





MAINTENANCE PROGRAM

Maintenance program

30	Spare part code	Qty	Labour (6 months	12 months	18 months	24 months	30 months	36 months	42 months	48 months
KIT of 8 locking gaskets	VV8KIT8JOIBLO	1	25'	Y	\	Y	\	\	\	<	Y
KIT of 8 strainers	VV8KIT8CRE	1	5'	Y	Y	Y	Y	Y	Y	Y	Y
KIT of 8 plunger tubes	VV8KIT8TUBPLO	1	50'		\		\		>		Y
KIT of 8 tap pipes	VV8KIT8TUYROB	1	30'		\		Y		>		Y
Cleaning of condenser coil		1	10'		\		\		\		Y
Operating controls	③	1	20'	Y	Y	Y	Y	Y	Y	Y	Y

each 6 months = $50' \rightarrow 1$ service engineer each 12 months = 2h20' in total $\rightarrow 2$ service engineers 1h40' real

Operating controls: ☐ Check the power cord and the power supply (socket is earthed and the installation is protected by a differential circuit breaker 30 mA) ☐ Check the air circulation around the unit (with a minimum space of 50 mm) and an aeration grid above the condenser if unit is built in ☐ Check the correct inclination of the unit, tilted slightly to the rear (2 to 3°) to allow condensates to be drained ☐ Check the correct sealing of the doors gaskets ☐ Check the pressure setting of the pressure regulator of the nitrogen bottle: => Ok if value is between 0,6 and 0,8 bar maximum (between 9 and 12 Psi) ☐ Check the inflow nitrogen pipe and its installation (no leak) on the nitrogen pressure regulator ☐ Check the installation of the nitrogen pressure regulator on the nitrogen bottle (no leak) ☐ Install a bottle of wine filled with water on any position, serve a glass in the graduated cylinder => If volume served = requested volume +/-5% OK, if not readjust the calibration ☐ After replacing the different parts, switch to manual mode and install a bottle of wine filled with lukewarm water on each tap. Pour the whole bottle in order to rinse the circuit. For each bottle check the correct operation of the 3 buttons. Once the bottle is empty, hold down a button to dry the cleaning water from circuit with nitrogen ☐ Clean both compartments with a soft rag and warm soapy water ☐ Clean HMI touch screen with soft rag damped with windscreen washer product ☐ By access in the maintenance menu on HMI screen: o Check the operating temperature of both compartments according to the settings of the Customer: => OK if temperature display =+/-1 °C (closed door with a 5' time) o Check the operation of the fan in the left compartment, the one in the dividing wall and the 2 condenser fans o Activate and check the functioning of the heating element ☐ IMPORTANT : Validate the date of maintenance in the menu



Nota Bene: Make sure that the Customer carries out daily cleaning on the appliance in order to guarantee the quality of the wines (possible checking of last cleaning dates in the maintenance menu)