50 ltr.

Translation of original

Operating Instructions
for
Pressure Cask

Item No.: 47014

Issue January 2020

TABLE OF CONTENTS

1 GENERAL INFORMATION 3
2 SAFETY INSTRUCTIONS 4
3 GENERAL INFORMATION 4
4 INTRODUCTION OF THE PRESSURE CASK 5
4.1 Components and scope of supply 5
4.2 Technical data 5
4.3 Prior to first use 6
4.4 How to set up the pressure cask 6
4.5 How to transport the pressure cask 6
4.6 How to clean the beverage cask 6
4.7 How to store the pressure cask 6
5 HOW TO WORK WITH THE PRESSURIZED BEVERAGE CASK 7
5.1 Connection of the pressure reducer: 7
5.2 Connection of the gas bottle: 7
5.3 That's the way to bring gas into the cask 8
5.4 Replacing the gas bottle: 8
5.5 Maintenance/Inspection: 8
6 RANGE OF APPLICATION 9
6.1 Sweet cider with any desirable alcohol level 9
6.2 Low-alcoholic sweet cider 9
6.3 Containers that keeps your fermented beverage fresh 10
6.4 Soda water/carbonated mineral water 10
7 TROUBLESHOOTING 11
8 WARRANTIES/PROCEDURE 11
9 EU-DECLARATION OF CONFORMITY 13
10 OPERATING INSTRUCTIONS FOR SAFETY VALVE 14

1 General information

Dear Customer,
You purchased a new product from Speidel. Thank you very much for your trust. When it comes to our products, quality and functionality are of our primary concern.

Intended use:
This pressure cask was designed and manufactured to produce and store all kinds of sweet cider, in particular unfermented juices. Fermentation itself or exterior pressure prevents or slows down further fermentation, which keeps the juice/cider sweet or makes it sweeter. Furthermore, it can also be used for the optimal storage of fermented juices such as wine and fruit juices. The cask is not intended for and not suitable for the storage of aggressive media or other fluids.

Operating instructions:

In order to ensure your new pressure cask will work reliably and safely from the first time you use it and throughout its entire operating life, we have written these instructions. Please read them carefully before using the product for the first time. If you follow these tips and instructions carefully, the unit will work to your utmost satisfaction and will last you for a long time to come. Should you decide to pass this product on to a third party, please ensure to hand over the operating manual as well. To ensure, that you will enjoy your newly purchased grinder, please observe the following safety and operating instructions.

Declaration of Conformity
We, SPEIDEL Tank- und Behälterbau GmbH, herewith declare that the "Pressure cask" referred to in these instructions to which this declaration relates, conforms with the European requirements for food items and the Pressurised Equipment Directive 2014/68/EU.

Manufacturer:
Speidel Tank- und Behälterbau GmbH
Krummenstrasse 2
D-72131 Ofterdingen
Germany
www.speidels-hausmosterei.de
www.speidel-behaelter.de

2 Safety instructions

Please consider the following instructions:

- **Risk of suffocation!** Only operate the pressure cask and it's ancillary equipment in well ventilated rooms in order to prevent the risk of suffocation caused by escaping CO_2 (e.g., when bleeding the pressure relief valve).
- The pressure cask has been designed for a maximum 10 bar! The pressure relief valve has been set to a maximum pressure of **10 bar**. If the pressure is exceeded, the valve opens and gas will escape.
- The greatest possible care must be taken when working with or around any pressurised equipment (e.g., cask, pressure reducing valves, gas bottles, etc.).
- Never store pressurised vessels in direct sunlight or operate these vessels inside excessively hot rooms.
- When working with gases, a pressure reducing valve must be used that is set to a maximum operating pressure of 10 bar. You may purchase an CO_2 pressure reducing valve from us.
- Do not use the pressure cask as pressure reservoir or buffer vessel for gases with high pressure thresholds/changing pressure loads, as is the case when constantly filling and emptying cycles are being used.
- Individual components require merely a tight fit. Never use excessive torque!
- Do not use any tools to tighten the tap (A). Simply tighten all screws manually.

- **Risk of injury!** Never remove the tap (A), the blind plug (0) or the coupling unit (1) while the cask is pressurised.
- The product shall only be used as stated in the description of its intended use, and while technically safe and in flawless condition. Please ensure the units safe condition prior to any use.
- Carefully read the operating instructions of the pressure cask and how to use the pressure reducing valve.

Children and frail users:

- **Risk of suffocation!** For the safety of your children, please remove or keep all packaging material (cardboard, Styrofoam, etc.) out of their reach.
- This cask and its accessories are not intended for the use by persons (including children) with limited physical, sensory, or mental capabilities and shall not be operated by persons lacking experience and/or knowledge about the equipment. Unless, however, such person is supervised by another person who is familiar with relevant safety regulations, or the personnel has been instructed on how to operate the equipment properly.
- If children are present, they must be under constant supervision in order to ensure they remain out of harm's way and do not play with the cask.

3 General information

- Experts recommend CO_2/carbon dioxide as application gas. Therefore, SPEIDEL offers only accessory fittings for the use with carbon dioxide. For applications 1-3, any gas used in the gastronomy can be used. However, you will need a special pressure release valve and a different type of gas bottle. Please contact your gas specialist.

- If purchasing a CO_2 bottle, a TÜV inspection is required every 10 years. Please contact your gas specialist.
- To refill any gas bottle, we highly recommend contacting you local gas specialist. You may also have your gas bottle refilled at a specialised beverage supply firm.
- If using CO_2 for pressurisation, please ensure that the gas bonds with the beverage and carbonic acid is formed. If you remove the gas supply, the pressure inside of the cask will be reduced (this is a natural reaction when carbonic acid forms in the beverage).
- When tapping the average, foam will be generated. Therefore, it is recommended to use a mug with a large belly and opening.
- Never fill the pressure cask to its rim. Always leave at least several centimeters of air space from the top.
- Use the tap carefully! Larger or coarse pieces of fruit should be filtered out after pressing and before filling the cask.
- Ensure to keep oxygen out of the pressure cask.
- At the underside there is a break point. It cracks if the pressure control valve did not open. It is not a fault at the pressure cask but an additional protection.

4 Introduction of the pressure cask

4.1 Components and scope of supply

Basic equipment:

- Stainless steel pressure vessel (unpacked)
- Tap (A) (in carton) consisting of: stainless steal threat with seal, pressure gauge (0 to 15 bar), certified safety valve, stainless steel riser pipe for top discharge with ball valve, optional blind plug for gas set.

Accessories:

- Gas set consisting of coupler unit (1) , connecting the cask's threaded connection and hose; hose (2), quick-release (3) to connect between hose and pressure relief valve, seals (Order No.: 47015)
- Pressure relief valve for CO_2. (Order No.: 47057)
- 2-kg gas bottle (CO_2/carbon dioxide). (Order No.: 47058)
- Cleaning brush, with drill attachment (Order No.: 47009)

4.2 Technical data

Cask dimensions:	Ø40cm x H54cm
Dimensions incl. installed fittings	Ø40cm x H83cm
Weight:	12.0 kg
Weight incl. tap:	13.5 kg
Max. operating pressure	10 bar

4.3 Prior to first use

Prior to its first use, ensure to clean the cask and the tap one more time – refer to Chapter "Cleaning instructions for the pressure cask".

4.4 How to set up the pressure cask

Prior to its use, the pressure cask must be placed on a solid, stable, and level base frame. Please note that the pressure cask can weigh up to 60 kg while filled. Avoid an unsteady base frame. The room should be well ventilated and high temperatures or direct exposure to sunlight should be avoided.

4.5 How to transport the pressure cask

The beverage cask must only be transported after it has been depressurized. In order to prevent damage, the cask must be secured properly during transport.

4.6 How to clean the beverage cask

Please remember: hygiene is number one!
Only if you sterilize the cask and the tap inside and outside immediately prior to filling the vessel can you be awarded with a delicious beverage. It is of utmost importance to clean the vessel properly the first time. Hygiene is important to guarantee your success. Therefore, SPEIDEL offers a cleaning brush that allows you to keep your pressure cask spick and span.

When you are cleaning the vessel for the first time, use hot water to rinse it several times. Use the brush (supplied) to clean the tap. Once the pressurised beverage cask has been emptied, it must be cleaned thoroughly. Never let any remains become sticky and adhere to the inside/outside of the vessel. Before refilling the vessel it may remain under residual pressure; however, thorough cleaning shall always take place prior to the refilling process.

Use commercially available cleaning agents to clean all stainless steel parts. Do not use abrasive cleaners or sponges and brushes that may cause scratches. Please ensure to remove all cleaning agent residue and rinse the pressurised beverage cask properly.

Moreover, we also recommend to use baking powder as cleaning age. Fill the vessel with water. Add 1 to 3 packages of baking powder. Use the tap to close the cask and let it sit for 1 to 2 days. Subsequently, rinse thoroughly.

These recommendations and instructions have been determined during numerous tests. Those values are based on experience; however, we cannot provide any guaranties. Never use chlorine or cleaning agents containing chlorine; it will damage the stainless steel.

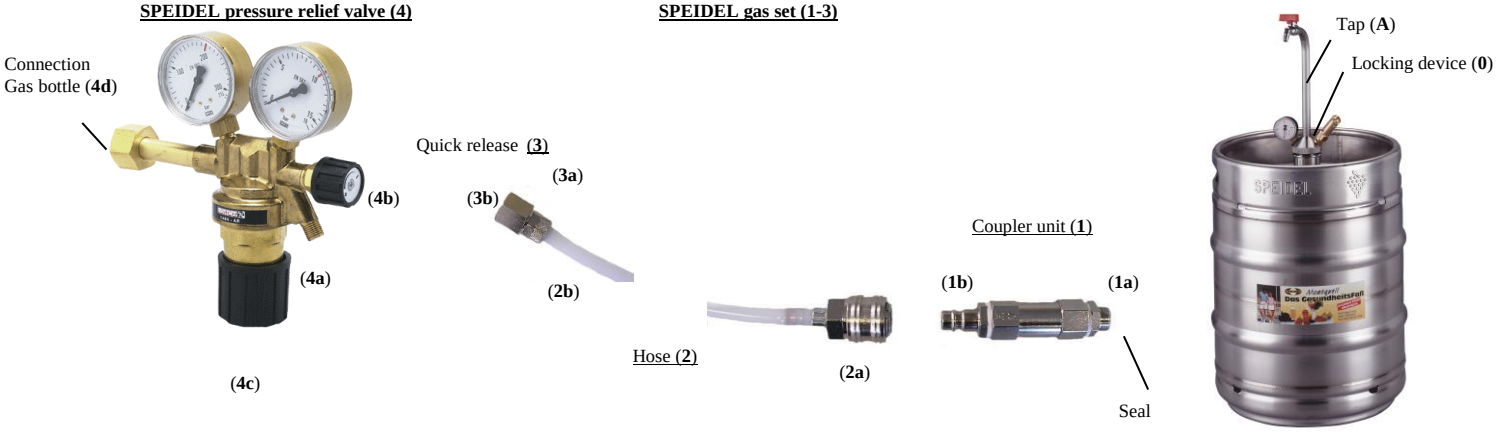
Before opening the beverage cask, ensure the vessel has been depressurized

4.7 How to store the pressure cask

The pressurised beverage cask must be stored in a dry place. Avoid any contact with ferrous or corroded equipment.

Only operate the pressurised beverage cask and its ancillary equipment in well ventilated rooms in order to prevent the risk of suffocation caused by escaping CO_2 (e.g., when bleeding the pressure relief valve).
Never store pressurised vessels in direct sunlight or operate these vessels inside excessively hot rooms.
Keep children away from all gas fittings, pressure relief valves or gas bottles.

5 How to work with the pressurized beverage cask



5.1 Connection of the pressure reducer:

(For use with a CO_2/carbon dioxide gas connection)

1. The following additional equipment is required: SPEIDEL gas set, pressure reducer (adjustable from 0 - max. 10 bar) and lockable gas bottle with the respective gas for application (carbon dioxide), see accessories.
2. Make sure that the pressure cask is not under pressure anymore.
3. Remove the blind plug at the lock (0) from tap (A) with a socket wrench, size 6.
4. At the lower end (1a), screw the coupler unit (1) with the seal into the lock (0) of the tap (A).
5. Attach the hose's threaded connector (3b) to the exit port (4a) of the pressure reducer.
6. Connect the quick release of the hose (2a) to the male coupling (1b).
   Simply press in – done!
7. The other end of the hose (2b) is pre-assembled with the threaded hose connection (3a).

5.2 Connection of the gas bottle:

The gas bottle has to be secured against tipping or falling.
The use by unauthorized persons has to be prevented.

1. Connect the pressure reducer (4d) with the correct gas bottle.
2. Make sure that all components are attached correctly and safely, the whole system has to be dense.

3. Before every filling process, the regulating valve of the pressure reducer (4b) has to be put into position “ZU” (Closed) and the operating pressure set screw (4c) removed totally; this will prevent immediate pressure build-up.

5.3 That’s the way to bring gas into the cask

Make sure that the gas bottle is connected properly. Now open the bottle slowly and carefully. You can see the pressure level at the manometer (pressure gauge).
By looking at the manometer you can open the regulating valve at the pressure reducer (4b) and regulate the respective pressure with the pressure set screw (4c). The operating pressure will immediately be displayed at the manometer and the pressure reducer to control.

After the pressure cask has reached the respective pressure, the valve of the gas bottle and the regulating valve of the pressure reducer (4b) have to be closed again.
After that the pressure reducer has to be depressurized again.

Before removal or in case of losing pressure the same way as shown in detail here has to be repeated again.

The pressure reducer is not designed for permanent keeping of pressure and has to be depressurized at the end of the filling process and after every time in use.

5.4 Replacing the gas bottle:

If you would like to remove the bottle, please make sure that the valve of the gas bottle and the regulating valve of the pressure reducer (4b) are closed!
Now, remove the quick release (2a) from the male coupling (1b). The hose, pressure reducer and gas bottle can now be removed from the vessel. A check valve (1) constantly safeguards the pressure inside of the cask.

5.5 Maintenance/Inspection:

- For safety reasons, the pressurized beverage cask must be inspected during regular intervals. Here, compliance with all current national regulations pertaining to the safe operation of pressure vessels is mandatory.
- If the vessel was damaged, immediate inspection is necessary.
- Maintenance/inspection is recommended at least once a year.
- Visible changes such as cracks or other damage are not acceptable.
- All threaded connections must be free of damage, must not show wear and tear and/or contamination.
- The pressure limiting valves must remain clean at all times, as sticky residue is common when handling juices.
- If purchasing a CO_2 bottle, a TÜV inspection is required every 10 years. Please contact your gas specialist.

6 Range of application

6.1 Sweet cider with any desirable alcohol level

Use the pressurized beverage cask without connecting it to the gas bottle or attaching any additional fittings. Thus, the cask can be used without adding any ancillary equipment. **No tools are required! Do not remove the blind plug, item 0.**

- If you prefer a clearer sweet cider with less alcohol content, it is recommended to transfer the juice into another vessel after pressing and keep it there for 3 - 4 hours. This will remove the cloudiness from the juice. Ensure to remove all spoiled fruit prior to the pressing procedure.
- After pressing, or once the must has settled, fill the beverage cask immediately with the respective fruit juice.
- Now, you can determine the alcohol content of the beverage. Once the cask has been filled, immediately close it in order to obtain a sweet cider with less alcohol later on. The longer you keep the cask open, the longer the fermentation will last, and the alcohol level in the beverage will be increased. If the vessel is kept open for 3 to 4 days and subsequently closed, the result will be a much higher alcohol content. Ensure that the juice will not ferment completely, otherwise, the beverage will not be left with a residual sweetness, and additional fittings (see Application 3) will be required.
- As soon as the cask is closed, pressure is generated inside of the vessel caused by the fermentation until this process is stopped on its own. This way, you will always have a fruity beverage. Due to the constant tapping, the alcohol content will change slightly during the course of time. The freshness, however, will always remain.

6.2 Low-alcoholic sweet cider

For the operation of the pressure cask an additional gas set, a pressure relief valve (CO_2), and a gas bottle (carbon dioxide) are required (see 'Accessories'). **To operate the cask with a gas connection, please read the section "Filling the cask with gas properly".**

- When producing a non-alcoholic beverage, particular attention must be paid to hygiene and the quality of the fruit that is to be used. Never use spoiled fruit. The quality of the fruit juice depends on the grade and cleanliness of the fruit.
- It is recommended to transfer the juice into another vessel after pressing and keep it there for 3 - 4 hours. This will remove the cloudiness from the juice.
- Subsequently, fill the pressure cask immediately with the fresh and clean juice.
- In order to prevent potential fermentation, add carbon dioxide at a pressure of 9 bar. After the pressure cask has reached the respective pressure, the valve of the gas bottle and the regulating valve of the pressure reducer have to be closed again. After that the pressure reducer has to be depressurized again. When removing the gas bottle (see "Replacing the gas bottle"), it is normal that the pressure during CO_2 saturation is reduced (this is a natural reaction when carbonic acid forms in the beverage).
- First, you will be left with a non-alcoholic fruit juice. During the course of time, the alcohol content may increase slightly inside the pressure cask, due to the repeated tapping. This is a natural process and cannot be completely remove without additives; however, the high pressure clearly slows down this process.
- Please observe the following: The fresher the fruit, the longer you will be able to keep your juice non-alcoholic.

6.3 Containers that keeps your fermented beverage fresh

For the operation of the pressure cask an additional gas set, a pressure relief valve (CO_2), and a gas bottle (carbon dioxide) are required (see 'Accessories'). **To operate the cask with a gas connection, please read the section "Filling the cask with gas properly".**

- This procedure is widely used in the beverage industry. Carbon dioxide is used in many beverages. Today, even beer brewers and wine makers use carbon dioxide. Carbon dioxide effectively improves the quality of the beverage. During wine production, adding CO_2 reduces the amount sulphurisation required.
- Add any fermented beverage (wine, cider, beer, etc.) to you pressure cask.
- Now, add carbon dioxide and pressurise the cask to 0.5 to 1 bar. The low pressure is sufficient to keep the beverage fresh. After the pressure cask has reached the respective pressure, the valve of the gas bottle and the regulating valve of the pressure reducer have to be closed again. After that the pressure reducer has to be depressurized again.

6.4 Soda water/carbonated mineral water

For the operation of the pressure cask an additional gas set, a pressure relief valve (CO_2), and a gas bottle (carbon dioxide) are required (see 'Accessories'). **To operate the cask with a gas connection, please read the section "Filling the cask with gas properly".**

- Take advantage of your good quality domestic water. Information about the quality and characteristics of your domestic water can be obtained from your respective local authorities.
- Safe you money - and no more lugging heavy cases of mineral water When considering a three-person household and regular usage, the pressure cask including all fittings will pay for itself within approx. one year (depending on daily usage).
- Fill your pressure cask with potable water up to approx. 3 litres less than the total volume. This leaves a greater effective area for the carbon dioxide to react with the water and ensures a faster saturation.
- Subsequently, close the keg and pressurize (9 bar) the vessel with carbon dioxide. After approx. 24 hours the water inside a 50 litre keg will have been saturated and you are left with slightly carbonated mineral water.
- After more saturation (max. 2 days), you may shut off the carbon dioxide supply and properly remove the gas bottle **(see “Replacing the gas bottle”).**
- The colder the drinking water that you're using to produce the soda, the better and faster the saturation occurs.
- As soon as the CO_2 dissolves in the water it is formed into carbonic acid, and the pressure drops to approximately 3 to 5 bar.

7 Troubleshooting

Never repair the cask/fittings yourself; always consult a qualified technician. In order to avoid any kind of danger, components may only be replaced or repaired by the manufacturer, our customer service department, or a qualified technician.

8 Warranties/procedure

Warranty claims are excluded if:

- the information and instructions provided in this operating manual have not been observed,
- the pressure cask and its equipment were operated improperly, handled incorrectly, or were insufficiently maintained. This also includes the proper and approved spare parts, and if operating equipment have not been used as recommended by the manufacturer,
- the pressure cask was used contrary to its intended application,
- existing safety equipment on the keg and its connecting parts or inside the filling and discharging fittings was not used, disconnected or maintained/inspected incorrectly,
- modifications were carried out without the prior written permission of the manufacturer,
- pertinent safety regulations were not taken into consideration during the operation of the pressure cask,
- changes or modification without the express permission by the manufacturer are carried out,
- the pressure cask was modified by unauthorized personnel.

- Only such juices and additives may be stored that do not present a risk of corrosion for the cask itself and its equipment.
- The beverage cask must only be transported after it has been depressurized.
- Only the following equipment components shall be used with the pressure keg:
  (1) pressure gauge,
  (2) pressure limiting valve (safety valve).

Warranties:

- All legal warranty conditions apply. The warranty period for the use by non-commercial consumers is reduced to the regulations applicable to commercial customers, if such non-commercial consumer uses the product - even if only in part - for commercial purposes.
- Any warranty claim presented to us or one of our dealerships must be accompanied by a copy of the purchase order. In order to verify our warranty, please refer to the terms and conditions mentioned below.
- To ensure prompt processing of all warranty claims, discrepancies must be brought to our attention immediately after detection and must be submitted in writing, including a description of the defect and, if possible, photographs should be attached to the claim.
- Warranties do not apply to defects caused by noncompliance with the operating manual, improper handling, or normal wear and tear to be expected of the product. Warranty claims are also excluded for fragile parts or consumables, such as seals,

gaskets, etc. Furthermore, warranty claims are excluded if repairs are performed by personnel other than authorized representatives or dealerships.

Processing:

In the unlikely event that your product requires repair during the warranty period, please contact us, submitting the respective warranty claim. The fastest and easiest option is returning the unit, or presenting a notice of defect to your authorized dealer/representative, or by contacting us directly:

E-mail: **verkauf@speidel-behaelter.de**
or fax to: **0049 – (0)7473 -9462-99**

Please indicate your **complete address** and **contact information.** Furthermore, we require the **type designation** of the equipment under claim, a short **description of the malfunction** (if possible, please include **photographs**), **the date of purchase (copy of the invoice)** and the name of the **dealership** from where you have purchased the new product.

Once we have verified your notice of effect, we will contact you as soon as possible and explain further procedures. Please do not ship the unit as "carriage forward", "freight collect" or by similar shipping methods.

9 EU-Declaration of conformity

EU-Declaration of conformity

According to Pressure Equipment Directive DGR 2014/68/EU, we declare that the following container is in compliance with this directive. Any modification of the container that has not been agreed upon with us nullifies this declaration.

Denomination:	Pressure Cask 50 Ltr. (Art.-Nr.: 47014)
Conformity assessment procedures:	A2
Category as per „DGRL 2014/68/EU“:	II
Involved notified body:	0036
Test report No.:	P-IS-AN1-STG-19-11-2391849-15100222
Certificate No.:	Z-IS-AN1-STG-19-11-2391849-15100222

The object of the declaration described above is in conformity with the relevant Union harmonisation legislation.

Applicable EC directives: Pressure Equipment Directive (DGR 2014/68/EU)

Place, Date: Ofterdingen, 22.01.2020

Manufacturer signature:

Fabian Speidel (Management)

10 Operating Instructions for safety valve

Important Notice Follow the instructions contained in this certificate to install, remove, use, maintain and inspect safety valves. Information Safety valves are designed to protect the system on which they are mounted from overpressure due to malfunctioning of one or more parts of the system. Therefore it works only in case of emergency. Safety valves must be used only with air and group 2 inert gases free from dirt and foreign material. Size and materials used to manufacture safety valves make them suitable for gas types, temperature range, pressure and discharge capacity ratings shown in this certificate. These parameters must be strictly observed. Warning:-Never employ safety valves for uses other than those specified in this certificate. - Before installation, removal, inspection or any other operation always make sure the system on which the valve is mounted is depressurized and at room temperature. - Never unscrew the ring nut (7): this must be used only to test the valve proper operation. Testing procedures and schedule are specified in this certificate. - Never tamper with and/or modify valve pressure rating set by manufacturer. - Never perform any operation on the valve in case of malfunction: contact only the manufacturer. Installation Valves must be installed only by responsible and technically qualified persons who are in good health conditions. Throughout installation phase the system must be depressurized. Before installing safety valves it is mandatory to: - ensure valve and its package are undamaged - make sure that data printed on the valve match the data shown in this certificate. - make sure the valve pressure rating printed on the valve matches or is not higher than the pressure rating of the vessel or system to be protected. -make sure the valve discharge capacity is higher than the one produced by the system to protect. In any case, selecting the type of valve and its technical specifications fall within the fitter's competence and sole responsibility. Safety valves should be connected directly to the vessel and/or system to be protected if possible in a vertical position, Horizontal position is also allowed. The fitting connecting the valve to the vessel to be protected should have the same thread, be as short as possible and must not be throttled to avoid any reduction of the valve discharge capacity. The valve should be installed on a fitting having a larger size than the inlet connection of the valve. The valve should be installed in a dry, accessible place and be protected against shocks, atmospheric agents, liquids and condensates. The area around the valve must be clear to ensure proper air discharge and prevent any possibility of personal injury and damage to properties. The valve stem (4) should be free to move when the safety valve discharges. In case of free discharge and also if connected to discharge piping the valve should be fastened applying only to the hex part of the valve body (1) a dynamometric wrench with a 20Nm torque wrench setting for a diameter connection of 1/4", 30Nm for a diameter connection of 3/8" and 40Nm for a diameter connection of 1/2". Handle with care to avoid any possible distortion that may adversely affect its operation. Use only an Allen wrench, no other tools should be used. If the valve outlet connection is connected to pipes, make sure pipes do not obstruct the discharge outlet at bottom of thread. Pipes must be kept as short as possible so that internal counter pressure does not exceed 10% of the safety valve set pressure. Anchor piping so that its weight does not rest on the valve and/or valve outlet connection. Make sure the valve inlet, outlet and shutter are unobstructed by foreign material, glues, Teflon and the like that may glue the shutter and other operating parts. Prior to replacing the safety valve stop and completely depressurize the system. The manufacturer assumes no responsibility for any injury and/or damage caused directly and/or indirectly to persons and/or properties resulting from failure to comply with the instructions contained in this leaflet. The manufacturer also assumes no responsibility for any damage or injury that may result from tampering, improper use, poor maintenance, excessive or unusual wear or deterioration of safety valves. Use, maintenance and inspection Should any operation on the valve be necessary make sure there is no pressure in the system prior to inspecting it. The valve should never be subjected to any shock, blow, deformation, vibration, tampering and any other action that may damage it. To ensure proper operation safety valves must be tested at least every six months or when the system is stopped for a non-service period of over three weeks. Any test must be performed by a qualified expert according to the laws in force in the country where the safety valve has been installed. This is the reason why safety valves must not be stored for over six months. Operation testing: safety valves must be tested manually without using pliers, wrenches or any other tool and according to the following procedure: Set the valve to its open position by turning the ring nut (7) counterclockwise. This operation should be performed when the system pressure is between 85 and 90 % of the safety valve set pressure, and it should last only a few seconds; then turn the ring nut (7) clockwise, restoring its initial position. During the test the valve shutter should rise releasing air and close again immediately after that when the ring nut (7) is screwed in place. As this is a dangerous operation it should be performed with caution. It is also recommended to take safety measures such as wearing glasses, a cap and any other protection needed against noise, air jets, etc. released by the valve. Remember that in special operating conditions the valve gasket mean-life is about 36 months. The manufacturer assumes no responsibility in case the translated text is erroneously or poorly understood: should there be any interpretation problem arising from the present certificate, the Italian version will be considered final.

Origin: Padovan Valerio & C snc ; document: R.DOC. 6/12 TW1, 2019

de	Sie vermissen eine Betriebsanleitung in einer verständlichen Sprache. Dann kontaktieren Sie bitte Ihren zuständigen Händler oder Importeur.
en	You miss an instruction manual in an accessible language. Then please contact your local dealer or distributor.
fr	Vous manquez un manuel d'instructions dans un langage accessible. Alors s'il vous plaît contacter votre revendeur ou distributeur local.
es	¿Echa de menos un manual de instrucciones en un lenguaje accesible. Entonces, por favor contacte a su vendedor o distribuidor local.
pt	Você perde um manual de instruções em linguagem acessível. Então, por favor contacte o seu revendedor ou distribuidor local.
pl	Tęsknisz instrukcja w przystępnym językiem. Następnie skontaktuj się z lokalnym sprzedawcą lub dystrybutorem.
no	Du savner en bruksanvisning på et lett tilgjengelig språk. Deretter kan du kontakte din lokale forhandler eller distributør.
fi	Menetät ohjekirjanen ymmärrettävällä kielellä. Sitten ota yhteyttä paikalliseen jälleenmyyjään tai maahantuojaan.
sv	Du missar en bruksanvisning på ett lättillgängligt språk. Vänligen kontakta din lokala återförsäljare eller distributör.
da	Du går glip af en brugsvejledning på et tilgængeligt sprog. Så kontakt din lokale forhandler eller distributør.
it	Ti manca un manuale di istruzioni in un linguaggio accessibile. Quindi contattare il rivenditore o distributore locale.
el	Χάνετε από εγχειρίδιο χρήσης σε προσιτή γλώσσα. Στη συνέχεια, επικοινωνήστε με τον τοπικό αντιπρόσωπο ή διανομέα.
hu	Hiányzik egy használati utasítás hozzáférhető nyelven. Ezután vegye fel a kapcsolatot a helyi forgalmazóval vagy a forgalmazó.
nl	Je mist een handleiding in een toegankelijke taal. Neem dan contact op met uw lokale dealer of distributeur.
ro	E dor de tine un manual de instrucţiuni într-un limbaj accesibil. Apoi, vă rugăm să contactaţi distribuitorul local sau distribuitor.
ru	Вы не пропустите инструкцию на доступном языке. Тогда, пожалуйста, свяжитесь с вашим местным дилером или дистрибьютором.
sk	Vám chýba návod na použitie v zrozumiteľným jazykom. Potom sa obráťte sa na miestneho predajcu alebo distribútora.
sl	Pogrešaš navodila v razumljivem jeziku. Potem se obrnite na lokalnega prodajalca ali distributerja.
bg	Можете да пропуснете инструкциите за употреба на достъпен език. Тогава, моля свържете се с местния дилър или дистрибутор.
sr	Мисс Иоу упутства на приступачан језику. Затим контактирајте локалног дистрибутера или дистрибутера.
hr	Vi propustiti pouku priručnik na pristupačan jeziku. Zatim obratite se svojem lokalnom zastupniku ili distributeru.
cs	Vám chybí návod k použití v srozumitelným jazykem. Pak se obraťte se na místního prodejce nebo distributora.
tr	Eğer erişilebilir bir dilde bir kullanım kılavuzu özledim. Daha sonra yerel satıcınıza veya distribütör başvurun.
zh	你错过易懂的语言中的一个指导手册。那么请联系您当地的经销商或分销商。
ja	あなたがアクセス可能な言語での取扱説明書を欠場。その後、お近くの販売店または特約店までご連絡ください。
ko	당신은 접근 언어로 사용 설명서를보고 싶어요. 그런 다음 해당 지역의 대리점 또는 대리점에 문의하시기 바랍니다.
th	คุณพลาดคู่มือการเรียนการสอนในภาษาที่สามารถเข้าถึง จากนั้นกรุณาติดต่อตัวแทนจำหน่ายหรือตัวแทนจำหน่ายใกล้บ้านของคุณ
vi	Bạn bỏ lỡ một sách hướng dẫn bằng ngôn ngữ dễ tiếp cận. Sau đó xin vui lòng liên hệ đại lý địa phương của bạn hoặc nhà phân phối.