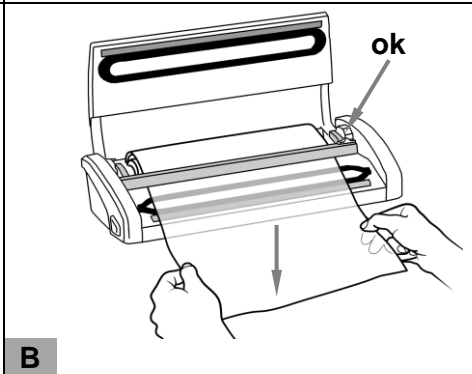
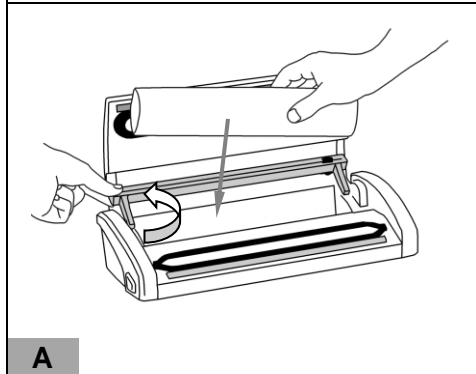
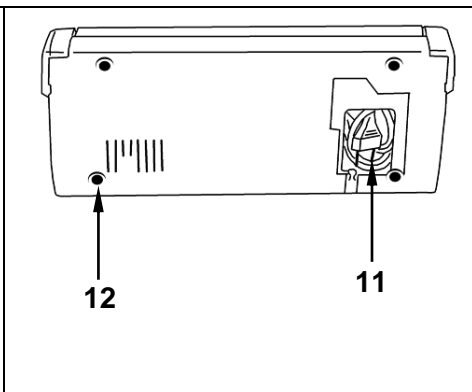
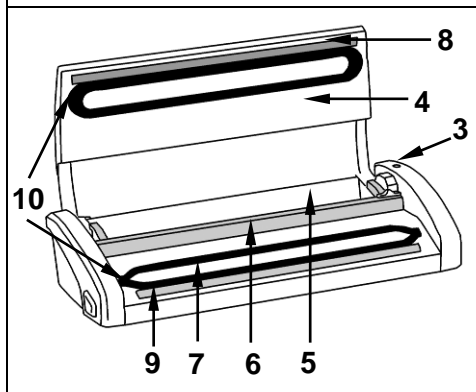
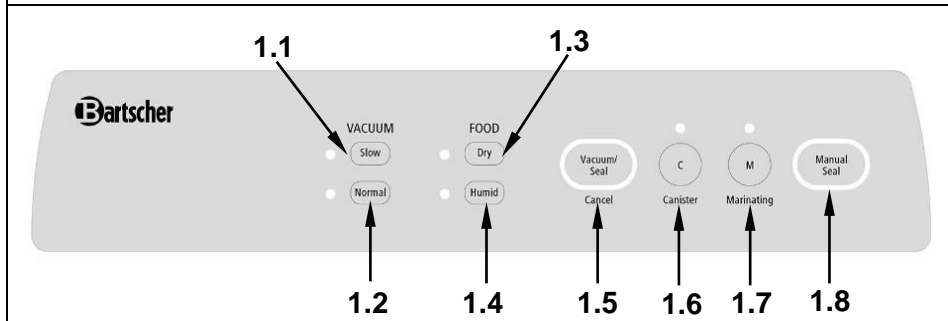
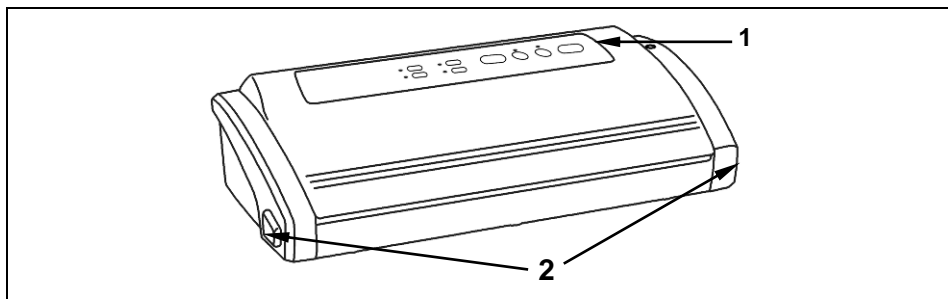
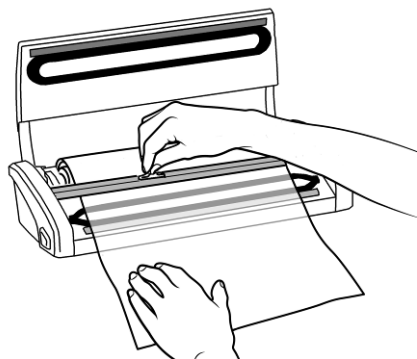


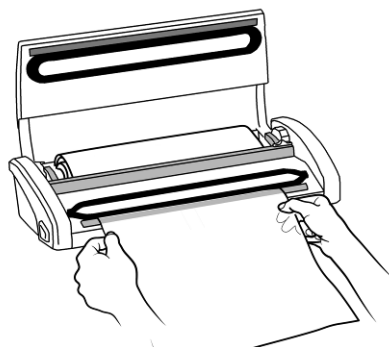


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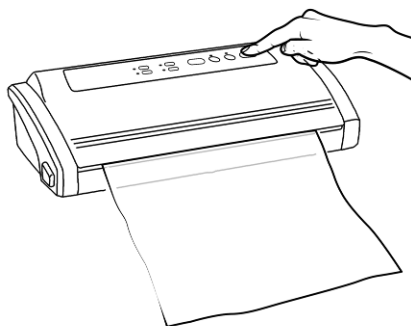
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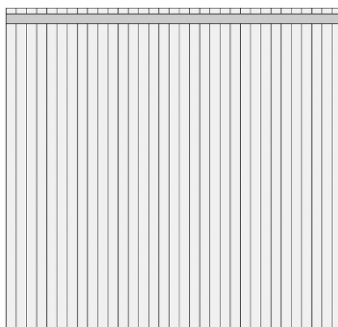
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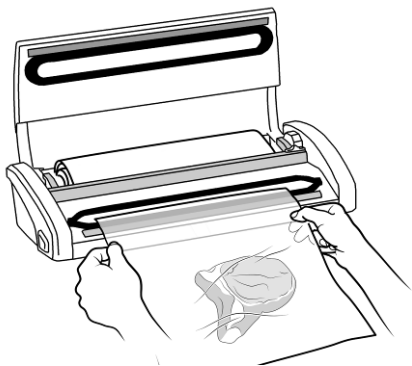
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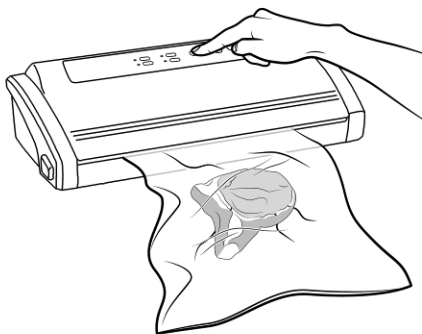
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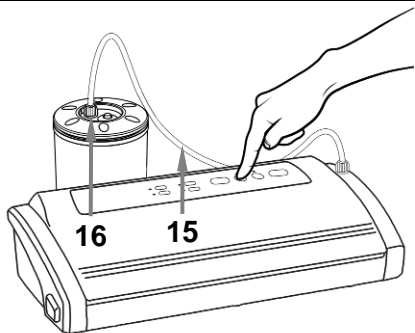
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Read this instruction manual before using and keep them available at all times!

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

1.1 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



DANGER!

This symbol highlights hazards which could lead to injury.



WARNING!

This symbol highlights dangerous situations which could lead to injury or death.



CAUTION!

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



NOTE!

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

1.2 Safety instructions

- The device can be used by children 8 years and up, as well as by people with disabilities and those with limited experience/knowledge as long as they are under supervision or have been instructed on proper use of the device and its possible dangers. Children should not play with the device. Cleaning and maintenance cannot be performed by children younger than 8 years old and must be done under supervision. Children under the age of 8 years old must be kept away from the device and its power cord.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**
- **Never** leave the device unattended when in use.
- Only use the device indoors.

- The device must be operated in correct and safe technical condition only. In case of operational problems disconnect the device from the power supply (pull the plug from the socket) and contact the service company.
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



DANGER! Electric shock hazard!

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not cover the cable. Keep away the cable from operating range and do not immerse it into water.

- Do not immerse the device in water or use it when the plug or power cable is wet. If such a case occurs while operating, put on the rubber gloves and pull out the plug immediately. **Do not touch or remove the device when immersed in water until the plug is pulled out from the power supply socket.** Do not use the device when removed from water (dispatch it immediately to the authorised service point or your vendor).
- Check the power cord regularly for damage. Do not use the device if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.
- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable.
- In any case do not open the device housing. In case of electrical or mechanical modifications the **electric shock hazard** will occur.
- Do not use any acid agents and make sure no water ingresses the device.
- **Never** operate the device with moist hands or standing on wet floor.
- Remove the plug from its socket:
 - when the device is not used,
 - in case of anomalies during operation,
 - before cleaning.



CAUTION!

- The vacuum packing machine is not designed for continuous operation. Therefore it is required to assure at least 1 minute between the successive cycles.
- Intensive operation of the vacuum packing machine may activate the automatic thermal switch. It is then required to leave the vacuum packing machine until cooling down for at least 20 minutes so the thermal switch may deactivate.
- Do not use the device on hot surfaces or in their vicinity.
- The casing of the device does not protect against liquid penetration of the interior.
- Avoid sucking in liquids in the vacuum packing chamber. In case it has happened anyway, dry the vacuum packing chamber immediately.
- When operating the device do not touch the sealing bar to avoid injury or burns.
- Never use the adapter suitable for use with the power supply voltage other than the voltage indicated on the identification plate on the underside of the device.
- Do not use lids or containers with cracks or other damages.
- We recommend using Bartscher bags for vacuum packing. If you do not use the above-mentioned bags, the smooth side of a bag for vacuum packing should be in contact with the sealing rail to perform multiple vacuum packing.

1.3 Proper use

The operational safety of the device is assured only in case of proper use, according to the operation manual.

All technical activities like installation and maintenance must be performed by the qualified service personnel only.

The device is not designed for continuous operation in the industrial applications.

The device is intended for home use or in similar places such as:

- in kitchens for store or office employees or in similar business areas;
- in agricultural farms;
- by guests of hotels, motels and other typical places of accomodation;
- in Bed and Breakfast facilities.

The vacuum packing machine is only intended for vacuum packing of foodstuffs or other items suitable for such packaging.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

2. General information

2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



CAUTION!

Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.

4. Technical data

4.1 Technical specification

Name	Vacuum packaging machine 100
Code-no.:	300741
Material:	Plastic, white
Realization:	<ul style="list-style-type: none">▪ Electronic vacuum control▪ Functions:<ul style="list-style-type: none">- automatic vacuuming and- sealing▪ External connection for vacuum container▪ Integrated knife
Power supply:	0,13 kW / 220-240 V 50 Hz
Vacuum pump:	0,72 m³/h (approx. 12 l/min.)
Sealing strip:	300 mm
Dimensions:	W 400 x D 185 x H 100 mm
Equipment:	1 vacuum foil roll (20 cm x 3 m) 1 vacuum foil roll (30 cm x 3 m) 1 connecting hose (for external vacuuming)
Weight:	2,8 kg

We reserve the right to make technical changes!

4.2 Overview of parts



NOTE!

The unfoldable pages of the manual present the list of the most important subassemblies and drawings facilitating the operation of the device. Those pages should be opened during reading in order to become familiar with the drawings.

(1) Control panel – for setting various functions of the vacuum packing machine.

(2) Unlocking buttons – pressing of those buttons allows for opening the cover (4).

(3) Air suction nozzle – for connecting of the hose in order to produce vacuum in appropriate vacuum containers.

(4) Cover – opening in appropriate upper position allows for cutting off and positioning of bags before the vacuum packing.

- (5) **Film roll chamber** – for appropriate film roll.
- (6) **Cutting system** – for cutting off the bags from the film.
- (7) **Vacuum chamber** – place of positioning of bags and evacuation of air.
- (8) **Sealing chamber** – heating element for sealing of the vacuum bags.
- (9) **Pressing seal** – presses the vacuum bag to the sealing strip.
- (10) **Seals** – assure tightness of the vacuum chamber and allow for evacuation of air from the vacuum bags.



CAUTION!

Always store the vacuum packing machine with opened cover after packing; never lock the closed cover, as it will deform the seals and prevent correct operation of the vacuum packing machine.

- (11) **Supply cable and cable chamber.**
- (12) **Anti-slippery feet** – prevent slipping of the vacuum packing machine during operation.

Functions of the operation buttons

- 1.1 Slow** low speed of air suction by the pump.
- 1.2 Normal** high speed of air suction by the pump.
- 1.3 Dry** sealing of packages with dry food products
- 1.4 Humid** sealing of packages with humid food products
- 1.5 Vacuum & Seal / Cancel**
 Button (BLUE LIGHT) for the automatic start of the packing cycle in the plastic bags with successive sealing. That button has also **Cancel** function allowing for cancelling the ongoing packing process.
- 1.6 Canister** Button for the automatic start of the packing cycle in the vacuum containers.
- 1.7 Marinating** Button of quick marinating cycle, **for use with the containers for marinating only.**
- 1.8 Manual Seal** Button (RED LIGHT) for the manual start of sealing of the vacuum bags.

4.3 Appropriate accessories



CAUTION!

In order to assure correct and safe air suction the food products should be vacuum-packed in the supplied film in rolls or BARTSCHER accessories listed in the table below.

Only those accessories have been designed precisely for the vacuum packing machine and assure good vacuum packing of the food products.

The food products may be vacuum-packed in the bags or containers.

Vacuum bags are suitable for hard and solid products, not susceptible to crushing.

Important hint:

For vacuum packing use only special vacuum bags (one-side corrugated, extruded bags for vacuum packing)!

Rigid vacuum containers allow for packing of food products of powdered form (like coffee) and fragile products sensitive to pressure, like strawberries, tomatoes or food in form of soups and sauces.

Accessories (not included in the delivery!)



Vacuum sealer roll set 220

Set consists of 2 foil rolls,
each 22 cm wide, 5 m long

Code-No. 300418



Vacuum sealer roll set 280

Set consists of 2 foil rolls,
each 28 cm wide, 5 m long

Code-No. 300419



Vacuum container

Plastic, container transparent, lid white

Content: 1,5 litre ; stackable

Size: W 135 x D 135 x H 180 mm

Weight: 0,3 kg

Code-No.: 300422

Important hint: the container is not suitable
for marinating!

5. Installation

Positioning

- Unpack the device and remove all package materials according to the valid environment protection regulations.



CAUTION!

Never remove the nameplate and warning signs from the device.

- Put the device on an even, stable, dry and waterproof surface which is resistant to high temperature.
- **Never** place the device on an inflammable surface.
- Do not place the device near open flame, electric heaters or other heat source.
- **Never** put the device in a moist or wet area.
- **Never** place the device near flammable materials, such as alcohol, spirits, or petrol.
- **Never** place the device near or on the edge of the worksurface. It is necessary to leave enough space in front of the device to place plastic bags.
- It is necessary to pay attention to ensure good air circulation around the vacuum packing machine. There should be 20 cm of free space at the sides of the device, and 1 m above it.
- The device must be placed in an area inaccessible to children. It is necessary to ensure that small children cannot access the device by pulling the power cable.
- Place the device so that the plug is easily accessible so as to quickly disconnect the device if the need arises.

Connection



DANGER! Electric shock hazard!

The device can cause injuries due to improper installation! Before installation and connecting the local power grid specification should be compared with that of the device (see rating plate). Connect the device only in case of compliance!

- The power supply circuit with the socket must be protected by the fuse of at least 16A. Connect the device directly to a single grounded socket. Do not use any power bar or multiple socket.

6. Operation

6.1 The benefits of vacuum packing

During vacuum packing, after air is removed, plastic bags and containers are sealed shut which stops or slows the process of foodstuffs spoilage. Owing to vacuum packing foodstuffs can be stored from three to five times longer than normally. The taste and vitamins are retained in the foodstuffs.

In this manner foodstuffs are protected from drying out and oxidation, as well as from bacteria and mould.

Vacuum packing is a preservation process which is recommended for fresh foodstuffs and must be accompanied by low temperatures; vacuum-packed products must be kept in the refrigerator, freezer, or cooler, in order to achieve the best results.

In this manner the preserved foodstuffs can be kept for a longer time than in other, non-vacuum-packed containers which reduce the time in which foodstuffs may be consumed to a few hours or days.

Vacuum packing is used in order to improve the organization of work, conserve foodstuffs in a healthy manner, and to save money:

- It may be used in special occasions,
 - to pack foodstuffs in airtight conditions thus prolonging their shelf life,
 - to prepare meals for an entire week,
 - to keep lettuces, vegetables, and herbs longer (they remain crunchy and fresh);
- High-quality cooking oils and similar products can be preserved without difficulty directly in the bottle;
- More space is freed up in the freezer;
- Foodstuffs are protected from drying out and oxidation;
- In this manner it is possible to marinate quickly and thoroughly (20 minutes in the vacuum is enough);
- In this manner it is also possible to repack meat products, sausages, and cheeses which were previously vacuum packed (the flavour is retained);
- Money can be saved, as all leftovers can be preserved and consumed at a later time;
- All types of fruits and vegetables can be purchased in-season, vacuum packed, and in this manner preserved longer.

All information in the table below are indicative and depend on good condition of the package and initial quality properties of the food products.



CAUTION!

The products susceptible to spoiling should be stored in the refrigerator. The vacuum packing prolongs their shelf life, but does not make them “canned food”, i.e. product stable in the room temperature.

Storage time for products in the vacuum package and without it:

	Storage time without vacuum	Storage time with vacuum
Foodstuffs kept in coolers (5+/-2°C)		
Red meat	3 - 4 days	8 - 9 days
White meat	2 - 3 days	6 - 9 days
Whole fish	1 - 3 days	4 - 5 days
Venison	2 - 3 days	5 - 7 days
Cured meat products	7 - 15 days	25 - 40 days
Sliced cured meat products	4 - 6 days	20 - 25 days
Soft cheese	5 - 7 days	14 - 20 days
Hard and semi-hard cheese	15 - 20 days	25 - 60 days
Vegetables	1 - 3 days	7 - 10 days
Fruits	5 - 7 days	14 - 20 days
Prepared foodstuffs, later kept in coolers (5+/-2°C)		
Soups and purees	2 - 3 days	8 - 10 days
Flour products and risotto	2 - 3 days	6 - 8 days
Meat from brew and roast	3 - 5 days	10 - 15 days
Stuffed cakes (with cream and fruits)	2 - 3 days	6 - 8 days
Oil for deep fryers	10 - 15 days	25 - 40 days
Deep-frozen foodstuffs (-18 +/-2°C)		
Meat	4 - 6 months	15 - 20 months
Fish	3 - 4 months	10 - 12 months
Vegetables	8 - 10 months	18 - 24 months
Foodstuffs kept in room temperature		
Bread	1 - 2 days	6 - 8 days
Packed biscuits	4 - 6 months	12 months
Flour products	5 - 6 months	12 months
Rice	5 - 6 months	12 months
Flour	4 - 5 months	12 months
Dried fruits	3 - 4 months	12 months
Ground coffee	2 - 3 months	12 months
Powdered tea	5 - 6 months	12 months
Lyophilized products	1 - 2 months	12 months
Milk powder	1 - 2 months	12 months

6.2 Guidelines for vacuum packaging

Important hints

1. Prior to vacuum packing it is necessary to wash hands thoroughly, as well as all device and surfaces which will be used for the cutting and vacuum packing of foodstuffs.
2. Use gloves when possible.
3. Only fresh foodstuffs should be packaged.
4. Foodstuffs which spoil easily should be frozen immediately following vacuum packing and not left for long periods at room temperature.
5. Place the vacuum packages uniformly in the refrigerator or freezer in order to allow for quick freezing.
6. The foodstuffs removed from the package must be absolutely consumed before their expiry date, specified on the original package.
7. The vacuum package prolongs the shelf life of dried foodstuffs. Oxygen and heat cause foodstuffs of high fat content to go rancid. Shelf life of dry foodstuffs, such as nuts, coconuts, and muesli is also extended by vacuum packing. Store them in cool and dark place.
8. Fruits and vegetables, such as apples, bananas, potatoes, and root vegetables should be peeled prior to vacuum packing, as this will prolong their shelf lives.
9. Some vegetables, such as broccoli, cauliflower, and white cabbage emit gases when vacuum packed. For this reason it is necessary to blanch and freeze them.
10. In order to repack foodstuffs using vacuum packing after they have been removed from prior packing, it is necessary to follow the rules for storage of items in low temperatures after they have been opened.
11. Foodstuffs which spoil easily and have been reheated or taken from the refrigerator should be consumed immediately. Foodstuffs which have laid in the open for several hours should not be consumed, especially if they were prepared in thick sauces and stored in vacuum packing or other environments deprived of sufficient oxygen.
12. Soft and fragile products (fish, wild strawberries, etc.) should be initially frozen during the night. After the initial freezing they may be vacuum packed and finally placed in the freezer.



CAUTION!

Vacuum packing is not a substitute for freezing.

Any foodstuffs which spoil easily and needed to be frozen prior to vacuum packing must be cooled and frozen after vacuum packing.

Vacuum packing for the freezer

- Through thoughtful packaging the device can help to extend the freshness of meals. It is necessary to pack foodstuffs in as fresh a state as possible.
- Fragile or easily deforming foodstuffs may become damaged during the vacuum packing of the fresh product. Fragile products (meat, fish, wild strawberries, sandwiches etc.) should be initially frozen.
They may be frozen for 24 hours before the frost scorch occurs. After the initial freezing they may be vacuum packed in the bags and stored for a long time in a freezer in order to maintain their taste and nutrition values.
- In order to package liquid foodstuffs, like soups, sauces, or boiled dinners, it is necessary to first freeze them in appropriate containers and then vacuum pack them, returning them to the freezer for keeping.
- Fresh vegetables should be washed or peeled and briefly blanched in boiling water or microwave, but keeping their freshness and not allowing for overcooking. After cooling down vacuum pack in any portions.
- In order to package foodstuffs which are not frozen, it is necessary to use approx. 5cm more plastic film, because in freezing the foodstuffs expand in size. Meat and fish should be placed on a paper towel, and then vacuum packed together with the paper towel. In this manner juices from the foodstuffs are absorbed.
- Prior to packing foodstuffs such as tortilla, crepes, or hamburger patties, it is necessary to separate them with wax or baking paper. This makes it easier to later remove selected items and repack the rest for keeping in the freezer.

Vacuum packing for the refrigerator

- The meals may be prepared earlier in appropriate portions and stored as vacuum packed in the refrigerator, and then heat as required.

Vacuum packing for the food storage

- The vacuum packing may also be advantageous in case of foodstuffs which may be stored in the room temperature (coffee, flour, flour products, sugar, etc.). When such foodstuffs are not used for a few days, e.g. due to vacations, they should be protected by vacuum packing. It allows to maintain their freshness and protects them from the influence of temperature, mould, and insects.

Unfreezing of foodstuffs packed in the vacuum bags

- The vacuum packed foodstuffs like meat, fish, fruits and vegetables, or other fragile products, may be slowly unfrozen on the lowest refrigerator shelf.
- Bread and tortilla should be unfrozen in the room temperature.
- Soups and other liquid meals should be heated directly in the vacuum bag in the water bath until they are hot. Before unfreezing in the room temperature or heating in the water bath one corner of the vacuum bag should be cut in order to reduce vacuum and allow for successive steam outlet.
- The foodstuffs should be consumed soon after unfreezing. **Never** freeze them again.

Repacking of unpacked foodstuffs

- Many food products, like cheese or meat products, are sold in the trade vacuum packages. Their taste and freshness may be also maintained after packing by repacking in the vacuum bags.



CAUTION!

**The foodstuffs removed from the package must be absolutely consumed before their expiry date, specified on the original package.
After repacking they should be stored with maximum caution and hygiene.**

Guidelines for the vacuum packing

- In case of foodstuffs with sharp edges or shapes, e.g. bones or dried noodle, such places should be padded with the paper towel in order to avoid the bag damage.
- To avoid crumbling of fragile foodstuffs during the vacuum packing, use the containers for storage.
- vacuum packing assures protection for many various objects. Using this device it is possible to pack camping accessories such as matches, first aid kits, maps, and other objects which should remain dry. The warning triangle, once packed, will be always ready to be used. The pipe tobacco may be stored for a long time. Also the dull bloom on silver and other collectible items may be eliminated through the vacuum packing.

6.3 Safety principles for the foodstuffs storage

The vacuum conservation system will change the manner in which you purchase and store foodstuffs. Once you have got used to the vacuum method, it will quickly become an integral element of your food preparation routine. In order to maintain the quality of foodstuffs, it is necessary to follow the following guidelines regarding vacuum packing and storage:

1. Chemical reactions of foodstuffs to air, temperature, moisture, enzymatic reactions, growth of microorganisms, or contact with insects cause foodstuffs spoilage.
2. The primary cause of foodstuffs losing their nutritional value, properties, taste, and quality is oxygen contained in the air. The growth of microorganisms is by and large caused by air, as it brings in and removes moisture even if the material in which foodstuffs are packed in is moisture-resistant. Frozen foodstuffs, coming into contact with cold air in the freezer, often dry out and oxidize.
3. Vacuum packing removes approx. 90% of the air from packaging. Considering that air contains approx. 21% oxygen, 90% removal means that inside the vacuum pack approx. 2% to 3% of the oxygen remains. If the oxygen content is below 5% the majority of micro-organisms cannot grow in such conditions.
4. There are three general types of microorganisms: mould, yeast, and bacteria. They are everywhere, but become dangerous only in certain conditions.
5. In low-oxygen conditions or without moisture mould cannot grow. In moist, sugar-containing areas with normal temperatures yeasts can grow, with or without the presence of oxygen. Cold temperature storage slows the growth of yeasts, and in the freezer they are entirely unable to grow. Bacteria grow both when in contact with the air and when not.
6. One of the most unsafe types of bacteria is *Clostridium Botulinum*, which grows in very specific conditions, without air: in temperatures from 4 °C – 46 °C. Dishes not containing acids, in areas with poor circulation and temperatures remaining above 4 °C for a long time are perfect conditions for the growth of such bacteria.
7. Foodstuffs which are frozen, dried, or contain large quantities of acid, salt, of sugar are botulinum resistant. Foodstuffs not containing acids, such as meat, seafood, olives, fowl, fruit, eggs, and mushrooms, those containing low amounts of acid like vegetables, and those containing trace amounts of acid such as overripe tomatoes, onions, pepperoni, figs, and cucumbers are quickly attacked by *Botulinum*.
8. Such foodstuffs, even if they are to be stored for brief periods of time, should be kept in cold storage and for longer periods kept frozen, and consumed shortly after being reheated.

9. Some dry foodstuffs such as flour or muesli can contain insect larvae. If such items are not kept in vacuum packing, larvae can burst while in storage and damage food. In order to avoid the birth of insects, such foodstuffs should be kept in vacuum packing.
10. To avoid foodstuff spoilage, articles should be stored in low temperatures, because only a very small number of microorganisms can grow without air circulation.
11. If the temperature inside the refrigerator is above 4 °C (especially for prolonged periods), harmful microorganisms are given advantageous conditions for growth. For this reason it is necessary to keep the temperature of the refrigerator below 4 °C.
12. If the temperature of the freezer is -17 °C or below, this is the proper temperature for storage of foodstuffs; however, freezing will not kill microorganisms but slow their growth.
13. Temperature also has an effect on items stored in vacuum packing: their shelf lives are extended by a factor of three to four with each drop in temperature of 10 °C.

6.4 Operation

6.4.1 Before the first use

- Before each use it is required to thoroughly clean the vacuum packing machine, as well as the work surfaces and accessories having contact with foodstuffs (vacuum container, covers, etc.), following the instructions from section 7 “**Cleaning**”.

6.4.2 Starting the vacuum packing machine

- Put the **supply plug** (11) to the supply socket (see technical data).
Diodes 1.2 and 1.4 of buttons **Normal** and **Humid** will activate.

6.4.3 Settings

Settings should be changed when the **supply plug** (11) is in the socket. In order to change a given setting it is required to press the corresponding button.

Setting of air suction speed

The vacuum packing machine allows for setting the air suction speed of the pump which facilitates the packing process.

After the activation the setting **Normal** (1.2) is automatically selected; the highest speed used normally for packing.

When the fragile foodstuffs are packed in the vacuum bags, it is recommended to select function **Slow** (1.1) which reduces the air suction speed of the pump; it allows to observe the suction process and finish the operation with the manual sealing of the bag by pressing the button **Manual Seal** (1.8) in appropriate moment.

Setting of heating type

The vacuum packing machine has the option of the sealing type selection.

The final result of sealing of bags is influenced by the type of packed foodstuffs and the room temperature. In order to optimize the final result it is possible to select one of two sealing types:

- Dry** (1.3) → for dry products (cookies, rice, coffee);
- Humid** (1.4) → for red meat or fish which may release juice or blood.

6.4.4 Preparation of film roll bags



NOTE!

For vacuum packing use only special vacuum bags (one-side corrugated, extruded bags for vacuum packing).

- The vacuum packing bags are available in various sizes. It is required to select the bag size according to the packed product. Make sure that the bag is at least 8 cm longer than the packed product and include next 2 cm for successive use of the bag.

Hint: In case of using the confectioned vacuum packing bags skip to section 6.4.5 of this manual.

- Lift the **cover** (4) and the **cutting system** (6), install the roll of bags (**fig. A**) leaving the projecting strip facilitating successive pulling out and close the **cutting system** (6).



CAUTION!

During closing of the cutting system (6) pay attention that the knife is in one of the ends of the groove in which it moves. The knife MUST NOT BE POSITIONED IN THE MIDDLE of the cutting system (fig. B).

- Pull the piece of film of appropriate length from the roll (**fig. B**). Press the **cutting system knife** (6) and starting from one of the bag ends slide the knife through its whole width. It allows for obtaining clean and precise cut (**fig. C**).
- Now it is possible to seal one of open sides of the bag as described below:

- Lift the **cover** (4) of the vacuum packing machine and put in open position.
- Place of the open bag sides on the **pressing seal** (9) (**fig. D**).
- Close the **cover** (4) and press simultaneously on both sides (**fig. E**). The click sound indicates that the **cover** (4) is locked.
- Press **Manual Seal** button (1.8) (**fig. F**) in order to seal the bag. Wait until **Manual Seal** button deactivates (1.8).
- Press the **lock release buttons** (2) (**fig. G**) to open the **cover** (4).
- Open the **cover** (4) and take the vacuum packing bag.

Inspect the obtained weld which should be a uniform, transverse line without any folds (**fig. H**). In case of incomplete sealing repeat the packing process.

6.4.5 Vacuum packing in the film bags or in the confectioned bags for vacuum packing

- Lift the **cover** (4) and put in open position.
- Place the food product in the vacuum packing bag and remove the liquid or food residuals from the bag end which will be sealed.
- Place the bag with its content in front of the vacuum packing machine so the open side is in the **vacuum chamber** (7) (**fig. I**).
- Close the **cover** (4) and press simultaneously on both sides (**fig. K**). The click sound indicates that the **cover** (4) is locked.
- Press **Vacuum & Seal** button (1.5) (**fig. L**) to start the packing process. Wait until **Vacuum & Seal** button deactivates (1.5).
- Press the **lock release buttons** (2) (**fig. M**) to open the **cover** (4).
- Inspect the obtained weld which should be a uniform, transverse line without any folds (**fig. H**). In case of incomplete sealing repeat the packing process.

6.4.6 Use of Manual Seal function

- Pressing of that button immediately starts the bag sealing phase. The sealing type corresponds to the last setting (see **section 6.4.3 “Settings”**).
- In case of packing of fragile and crispy foodstuffs (e.g. cookies, rice, coffee, etc.) it is recommended to set **Slow** suction speed. It allows for observation of the air suction phase and preventing the food crushing.
- Press **Manual Seal** button (1.8) when appropriate amount of air is sucked.

6.4.7 Vacuum packing in special hard containers



CAUTION!

Use only appropriate vacuum containers (e.g. Bartscher Code- no. 300422); only those accessories have been designed precisely for the vacuum packing machine and assure good vacuum packing of the food products.

- Leave at least 3 cm of space between the foodstuffs and the cover and close the cover.
- Use the **hose** (15) to connect the container cover to the **air suction nozzle** (3) on the vacuum packing machine (**fig. N**).
- Close the **cover** (4). Press **Canister** button (1.6) (**fig. N**). The vacuum packing machine produces vacuum in the container and deactivates after the operation.
- Disconnect the **hose** (15) from the container cover.
- To open the vacuum container press the central button (16) and open the securing locks (fig. N). It is required that the sound of air entering the container is heard. That sound assures that the container content was tightly packed.

7. Cleaning



WARNING!

Before cleaning, disconnect the device from the power supply (unplug!).

The device is not suited for direct washing via water jets.

Protect the device from the water penetration.

- **Do not use** any sharp metallic tools (e.g. scissors, knives, or scrapers) for removing contamination, as they may damage the surface.
- Moreover inappropriate use of chlorine or hydrochloric, hydrofluoric, or sulphuric acid-based cleaning agents (some descaling products) may damage the surface.

Vacuum packing machine exterior

- Clean the vacuum packing machine regularly.
- Before and after use clean the **vacuum packing machine exterior** with use of moistened cloth or sponge and gentle washing agent. **Do not use any aggressive cleaning agents, solvents, or products based upon the aromatic essences.**

Vacuum packing machine interior

- If any bits of food or fluids are located in the vacuum chamber, sealing strip, or seals, they must be cleaned with a paper towel.
- Remove the vacuum chamber seal and the pressing seal and wash them in lukewarm water with a gentle washing agent.
- Wipe the vacuum chamber with soft moistened cloth.
- Wipe the cutting system with soft moistened cloth.



NOTE!

The seal must be completely dry before reinstallation in order to avoid the damages. The seal must be reinstalled in the original condition to assure the vacuum tightness.

Vacuum packing bags

- The vacuum packing bags should be washed in lukewarm water with a gentle washing agent and completely dried.



CAUTION!

In order to avoid food poisoning, never reuse a bag in which raw meat, fish, or fatty foods has been kept.

Vacuum containers

- The accessories (vacuum containers, covers) must be cleaned according to their operation instructions.
- Wash the container and cover in lukewarm water with a gentle washing agent.
- All accessories must be dry before the next use.

Storage of the vacuum packing machine

- Prior to storing the device in a dry place, ensure that it has been cleaned in accordance with the manufacturer's instructions.
- Ensure that no foreign objects are found on the pressing seal and the sealing strip. Never place heavy objects on the vacuum packing machine .
- The vacuum packing machine must be stored on flat and safe surface, in an area inaccessible to children.



CAUTION!

Always store the vacuum packing machine with opened cover after packing; never lock the closed cover, as it will deform the seals and prevent correct operation of the vacuum packing machine .

8. Possible Malfunctions

In case of malfunction, disconnect the device from its power source. Before contacting the service or sales agent, verify - based on the table below - whether it is possible to eliminate disruption in operation.

Problem	Possible cause and solution
The device does not work	<ul style="list-style-type: none">▪ Check if the supply plug is correctly connected to the socket. Check the socket by connecting another device.▪ Check the supply cable and plug for the damages. In case of their damage do not use the device. Contact the service company.
The device does not seal the first weld on the bag cut from the roll	<ul style="list-style-type: none">▪ Check correct bag position according to section: 6.4.4 “Preparation of film roll bags”▪ Check if the pressing seal is in correct position and not damaged.
The device does not produce complete vacuum in the bags	<ul style="list-style-type: none">▪ In order to correctly seal the open bag end must be placed in the vacuum chamber on its whole length.▪ Check the sealing strip, pressing seal, and other seals for contamination. Clean the and install in appropriate position when required.▪ The vacuum packing bag may be punctured. To check it, seal the bag with some air inside, immerse in water and squeeze. Air bubbles indicate that the bag is not tight. Seal the bag again or use another one.
The bags are not sealed correctly	<ul style="list-style-type: none">▪ When the sealing strip is overheated and melts the bag, lift the cover and wait a few minutes until it cools down.▪ Check if the pressing seal is in correct position and not damaged.
The bag loses vacuum after sealing	<ul style="list-style-type: none">▪ The sealing may be incomplete due to folds, crumbs, fat, or moisture. Reopen the vacuum packing bag, clean the upper part of its interior, remove all foreign objects from the sealing strip, and repeat the sealing operation.▪ Check the bag for damages which may cause the vacuum loss. Cover the sharp edges of the bag content with the paper towel.

Problem	Possible cause and solution
The device does not produce vacuum in the container	<ul style="list-style-type: none">▪ Reconnect the container cover to the device suction nozzle with the hose (or the cover connector when required).▪ Leave at least 3 cm of space between the container content and its upper edge.▪ When the liquid product starts to overflow during the vacuum packing, it may result from insufficient cooling before packing. Cool the product in the refrigerator, not in the room temperature.▪ Check the container upper edge and cover for damages. They must not be damaged in the sealing area. Clean the container edge and cover with the moistened cloth and repeat the vacuum packing when required.▪ Check if the container cover seal is in correct position and not damaged.
The container loses vacuum	<ul style="list-style-type: none">▪ Check if the seal under the central button of the container cover is in correct position.

If you cannot remove the malfunctions:

- do not open the body,
- notify the customer service point or contact the sales agent, while providing the following information:
 - type of malfunction;
 - code number and serial number (see identification plate on device underside);
 - date of purchase.

9. Waste disposal

Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal.

For that purpose disconnect device from mains supply and remove mains connection cable from the device.



For the disposal of the device please consider and act according to the national and local rules and regulations.

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