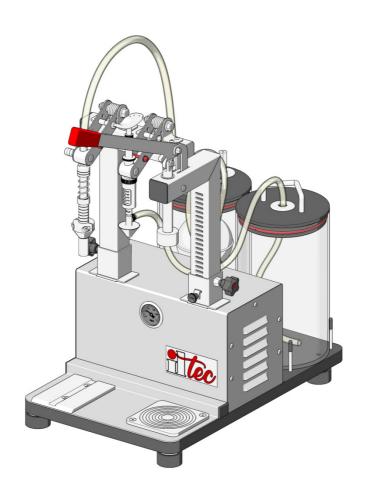


USER MANUAL ULTRABEER



Industria di Leivi

Via Gazzo, 1 16040 Leivi (GE) - Italy



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1. GENERAL SAFETY RULES

Read all the instructions and safety warnings before use. Keep the manual for future reference.

All images are only indicative. Products may undergo future changes.



This manual is an integral part of Ultrabeer filling machines and it must be carefully read before using it since it gives important indications with regards to its safe installation, use and maintenance. Keep it with care.



Before using the Ultrabeer filling machines, read the following general safety rules carefully.

- After taking off the packaging make sure that the Ultrabeer filling machines are intact.
 In case of doubt do not use them and contact an authorized service centre. Do not leave pieces of packaging (plastic bags, boxes, etc.) within the reach of children or disabled persons since they are potential sources of danger.
- This device is not intended for use by individuals (including children) with restricted
 physical, physiological or intellectual abilities or who are lacking in experience and/
 or knowledge unless they are supervised by a person responsible for their safety or
 receive from this person instruction in how the device is to be used. Children should be
 supervised to ensure that they do not play with the device.
- Before using the machine, make sure the power cable is intact; otherwise, contact the Customer Care Technical Service.
- If the power cable is damaged, ask the Customer Care Technical Service to replace it to avoid any danger.
- Before using the machine, check that the plug is suitable for the socket; otherwise, contact the Customer Care Technical Service.
- Do not insert or remove the plug with wet hands.
- Put the device on a stable and dry surface.
- To ensure a proper ventilation, leave a minimum free space of 12 cm around the device.
- Do not locate the device in places exposed to direct sunlight.
- Do not obstruct the device with objects while it is working.
- Do not expose the device to wind, rain and water splahes.
- Before cleaning the device, remove the plug from the socket to avoid risks of electrocution or death.
- Never immerse the device in water or other liquids.
- Never use metal or abrasive sponges to clean the device.
- Supervise children to prevent them from playing with the Ultrabeer filling machine.
- The device must be used in domestic or similar environments (work places, hotels, motels and similar facilities).
- Contact the Customer Care Technical Service to repair or replace damaged cables and/ or faulty devices.



- Do not open the device casing or repair the device yourself. Should you do so, the safety of the device may be compromised and the warranty becomes void.
- NEVER submerse the device in water; wipe it with a slightly damp cloth only.

♠ WARNING

The original configuration of the device must not be changed at all.

On receiving the device, make sure the supply corresponds to what has been ordered. In case of non-compliance immediately inform the manufacturer.

Also make sure the device has not been damaged during transport.

The Industria di Leivi products have not been conceived to work in areas at risk of explosions and at high risk of fire. In case of damage or malfunction, the Ultrabeer must not be used until the Customer Care Technical Service has repaired it.

Customer Care Technical Service

SELLER STAME

2. REFERENCE STANDARDS AND CERTIFICATIONS

The Industria di Leivi products are certified in conformity with the following standards:

- Italian Ministerial Decree of 21 March 1973 "Packages, containers and tools intended to come into contact with food or substances for personal use".
- Regulation (EC) No. 1935/2004 "General requirements for materials and articles intended to come into contact with food".
- Regulation (EC) No. 2023/2006 "Good manufacturing practice for materials and articles intended to come into contact with food".
- Regulation (EU) No. 10/2011 "Plastic materials and articles intended to come into contact with food".

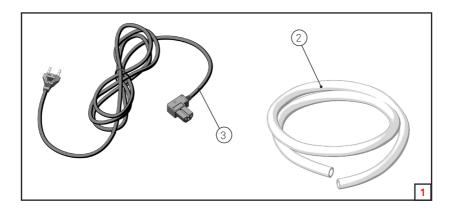
The Industria di Leivi products have passed the migration tests with food simulants in the A, B, C, D1 and D2 category on every component which comes into contact with liquids, thus ensuring that the entire equipment is suitable for contact with any kind of beverage.



3. PACKING CONTENTS

The filling machine is delivered in a box (see picture 1), which contains:

- 1. Ultrabeer filling machine
- 2. Product delivery pipe
- 3. Power cable (EU, USA or UK)
- 4. Instruction manual
- 5. O-ring set for nozzles
- 6. Declaration of conformity
- 7. Socorex syringe spare part kit
- 8. Double ferrule for capping station
- 9. Quick guide



4. UNPACKING

- Remove the device from the box.
- 2. Remove all the components from the box.
- 3. Check the package contains all the components listed above.



Do not let small children to play with plastic bags.

There is a risk of suffocation!

Check the device

Before using the device, check that all of the items listed have been delivered and that there are no visible signs of damage.



5. PLATE DATA

The manufacturer's identification and European Directive conformity plate is located on the device.

Several safety warnings are applied to the device; such warnings must be strictly followed by everyone dealing with the product. The company is not to be held responsible for damage to property or accidents to people which might occur if the above-mentioned warnings are not observed. In such a case, the operator is the only person responsible.



6. PRODUCT DESCRIPTION

The Ultrabeer filling machine is intended for filling bottles of beer, adding a mixture of water and sugar for fermentation and finally capping the bottles.

The filling station is equipped with a system that allows adjusting the level of beer inside the bottles.

The mixture of water and sugar is added with a dosing volumetric syringe, which ensures the same quantity of mixture inside every bottle.

No liability will be assumed if other kinds of liquids or solvents are used.



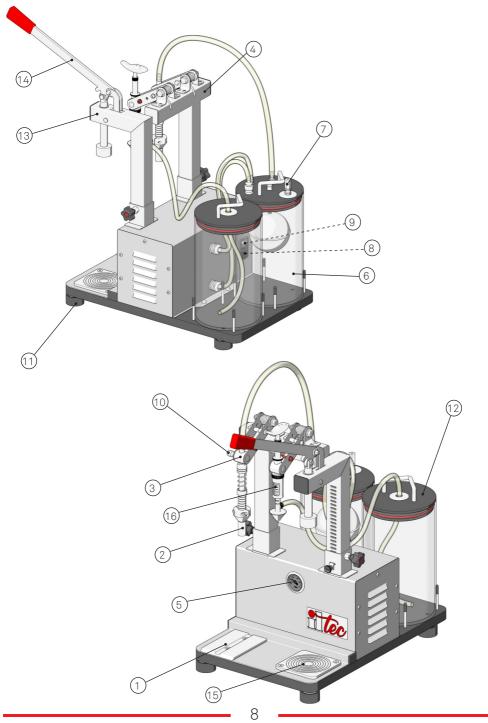
WARNING

The maximum liquid temperature must be lower than 65°C.

The filling machine is made up of the following main parts (refer to the pictures on the next page):

- 1. Bottle support surface
- 2. Filling nozzle
- 3. Articulated arm
- 4. Nozzle support unit with adjustable height
- 5. Vacuometer
- 6. Tank for liquid collection
- 7. Vacuum adjustment valve
- 8. ON/OFF switch and fuse
- 9. Power cable connector
- 10. Product supply pipe
- 11. Support feet
- 12. Tank for water and sugar mixture
- 13. Manual capping station
- 14. Capping lever
- 15. Support surface for the bottle during capping
- 16. Dosing syringe for the water and sugar mixture







7. TECHNICAL FEATURES

MODEL	ULTRABEER
Number of nozzles:	1
Power supply:	110v 60hz / 230v 50hz
Dimensions:	330x550x420 mm
Weight:	16 kg
Protection degree:	IP20



8. MACHINE START

POSITIONING

Place the filling machine on a flat surface, away from heating sources.

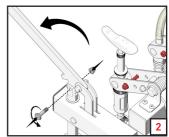
Make sure the machine is properly levelled. If not, adjust it.

LEVER ASSEMBLY

NOTE

To ease transport, when the machine is packed the lever is in an upside down position.

Before use, assemble the lever again as shown in the picture positioning it correctly after removing the screw and bolts (picture 2).



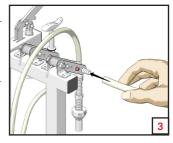
DELIVERY PIPE CONNECTION

Connect the supplied delivery pipe to the proper pipe holder (see pict. 3).

NOTE

Check the position of the pipes which have already been installed on the machine to prevent liquid and air spillages.

Make sure the liquid collection tank is in its correct position.



POWER SUPPLY CONNECTION



/!\ WARNING

Before connecting the filling machine to a power source, check that the ON/OFF switch is turned to 0.

Connect the supplied power cable through the proper connector, then connect the machine to the electrical mains (see pict. 4).





Before using the filling machine, carry out the flushing operations described in chapter 10 (page 16).

No liability will be assumed if flushing is not carried out to remove dusts which could affect the quality of the bottled product.



9. ADJUSTMENTS

NOTE

The adjustment points on the filling machine are marked in red. Do not adjust other parts of the device.

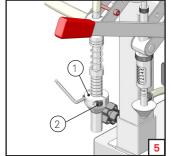
ADJUSTMENT OF THE FILLING LEVEL

To change the maximum level of liquid in the bottle, change the position of collar "1" after loosening Allen screws "2" (see pict. 5).

By lowering the collar, the filling level can be raised, while by lifting it, the level can be lowered.

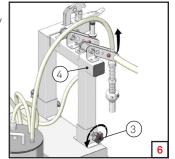
NOTE

When adjusting the maximum filling level of the liquid, consider that, on a second step, water and sugar will be added, and therefore the total volume of the liquids in the bottle will be higher.

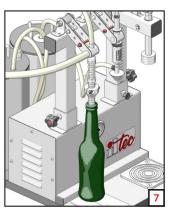


ADJUSTMENT OF THE FILLING UNIT HEIGHT

When loosening knob "3", the nozzle support unit "4" lifts up, by effect of a gas spring (picture 6).



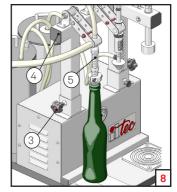
Place a bottle under the nozzle (see picture 7).



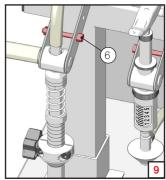


Lower the nozzle support unit "4" until reaching piston "5", then tighten knob "3" (see pict. 8).

Refer to the "Quick guide" provided with the manual.



To change the resistant load on the nozzle rotation, adjust screw "6" (picture 9).

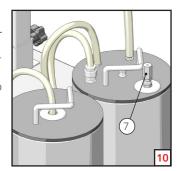


ADJUSTMENT OF THE FILLING SPEED

Adust the bottle filling speed by means of valve "7" (see pict. 10)

The maximum filling speed is reached when the valve is completely closed. To reduce such speed, unscrew valve "7".

The recommended reference pressure is 0,3-0,4 bar in order to avoid the formation of foam during the filling operation.



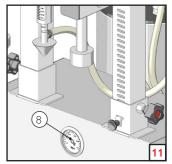
NOTE

This valve allows changing of the suction (vacuum) pressure maximum value during the filling phase.

This value can be read through the vacuometer "8" located on the front part of the filling machine (see pict. 11).

NOTE

To carry out the flushing operation, valve "7" must be completely closed (maximum flow rate).



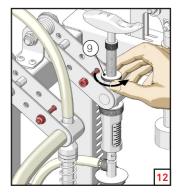


ADJUSTMENT OF THE DOSAGE OF WATER AND SUGAR MIXTURE

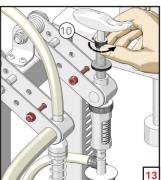
The dosing syringe allows to set a constant quantity of the mixture to be added to beer. To adjust the quantity of mixture, proceed as follows.

Check that the tank contains enough mixture.

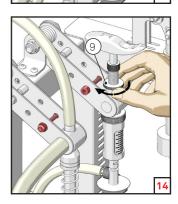
Unscrew ring "9" (see picture 12).



Rotating ring nut "10", adjust the piston to the desired level (see picture 13). The amount is shown on the graduated scale on the syringe.



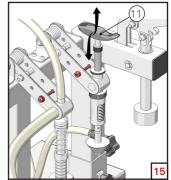
Put ring "9" back to its position (see picture 14).



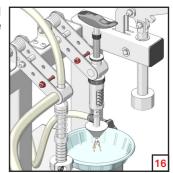


PREPARATION

Press the piston repeatedly with handle "11" until the liquid fills the syringe (picture 15).

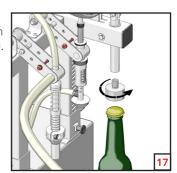


Place a collection tray under the nozzle of the syringe and repeat the dosing operation until the air bubbles inside the syringe are completely eliminated.

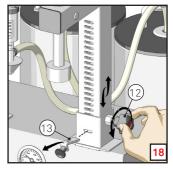


ADJUSTMENT OF THE CAPPING STATION

Position the suitable ring nut, according to the size of the crown cap to be used, tightening it to the support unit (see picture 17).

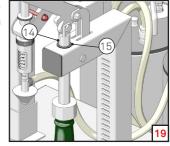


Unscrew knob "12", take out the small lever "13" and set the capping station to the correct height (see picture 18).

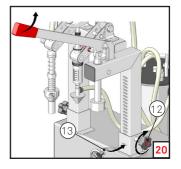




To set the correct height place a bottle under the capping station and make sure that mark "14" on the metal cylinder is in line with the black plastic ring.



To center the position where the small lever "13" is inserted, move the lever of the capping station upwards. Tighten knob "12" (see picture 20).





10. FLUSHING

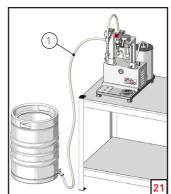
Before using the filling machine with the desired product, flush it by using drinkable water at room temperature. The use of a sanitizer is also recommended.

This operation allows any dirt or residues to be removed from pipes, ensuring the good quality of the processed product.

WARNING

Do not use soaps and/or foamy products. Do not use acids.

- 1. Put delivery pipe "1" into a tank containing water at room temperature (see picture 21).
- 2. Turn the filling machine on by pushing the proper button.
- 3. Carry out the proper adjustments as shown in chapter 9.
- 4. Put a bottle under the nozzle and and fill it checking that a part of the liquid is discharged into the collection tank.
- 5. Carry out several fillings to make sure water passes through each pipe.



NOTE

Inside the tank there is a float that stops the filling machine operation when the maximum level is reached.

Make the tank reach room pressure by disconnecting the quick coupling (see picture 25) placed on the tank.

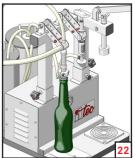
At the end of the flushing operation, empty the tank.



11. FILLING OF THE BOTTLES

After carrying out the necessary adjustments and the flushing, it is possible to fill the bottles. Always check that the bottle is perfectly intact.

- 1. Make sure the collection tank is clean and completely empty.
- 2. Check that the switch is in the ON position.
- Place an empty bottle under the nozzle (see picture 22). 3.
- After reaching the set level, the product will automatically flow 4. to the collection tank. Remove the bottle to avoid product waste.
- Put the bottle next to the dosing station for water and sugar 5. mixture.
- 6. Activate the piston using the handle (see picture 23).



NOTE

The spring inside the syringe allows the mixture to be sucked automatically.



/!\ WARNING

Whenever using the syringe, it is mandatory to check thoroughly that it is correctly carrying out each one of the phases (suction, dispensing) and that it has not locked.

- 7. Place a cap under the ring nut, then place a bottle under the capping station.
- Lower the lever to cap the bottle (picture 24).



WARNING

Carefully position the bottle as not to damage it.

NOTE

Check the bottle visually to make sure it did not chip accidentally during its filling.

NOTE

At the end of each use, carry out flushing with drinkable water at room temperature (see chapter 10).



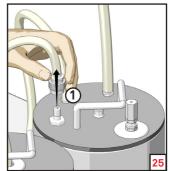


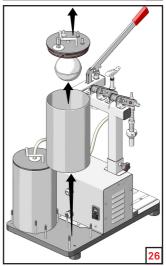
12. TANK EMPTYING

In the collection tank there is a float which stops the filling machine operation if the maximum level is reached.

In such a case, it is necessary to empty the tank by doing as follows:

- Turn the filling machine off by turning the main switch to OFF.
- 2. Remove vacuum from the system by releasing the quick coupling "1" (see pict. 25).
- 3. Remove the cover, take out the tank and empty it (see picture 26).
- 4. Put the tank back in its original position, reinsert the quick coupling "1" and carry on with the filling operation .







13. MAINTENANCE

CLEANING



Before carrying out any intervention, make sure that the filling machine is disconnected from the power supply.

At the end of each use, it is necessary to remove any product residue through flushing with water (see chapter 10).

Then clean and dry the machine throughly.



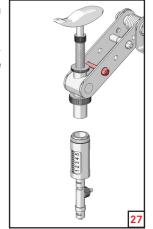
/!\ WARNING

Do not use soaps and/or foamy products.

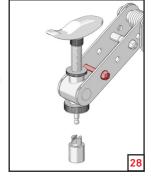
For a more accurate cleaning, remove the pipes and clean the manifold with a brush.

CLEANING OF THE DOSING SYRINGE

- Remove all the mixture from inside the tank and fill it only with warm clean water.
- 2. Place a collection tray and carry out a series of dosing operations, as to remove any remains of the mixture from inside the syringe and the pipes.
- 3. Unscrew the body of the syringe and remove it (see picture 27).



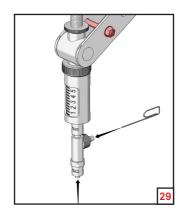
- 4. Clean the syringe with a brush.
- 5. Separate the piston, wash it and let it dry (picture 28).
- 6. Put all the parts back together, paying particular attention when handling the glass syringe.
- 7. Carry out one dosing operation to check that the syringe is working correctly.





If the valves get clogged, proceed as follows:

- 1. Remove the delivery pipe from its seat.
- 2. Use a needle or some other sharp object and press it on the balls inside the valves (see picture 29).



3. If necessary, take out the valves and clean them (picture 30).



SPARE PARTS

NOTE

For a proper operation of the filling machine, use original spare parts only.

Upon request, the following components can be supplied:

- pipes
- complete nozzles
- complete tank



13. DISPOSAL



If the picture on the left (a cross-out wheel bin) appears on the product, the European directive 2012/19/EU applies. These products cannot be disposed of with normal waste. Please, inquire about the regulations in force relating to the separate collection of electric and electronic equipment. Do not dispose of old equipment with household waste. The adequate collection of old equipment contributes to prevent possible negative effects on the planet and on people health. The recycling of materials helps to reduce the consumption of raw materials.

14. DECLARATION OF CONFORMITY



Manufacturer: Industria di Leivi - Via Gazzo, 1 - 16040 Leivi (GE) - Italy

We hereby declare that the machine provided with CE marking complies with the following Directives:

- Directive 2014/30/EU (Electromagnetic compatibility)
- EN 55014-1/2017 + A1/2010 + A2/2012
- EN 61000-6-2/2006
- EN 61000-6-3/2007 + A1/2013
- Directive 2014/35/EU (Low tension)
- EN 60335-1:2013 + A11/2015 + A13/2018
- Regulation 1935/2004/EC
- Regulation 2023/2006/EC



15. WARRANTY

The Ultrabeer filling machines manufactured by Industria di Leivi have a 12 month warranty from the purchase date, except in case of different written agreements.

The warranty covers all manufacturing and material defects. Replacement and repair operations are covered only if carried out at the manufacturer workshop. If in-warranty goods need to be repaired, the customer must always send the whole Ultrabeer filling machines to the manufacturer. Single units will not be repaired under warranty.

The material to be repaired must be sent CARRIAGE FREE.

Once the machine has been repaired, it will be sent CARRIAGE FORWARD to the customer.

The warranty covers neither interventions on site by our technicians nor the device disassembly from the installation place.

Some warranty labels have been placed on Ultrabeer filling machines. If such labels are removed, the machine warranty might be voided.

The warranty does not include:

- failure caused by wrong use or assembly;
- failure caused by external agents;
- failure caused by lack of maintenance or negligence.

WARRANTY FORFEITURE:

- in case of arrearage or other breaches of contract;
- whenever changes or repairs are carried out on our equipment without our prior authorization:
- whenever the damage is caused by improper use, bad treatment, bumps, falls and other causes not due to normal working conditions:
- whenever the unit has been tampered with, dismantled or previously repaired by unauthorized staff:
- in case the filling machines are used for purposes that are different from the ones described in this manual.

All repair operations carried out under warranty do not interrupt its duration.

All disputes will be settled in the court of justice of Genoa (Italy).

We thank you in advance for the attention you will pay to this manual and we invite you to inform us of any change you deem necessary to improve it and make it more complete.



NOTES



www.iltec.it Via Gazzo, 1 16040 Leivi (GE) - Italy