

**400M**



**300435**

## ENGLISH

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**Read this instruction manual before using and keep them available at all times!**

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

## 1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

### 1.1 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



**DANGER!**

This symbol highlights hazards which could lead to injury.



**WARNING!**

This symbol highlights dangerous situations which could lead to injury or death.



### CAUTION!

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



### NOTE!

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

## 1.2 Safety instructions

- The device can be used by children 8 years and up, as well as by people with disabilities and those with limited experience/ knowledge as long as they are under supervision or have been instructed on proper use of the device and its possible dangers. Children should not play with the device. Cleaning and maintenance cannot be performed by children and must be done under supervision. Children under the age of 8 years old must be kept away from the device and its power cord.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**
- **Never** leave the device unattended when in use.
- Only use the device indoors.
- The device must be operated in correct and safe technical condition only. In case of operational problems disconnect the device from the power supply (pull the plug from the socket) and contact the service company.

- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



## **DANGER! Electric shock hazard!**

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not cover the cable. Keep away the cable from operating range and do not immerse it into water.

- Do not immerse the device in water or use it when the plug or power cable is wet. If such a case occurs while operating, put on the rubber gloves and pull out the plug immediately. **Do not touch or remove the device when immersed in water until the plug is pulled out from the power supply socket.** Do not use the device when removed from water (dispatch it immediately to the authorised service point or your vendor).
- Check the power cord regularly for damage. Do not use the device if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.
- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable.
- In any case do not open the device housing. In case of electrical or mechanical modifications the **electric shock hazard** will occur.
- Do not use any acid agents and make sure no water ingresses the device.
- **Never** operate the device with moist hands or standing on wet floor.
- Remove the plug from its socket:
  - when the device is not used,
  - in case of anomalies during operation,
  - before cleaning.



## CAUTION!

- The device is not suitable for continuous operation. Do not perform more than one full cycle of vacuum packing every 2 minutes. The operating cycle takes approx. 50 seconds, then there is a break of approx. 2 minutes. In extreme ambient conditions intense exploitation of the device may trigger automatic overheating protection system. In such a case, leave the device to cool down until ready to use again, or until the overheating protection system has switched off again.
- Do not use the device on hot surfaces or in their vicinity.
- The casing of the device does not protect against liquid penetration of the interior.
- Avoid sucking in liquids in the vacuum packing chamber. In case it has happened anyway, dry the vacuum packing chamber immediately.
- When operating the device do not touch the sealing bar to avoid injury or burns.
- Never use the adapter suitable for use with the power supply voltage other than the voltage indicated on the identification plate on the underside of the device.
- Do not use lids or containers with cracks or other damages.
- We recommend using Bartscher bags for vacuum packing. If you do not use the above-mentioned bags, the smooth side of a bag for vacuum packing should be in contact with the sealing rail to perform multiple vacuum packing.

### 1.3 Proper use

The operational safety of the device is assured only in case of proper use, according to the operation manual.

All technical activities like installation and maintenance must be performed by the qualified service personnel only.

The **vacuum packing machine** is only intended for packing food products or other vacuum packed objects.



#### **CAUTION!**

**Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.**

**Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.**

**The operator is liable for all damages resulting from inappropriate use.**

## 2. General information

### 2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



#### **CAUTION!**

**Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!**

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

### 2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



#### **NOTE!**

**The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.**

### 2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

### 3. Transport, packaging and storage

#### 3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

#### 3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



**If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.**

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

#### 3.3 Storage

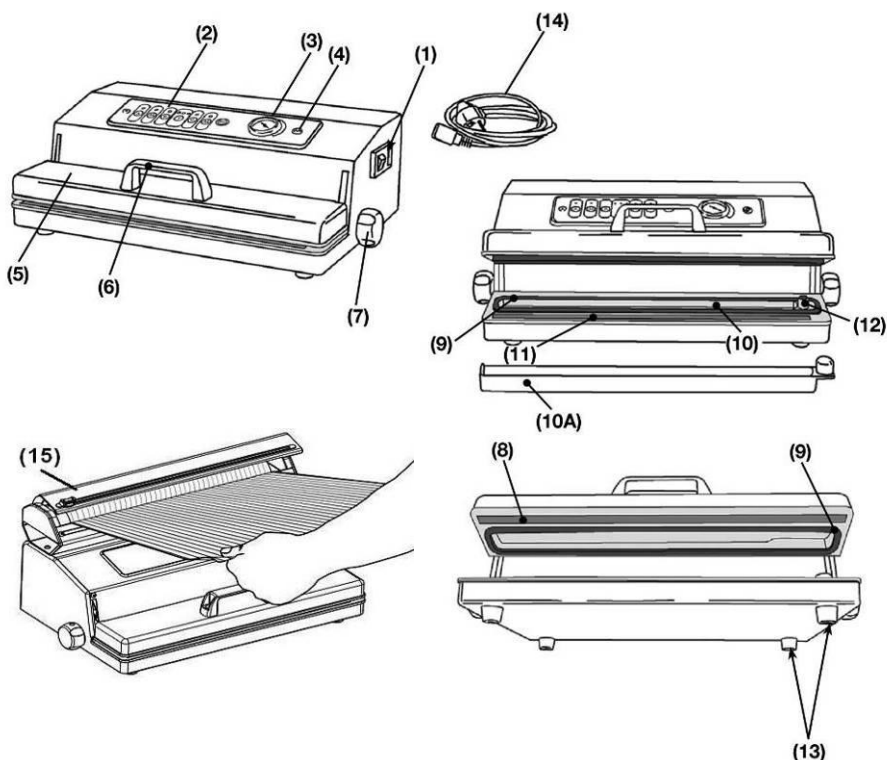
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.

## 4. Technical data

### 4.1 Overview of parts



- (1) **ON/OFF (I/O) switch** - Press the switch to **(I)** to turn the device on. Turn the device off by pressing **(O)** when not in use.
- (2) **Control panel** - the various functions of the device can be adjusted by selecting the corresponding button.
- (3) **Vacuum gauge** - indicates the vacuum level reached.
- (4) **Hose air inlet** - Insertion of hose to generate vacuum in containers or bottles.
- (5) **Lid** - it is not possible to open and lock the lifted door. This way, the bag can be positioned for vacuum packing.
- (6) **Lid handle** - facilitates closure of the lid for the vacuum packing cycle.

- (7) **“Lock & Unlock System” device** - used to hold the bag for automatic execution of the packaging cycle. **Lock & Unlock System** - equipped with a gas spring to adjust opening of the lid.
- (8) **Sealing gasket** - Presses the bag on the sealing bar.
- (9) **Airtight gaskets** - Guarantee vacuum tightness in the chamber when air is removed from the bags.
- (10) **Vacuum chamber with removable tray** - this is the seat for positioning of the bag and evacuation of air; the liquid collection tray is inserted inside the chamber (10A), which can be removed and washed even in dishwashers with a high degree of hygiene.
- (11) **Sealing bar with cooling system for intensive use** - Heating element which seals the bag and prevents it from sticking to the sealing bar.
- (12) **Protective filter for powdered foods** - protects the pump from the entrance of powdered foods (sugar, flour, coffee, etc.) which could damage it. It can easily be removed and cleaned. The liquid-collecting tray (10A) should be pulled out before removing the filter.
- (13) **NON-slip feet** - to keep the device from moving during the vacuum packing cycle.
- (14) **Power cable**- to connect the device to the electric mains.
- (15) **Roll holder** - to insert the vacuum film roll.

## 4.2 Technical specification

|               |                                                                                                                                                                                                                                                                                                                                  |
|---------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Name          | <b>Vacuum packaging machine 400M including roll holder</b>                                                                                                                                                                                                                                                                       |
| Code-No.:     | <b>300435</b>                                                                                                                                                                                                                                                                                                                    |
| Material:     | Chrome nickel steel 18/10                                                                                                                                                                                                                                                                                                        |
| Realization:  | <ul style="list-style-type: none"><li>▪ Vacuum pump: 1,9 m<sup>3</sup>/h (approx. 31,5 l/min.)</li><li>▪ Seal bar: 1 seal seam, 400 mm long</li><li>▪ Maximum vacuum: -850 mbar</li><li>▪ Pressure display with manometer</li><li>▪ Roll holder with integrated knife</li><li>▪ Removable drip tray insert for liquids</li></ul> |
| Power supply: | 0,38 kW / 230 V 50 Hz                                                                                                                                                                                                                                                                                                            |
| Dimensions:   | L 550 x P 325 x H 270 mm                                                                                                                                                                                                                                                                                                         |
| Accessories:  | 1 vacuum foil roll (40 cm x 3 m)<br>5 vacuum bags (40 x 50 cm)<br>1 connecting hose for vacuum sealing containers                                                                                                                                                                                                                |
| Weight:       | 12,45 kg                                                                                                                                                                                                                                                                                                                         |

We reserve the right to make technical changes!

### Additional equipment (not included in the delivery!)



**Vacuum bags**  
**one-side corrugated, embossed**  
each with 50 bags in one package  
Size: 400 x 600 mm  
Capacity: 20 litres  
**Code-No. 300414**



**Vacuum sealer roll set 400**  
Set consists of 2 foil rolls,  
each 40 cm wide, 6 m long  
**Code-No. 300421**

## 5. Installation and operation

### 5.1 Installation

#### Positioning

- Unpack the device and remove all package materials according to the valid environment protection regulations.



#### **CAUTION!**

**Never remove the nameplate and warning signs from the device.**

- Put the device on an even, stable, dry and waterproof surface which is resistant to high temperature.
- **Never** place the device on an inflammable surface.
- Do not place the device near open flame, electric heaters or other heat source.
- **Never** put the device in a moist or wet area.
- Keep the device out of the reach of children. Make sure that small children cannot pull the device by its cable.
- Place the device **away from** the edges of the work surface. Leave sufficient space in front of the device so that the bag can be filled with food while vacuum packed.
- Make sure there is sufficient air circulation, provide at least 20 cm of free space on all sides and 1 m above the device.
- Place the device so that the plug is easily accessible so as to quickly disconnect the device if the need arises.

#### Connection



#### **DANGER! Electric shock hazard!**

**The device can cause injuries due to improper installation! Before installation and connecting the local power grid specification should be compared with that of the device (see rating plate). Connect the device only in case of compliance!**

- The power supply circuit with the socket must be protected by the fuse of at least 16A. Connect the device directly to a single grounded socket. Do not use any power bar or multiple socket.

## 5.2 Advantages of vacuum packaging

With vacuum packaging, air is removed from the film bags or from containers and sealed hermetically in order to stop or slow down food spoiling. Vacuum packaging prolongs preservation of food which lasts 3 to 5 times longer. The taste and vitamin supply remain intact.

Food is protected from burns caused by freezing, bacteria and mould.

Vacuum packaging is a particularly suitable preservation method for fresh foods and must be combined with low temperatures, namely the vacuum packaged product must be kept in the refrigerator or freezer for best results. Food preserved this way lasts longer than other products which are not vacuum packed, which last a few hours or a few days.

Vacuum packaging is the right choice to keep food in a healthy manner and to save money:

- It is therefore possible to take advantage of special offers
  - by vacuum packing food to preserve them for longer time;
  - for pre-cooking during the week,
  - to make salads, vegetables and herbs last longer (they remain crisp and fresh);
- To preserve high-quality oils and similar products in a bottle is no problem;
- There is more space in the freezer;
- Food is protected from freezer burns;
- It is marinated in a quicker and more sustainable way (20 minutes vacuum packed are enough);
- Allows to vacuum pack meat, cold cuts and cheese (preserving their taste);
- It saves money, since all leftovers can be easily packed and used later on;
- All types of fruit and vegetables can be purchased fresh and kept vacuum packed longer.

**All of the data in the following table are reference values which depend on the solidity of the packaging and quality of the organoleptic characteristics of the food.**



### **CAUTION!**

**Keep perishable foods in the freezer or refrigerator. Vacuum packing lengthens the duration of food but that does not transform them into “preserves”, namely a product which can be preserved at room temperature.**

**Preservation times for food “with and without” vacuum packaging:**

|                                               | <b>Preservation time<br/>not vacuum packed</b> | <b>Preservation time<br/>vacuum packed</b> |
|-----------------------------------------------|------------------------------------------------|--------------------------------------------|
| <b>Refrigerated food (5+/-2°C)</b>            |                                                |                                            |
| Red meat                                      | 3 - 4 days                                     | 8 - 9 days                                 |
| White meat                                    | 2 - 3 days                                     | 6 - 9 days                                 |
| Whole fish                                    | 1 - 3 days                                     | 4 - 5 days                                 |
| Game                                          | 2 - 3 days                                     | 5 - 7 days                                 |
| Sausages                                      | 7 - 15 days                                    | 25 - 40 days                               |
| Cold cuts                                     | 4 - 6 days                                     | 20 - 25 days                               |
| Soft cheese                                   | 5 - 7 days                                     | 14 - 20 days                               |
| Hard/semi hard cheese                         | 15 - 20 days                                   | 25 - 60 days                               |
| Vegetables                                    | 1 - 3 days                                     | 7 - 10 days                                |
| Fruit                                         | 5 - 7 days                                     | 14 - 20 days                               |
| <b>Cooked and refrigerated food (5+/-2°C)</b> |                                                |                                            |
| Vegetable puree and soups                     | 2 - 3 days                                     | 8 - 10 days                                |
| Pasta and risotto                             | 2 - 3 days                                     | 6 - 8 days                                 |
| Boiled and roast beef                         | 3 - 5 days                                     | 10 - 15 days                               |
| Filled cakes (with cream or fruit)            | 2 - 3 days                                     | 6 - 8 days                                 |
| Frying oil                                    | 10 - 15 days                                   | 25 - 40 days                               |
| <b>Frozen food (-18+/-2°C)</b>                |                                                |                                            |
| Meat                                          | 4 - 6 months                                   | 15 - 20 months                             |
| Fish                                          | 3 - 4 months                                   | 10 - 12 months                             |
| Vegetables                                    | 8 - 10 months                                  | 18 - 24 months                             |
| <b>Food at room temperature (25+/-2°C)</b>    |                                                |                                            |
| Bread                                         | 1 - 2 days                                     | 6 - 8 days                                 |
| Packs of biscuits                             | 4 - 6 months                                   | 12 months                                  |
| Pasta                                         | 5 - 6 months                                   | 12 months                                  |
| Rice                                          | 5 - 6 months                                   | 12 months                                  |
| Flour                                         | 4 - 5 months                                   | 12 months                                  |
| Dried fruit                                   | 3 - 4 months                                   | 12 months                                  |
| Ground coffee                                 | 2 - 3 months                                   | 12 months                                  |
| Powdered tea                                  | 5 - 6 months                                   | 12 months                                  |
| Freeze-dried products                         | 1 - 2 months                                   | 12 months                                  |
| Powdered milk                                 | 1 - 2 months                                   | 12 months                                  |

## **5.3 Guidelines for vacuum packaging**

### **Vacuum packaging for freezer**

- A correct preservation will help the device to keep food fresh. Pack the food as fresh as possible.
- Delicate foods or those which you desire to keep their shape and appearance could be damaged if packed as fresh products. We recommend pre-freezing delicate products such as meat, fish, berries, bread, etc.. They can be frozen for a maximum of 24 hours without suffering freezer burns. Once they have been pre-frozen, air can be suctioned from the bag and they can remain a long time in the freezer while maintaining their taste and nutritional value.
- To preserve liquids such as soups, flans and stews vacuum packed, first freeze them in a tray or bowl, and then pack them hermetically and preserve them frozen in the freezer.
- To preserve fresh vegetables, clean them or peel them and have them parboiled for a short time in boiling water (or, if necessary, heat them in a microwave oven), to obtain fresh and cooked vegetables. When they have cooled off, seal the desired portions vacuum packed.
- To pack products which are not deep-frozen, allow approximately 5 cm more per bag to guarantee space for expansion of the food to the frozen state. Put meat or fish on a paper towel, and then seal them hermetically with the paper napkin in a plastic bag. This will absorb the liquid in the food.
- Before vacuum packaging foods such as tortillas, crepes or hamburgers, place wax paper between the various pieces. This makes it easier to remove the single pieces and to reclose the bag kept in the freezer.

### **Vacuum packaging for the refrigerator**

- The food can be cooked in advance, kept in the refrigerator vacuum packed and heated when necessary.

### **Vacuum packaging for the pantry**

- Some foods can also be preserved at room temperature (coffee, flour, pasta, sugar, etc.) and this can be facilitated by vacuum packaging. If they are not used for several days, for example when you are on holiday, they must be protected with vacuum packaging. This way they will remain fresh at room temperature and will not be attacked by mould or insects.

### Defrosting vacuum packed food

- Food preserved vacuum packed such as meat, fish, fruit, vegetables and other foods can be defrosted on the bottom shelf of the refrigerator.
- Let the bread and cakes defrost at room temperature.
- For soups or other liquids, defrost the bag directly in warm water until the content is completely warm. To defrost at room temperature or in a double saucepan, cut a corner of the bag to release vacuum and to free the vapour.
- Consume food as soon as it is defrosted. **Do not** freeze leftovers once again.

### Vacuum packing of packed foods

- Many foods, such as cheese or meat, are sold vacuum packed. After these packs have been opened, they can be vacuum packed once again to maintain their taste and freshness.



#### **CAUTION!**

**Packed foods must always be consumed within the expiration date specified on the original package. When vacuum packed the second time, they must be treated with the utmost care and hygiene.**

### Suggestions for vacuum packaging

- When vacuum packaging foods with sharp edges, such as bones or spaghetti, strengthen the corners with paper napkins to avoid damaging the bag.
- Use storage containers to keep fragile foods such as berries, rusks or biscuits from crumbling or breaking in the vacuum package.
- A great variety of objects can be vacuum packed. For example, camping supplies, such as clean matches, first aid boxes and clothing can be kept dry and clean. Emergency triangles are always ready for use. Pipe tobacco can be preserved. Oxidation of silver and jewellery is prevented by vacuum packing.

## General safety instructions

1. Clean your hands, utensils and work surfaces used to cut and vacuum pack foods.
2. If possible, wear gloves to handle the food.
3. Use only fresh food for vacuum packaging.
4. Immediately preserve perishable foods vacuum packed in the refrigerator or freezer and do not leave them too long at room temperature.
5. Distribute vacuum packed packages uniformly in the refrigerator or freezer to allow them to freeze quickly.
6. Packed foods must in any case be consumed within the date of expiration carried on the original packaging of the product.
7. Vacuum packaging prolongs preservation of dried fruits. Foods with a high fat content can go rancid quickly if exposed to oxygen and heat. Vacuum packaging also increases the preservation time of nuts, coconut flakes and cereals. Keep them in a cool place away from sources of light.
8. Vacuum packaging will not lengthen the time of preservation of fruit and vegetables, such as bananas, apples, potatoes or other vegetables unless they are peeled before being vacuum sealed.
9. Some vegetables, such as broccoli, cauliflower and cabbage, emit gas when vacuum packaged fresh. This is why these foods must be parboiled before being packed and frozen.
10. To repack vacuum packed food after it has been removed from vacuum packaging, follow the instructions for preservation in the refrigerator after opening and for keeping vacuum packed food safely.
11. Consume perishable foods immediately after they have been heated, defrosted or removed from the refrigerator. **Do not** consume foods that were left for several hours in the open air, especially if they were cooked in a thick sauce and kept in a vacuum bag or another air-free environment.
12. Pre-freeze soft and delicate products the night before (fish, berries, etc.). Once they have been pre-frozen, they can be vacuum packed and placed in the freezer.



### CAUTION!

**Vacuum packaging does not substitute deep-freezing or freezing. Perishable foods must be frozen before being vacuumed packed, they must be cold after vacuum packaging and frozen.**

## **Advice for preserving vacuum packed foods**

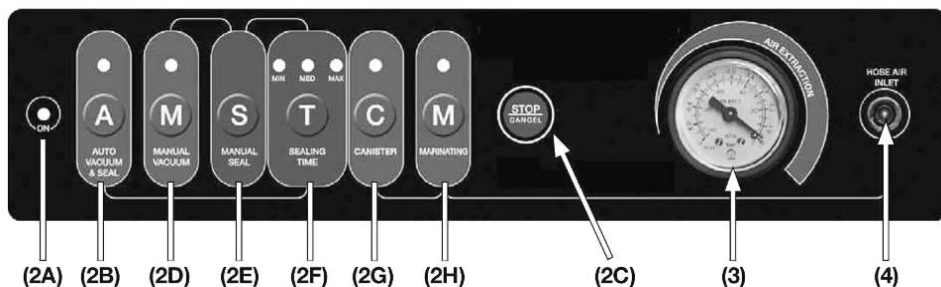
The vacuum packed preservation system is the way to preserve purchased and cooked food. Once you have used vacuum packing preservation, it will soon become essential in preparing food. Follow the instructions below concerning vacuum packaging and preservation to guarantee food quality:

1. Chemical reactions of food in contact with room temperature, air, humidity and the formation of enzymes, microorganisms or contamination from insects ruin food.
2. Oxygen in the air is the main reason for loss of nutritional substances, texture, taste and quality. The growth of microorganisms is largely due to air, as it removes humidity, unless food is wrapped in moisture resistant material. Frozen foods, exposed to freezing, suffer freezer burns.
3. Vacuum packaging suctions approximately 90% of the air from the bag. With approximately 21% oxygen in the air, removing 90% means about 2%-3% of air is left in the vacuum packed bag. If the oxygen content is less than 5%, most microorganisms do not multiply.
4. In general there are three types of microorganisms: moulds, yeasts and bacteria. They are everywhere, but are dangerous only in certain circumstances.
5. In an environment with little oxygen or without humidity, moulds cannot grow. In a moist, sugary environment and at mild temperatures, yeasts grow with or without air. Refrigeration capability slows down the growth of yeast, while deep-frozen preservation completely impairs growth of bacteria with or without air.
6. One of the most dangerous types of bacteria, *Clostridium botulinum*, in certain conditions grows without air: at a temperature between 4 °C and 46 °C. *Clostridium botulinum* is a very dangerous type of bacteria which can develop in environments which do not contain acids, are oxygen-free and exposed to temperatures higher than 4 °C for long periods.
7. Foodstuffs frozen, dried, very acids, salted or sweeten are botulinum resistant. Other foodstuffs with low acidity such as meat, seafood, olives, poultry, fish, eggs and mushrooms as well as medium acidity foodstuffs like ripe tomatoes, onions, red peppers, figs and cucumbers are all vulnerable to be attacked by *Clostridium Botulinum*.
8. These foods must be preserved for a short amount of time in a cool place, whereas for a long time if frozen, and consumed immediately after being cooked.

9. Some dry foods such as flour and cereals can contain insect larvae. If they are not preserved vacuum packed, the larvae could contaminate food during preservation. To prevent insects from hatching, vacuum package foods.
10. Food can be preserved at low temperatures since only a few microorganisms thrive without air.
11. If the refrigerator temperature is higher than 4 °C (especially for a long time), this favours the growth of harmful microorganisms. Therefore it is recommended to keep the temperature below 4 °C.
12. A freezer temperature of -17 °C or lower is suitable for food preservation. Even though freezing does not kill microorganisms, it inhibits their growth.
13. Vacuum packing preservation temperature also has an effect on dried fruits: the duration of preservation increases 3 - 4 times at every 10 °C temperature reduction.

## 5.4 Operation

### 5.4.1 Control panel/Functions of keys and display



- (2A) **“ON” indicator light** - when the switch (1) is at (I), the indicator light is green.
- (2B) **“A” key (Auto Vacuum & Seal)** - The start key for the automatic vacuum packing cycle for bags including sealing.
- (2C) **“STOP/CANCEL” key** - stops the device at any time.
- (2D) **“M” key (Manual Vacuum)** - Start key for manual cycle; the device suctions the air and performs the manual sealing cycle by pressing the **“S”** key.
- (2E) **“S” key (Manual Seal)** - Start key of manual Sealing.
- (2F) **“T” key (Sealing Time)** - Key for setting the sealing time.
- (2G) **“C” key (Canister)** - Start key for automatic vacuum packaging cycle in containers.
- (2H) **“M” key (Marinating)** - Start key for **“Fast marinating” function**
- (3) **Vacuum gauge** – indicates the vacuum level reached.
- (4) **HOSE AIR INLET** – To connect the hose to create vacuum in containers sealed with lids, in bottles sealed with caps and glass jars provided with lid and ring.

### 5.4.2 Operations before use

- Before using the device, thoroughly clean its surfaces and the work surface which will come into contact with foods and accessories (containers, leads, etc.). Proceed as explained in the instructions provided in the Section 6 **“Cleaning”**.
- Insert the plug of the power cable into the socket on the side of the machine and then connect the plug to a wall socket depending on the voltage of the machine (data found on the identification plate).

## 5.4.3 Switching the device on

- Press the **(1)** button on the right side; on the front panel, the green **“ON” (2A)** indicator light and red **(2F)** closure time **(MED)** indicator switch on.

## 5.4.4 Settings

### ➤ Setting sealing time

- To set the sealing time, press the **“T” key (2F)** before the vacuum packing cycle. The set sealing time is saved until:
  - the sealing time is set once again;
  - the **STOP** key is pressed;To deactivate the device, move the switch to **“O”** or unplug it.
- The position of the red switch on the button shows the set closure time:
  - **MIN** (red control indicator light switches on) corresponds to a minimum closure time recommended when performing several closures;
  - **MED** (middle red indicator light flashes) corresponds to medium closure time, suitable for most applications; the device is set at automatic closure time according to default settings.
  - **MAX** (right red indicator light switches on) max. closure time recommended when preserving moist food.

### ➤ STOP/CANCEL key – 2C

- To stop the machine at any moment, press the **“STOP/CANCEL” button (2C), Fig. A.** Unlock the lid by turning one of the two knobs **(7)** of the **“Lock & Unlock System”** device.

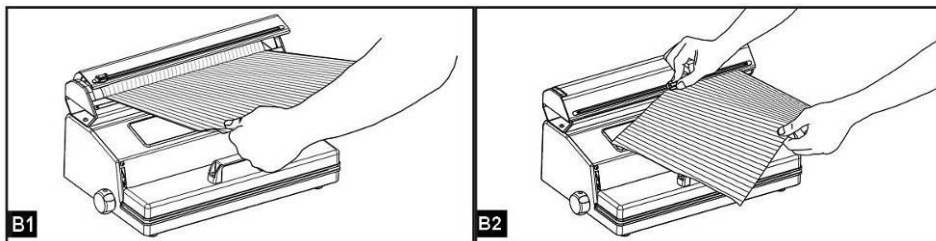
### 5.4.5 Making bags from rolls

Insert a roll of suitable film in the roll holder (15) of the device.

**Use only rolls for vacuum packing (with ribbed or embossed side).**

Select the appropriate size for the bag in which the food will be preserved.

Make sure that the bag is at least 8 cm longer than the food being preserved. Every new vacuum packaging reduces the bag by 2 cm.



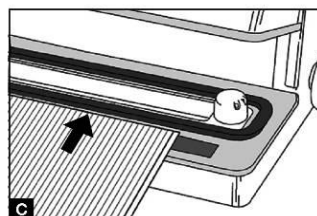
- a) Lift the lid and pull the two corners of the roll to the right length, (**Fig. B1**) and then close the lid. Press the cutting blade and pull the bag from the left or from the right (**Fig. B2**). A straight cut can be obtained. Furthermore, an open side of the bag can be sealed as follows:

- b) Bring one of the open ends of the bag with the smooth side on the sealing bar (11) (**Fig. C**).



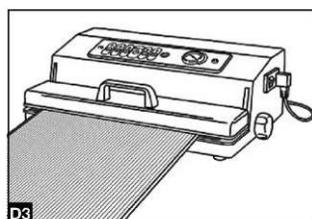
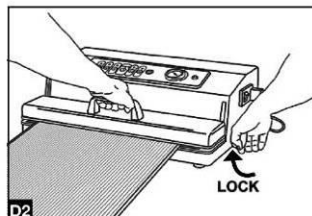
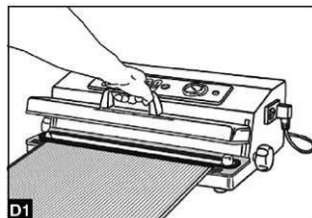
**CAUTION!**

The bag must not protrude into the vacuum chamber (10) or on the gasket (9), but must reach the end of the external part of the gasket, as shown in the figure.

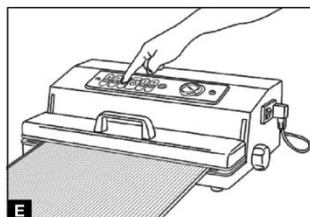
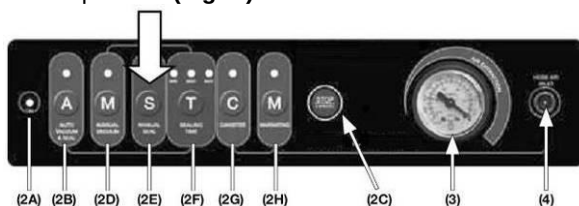


- c) Lower the lid (5) by pressing the handle downwards (6) (Fig. D1), then take it with the other hand and turn one of the two knobs (7) in the direction of the **LOCK** arrow (Fig. D2).

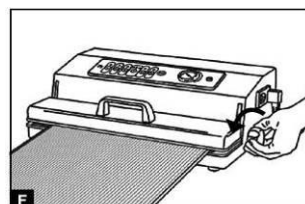
The lid (5) must remain all the way down (Fig. D3).



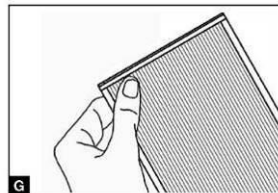
- d) Press the **“S” button (2E)**: the device closes the bag automatically and switches off at the end of the process (Fig. E).



- e) Unlock the lid by turning one of the two knobs (7) of the **“Lock & Unlock System” device (Fig. F)** and remove the bag.



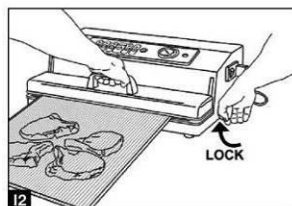
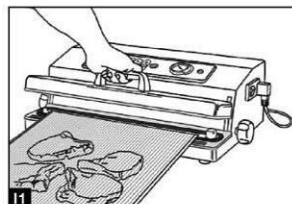
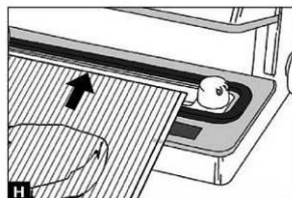
- f) Make sure it is sealed properly. A correct sealing must be smooth, straight and without any creases, the seam must not show the pattern on the bottom layer (**Fig. G**).



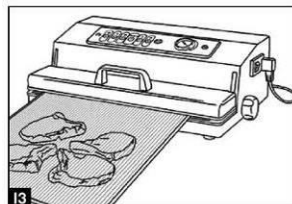
## 5.4.6 Automatic vacuum packing cycle with bags (precut or see P. 5.4.4)

To perform the automatic packaging cycle in bags including final sealing.

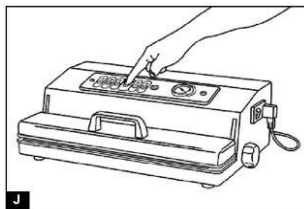
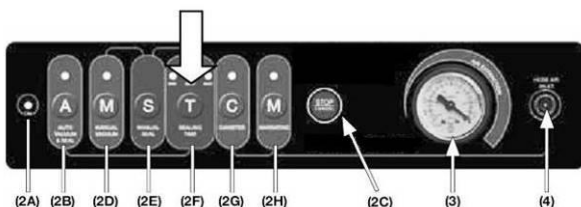
- a) Insert the food in the bag without creating particular creases or tension on the surface. Eliminate liquids or food residues from the inner zone of the bag which must be sealed.
- b) Place the bag with its contents in front of the machine, positioning it at the open end inside the vacuum chamber (10) with the smooth part facing upwards (**fig. H**).
- c) Lower the lid (5) all the way (6) (**Fig. I1**) then take it with the other hand and turn one of the two knobs (7) in the direction of the **LOCK** arrow (**Fig. I2**).



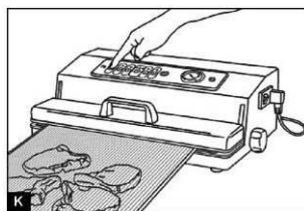
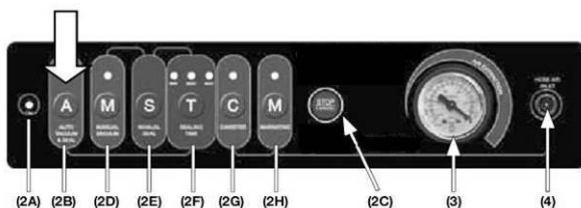
The lid (5) must remain closed (**Fig. I3**).



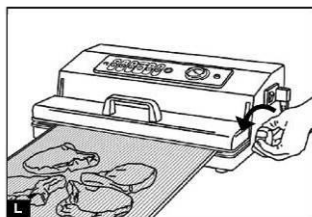
- d) If necessary, adjust the sealing time (see point 5.4.3 “Settings/Sealing time settings”) (Fig. J).



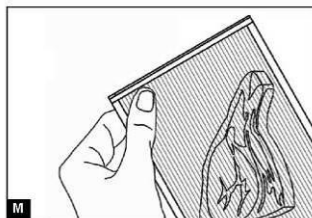
- e) Press the “A” button (2B) for the automatic cycle. The device performs a vacuum packing cycle in automatic mode. Wait for the red indicator light of the “T” key to quit flashing (Fig. K).



- f) Unlock the lid by turning one of the two knobs (7) of the “Lock & Unlock System” device (Fig. L) and remove the bag.

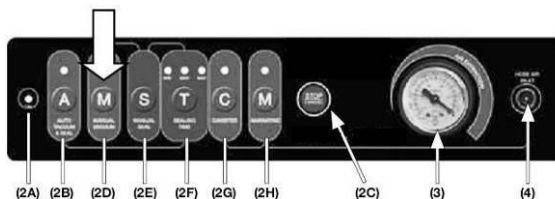


- g) Make sure sealing is uniform. A correct sealing must be smooth, straight and without any creases, the seam must not show the pattern on the bottom layer (Fig. M).



## 5.4.7 Manual vacuum packing cycle with bags

- Repeat the operations from point **a)** to **d)** of section 5.4.5.
- Start the manual vacuum packing cycle by pressing the **“M” key (2D)**.



Then press the **“S” key (2E)** to seal the bag manually before crushing its fragile or sensitive contents.

Wait for one of the three red indicator lights **MIN / MED / MAX** on the **“T” key** to start flashing and unlock the lid with one of the two knobs **(7)** to remove the bag; in this phase, the device can perform a second safety closure when the pump has not reached a certain vacuum level (the pump switches back on for a short amount of time).

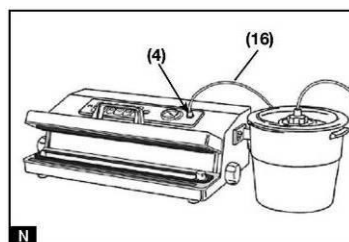
## Maximum air suction even with food having a complex shape

- Repeat the operations from point **a)** to **d)** of section 5.4.5.
  - Start a manual vacuum packing cycle by pressing the **“M” button (2D)**, wait for the vacuum gauge **(3)** to indicate the maximum value (approximately - 0.85 bar) and leave the pump running for about another minute.
- Perform manual closure by pressing the **“S” button (2E)**.
- This method is recommended for vacuum packaging foods such as cheese, Emmenthal, an entire chicken, fish, etc.

## 5.4.8 Automatic vacuum packing cycle with containers

The devices has also been designed to vacuum with specific containers.

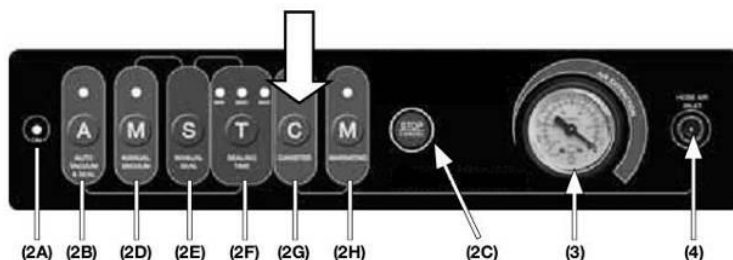
- Fill the appropriate container and leave at least 3 cm free from the top edge.
- Place the lid on the container
- Connect the supplied hose **(16)** to the lid of the container and to the hose air inlet **(4)** of the device (**Fig. N**).





## NOTE!

At the start of the vacuum phase, it could be necessary to press the lid of the container by hand in order to close it hermetically.



- d) Press the **“C” button (2G)**. The device performs the vacuum packing cycle and switches off automatically when it is over. The pump switches off automatically after approximately 5 minutes.
- e) Disconnect the hose from the lid of the container and from the hose air inlet of the device.



## CAUTION!

To guarantee safe and ideal vacuum packaging, only use suitable accessories and respect the manufacturer's instructions.

## 6. Cleaning



### WARNING!

**Before cleaning, disconnect the device from the power supply (unplug!).**

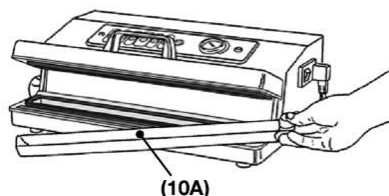
**The device is not suited for direct washing via water jets. Protect the device from the water penetration.**



### CAUTION!

**Do not use aggressive detergents, solvents or aromatic essence-based products!**

- Clean the device regularly.
- Unplug the device before cleaning it.
- Clean the surfaces of the equipment before and after use with a moist sponge and neutral soap, or denatured alcohol, or a water and white vinegar solution.
- If any liquid falls accidentally into the device, unplug it and do not use it. Contact a service centre or your dealer.
- **Important: Do not** use metal tools (such as scissors, knife, punch or scraper) to eliminate impurities as they could damage the steel surface, causing it to corrode.
- Furthermore, improper use of chlorine-based detergents or hydrochloric acid, hydrofluoric acid or sulphuric acid (as are some decalcifying agents) can reduce the typical brightness of the stainless steel and affect its resistance.
- To clean the accessories (containers, lids, etc.) see the instructions of the individual accessory.
- The liquid protection tank of the device (**10A**) can be completely removed and washed in the upper rack of the dishwasher. Rinse it like normal kitchen utensils and leave it to dry completely. Then put it back in the vacuum chamber.



- Use only a soft cloth and **never** use abrasive detergents which could scratch the surface.
- After cleaning, use a soft and dry cloth to dry and polish the surface.

## 7. Troubleshooting

In case of malfunction, disconnect the device from its power source. Before contacting the service or sales agent, verify - based on the table below - whether it is possible to eliminate disruption in operation.

| Problem                                                                   | Possible cause and solution                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
|---------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>The device does not work</b>                                           | <ul style="list-style-type: none"><li>▪ Check the switches <b>(1)</b>.</li><li>▪ Make sure the power cable is plugged into the device and into the wall. Check the socket by plugging in another device.</li><li>▪ Make sure that the power cable or plug is not damaged. In that case, do not use the device.</li></ul>                                                                                                                                                                                                                       |
| <b>Device does not perform the first sealing on the piece of roll cut</b> | <ul style="list-style-type: none"><li>▪ Make sure the roll is positioned properly as described in paragraph: <b>5.4.4 “Making bags from a roll”</b>.</li><li>▪ Make sure that the closure gasket is positioned properly and is not damaged.</li></ul>                                                                                                                                                                                                                                                                                          |
| <b>The device does not supply complete vacuum in the bags</b>             | <ul style="list-style-type: none"><li>▪ To seal correctly, the open end of the bag should be fully inside the vacuum chamber compartment.</li><li>▪ Check that the sealing bar and both the sealing and airtight gaskets are not dirty. After having cleaned them, if necessary, put them back in place properly.</li><li>▪ The bag could be perforated. To check whether it leaks, fill the bag with air, put it in water and make pressure. If there are bubbles it means that there is a leak. Reseal the bag or use another one.</li></ul> |
| <b>The device does not seal the bag properly</b>                          | <ul style="list-style-type: none"><li>▪ If the bag does not close correctly, increase the sealing time by pressing the <b>“T” key (2F)</b>.</li><li>▪ If the sealing bar heats up and melts the bag, raise the lid and let the sealing bar cool off for a few minutes.</li><li>▪ Make sure that the closure gasket is positioned properly and is not damaged.</li></ul>                                                                                                                                                                        |

| Problem                                                   | Possible cause and solution                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
|-----------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>The bag does not hold the vacuum after closure</b>     | <ul style="list-style-type: none"> <li>▪ Closure leakages could be caused by creases, crumbs, grease and humidity. Open the bag, clean the top part on the inside, remove debris from the sealings bar and perform a second closure.</li> <li>▪ Make sure the bag has no damage or holes which could reduce vacuum. Protect sharp edges of the contents with a paper napkin.</li> </ul>                                                                                                                                                                                                                                                                                                                         |
| <b>The device does not create vacuum in the container</b> | <ul style="list-style-type: none"> <li>▪ Reconnect the suction hose to the container lid (or to the suction cap, if necessary) and the hose air inlet to the device</li> <li>▪ Leave at least 3 cm between the contents and the top of the container.</li> <li>▪ Liquid could leak because it did not cool off sufficiently before being vacuum sealed. Cool the liquid in the refrigerator and not at room temperature.</li> <li>▪ Make sure that the top edge of the container and the gasket of the lid are intact and clean. Clean both with a moist cloth and perform vacuum packaging.</li> <li>▪ Make sure that the gaskets of the container lid are positioned properly and are not damaged.</li> </ul> |
| <b>The container or the lid lose their vacuum</b>         | <ul style="list-style-type: none"> <li>▪ Make sure that the top edge of the container and the gasket of the lid are intact and clean. Clean both with a moist cloth and perform vacuum packaging.</li> <li>▪ Make sure that the gaskets of the container lid or the universal lid are positioned properly and are not damaged.</li> <li>▪ Make sure that the hose is connected properly to the container lid and to the hose air inlet <b>(4)</b> of the device.</li> </ul>                                                                                                                                                                                                                                     |

**If you cannot remove the malfunctions:**

- do not open the body,
- notify the customer service point or contact the sales agent, while providing the following information:
  - type of malfunction;
  - code number and serial number (see identification plate on device underside);
  - date of purchase.

## 8. Waste disposal

### Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



### **WARNING!**

**To exclude any abuse and the dangers involved make the waste device unfit for use before disposal.**

**For that purpose disconnect device from mains supply and remove mains connection cable from the device.**



**For the disposal of the device please consider and act according to the national and local rules and regulations.**

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