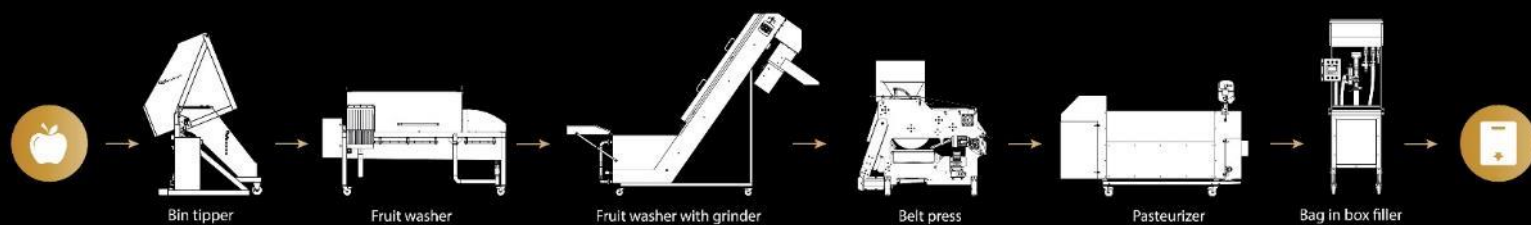


ROCKET

Original Instruction Document

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INFORMATION ABOUT MANUFACTURER

Manufacturer: UAB ProFruit Machinery

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1.1. Warning signs

There are special warning and prohibition signs put on the machines which are meant to inform the user about danger and keep everyone – people and machinery – safe at all situations. The meaning of each sign is described below.



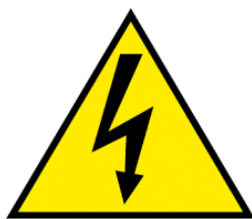
Water-repellent apron.



Protective gloves



Protective footwear



Control console
High voltage



Hot surface
Risk of getting burned

2. GENERAL REQUIREMENTS

General instructions:

- Ambient air temperature +8...+35° C.
- Relative humidity (when temperature +25 °C) up to 70%.
- Atmospheric pressure, kPa 84-107.
- The Law on Occupational Safety and Health of the Republic of Lithuania, the General Provisions and Safety Instructions for the Use of Work Equipment and the Laws on Occupational Safety and Health of the European Union must be observed while using the machine.

Pasteurizer- filler ROCKET

Pasteurizer- filler Rocket is used for the pasteurization of juice and other liquid products and filling it to bottles or bag in box packaging. The machine has a built-in heating boiler. Inside of it there is a tubular heating spiral made from stainless steel. The liquid comes into the tubular spiral which is surrounded by hot water. The heat from the water heats up the liquid immediately and eliminates the bacteria. If the boiler temperature rise more than set, an automatic temperature sensor turns off the heaters.

Capacity: 150 – 200 l/h

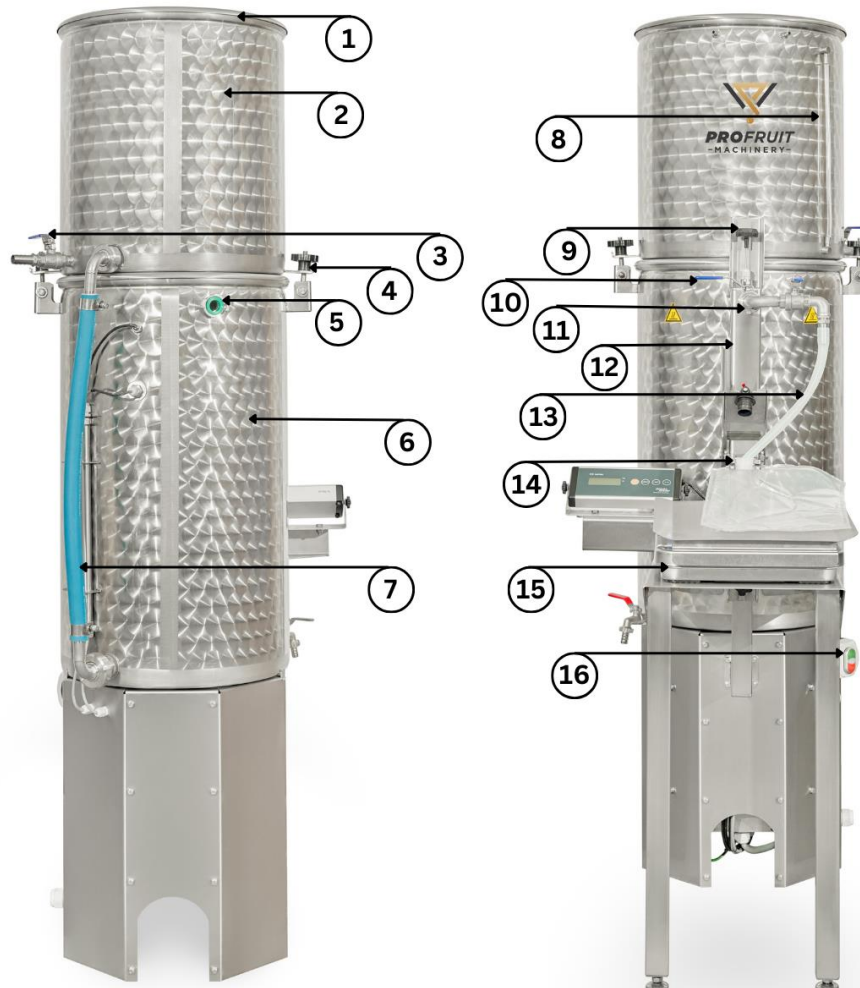
Maximum heating temperature – 90 °C.

- A tubular spiral made of stainless steel.
- Spiral is integrated into the boiler which provides saving of space and prevention of heat loss when pumping the water into external heat exchanger. This saves the heating energy up to 15-20%.
- Pasteurizer has an automatic water temperature control with a digital thermostat.
- Manual product temperature monitoring.
- Fast and easy cleaning.

Attention! It is mandatory to wash off the device before starting it for the first time.

It is important to eliminate any manufacturing residues and the dust which has built up on the surface, taking care not to wet the electrical parts and keeping the power supply cable disconnected.

Machinery specification and drawings



1. Juice tank cover
2. Juice tank
3. Juice tank drainage
4. Locking knobs
5. Water overspill outlet
6. Water tank
7. Juice feed hose into tubular heat exchanger
8. Level hose
9. Digital thermometer (displays juice temperature)

10. Ball valves for flow and temperature control
11. Juice outlet/washing ball connection
12. Filling table holder
13. Filling hose
14. Bag gripper (If with bag filling head)
15. Bag filling table with scales or Bottle holding table (if with bottle filling head)
16. System start/stop button

Preparing the hot bottling unit

1. Remove and rinse out the juice container (1).
2. Fill the water container (5) through the tap with clear water until the level reaches 1 cm under the top edge of the water overspill outlet (5). If preheated water is filled in, the water bath reaches the required temperature faster.
3. Place on the juice container and secure it in position using the locking bolts (4) supplied.
4. Connect the juice feed hose (7)

Setting up the bottle height

- Slide a bottle onto the filling valve and place on the holding plate. The vent opening of the filling valve must be free so that the air present in the bottle can escape during the filling process. The bottles are filled up to the top edge of the vent opening.
- If the bottle cannot be placed on the bottle holding plate or the vent opening on the filling valve is not free, adjust the height to the bottle holding plate accordingly.

Working with the hot boiling unit

- Prior to filling, preheat the bottles to 40-60 C. This reduces the risk of glass breakage.
- For large juice amounts, it can also be filled directly from the juice tank with pump. You can use juice tank drainage (3) connection for this.
- The temperature on the digital thermometer displays the actual filling temperature of the juice.

Assembly, connection and installation of the machine

Steps to accomplish in order to start working with the machine:

- **Step 1.** Fill the system with water. Fill water descaling liquid according to producer manual. Water tank is 70L. Check the water level manually until level float is covered and heating tank is full.
- **Step 2.** Fill the buffer tank with juice. You can use bucket or an external pump to supply juice into buffer tank. Before filling, tank should be at least half full.
- **Step 3.** Connect power supply and press start button to start the heating process. Supply is 3/N/PE 20KW, 400V 30A. Machine won't start if there won't be enough water level.

- **Step 4.** Wait for product temperature to rise until desired level. Monitor the juice temperature manually by checking digital thermometer(9).

Instructions for using the machine.

Bottle filling

- **Step 5.** Set the bottle filling table position according to your bottle dimensions.
- **Step 6.** You can also adjust filling nozzle rubber gasket position with a fixation ring to set until what level bottle is filled.
- **Step 7.** Place the bottle into filling nozzle, open the valve and fill it. When filling first bottles, wait around 10-20s so the system will fill up.
- **Step 8.** After you fill it, remove the bottles and close the valve.

Bag in box filling

- **Step 9.** Remove the bottle filling nozzle and bottle table.
- **Step 10.** Place the bag in box filling table, scales, and filling head into place.
- **Step 11.** Turn on the scales (can work on a cable or batteries).
- **Step 12.** Place the bag into bag holder, remove the cap, wait until desired temperature is reached, open valve and start filling.
- **Step 13.** When scales will show desired weight, close the valve, close and remove the bag.

Scales are installed only for inspection purpose!

To exactly measure the weight, bag must be removed from bag holder and put on scales without any obstacles.

The workplace of operator

- The pasteurizer is controlled by one person.
- The workplace of an operator is in front of the control panel.

Washing

- **Step 14.** Remove the buffer tank. Wash and rinse it manually by water stream.
- **Step 15.** Unscrew inlet/outlet connections to spiral. Put in the washing ball and connect water or air supply to wash the spiral. Repeat the process until spiral and water is clean.
- **Step 16.** Assemble everything back into place.

Pasteurization process

- The liquid from your separate liquid tank enters the machine by filling the juice tank (2)
- The liquid is heated by the hot water.
- The pasteurized liquid comes out through the juice outlet (11)

Conditions for using the machine

- The machine, its workplace and ground must be kept clean, neat and properly lit at all times when using it.
- A higher than 2 m room or using area is required.
- The area around the machine needs to be empty so machine would not be bothered with any interference.
- The machine is operated by one person who has passed his training with the machine and is familiar with all the instructions and risks.
- Flat, stable and solid ground is needed for machine, the ground must hold 200 kg weight. This stable ground is always obligatory: when using the machine, during transportation, assembly, dismantling, testing, foreseeable failure or non-usage periods.
- When transporting, lifting or storing the machinery the client is obligated to assure its safety and proper fastening.

Safety requirements

- if some machinery failure, obstacle, accident, emergency or any other dangerous situation happens it is obligatory to stop, shut down the machinery immediately or operate equipment depending on the situation in order to avoid or eliminate dangers.

- The machinery can be operated only by a person who has passed his training for machinery and is familiar with all the machinery instructions and risks. The person must also be in proper physical and mental state and not be affected by any substances that could interfere with normal functioning (such as pharmaceuticals, drugs, alcohol etc.).
- It is prohibited to do any activity with the machine during its working process (such as washing, transporting etc.).
- It is prohibited to wet or pour any liquids onto the central control box and engines.
- Every time before using the machine the operator must carefully inspect the machine, check if all the parts and electrical buttons are in place and working properly as well as examine if the equipment meets all the safety requirements and is prepared for normal work.
- The main control panel and engines can be fixed, repaired or changed only by the manufacturer or its approved repairing company. All the engineering and electrical works must also be performed by the manufacturer or its approved repairing company.

Warnings

- It is prohibited to use liquids that could damage the machine or its parts. It is prohibited to pasteurize and use any liquids that are too thick, that are not suitable for pasteurization, that are not properly processed (not filtered, contain thick particles) and are dangerous to the machine, environment and/or the other people. All the liquids that the client wants to pasteurize with this machine must be previously discussed with the manufacturer. If the manufacturer advises not to pasteurize some liquid and the client still uses it, all the machinery warranty service is automatically terminated and the client takes all the responsibility for the actions and consequences.
- Rocket manufactured and most suitable to pasteurize apple juice. If the machine is used for other liquids, the efficiency of the machine can differ. Depending on the liquids, additional action may be required in order to ensure the smooth work process (i. e. to use slower pasteurization mode, pay closer attention to the washing of the machine, etc.)
- It is forbidden for any people to touch, lean on or have contact in any way with the working machine, its parts, the products that are being processed or other dangerous parts because of the risk of injury. Only actions that are necessary for a proper work with the machine are allowed.

- All machinery parts, buttons and operational details must be used according to their purpose.
- Any arbitrary adjustment, repair or other mechanical modification of the machine by a non-manufacturer will result in termination of the warranty service.
- It is prohibited to climb or put things on the machine at all times.
- The machine can only be washed, lifted, transported or otherwise operated after it was switched off completely.
- The machine only works properly when all its parts are properly attached.
- The manufacturer produces and prepares the machine based on all machinery requirements and the client's needs. Changing and mechanically adjusting any machinery settings without manufacturer or its approval is prohibited.

Residual risks

CAUTION. ALL SURFACE OF THE MACHINE IS HOT. RISK OF BURN. ALL PROCESS SHOULD BE DONE WITH HEAT

RESISTANT GLOVES AND CLOTHES.

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Precautionary directions

- Before using the machine, the operator must inspect the machine for defects and meet all safety requirements. If discrepancies are found, do not use the machine until they have been eliminated.
- It is recommended to remain attentive around the machine and to keep a distance from the machine and its parts when it is not necessary.
- If the situation requires contact with parts of machinery that are hazardous to health or dangerous to environment, additional precautions must be taken: consultation with the manufacturer, usage of other equipment or tools, wearing protective gloves and other actions depending on the situation.
- It is recommended to wear clothing and footwear that is non-slip, water resistant and is appropriate for work. To reduce the risk of sound during work, it is recommended to use sound-insulating headphones.
- It is recommended to follow all additional safety requirements in order to stay safe and prevent any injuries.

Transportation of machine

- Pull out the main plug.
- Empty the juice container (1). To do so, open the juice outlet tap (10).
- Empty the water bath. The outlet tap is located underneath on the bottom of water container.
- Detach the filling valve venting hoses from the juice container
- Detach the feed hose (7) from the water container. Hold a collecting container under the feed hose connection and the hose in order to collect any remaining juice. The hose can then be detached from the juice container.
- The locking bolts can now be pulled out and the juice container taken off.
- The hot bottling unit is now ready for transport.
- Do not move the hot bottling unit using a forklift – danger of tipping!
- The machine is transported by truck.
- The machine is transported in one piece without separating its parts (exception above)
- During transportation the machine must be secured in such a way that its components are not damaged and the machine itself remains stable during transport.
- When transporting and otherwise moving or changing the position of the machine it must be done after it had been completely switched off, emptied and securely fastened.
- The machine has to be put straight on the horizontal ground during transportation.



Machine operation in case of risk

- In the event of accident or emergency operate the machine depending on the situation: stop, shut it down, return to a safe or less dangerous position immediately and eliminate the danger.
- If the machine breaks down, switch off the machine and evaluate the failure. If the failure cannot be eliminated by yourself (such as removing the dirt, other obstacles) or it is dangerous, contact the manufacturer for warranty service, if the warranty service has expired, apply for repair.

- In case of jammed machine assess the situation, inspect the jammed part of the machine and try to solve it if there is no danger. Depending on the situation try restarting the machine or contacting the manufacturer for warranty service or repair.

Adjustment and maintenance of machine

- Inspect machine parts before every use, regularly check machinery.
- Wash the machine regularly (after each shift).

Troubleshooting

Troubleshooting must only be carried out by an authorized and qualified person, with the right and appropriate skills and training for the job.

Disturbances / error	Possible reason(s)	Remedy
Machine does not function	Phase missing Phase swapped	Have an electrician to check this
Machine not starting		Check if there is enough water in the heating tank.
Liquid does not flow into the filling valve		Check if there is enough juice in the tank and valves are open
Scales does not work		Check if there is electricity or batteries connected.
Temperature is not rising.		Check if there is enough water in the water tank. If yes – have an electrician to check if heating elements are intact.