Instruction manual

2025-09-02

Vacuum packing machine 6 m3/h, 270 mm
VBD 06

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OBSAH

1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is relate to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect by using and which are eventually caused by other causes that the points referred to in the conditions sales. This appliance is intended only for professional use and must be operated by qualified by persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]	Loading
355	420	420	35.00	0.250	230 V / 1N - 50 Hz

The maximum and reduced nominal heat input in kW is related to the Hi of the gas used. If the product is connected to LPG, the gas cylinder must be in sufficiently ventilated rooms.

3. TABLE OF GASES FOR WHICH THE PRODUCT IS INTENDED

Execution	Product Category	Connection overpressures (mbar)	Used gas	Country of destination
A1	I2E	20	G20	DE, NL, PL, RO
A1	I2ELL	20, 20	G20,G25	DE
A1	I2E+	20/25	G20/G25	BE, FR
A1	I2H	20	G20	AT, BG, CH, CZ, DK, HR, EE, ES, FI, GB, GR, IE, IT, LT, LV, NO, PT, RO, SE, SI, SK, TR, LU, CY , FR
A1	I3B/P	30	G30	BG, CY, CZ, DK, GB, HR, EE, FI, FR, GR, HU, IT, LT, LV, MT, NL, NO, RO, SE, SI, SK, TR
A1	I3B/P	50	G30	AT, DE, CZ, CH, FR, SK
A1	I3P	37	G31	BE, CH, CZ, ES, GB, GR, IE, RO, SI, SK, FR, NL, PT, HR, IT, LT, PL, TR
A1	I3+	28-30/37	G30/G31	BE, CH, CY, CZ, EE, ES, FR, GB, GR, IE, IT, LT, PT, SI, SK, TR
A1	II2E3B/P	20, 50	G20, G30	DE, PL, RO
A1	II2ELL3B/P	20, 20, 50	G20, G25, G30	DE
A1	II2E+3+	20/25, 28-30/37	G20/G25, G30/G31	BE, FR
A1	II2H3B/P	20, 30	G20, G30	BG, CZ, GB, DK, HR, EE, FI, GR, IT, LT, LV, NO, RO, SE, SI, SK, TR, CY, FR
A1	II2H3B/P	20, 50	G20, G30	AT, CH, CZ, FR, SK
A1	II2H3P	20, 37	G20, G31	CH, CZ, ES, GB, GR, IE, RO, SI, SK

Execution	Product Category	Connection overpressures (mbar)	Used gas	Country of destination
A1	II2H3+	20, 28-30/37	G20, G30/G31	CH, CY, CZ, EE, ES, GB, GR, IE, IT, LT, PT, SK, SI, TR

4. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all prescribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

5. LOCATION GAS

For the correct activity and location of the appliance, it is necessary to observe all directives and standards of the country. Expand the device and check that the device has not been damaged during transport. Place the device on the horizontal surface (maximum inequality up to 2 °). Minor inequalities can be balanced with regulated legs. If the device is located in contact with the walls of the furniture, they must withstand temperatures up to 60 ° C. Installation, adjustment, commissioning must be carried out by a qualified person who is authorized for such acts, according to valid standards. The device can be installed separately or in a series with our production devices. It is necessary to follow a minimum distance of 10 cm from flammable materials. In this case, it is necessary to ensure the appropriate adjustments to ensure the thermal insulation of flammable parts. The appliance must only be installed on a non -flammable surface or at a non -flammable wall. **The smallest required air flow from the outdoor space for appliances in design and in the range of 5-20 m3/h, depending on the type of appliance. It depends on the installation regulations for the country of destination. Components of the appliance secured by the manufacturer. Or his representative must not rebuild the worker's installation of the product. The device must be installed in a suitably ventilated environment.**

6. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart

Degree of flammability	Building materials
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

7. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

8. THERMAL OUTPUT CHECK

Appliances must be checked to verify their thermal power input: The heat output is marked on the label or can be found in this manual. It is necessary to verify first if the appliance is made for the same type of gas to be used and therefore If the label corresponds to the gas type label to be used. To convert to another type of gas, it is necessary to check if the type of gas marked corresponds which is recommended in this manual. The pressure is measured by the pressure gauge of the necessary sensitivity. The pressure gauge is connected to the appropriate location, so it is necessary to unscrew the screw with an airtight cap and connect the pressure gauge. After the measurement, it is necessary to screw the screw back and check its tightness.

9. CONNECTING GAS CONNECTION HOSE

The gas must be connected by a tube with a maximum length of 1.5 meters of galvanized steel, copper or flexible steel hose in accordance with the applicable ground standards. Each device must have a closable tap at the inlet to easily stop the gas supply. After installing the device, we must check any gas leaks. Never check the leaks with an open fire. Materials that do not cause corrosion, for example, a soap water solution, must be used to check gas leakage. The devices underwent a thorough inspection of the manufacturer, the data on the type of gas, pressure and type of the device are listed on the label with characteristics. LPG bottles must be equipped with a controller that corresponds to the gas pressure on the equipment label in accordance with the applicable country's legislation.

10. LIQUID GAS CONNECTION

Connecting the appliance to the gas distribution system must be made by a steel or copper hose suitable for valid national requirements. This must be checked regularly and replaced as needed. Each appliance must be equipped with a closing tap and a quick slip. The quick slip must be freely accessible and within range of the device. After the installation, it is necessary to check that there is no gas leakage. To determine leaks we use soapy water or detection sprays to determine possible leaks. Do not use corrosion -causing

substances! All our appliances are carefully inspected. The type of gas, pressure and designation of the relevant category are listed on the production label. Connection to liquid gas: The pressure for liquid gas connection must be 28 or 30 mbar for propane/butane and 37 mbar for propane. It is necessary to check the label, measure the pressure and check the parameters of the installed nozzles with the required nozzle parameters according to the manufacturer's requirements. If the pressure is less than 25 mbar or greater than 37 mbar must not be connected to the appliance Natural gas connection: The pressure when connecting to methane must be 18 or 20 mbar. It is necessary to check the label, measure the pressure and check the parameters of the installed nozzles with the required nozzle parameters according to the manufacturer's requirements. If the pressure is less than 15 mbar or higher than 22.5 mbar must not be connected to the appliance

11. WATER CONNECTION

Water connection is done using G1/2 threaded hoses. The water supply must be fitted with separate closures that are freely accessible and within reach of the device. The device includes return valves. The water for filling the duplicator space must be softened - a maximum of 5 ° the French scale of water hardness. The water pressure must be in the range of 50-300 kPa.

12. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance
- the electrical supply to the device must be made of oil-resistant material

We disclaim any responsibility in the event that these standards are not respected and in the event of a violation of the above principles. Before first use, you must clean the device, see chapter """"cleaning and maintenance""""". The appliance must be grounded using a screw with a grounding mark.

- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!
- Do not use extension cords or multiple sockets.
- **The mains connection point must have a maximum of the following impedance: ZMAX = 0.042 + j 0.026 Ω for the phase conductors and 0.028 + j 0.017 Ω for the neutral conductor.**

13. CHECK DEVICE SETTINGS FOR GAS TYPE

Our appliances are certified and regulated for natural gas (see type plate). Conversion or adaptation to a different type of gas must only be carried out by an authorized technician. Nozzles for different types of gas are in a bag packed with the boiler and are marked in hundredths of mm (technical data table).

Model	Dimension device (mm)	Weight (Kg)	Voltage (V/Hz)	Power input (kW)	Melting rail (mm)	Internal dimension (mm)	Pump performance (m3/h)

VBD 06	335 x 445 x 420	35	230 / 50	0,3	270	280x330xh / h= (95+60)	6
VBD 08	395 x 465 x 450	47	230 / 50	0,3	310	320x350xh / h= (115+60)	8
VBD 12	435 x 520 x 450	55	230 / 50	0,45	350	360x405xh / h= (115+60)	12
VBD 20 A	510 x 570 x 525	80	230 / 50	0,75	410	435x455xh / h= (115+60)	20
VBD 20 B	545 x 655 x 540	90	230 / 50	0,75	460	470x530xh / h= (115+95)	20
VBD 20 C	605 x 655 x 525	98	230 / 50	0,75	520	530x530xh / h= (115+95)	20
VBD 25	605 x 655 x 1050	120	230 / 50	0,75	520	530x530xh / h= (115+95)	25

Connecting the power cable to the mains

Before connecting the appliance to the electrical installation, it is necessary to check that the new or repaired electrical installation has been properly wired by its contractor and that an inspection report has been made on the ability to operate the electrical system safely. We do not recommend connecting the appliance to the mains without this condition being met!

Installation of the electrical supply - The supply cable to the appliance must be separately fused with an appropriate circuit breaker of rated current depending on the power input and type of appliance installed.

The recommended breaker value for the appliance type is given in the table of values. Check the rating of the appliance on the rating plate on the back of the appliance. Connect the appliance directly to the mains, it is essential to insert a switch with a minimum of 3mm distance between the contacts, which corresponds to the applicable standards and loads. The earth lead (yellow-green) must not be interrupted by this switch.

The supply cable must be positioned so that at no point does it reach a temperature 50° C above ambient.

It must be so routed that it cannot be mechanically damaged during normal operation and maintenance, and be long enough and adequate to allow the appliance to be handled in the event of servicing.

Before connecting the appliance to the mains electricity supply, it is necessary to check whether:

- the supply circuit breaker and the internal wiring can withstand the load of the appliance (see matrix label)
- the distribution is equipped with an effective earthing according to the standards (CSN) and conditions given by law
- the socket or switch in the supply is easily accessible from the appliance

It is recommended to use flexible cables in H07RN-F unless otherwise stated in the installation instructions (THIS is the installation instructions !!) , or a cable approved by the CSN for the type of appliance with regard to its location and nature of operation. The earth wire (yellow-green) must be longer than the other wires and must not be connected to the switch or otherwise interrupted. Cables shall be freely located and shall not interfere with normal operation, shall be far enough away from the work surface, and shall be long enough to allow the appliance to be handled for cleaning and servicing. The cable must not come into contact with combustible materials such as carpets, tablecloths, etc. and must not be exposed to sharp objects or subject to mechanical stress.

The "PE" ground wire must be connected to all electrical appliances that have screws or terminals marked "PE". It is recommended to connect a separate "PE" protective earth wire for each appliance.

The recommended supply cable size for the appliance type is given in the table of values.

Permanently connected appliances and appliances equipped with a grounding clamp or terminal must be connected to the protective earth conductor. It is recommended to connect a separate current protector to the circuit of each appliance.

After the appliance is connected to the mains, it must be checked and an inspection report must be drawn up to ensure that the appliance is operating safely.

Commissioning

Attention! Before using the unit, the protective film of the stainless steel sheet, surface and line must be removed from the entire surface.all food contact surfaces and parts must be washed thoroughly with dish detergent and then wiped clean with clean water.

List of activities to be carried out:

1. Verify the functional and safe condition of the connection networks:

- The gas pipeline must be closed and tight, vented (gassed), equipped with HUP, gas meter, gas junctiona valve in front of the appliance, regulated to the prescribed pressure, approved by an inspection report on safe operation.

- The wiring must be properly wired in accordance with the electrical regulations, fitted with an appropriate circuit breaker, current protector and switch with respect to the power of the appliance.

- Approved by a safe operation review report. Permanently connected appliances and appliances equipped with a grounding clamp must be connected to a protective conductor.

- The water supply connection shall be closed and tight, flushed and free from gross impurities, regulated within the prescribed pressure and hardness range.

- The waste pipe must be closed and tight, in the downstream of the appliance and fitted with an odour trap.

2. Check the appropriate type and parameters of the medium on the appliance nameplate and supply networks:

- Gas type natural gas 20 mbar, propane-butane 30/31 mbar

- Voltage 3 x 400V/50Hz, 230V/50Hz

- Water pressure 3 - 5 bar soft, 3 - 5 bar hard

- Waste just above ground by free fall from appliance 40, 50, 70HT, waste above ground up to 1.0 m by waste pump from appliance 40, 50HT

3. Check all joints for tightness

4. Switch on the appliance, check the function and adjustment of the appliance according to the specifi-

cation

- Thermal appliances - temperature control, steam pressure, minimum flame adjustment (spore), air/gas mixture

- Rotating machines - direction of rotation of 3-F motors

Precautions in terms of fires and location

Location of products and appliances that are not a heat source (no part of the surface of the appliance shall exceed 40°C)

There are no special requirements for the location of products and appliances that are not heat sources in terms of warming or fire. Appliances shall be located so that the controls, stopcocks and valves are easily accessible to the operator and the service organisation is given access. With regard to the media or cartridges used, appliances shall be positioned so that in the event of a collision, e.g. a burst water hose or cartridge with a chemical, other objects are not damaged.

In the vicinity of appliances connected to pressurised water, it is recommended to make a drain in the floor and run the floor in a gradient to it. Appliances and associated connections shall not impede the natural movement of the operator necessary to perform their work. Appliances working with water shall not be exposed to temperatures below 0° C where there is a risk of water freezing and damage to the equipment.

Location of appliances that are heat sources up to 100° C (no part of the appliance surface shall exceed 100° C).

The above rules apply to these appliances. In addition, they must not be placed in an enclosed space, e.g. in a closed cabinet without ventilation openings. The appliance must have a minimum distance of 10 cm from other objects on all sides and from above. An exception is the modular arrangement of several appliances of the same brand in one line, which may touch each other sideways or back to back. If the appliance is placed in an alcove, under a table, or in a cabinet, the space must be completely open from the front of the appliance control.

Location of powerful thermal appliances above 100° C (at least one part of the appliance exceeds 100° C).

The above rules apply to these appliances. In addition, they must be positioned in such a way that the surface of other objects is not heated to a temperature higher than 60° C. The appliance must not be in contact with surrounding combustible materials. The positioning of gas appliances is governed by the technical rules in TPG 704 01 and related standards. The room must meet the minimum required air volume of 2m3 per 1kW of gas appliance output and be well ventilated. For powerful appliances above 10kW and multi appliance cooking units, it is recommended that the gas supply valve is safety wired together

with the extractor fan, i.e. if the extractor fan is not switched on, the gas supply to the appliances is closed. Gas appliances in version 'A' must be positioned so that the rear flue side of the appliance is not in contact with objects that cannot withstand temperatures of at least 150°C. Within 1 m above the chimney stack of gas appliances and within 30 cm of the appliance chimney, theother objects that would impede the natural exhaust of the flue gases and be excessively heated by them, other than max. the permitted warming of the material.

Safety measures in terms of fire protection according to ČSN 061008 Article 21

- the appliance must be operated by adults only
- the appliance must be safe to use in an ordinary environment according to CSN 332000-1.

- the appliance must be positioned so that it stands or hangs firmly on a non-flammable surface

Table

degree of flammability of the building material classified in the flammability category (CSN 730823) of materials and products

- A - non-flammable - granite, sandstone, concrete, bricks, ceramic tiles, plaster
- B - not easily flammable - acumin, heraclite, lichnos, itaver
- C1 - highly flammable - wood, hardwood, plywood, plywood, hardened paper, umakart
- C2 - medium flammable - particleboard, solodur, cork boards, rubber, flooring
- C3 - slightly flammable - fibreboard, polystyrene, polyurethane, PVC

Appliances must be installed in a safe manner. The installation must also comply with the relevant design, safety and hygiene regulations according to:

- ČSN 06 1008 Fire safety of local appliances and heat sources
- CSN 33 2000 environment for electrical equipment

14. INSTRUCTIONS FOR USE

Suitable bags for use:
The bags can be of different thicknesses and must act as a barrier against gas and air.

After installing the device, follow these instructions:

- Connect the device to electricity.
- Switch on the device.
- Make sure the safety features are in place and functional.
- You can start working.

Service:
Plug the plug into the socket. and take care not to damage the power cord by crushing it under the legs of the device.

The electronic control panel of the device is manufactured in accordance with European electrical safety standards.

The display shows:

Settings

Press the main switch to the ON position (activating the power supply of the device and activating the electronic card).
When the card is activated, the program will appear on the display.

To select a programme, press the 
Use the (+ and -) buttons to select one of the 10 programs that can be saved.

Always confirm any change by pressing the 

Vacuum setting

Select the corresponding LED  and use the buttons (+ and -) to adjust the vacuum time.
It is advisable to set a time of 35-30 seconds.
The maximum adjustable time is 99 seconds.
Throttle time setting (optional)

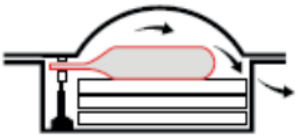
Select the corresponding LED  and use the buttons (+ and -) to set the throttle time.

Setting the brewing time

Select the LED corresponding to the jar bar to be used.
The bars can also be set up with different brew times within the same work cycle.
Set the brewing time using the buttons (+ and -).

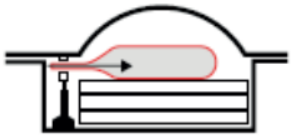
If the gas is disconnected or the cylinder is pressurized below "1.0 bar", the alarm "E00" will be displayed and the machine will not complete the cycle.
Work cycle
1. Press the main power switch to activate the power to the device and activate the electronic card
2. When the card is activated, the display will show the programme that was last set.
3. Once all necessary adjustments have been made (see "SETUP" section), insert the bag into the chamber carefully following the instructions in Figure 1.
4. Cover: the machine starts the work cycle with the selected program.
5. At the end of the cycle (i.e. when the air returns to the chamber), an electronic buzzer sounds to warn that the cover is lifting.
6. The "O" button immediately stops the cycle and does NOT close the bag.
7. The "I" button completes the cycle and performs the brew regardless of the vacuum level obtained. This function should be used if you are packing liquid products that boil during the cycle and may consequently leak from the bag.

Phase 1

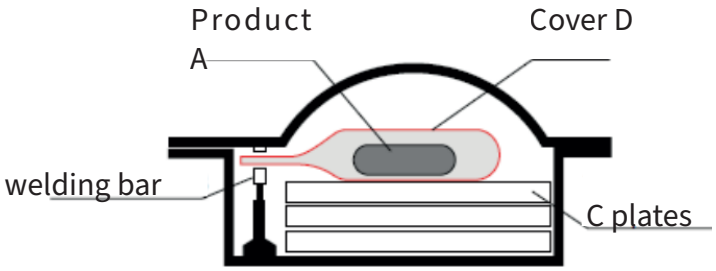


air extraction

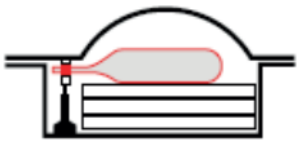
Phase 2



gas injection



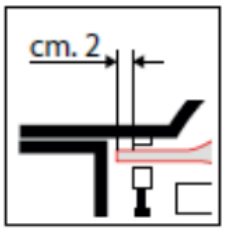
Phase 3



melting

Phase 4

pressure equalization



Gas
The gas used is suitable for food use

Note: The knob on the gas tank pressure gauge MUST be set to 1.0 TO 1.5 BAR.

The presence of GAS is indicated by a dot in the bottom right corner of the display. 

Boiling

For brewing, a value between 0 and 5 seconds can be set.
In the first few working cycles, a brewing time of 2.5 seconds is recommended.
The brewing time can be set using the buttons (+ and -) when the LED corresponding to the desired bar is active.

Preheating
The first cycle that the machine performs after each power up has a vacuum time of 2 minutes to properly warm the engine oil, which CANNOT BE ADJUSTED BY THE USER.
Replacing the Teflon and preserving bar

Wait until the machine has cooled down before replacing the Teflon and the preserving bar.

1. Remove the jam bar from its seat.
2. Remove the adhesive Teflon tape.
3. Unscrew the screws that secure the jam bar at its ends.
4. Before fixing, keep the rails taut with a traction sleeve.
5. Cover the preserving strips with adhesive Teflon tape.
6. Place the jammer bar in place.

Replacing the cover gasket
Replace the cover gasket as soon as it starts to wear.
This will improve the efficiency and speed of the machine. Replacement is very simple:

- After removing the worn seal, clean its seating and insert the new seal in a linear manner, making sure that the ends are connected so that no hole can obstruct the operation of the vacuum sealer.

Replacing the oil pump and filter
When changing the oil and filter of the vacuum pump, follow the instructions in the pump manual.

Cleaning and maintenance

Before cleaning, disconnect the gas and electricity supply.

Do not clean the device:
water under pressure
with a metal brush

aggressive and corrosive agents and corrosives
means containing abrasive particles
with chlorine

The jacket and inner vessel should be cleaned with detergents commonly used for cleaning stainless steel.
Use a cloth dampened with water to clean the Plexiglas.

Cleaning of jar rails:
Use a dry cloth to remove any foil residue that may have adhered to the jam tray. Do this
immediately after canning so that the residue can be easily removed while the bar is still hot.

The device must be cleaned regularly. Daily maintenance of the equipment prolongs its life and functionality.
Stainless steel parts can be cleaned with a damp cloth and detergent, then washed with detergent and wiped dry.

Service interruption:

When the appliance is not in use for a long period of time, it must be thoroughly washed and coated with a protective coating using suitable means and disconnected from the gas and electricity supply.

Emergency instructions:
Disconnect the device from the mains and call a service technician.
Error signals

Type	**Description**	**Solution**
E00	No gas	Check: - the gas pipe is connected to the machine, - the gas cock on the cylinder is open, - output pressure ranges from 1.0 to 1.5 bar. PRESS THE BUTTON (O) TO RESET THE ERROR
E01	The cover is open during the cycle	- gas injection time too high, - defective cover gasket. PRESS THE BUTTON (O) TO RESET THE ERROR
E02	The cover will not open when the air returns	Check: - the gas springs are not released, - AIR RETURN EV is not defective, - the pneumatic circuit is correctly connected, - the electrical circuit is correctly connected PRESS THE (O) BUTTON TO RESET THE ERROR.
E03	The cover remains closed when the machine is switched on	Check: - the gas springs are not released, - power is available during the vacuum cycle. PRESS THE BUTTON (O) TO RESET THE ERROR
E08	Change the oil	Change the pump oil according to the instructions in the enclosed brochure. PRESS THE BUTTON (O) TO RESET THE ALARM and start a new vacuum cycle. CONTACT CUSTOMER SUPPORT TO RESETTING THE OIL CHANGE.

E09	Fatal error	Switch off the machine immediately and contact the technical support.
EF	Motor phase is reversed	Swap the two phases in the plug.

15. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so. **CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**