

290/4



300744

ENGLISH

Table of contents

1. Safety.....	28
1.1 Key to symbols.....	28
1.2 Safety instructions.....	29
1.3 Proper use	32
2. General information	33
2.1 Liability and Warrantees	33
2.2 Copyright protection.....	33
2.3 Declaration of conformity	33
3. Transport, packaging and storage	34
3.1 Delivery check.....	34
3.2 Packaging	34
3.3 Storage	34
4. Technical data.....	35
4.1 Technical specification.....	35
4.2 Overview of parts	36
5. Installation and operation	37
5.1 Installation and connection.....	37
5.2 The benefits of vacuum packing	38
5.3 Guidelines for vacuum packaging	40
5.4 Safety principles for the foodstuffs storage	43
5.5 Operation	44
5.5.1 Functions of keys / LED indicators	44
5.5.2 Vacuum packing mode	46
5.5.3 Vacuum packaging and sealing mode	47
5.5.4 Vacuum marinating mode.....	48
6. Cleaning	50
7. Possible Malfunctions.....	51
8. Waste disposal	52

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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.



WARNING of hand injury!

This symbol highlights dangerous situations which could lead to serious hand injury.



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 is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with or starting the device.
- **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.

- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**
- 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!

In order to avoid this risk, please observe the following safety instructions.

- 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.

- 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.



WARNING of hand injury!

In order to avoid this risk, please observe the following safety instructions.

- To avoid burns of fingers or hand, never touch the sealing strip, sealing bar and vacuum chamber shortly after the end of work.



WARNING! Burn hazard!

In order to avoid this risk, please observe the following safety instructions.

- Carefully close the lid as the fingers may be pinched between the lid and the vacuum chamber.

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 packaging machine is only intended for vacuum packaging and marinating of appropriate food products or other 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 Technical specification

Name	Vacuum packaging machine 290/4
Code-no.:	300744
Material:	Body: stainless steel Lid: polymethylmethacrylate (PMMA)
Design:	▪ digital display ▪ electronic vacuum control ▪ marinating function ▪ vacuuming intensity: 5 degrees, manually adjustable ▪ adjustable sealing time: 0 - 6 seconds
Power:	0,63 kW / 220-240 V 50 Hz
Vacuum pump:	4.62 m³/h (ca. 77 l/min.)
Maximum vacuum:	-999 mbar (in the chamber)
Sealing strip:	1 seal seam, 290 mm
Dimensions:	W 360 x D 470 x H 350 mm
Chamber dimensions:	W 350 x D 300 x H 110 mm
Weight:	24.95 kg

We reserve the right to make technical changes!

Accessories (not included in the delivery!)



Vacuum sealer roll set 220

Set consists of 2 foil rolls,
each 22 cm wide, 5 m long

Code-no. 300418



Vacuum sealer roll set 280

Set consists of 2 foil rolls,
each 28 cm wide, 5 m long

Code-no. 300419

4.2 Overview of parts



- 1** Lid handle
- 2** Lid
- 3** Vacuum chamber
- 4** Sealing strip
- 5** Control panel
- 6** Ventilation holes
- 7** Body
- 8** Sealing bar

5. Installation and operation

5.1 Installation and connection

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.

- Place the device on a flat, dry, safe surface capable of supporting the device's weight.
- **Never** place the device on an inflammable surface.
- Do not place the device near an open flame, electric heater or other heat source.
- **Never** place the device near flammable materials, such as alcohol, spirits, or petrol.
- **Never** place the device at the edge or side of the working surface.
- Never cover or block ventilation holes of the device.
- It is necessary to pay attention to ensure good air circulation around the vacuum packing machine. There should be 20 cm of free space at the sides of the device, and 1 m above it.
- The device must be placed in an area inaccessible to children. It is necessary to ensure that small children cannot access the device by pulling the power cable.
- 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 The benefits of vacuum packing

During vacuum packing, after air is removed, plastic bags and containers are sealed shut which stops or slows the process of foodstuffs spoilage. Owing to vacuum packing foodstuffs can be stored from three to five times longer than normally. The taste and vitamins are retained in the foodstuffs.

In this manner foodstuffs are protected from drying out and oxidation, as well as from bacteria and mould.

Vacuum packing is a preservation process which is recommended for fresh foodstuffs and must be accompanied by low temperatures; vacuum-packed products must be kept in the refrigerator, freezer, or cooler, in order to achieve the best results.

In this manner the preserved foodstuffs can be kept for a longer time than in other, non-vacuum-packed containers which reduce the time in which foodstuffs may be consumed to a few hours or days.

Vacuum packing is used in order to improve the organization of work, conserve foodstuffs in a healthy manner, and to save money:

- It may be used in special occasions,
 - to pack foodstuffs in airtight conditions thus prolonging their shelf life,
 - to prepare meals for an entire week,
 - to keep lettuces, vegetables, and herbs longer (they remain crunchy and fresh);
- more space is freed up in the freezer;
- foodstuffs are protected from drying out and oxidation;
- in this manner it is possible to marinate quickly and thoroughly (20 minutes in the vacuum is enough);
- in this manner it is also possible to repack meat products, sausages, and cheeses which were previously vacuum packed (the flavour is retained);
- money can be saved, as all leftovers can be preserved and consumed at a later time;
- all types of fruits and vegetables can be purchased in-season, vacuum packed, and in this manner preserved longer.

All information in the table below are indicative and depend on good condition of the package and initial quality properties of the food products.



CAUTION!

The products susceptible to spoiling should be stored in the refrigerator. The vacuum packing prolongs their shelf life, but does not make them “canned food”, i.e. product stable in the room temperature.

Storage time for products in the vacuum package and without it:

	Storage time without vacuum	Storage time with vacuum
Foodstuffs kept in coolers (5+/-2°C)		
Red meat	3 - 4 days	8 - 9 days
White meat	2 - 3 days	6 - 9 days
Whole fish	1 - 3 days	4 - 5 days
Venison	2 - 3 days	5 - 7 days
Cured meat products	7 - 15 days	25 - 40 days
Sliced cured meat products	4 - 6 days	20 - 25 days
Soft cheese	5 - 7 days	14 - 20 days
Hard and semi-hard cheese	15 - 20 days	25 - 60 days
Vegetables	1 - 3 days	7 - 10 days
Fruits	5 - 7 days	14 - 20 days
Prepared foodstuffs, later kept in coolers (5+/-2°C)		
Soups and purees	2 - 3 days	8 - 10 days
Flour products and risotto	2 - 3 days	6 - 8 days
Meat from brew and roast	3 - 5 days	10 - 15 days
Stuffed cakes (with cream and fruits)	2 - 3 days	6 - 8 days
Oil for deep fryers	10 - 15 days	25 - 40 days
Deep-frozen foodstuffs (-18 +/-2°C)		
Meat	4 - 6 months	15 - 20 months
Fish	3 - 4 months	10 - 12 months
Vegetables	8 - 10 months	18 - 24 months
Foodstuffs kept in room temperature		
Bread	1 - 2 days	6 - 8 days
Packed biscuits	4 - 6 months	12 months
Flour products	5 - 6 months	12 months
Rice	5 - 6 months	12 months
Flour	4 - 5 months	12 months
Dried fruits	3 - 4 months	12 months
Ground coffee	2 - 3 months	12 months
Powdered tea	5 - 6 months	12 months
Lyophilized products	1 - 2 months	12 months
Milk powder	1 - 2 months	12 months

5.3 Guidelines for vacuum packaging

Important hints

1. Prior to vacuum packing it is necessary to wash hands thoroughly, as well as all device and surfaces which will be used for the cutting and vacuum packing of foodstuffs.
2. Use gloves when possible.
3. Only fresh foodstuffs should be packaged.
4. Foodstuffs which spoil easily should be frozen immediately following vacuum packing and not left for long periods at room temperature.
5. Place the vacuum packages uniformly in the refrigerator or freezer in order to allow for quick freezing.
6. The foodstuffs removed from the package must be absolutely consumed before their expiry date, specified on the original package.
7. The vacuum package prolongs the shelf life of dried foodstuffs. Oxygen and heat cause foodstuffs of high fat content to go rancid. Shelf life of dry foodstuffs, such as nuts, coconuts, and muesli is also extended by vacuum packing. Store them in cool and dark place.
8. Fruits and vegetables, such as apples, bananas, potatoes, and root vegetables should be peeled prior to vacuum packing, as this will prolong their shelf lives.
9. Some vegetables, such as broccoli, cauliflower, and white cabbage emit gases when vacuum packed. For this reason it is necessary to blanch and freeze them.
10. In order to repack foodstuffs using vacuum packing after they have been removed from prior packing, it is necessary to follow the rules for storage of items in low temperatures after they have been opened.
11. Foodstuffs which spoil easily and have been reheated or taken from the refrigerator should be consumed immediately. Foodstuffs which have laid in the open for several hours should not be consumed, especially if they were prepared in thick sauces and stored in vacuum packing or other environments deprived of sufficient oxygen.
12. Soft and fragile products (fish, wild strawberries, etc.) should be initially frozen during the night. After the initial freezing they may be vacuum packed and finally placed in the freezer.



CAUTION!

Vacuum packing is not a substitute for freezing. Any foodstuffs which spoil easily and needed to be frozen prior to vacuum packing must be cooled and frozen after vacuum packing.

Vacuum packing for the freezer

- Through thoughtful packaging the device can help to extend the freshness of meals. It is necessary to pack foodstuffs in as fresh a state as possible.
- Fragile or easily deforming foodstuffs may become damaged during the vacuum packing of the fresh product. Fragile products (meat, fish, wild strawberries, sandwiches etc.) should be initially frozen.
They may be frozen for 24 hours before the frost scorch occurs. After the initial freezing they may be vacuum packed in the bags and stored for a long time in a freezer in order to maintain their taste and nutrition values.
- In order to package liquid foodstuffs, like soups, sauces, or boiled dinners, it is necessary to first freeze them in appropriate containers and then vacuum pack them, returning them to the freezer for keeping.
- Fresh vegetables should be washed or peeled and briefly blanched in boiling water or microwave, but keeping their freshness and not allowing for overcooking. After cooling down vacuum pack in any portions.
- In order to package foodstuffs which are not frozen, it is necessary to use approx. 5cm more plastic film, because in freezing the foodstuffs expand in size. Meat and fish should be placed on a paper towel, and then vacuum packed together with the paper towel. In this manner juices from the foodstuffs are absorbed.
- Prior to packing foodstuffs such as tortilla, crepes, or hamburger patties, it is necessary to separate them with wax or baking paper. This makes it easier to later remove selected items and repack the rest for keeping in the freezer.

Vacuum packing for the refrigerator

- The meals may be prepared earlier in appropriate portions and stored as vacuum packed in the refrigerator, and then heat as required.

Vacuum packing for the food storage

- The vacuum packing may also be advantageous in case of foodstuffs which may be stored in the room temperature (coffee, flour, flour products, sugar, etc.). When such foodstuffs are not used for a few days, e.g. due to vacations, they should be protected by vacuum packing. It allows to maintain their freshness and protects them from the influence of temperature, mould, and insects.

Unfreezing of foodstuffs packed in the vacuum bags

- The vacuum packed foodstuffs like meat, fish, fruits and vegetables, or other fragile products, may be slowly unfrozen on the lowest refrigerator shelf.
- Bread and tortilla should be unfrozen in the room temperature.
- Soups and other liquid meals should be heated directly in the vacuum bag in the water bath until they are hot. Before unfreezing in the room temperature or heating in the water bath one corner of the vacuum bag should be cut in order to reduce vacuum and allow for successive steam outlet.
- The foodstuffs should be consumed soon after unfreezing. **Never** freeze them again.

Repacking of unpacked foodstuffs

- Many food products, like cheese or meat products, are sold in the trade vacuum packages. Their taste and freshness may be also maintained after packing by repacking in the vacuum bags.



CAUTION!

The foodstuffs removed from the package must be absolutely consumed before their expiry date, specified on the original package. After repacking they should be stored with maximum caution and hygiene.

Guidelines for the vacuum packing

- In case of foodstuffs with sharp edges or shapes, e.g. bones or dried noodle, such places should be padded with the paper towel in order to avoid the bag damage.
- To avoid crumbling of fragile foodstuffs during the vacuum packing, use the containers for storage.
- vacuum packing assures protection for many various objects. Using this device it is possible to pack camping accessories such as matches and other objects which should remain dry. The pipe tobacco may be stored for a long time. Also the dull bloom on silver and other collectible items may be eliminated through the vacuum packing.

5.4 Safety principles for the foodstuffs storage

The vacuum conservation system will change the manner in which you purchase and store foodstuffs. Once you have got used to the vacuum method, it will quickly become an integral element of your food preparation routine. In order to maintain the quality of foodstuffs, it is necessary to follow the following guidelines regarding vacuum packing and storage:

1. Chemical reactions of foodstuffs to air, temperature, moisture, enzymatic reactions, growth of microorganisms, or contact with insects cause foodstuffs spoilage.
2. The primary cause of foodstuffs losing their nutritional value, properties, taste, and quality is oxygen contained in the air. The growth of microorganisms is by and large caused by air, as it brings in and removes moisture even if the material in which foodstuffs are packed in is moisture-resistant. Frozen foodstuffs, coming into contact with cold air in the freezer, often dry out and oxidize.
3. Vacuum packing removes approx. 90% of the air from packaging. Considering that air contains approx. 21% oxygen, 90% removal means that inside the vacuum pack approx. 2% to 3% of the oxygen remains. If the oxygen content is below 5% the majority of micro-organisms cannot grow in such conditions.
4. There are three general types of microorganisms: mould, yeast, and bacteria. They are everywhere, but become dangerous only in certain conditions.
5. In low-oxygen conditions or without moisture mould cannot grow. In moist, sugar-containing areas with normal temperatures yeasts can grow, with or without the presence of oxygen. Cold temperature storage slows the growth of yeasts, and in the freezer they are entirely unable to grow. Bacteria grow both when in contact with the air and when not.
6. One of the most unsafe types of bacteria is *Clostridium Botulinum*, which grows in very specific conditions, without air: in temperatures from 4 °C – 46 °C. Dishes not containing acids, in areas with poor circulation and temperatures remaining above 4 °C for a long time are perfect conditions for the growth of such bacteria.
7. Foodstuffs which are frozen, dried, or contain large quantities of acid, salt, or sugar are botulinum resistant. Foodstuffs not containing acids, such as meat, seafood, olives, fowl, fruit, eggs, and mushrooms, those containing low amounts of acid like vegetables, and those containing trace amounts of acid such as overripe tomatoes, onions, pepperoni, figs, and cucumbers are quickly attacked by *Botulinum*.
8. Such foodstuffs, even if they are to be stored for brief periods of time, should be kept in cold storage and for longer periods kept frozen, and consumed shortly after being reheated.
9. Some dry foodstuffs such as flour or muesli can contain insect larvae. If such items are not kept in vacuum packing, larvae can burst while in storage and damage food. In order to avoid the birth of insects, such foodstuffs should be kept in vacuum packing.

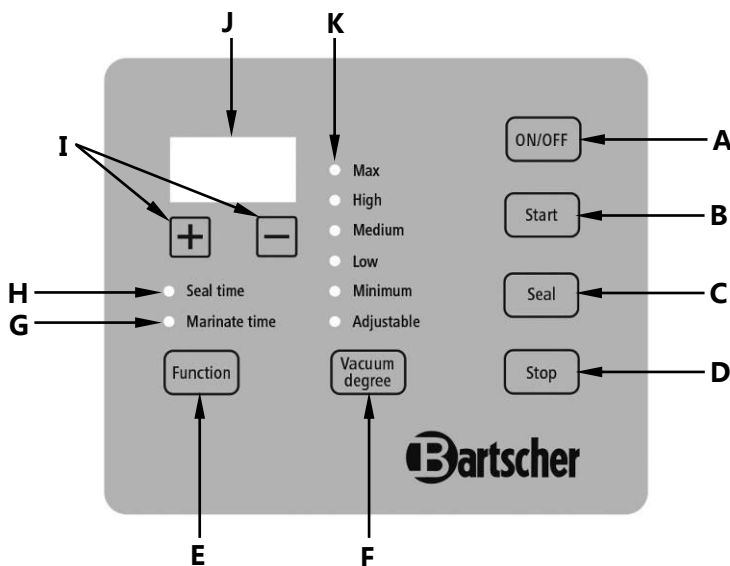
10. To avoid foodstuff spoilage, articles should be stored in low temperatures, because only a very small number of microorganisms can grow without air circulation.
11. If the temperature inside the refrigerator is above 4 °C (especially for prolonged periods), harmful microorganisms are given advantageous conditions for growth. For this reason it is necessary to keep the temperature of the refrigerator below 4 °C.
12. If the temperature of the freezer is -17 °C or below, this is the proper temperature for storage of foodstuffs; however, freezing will not kill microorganisms but slow their growth.
13. Temperature also has an effect on items stored in vacuum packing: their shelf lives are extended by a factor of three to four with each drop in temperature of 10 °C.

5.5 Operation

Before the first use

- Before the first use always thoroughly clean the device and its surfaces according to the instructions included in **Section 6 „Cleaning“**.

5.5.1 Functions of keys / LED indicators



A. ON/OFF Button (fig. on page 44)

When the device is connected to the power supply, the LED display (J) will show the message „**OFF**“. Press the **ON / OFF** button (A), the LED display (J) will show the time of sealing or marinating, followed by the set vacuum degree.

Vacuum packaging machine is ready to work. Press the **ON / OFF** button again and the device switches to the Standby mode.

The LED display (J) will show the „**OFF**“ message.

B. Start (start button)

To switch the device on press the **Start** button. The vacuum packaging or marinating mode is activated (depending on the settings).

C. Seal (sealing button)

While vacuum is being created, press the **Seal** button. This will end the vacuuming process and start the sealing mode.

D. Stop (stop button)

After pressing the stop button, the currently executed process is stopped.

E. Function (function button)

Press this button to select a mode of operation:

Vacuum packaging and sealing mode or
vacuum marinating mode

The respective LED indicators (H) or (G) will come on.

In order to adjust the time of vacuum packaging or time of marinating, press the adjustment buttons „+“ or „-“. The LED display (J) will show the set time.

F. Vacuum degree (button for setting the vacuum intensity degree)

Press the vacuum degree button (F) to set the vacuum degree. When the **Adjustable** indicator comes on, press „+“ or „-“ buttons in order to set the desired vacuum degree. The desired value will appear on the LED display (J).

G. + H. LED indicators

These indicators show the selected mode of operation:

Vacuum packaging and sealing mode or
vacuum marinating mode

J. LED Display

The following values are shown on the LED display:

1. vacuum degree
2. sealing time
3. marinating time.

I. Adjustment buttons „+“ and „-“

Using this buttons you may easily set or change the following values:

- vacuum degree
- sealing time
- marinating time.

K. LED indicators for setting the vacuum degree

This LED indicators show the set vacuum degree.

5.5.2 Vacuum packing mode

Selection of vacuum packaging bags

- Vacuum packaging bags are delivered in various sizes. Select the size appropriate for food products to be packed.



NOTE!

For vacuum packaging use only special vacuum packaging bags (one-side corrugated, extruded bags for vacuum packaging).

- Make sure that the vacuum bag is at least 4 – 5 cm bigger than the packed product and include another 2 cm for successive use of the vacuum bag.

Switch the device on

- Connect an inactive plug of the power cord to the socket at the rear side of the device. Connect the plug to a single grounded socket. The LED display (J) will show the **“OFF”** message.
- Press the **ON/OFF** button (A) to switch the device on. The device is ready to enter settings.

5.5.3 Vacuum packaging and sealing mode

1. Selection of the operation mode

Press the **function button** (E). When the LED indicator (H) comes on, the device will operate in the **sealing mode**. Using „+“ or „-“ buttons, set the sealing time within the range from 0 to 6 seconds.

2. Selection of the vacuum degree (vacuuming intensity)

To select the desired vacuum degree, press the **Vacuum degree** button (F). The following settings are available:

- Max** ((29,3 Hg / -999 mbar),
- High** (29,0 Hg / -999 mbar),
- Medium** (27,5 Hg / -931 mbar),
- Low** (26,0 Hg / -881 mbar),
- Minimum** (23,5 Hg / -796 mbar),
- Adjustable** (manual settings).

Respective LED indicators located on the control panel will come on.

To manually set the degree within the range from -999 mbar to -796 mbar, select the **Adjustable** option and press „+“ or „-“ buttons.

3. Placing the vacuum bag in the vacuum chamber

Open the device's lid and place the packed food products in the bag inside the vacuum chamber.

Please, remember that:

- height of the contents of the vacuum bag cannot exceed the height of the sealing strip;
- a vacuum bag should be placed with its opening on the sealing strip (see **fig. on the right**);

Secure the vacuum bag with a clip in the front zone of the vacuum chamber.



NOTE!

The entire vacuum packaging bag, including the opening of the bag, must be placed inside the vacuum chamber.



4. Vacuuming process (vacuum mode)

- a) Close the lid, press the **Start** button (B) on the control panel.
- b) The vacuum pump is activated and the vacuum degree LED indicator flashes. After reaching the desired vacuum degree, there is a beep and the LED indicator is lit constantly. The display will show the reached vacuum degree.
- c) After the vacuuming process is finished, the device will automatically switch to the sealing mode. The display will show the set sealing time which will be counted down. After the sealing process is finished, the device will vent the air.
- d) After the entire operation is finished, the device will emit 3 beeps. The device is ready for another process of vacuum packaging.
- e) The display will show the values which have been set for the recently finished vacuum packaging process and the relevant LED indicators are lit on the control panel.



NOTE!

Inspect the obtained seam which should have a uniform cross-section without any folds. In case of incomplete sealing, repeat the entire vacuum packaging process.

5.5.4 Vacuum marinating mode

1. Selection of the operation mode

Press the **function button** (E). When the LED indicator (G) comes on, the device will operate in the **marinating mode**. Using „+“ or „-“ buttons, set the sealing time within the range from 9 to 99 minutes.

2. Selection of the vacuum degree (vacuuming intensity)

To select the desired vacuum degree, press the **Vacuum degree** button (F). The following settings are available:

- Max** ((29,3 Hg / -999 mbar),
- High** (29,0 Hg / -999 mbar),
- Medium** (27,5 Hg / -931 mbar),
- Low** (26,0 Hg / -881 mbar),
- Minimum** (23,5 Hg / -796 mbar),
- Adjustable** (manual settings).

Respective LED indicators located on the control panel will come on.

To manually set the degree within the range from -999 mbar to -796 mbar, select the **Adjustable** option and press „+“ or „-“ buttons.

3. Vacuum packaging bag

Open the device's lid and place the packed food products in **the vacuum packaging bag** inside the vacuum chamber.

Please, remember that:

- height of the contents of the vacuum bag cannot exceed the height of the sealing strip;
- a vacuum bag should be placed with its opening on the sealing strip (see **fig. on page 47**);

Secure the vacuum bag with a clip in the front zone of the vacuum chamber.

4. Vacuum marinating

- a) Close the device's lid and press the **Start** button (B) on the control panel. The vacuum marinating process will start.

One cycle takes 9 minutes, the maximum of 11 cycles (99 minutes) are available.

The marinating process consists of the following stages: vacuuming – maintaining the vacuum and eliminating the vacuum, whereas vacuuming and eliminating the vacuum last approx. 1 minute each, the vacuum is maintained for approx. 8 minutes.

- b) The vacuum pump is activated and the vacuum degree LED indicator flashes. After reaching the desired vacuum degree the LED indicator is lit constantly. The display will show the reached vacuum degree. After reaching the desired vacuum degree, the device will emit a beep.
- c) After the vacuuming process is finished, the device will automatically switch to the vacuum marinating mode. The display will show the remaining time of marinating which will be counted down at 1-minute intervals.
- d) After the marinating process is finished, the device will vent the air from the vacuum chamber.
- e) After the marinating process is finished, the device will automatically switch to the sealing mode.
- f) After the entire marinating operation is finished, the device will emit 3 beeps.
- g) The display will show the values which have been set for the recently finished vacuum marinating process and the relevant LED indicators are lit on the control panel.
- h) **Hint:** if the **SEAL** button is pressed during the processes described in items b) and c), the device will immediately switch to the sealing mode.

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.

- Do not use **any** sharp metallic tools (e.g. scissors, knives or scrapers) for removing contamination, as they may damage the surface.
- Do not use chlorine, hydrochloric, hydrofluoric or sulphuric acid-based cleaning agents (like e.g. some descaling products).

Exterior of the device

- Clean the device regularly.
- Before and after use clean the outer surfaces of the device with a cloth or sponge and mild cleaning agent. **Do not use aggressive cleaning agents, solvents or products based on the aromatic essences!**

Interior of the device

- If any food or liquid residues gather on the sealing strip or the sealing bar, remove them with a paper towel.
- Wipe the vacuum chamber with a soft moistened cloth.

Vacuum packaging bags

- Clean the vacuum packaging bags in warm water with a mild cleaning agent and afterwards dry them thoroughly.



WARNING!

In order to avoid food poisoning, never reuse vacuum packaging bags in which raw meat, fish or fatty foods has been kept.

7. Possible Malfunctions

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
The device does not work	▪ Check if the supply plug is correctly connected to the socket. Check the socket by connecting another device to it. ▪ Check the power cord for damages. In case it is damaged do not use the device. Contact the technical support. ▪ Make sure the ON / OFF button has been pressed properly.
The device does not produce complete vacuum in the bags	▪ To ensure correct sealing, the open end of the vacuum packaging bag must be placed inside the vacuum chamber on its entire length. ▪ Vacuuming time is too short ▪ Check the sealing strip and the sealing bar for contamination. Clean if necessary. ▪ The vacuum packaging bag may be punctured. To check it, seal the bag with some air inside, immerse in water and squeeze. Air bubbles indicate that the bag is not tight. Seal the packaging bag again or use another one.
The vacuum packaging bag loses vacuum after sealing	▪ The sealing may be incomplete due to folds, crumbs, fat, or moisture. Reopen the vacuum packing bag, clean the upper part of its interior, remove all foreign objects from the sealing strip, and repeat the sealing operation. ▪ Check the bag for damages which may cause the vacuum loss. Cover the sharp edges of the bag content with the paper towel ▪ The vacuum packaging bag has been incorrectly placed on the sealing strip. Make sure that during the sealing process the bag is always situated entirely in the vacuum chamber.

Error codes shown on the LED display

Error code	Description	Solution
E01	The device does not produce vacuum	▪ Check whether the vacuum chamber is closed; ▪ Check whether the seal is properly attached; ▪ Check the operation of the vacuum pump.
E02	The device does not seal vacuum packaging bags	▪ Check the sealing

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

Old devices



The electric devices are marked with this symbol. You must not dispose of electric devices with household waste. When the device may not be longer used each consumer is obliged to dispose of the device at the dedicated local collection point, separately from household waste.



NOTE!

Electric devices should be used and disposed of properly to prevent the impact on the environment.

- Disconnect the device from the power supply and remove the power cord from the device.

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