



professional  
kitchen  
equipment



# ***CHAMBER VACUUM PACKAGING MACHINE***

## **BREEZE DIABLO CALIMA TWISTER**

USE AND MAINTENANCE MANUAL

**ORIGINAL INSTRUCTIONS**





### **Warning!**

**This appliance is not suitable to be used by people (children included) with reduced physical or mental capabilities or with lack of experience and knowledge, otherwise they have been instructed by someone responsible of their safety.**

**Children must be controlled in order they do not play with the appliance.**

## **CHAPTER 1**

### **Identification of the "Instructions Handbook"**

The instructions handbook is a document issued by the manufacturing company and is an integral part of the machine. This document is adequately identified for easy tracing and/or subsequent references. All rights relating to the reproduction and disclosure of the information contained in this handbook and the documentation quoted and/or attached are reserved.

### **Aim of the document**

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

### **Safety precautions and manufacturer's responsibility limits.**

Every operator-machine interaction relating to the intended use of the machine and its overall life cycle has been carefully and thoroughly analysed by the manufacturing company during the design phase, construction phase and the drafting of the instructions handbook.

It is nevertheless understood that experience, adequate training and "common sense" of the personnel operating on the machine are of primary importance. These requirements are therefore considered indispensable during all machine operating phases and consultation of this handbook.

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

The manufacturing company is therefore in no way responsible for the non-observance on the part of the user of the safety precautions listed in this handbook.

## CHAPTER 2

### How to consult and use the "Instructions Handbook"

#### Care of the instruction handbook

This document is an integral part of the machine. Preserve a copy of this instructions handbook for the entire working life of the machine even if transferred or sold to third parties. Requests for further copies of this document must be made by means of purchase order addressed to the manufacturing company.

To maintain the instructions handbook in good condition:

- a) use the instructions handbook taking care not to damage its contents. In particular, do not leave the instructions handbook around during use and remember to return it to its proper place immediately after consultation;
- b) do not remove, rip out or rewrite parts of the instructions handbook. Any changes required must be referred to and subsequently supplied by the manufacturing company;
- c) keep the instructions handbook in a safe place, away from damp, heat and other environmental elements which could damage it.

#### Definitions

The following definitions are used according to the "Machine Directive" CEE 89/392 and subsequent issues:

- **Operator:** person or persons assigned to machine operation, adjustment, routine maintenance or cleaning.
- **User:** body or person responsible for and/or owner of the machine.

#### Machine manufacturer identification data and positioning of the "CE MARKING" plate.

Identification of the manufacturing company as producer of the machine takes place in accordance with the legislation in force by means of the following documents:

- A. Declaration of conformity;
- B. CE marking;
- C. Instructions Handbook.

A special plate (fig. 1), applied to the machine is marked permanently with the following data concerning **CE MARKING**:

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



**Fig. 1**

## CHAPTER 3

### WARRANTY

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

All machine components normally subject to wear, that is to say components in which use causes a constant wear and tear, are not included in the warranty:

- a) Electrical resistances – Teflon – Rubber gaskets – Chamber opening pistons – Sealing diaphragms – Air filters – Oil filters – Oil change – Pump blades.
- b) If the vacuum pump of a machine under warranty is sent to the manufacturing company because of aspiration problems and malfunction, the manufacturing company has the right to check whether any foreign bodies have been aspirated (liquids, solids, sauces, etc..). If this should be the case, the repair (materials and the labour) will be duly charged, since the problem is not due to manufacturing defects, but to customer negligence during use.
- c) Possible problems linked to the electronic panel cards of the circuit will have to be examined by the manufacturing company before sending the part which has to be replaced under warranty. A sudden change in voltage, an electrical overfeeding, a disturbance in the external current network, could cause damages which are not to be attributed to the manufacturing company.
- d) Possible problems with pneumatic, structural, mechanical parts will be duly solved as per warranty terms without any charge.
- e) During the warranty period, for interventions under warranty, the replaced materials will not be charged, while the labour will be duly charged. During the warranty period, for interventions not included in the warranty for various reasons, both the materials replaced and the labour will be duly charged.
- f) During the warranty period, should any external intervention of our technicians be requested, the travel costs (to and from) will be fully charged independently of the reason behind the intervention.
- g) Any interventions on the machines are to be carried out at the manufacturer's premises both during the warranty period and after the warranty period; we point out that no transport costs (to and/or from) will be refunded.
- h) The transport for any materials sent to the manufacturing company, both during the warranty period and after the warranty period, must compulsorily take place in ex works.
- i) Any materials sent to the manufacturing company with transport charges will be automatically refused.
- J. Any components considered defective (pump, electronic panel card, etc..) and mishandled by the customer during the warranty period will not be considered under warranty. The manufacturing company has the task of carrying out this function in a strict manner.

## **CHAPTER 4**

### **General safety precautions**

It is recommended to comply strictly with the following safety precautions:

- never touch the metal parts of the machine with wet or damp hands;
- do not pull the supply cable or the machine itself to disconnect the plug from the current outlet;
- children or unqualified personnel are not allowed to use the machine without supervision;
- electrical safety of the machine is ensured by its correct connection to an effective earthing as in accordance with the electrical safety standards in force; it is necessary to check this fundamental requirement and, if in doubt, ask for a thorough check by professionally qualified personnel. The manufacturing company cannot be held responsible for possible damages caused by the lack of a plant earthing;
- in the case of a possible damage to the safety earthing, disconnect the machine in order to prevent its activation;
- always use fuses complying with safety standards in force, and with the correct value and with the proper mechanical characteristics;
- do not make use of repaired fuses and avoid causing short circuits between the terminals located on the fuse holder;
- the user of the machine must not replace its supply cable; in the case the supply cable is damaged or needs replacing, refer only to the manufacturing company of the machine for its replacement;
- keep the cable away from hot parts;
- always switch off and disconnect the machine from the power supply before beginning any general cleaning or washing operation;
- clean machine coating, panels and controls using soft and dry cloths, or cloths slightly soaked in mild alcohol or detergent solution.

### **Obligations in the case of malfunction and/or potential danger**

Operators are obliged to signal any deficiency and/or potentially dangerous situation immediately to a direct superior.

### **User obligations**

The user must inform the manufacturing company immediately of any safety system defect and/or malfunction and of any presumed danger encountered. It is strictly forbidden to the user and/or third parties (excluding duly authorized personnel of the manufacturing company) to make modifications of any kind or extent to the machine and its functions or to this technical publication. In case of malfunctions or danger due to the non-observance of the above, the manufacturing company cannot be held responsible for the consequences. It is advisable to request any modifications directly to the manufacturing company.

## CHAPTER 5

### INSTALLATION

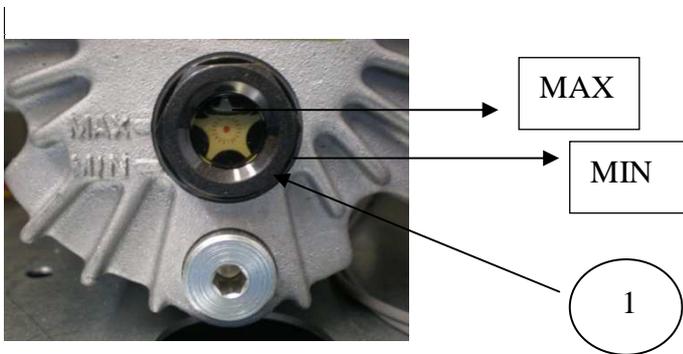
Remove the packaging and check that the machine is undamaged. In particular, look for any possible damages caused by transport. If in doubt, do not use the machine and refer to the manufacturing company.

#### Place

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

#### **ATTENTION:**

- ◆ **DO NOT INSTALL THE MACHINE IN AN EXPLOSIVE ATMOSPHERE.**
- ◆ **DISCONNECT THE POWER SUPPLY PLUG FROM THE MAINS BEFORE STARTING ANY CHECKING OPERATION WHICH MAY REQUIRE PARTS DISASSEMBLY.**



**Fig. 2**

#### **Connections**

Before starting the machine, check the oil level through the sight glass located on the motor (fig. 2, detail 1).

The level of the oil must be at  $\frac{3}{4}$  of the sight glass.

Loosen the 6 screws locking the casing and remove it to reach the sight glass (models with oil bath vacuum pumps).



#### **WARNING!**

**BEFORE CONNECTING THE VACUUM PACKAGING MACHINE, MAKE SURE THAT THE PLATE DATA CORRESPONDS WITH THE SUPPLY MAINS DATA.**

The plate is located on the side of the casing.

After level checking and casing re-installation, connect the plug to a current outlet 220V AC 50 Hz.

If it is not possible to connect the plug and the outlet, the outlet must be replaced with the correct one by professionally qualified personnel who should also check that the outlet cable section is correct for machine power consumption.

It is not advisable to use adapters, multiple outlets and/or extensions.

If this should be the case, use only simple or multiple adapters and extensions in accordance with the safety standards in force. Do not exceed current capacity limit and maximum power level marked on the multiple adapter.

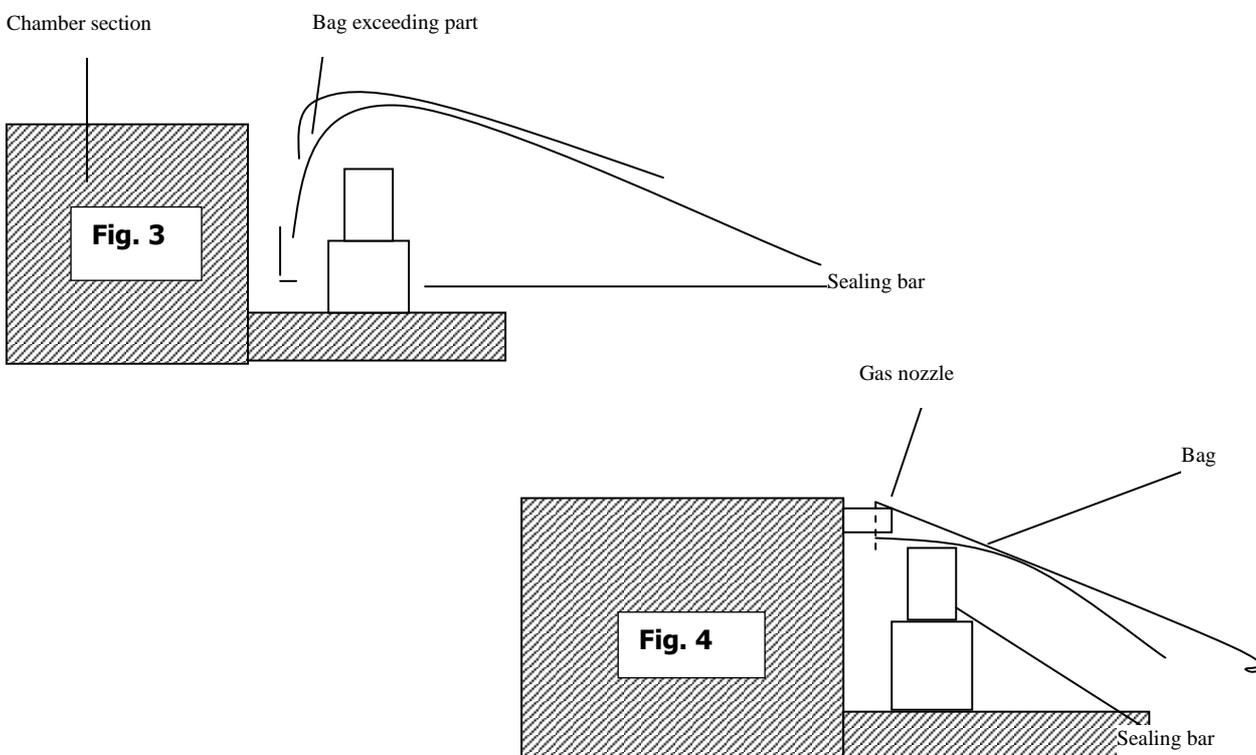
## USE OF THE MACHINE

### Vacuum-packaging

1. Connect the bipolar plug, if 230 V – 50 Hz (or 110V – 60 Hz), or the three-pole plug, if 380 V – 50 Hz (or 400 V – 60 Hz), to the current outlet.
2. Press the line main switch and the ON/OFF button thus connecting the electric circuit which supplies the modular card for the automatic cycle phases.
3. Set the vacuum time (or percentage) required, the sealing time and the gas injection time (if the machine is equipped with such a system).
4. Position the bag (or bags) inside the vacuum chamber; put the bag opening perfectly flat on the sealing bar. Put the exceeding part of the bag, if any, on the fissure between the chamber and the sealing bar.
5. Two or three removable food polyethylene shelves are positioned inside the vacuum chamber to level the product thickness according to the sealing bar. The polyethylene shelves can be removed or left inside the vacuum chamber depending on necessity.
6. Lower the bell-lid and press adequately on it until it remains closed, thus permitting the work cycle to begin.
7. The different cycle phases are automatic and after a time preset by the manufacturer the bell-lid opens thus enabling the subsequent cycles to begin.

### Vacuum-packaging with inert gas injection (Optional)

1. Set the work cycle with inert gas injection on the control panel by pre-selecting the relevant time.
2. Connect the hose coming from the gas cylinder to the hose connection positioned on the side/rear of the vacuum packaging machine by means of the relevant clamp, then set the gas cylinder gauge at a pressure value of 1 ATA.
3. Position the bag containing the product inside the vacuum chamber, fitting the gas nozzle inside the bag opening (fig. 4); make sure that there are no folds obstructing the gas flow.



EXAMPLES OF PACKAGING UNDER CONTROLLED ATMOSPHERE

PRODUCTS	OXYGEN % (O2)	CARBON DIOXIDE % (CO2)	NITROGEN % (N2)
Sliced salami	-	20	80
Roast meat	80	20	-
Beer/Can drinks	-	100	
Biscuits and oven products	-	100	100
Coffee	-	100	100
Fresh meat	70/80	30/20	-/-
Dehydrated meat and spices	-	-	100
Minced meat	-	-	100
Chocolate	-	100	-
Fresh cheese / Mozzarella	-/-	20/-	80/100
Mature cheese /Cream/Butter/Margarine	-	-	100
Fresh salad / Parsley	-	50	50
Yoghurt / Puff pastry	-	100	-
Powdered milk	-	30	70
Baking powder	-	100	100
Apples	2	1	97
Sliced bacon	-	35	65
Sandwich loaf / Bread	-	100	-
Toast / Toasted bread	-	80	20
Pasta	-	-	100
Fresh pasta / Tortellini / Lasagne	-	70/100	30
Potatoes / Fried potatoes / Snacks / Hop	-		100
Anchovies, sardines, etc..	-	60	40
Fish	30	40	30
Pizza	-	30	70
Poultry	-	75	25
Tomatoes	4	4	92
Precooked food	-	80	20
Sausages	-	20	80
Escalopes	70	20	10
Fruit juice	-	-	100
Trouts / Fish-breeding	-	100	-
Wine / Oil	-	-	100

## VACUUM PACKAGING OF LIQUID OR SEMILIQUID PRODUCTS

By means of the bell-lid vacuum packaging machines produced by us it is possible to vacuum package liquid or semi-liquid products (soups, sauces, etc.) thus increasing their duration time and keeping hygiene and taste unchanged.

Fill the bag up to 50% of its capacity only, and keep a difference of level between the bag edge and the sealing bar (by removing the internal shelves) when positioning the bag in the machine.

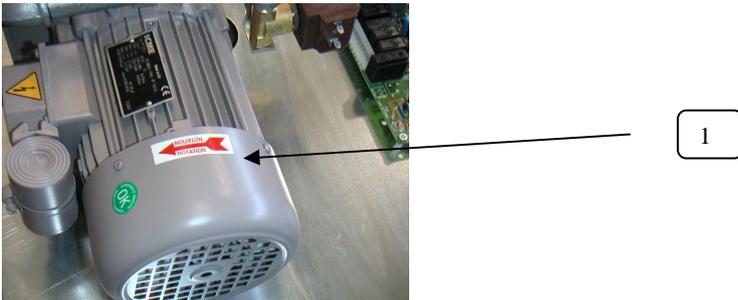
- ◆ Vacuum cycles are set as described in the chapter USE OF THE MACHINE.
- ◆ Since it is not possible to compress liquids, they do not need a modified environment during packaging, that is with inert gas addition.
- ◆ All the vacuum packaged products can be stored one upon another in the cold room.

**Special options are available for liquids conservation:**

- **Soft Vacuum programs (to avoid the boiling of liquids)**
- **Vertical Chamber Stairwell (to pack the bag vertically and avoid the liquid spread outside the bag)**

## SAFETY PRECAUTIONS

1. Reset the line each time work processing with the machine is completed.
2. Check the direction of rotation of the motor on vacuum packaging machines with three-phase power supply. The direction of rotation is indicated by a sticker on the motor itself (1, fig. 8). Should the motor rotate in the opposite direction (in this case, there is a loud clang and the bell-lid does not remain closed) exchange two of the three supply cables in the plug (except the yellow-green earthing).



**Fig. 5**



### **WARNING!**

- ◆ **The grounding (yellow-green cable) must not be moved or cut.**
- ◆ **If the supply is 3P+N so in the presence of the neuter cable (blue cable) this one must not be moved or cut.**

During normal processing, the vacuum chamber and bell-lid do not require cleaning operations. Should this operation be necessary (for example – because of product leakage from the bag) use a cloth soaked with alcohol.



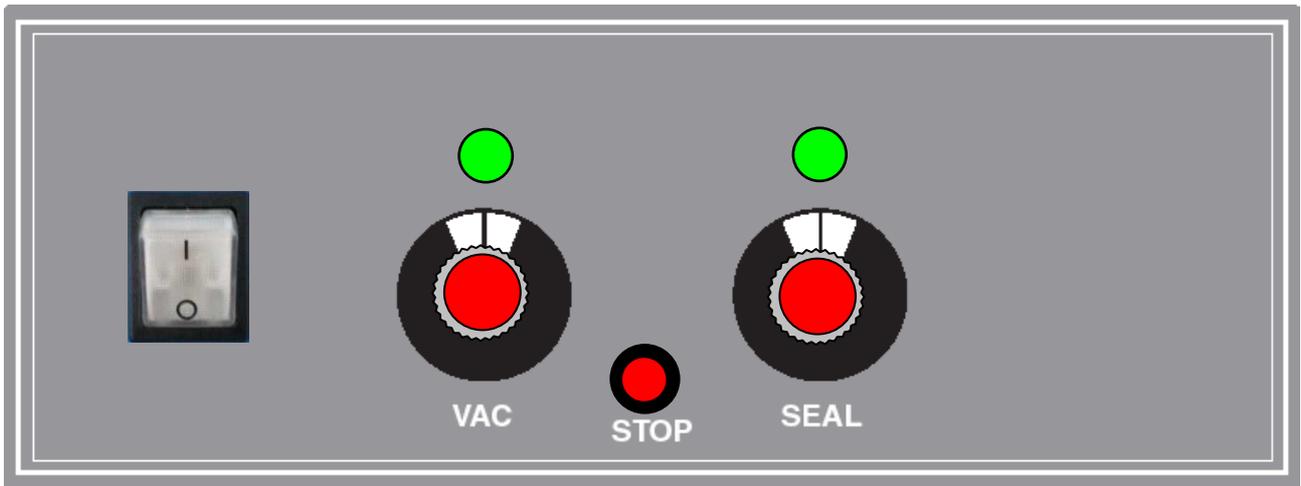
### **WARNING!**

**BEFORE STARTING CLEANING OPERATIONS, DISCONNECT THE SUPPLY PLUG FROM THE MAINS.**

## CHAPTER 6

### VACUUM CYCLE OPERATIONS - MACHINE WITH POTENTIOMETERS

The cycle starts when you close the bell: the pump starts working and sucks the air from the chamber. When the chamber is totally empty starts the suction of the air from the bag. When vacuum is done sealing starts. After the sealing, begins the cooling of the resistance and the consequent opening of the bell.



### MACHINE DESCRIPTION AND CONTROLS

**VAC:** allows choosing the vacuum time and sealing automatically. Every notch is 5 seconds, the maximum vacuum cycle is 1 minute.

**STOP:** stops the vacuum cycle.

**SEAL:** allows choosing the sealing time. Every notch is 1 second, the maximum vacuum cycle is 10 seconds.

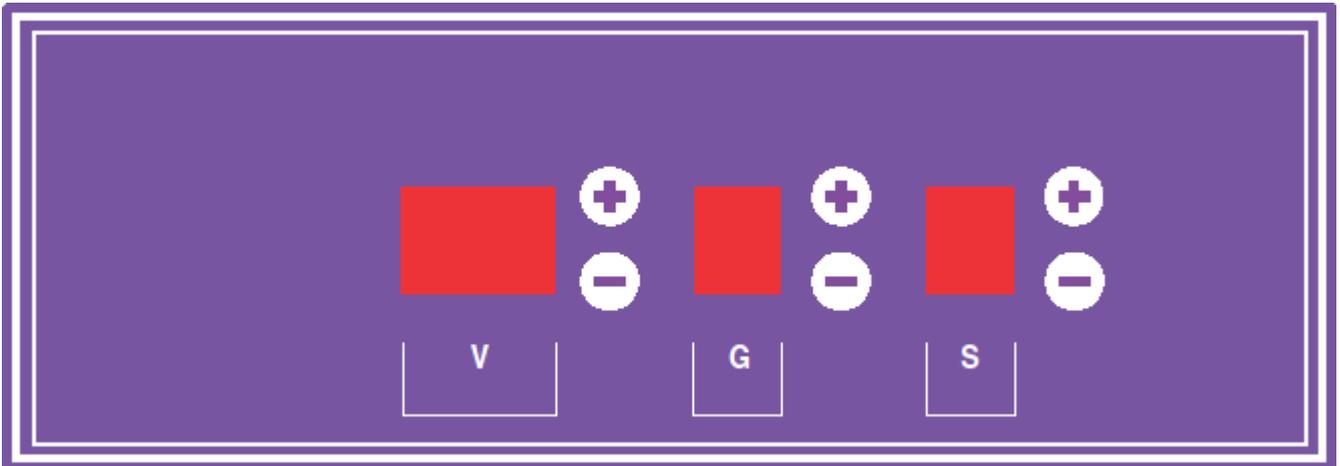


**Warning!**

**the maximum sealing time advised for a 70 my bag is 2 seconds, for a 90 my bag is 3 seconds. High sealing temperatures can burn the sealing bar and the bag.**

## VACUUM CYCLE OPERATIONS - MACHINE WITH DIGITAL DISPLAY

The cycle starts when you close the bell, the pump starts, on the "V" display the seconds countdown of the set up value starts until zero. If you are using the gas injection, on the "G" display the seconds countdown starts (from maximum 10 seconds) until zero, then the sealing starts and on the "S" display the seconds countdown starts (from maximum 10 seconds) until zero. After the sealing, begins the cooling of the resistance and the consequent opening of the bell.



## MACHINE DESCRIPTION AND CONTROLS

- V**: sets the vacuum time (in seconds) increasing and decreasing it with + and – buttons on its right.
- G**: sets the gas time (in seconds) increasing and decreasing it with + and – buttons on its right.
- S**: sets the sealing time (in seconds) increasing and decreasing it with + and – buttons on its right.

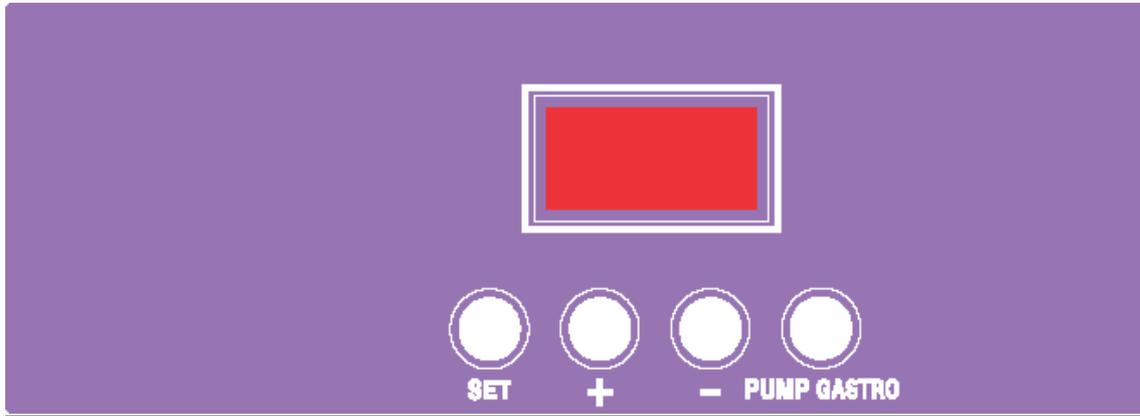


### **Warning!**

**the maximum sealing time advised for a 70 my bag is 2 seconds, for a 90 my bag is 3 seconds. High sealing temperatures can burn the sealing bar and the bag.**

## VACUUM CYCLE OPERATIONS - MACHINE WITH 10 PROGRAMS DISPLAY

The cycle starts when you close the bell, the pump starts, "VAC" appears written on the display and immediately the seconds countdown of the set up value starts until zero. If you are using the gas injection, "GAS" appears written, then the sealing starts and "SEA" appears on the display. After the sealing, begins the cooling of the resistance shown by "COO" and at its end it will appear "OPN", that indicate the end of the cycle and the consequent opening of the bell.



## MACHINE DESCRIPTION AND CONTROLS

**SET:** allows choosing the values of the programs (vacuum, sealing and gas) and interrupting the vacuum cycles.

**+/-:** allow choosing the program you want to use (the machine can memorize 10 cycles of working for gastronomy and 10 for confectionery) and increasing and diminishing the values of the cycles.

**PUMP GASTRO:** allows activating the vacuum functions in containers, pump cleaning, pump heating and manual sealing.

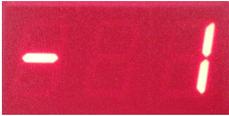


### **Warning!**

**the maximum sealing time advised for a 70 my bag is 2 seconds, for a 90 my bag is 3 seconds. High sealing temperatures can burn the sealing bar and the bag.**

## PROGRAMS SETUP (10 PROGRAMS DISPLAY MACHINE, WITHOUT GAS)

When the machine starts, you will see on the display



Or



" - " indicates that in the current program the gas is inactive

" G " indicates that in the current program the gas is active

The number " 1 " indicates the program you are using.

With the buttons +/- we can choose the desired program which will appear on the display.

The standard version of the machine has 10 programs (for gastronomy use, standard continuous cycle).

*As option, on demand, a 20 programs version is available with an eligible pastry setting in each program (soft vacuum cycle, i.e. discontinuous cycle). With this option it is possible to choose the program to use between gastronomy and pastry (continuous cycle OR soft vacuum/discontinuous cycle).*

SETUP VACUUM TIME:

Pushing for a second SET button on the display will appear:



with +/- it is possible to increase or decrease the seconds of the vacuum cycle.

SETUP SEALING TIME:

Pushing again SET button on the display it will appear:



with +/- it is possible to increase or decrease the tenths of seconds of the sealing cycle.

Finally, pushing for a second SET you will see the number of the modified program, this means that the variations have been saved.

## PROGRAMS SETUP (10 PROGRAMS DISPLAY MACHINES, WITH GAS)

When the machine starts, you will see on the display:



OR



" - " indicates that in the current program the gas is inactive

" G " indicates that in the current program the gas is active

The number " 1 " indicates the program you are using.

With the buttons +/- we can choose the desired program which will appear on the display.

The standard version of the machine has 10 programs (for gastronomy use, standard continuous cycle).

*As option, on demand, a 20 programs version is available with an eligible pastry setting in each program (soft vacuum cycle, i.e. discontinuous cycle). With this option it is possible to choose the program to use between gastronomy and pastry (continuous cycle OR soft vacuum/discontinuous cycle).*

SETUP VACUUM TIME:

Pushing for a second SET button on the display will appear:



with +/- it is possible to increase or decrease the seconds of the vacuum cycle.

SETUP SEALING TIME:

Pushing again SET button on the display it will appear:



with +/- it is possible to increase or decrease the tenths of seconds of the sealing cycle.

SETUP TIME OF GAS FLUSH:

Pushing again SET button on the display it will appear:



with +/- it is possible to increase or decrease the tenths of seconds of the gas input.

Finally, pushing for a second SET you will see the number of the modified program, this means that the variations have been saved.



**WARNING!**

**make sure that the gas pressure of entry is not higher than 1 – 1.5 bar**

If we have given a positive value of gas input, on the display it will appear:



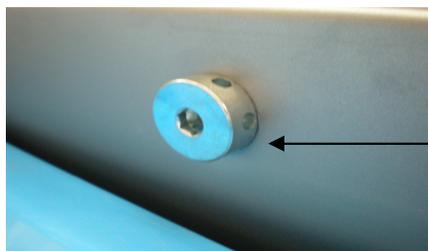
this means that the gas is active and you are using the program n. 1, whereas, if you have given the value 0, on the gas menu you will read:



this means that the gas is inactive and you are using the program 1.

## VACUUM IN CONTAINERS (10 PROGRAMS DISPLAY MACHINES ONLY)

In order to create vacuum in containers you must connect the external suction pipe (option available on demand) to the suction nozzle inside the internal chamber and to the proper container valve on the lid.



SUCTION NOZZLE

Verify that the manual vent valve of the pipe is closed (positioned towards the high), and press on **"PUMP GASTRO"** button in order to activate the suction cycle.

Once you have reached the vacuum level you want in the container (check the vacuum indicator), press again on the **"PUMP GASTRO"** button to end the cycle.

Finally, in order to disconnect the pipe from the container, you must lower the manual vent valve.

## PUMP HEATING

During winter time, it is advisable to pre-heat the pump in the morning in order to liquefy the oil before it circulates throughout the machine.

When the chamber lid is open press the **" PUMP GASTRO "** button for 3 seconds and let the pump work for about 15/20 seconds, and after that, press again the button to stop the pump.

## PUMP CLEANING

In order to make the ordinary pump cleaning press on the **"PUMP GASTRO"** button, and while pressing, lower the bell lid.

On the display the message **"C 10"** will appear.

During this cycle, lasting around 10 minutes, the pump will activate intermittent.

To finish at any moment the cleaning cycle, pushing for some seconds the **SET** button.



**WARNING: the pump cleaning program can keep the pump cleaner but DOESN'T substitute the normal pump maintenance and the oil change.**

## MANUAL SEALING

During the normal working cycle by pressing on the **"PUMP GASTRO"** button for 3 seconds, it is possible to seal before the end of the vacuum cycle.

## SOFT VACUUM PROGRAMS

If the machine has the 20 programs option, every single one can be set with gastronomy or pastry cycle. The gastronomy one is a normal continuous cycle, the pastry one is a soft vacuum cycle and the pump will stop for 4 seconds after every 7 seconds of suction, in order to avoid the product boiling in the bag or its damage (in case of sauces, creams, Chantilly, whipped cream, etc).

## CHAPTER 7

### CHECKING AND MAINTENANCE OPERATIONS

ACCESS TO THE MACHINE INTERNAL COMPONENTS IS PERMITTED TO THE MANUFACTURER'S QUALIFIED PERSONNEL ONLY. IN CASE UNAUTHORIZED PERSONNEL ENTERING THE MACHINE OF HIS/HER OWN WILL, THE MANUFACTURING COMPANY CANNOT BE CONSIDERED RESPONSIBLE FOR POSSIBLE ACCIDENTS AND DAMAGES TO PERSONS OR THINGS.



**WARNING: ALL ELECTRIC COMPONENTS ARE PROTECTED INSIDE THE MACHINE BODY AND IT IS NECESSARY TO REMOVE THE RELEVANT SAFETY CASING (WHICH IS FASTENED WITH SCREWS) TO REACH THEM. BEFORE ENTERING THE MACHINE BODY, DISCONNECT THE CURRENT PLUG FROM THE ELECTRIC SUPPLY PANEL.**

#### Maintenance



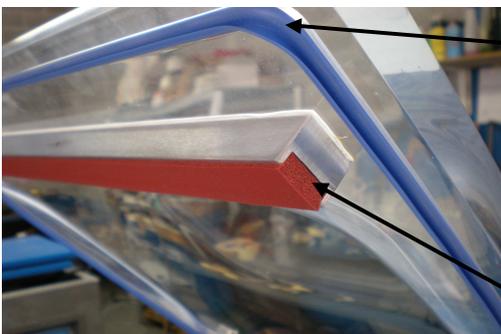
**Fig. 6**

1

1



**Fig. 7**

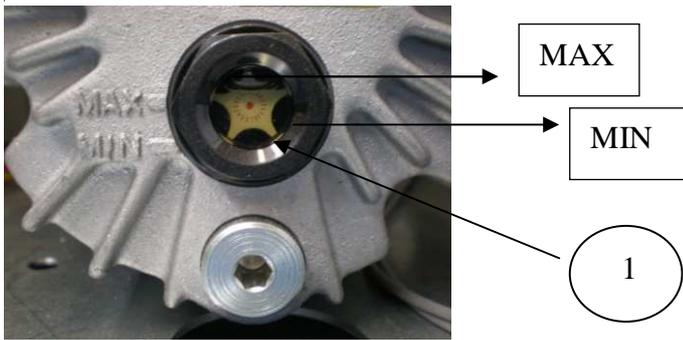


**Fig. 8**

1

2

Clean the sealing bars (1 fig. 6) and the silicon counter-bar (1, fig. 7 and 2, fig. 8) with alcohol every 15 days. **Be careful to re-positioning bars and silicon counter-bars properly.**



**Fig. 9**

Change the oil approximately every 400 working hours.

Check the pump blades, the filters, the pneumatic solenoid valves every 2000 working hours.

Every 10000 cycles the machines makes appear on the display "OIL", instead of the program number: this shows that it's necessary to do the pump service.

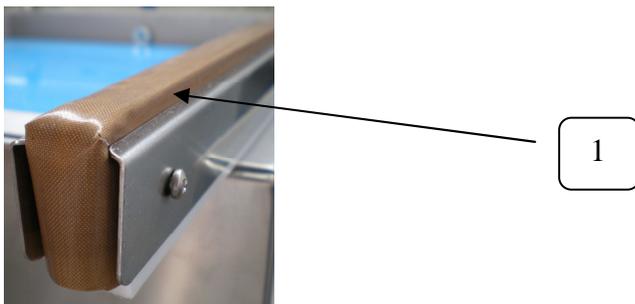
To enter into "Service mode" you need to push "Pump/gastro" and while you are pushing it, lower the lid; on the display it will appear "Pump cleaning".

Once the cycle is finished, OIL will disappear.



**WARNING: before changing check color and viscosity of the oil. If it is brown and dense it is time to change it.**

**The level of the oil must be at  $\frac{3}{4}$  of the sight glass.**  
**Oil type is: HYDRAULIC OIL VISCOSITY 32.**



**Fig. 10**

Replace the teflon tape (1, fig. 10), the electric resistance under the tape, the bell-lid rubber gaskets (1, fig. 8) and the counter-bar silicon (1, fig. 7 and 2, fig. 8) every 200 working hours.

## CHAPTER 8

### PROBLEM SOLVING

#### ? AFTER SWITCHING ON, THE MACHINE DOES NOT START

1. Check that the plug is correctly inserted into the current outlet and in case check the contacts inside the plug itself.
2. Check that the micro-switch, positioned at the back under the left hinge, is correctly energized when the bell-lid is lowered.
3. Check the safety fuses that are on the electronic board that is in the machine and near the general switch ( In the machines with the wiring in a box, the fuses are in the box).
4. If a three-phase motor is installed, disconnect the machine and open the rear door to check the possible intervention of the motor magneto-thermo overload.

#### ? THE MACHINE STOPS UNEXPECTEDLY WHILE IT IS RUNNING

1. Check that the rear micro-switch is correctly energized.
2. Check the safety fuses that are on the electronic board that is in the machine and near the general switch ( In the machines with the wiring in a box, the fuses are in the box).
3. Check for the magneto-thermo overload intervention when a three-phase motor is installed.  
Verify that there is voltage in the line.

#### ? THE MACHINE WORKS PROPERLY BUT THE BAG IS NOT SEALED OR IS NOT SEALED CORRECTLY AT LID OPENING

1. Lift the sealing bar to check that the 2 cables are well fixed to the sealing bar itself.
2. Lift the teflon to check that the resistance is not interrupted anywhere and is locked to the side terminals.
3. Verify that between the welding bar and the gasket of the lid there is a distance of at least 4-5 mm.
4. Verify that the bearing under the welding bar is undamaged
5. Verify that the welding time is suitable for the bag thickness
6. Verify that the area in which the welding is made, isn't wet or has got some creases
7. Verify that the silicone of the lid is not damaged

#### ? THE MACHINE DOES NOT ATTAIN THE OPTIMUM VACUUM

1. Close the bell-lid and when the pressure of 70/mmHg has been reached, disconnect the line. If the vacuum-meter pointer is still in position there is no leakage and therefore the problem is caused by a different source (pump blades, oil replacement, pump cleaning). If the pointer moves back there is air infiltration into the vacuum chamber and therefore:
  - Check that the diaphragm under the sealing bar is not pierced or torn;
  - Check that the rubber gaskets on the lid are intact;

If necessary, refer directly to the manufacturing company for replacement of the above mentioned parts.

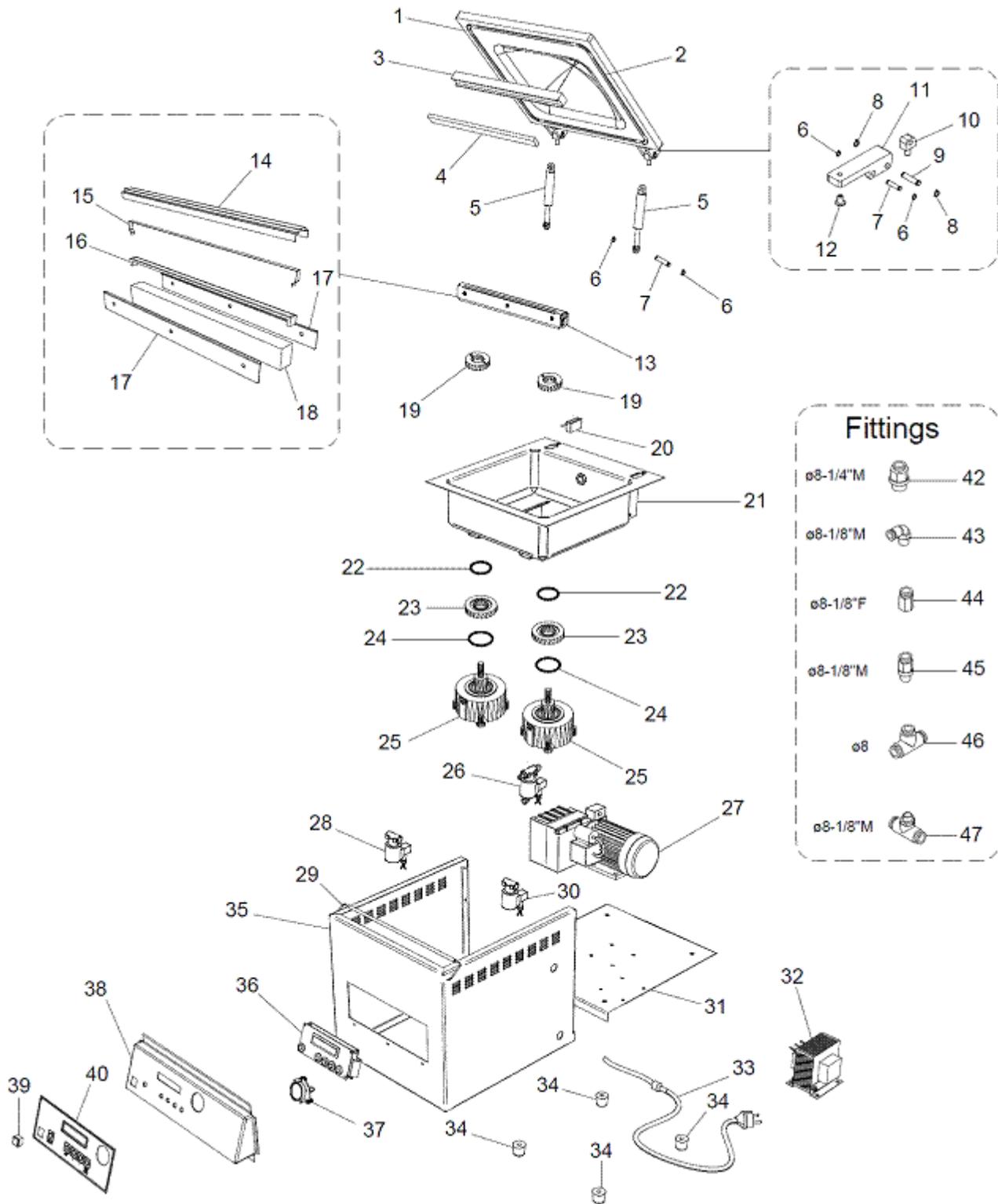
2. Check that the bag doesn't blow up during the vacuum cycle. If this happens:
  - Check that the bag is well placed
  - Check that the welding bar is correctly placed in its seat
  - Check that the membrane under the welding bar is well placed and undamaged
  - Verify that between the welding bar and the gasket of the lid there is a distance of at least 4-5 mm.
3. Check that the sealing is homogeneous and without breaks that could enable the air entry
4. Verify that the vacuum is suitable for the product that is being packed

#### ? THE LID DOESN'T OPEN OR IT OPENS PARTIALLY

Verify if the pistons in the machine work properly.

For any problem with the electronic board (wrong working), contact the retailer.

# EXPLODED VIEW

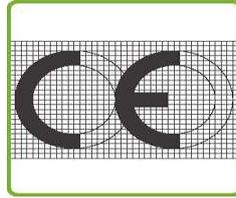


## SPARE PARTS LIST

1	CMPGS27	Lid Breeze
1	CMPGS37	Lid Diablo
1	CMPGS43	Lid Calima
1	CMPGS53	Lid Twister
2	GUARN CL	Gasket
4	LISTA/1000	Rubber
5	198,145,40	Spring
6		Seeger
7	SG 10005	Pin
8		Seeger
9	SG 10004	Pin
10	SG 10001	Joint
11	SG 1007	Hinge
12	SG 10002	Bush
13	BAR.SAL.COMP.	Welding bar
14	TEFLON S65	Teflon tape
15	RES 5X02	Resistance
16		Resistance support
17		Stainless steel Teflon stretching
18		Polyethilene support
19	PISTONE MEB.	Ring nut
20	AM51613D63NA	Microswitch
22	PISTONE MEB.	O-ring
23	PISTONE MEB.	Flange
24	PISTONE MEB.	O-ring
25	PISTONE MEB.	Piston (1 piece9
26	6.212,00	Electrovalve
27	PB0008B	Electropump Breeze
27	SV-010	Electropump Diablo
27	SV-020	Electropump Calima
27	SV-025	Electropump Twister
28	9.942,00	Electro-valve
29	FERMA CAMP.	Ring
30	6.610,00	Electrovalve
32	TRASF.110	Transformer
34	134.106,00	Foot
36	AA370X08372X01	Electronic board
37	VUOT.ADAMI	Vacuum gauge
39	INT. ON/OFF	Switch
40	TAST CMP	Label



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**Dichiarazione di conformità \* Declaration of conformity \* Déclaration de conformité  
 Konformitätserklärung \* Declaración de conformidad**

**I** Il sottoscritto, legale rappresentante della Ditta costruttrice, dichiara che il prodotto sotto elencato è conforme, per quanto ad esso applicabile, alle seguenti direttive e alle seguenti normative:

**GB** The undersigned legal representative of the manufacturing company declares that the below listed product is in compliance, as far as applicable, with the following directives and regulations:

**F** Le représentant légal soussigné de la maison constructrice, déclare que le produit mentionné ci dessous est conforme, dans la mesure où elles s'appliquent au produit, aux directives et normes suivants :

**D** Der unterzeichnende gesetzliche Vertreter der Herstellerfirma erklärt, dass das nachstehende aufgeführte Produkt, sofern auf dieses anwendbar, mit den folgenden Richtlinien und Normen übereinstimmt:

**E** El infrascrito, representante legal de la Empresa fabricante, declara que el producto enumerado más adelante cumple, en cuanto sea aplicable, con las siguientes directivas y normativas:

Modello/Model/Modale/Modell/Modelo	Matricola/Serial n°/Número de matricule / Seriennummer /Número de serie	Anno di costruzione Manufactured Année de fabrication Baujahr Año de fabricación  <b>2012</b>
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Reference	Title
Directive 2004/108/EC of 15 December 2004	On the approximation of the laws of the Member States relating to electromagnetic compatibility and repealing Directive 89/336/EEC
Directive 2006/95/EC of 12 December 2006	On the harmonisation of the laws of Member States relating to electrical equipment designed for use within certain voltage limits

**and it has been applied the following rules and/or technical specifications (completely or partially) used for this declaration of conformity:**

Harmonised standards

N°	Title
EN 62233:2008	Measurement methods for electromagnetic fields of household appliances and similar apparatus with regard to human exposure. Electromagnetic compatibility (EMC). Generic standards. Emission standard for residential, commercial and light-industrial environments. Electromagnetic compatibility (EMC). Generic standards. Immunity for residential, commercial and light-industrial environments.
EN 61000-6-3:2007	
EN 61000-6-1:2007	
IEC 60335-1:2001 +A1:2004+A2: 2006	Household and similar electrical appliances – Safety – Part 1: General Requirements
EN 60335-1:2002 +A11:2004+A1:2004 +A12:2006+A2:2006 +A13:2008+A14:2010	

Il Presidente  
 Gabriele Cancellier