



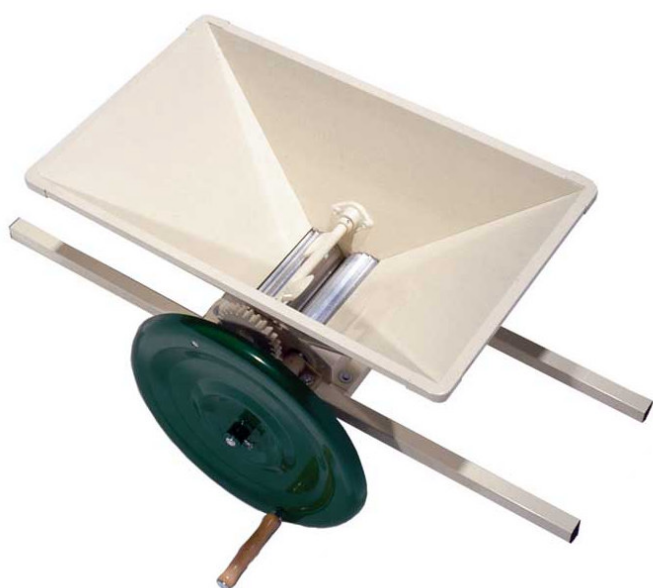
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**Metal Grape Crusher Mod. "CERVINO" – "MINI"
HAND DRIVEN**

USER MANUAL



GENERAL INFORMATIONS

Crushers are used for bulk processing of grapes during harvest in preparation for pressing or primary fermentation. The crushers utilize a set of aluminium rollers that crush and break the skins to release the juice and allow the breakdown of the remaining pulp. An agitator moves the grapes to the rollers to begin crushing.

White grapes are crushed before pressing, while red grapes are crushed for immediate fermentation to maximize yield of tannis and flavors, then pressed after the skins and pulp are broken down by the fermentatin process.

SETUP and USE

1. Preparing the Unit

Before using the crushers, thoroughly familiarize yourself with the operation of the unit. Wash and sanitize the unit including all metal components that will come into contact with the grapes or must. Inspect the unit for loose bolts, debris or items which may hinder the crushing operation. Lubricate all moving parts with petroleum jelly or food grade lubricant and replace all guards and panels before use.

2. Moving the Machine

The unit is provided with handles for two persons to move the unit. For safety, it should be only moved by two persons. Place firmly on stand if provided, or use a stable base.

3. Setting - Up the Machine

Place a sanitized vessel (bucket or bin) below the drain to collect the skins and juice.

Adjust the rollers (if required) to allow the grape skins to be broken and gently squeeze the fruit to release the juice. The adjusting bolts for the rollers should be adjusted uniformly to maintain parallel alignment of the rollers, that is, each turn of the bolt on the right side should be matched with a turn of the bolt on the left side.

4. Using the Machine

Remove all vine leaves before crushing. Feed the grapes into the hopper at a uniform rate. Do not over fill the hopper, as the stems may be forced through the rollers into the must.

Work in a steady and continuous pace to allow the stems to be expelled from the hopper and to minimize the risk of oxidation to the final processed juice. Sulfite as recommended for the correct volume of must.

Do not put hands or other objects into the hopper while machine is running, as severe injury may result.

5. Washing and Storage of the Machine

The unit should be washed after the end of each day's run. After final processing, thoroughly wash the unit in clean water. Allow to thoroughly air dry prior to storage.

Lubricate all moving parts with petroleum jelly or food grade lubricant.
Cover and store in a dry environment

RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE