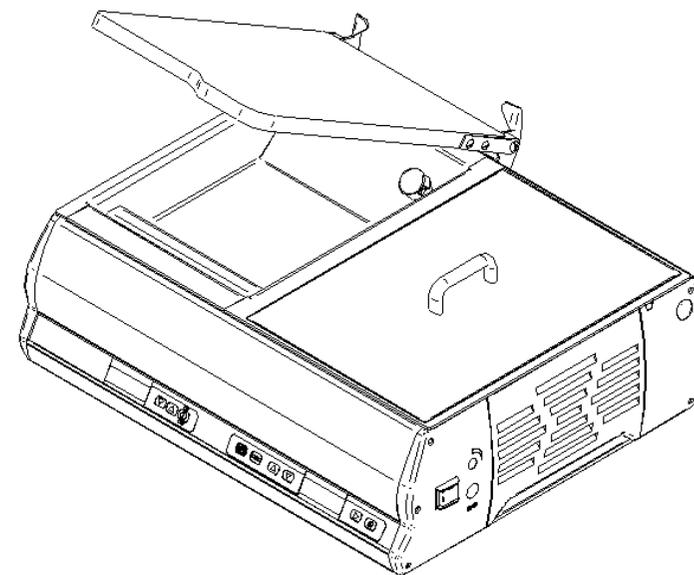


**SUPPORT CENTRES  
AUTHORISED DEALER**

Ed. 07/2014



## FOREWORD

- *This manual has been prepared to provide the Customer with all the information on the machine and the rules applied to it, as well as the operating and maintenance instructions aimed at using it in the best possible way, and maintain its effectiveness over time.*
- **This manual is delivered to the staff assigned to use the machine and perform the routine maintenance .**

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- check the membrane located below the sealing bar, checking that the latter has no holes or cracks;
- check that the seal gasket located on the lid is intact; therefore, the above mentioned parts should be requested to our dealer and replaced.

## **PARTE 9 - DISPOSAL**

### **9.1 - Decommissioning**

Should you decide to dispose of the appliance, make sure the latter cannot be used by anybody: **detach and cut off wiring.**

### **9.2 - Disposal**

Once decommissioned, the machine can be disposed. For proper disposal of the appliance, contact any Company that specializes in such services and carefully separate the materials used for the various parts.

### **9.3 - WEEE Waste of electric and electronic equipment**



**Pursuant to Article 13 of Legislative Decree dated July 25, 2005, no. 151 "Implementation of Directive 2002/95/ CE, 2002/96/CE and 2003/108/CE on the restriction of use of hazardous substances in electrical and electronic equipment and also on waste disposal"**

*The crossed out wheeled bin symbol on the equipment or its packaging indicates that the product, at the end of its useful life, must be collected separately from other waste. Separate collection of this equipment at the end of its service life should be organized and managed by the manufacturer. The user should dispose of this equipment contacting the manufacturer and following the system adopted by the latter to allow the separate collection of the equipment at the end of its service life.*

*Proper separate collection of the disused equipment with subsequent shipment to recycling centres and environmentally friendly treatment and final disposal contribute to avoid adverse effects on the environment and health and promotes the reuse and/or recycling of materials constituting the equipment.*

*If the holder of this product disposes of it illegally, this involves the application of administrative sanctions provided by the laws in force.*

## 7.5 - Vacuum pump

To protect and prolong the service life of the vacuum pump, follow the indications below very carefully:

- 1 Do not suck out water vapours, liquids and flour of any kind:
  - this will compromise the viscosity of pump oil and damage the pump itself.
- 2 Periodically check the level of oil in the pump using the sight glass of the oil level:
  - a level below the minimum value may damage the pump
  - a level above the maximum level may damage the pump filter and the pump
- 3 Periodically check the colour of oil in the pump:
  - if the oil is thick, dark or emulsified, it should be replaced immediately.
- 4 Replace the oil in the pump every 2 / 4 / 6 or 12 months according to the use and the location of the equipment or upon the appearance of the warning “**change oil**” on the display.
  - N.B. it may be necessary to replace the oil in the pump every month.
- 5 Replace the oil in the pump before a prolonged period of inactivity of the machine.

### WARNING!!

Given the location of the vacuum machine, that is almost always in the kitchen, an environment full of water vapor and moisture, it is required a constant control of the level and the quality of the oil pump and its frequent and periodic replacement.

|                  |                   |
|------------------|-------------------|
| Types of oil     |                   |
| AGIP ARNICA 32   | Q8 HAENDEL 32     |
| SHELL TELLUST 32 | ESSP INVAROL EP46 |

## PART 8 – PROBLEMS AND SOLUTIONS

### After having enabled the master switch the machine does not start:

- a) check that the plug is properly inserted into the socket and check the internal contacts of the plug.
- b) check that, by lowering the lid, the micro switch located on the back of the right hinge that secures the lid is regularly enabled.

### The machine works regularly but upon lid reopening the package is not sealed:

- c) lift the teflon and check that the heating element is not interrupted or blocked on side clamp.

### If the machine does not reach optimal vacuum:

- a) Close the lid and when vacuum is reached by about 90%, disable the line, check if the vacuum percentage indicated on the display remains fixed or decreases.
  - 1 In the first case there are no leaks. Therefore, the problem can be attributed to another source (pump vanes, oil replacement).
  - 2 in the second case, air is infiltrated in the tray. Therefore:

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## PART 1 - INFORMATION ON THE MACHINE

### 1.1 - General precautions

- The appliance must be used only by trained personnel who are fully aware of the safety instructions specified in this manual.
  - Should it be necessary to change the staff, provide time for training.
  - Avoid reaching hot parts with your hands .
  - Before cleaning or service, unplug the appliance from the mains.
  - When performing maintenance or cleaning (with guards removed) take into consideration the residual risks.
  - During service or cleaning, keep your mind focused on the ongoing operations.
  - Periodically check the power cord; if the cable is worn or damaged it poses a serious electrical hazard.
  - If the appliance shows signs of malfunction, it is recommended not to use it and call the "Support Center".
  - Do not try to fix the appliance. Always contact authorized service centres. The user is not allowed to tamper with the machine, for any reason. When you encounter any malfunction, contact the manufacturer. Any attempt of the user or unauthorized staff to disassemble, alter or tamper with any part of the appliance will cancel the certificate drawn up according to the provisions of Low Voltage Directive 2006/95, will nullify the warranty and release the manufacturer from any liability regarding the product.
- The manufacturer is also released from any liability in the following cases:
- improper use or tampering with the appliance by improperly trained staff; properly trained;
  - lacking or incorrect service;
  - use of non original parts or not suitable for the model;
  - total or partial non-compliance with the instructions given in this manual.
  - the surfaces of the appliance are treated with unsuitable products.

### 1.2 - Safety devices installed on the appliance

The safety devices for protection against electric hazards have been provided in compliance with Directives **2006/95** and standard **60335-1**, and **Directive CEE 2006/42**. Therefore, the appliance is equipped with safety devices for electric protection during operation and also during cleaning and maintenance phases. However, there are "**RESIDUAL RISKS**" that could not be fully removed. These risks are signalled in this manual with the message "**CAUTION**", and refer to the risk of burns, injuries or electric shock during product loading and unloading operation, during cleaning and also when the machine is used incorrectly.

## PART 7 - SERVICE AND CHECKS

### 7.1 - General information

Before performing any cleaning operation you must unplug the machine **from the mains to completely isolate the machine from the rest of the system.**

### 7.2 - Power Cord

Regularly check the wear condition of the cable and contact the "SUPPORT CENTRE" for replacement.

### 7.3 - Vacuum pump heating

**N.B. This operation should be carried out with the suction plug close**

During the wintertime we recommend you pre-heat the pump every morning to fluidize the oil before re-circulation:

- Place the master switch (Ref. 1 fig. 11) to ON.
- Close the suction plug turning it (Ref. 5 fig. 11)
- Press the key UP 3 times (Ref. 3 fig. 11)

The machine will run the oil heating cycle that lasts 15 minutes.

If the operator wants to interrupt the cycle before the end it should press the switch-on key (Ref. 2 fig. 11).

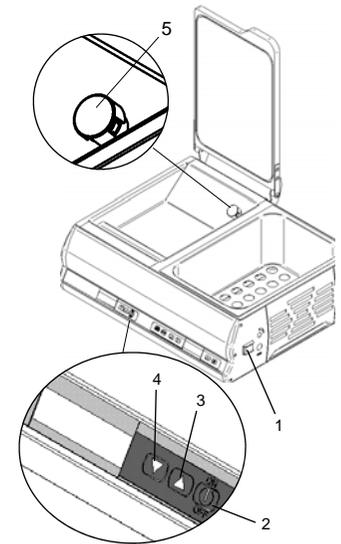


Fig. 11

### 7.4 - Service

1. Clean the sealing bars and the stop bar in silicon every 15 days using alcohol.
2. Cambio olio ogni 400 h. circa di lavoro (dato variabile in funzione del tipo di prodotto)  
Change the oil every 400 work hours (data variable depending on the type of product packed). After 200 cycles, the machine provides for an automatic oil check; on display appears the message "**change oil**". The user should contact the dealer to check the effectiveness of the oil and replace it, if needed.
3. Replace the heating elements in teflon of the sealing bar, the seal gaskets of the lid every 200 work hours.
4. Replace the stop bar silicon
5. Check the pump pallets, the filters, the seal of solenoid pneumatic valves every 35.000 work hours.

## PART 6 - CLEANING AND SERVICING THE APPLIANCE

**CAUTION!** Before performing any cleaning operation you must unplug the machine from the mains to completely isolate the machine from the rest of the system. You must also pay attention to the temperature of the tray.

### 6.1 - General information

- The machine should be washed with regular detergents at room temperature using a damp cloth.
- Machine cleaning is an operation that should be carried out carefully on all parts that come into contact with the product.
- Do not use pressure washers or high pressure water jets.
- Do not use tools, brushes or any other product that may damage the surface of the appliance.
- Do not put the appliance in the dishwasher.
- Ensure that any residual liquid does not seep into the equipment, thereby affecting its operation and increasing the risk of electrocution.
- When you clean the lid in Plexiglas DO NOT use ethanol. The Plexiglas should be cleaned regularly with a soft cloth soaked in cold or lukewarm water, and a small amount of neutral detergent.
- We recommend you avoid the following:
  - using products containing: Denatured ethyl alcohol, solvents in general, benzene, trichloroethylene;
  - using abrasive materials and contact with sharp objects.

### 6.2 - Drying

Once you have washed the lid, you can dry it using a buckskin slightly wet, without rubbing.

### 6.3 - Service

To prevent lime scale from building up, we recommend you add vinegar in the tray with water at each work cycle.

## 1.3 - Description of the appliance

### 1.3.1 - General description

The appliance was designed and manufactured by our company purposefully to ensure:

- sturdiness and stability of all its parts;
- easy handling thanks to the handles that facilitate transport and positioning of the empty appliance.
- high precision controlled heating.

### 1.3.2 - Construction specifications

The appliance is made in Stainless Steel AISI 304 and anodized aluminium to meet hygiene standards, to be resistant against acids and salts and also to feature optimal resistance against oxidation.

- The heating element is located on the bottom of the tray; it heats up and distributes the heat to the water inside it.
- Locking device in the event that the temperature measured is abnormal.
- The sealing system, actuated electronically, is composed of a flat bar in Bakelite with flat heater (5mm) which, thanks to an excellent pneumatic system installed, guarantees an even and uniform welding on any type of bag used (nylon, polyethylene, Cryovac).
- The cutting-edge vacuum pumps installed ensure, together with a high vacuum output rate, and is incredibly quiet for an ON/OFF operation.

### 1.4 - Intended use

The device is designed for vacuum cooking in water contained in an immersion tank and vacuum packaging of products as per the instructions given in this manual and must be used exclusively for this purpose. Any other use is considered inappropriate and therefore unreasonable

**This appliance was not designed for direct cooking of food or, however, to be used for other purposes than cooking.**

### 1.5 - Prohibited use

The appliance should be used exclusively for the purposes provided by the manufacturer; in particular:

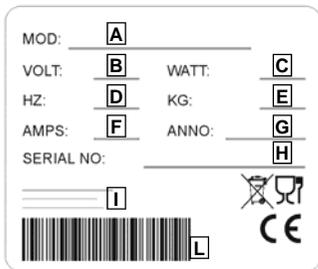
- **Do not** use the appliance unless it was installed correctly, with all guards intact and correctly mounted to avoid severe injuries.
- **Do not** access the electrical parts before having unplugged the appliance from the mains: **risk of electric shock.**
- **Do not** start the equipment when faulty.
- **Never** touch the metallic parts of the appliance when your hands are wet.
- **Do not** pull the power cord or the appliance to unplug the device from the wall outlet.
- **Do not** allow children or people who is not suitably trained to use the vacuum packaging machine.
- **Do not** allow unauthorized personnel to intervene on the equipment.
- Before using the equipment it is important to ensure that any unsafe condition has been properly removed. Should you encounter any anomaly, stop the appliance and inform the service operator in charge.

## 1.6 - Identification data

An accurate description of the "Model", the "Serial number" and the "Year of manufacture" of the appliance are essential to allow our technical staff to provide fast and accurate solutions.

We recommend you specify the model and the serial number of the machine each time you contact the technical support service.

Specify the rated data given on the plate in Fig. 1.



A = model of the machine  
 B = Power supply  
 C = power  
 D = frequency  
 E = Weight  
 F = Amperes  
 G = Year of manufacture / month of manufacture  
 H = Serial number  
 I = Manufacturer  
 L = Barcode

Fig. 1

## 1.7 - Safety devices and guards

### CAUTION !

Before using the appliance, make sure it is placed correctly and intact.

At the beginning of each work shift, check that the appliance is intact. Otherwise, inform the service operator in charge.

### CAUTION !

**the appliance is not equipped with a device for controlling the level of water:**

always use the appliance with a water content up to 4/5 centimetres from the upper edge. If the appliance is used with insufficient water, this may compromise the proper operation and cooking quality. If the appliance is used without water, the tank overheats resulting in severe burning hazard, compromising the appliance itself.

**Locking device:** when the temperature probes do not read the same temperature because one of them is faulty, machine is stopped immediately and the error message is displayed (HIGH).

temperature. Use the keys UP and DOWN to select the desired temperature.

Press the key MENU to switch to time regulation.

On display will appear the time to be set.

Use the keys UP and DOWN to select the desired cooking time.

The changes made will be saved automatically.

Once the temperature selected is reached, regardless of the time set or not, at the end of each cycle, the machine will generate an ACOUSTIC SIGNAL.

Upon work cycle completion shut off the machine pressing the STOP button.

Remove the plug from the mains.

Empty the tray.

The Softcooker S generates an error message when:

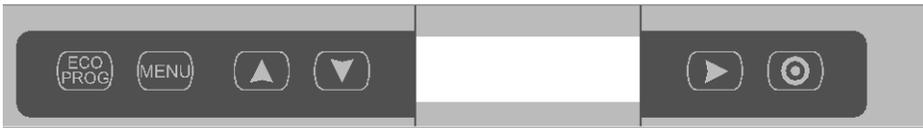
- the level of water in the container is too low ( ERR ), in this case the machine will also generate an ACOUSTIC SIGNAL.
- overtemperature is reached inside the machine, in the electronic parts (ERR),
- when the temperature probes do not measure the same temperature due to a failure of one of the two ( ERR).

### Table of preset programmes

| Program     | P01     | P02     | P03   | P04   | P05     |
|-------------|---------|---------|-------|-------|---------|
| Temperature | 58°C    | 66°C    | 74°C  | 85°C  | 50°C    |
| Time        | 40 min. | 40 min. | 4 ore | 6 ore | 10 min. |

## 5.2 USING THE APPLIANCE FOR COOKING

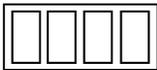
### 5.2.1 Control panel



**START** button: press to start the work cycle.



**OFF** button: press to stop the work cycle.



**Display:** four-digit number displaying the time and the temperature with an interval of 5 seconds between each of the two, and the description of the different pre-set programmes.



**UP** and **DOWN (+/-)** buttons: used to set the temperature and the time. Then press the key **START** to start the work cycle. With the machine in "STOP" press the key **UP** to have direct access to set programmes. Use the keys **UP** and **DOWN** to scroll through the list of programmes. Press the keys **UP** and **DOWN** with the machine running to change the set values of temperature and time.



**MENU** button: press to set the work cycle.  
- Press the key **MENU** once to display the section in which to set the temperature. Use the keys **UP** and **DOWN** to select the desired temperature.  
- Press the key **MENU** to switch to time regulation.  
- On display will appear the time to be set.  
Use the keys **UP** and **DOWN** to select the desired cooking temperature.  
- Press the button **START** to start the work cycle.

With the machine in "STOP" press the key **MENU** to have direct access to set programmes.

Use the **MENU** key to scroll through the list of programmes.



**ECO / PROG** button: Press this control to set the cycle to power saving mode. When enabled (LED lit), the work cycle will be set to low energy consumption mode.

With the machine set to "STOP" mode, keep this button pressed until on display appears the writing "PROG 1". In this mode you will have access to the edit page of set programmes.

Use the keys **UP** and **DOWN** to scroll through the list of set programmes.

Use the **MENU** key to access the edit page of the programme selected.

Press the key **MENU** once to display the section in which to set the

## 1.8 - Machine parts

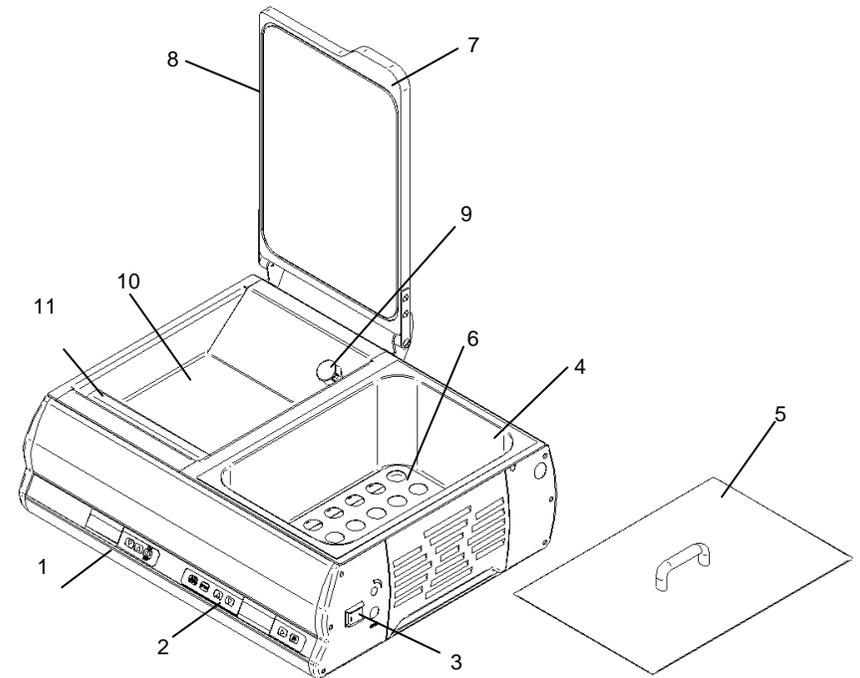


Fig. n°2

1. Vacuum controls
2. Cooking controls
3. Master switch
4. Cooking tray
5. Cooking lid
6. Bag protection
7. Vacuum lid
8. Sealing gasket
9. Vacuum suction duct
10. Vacuum tray
11. Sealing bar

## PART 2 - TECHNICAL DATA

### 2.1 - Overall dimensions, weight, specifications

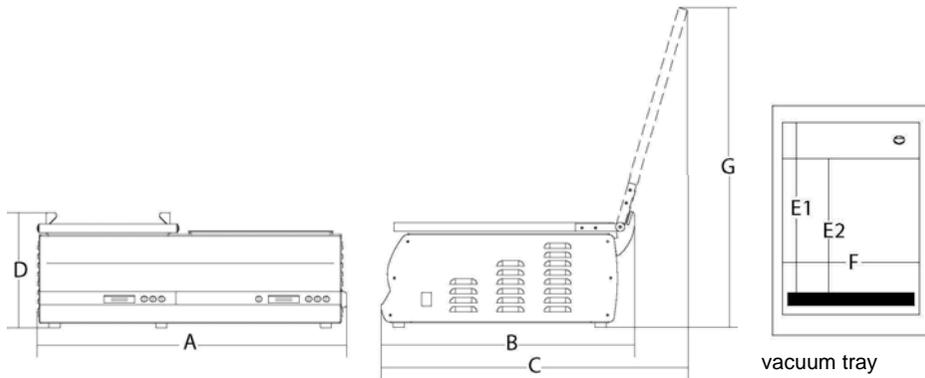


Fig.3 - Overall dimensions of the machine

|                                  |        |                   |
|----------------------------------|--------|-------------------|
| <b>Power</b>                     | watt   | 100 + 1700        |
| <b>Power supply</b>              | V / Hz | 230V / 50Hz       |
| <b>Vacuum pump</b>               | mc/h   | 4                 |
| <b>Sealing bar</b>               | mm     | 260               |
| <b>Cooking tray dimensions</b>   | mm     | 280 x 400 x h 180 |
| <b>Vacuum chamber dimensions</b> | mm     | 270 x 350 x h 75  |
| <b>A x B</b>                     | mm     | 695 x 560         |
| <b>C x D</b>                     | mm     | 685 x 257         |
| <b>E1 / E2</b>                   | mm     | 340 / 263         |
| <b>F</b>                         | mm     | 264               |
| <b>G</b>                         | mm     | 708               |
| <b>Net weight</b>                | kg     | 5                 |



### ATTENTION

THE ELECTRICAL CHARACTERISTICS FOR WHICH THE MACHINE IS PRESET ARE SPECIFIED ON A DATA PLATE AFFIXED TO THE BACK OF THE SAME; BEFORE WIRING THE APPLIACNE PLEASE SEE THE SECTION "WIRING".

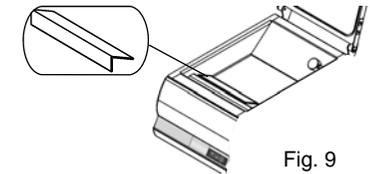
### 5.1.4 - Packing liquid and semi-liquid products quidi

With the vacuum chamber packaging machines manufactured by our company you can vacuum pack liquids or semi-liquids (soups, sauces etc ...), extending their shelf life and keeping intact the taste and hygiene state. In these cases it is important to keep in mind that the bags should never be filled to the maximum limit, but up to 50% of capacity, taking care to keep the edge at a different level with respect to the sealing bar.

1. The vacuum cycle will remain programmed as shown in chapter 5.1.2 (Vacuum cycle in tray).
2. Given the fact that liquids cannot be compressed, they do not need to be packed in modified atmosphere, that is by adding inert gases.
3. All packs can be stored in a refrigerator, usually stacked.

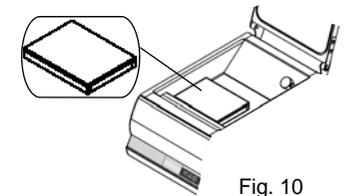
### 5.1.5 - Packing liquid or semi-liquid products using the bent profiled supplied

When needing to pack liquids, please use the inclined profile to make the operation easier.



### 5.1.6 - Packing thin products using the raised table (optional)

When needing to pack thin products like slices, please use the raised table to make the operation easier.



PRESERVATION TIME OF VACUUM PACKED PRODUCTS KEPT AT TEMPERATURES BETWEEN +0°/+3° C.

**FISH:** Average duration 7/8 days with the product extremely fresh

**SEASONED SALAMI:** Time for perfect preservation beyond 3 months

**SEASONED CHEESE:** Grana, pecorino etc. 120 days

**FRESH CHEESE:** Mozzarella, brie etc. 30/60 days

**VEGETABLES:** Usually 15/20 days

| FRESH MEAT                         |            |
|------------------------------------|------------|
| BEEF                               | 30/40 days |
| VEAL                               | 30/40 days |
| PORK                               | 20/25 days |
| WHITE MEAT                         | 20/25 days |
| RABBIT AND GAME C/BONE             | 20 days    |
| LAMB / GOAT                        | 30 days    |
| BAGGED SAUSAGES                    | 30 days    |
| OFFAL                              | 10/12 days |
| (liver, heart, brains, tripe etc.) |            |

### 5.1.2 - Tray vacuum cycle (fig. 6-7)

- 1 Set the master switch (right side of the machine) ref. 1 fig. 6 to ON. The display turns on and the writing OFF;
- 2 Press button 2 and set the machine to ON. The machine is ready for tray vacuum cycle. Check if the vacuum and sealing times are optimal (the machine is sold with vacuum and sealing values already set).
- 3 Place the bag inside the tray (fig. 7) placing the open flap of the bag on the sealing bar in a perfectly flat position.
4. Lower the lid to start the work cycle.
5. Check that the vacuum percentage has reached 100%
6. Upon cycle completion, open the lid and remove the vacuum packed product .

Repeat the phase 3 times for a new cycle.

NB: any work phase can be interrupted pressing the key 2 (fig. 6)

By pressing the key 1 once = vacuum stops and the sealing cycle starts  
Press key 1 twice = cancel the cycle without sealing

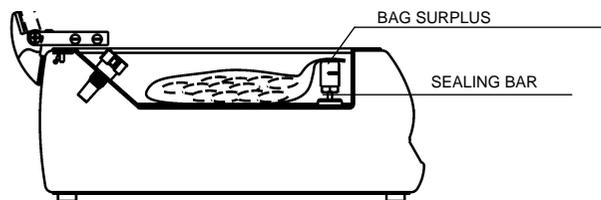
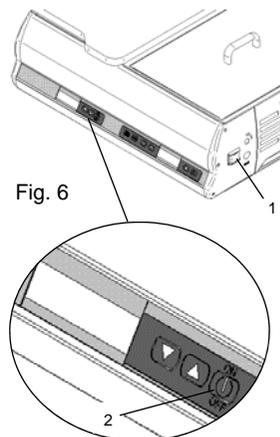
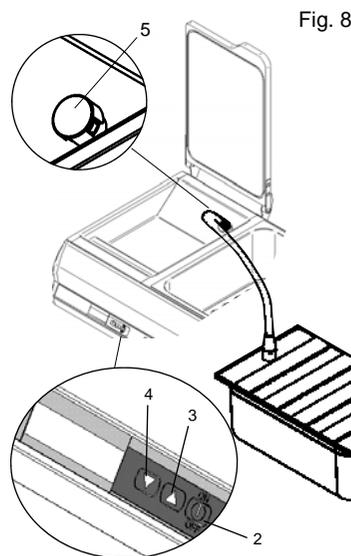


Fig. 7

### 5.1.3 - External vacuum cycle (fig. 8)

1. Set the master switch (right side of the machine) ref. 1 (fig. 6) position ON. The display turns on and the writing OFF appears.
2. Press button 2 (fig.8) and set the machine to ON (tray vacuum).
3. Press keys 3 and 4 simultaneously for 1 sec. On display will appear the writing EXT. VACUUM.
4. Check that the time set is suitable.
5. Increase or decrease the time, if needed, using keys 3 and 4 (fig. 8).
6. Insert the external suction tube (optional) into the suction hole making sure you have removed the adjustable plug (fig. 8)
7. Press button 2 to start the cycle. The cycle ends automatically when the set time is reached.

**N.B. Press keys 3 and 4 simultaneously to turn to tray vacuum mode**



## PART 3 - MACHINE DELIVERY

### 3.1 - Shipment of the appliance (see Fig. 4)

- The appliances leave our facilities after having been accurately packed.
- The package is composed of:
  - outer box in sturdy cardboard and internal buffers;
  - the machine;
  - this user's manual.

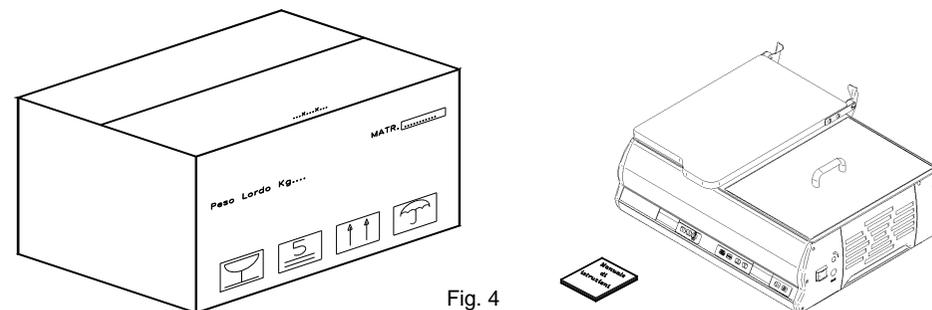


Fig. 4

### 3.2 - Check the package upon delivery

Upon receipt of the package containing the machine, check the package accurately to see whether it has been damaged during transport.

If the outer packaging shows signs of damage, shocks or falls, it is necessary to inform the carrier within three days from the delivery date indicated on the documents and draw up a detailed report of all damages noticed.

### 3.3 - Disposing of the packaging

The packaging parts (cardboard, plastic strap and polyurethane foam) can be disposed of as urban solid waste; therefore, they can be disposed of easily.

If the machine is installed in countries with special regulations regarding waste disposal, packaging must be disposed of in compliance with local regulations in force.

## PART 4 - INSTALLATION

### 4.1 - Placement of the appliance

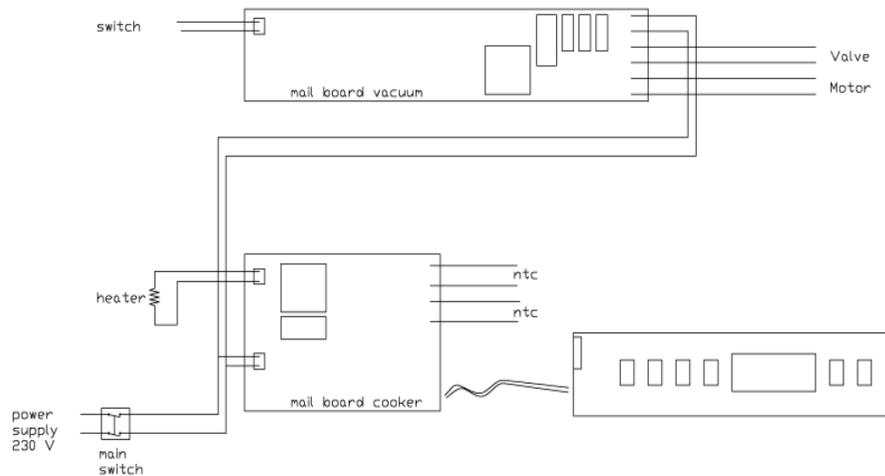
Place the device approximately 80 cm above the floor on a sturdy, smooth and non slippery surface, resistant to high temperatures, maintaining a minimum distance of 10 cm from the walls or other objects, however resistant to high temperatures.

## 4.2 - Wiring

The appliance is supplied with power cord, cross section 3x1.5 mm.<sup>2</sup> length 1.5 m and Schuko plug. Connect the machine to a voltage line of 230 Volt 50 Hz. Make sure the grounding system is working perfectly and that a thermal circuit breaker of 0.03A is installed between connections.

Also check that the data on the plate - serial number match the information printed on the delivery and supplied documentation; check that both the switch and the outlet are easily accessible when using the machine.

## 4.3 - Wiring diagram



## PART 5 - HOW TO USE THE MACHINE

### 5.1 HOW TO USE THE VACUUM APPLIANCE

#### 5.1.1 Control panel

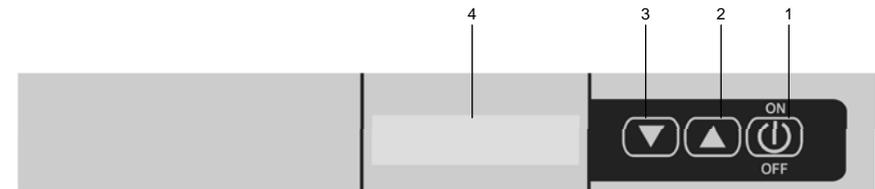


Fig. 5

#### 1. ON-OFF

- Machine on/off:  
press ON briefly;  
press OFF for 3 sec ;
- Stop in phase:  
if pressed during the work cycle, it stops the current phase and moves to the next .
- Select Vac Time or Seal Time:  
if pressed in ON mode, it enables moving the selection arrows between VacTime and Seal Time (to change them use keys 2 and 3 to increase or decrease the value).  
NB: the Software always saves the last change.

#### 2. INCREASING THE VALUES SELECTED

- Press to increase the previously selected values:  
editable values: vacuum time; sealing time and external vacuum time.
- If pressed three consecutive times in OFF mode, it starts the pre-heating cycle or the pump oil water residues ejection cycle.  
It should be performed after vacuum cycles with liquid products or every 15 days.  
Cycle duration is 15 minutes and it can be stopped by pressing button 1.

**NB This operation SHOULD ALWAYS be performed with the suction plug close (turn the plug to close the slits).**

#### 3. DECREASING THE VALUES SELECTED

- Press to decrease the previously selected values:  
editable values: vacuum time; sealing time and external vacuum time.
- Press keys 2 and 3 simultaneously to switch from tray vacuum mode to external vacuum mode cyclically.

#### 4. ANALOG DISPLAY

- It enables displaying the operating mode:  
OFF  
tray vacuum  
external vacuum  
pre-heating or water residue ejection  
vacuum percentage