

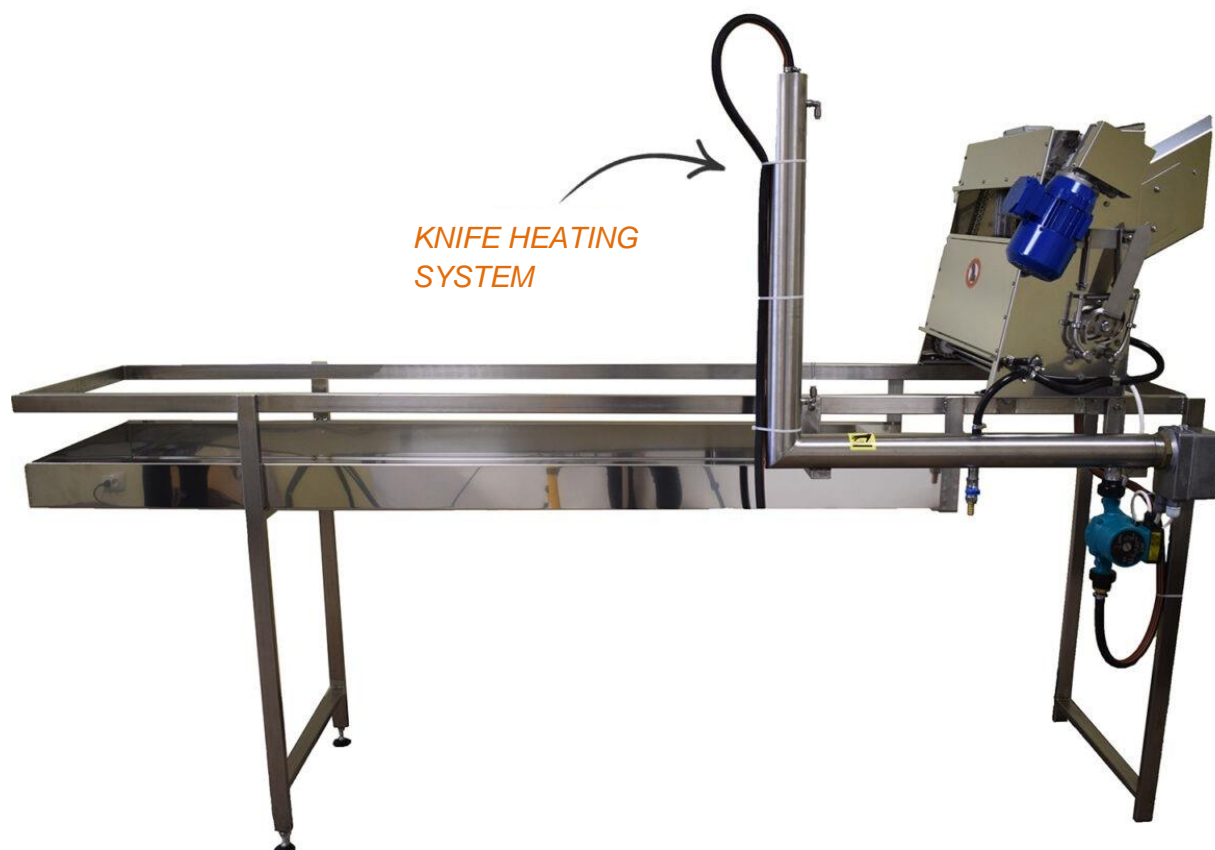


USER MANUAL

Decapping machine

FARRER / LANGSTROTH / 380W

01 2016
Version 1.0



These operating instructions are in English, the original is in Estonian.





CONTENTS

1 Safety instructions and warnings.....	4
1.1 Technical safety	5
1.2 Notes	5
2 Introduction	6
2.1 Concept and purpose of the manual.....	7
3. First deployment and operational process.....	8
4 Using the remote control of the decapping machine	10
4.1 Adjusting the blades	12
4.2 Heating system for knives.....	14
4.2.1 Filling the nozzle heating system with water	15
4.2.2 Determining the amount of liquid in the system.....	18
4.2.3 Use of a circulation pump.....	19
4.3 Placing frames in the device	21
5 Operating instructions for the temperature controller ESM-3711 HN	24
6. Technical specifications	27
7 Maintenance and cleaning of the device.....	28
8 Safety precautions.....	29
8.1 Safety symbols	30
9. WARRANTY.....	32
9.1 DURATION AND START OF THE WARRANTY	32
9.2 WARRANTY INCLUDES	32
9.3 CARRYING OUT WARRANTY WORK.....	33
9.4 LIABILITY AND LIMITATIONS OF THE WARRANTY	33
9.5 WARRANTY DOES NOT COVER DEFECTS CAUSED BY:	34
9.6 MINOR FAULTS, ADJUSTMENTS, OPERATING INSTRUCTIONS AND EQUIPMENT ACCESSORIES	35
9.7 ACTION TO BE TAKEN IN THE EVENT OF AN ERROR	36
9.8 DATA PROTECTION.....	36





USER MANUAL

Manufacturer of decapping machine: Asteni Mesindus OÜ

Manufacturer 's address: Allikunurga, Türi-Alliku, Türi vald, 72232 Järvamaa

Name of product: decapping machine Farrer / Langstroth / 380w

Phone no.: 5251236

www.asten.ee

info@asten.ee





1 Safety instructions and warnings

Read the instruction manual carefully before using decapping machine.

It contains important information on the use, safety, installation, transport, cleaning and maintenance of the decapping machine.

This protects the device and ensures your safety.

Keep this manual for future reference.

Electrical safety is only ensured if decapping machine is connected to a grounded mains supply in accordance with the instructions and fitted with a fault current circuit breaker.

The mains to which the decapping machine is connected must be installed by competent persons and comply with all legal requirements and regulations.

The manufacturer and the distributor shall not be liable for any damage caused by incorrect connection and/or installation of the appliance or by the use of incorrect fuses.

The decapping machine meets the specified safety requirements.

Improper use may damage the decapping machine and endanger the user.

In the event of a fault or malfunction, stop operation, disconnect the appliance from the mains and only then determine the cause of the fault.

In the event of a serious product defect, please contact the manufacturer.

It is forbidden to use the device without reading the instruction manual first.

Only persons authorised by Asten Honey Production & Technology may carry out repairs and maintenance on the equipment.





1.1 Technical safety

Before installation, make sure there is no visible damage to the decapping machine.

Do not install and put into service the damaged decapping machine.

Do not install in a room where there is a risk of freezing.

Temperature fluctuations can have a negative impact on electronics.

If the appliance is kept in a room where there is a risk of the temperature dropping below 0C, it is necessary to drain water from the heating system and the circulation pump.

After seasonal work, remove water from the knife heating system.

Possible accessories and equipment may only be used with the machine if approved in writing by the manufacturer.

If non-authorised parts are fitted to and/or on the machine, the warranty will be invalidated.

Use only the spare parts provided or recommended by the manufacturer to avoid damage to the decapping machine and the associated risks.

Welding work on the decapping machine is only permitted after disconnection of the mains supply. The frequency converter must be disconnected from the decapping machine.

With remote control.

Only insert the Farrer / Langstroth frames into the decapping machine. It is strictly forbidden to insert other objects, frames of other dimensions, into the decapping machine!

1.2 Notes

Asteni Mesindus OÜ has the right to modify the constructions and the firmware of decapping machine.

This manual is the translated version of the original manual for decapping machine.





2 Introduction

Thank you for purchasing decapping machine.

To make the best use of the honey extractor, please first read the user manual carefully. Keep this manual for future reference.

A decapping machine is a device designed to decap honeycombs by means of hot cutting knives (the knives of a decapping machine work with hot water).

The decapping machine is equipped with a honeycomb capping box and the possibility to connect a screw press, the device is equipped with two motors: one of the motors activates the cutting knives and the other motor takes care of the handling of the honeycombs. Both functions and the feeding speed can be adjusted from the control panel.

The depth of the knife cut can be adjusted with the lever on the left side of the appliance (increasing and decreasing the gap between the knives)

The temperature of the honeycombs to be capped must be 21-28C`.

Otherwise, there may be a malfunction in the capping process as the wax structure becomes too liquid or solid, resulting in the blades tearing the honeycomb and the cutting surface not being even.

The product comes with: decapping machine and user and safety manual.

The instructions for use state:

- Brief description of the device and its components
- Instructions for starting work with the equipment
- Safety precautions





Dimensions of the device:

Overall dimensions of the decapping machine:

- Length – 2500mm
- Width – 950mm
- Height – 1690mm

Dimensions of the frame of the decapping machine:

- Frame height from machine end - 1040mm
- Frame height from the side of the frame - 1050mm (adjustable up to 50mm)
- Total frame length - 2500mm
- Frame width - 500mm
- Total length of the drainage bath- 2005mm
- Height of the bottom of the drainage bath from the ground, machine end - 790mm
- Height of the bottom of the drainage bath from the ground, at the top of the frame - 810mm (adjustable up to 50mm)

Dimension of the capping machine:

- Height – 660mm
- Length – 500mm
- Width – 900mm

Cutting blade size – 410mm

Height of the guide plate from the ground – 1400mm

2.1 Concept and purpose of the manual

The decapping machine is made for the beekeeper to open the honeycombs. The product is not intended for any other use.





3. First deployment and operational process

Thank you for purchasing the decapping machine produced by Asteni Mesinduse OÜ.

The first step is to clean the appliance with lukewarm water and a cotton cloth, as dust and metal particles from production may be present.

If the decapping machine you have purchased has a liquid knife heating system, fill the system with water and refer to "**Chapter 4.2**" for more information.

To ensure the efficient and regular operation of the decapping machine, it must first be set up. The frames may not be identical and may develop different curvatures and other defects over time, which may result in inaccurate positioning of the cutting edges, as well as the thickness of each frame being different, so the position of the cutting edges may need to be changed occasionally.

It is not necessary to adjust the knobs separately for each frame, but as required.

A lever on the left side of the unit allows the position of the cutting noses to be adjusted, making it possible to narrow or widen the gap between the cutting knives.





USER MANUAL

Prolonged operation of the appliance at high temperatures may cause certain parts to swell, resulting in a loud noise when the frames are opened. From time to time, it is advisable to spray a silicone-containing oil (a non-greasing oil) on the bushings of the shafts of decapping knives on either side of the shaft end, which are white in colour - this reduces friction and expansion.

If you are using a screw press together with a decapping machine, make sure that no small pieces of wood, twigs or other foreign objects get into the screw press together with the honey. In some cases, a decapping machine can cut into a wooden frame and split it, creating a wood refuse which, if it enters the screw press, can cause a serious blockage!

Due to the different size and shape of the frames when working with the decapping machine, it is not possible to guarantee that the device will make the frame 100% clean and therefore (if necessary) the frames should be checked quickly with the capping fork before inserting the frame.

As the water required to operate the knives is very hot and the cutting blades are sharp, safety rules must be observed very carefully and it must be ensured that the appliance is not used by a person without the necessary experience or training.





4 Using the remote control of the decapping machine

The control panel of the decapping machine is not waterproof!

Plug in the power supply to start work (**380V**).

Switch on the power, i.e. turn the **"TOIDE"** switch to **"I"**.

If the appliance is equipped with a knives heating system, the system is started by switching the **"KÜTE"** knob to the **"I"** position.

The knives must be warmed up with a liquid for approx. **15 minutes** before the cutting knives are put into operation, reaching a maximum heat of **90-95C°**, so that the knives cut effectively.

Press the **"START"** or **"STOP"** button to start and stop the **"TERAD"**.

To activate the frame feeding, turn the **"ETTEVEDU"** switch to the right to the **"EDASI"** position and then the feeding drive will remain stable.

The forward speed can be adjusted using the **"KIIRUS"** button. By turning the knob to the **RIGHT** to go faster and to the **LEFT** to go slower.

In the event of a frame jamming or other malfunction during the operation, the feed will start to move backwards when the **"ETTEVEDU"** switch is turned to the left to the **"REV."** position. (reverse) and holding it there manually.

To stop the operation of the feed chains, turn the **"ETTEVEDU"** switch neutral to **"0"**.

The temperature of the knife heating system can be adjusted from the TEMPERATURE CONTROLLER on the control panel. To use the controller, see **"Chapter 5"**.

Use the emergency button only in the event of a fault or danger! The **"TOIDE"** switch must be used to switch the device on and off!





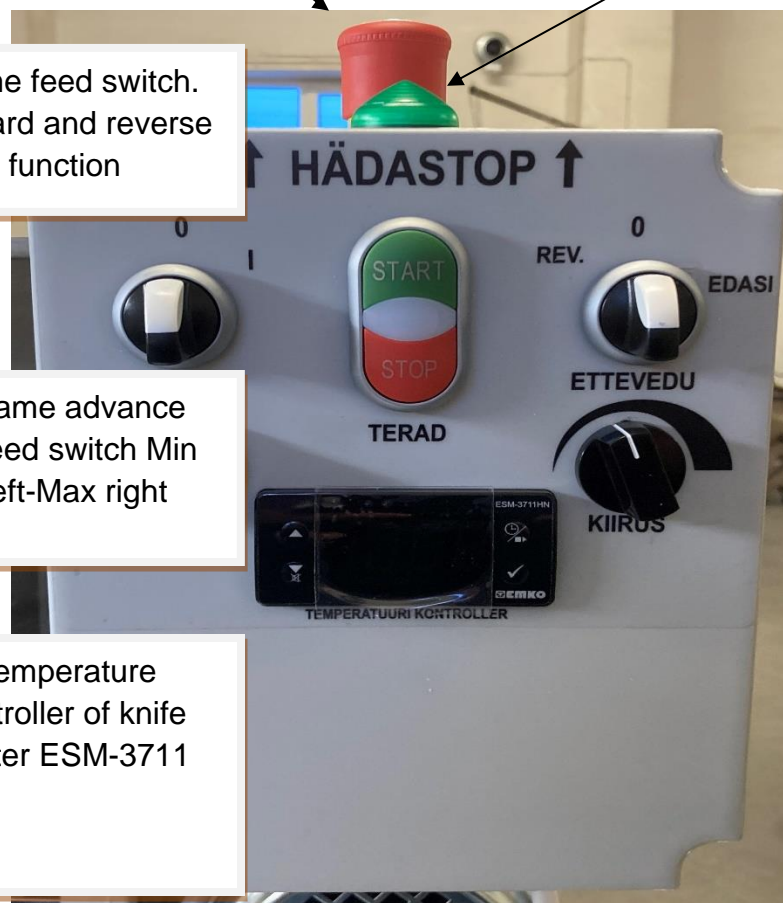
Emergency stop -
use only in case of
danger!

Knife heating
indicator light
(green)

Frame feed switch.
Forward and reverse
function

Frame advance
speed switch Min
left-Max right

Temperature
controller of knife
heater ESM-3711



Control panel of decapping machine



4.1 Adjusting the blades

The adjustment allows the machine to change the distance between the two blades.

Honey frames may not be identical and may develop different curvatures and other defects over time, so the position of the cutting blades may not be accurate and each frame may be different in thickness, so sometimes the position of the cutting blades must be changed.

It is not necessary to adjust the knives separately for each frame, but if necessary!

A lever on the left side of the unit allows you to change the position of the cutting edges, making it possible to narrow or widen the gap between the cutting edges, by moving the lever to the right or left.



Adjustment lever of cutting knives



USER MANUAL

Moving the adjustment lever to the **right widens** the gap between the blades. It is not wise to move the lever quickly and abruptly. You should pay attention to the movement of the knife gap by visually looking inside the machine and making sure that the gap is increasing.



Blades wider direction (right)

If there is a need to **narrow** the gap between the blades. The adjustment lever must be moved to the **left**. It is not wise to move the lever quickly and abruptly. You should pay attention to the movement of the knife gap by visually looking inside the machine and making sure that the gap is decreasing.



Blades narrower direction (left)



4.2 Heating system for knives

A knife heating system has been installed on the decapping machine to keep the cutting blades hot.

This will make the honeycomb decapping process smoother and prevent the honeycombs from cracking.

Heating system holds **4.5** litres of water.

A level plane hose is installed to monitor the water level in the system.

The heating system works with a **2kW** or **3kW** heater. The temperature is measured by a **PT100** temperature sensor and the temperature in the system can be controlled by a temperature controller **ESM-3711**. To use the controller, see "**Chapter 5**".

The components of the heating system are interconnected by heat-resistant silicone hoses.

In the circulation system, the pump provides a choice of **3 speeds**.



Nozzle heating system overview



4.2.1 Filling the nozzle heating system with water

Do not turn on the heater until the system is full of water!

Otherwise the heater may burn out!

The system holds 4.5 litres of water.

When filling the system, it is recommended to disconnect the hose indicating the fluid level in the system. As a result, excess air is more easily expelled from the system. Once the system is filled with water, be sure to reconnect the hose to the original position!

Disconnected hose, to evacuate excess air from the system, during filling.



Air evacuation from the system during filling





The system can be filled with water in two ways:

The first option is to use a funnel and pour the water into the system from a hose connection at the top of the pipe. Place the funnel on top of the hose nozzle (diameter 14mm) and pour water from the vessel into the system.

Under no circumstances should this opening be covered or closed when the system is heating up and running!

The opening is designed to release excess system pressure when the system is filled with water and heated up.

Failure to do so will result in **over-pressurisation** of the system, which could lead to serious system failure or injury to the user!



Filling hole 1

System overpressure opening.

It is forbidden to close or cover the opening!

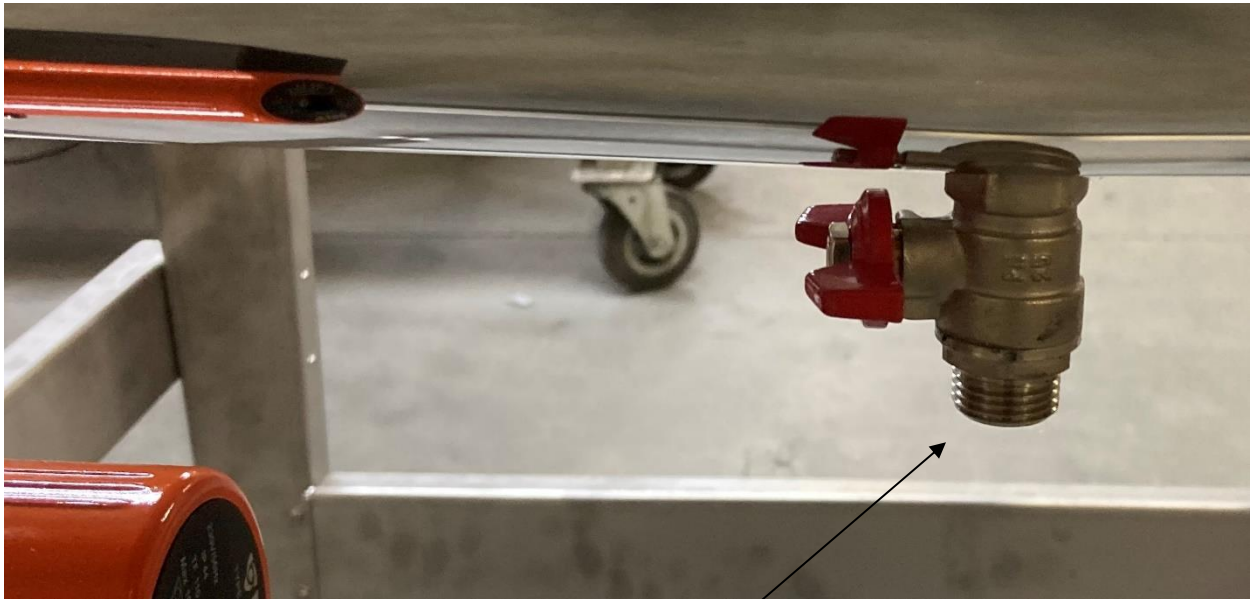




USER MANUAL

Another way to fill the system is to use the system drain hole located on the lower pipe. You will need a hose that can be connected to the hose socket (diameter 14mm). The water must be taken from the pressurised pipework.

The system can also be drained of liquid through this opening!



Another way to fill the system with liquid

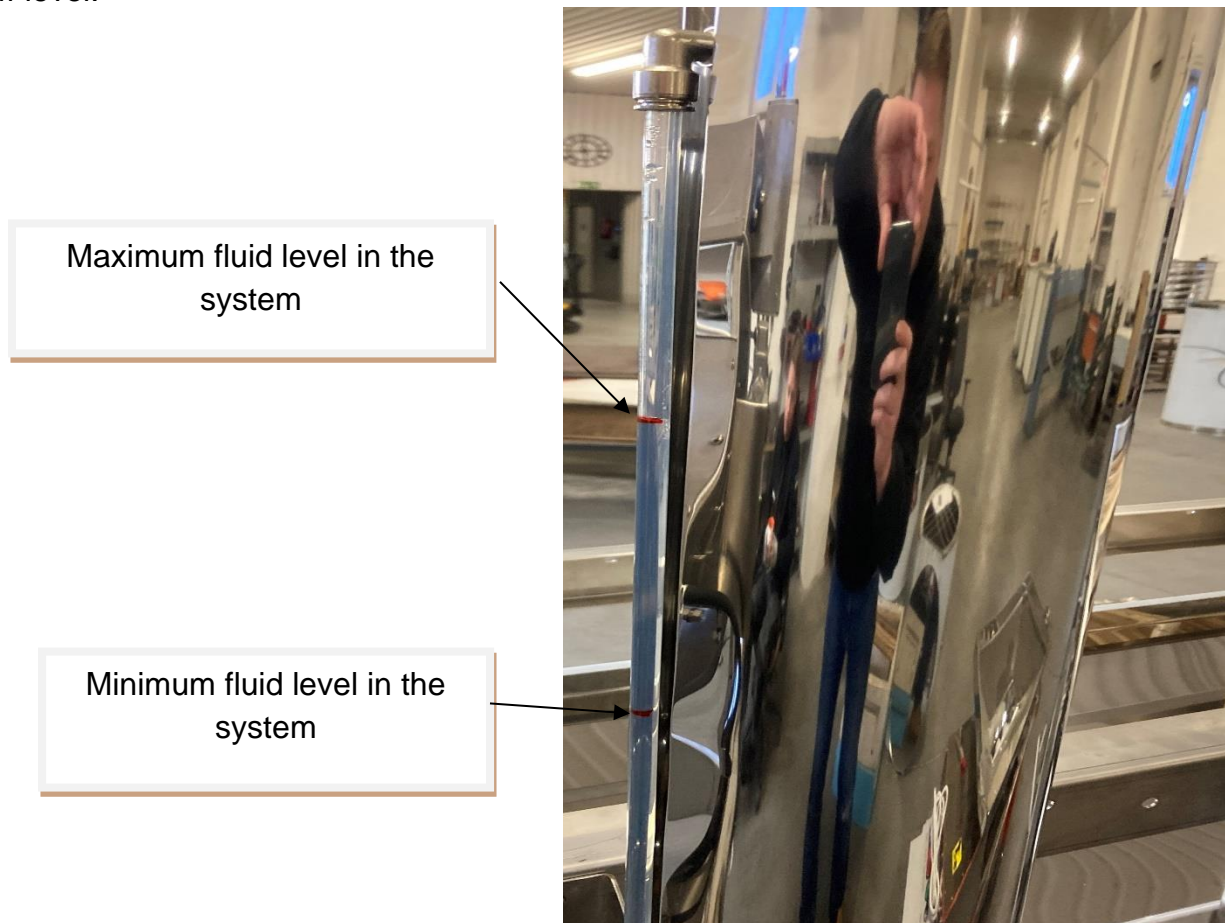
Connect the hose coming from the line to the tap and open the tap of the nozzle heating system. Then open the tap from the line and fill the system with water.



4.2.2 Determining the amount of liquid in the system

The system is fitted with a transparent hose, which makes it easy to monitor the filling of the system with water.

The maximum level should be less than 10cm below the top half of the upper fitting.
The minimum level should be less than 20cm below the top half of the upper fitting.
Care should be taken to ensure that the water level in the system is higher than the cut-off level.



It should be noted that as the water heats up, it swells and rises above the maximum height mark.

Under no circumstances should you fill the system above the predefined maximum mark!

Otherwise, there is still nowhere to swell and the water will start coming out of the overpressure hole at the top of the pipe.

4.2.3 Use of a circulation pump

A circulation pump is used in the nozzle heating system.

The pump ensures fast and even heating of the system.

The pump has a choice of three speeds. In general, we recommend using the fastest speed "aste 3"



The pump speed can be adjusted here. Can be set between 3 speeds.

Pump speed adjustment 3 steps.



USER MANUAL

It is possible that air will be trapped in the system after filling it with water. There is a - (mine) head screw at the end of the pump.

By carefully unscrewing the screw you should listen for air to come out.

Be sure to tighten the screw again, otherwise additional air will start to enter through the system.

The system must first be fully warmed up to create the system pressure to expel air.

Under no circumstances should the screw be completely unscrewed!

The water is very hot, act with caution!

After venting the air through the pump, tighten the screw!



Removing excess air from the pump.



4.3 Placing frames in the device

Suitable frame types for the decapping machine are Langstroth and Farrer.

Dimension:

- Langstroth - 480x235x35mm
- Farrer - 480x160x35mm

It is not possible to insert frames of test type and dimensions into this device.

Inserting frames is done from the rails on the front of the device.

The maximum number of frames that can be placed on the rails is 6, of each frame type.

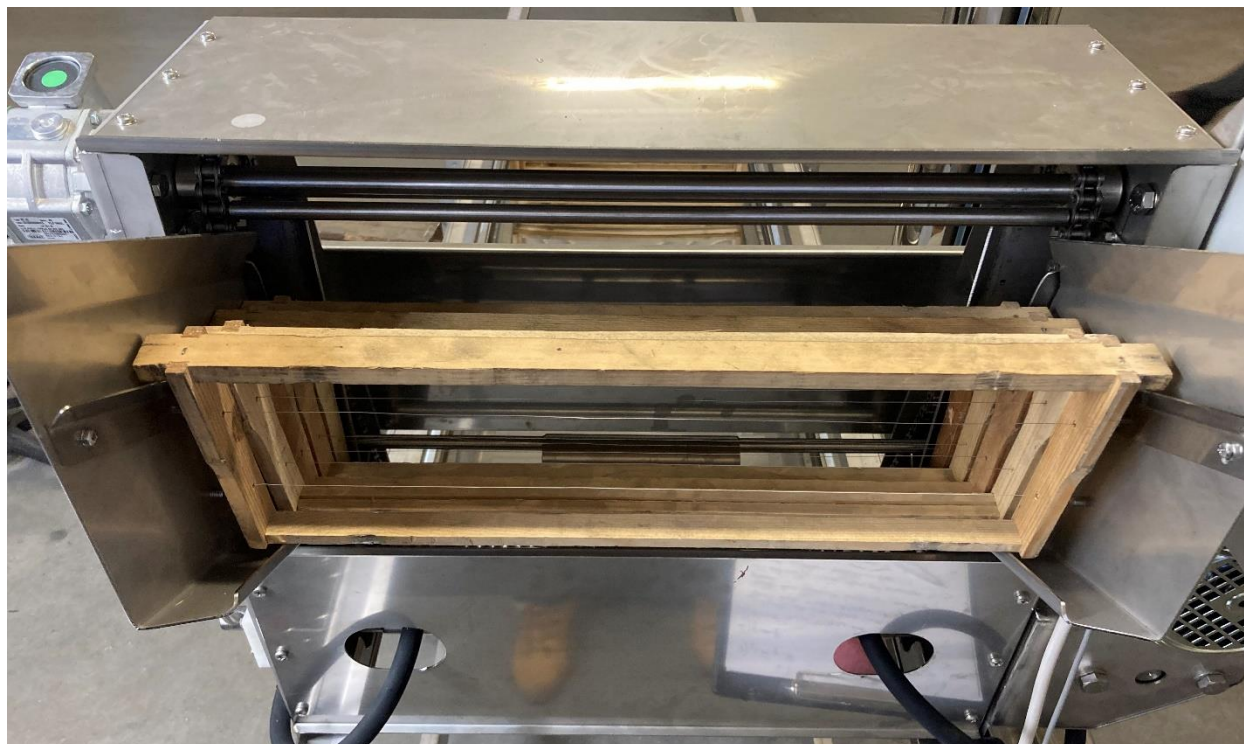
When inserting the frames, it is advisable to keep one of the frames on the rails, which, after the first frame has been decapped, will immediately move between the knives.



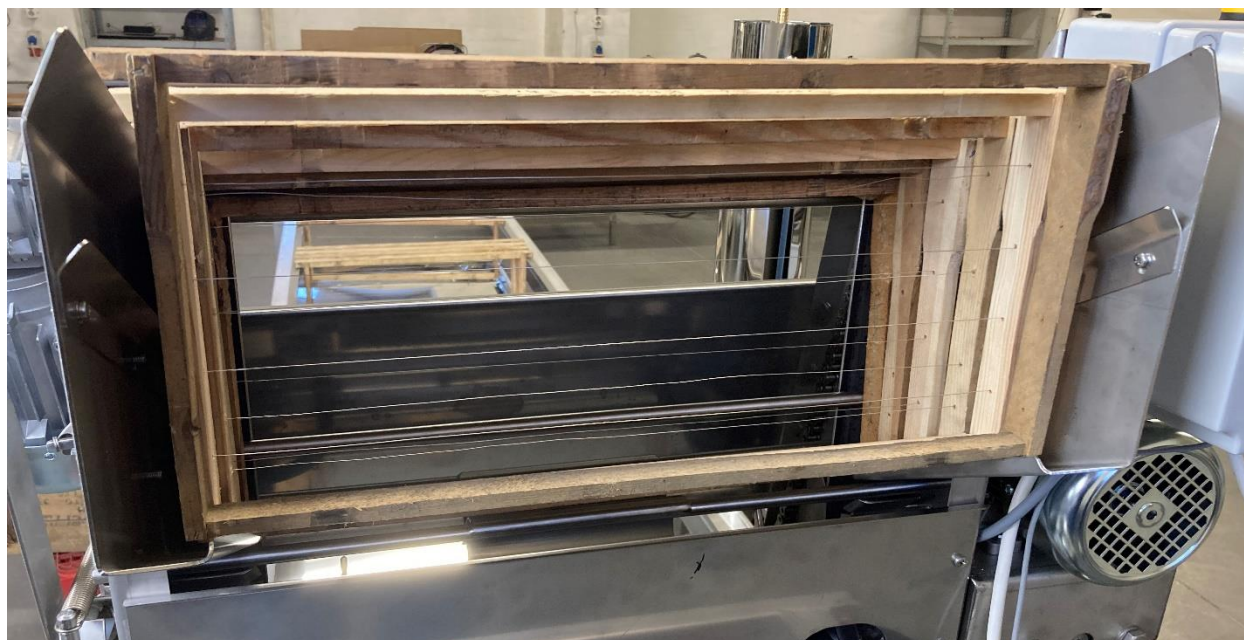
Example of rails carrying frames

Arrangement of
Langstroth frames on the
rail.

Arrangement of Farrer
frames on the rail.



Farrer frame layout on the rail



Langstroth frames layout on the rail





USER MANUAL

As the frames move between the knives, they must remain in this position.

The feed rod, which is located between the chains, must come into contact with the upper part of the frame, causing the frame to be pushed through the vibrating knives.

If there are no frames in the machine and the feeding is running, when inserting the frame into the machine, ensure that the frame enters the machine at the moment when the feed rod between the chains is in the centre and the frame is resting against the rod.

If the frame enters the appliance with momentum without the feed rod being resisted, the frame may go into the appliance crosswise or in the wrong position.

If the above problem has occurred and the frame has moved into the wrong position/crosswise to the knives.

You must use the "ETTEVEDU" switch on the control and turn it to the "REV:" position and **manually** hold it in that **position** until the incorrect frame has moved back to the original position.



Frame pusher.
Feed rod between
the chains

Guiding rails, cutting
between the blades.

Positioning of the frame between the feeding system

Correct positioning of the frame on the guide rails and under the feed rod before moving between the vibrating knives.



5 Operating instructions for the temperature controller ESM-3711 HN

Definitions of buttons:

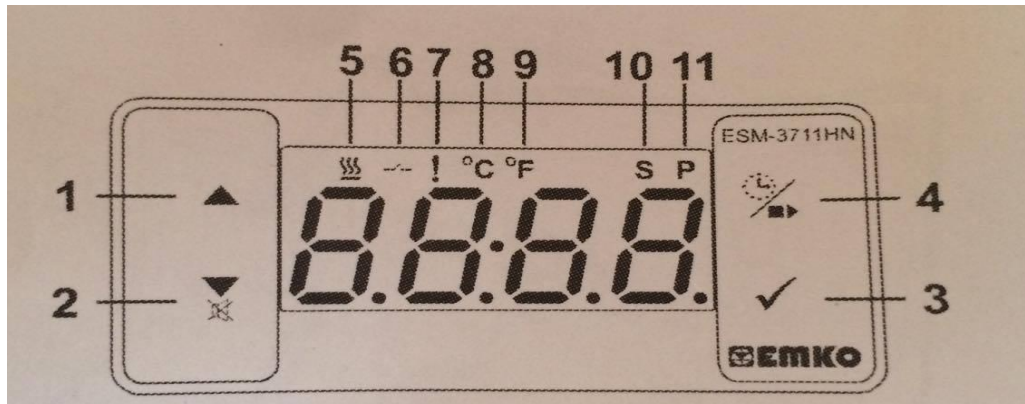


Figure 2. Illustrative photo of temperature controller buttons

- **1 Increase value button.** This button is used to increase the value of the preset value.
- **2 Decrease value button.** This button is used to decrease the value.
- **3 Change value button.** Pressing this button will display the parameter change mode. Once the parameters have been changed, it will be necessary to press this button again to save the set parameters. Press and hold this button for 5 seconds to enter programming mode. **Attention!** In programming mode, there is a very high risk of messing up the settings and therefore disrupting the regular operation of the temperature controller. Use the programming mode only if you have fully understood the operation of the temperature controller and are able to change the settings!
- **4 Heating button.**

LED definitions:

- **5 Heating LED.** Indicates that heating mode is on.
- **6 Output LED.**
- **7 Alarm LED**
- **8 Celcius LED.** Indicates that the device is operating in C mode.
- **9 Fahrenheit LED.** Indicates that the device is operating in F mode.
- **10 Change mode.** Indicates that the device is in parameter change mode.
- **11 Program LED.** Flashes when the device is in programming mode.



If the temperature controller is not switched on, no lights will illuminate or flash:



Figure 3. Temperature controller switched off

When the controller is switched on, numbers will appear on the display indicating the current temperature:



Figure 4. Temperature controller switched on

In the picture, we can see that the current temperature is **27** degrees and to see what our set temperature is for the controller to reach, or to change the existing parameters, we click on the tick in the bottom right corner. The set parameters will then appear on the screen (generally the factory setting is **40C`**), and next to the **C** symbol on the top bar of the screen will appear the letter **S** which stands for 'Set', indicating that the unit is in parameter change mode:





Figure 5.

Parameter change mode, also indicated by the "S" on the top bar.

From the figure, we can conclude that the currently set temperature/parameter is **40C`**.

To increase the parameters, press the upper arrow (top left corner of the Temp.

Controller) and to decrease the parameters, press the lower arrow (bottom left corner).

Press the tick again to confirm the changes.

Once you have set the parameters and clicked the tick again, the current temperature will reappear on the screen. If you want to make sure that the parameters you have set are still correct, press the tick again and the display will return to the parameter change mode.

If you have any questions or problems, please contact the manufacturer – Asteni Mesindus OÜ / +372 525 1236 / info@asten.ee





6. Technical specifications

- Equipment frame in 2mm stainless steel AISI304
- Covering machine content details: chain, gears, shafts, frame guides, body stainless steel AISI304 stainless steel.
- Fixing tools stainless steel
- Cutting blades of the edging machine 2mm stainless steel AISI304
- Cutting blade heating system housing stainless steel AISI304
- Plastic guide plate IP65 class
- Compatible with 380V mains (optional)
- Compatible with 220V mains (0.4kW frequency converter added) (optional).
- Power cable length 3m
- Maximum power of the device 380V = 3225W
- Maximum power of the device 220V = 3625W
- Feed motor power 0.25kW
- Motor power of knives 0.37kW
- Frequency converter 0.4kW when 380V
- Frequency converter 0.4kW x2 if 220V
- Screw reducer KC40P
- Heating system fluid capacity 4.5L
- Heating system heater capacity 2kW
- Heating system heater in AISI316 stainless steel
- Heating system temperature sensor PT100
- Heating system temperature controller ESM-3711
- Heating system circulation pump OHI25-40/180
- Heating system circulation pump with choice of 3 speed steps
- Heating system piping in stainless steel and heat resistant silicone hose
- Covering machine productivity 6 to 10 frames per minute.
- Possibility to adjust the feed speed
- Possibility to connect a screw press
- Possibility of adjusting the cutting distance between the cutting blades
- Possibility to set the hysteresis of the heating system
- Possibility of adjusting the angle of inclination of the draining bath up to 50mm
- Draining bath capacity 50-56 frames depending on frame type





7 Maintenance and cleaning of the device

Be sure to disconnect the device from the mains power supply before servicing!

Care should be taken to avoid getting moisture and water on electrical parts and the motor!

Wash the appliance with lukewarm water and a cotton cloth.

When major work is completed and the unit is left unused, a more thorough cleaning should be carried out and the water should be drained from the knives heating system, thus prolonging the life of the appliance.





8 Safety precautions

Before using the product, carefully read the safety precautions below to ensure correct and safe use of the product and to prevent damage and injury to you or others.

It is the responsibility of the person in charge of the equipment to ensure that all users understand and comply with this manual.

To ensure that users of the product can consult the instructions quickly, keep the instructions close to the product.

1. Use the product only in the place where it is intended. Preferably indoors, at a stable temperature and level surface.
2. Cutting knives work with hot liquids that can cause serious health damage, be extremely careful when working with them.
3. **The cutting edges are sharp and it is strictly forbidden to insert fingers or other body parts into the knives and feed chains! Knives and feed chains can cause serious damage.**
4. Use the unfolding machine only for unfolding frames designed for your appliance. Other frames and frames of other dimensions may break the machine.
5. In the event of a fault or malfunction, stop operation, disconnect the appliance from the mains and only then determine the cause of the fault.
6. Ensure that the control board, motor and other electronic parts of the appliance are not exposed to moisture or direct water.
7. In the event of a serious product defect, contact the manufacturer.
8. It is forbidden to use the device without reading the instruction manual first.



8.1 Safety symbols



Rotating parts / risk of being trapped



Electrical risk / electrical components



Hot surface / risk of burning!



Rotating parts / risk of being trapped – The sign indicates that there are rapidly rotating parts of the appliance which, if touched, may present a risk to parts of the body which may be caught in the impeller.

Electrical risk / electrical components – sign refers to the control panel and the engine which contains a considerable amount of electronics. Any dismantling/assembly of the control unit/motor while the unit is connected to the mains is strictly prohibited!

The guide plate is not waterproof, so pay strict attention that the plate is not exposed to moisture or direct water!

Hot surface / risk of burning – This sign indicates that there are hot surfaces in the appliance which may present a risk of burns if touched.





9. WARRANTY

Asteni Mesindus OÜ warrants the equipment it manufactures and sells against possible defects in construction, workmanship and mechanical defects. After the expiry of the warranty period, no reference to a defect during the warranty period shall be valid unless made in writing.

9.1 DURATION AND START OF THE WARRANTY

The guarantee is given for the following period;

- Electronics inside the control panel (frequency converters, contactors, temperature controllers) - 2 years (24 months)
- Motors and reducers on the device – 2 years (24 months)
- Device construction details and welds - 5 years (60 months)

The guarantee starts from the moment the goods are handed over to the customer and the instrument of delivery and receipt is signed.

Warranty applies to the first buyer/user of the equipment sold.

The customer ordering the warranty repair must prove the validity of the warranty period of the appliance (by means of an acceptance report or the serial number on the CE marking)

9.2 WARRANTY INCLUDES

The warranty covers the costs incurred during the warranty period for the repair of structural, manufacturing and mechanical defects in the equipment identified by Asteni Mesindus OÜ.

The aforementioned faults will be corrected by a person authorised by Asteni Mesindus OÜ or by an authorised maintenance company by putting the equipment back into working order.

Parts and components replaced under warranty are the property of Asteni Mesindus OÜ and are subject to return.





9.3 CARRYING OUT WARRANTY WORK

The fixed equipment is repaired at the customer's premises on working days at. 8.00 - 16.30. If the customer requests the warranty repair to be carried out outside normal working hours, the customer shall reimburse the additional costs incurred.

In the case of equipment expertise, easily transportable and easily disconnectable equipment must be delivered by the Buyer at his own expense to the Asteni Mesindus OÜ factory (e.g. containers and wheeled equipment).

In the case of larger and more technically complex equipment, the transport and disconnection of the equipment must be agreed in writing in advance with Asteni Mesindus OÜ (e.g. line parts and sealing machines).

When the technician arrives on site, free access to the equipment must be prepared for the technician.

Repaired equipment is collected by the customer or returned to the customer at the customer's expense.

9.4 LIABILITY AND LIMITATIONS OF THE WARRANTY

This warranty is valid provided that the equipment has been used under normal conditions and that the instructions for use have been carefully followed. If the above conditions are fulfilled, Asteni Mesindus OÜ is responsible.

The warranty does not cover losses that may be caused by a defect in the equipment, including damage to property, personal injury, damage to other objects, loss of profit, damaged output and other consequential losses.

Warranty repair does not include routine maintenance of the equipment and does not reimburse the costs arising from non-compliance with the instructions for use and maintenance of the equipment.





9.5 WARRANTY DOES NOT COVER DEFECTS CAUSED BY:

Incorrect transportation, improper lifting or moving of the equipment and failure to comply with the installation instructions for the equipment (unless carried out by persons authorised by Asteni Mesindus OÜ).

Due to the user's negligence or non-compliance with the instructions or handling conditions.

Overloading of the equipment.

Use of the equipment for purposes other than those for which it is intended.

Insertion of unsuitable frames into the equipment.

Conditions independent of Asteni Mesindus OÜ:

- $\pm 5\%$ of voltage fluctuations, at 230V
- Lightning strikes
- Fire
- Flooding
- Vandalism
- Incorrect connections between the appliance and the power cable
- Defective fuses
- Excessively long and inadequate extension leads
- High water hardness
- Damage caused by repairs, maintenance or structural modifications to the equipment carried out by unauthorised maintenance companies.
- Improper installation or placement of the equipment at the place of use, not in accordance with the instructions for installation and use or otherwise incorrect.
- Improper storage conditions of equipment by the user (excessive humidity and negative temperature in the storage room)





9.6 MINOR FAULTS, ADJUSTMENTS, OPERATING INSTRUCTIONS AND EQUIPMENT ACCESSORIES

Warranty does not cover:

Repairing surface scratches that are insignificant to the operation of the device,

Adjustments mentioned in the normal instructions for use of the equipment, on-site instruction, cleaning and maintenance measures.

Work resulting from the non-observance of, or failure to explain, precautionary or installation rules at the place of installation.

Parts that are likely to break as a result of use or normal wear and tear are not covered by the normal warranty:

- warning lights
- switches
- moving plastic parts
- heating elements
- seals
- clamps
- springs
- hose fittings
- bearings
- bearing supports
- hoses
- plastic lids





9.7 ACTION TO BE TAKEN IN THE EVENT OF AN ERROR

In the event of a defect occurring during the warranty period, the customer must immediately notify Asteni Mesindus OÜ IN WRITING.

When reporting a fault, you must specify the type of equipment (make, model). Proof of the validity of the guarantee (acceptance of delivery, model code on the CE marking) must be provided.

Describe, as precisely as possible, the nature of the error and the conditions in which and/or under which it occurs.

For its part, Asteni Mesindus OÜ will clarify whether the device and the described defect are covered by the warranty and will provide the customer with feedback on the repair method and time within 2 (two) working days.

9.8 DATA PROTECTION

Personal data will be used only for the purposes of contractual procedures and possible warranty operations in accordance with the requirements of the Data Protection Act of the Republic of Estonia.

