



ENOITALIA

ENOLOGICAL EQUIPMENTS

INSTRUCTIONS FOR USE, INSTALLATION AND TECHNICAL MANUAL

Semi-automatic Filling Bag in Box

“BB 12”

Cod. 9042, 9040, 9041, 9044

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ATTENTION:

This manual must be kept near the machine and in a place known to the personnel assigned to use, maintenance and repair operations

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INTRODUCTION

Before installation, carefully read the instructions below, as this manual is an integral part of the machine.

This machine is recommended for filling plastic bags with food liquids such as: WINE, MILK, WATER. It is not suitable for pumping flammable liquids or for operating in environments with danger of explosion; do not use with petrol, concentrated acids or solvents.

The manufacturer declines all responsibility for damage deriving from improper use of the machine, or from failure to observe the instructions provided in this manual.

1. DESCRIPTION

The machine consists of the following components (photo n ° 1):

- Electrical panel, with programming display and switch
- Filling head lock, with manual brake
- Double pliers for cap extraction
- Start button
- Emergency stop
- liter counter
- non-return valve
- drip tray
- closing solenoid valve
- nitrogen inlet tap

optional: vacuum valve

Before any inspection and maintenance operation, disconnect the electrical system and disconnect the plug from the socket.



PHOTO 1

2. CHECKS AND INSTALLATION

2.1 PRELIMINARY CHECK.

The machinery is supplied packed and on pallets, ready for use. Once you have freed the packaging, make sure that all its components are intact and if necessary inform the supplier of any obvious defect. Give written notice to the company Enoitalia s.r.l. within 15 days of receipt of the machine.

Verify that the machinery corresponds to the order specifications.

Together with the machine you will find this instruction manual, an integral part of the machine itself.

2.2 CHECK BEFORE INSTALLATION.

Before connecting the machine, make sure that the voltage of the mains corresponds to that of the machine.

The electrical safety of the machine is guaranteed only if there is a connection to an effective system

2.3 INSTALLATION.

Proceed by verifying that the switch of the electrical panel is positioned in the central position "0", then connect the power cable of the pump to the electrical panel.

Connect the pump delivery pipe to the inlet of the liter counter.

2.4 POWER AND GETTING TO KNOW THE CONTROL PANEL.

The control panel is composed of:

- 1) Main switch (I ON – O OFF)
- 2) LCD screen with multifunction keys



Turn on the machine by placing the red switch on the control panel on the "I" position.

After a few moments, the electronic panel display will light up showing the liters set during the last start.

3. FILLING

3.1 FIRST USE, CALIBRATION

Set the liters to be dispensed using the + (3) and - (4) keys.

Once the desired liters have been set, go to the next page (1) and set the PULSES LITER.

Also in this case use the + (3) and - (4) keys to adjust the quantity.

Insert the bag into the fork, lower the filling head of the machine while holding the brake and release it once the nozzle is inserted into the bag.

It is necessary to completely fill the pipes by letting the air escape.

To do this, press the START button (0) on the panel and press STOP (0) when the pipes are full (the pump switch must be positioned in the correct direction for filling.

It is advisable to check the direction of rotation of the pump before connecting the pipes).

Attach a new 10 liter bag to the filling head, select liters set to 10.

Proceed with filling the bag by pressing START (0). Once the bag is filled, weigh it.

If the weight is different from 10 kg, the calibration needs to be adjusted. If the weight of the bag is greater than 10 kg, the pulse-liter value must be decreased, using the arrows, if the weight is less than kg. 10 the pulse-liter value must be increased.

The increase or decrease must be done by trial and error by increasing or decreasing the pulses by about 5 units at a time and repeating the first filling operation from the beginning until it reaches exactly 10 kg.

At this point the filler is ready to be used.

N.B. The BB12 has an accuracy range of $\pm 1\%$. As the type of liquid and the measuring instrument installed varies, the amount of pulses per liter varies.

After having calibrated the filler, it is necessary to adjust the support surface of the bag, using the right and left knobs and raising and lowering the surface until the liquid touches the white part of the filling mouth.

Once the desired height is reached, tighten the knobs.

Cap closure: the machine is equipped as standard with a gripper already installed on board, as well as another one with an opening opposite to the previous one. With a lateral movement from left to right, extract the cap as shown in photo 1. If the cap is not taken, check if it is necessary to install the second clamp supplied.

Once the bag has been filled, reposition the cap with the adapter on the mouth and push the cap with the filling head until it is sealed.



PHOTO 2



PHOTO 3

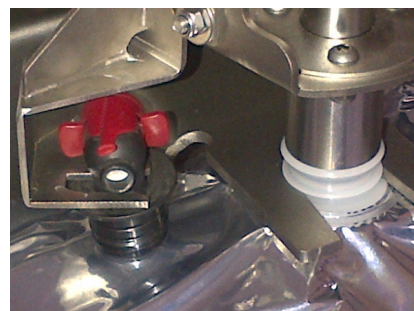
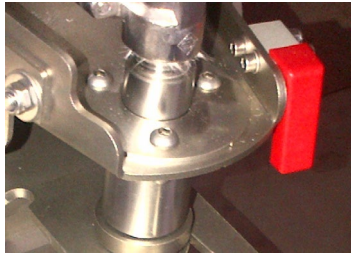


PHOTO 4

RED PULSER VALVE FOR NITROGEN: at the end of filling, press the red button for the time necessary to deliver nitrogen inside the bag. The valve has a free quick coupling d.6mm, to which the nitrogen container can be connected (the nitrogen pressure must be set below 1 bar)



GREEN PULSER VALVE FOR VACUUM (OPTIONAL): at the start of filling, press this valve to extract the air from the bags. For correct operation it is necessary to connect a compressor with 6 bar pressure, to the quick coupling d.6mm on the valve. (DO NOT CONNECT ANY HOSES TO THE PVC VENTURI FITTING ON THE MACHINE)



3.2 PROGRAMMING: act only on value D, the other values are set by the factory and must not be changed.

3.3 FILLING RIGID CONTAINERS: to fill rigid rectangular or circular containers with max. 80mm, remove the support surface of the bags by completely unscrewing the two knobs and the two side screws, and remove the steel plate supporting the Bag in Box, unscrewing the 2 screws. At this point the machine remains open centrally and it is possible to fill it as if it were a flexible bag.

HOT LIQUID FILLING KIT cod. 9042: The machine in this case can be equipped with some additional components:

- a pneumatic closing solenoid valve
- stainless steel liter counter for filling up to 90 degrees
- induction liter counter for filling viscous liquids and steam sanitization.

The machinery for operation requires connection with compressed air: on the control panel, in the lower part there is a connector for 8mm piping: connect a compressor with max 6bar pressure. There is no need to make any connections for the vacuum valve.

LATERAL LIQUID COLLECTION TANK cod. 9151: this optional is installed on the machine in the 9042 version complete with 9140 stainless steel trolley. The collection tank is equipped with 2 level probes and an electrical junction box where to make the electrical connection with the pasteurization system.

3.4 CLEANING THE MACHINE: use hot water or detergent liquid (eg citric acid).

PROBLEMS	REMEDIES
The filler does not stop when the set liters are reached.	<p>Check that the liter-counter is not blocked: remove the liter-counter and check that the internal turbine rotates correctly. If it is locked, proceed to unlock it manually:</p> <ul style="list-style-type: none"> • first of all with compressed air, blowing it in the direction indicated by the arrow printed on the liter counter • try to unlock it manually • pass hot water at 60-70 degrees inside the liter counter to dissolve any crystalline residues deposited inside <p>Check the programming parameters by calling the Enoitalia assistance service.</p>
The filler stops after a few liters without reaching the set level.	Check the calibration value.
The pliers are unable to extract the cap.	Check the exact orientation of the cap with the pliers and if necessary install the second pliers supplied.
Air vacuum pipe fills with liquid.	<p>Raise the bag support fork.</p> <p>If these are small drops, this is not a problem as they are expelled from the pipe at the next filling and deposited in the tray placed under the worktop.</p>
Leakage of liquid on the floor	<p>Check that the pump fittings are tight.</p> <p>If these are drops of liquid that are expelled from the vacuum air outlet, put a drain hose connected to the collection tray. These drops do not cause any damage to the system, but to collect them place a container under the drain pipe.</p>
Liquid leaking from the transfer pump.	Check and replace the pump mechanical seal.
Leakage of liquid at the end of filling	Check the sealing gasket installed inside the solenoid valve located on the filling head. Proceed to replace it.

4. WARRANTY



The warranty covers the machine for the first twelve months after commissioning. In case of immediate non-use, the warranty covers up to eighteen months from the delivery date, after which it lapses.

The warranty does not cover the transport of the machine which is the responsibility of the buyer and lapses in the event of use that does not comply with what is indicated in the manual.

The repair is intended ex works at our factory in Cerreto Guidi, (FI); it does not concern the transport which is the responsibility of the buyer.

The warranty does not cover any defects resulting from:

- Wrong installation
- Tampering with the machinery
- Inexperience, lack of maintenance, untimely reporting of defects.
- Non-compliance with the provisions of this instruction manual.
- Repair by personnel not authorized by Enoitalia s.r.l.
- Transport damage, which cannot be traced back to manufacturing or packaging defects.
- Installation and housing interventions in electrical systems other than the indications given in the manual and on the plate on the motor.
- Transport costs and risks in the case of sending the machinery to authorized service centers.
- Electrical components.
- Consumables and ordinary maintenance costs listed in the aforementioned manual.

The guarantee does not extend to the obligation to compensate for damage to property or persons deriving from the use of our product even in the event of breakage or defect.

They involve the immediate termination of the guarantee obligations, the non-fulfillment of the agreed payment conditions.

All possible complaints must be communicated by the buyer within 8 days of purchase, in writing, to ENOITALIA s.r.l.

Retention of title, as required by art. 1523-1524 executing the civil code, the transfer of ownership of the goods object of the sale will take place only after full payment of what has been agreed.

The place of jurisdiction for any dispute that may arise from this contract is that of Florence.

For foreign citizens or goods supplied abroad, any dispute is regulated by Italian law.

ENOITALIA s.r.l.

Via Prov. Pisana, 162 Cerreto Guidi (Fi)

EC DECLARATION OF CONFORMITY

(All.IIA DIR.2006/42/CE)

ENOITALIA s.r.l.

Via Prov. Pisana, 162 Cerreto Guidi (Fi)

P.iva 03987590480

declares, in sole responsibility, that the following product:

FILLING MACHINE BB12

Serial Number: B121005 /2023

Referred to in this declaration conforms with the following directives and standards

- 2006/42/CE and subsequent amendments and national provisions implementing
- 2014/35/CE and subsequent amendments and national provisions implementing
- 2014/30/CE and subsequent amendments and national provisions implementing.

The machine also complies Harmonised Standards

UNI EN : 349; 954/1; 1050; 547-1-2-3 ; 894-1-2-3 ; 953; 981; 1005-1-2-3-4-5; 1037.

UNI EN ISO: 3744; 7000; 12100-1-2; 11202; 11205 ; 11688-1-2; 14121-1; 13857;

UNI EN ISO 1186.

Standards and technical specifications CEI EN 60204/1.

Standards and technical national specifications UNI ISO 1819; UNI ISO 7149;

UNI 7544; 45020; 60447; 60447.

Declare the machine is made in stainless steel AISI 304 18/10, and all the component are certified foodstuff use (including pipe, valve, flow meter, fitting) in conformity to D.M. of 21/03/1973 and D.M. nr.220 of 26/04/1993 and following modifications.

Cerreto Guidi, 2023

The Production Manager

Menichetti Stefano



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