

# VACUUM PACKING MACHINE ESTERNAL ASPIRATON



USE AND MAINTENANCE MANUAL

# CHAPTER 1

## Identification of the “Instruction Handbook”

The Instruction Handbook is a document issued by the Manufacturing Company and is an integral part of the machine. This document is adequately identified for easy tracing and/or subsequent references.

All rights relating to the reproduction and disclosure of the information contained in this handbook and the documentation quoted and/or attached are reserved.

## Aim of the document

This handbook contains the information necessary to the customer and assigned personnel for the correct installation, use and maintenance of the machine at good conditions and maximum safety.

## Safety precautions and manufacturer’s responsibility limits

All operator-machine interaction relating to the intended use of the machine and its overall life cycle has been carefully and thoroughly analysed during the design phase and the drafting of the Instruction handbook.

It is nevertheless understood that experience, adequate training and “common sense” of the personnel operating on the machine are of primary importance.

These requirements are therefore considered indispensable during all machine operating phases and consultation of this handbook.

The non-observance of safety precautions or specific warnings indicated in this handbook, improper use of all part of the supply, the use of unauthorized spare parts, use of the machine by unauthorized personnel, violate all safety standards regarding supply design, construction and intended use of the machine and relieve the manufacturer from every liability in case of damage to persons or property.

The Manufacturing Company is therefore in no way responsible for the non-observance by the user of the safety precautions listed in this handbook.

## Reference to standards

This document is drawn up in accordance with following indications:

- Attachment “I” of Machine Directive 89/392/ CEE and subsequent issues: point 1.7.4
- UNI EN 292/2 – 1992, point 5.5

MACCHINA MOD.	●	●	●	V	●	HZ	●
MATRICOLA N.	●						●
DATA SPEDIZIONE	●						●
COLLAUDATORE	●						●

## CHAPTER 2

### WARRANTY

The manufacturing Company engages, for 12 (twelve) months from the shipping and direct delivery date of the goods, to assure the customer or agent the integrity and the good working of the components regarding the above mentioned machine.

All machine components of normal wear tare, which is to say the components in which use causes a constant wear and tear, are not included in warranty.

- A. Electrical resistance-coils – Teflon – Seals – Opening chamber pistons – Sealing diaphragm – Air filters – Oil filters – Oil change – Pump blades.
- B. In case a vacuum pump concerning a machine under warranty were sent to the Manufacturing Company because of exhaust and bad working problems, the Manufacturer takes the right to check whether some foreign bodies have been vacuumed (liquid or solid substances, sauces, juices and so on). Were it so, the repair (materials and working hours) will be charged, since the problem would not have to be ascribed to manufacturing faults, but to Customer's negligence during use.
- C. Possible problems linked to the electronic card will have to be examined by the Manufacturing Company before sending the piece which has to be replaced under warranty. A sudden change in voltage, an electrical overfeeding, a trouble in external net, could cause damages which are not to be attributed to the Manufacturer.
- D. Possible problems with pneumatic, structural, mechanical parts, will be solved as per warranty terms without any charge.
- E. During the warranty period, there will be no charge for the replaced materials, whereas working hours will be charged.
- F. Should external interventions of our technicians be requested, during the warranty period, the there and back travel costs will totally be charged aside from the intervention cause.
- G. Any interventions on the machines are to be carried out at manufacturer's premises both in warranty period and out of that; we point out that no cost for on and back transport will be refunded.
- H. The transport for every material sent to the producing company, both in the warranty period and out of this period, must compulsorily take place ex works.
- I. Any material sent to the manufacturer with transport charges will be refused.
- J. Whatever components believed defective and manipulated by the client during the period of warranty will not be considered under warranty. The manufacturer has the task of carrying out this function in an irrevocable way.

Do not remove the "CE MARKING" plate and/or replace it with a different one. Should the CE MARKING plate be accidentally damaged, detached from the machine or the manufacturer's seal removed, the client must compulsorily and immediately inform The Producer.



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#### Installation

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Remove the package and check that machine is undamaged. In particular, look for possible damages caused by transport. If in doubt, do not use the machine and refer to the producer.

#### Place

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Position the machine in a place with low humidity percentage and far from heat sources.

### **DO NOT INSTALL THE MACHINE IN AN EXPLOSIVE ATMOSPHERE**

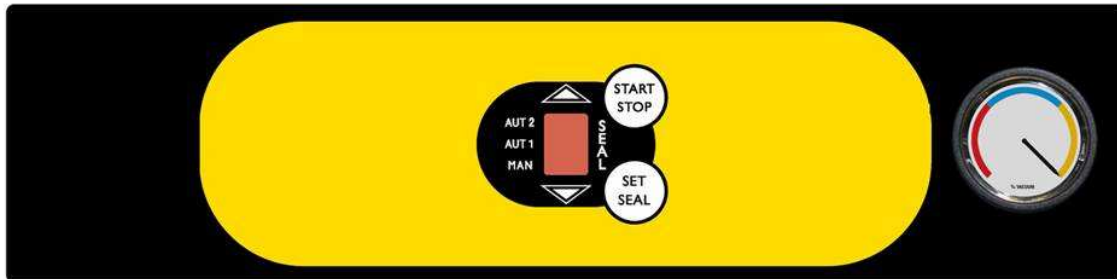
#### Connections

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Before connecting the vacuum packing machine, make sure that plate correspond with supply mains data. The plate is located on the casing side.  
After level checking and casing re-installation, connect the plug to a current outlet of 220V

**DISCONNECT THE POWER SUPPLY PLUG FROM THE MAINS BEFORE STARTING ANY CHECKING OPERATION WHICH MAY REQUIRE PARTS DISASSEMBLY.**

# CONTROL PANNEL



1. START button. If pushed a second time, it stops the vacuum cycle;
2. double function button: A. When the engine is off, it can be used to select between manual or automatic vacuum cycle, or to select the sealing time. B. Pushing SEAL when the engine is on, the machine begins the sealing phase.
3. This display shows the cycle and the sealing time we have chosen;
4. vacuum gauge, representing the vacuum level achieved.

Take note of how what you have to do to regulate the digital panel in the best way: the machines has got 9 different vacuum levels. Each level is 6 second long. Depending on the size of the bag, you have to choose the proper one. For instance:

Level 3 (18/19 second long) for goffer bags until the size 300 x 400 mm  
Level 4 and 5 for bigger goffer bags until the dimension 400 x 500  
Level 8/9 → to make vacuum inside specific external recipients

## **How to choose the vacuum level:**

After turning the machine on with the general button aside, just push together the buttons **"START/STOP"** and **SEAL** → on the display you will see the letter "A" and then the mark "-". By clicking "+" you increase you vacuum level from 1 to 9. By using the "-" buttons, you will decrease the vacuum level, depending on you need.

## VACUUM CYCLE:

1. Put the product inside the bag;
2. put the bag on the lower plate without overstepping the referential bar;
3. bring down the bar and push the button START/STOP, putting a small pressure on the borders of the plate to create depression in the chamber and make the vacuum cycle begin;
4. when the air has been completely removed from the bag, push the button SET/SEAL to make the sealing begin. The machine will stop automatically.
5. in 6/7 seconds the air will be re introduced to re open the chamber.

## SETTINGS

Turning on the switch line, an horizontal line appears in the centre of the display: that means that there is a situation of "stand by".

## MANUAL CYCLE

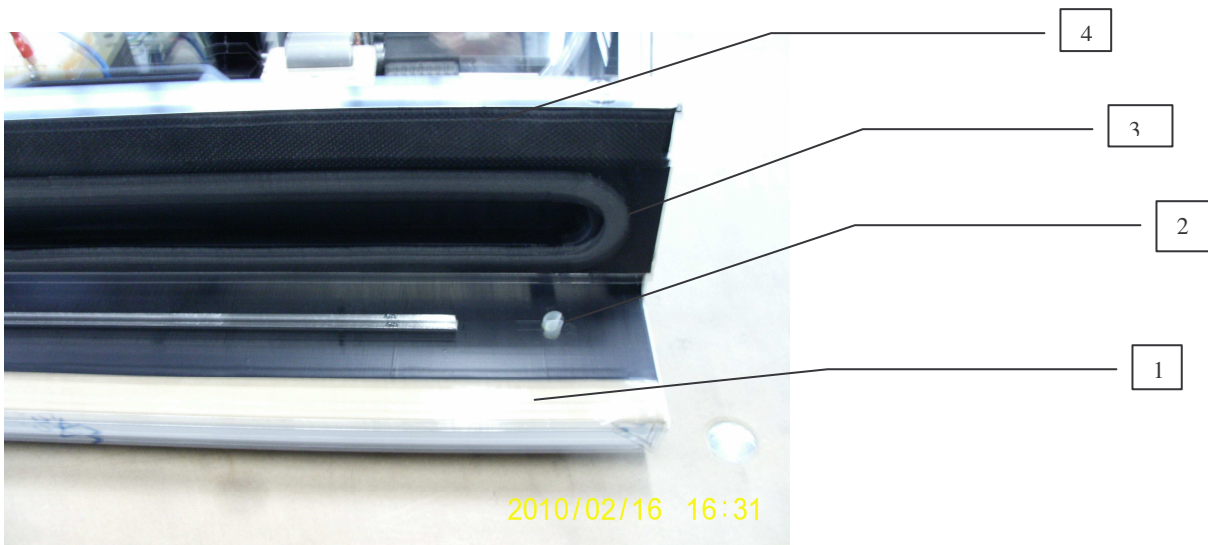
Pushing the button START/STOP the vacuum cycle begins with an endless time (on the display you see the letter A for aspiration). Once obtained the vacuum you need inside the bag, push the button SET/SEAL to make the sealing cycle begin, with consequent automatic power off of the pump.

## AUTOMATIC CYCLE

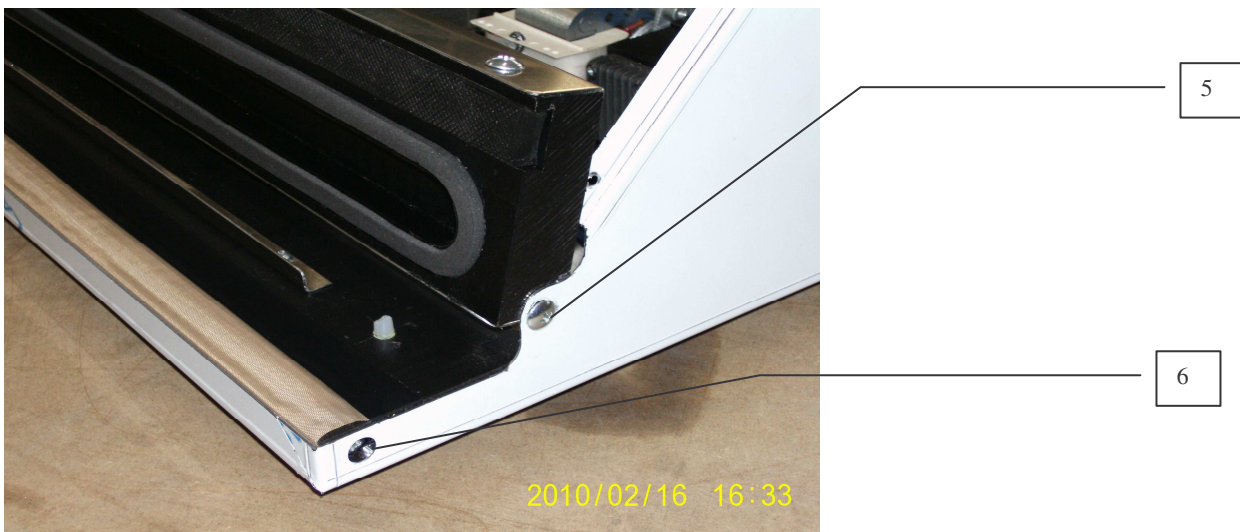
When the machine is in *stand by*, push the button SET/SEAL and the central line will move on the MAN position. Now push the button START/STOP and put the line on AUT. The electronic card automatically visualizes the sealing time (DEFAULT 3,5 sec) which can be modify.

Pushing START/STOP we make the aspiration cycle begin; after the planned time it will automatically begin sealing, with consequent end of the process.

## EXTERNAL TECHNICAL COMPONENTS



PICT B

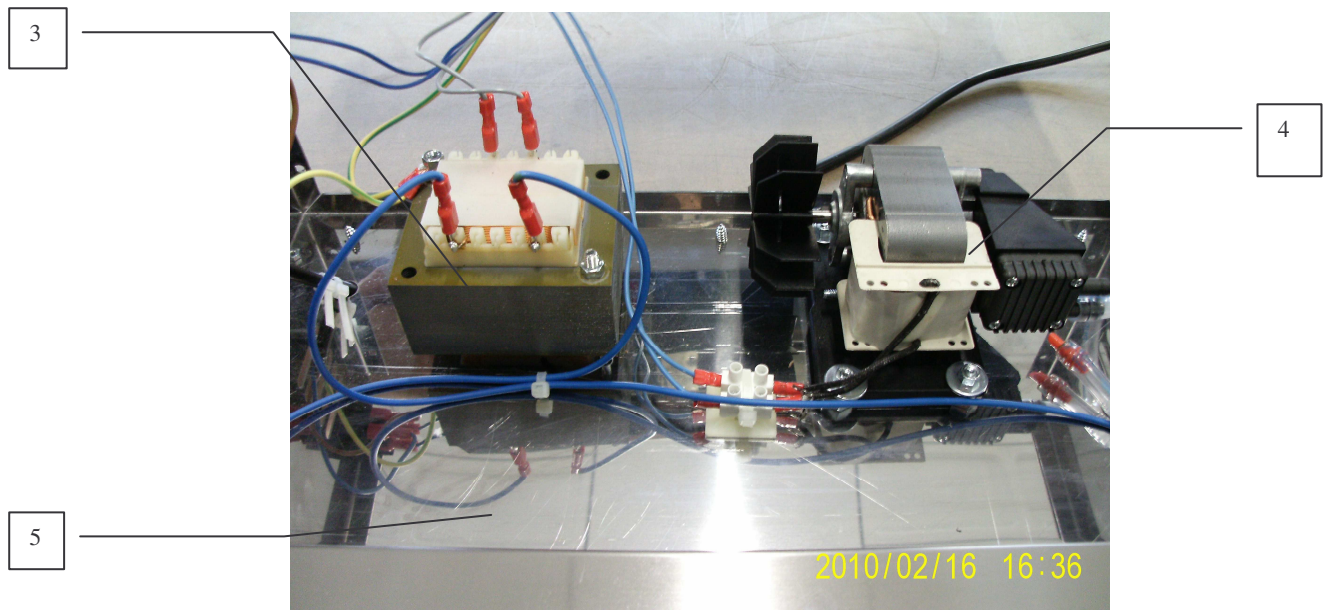


PICT C

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1. Sealing bar covered with adhesive Teflon (thickness  $0,127\ \mu$ )
  2. Aspiration join for linking container emptying tube with valve
  3. Rubber gasket for cover
  4. Reticulated silicone
  5. Cover rotation pivot
  6. Normal emptying valve to be used for anticipating cover opening at the end of the cycle
  7. Internal fastening screw for electric resistance



## INTERNAL TECHNICAL COMPONENTS



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1. Electronic panel card of cycle control
  2. Stainless steel casing
  3. Electric transformer for electrical supply to sealing bar
  4. Vacuum pump
  5. Stainless steel base



## RECOMMENDED BAGS

We recommend using “goffrato” bags (thickness 100 µ) available in our warehouse in any size.

It is possible to use regular smooth ny-rol bags (thickness 140 µ) making sure that lateral bag borders are folded in order to obtain the suction channels.

## MAINTENANCE

We recommend cleaning the external structure and sealing bar with alcohol.

The machine does not require lubrication.

### **PRESERVATION PERIOD FOR VACUUM-PACKAGED PRODUCTS AT A TEMPERATURE OF +0°/+3° C.**

#### **FRESH MEAT**

BEEF	20 gg
VEAL	20 gg
PORK	15 gg
WHITE MEAT (Chicken, turkey)	15 gg
RABBIT AND FOWL (with the bone)	20 gg
LAMB AND KID	20 gg
SAUSAGES	20 gg
GIBLETS	10/12 gg

(liver, tripe, etc.)

Above mentioned periods are valid for fresh products without the bone; for meat with the bone consider a week less for duration of preservation

#### **FISH**

Average duration, 7/8 days with a really fresh product

#### **MATURED SALAMI**

Preservino duration: more than 3 months

#### **MATURED CHEESE**

Parmesan cheese, sheep's milk cheese, etc. 120 days

#### **FRESH CHEESE**

“Mozzarella”, “Brie”, ecc 30/60 days

#### **VEGETABLES**

Generally, 15/20 days