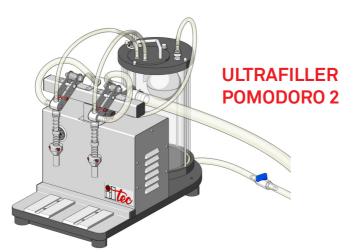
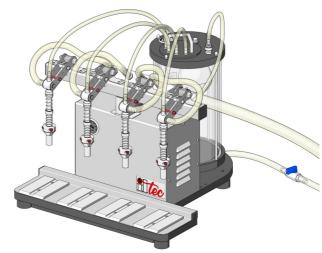


USER MANUAL ULTRAFILLER POMODORO



ULTRAFILLER POMODORO 4



Industria di Leivi

www.iltec.it 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 Ultrafiller Pomodoro 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.



Failure to comply with the following instructions will result in dangerous conditions which may affect personnel safety and machine operation.



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

- After taking off the packaging make sure that the Ultrafiller Pomodoro 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 Ultrafiller Pomodoro 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.

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- 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.
- Never leave the machine on.



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 Ultrafiller Pomodoro filling machines must not be used until the Customer Care Technical Service has repaired it.



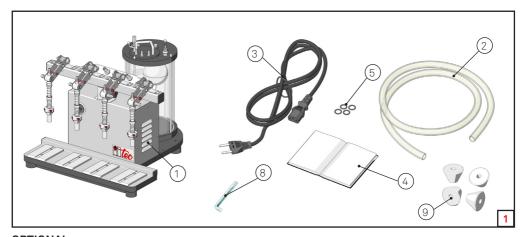
Customer Care Technical Service



2. PACKING CONTENTS

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

- 1. Ultrafiller Pomodoro 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. Quick guide
- 8. Socket head screw for shaft collar adjustment
- 9. Set of cones for large neck bottles



OPTIONAL

- Cartridge station (cartridges h=10")
- Mignon nozzle with assembly instructions
- Oil bath filter

3. UNPACKING

- 1. 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 permit 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.



4. 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.



5. PRODUCT DESCRIPTION

The Ultrafiller Pomodoro filling machine is inteded for the semiautomatic filling of bottles with liquid foods.

It can be used for:

- Beer
- Wine
- Spirits
- Vinegar
- Cider
- Oil
- Non viscous liquids

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

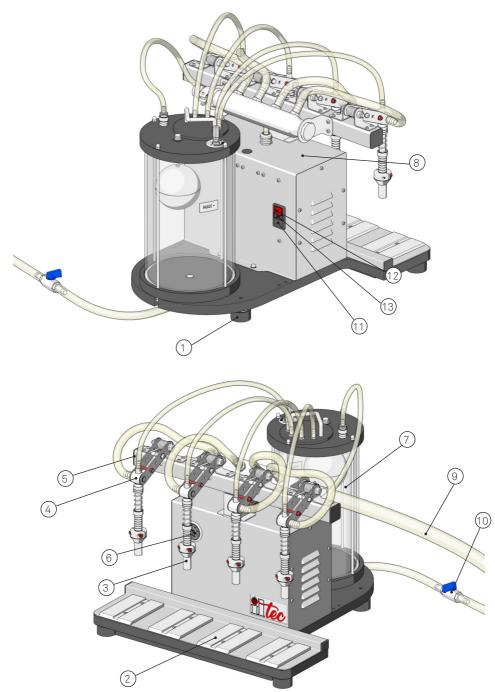


The maximum liquid temperature must be lower than 80°C.

The filling machine is made up of the following main parts:

- 1. Support feet
- 2. Bottle support surface
- 3. Filling nozzle
- 4. Articulated arm
- 5. Nozzle support unit with adjustable height
- 6. Vacuometer
- 7. Tank for liquid discharge
- 8. Vacuum adjustment valve
- 9. Product supply pipe
- 10. Discharge tap
- 11. Power cable connector
- 12. ON/OFF switch
- 13. Fuse







6. TECHNICAL FEATURES

MODEL	Ultrafiller Pomodoro 2	Ultrafiller Pomodoro 4	
Number of nozzles:	2	4	
Power supply:	110 V 60 Hz o 230 V 50 Hz		
Dimensions:	330x550x420	500x550x420	
Weight:	19,2 kg	25 kg	
Protection degree	IP:	20	



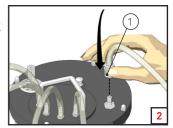
7. MACHINE START

POSITIONING

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

Make sure the machine is properly levelled. If not, adjust it. Place the tap in its seat on the tank.

Make sure the pipe with the quick clamp "1" is connected; otherwise, connect it to the tank (see pict.2).



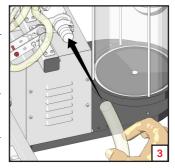
DELIVERY PIPE CONNECTION

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 tank for liquid discharge is in its correct position.

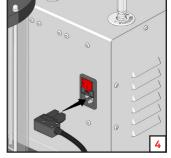


POWER SUPPLY CONNECTION



Before connecting the filling machine to a power source, check that the mains voltage matches the one shown on the machine identification plate and 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).





!\ WARNING

Before using the filling machine, carry out the flushing operations described in chapter 9 (page 13).

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

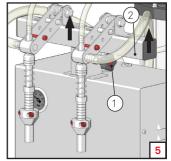


8. ADJUSTMENTS

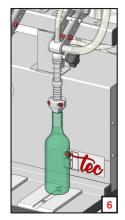
NOTE

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

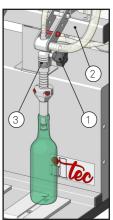
Loosen knob "1" and lift the nozzle support unit "2" completely, then tighten it (see pict. 5).



Put a bottle under one of the nozzles (see pict. 6).



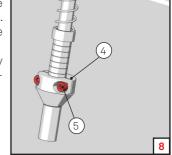
Loosen knob "1" and lower the nozzle support unit "2" until reaching piston "3", then tighten knob "1" (see pict. 7).



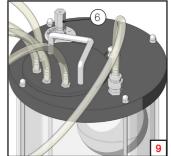


To change the maximum level of liquid in the bottle, change the position of collar "4" after loosening Allen screws "5" (see pict. 8). If the collar is not properly attached to the nozzle, use the provided hexagonal wrench to tighten it.

By lowering the collar, the filling level can be raised, while by lifting it, it can be lowered. By moving the collar, it could be necessary to repeat the adjustment in the previous point.



Adust the bottle filling speed by means of valve "6" (see pict. 9). The maximum filling speed is reached when the valvole is completely closed. To reduce such speed, unscrew valve "6". The recommended reference pressure is 0,3-0,4 bar.



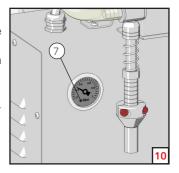
NOTE

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

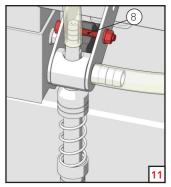
This value can be read through the vacuometer "7" located on the front part of the filling machine (see pict. 10).

NOTE

To carry out the flushing operation, valve "6" must be completely closed (maximum flow rate).



Make the nozzle rotation softer or harder by means of screw "8" (see pict. 11).





9. FLUSHING

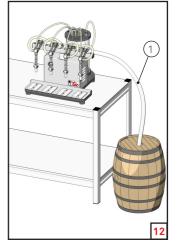
Before using the filling machine with the desired product, flush it by using drinkable water at room temperature.

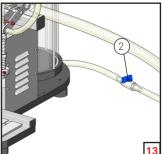
This operation allows any residue or dust to be removed from pipes, ensuring the good quality of the processed product.

! WARNING

Do not use soaps and/or foamy products.

- 1. Put delivery pipe "1" into a tank containing water at room temperature (see pict. 12). The container must be placed under the machine bearing surface.
- 2. Check that the discharge tap "2" located under the tank for liquid discharge is closed (see pict. 13).
- 3. Connect the machine to the power outlet.
- 4. Turn the filling machine on by pushing the proper button.
- 5. Carry out the proper adjustments as shown in chapter 8.
- 6. Put a bottle under each nozzle and and fill them checking that for each station a part of the liquid is discharged into the discharge tank.
- 7. Carry out several fillings to make sure water passes through each pipe.





NOTE

Inside the tank there is a float that lifts and allows air to enter into the tank and stops the filling machine operation.

Make the tank reach room pressure by disconnecting the quick coupling (see pict. 16) placed on the tank.

Refer to paragraph 11 to empty the tank.



10. FILLING OF BOTTLES

After carrying out the necessary adjustments and the flushing, it is possible to fill bottles.

- 1. Make sure the collection tank is completely empty.
- 2. Follow the points in paragraph 9 placing pipe "1" (see pict. 12) in the tank containing the fluid to be transferred.
- 3. Turn the main switch to 1.
- 4. Place an empty bottle under each nozzle (see pict. 14). After reaching the set level, the product will flow automatically to the collection tank. Remove the bottle to avoid product waste.
- 5. Put the next bottle.



Place the bottle carefully to prevent it from being damaged.

NOTE

Check each 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 9).

11. TANK EMPTYING

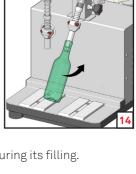
Into the recovery tank there is a float that works as a safety device. The float stops the filling machine operation if the maximum level is reached.

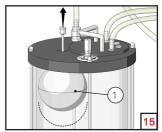
In such a case, it is necessary to empty the tank by doing as follows:

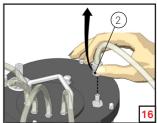
- 1. Turn the filling machine off by turning the main switch to 0.
- 2. Disconnect the machine from the power outlet.
- 3. Remove vacuum from the system by lifting float "1" (see pict. 15).
- 4. Release the quick coupling (see pict. 16).
- 5. Open the discharge tap "3" and collect the product inside the tank (see pict. 17).
- 6. Close the discharge tap "3".
- 7. Fit the quick coupling "2" again, connect the machine to the power outlet, start the machine and carry on working.

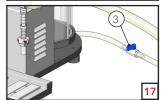


If liquid inside the tank exceeds mark "MAX-" and the float does not lift, turn the machine off immediately and empty the tank. No liability will be assumed if the machine is used incorrectly.











12. MAINTENANCE

CLEANING



Before carrying out any intervention, make sure vacuum is eliminated by the system (vacuum indicator shows "0" bar) and 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 9).

Then clean and dry the machine throughly.



Do not use soaps and/or foamy products.

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

FUSE CHECK AND REPLACEMENT

- Turn the ON/OFF switch to 0 and disconnect the machine from the power outlet.
- 2. Open the small box under the ON/OFF switch.
- 3. Extract the box, check the fuse conditions and, if necessary, replace it with another fuse with the same characteristics.





TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	PROPOSED SOLUTIONS
The filling machine does not turn on	No power supply	Make sure the machine is supplied with power
	Incorrect electrical connection	Make sure that the power cable is properly connected
	Machine in depression	Turn the switch to 0; lift the float until the machine reaches atmospheric pressure, then make sure the vacuometer shows "0 bar". Turn the machine on again and make sure depression occurs inside the machine.
	The fuse in the plug might be burnt	Check the fuse. If burnt, contact the technical support to replace it
The machine is on but the bottle	The quick release is not connected	Connect the quick release and turn the machine on again
is not filled	Lifted float	Empty the liquid disposal tank and turn the machine on again
	The tank discharge tap is open	Close the tank discharge tap and turn the machine on again
	The suction pipe is not con- nected to the demijohn or it is connected to its bottom	Adjust the position of the suction pipe so as to keep it inside the suction tank but at a proper distance from its bottom
	The adjustment valve is completely open	Close the adjustment valve completely by turning it clockwise; after depression stabilizes, carry out the adjustment according to needs.
	Incorrect height adjustment of the nozzle support	Adjust the height of the nozzle support following the instructions provided in chapter 8
Bottles are filled too slowly	Nozzle not properly lifted	Check the nozzle adjustment and, if necessary, adjust their height again (see chapter 8)
	The disposal tank is full	Empty the tank: turn the machine off, disconnect it from the power outlet, remove the quick release then open the discharge tap
	The vacuum adjustment valve is too open	Adjsut the valve to obtain a correct working depression
	Chipped bottle neck	Check the bottle and, if necessary, replace it

NOTE

In case the mentioned solutions are not enough and the problems continue, please contact Customer Care.



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 Ultrafiller Pomodoro 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 Ultrafiller Pomodoro 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 Ultrafiller Pomodoro 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 FORFFITURE:

- 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	



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