enomatic®
wine serving systems

smart enoline 4 REF

USER MANUAL

UM.14 Rev. 05 - October 2010

ENG

ORIGINAL INSTRUCTIONS TRANSLATION

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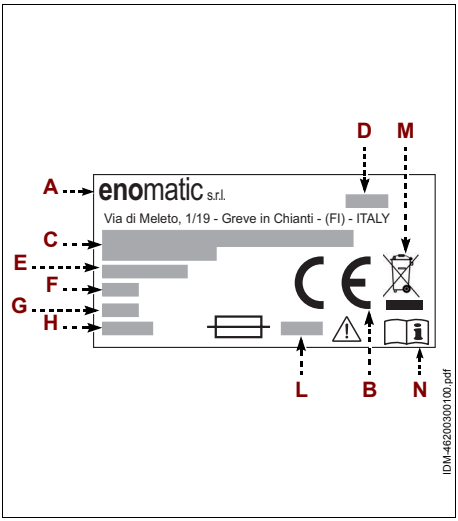
GENERAL INFORMATION

MANUAL PURPOSE

- User and Maintenance Guide, part of the ENOMATIC dispenser, was created by the Manufacturer in order to provide necessary information to final user.
- **"ORIGINAL INSTRUCTIONS" were edited by the Manufacturer in ITALIAN and can be translated into any other language to accomplish local laws or marketing needs.**
- **Translated instructions, supplied by the Manufacturer or local distributor, must rise from "ORIGINAL INSTRUCTIONS" and feature the text "ORIGINAL INSTRUCTIONS TRANSLATION".**
- The reader of this manual must understand its content and get skilled in the use of the dispenser.
- A couple of minutes spent reading this manual will be very useful to avoid making mistakes that could incur in personal injury or additional expenses deriving from improper use of the dispenser. €
- Carefully store this manual in a reachable and well know place in order to ensure easy access for future reference.
- The manual must be carried with the dispenser at all times, when moving it.
- Some illustrations may not perfectly match the delivered dispenser; information is in any case complete and thorough.
- The manufacturer reserves the right to apply modifications or amendments to this information without prior notice, unless the safety level is affected.
- **Sections of the manual that are of considerable importance, are highlighted in "bold" font.**

DISPENSER AND MANUFACTURER IDENTIFICATION

The shown identification label is available directly on the dispenser (one at the back, another close to drip tray). That label resumes identification data as model and serial number, and all the information to start the dispenser up in safety conditions.



- **A) Manufacturer identification**
- **B) Mark:** reference country compliance initials
- **C) Model/ Serial number**
- **D) Manufacturing date**
- **E) Voltage and frequency**
- **F) Electrical power installed**
- **G) Protection rate**
- **H) Class category**
- **L) Fuse characteristics.**
- **M) Electric and electronic equipment reference (Law 2002/96 CE)**
- **N) Reminder advising to consult operative instructions**

SERVICE REQUEST

In case of need please refer to ENOMATIC service team or to authorized technicians only. Should service be required, please always provide identification data printed on the label and occurred malfunctions.

ATTACHED DOCUMENTS

Attached to this manual, listed documentation is provided.

– Declaration CE of compliance

– Warranty statement

– Poured bottles tracking chart

TECHNICAL INFO

DISPENSER GENERAL DESCRIPTION

– ENOLINE 4 SMART is a dispenser designed and manufactured to pour and enjoy rare wines by glass.
Main dispenser features are to provide wine flavour and scent preservation from oxidation, to avoid overpouring and waste.

– The dispenser is equipped with a refrigeration unit, perfect to enjoy white and rosè wines.

– The dispenser is equipped with capacitive control panel.
Just by touching the control panel it's possible to select the wine and pour desired dose.

– Pictures and descriptions reported in this manual refer to ENOLINE 4 SMART dispensers – to be used behind the bars (restaurants, wine bars, ecc).

– Please refer to chapter "Technical data" for more details on dimensions and technical features.

MAIN DEVICES

Regarding installation requirements the device can be supplied "right" or "left" side.
Picture shows left hand ENOLINE 4 SMART main devices.

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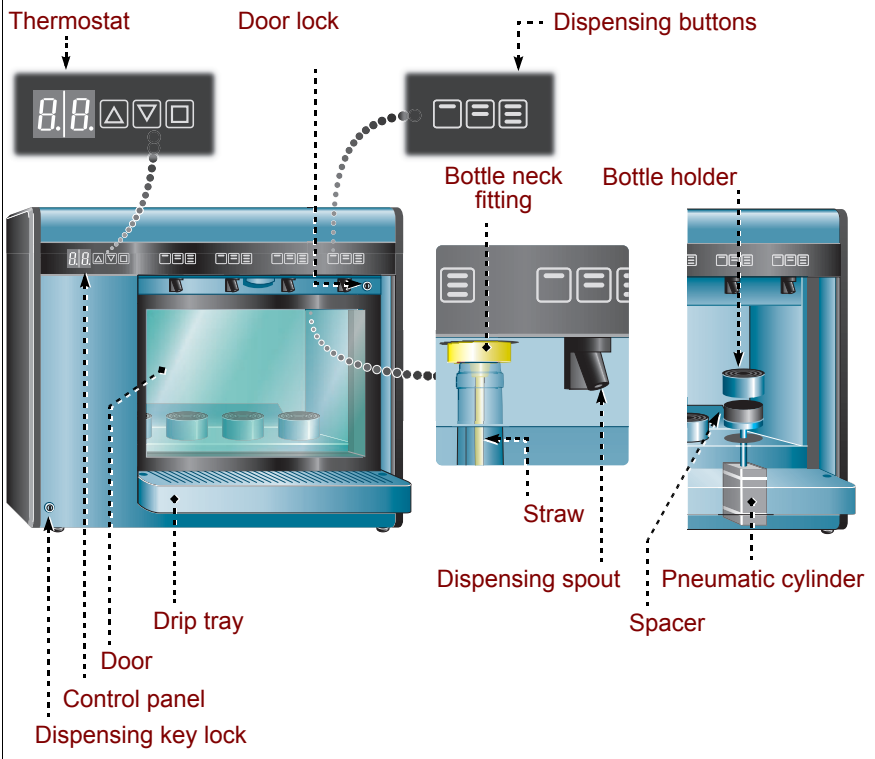
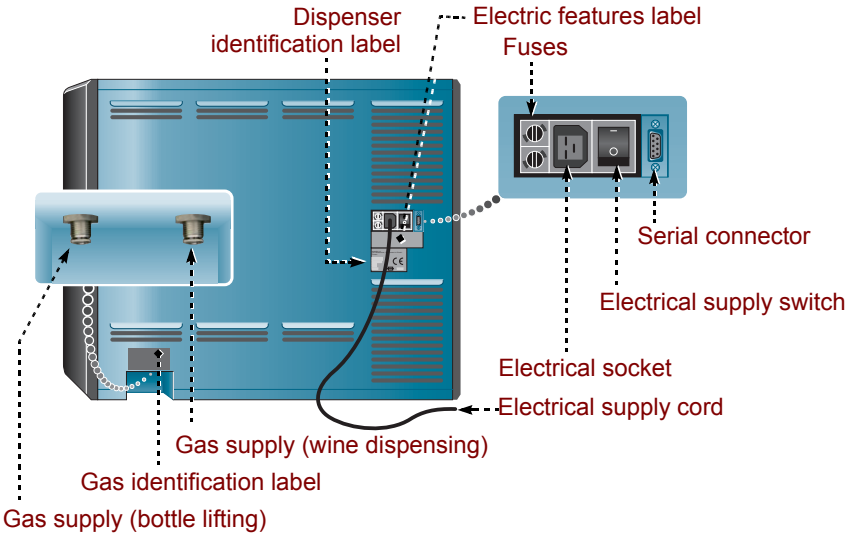

Thermostat
Door lock
Dispensing buttons
Bottle neck fitting
Bottle holder
Straw
Dispensing spout
Pneumatic cylinder
Spacer
Drip tray
Door
Control panel
Dispensing key lock


Dispenser identification label
Electric features label
Fuses
Serial connector
Electrical supply switch
Electrical socket
Electrical supply cord
Gas supply (wine dispensing)
Gas identification label
Gas supply (bottle lifting)

TECHNICAL DATA

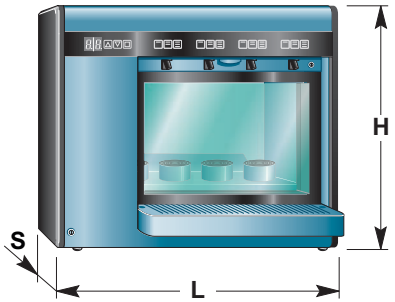


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Chart 1: Dispenser technical data

Description	*Measure unit*	*Value*
Dimensions		
Length **(L)**	mm	750
Height **(H)**	mm	640
Width **(S)**	mm	240
Weight	kg	42
Dispenser features		
Number of bottle		4
Wine preservation temperature	°C	7÷18
Electrical power	W	150
Electrical voltage	V	110-220
Electrical frequency	Hz	50-60
Auxiliary circuit voltage	Vdc	24
Protection rate	IP	20
Fuses quantity		2
Fuses value	A (220V)	4
	A (110V)	8
Gas (air/nitrogen) duty pressure for bottle lifting line	bar	4
Gas (argon/nitrogen) duty pressure for wine dispensing line	bar	0,160
Bottle features		
Height	mm	280÷355
Maximal diameter	mm	100

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Chart 1: Dispenser technical data

Description	*Measure unit*	*Value*
Environment data		
Duty environment temperature	°C	10÷25
Max relative humidity (Rhu)	Rhu	60%

PROVIDED ACCESSORIES

The dispenser is provided by following listed accessories.

– 1x electric supply cord
– 2x holders to secure the dispenser to the wall
– 1x spirit level
– 1x kit of straws
– 1x dispensing tap seals
– 2x fuses

SAFETY WARNINGS

SAFETY GENERAL WARNINGS

– The Manufacturer, when designing and realizing the dispensers, took relevant care in foreseeing and avoid any risk to user's health. The Manufacturer accomplished the laws and adopted best available know-how in designing and realizing the dispenser. This information is to warn users about possible risky behaviours and how to avoid them. However precaution is essential and mandatory. Safety depends by users as well.

  Before starting the dispenser for the first time it's strongly advised to completely read this manual and fully comprehend the contents, especially safety warnings.

– Take a bit of time to read and comprehend the content of this manual, it will help to avoid risky conditions and behaviours. It would be too late to do what should have already been done if an accident happened.
– In case of lifting and/or moving respect instructions reported on the package, on the dispenser and in supplied manuals.
– Pay attention to the symbols on the labels; shapes and colours refer to important notices about safety. Keep them in good condition.
– Only persons who read and comprehended the content of the manual are allowed to use the dispenser.
– The dispenser must be installed in a dry environment provided by enough fresh air flow as per Manufacturer's warn.

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– The dispenser must be used as per projected purpose only. Improper use or misuse may result into risky conditions and economic damages.

– When operating the dispenser, please ensure that there are no potential health and safety hazards involved, particularly for children and disabled.

– Do not modify any device/component inside the dispenser. Any service not described in this manual must be run by qualified personnel especially authorized by the Manufacturer. Use only original spare parts.

– Keep the dispenser in perfect duty conditions and run operations described in this manual. A good maintenance will permit to keep the dispenser fully performing for long time and to maintain high safety standards.

– Never wash the dispenser or lead water jets towards external or internal parts of it; that is to avoid electronic device failures and/or damages.
Never run any maintenance service if the dispenser is electrically supplied, but prior remove the electric supply cord. Make sure it will remain unplugged till the end of the service.

– Electric cord must be carefully dropped to avoid person hindrance, hot surfaces nearness or general damages.

– Do not operate the dispenser in case of damaged plug or electric cord.

– Never clean the dispenser with corrosive products or abrasive materials.

– Never connect electrical cord if dispenser electrical features don't match supplied voltage/frequency/power values and laws.

– Before leaving and after having left the dispenser out of duty for long time always run maintenance operations to grant hygienic conditions.

– Never install the dispenser in critic environment, as explosion or fire risk, next to heat sources or food contamination rooms. The dispenser doesn't have to be exposed to any atmospheric agents or to corrosive exhalations.

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ENVIRONMENT EFFECTS SAFETY WARNINGS

- Every organization has to apply specified procedures to estimate the effects its activities (goods, services, ecc.) may have on the environment.
- Procedure to identify meaningful environment effects must consider following items.
  - Exhaust
  - Drainage
  - Dispose
  - Ground pollution
  - Raw materials and natural resources use
  - Environment effects local issues
- In order to reduce environment effects the Manufactures provides important information that every user operating the dispenser, for any reason, must be aware of.
- All package components must be disposed respecting actual laws.
- During the installation the environment must be provided by exhaust ducts to ensure fresh air to operators.
- During use and maintenance, do not dispose degraded products (oil, grease, ecc) in the environment, or better select the disposal by raw material respecting actual laws.
- Keep noise level at minimum to reduce noise pollution.
- When dismissing, select the components by chemical features and dispose them respecting actual laws.
- In accomplish to RAEE (Electric Electronics Apparatus Rubbish) law the user must separately dispose all electric and electronic components and heading them to specified collection areas, or delivery the dispenser in full performance to local distributor in reason of a new purchase.
- All components required to be separately or particularly disposed are specifically marked.

  Illegal disposal of materials listed in RAEE law will be punished by local laws where the crime is committed.

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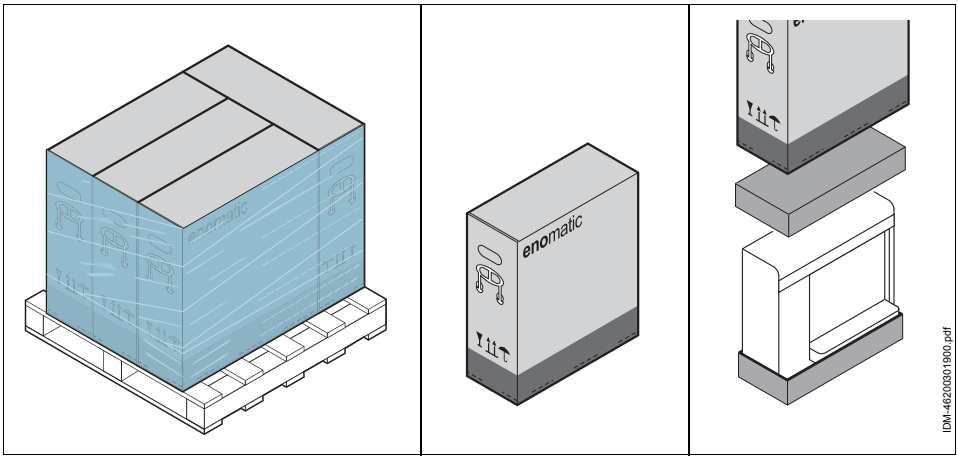
INFORMATION ON TRANSFER AND INSTALLATION

PACKAGE AND UNPACKAGE

– The dispenser is packed in a specific package, and its external surfaces are protected by a special film. When unpacking, carefully eject the dispenser and make sure it is intact.
Should some part be damaged or missing, never install the dispenser and contact an ENOMATIC authorized dealer to schedule future actions.

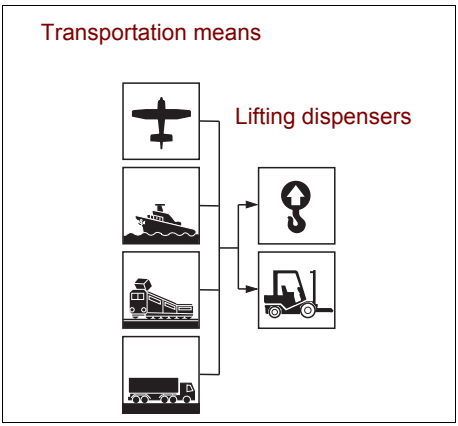
– Important information on dispenser safe transfer are reported on the package.
Package must be disposal according actual laws and rules.
Safely store the package in case of eventual further transfer.



TRANSPORTING AND STORING

– Transportation, regarding the place of arrival, can be done through different means.
The diagram shows most adopted solutions.

– In order to protect the dispenser during transportation, it is properly packed.
During transportation, the package must remain in vertical position as shown by symbols on it.
Important information on dispenser safe transfer are reported on the package.



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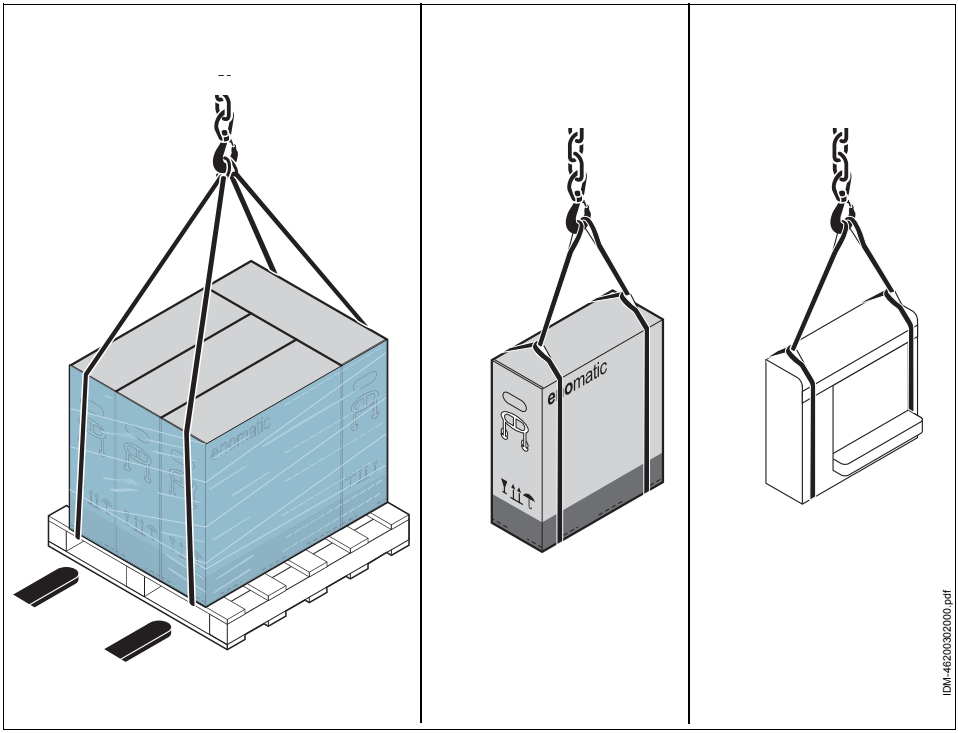
Handle the package with care paying attention not to overturn it and damage the dispenser.

– Should the dispenser be installed later its arrival, it must be stored in a dry and protected environment with temperature range between 0° and 40°.

TRANSFER AND LIFTING

The dispenser can be transferred and lifted by fork-provided or hook devices. Before that, carefully check load's centre of gravity.

Illustrations show most adopted transfer and lifting methods.



"PACKAGE LIST" AND DISPENSER INTEGRITY CHECK.

– Every delivery is provided by a document reporting package list and description.

– When receiving the packages, always refer to "Packing List" to check package numbers and integrity.

Should some part be damaged or missing, never install the dispenser and contact an ENOMATIC authorized dealer to schedule future actions.

WARNING FOR INSTALLATION AND CONNECTIONS

Installation, connection and start up must be run by qualified personnel authorized by the Manufacturer.

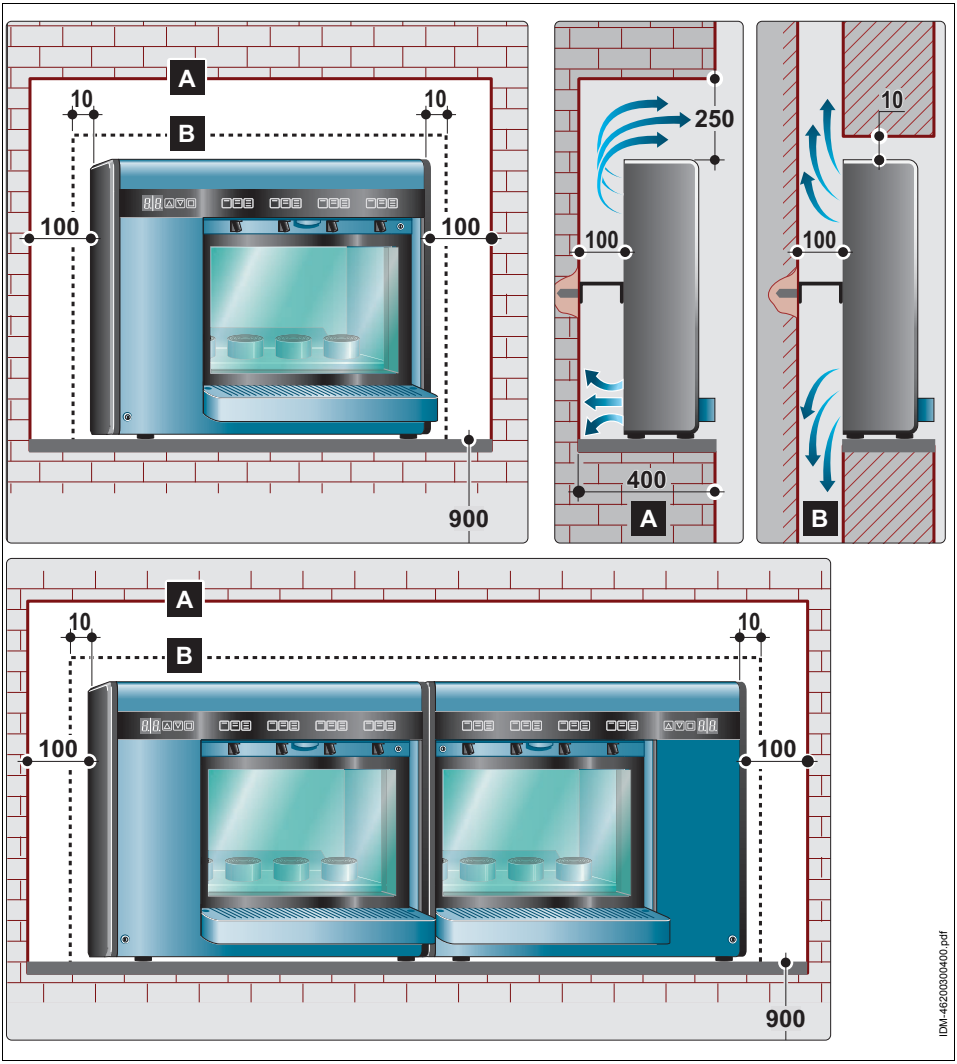
– Before running the installation, a proper place where to settle the dispenser and nitrogen/argon tanks must be advised by the ENOMATIC technician.

– Before electrical connection, make sure that provided voltage/frequency/power values correspond to actual laws and what shown on dispenser identification label.

INSTALLATION AND CONNECTION

Act as per instruction.

1. Settle the dispenser in foreseen area.
   Illustration shows minimal distances to grant adequate ventilation.
2. Proportion gas supply duct regarding the features involved in the installation (nitrogen/ argon tanks, nitrogen generator, etc.).



Legend

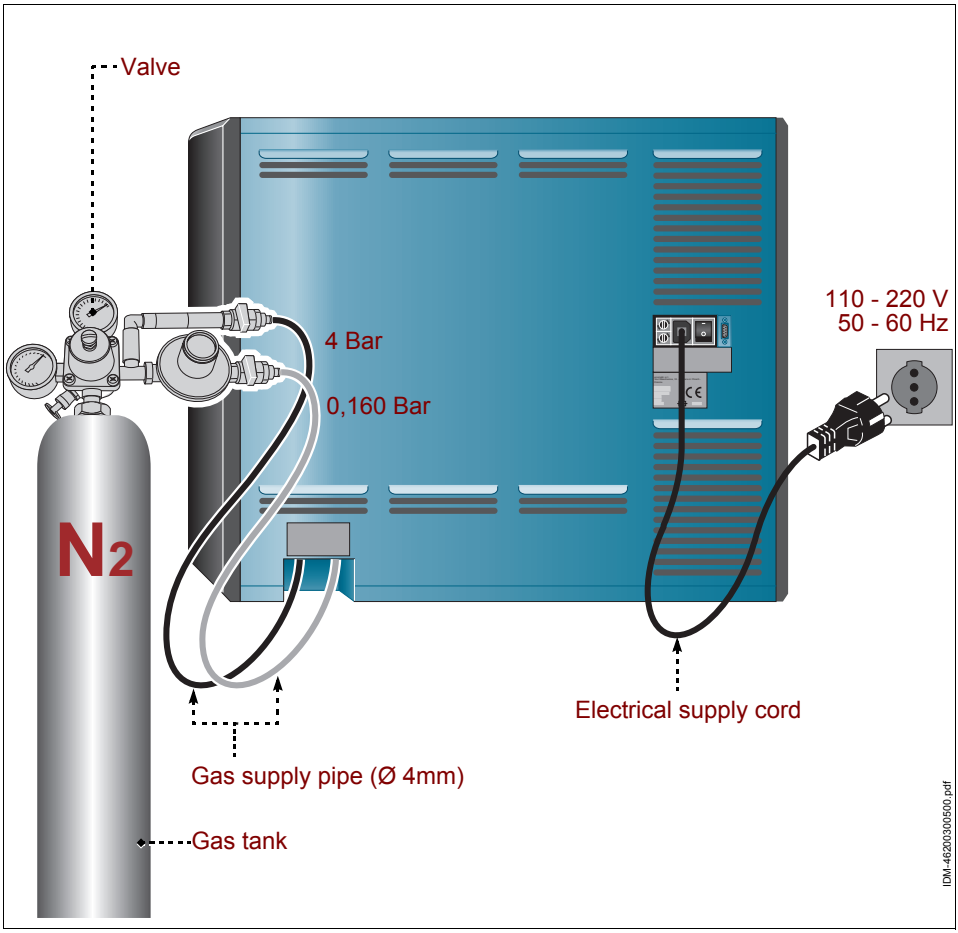
A = No air duct installation example

B = Air duct installation example

3. Connect gas supply pipes to relative inlets.
4. Correct the stance of the dispenser acting on adjustable feet to ensure proper working condition.
5. Check dispenser stability and, if necessary, ensure it to the wall fixing provided holders.
6. Plug the electrical supply cord to the device.

Before plugging the cord to the electrical socket, turn main switch to OFF position and make sure to provide voltage/frequency/power values as shown on identification label.

7. Check dispenser working condition making sure to avoid flood leaks (air, nitrogen/argon, etc.).

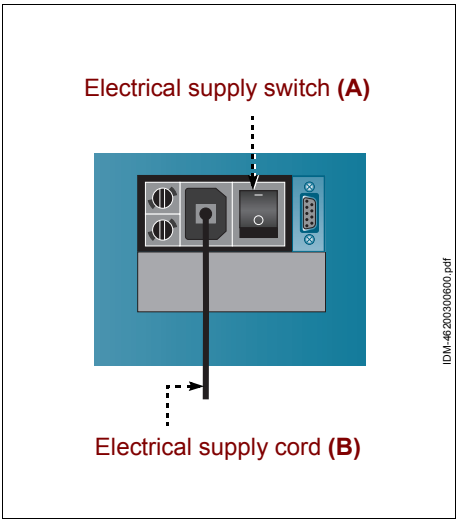


DISPENSER USE (FIRST TIME)

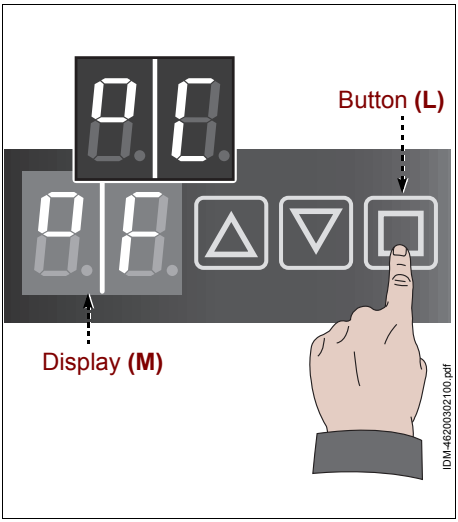
When operating the dispenser for the first time, some specific procedures will be run; those will not be repeated when in regular use.
Act as per instruction.

1. Make sure to have turned main electrical switch **(A)** to O (OFF) position.
2. Make sure to have plugged electrical cord **(B)**.
3. Supply gas to the dispenser and check correct pressure value.
4. Turn switch **(A)** to I (ON).
   All buttons will lamp and the dispenser runs a quick check-up.

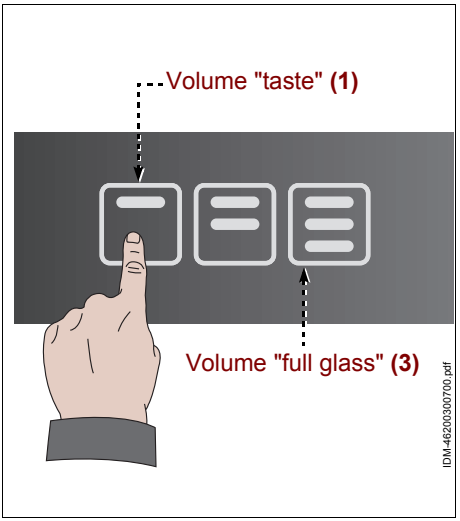
When check-up is finished, buttons turn off.



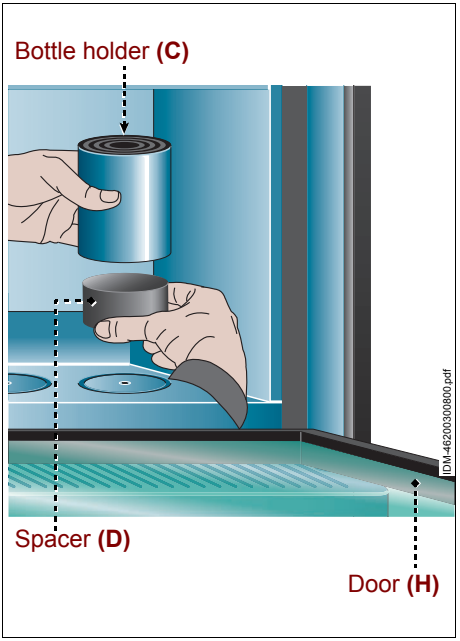
5. Display **(M)** will show possible temperature scales.
   – Celsius (°C) temperature scale.
   – Fahrenheit (°F) temperature scale.
6. Touch the button **(L)** to select desired temperature scale.



7. Quickly tap buttons **(1-3)** in sequence "1-3-1" to completely lower the cylinder. Repeat the action on other buttons to lower one by one all other bottle pistons.



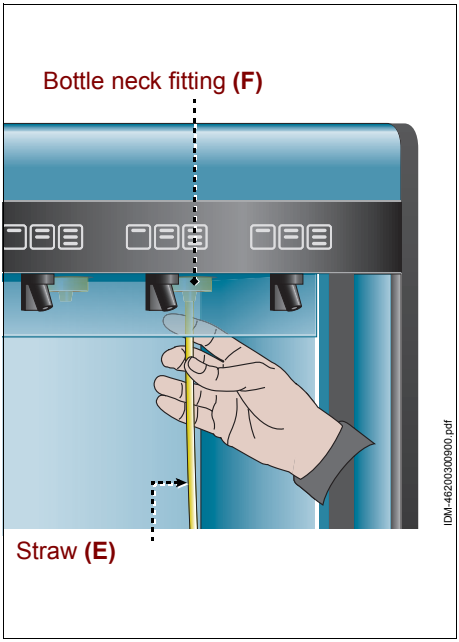
8. Open the door **(H)**.
9. Remove the supports **(C)**.



10. Insert the straw **(E)** into all dispensing taps **(F)**.

Straws must be completely inserted in order to grant correct working condition.

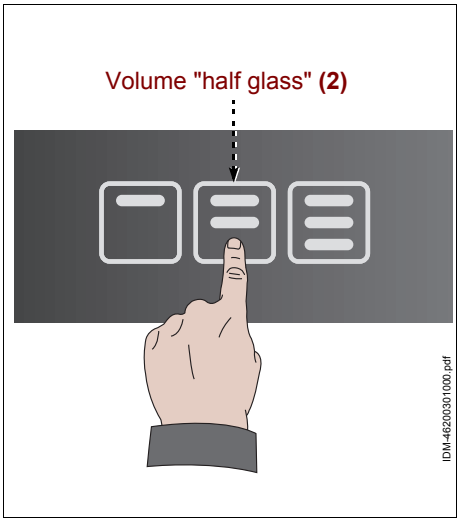
11. Open the bottle you desire to engage.
12. Thoroughly clean bottle neck upper part removing all foreign objects and ensuring it is intact to provide correct sealing.
13. Insert the straw **(E)** into the bottle to engage on bottle piston **(C)**.
    In case the bottle neck is further than 3cm from dispensing tap, add one or two spacers **(D)** inside bottle piston **(C)**.
14. Check that filter straw reaches the bottom of the bottle.
    Should the wines feature sediments, snip the straw to avoid the filter reaches the bottom of the bottle.



15. Touch the button **(2)** to raise the cylinder **(C)**.
16. Bottle neck must properly fit the dispensing tap adapter in order to avoid nitrogen/ argon leaks.
    When the bottle is properly engaged, related buttons turn on.

Each dispensing tap buttons are off if the bottle is not engaged.

17. Repeat the action to set one by one all the bottles on piston to engage them into related dispensing tap.



In case of one or more cylinders remain lowered, they will lift automatically up after about 90 seconds.

18. Close the door **(H)**.
19. Configure the volumes and the temperatures when all dispensing taps buttons are turned on (See "Volume configuration" - "Temperature configuration").

The dispenser must be turned off in case a long period of inactivity is foreseen. This is to avoid cooled air waste.

The dispenser doesn't have to be turned off in case a short period of inactivity is foreseen.

Dispensing taps can be disabled by key lock (leave power on) to preserve wine temperature.

DISPENSER USE (AFTER FIRST TIME)

Act as per instruction.

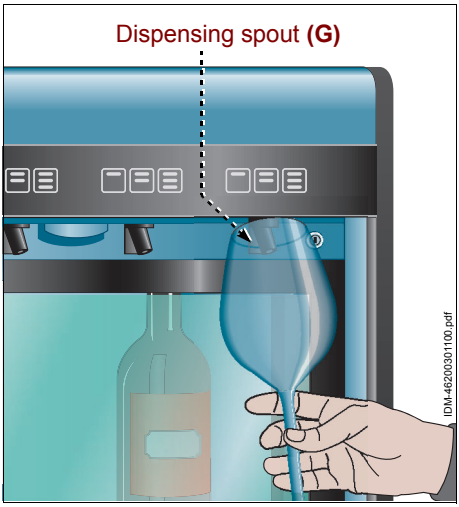
1. Make sure first-use procedures have been run (See "Dispenser use (first time)").
2. Make sure electric supply is on.
   Buttons are on when a bottle is engaged in related dispensing tap.
3. Make sure gas line is on.
4. Make sure proper pressure value is supplied.

The dispenser must be turned off in case a long period of inactivity is foreseen. This is to avoid cooled air waste.

The dispenser doesn't have to be turned off in case a short period of inactivity is foreseen.

Dispensing taps can be disabled by key lock (leave power on) to preserve wine temperature.

5. Place the glass inside serving spout **(G)**.



6. Touch one of buttons **(1-2-3)** related to dispensing tap where desired wine is engaged to pour requested volume.

Illustration shows buttons to pour requested doses.

1) Volume "taste"

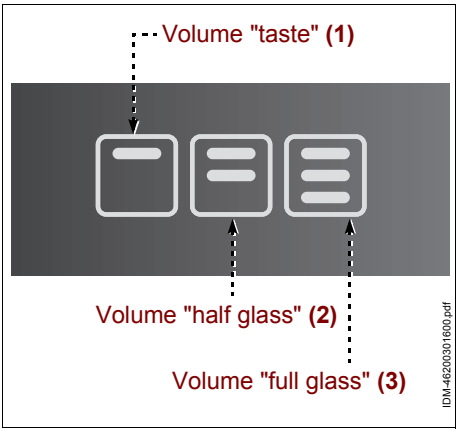
2) Volume "half glass"

3) Volume "full glass"

Press desired button and release when pour starts.

Pour ends when configured volume is dispensed.

7. When pour is finished, wait for a few second and then remove the glass from the spout **(G)**



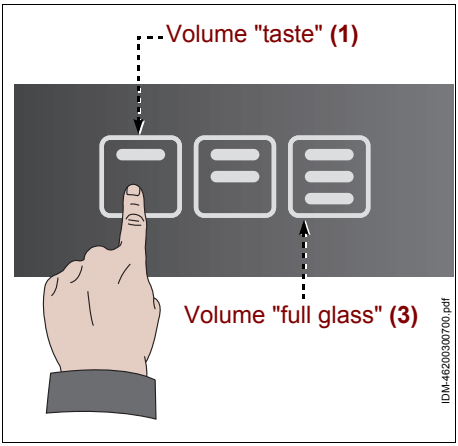
WINE BOTTLE REPLACEMENT

When a bottle replacement is required, act as per instruction.

1. Quickly tap buttons **(1-3)** in sequence "1-3-1" to completely lower the cylinder. When the cylinder is lowered, buttons turn off.
2. Open the door.
3. Remove the bottle from the straw and replace it with the same type of wine.

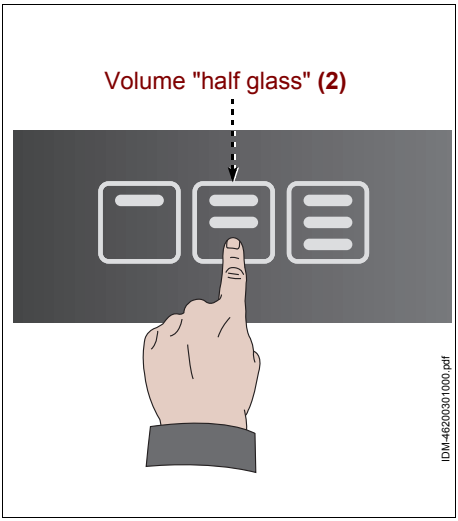
Bottles to be engaged must be at same pouring temperature (±1 °C tolerance). Bottles must be quickly removed and engaged to reduce cooled air waste.

– A small quantity of wine will remain Inside straw. It will mix with next bottle wine.



In case a different type of wine will be engaged, remove the straw from dispensing tap and flush it under water or replace it to avoid different wines' mix.

4. Touch the button **(2)** to raise the cylinder.
   Bottle neck must properly fit the dispensing tap adapter in order to avoid nitrogen/argon leaks.
   When the bottle is properly engaged, related buttons turn on.
5. Close the door.



VOLUME CONFIGURATION

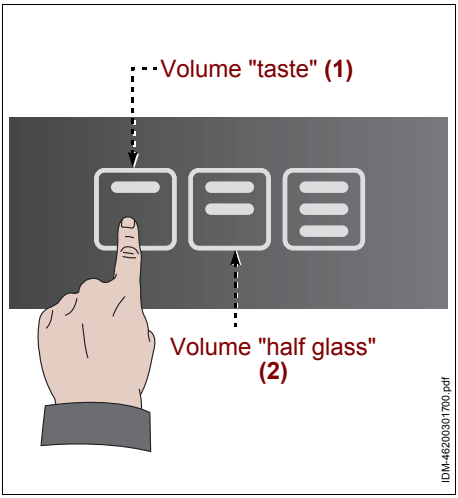
Volumes can be configured as listed.

– Single configuration: procedure to individually setup volumes to be poured on each single button, and for each single dispensing tap.

– Multiple configuration: procedure to setup volumes to be poured on each single tap that will be copied onto same type buttons of remaining dispensing taps..

Single configuration

1. Quickly tap buttons **(1-2)** in sequence "1-2-1" to start volume configuration procedure.
   Buttons start blinking.



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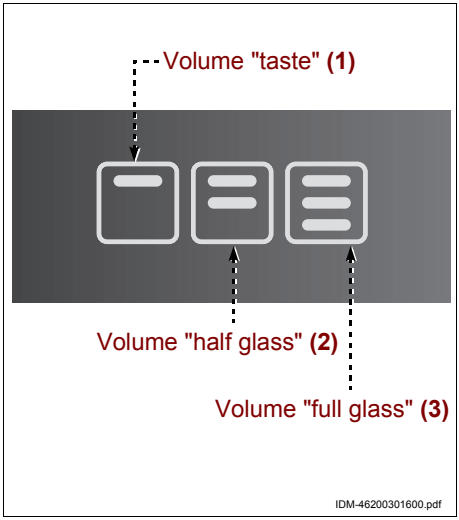
2. Place the glass inside serving spout **(G)**.

3. Touch desired buttons and release it when poured wine has reached requested quantity.
4. Repeat the procedure on dispensing tap remaining buttons to configure related volumes.
5. Configure volumes related to all other buttons following same procedure.

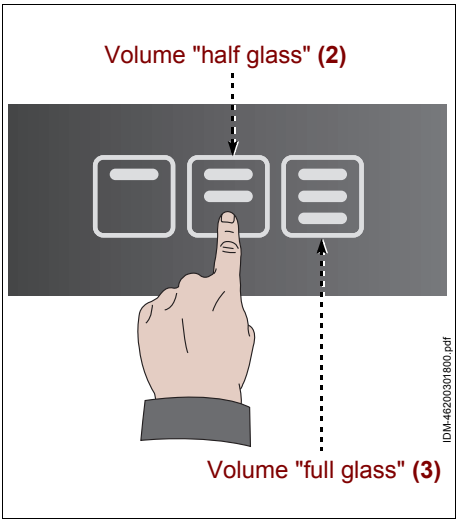
Time elapsing between different buttons configuration can not be longer than 10 seconds.

If time is more than 10 seconds it is required to restart configuration procedure.



Multiple configuration

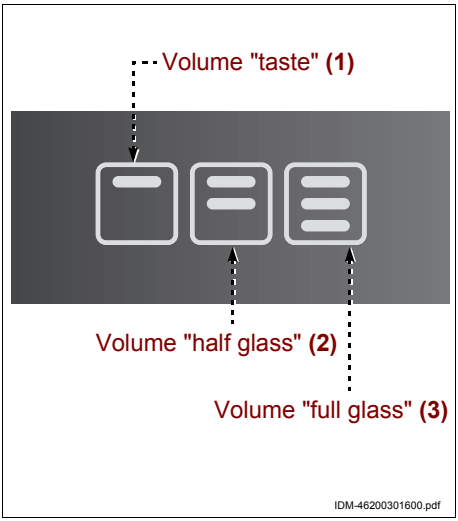
1. Quickly tap buttons **(2-3)** in sequence "2-3-2" to start volume configuration procedure.
   Buttons start blinking.



2. Place the glass inside serving spout **(G)**.

3. Touch desired buttons and release it when poured wine has reached requested quantity.
4. Complete the procedure on dispensing tap remaining two buttons

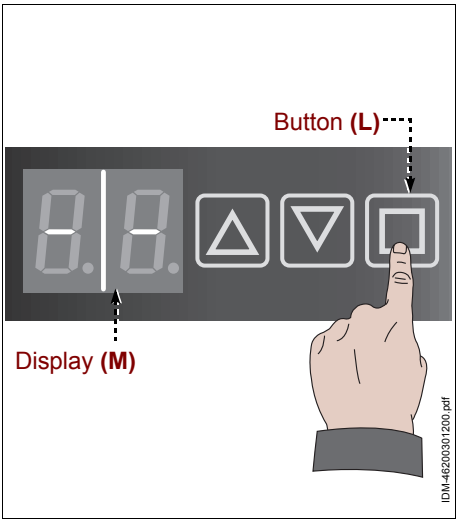
Configuration will be automatically copied to all other dispensing taps buttons.
Time elapsing between different buttons configuration can not be longer than 10 seconds.
If time is more than 10 seconds it is required to restart configuration procedure.



TEMPERATURE CONFIGURATION

Act as per instruction.

1. Touch the button **(L)**. Display **(M)** will show two hyphens.



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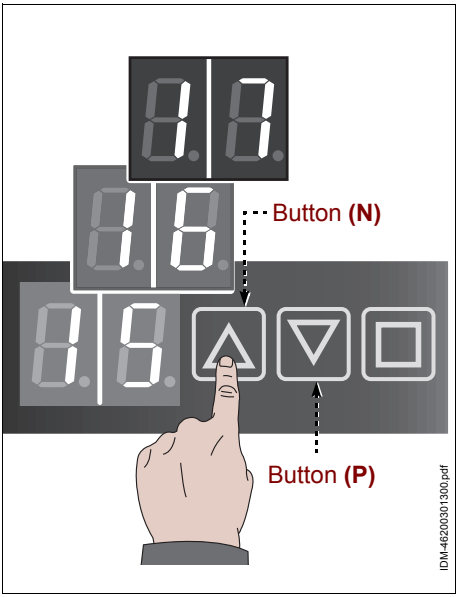
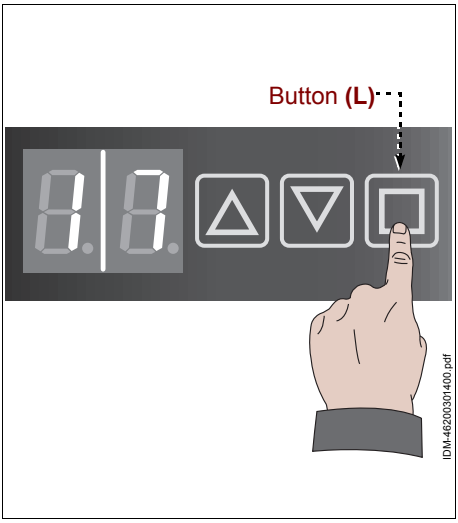
2. Touch one of buttons **(N-P)** to increase or decrease the temperature.



3. Touch the button **(L)** to confirm the value.

Bottles chamber will be kept at setup temperature.

Bottles must be quickly removed and engaged to reduce cooled air waste.



DEFROST MODE

Act as per instruction.

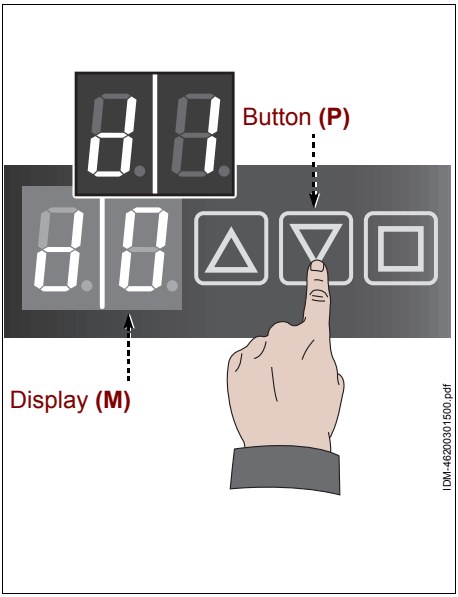
Touch about 2 seconds button **(P)**

Display **(M)** shows duty status reference.

- "d0": function disabled
- "d1": function enabled

After about 5 seconds, display will show temperature value again (°C).

Defrost cycle ON is shown by dots next to digits on display (M).



Information

In case of uncompleted ice melt when defrost is over, turn the dispenser off to end melting process. Should the problem persist, please contact Enomatic Technical Service or your local agent.

MAINTENANCE INFORMATION

MAINTENANCE WARNINGS

Run maintenance actions scheduled by the Manufacturer. They will permit to maintain high levels of efficiency and to grant that full performances will last long.

The manufacturer will not be liable in any way for any damage that may be caused by the use of not original spare parts, which may result into personal injury or reduce safety level.

Clean external parts using warm water and a soft clothe, or a food grade cleaning agent. Never use abrasive or corrosive materials.

SCHEDULED MAINTENANCE CHART

Chart 2: Maintenance frequency

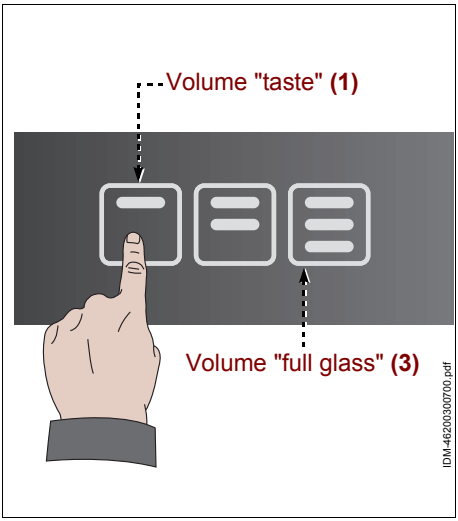
Frequency	*Device*	*Action*
Every bottle engagement	Straw	Flush the straw under the water and clean it with a soft clothe.
Daily	Dispensing spout	Dip the serving spout into a glass of water and leave it there a couple of seconds in order to clean internally the spout. Then clean and dry the spout with a soft clothe.
	Drip tray	Clean the drip tray with a wet sponge.
	General cleaning	Clean all the dispenser surfaces, especially the dispensing area, with a damp and clean clothe.
Every 10÷12 bottle changes (*)	Dispensing tap	Sanitize the dispensing tap with a citric acid-based solution.
Every 6 months (*)	Dispensing tap	Sanitize the dispensing tap with a food grade detergent, specific for food environments.

(*) In case sweet or particularly sediment wines are poured, double the frequency of the cleaning.

DISPENSER SANIFICATION

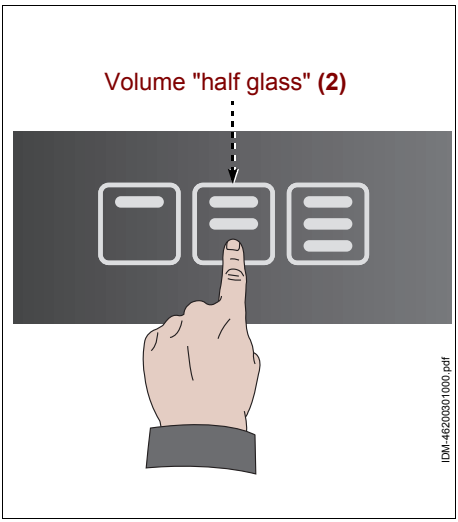
Act as per instruction.

1. Quickly tap buttons **(1-3)** in sequence "1-3-1" to completely lower the cylinder. When the cylinder is lowered, buttons turn off.
2. Repeat the procedure on all dispensing taps to lower the cylinders.
3. Open the door.
4. Remove all the bottles engaged in the dispenser.
5. Full an empty bottle with a citric acid-based solution.



When preparing the citric acid-based solution, use about 15gr of citric acid each 750ml of water.

6. Insert the bottle following same procedure as per a normal wine bottle.
7. Touch the button 2 to pour enough detergent and sanitize.
8. Wait for few minutes before pouring whole bottle content to completely sanitize.
9. Lower the cylinder to remove detergent bottle.
10. Insert a bottle of drinkable water and pour it completely until nitrogen/argon outcome.
11. Repeat sanitizing procedure on remaining taps.



Each dispensing tap can be sanitized at different time, regarding the wine consumes. It's advisable to regularly fill the chart for full tracking capability.
Sanitize the dispenser before leaving and after having left it out of duty for long time.

TROUBLESHOOTING

TROUBLE, ORIGIN, SOLUTION

The dispenser, before installation, was previously checked.

Following information are to help the user to identify and correct malfunctions which may happen during the use.

Some of those problems can be solved by the user, all others requiring specific technical know-how must be faced only by skilled and qualified personnel with declared experience.

Chart 3: Malfunctions

Trouble	*Origin*	*Solution*
The dispenser doesn't switch on	Loss of electrical voltage supply.	Check electrical connection
	Not activated electrical supply	Turn bipolar switch to position I (ON).
	Fuse is burned up.	Replace the fuse.
Dispensing tap buttons are off.	Bottle is missing	Engage the bottle in the dispensing tap
	The bottle can't reach the dispensing tap	Insert one or more spacers to lift the bottle piston
	The bottle doesn't correctly fit the dispensing tap	Properly fit bottle neck to dispensing tap
	The bottle was engaged when the dispenser was off	Replace the bottle in the dispensing tap
One or more dispensing tap buttons are off.	The wine left in the bottle is not enough to pour preset volume	Select a different dose or replace the bottle
The wine is not fluently poured	The straw is not properly inserted into the dispensing tap	Remove the bottle and firmly push upwards the straw into the dispensing tap
	The filter of the straw is clog	Clean the straw or replace it.
	The nitrogen/argon to pour the wine is run out or supply pressure is fail	Restore proper nitrogen/argon duty condition
Some wine drops fall from a serving spout	Dispensing tap valves are clog by some wine sediments	Sanitize the dispensing tap
Next to bottle neck pin (bottle engaged) gas overflows.	The bottle doesn't correctly fit the dispensing tap	Properly fit bottle neck to dispensing tap
	The bottle can't reach the dispensing tap	Insert one or more spacers to lift the bottle piston

Chart 3: Malfunctions

Trouble	*Origin*	*Solution*
Next to bottle neck pin (no bottle engaged) gas overflows.	Gas valve is open due clog bottle neck pin.	Manually unlock bottle neck pin. Sanitize the dispensing tap
Nitrogen comes out from dispenser rear	Nitrogen/argon supply connection is defective	Restore proper nitrogen/argon duty condition
The piston lowers when a bottle is engaged	Pressure supplying bottle lifting pistons is fail or nitrogen/argon tank is empty	Restore proper nitrogen/argon duty condition
The wine is not poured at preset temperature	Engaged bottle temperature is higher or lower than the one preset for pour	Replace the bottle in the dispensing tap
The dispenser doesn't reach preset temperature	Thermal facilities outlets aren't properly ventilated (i.e. outlets might be clog) or is out of order	Restore proper ventilation condition for thermal facilities or ask to an authorized Service Centre for replacement

INFORMATION ABOUT REPLACEMENTS

REPLACEMENT WARNINGS

– Before running any maintenance service, always close nitrogen tank, turn switches to off, unplug electric cord and disable all devices which may hurt persons if activated.

– Activate all necessary safety means and inform surrounding people.

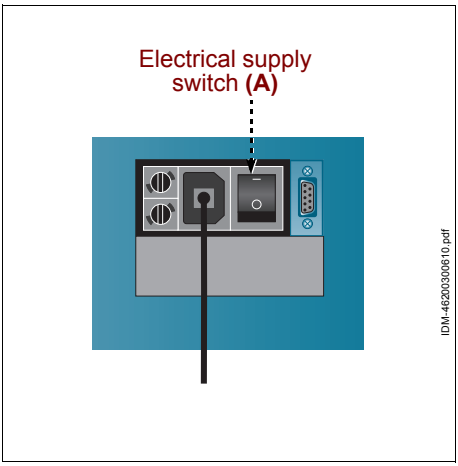
– Should fatigue components need to be replaced, please use original spare parts only.

– Never modify duty features and safety devices and always use original spare parts. Avoid the use of materials not authorized by the Manufacturer.

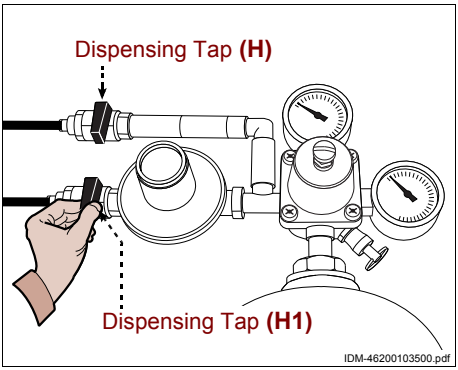
GAS TANK REPLACEMENT

Act as per instruction.

1. Replace the nitrogen tank as soon as duty pressure reaches 5 bar.
2. Make sure the switch **(A)** in on O (OFF) position.



3. Close nitrogen/argon supply faucet **(H-H1)**



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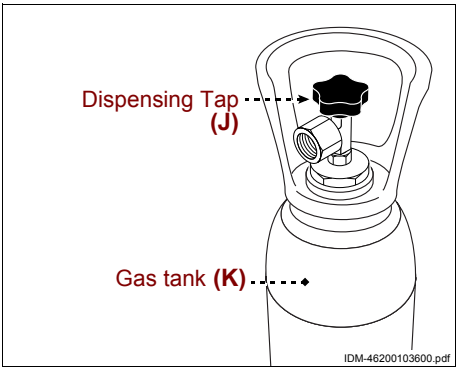
4. Close tank **(K)** handle **(J)**.

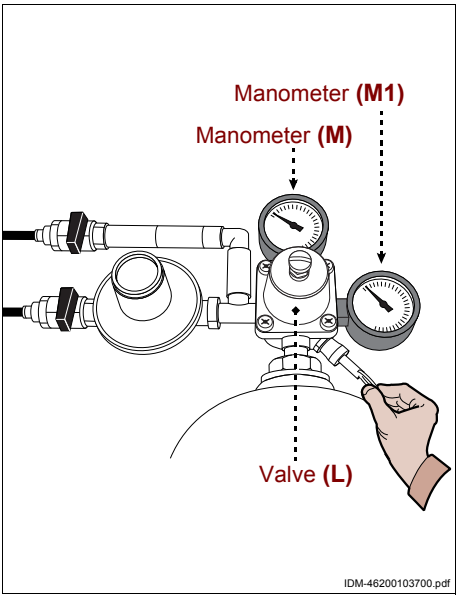


5. Pull the ring of the valve **(L)** and keep it in out position to discharge residual pressure inside the tank **(K)**. Leave it when manometers **(M-M1)** shows values 0 (zero).

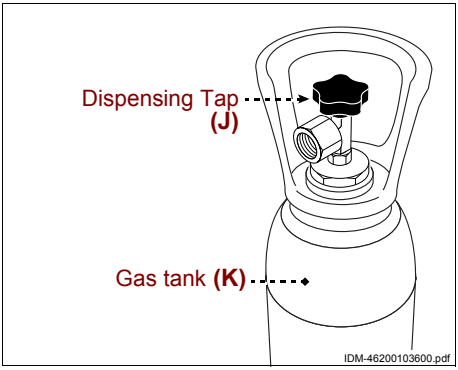
Danger Warning

Stay away from discharge valve to avoid risk of hurt.

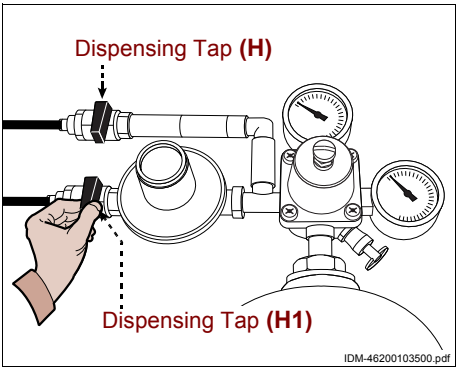
6. Remove the manometer and replace the tank **(K)**.
7. Check the sealing and replace it if necessary.
8. Tight the manometer to the full tank **(K)**.



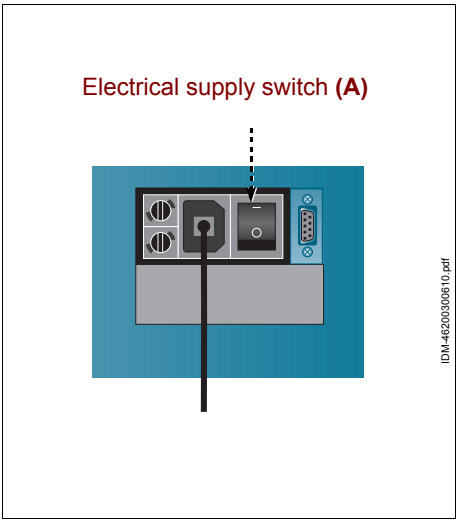
9. Open the handle **(J)** of the tank **(K)**.



10. Open the nitrogen/argon supply faucet **(H-H1)**.



11. Turn bipolar switch **(A)** to position I (ON).



DISPENSER DISPOSAL AND DEMOLITION

– When disposing the dispenser it's necessary to execute some operations in order to avoid hindrance or further uses.

– When demolishing the dispenser, select the parts upon chemical characteristics and dispose them according actual laws.

– Never dispose chemical oils, not iron-made (rubber, plastic PVC, glues, etc.) pieces or biohazard materials in the environment. Dispose them according to actual laws.

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