

**BVP460SS Vacuum-
Packer**

INSTRUCTION MANUAL



USER MANUAL FOR YOUR BAUMATIC

BVP460SS Vacuum- Packer



NOTE: This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference. for you or any person not familiar with the operation of the appliance.

GS 21/12/10


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Environmental note

Note: Before discarding an old appliance, switch off and disconnect it from the power supply. Cut off and render any plug useless. Cut the cable off directly behind the appliance to prevent misuse. This should be undertaken by a competent person. Disable the door lock to make sure that children cannot get stuck inside the appliance.

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

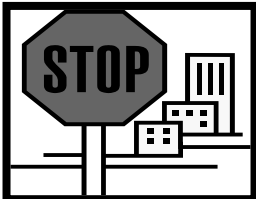
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



Important safety information



Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet **before** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Advice Line.



IMPORTANT: Any installation work must be carried out by a qualified electrician or competent person.

Use of the appliance

- Your appliance is only designed to be used in the home. It is suitable for vacuum-packing liquid and solid food products and is used for preserving or vacuum-pack cooking. If it is used for any other purpose or it is not used correctly, then Baumatic Ltd. will accept no liability for any damage or injury that might be caused.
- Altering the specification of the appliance must not be attempted for reasons of safety.



Before using your appliance

- Check the appliance for any signs of transport damage. If you notice any damage, then you should not connect your appliance to your mains supply and should contact your supplier.

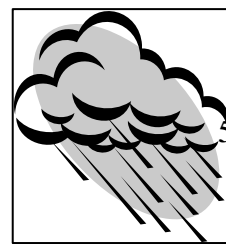
Child safety

- Packaging material should be kept away from children.
- Children should not be allowed to touch the controls or play with the appliance.



General safety

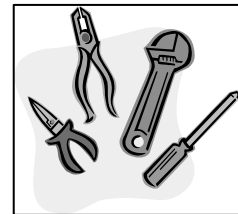
- Do not pull on the power supply cable to remove the plug from your mains supply socket.
- Do not pull out or insert the plug with wet hands.



- Do not attempt to use your appliance outdoors or any place where it is likely to come into contact with the elements.
- Before cleaning the appliance or performing maintenance work, ensure that the appliance has been disconnected from your mains supply.
- Always ensure that the location where you are installing your appliance is free of stored items such as papers and other flammable materials.
- Never block the ventilation openings of the appliance, either on the inside or its exterior.
- Do not place any electrical devices inside of the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Service

You should not attempt to repair the appliance yourself, as this could cause injury or a more serious malfunction. If you require a service call then please contact the Customer Care Department.



Specifications of your vacuum-packer

- 4 x vacuum-packing cycles
- LED display
- Electronic control operation
- Net volume: 17 litres
- Pump oil substitution indicator
- Insufficient vacuum signal

Standard accessories

- 10 large and 10 small vacuum-packing bags for preservation cycle.
- 10 large and 10 small vacuum-packing bags for cooking cycle.

Dimensions of appliance

Height: 460 mm
Width: 597 mm
Depth: 550 mm

Dimensions of aperture*

Height: 440 mm
Width: 560 mm
Depth: 560 mm (min)

Vacuum-pack container capacity

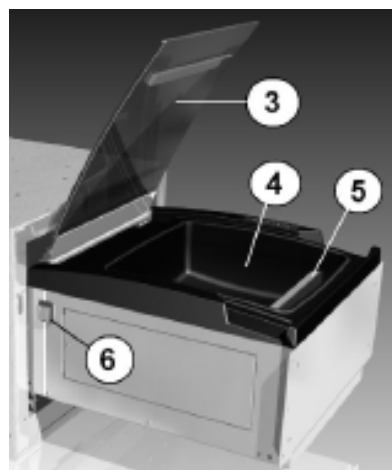
Vacuum-pack box: Ø270 x H135mm

Jar: 1 litre

* Please refer to the installation instructions for more specific information on the size of aperture that you will require.



- 1) Vacuum-packer
- 2) Control panel
- 3) Strengthened glass lid



- 4) Vacuum chamber
- 5) Soldering bar
- 6) ON / OFF switch

Using your Baumatic vacuum-packer

Before switching on

- Make sure that it has been installed by a suitably qualified person, as per the information contained in Baumatic's installation instructions.
- Before using the appliance, it is recommended that you clean the vacuum chamber and lid using a soft cloth which has been dampened with tap water. **Do not** use strong detergents, steel wool, scrapers or abrasive substances, acids or other such items which could permanently damage the internal surfaces of the vacuum-packer.

Storing vacuum-packed products

- Products which have been preserved by vacuum-packing can be stored for considerably longer.
- They can also be cooked at low temperatures using a steam oven which offers numerous advantages, the most important being their nutritional properties and the food flavours which remain unaltered over time.
- Vacuum-packing promotes the concentration of herbs and spices and aids the diffusion of flavours, the penetration of salt and the permeability of liquids, therefore vacuum-pack cooking means using fewer herbs, spices and salt etc.
- Please consult the suggested storage times for various foods listed below. ***These storage times are purely indicative and depend on the initial quality of the stored product, the storage temperature, cooling times of cooked foods and on the level of vacuum achieved as well as the quality of the vacuum-pack bags used.***

Fresh salads: Up to 12 days

Fresh cheeses: Up to 20 days

Fresh fish: Up to 7 days

Fresh meat: Up to 15 days

Loading the vacuum-packer

- The food should be previously prepared inside the special vacuum-pack bags (for cooking or preserving), or inside rigid vacuum-pack containers (“vacuum-pack boxes”).
- The bag or container should be positioned inside the vacuum chamber where the evacuation of the air takes place and, in the case of vacuum-pack bags, they are sealed.

Tips on vacuum-packed food preservation

Do not attempt to use the appliance to preserve foods which are already past their best or impoverished from a nutritional point of view. The lost quality cannot be regained.

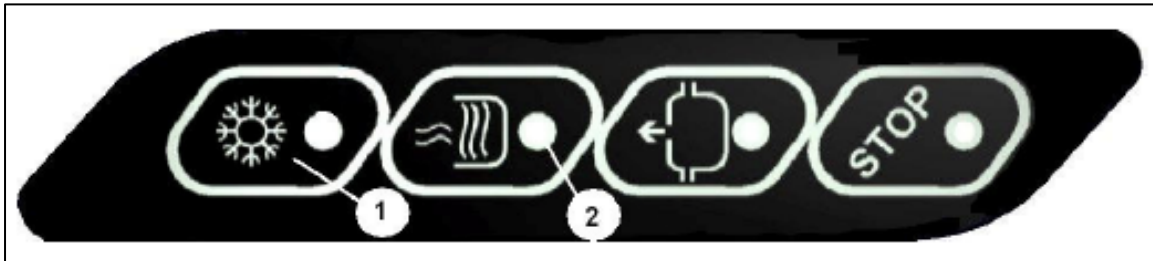
- Foods which are kept for too long at room temperature or that have only just finished being prepared or cooked lose humidity, their initial qualities (colour, odour, flavour etc) and are more at risk of bacterial contamination.
- ***It is advisable to only vacuum-pack products which have been cooled in the fridge for long enough to ensure that they are at a temperature of 3°C. This will also help protect the pump from oxidising.***
- If you use vacuum-pack bags for preserving raw or cooked food, remember to distribute it evenly to facilitate the evacuation of air and not to fill them excessively as this could affect the seal.
- Always fill the bags with the product to about 2/3 of their volume.
- It is preferable for ***fruit*** and ***vegetables***, once washed, to be dried in order to avoid the stagnation of liquids which could cause them to become flaccid.
- In order to preserve ***meat*** for a reasonably long time, remember to cool it in the fridge for at least two hours to slow down the spread of bacteria.
- Before vacuum-packing ***meat***, dry it in order to obtain a good percentage of air evacuation. In the case of meat on the bone, for instance cutlets, chops or other cuts, cover it with aluminium foil in order to avoid the bag being perforated.
- To vacuum-pack ***fish***, first it is necessary to wash it well, eliminate the scales, gut it and remove the gills. Dry it as for

meat and cool it properly before vacuum-packing. Keep it in the fridge at a temperature of not more than 3°C.

- For **hard cheeses**, such as Parmesan, Pecorino etc. it is not necessary to undertake any special procedures. For **soft cheeses**, in order to avoid them being squashed, it is a good idea to wrap them in cellophane or to opt for preserving them in vacuum-pack containers.
- For **salamis** and for **salads**, if you use vacuum-pack containers, it is not necessary to undertake any special procedures. If you do wish to pack the product in bags, make sure it is dry before beginning to pack it.
- For **sauces**, once prepared, pack them in glass jars then pasteurise them in the microwave for twelve minutes at maximum power. Immerse the container in water and ice to cool the sauce then vacuum-pack it by putting it into the special vacuum-pack container.

Turning on the appliance and setting a vacuum-packing cycle

Control panel



- 1) Control buttons
- 2) LED displays



- Press to select the preserving cycle. The cycle lasts approximately three minutes. The vacuum inside the sealed bags, in best conditions, can reach 0.002 - 0.005 bar.
- Once the cycle has started, if the button is pressed again, the appliance moves directly to soldering the bags.



- Press to select the cooking cycle. The cycle lasts approximately four minutes. The vacuum inside the sealed bags, in best conditions, can reach 0.002 - 0.005 bar.
- Once the cycle has started, if the button is pressed again, the appliance moves directly to soldering the bags.



- Press this button to interrupt the cycle in progress.



- Press to select the short vacuum cycle for containers. The cycle lasts approximately one minute. The vacuum inside the container reaches around 0.3 bar.
- If pressed for five seconds, the long vacuum cycle for containers is activated. The cycle lasts approximately three minutes. The vacuum inside the containers, in best conditions, can reach 0.005 - 0.010 bar.

Switching the appliance on

- Turn the appliance on using the ON / OFF switch located on the right of the main body of the machine.



- A short beep is emitted which indicates the appliance is in "initial start-up" mode. This mode is also signalled by all four of the LED displays switching on simultaneously on the control panel.

REMEMBER: Before touching the buttons, a self-calibration period of around two seconds must be completed.

Preserving cycles for bags

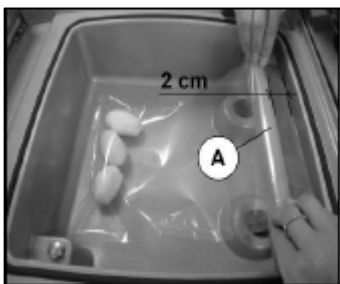
Preparation

- Open the appliance drawer as far as it will go as signalled by a stoppage "click".
- Turn the vacuum-packer on using the ON / OFF switch on the side.
- Choose a bag depending on the usage (preservation or cooking), which is adapted to the size of the product. The product should not occupy more than 2/3 of the volume of the bag.
- Open the lid of the appliance and ensure that the vacuum chamber is empty and the product to be packed is dry. When inserting the food into the bag, be careful not to dirty or dampen the internal part near to the opening in order to not affect the efficiency of the seal.



- Position the bag support grill depending on the size of the product. For small bags rest on the supports. For larger bags rest on the horizontal side.

- Place the bag on the grill, in a central position on the soldering bar (**A**), in order for the open flap to overlap it by around 2 cm.



- When packing liquid products, do not fill the bag **more than half full**. Insert the grill into the basin with its support folded towards the inside. This will form an inclined surface which the bag with the liquid contents can rest on, which then rests on the bottom surface.



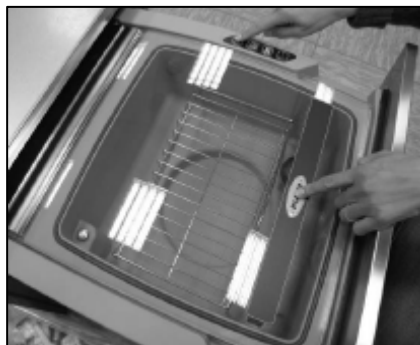
- Close the lid of the device.

Preserving cycle



This is a forced vacuum level. The air inside the bag is removed completely. The length of the cycle is approximately three minutes.

- After following the steps, outlined in the preparation section on pages 12-13, select the preserving button (above) and close the lid pressing lightly on its front. This will begin the preserving cycle.



- When the cycle starts, an acoustic short beep will sound.

The cycle proceeds automatically in the following order:

- The ***evacuation*** phase is signalled by the LED of the preservation cycle button blinking for around two minutes.
- The ***soldering*** phase is signalled by the LED of the preservation cycle button coming on. This phase lasts approximately nine seconds. A cooling phase will then follow which lasts around five seconds.
- During the next ***discharge*** phase, all the LED displays revert to the initial start-up mode. The discharge valve is open for approximately twenty seconds. During this time, the appliance does not respond to any commands.
- When the vacuum chamber is decompressed and an acoustic signal sounds, it is possible to open the lid and extract the sealed bag at the end of the discharge phase.
- The product will appear closely wrapped and compressed by the bag. The appliance is now ready for a new cycle.



By pressing the preservation cycle button during the air evacuation phase, the vacuum-packer will pass to the soldering phase.

The cycle can be interrupted early by pressing the stop button. In this case, the vacuum-packer will not carry out the soldering phase and the chamber will be decompressed.

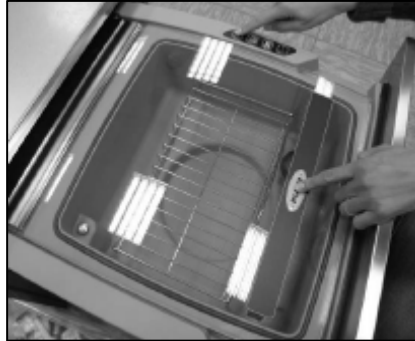
Please wait for approximately twenty seconds and for the acoustic signal before starting a new cycle.

Cooking cycle



This is a forced vacuum level. The air is removed both from the food and its internal parts, in such a way as to obtain the transmission of heat from the outside to the inside of the product in the next cooking phase in the steam oven. The length of this cycle is approximately four minutes.

- Once the steps in the preparation section, outlined on pages 12-13, have been followed, select the cooking cycle button (above) and close the lid by pressing on its front. The cooking cycle will then begin.



- When the cycle starts, an acoustic short beep will sound.

The cycle proceeds automatically in the following order:

- The ***evacuation*** phase is signalled by the LED of the cooking cycle button blinking for approximately three minutes.
- The ***soldering*** phase is signalled by the LED of the cooking cycle button coming on. This phase last about nine seconds. A cooling phase will then follow which lasts approximately five seconds.
- During the next ***discharge*** phase, all the LED's revert back to the initial start-up mode. The discharge valve is open for about twenty seconds. During this time, the machine does not accept commands.
- The product will appear closely wrapped and compressed by the bag. The appliance is now ready for a new cycle.



By pressing the cooking cycle button during the air evacuation phase, the appliance will pass to the soldering phase.

The cycle can be interrupted early by pressing the stop button. In this case, the appliance will not carry out the soldering and the chamber will be decompressed.

Please wait for approximately twenty seconds and for the acoustic signal before starting a new cycle.

Tips on vacuum-packing bags

- The bags which are used for preserving foods by vacuum-packing and / or for cooking foods are characterised by an external layer of nylon (barrier layer), which stops oxygen from passing from the outside to the inside of the bags which preserves the nutritional properties of the packaged food.

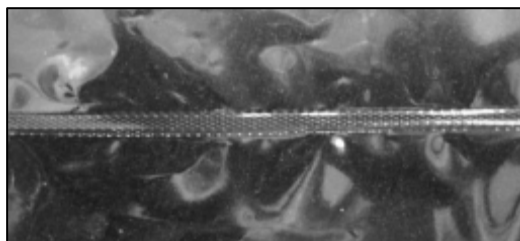
The appropriate bags for the uses described in this manual are:

PA/PE bags for preserving food: The external barrier layer is made of nylon (polyamide) and the sealing layer inside is made of polyethylene. They are smooth and opaque and normally have a thickness of 90 micron. They are indicated for preserving foods and suitable for contact with food, in line with the legislation in force.

They are not indicated for vacuum-packing cooking techniques.

OPA/PP bags for cooking food: These are different from preserving bags as their sealing layer is made of polypropylene. They are smooth and clear and normally have a thickness of 75 – 85 micron. They are indicated for preserving and vacuum-packing cooking.

- Using this technique, the maximum temperature reached is 100°C for some types of vegetables, while most other foods are cooked at 60 - 65°C. These bags, therefore, are able to resist temperatures of up to 100°C.
- Vacuum-pack bags are indicated for packing products which are not excessively sensitive to being squashed e.g. meat, sliced meats, hard cheeses, pulses etc. They should be perfectly sealed, and this can be distinguished by a well-marked sealing line which has no burn marks.

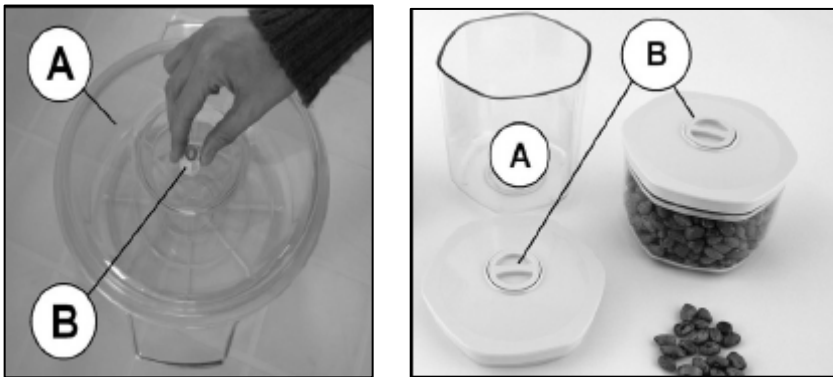


Preserving cycles for containers

Preparation

In all cases where liquid foods are to be vacuum-packed, the containers can be filled to a maximum of $\frac{3}{4}$ of their usable volume.

- Based on the type of container chosen, the corresponding jar cycle will be set e.g. brief if the vacuum-packing container is made of plastic which can be squashed or long for the rigid, professional types.
- The lid of the containers **(A)** must be sufficiently loosened or valves **(B)** must be open in order to enable the air to be evacuated from the inside.



- Position the container inside the vacuum chamber.



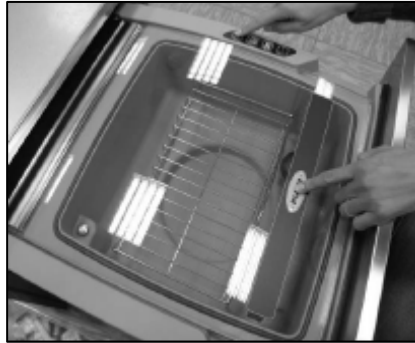
- Close the lid of the appliance.

Brief preserving cycle for containers



This cycle can be used for plastic (polycarbonate) containers. This cycle lasts approximately one minute.

- After following the steps in the preparation section, outlined on page 17, select the brief preserving button (above) and close the lid by pressing lightly on its front. This will start the preserving cycle.



- When the cycle begins an acoustic short beep sounds.

The cycle proceeds automatically in the following order:

- The **evacuation** phase is signalled by the LED for the brief preserving cycle button flashing. This phase lasts about thirty seconds.
- During the next **discharge** phase, all the LED's revert to the initial start-up mode. The discharge valve remains open for approximately twenty seconds.
- At the end of the cycle, an acoustic short beep will sound which indicates that the appliance is ready for a new cycle.
- The basin appears decompressed which enables the container to be extracted.
- Close the container air-evacuation valve quickly in order to avoid air coming back into the container.



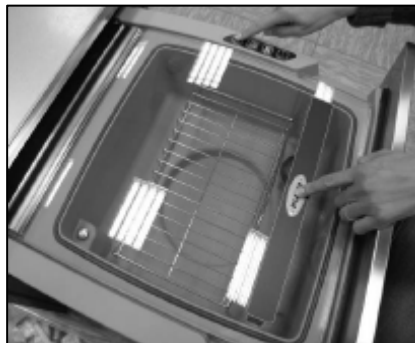
The cycle can be interrupted early by pressing the stop button. The vacuum obtained by this cycle is around 80% of the vacuum which can be reached and is suitable for plastic containers and not intended for professional use.

Long preserving cycle for containers



This cycle is used for rigid and resistant forced vacuum-pack containers (e.g. made of thick glass, vacuum-pack containers for professional use). The cycle lasts approximately three minutes.

- After following the steps, outlined in the preparation section on page 17, select the preserving cycle button (above). ***Hold the button down for five seconds*** to activate the longer cycle. Close the lid by pressing lightly on its front.



- When the cycle starts, an acoustic short beep will sound.

The cycle proceeds automatically in the following order:

- The ***evacuation*** phase is signalled by the LED for the preserving cycle button flashing. This phase lasts approximately three minutes.
- During the following ***discharge*** phase, all the LED's revert to the initial start-up mode. The discharge valve is open for about twenty seconds.
- At the end of the cycle, an acoustic short beep will sound which indicates that the appliance is ready for a new cycle. The basin appears decompressed enabling the container to be extracted.
- Close the container air-evacuation valve quickly, in order to avoid air coming back into the container.



The cycle can be interrupted early by pressing the stop button.

The vacuum obtained by this cycle is around 100% of the vacuum which can be reached and, consequently, is only suitable for very resistant and thick plastic containers or those made of glass or stainless steel.

Tips on vacuum-packing containers

- The vacuum-pack containers are usually made of transparent plastic, designed for domestic use at non-professional levels of vacuum-packing e.g. around 80% absolute vacuum.
- The lids of these containers are equipped with a special valve, which is used for evacuating the air.



- These containers are used both for preserving foods that are sensitive to being squashed and for preserving liquid foods. ***They should not be used for vacuum-pack cooking techniques.***
- In order to avoid breakage or the excessive deformation of these containers by the high levels of vacuum reached, the appliance is equipped with a special working cycle, which automatically stops the air evacuation at a vacuum level which guarantees the food is well preserved and which also maintains the integrity of the container at the same time.
- If, on the other hand, you have highly rigid containers available, made of stainless steel or glass, which are able to resist the high vacuum, levels reached, it is possible to set the longer cycle.

The following types of containers can be used:

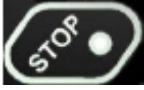
Plastic, domestic-use with a valve in the lid

Professional with a valve on the lid e.g. "GreenVac"

Glass jars with lids which have seals e.g. "Bormioli"

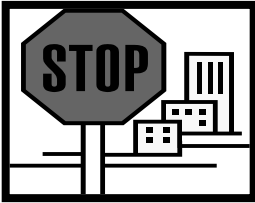
Pans or dishes with special lids for vacuum-packing.

Stopping a cycle in progress

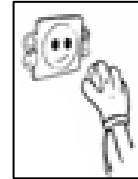


- By pressing the stop button, an acoustic signal will warn you that the cycle will be immediately interrupted. In this case, the appliance will **not** carry out the soldering phase and the chamber will be decompressed.
- After the discharge phase all the LED's will revert to the initial start-up mode.

Cleaning and maintenance



WARNING: PLEASE ENSURE THAT YOUR APPLIANCE IS DISCONNECTED FROM YOUR MAINS SUPPLY BEFORE ATTEMPTING TO CLEAN IT.



- Do not clean the appliance by pouring water onto it or spraying water over it.
- Clean the containers separately with soap and water.
- Do not use abrasive products, detergents or soaps. Do not scrape the surface with sharp objects.
- After washing the appliance, wipe over the area that you have cleaned with a damp cloth and then dry it carefully and thoroughly.

Cleaning the external surfaces

- The external surfaces of the vacuum-packer are made of stainless steel and should be cleaned with a soft cloth or a sponge and neutral detergent.
- After cleaning it is advisable to protect the external surfaces with specific oil-based products for stainless steel.

During cleaning do not remove the matriculation plate. It provides important information on the device for the service centre.

- The control panel has “soft-touch” commands that do not use protruding buttons. Therefore, an appropriate cleaning product for glass surfaces is suitable for cleaning the control panel. Use a soft cloth with only a little detergent and carefully dry.

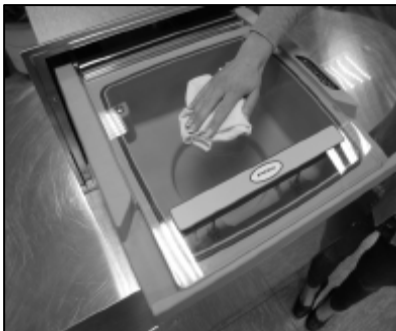
Cleaning the vacuum chamber

- In order to guarantee the hygiene and quality of the packaged food products, internal cleaning of the vacuum chamber should be undertaken after each use.
- The shape of the chamber enables fast cleaning. The use of a soft cloth or non-abrasive sponge is recommended and a neutral detergent.



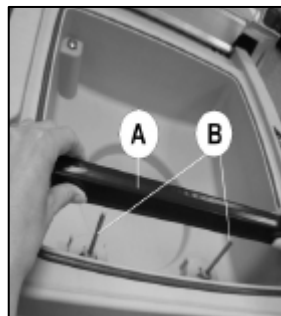
Cleaning the glass lid

- It is recommended to clean the glass lid after each use. Use a soft cloth or non-abrasive sponge which has been soaked in tap water or a specific glass cleaning product.



Cleaning the soldering bar

- On a monthly basis it is recommended to clean the surface of the soldering bar in order to remove residues that could affect the bag sealing quality.
- In order to do so, lift the soldering bar **(A)** upwards and extract the two screws **(B)**.



- Clean using a soft cloth or non-abrasive sponge and a neutral detergent.
- When finished, insert the bar into the two screws **(B)** centering the two holes on the lower part of the bar and ensuring that it is correctly inserted.

WARNING: Do not remove the black Teflon strip. Do not use scrapers or abrasive utensils.

- When cleaning is complete, dry your hands and then reconnect the plug to your mains supply.
- If it should not be used for a long period, it is wise to clean and disconnect the appliance from the electricity supply.

Dehumidifying the pump oil

The main element of the vacuum-packer is the vacuum pump. Steps should be taken to ensure that the pump does not oxidise on its internal surfaces and consequently cause a blockage of the rotors. This can occur due to residues of rust, which are formed when water vapour is drawn in with the air, which then condenses and remains inside the pump for long periods of time. **To prevent this happening you can:**

- 1) Vacuum-pack products when they are cold, possibly at a temperature of 3 – 4°C. The hotter the product, the shorter the preservation and the greater the formation of condensation inside the pump which can cause rust and damage.
- 2) If this device is only used occasionally, before packing the products, run at least two – three complete long preservation container cycles with the chamber empty. This enables the temperature of the pump oil to reach the right level and the water vapour to be evacuated.



It is recommended that you undertake a dehumidifying cycle of the pump oil once a week by pressing the preserving cycle button for five seconds.

If the appliance is switched back on after a long period of inactivity the dehumidifying cycle should be carried out before the appliance is used. The cycle lasts approximately twenty minutes.

Baumatic Ltd declines any responsibility for work carried out on the appliance which is not in line with the instructions reported in this manual.

Signals and warnings

Pump oil substitution warning

- The vacuum-packer is equipped with a high-performance vacuum pump, which is lubricated by special oil, designed for this appliance.
- During the use of the vacuum-packer, the oil undergoes normal deterioration due to the absorption of impurities and liquids.
- In order not to compromise the performance of the appliance, it is necessary to undertake an oil change every 2500 cycles, which equals around 150 hours of usage.
- The appliance will signal when an oil change is required as all the LED's will flash and a long beep will sound.

WARNING: The oil change must only be carried out by an authorised service engineer.

Insufficient vacuum signal

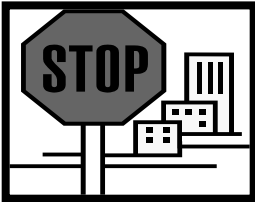
- The vacuum-packer is installed with a mechanism which reveals the level of vacuum reached inside the chamber and monitors whether the appliance is working as it should be.
- If the minimum level of vacuum (350 millibar pressure inside the chamber) is not reached after around one minute, the cycle is automatically disrupted.
- The appliance signals the fault through the stop button flashing for approximately twenty seconds along with an acoustic signal.
- The signal stops when a new cycle is activated. If the cause is not remedied, the signal will repeat.
- If the insufficient vacuum signal should occur, check that the lid is properly closed and the seal is properly inserted.



- If the fault persists then call the Baumatic Ltd Customer Care Helpline.

WARNING: Do not attempt to repair or adjust the appliance yourself. It could be dangerous and affect your guarantee. Only authorised and qualified technicians should be entrusted to do so.

Installation



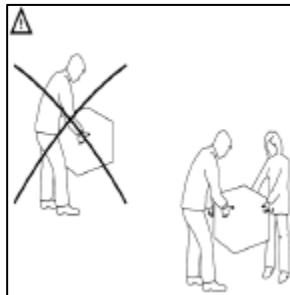
IMPORTANT: Before installation and usage read all the instructions and make sure that the voltage (V) and the frequency (Hz) indicated on the rating plate are exactly the same as the voltage and frequency in your home.

The installation must only be carried out by an authorised and qualified technician.

The manufacturer declines all responsibility in the event of the installer failing to observe all the accident prevention regulations in force, which are necessary for normal use and the regular operation of the electric system.

Transport and handling

- Two people are required for handling this appliance.



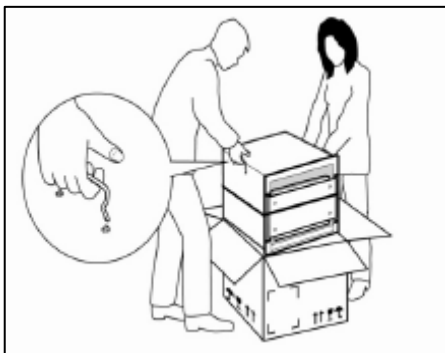
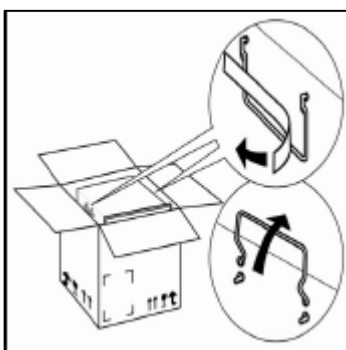
WARNING: The vacuum pump contains oil. Ensure the appliance remains in a horizontal position at all times to avoid oil leakage from the pump.

When handling the appliance, all necessary precautions must be taken to avoid damage occurring to the product, people and other items by following the instructions in this manual.

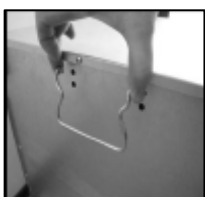
Unpacking the vacuum-packer

Handling of the appliance should always be carried out by two people, using the stainless steel handles inserted in the packaging. Use sticky tape to hold them securely.

They can be hooked onto the two sides of the external container and should be inserted into the two upper holes as shown in the diagrams below:

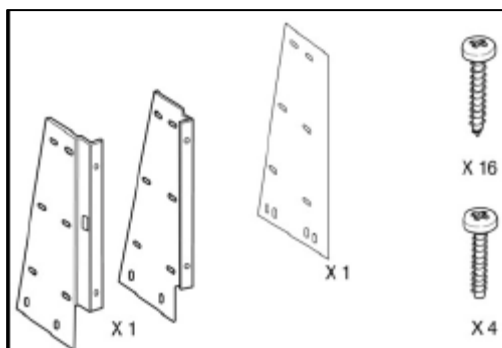
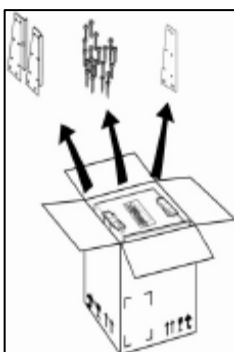


The handles should be inserted completely so that the two ends come out of the two lower holes. Otherwise, there is a risk of scratching the plastic basin inside the container.

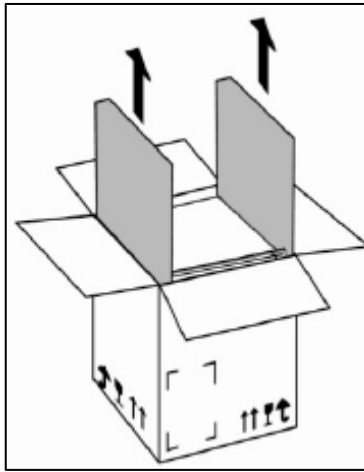
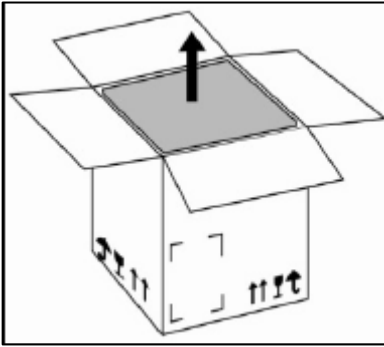


Open the cardboard packaging and extract the two blocking brackets for the appliance and the bag containing:

- 4 x Self-tapping 4.2 x 13 screws for fixing the front of the appliance to the blocking brackets.
- 16 x wood 4.5 x 16 screws for fixing the blocking brackets to the unit panels.
- 1 x Plexiglas template for correctly marking the unit bracket holes.



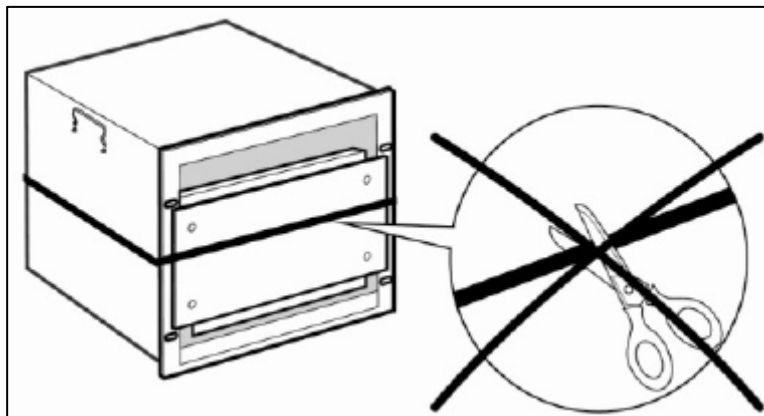
Then remove the polystyrene blocks from the top and **using the protective gloves** lift the appliance with the help of the two handles.



- After removing the packaging, immediately check the appliance for transport damage. If faults are found, **do not** operate the appliance and contact the retailer.

In order to ensure that the drawer does not come out during handling and installation in the unit, it is fixed within its container by a safety strip.

Do not remove the safety strip until the vacuum-packer is placed inside its unit in a safe and balanced position.

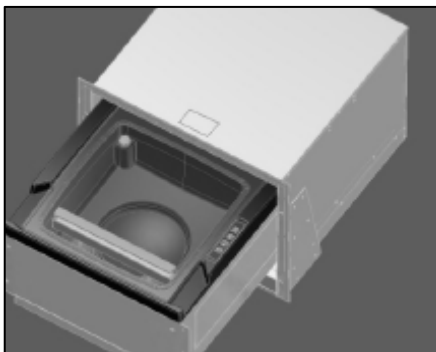
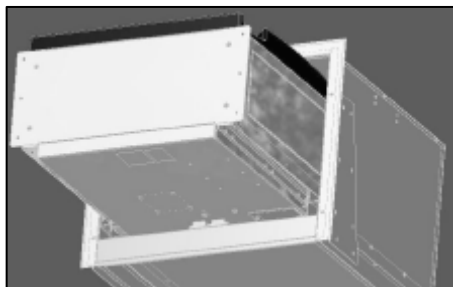


- Remove the protective PELD bag and keep it out of reach of children. If traces of adhesive should remain, remove them delicately with a soft cloth and a neutral detergent.
- It is recommended not to use steel wool, scrapers or abrasive substances to remove residues.

Matriculation plate data

The matriculation plate data are positioned on:

- 1 label on the external cardboard packaging.
- 2 device plates, positioned at the centre top of the container and below the drawer.



WARNING: Do not remove, damage or adjust the matriculation plate attached to the device.

Electrical connection



We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulations.

- Your vacuum-packer comes supplied with a standard 16A Schuko plug and a power cable which is 150 cm long. The plug should have a 10A fuse and be easily accessible.

WARNING: If the full length of the cable is not used DO NOT wind it back on itself. Leave it unwound and ensure that it is not a tripping hazard.

- The wiring in the mains lead is coloured as follows:

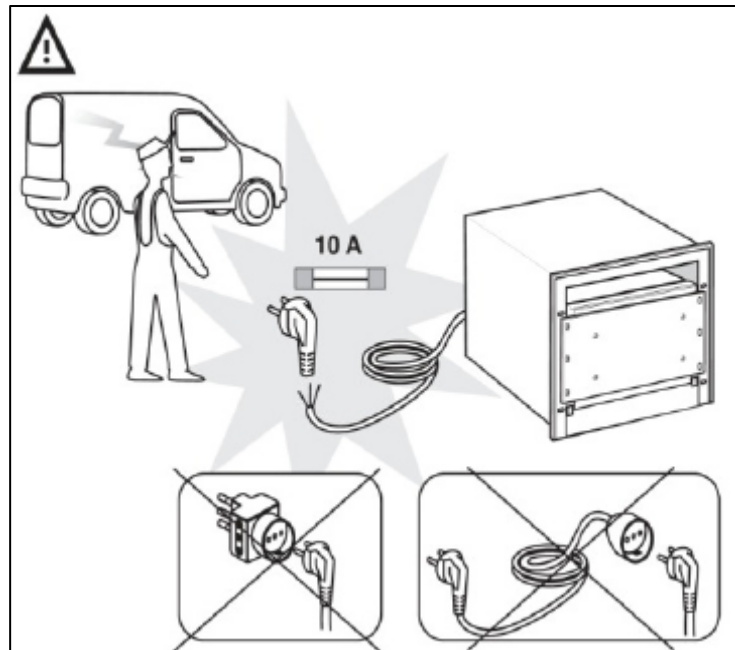
Brown	Live
Blue	Neutral
Green and yellow	Earth
- As the colours of the wires in the appliance's mains lead may not correspond with the coloured markings identifying the terminals in your spur box, please proceed as follows:

The ***brown wire*** must be connected to the terminal marked "L" (live), or coloured ***red***.

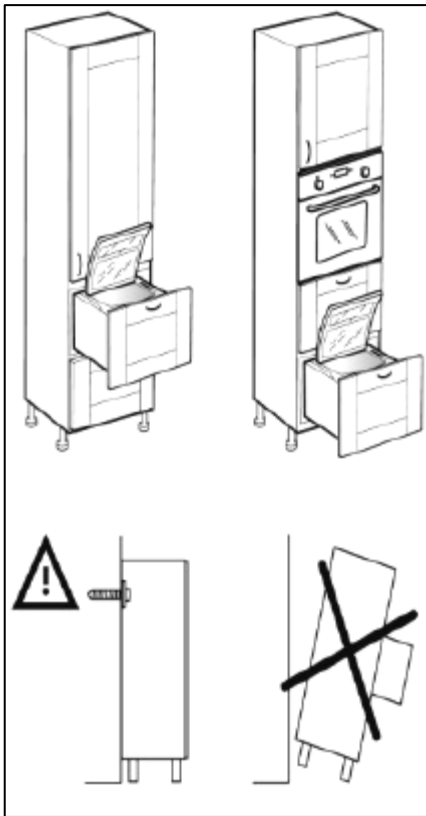
The **blue wire** must be connected to the terminal marked "N" (neutral), or coloured **black**.

The **green and yellow wire** must be connected to the terminal marked "E" (earth), or by the earth symbol, or coloured **green and yellow**.

- When the connection is completed, no stray strands or cut wire should be present. The cord clamp must be secured over the outer sheath.

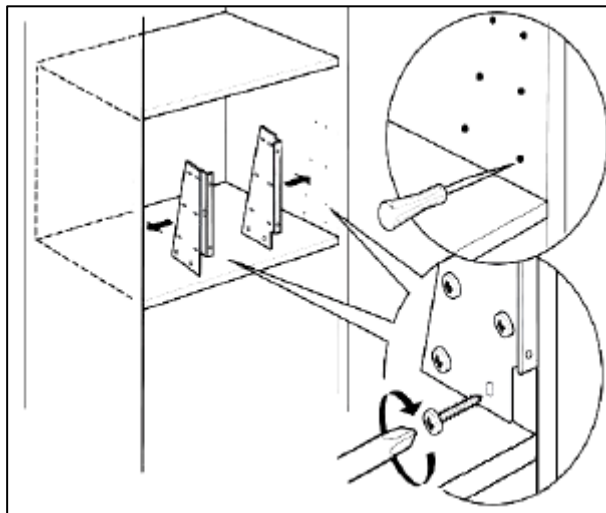


Installing your vacuum-packer



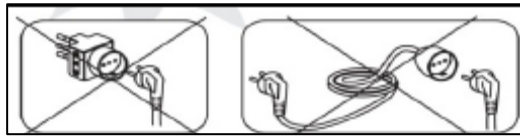
WARNING: The unit (column or support base) must be solidly anchored to the walls using screws or plugs of the right size.

- The vacuum packer should be positioned inside the unit.
- The appliance is supplied with special brackets to fix the container to the inside of the compartment.
- It should be fixed first to the two sides of the compartment using eight 4.5 x 16 wood screws for each side.
- Then the container should be inserted as far as it will go and blocked using four self-tapping 4.2 x 13 screws.

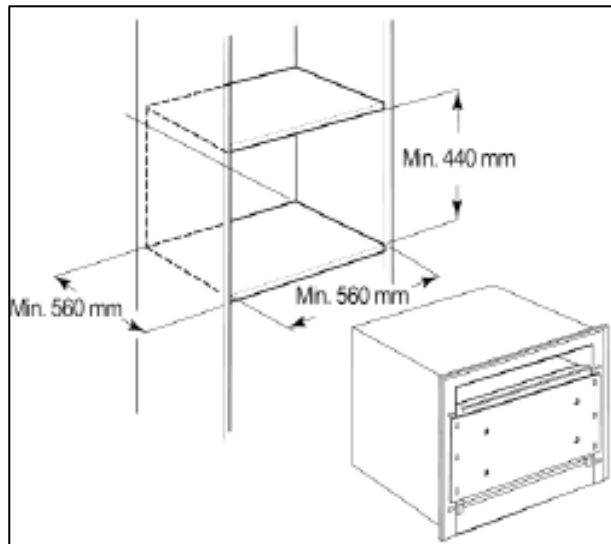


- It is recommended that you don't position the appliance in closed rooms at high temperatures with little air circulation, in direct sunlight or with other atmospheric agents or near heat sources.
- When choosing the position for the appliance, ensure that there is enough space to completely extract the drawer to its full potential which is around 510 mm.
- You should also consider the working space needed when the drawer is open, bearing in mind that the user is in front of the appliance.

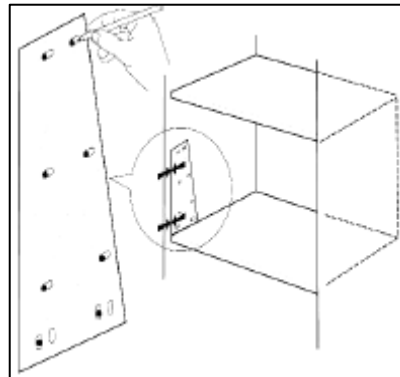
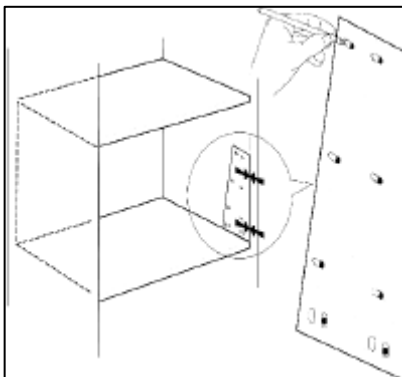
The power cable is 150 cm long and due to problems connected with overheating, it is not possible to use extension cords to lengthen it. Bear in mind the position of the sockets when locating your vacuum-packer.



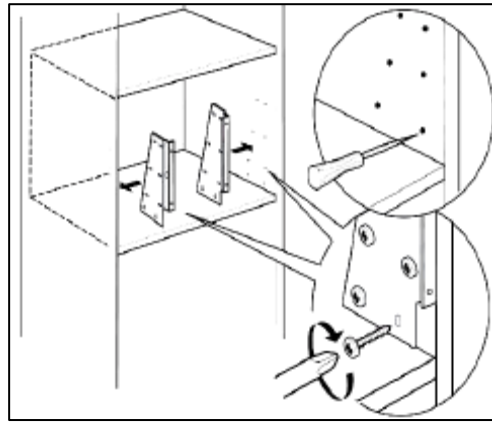
Installing the appliance into a housing unit



- Please use the above diagram as a guide when fitting the appliance into a housing unit.
- With the help of the Plexiglas template, mark the fixing points for the screws on the two internal sides of the compartment.
- Line up the template with the front corner of the compartment and mark the points on the front part of the eyelet as shown below:



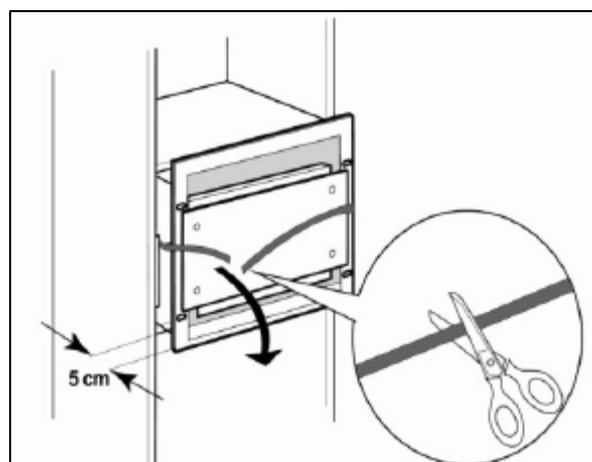
- Fix the blockage brackets on the two internal sides of the compartment using eight 4.5 x 16 screws for the chipboard panels.
- The brackets must rest on the horizontal surface and be vertically aligned with the two sides of the unit.



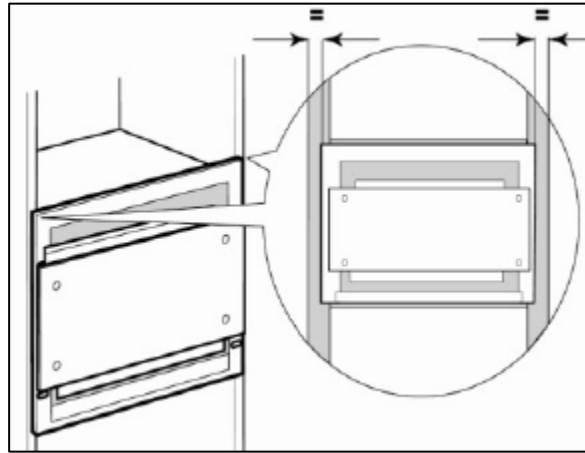
- Place the appliance on the horizontal surface and insert it 5 cm from the edge of the unit.



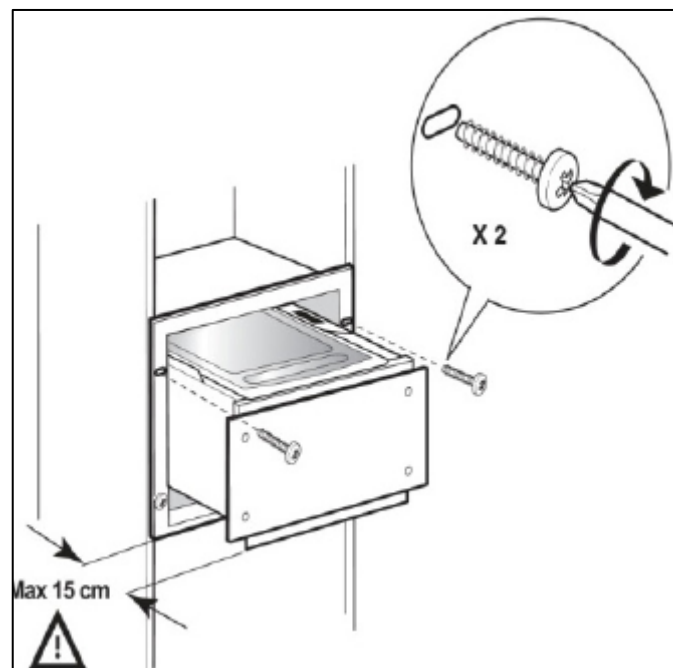
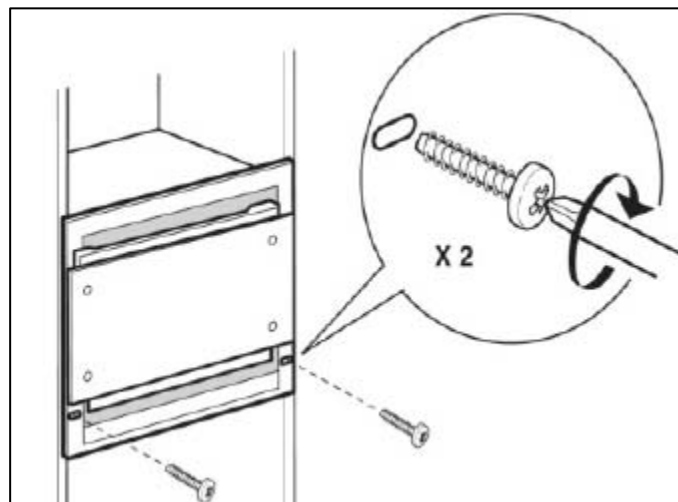
- Cut the strip and slide it off the compartment. Immediately afterwards, push the appliance in until it reaches the back of the unit being careful not to open the drawer.



- The appliance must be central within the compartment.

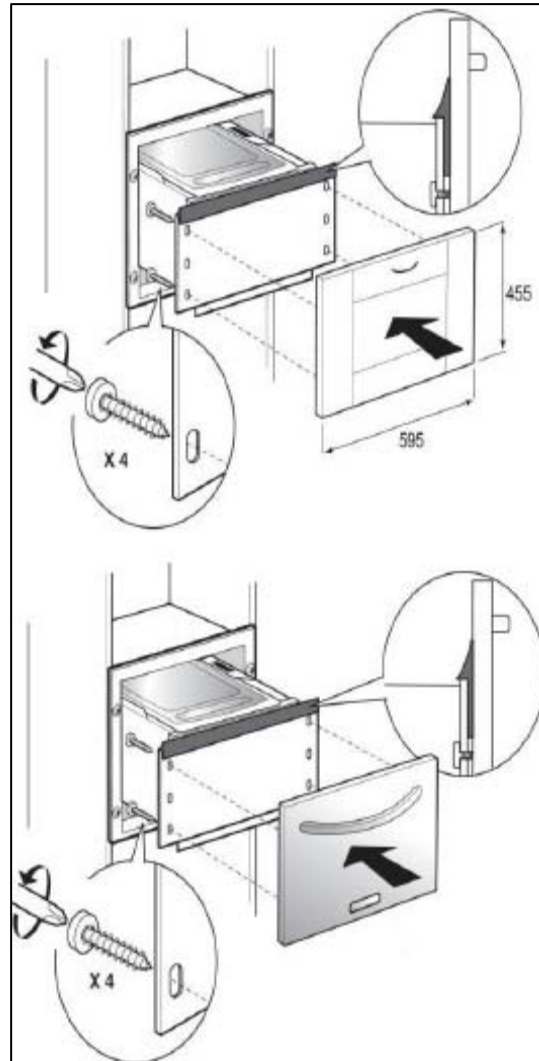


- Open the drawer to around 15 cm and screw the device to the blockage brackets using the four self-tapping screws that are supplied, using a short Phillips cross screwdriver.
- If you have not attached the door, first proceed with the two lower screws which can be tightened with the drawer closed.



Only extract the drawer completely after fixing the appliance into the unit.

- In order to fix the door, put the seal included with the vacuum-packer between the appliance panel and the door, inserting it between the upper edge of the vacuum-packer and the door. **Neither glue nor adhesives are necessary.**



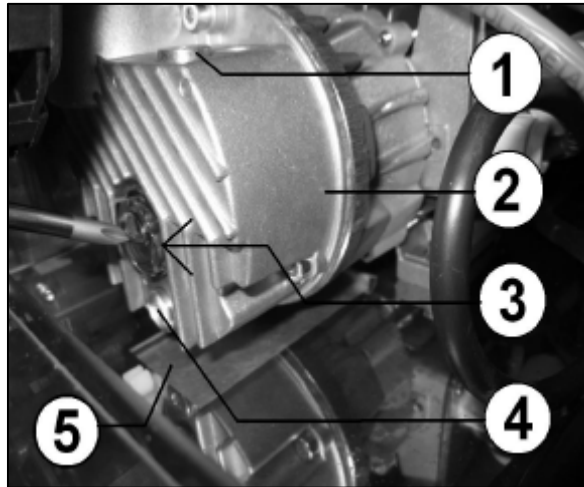
- The working room temperature should not be greater than 35°C. Above this, the performance of the appliance is not guaranteed.

Final checks

Before switching the appliance on, it is recommended that you carry out the following checks:



- If the vacuum-packer has been transported in a non-vertical position e.g. on it's back, or it has been tipped during installation, check the level of the oil in the pump using the inspection hole.



- 1) Oil top-up cap
- 2) Pump
- 3) Oil level
- 4) Oil drainage cap
- 5) Oil replacement lid

- ***Disconnect the appliance from the electricity supply.***
- Dismantle the side inspection panel as shown above left.
- Check the correct oil level. If necessary, clean any drips and top up the pump with SW40 oil.
- Check the appliance is correctly connected to the electricity supply.

After carrying out these checks:

- Check the absorption with an ammeter.
- Carry out at least one complete cycle of vacuum-packing for bags.

Troubleshooting

For common problems and solutions please see the table below.
This table should only be regarded as a general guide. Errors and faults are relative to individual circumstances.

<i>Fault</i>	<i>Possible causes</i>	<i>Solution</i>
<i>All the lights on the command panel are blinking.</i>	Overheating: circuit board damage.	Turn the appliance off and wait for about 15 minutes for it to cool down and for the thermal protection to be automatically restored. If, on switching the machine back on, the same problem occurs call the Baumatic Ltd Customer Care Helpline to arrange for an engineer to replace the power board.
<i>The stop button light is flashing and an alarm is sounding.</i>	Insufficient vacuum in the chamber. Minimum vacuum power has not been reached.	<ul style="list-style-type: none"> ○ Lid not pressed down at the start of the cycle. ○ Lid of the container badly positioned. ○ Lid seal worn or badly positioned. ○ A technician is required to check the air circuit, the sensor board and vacuum pump. ○ A technician is required to check the correct electro valve opening. ○ Vacuum pump in thermal protection state: switch the appliance off and wait for 15 minutes.
<i>When switched on, all the LED's flash for 3 seconds and an alarm sounds</i>	Oil change warning due to having reached 2500 cycles.	Technician required to change the pump oil.
<i>The cycle starts but the pump does not</i>	Pump thermal protection intervention due to overheating.	Switch the device off and wait for 15 minutes before turning it back on.
<i>The appliance will not switch on</i>	Energy shortage.	Check the electrical connection.
<i>Low vacuum level in the bag</i>	<ol style="list-style-type: none"> 1) Irregular bag soldering. 2) Dirty or perforated bag. 3) Bag size not suitable for the size of the product. 4) Insufficient pump performance. 	<ol style="list-style-type: none"> 1) Position the bag correctly. Check the state of the Teflon cover. Technician required to change the Teflon and check the soldering resistance. 2) Change the bag. 3) Choose a bag where the volume of the product is not more than 2/3 of the volume. 4) Technician required to

<p><i>The appliance does not solder the bags</i></p>	<ol style="list-style-type: none"> 1) Dirty contacts. 2) Soldering resistance bar broken. 3) Power shortage. 4) 3-way electro valve blocked or dirty. 	<p>check the pump.</p> <ol style="list-style-type: none"> 1) Remove the soldering bar from the two screws and clean the two bar contact holes with a small brush. 2) Technician required to change the bar. 3) Technician required to check the leads and power board. 4) Technician required to replace valve.
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IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact Baumatic Customer Care on telephone number (0118) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.



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