

VACUUM MACHINES

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VACUUM MACHINES

A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

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A1 PRODUCT DESCRIPTION

*Professional Vacuum Machine, that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.VCM.01-GN	280x495x370	36	300x515x370

A2 TECHNICAL INFORMATION

Code	EMP.VCM.01-GN
Seal surface (mm)	260x8
Pump capacity (m ³ /h)	10
Power (Kw)	0,4
Operating Voltage (V)	220
Cable (mm ²)	3x1,5
Weight (kg)	36
Sticking mouth dimension (mm)	250

A3 TRANSPORTATION

*This appliance can be moved by hand from area to area. Do not crash and drop the appliance while transporting.

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A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

B INSTALLATION

*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Electric Power Supply must be done by authorized person.

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.



This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.










*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

*You must fill the vacuum pump with HFV-32 high-speed vacuum pump oil or 32N lubricant before use (When the machine is placed at a horizontal position, the oil level should keep at 3/4 of oil window.) When running, the oil level should not be lower than 1/2 height of oil window. Do not fill with too much oil to avoid over flow.

*The power connection position maybe located at different side, so be sure to do grounding protection before use.

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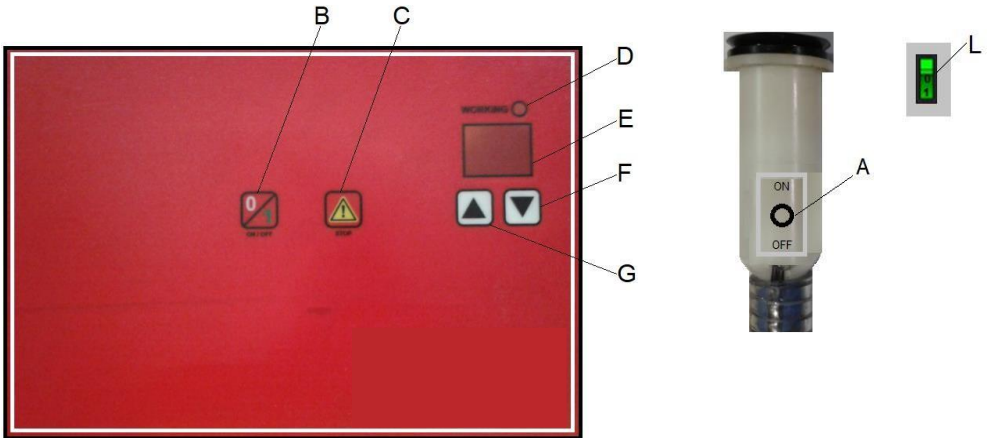
C SAFETY INSTRUCTIONS

-  *Do not use the appliance in insufficient lighted place.
-  *Do not touch the moving attachments while the appliance operates.
-  *Do not install the appliance in the presence of flammable or explosive materials.
-  *Do not operate the appliance when the machine is empty.
-  *Get the necessary cautions against electric danger.
-  *Do not attempt to use the appliance without suitable protective equipments.
-  *Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.
-  *The power connection position maybe located at different side, so be sure to do grounding protection before use. All the damages because of not having earthing connection will not be on warranty.
-  *The machine should be placed horizontally in good ventilation without corrosive gas and heavy dust.

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D OPERATION

* Control Panel:



- A : ON/OFF BUTTON (MACHINE START BUTTON)
- B : ON/OFF BUTTON (SWITCH THE DEVICE ON AND OFF)
- C : URGENT STOP BUTTON
- D : WORKING INDICATOR LED
- E : TIME INDICATOR SCREEN
- F : TIME SETTING UP BUTTON
- G : TIME SETTING DOWN BUTTON
- L : 0-1 (CUSTOMIZATION SWITCH)

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* Operating:

- Place the device in the plug.
- Press the ON-OFF button to start the appliance.
- Navigate with the up and down buttons on the control panel of the device and specify a vacuum time between (1 and 5) sec.
- Put the products you want to vacuum in the tub, then close the tub cover. Make sure that the valve cover on the top of the tub cover is correctly installed on the cover and the lid seal completely presses the lid
- Hold the vacuum hose of the device in such a way that air will not leak onto the valve and press the on-Off buttons to operate the device. (you can operate the device with the 0-1 switch that is on the device.)
- During vacuuming, ensure that the cover touches the container with a pressure.
- Pull the rubber cap on the lid to open the vacuum lid.
- Do not vacuum the tub for the second time. Otherwise, you can tear the tub cover from the vacuum multi-weld.
- If the hot products in the device are vacuumed, open the 3 filter water discharge valves on the side after each use and empty the water inside.
- Open the cover of the filter box every 15 days according to the usage intensity of the appliance, clean the filters thoroughly and change them once a year. Otherwise vacuum motor may be damaged.

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E CLEANING & MAINTENANCE

○ Cleaning And Maintenance After Every Use ;

- Clean outer surface of appliance with hot water and then dry.
- Always turn off the appliance and disconnect from the power supply before cleaning.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly, otherwise electrical part may get damaged.
- Check the oil level of the vacuum pump from the oil gauge of the device and add if there is a decrease
- Depending on the usage intensity of the device, change the oil of the pump once a year.

○ PERIODIC CLEANING AND MAINTENANCE

- Maintenance should be done by qualified person. • Get the periodic maintenance of the appliance once in every 15 days.
- Check that if the power cable has error or not. If there is error at the cable, definitely do not use the appliance. Provide the cable to be changed by authorized technic service.

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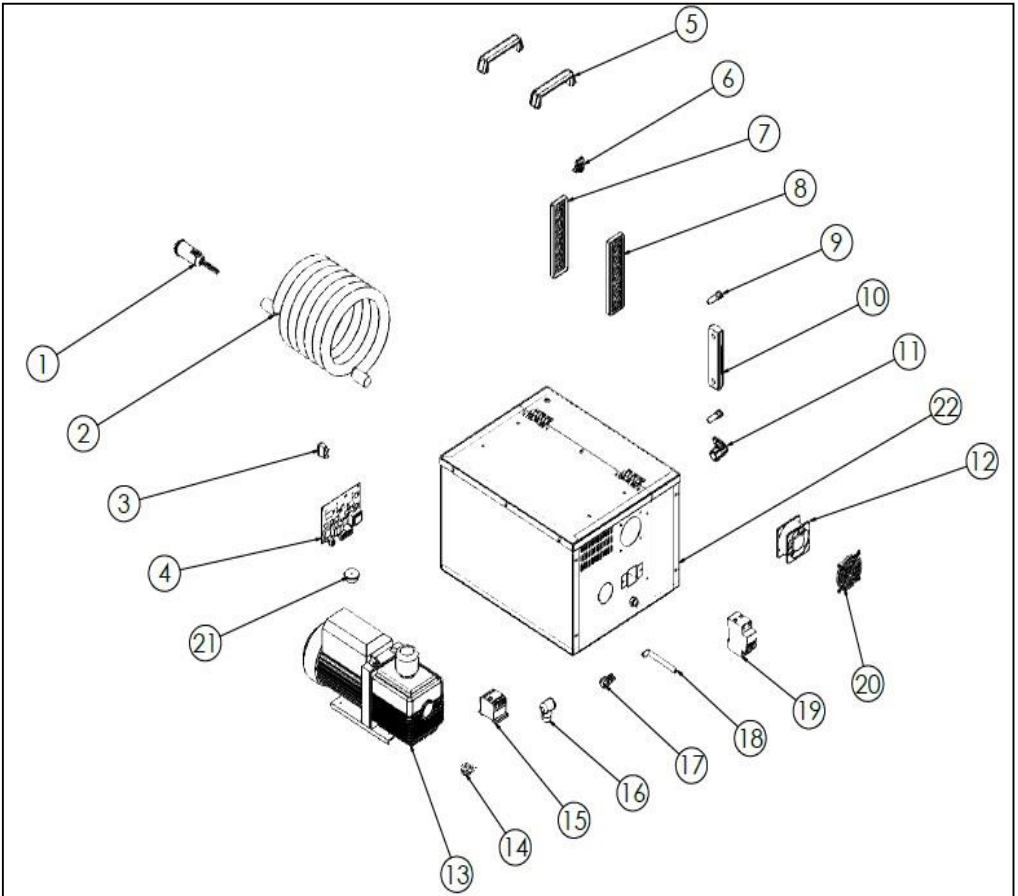
F TROUBLESHOOTING

<p>THE APPLIANCE DOESN'T OPERATE</p>	<ol style="list-style-type: none"> 1. Check if the appliance is plugged in. 2. Check the electrical connections and voltage. 3. Check the appliance's lid.
<p>NOT VACUUMING</p>	<ol style="list-style-type: none"> 1. Make sure that the valve on the cover is correctly installed. Make sure that the cover surface of the tub you want to vacuum is correct. Vacuum pump must be closed during vacuuming Check the gasket if it is not closed. 3. If emergency stop button is pressed device stops operation. Please activate device.
<p>THE APPLIANCE STOPPED</p>	<ol style="list-style-type: none"> 1. The appliance can stop due to low voltage. In this situation check the voltage. 2. If the motor is noisy, stop it and call authorized service
<ul style="list-style-type: none"> • If vacuum is not done at suitable quality, • If any function of security doesn't work, <ul style="list-style-type: none"> ○ Do not use the appliance. 	

***If these problems are still going on, contact with our authorized service.**

VACUUM MACHINES

G SPARE PART LIST- EXPLODING DRAWINGS



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G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: EMP.VCM.01-GN		
NO	PRODUCT NAME	P.CODE
1	VACUUM PLASTIC.	Y.EMP.VCM.01-GN.001
2	VACUUM HOSE	Y.EMP.VCM.01-GN.002
3	0-1 SWITCH	Y.EMP.VCM.01-GN.003
4	CONTROL CARD	Y.EMP.VCM.01-GN.004
5	HANDLE	Y.EMP.VCM.01-GN.005
6	LOCK	Y.EMP.VCM.01-GN.006
7	CHROME FILTER	Y.EMP.VCM.01-GN.007
8	PAPER FILTER	Y.EMP.VCM.01-GN.008
9	INDICATOR SCREW	Y.EMP.VCM.01-GN.009
10	INDICATOR	Y.EMP.VCM.01-GN.010
11	BALL VALVE	Y.EMP.VCM.01-GN.011
12	SQUARE FAN 80X80	Y.EMP.VCM.01-GN.012
13	MOTOR	Y.EMP.VCM.01-GN.013
14	MOTOR VIBRATION ARC	Y.EMP.VCM.01-GN.014
15	CONTACTOR DLEM-10	Y.EMP.VCM.01-GN.015
16	BRACKET	Y.EMP.VCM.01-GN.016
17	SLEEVE	Y.EMP.VCM.01-GN.017
18	TRANSPARENT HOSE	Y.EMP.VCM.01-GN.018
19	INSURANCE	Y.EMP.VCM.01-GN.019
20	FAN SAFETY WIRE	Y.EMP.VCM.01-GN.020
21	FEET	Y.EMP.VCM.01-GN.021
22	BASE FRAME	Y.EMP.VCM.01-GN.022