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GEBRUIKSAANWIJZING
OPERATING INSTRUCTIONS
BEDIENUNGSANLEITUNG
MODE D'EMPLOI

Mini JUMBO
JUMBO Plus

Mini Jumbo

Jumbo Plus

MODEL MET OPTIONELE HOOG DEKSEL
MODEL WITH OPTION HIGH LID
MODEL MIT OPTION ERHÖHTER DECKEL
MODEL AVEC OPTION COUVERCLE SURÉLEVÉ

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This manual is written specifically for the Jumbo series. Henkelman B.V. can not be held responsible for any damage due to different specifications.

This manual has been written with the utmost care. Henkelman B.V. does not accept responsibility for any errors in the manual and/or incorrect interpretation of these instructions.

Henkelman B.V. is not liable for damage and/or problems occurring due to use of any other parts than those supplied by Henkelman B.V.

Henkelman B.V. retains all rights to modify parts and/or specifications without giving prior notice.

If this manual does not contain instructions for certain repairs, adjustments or maintenance, please contact your dealer or Henkelman B.V.

INTRODUCTION

Original Henkelman is superior vacuum technique developed by professionals with 25 years of experience. Specialist know-how of the market and product guarantee that these durable machines satisfy the most stringent requirements for quality, operational safety and ease of service.

Using Original Henkelman vacuum machines will boost production efficiency and heighten the quality, storage life and presentation of the product.

Careful attention has been paid to building up the line: the assortment begins with two table models from the Jumbo series (the Mini Jumbo and the Jumbo Plus) and continues up to the doublechamber, the super efficient vacuum packaging system with two vacuum chambers.

Each Original Henkelman Jumbo vacuum packaging machine is equipped with the following:

- Single seal 3,5mm
- Stop Vacuum button
- Vacuum meter
- Safety-lock lid design
- Insert plates

Each Original Henkelman Jumbo vacuum packaging machine can be equipped at extra cost with the following options:

- High Lid
- Liquid insert plate
- Other Voltages available

Machinetype:…….. Nummer:……

INSTALLATION REQUIREMENTS

Safety and Installation

- Make sure that products being treated will not be damaged by the vacuum process. Living material must never be vacuum packaged!
- The vacuum machine must be placed on a solid, sturdy table.
- The machine must not be built in to ensure sufficient ventilation. Allow at least 5 cm space on each side of the machine.
- Check if the voltage given on the model specifications plate (see back of the machine) corresponds to your local voltage.

☞ **Note:** The earth connection (green/yellow) of the machine must be connected correctly.

- Check the oil level of the vacuum pump (see oil level sticker on back of the machine!)
- The surrounding temperature of the machine must be a minimum of 10°C and a maximum of 30°C. If this is not the case, contact your dealer or Henkelman B.V.
- The machine must **never** be tilted when moved. This can cause damage to the vacuum pump.

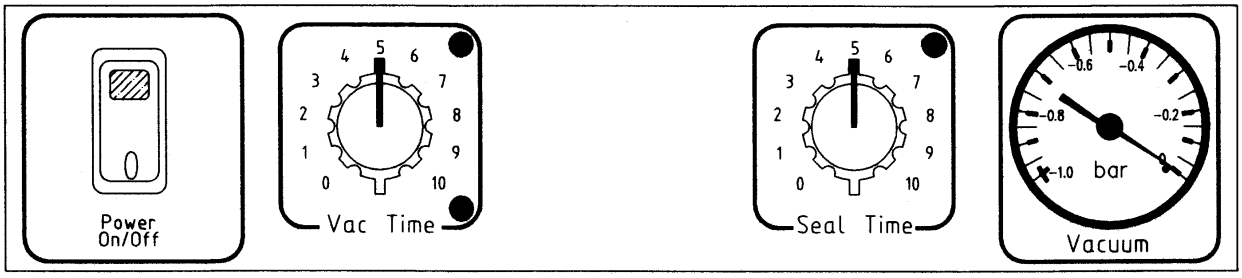
Maintenance and repairs

- Maintenance, repairs and/or inspection of the machine must be carried out by Henkelman B.V. or an official Henkelman dealer only.

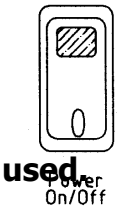
☞ **Note:** If the machine is not operating correctly, turn it off immediately.

- Never clean the machine with a high pressure cleaner, the machine and specifically the electronics of the machine can be damaged beyond repair.
- The transparent lid must never be cleaned with a synthetic cleaning agent.
- Disconnect the machine from the mains connection for repair and/or maintenance.
- This machine is designed and constructed to operate for a maximum of 6 hours a day, at the rate of 1 till 2 packages per minute.
- When the machine is not in use, disconnect the machine by using the main power switch.

THE CONTROL PANEL



ON/OFF switch



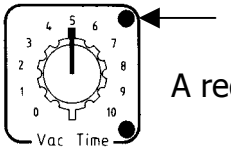
On/off switch. The machine is ready for use when the switch LED lights up.

Turn the switch OFF if the machine is not used.

Vacuum time

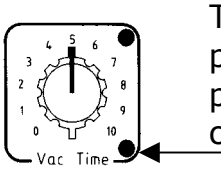
The desired vacuum can be adjusted with this knob. The higher the setting, the longer the vacuum time. Begin with the knob set at a vacuum time of 5. The vacuum time is, among other things, dependent upon the amount of air that has to be suctioned off. For example, when the insert plates are removed from the vacuum chamber, there will be an volume increase, which requires a longer vacuum time. You can test if the vacuum time has been correctly adjusted: close the lid and watch the vacuum meter. When the meter has reached it's maximum value the machine should continue vacuuming for 10 more seconds. If it doesn't, the vacuum time needs to be adjusted. The vacuum time can always be interrupted by using the vacuum stop button.

Checking the vacuum time



A red LED lights up when the machine is vacuuming.

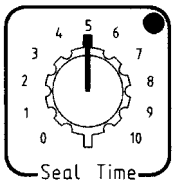
Vacuum STOP button



The vacuum stop button can be used to interrupt the vacuuming process. This is useful when vacuuming soups or sauces. When the product being vacuumed has reached the boiling point*, vacuuming can be stopped with this button.

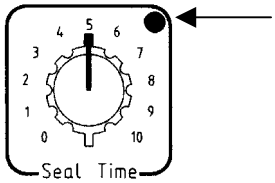
** When the boiling point has been reached, air bubbles rise from the product. Please note: the boiling point of liquids is dependent upon temperature and pressure. At very low pressure (= vacuum), a product can already reach the boiling point at a temperature of 20°C .*

Sealing time



After vacuuming of the product, the vacuum bag is sealed. This is done by the sealing beam that has a sealing wire attached to it that heat up to seal the vacuum bag. The SEAL TIME can be adjusted with the seal knob. The longer the sealing time, the longer the machine will seal the bag. The optimal value must be decided with a few sample trials. The composition and the thickness of the vacuum bag determine the length of the sealing time. The thicker the vacuum bag, the longer the sealing time. If after checking the vacuumed product and finding that it is insufficiently sealed, the sealing time must be lengthened. If the vacuum bag is melted through, the sealing time must be shortened. After the vacuuming process, the sealing beam will rest on the vacuum bag for 3 seconds. This allows the heat of the sealing beam to disperse onto the vacuum bag. In order to achieve an optimal seal, the vacuum bag must be placed flat upon the sealing beam. The quality of the seal is also dependent upon the condition of the sealing beam.

Checking sealing time

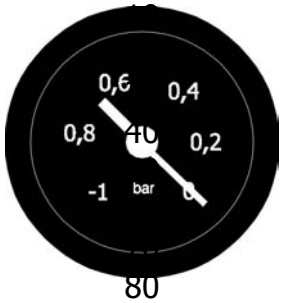


LED lights up during sealing.

Vacuum meter

The vacuum meter indicates the vacuum percentage.

vacuummeter position	in %
0	0
0,1	
0,2	
0,3	
0,4	
0,5	
0,6	
0,7	
0,8	80
0,9	90
-1,0	99



When vacuuming the vacuum meter will rise. During gas flushing the pressure will fall and when adding air the vacuum meter will return to its starting position.

THE VACUUM PROCESS (step by step)

1. Unlock the lid:
   Before starting operation, the lid must be unlocked. This is done by pressing on the lid and pull at the lid security lock.
   Before moving the machine; push the lid security lock over the lid.

1. Turn the machine on by using the main switch.

3. Fill the vacuum bag with the product. Pay careful attention to hygiene. Be sure the sealing bag is of the correct size and that the sealing beam is clean.

4. Place the vacuum bag in the machine, with the opening facing the front.

5. Make sure the vacuum bag lays flat and wrinkle-free over the sealing beam and
   in the machine.

6. Close the lid and wait until the machine has completely run through the fully automatic cycle. The lid will open automatically after the program is completed.

7. The vacuum process can be interrupted if needed by using the vacuum stop button. After pressing this button the machine will automatically seal the vacuum bag

8. The vacuumed product can be removed from the machine.

Tips

- Use the correct size vacuum bag.
- Use a high quality vacuum bag.
- Fill the vacuum bag to a maximum volume of 70%.
- For advice call Henkelman B.V. or your dealer.

MACHINE MAINTENANCE

Preventive maintenance protects the quality of the vacuum, prevents unexpected breakdowns, lengthens the machine life span, guarantees optimal hygiene, and ensures the machine's good performance in the long run.

We advise a 6-month service contract if the machine is used intensively. Normal usage requires a yearly service contract.

Important facts to keep in mind

- The machine must always be switched off and unplugged from the power supply during repairs and/or maintenance.
- Never clean the machine with a high-pressure cleaner. This can cause irreparable damage to the machine and specifically to the electronic devices.
- Sealing result depends on the condition of the sealing beams and the teflon tape in particular.
- Oil in the vacuum pump must be changed after 100 working hours or three months after the machine has been in use.
- The machine must **never** be tilted when moved. This can cause damage to the vacuum pump.
- If the machine is equiped with a transparent lid, never use a synthetic cleaning agent to clean the lid.
- Maintenance and/or repairs must be carried out by Henkelman B.V. or authorized dealers only.
- Complying to the following maintenance program will lengthen the life span of the machine and ensure optimal safety. Henkelman B.V. will not accept any responsibility for the consequences of neglecting machine maintenance.

Maintenance plan

Daily: Clean the vacuum chamber and the lid, after using the machine, with a clean damp cloth.

Weekly: Check the oil level (see oil level sticker on the back of the machine). Fill, when required, with the right type of oil. Read the instructions on the next page on how to fill the oil and the right types of oil. Check the sealing beam for damage. Replace the sealing wires and/or teflon tape if needed.
Check the rubber strip in the lid and replace it if needed. Pay attention when cutting off the length, the ends must match exactly to prevent any leaks in the chamber.

Every 6 months: Change the oil. If intensive used, change the oil every 3 months.

Yearly: Let the machine be inspected by Henkelman B.V. or an authorized dealer. Pay particular attention to the condition of the lid, torsion springs, vacuum chamber, wiring and lid rubber.

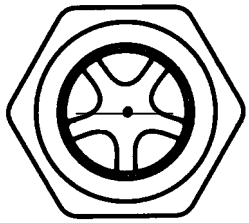
Every 4 years: Replace the lid and lid springs.

OIL: How to fill and the type of oil to use

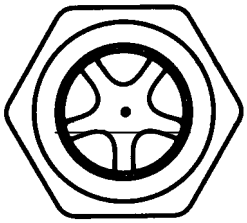
Open the back panel of the machine by loosening the screws on each side of the machine. Use an allen key to loosen the oil fill plug at the top.

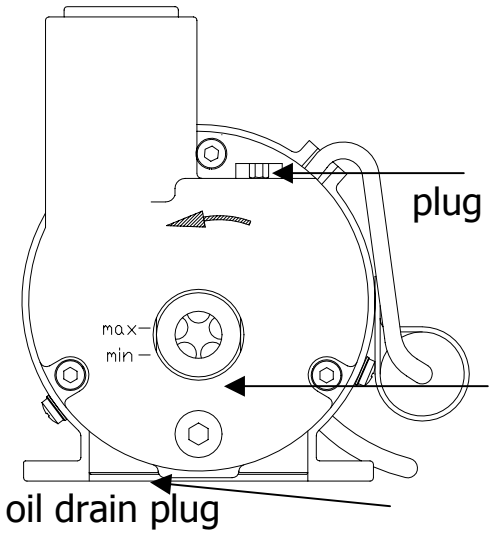
Oil filling procedure

Jumbo Plus: Use an allen key to remove the large nut above the viewing glass. Use a funnel to pour the oil in small amounts, letting the oil stabilize each time before pouring again. The oil level should not be higher than 2mm above the level point, approx. 80% tank capacity. It is preferable that the oil level is slightly under-level than over-level.

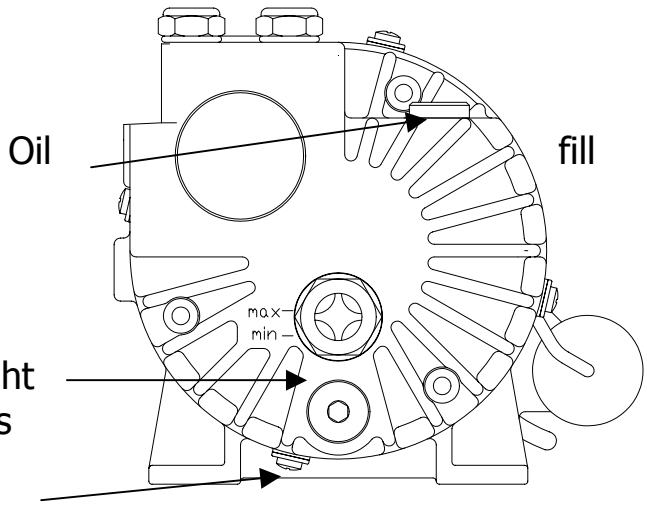


Mini Jumbo: Use an allen key to remove the large nut above the viewing glass. Fill the oil using a funnel, pouring in small amounts and letting the oil stabilize each time before pouring again. The oil level should not be higher than approx. 1 mm above the level point, approx. 60% tank capacity, preferably under-level than over-level.





pump Mini Jumbo



pump Jumbo Plus

Oil brands

Mini Jumbo	Jumbo Plus
Viscosity ISO VG 22	**Viscosity ISO VG 32**
Shell Vitrea 22	Shell Vitrea 320
Aral Motanol GM 22	Aral Monatol GM 32
BP Energol HLP 22	BP Energol CS 32
Texaco Regal R+O 22	Texaco Regal R+O 32

(Oil brands for the vacuum pumps must belong to the DIN 51506 lube oil group VC)

Maintenance of the sealing beam

The sealing result is dependent on the condition of the sealing beams and in particular the teflon tape.

- The sealing beam and counter seal beam must be cleaned daily with a clean damp cloth.

- If the teflon tape on the sealing beam is damaged, it must be replaced immediately.

- The sealing wire tightened across the sealing beam must be straight and in mint condition. If the sealing wire is damaged, it must be replaced immediately. Make sure that there is always sealing wire and teflon tape in stock, to prevent any delays.

Replacing the teflon tape and the sealing wire

In order to replace the teflon tape and/or sealing wire, the sealing beam must be removed from the machine.

Removing the sealing beam

To remove the sealing beam, loosen the two knurled nuts on the side of the sealing beam. Then the sealing beam can be lifted out of the machine.

Removing the sealing wire

In order replace the sealing wire, first take off the teflon tape. Now the sealing wire is open and can be disassembled using the screws on the ends of the sealing wire (see illustration 1 on the next page).

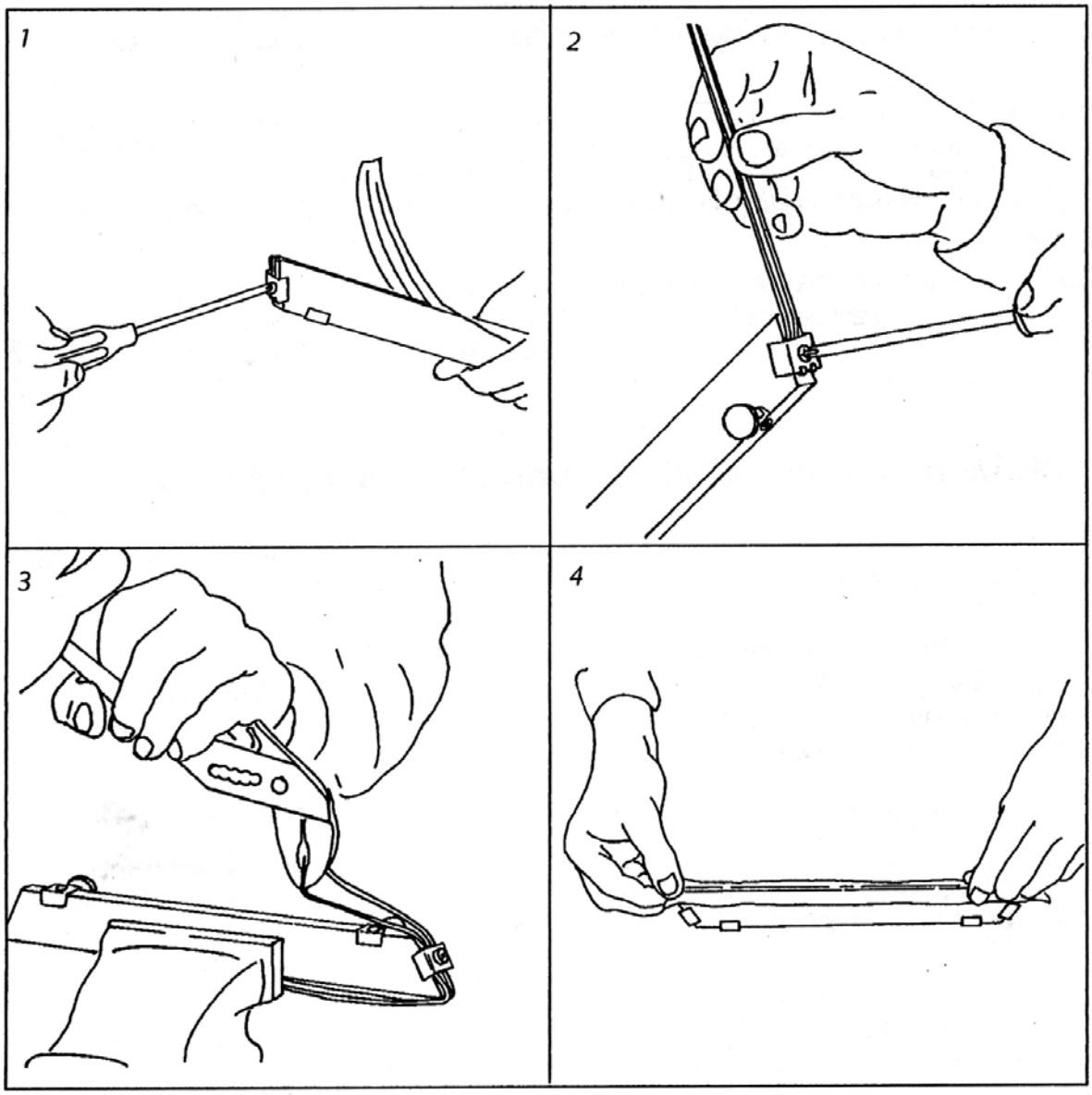
Replacing the sealing wire

- Cut the sealing wire to the length of the sealing beam + 15 cm. Using one wire for single seal, place the wire in the clamp on the sealing beam. Now the screws can be tightened (see illustration 2 on the next page).

- Put the sealing beam in a (bench) vice with the sealing wire facing down to tighten the sealing wire (see illustration 3 on the next page).

- Stick the ends of the sealing wire into the clamp and tighten the clamp enough to hold the wire. First, use pliers to tighten the sealing wire, then use a wrench to tighten the screws of the clamp. The ends of the sealing wire that stick out must be cut off (see illustration 3 on the next page).

Replacing the teflon tape and the sealing wire



Replacing the teflon tape

Any grease must be removed from the sealing beam before the teflon tape can be applied. Cut a piece of teflon tape to length and place it evenly on the sealing beam (see ill. 4), rub the teflon tape until the sealing wires can be seen clearly through the tape. Cut off the ends of the tape neatly.

Replacing the sealing beam

The sealing beam can now be put back into the machine. Make sure that the sealing beam are pushed into the undermost position. The two knurled nuts that are found on the side of the sealing beams can be tightened by hand (see illustration 1).

TROUBLE SHOOTING

Problem	Cause	Solution
The machine does not work.	• The plug is not inserted in the wall socket. • The fuse in the wall socket is melted.	• Insert the plug in the socket. • Replace the melted cartridge. **WARNING** To prevent fire and/or other irreparable damage, replace fuses with fuses of the same type and ampere.
The machine does not work, but the operation light is on.	• The fuse on the print is melted. • The lid switch is out of order. • There is an internal malfunction.	• Remove the front panel by loosening the srews. Put in a new fuse. • The lid switch needs to be adjusted. • Contact your dealer.
The lid does not open automatically.	• The gas damper is not working.	• Contact your dealer.
The vacuum is insufficient.	• The vacuum time is too short. • There is not enough oil in the vacuum pump. • The ventilation opening on the back of the vacuum chamber is sealed off by a vacuum bag. • The lid rubber strip is worn out. • The oil is dirty and needs replacement.	• Lengthen the vacuum time • Check the oil level and replenish oil as needed. In order for the vacuum pump to work correctly, the pump must be filled with the right type of oil. Contact your dealer. • Place the vacuum bag closer to the sealing beam. • Replace the lid rubber strip. • Replace the oil with the prescribed oil type.
Machine vacuums to slowly.	• The suction filter of the pump is clogged.	• Contact your dealer.

Problem	Cause	Solution
Insufficient vacuum in the package.	• Vacuum bag is of a substandard quality. • The product has hard protuberances. • The space between the sealing beam and the counter beam is too small (this space should be at least 5 mm).	• Use a higher quality vacuum bag. • Inspect the product and remove any parts sticking out. • Loosen the safety screws on the sealing beam and push the sealing beam into the lowest position. Retighten the screws.
The vacuum bag has not sealed correctly.	• The vacuum bag has not been placed correctly over the sealing beam. • The sealing time is too high or too low. • The silicone rubber in the counter beam is damaged or worn out. • The teflon tape is damaged. • The opening of the vacuum bag is obstructed.	• Place the vacuum bag tightly and evenly over the sealing beam. Make sure the opening of the vacuum bag is always inside the vacuum chamber. • Adjust the sealing time higher or lower as needed. • Replace the silicone rubber. • Replace the teflon tape. • Clear the opening of the vacuum bag of any obstructions and make sure it remains clear when filling.

LIABILITY

1. We exclude all responsibility inasmuch it is not proviced for by law.
2. Our liability will never exceed the total amount of the particular order.
3. Subject to the generally accepted rules of law concerning public order and good faith, we are not obliged to compensate for damages of any nature, direct or indirect, including operational damages to movable and immovable property or damage to any persons including the contracting party or any third party.
4. Under any circumstances we are not responsible for damage that is caused by or is the result of misuse of the equipment as delivered or through using said equipment for any other purpose than for what the contracting party has purchased it.

GUARANTEE

1. In compliance with the under mentioned restrictions, we guarantee the equipment as delivered by us for a period of 6 months. This guarantee is limited to those malfunctions occuring due to factory defects, and does not include malfunctions that are caused by any form of wear or tear during use of the equipment or parts as delivered.
2. Any parts or attachments that we have received from any third party are not guaranteed for any period longer than the guarantee given us by said third party.
3. The guarantee is cancelled if the contracting party or any third party brought in by the contracting party, uses the equipment in an incompetent manner.
4. The guarantee is also cancelled if the contracting party or any third party brought in by the contracting party, makes any changes or adjustments to the equipment as delivered.
5. If it is necessary to replace any parts in accordance with this guarantee, than all parts replaced become our property.
6. If the contracting party fails to fulfill in whole or part of any obligations in compliance with this agreement for any period of time, then we are not bound to the guarantee as long as the situation continues.

The term of warranty and liability are a subdivision of the general sales conditions and are available on request.

DEFINITON OF TERMS

Vacuum
Vacuuming food products serves but one purpose: achieving a longer shelf-life while retaining aroma, taste and colour; in other words, retaining quality. Vacuuming is essential because it restrainsdestroys any bacteria that feeds on oxygen. Vacuuming reduces moisture losses and protects the product from surface contamination.

Pre-sealing
Pre-sealing allows the sealing beam to move into position before the sealing wires heat up. This results in a noticeably better seal and especially prolongs the life of the sealing beam.

Single seal
The vacuum bag is sealed with a seal of 3,5 mm.

After-seal
The sealing beam has the chance to let all the stored up heat enter into the vacuum bag. After-sealing results in a better seal and is absolutely essential. Another adventage is that the life span of the teflon tape on the sealing beam is considerably longer.

Aeration
After sealing the ventilation valve opens automatically. The (under) pressure in the vacuum chamber is compensated by atmospheric pressure after which the lid opens automatically.

SPECIFICATIONS

	Jumbo Plus	**Mini Jumbo**
Model:	table	table
Cycle time:	15-35 sec	25-60 sec
Seal:	single	single
Nett seallength:	280 mm	280 mm
Total vacuum:	99,9%	99%
Stop-Vacuum button:	yes	yes
Vacuum pump (Busch):	8 m³/h	4 m³/h
Vacuum chamber:	stainless steel/ aluminium	stainless steel aluminium
Case:	stainless steel	stainless steel
Lid:	transp. synthetic	transp. synthetic
Dimensions:		
machine (w x l x h):	317 x 438 x 243	317 x 438 x 243
chamber (l x h):	350 x 80	350 x 80
Temperature:	min. 10°C, max 30°C	min. 10°C, max 30°C
Electricity,		
Mains:	see type plate	see type plate
Frequenty:	see type plate	see type plate
Installed power:	see type plate	see type plate