

DUNIFORM®

VACUUM PROFESSIONAL

Use and Maintenance Manual



CE

WARNING!



This appliance is intended for commercial use and by qualified operators only. Keep children and bystanders away while the appliance is operating. This appliance is designed to be used in commercial areas.

This appliance is not intended to be used by persons with reduced physical, sensory or mental capabilities, or lack of experience or knowledge.

Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

All persons using the appliance must have fully and carefully read the chapters regarding the precautions for use of the appliance, installation and operation contained in this manual. All persons responsible for assembly, installation, operation and repair must have read and understood all the information contained in this manual.

Under no circumstances is the user authorised to tamper with the machine: in the event of any anomaly, contact the manufacturer.

Install and use the appliance only as indicated in these instructions.

The machine is not intended for continuous use, after 2 hours of continuous use take a 15-minute break. When not in use, the appliance must be disconnected from the electricity supply by unplugging the plug from the socket without pulling the power cable.

The appliance must not be used for packaging toxic, corrosive, irritant or potentially explosive materials.



Before cleaning or maintenance, carefully evaluate the residual risks, disconnect the machine from the electrical power supply and always operate with the machine cold. The operator must be able to check from any point to which he has access that the plug remains disconnected.



Some parts of this machine may become very hot and cause burns. The sealing bar, in particular, reaches high temperatures during and after use. Pay maximum attention and avoid direct contact until it has completely cooled down. Particular attention must be paid in the presence of children or vulnerable people.



If the power cable and/or the 0-1 switch are damaged, they must be replaced by the manufacturer or its technical assistance service or similarly qualified persons in order to avoid a hazard. Never use the appliance if the power cord or the switch are damaged.

1 LIST OF SYMBOLS

Symbols used in the manual:



Warning! Important information for the safety of people, pets and/or the equipment.



Electric shock danger: indicates that it is necessary to disconnect the main power supply (or unplug the electrical socket) before working on the electrical connections.



Burning danger: indicates to be careful with hot surfaces .



Crushing danger: indicates that it is necessary to pay attention during maintenance operations and to use the appropriate Personal Protective Equipment (PPE).



Cutting danger: indicates that it is necessary to pay attention during maintenance operations and to use the appropriate Personal Protective Equipment (PPE).



Caution: Tips for better use of the equipment.



Obligation: indicates that it is mandatory to use the appropriate Personal Protective Equipment (PPE).

The following warnings are present on the machine to indicate possible risks to operators.

ICON	DESCRIPTION	PLACE
	Electric shock danger	On the right side near the power cable and inside the machine near the back
	Burning danger	On the pump
	Cutting danger	Inside the machine, near the back side
	Mandatory use of appropriate Personal Protective Equipment (PPE)	On the back side and inside near the back side
	Mandatory reading of the manual	On the back of the machine



Check regularly that the icons and symbols are still clearly recognizable and legible. If not, replace them.

2 INSTRUCTIONS MANUAL IDENTIFICATION

The instruction manual is a document issued by the manufacturer and it is an integral part of the machine. This document is appropriately identified to allow its traceability and/or subsequent reference.

All rights of reproduction and disclosure of this manual and related documentation quoted and/or attached are reserved.

2.1 Purpose of the Document

The main purpose of the instruction manual is to provide the customer and all personnel responsible for interacting with the machine with the information necessary for its correct installation, its correct use and maintenance in optimal conditions with particular attention to ensuring that this occurs in maximum safety conditions.

The Manufacturer, to improve its usability by the user or to increase or correct the information contained therein, reserves the right to make changes to the manual without the obligation to communicate it in advance, if they do not affect safety.

The illustrations contained in this manual may differ from the equipment.



Before putting the equipment into operation, read and understand all the contents of the instruction manual with particular attention to the safety provisions which must be strictly observed.

The user is always responsible for the correct interpretation of the following manual. For any questions or doubts regarding the correct interpretation of the manual, contact the manufacturer.

2.2 Use and preserve of the instruction manual

This manual is an integral part of the machine. It must be kept and used appropriately for the entire operational life of the machine, even in the event of transfer to third parties.

Any requests for additional copies of this document must be regularized with a purchase order forwarded to the manufacturer.

In order to correctly preserve this manual for a long time, it is recommended to:

- use the manual in a way that does not damage all or part of the contents;
- do not abandon the manual during use and put it back in the assigned place immediately after the consultation has ended;
- Do not remove, tear or rewrite any part of the manual for any reason;
- store the manual in areas protected from humidity, heat and other environmental agents that may compromise its integrity or duration.

2.3 General warnings and limitations of the manufacturer's liability

Every operator-machine interaction, within the scope of the intended use and throughout the entire life cycle of the same, has been carefully and exhaustively analyzed by the manufacturer during the design, construction and drafting phases of the instruction manual. Nonetheless, it is understood that nothing can replace the experience, adequate training and, especially, the "common sense" of those who interact with the machine. These latter requirements are therefore considered indispensable both in every operational phase relating to the machine and during the reading of this manual.

Failure to comply with the precautions or specific warnings in this manual, or the use of the machine by unsuitable personnel, violates all safety regulations regarding the design, construction and intended use of the supply and relieves the manufacturer from any liability in the event of damage to persons or property. The manufacturer therefore does not hold itself responsible for the consequences caused by the user's failure to comply with the safety precautions reported in this manual.

3 GENERAL ACCIDENT PREVENTION REGULATIONS

It is recommended to respect the following points:



- the appliance must be installed, used and cleaned only by persons who have carefully read this manual and have understood the chapters regarding safety and its use;
- users must be familiar with the general safety regulations of the place where they are working;



- if there is a personnel change, it is necessary provide training on time;
- use the device only indoors and only on dry, stable and hard surfaces;
- some parts of this product may become very hot and cause burns. Particular attention must be paid in the presence of children or vulnerable people



- do not install the appliance::
 - near a heat source, on a hot surface or in humid conditions;
 - in contact with walls or other objects;
 - in a flammable and/or explosive atmosphere.



- Maintain a distance of 10 cm between the appliance and walls or other objects to ensure proper ventilation, which is necessary for the correct cooling of the internal components and to avoid overheating that could damage the appliance. The ventilation slots must be kept free, do not obstruct them for any reason;



- do not touch the appliance with wet or damp hands or feet. Do not wet the plug, the cable and the switch with water or other liquids. If this should happen, disconnect the power supply and let the appliance dry completely;



- to switch off the appliance completely, set the main switch to the "0" position, then disconnect the plug from the socket or cut off the power by setting the main switch of the system to the "0" position. If not in use, check that the appliance is switched off and unplug the plug from the socket without pulling the power cable;



- before connecting the plug to the socket, make sure that the main switch is in the "0" position;



- do not pull the power cable, or the appliance itself, to unplug the appliance;
- keep the power cord away from hot parts;



- the power cable and plug must always be accessible;
- the use of extension cables is prohibited, as they may overheat during operation of the device;



- do not allow the machine to be used by children or incapable persons;



- **the electrical safety of this appliance is ensured only when it is correctly connected to an effective earthing system, as required by current electrical safety regulations; it is necessary to verify this fundamental requirement and, in case of doubt, request a thorough check of the system by professionally qualified personnel; the manufacturer cannot be held responsible for any damage caused by the lack of earthing of the system;**



- in the event of possible damage to the protective earthing, the machine must be rendered inoperative;
- always use protection fuses that comply with the safety standards in force, of the correct value, with the appropriate characteristics and dimensions;
- if the power cord and/or the 0-1 power switch are damaged, they must be replaced by the manufacturer or its technical assistance service or by other qualified personnel in order to avoid a hazard. Do not use the appliance if the power cord or the switch are damaged;
- if the equipment should suggest or demonstrate a malfunction, it is recommended not to use it and to call the service provider;
- do not intervene directly for repairs but always contact authorized service provider;
- under no circumstances is the user authorised to tamper with the equipment: if any anomaly is found, contact the service provider or the Manufacturer;
- any attempt to dismantle, modify or in general tamper with any component of the equipment by the user or unauthorized personnel will result in the forfeiture of the Declaration of Conformity, invalidating the warranty and relieving the Manufacturer of any damage resulting from such tampering;
- the Manufacturer also considers itself relieved of any liability in the following cases:
 - improper use or tampering with the equipment by inadequately trained personnel;
 - lack of or improper maintenance;
 - use of non-original spare parts and those not compatible with the model;
 - total or partial failure to comply with the instructions in the manual;
 - treatment of the surfaces of the appliance with unsuitable products.
- The operation and safety of the appliance can only be guaranteed if all the cleaning and maintenance instructions for the machine have been carried out correctly and at the correct times;



- before any cleaning operation, make sure that the appliance is switched off, cold and electrically disconnected;
- do not tamper with, eliminate or bypass, under any circumstances, the safety devices installed on the equipment;
- do not expose the appliance to atmospheric agents;
- it is forbidden to alter the characteristics of the appliance in any way and to remove any fixed part;



- it is forbidden to introduce objects, utensils or other things into the openings of the appliance;
- do not immerse any part of the appliance in water or other liquids;
- clean the covers as indicated in the Cleaning chapter;
- close the lid gently, always placing your hands on the upper part to avoid accidental crushing;



- the appliance is not suitable for packaging toxic, corrosive, irritant or potentially explosive materials;
- if the gas option is used, the gas supply must be turned off when the machine is no longer in use. The work area must be sufficiently ventilated;



- any damage to the cover may cause an implosion. Do not place any object on the cover and avoid hitting the surface of the cover with any object. In the event of accidental impact with the cover, carefully check that it is not damaged. If in doubt, contact the authorized service provider;



- do not use the machine if the lid is visibly damaged or cracked. If the lid is damaged, it must be replaced by the manufacturer, an authorized service provider or other qualified personnel;



- do not use the appliance or the lid as a work, support or cutting surface;
- If the power is interrupted during the vacuum process, the vacuum state is maintained in the chamber and the lid cannot be opened. Never attempt to open the lid by force or using tools. Once the power is restored, the lid can be opened again.

3.1 Obligations in the event of malfunctions and/or potential dangers

Operators are required to report to their direct supervisors any deficiencies and/or potentially dangerous situations that may occur. The responsible person is then required to inform the manufacturer.



Users are advised to carry out the packing slowly and to concentrate on the work throughout the operation.

3.2 Regulatory references

The equipment complies with the following European Directives

DIRECTIVE	OBJECT
2014/35/UE	Low Voltage (LVD)
2014/30/UE	Electromagnetic Compatibility (EMC)
2011/65/UE	Restriction of the use of certain hazardous substances in electrical and electronic equipment (RoHS)
1907/2006 EC	Directive concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH)
2012/19/EC	Directive on Waste Electrical and Electronic Equipment (WEEE)
2006/42/CE	Directive on machinery and amending Directive 95/16/EC

And to the following regulations

- EN 60335-2-45
- EN 60335-1
- EN 55014-1
- EN 55014-2
- EN 61000-3-2
- EN 61000-3-3
- EN 62233

However, there are some “RESIDUAL RISKS” that cannot be completely eliminated, which are referred to in this manual as “CAUTION”. They concern the risk of burns, electrocution, cuts or bruises resulting from the clumsy use of the appliance, from incorrect positioning of the same on the work surface, and during the cleaning operation.

The A-weighted sound pressure level for the largest model (with 52 cm bar) is less than 70 dB(A).

4 INSTALLATION

4.1 Receiving the device

Depending on the features of the equipment, the destination and the means of transport to be used, to facilitate handling, the packaging can be palletized.

The handling of the packaging must be carried out according to its characteristics (weight, dimensions, etc.), either by 2 people or using a lifting device of adequate capacity, taking all necessary precautions to avoid damaging the equipment and to avoid injury or damage to people or things.

Handle the equipment in compliance with the information given directly on the packaging, on the equipment and in the instructions for use.

During transport, handling and installation, do not hit or drop the equipment to avoid damaging its components.



WARNING! Do not tilt the machine during any handling.

During any handling, never tilt the appliance, but always keep it in the resting position to avoid oil spillage into the air system or filters. Handle with care during all transport operations. Upon receipt of the package containing the appliance, carefully examine the packaging to ensure that it has not suffered serious damage during transport.

If the external examination of the packaging shows signs of mistreatment, impacts or falls, it is necessary to notify the courier of the damage within three days of the delivery date indicated on the documents and draw up a precise report reporting the visible damage suffered by the equipment.

Then check the integrity of all the components received and in the event of damage or the lack of some parts, contact the dealer to agree on the procedures to be adopted.

Inside the package you will find:

- the device**;
- the external keyboard (only in the version with printer)
- CE declaration of conformity;

** In some cases the machine may be supplied without oil inside the pump, but with oil inside a can to be inserted into the pump before use. Contact qualified personnel to carry out this operation and follow the instructions in chapter 6.2 Vacuum pump.

Also check that the data on the machine plate and the serial number "Serial Number" correspond to the data on the delivery and accompanying documents.

4.2 Packaging disposal

The packaging components are products similar to solid urban waste, therefore, they can be disposed of without difficulty. The materials used for the packaging are recyclable. It is therefore advisable to place them in the appropriate containers for separate waste collection. If the appliance is installed in countries where special regulations exist, dispose of the packaging in accordance with the regulations in force in that country.

4.3 Installation

The appliance is designed to be used in commercial areas and only on dry, stable and hard surfaces. Before installing the appliance, check that the chosen area is suitable, sufficiently ventilated and illuminated and that there is enough surrounding space to easily carry out the operations of use, cleaning and maintenance. Also check that the support surface is stable, level, able to support the load

of the appliance and that its surface can be easily cleaned of residues, so as to avoid the risk of accumulation of dirt and contamination of food products.

Place the machine in an environment that is frequently ventilated, with a low percentage of humidity, away from heat sources and splashes of water and dirt.



The air coming out of the vacuum pump may contain residues of vaporized oil. If inhaled over a long period of time, oil is harmful to your health. Therefore, make sure to ensure adequate ventilation in the work environment.

Installation must be carried out exclusively by authorised and specialised personnel, scrupulously following the instructions and provisions contained in this manual.



WARNING!

Keep a distance of 10 cm between the appliance and walls or other objects to ensure proper ventilation, which is necessary for the correct cooling of the internal components and to avoid overheating that could damage the appliance. The ventilation slots must be kept free, do not obstruct them for any reason.

The space in front of the machine intended for the operator must be clear so that the operator can work comfortably and concentrate on the operation.

Put the appliance in a place with low humidity, with a temperature between 15°C and 40°C and away from heat sources.



The machine must not be installed in an explosive atmosphere.

The installation must be carried out by expert, professionally qualified and authorised personnel, who must ensure in advance that the electrical power line complies with the laws in force on the subject, the standards and specifications in force in the country of use and in particular that the power line is equipped with a wall switch that allows the appliance to be disconnected from the electrical network (commonly called a “magnetic circuit breaker”) and that it is equipped with a differential protection device (commonly called “circuit breaker”).



Make the electrical connection, ensuring that the electrical system is earthed in perfect working order and that the line voltage, the supply current and the network frequency correspond to the data shown on the identification plate of the appliance located on the left side of the machine (front view).

Make sure that the switch and the socket are easily accessible when using the device, so as to facilitate the disconnection of the equipment in case of emergency.



Make sure that the plug and socket are compatible and insert the plug completely into the socket. Make sure that the power cord cannot come into contact with hot parts, liquids, sharp objects and corrosive substances in any way.

5 MACHINE DESCRIPTION

Our vacuum packaging machines are modern machines developed and manufactured for long-term professional use. Our Duniform® Vacuum Professional machines combine elegant and functional design with excellent ease of use and low maintenance.

5.1 Identification

The identification of the machine manufacturer takes place in accordance with the legislation in force by means of the documents listed below:

- Declaration of conformity
- Instrucion Manual
- Identification plate. A silver adhesive plate applied to the machine, which indelibly displays the technical reference information relating to the CE Marking.



The identification plate is located on the left side of the machine.

It contains the references and indications essential for safe operation.

It is forbidden to remove the identification plate and/or exchange it with other plates.

If for accidental reasons the identification plate is damaged, detached from the machine or the manufacturer's seal that binds it to the machine is simply removed, the customer must inform the manufacturer.

FABBRICANTE	
MODELLO	/
000 - X000	SERIALE
IP	
POTENZA E TENSIONE ALIMENTAZIONE	
XXX	XXX
ANNO DI IMMATRICOLAZIONE	
REFER TO INSTRUCTIONS	
MARCATURE DI QUALITA', PERICOLO E SMALTIMENTO	
MARCATURA CE	

5.2 Intended use

The appliance has been designed and built to perform vacuum packaging exclusively. The appliance must be used only indoors and only on dry, stable and hard surfaces as prescribed in the following instructions. **All other uses are to be considered improper and potentially dangerous.**

5.3 Unauthorized use



The machine must be used exclusively for the purposes intended by the Manufacturer, in particular:

- **do not package toxic, corrosive, irritant or potentially explosive materials;**
- do not package containers with pressurized gas and any products that may be dangerous for the user and cause damage to the machine itself;
- do not use the equipment by connecting it to systems without earthing and without a differential switch (commonly called a "life breaker");
- do not use the equipment if it has not been correctly installed with all electrical and mechanical protections intact to avoid the risk of serious personal injury;
- do not connect the equipment to the mains unless it has been previously placed firmly on the work surface: there is a risk of electrocution or injury due to burns or the equipment tipping over;
- do not start the equipment if it is faulty;
- absolutely do not access the electrical components without first disconnecting the equipment from the power supply line: there is a risk of electrocution;
- before using the equipment, make sure that any conditions that are dangerous to safety have been properly eliminated. In the event of any irregularity, stop the equipment and notify those responsible for maintenance;
- do not allow unauthorized personnel to work on the equipment;
- do not use and/or place hard or heavy objects that could hit and generate pressure on the cover, to prevent the latter from breaking;
- do not tilt or overturn the machine;

- do not use the machine outdoors;
- do not use the equipment if installed on damp, unstable and soft surfaces;
- do not turn off the machine while the vacuum is being created. This action may cause oil leaks into the vacuum chamber;
- do not allow water to enter the suction nozzle of the chamber or the pump suction to avoid irreversible damage to the pump;
- do not package products that may be damaged by the vacuum;
- do not package/vacuum live animals.

In the event of an accident, the Manufacturer cannot be held liable if the equipment has been modified, tampered with, deprived of safety protections or used for purposes not intended by the Manufacturer.

WARNING!



Emergency treatment in the event of an accident caused by electricity involves, first of all, disconnecting the injured person from the conductor (since he or she is usually unconscious). This operation is dangerous; in this case, the injured person becomes a conductor himself and touching him or her with bare hands means being electrocuted.

It is therefore advisable to disconnect the plug directly from the power socket of the line, or if this is not possible, move the victim away using insulating materials (for example, wooden or plastic sticks, cloth, leather). It is advisable to have medical personnel intervene promptly and admit the patient to a hospital environment.

5.4 Technical features

	u. m.	Professional I	Professional II	Professional III	Professional IIII	Professional V
Supply voltage	V~Hz	230 V~ 50/60 Hz				
Power	W	700	700	900	900 / 1200	1000/1500
Pump	m ³ /h	8	8	20	20 / 25	25
Dimensions (WxDxH)*	mm	440x485x395	505x470x460	550x570x515	605x570x515	705x670x525
Weight (with shelves)*	kg	30	38	54	60 / 62	76
Installation	-	Tabletop				
Chamber dimensions (WxDxH)	mm	270x350x190	330x330x215	370x440x215	430x430x220	530x530x235
Welding bar lenght	mm	260	320	365	420	520
Operating temperature	° C	15-40				
Relative humidity in the usage environment	%	10-80				

* The dimensions and weights refer to the machine in standard configuration, with the lid closed and include the size of the power cable.

6 CHECKS AND CONTROLS



Before connecting the equipment to the power line, check that the voltage is the one indicated on the machine's identification plate.

6.1 Electrical connections

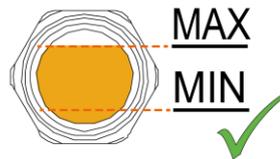


Make sure that the plug and socket are compatible. Before inserting the plug into the power socket, carefully check that the voltage of your network corresponds to the VAC value indicated on the machine's identification plate and that the power socket and the power line are correctly sized with respect to the power of the device (also indicated on the identification plate).

6.2 Vacuum pump



Before starting the machine, check that the oil level is within the gauges on the pump.



In order to avoid an increase in oil density that could compromise the regular operation of the pump, the ambient temperature where the machine is installed should never fall below +12°C.

6.2.1 Checking the oil level



Contact the manufacturer or service provider before carrying out any operation. When carrying out maintenance or cleaning of the equipment, carefully evaluate the residual risks. Only qualified technicians can access live parts.



Before carrying out any operation, make sure that the machine is disconnected from the electrical network and always operate with the machine cold.



Make sure that the internal components of the appliance (including the pump) are also cold.



It is recommended to use appropriate personal protective equipment.

To check the pump oil level, follow these steps:



1. partially unscrew the three screws that secure the door to the rear panel;
2. paying attention to the edges and the fastening system, slide the door downwards until it can be removed from the 3 screws on the rear panel;
3. place the door on a stable surface;
4. check the oil level and condition;
5. paying attention to the edges and the fastening system, reposition the door, positioning it in correspondence with the three screws on the rear panel;
6. slide the door upwards, ensuring that the folds fit into the rear panel;
7. keeping the door in the fixed position, tighten the screws until they are completely tightened.



Before using the machine, read the Cleaning chapter

6.2.1 Lid lock

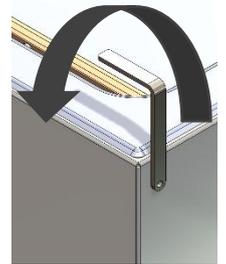


When the machine has been positioned in its place of use, open the lid by rotating the lid lock downwards and accompanying the opening of the lid with your hand.

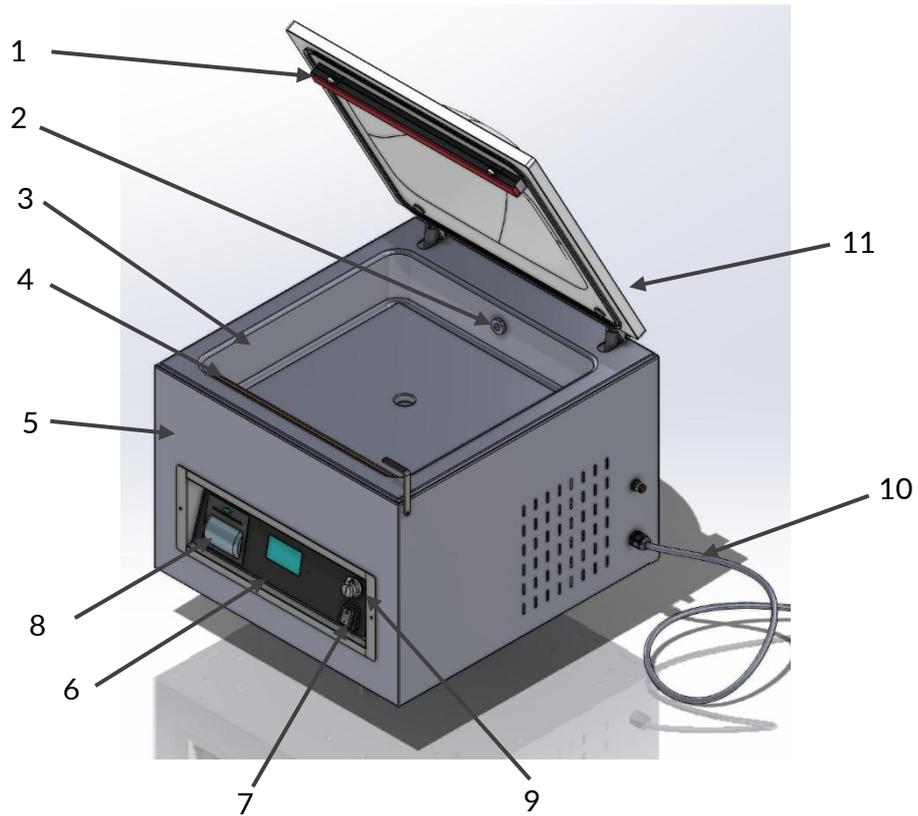


Do this before plugging the appliance into the power outlet.

Use the lid stopper only to move the machine, otherwise leave the lid open to preserve the life of the gas springs for lifting the lid.

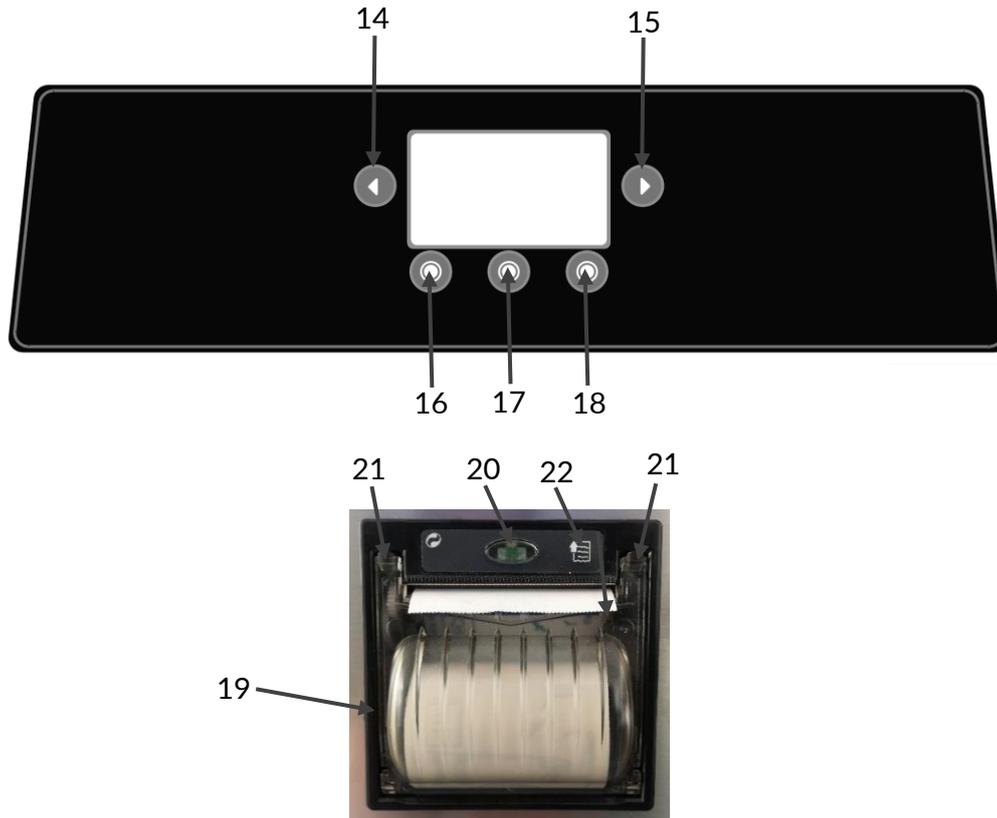


7 OPERATION



1. Sealing contrast silicone strip
2. Suction nozzle
3. Vacuum chamber
4. Sealing bar
5. Machine body
6. Control panel
7. 0-1 switch
8. Printer (optional)
9. USB port (optional)
10. Power cable
11. Lid

7.1 Control panel and printer (optional)

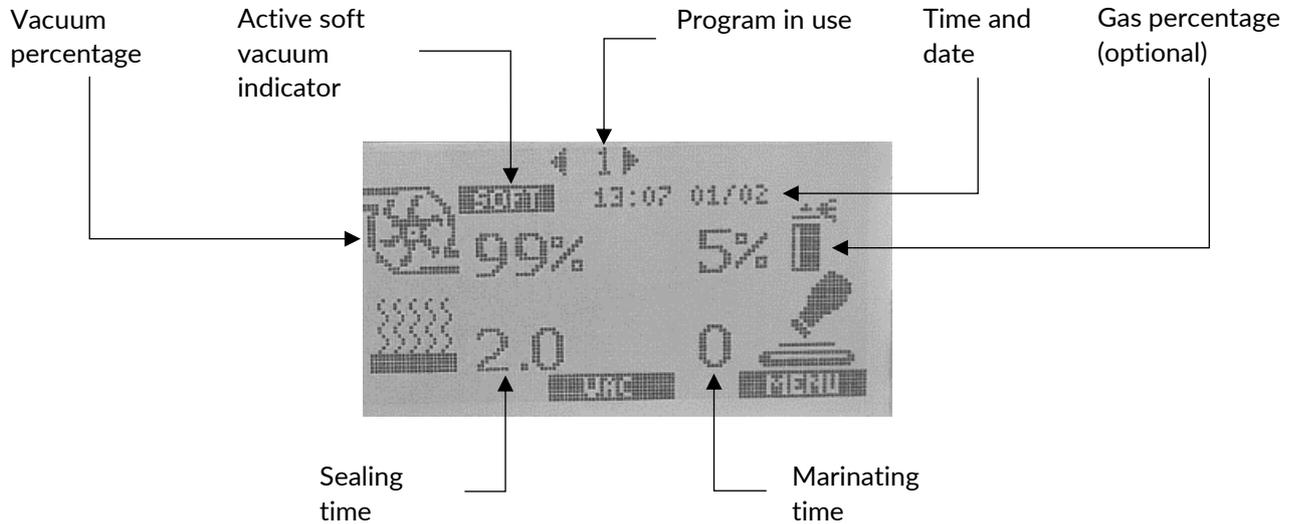


N°	Description
7	Switch 0-1: turns the power supply on and off.
14	Left button: press to scroll through the programs or the various items in the menus.
15	Right button: press to scroll through the programs or the various items in the menus.
16	Multifunction button: Depending on the screens, the function of the button may vary. Follow the instructions that appear on the display next to the button to perform the desired action.
17	Multifunction button: Depending on the screens, the function of the button may vary. Follow the instructions that appear on the display next to the button to perform the desired action.
18	Multifunction button: Depending on the screens, the function of the button may vary. Follow the instructions that appear on the display next to the button to perform the desired action.
19	Printer (optional): allows you to print with various modes and information.
20	Light button (when lit, it indicates the presence of power). To replace the paper roll, press the button and pull the two side tabs 21 of the housing towards you.
22	Paper roll scroll button.

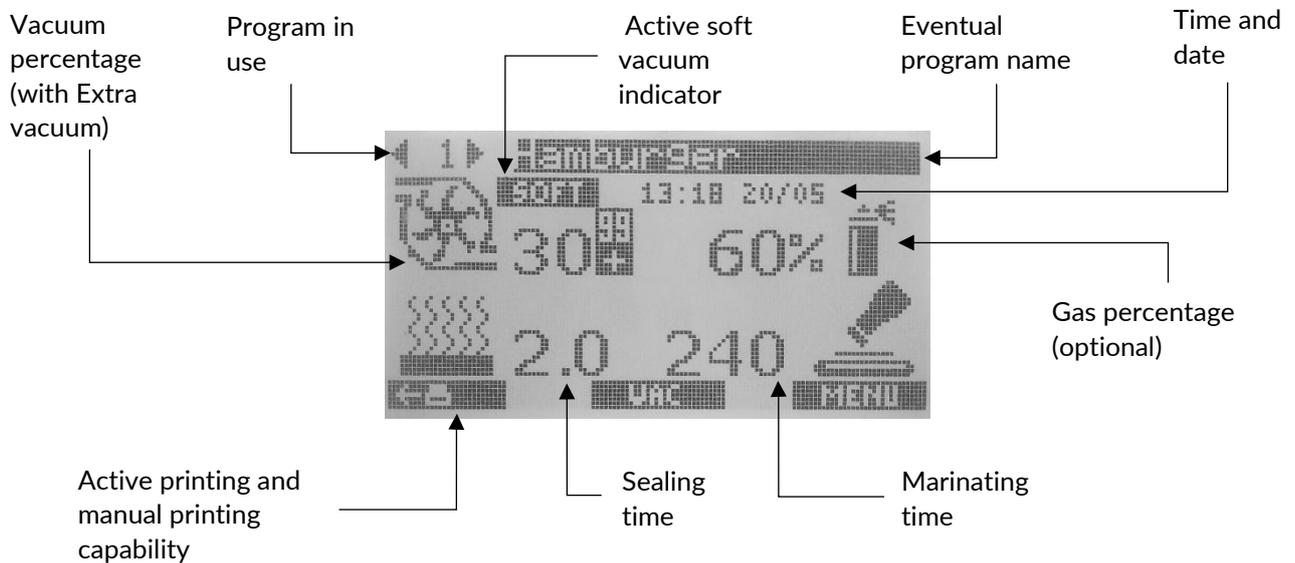
7.2 Settings

Turn on the appliance by placing the switch (7) in position 1. The software version number appears on the display for a few seconds and then one of the following screens depending on the version of the machine (standard or with printer and USB port).

Version without USB port



Version with USB port, printer and keyboard



The presence or absence of some icons and their position may vary depending on the settings and the presence or absence of some options (for example the protective atmosphere or Marinating). In the image on the side, the icon indicates the number of prints (2) and the storage days (5) set.



From the main screen, press the lower button corresponding to the word "MENU" to access the settings screen.



Use the left and right buttons to scroll through the various options:

- Program 
- General settings 
- USB (only in the version with USB port) 

When the desired icon is in the center of the screen, press the lower button corresponding to the word "ENTER" to access the menu and the related settings.

7.3 General settings

7.3.1 Date and time

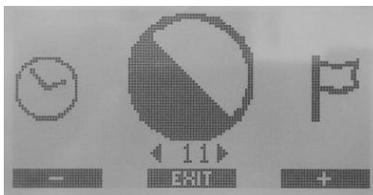


Press the lower button next to the word "ENTER" to enter the date and time adjustment.

Move the cursor (arrow) using the left and right side buttons (14 and 15) and change the values using the lower buttons next to the symbols "-" and "+".

Press the button next to the word "EXIT" to return to the previous screen. Use the side buttons (14 and 15) to move to another setting or press the lower button next to the word "EXIT" to return to the previous screen.

7.3.2 Screen contrast



Set the desired display contrast value using the lower buttons next to the "-" and "+" symbols.

Use the side buttons (14 and 15) to move to another setting or press the lower button next to the "EXIT" text to return to the previous screen

7.3.3 Language

Set the desired language using the lower buttons next to the “-“ and “+” symbols. The selectable languages are entered in the following:

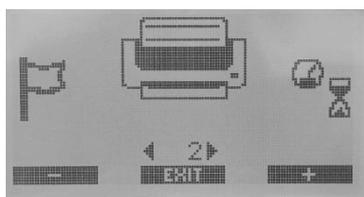


Eng
Fra
Ita
Esp
Deu

Use the side buttons (14 and 15) to move to another setting or press the lower button next to the word “EXIT” to return to the previous screen.

7.3.4 Label printing mode (only in the version with the printer)

The parameter is displayed only if the machine is equipped with a printer. Set the desired printing mode using the lower buttons located next to the “-“ and “+” symbols. The selectable modes are:

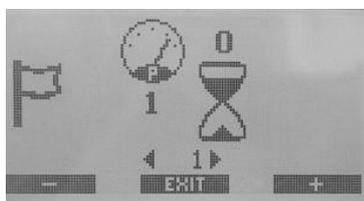


0 = print today's date and end of storage date (if set)
1 = print today's date, end of storage date and print program name (if set)
2 = print today's date, end of storage date, print program name and recipes/text (ingredients, allergens, etc.) if entered.

Use the side buttons (14 and 15) to move to another setting or press the lower button next to the word “EXIT” to return to the previous screen.

7.3.5 Vacuum creation mode

Set the desired vacuum creation mode using the lower buttons located next to the “-“ and “+” symbols. The selectable modes are:



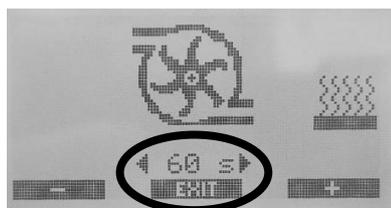
0 = timed (from 5 to 60 seconds)
1 = via vacuum sensor (from 40 to 99%).



If the vacuum is set to time, the marinating function is disabled.

It is recommended to use the sensor mode (%) which allows you to use all the functions and achieve better efficiency.

Examples of displaying the vacuum parameters by time (seconds) and via the vacuum sensor (percentage).



7.4 Program parameters settings



7.4.1 Programs settings

The appliance has 49 programs that can be set according to your usage needs.

For each program you can customize the following parameters:

1. Vacuum level (time or percentage) and any Extra vacuum (only over 99% vacuum)
2. Sealing time
3. Gas time or percentage (only in the version with protective atmosphere)
4. Soft (to enable or disable the "Soft Vacuum")
5. Marinade (only in the vacuum mode in percentage via sensor)
6. Storage days (only in the version with printer)
7. Number of prints (only in the version with printer)
8. Recipe book/Label text (only in the version with printer)

Turn on the appliance by placing the switch (7) in position 1.

Scroll with the left and right buttons (14 or 15) to select the program to be modified. Press the lower button next to the word "MENU" to access the settings screen. When the icon  is in the center of the screen press the lower button next to the word "ENTER" to access the menu and its settings.

7.4.2 Vacuum level



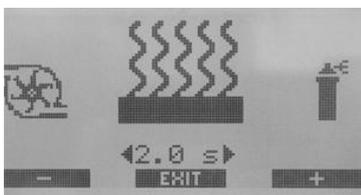
It allows you to set the desired time (5-60 s) or percentage of vacuum (40-99%) using the lower buttons located next to the "-" and "+" symbols.



Only in the vacuum mode via sensor (%) is it possible to set an extra vacuum time (from 1 to 30 seconds), which extends the suction phase after the sensor has registered 99% vacuum. The extra time can only be set above 99%. The set value is displayed on the main program screen next to the word +99.

Use the side buttons (14 and 15) to switch to another setting or press the lower button next to the word "EXIT" to return to the previous screen.

7.4.3 Sealing time

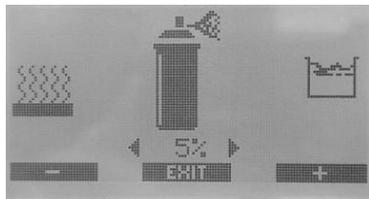


It allows you to set the sealing duration in seconds and tens of seconds in order to obtain a homogeneous and compact seal depending on the type of bag used

Set the desired sealing time using the lower buttons located next to the "-" and "+" symbols.

Use the side buttons (14 and 15) to switch to another setting or press the lower button located next to the word "EXIT" to return to the previous screen.

7.4.4 Gas time or percentage (only in the version with the protective atmosphere)



The parameter is displayed only if the machine is equipped with a gas system and allows you to set the percentage (0-60%) or the time (0-9.9 s) of gas injection. With the value set to 0 the function is deactivated. Set the percentage or the time of gas injection desired using the lower buttons located next to the symbols “-“ and “+”. The value is expressed as a percentage or time depending on the type of vote setting: with

sensor (percentage) or time.



The set value indicates the percentage of gas that will be introduced into the vacuum chamber.

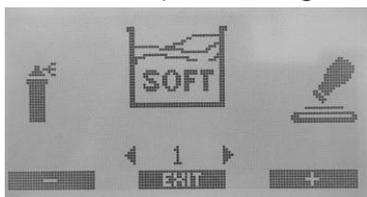
There is no direct relationship between the percentage of vacuum entered in the settings and the degree of inflation of the bag, this can vary depending on the product and the size of the bags used. It is therefore necessary to carry out tests and identify the most suitable setting to obtain the desired result.

Use the side buttons (14 and 15) to switch to another setting or press the lower button located next to the word “EXIT” to return to the previous screen..

7.4.5 Soft (Soft Vacuum)

Allows you to enable or disable the vacuum intermittently: Soft Vacuum function. This function is recommended for packaging liquid, semi-liquid and cream products, etc.

The Soft Vacuum alternates pre-set suction and pause phases until the set vacuum is reached. At the end of the cycle the bag will be sealed.



Use the lower buttons next to the “-“ and “+” symbols to activate/deactivate the function:

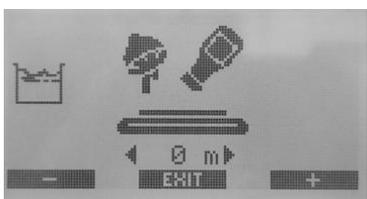
0 = soft vacuum mode deactivated

1 = soft vacuum mode activated

If the function is activated, the word “SOFT” appears on the main program screen above the set vacuum value.

Use the side buttons (14 and 15) to move to another setting or press the lower button next to the word “EXIT” to return to the previous screen.

7.4.6 Marinating



Allows you to set the duration of the marinating cycle in minutes from 10 to 240. With the value set to 0 the function is deactivated..

If the function is activated, the function symbol appears on the main program screen with the set minutes.



At the end of the cycle the bag will be sealed.

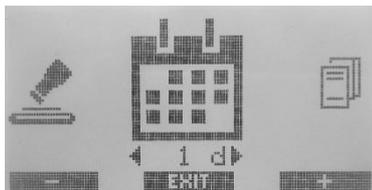
Set the desired marinating time using the lower buttons located next to the “-“ and “+” symbols.



If the timed vacuum is set the marinating function is disabled.

Use the side buttons (14 and 15) to move to another setting or press the lower button located next to the word “EXIT” to return to the previous screen.

7.4.7 Storage days (only in the version with printer)

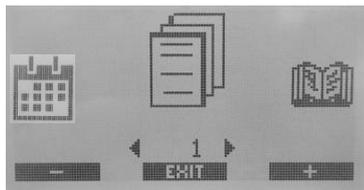


Allows you to set the number of days of product storage from today's date, which will be printed on the label. With the value set to 0 the function is deactivated.

Set the desired days (0-999) using the lower buttons located next to the symbols "-" and "+".

Use the side buttons (14 and 15) to move to another setting or press the lower button located next to the word "EXIT" to return to the previous screen.

7.4.8 Printing numbers (only in the version with the printer)



Allows you to set the number of labels you want to print at the end of the cycle

Set the desired number (0-30) using the lower buttons located next to the "-" and "+" symbols.



The machine does not allow you to start a new work cycle until the printing phase of the set labels has finished. It is advisable to take this aspect into consideration when setting the number of prints and the information to be printed.

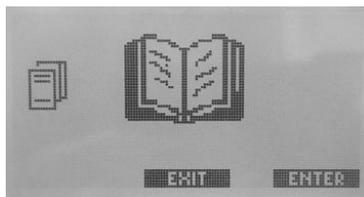


It is possible to make prints even without performing a vacuum cycle. From the main program screen, press and hold down the lower button located  next to the icon until printing starts to print for the selected program. The date and time will also refer to the time of printing.

Wait for the end of printing to select another program or to print again.

Use the side buttons (14 and 15) to switch to another setting or press the lower button next to the word "EXIT" to return to the previous screen.

7.4.9 Recipes - Label text (only in the version with printer)



It allows you to enter text for each program, using the appropriate keyboard connected to the USB port, or view and scroll through any text. Press the lower button next to the word "ENTER" to enter the text screen.

Using the external keyboard, you can enter 32 lines of text with a maximum length of 16 characters. The first line is dedicated to the name of the program, which is also shown on the main screen next to the program number  and will be printed in a special field.

If you do not want to print or give a name to the program, just leave the first line blank. In the following lines, you can enter the desired text, such as ingredients, allergens, company name or other.



Pay attention to the length of the text on each line: if the text exceeds 16 characters, it will be truncated and the excess will be carried over to the next line. To scroll through the lines of text, use the lower keys located next to the ▼/▲ symbols. Alternatively, you can use the external keyboard.



It is possible to delete the text of all programs by pressing the right side button (15) and then the left side button (14) and holding them down for at least 5 seconds.

Press the lower button located next to the word "EXIT" to return to the previous screen.

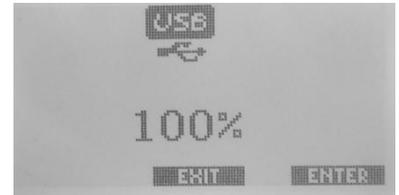
7.5 MASSIVE LOADING VIA USB

7.5.1 USB (only in the version with USB port)



This function allows you to massively enter the name and text to be printed for each individual program.

When the icon  is in the center of the screen, press the lower button next to the word "ENTER" to access the massive upload. Insert the USB stick into the appropriate socket and press the button next to the word "ENTER" to proceed with the data upload. The value in the center of the screen represents the percentage progress of the massive upload (from 0 to 100%).



When the upload is complete (100%), press the lower button next to the word "EXIT" to return to the previous screen. Now you can remove the USB stick.



Some USB stick models may not be compatible and may not allow bulk data loading.

To upload text via USB stick, you need to follow these steps:

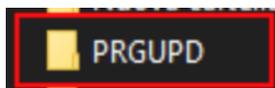
1. create a folder called "PRGUPD" in the main directory of the USB stick via PC
2. create text files for individual programs inside the folder. The file names must follow the following structure: PRGxxx.txt, where the program number is inserted in place of the xxx. For example, for program 1 the file name will be PRG001.txt
3. write the desired text inside the file (for example the name of the program and/or the ingredients). You can enter 32 lines of text with a maximum length of 16 characters. The first line is dedicated to the name of the program. If you exceed 16 characters, the text is truncated and transferred to the next line. Any excess text compared to the maximum limits (16 characters for 32 lines) will be ignored and will not be uploaded. What is written in the text file will be loaded into the "Recipe Book-Label Text" section of the corresponding program.



It is not necessary to create files for all programs, but only those that you intend to customize..

It is mandatory to respect uppercase and lowercase letters in the names of folders and files..

Example of the name of the folder and its programs:



Unità USB (H:) > PRGUPD				
	Nome	Ultima modifica	Tipo	Dimensione
	PRG001.txt	21/03/2024 16:25	File TXT	1 KB
	PRG005.txt	21/03/2024 16:14	File TXT	1 KB

8 USE OF THE MACHINE

8.1 Before



Clean the vacuum chamber and lid before use, as indicated in 12.6.

8.2 Vacuum packaging

Insert the plug into the appropriate power socket and set the switch (7) to position 1. The display shows the last program used. Select the desired program using the side buttons (14 and 15). Press the lower button corresponding to the word "MENU" to access the settings screen. (see chapter 7.4 Program parameter settings).

Choose the vacuum bag based on the use (storage or cooking), based on the size and type of product to be packaged: the product must not occupy more than 2/3 of the actual volume of the bag. Make sure that the vacuum chamber and the product to be packaged are dry. Be careful not to dirty or wet the inside of the bag near the opening.



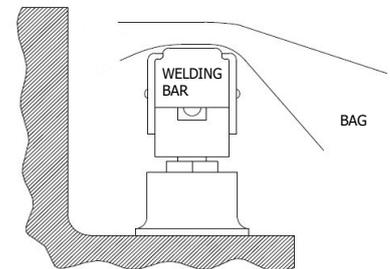
WARNING! Do not package hot foods.

Always package foods cooled to +3 °C: this will guarantee the best preservation results. In this way, you also avoid the formation of steam that can compromise the operation of the vacuum packaging machine. In particular, the vacuum pump can be damaged by oxidation caused by condensed vapors..



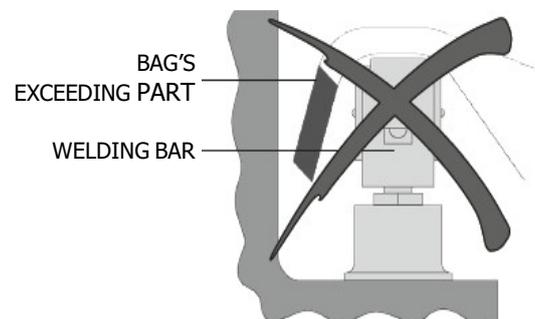
Place the bag inside the vacuum chamber, resting its mouth on the sealing bar in a perfectly flat manner.

Inside the chamber there are shelves made of non-toxic polyethylene for food that allow you to level the thickness of the product with respect to the sealing bar. If necessary, remove the shelves from the chamber.

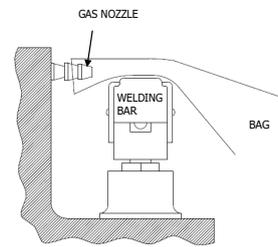


Avoid letting the bag protrude more than 3 cm beyond the sealing bar and check that the bag does not have wrinkles along the sealing bar.

Do not fold down the part of the bag that exceeds the sealing bar.



If gas injection is foreseen, insert the nozzle or nozzles present in the tank into the opening of the bag.



Lower the lid with both hands, pressing on the corners.



Close the lid gently, always placing your hands on the upper part to avoid accidental crushing.

The suction cycle starts automatically.

Press the lower button next to the arrow  to advance from the vacuum phase to the next phase (for example GAS if present).

Press the lower central button next to the icon  to anticipate sealing at any time during the work cycle.



Press the lower button next to the word "STOP" to interrupt the work cycle at any time. The lid opens automatically and the machine returns to the selected program.



At the end of the cycle, the lid opens automatically. Remove the packaged products, taking care not to touch the sealing bar, which may still be hot..

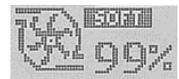


A correct seal will appear "transparent" and complete upon inspection. If the seal is irregular or incomplete, gradually increase the sealing time. If the seal is whitish, gradually decrease the sealing time.



WARNING! If you are packing liquid products, fill the bag to a third of its volume (maximum limit), use, if available, the optional Inclined plane for liquids and set the program by activating the **SOFT** function (see chapter 7.4.5 Soft – Soft Vacuum).

If the function is activated, the word SOFT appears above the set vacuum value on the main program screen.



Carefully monitor the vacuum process to prevent any liquid leaks by sealing early. If liquids reach the pump inlet, they can cause serious damage.

If the machine is equipped with a printer and the print option is active, at the end of each cycle the appliance will print the label. Depending on the settings made and the text entered, the relevant information will be printed (see the relevant chapters in the settings)..



It is possible to print even without performing a vacuum cycle. From the main program screen, press and hold down the lower button located next to the icon to print for the selected program.  The date and time will also refer to the time of printing.

Wait for the end of printing to select another program or to print another.

8.3 Marinating

Set the program (see chapter 7.4.6 Marinating) with the duration in minutes of the marinating cycle (from 10 to 240 minutes).

If the function is activated, the function icon appears on the main program screen preceded by the set minutes.



Choose a vacuum bag of adequate size and place the item in the bag, leaving adequate space between the item and the opening of the bag.

Lower the lid with both hands, pressing down on the corners.



Close the lid delicately, always placing your hands on the upper part to avoid involuntary crushing.

The suction cycle starts automatically.

At the end of the cycle the bag will be sealed.

Press the lower button located next to the arrow  to move from the vacuum phase to the next phase in advance (for example GAS if present). Press the lower central button located next to the icon  to anticipate sealing at any time during the work cycle.



Press the lower button next to the word "STOP" to interrupt the work cycle at any time. The lid opens automatically and the machine returns to the selected program.



At the end of the cycle the lid opens automatically. Remove the packaged products, taking care not to touch the sealing bar, which may still be hot.

8.4 Protective atmosphere

For the preservation and/or protection of the product, it may be advisable to insert a gas or a mixture of gases into the bag after the suction phase.



It is necessary to carry out preliminary tests to identify the optimal percentage of gas to inject for each individual product to be packaged.



WARNING! Never use a gas mixture containing more than 20% oxygen or other explosive gases. This could cause life-threatening explosions. Only nutritional gases or inert gases are permitted.

Gas mixtures must be adjusted by the supplier at his premises, or by an authorised technician, at the plant where the machine is used. The supply and installation of the gas cylinder are reserved for qualified personnel of the supplier company.

Connect the tube coming from the cylinder to the nozzle on the right side of the machine (front view). Make sure there are no leaks due to unsafe connections and set the cylinder pressure gauge to a pressure value of approximately 1 bar (1 atm).



WARNING! Make sure that the inlet gas pressure is not higher than 1 bar.

Set the program (see chapter 7.4.4 Time or percentage of Gas) with the percentage of gas (1-60%) or with the time of gas introduction (0.1-9.9 s) into the vacuum chamber.



The 1-60% value set indicates the percentage of gas that will be introduced into the vacuum chamber.

There is no direct relationship between the percentage of vacuum entered in the settings and the degree of inflation of the bag, this can vary depending on the product and the size of the bags used. It is therefore necessary to perform tests and identify the most suitable setting to obtain the desired result.



WARNING! Stop the machine immediately in the event of gas leaks, due to faulty or oxidized connections and damaged pipes.

8.5 Vacuum in containers



WARNING! Check that the containers you choose are suitable for withstanding and maintaining the vacuum.

When using the vacuum in containers, keep the chamber lid open.

Connect the adapter in the suction tube (optional) to the suction nozzle in the tank (see image on the side) ensuring that the adapter is close to the wall of the tank. Check the compatibility between the suction of the optional tube and the valve in the container and make the connection.



Make sure that the manual suction valve in the tube is closed (positioned towards the tube - away from the arrow).



From any program, press and hold the lower button next to the word “VAC” until the vacuum starts. Open the manual vacuum valve in the tube by sliding it towards the container (near the arrow).



Use the display in the vacuum mode via sensor (%) to check the vacuum level.

Once the desired vacuum level has been reached inside the container, close the valve on the vacuum tube (slide towards the tube) and press the lower button next to the word “STOP” to end the cycle.

9 ALARM MANAGEMENT

ICON AND MESSAGE	DESCRIPTION	RESOLUTION
	<p>An error was detected during the vacuum creation phase.</p> <p> This alarm is only active in vacuum sensor mode (%).</p>	<p>Check that the packaging performed is compliant.</p> <p>Press the lower button corresponding to the word "EXIT" or perform a new cycle to eliminate the message.</p> <p>If the problem persists, contact support.</p>
	<p>An error was detected during the gas injection phase.</p> <p> This alarm is only active in vacuum sensor mode (%).</p>	<p>Check that the packaging is compliant.</p> <p>Check that the gas cylinder valve or pressure reducer is open and that the gas is not exhausted.</p> <p>Press the lower button corresponding to the word "EXIT" or perform a new cycle to eliminate the message.</p> <p>If the problem persists, contact assistance.</p>
	<p>Oil change and pump maintenance are required</p>	<p>The machine has performed 5000 cycles. Contact your service provider to perform maintenance on the pump and reset the message for the next 5000 cycles.</p> <p>While waiting for maintenance, press the lower button corresponding to the word "EXIT" or perform a new cycle to temporarily eliminate the message. The message will continue to appear until it is reset by the service center.</p>

10 AFTER USE



If the appliance is used in the catering sector, perform the "Pump Cleaning" cycle daily at the end of the working day. In other sectors of use, the "Pump Cleaning" must be performed at least once a week.



At the end of the work shift, make sure that the machine is switched off by placing the switch in the "0" position.



Before carrying out any cleaning operation, disconnect the power cable from the mains and make sure that the machine is cold.

Clean the appliance as indicated in the Cleaning chapter.

11 MACHINE MANAGEMENT IN CASE OF PROLONGED NON-USE



Before carrying out any cleaning and maintenance operations, disconnect the power cord from the mains and make sure the machine is cold.



If you plan not to use the equipment for a long period (more than 4 months), carry out the following procedure:

- disconnect the plug from the electrical socket (or switch off the mains power supply);
- thoroughly clean the body, the tank, the sealing bar and the counter bar;
- remove the oil from the pump;
- protect the machine adequately to keep it clean;
- leave the lid open to preserve the life of the lid lifting pistons.

12 MAINTENANCE AND CLEANING



Before carrying out any cleaning or maintenance operations, disconnect the power cord from the mains and make sure the machine is cold. Only qualified technicians can access live parts.

12.1 PERIODIC OIL CONTROL



Contact your dealer or service provider before carrying out any operation. When carrying out maintenance or cleaning of the equipment, carefully assess the residual risks. Only qualified technicians can access live parts.



Before carrying out any operation, make sure that the machine is disconnected from the mains and always operate with the machine cold.



Make sure that the internal components of the appliance (including the pump) are also cold.



It is recommended to use appropriate personal protective equipment.



Carry out a periodic check, at least every 4 months, of both the level and the condition of the oil.



If you package products that release volatile substances, the check must be more frequent: for example, if you package flour products, the oil must be checked monthly.

the oil.

If the oil is dark or cloudy, contact your dealer or the technical assistance center to change



The pump filter must be checked every 50,000 vacuum cycles.

To check the level and condition of the pump oil, follow these steps:



1. partially unscrew the three screws that secure the door to the rear panel;
2. paying attention to the edges and the fastening system, slide the door downwards until it can be removed from the 3 screws on the rear panel;
3. place the door on a stable surface;
4. then check the level and condition of the oil;



5. paying attention to the edges and the fastening system, reposition the door, positioning it in correspondence with the three screws on the rear panel;
6. slide the door upwards, ensuring that the special folds fit into the rear panel;
7. keeping the door in the fastening position, screw the screws until they are completely tightened.

12.2 Oil change



Contact your dealer or service provider to change the oil.

When carrying out maintenance or cleaning of the equipment, carefully evaluate the residual risks.



The vacuum pump oil may be hot. Wait for it to cool and in any case avoid contact with the hot oil when removing the oil.



It is recommended to use the appropriate personal protective equipment.



In addition to the steps indicated in the previous chapter, to change the oil, unscrew the rear panel of the appliance to have complete access to the machine.

12.3 Pump cleaning alarm

Every 5000 work cycles, the message **OIL** will appear on the display instead of the normal screen. The alarm reminds you of the need to perform maintenance on the pump.



Contact your dealer or service provider to carry out maintenance.

When carrying out maintenance or cleaning of the equipment, carefully evaluate the residual risks.



WARNING! The oil must be changed whenever it does not have a clear and transparent appearance (approximately every 4 months or 5,000 cycles of use).



The oil drained from the pump must be disposed of in compliance with current environmental regulations.

12.4 Periodic maintenance

Periodically check the integrity of the lid gasket, the silicone of the counter bar and the Teflon coating of the sealing bar.



To preserve the vacuum pump and avoid oxidation of the internal parts and the consequent blockage, it is necessary to follow the following recommendations:

1. always pack cold products, possibly cooled to +3 °C. The warmer the product, the shorter its shelf life and the more condensation forms inside the pump, causing oxidation and serious damage;;
2. if the machine is used only occasionally, before proceeding with packaging, perform at least 3 complete cycles at maximum suction. This operation allows the oil to be preheated and any water present in the pump to be evacuated;
3. if the appliance is used in catering, perform the “Pump Cleaning” cycle daily at the end of the working day. In other sectors of use, the “Pump Cleaning” must be performed at least once a week;
4. remove the oil from the pump in case of prolonged non-use.

12.5 Pump Cleaning Cycle

To perform the pump cleaning cycle, from any program, press and hold the lower central button corresponding to the word VAC until the suction starts and lower the lid. The machine will perform 10 suction cycles alternating with the same number of phases of air re-entry into the chamber. You can interrupt the pump cleaning cycle at any time by pressing the lower button corresponding to the word STOP.



12.6 Cleaning



Before carrying out any operation, make sure that the machine is disconnected from the mains and always operate when the machine is cold.



Some parts of this product can become very hot and cause burns. In particular, the sealing bar reaches high temperatures during and after use, therefore it is recommended to pay maximum attention and avoid direct contact until the indicated part has completely cooled down.



Use appropriate personal protective equipment before carrying out any operation.



Do not immerse the machine or the electrical cable in water or other liquids.
Water or steam can reach live parts and cause a short circuit. Never use running water or steam cleaning equipment: risk of electric shock!



Do not use abrasive detergents or abrasive sponges to avoid scratching the surfaces of the machine. Do not use abrasive, corrosive or solvent detergents.
Clean the outside of the machine with a soft, dry cloth or one slightly soaked in a mild detergent solution with mild dish soap.



WARNING! Do not remove the labels, especially the identification plate, which provides important information about the appliance, its correct use and allows the machine to be identified in the event of assistance.



Wait until the sealing bar is cold before cleaning the vacuum chamber.

Remove the sealing bar by pulling it upwards. Then clean the chamber with a soft, dry cloth or one slightly soaked in a mild detergent solution of warm water and mild dish soap.



Do not clean the suction nozzle of the chamber with water, as water could damage the machine if sucked in.

Dry thoroughly with a soft cloth.



Wait until the sealing bar is cool before cleaning the sealing bar.

Clean the sealing bar with a soft, dry cloth or one slightly soaked in warm water.
Dry thoroughly with a soft cloth before using the vacuum sealer.

13 TROUBLESHOOTING



If used correctly, the device will provide years of trouble-free use. In particular, it is recommended to check and replace the oil to preserve the pump's operation over time.

<p>The machine does not work</p>	<ul style="list-style-type: none"> • Check the position of the “0/1” switch. • Check that there is power and that the appliance is connected correctly. • Check the position of the main switch. • Check that the power cable is not damaged. If the cable is damaged or frayed, do not use the machine and contact Customer Service. • If the appliance still does not work, contact the retailer or qualified personnel.
<p>Closing the lid with the machine on does not start the cycle</p>	<ul style="list-style-type: none"> • Contact your dealer or qualified personnel and check that the lid switch is working properly.
<p>The appliance does not suck and/or seal completely</p>	<ul style="list-style-type: none"> • The vacuum value or sealing time may be insufficient. Increase the vacuum value or sealing time and repeat the cycle. • Check that the lid gasket is in the right position. • Check the condition of the lid gasket and contact the service provider for replacement if necessary. • Make sure that the vacuum chamber suction nozzle is not covered. • Contact assistance or qualified personnel and check if the pump needs maintenance. • The bag is too large or too small for the size of the product. • Check that the bag is positioned correctly inside the chamber and that the open end of the bag is smooth and without creases. • Check and if necessary clean the silicone contrast strip and the tank gasket. Any food or product residue can interfere with the vacuum process and sealing. • Check that the bag is not leaking and use a new bag if a leak is detected. • Use a new bag and avoid to contaminate the opening with oil, grease, etc. • If the problem persists, contact your dealer or qualified personnel.
<p>The vacuum bag loses its vacuum after being sealed</p>	<ul style="list-style-type: none"> • This problem may be caused by wrinkles, liquids or food or product particles on the seal. Remove the seal of the bag, clean the mouth of the bag and proceed with packaging (vacuum and seal). If there is liquid in the seal or juicy food, freeze the item before vacuum packing. • Check the bag for leaks and use a new bag if a leak is detected. • If the bag has punctures, choose a thicker bag.
<p>The machine doesn't seal</p>	<ul style="list-style-type: none"> • The sealing time set may not be sufficient. Increase the sealing time and try again. • Make sure the open end of the bag is free of wrinkles, food particles and liquids.

	<ul style="list-style-type: none"> • Use a new bag and avoid to contaminate the opening with oil, grease, etc. • Unplug the power cable,  make sure the bar is cool,  and then clean the sealing bar. • Unplug the power cable,  make sure the bar is cold  and then check whether there is dirt, oxide or anything else on the contacts on the back of the sealing bar or on the contacts on the tank that prevents proper contact between the two parts and therefore heating. Paying attention and using the appropriate safety devices,  use a small screwdriver or a wire brush to clean the parts and try again. • If the problem persists, contact your dealer or qualified personnel.
The seal has burns or bubbles and is whitish	<ul style="list-style-type: none"> • Gradually decrease the sealing time.
The sealing is irregular or incomplete	<ul style="list-style-type: none"> • Gradually increase the welding time.
The machine “does not create a vacuum”	<ul style="list-style-type: none"> • Close the lid with both hands, making sure that the gasket adheres to the surface of the . • Check the condition of the lid gasket and contact the service provider for replacement if necessary. • If the problem persists, contact the dealer or qualified personnel
Insufficient amount of gas in the bag	<ul style="list-style-type: none"> • Increase the gas injection percentage • Check that the gas cylinder pressure is sufficient (max 1 bar) • Check that the gas nozzle is inserted into the open part of the bag. • Check that the gas cylinder valve or pressure reducer is open and that the gas is not exhausted.
<p>The display shows the ERROR 1 alarm. This alarm is only active in the sensor vacuum mode (%)</p> 	<ul style="list-style-type: none"> • An error was detected during the vacuum creation phase. • Check that the packaging performed is compliant. • Press the lower button corresponding to the word “EXIT” or perform a new cycle to eliminate the message. • If the problem persists, contact service provider.
<p>The display shows the ERROR 2 alarm. This alarm is only active in the sensor vacuum mode (%)</p> 	<ul style="list-style-type: none"> • An error occurred during the gas injection phase. • Check that the packaging is compliant. • Check that the gas cylinder valve or pressure reducer is open and that the gas is not exhausted. • Press the lower button corresponding to the word “EXIT” or perform a new cycle to eliminate the message. • If the problem persists, contact service provider.

<p>The OIL alarm appears on the display</p> 	<ul style="list-style-type: none"> • The machine has performed 5000 cycles. Contact the service provider to perform maintenance on the pump and reset the message for the next 5000 cycles. While waiting for maintenance, press the lower button corresponding to the word "EXIT" or perform a new cycle to temporarily eliminate the message. The message will continue to appear until it is reset by the service provider.
<p>The device does not perform bulk data loading via the USB port.</p>	<ul style="list-style-type: none"> • Make sure to have followed the steps indicated in chapter 7.5.1 USB regarding the creation of the folder, its programs and texts. • Make sure to have respected the uppercase and lowercase letters in the names of folders and files. • Some USB stick models may not be compatible and may not allow bulk data uploading. If necessary, repeat the operation using another USB stick model.

14 WARRANTY CERTIFICATE

The manufacturer undertakes, for a period of 12 (twelve) months from the date of shipment and direct delivery of the goods, to guarantee the customer or dealer the integrity and proper functioning of the components relating to the machinery in question.

- 1 All parts of the machine subject to normal wear and tear, i.e. components whose use generates constant and unstoppable wear such as gaskets and electrical resistors, are excluded from the warranty.
- 2 Any problems related to the electronic circuit boards must be examined by the manufacturer before sending the replacement part under warranty. A power surge, an electrical oversupply, a disturbance in the external network could generate damage that cannot be attributed to the manufacturer and the good manufacturing of the product.
- 3 Any problems related to pneumatic, structural, mechanical parts will be regularly resolved within the terms of the warranty without any charge.
- 4 During the warranty period, for interventions falling within the warranty itself, the costs of replaced materials will not be charged, while labor costs will be calculated. During the warranty period, for interventions not falling within the warranty for various reasons, the replaced materials and labor costs will be regularly charged.
- 5 If external interventions by our technicians are requested during the warranty period, the travel costs (there and back) will be fully charged regardless of the reason for the intervention.
- 6 The intervention services on the machinery must be carried out at the manufacturer's premises both during the warranty period and outside of said period; we specify that no transport costs (there and/or back) will therefore be reimbursed.
- 7 All materials sent to the manufacturer, both during the warranty period and outside of said period, must necessarily arrive carriage paid.
- 8 The arrival of materials with transport charges will be automatically refused.
- 9 Any component deemed defective should be handled by the customer during the warranty period will no longer be considered to fall within this parameter. The manufacturer has an unequivocal duty to carry out this function.

14.1 User obligations

The user has the duty to promptly inform the manufacturing company if he/she finds defects and/or malfunctions of the safety protection systems, as well as of any presumed dangerous situation that he/she becomes aware of. It is strictly forbidden for the user and/or third parties (excluding duly authorized personnel of the Manufacturing Company) to make any type or entity of modifications to the machine and its functions, as well as to this technical document. In the event of malfunctions and/or dangers, due to failure to comply with the above, the manufacturer is not liable for the consequences. We recommend requesting any modifications directly from the manufacturer.

15 DISPOSAL OF THE APPLIANCE AT THE END OF ITS LIFE CYCLE

Make sure the power cable is disconnected from the power line before any operation.
To scrap the appliance, follow the current regulations for oil disposal and waste



Warnings for the correct disposal of the product in accordance with European Directive 2012/19/EC.

The crossed-out wheeled bin symbol on the appliance or its packaging indicates that within the European Union, the product, at the end of its useful life, must be collected separately from ordinary waste.

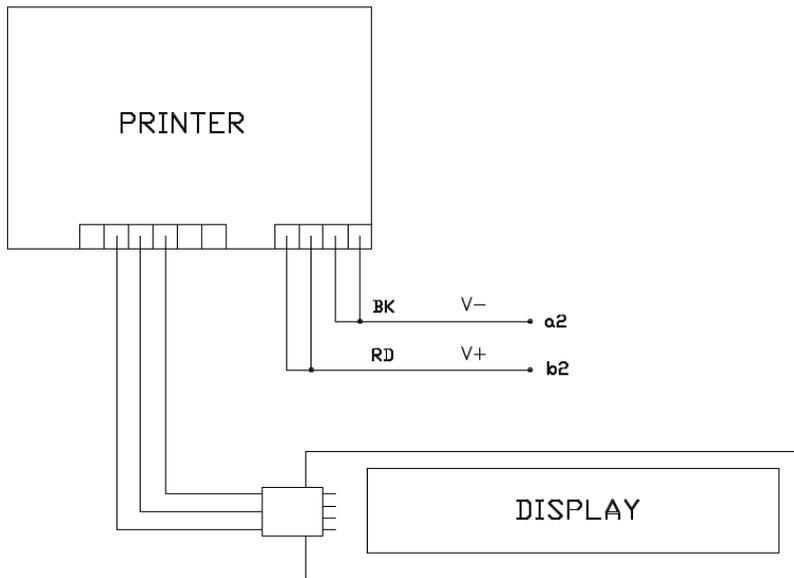
At the end of its useful life, the product must not be disposed of with urban waste.

It can be delivered to the appropriate separate waste collection centers set up by municipal administrations, or to retailers who provide this service.

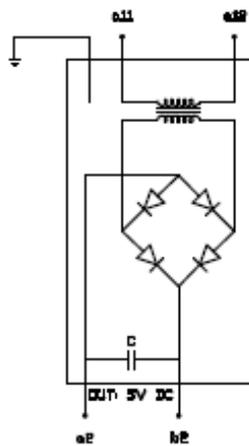
Electrical and Electronic equipment contains dangerous substances with potentially harmful effects on human health and the environment. It is recommended to dispose of them correctly, i.e. in a special authorized landfill.

16 ELETRICAL DIAGRAM

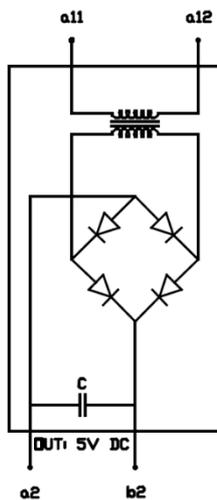
Electrical diagram of the user interface with printer (optional)



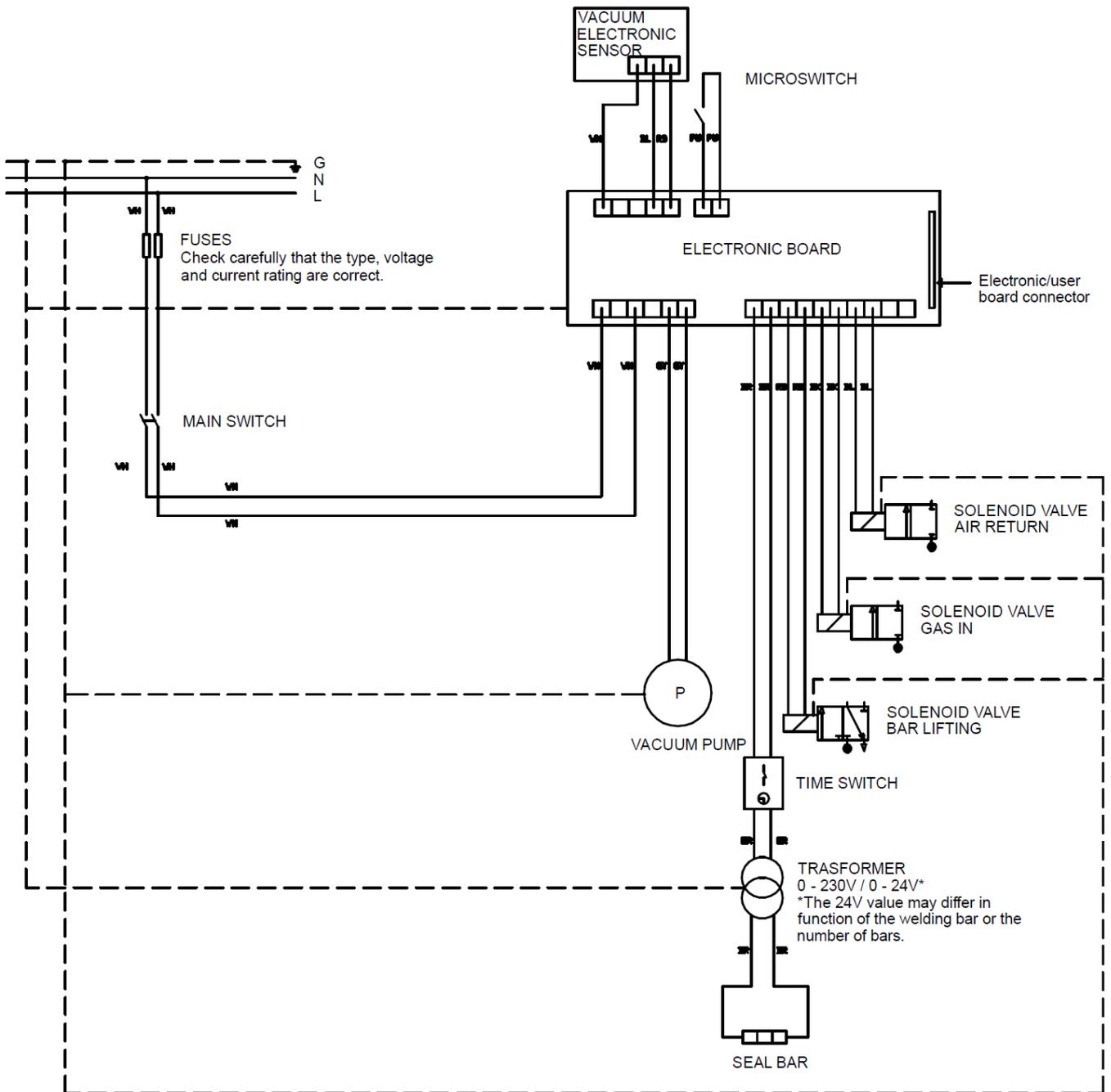
Printer Power Wiring Diagram with Ground Connection



Printer Power Wiring Diagram without Ground Connection



Wiring Diagram



17 EXPLODING VIEW

