



DieTronic
lubrication system

USER MANUAL

PROMAX

LUBRICATION SYSTEM

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1 GENERAL INFORMATION

1.1 Warnings

The parts of the manual in bold refer to warning signs, indicate those procedures whose failure or partial observance could cause injury to the operator.

This instruction booklet is strictly reserved for Customers in possession of the aforementioned machine. The information contained herein may be subject to change without notice.

The documents delivered with the machine, including the following manual, are the property of Dietronic Srl, which reserves all rights. For no reason this booklet or part of it, or the attachments provided may be reproduced in any form or medium without the authorization of Dietronic Srl.

1.2 Manufacturer identification

Dietronic s.r.l.

Via Madre Teresa of Calcutta, 9/13

26866 Sant'Angelo Lodigiano (LO) - Italy

1.3 Machine identification

SERIES	PROMAX
MODEL	PROMAX
FRESHMAN	
YEAR OF CONSTRUCTION	2022

1.4 Request for intervention and assistance

Dietronic s.r.l.

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1.5 Guarantee

The machinery supplied is guaranteed for 12 months from the date of installation (30 days from shipment). This warranty, concerning defects and defects deriving from materials, construction or workmanship, is conditional on their complaint within 8 days of their discovery, remaining excluded from the warranty those defects and defects that depend on failure to comply with the service and maintenance instructions provided by the seller, from bad or inadequate use, from excessive exploitation of the machinery, from tampering, modification or repair made by the buyer and from the use of lubricants, detergents or other unsuitable products. The warranty is substantiated and exhausted in the free spare part, ex works of processing. The costs of labor (disassembly, reassembly or other), shipping and transport are borne by the buyer as well as the relative risks, with him waiving the claim for any compensation for damage to persons or things that may arise as a result of the previous defects or defects. The buyer will only enjoy the guarantees of the seller's subcontractors for damage to electrical equipment, electric motors, ball bearings, pressure gauges, gaskets, chains and any other piece not performed directly by the seller, and will always waive any compensation for damages that may occur even during the warranty period. Components replaced under warranty will not extend for any reason the expiration of the initial warranty period, which starts, as indicated above, from the date of shipment of the complete equipment.

1.6 Safety requirements

- The terms used in this manual to locate the various components of the machine such as, for example, right, left, upper, lower, etc., always refer to the correct position of an operator during the normal course of work (machine front).
- Before proceeding with the commissioning of the machine, the operator must have carefully read this publication and have acquired a deep knowledge of the technical specifications and machine controls.
- It is advisable for the operator to follow a period of training regarding the use of the machine.
- Before installing the machine, check that the area used is compatible with the overall dimensions of the machine.
- Do not allow unauthorized and qualified personnel to operate, adjust, conduct or repair reference, in addition to this manual for the necessary operations. la macchina. Far
- Before cleaning and/or maintaining the machine and before removing any protection, make sure that the main switch is in the OFF position, so as to remove the power supply to the machine during the operator's intervention.
- The power supply system must be equipped with an automatic release system upstream of the main switch of the machine and a suitable grounding system that meets all the requirements of industrial standards for the prevention of accidents.
- If you need to intervene on the main switch or in its vicinity, remove voltage from the line to which the main switch is connected.
- The moving parts (roller conveyor and protective gate) of the machine do not stop immediately after it is switched off. It is recommended, before intervening on the machine, to ensure that all moving parts have stopped.
- All checks and maintenance operations that require the removal of security protections are carried out under the full responsibility of the user. It is therefore recommended to have these operations performed exclusively by specialized and authorized technical personnel.
- Check that all safety devices (barriers, protections, crankcases, microswitches, etc.) have not been tampered with and that they are fully functional before operating; otherwise provide for their accommodation. Do not remove safety devices.
- Do not tamper with the electrical system, pneumatic system or any other mechanism for any reason.
- Do not attempt to climb or climb over the running machine.
- Do not wear rings, wristwatches, jewelry, shredded or dangling clothing such as ties, scarves, unbuttoned jackets or any garment that may become entangled in moving parts. Instead, wear clothing approved for accident prevention purposes such as helmets, non-slip shoes, gloves, noise-cancelling headphones, safety glasses when necessary.
- Do not wear clothing with wide sleeves during work and in particular during cleaning operations.
- In the case of repairs make sure that there are no:
 - moving organs that can come into operation;
 - unstable parts by their nature placed on the machine or in its vicinity;
 - in any case, provide for their locking with appropriate tools.
- Do not use your hands instead of appropriate tools to operate on the machine.
- Do not use your hands or other objects to stop moving parts.
- Pay the utmost attention to the plates on the machine every time you are preparing to operate on it or nearby.
- The user is obliged to keep all the plates legible, changing, if necessary, the position in order to guarantee complete visibility to the operator.
- It is also mandatory for the user to replace all the plates that for any reason have deteriorated or that are not clearly visible, requesting the new ones to the spare parts service of DIETRONIC SRL.
- Unless expressly specified in this manual, avoid repairing or adjusting the machine or part of it when it, or part thereof, is in operation, in order to avoid being hooked by moving parts.
- In the event of machine malfunctions or damage to components, contact the maintenance manager, without proceeding with further repairs.
- It is absolutely forbidden for anyone to use the machine for uses other than those provided for and documented. The use of the machine must always take place in the ways, times and places provided for by the rules of good technique, of laws in force in each country even if in the specific country there were no specific rules to regulate the sector.

DIETRONIC declines all responsibility for any accidents or damage to persons or property arising from failure to comply with both the safety requirements and the regulations set out herein.

These requirements, together with the rules relating to the installation of the machine and electrical connections constitute, moreover, an integral part of the Industrial Accident Prevention Regulations of each individual country. These safety rules complement and do not replace local safety regulations.

NEVER perform hasty or makeshift repairs that could compromise the proper functioning of the machine.







IN CASE OF DOUBT, ALWAYS REQUEST THE INTERVENTION OF SPECIALIZED PERSONNEL. ANY TAMPERING BY THE USER RELIEVES ALL RESPONSIBILITY AND MAKES THE USER SOLELY RESPONSIBLE TO THE COMPETENT BODIES FOR LA DITTA COSTRUTTRICE DALA PREVENZIONE DEGLI INFORTUNI.

2 OPERATOR PANEL FUNCTIONS (HMI)

2.1 Home page



When the machine is turned on, the home page with the logo and the following buttons will appear on the touchscreen panel

-  press the button to exit the application
-  press the button to access the alarm page
-  press the button to access the "save recipes" page
-  press the button to access the configuration page. This page allows you to combine the basic parameters of the "machine configuration".
-  press the button to change the language
-  press the button to access the automatic machine management page

2.2 Set Up Page

This page allows you to modify the parameters to set the different configurations of the machine.








This page is password protected. The settings are made by Dietronic s.r.l. according to the customer's specifications.

The customer is not authorized to enter this page for any changes unless authorized by Dietronic s.r.l.




In case of anomalies due to incorrect use of the "SETUP" page, Dietronic s.r.l reserves the right to cancel the warranty.






2.3 Saving machine configuration

Configurazione:		Nr.:
<input type="text"/>		<input type="text"/>
Nome configurazione:		Nr.:
<input type="text"/>		<input type="text"/>

Barra di stato

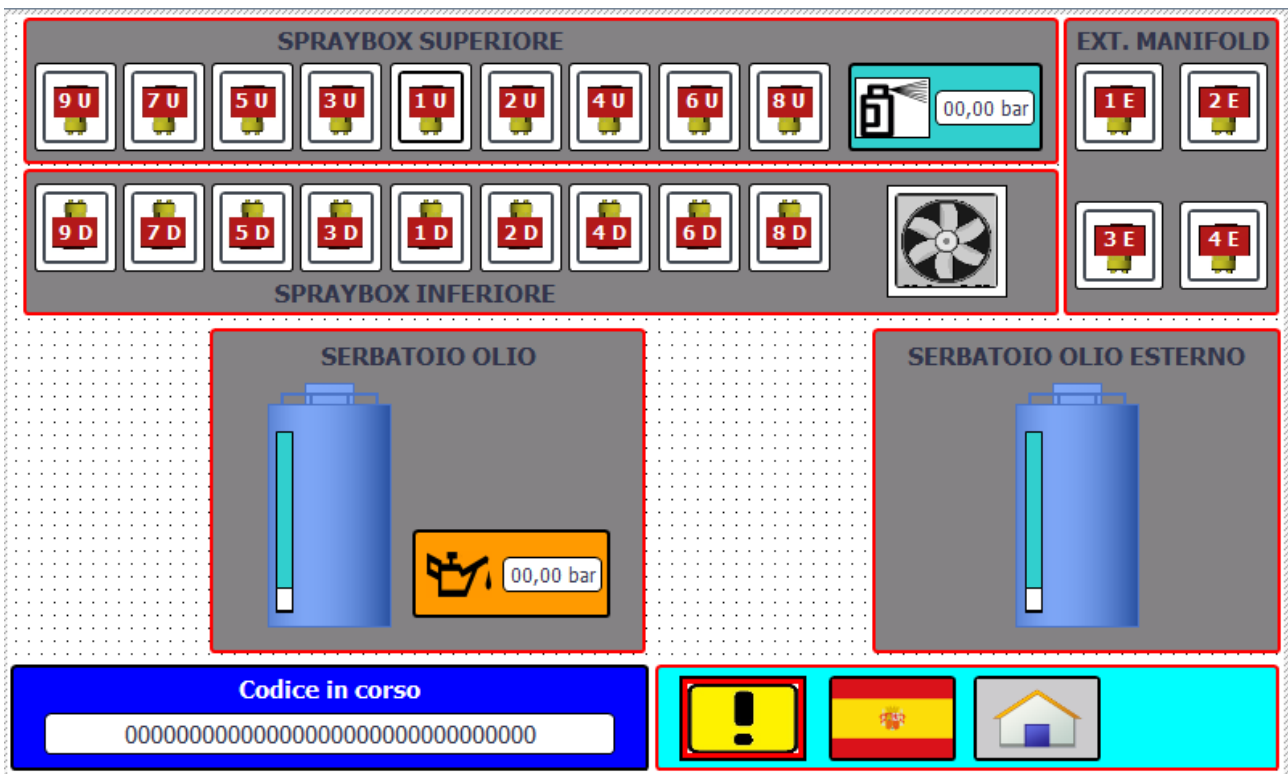
-  Press to save the configuration
-  Press to save with configuration name
-  Press to clear the configuration file
-  Press to retrieve the configuration from PLC
-  Press to load the configuration into the PLC

This page is password protected. The settings are made by Dietronic s.r.l. according to the customer's specifications.

The customer is not authorized to enter this page for any changes unless authorized by Dietronic s.r.l.

In case of anomalies due to incorrect use of the "SETUP" page, Dietronic s.r.l reserves the right to cancel the warranty

2.4 Parameter management page in Automatic mode with Multi Start



On the page at the bottom left you will see the window for managing the tanks

On this page you can:



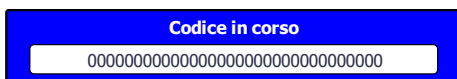
- set the oil pressure (common throughout the system) . Increasing the pressure will result in a greater supply of oil (Max 3 Bar)



- check the status of the oil level inside the main tank



- Check the vacuum cleaner: The vacuum cleaner activation button can be used to turn on the vacuum cleaner only when the Start signal is not present. When the signal is present, the aspirator will start automatically and the button can only control the shutdown that will take place after 10 seconds from the fall of the signal. When the vacuum cleaner is active the button frame will be green.

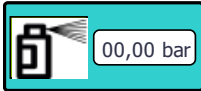


- view the recipe in progress



- access the alarm page

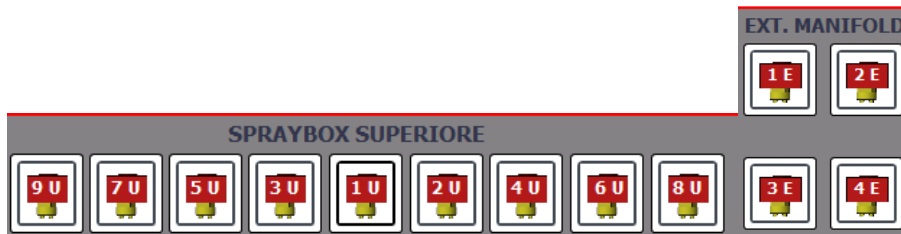
It is also possible:



- set the common pulverization air pressure for all nozzles. By moving the pressure in this section (Max 3 Bar) the pulverization will be activated, the air will be supplied simultaneously with the activation of the commands and the Start signal and will be suspended after a time set by setup (2sec usually) following the fall of the start signal.



- press the pulsante to select the language



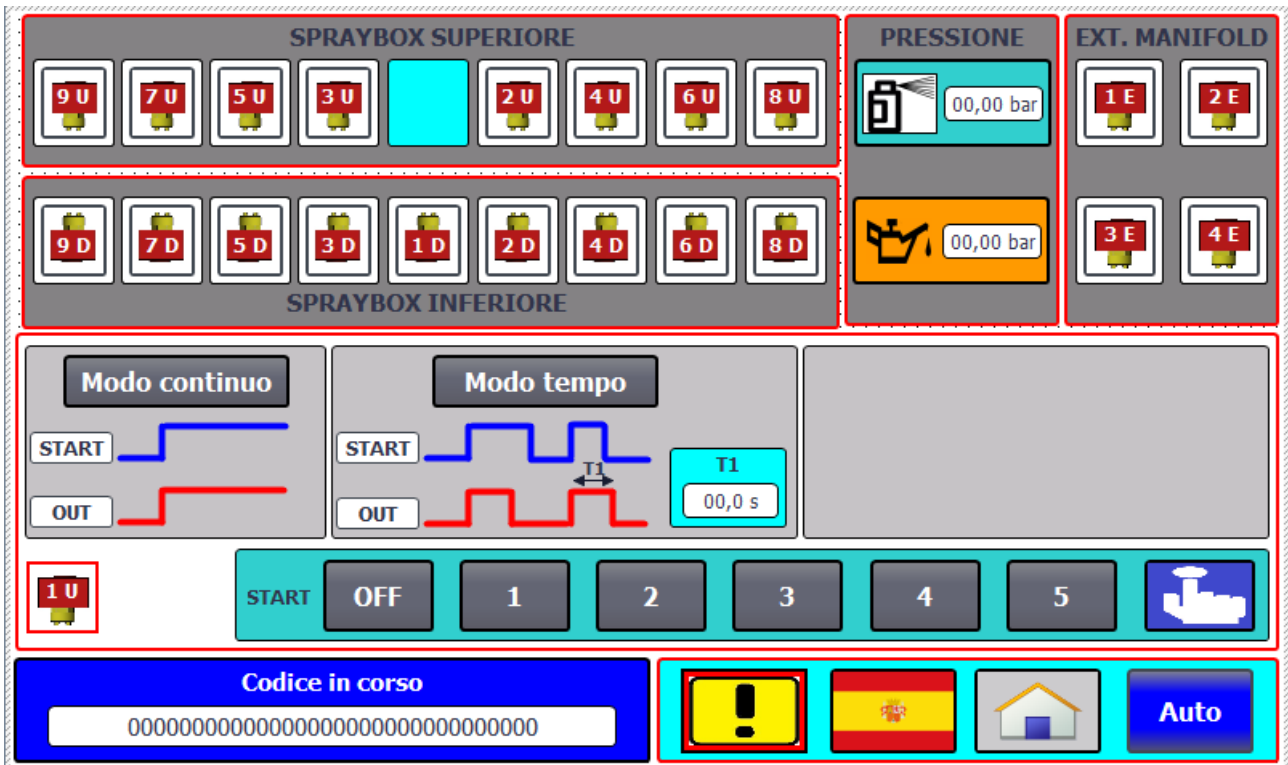
- In this window you can select the nozzle to configure.




- press to return to the "HOME PAGE"

2.5 Configuring nozzles in Multi Start mode

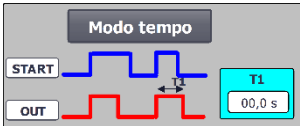
This page is visible only if Multistart mode is enabled by Setup



On the nozzle management page in Multistart mode you can select the operating mode of each nozzle using the following functions:

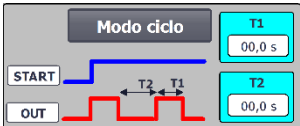
- 

the nozzle will begin to deliver the product, continuously, controlled by the external start signal

Example: When the start signal 1 remains active for 3 seconds the nozzle will spray for 3 seconds.
- 


the nozzle will begin to deliver the product, for a predetermined time, controlled by the external start signal

Example: If the start signal remains active for 3 seconds and the T1 is set to 1 second the nozzle will start spraying when the signal activates and will finish spraying when the time expires.

Example 2: If the start signal remains active for 1 second and the T1 is set to 2 seconds the nozzle will spray for 2 seconds from the reception of the external start signal.
- 

THIS OPTION WILL BE ACTIVE ONLY IN CASE OF PRESENCE OF EXTERNAL NOZZLES.


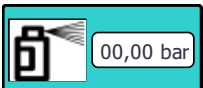

the nozzle will begin to cyclically deliver the product, controlled by the external start signal. The parameters to be set are the ON time and the OFF time of the nozzle.

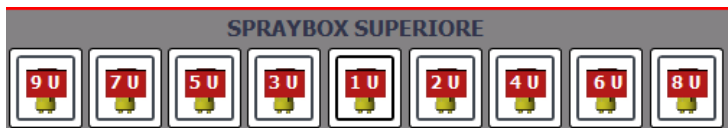
Example: if the start signal remains continuously active and the T1 is set to 2 seconds while the T2 is set to 1 second the nozzle will spray for 2 seconds and stop for 1 second. When the start signal is missing, the timer active at the moment will run out and the cycle will end.
- 

button to activate/deactivate pulverization.

- Selection of the external start signal. For each nozzle you can select one of the 5 start signals. You can also enter manual mode. By pressing the appropriate button the nozzle will dispense without the need for the external start, when the nozzle is changed or the manual control is deactivated, it will return to spray automatically. You can disable each individual nozzle by pressing the OFF button.





-  window for setting the oil pressure (common for the whole system). Increasing the pressure will result in a greater supply of oil (Max 3 Bar)
-  window for setting the pulverization air pressure (common for the whole system). By moving the pressure in this section (Max 3 Bar) the pulverization will be activated, the air will be supplied simultaneously with the activation of the commands and the Start signal and will be suspended after a time set by setup (2sec usually) following the fall of the start signal.
-  language selection



In this window you can select the nozzle to configure. The appropriate configuration page will open.

The selected nozzle does not appear in the window

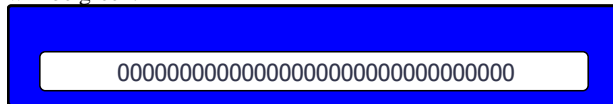
-  press to return to the "HOME PAGE"
-  press to return to the work settings configuration page during automatic operation



- Start signal indicator. In the presence of such a signal the rectangle will turn green, and when the signal falls it will return to white.



- The button for activating the vacuum cleaner can be used to turn on the vacuum cleaner only when the Start signal is not present. When the signal is present, the aspirator will start automatically and the button can only control the shutdown that will take place after 10 seconds from the fall of the signal. When the vacuum cleaner is active the button frame will be green.




- here you can see the order code currently in progress.

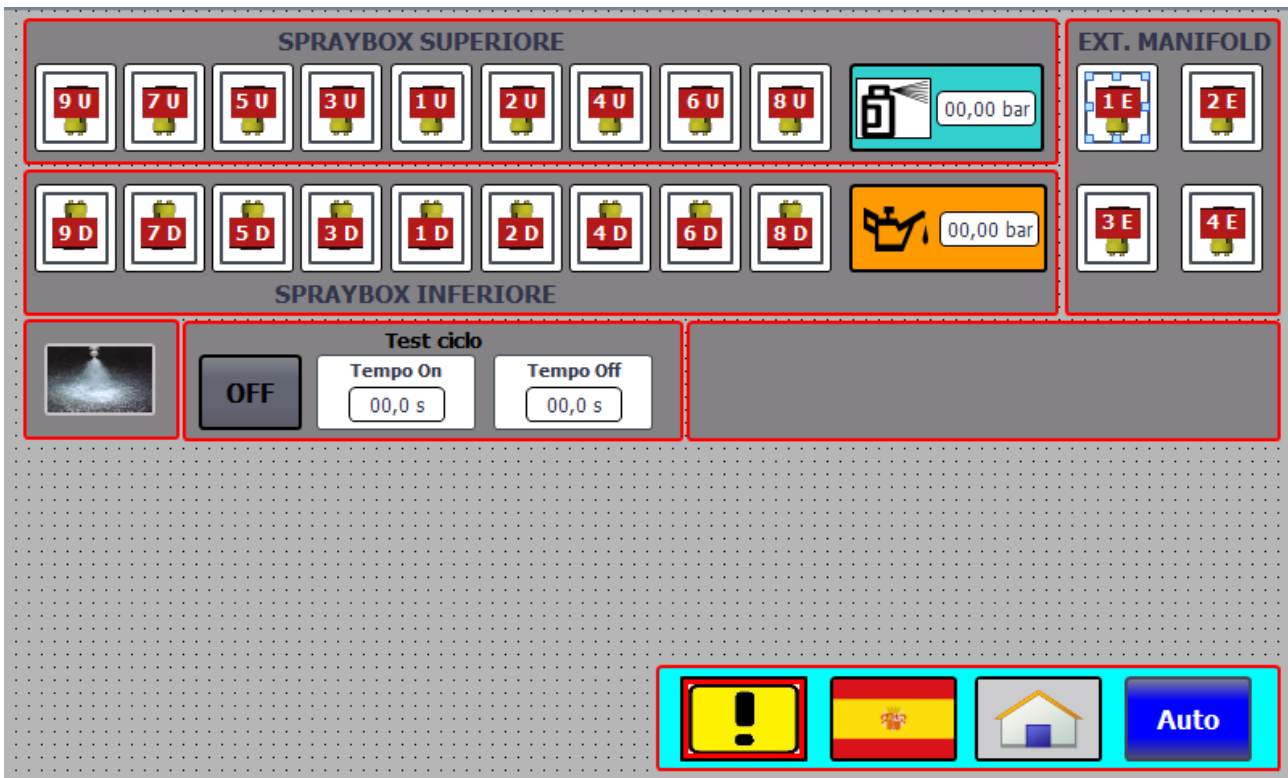


- section questindicates the level of the external tank (if any)

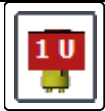


- by tapping this icon you can enter the manual mode. If the icon turns out to be gray , you will not be able to access this screen. This will happen if at least one command is selected and the Start signal is present (i.e. the machine is actually working in automatic mode, therefore, it is impossible to perform manual tests.) In addition, if you are in manual mode and the Start signal takes over, you will be automatically redirected to the automatic controls page.

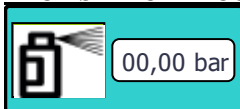
2.7 Manual Mode



NB: WHEN THE START SIGNAL IS ACTIVATED, THIS PAGE WILL NOT BE ACCESSIBLE. IN ADDITION, IF YOU ARE ON THE PAGE AND THE START SIGNAL ARRIVES, YOU WILL BE AUTOMATICALLY REDIRECTED TO THE AUTOMATIC MODE PAGE.



- by tapping the single nozzle on this page (accessible only if the Multi Start is not selected by Setup) you can select or deselect it. The frame will be white when the command is not selected, orange when the command is selected but is not delivering, and green when it delivers. The dispensing in this case will take place simply by selecting the nozzle in question. **EACH SELECTED COMMAND WILL BE DEACTIVATED WHEN YOU EXIT THE MANUAL SCREEN.**

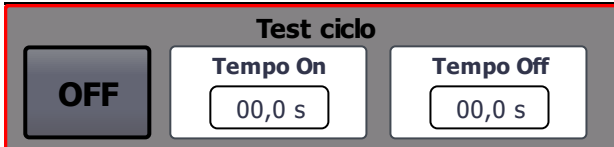


- setting the pressure in this section (Max 3 Bar) will activate the pulverization, the air will be



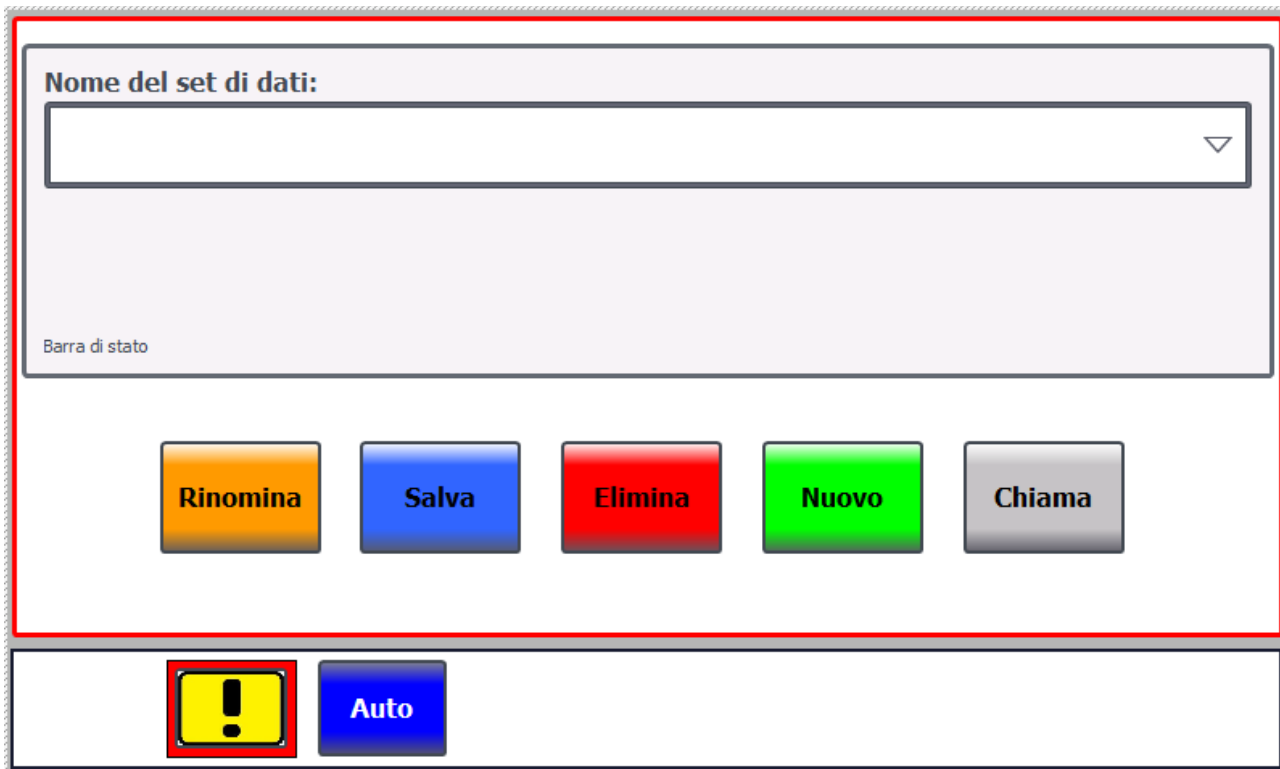
supplied by pressing the button and will be suspended by pressing it again. When the button is pressed, the frame will turn green. The pulverization will end after a time set by setup (usually 2sec). Pulverization is common throughout the plant.

PULVERIZATION WILL BE DEACTIVATED WHEN EXITING THE MANUAL SCREEN








- By selecting at least one command, setting the two times and pressing the appropriate activation button in this window you can try a cyclic test of the valves.

2.8 Saving recipes

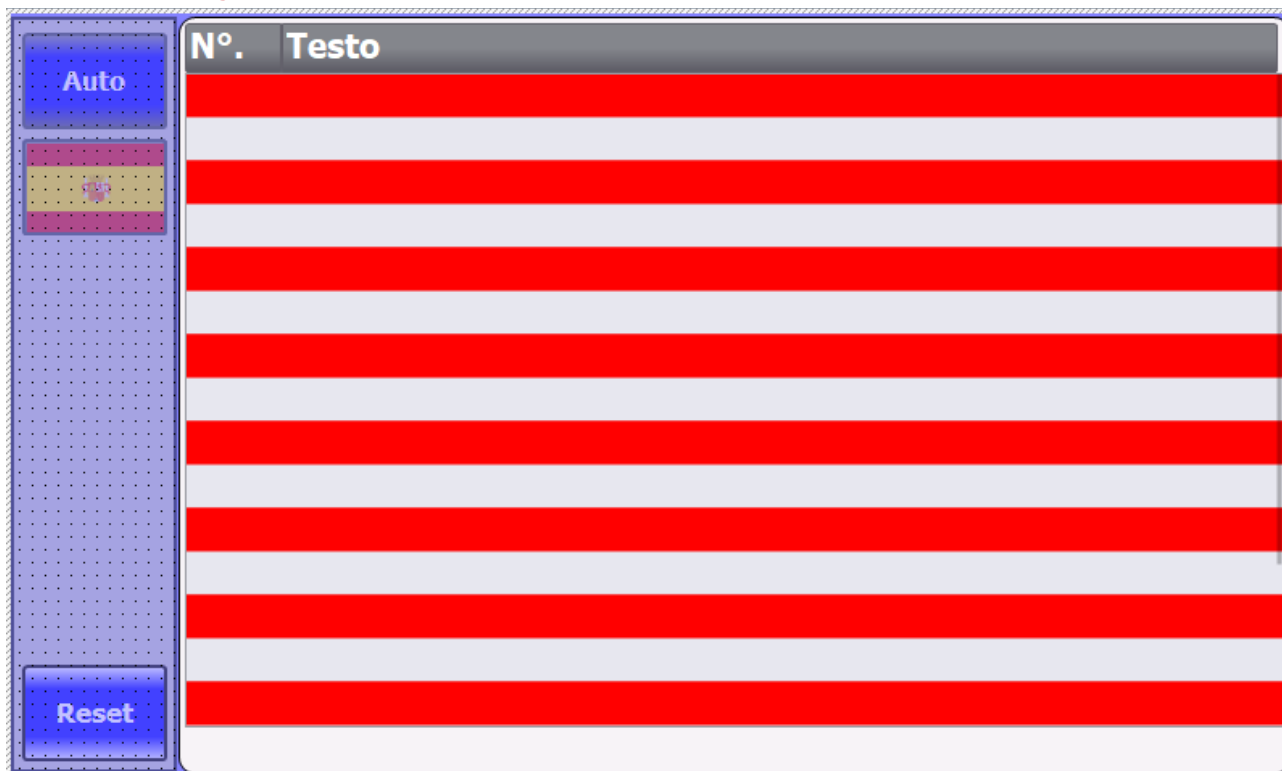


The screenshot shows a software interface for saving recipes. At the top, there is a label "Nome del set di dati:" followed by a large text input field with a dropdown arrow on the right. Below the input field is a "Barra di stato" (status bar). Underneath the status bar is a row of five buttons: "Rinomina" (orange), "Salva" (blue), "Elimina" (red), "Nuovo" (green), and "Chiama" (grey). At the bottom of the interface is a bar containing a yellow warning icon (exclamation mark in a square) and a blue "Auto" button.

This page allows you to save recipes and retrieve preset recipes using the following controls

-  Rename recipe name
-  Save/Overwrite recipe
-  Delete recipe
-  Save recipe as
-  Recall selected recipe

2.9 Alarm view page



This page allows you to view the alarms and errors generated by the machine.

You can reset all alarms by pressing the RESET button.