



YOU CAN TRUST



YOU CAN TRUST

INSTRUCTIONS MANUAL



Skyfood Equipament LLC

OFFICE

175 SW 7th Street - Suite # 2416
Miami, FL 33130

1-800-503-7534 | 305-868-1603

UG0240 - ENGLISH

Data de Correção: 17/01/2025

Chamber Vacuum Sealer
SVP16

- BESIDES THIS EQUIPMENT, A COMPLETE RANGE OF OTHER PRODUCTS ARE MANUFACTURED, CONSULT OUR DEALERS
- DUE TO THE CONSTANT IMPROVEMENTS INTRODUCED TO OUR EQUIPMENTS, THE INFORMATION CONTAINED IN THE PRESENT INSTRUCTION
MANUAL MAY BE MODIFIED WITHOUT PREVIOUS NOTICE.

www.skyfood.us

Warranty Registration



Questions about how to complete this form?

Call 1-800-503-7534 / 305-868-1603

Return completed form to:

SKYFOOD EQUIPMENT LLC

11900 Biscayne Blvd. Suite 616

North Miami, FL 33181 - USA

Or fax form to:

786 522 6765

User Details

* Contact Person: _____

* Business type:

- | | |
|--|---|
| <input type="checkbox"/> Bakery and Bagel Operations | <input type="checkbox"/> Mass Merchandiser with Grocery |
| <input type="checkbox"/> Bakery (Associated with Restaurant) | <input type="checkbox"/> Mass Merchandiser with NO Grocery |
| <input type="checkbox"/> Bowling Center | <input type="checkbox"/> Meat Packer and Purveyor |
| <input type="checkbox"/> Business and Industry In-House Feeding | <input type="checkbox"/> Other Business that prepares or serves food |
| <input type="checkbox"/> Butcher | <input type="checkbox"/> Other Business that sells but doesn't serve food |
| <input type="checkbox"/> Catering | <input type="checkbox"/> Pizza (Dine In / Carry Out) |
| <input type="checkbox"/> Club Stores | <input type="checkbox"/> Restaurants (Independent / Chain) |
| <input type="checkbox"/> Convenience Store | <input type="checkbox"/> School |
| <input type="checkbox"/> Country Club | <input type="checkbox"/> Stadiums / Coliseum |
| <input type="checkbox"/> Delicatessen (Chain / Restaurant) | <input type="checkbox"/> Supermarket / Grocery |
| <input type="checkbox"/> Delicatessen (Independent and Non-Restaurant) | <input type="checkbox"/> Theme Park |
| <input type="checkbox"/> Food Store | <input type="checkbox"/> University / College |
| <input type="checkbox"/> Government | <input type="checkbox"/> Vineyard / Winery |
| <input type="checkbox"/> Hospital | <input type="checkbox"/> Warehouse Clubs |
| <input type="checkbox"/> Lodging | <input type="checkbox"/> Wholesale Baking Operation (Non-Institutional) |

* Company Name: _____

* Address: _____

* City: _____

* State: _____ * Zip Code: _____

* Phone: _____ Fax: _____

** E-mail: _____

Web page: _____

- I would like to join the Mail List. I would like to join the E-mail List.

Product Details

* Product Commercial Item: _____

The Product Commercial Item can be found on the machine Product Identification Label.

* Serial Number: _____ * Confirm Serial Number: _____

This information, the Product Serial Number, can also be found on the machine Product Identification Label.

* Proof of Purchase: Yes
 No

* Purchased On: ____ / ____ / ____ (mm / dd / yyyy)

* Purchased From: _____
Company Name

* Indicates required field. ** Indicates required field, not mandatory by Fax.

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1. Introduction

1.1 Safety

When incorrectly used this equipment is a potentially DANGEROUS machine. Maintenance, cleaning or any other service shall be performed by a duly trained person and with the machine unplugged .

To avoid accidents respect the following instructions:

1.1.1 Read all the instructions.

1.1.2 In order to avoid the risk of electric shocks and damage to the machine, never operate it wearing wet clothes or shoes, install the equipment on a wet or humid surface nor dip it in water or any other liquid, and do not spray water directly on it.

1.1.3 The use of the equipment must always be supervised, specially when used next to children.

1.1.4 If the appliance falls or it is in any way damaged, it is necessary to take it to an Authorized Technical Assistance.

1.1.5 Before cleaning and when not in use or before inserting or removing accessories, maintenance, or other services, disconnect machine from power source.

1.1.6 Do not leave the electric cable on the edge of the table or counter nor let it touch hot surfaces.

1.1.7 Do not use the equipment if it is not working correctly, nor if it has been damaged in any way. In case that happens, take the equipment to the nearest Technical Assistance to check it up.

1.1.8 The use of accessories not recommended by the manufacturer may cause personal injuries.

1.1.9 Keep your hands or any tool out of the machine while operating to avoid personal injuries or any damage to the equipment.

1.1.10 Make sure the equipment voltage and the network voltage are the same, and the equipment has been solidly grounded.

1.1.11 This product was developed to be used in commercial kitchens. It is used, for example, in restaurants, cafeterias, hospitals, bakeries, etc.

to SKYFOOD's facility or to a Service Company. Mileage or travel time will NOT be paid. SKYFOOD offers a limited on-site warranty for products ONLY held at commercial facilities, whose net weight exceeds seventy (70) lbs., provided they are installed in a location that is within a thirty (30) mile radius of a Service Company. **End Users are responsible for all extra travel and mileage rates.** In this case, warranty services will be provided during regular business hours.

This product will be replaced or repaired under warranty, for a period of (1) year, beginning from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) month from the date of shipment from SKYFOOD's warehouse, whichever expires first.

Accessories will be replaced or repaired under warranty, for a period of (30) days, beginning from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first.

This warranty shall not take effect until a properly completed and executed **WARRANTY REGISTRATION** form has been received by SKYFOOD EQUIPMENT, LLC, within thirty (30) days from the date of purchase. The **WARRANTY REGISTRATION** is available either in the Instruction Manual of every Product or at SKYFOOD's website www.skyfood.us. The End User must fill out the **WARRANTY REGISTRATION** form and send it to SKYFOOD according to the instructions posted on the referred website. **Failure to do so will VOID the warranty.**

No extended warranties for third party products. There are no other express warranties or conditions other than the one offered by each manufacturer for products sold by SKYFOOD, not under the SKYFOOD brand.

For questions or assistance, do not return the product or accessories to the store, please call Toll Free 1-800-503-7534, or visit the Customer Service section at www.skyfood.us. For faster service please have the items name, serial number, and proof of purchase for the operator to assist you.

SKYFOOD reserves the right to change the terms of its limited warranty at any time without any prior notice. It also reserves the right to change the design and specifications of its equipment or any related documentation at any time. The end user is not entitled to upgrades or refunds resulting from these changes.

Updates

These **Terms and Conditions** were last updated on May 2nd, 2016.

SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance, call SKYFOOD EQUIPMENT Toll Free: **1-800-503-7534**, or visit the Customer Service section at www.skyfood.us.

SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new **SKYFOOD** products, excluding accessories, sold by SKYFOOD EQUIPMENT, LLC. ("SKYFOOD"), for use only in the continental United States (collectively, "Products" or singularly, "Product"), are warranted to be free from defects in materials and workmanship for a period of one (1) year from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first. Several new products and accessories may be warranted for a period other than one (1) year while others may be subject to travel limitations, as specified on the products Instruction Manual. **Proof of purchase must be presented; if not this warranty will be VOID.** No warranty is given or implied to a subsequent transferee or any other third party. This warranty is expressly conditional upon SKYFOOD being notified of any defects in materials or workmanship within five (5) days of its occurrence, within the warranted time period. If a notice of a claim under this warranty is timely made by the End User, SKYFOOD or a SKYFOOD's designated service company ("Service Company"), will repair or replace the Product, at SKYFOOD's discretion, subject to the additional conditions hereinafter described.

This warranty shall not apply if damage occurs from improper installation or maintenance performed by an unauthorized service company ("Service Company"), wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected to misuse or abuse or damaged by accident, acts of God, abnormal use, stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. **This warranty does NOT cover service labor and travel to perform adjustments on products and/or accessories.** In addition to wear and tear of certain items, such as, but not limited to; glass parts, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, self-lubricating bushings, carbon brushes for electric motors, and other parts expendable by nature and that need to be replaced frequently. **Electrical components are subject to natural wear and tear, and are NOT covered by this warranty. THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO SKYFOOD, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.** Under no circumstances shall SKYFOOD be liable for loss of use, revenue or profit or for incidental or consequential damages. SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.

All products held at non-commercial facilities or domiciles, must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated service company ("Service Company"). Products held at commercial facilities and weighing less than seventy (70) lbs. must be taken or shipped, shipping charges are prepaid, either

This appliance usage is not recommended when:

- The production process should be done in a continuous way in industrial scale; The workplace is in an atmosphere of corrosive, explosive, with dust or gas.

1.1.12 This product is designed to be used indoor under normal temperature. If the condition is very severe (for example, under the caustic atmosphere; temperature is higher than 40°C or lower than 5°C), please remember to contact the supplier about this

IMPORTANT

Never put the finger in the feeding place and food unloading.

IMPORTANT

Children shall be watched in order to avoid them to play with the equipment.

IMPORTANT

In case of emergency take off the plug from its socket.

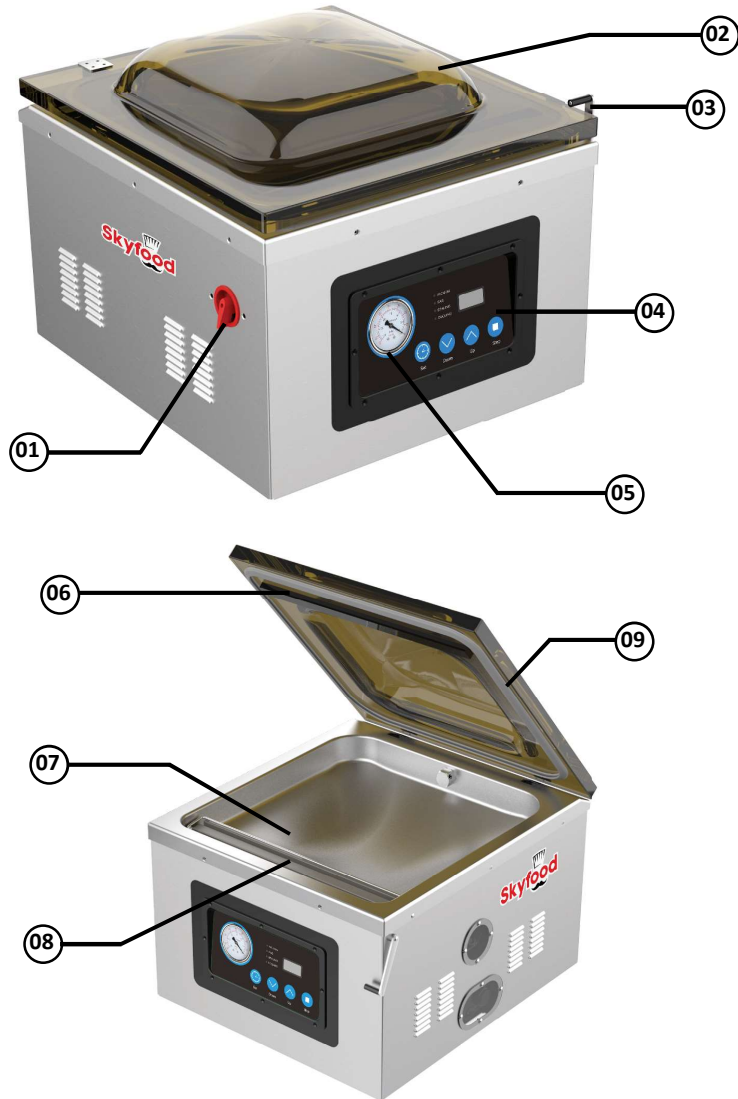
IMPORTANT

Never spray water directly on to the equipment.

1.2 Main Components

All the components of this machine are made with materials sensibly selected to suit their functions, according to test standards and also Skyfood's knowhow.

PICTURE 01



01 – Power switch
 02 – LID
 03 – Lid lock
 04 – Control Panel
 05 – Pressure gauge

06 – Seal strap
 07 – Chamber
 08 – Seal bar
 09 – Gasket

6. Analysis and Problem Solving

5.1 Problems, Causes and Solutions

If any problem arises check the table - 03 below, where there are some detailed and recommended possible solutions.

TABLE 03

| PROBLEMS (Error Code) | CAUSES | SOLUTIONS |
|-----------------------|--|--|
| E01 | -When the machine is vacuuming for some time, the pressure switch doesn't close. | 1) Check if the lid is closed tight. 2) Check if the gate control switch system is working normally or not (like gate control switch assy, GASI connecting cord, micro switch, 10P data cord) |
| LP | -Machine loses power during the working | 1) Check the power supply. 2) Check the power supply system of machine (power cord, 10P data cord). |

The A-weighted sound pressure level is 73.9Db (A). The vibration level is 0.34m/s².

Pump

In order to prolong the service life and make sure the correct operation, it is very important to carry on a daily maintenance to the pump. If the machine is used frequently, we suggest that at least a fully checking per year need to be implemented on pump. If any doubt or advise, please contact the supplier.

- A new machine doesn't have the oil in pump. If use a new machine at the 1st time, please fill the oil before use.
- Please check the color of oil. The oil should be clear and bright, could not be muddy and contain bubble. When the oil is at rest, but some white stuffs in oil still doesn't disappear, it means that the oil contains some impurities. If the oil contains impurities or becomes black, the oil must need changing.
- The service life of oil. The service life of oil will depend on the working condition and an environment with clean and dry air. Normally the oil must need changing every 50 working hours or at least every 6 months.
- Please check the level and volume of oil in pump once at least per week. User can check the oil volume via oil window, if the oil level is lower than the position of 1/2 that showing from oil indicator, then it must need filling oil.

Seal Strip

Please check the seal rubber at least once per week. If the seal strip is broken or not even enough, please replace it immediately.

- The seal strip is stuck in the groove of the lid, it can be moved out directly.
- Remove the old seal strip from the groove of the lid.
- Install a new seal strip into the groove.
- After finish installation, please check if the seal strip is installed evenly or not.

Gasket

The purpose of gasket is to make the chamber under sealed condition when the machine is working. It is important for the machine to reach required vacuum pressure. Due to under different pressure, the gasket will be worn. So, it must be replaced periodically. The gasket need checking once per week at least, checking it if it is worn or broken.

- The gasket is stuck in the groove of the lid, it can be moved out directly.
- User can check the length of new gasket according to the old one, if the gasket is too long or too short, it may cause the lid cannot be closed tight or leaving some gap to cause any leakage when machine is working.
- Install a new gasket into the groove.
- Please make sure the gasket is installed evenly but not over tight. Both ends of gasket must be installed perfectly straight and evenly and compactly to avoid any leakage.

1.3 Technical Characteristics

TABLE 01

| CHARACTERISTICS | UNIT | SVP16 | SVP16 |
|----------------------------|------|---------------------|---------------------|
| Max bag width | mm | 410 | 410 |
| Tension | V | 110-220V | 220-240V |
| Frequency | Hz | 60 | 50 |
| Power | W | 1150 | 1100 |
| Height | mm | 491 | 491 |
| Width | mm | 551 | 551 |
| Depth | mm | 450 | 450 |
| Pressure directly in pump | mbar | -29.9"Hg(-1012mbar) | -29.9"Hg(-1012mbar) |
| Pressure in vacuum chamber | mbar | -29.8"Hg(-1009mbar) | -29.8"Hg(-1009mbar) |

2. Installation and Pre Operation

2.1 Installation

Please make sure the installing environment conform the safety regulations.

- No flammable or explosive gas surrounding.
- Suitable temperature range: 5-40 °C. If installation is need proceeding in environment out of this range, please contact the supplier.
- Ambient pressure: standard atmospheric pressure.
- Make sure the power supply conform the standard.
- Keep the machine at an upright position when move or transit it as tip it over will damage the pump.
- Keep the machine in a horizontal place when use it.
- Maintain a distance of 10cm between the unit and walls or other objects for ventilation.
- Keep the machine away from the heat source or steaming device (such as steaming pot, dish washing machine or stove)
- Make sure there is enough spare to change the oil and change the easy-damaged parts.

IMPORTANT

If below necessary conditions could not be met during the installation, it will cause the machine damage.

Be careful to get hurt.

Please must follow with below necessary conditions to install

Electrical Installation

The feeding cable has 3 pins, and the central pin is for grounding. It is mandatory that the 3 pins are turned on before turning on the appliance

IMPORTANT

To provide continued protection against risk of electric shock, connect to properly grounded outlets only.

2.2 Pre Operation

Filling oil and draining oil

IMPORTANT

No oil is in a new machine.

Pump will be damaged if it is running without oil.

Before start the machine, please ensure the pump is full of oil.

Filling the oil from other positions of pump may damage the pump.

Ensure through the oil port to fill the oil into the pump.

IMPORTANT

It will be harmful to human health with long-term effects of inhaling the gas (that might be containing residual oil) which is expelling from pump during the operation.

Please make sure that using the machine is in a good condition of ventilation.

When the pump is working, the pump chamber inside will be full of oil mist where is in high temperature and high pressure. If the oil-filling port is open, it might be hurt by the hot oil mist. Only when the pump stops working, the oil plug could be open. When the pump is working, the oil plug must be screwed tight.

5. Maintenance

In order to prolong the service life of machine, avoid any quality failure and meet the best packing performance, maintenance is a must to the machine. If the machine is used frequently (working more than 4hours per day), then it is suggested being implemented with a professional maintenance every six months. If it is used less than 4 hours per day, then it is ok to be implemented a completed maintenance every year (it depends on the working condition and product self condition).

- Before maintaining, please unplug the power cord of machine from socket.
- If the machine doesn't work normally and give out some strange noise, please turn it off and contact the supplier.
- Don't use the detergent (containing solvent) to clean the machine. At least check the lid if broken or not per week. If the lid is broken, please stop using the machine immediately.
- Never treat the machine in high pressure cleaning, as it will severely damage the electrical parts or other parts of the machine.
- Never let any water enter the vacuum port in chamber or air outlet hole of pump, otherwise it will cause the irreparable damages on pump.
- Non-specialist could not carry on a large-scale maintenance to the machine.
- Keep the machine at an upright position when move or transit it as tipping it over will damage the pump
- The machine could work 8 hours at most per day. If users prolong the working time of machine without authorization and cause any damage or quality issue on the machine, supplier won't take any responsibility for that.
- If user doesn't operate the machine according to this manual and cause any damage or quality issue on machine, factory won't take any responsibility for that.

Lid

- Never place the machine nearby the heat source in case of damaging the lid.
- Never put anything that is heat/sharp/heavy on the lid, otherwise it might damage the lid.
- Please use the solvent-free detergent to clean the lid, as the solvent might damage the lid.
- At least check if the lid is broken or not per week. If the lid is broken, please stop using the machine immediately until a new lid is replaced. Keep using a broken lid might cause the lid inside explosion. If any explosion from the lid, it will cause accident on human. For this kind of wrong operation, supplier won't take any responsibility.
- For safety, please replace the lid every 3 years.

4.3 Routine Inspection

4.3.1 Advice

When checking the tension of the belts or chains, DO NOT insert your fingers between the belts and the pulleys and nor between the chain and the gears.

4.3.2 Precautions

Check the motor and sliding or turning parts of the machine in case of abnormal noises. Check the tension of the belts and chains and replace the set when belts or chains show signs of wearing.

When checking the tension of belts or chains DO NOT insert your fingers between belts and pulleys, nor between the chains and gears.

Check protections and safety devices to make sure they are working properly.

4.4 Operation

4.4.1 Warnings

Do not use the machine with long hair that could touch any part of the machine. This might lead to a serious accident. Tie your hair up well and/or cover it with a scarf.

Only trained or skilled personnel shall operate this machine.

Never touch turning parts with your hands or any other way ,

NEVER operate the machine without any original safety devices under perfect conditions.

4.5 After Finishing The Work

4.5.1 Precautions

Always TURN THE MACHINE OFF before cleaning by removing the plug from the socket.

Never clean the machine unless it has come to a complete stop.

Put all the components back to their functional positions before turning the machine ON again.

Check the level of oil.

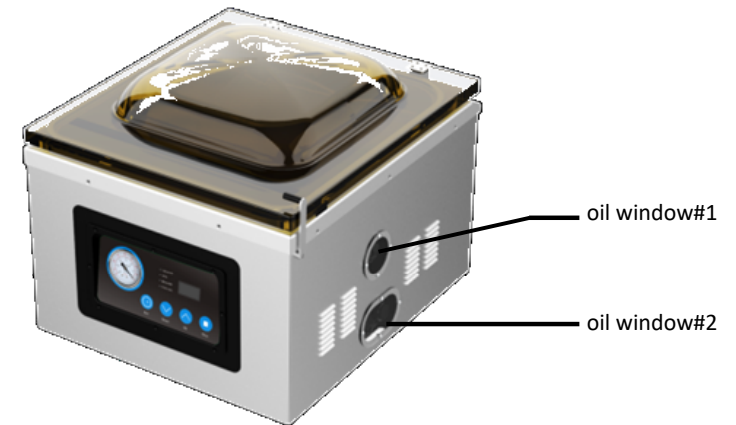
Do NOT insert your fingers in between belts and pulleys nor chains and gears.

Filling oil

- Use the screw driver to open the oil window #1
- Use the spanner to open the screw cap of oil filling port
- Fill the oil to pump via the oil bottle until the oil in pump stays at 1/2~3/4 position (between MIN and MAX that displays from oil indicator)
- Screw tightly the cap and reinstall the cover of oil window#1

Draining oil

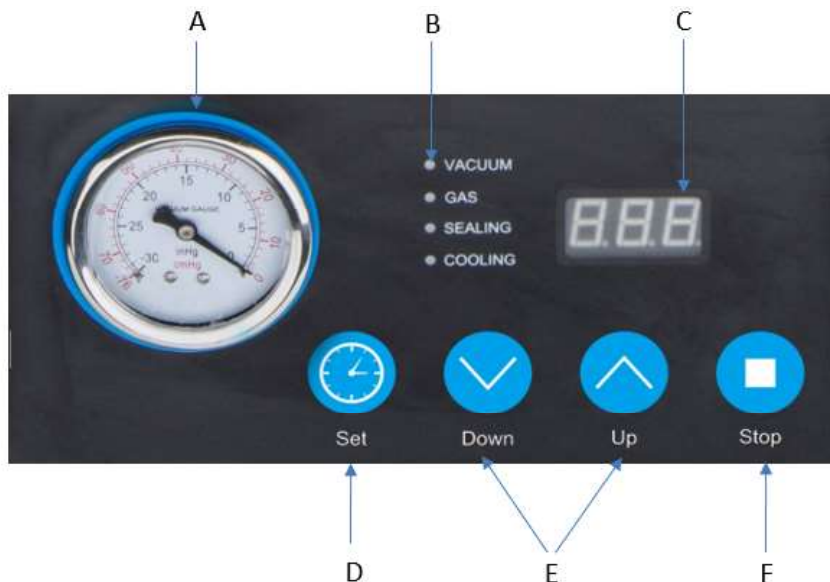
- Use the screw driver to open the oil window#2.
- Prepare a container and put it under the oil draining port directly
- Use the spanner (which is offered by supplier) to twist off the screw cap, then the oil starts draining.
- After all the oil is drained, screw tight the cap and reinstall the cover of oil window#2.





3. Operation

Control panel



machine.

* DO NOT change the standard characteristics of the machine.

* DO NOT remove, tear off or maculate any safety or identification labels stuck on the machine. If any labels have been removed or are no longer legible, contact your nearest dealer for replacement.

4.2 Safety Procedures and Notes before Switching the Machine ON

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to well understand all the information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.

4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation might cause electrical shocks as well as electrical leak. Before use, check the conditions of all wires and cables.

4.2.2 Advices

Be sure to well understand all the information contained in this manual. Every operation function or procedure has to be thoroughly clear.

Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.

4.2.3 Precautions

The electric cable has to be compatible with the power required by the machine.

Cables touching the floor or close to the machine need to be protected against short circuits.

The oil reservoirs have to be filled until the indicated level. Check and refill if necessary.

OBSERVATION

For your own safety read all the machine stickers.

4. General Safety Practices

IMPORTANT

If any recommendation is not applicable to your equipment, please ignore it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance.

The machine has to be delivered only in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. READ THIS MANUAL WITH ATTENTION.

4.1 Basic Operation Procedures

4.1.1 Dangers

Some areas of the electric device have parts that are connected or have parts connected to high voltage. These parts when touched may cause severe electrical shocks or even be lethal.

Never touch manual commands such as switches, buttons, turning keys and knobs with your hands wearing wet clothes and/or wet shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a lethal situation.

4.1.2 Warnings

- * The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary.
- * Before any kind of maintenance, physically remove plug from the socket.
- * Provide space for a comfortable operation thus avoiding accidents.
- * Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.
- * Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.
- * Never touch any manual commands (switch, buttons, lever) unadvisedly.
- * If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if a sign has been made and responded.

4.1.3 Advices

- * In case of power shortage, immediately switch the machine off.
- * Use recommended or equivalent lubricants, oils or greases.
- * Avoid mechanical shocks, once they may cause damages or bad functioning.
- * Avoid water, dirt or dust contact to the mechanical and electrical components of the

A. Pressure gauge

Showing the vacuum pressure of chamber

B. Indicate light

1. Light being on indicates that the relative working mode is ready to be set.
2. Light being flashing indicates that the machine is working under the relative working mode.

C. LED Display

1. OFF—standby status; ON/CLO—ready status
2. When the working mode is ready to set, the digital display will show the time of setting.
3. When the machine is working, the digital display will show the rest time of setting.

D. Setting button

Press Setting Button to switch the working modes, press “V” and “Λ” to set the time of each mode.

E. Time setting button

Press “V” and “Λ” button to set the time of each mode.

F. Stop button

Press Stop button to stop the machine working.

Operation Instruction

1. Select the proper size vacuum pouch. Allow a minimum of 1” to 2” of extra headspace at the top of the pouch to ensure quality, air-tight seal.
2. Let the machine plug into a safety grounding socket, turn the Power Switch to ON step and the machine displays CLO.
3. Open the lid, then the machine will display ON, and it will stay at the READY status. Put the vacuum pouch into the chamber and make sure the bag opening is across the seal wire and well fixed.
4. Press the Setting button and the “V” and “Λ” button to set the time of each mode. Timing range of vacuum: 5-90s; Timing range of sealing: 0-6s; Timing range of cooling 0-10s. When finish all the settings, press the Setting button again, the machine will be back to the ready mode and shows ON. (If one setting is adjusted the time to 0, it means that this process will be removed during operation.)
5. Close the lid, then the machine starts working. The indicate light of the working process will be on accordingly, and the machine will show the rest time of that working mode.

6. After the operation finishes, the lid will release automatically, and the machine will give out a beep sound.

7. Take out the pouch and go on with next process that you want.
(Vacuum package can only slow the process of food spoilage, but it cannot stop food spoilage. With vacuum package, the food still needs to be freezing in fridge.

8. Restore Factory Defaults

Let the machine power on. When the machine shows OFF, press SET button and “^” button at the same time for 3s. When the machine gives out a beep sound and shows rS, then it is successful to restore factory defaults.

3.1 Cautions with Stainless Steel

The Stainless Steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate.

The Stainless Steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.

Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps.

The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

IMPORTANT
Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel.

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting). Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

Use of abrasives:

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

Main substances that cause stainless steel corrosion:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.