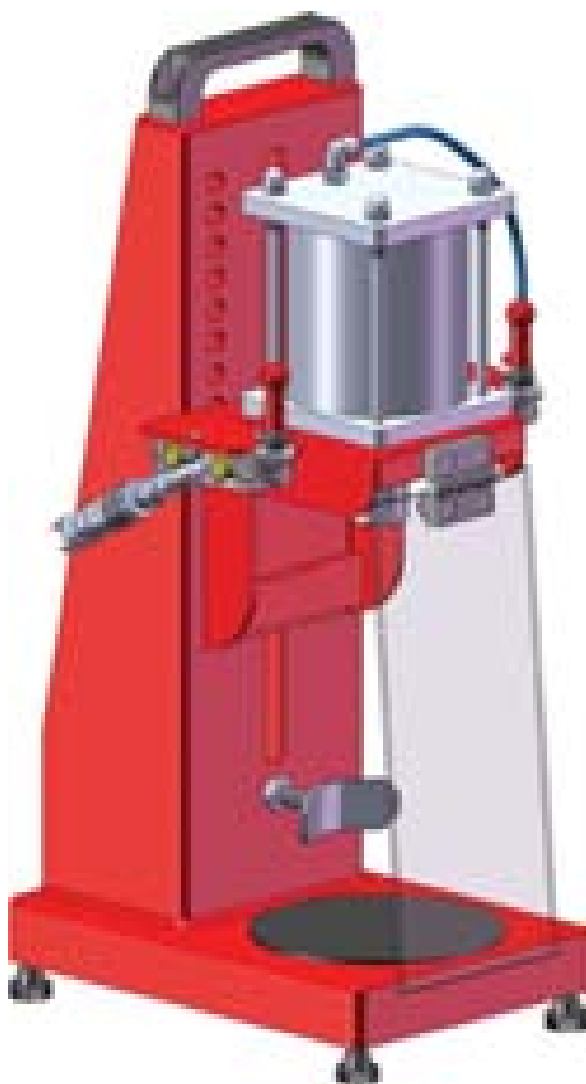


PNEUMATIC CROWN CAPS CORKER

# AIR-MATIC

User and maintenance booklet



## ZAMBELLI ENOTECH

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# INDEX

<b>1</b>	<b>INTRODUCTION</b>	<b>5</b>
1.1	HOW TO READ THIS MANUAL	5
1.1.1	Purpose and content of the manual	5
1.1.2	General warnings	5
1.1.3	Preserve the manual	5
1.2	MACHINE MANUFACTURER DATA	6
1.3	TECHNICAL ASSISTANCE	6
1.4	WARRANTY	6
<b>2</b>	<b>DESCRIPTION</b>	<b>7</b>
2.1	DESCRIPTION OF THE MACHINE	7
2.1.1	Machine components	7
2.2	TECHNICAL DATA SHEET	8
2.3	PURPOSE OF USE	8
<b>3</b>	<b>TRANSPORTATION</b>	<b>8</b>
<b>4</b>	<b>SAFETY</b>	<b>9</b>
4.1	GENERAL INFORMATION	9
4.2	GENERAL RESIDUAL RISKS	9
4.3	HAZARDOUS MATERIAL RESIDUES	9
<b>5</b>	<b>INSTALLATION AND WORKING</b>	<b>10</b>
5.1	MOVING AND POSITIONING	10
5.2	PREPARATION	10
5.2.1	Mobile head F regulation	10
5.2.2	Bottle holder L regulation	10
5.2.3	Choosing of the bell M	10
5.3	COMPRESSED AIR CONNECTION	10
5.4	SETTING UP	11
5.5	EVENTUAL CORKING FOR PLASTIC MUSHROOM CORKS	11
<b>6</b>	<b>MAINTENANCE</b>	<b>12</b>
6.1	ORDINARY MAINTENANCE ACTIVITIES (GENERAL INFORMATION)	12
6.2	ORDINARY MAINTENANCE	12
6.3	CLEANING THE MACHINE	12
<b>7</b>	<b>SPARE PARTS</b>	<b>13</b>
<b>8</b>	<b>WASTE DISPOSAL AND DEMOLITION</b>	<b>15</b>
<b>9</b>	<b>GENERAL SALES CONDITIONS</b>	<b>15</b>

## NAMEPLATE ATTACHED TO THE MACHINE



**IMPORTANT:**

**THIS BOOKLET IS THE PROPERTY OF ZAMBELLI ENOTECH, ANY REPRODUCTION, EVEN PARTIAL, IS PROHIBITED.**

TYPE OF DOCUMENT: **INSTRUCTION MANUAL AND SPARE PARTS**

FOR THE FOLLOWING MACHINE: **PNEUMATIC CORKER AIR-MATIC**

### EUROPEAN COMMUNITY LEGISLATION

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

Reference	Title
Directive <b>2006/42/EC</b>	Machinery Directive

## ***EC Declaration of Conformity***

The undersigned:

***ZAMBELLI ENOTECH srl  
Via dell' Artigianato, 70  
36043 – Camisano Vicentino  
Vicenza (ITALY)***

Assuming full responsibility, declares that the following machine: **AIR-MATIC**

Type: **PNEUMATIC CROWN CAPS CORKER**  
Serial number: **n° \_\_\_\_\_**  
Year of construction: **201\_\_**

Complies with:

➤ Machinery Directive 2006/42/EC

NATIONAL REGULATIONS OBSERVED: D.P.R. 27.4.55, N. 547

Legal Administrator Zambelli Enotech:

Lorenzo Pillan

Responsible for the technical file:

Giorgio Pillan

# 1. INTRODUCTION

First of all we thank you for buying one of our products. Our company is manufacturing wine-producing and grape-processing equipment for small and medium size wineries.

When creating our items, we always try to ensure they are practical and safe to use, of good quality and long lasting; to keep them this way, please read the manual carefully.

## 1.1 HOW TO READ THIS MANUAL

### 1.1.1 Purpose and content of the manual

This manual describes the PNEUMATIC CORKER AIR-MATIC

This manual was written to allow machine operators to:

- know the operational issues related to the machine;
- work in safety;
- the quality of working process.

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

### 1.1.2 General warnings



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



**ATTENTION: ZAMBELLI ENOTECH is not responsible for:**

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



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

**THE PERSON RESPONSIBLE FOR SAFETY in the factory must:**

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

### 1.1.3 Preserve the manual

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

Therefore: - It must be preserved in tact (in all its parts);

- It must accompany the machine until the machine is demolished (even if the machine is moved, sold, rented, leased, etc.).

If you lose the manual you can order any another copy from the manufacturer or authorized retailer.

## 1.2 MACHINE MANUFACTURER DATA

Manufacturer: **ZAMBELLI ENOTECH srl**  
Via dell' Artigianato, 70  
CAP 36043 CAMISANO VICENTINO (VI) Italy  
Tel.: +39 0444 - 719004  
Fax: +39 0444 – 719044  
e-mail : info@zambellienotech.it  
sito : www. zambellienotech.it

## 1.3 TECHNICAL ASSISTANCE

After-sales service is available to Clients for:

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



**ATTENTION: remember that:**

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

## 1.4 WARRANTY

ZAMBELLI ENOTECH guarantees that the machine was built in compliance with existing norms, in particular those related to the health and safety of workers.

The product warranty lasts 12 months; electrical parts are excluded from the warranty.

All expendable items are also excluded from the warranty.

The buyer has the right to substitute defective parts exclusively, after confirmation has been made at our headquarters or at the Client's location, with charges applied for transfer costs and labor fees. Transportation fees for defective parts are at the buyer's expense and are excluded from the warranty.

Damages derived from mishandling the machine, non-compliance with maintenance norms, as well as erroneous manoeuvres by operators are excluded from the warranty.

Any tampering with the product, especially with the safety devices, will void the WARRANTY and relieve the Manufacturer of any responsibility.

No compensation is due for any machine inactivity.



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

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

## 2. DESCRIPTION

### 2.1 DESCRIPTION OF THE MACHINE

Air-Matic is a crown-caps corks for crown caps Ø26 and Ø29 (optional Ø31) and for plastic mushroom corks; it's adjustable in height, with the possibility to cork bottles of various heights and diameters:

- Hmin.: 130 mm → Hmax: 410 mm
- Ømin.: 40 mm → Ømax: 160 mm

The models of corking machine are manufactured in painted version or in stainless steel.

#### 2.1.1 Machine components

The corker is made up of the following machine components as indicated to FIG. I and FIG. II:

<b>A</b>	HANDLE	<b>L</b>	BOTTLE HOLDER
<b>B</b>	HOLES FOR ADJUSTMENT	<b>M</b>	CORKING HEAD
<b>C</b>	LEFT LEVER	<b>N</b>	PLEXIGLASS PROTECTION
<b>D</b>	FIXED FRAME	<b>O</b>	PLEXIGLASS HINGE
<b>E</b>	AIR-COMPRESSED CONNECTION	<b>P</b>	RIGHT LEVER
<b>F</b>	MOBILE HEAD	<b>Q</b>	PNEUMATIC PISTON
<b>G</b>	NUT BOTTLE HOLDER	<b>R</b>	LOCKING KNOB BOTTLE HOLDER
<b>H</b>	SUPPORT PLANE	<b>S</b>	LOCKING KNOB HEAD (F)
<b>I</b>	ADJUSTABLE FOOT	<b>T</b>	LOCKING KNOB HEAD (F)
<b>K</b>	IDENTIFYING LABEL	<b>R.P.</b>	PRESSURE REGULATION ( <b>OPTIONAL</b> )

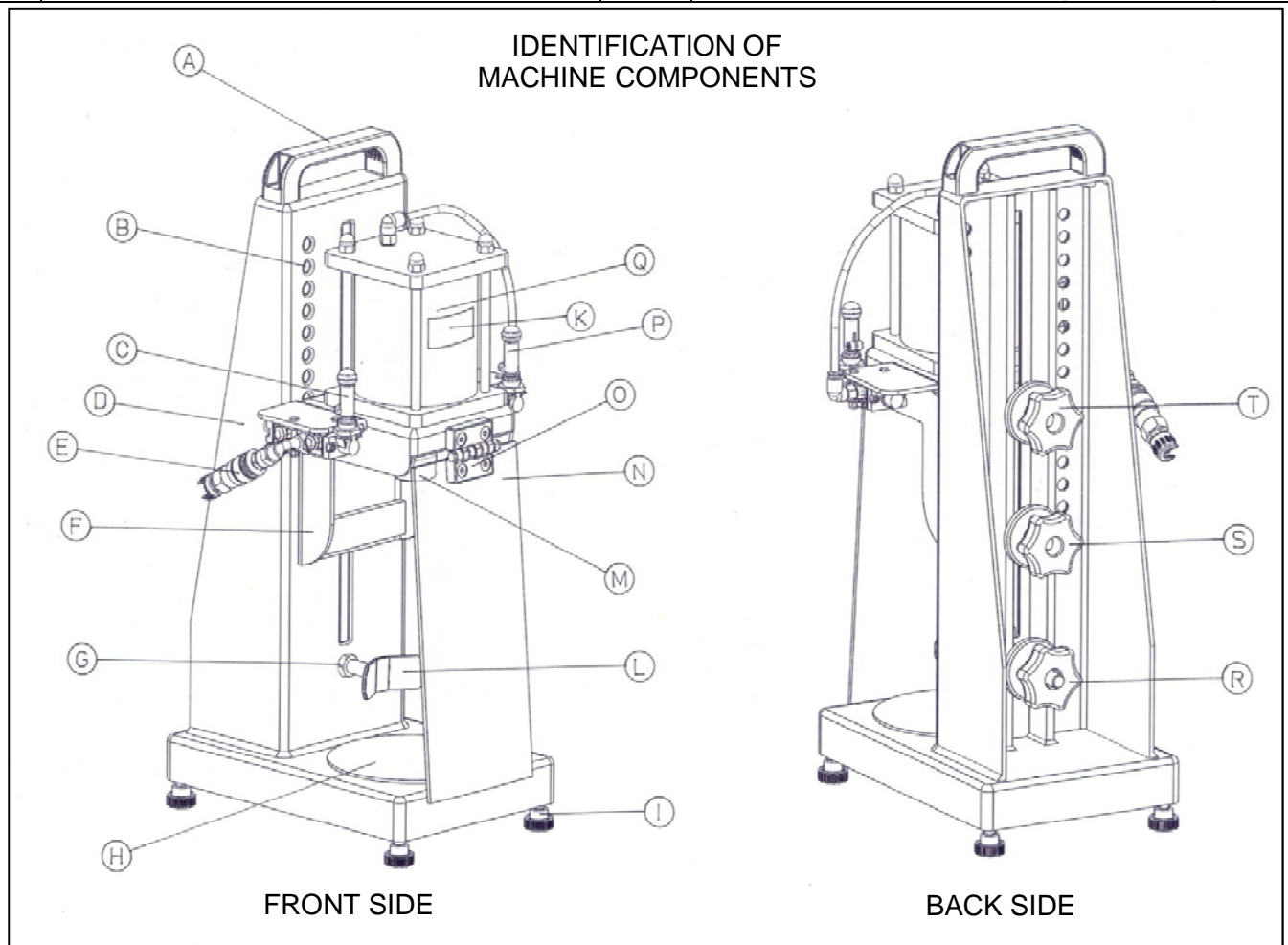


FIG. I



### **R.P. VERSION (OPTIONAL)**

*On request can be installed a pressure regulator on the frame of the corker, in order to control the pressure directly on the machine.*

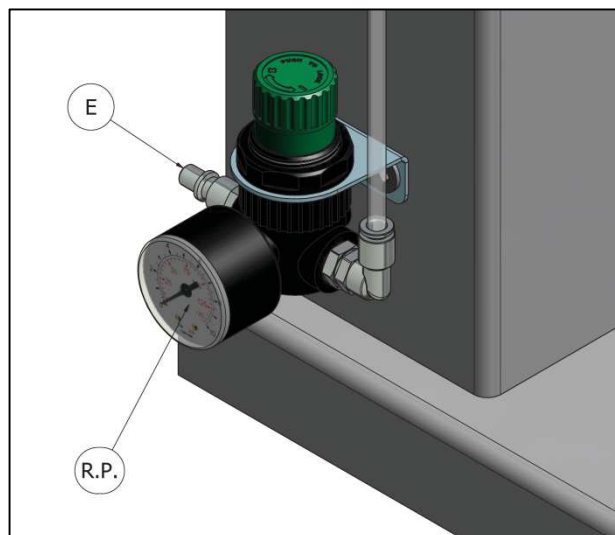


FIG. II

## 2.2 TECHNICAL DATA SHEET

DESCRIPTION		
Length A	mm	<b>300</b>
Width B	mm	<b>200</b>
Height H	mm	<b>600</b>
Weight	Kg	<b>20</b>
Hourly output *	bot/h	<b>500 - 600</b>



\* approximate value

## 2.3 PURPOSE OF USE

The corkscrew AIR-MATIC series, is made to corking bottles containing liquids such as wine, oil, juice, milk, etc.

All working operations must be carried out by one single operator.

It is FORBIDDEN to use the machine for:

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

## 3. TRANSPORTATION

The corkscrew is delivered completely assembled (except for the handle A) and packed in a carton box (330x330x580 mm).

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



## 4. SAFETY

### 4.1 GENERAL INFORMATION

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

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

In particular, operators must:

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

### 4.2 GENERAL RESIDUAL RISKS

Safety measures have been integrated into the design and manufacture of the machine as much as possible.

However, risks remain from which operators must be protected.



***In order to keep the possibility of accidents to a minimum ( such as the explosion of the bottle), inviting the operator to maintain MAX 5 atmosphere pressures for crown cap and to MAX 3 atmosphere for plastic mushroom corks. Therefore, inviting the operator to maintain the pressures indicated in the adhesive label K.***



***IT IS REQUIRED to operate the corker using both hands, in order to eliminate the crushing risk between the neck of the bottle and the corking head M.***



#### **ATTENTION:**

- ◆ ***DO NOT use the machine for tasks it is not intended for.***
- ◆ ***DO NOT tamper with the machine and remove safety protections.***
- ◆ ***DO NOT allow use of the corking machine by children, unauthorized persons, or persons who do not know how to use it.***

### 4.3 HAZARDOUS MATERIAL RESIDUES

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

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

## 5. INSTALLATION AND WORKING

### 5.1 MOVING AND POSITIONING



*As first operation, once unpacked the corker, assemble the handle **A** securing it on the top of the fixed frame **D**, using the two screws provided with handle, inside the box.*

Moving happens in sure way appealing the corking machine through the handle **A**. Once arranged the corking machine on a flat surface, you will proceed to eventual leveling of the frame by adjusting the feet **I**.

### 5.2 PREPARATION

#### 5.2.1 Mobile head **F** regulation

Regulate the mobile head **F** in the appropriated position to second to the height of bottle, leaving trough the top of bottle and bell one space of 2/4 cm approximately.

For make this, unscrew partially the knob **T** and **S** and then move the head **F** up or down depending on the requirement, insure that the pins places on the head **F** goes perfectly on the holes for insertion **B**. Therefore proceed to block the knob **T** and **S**.

#### 5.2.2 Bottle holder **L** regulation

Once regulated the height of the head, proceed to center the bottle, in case the neck of bottle was not perfectly aligned with the corking head **M**.

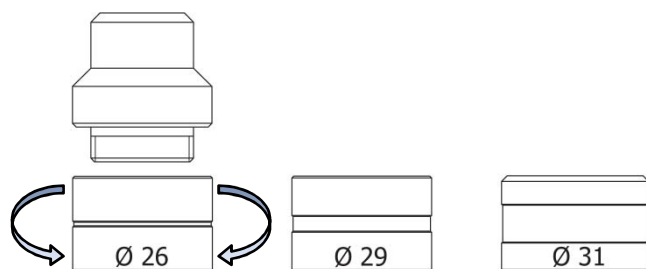
For make this, unscrew partially the knob **R** and then regulate the bottle holder **L** loosening before the nut **G**.

Once centered the bottle, block all with the knob **R**.

#### 5.2.3 Choosing of the bell **M**

Use the most suitable bell (Ø 26/29/31 mm) depending on the chosen cap for capping.

The replacement happens unscrewing the bell from the corking head and screwing that one in substitution.



### 5.3 COMPRESSED AIR CONNECTION

Regulate the gauge of compressor, or of corker (**R.P.** version), to the pressure indicated on label **K** places on the piston **Q**.

- connect inlet hose from the compressor to the connection **E** of the corking machine.
- at this point try to action the corking machine, pulling at the same time the two levers **C** and **P** to check the proper functioning.

## 5.4 SETTING UP



**ATTENTION:** the protection **N** must be in vertical position towards down, if it results too much loose, clasp the bolt places on the hinge **O**.

### Operating procedure (see FIG. III)

- 1- position the cap under the bell **M**. This one remain connected by means of the magnet placed on it;
- 2- position the bottle to be capped on the support plane **H**, putting it to the bottle holder **L**;
- 3- pull at the same time with both hand the two levers **C** and **P**;
- 4- at the end of the corking release the two levers and remove the bottle corked ;
- 5- repeat the operation for each bottle.

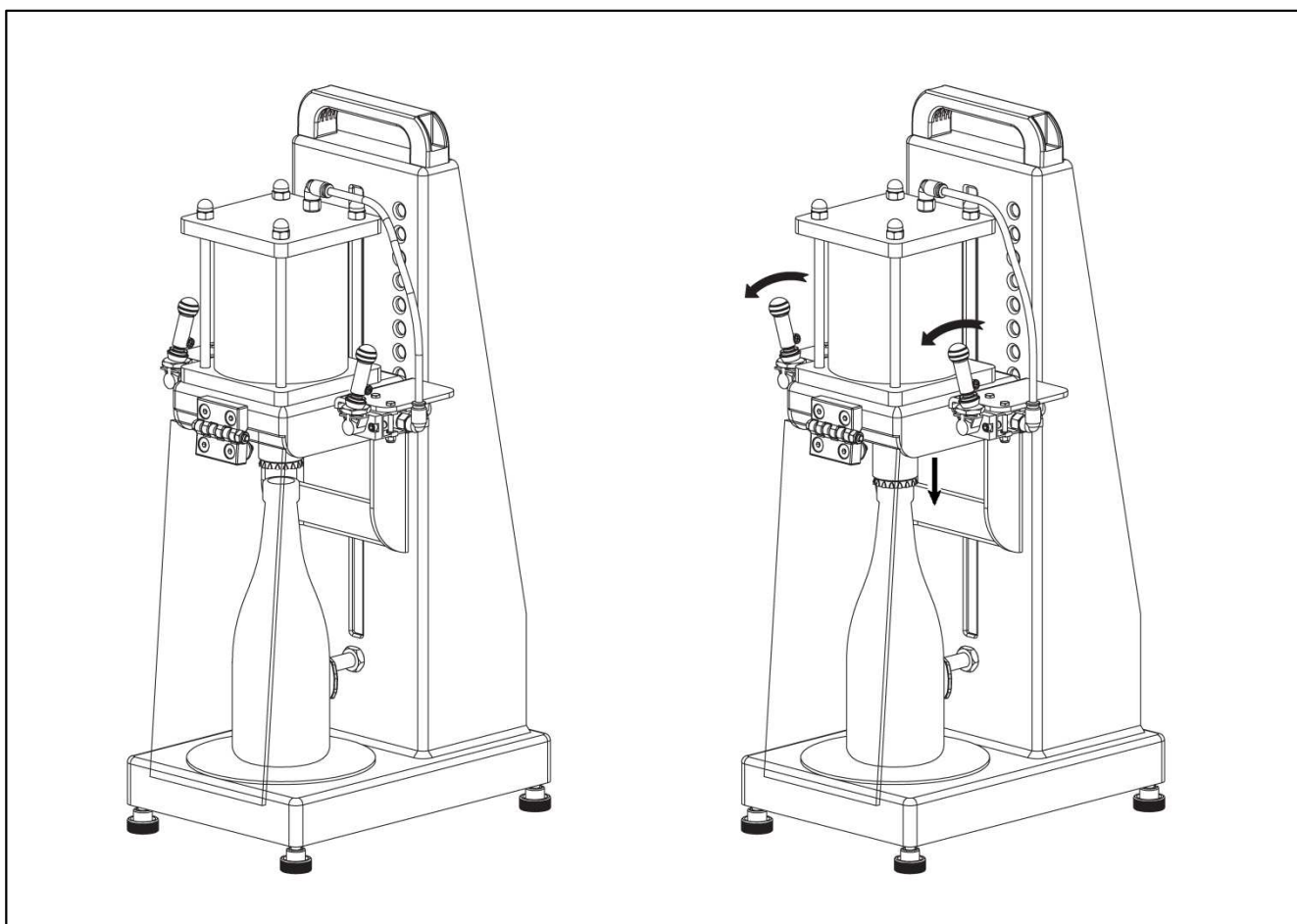


FIG. III

## 5.5 EVENTUAL CORKING FOR PLASTIC MUSHROOM CORKS

Position the cap in vertical position on the mouth of the bottle, pressing it slow. Centering the bottle with the corking head **M**, assured that there is a correct space trough the top of the cap and corking head (approximately 2 cm).

Then, proceed to corking, pulling at the same time the two levers **C** and **P**.

## 6. MAINTENANCE

### 6.1 ORDINARY MAINTENANCE ACTIVITIES (GENERAL INFORMATION)

For good maintenance:

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

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

### 6.2 ORDINARY MAINTENANCE

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

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

TYPE OF OPERATION	FREQUENCY	
	START OF WORKING CYCLE	END OF WORKING CYCLE
Safety devices control	X	
Valves and pipes efficiency control	X	
Clean the machine		X
Joint and soldering control	YEARLY	

### 6.3 CLEANING THE MACHINE

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



**WARNING:** All cleaning and maintenance interventions should be carried out only with the machine disconnected from compressed air system.



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

## 7. SPARE PARTS



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

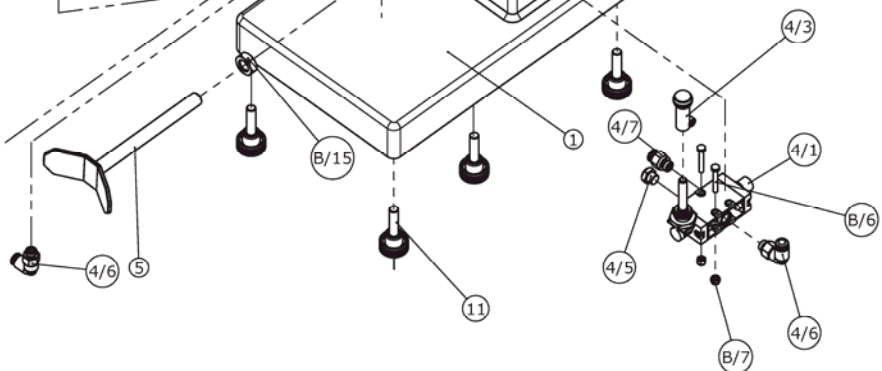
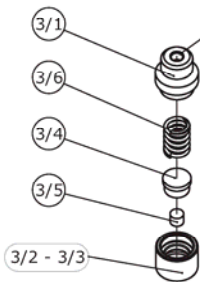
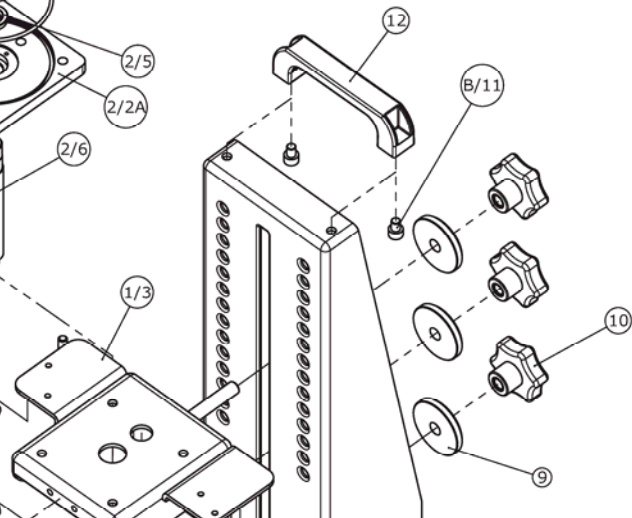
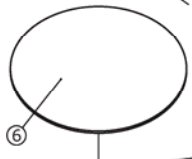
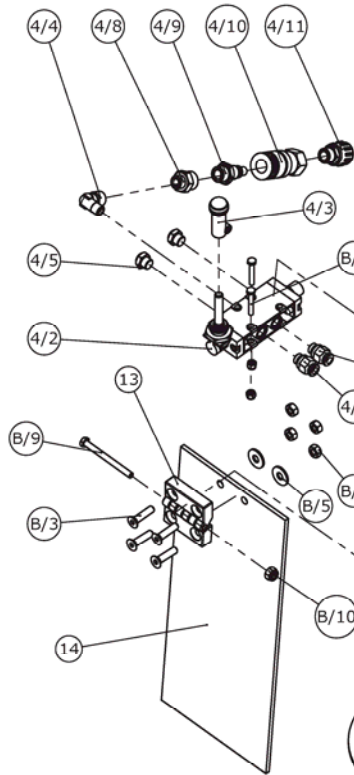
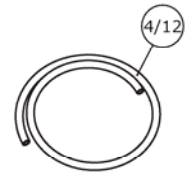
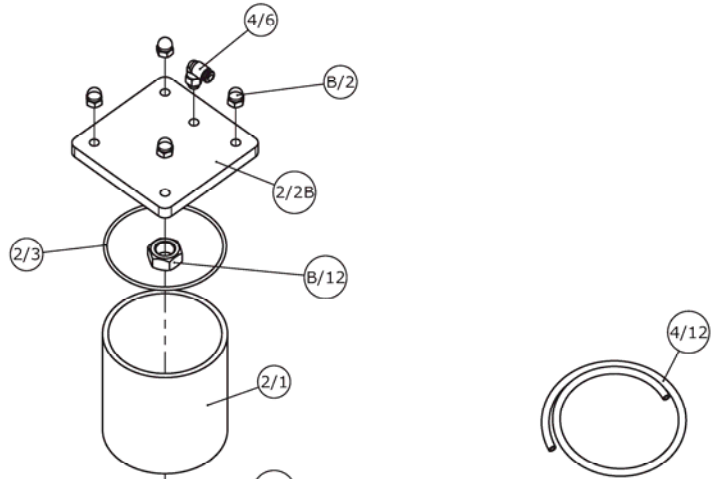
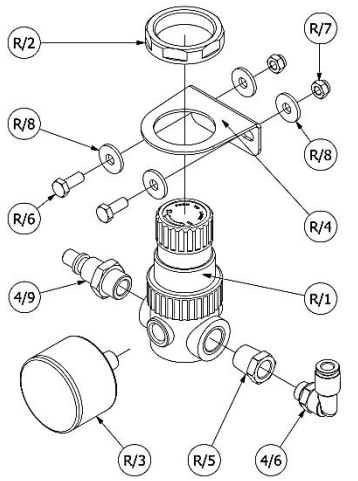
1	FRAME
1/3	HEAD
2/1	PISTON TUBE
2/2A	PISTON PLATE LOWER
2/2B	PISTON PLATE HIGHER
2/3	OR PISTON
2/4	NYLON BUSHING
2/5	GASKET SHAFT
2/6	SHAFT
2/7	GASKET PISTON
3/1	BELL HOLDER
3/2	BELL Ø26
3/3	BELL Ø29
3/4	MAGNET HOLDER
3/5	MAGNET
3/6	SPRING
4/1	VALVE DX 3-WAYS
4/2	VALVE SX 5-WAYS
4/3	VALVE HANDLE
4/4	INLET FITTING
4/5	PNEUMATIC SILENCER
4/6	SWIVEL FITTING
4/7	STRAIGHT FITTING
4/8	TAPERED INLET FITTING
4/9	QUICK COUPLING MALE
4/10	QUICK COUPLING FEMALE
4/11	FITTING WITH MILLED NUT
4/12	PIPE
5	<i>BOTTLE HOLDER</i>
6	<i>RUBBER PLANE</i>
9	<i>FIXING WASHER</i>

10	<i>FIXING KNOB</i>
11	<i>ADJUSTABLE FOOT</i>
12	<i>HANDLE</i>
13	<i>HINGE</i>
14	<i>PLEXIGLASS PROTECTION</i>

<b>HARDWARE</b>	
B/1	SCREW 8x150
B/2	NUT M8 cieco
B/3	SCREW 6x25
B/4	NUT M6
B/5	WASHER Ø6x18
B/6	SCREW 4x30
B/7	NUT M4 SELF-LOCKING
B/8	SCREW 4x18
B/9	SCREW 5x55
B/10	NUT M5 SELF-LOCKING
B/11	SCREW 8x10
B/12	NUT M18
B/13	SPECIAL WASHER Ø18
B/15	NUT M12

<b>OPTIONAL R.P.</b>	
R/1	REGULATOR
R/2	LOCKING RING
R/3	GAUGE
R/4	REGULATOR SUPPORT
R/5	M-F REDUCER
R/6	SCREW 5x12
R/7	NUT M5
R/8	WASHER Ø5

OPTIONAL R.P.



## 8. WASTE DISPOSAL AND DEMOLITION

### WASTE DISPOSAL



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

### MACHINE DEMOLITION

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

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



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

## 9. GENERAL SALES CONDITIONS

<b>TRANSPORTATION</b>	Responsibility of the buyer.
<b>CLAIMS</b>	Claims will not be accepted if more than eight days have passed since receiving the goods and returns are not accepted without our prior authorization.
<b>LIMITATIONS</b>	We are not responsible for any damages resulting from unintended use. Furthermore, the warranty does not cover deficiencies or defects due to parts that are subject to wear or pieces that are returned disassembled, mishandled or which were repaired outside our headquarters.
<b>WARRANTY</b>	Our products are thoroughly tried, tested and guaranteed for 12 months from the date of delivery. Our responsibility under this warranty is limited to substituting pieces which are eventually found to be defective, after careful examinations conducted at our headquarters or at the Client's location, with charges applied for transfer costs and labor fees.
<b>DISPUTES</b>	The Competent court is the Court of Vicenza (Italy).
<b>TECHNICAL DATA</b>	The technical data in this booklet is informational and not binding. The company reserves the right to implement changes to its products without notice.

