

K 290/77L



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Original instruction manual

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Read these instruction manual before using the appliance and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

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1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

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Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

- Vacuum sealing and marinating of suitable food products or vacuum sealing of other objects.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

2 General information

2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

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2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

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3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	Vacuum packaging machine K 290/77L
Art. No.:	300749
Material:	stainless steel
Lid material:	polymethyl methacrylate
Number of seal seams:	1
Sealing rod length, in mm:	290
Vacuum pump, l/min. (m ³ /hour):	77 (4,62)
Vacuum intensity, levels:	5
Maximum vacuum, in mbars:	-999
Chamber dimensions (W x D x H) in mm:	350 x 300 x 80
Power supply:	0,63 kW 220-240 V 50 Hz
Dimensions (W x D x H), in mm:	360 x 520 x 350
Weight, in kg:	21,8

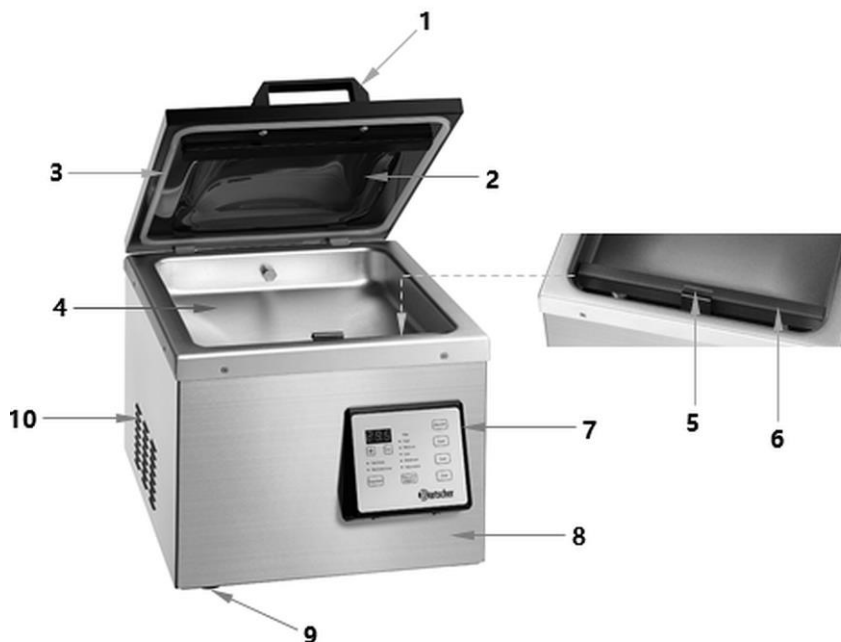
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We reserve the right to implement technical modifications.

Version / Characteristics

- Control: key
- Vacuum control: electronic
- Functions:
 - Combination of vacuum sealing and sealing
 - Marinating
- Controlled vacuum sealing level
- Digital display
- ON/OFF switch
- Indicator light

4.2 List of Components of the Appliance



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Fig. 1

- | | |
|---|--------------------------|
| 1. Lid handle | 2. Lid |
| 3. Sealing strip | 4. Vacuum chamber |
| 5. Fixing clip for vacuum packaging bag | 6. Sealing bar |
| 7. Control panel | 8. Housing |
| 9. Feet (4 pcs) | 10. Ventilation openings |

Accessories (not included in the scope of delivery)

Set of vacuum sealing film rolls 220

Consists of 2 vacuum sealing film rolls

Roll width: 22 cm

Roll length: 5 m

Dimensions: 220 x D 40 x H 40 mm

Weight: 0.46 kg

Art. No.: 300418



Set of vacuum sealing film rolls 280

Consists of 2 vacuum sealing film rolls

Roll width: 28 cm

Roll length: 5 m

Dimensions: 280 x D 50 x H 50 mm

Weight: 0.512 kg

Art. No.: 300419



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4.3 Functions of the Appliance

The vacuum packaging machine was designed for vacuum sealing of food products. During vacuum sealing, air is extracted from a bag or a container for vacuum sealing, and then it is sealed tightly, thus preventing food products from perishing or slowing this process down.

5 Installation and operation

5.1 Installation

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- When selecting the installation site, please consider the following items:
 - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
 - Make sure that the designated escape routes are clear.
 - Ensure a stable position.
 - Allow sufficient space for work, maintenance and cleaning.
 - Leave the supply and exhaust air vents, if any, free.
 - Comply with applicable technical and building regulations.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.

5.2 Benefits of Vacuum Sealing

With vacuum sealing, after removal of air, a film bag or a container are seal tight closed, and thus the process of perishing food products is stopped or delayed. Thanks to vacuum sealing, the storage period of food products is extended three- or even five-folds. The flavour and vitamins are retained.

Food products are thus protected against drying, oxidation, bacteria and mould.

Packaging with vacuum sealing is a preservation process, which is recommended for fresh food products and must be connected with low temperatures, meaning a vacuum-sealed product must be stored in a refrigerator, freezer or a chiller to obtain the best possible results.

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The food products that are preserved this way may be stored for a considerably longer time than similar products but not vacuum-sealed, which usable period amounts to a few hours or a few days only.

Vacuum sealing is used for the purpose of improving organisation of work, preserving food in a healthier manner and saving money:

- it may be used for special occasions:
 - to pack food products in vacuum conditions and thus extend their usable period,
 - to pre-prepare meals for the entire week,
 - to store salads, vegetables and herbs longer (they remain crisp and fresh);
- there is a more free space in a freezer;
- food products are preserved against drying and oxidation;
- this is a simple and prolonged way of pickling (20 minutes in vacuum are enough);
- this is also a way of re-packing meat products, sausages or cheese, which were already vacuum-sealed (flavour is retained);
- it provides for saving money, as all left-overs may be stored without trouble and used later;
- all types of vegetables and fruit may be bought in season, vacuum-sealed and thus stored longer.

NOTE!

All information provided in the table below are for reference purposes only and depend on impeccable condition of a packaging, and on primary quality characteristics of food products.

CAUTION!

Perishable food products should be stored in a freezer or refrigerator. Vacuum sealing extends the fastness of food products, but does not make them canned food, that is a product that is lasting in room temperature.

Food Products Storage Periods

Food products	Storing vacuum sealed products in a freezer	Storing vacuum sealed products in a fridge	Storing without vacuum sealing
Fresh beef and veal	1–3 years	1 month	1–2 weeks
Minced meat	1 year	1 month	1–2 weeks
Fresh pork	2–3 years	2–4 weeks	1 week
Fresh fish	2 years	2 weeks	3–4 days
Fresh poultry	2–3 years	2–4 weeks	1 week
Smoked meat	3 years	6–12 weeks	2–4 weeks
Fresh vegetables, blanched	2–3 years	2–4 weeks	1–2 weeks
Fresh fruit	2–3 years	2 weeks	3–4 days
Hard cheese	6 months	6–12 weeks	2–4 days
Sliced cold meats	not recommended	6–12 weeks	1–2 weeks
Fresh noodles	6 months	2–3 weeks	1 week

5.3 Rules of Vacuum Sealing

Important indications

- Thoroughly wash your hands, as well as every tool and the entire tabletop to be used for cutting and vacuum-sealing of food.
- If possible, use gloves during processing of food products.
- Use only fresh food products for vacuum sealing.
- After vacuum-sealing immediately place perishable food products in a refrigerator or freezer; do not leave them for too long in room temperature.
- Evenly distribute vacuum-sealed packagings in a refrigerator or freezer, to let them chill or freeze rapidly.
- Food products taken out of their packagings must be unconditionally consumed before their usable date provided on their original packaging.
- Vacuum-sealed packaging extends the storage period of dry food products. Products with high fat content perish faster when they are in contact with oxygen or heat. Vacuum-sealing extends also the storage period of nuts, coconut shrimps, cereals. Store in a cool and dark place.
- Vacuum sealing does not extend the storage period of vegetables and fruit, such as bananas, apples or potatoes, unless they are peeled before vacuum-sealing.
- Some types of vegetables for example: broccoli, cauliflower or white cabbage, generate gas after vacuum-sealing. Thus, before vacuum-sealing, these vegetables should be subject to blanching and frozen after the process of vacuum-sealing.
- In order to re-seal vacuum-sealed food products that were removed from a vacuum-sealed packaging, observe recommendations for cold storing after opening for the re-storage be safe.
- Consume immediately easily perishable food products, which have been heated up, thawed or taken out of a refrigerator. Do not consume food products that were lying a few hours in open air; this pertains especially for food products prepared with the use of this sauces, stored in a vacuum-sealed packaging or in an environment without access of air.
- Soft and delicate products (fish, wild strawberries, etc.) should be pre-frozen for a night. After pre-freezing, such products may be vacuum-sealed and stored in a freezer.

CAUTION!

Vacuum sealing is not a substitute of freezing nor deep freezing!

Every perishable food product, which requires freezing before vacuum sealing must be chilled and frozen also after vacuum sealing.

Vacuum packing for the freezer

- Through thoughtful packaging the device can help to extend the freshness of meals. It is necessary to pack foodstuffs in as fresh a state as possible.
- Fragile or easily deforming foodstuffs may become damaged during the vacuum packing of the fresh product. Fragile products (meat, fish, wild strawberries, sandwiches etc.) should be initially frozen.

They may be frozen for 24 hours before the frost scorch occurs. After the initial freezing they may be vacuum packed in the bags and stored for a long time in a freezer in order to maintain their taste and nutrition values.

- Fresh vegetables should be washed or peeled and briefly blanched in boiling water or microwave, but keeping their freshness and not allowing for overcooking. After cooling down vacuum pack in any portions.
- In order to package foodstuffs which are not frozen, it is necessary to use approx. 5cm more plastic film, because in freezing the foodstuffs expand in size. Meat and fish should be placed on a paper towel, and then vacuum packed together with the paper towel. In this manner juices from the foodstuffs are absorbed.
- Prior to packing foodstuffs such as tortilla, crepes, or hamburger patties, it is necessary to separate them with wax or baking paper. This makes it easier to later remove selected items and repack the rest for keeping in the freezer.

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Vacuum packing for the refrigerator

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

Vacuum packing for the food storage

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

Unfreezing of foodstuffs packed in the vacuum bags

- The vacuum packed foodstuffs like meat, fish, fruits and vegetables, or other fragile products, may be slowly unfrozen on the lowest refrigerator shelf.
- Bread and tortilla should be unfrozen in the room temperature.
- Soups and other liquid meals should be heated directly in the vacuum bag in the water bath until they are hot. Before unfreezing in the room temperature or

heating in the water bath one corner of the vacuum bag should be cut in order to reduce vacuum and allow for successive steam outlet.

- The foodstuffs should be consumed soon after unfreezing. Never freeze them again.

Repacking of unpacked foodstuffs

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

CAUTION!

The foodstuffs removed from the package must be absolutely consumed before their expiry date, specified on the original package.

After repacking they should be stored with maximum caution and hygiene.

These indications pertain to vacuum sealing

- When vacuum-sealing food products with sharp edges or shapes, e.g. bones or dried noodles, such sharp locations should be lined with a paper towel to prevent any damages to a bag.
- In order not to have brittle food products crumble during vacuum-sealing (e.g., ladyfingers or cookies), use container to store them.
- Vacuum-sealing provides for protection of various objects. At camping site, you may preserve stocks, like matches or clothing, clean and dry. Pipe tobacco may be preserved for a long time. Also, blooming or tarnishing of silver and other collectable items may be eliminated through vacuum-sealing.

5.4 Operation



WARNING!

Hand injuries as an outcome of pinching of palms or fingers between the lid and vacuum chamber!

Be very careful when closing the lid.

Danger of burning as a result of touching hot elements of the appliance following operation!

Shortly after operation, never touch the sealing rail, sealing rod nor vacuum chamber. Wait for the appliance to cool down.

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Before First Use

1. Clean the appliance and working surfaces thoroughly before each use following indications in section 6 '**Cleaning**'.
2. Dry the appliance thoroughly.

Operating Keys Functions / LED Indicator Lights

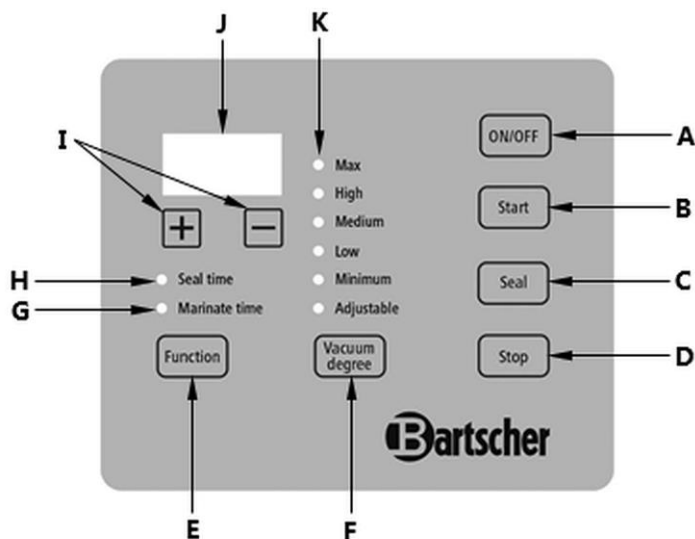


Fig. 2

A. ON/OFF key (Fig. on page 18)

When the appliance is connected to electric mains supply, the 'OFF' message is displayed on the LED display (J). Press the ON/OFF key (A); a sealing or marinating default time will be shown on the LED display (J), followed by a vacuum default time.

The vacuum packaging machine is now ready for operation. When the ON/OFF key is pressed again, the appliance re-enters the standby mode.

The 'OFF' message is displayed on the LED display (J).

B. Start key

The appliance is started by means of pressing the Start key.

The appliance enters vacuum sealing or marinating mode (depending on the settings).

C. Seal key

By pressing the 'Seal' key during the air evacuation process, the air evacuation process is interrupted before the time elapses. The appliance switches to the Sealing mode.

D. Stop key

By pressing the Stop key, any process currently being in progress is interrupted.

E. Function key

When pressed, the key allows selecting the mode of operation:

- air evacuation and sealing mode, or
- vacuum marinating mode.

Suitable LED indicator light (H) or (G) lights.

Press the '+' and '-' adjust keys to adjust the sealing and marinating time. The set time is shown in the LED display (J).

F. Vacuum Degree key

By pressing the vacuum level setting key (F), select the vacuum level. When the Adjustable indicator light is lit, press the '+' and '-' adjust keys to set the required vacuum level. The set value is shown in the LED display (J).

G. + H. LED indicator lights

These indicators show the selected mode of operation:

- air evacuation and sealing mode, or
- vacuum marinating mode

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J. LED display

The following values are shown in LED display:

- vacuum level
- sealing time
- marinating time

I. '+' and '-' adjust keys

These keys allow for setting and modifying the following values:

- sealing time
- marinating time
- vacuum level

K. Vacuum level settings LED indicator lights

These LED indicator lights show the set vacuum level.

Vacuum Packaging

Selection of Vacuum Packaging Bags

Vacuum packaging bags are available in various sizes. Select a size of the bag that is suitable for a food product that is to be sealed.

NOTE!

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

Ensure that the length of the packaging bag is at least 4–5 cm longer than the food product to be preserved and include further 2 cm for each subsequent use of the vacuum packaging bag.

Appliance Start-Up

1. Insert the IEC connector of the connection cord into the socket at the back of the appliance.
2. Plug the appliance into a single grounded socket.

The 'OFF' message is displayed on the LED display (J).

3. Press the ON/OFF key (A) to start the appliance.

The appliance is ready to input settings.

Air Evacuation and Sealing Mode

Operation Mode Selection

1. Press the function key (E).

When the LED indicator light (H) is lit, the sealing mode has been selected.

2. Using the '+' or '-' adjust keys, set the sealing time in the range of 0–6 seconds.

Installation and operation

Vacuum Level Selection (Vacuum Intensity)

1. Press the Vacuum Degree key (F) to set the required vacuum level.

The following settings are available:

- Max** (29.3 Hg / -999 mbar),
- High** (29.0 Hg / -999 mbar),
- Medium** (27.5 Hg / -931 mbar),
- Low** (26.0 Hg / -881 mbar),
- Minimum** (23.5 Hg / -796 mbar),
- Adjustable** (manual setting).

The right LED indicator light on the control panel will be lit.

2. When selecting the **Adjustable** option, press the '+' or '-' keys to select from amongst the value of -999 mbar and -796 mbar.

Placing Vacuum Packaging Bag in Vacuum Chamber

1. Open the lid of the appliance.
2. Place the food product to be vacuum sealed in a vacuum packaging bag into the vacuum chamber.

Make sure that:

- the height of the contents in the vacuum packaging bag does not rise above the sealing bar,
- the vacuum packaging bag lays open over the sealing bar (pictured right).

3. Using a clamp, fix the vacuum packaging bag in the front area of the vacuum chamber.

NOTE!

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



Fig. 3

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Air Evacuation Process (Vacuum Mode)

1. Close the lid.
2. Press the Start key (B) on the control panel.

The vacuum pump starts pumping and the vacuum level LED blinks. When the set vacuum level has been reached, an acoustic signal is heard and the LED indicator light lights up continuously. The display shows the reached vacuum level. At levels 5 and 19, an audible signal is heard.

When the air evacuation process is complete, the unit automatically switches to sealing mode. The display shows and counts down the set sealing time. When the sealing time has elapsed, the appliance starts to evacuate air.

When the entire process is complete, an acoustic signal sounds 3 times. The appliance is ready to carry out the next vacuum packaging process.

The values set for the completed vacuum packaging process are shown on the display and the corresponding LED indicator lights start to light up.

NOTE!

Check the resulting seam, which should have an even cross-section and not be corrugated. In case of incomplete sealing, repeat the entire vacuum packaging process.

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Vacuum Marinating Mode

Operation Mode Selection

1. Press and hold the function key (E) until the LED indicator light (G) is lit. The marinating mode has been selected.
2. Using the '+' or '-' adjust keys, select the marinating time in the range of 9–99 minutes.

Vacuum Level Selection (Vacuum Intensity)

1. Press the Vacuum Degree key (F) to set the required vacuum level.

The following settings are available:

- Max** (29.3 Hg / -999 mbar)
- High** (29.0 Hg / -999 mbar)
- Medium** (27.5 Hg / -931 mbar)
- Low** (26.0 Hg / -881 mbar)
- Minimum** (23.5 Hg / -796 mbar)
- Adjustable** (manual setting)

The right LED indicator light on the control panel will be lit.

2. When selecting the **Adjustable** option, press the '+' or '-' keys to select from amongst the value of -999 mbar and -796 mbar.

Fixing Vacuum Packaging Bags

1. Open the lid of the appliance.
2. Select a suitable vacuum packaging bag.
3. Place the food product to be vacuum sealed in a vacuum packaging bag and then into the vacuum chamber.

Always make sure that:

- the height of the contents in the vacuum packaging bag does not rise above the sealing bar.
 - the vacuum packaging bag lays open over the sealing bar (Fig. 3).
4. Open the clamp at the front of the chamber, squeeze the bottom of the bag opening and press the clamp to fix the vacuum packaging bag.

NOTE!

The entire vacuum packaging bag, including the opening, must be in the vacuum chamber.

Vacuum Marinating

1. Close the appliance lid.
2. Press the Start key (B) on the control panel.

The marinating process begins.

A cycle lasts 9 minutes; a maximum of 11 cycles (99 minutes) are available for execution.

The marinating cycle consists of:

vacuum creation – vacuum upkeep – vacuum removal; vacuum creation and removal take approximately 1 minute and vacuum upkeep takes approximately 8 minutes.

The vacuum pump starts pumping and the vacuum level LED blinks. When the set vacuum level has been reached, the LED indicator light lights up continuously. The display shows the reached vacuum level. When the set value is reached, an audible signal is heard.

When the air evacuation process is complete, the appliance switches to the vacuum marinating process. The remaining marinating time is shown on the display and counts down in 1 minute increments. When the marinating time has elapsed, the appliance starts to expel air from the vacuum chamber.

When the entire marinating process is complete, an acoustic signal sounds 3 times. The values set for the completed vacuum marinating process are shown on the display and the corresponding LED indicator lights start to light up.

NOTE!

If the 'Seal' key is pressed during the processes described above, the appliance immediately starts the sealing process.

6 Cleaning

6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

6.2 Cleaning

External Side of the Appliance

1. Clean the appliance daily after each use, or more frequently if needed.
2. Clean external surfaces of the appliance before use or after use, using a cloth or sponge and a mild washing agent.
3. Wipe with a clean cloth.
4. Dry all cleaned surfaces thoroughly.

Internal Side of the Appliance

1. Use a paper towel if left-over food products or liquids accumulate in the vacuum chamber, or on the sealing strip or sealing rod.
2. Wipe the vacuum chamber with a soft, damp cloth.
3. Thoroughly dry the vacuum chamber.

Vacuum Packaging Bags

1. Wash vacuum packaging bags in warm water with a mild cleaning agent.
2. Rinse in fresh water.
3. Then, thoroughly dry the vacuum packaging bags using a lint-free cloth.

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CAUTION!

In order to avoid food poisoning, do not reuse vacuum packaging bags used for storing raw meat, fish or fatty food products.

7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. The works may only be performed by suitably qualified technical personnel.

When malfunction cannot be removed, contact the technical service. In such a case, provide article number, model and serial number. You will find this information on the rating plate.

Problem	Possible Cause	Solution
Appliance does not work	No power	Check and restore the electric power supply
	Appliance is not connected to the power supply	Insert the plug into the mains socket
	Damaged connection cable	Contact the service company
	ON/OFF switch is not pressed	Make sure that the ON/OFF switch has been pressed properly.
Appliance does not produce full vacuum in a vacuum packaging bag	Open end of a vacuum packaging bag is not located entirely in the vacuum chamber	For the proper sealing to be possible, the open end of the vacuum packaging bag must remain entirely in the vacuum chamber.
	Time of air evacuation has not been set to a period long enough	Extend the air evacuation period
	A vacuum packaging bag may feature a hole	To check this, seal a vacuum packaging bag with a bit of air inside, submerge it under water and press. Air bubbles indicate lack of tightness. Reseal the vacuum packaging bag or use another vacuum packaging bag

Possible Malfunctions

Problem	Possible Cause	Solution
Appliance does not generate vacuum in vacuum chamber	Lid seal is soiled or deformed	Clean the seal or exchange it to a new seal
Vacuum packaging bag loses vacuum after sealing	Unsealed places in the seam may be caused by creases, debris, fat or moisture	Re-open the vacuum packaging bag, clean the upper part of the vacuum packaging bag from the inside, remove foreign matter from the sealing strip and re-seal
	Vacuum packaging bag is damaged	Check the vacuum packaging bag for damages. Possibly sharp edges of the content of the bag secure with paper towel.
	The vacuum packaging bag was not placed correctly on the sealing strip	Always make sure that the entire vacuum packaging bag is in the vacuum chamber during sealing

Error Code Indication on LED Display

Error Code	Description	Solution
E01	Appliance does not generate vacuum	Check that the vacuum packaging lid is correctly closed
		Check that the seal lies correctly
		Check that the vacuum pump is working
		Have qualified personnel check that pressure switches, connection cable, 10P data cable etc. are in order
E02	The microswitch does not close when the machine enters sealing mode	Check that the vacuum packaging lid is closed
		Have qualified personnel check that pressure switches, connection cable, 10P data cable etc. are in order

EN

8 Disposal

Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.