

SOUSVIDETOOLS

I-CUCINA VACUUM PACKERS



USER GUIDE



1 INTRODUCTION

This document has been prepared in order to provide reliable and helpful information regarding the use of the appliance. The manufacturer waives all liability, whether express or implied, for any possible errors or omissions that the manual may contain.



Before operating or using this appliance, read this manual carefully and thoroughly.



The owner of the appliance is responsible for requiring all personnel in charge of use and maintenance to read this manual.



2 TECHNICAL FEATURES

2.1 Functional Equipment

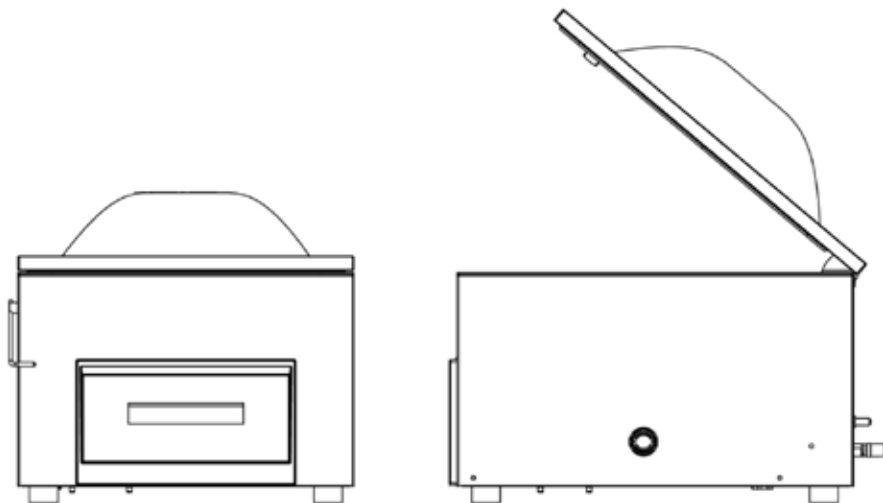
- Removable sealing bar without connections.
- Memory for up to 10 programs.
- Inert gas input optional on all models.
- External vacuum accessory for all countertop iSensor models (optional).
- Progressive pressure restoration to prevent damage to the bag caused by bones, etc.
- Polyethylene plate inside the chamber that increases the speed of the vacuum and regulates the working height.
- All steps of the process are visually monitored.
- Sensor-controlled vacuum.
- Self-calibration system
- Extra vacuum to force air out of porous products.
- Smart mode for packing liquids and porous products.
- "OIL AUTO-CLEAN" process, oil self-cleaning system.
- External vacuum as standard for all countertop models.
- Double 2x3 mm seal for countertop iSensor vacuum packers.

2.2 Design Features

- Made of stainless steel.
- Well with rounded edges for easy cleaning.
- Transparent methacrylate lid to allow for a view of the product being packed.
- Rear display to check the oil level.

2 TECHNICAL FEATURES

2.3 General Measurements



	iCucina 315	iCucina 405
Interior dimensions (mm)	162(h) x 328(w) x 385(d)	200(h) x 412(w) x 453(d)
Exterior dimensions (mm)	382(h) x 388(w) x 491(d)	454(h) x 475(w) x 561(d)
Pump capacity (m3/h)	8	10
Approximate machine cycle (seconds)	40	42
Sealing bar length (mm)	315	405
Approx. weight (kg)	36	47
Voltage	230/1/50-60Hz	
Power (kW)	0.25	0.30
Lubricant	Food-grade synthetic oil SAE 10 VSL 32	

3 GENERAL STANDARDS FOR SAFETY & ACCIDENT PREVENTION

3.1 Personnel in charge of the use of the appliance

The use of the appliance is reserved for trained personnel.



Personnel must be familiar with the safety standards and the instructions for use.

3.2 Electrical Hazard



Work on the electrical power source and access to live parts is only permitted to skilled staff and is under their responsibility. In any case, said access must be carried out with the appliance disconnected from the electrical network.

3.3 Thermal Hazard



Make sure the ventilation openings are not blocked. Do not install the appliance near flammable products.

3.4 Hazards deriving from the use of gas



The use of gas for packing with a controlled atmosphere is solely restricted to the use of nitrogen (N2) or carbonic anhydride (CO2) or mixtures of both. This appliance is not prepared for the use of oxygen (O2) or other flammable gases.

4 INSTALLATION

Once the appliance has been received, remove the packaging carefully and check the equipment against the label (located on the rear-left side) to be sure that this is the requested appliance. Once the appliance has been checked, read this "Installation, usage and maintenance manual" bearing in mind the following precautions:

- A** The personnel in charge of the installation must be qualified in appliance installation.
- B** Verify that the voltage/current source corresponds to that required by the appliance.
- C** Grounding is mandatory.
- D** Check that the elements that make up the equipment are properly situated and free from damage from transport.

Place the appliance on a flat surface and ensure that it is level.

The appliance should be placed so that it is protected from splashes of water and dirt.

Before starting up the equipment, check the rear display to see whether the oil level is between the MAX and MIN markings. If the level is below the minimum, it must be refilled (see section 10 Maintenance).

5 CONTROL PANEL

The iSensor vacuum packers from Mychef comprise an LCD screen and three push-buttons.



Do not clean the vacuum packer screen cover with alcohol-based liquids, solvents, acids or detergents as these may damage the cover and affect the display.

The LCD display is divided into three main zones:

- The left zone or operating mode zone (A in Figure 1).
- The centre zone or level and error-indicator zone (B in Figure 1).
- The right zone or status zone (C in Figure 1).



Figure 1. LCD screen with all segments illuminated

Each zone features a series of icons and text elements that describe the operational status of the vacuum packer at all times. They also enable the user to interact with the appliance, changing the vacuum packer parameters according to each use. The function of each one is explained below:

	Function	Description
A	1 Modes	Labels for 3 operational modes: Automatic, Manual and Self-Cleaning.
	2 "AUTO"	Automatic operating mode indicator.
	3 "MANUAL"	Manual operating mode indicator.
	4 "CLEAN"	Self-cleaning operating mode indicator.
	5 "OFF"	Vacuum packer shut-down indicator.
	6 Program Indicator	Indicates that the program is in Manual operating mode. The numerical display shows the program number selected.
B	7 Numeric display	Displays whole numbers from 0 to 199 or numbers with a decimal point from 0.0 to 99.9. This display shows all the necessary numerical parameters during the vacuum cycle or the vacuum packer configuration; from the vacuum level as a percentage and sealing and self-cleaning times, etc., to the error numbers and manual mode program selection.
	8 Error icon	Indicates that the central numeric display is showing an error value.
	9 Vacuum percentage	Indicates that the centre numeric display is showing a vacuum percentage.
	10 Seconds	Indicates that the centre numeric display is showing a value in seconds.
	11 Minutes	Indicates that the centre numeric display is showing a value in minutes.

5 CONTROL PANEL

Function	Description
12 Status	Labels for the 5 operating cycle states of the vacuum packer: Vacuum, Gas, Sealing, Air and Repeat.
13 Extra vacuum indicator	Indicates the Extra Vacuum status, whereby the vacuum packer maintains the 100% vacuum for a certain amount of time.
14 Vacuum	Vacuum status indicator. Indicates that the vacuum is being created in the chamber. (Motor in operation)
15 Gas	Gas status indicator. Indicates that gas is being injected into the chamber.
16 Sealing	Sealing status indicator. Indicates that the vacuum bag is being sealed.
17 Air	Air status indicator. Indicates that atmospheric pressure is being restored in the chamber.
18 Repeat	Repeat status indicator. Indicates the repetition number of the vacuum and recovery cycle in manual mode. If a multi-cycle mode is configured, the numeric display located below the icon indicates the number of the current cycle and it counts backwards.
19 Centre button indicator	Indicates that pressing the centre button will cause a change, skip or cancellation to the current process in operation.
20 Lid closing	Indicates that the lid can be closed to initiate operation
21 Lid opening	Indicates that the lid can be opened.
22 Air entry mode indicator	Indicates the air entry mode selected: Soft (gradual entry of air), Fast (normal entry of air) and Stop (locking of the vacuum percentage in the chamber for doing marinades, etc.)
23 "Ready" indicator	Indicates whether or not the equipment is ready to start a new vacuum packing cycle. If this icon is flashing, the appliance will be ready once the vacuum packer lid is opened.

Table 1. Indicators, displays and control panel buttons



Figure 2. Buttons for navigating the screen

6 CALIBRATION

6.1 Automatic SCS Calibration

Countertop iSensor vacuum packers have a fully automatic calibration system, Self-Calibration System (SCS), patented by Mychef. This automatic vacuum percentage recalibration algorithm has the following advantages:

- Calibration without user intervention

The appliance automatically detects optimal calibration conditions and, completely autonomously, can recalibrate itself according to the following physical changes:

- Automatic adaptation to temperature variations.
- Automatic adaptation to climate variations.
- Automatic adaptation to altitude variations.
- Automatic adaptation to variation in oil properties.

The appliance is able to detect increases and decreases in differential atmospheric pressure, recalibrating itself as needed.

- Increased precision in measuring the vacuum.

By constantly calibrating itself automatically, the values used to calculate the vacuum percentage are dynamically updated. Therefore, the vacuum percentage that the user selects has a smaller error margin than if it were not dynamically calibrated.

7 OPERATION

7.1 Connecting and turning on the appliance

When the appliance is connected to the electricity grid, a start-up process takes place where all internal values are initialised and safety and control checks are carried out to ensure optimum control of the vacuum packing. This process will be indicated on the screen by the simultaneous flashing of all segments for a number of seconds.

While the segments are flashing, you can check the technical control parameters by pressing the centre button. These parameters may be relevant for the maintenance of the appliance. Two parameters will be displayed:

- Vacuum pump operating hours.
- Number of vacuum cycles completed.

The first value displayed will be the vacuum pump operating hours. This will be shown by the "Vacuum" icon, which will light up on the right-hand side of the screen. The number digits will be shown on the centre display in a cyclical manner, with the end of the cycle being indicated by "H". For example, if the pump motor has been operational for 20991 hours, the screen will display "2 - 0 - 9 - 9 - 1 - H" on a loop.



Figure 3. Vacuum pump operating hours view

7 OPERATION

Pressing the centre button while the number of pump operating hours is being displayed will show the number of vacuum cycles completed by the vacuum packer. The value will be displayed in the same way as above, but instead of "H" indicating the end of the number of operating hours, the screen will show "C" to represent the vacuum packing cycles. In this case, the value will be represented by the "Repeat" icon.



Figure 4. Vacuum cycles completed view

To stop showing this value and to finalise the appliance start-up process, press the centre button again.

Once the vacuum packer is connected to the electricity grid and the start-up process is finalised (whether the pump status values are checked or not), the appliance will turn itself off. The user is required to turn the appliance on in order to begin operating.

The appliance can be turned on in three different ways:

- Pressing any of the three buttons.
- Opening the lid of the vacuum packer.

Any interaction will put it into automatic mode meaning that the vacuum packing process can be started with just one more movement of the lid.



DANGER! The Manufacturer waives any liability for injuries to people or animals, and damages to the elements resulting from improper, non-compliant use of the appliance.

7.2 Gas injection

For better conservation of some foods, the use of antioxidant gases may be helpful or recommended, or the use of gas mixtures to avoid crushing the packed product. This option is possible on all iSensor vacuum packer models from Mychef.

Below, we describe the precautions to be taken into account when conducting a vacuum packing with a protective atmosphere:

- NEVER USE FLAMMABLE GASES OR MIXTURES IN WHICH THERE IS TOO MUCH OXYGEN; OXYGEN DECREASES THE FLAMMABILITY POINT OF MATERIALS AND THERE IS A RISK OF EXPLOSION.
- INSTALLATION MUST BE CARRIED OUT BY A SPECIALISED TECHNICIAN.
- TANKS MUST BE FIRMLY AFFIXED.
- GAS PRESSURE WHEN EXITING THE TANK MUST NOT EXCEED 1bar BECAUSE HIGHER PRESSURE MAY DAMAGE COMPONENTS OF THE VACUUM PACKER
- ONCE THE LAST GAS PACKING HAS BEEN COMPLETED, CLOSE THE SHUT-OFF VALVE OF THE TANK(S)
- TO CONNECT THE GAS INTAKE TO THE VACUUM PACKER, SECURE A FLEXIBLE, ØINTERIOR 10mm TUBE THAT CAN WITHSTAND THE PRESSURE WITH A METAL HOSE CLIP.

7 OPERATION

7.3 Operating Modes

The iSensor vacuum packers have three different operating modes: Automatic mode; Manual mode; and Self-Cleaning mode. The operating mode is selected by pressing the direction buttons (right and left) until the corresponding icon is displayed in the left-hand menu of the LCD screen.

7.3.1 Automatic Mode

Automatic mode is designed for the user to be able to perform perfect and efficient vacuum packing easily, with no need to configure any parameters. This mode performs a full packing cycle without the need for supervision: it produces a vacuum in the bag controlling the vacuum percentage with the use of the iVAC intelligent algorithm. The hermetic seal regulates the sealing time with the iSeal algorithm and restores the atmospheric pressure in the chamber automatically.

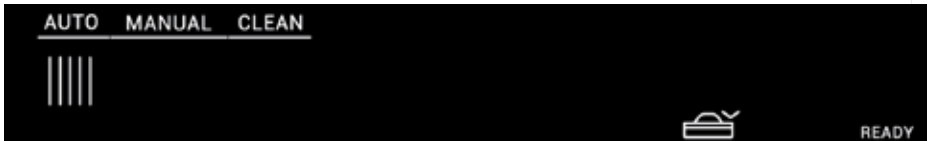


Figure 5. Automatic mode.

The iVAC control algorithm, patented by Mychef, detects and finalises the vacuum process automatically according to the type of food and its physical conditions. It is especially suitable for packing porous foods and liquids, since it keeps them from coming to a boil and spilling out of the bag.

In addition, the iSeal algorithm regulates the sealing time for each cycle to prevent the bar from overheating and burning the bag. This allows the temperature of the bar to be adjusted to each seal, lengthening the useful life of all its components and ensuring perfect seals regardless of the number of cycles previously performed.

To start this mode, select the automatic mode and lower the lid once the "AUTO" icon is on.

7.3.2 Manual Mode:

Manual mode gives the user exhaustive control over the packing parameters and allows the user access to some special features, such as vacuum cycle repetition and extra sealing times.

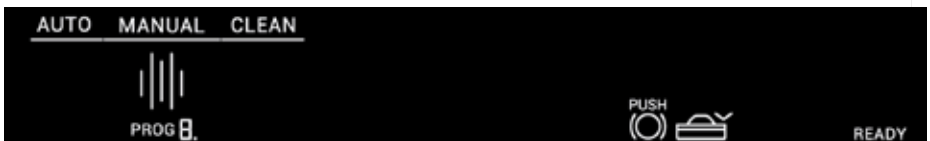


Figure 6. Manual mode.

7 OPERATION

On selecting the “MANUAL” icon, the “PROG” icon in the lower left-hand side of the screen will light up and the digit next to it will indicate the program selected. By default, this digit will be 0. On pressing the centre button, the program icon will flash and it will be possible to select from the different programs using the direction buttons (right and left).

This mode has 10 packing programs, from 0 to 9. They allow you to set the packing parameters for a specific purpose, such as making marinades or vacuum packing products with bones that may damage the bag. The programs also make it possible to save these parameters in the memory and load them quickly each time you want to perform packing processes with the same characteristics. These values do not need to be modified or entered every time, making it easier to perform specific packing processes multiple times.

To modify the parameter values, press the centre button with the program to modify selected. On the right-hand side of the LCD screen, the icon corresponding to the parameter to be modified will start to flash. For example, if you are modifying the level the vacuum should reach, the “VACUUM” icon will start to flash (all parameters and their corresponding icons on the LCD screen are listed below). The direction buttons (right and left) can then be used to modify the parameter value. The parameter is saved by pressing it again and you jump to the next value to configure. This process is repeated until all the parameters are modified and saved and you return to the start point of the manual mode.

If you wish to use a program that has previously been configured and saved without having to modify any options, you can close the lid after selecting the relevant program. The vacuum packer will start the manual vacuum cycle according to the parameters stored in the memory, and it will not be necessary to modify or confirm each value.



Figure 7. Modifying the packing parameters in manual mode

All parameters are described below in the order of configuration:

Vacuum percentage:

This parameter sets a vacuum value expressed as a percentage. Once the pump reaches this value, it will disconnect and it will proceed to the next step. On selecting the “Int” value, control over the vacuum percentage is transferred to the iVAC algorithm, as explained in the automatic mode operation. This parameter is represented by the “VACUUM” icon.

Extra vacuum packing time:

Extra vacuum packing time sets a time in seconds during which the vacuum pump remains turned on. This extra time is used to ensure the proper vacuum packing of very porous foods. To operate correctly, this time can only be set when 100% vacuum is selected. This parameter is represented by the “EXTRA” icon.

Gas percentage:

This parameter determines the percentage value of the gas with which the chamber will be filled. This value is dependent upon the vacuum percentage selected in the previous parameter. The vacuum level minus the gas level must be at least 50%. This parameter is represented by the “GAS” icon.

7 OPERATION

Sealing time:

This value specifies the bag sealing time. It sets the duration of electrical contact with the sealing bars and it must be adjusted for each bag type. In order to know the right amount of time, it is advisable to consult the bag supplier. As with the selection of the vacuum percentage, on selecting the "Int" value, control over the sealing time is transferred to the iSeal algorithm, which regulates the time automatically. This parameter is represented by the "SEALING" icon.

Atmospheric pressure restoration mode:

This parameter allows for the selection of 3 types of air entry:

- 1. FAST:** The restoration of atmospheric pressure in FAST mode allows air to enter suddenly through the opening of an entry valve until atmospheric pressure is restored inside the chamber. It is the fastest and most appropriate mode in most cases.
- 2. SOFT:** Pressure restoration in SOFT mode allows for the entry of air in an intermittent manner, thus controlling any deformations that may occur to the bag. This mode is useful for the slow restoration of atmospheric pressure, so that the packed food moulds correctly to the bag and prevents sharp or pointy elements from breaking it.
- 3. STOP:** This mode makes it possible to stop the pump at a certain vacuum value by pressing the centre button or until the value determined by the vacuum percentage is reached. The vacuum packer will maintain this vacuum until the button is pressed again. This process may be useful for marinating meats or fish or to extract air from sauces.

This parameter is identified by the "AIR" icon and each type of restoration is selected using the icons located below: "FAST", "SOFT" and "STOP".

Multiple vacuum cycle repetitions:

It is possible to program a series of repetitions of the same vacuum cycle. This makes it possible to perform the vacuum process and restore the atmospheric pressure in the vacuum packer in a cyclical manner. On each repetition, the vacuum packer reaches the value configured in the "vacuum percentage" parameter. If this value is 100% and extra vacuum time is programmed, this time will also be completed on each repetition. Atmospheric pressure is then restored in the chamber. The pressure is not fully restored as a small vacuum percentage is maintained in the chamber, preventing the lid from opening and allowing another repetition to begin automatically.

This process will be carried out as many times as programmed, up to a maximum of 9 times. This process is represented by the "REPEAT" icon and the digit below it shows the number of repetitions remaining.

Gas injection is compatible with the multi-cycle mode, although keep in mind that the gas will only be injected in the last repetition, as with sealing.

7.3.3 Autoclean:

When the vacuum pump's oil has taken on a whitish shade, due to water condensation, it can be removed using this mode. Due to the temperature, this process means any water that may be in the oil will end up evaporating and exiting the pump.

These water particles may cause rust particles to develop on internal components of the pump.

- The vacuum packer will notify the user of the need to perform a self-cleaning process after every 200 cycles. This will happen when the appliance is connected to the electricity grid or it is turned on from the "OFF" rest mode. If the lid is lowered during this time, the "AUTOCLEAN OIL" process will begin automatically.

7 OPERATION

7.4 Packing

To pack a product, the bag (appropriate for vacuum packing) must be placed correctly on the polyethylene bar with the entire width of the bag above the sealing area. Make sure that there is no product on the sealing bar. Then lower the lid of the vacuum packer. It is important to remember that a packing process cannot begin while you are configuring the manual mode parameters.



NOTE: We recommend using the safety latch during each vacuum packing cycle.

At this stage, the active mode or program will start up and the indicators of the processes to be carried out will light up continuously (vacuum, extra vacuum, gas injection, sealing, progressive air entry, repetitions):

- The vacuum process (VACUUM) extracts the air from the chamber and the central display shows the vacuum percentage up to that moment.
- The extra vacuum procedure (EXTRA VACUUM) keeps the vacuum pump working for the number of seconds programmed. This extracts the air from very porous foods. The centre display shows the number of seconds passed.
- Gas injection (GAS) fills the chamber with the gas percentage specified in the program. The percentage of gas inserted is also shown on the centre display.
- Sealing consists of three phases. The first is the lifting of the cylinders. During this phase, the centre display shows the set sealing time in seconds. The second is the heating of the heating element. At this stage the SEAL display will progressively decrease from the previous value. The third stage, with a duration of five seconds, is the cooling of the bag, and the SEAL display increases progressively to 5.0 s at this stage.
- The last stage is the restoration of atmospheric pressure (AIR). The display will show the vacuum percentage in the chamber decreasing. The atmospheric pressure restoration type (SOFT or FAST) will also light up during this stage.

The associated indicator will light up to signal which process is active. Once the process has finished, the indicator will turn off.

If packing cycle repetitions have been configured (REPEAT), they will be performed once the packing process begins. The "REPEAT" icon will light up, in addition to the "VACUUM", "EXTRA VACUUM" or "AIR" icons depending on whether the process corresponds to the vacuum, extra vacuum time or atmospheric pressure recovery. After each repetition, the digit below the "REPEAT" icon decreases in value until the last packing cycle.

All processes, with the exception of vacuum chamber pressure restoration, can be cancelled by pressing the centre button while they are running. By doing so, the appliance will progress to the next step in the cycle until the air entry stage, at which point the cycle will end.

If the vacuum is not correctly completed, an error will be displayed (see 8).

A rest period of 3 minutes between cycles is recommended.

8 ERRORS

The device uses algorithms that detect abnormal situations which could lead to malfunctioning. The user is notified of these situations with an error screen such as the one shown below:



Figure 8. Error screen

The table below shows the errors and possible solutions:

Error	Description	Solution
E01	Lowered lid	Open the lid. If the error persists, call the technical service, indicating the error code.
E02	Error in the vacuum system	The system has detected that the vacuum pump has operated too long to reach a certain vacuum level. Calibrate the system. If the calibration is carried out successfully, conduct the test again. Otherwise, call the technical service. The maximum operating time is 2 minutes.
E03	Error in the vacuum sensor (minimum)	Check the vacuum sensor connection tube for leaks or a poor connection. If everything seems correct, call the technical service indicating the error code and the central display value right before the error.
E04	Error in the vacuum sensor (maximum)	Check the vacuum sensor connection tube for leaks or a poor connection. If everything seems correct, call the technical service indicating the error code and the central display indicator value right before the error.
E05	Internal error	The control board has detected an internal error. Call the technical service, stating the error code.

Table 2. Errors and possible solutions

The appliance runs automatic checks and, as a result, it may turn itself off to prevent a serious error. Turn it on as usual.



In the event of an error with the vacuum packer, please contact the technical service team

9 MAINTENANCE



Before the appliance is handled for cleaning, maintenance or repair, it should be disconnected from the electricity grid.



If the power line is damaged, it should be replaced by the manufacturer, its after-sales service or by personnel with similar qualifications in order to avoid danger.

9.1 Cleaning

Clean the vacuum packer regularly and carefully.



Cleaning the vacuum packer with pressure cleaning equipment is **HARMFUL** to the appliance and may cause the appliance to break, and it will void the **WARRANTY**.

To clean the stainless-steel outer casing, use a damp cloth with water and detergent.



The lid must be cleaned with a damp cloth soaked in water; chemical products must not be used. **DO NOT USE ANY TYPE OF LIQUID WHICH CONTAINS ALCOHOL, ACID, DETERGENTS, SOLVENTS OR EQUIVALENT TO CLEAN THE LID.**

Failure to comply with these instructions may break the lid and void its warranty.

9.2 Vacuum Pump Oil

Periodically check the oil level, topping up where necessary, according to the maximum and minimum levels.

Use the type of oil recommended by the vacuum pump manufacturer (depending on the model).

Oil in a good condition will be transparent. If it turns white, this means that it has taken on water from the condensation of the damp vacuumed air which would entail that it has lost its characteristics and must be replaced.

The oil may also take on a dark colour due to vacuumed dirt, which would entail that it has lost its properties and must be replaced.

The vacuum pump used by this appliance is not prepared for working in extremely hot/cold environments. Operating temperature range is 12-35°C.

9.3 Sealing Bar

Periodically check the condition of the Teflon adhesive tape and the sealing tape. They must be in perfect condition and not have any defects.

9.4 Water-Tight Seal on the Lid

Periodically check the condition of the water-tight seal on the lid. It must be in perfect condition.

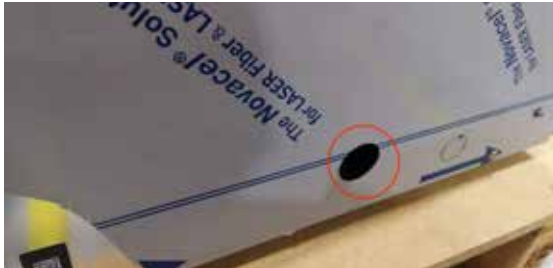
10 MAINTENANCE SCHEDULE

First 100 operating hours	Change the oil
Weekly or when the "CLN" message appears on the vacuum packer	Carry out an auto-clean program Check the oil level Check the condition of the sealing bar Check the condition of the water-tight seal
Weekly or every 500 hours of operation	Change the oil
Every 1000 hours of operation	Change the oil filter
Annually	Check for possible leaks in the vacuum circuit

⚠ It is recommended that maintenance be carried out by a qualified professional, your distributor, or the technical service.

10.1 Check the Oil Level

To check the pump's oil level it is not necessary to remove the rear cover.



10.2 Change the Pump Oil

Material needed for the oil change:

- Material: Synthetic oil SAE 10 VSL32 (countertop models)
- Tools:
 - Number 3 Allen wrench.
 - Adjustable wrench



⚠ Warning: Before removing any components, verify that the appliance is disconnected from the electricity grid and the water supply.

10 MAINTENANCE SCHEDULE

10.2.1 For countertop models

STEP 1 Remove the two rear screws

Using the number 3 Allen wrench, remove the two rear screws on the sides (do not remove the front screws because the well pivots on them). After removing these two screws, use the same Allen wrench to loosen the centre screw on the rear (it is not necessary to remove it completely).



STEP 2 Open the outer casing of the vacuum packer

As with the hood of a car, lift the back of the vacuum packer until its limit.



STEP 3 Open the plug to empty the pump

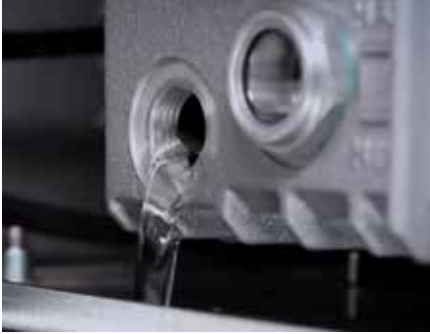
Using an adjustable wrench, remove the plug to drain the oil from the pump.



10 MAINTENANCE SCHEDULE

Place a container below the hole for the oil to drain into, in order to keep the vacuum packer shelf clean.

When all of the oil has drained out, replace the plug.



STEP 5 Close the oil plug

Using the adjustable wrench, close the oil filling plug and perform these steps in reverse to make the appliance operational again.

STEP 4 Open the oil filling plug.

Using the adjustable wrench, open the oil filling plug and use a funnel to pour the oil up to the vacuum packer maximum level.

The oil level must be between the MIN and MAX levels indicated by the pump's display window.



10.3 Other Maintenance Operations

Other maintenance operations, such as changing the oil filter, must be conducted by specialised technicians, your distributor, or the technical service.

10.4 Owner liability

THE OWNER IS RESPONSIBLE FOR REGULAR MAINTENANCE. TO KEEP THE WARRANTY VALID, THE OWNER MUST PROVE THAT MAINTENANCE HAS BEEN CARRIED OUT.

Should the vacuum packer be submitted to harsh conditions such as low temperatures (lower than 12-15°C), or short operating periods, the checks must take place more regularly.

11 SPECIFICATIONS

The vacuum packers have a features plate with the following specifications and references:

sousvide tools.com Gastronomy Plus LTD Hornby Road, LA2 9JX Cloughton Lancaster UK VAT number GB116623825	
Model: SVT03009	
SousVideTools iCucina 315	
Input voltage: 220-240V~ 50Hz	
Serial no.:	

sousvide tools.com Gastronomy Plus LTD Hornby Road, LA2 9JX Cloughton Lancaster UK VAT number GB116623825	
Model: SVT03010	
SousVideTools iCucina 400	
Input voltage: 220-240V~ 50Hz	
Serial no.:	

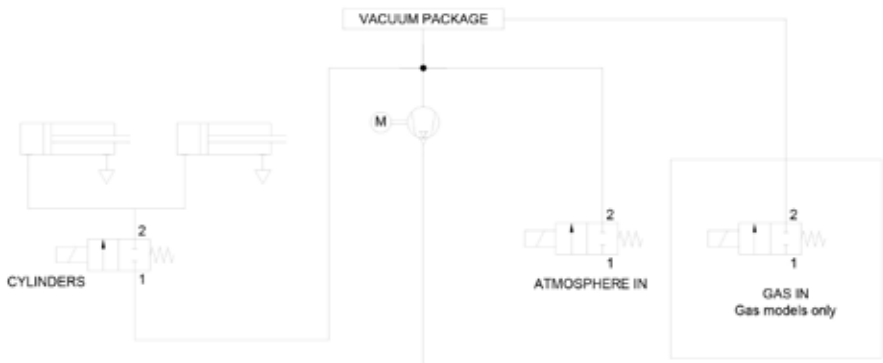
This vacuum packer has been manufactured according to the following standards:

- UNE-EN 60335-1
- UNE-EN 60335-2-64
- EN 12100-1
- EN 12100-2

and it complies with the low voltage (2006/95/EC), electromagnetic compatibility (2004/108/EC) and machinery (2006/42/EC) directives.

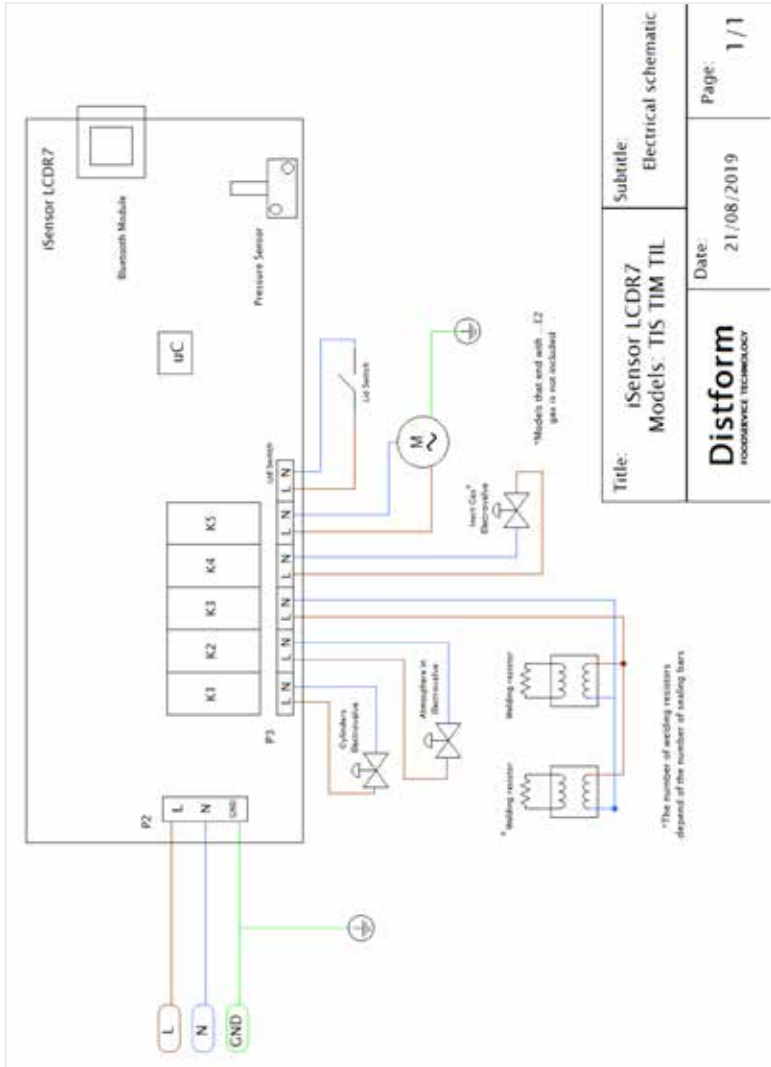
⚠ Damaging, removing, modifying, altering or covering the features / identification plate is forbidden; it must always remain visible. Altering or removing the plate could void the warranty.

11.1 Pneumatic Diagram



11 SPECIFICATIONS

11.2 General Electrical Diagram



Title: iSensor LCDR7 Models: TIS TIM TIL	Subtitle: Electrical schematic
Date: 21/08/2019	Page: 1 / 1
Distiform FOODSERVICE TECHNOLOGY	



sousvidetools.com

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