



## SUMMARY

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

Macchina/Machine/Maschine: AGITATOR

Model/Models/Modelle:

NEW MIX  REMOVABLE  FIX  INV

Matricola/Serial number/Seriennummer:

230849

Anno di costruzione/Year of manufacture/Baujahr

2023

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

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

DIRETTIVA COMPATIBILITÀ ELETTRONICA 2014/53/UE E SUCC. EMENDAMENTI  
 ELECTROMAGNETIC DIRECTIVE 2014/53/UE AND SUBSEQUENT AMENDMENT  
 ELEKTROMAGNETISCHE VERTRÄGLICHKEIT RICHTLINIE 2014/53/UE UND SPÄTERE ÄNDERUNGEN

REGOLAMENTO CE n° 1935/2004

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

REGULATION CE n° 1935/2004

ORDNUNG CE n° 1935/2004

REGOLAMENTO CE n° 2023/2006

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 KONTAKT MIT  
 LEBENSMITTELN

REGULATION CE n° 2023/2006

ORDNUNG CE n° 2023/2006

Amministratore Legale Zambelli Enotech  
 Legal Administrator Zambelli Enotech  
 Rechtliche Administrator Zambelli Enotech

Lorenzo Pillan

# AGITATOR

NEW MIX



## ENGLISH TRANSLATION OF THE INSTRUCTION MANUAL AND SPARE PARTS

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E-mail: [info@zambellinotech.it](mailto:info@zambellinotech.it)

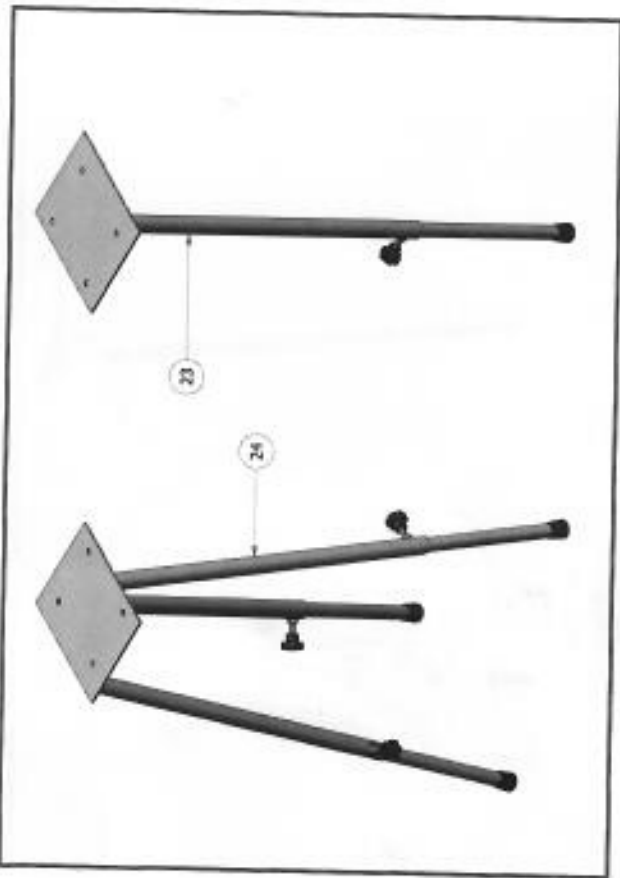


# ZAMBELLI *Enotech*

since 1888

*wine, fruit and olive oil equipment*

## 5.3 OPTIONAL



## 6. GENERAL SALES CONDITIONS

## TRANSPORT

Sent by the purchaser.

## COMPLAINTS

Complaints made eight days after receiving the merchandise and returns without our permission and in FOB will not be accepted.

## RESERVES

We are not liable for breaks or damages caused by use different than those for which the merchandise is designed. Deficiencies and defects due to use of parts which by their nature are subject to wear, or when the parts are disassembled, tampered or repaired outside our site, are excluded from the warranty.

## WARRANTY

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

## DISPUTE

The place of jurisdiction is the Court of Vicenza.

## TECHNICAL DATA

The data present in this booklet are informative and not binding. The company reserves the right to make any modifications to the production without prior notice.

## 0. PLATE AFFIXED TO THE MACHINE



## IMPORTANT NOTE:

THIS MANUAL IS THE PROPERTY OF ZAMBELLI ENOTECH s.r.l., ANY REPRODUCTION, EVEN PARTIAL, IS PROHIBITED.

## DOCUMENT TYPE:

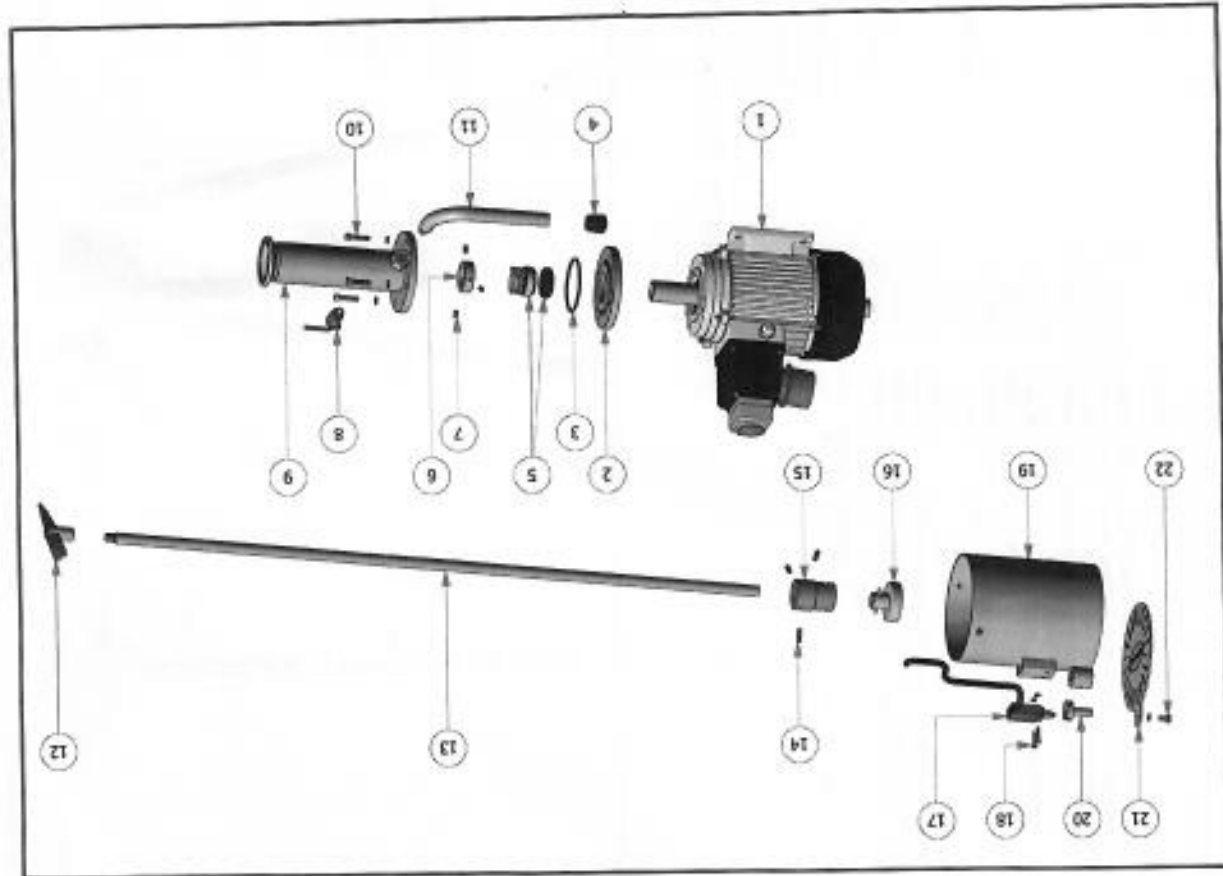
INSTRUCTIONS AND SPARE PARTS MANUAL

## COUPLED TO THE MACHINE:

NEW MIX REMOVABLE HELICAL MIXER

**0. COMMUNITY REGULATIONS COMPLIED WITH**

REFERENCE	TITLE
EC Directive no. 2006/42	Known as "Machinery Directive"
EC Directive no. 2004/108	Relative to the Electro-magnetic compatibility (EMC)
EC Regulation no. 1935/2004	Regarding the materials and objects intended for contact with food products
EC Regulation no. 2023/2006	On the good manufacturing practices of materials and objects intended for contact with food products

**5.2 COMPONENTS TABLE**




DRY OPERATING DAMAGE THE EQUIPMENT. SWITCH IT ON ONLY WITH LIQUID INSIDE.

#### 4.3 CLEANING AND MAINTENANCE

Thoroughly rinse the propeller and shaft as well as the connection pipe. Store it in a dry place, away from dust and accidental knocks.

After long periods of inactivity it is recommended to lubricate the shaft with Vaseline oil (or oenological oil) so that the gaskets, inside the propeller shaft, are kept in excellent conditions. For the same reason it is recommended to not leave the agitator without the propeller shaft fitted.



**ATTENTION:** despite the appliance is equipped with a safety micro-switch, one must always disconnect the agitator from the electrical mains before carrying out any operations, whether it is before or after work, maintenance or washing.

## 5. SPARE PARTS

### 5.1 PARTS LIST

PART.	CODE	DESCRIPTION
1	Motor	MEC 80 motor with hollow shaft
2	MSC 0005	Stainless steel flange for motor
3	O-r	O-ring
4	Cap Ø20	Rubber cap Ø20
5	Mech. seal Ø30	ROTECH 2-30-X mechanical seal
6	MSC 0007	Mechanical seal locking ring
7	Grub screw 6x10	Screw STEI M6x10
8	Ball valve M/F 1/2"	Stainless steel ball valve 1/2" male-female
9	MSC 1002	Block for barrel connection
10	Screw TCCE 6x30	M6x30 hexagon socket head cap screw
11	MSC 1004	Stainless steel handle
12	Propeller	Complete mixing propeller
13	MSC 0001	Extractable propeller shaft
14	Grub screw 6x20	Screw STEI M6x20
15	MSC 0010	Bronze traction bushing
16	MSC 0002	Shaft traction block
17	Micron	CROUZET micro-switch
18	TCCE 4x20 & M4	M4 screw and nut for micron fixing
19	MSC 1001	Complete casing
20	MSC 0012	Micron pin
21	MSC 0014	Casing cover
22	TE6x12&R05	M6 screw and washer for casing cover fixing
23	Trestle	Single leg support trestle
24	Tripod	Support tripod

## 1. INTRODUCTION

### 1.1 MANUAL

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

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

### 1.2 MANUFACTURER DATA

Manufacturer:

ZAMBELLI ENOTECH s.r.l.  
Via dell'Artigianato z.a. 70772  
36043 - Camisano Vicentino (VI) Italy  
Tel.: +39 0444 - 719402  
Fax: +39 0444 - 719423  
e-mail: [info@zambellienotech.it](mailto:info@zambellienotech.it)  
Website: [www.zambellienotech.it](http://www.zambellienotech.it)

### 1.3 TECHNICAL ASSISTANCE

The technical assistance service is at the Customer's disposal for:

- Clarifications and information;
- Intervention at Customer premises with personnel transfer, transport and labour expenses charged to the Customer;
- Sending spare parts;

### ATTENTION Remember that:

- It is mandatory for the Customer to always purchase original spare parts or that are authorised by the Manufacturer.
- The use of non original spare parts and defective or incorrect assembly, release the Manufacturer from every liability.



### 1.4 WARRANTY

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

The product warranty is 12 months from delivery.

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

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

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

## 2. SAFETY REGULATIONS

### 2.1. INSTRUCTIONS

Carefully read the manual before using the mixer. If lost it can be obtained from: Zambelli Enotech s.r.l. Via dell'Artigianato z.a. 70/72 - 36043 Camisano Vicentino (VI) Italy.

### 2.2 INTENDED USE

The Mixer can only be used for mixing liquid foods in barrels (wine, water, fruit juices and glucose syrup).  
It is strictly forbidden to use the Mixer for pumping polluting, harmful, or corrosive substances. The mixer must only be used when attached to the barrels partial exhaust valve, under no circumstances must it be used holding it in your hand.

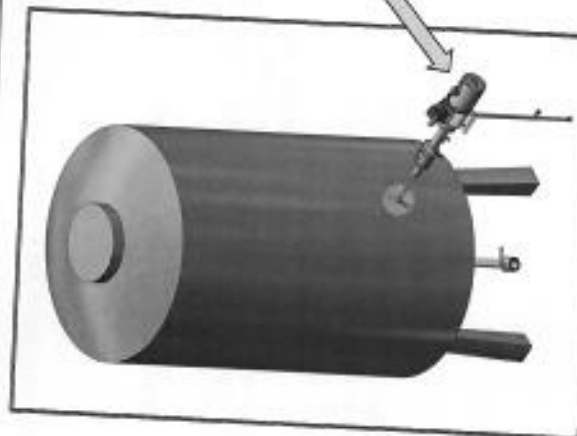
### ⚠ ATTENTION EXPLOSIVE ATMOSPHERE

This machine is not made with an explosion-proof set-up, but with a standard set-up, hence:

**IT IS PROHIBITED TO USE IT IN ROOMS IN WHICH GAS CONCENTRATION MAY EXCEED THE PERMITTED LIMITS AND CREATE POTENTIALLY EXPLOSIVE ATMOSPHERES.**

### 2.3 CONNECTION

- Always check the integrity of the electrical cables before each use; replace if damaged or faulty.
- Do not allow machines or equipment that could damage the electrical cables to pass over them.
- Do not lay the power supply cable on wet or muddy surfaces.
- Switches and plugs must be protected from moisture.
- Always use earthed cables.
- Before connecting any equipment always check that the mains voltage is the same as that indicated on the machine plate.
- The housing or cellar electrical system must be equipped with a differential and thermomagnetic circuit breaker to ensure the safety of persons in case of breakdown.
- Keep children and irresponsible persons away from the electrical equipment.

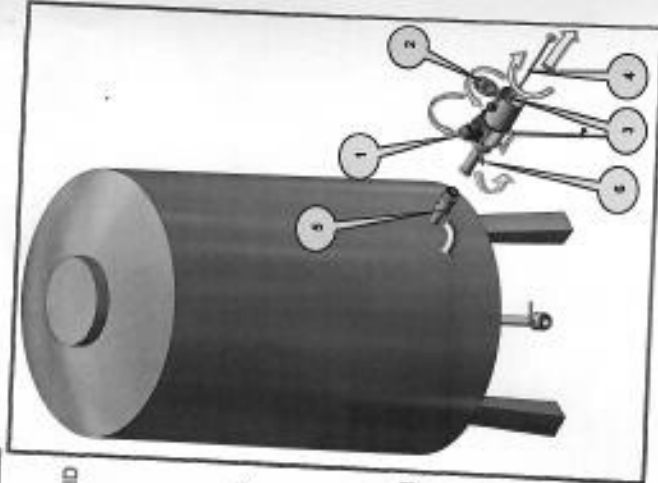


⚠ SWITCH IT ON ONLY WITH LIQUID INSIDE

### 4.2 DISCONNECTION

To disconnect the appliance proceed as follows:

1. Switch off the agitator via the stop button and disconnect the appliance from the mains;
2. Open the guard hatch;
3. Disconnect the traction coupling, paying attention as the pressure in the barrel could push the propeller shaft out;
4. Extract the propeller shaft enough to close the barrel valve;
5. Close the barrel valve;
6. Open the pressure vent valve;
7. Disconnect the appliance from the barrel;



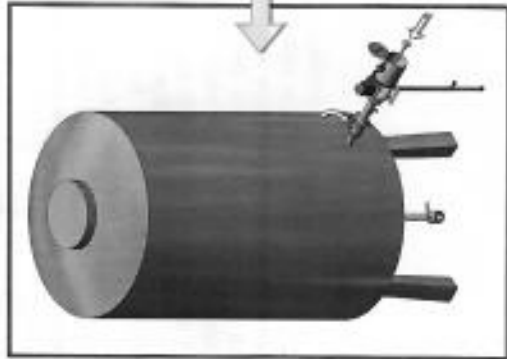
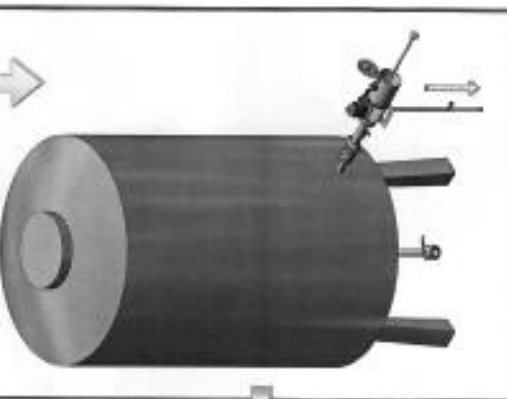
## 4. COMMISSIONING

### 4.1 CONNECTION

#### ⚠ SWITCH IT ON ONLY WITH LIQUID INSIDE

Accurately clean the propeller shaft (E fig. 1) and connection pipe (D fig. 1), then proceed as follows:

- Check that the motor rotation direction coincides with that indicated by the arrow.
- Open the safety guard hatch;
- Pull the shaft back until the propeller goes back into the pipe;
- Close the air vent valve;
- Connect the agitator to the barrel partial exhaust valve;
- If the agitator is equipped with a trestle, adjust the height of the legs so that it is in axis with the barrel exhaust valve;
- Open the barrel valve paying attention because the internal pressure could push the propeller shaft further outwards;
- Push the propeller shaft into the barrel;
- Connect the shaft traction pin (2) to the motor bronze traction bushing (1);
- Close the guard hatch;
- Connect the appliance to the electric mains;
- Open the motor commands hatch and press the start button;



### 2.4 GENERAL SAFETY INFORMATION

The purpose of the following chapter is to inform the operators on the possible risks and safety regulations to bear in mind when using the machine; in any case the safety regulations must be complied with in all work environments.

### 2.5 OPERATOR RESPONSIBILITY

Each operator must take care of his own safety and health and that of other people present in the workplace.

The operators must especially:

- use the machine properly by following the instructions of the user manual;
- do not remove or modify the safety or warning devices;
- not perform operations on their own initiative for which they are not responsible;
- wear clothing and personal protective equipment in compliance with the regulations in force in the workplace.



**ATTENTION:** clothing should be close fitting; avoid wearing hair loose, ties, necklaces or belts that could get caught in moving parts.

### 2.6 WORK AREA SAFETY

The work area must be free from any obstructions, for the operators to move freely, and must be suitably lighted; also, some of the most common regulations must be complied with:

- comply with the instructions on the plates on board the machine;
- before starting to work make sure that there is nobody carrying out cleaning or maintenance operations on the machine;
- do not lubricate, repair, adjust moving parts;
- do not open, under any circumstances, guards or fixed guards with the machine in operation;
- do not perform any cleaning, maintenance or disassembly operations before having first disconnected the machine from the electrical mains.

### 2.7 INTEGRATED SAFETY IN THE MACHINE

The whole operating cycle is controlled by the operator. The operator is not exposed to risks if he complies with:

- the intended use of the machine;
- the procedures described by the manual;
- the tasks and skills suited to one's knowledge.

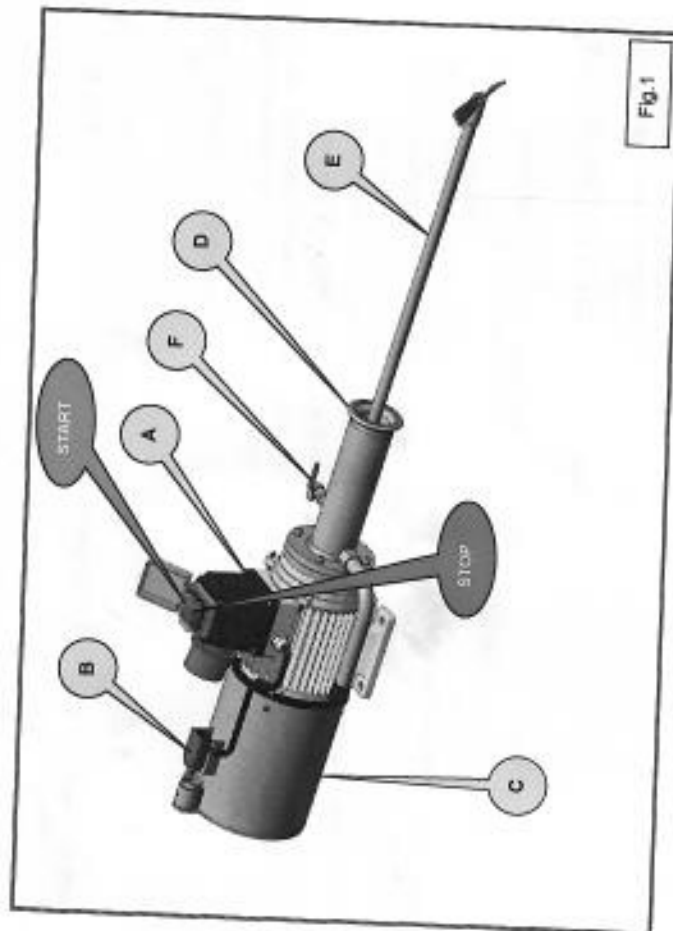
### 3. DESCRIPTION AND DISPATCH

#### 3.1 MACHINE DESCRIPTION

The Agitator is made of AISI 304 stainless steel, it is equipped with a mechanical seal and a safety micro-switch. On request it can be fitted with a height-adjustable trestle.

The Agitator is made up of the following machine units (Fig. 1):

- A) Motor with control panel, start and stop, integrated;
- B) Safety micro-switch;
- C) Safety guard;
- D) Block for barrel connection, with mechanical seal;
- E) Extractable shaft with propeller;
- F) Pressure relief valve.



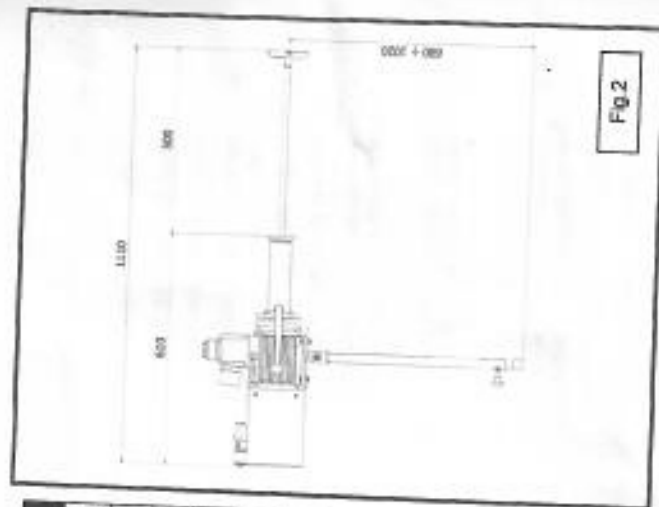
### 3.2 TECHNICAL DATA SHEET

#### TECHNICAL AND DIMENSIONAL DATA

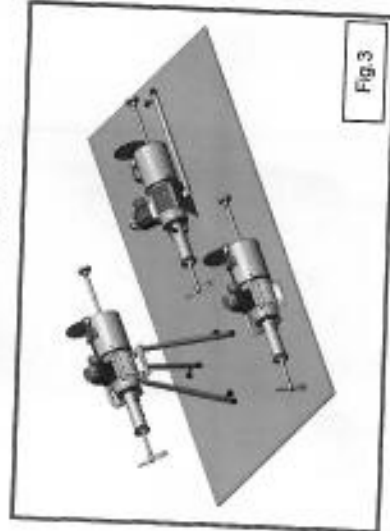
NEW MIX	
VOLTAGE	400 Volt 50 Hz three-phase 220 Volt 60 Hz three-phase
POWER	0.75 Kw
ABSORPTION	2.1 A
MOTOR	
REVOLUTIONS	1385 rpm/min
WEIGHT	15 Kg
STANDARD FITTING*	GAROLLA Ø50

\* On request:

- > DIN 50 fitting.
- > TRI-CLAMP 2" fitting.
- > MACON 2" fitting.



### 3.3 TRANSPORT AND HANDLING



The Agitator is dispatched fully assembled and packed on a pallet, unless otherwise agreed with the Customer.

It can be handled manually as the machine is less than 20 kg in weight. When the machine is stored, it must be put in a place where it cannot be knocked, especially to prevent damage to the propeller shaft. In Fig. 3 there are some examples of how to support the machine, in the various optional combinations.