAFETY

Every time the machine is used, the operator must check that the following are intact and working properly:

- 1. the start push-button;
- 2. the stop push-button;
- 3. the power supply plug and cable connection.

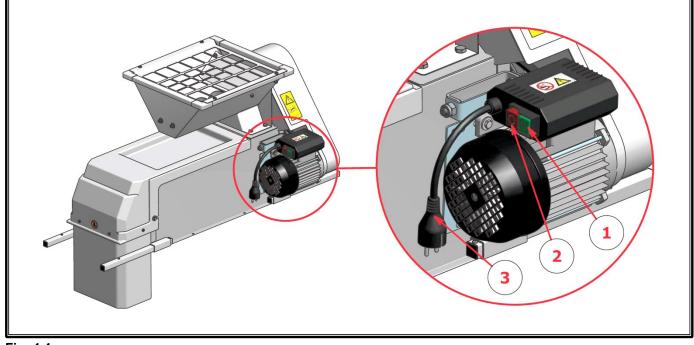


Fig. 4.4

#### 4.5 MECHANICAL RISKS

The machine comes with fixed protection devices, suited to protect operators from mechanical risks due to the movement of actuating parts or working movements.

There is a risk of dragging in the rotation area of auger and stoner shaft and risks of crushing in the area of rotation of belt, pulleys and gears.

Indications of these risks are posted on the machine with plates describing the type of danger present:

Danger: consult the manual and remove the plug before carrying out any intervention.	Danger of crushing and dragging.	<mark>▲</mark> *?
Danger parts under voltage Do not spray water directly.	Do not introduce hands or blunt instruments such as rods, solid materials, etc.	



#### 4.6 GENERAL RESIDUAL RISKS

Safety measures have been integrated into the design and manufacture of the machine as much as possible. However, risks remain from which operators must be protected.

Picture 4.6 indicate areas of danger on the machine, the protections used and signals for operators. Operators, on their behalf, must always use personal protective equipment suited to the risk to be faced.

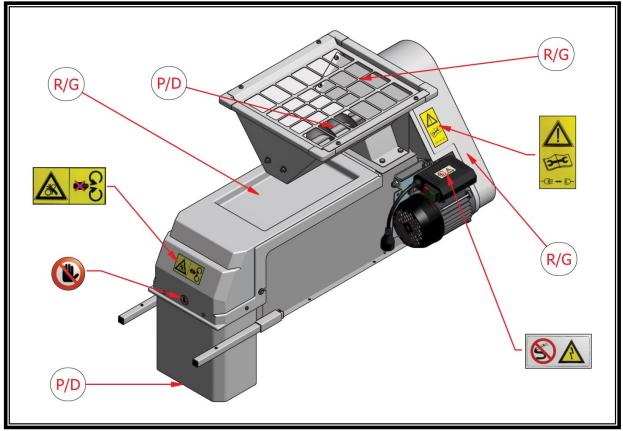


Fig. 4.6 D: areas of danger G: fixed guards

#### 4.6.1 Fixed guards

The fixed guards have dimensions, weight and fastening systems, which allow for disassembly without risks, in case of necessity. A tool is needed for disassembly.



## AFTER EACH OPERATION IT IS MANDATORY TO IMMEDIATELY REFIT ALL THE PROTECTION DEVICES.

#### 4.7 HAZARDOUS MATERIAL RESIDUES

The machine is built with materials that do not present danger or risk to operators.

However, if not properly disposed of, the following can be hazardous to the environment, waste products that result from processing operations and from maintenance operations. These materials must be collected and disposed of in accordance with the laws that exist in the country where the machine is installed.

#### 4.8 PROTECTION MEASURES AGAINST OTHER RISKS

#### 4.8.1 Protection against risks caused by electrical energy

The design of the electrical system in the panel, and in particular the connection to the energy source, the connections to the protection circuit, and the quality and the availability of components ensure the prevention of risks caused by electrical energy.

#### 4.8.2 Protection against risks of explosion



#### WARNING:

Explosive atmosphere, this machine is not built equipped "for" (flameproof), but it is made of standard equipment, therefore it cannot be used in places where the concentration of atmosphere at risk of explosion is above or at permitted limits

#### 4.8.3 Protection against risks caused by noise

The machine, in normal conditions of use, does not present risks of:

- hearing damage;
- tension and/or tiredness, due to noise.

The sound pressure level measured during a working cycle is less than  $\leq$ 70.dB(A). The data has been determined in accordance with regulations.

Please remember that over 75 dB(A) it is necessary to take:

- individual means of protection (such as headphones or ear plugs);

- eventual soundproofing shields.

Eventual anomalous noise related to mechanical problems.

Intervene by following maintenance instructions (see chap. 7 "Maintenance"). If the phenomenons persist, consult the Constructor or the assistance centre indicated in the first pages of the manual.

#### 4.9 PROHIBITIONS AND GUIDELINES

#### ATTENTION:

- DO NOT use the machine for tasks it is not intended for.
- DO NOT tamper with the machine and the safety circuits.
- DO NOT stand on the machine.
- DO NOT use the machine or the protection devices as a work table.
- DO NOT introduce objects into the loading hopper to push the product.
- DO NOT allow persons under the age of 18 years to use the machine;
- DO NOT REMOVE THE PROTECTION GRILL OVER THE LOADING HOPPER WITH THE MACHINE ATTACHED TO THE SOURCE OF ELECTRIAL POWER SUPPLY.
- IT IS REQUIRED to use the individual protection devices (i.p.d.) during the phases of work, maintenance operations, and adjustments and during the handling of the product.



#### ATTENTION:

As a general rule, do not carry out any maintenance, lubrication or repairs when the machines are running and/or under electric voltage.



## 5. INSTALLATION AND WORKING



#### WARNING: General introduction.

Remember that all the operators must: respect the intended destination of use of the machine.



#### Safety warning:

The personnel charged with operating the machine should know this manual well and all the information relative to safety.

"The improper use" of the machine causes the expiry of the guarantee and the full assumption of responsibility on the part of the user.

The operator must always pay attention to the following points before using the machine:

- > <u>The internal environment should be suitable for the use of the machine, and clear of boxes or other objects that could impede the intended use of the machine;</u>
- > <u>check the integrity of the plug and the electrical connection cable;</u>
- do not pass the electrical power supply cable over devices or machines which could irreparably damage it;
- <u>do not rest the cable on wet or muddy ground;</u>
- the interrupters, outlets or plugs upstream from the plugs provided with the machine, should have an adequate degree of protection;
- check that the data on the plate of the machine corresponds with the data of the power supply network;
- check that the electrical power supply device upstream from the machine is equipped with the adequate lifesaving differential and breaker, and earthing cable to secure the safety of persons in case of failure;
- > if extension cables are used, they must be equipped with an earthing cable;
- *be sure that there are no children present while the machine is in use;*
- > do not EVER leave the machine unattended while it is running;
- <u>do not EVER leave the machine connected to a power supply network; after using it,</u> <u>ALWAYS be sure that the plug has been disconnected.</u>



WARNING Keep children and unauthorised persons away from the electrical devices.



WARNING Although equipped with the sufficient degree of protection, prevent the motor from coming into external contact with any liquid.



WARNING In case of failure or motor anomalies, the operator should never disassemble it, but consult the assistance centre or the constructor.



#### 5.1 INSTALLATION

#### 5.1.1 Mounting the exit protection

The first thing is mounting the exit protection on the back carter 1 and fix the chute 2 to the frame like in the picture 5.1.1:

- 1 unscrew the screw V1 and remove the carter 1;
- 2 unscrew the knobs **P1**;
- 3 mounting the chute **2** and screwing the knobs **P1**;
- 4 mounting the extension **3** on the carter **1**, fixing it with the screw **V2** and nuts **D** given;
- 5- reassemble the carter **1** and rescue the screw **V1**.

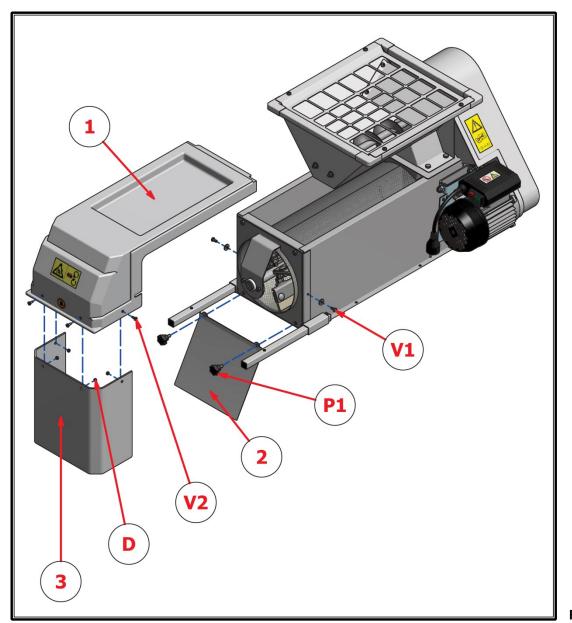


Fig. 5.1.1



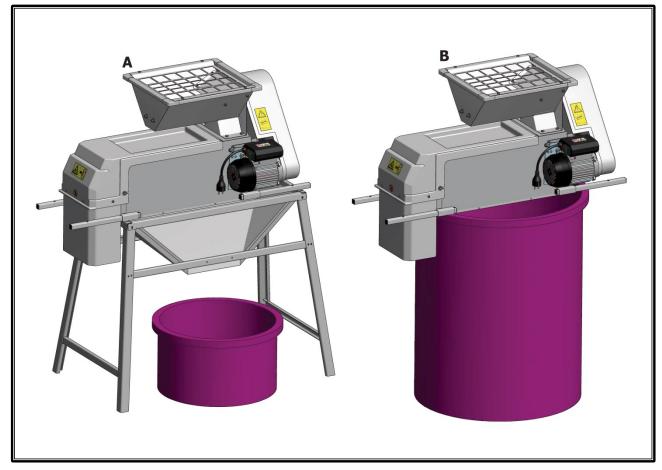
#### 5.1.2 Positioning

Position and break the machine in the work place, leaving the space necessary for working in safe conditions.

Check that the machine is resting on a level surface and avoid positioning it close to inclines.



For a correct use of the machine, it has to be supported and fixed on the special stand (optional), or directly on a bin.



**Fig. 5.1.2** A: how to put the machine on the stand

**B:** how to put the machine on the bin



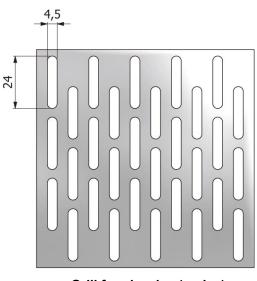
ATTENTION: is necessary to respect the minimum measurement of 1,5 mt of hight from the ground to the upper part of the hopper to have an enough distance to the moving parts.

#### 5.1.3 Choose the grill

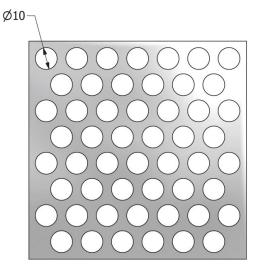
To have good results, is necessary use the correct grill, depending to the type of the fruits.

The machine has a grill with slots of 4,5x24 mm, to work with cherries. For other fruits like apricots or plums, we suggest to use a grill with slots of Ø10 mm (optional).





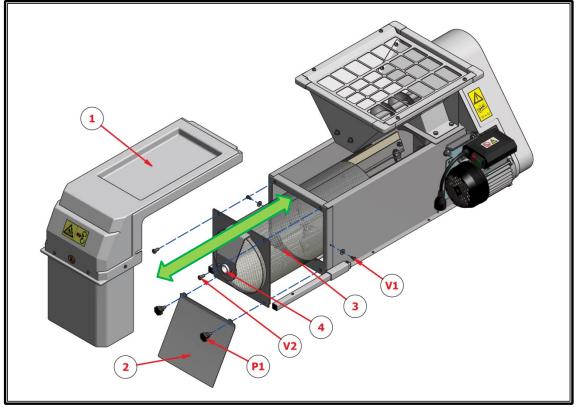
Grill for cherries (series)



Grill for apricots or plums (optional)

To change the grill, proceed like is shown in the picture 5.1.3.

- 1 unscrew the screw **V1** and remove the carter **1**;
- 2 unscrew the knobs P1 and the screw V2 and remove the chute 2;
- 3 unthread the grill **3** from the frame;
- 4 put in the new grill, threading the support **4** on the stoner shaft of the destoner;
- 5 reassemble the carter **1** and the chute **2** with a inverse procedure.







#### 5.1.4 Tongues regulation

Is possible to change the range between the tongues and the grill to do not have too much friction of the hazel. To regulate, take off the rear carter and the grill (picture 5.1.3) and make like is shown in the picture 5.1.4:

- Screw or screw off nuts D depending how many distance do you want between tongues and grill.
- When you have regulated each tongue S, you have to be sure that nuts are closed very well.
- Finished, you have to remount the grill, the chute and the rear carter with a reverse process.

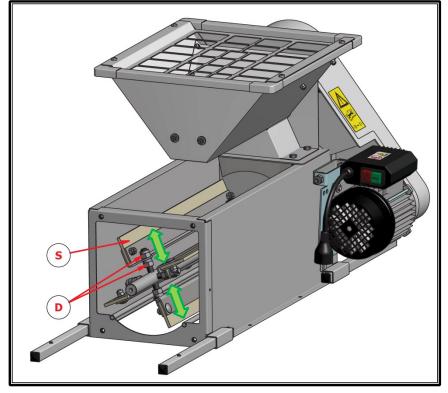


Fig. 5.1.4

#### 5.2 STARTING THE MACHINE

To start up the machine, carry out the following operations (see fig. 5.2.1):

- 1) Connect the **n.3** plug to the electric power supply network according to the data on the plate located on the label;
- 2) push the  $\mathbf{n.1}$  gear button to start up the machine.



#### IN CASE OF THREE-PHASE MOTORISATION: CHECK THAT THE DIRECTION OF ROTATION OF THE MACHINE IS CORRECT

#### 5.2.1 Operational procedure

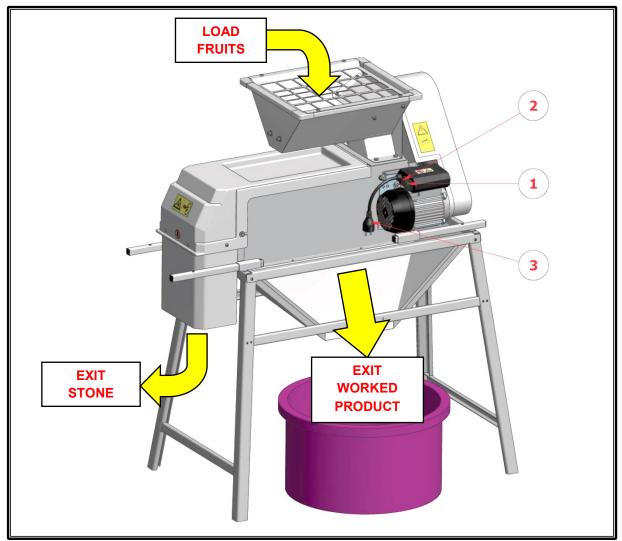
- 1) start up the machine;
- 2) introduce the product to be destoned by the hopper without filling it completely;
- 3) the clean hazels go out from the rear part of the machine while the product go out from the lower part. (look the picture 5.2.1).



#### WARNING:

ALWAYS AVOID starting the machine with the hopper full of product.







#### 5.3 STOPPING THE MACHINE

To stop the machine, proceed in the following way:

- 1) check that the hopper is empty;
- 2) turn off the machine by pressing the stop button n.2;
- 4) disconnect the power supply plug **n.3**.



### Safety warning:

If the machine is used for a prolonged time in the arc of a day, it may cause the motor to overheat, so it is necessary to stop the machine for a few minutes to avoid compromising motor function.

#### 5.4 ISOLATING THE ENERGY SOURCES



The procedure of isolating the energy sources must be done before any machine stand-by intervention, maintenance, lubrication or repair, with the aim of putting the machine in safe conditions, that is by isolating the electrical power supply.



## 6. MAINTENANCE

#### 6.1 SAFETY WARNINGS



#### WARNING:

- It is absolutely forbidden to carry out any maintenance, lubrication, or repairs when the machines are running and/or under electric voltage;
- Neglecting these precautions may cause serious damage to persons, the machine, goods and things;
- The constructor denies any liability in the case of noncompliance with the warnings given above.



#### DO NOT

#### carry out any intervention on the electrical devices.

In particular, the conductor is forbidden from:

- > opening the electrical panel and operating on the devices installed inside them;
- removing the protective elements on the parts under voltage and/or disconnecting electrical devices (removing connectors, electrical device covers, etc.).

#### 6.2 ORDINARY MAINTENANCE ACTIVITIES (GENERAL INFORMATION)

#### 6.2.1 Technical warnings for good maintenance

For good maintenance:

- use only original spare parts, suitable equipment for the task and in good conditions;
- respect the frequency of interventions indicated in the manual for programmed maintenance (preventative and periodic);
- good preventative maintenance requires constant attention and continuous surveillance of the machine. Immediately check the cause of eventual anomalies such as excessive noise, overheating, leaking fluids, etc. and attempt to remedy.

In case of doubts, consult the constructor or the authorised assistance centre.

#### 6.2.2 Maintenance plan

From a structural point of view, the interventions regarding the mechanical and electrical parts. From an operational point of view, for the person performing the maintenance, the operations are divided into two categories:

- ordinary programmed (or preventative) maintenance;

- ordinary maintenance according to condition.

Ordinary programmed (periodic or preventative) maintenance includes inspections, controls and interventions which, to prevent stops and malfunctions, keep the mechanical conditions of the machine, and in particular its operations, under systematic control.

Ordinary maintenance according to condition refers to the components of the machine for which wear times or intervention times cannot be pre-established.

These components should be kept under control and replaced when wear status makes them unsuitable for use.



#### 6.3 ORDINARY MAINTENANCE

To keep the machine running at full capacity, please follow the maintenance schedule as indicated. The lack in conformity with the above exonerates the constructor from any and all responsibility in respect to the guarantee.

NOTE: The indicated frequency refers to normal functioning conditions, i.e. it corresponds to foreseen and contractually established working conditions.

TYPE OF OPERATION	FREQUENCY		
TTPE OF OPERATION	START OF WORKING CYCLE	END OF WORKING CYCLE	
Safety devices control	x		
Button efficiency control	X		
Clean the machine		x	
Check electrical cables	x	x	
Crankcase and container control	x		
Transmission belt adjustment	YEARLY		
Joint and soldering control	YEARLY		



WARNING: All cleaning and maintenance interventions should be carried out only with the machine stopped and in safe conditions.



WARNING: waste materials, such as oil, fat, inert material and whatever else should be collected, recycled or disposed of according to the laws in force in the country in which the machine is installed.

#### 6.4 CLEANING THE MACHINE

Cleaning the machine permits the removal of eventual incrustations or deposits which may compromise the optimal functioning of the machine and the processed product.

At the end of the work day, the machine should be cleaned in the following way:

- > <u>Disconnect the machine by removing the electrical power supply plug;</u>
- Take off the rear carter, the chute and the grill like is shown in the picture 5.1.3;
- Clean thoroughly with a sponge and hot water, eliminating residue product, the casing, the chute, the grid, the hopper along the cochlea, the inside of the frame and the stoner;
- After all the components are dry, reassemble with the inverse procedure for the next use, and put the machine in a dry place, protected from dust and humidity.



#### Warning:

keep the danger and identification plates on the machine clean.



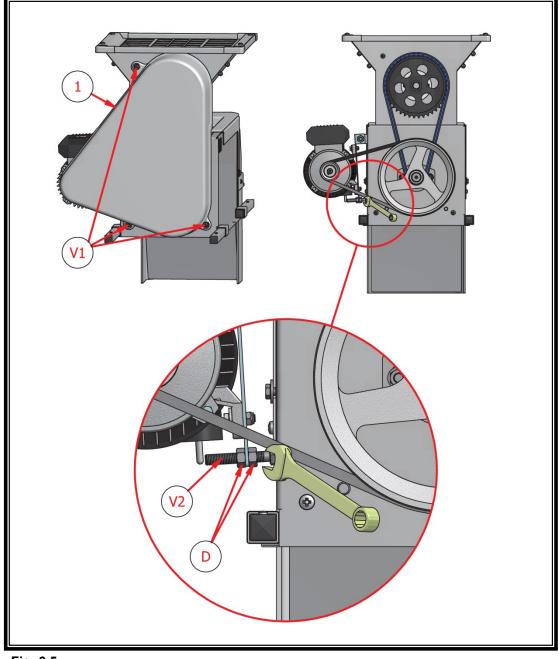
#### 6.5 BELT ADJUSTMENT



WARNING: All adjustment interventions should be carried out only with the machine stopped and in safe conditions.

The driving belt must be periodically regulated, at least once a year. To regulate the belt proceed as follows (fig. 6.5):

- > remove the protection crankcase 1 by loosening the fastening screws V1;
- > use an adjustable wrench on screw V2 and nuts D and bring tension to the belt;
- > reassemble the crankcase **1** and fasten the screws **V1**.







## 7. SPARE PARTS

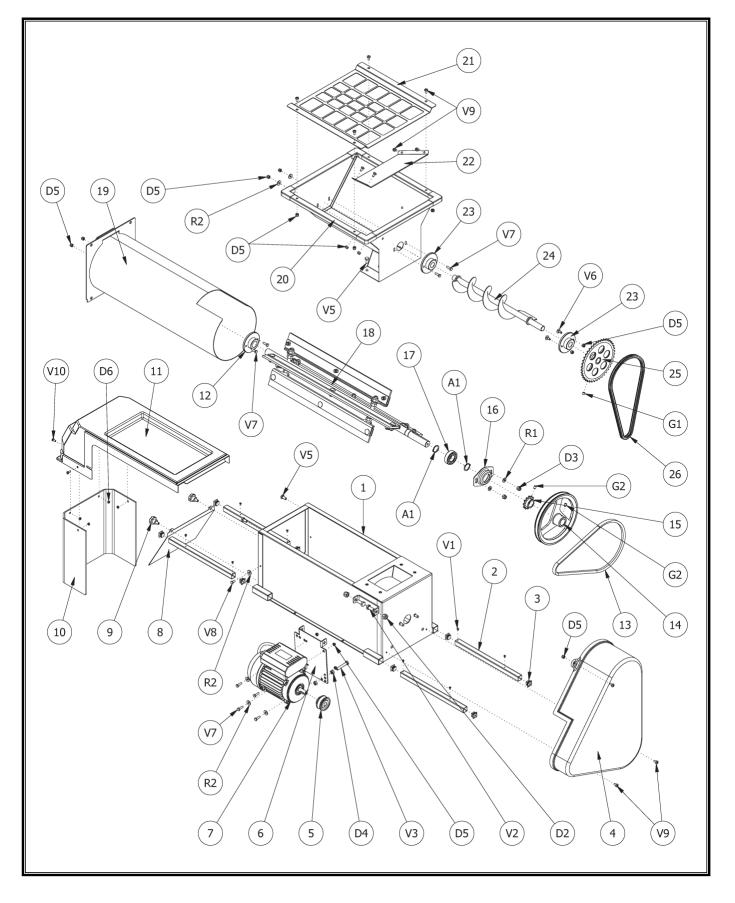


To have the machine operate correctly, it is recommended that original spare parts supplied by the manufacturer are always used.

1-	Frame	33	Angular short tongue
2-	Tube frame	34	Short rubber tongue
3-	Stopper 20x20	35	Short sheet tongue
4-	Carter		
5-	Motor pulley		
6-	Motor anchoring plate		
7-	Electric motor		
8-	Chute	V1-	Self-threading screw
9-	Knob M8	V2-	Screw M10x25 TE
10-	Rear extension carter	V3-	Screw M8x50 TE
11-	Rear carter	V4	Screw M8x25 TTQS
12-	Support Ø25	V5-	Screw M8x16 TE
13-	Trapezoidal belt A34	V6-	Screw M6x20 TTQS
14-	Pulley destoner	V7-	Screw M6x20 TE
15-	Pinion	V8-	Screw M6x12 TE
16-	Bearing support	V9-	Screw M6x12 TBIC
17-	Bearing	V10-	Screw M5x12 TBIC
18-	Destoner		
19-	Grate	D1-	Nut self-locking M12
20-	Hopper	D2-	Nut self-locking M10
21-	Hopper protection	D3-	Nut self-locking M8
22-	Shieldspray	D4-	Nut M8
23-	Support Ø20	D5-	Nut self-locking M6
24-	Feeding auger	D6-	Nut M5
25-	Ring gear		
26-	Chain	R1-	Washer Ø8
27-	Stoner shaft	R2-	Washer Ø6x18
28-	Long tongue		
29-	Short tongue	G1-	Grain 8x12
30	Angular long tongue	G2-	Grain 8x16
31	Long rubber tongue		
32	Long sheet tongue	A1-	Ring E Ø25

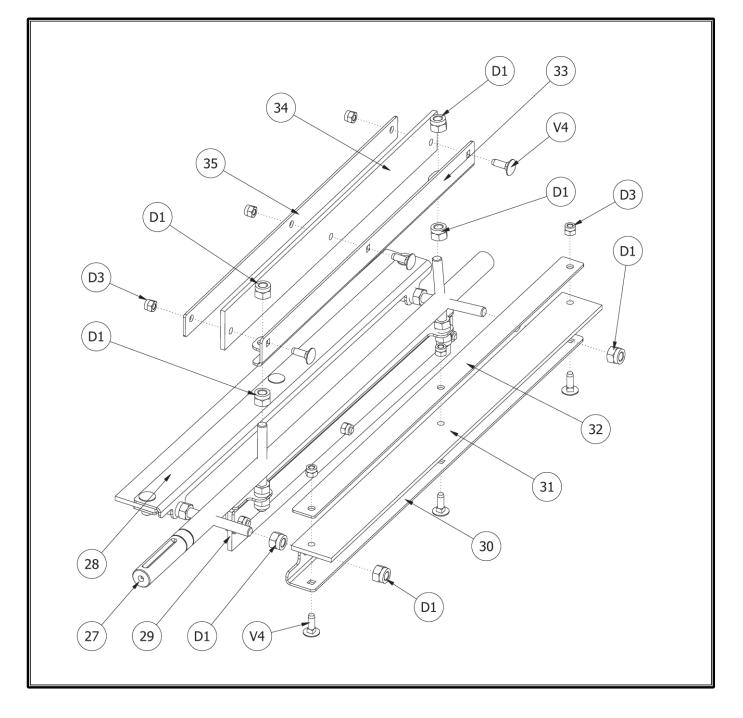


#### 7.1 FRAME





#### 7.2 DESTONER





## 8. WASTE DISPOSAL AND DEMOLITION

#### WASTE DISPOSAL

When using the machine waste materials are generated during processing which must be collected, recycled or disposed of in accordance with the laws that exist in the country where the machine is installed. Machine parts which are substituted must also be handled in the same way.

#### MACHINE DEMOLITION

When demolishing the machine it is necessary to separate the plastic parts and electrical components, which must be recycled separately in accordance with existing laws.

With regards to the parts made of metal, simply separate the parts made of steel from those made of other metals or alloy, so that the parts can arrive and be melted properly at the recycling center.



ATTENTION: any discharged fluids must not be mixed together, instead, they must be preserved separately in closed containers to avoid being contaminated by foreign substances. They must absolutely be disposed of at the appropriate Waste Disposal Centers.



ATTENTION: : The disposal of materials must be made according to the rules applicable to the product type.

## 9. GENERAL SALES CONDITIONS

TRANSPORTATION: Responsibility of the buyer.

**CLAIMS:** Claims will not be accepted if more than eight days have passed since receiving the goods and returns are not accepted without our prior authorization.

**LIMITATIONS:** We are not responsible for any damages resulting from unintended use. Furthermore, the warranty does not cover deficiencies or defects due to parts that are subject to wear or pieces that are returned disassembled, mishandled or which were repaired outside our headquarters.

**WARRANTY:** the company ZAMBELLI ENOTECH SRL 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 the buyer's charge. <u>The warranty excludes</u> all the parties which by their nature are subject to wear. <u>The warranty is void</u> for errors due to incorrect electrical connection, the lack of adequate protection, incorrect action, improper use, use of non-original parts, disassembled component, repaired and/or altered by persons not authorized by the company manufacturer.

**DISPUTES:** The Competent court is the Court of Vicenza (Italy).

**TECHNICAL DATA:** The technical data in this booklet is informational and not binding. The company reserves the right to implement changes to its products without notice.





Redatta dalla / Issued by / Ausgestellt durch ZAMBELLI ENOTECH srl Via Dell'Artigianato 70 - 36043 Camisano Vic.no (VI) - Italy - Tel. 0444.719402 - Fax 0444.719423

#### DICHIARIAMO SOTTO LA NOSTRA RESPONSABILITÁ CHE IL PRODOTTO: WE DECLARE UNDER OUR RESPONSIBILITY THAT THE PRODUCT: WIR ERKLÄREN UNSERE VERANTWORTUNG, DASS DIE MASCHINE:

Macchina/Machine/Maschine:	DENOCCIOLATRICE / DESTONER	
Modelli/Models/Modelle:	CHERRY	
Matricola/Serial number/Seriennummer:		
Anno di costruzione/Year of manufacture/Baujahr		
٠		

#### È CONFORME ALLE SEGUENTI DISPOSIZIONI IS IN RESPECT TO STEHT IM EINKLANG MIT

DIRETTIVA MACCHINE 2006/42/CE - MACHINE DIRECTIVE 2006/42/CE -MASCHINEN-RICHTLINIE 2006/42/CE

DIRETTIVA COMPATIBILITÁ ELTTROMAGNETICA 2004/108/CE E SUCC. EMENDAMENTI ELECTROMAGNETIC DIRECTIVE 2004/108/CE AND SUBSEQUENT AMENDMENT ELEKTROMAGNETISCHE VERTRÄGLICHKEIT RICHTLINIE 2004/108/CE UND SPÄTERE ÄNDERUNGEN

REGOLAMENTO CE nº 1935/2004

REGULATION CE n° 1935/2004

ORDNUNG CE n° 1935/2004

REGOLAMENTO CE n°2023/2006

REGULATION CE n° 2023/2006

ORDNUNG CE n° 2023/2006

MATERIALI ED OGGETTI DESTINATI A VENIRE A CONTATTO CON I PRODOTTI ALIMENTARI MATERIALS AND OBJECT IN CONTACT WITH FOOD PRODUCTIONS MATERIAL UND ARTIKEL IM KONTAKT MIT LEBENSMITTELN

BUONE PRATICHE DI FABBRICAZIONE DEGLI OGGETTI DESTINATI A VENIRE A CONTATTO CON I PRODOTTI ALIMENTARI GOOD PRACTICES OF MANUFACTURING OBJECT INTENDED FOR CONTACT WITH FOOD PRODUCTS GUTE HERSTELLUNGSPRAXIS FÜR DIE WAREN IM KONTKT MIT I FBENSMITTEI

Camisano Vicentino Ii,

Amministratore Legale Zambelli Enotech Legal Administrator Zambelli Enotech

Il responsabile del Fascicolo Tecnico Responsible for the Technical Dossier

orenzo/Pillan

Giorgio Pillan

Lige filte



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