

ENVASADORA VACÍO LUXE

Machine sous vide LUXE

LUXE-Vakuumiergerät

LUXE vacuum pack machine

Confezionatrice sottovuoto LUXE

Máquina de embalar a vácuo LUXE

Vacuüm Verpakkingsmachine LUXE

120 W.



INSTRUCCIONES DE USO Y MANTENIMIENTO

CONSEILS D'UTILISATION ET D'ENTRETIEN

GEBRAUCHS UND INSTANDHALTUNGSANLEITUNG

INSTRUCTIONS FOR USE AND MAINTENANCE

ISTRUZIONI PER L'USO E LA MANUTENZIONE

INSTRUÇÕES DE USO E MANUTENÇÃO

GEBRUIKS- EN ONDERHOUDSAANWIJZINGEN

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SAVE THESE INSTRUCTIONS

This manual contains important safety information concerning the maintenance, use and operation of this product. Failure to follow the instructions contained in this manual may result in serious injury. If you are unable to understand the contents of this manual, please bring it to the attention of your supervisor. Do not operate this equipment unless you have read and understand the contents of this manual

IMPORTANT SAFETY MEASURES

When using any kind of electrical appliance, some basic safety precautions must always be followed, including the following:

- 1.- To avoid possible electric shocks, do not place the cable, plug or appliance in water or in any other liquid. Do not insert screwdrivers or metallic items inside the appliance.
- 2.- If the power cable is damaged, it must be replaced by the manufacturer, its service technician, or by someone else authorised by the manufacturer. In the event of handling of appliances by non-authorised people, the guarantee will immediately cease to be valid.
- 3.- Do not allow cables to hang from tables or worktops, nor to come into contact with hot surfaces.
- 4.- Do not use appliances if they are damaged.
- 5.- Switch off appliances before changing accessories or auxiliary parts that move when appliances are in use.
- 6.- To disconnect electrical appliances, wait until the engine stops and then unplug the cable from the electric socket.
- 7.- Do not leave appliances working unattended. Ensure that the engine has come to a complete stop before dismantling appliances. Unplug appliances after each use.
- 8.- Avoid contact with moving parts. Take special care when cleaning appliances.
- 9.- Do not allow children to use electrical appliances. Do not leave appliances unattended when in use close to children.
- 10.- This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- 11.- Only use this electrical appliance for its designed use, as described in this manual. Do not use parts or accessories without the manufacturer's recommendation.
- 12.- DISPOSAL OF ELECTRICAL APPLIANCES: Do not dispose of this product as unclassified municipal rubbish. Due to the use of electrical and electronic parts, this product must be collected separately, as ordered in the Spanish Royal Decree 208/2005 on the separate collection of electrical products.

SPECIFICATION

MODEL:	69151
VOLTAGE:	220-240V
CYCLE:	50-60Hz
POWER:	120W
PRESSURE:	0,40 ~ 0,80 bar
DIMENSIONS:	37x15x8 Cms.
WEIGHT:	1,55 Kgr.

WORTHY INFORMATION

This manual provides the installation, safety and operating instructions for the vacuum pack machine. We recommend all installation, operating and safety instructions appearing in this manual to be read before installation or operation.

Vacuum pack machine is a product of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance and optimum performance. Every unit is thoroughly inspected and tested before shipment.

IMPORTANT! Keep these instructions for future reference.

If the unit changes ownership, be sure this manual accompanies the equipment.



WARNING

- 1.- Plug Vacuum pack machine into a properly grounded electrical outlet of the correct voltage, size, and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size, and install the proper electrical outlet.
- 2.- To avoid any injury, turn the power switch off, unplug the unit from the power source and allow to cool before performing any maintenance.
- 3.- For safe and proper operation, the unit must be located at a reasonable distance from combustible walls and materials.
- 4.- Leave a free space of at least 30 cm (12") for the frontal emptying area to allow correct, safe working.
- 5.- To prevent any injury or damage do not pull unit by power cord.



CAUTIONS

- 1.- Locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or its contents from accidentally falling, and strong enough to support the weight of the unit.
- 2.- Do not place anything on top of the Vacuum pack machine; doing so could damage Vacuum pack machine or subject personnel to possible injury.

- 3.- When setting up the unit for operation, make sure power to the unit is off. Failure to do so could result in personal injury.
- 4.- Unit is not weatherproof. For safe and proper operation locate the unit indoors where the ambient air temperature is a minimum of 70°F (21°C) and a maximum of 85°F (29°C).
- 5.- Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.

MAIN FUNCTION

Vacuum packing for solid foods, legumes, meats, fish, etc. Not to be used for liquids and sauces, freeze before vacuum packing.

INSTALLATION

UNPACKING

Open the large box. Remove all packing materials and protective covering from the unit and parts.

PARTS LIST

- 1.- Opening button
- 2.- VACUUM & SEAL button
- 3.- STOP button
- 4.- SEAL ONLY button
- 5.- Main cover
- 6.- CANISTER ONLY button
- 7.- Teflón string
- 8.- Resistance
- 9.- Upper foam
- 10.- Bottom foam
- 11.- Rubber tube



OPERATION

- 1.- Take off the wrapping before using the electrical appliance. Do not throw away the wrapping until you have checked that the appliance functions properly.
- 2.- Make sure you place the machine onto a flat, hard surface. Avoid contact with excessively warm areas. Check that the connecting wire and the power point are in perfect condition.
- 3.- This machine was designed to vacuum-pack solid, dry products. **DO NOT USE IT WITH LIQUIDS OR SAUCES.** They may permanently damage the suction pump. If you wish to pack sauces, freeze them first and, when they are completely hardened, vacuum-pack them.
- 4.- The bag is sealed using heat, so the necessary safety measures must be followed to avoid personal injuries.
- 5.- The bags/reels supplied have been specially manufactured for use with food products. The heat supplied during the sealing operation was established according to the thickness and quality of the bags/reels supplied, so the appliance may not work with bags/reels supplied by other manufacturers.
- 6.- Do not leave the machine functioning when empty. Prolonged uses can have a negative effect on the suction pump's lifespan. If the motor overheats, switch it off immediately and wait for it to cool before using it again.
- 7.- The "STOP" button cancels and stops the machine immediately at any stage (Fig. 3).
- 8.- Before starting to use the machine, have all the required materials like food products, vegetables, etc. at hand, as well as scissors, if necessary.
- 9.- If a plastic reel is used for packing, proceed as follows;
 - a.- Unroll the required length and cut as straight as possible using the scissors.
 - b.- Place one of the open sides inside the machine to proceed to seal (Fig. 1)
 - c.- Close the lid and make sure it is properly locked.
 - d.- Press the "SOLO SELLADO/ONLY SEAL" button and a light will come on during the sealing process (Fig. 2)
 - e.- When the light turns off, press the side opening buttons to be able to open the lid.
 - f.- Now proceed as though it were a bag.
- 10.- If plastic bags are used for packing, proceed as follows;
 - a.- Put the product inside the bag and make sure it is in dry conditions.
 - b.- Place the open side of the bag inside the machine between the suction nozzle and the lower vacuum pad.
 - c.- Close the lid and make sure it is properly locked.
 - d.- Press the "VACIO+SELLADO/VACUUM+SEAL" button and a light will come on during the vacuum process (Fig. 3)
 - e.- Once the product has been vacuumed, the sealing will start automatically, so this function's light will come on.
 - f.- When the sealing light turns off, press the side opening buttons to be able to open the lid.

11.- Use the options TIPO/TYPE and PRESIÓN/PRESSURE;

The default host will display the option SECO/DRY, if you pack wet items or with a certain amount of liquid press the button HÚMEDO/MOIST (Fig. 4).

The default set pressure is 0,8 bar (80kpa) which is ideal to pack hard products or longer periods. If you want to decrease the vacuum pressure to 0,4 bar (40kpa) to use to pack products or delicate fruits press the PRESIÓN/PRESSURE to select SUAVE/SOFT (Fig. 5).

12.- Use of adapter and vacuum canisters;

- a.- Put the product into the canister and fit the lid correctly.
- b.- Connect the supply wire to the electricity supply.
- c.- Insert the end of the adaptor into the suction nozzle below the lid of the machine.
To vacuum using the adapter, the lid does not have to be closed (Fig. 6)
- d.- Insert the other end of the adaptor into the hole on the lid.
- e.- Press the "VACIO+SELLADO/VACUUM+SEAL" button and press the adapter placed on the lid or the switch below the lid.
- f.- When the vacuum process has ended, this function's light will turn off.
- g.- Take out the end of the adapter placed in the suction nozzle.
- h.- To open a vacuumed canister, turn the control on the lid clockwise or press the blue button.

12.- The welding time is set to the characteristics of the bags and reels supplied by LACOR.



N.B

While the air is being extracted from the canister, you will hear noises or crunching due to the tension caused on its sides. Don't worry. It's normal.

CLEANING & MAINTENANCE

- 1.- Before proceeding to clean the appliance, make sure it is unplugged.
- 2.- Avoid cleaning the appliance using aggressive or chlorinated products. Never put the appliance into water. Just use a damp cloth for cleaning the exterior and interior parts. Never use brushes or steel wools for cleaning.
- 3.- Dry the appliance after cleaning it and make sure you store it in a dry, well-ventilated place.
- 4.- The vacuum-packing machine requires no maintenance, but if, through time, you notice that the vacuum pads, the Teflon strip, the rubber seal or other elements have deteriorated, order an original spare part from the manufacturer.



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