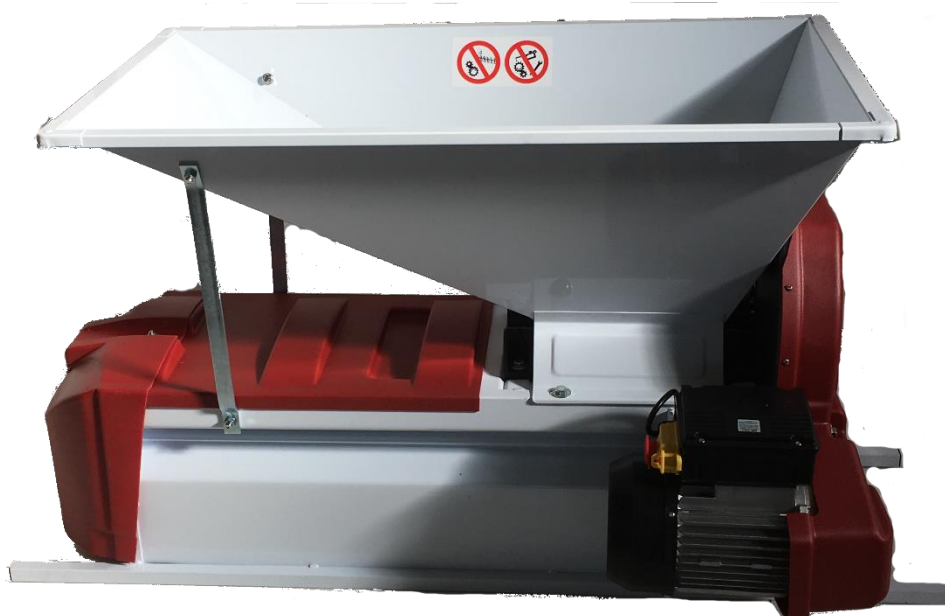




# **DESTONER BY ELECTRIC MOTOR**

**Art. DENS / DENI**



## **MANUAL**

**OF INSTALLATION, USE AND MAINTENANCE**



---

*Dear Customer,*

*We thank you for choosing a GRIFO product, whose brand has always been synonymous with functionality, robustness and reliability.*

*We are pleased to make this manual available to you, which is designed to allow you to operate the machine in maximum safety and productivity.*

*We invite you to read this technical publication very carefully and to make it available to the personnel who will use the machine, as well as to the person who will be in charge of its installation and maintenance.*

*We are at your disposal to provide you with any further information you may require as well as to consider improvement proposals in order to make this manual more and more responsive to the security needs for which it has been prepared*

*With best wishes for a good job.*


*GRIFO Macchine enologiche S.n.c.*



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## EC Declaration of Conformity

(Directive 2006/42 CE, Annex II, A)

**GRIFO MACCHINE ENOLOGICHE S.n.c.**  
**di Marchetti Giordano & C.**  
**Via Mantova, 1**  
**26034 Piadena (CR)**  
**Italia**

### DECLARES THAT

The machine  
Model

**DESTONER BY ELECTRIC MOTOR**  
**DENS, DENI**

Conforms to Directives 2006/42/EC (Machines), 2006/95/EC (Low-voltage) and 2004/108/EEC (Electromagnetic Compatibility);

Conforms to the standards EN 953, EN 13850, EN 60204-1.

Name and address of the person authorized to compile the technical file:


**Giordano Marchetti**  
**Via Mantova, 1**  
**26034 Piadena (CR)**  
**Italia**

Identity and signature of the person empowered to draw up the declaration on behalf of the manufacturer

**Rosa Busi**

Place and date of the declaration

**Piadena (CR), 02 January 2016**

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## 1. INTRODUCTION

### 1.1 Contents of the manual

This manual contains the description of the technical and functional characteristics of the DESTONER BY ELECTRIC MOTOR, art. DENS, DENI, as well as instructions for installation, use and maintenance.

The manufacturer reserves all intellectual and editorial rights related to the present technical publication of which it claims all the properties prohibiting the duplication and the transfer to third parties without the prior written consent.

The instructions in the manual are accompanied by the following symbols.



Pay the utmost attention to the instructions accompanied by this symbol, scrupulously observing the indications.



Indications and useful advice for handling, assembly and installation, use and maintenance.



Operation or behavior expressly prohibited.




Proceed in the indicated operating sequence.

The manual is an integral part of the machine and must be kept with care, so that it can always be consulted, in the best state of conservation. Any additions to the manual that the manufacturer deems appropriate to send to users must be kept together with the manual, which will be considered an integral part.



Before starting to use the machine, it is mandatory to read the instructions in the manual.

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## 1.2 Recipients and conservation of the manual

This manual is intended for machine operators, understood as the persons in charge of installing, operating, adjusting, performing maintenance, cleaning and transporting the machine.

The manual must be kept with care, in a suitable place, so that it is always available for consultation in the best state of conservation.

The manual is an integral part of the machine and as such should be kept for the whole life of the same and transmitted to any other user or subsequent owner.

## 1.3 Responsibility


The guarantee of good operation and full performance compliance of the machine for the intended service is strictly dependent on the correct application of all the instructions contained in the manual.



Before starting any operation, it is mandatory to read the instructions in the manual.

With reference to the instructions in this manual the company GRIFO Macchine Enologiche S.n.c. declines all responsibility in case of:

- failure to comply with the installation, use and maintenance instructions in the manual;
- Inadequacy of the plant and environmental conditions in which the machine is operating;
- Unauthorized modifications to the machine;
- tampering with guards and protection devices;
- tampering with the control system;

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- use for purposes other than those indicated in the use and maintenance manual;
- use and maintenance of the machine by unskilled and unauthorized personnel;
- use by children or persons with reduced physical, sensory or mental abilities;
- use of non-original spare parts.



The only configurations and intended use allowed by the manufacturer are those expressly indicated in the manual.

#### ***1.4 Updating the manual***

This manual is an integral part of the machine DESTONER BY ELECTRIC MOTOR, art. DENS, DENI

Any additions to the manual that the manufacturer deems appropriate to send to users must be kept together with the manual of which they will be an integral part.

#### ***1.5 Warranty***




**The machine warranty covers the first twelve months of commissioning. In case of non-immediate use, the warranty expires at the eighteenth month from delivery.**



**The warranty does not apply to the transport of the machine, which is the responsibility of the purchaser, and is forfeited in the event of use that does not comply with the instructions in this manual.**

Any obvious discrepancy of the product must be communicated to GRIFO Macchine Enologiche s.n.c. within 8 days of receipt of goods. The buyer will only have the right to request the repair or replacement of the goods, with the absolute exclusion of any right to compensation for any damage, direct or indirect, of any nature.

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The repair or replacement of defective materials will take place in the factory of the manufacturer or of the authorized service center, where the returned materials must be shipped carriage paid.

In order to ensure that the machine works properly, GRIFO Macchine Enologiche S.n.c or the authorized service center can, at their discretion, repair or replace parts that are considered defective with new ones. The replaced parts become the property of GRIFO Macchine Enologiche S.n.c.

The repaired or replaced parts are guaranteed only if the duration of the same is still valid.

The guarantee does not apply

- if the fault / damage is caused by incorrect use of the machine, compared to what is indicated in the instruction manual;
- if the fault / damage is caused by accidental breakage as a result of collisions, falls, etc., even during transport of the machine.
- if the machine has been modified without authorization by GRIFO Macchine Enologiche s.n.c .;
- to parts subject to wear and tear.

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## 2. GENERAL INFORMATION ON THE MACHINE

### 2.1 Description of the machine and operation


More and more people in recent years have approached the natural products and the packaging of homemade jams or fruit processing for subsequent distillation; for them Grifo has created a very functional semi-professional pitting machine that allows the user to quickly drip different types of fruit, such as cherries, apricots and plums using the special grids provided.

The models referred to in this manual differ only for the material used, enamelled steel or stainless steel; the catalog names of the models are as follows:

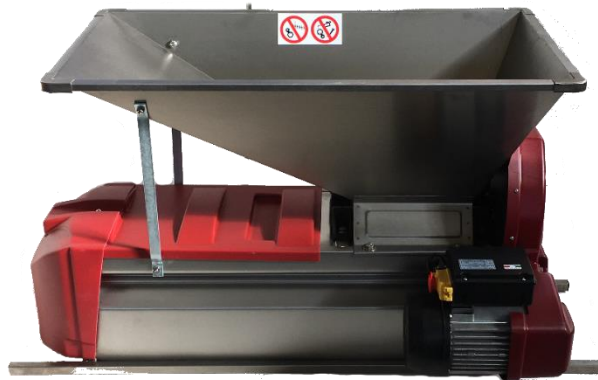
- DESTONER BY ELECTRIC MOTOR WITH 2 S/STEEL BASKET (DENS)



The machine allows to separate the pulp from the stones, completely crushing the fruit, creating a mush that can be used for jams, fruit jams, distillations or fermentations. Composed of a funneled hopper and a case all in enameled steel and thanks to an electric motor mounted on the machine, which allows all the mechanisms present to be activated, the products pass through the rollers for a first crushing and then arrive in the separation basket, where a beater with rubber spatulas squeezes the fruit against the stainless steel grid dividing the pulp and the juice from the pits. The removable grill is made of stainless steel while gears and rollers are completely made of nylon. The rollers are also adjustable by a few millimeters thanks to special supports. Robustness and long life are guaranteed by the high quality materials used in the construction.


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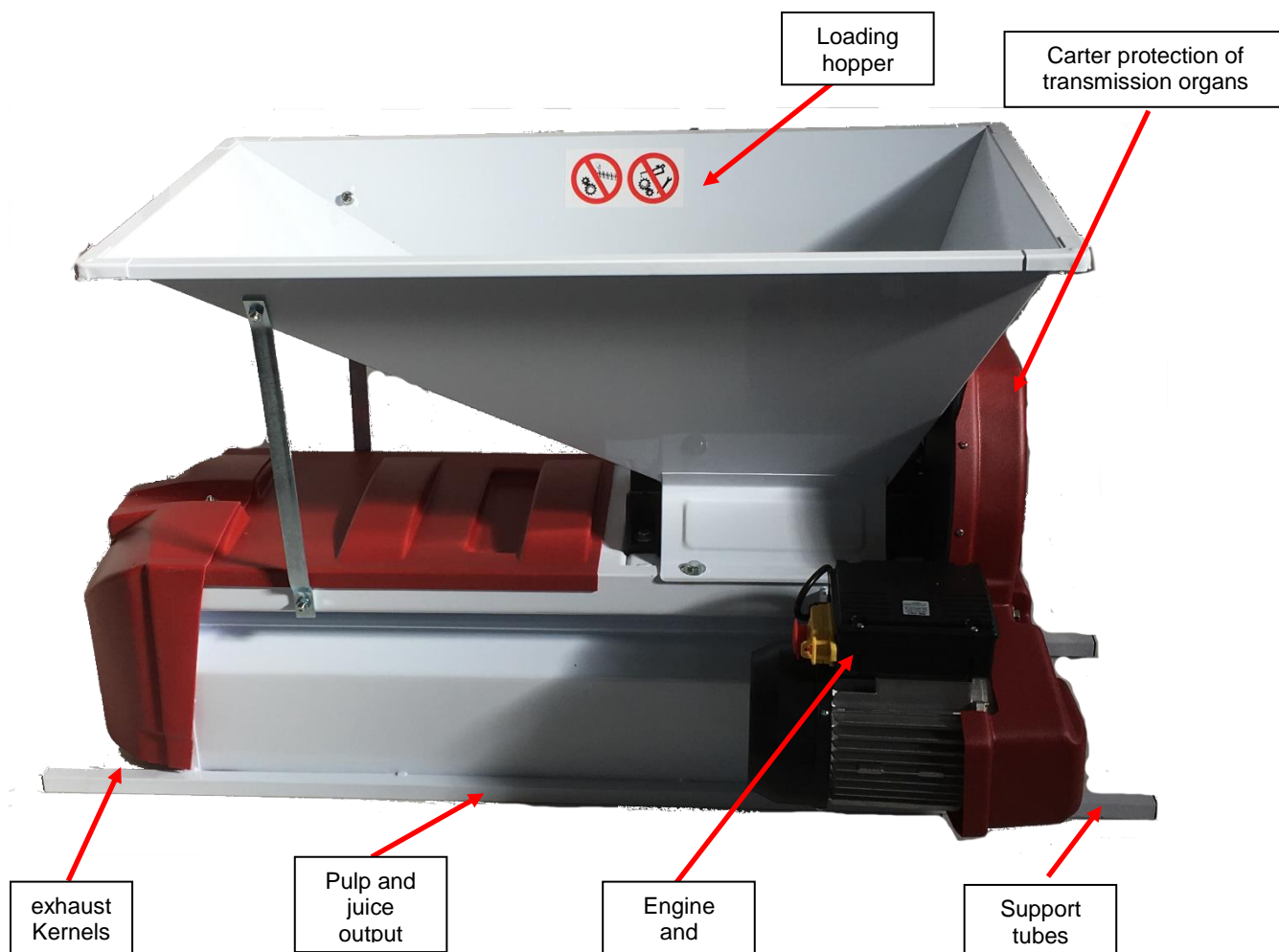
- S/STEEL DESTONER BY ELECTRIC MOTOR WITH 2 S/STEEL BASKET (DENI)



It is the version built completely in stainless steel. Grifo has created a very functional and practical pitting machine that allows the user to quickly drip different types of fruit. The possibility to install screens of various holes allows the use of the machine with many types of product, and in particular: cherries, prunes, apricots (to extract the pulp). The machine performs a complete separation of the pulp from the inner core, and simultaneously crushes the fruit, creating a final product suitable for fermentations, fruit juices (carrying out multiple steps), and jams. Composed of a funneled hopper and a case entirely in stainless steel like all the screws.

Thanks to an electric motor mounted on the machine, which allows all the mechanisms present to be activated, the products pass through the rollers for a first crushing and then arrive in the separation basket, where a flap mixer centrifuges the product and leaves it underneath the machine the pulp and the juices and from the front the kernels. The removable grill is made of stainless steel while gears and rollers are completely made of nylon. The rollers are also adjustable by a few millimeters thanks to special supports. Robustness and long life are guaranteed by the high quality materials used in the construction.

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**Fig. 1 Fundamental elements of the DESTONER BY ELECTRIC MOTOR**

On the top of the hopper must be placed the protective box provided (in assembly kit), to prevent access of the upper limbs to the area of action of the auger and rollers.


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Fig. 2 Detail of the basket and flap mixer



Fig. 3 Detail of the inside of the hopper and the rollers

On the top of the hopper must be placed the protective box provided, to prevent access of the upper limbs to the area of action of the cochlea and rollers.

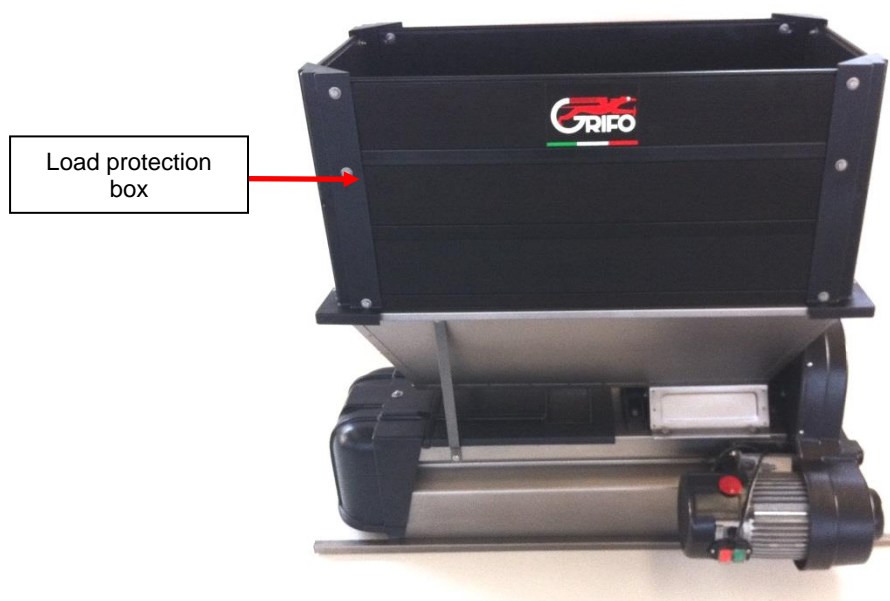



Fig. 4 Protection box

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## 2.2 Intended use

The DESTONER BY ELECTRIC MOTOR art. DENS, DENI it is a machine for fruit processing. The operations performed by the machine are:

- **Crushing:** by means of the two rollers placed inside the hopper;
- **Pitting:** ie separation of pulp and juice from the stones through the flap mixer.




**Any changes in the conditions of use of the machine, both in terms of operations performed and materials processed, must be considered as a new commissioning pursuant to the Machinery Directive 2006/42 / EC and therefore relieve the manufacturer of any responsibility.**



In particular, they are prohibited:

- Processing of materials other than fruits;
- Use of hands or tools to push fruit into the hopper;
- Use of the machine in environmental conditions other than those indicated in the table showing the technical data;
- Use of the machine in potentially explosive environments;
- Use of the motor to operate equipment other than those supplied with the machine;
- Use of the machine by children or persons with reduced physical, sensory or mental capabilities;
- Tampering or removal of security devices;
- Any cleaning, maintenance, assembly or disassembly operation without first disconnecting the plug from the power socket;
- in general, use the machine in a manner that is not described in this manual.

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### 2.3 Reference legislation

The DESTONER BY ELECTRIC MOTOR art. DENS, DENI it has been designed and built in compliance with the European directives 2006/42 CE (Machines), 2006/95 / EC (Low Voltage), 2004/108 / EC (Electromagnetic Compatibility) and in compliance with EN 953, EN 13850 , EN 60204-1

### 2.4 Technical information and machine identification

The basic characteristics of the machine and those required for the environment for correct operation are shown below.

Max overall dimensions	Alt. 600 mm	Larg. 600 mm	Lung. 1200 mm
Weight	57 kg		
Power supply	230 V 50 Hz		
Hopper dimensions	900x500 mm		
Roller diameter	220 mm		
Motor speed	1400 giri/min		
Roller speed	110 giri/min		
Speed of stemmer	550 giri/min		
Hourly production	500 kg		
Operating temperature	5°C ÷ 45°C		
Noise level	Inferiore a 70 dBA		


Power supply	230 V 50 Hz monofase
Current consumption	5,5 A
Power	0,75 kW
Degree of protection	IP 54

**Tab. 2 Technical data of the DESTONER BY ELECTRIC MOTOR**

Each machine is identified by an adhesive plate showing the serial number and the year of manufacture.



It is forbidden to remove the machine label.

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### 3. SAFETY AND ACCIDENT PREVENTION

#### 3.1 General informations

In the context of the information and training obligations for workers provided for by the legislation in force, the employer, the managers and the persons in charge of the company using the DESTONER BY ELECTRIC MOTOR art. DENS, DENI they must provide all the necessary information to ensure that they are safely carried out by the personnel performing the installation, use and maintenance operations.

In particular, they will have to request and verify that:

- Do not leave the packaging elements (box, cardboard, etc.) within reach of children.
- Move the machine using the support tubes.
- Position the machine on a surface that guarantees stability.
- Before using the machine, carry out the checks indicated in this manual.
- When operating the machine, do not allow children or persons with reduced physical, sensory or mental capabilities to approach the work area, to touch the machine or the power supply cable.
- Do not wear rings, bracelets, necklaces, scarves or other items of clothing that may get caught during operation of the machine. Keep long hair collected.
- Do not leave the machine unattended, in an unsafe position or with the plug inserted in the power socket.
- Do not leave the machine exposed to atmospheric agents (rain, sun, etc.).
- Only use parts and spare parts listed in this manual or expressly recommended by the manufacturer.

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### 3.2 Present risks and prevention measures

The DESTONER BY ELECTRIC MOTOR art. DENS, DENI it has been designed and constructed in such a way as to eliminate or reduce as far as possible the risks for people who use it.

The preventive measures to be taken to ensure safe use of the machine are shown below.

#### Risk of falling of the machine



- Make sure of the stability of the machine, in particular with reference to the compatibility between the dimensions of the support tubes and those of the container on which the machine is placed (section 4.3).
- Use antinfortu-nistica shoes with reinforced toe cap.


#### Risk of contact with moving parts



- Do not place hands against moving parts under any circumstances. If necessary, first stop the machine (see the following figure).
- Do not remove the protective covers (carter of the transmission parts, carter of the stalk exit, upper casing).



Fig. 2 Location of moving organs

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**Risks in lifting the machine**

- The weight of the machine requires that it be lifted by at least two people, to avoid back injury.

**Risks of an electrical nature**

- Check that the mains voltage is the same as that indicated on the machine nameplate.
- Periodically check the integrity of the cables and replace them if necessary.
- Protect cables and electrical panels from moisture.
- Perform maintenance operations with the machine disconnected.
- Authorize only personnel authorized to work on electrical components.
- When using multiple sockets or extensions, check that their power is respected to avoid overloading and consequent overheating.
- Avoid leaving exposed connection cables, especially in transit areas; they can be a cause for stumbling or damaging.
- Do not put your fingers near the power outlets. While inserting the plug, keep your fingers on the insulating body of the plug, not touching any metallic parts. Do not touch electrical components with wet hands.
- Do not tamper with equipment, plugs or sockets, or force the plug to be inserted if this fatigue enters the socket.
- Do not use damaged or worn plugs, sockets and cables; in particular, do not make junctions with insulating tape, but replace the cables.

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The verification of the appropriateness of the place of use of the machine is the responsibility of the user. Some useful indications in this regard are as follows.

<b>Placement</b>	The machine must be positioned so as not to constitute an obstacle to the movement of people and equipment, and in such a way as to ensure that all the points which may require the presence of an operator are easily accessible.
<b>Environment</b>	The environmental conditions (temperature, humidity, magnetic fields, etc.) must be such as to guarantee the correct operation of the electrical components
<b>Noise</b>	The noise level of the machine is less than 70 dBA.



**Any tampering of parts of the machine, and in particular of parts connected with the safety of the same, relieves the manufacturer from any civil and criminal liability in case of accidents.**

## 4. INSTALLATION

### 4.1 Preparation for installation

Before installing the machine, it is necessary to evaluate the adequacy of the place where it is to be positioned. Notwithstanding the fact that this assessment must consider the specific conditions of the place in question, some important general measures are as follows.

- Check the overall dimensions of the machine, leaving a distance of at least 70 cm from any type of fixed obstacle (walls, columns, pedestrian crossings) to allow the operator to move without obstacles.
- Check that the intended positioning of the machine does not cause interference with other machines.
- Check the adequacy of the flooring in terms of stability, cleanliness and slope.
- Ensure constant and homogeneous lighting to avoid risks due to shaded areas.
- In the case of positioning the machine near transit areas, set up barriers around it to protect it from accidental impacts.
- If the positioning must be carried out on mezzanines, upper floors or raised areas, check that the maximum capacity is greater than the total weight of the parts to be supported and any accessory weights such as lifting means, etc., always considering an adequate safety factor .


### 4.2 Transportation, unloading and installation

The machine is supplied already assembled in the operating configuration so that the risks due to the movement concern the whole assembly.

Transport must be carried out by qualified transporters able to guarantee the correct handling of the transported material.



**GRIFO Macchine Enologiche S.n.c. assumes no responsibility for damage resulting from transport. The goods are intended to be supplied ex works.**

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Upon receipt, check the integrity of the different parts of the machine and that there are no missing accessories necessary for installation.



**Verify that the supply matches the order specifications.**

Complaints concerning the goods supplied must be sent, in writing, to the company GRIFO Macchine Enologiche S.n.c. within 15 days of receipt of the game.



**Pay the utmost attention when handling the machine, respecting the provisions of current regulations and any safety procedures.**


The machine must be moved by two adults, gripping the four support tubes at the end.

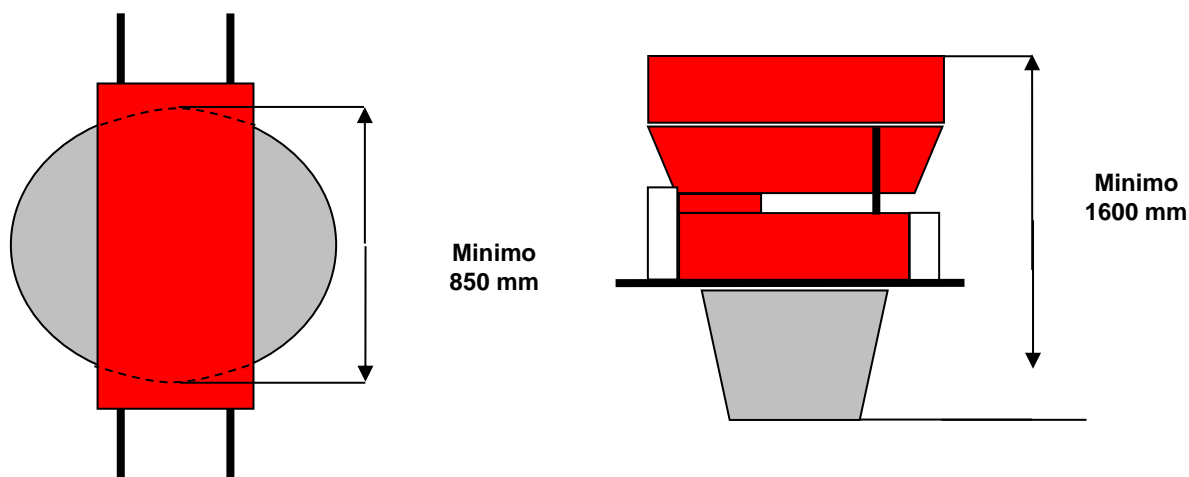
### **4.3 Placement**

In positioning the machine, in addition to respecting the general indications of paragraphs 3.2 and 4.1, particular attention must be paid to the dimensional compatibility between the support tubes and the container above which the machine is placed. The container must be placed so that the stalks, coming out of the machine, fall out of them.

The containers used must have a shape and size such as to guarantee the stability of the machine. The distance between the points of support must be not less than 850 mm (Fig. 3). When positioning the machine, the height must be chosen so as to guarantee the inaccessibility of the auger and of the rollers placed on the bottom of the hopper. In this regard, the use of a protection box to be fixed by screws to the hopper is provided.

Considering that the box has a height of 450 mm, the upper end of the box must be at a height of not less than 1600 mm.

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**Fig. 3 Dimensional limits in positioning**

When choosing the container, the dimensions indicated above must be respected and the positioning of the machine must be ensured, if necessary by adopting a fixing system compatible with the installation.

Compliance with the dimensions indicated above for the container and the installation of the upper protection box are necessary conditions for the safe use of the machine, as they are necessary for the protection of moving parts that can not be completely enclosed inside the body machine.



**The positioning of the protection box, supplied in the assembly kit, on the top of the hopper is mandatory.**

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#### 4.4 Electrical connections

The connection to the electrical network involves the simple insertion of the plug. The corresponding socket must comply with the provisions of the safety regulations.



**It is mandatory to connect the machine to a grounded outlet. The system must be equipped with a differential circuit breaker.**

The simplicity of the connection must not underestimate the importance of compliance with the general electrical safety measures. To this end it is important:

- check that the mains voltage is the same as indicated on the motor nameplate;
- check the integrity of the electric cable before use and replace it if damaged;
- avoid leaving the cable exposed to shocks, transit of vehicles or people and to any other situation that may threaten its integrity;
- protect the cable, the plug-socket connection point, the motor and any other part under tension from the humidity;




If it is necessary to use an extension, it is advisable to use a 1.5 mm electrical cable for extensions up to 20 m and 2.5 mm over 20 m.

#### 4.5 Lubrication

The machine does not require special assistance. Prior to commissioning the lubrication status must be checked, as indicated in chapter 6.



**GRIFO Macchine Enologiche S.n.c. declines all responsibility for damage to property or persons caused by failure to apply the installation instructions given in this section.**






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## 5. USE

### 5.1 Preliminary operations

Before starting up, check that all moving parts have been lubricated, then periodically check the lubrication status and, if necessary, intervene. For the methods of execution see paragraph 6.1.1.

Before the start of each work session the following checks must be performed.

- |   |   |
|---|---|
|    | Clean the machine, taking care not to wet the engine.   |
|   | Check the status of connections to the electricity networks.                                    |
|  | Check that inside the machine there are no foreign bodies that prevent its correct functioning. |
|  | Check the presence and status of all protective devices.  |
|  | Check the correct operation of the control devices, especially the emergency stop.              |

	<b>In the event that the preliminary checks are not successful, the emergency stop must be activated, the machine must be disconnected from the power supply and the department manager must be notified.</b>
---	---

## 5.2 Commissioning and work cycle

Once the preliminary checks have been carried out, the machine can be started up by pressing the start button on the control panel.




**Fig. 4 Machine controls**

After starting the engine, insert the grapes into the hopper which, through the cochlea, are brought into the rollers where the crushing takes place. Once pressed the bunch passes where there is the flapping tree that divides the grapes from the bunch by de-stemming. The stalks come out from the back of the machine, while the grapes, passing through the holes in the grill, are ready for fermentation.

The dimensions of the outlet mouth of the stalks are determined by safety requirements and functionality requirements, in order to facilitate the evacuation of the stalks. In the event of abnormal accumulations which may obstruct the mouth, the machine must be stopped and only afterwards have the obstructions removed.



**It is forbidden to bring hands to moving parts**

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### 5.3 Instructions in the event of locking

If the machine is used in accordance with the intended use, the engine power is sufficient to prevent any blockages.

In the case in which a blockage should occur, action must be taken to remove the obstacle.



**Before carrying out any checking and / or removal of foreign bodies, the power supply must be disconnected by unplugging it.**




**To facilitate removal operations avoiding protruding and falling, the machine must be removed from the box on which it has been placed and placed on the ground or on a comfortable support surface.**

The machine is sized to avoid any jam due to excessive material loading. In the event that a jam should still occur, simply remove the material with a pallet or directly with your hands.



**If it is necessary to remove the material with the hands, it is necessary to wear gloves resistant to mechanical risks.**

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### 5.4 Put out of service

To shut off the machine, simply activate the stop command.

In the event of a provision or a shutdown for a long period, it is necessary to:

1. Disconnect the machine from the electrical and pneumatic supply.
2. Cover it and possibly place it in a storage area.



**When starting up after a period of storage, scrupulously follow all the indications in chapters 3, 4 and 5.**

## 6. MAINTENANCE AND DISMISSION

### 6.1 Maintenance, inspections, checks

With careful maintenance the life of the parts subject to wear is prolonged.

In order to guarantee the safe and efficient operation of the machine, maintenance interventions must be adequately programmed and promptly performed.



**Any maintenance operations must be performed by authorized personnel with the machine disconnected from the power supply.**




For the purposes of correct and precise management of the machine, it is advisable to record any maintenance intervention taking care to indicate the date and type of intervention.



For cleaning operations, non-harmful and non-polluting detergents must be used.

The main ordinary maintenance operations envisaged are described below. The periodicity of the interventions depends on the conditions of use of the machine.

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### 6.1.1 Lubrication and controls

Before starting and then periodically checking the lubrication status of the moving parts of the machine (see section 5.1).

OPERATION	FREQUENCY
Thorough cleaning of the hopper and the grill (by removing the back cover), taking care not to wet the engine.	After every crushing
Oiling of the motion transmission elements	Monthly
Oiling of the roller shafts through the holes located on each support	Monthly
Oiling of the stems of the stem de-stemming and of the cochlea	Monthly

The oil must be disposed of according to the laws in force in the place where the machine is used.

In the lubrication operations it must be taken care that the lubricant does not go to dirty the elements intended to come into contact with the grapes and the crushed grapes. The position of the lubrication points has been studied to facilitate these operations.



**In any case it is forbidden to disassemble the engine. If necessary, contact GRIFO Machine Enologiche S.n.c. or to the authorized dealer.**

### 6.1.2 Cleaning the machine

To clean the machine, use a jet of water and detergent products of the type that can be used to wash dishes or alcohol by hand.



**During washing, care must be taken not to direct the jet of water directly onto the engine and the electrical components.**

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### 6.1.3 Replacement parts

All the spare parts can be found at GRIFO Macchine Enologiche S.n.c. or at the authorized dealer.



**The unauthorized use of spare parts other than those supplied by Grifo Macchine Enologiche or by the authorized dealer may result in the voiding of the warranty, as well as the Declaration of Conformity of the machine. Therefore, its use is strongly discouraged.**

### 6.2 Demolition and subdivision of materials

If the machine is subjected to demolition, it must be decomposed into its homogeneous parts, these parts must be separately disposed of according to the laws in force. The replaced parts must not be dispersed in the environment, but disposed of according to the laws in force in the place where the machine is used.


The symbol



Reported on the equipment indicates that the waste must be the subject of "separate collection".

Therefore, the user must confer (or have given) the waste to the separate collection centers prepared by local administrations, or deliver it to the retailer against the purchase of a new equivalent type of equipment.

The separate waste collection and subsequent treatment, recovery and disposal operations favor the production of equipment with recycled materials and limit the negative effects on the environment and on health possibly caused by improper waste handling. The illegal disposal of the product by the user entails in Italy the application of the administrative sanctions referred to in article 255 and following of Legislative Decree no. 152/06. For other countries, refer to the relevant legislation.

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