



*External vacuum sealers use and maintenance manual  
La Grandispensa Semiprofessional and Professional Series  
Models La Grandispensa - 30-35-40-50  
La Salvasapori Series Models- 30-35-40-50*



**CAUTION !! This manual contains all information necessary for correct use of the machine; even in case of malfunctions, this manual provides important information on how to solve them. Reading this manual in all its parts will help you know the product and use it to its full potential.**













**GB**



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### 0.0 MANUAL SYMBOL KEY

 <b>IMPORTANT WARNING! CONSULT THE MANUAL!</b>	 <b>ATTENTION! DANGER!</b>	 <b>BURN HAZARD! HOT SURFACE!</b>	 <b>KEEP AWAY FROM CHILDREN!</b>	 <b>RECYCLING</b>
 <b>RISK OF ELECTRIC SHOCK</b>	 <b>EXPLOSIVE HAZARD</b>	 <b>CORROSIVE HAZARD</b>	 <b>ENVIRONMENTAL HAZARD</b>	 <b>ASSISTANCE AND MAINTENANCE</b>

### 1.0 GENERAL INFORMATION

*Congratulations for purchasing a high quality Italian product. The manufacturer thanks you for choosing its products and is pleased and proud to include you among its loyal customers. The manufacturer is confident that the use of this product will bring you full satisfaction. This product has been designed with special attention to the environment. The continuing search for environmentally friendly solutions put this product in the top of their class, the power saver function is a privilege of such an innovative product as the one which you have purchased. When not using the machine for a few minutes, the electronic control is set to standby, an energy saving function, to safeguard the environment, the durability of the machine over time and product operating and maintenance costs.*

*Please contact us in the way and at the addresses stated in this manual. Our operators will be happy to provide all the information necessary for proper use of the product. If you should need to contact us, we kindly ask you to please have handy this manual, the product model you purchased and serial number of the same. This manual contains confidential information and images and use of the information contained within is allowed only by the holder of the product. Dissemination and duplication of all or part of the images and information contained herein without prior written permission from the manufacturer is prohibited by law. The manufacturer, who owns the rights to this manual, reserves the right to modify to the documentation whenever necessary without prior notice for the improvement and technological development of the product.*

### 1.1 PRODUCT INFORMATION

This document has been created and tested with great care to provide information in a clear and reliable manner. However, express or implied responsibility cannot be attributed to the manufacturer for writing errors or any unintended omissions contained herein.

Possible errors or omissions due to the translation of manuals in a foreign language may not be attributable to the producer of the product, as the reference language is the original language and therefore Italian.

This manual was prepared by the manufacturer of the product and contains confidential information regarding use of the product. You may not disclose information contained herein for any reason without prior permission from the manufacturer.

This document is protected by applicable laws relating to copyright.

The user has the obligation of reading this document carefully and following the requirements contained therein to better use the machine and protect it for a longer time.

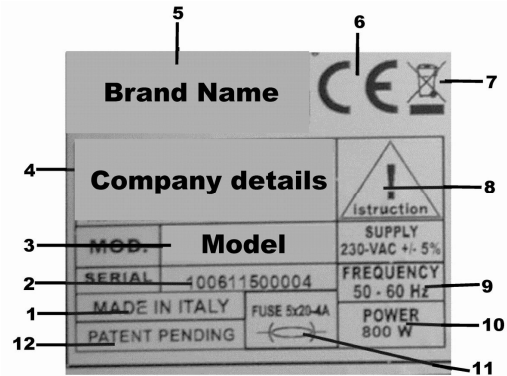
### 1.2 MANUFACTURER INFORMATION



**ELEGEN DI QUAGLIA LUIGI**  
**VIA JMRE NAGY 8 42019 SCANDIANO**  
**( REGGIO EMILIA ) ITALY**  
**TEL. 0039.0522.859721 FAX 0039.0522.767677**  
**WEB [www.elegen.it](http://www.elegen.it) Email [elegen@elegen.it](mailto:elegen@elegen.it) Skype: eleg2002**

### 1.3 IDENTIFICATION OF PRODUCT VIA THE IDENTIFICATION LABEL

- 1) place of production
- 2) Product Serial Number
- 3) product model
- 4) manufacturer address
- 5) Manufacturer trademark
- 6) EC conformity marking
- 7) Waste disposal symbol
- 8) Symbol that requires reading the instructions
- 9) Machine operating frequency
- 10) Machine power
- 11) Protective fuse indication
- 12) Other information



### 2.0 WARNINGS

*The equipment described in this manual should be installed in dry areas, sheltered from sun and rain.*

*Installation must be carried out by specialised personnel who are well informed about the potential dangers involved.*

*Use of the equipment by operators that disregard basic safety rules can cause harm to themselves or others and immediately voids the product guarantee.*

*Use of this machine is reserved to well-instructed personnel who are aware of current regulations and informed about instructions contained in this manual.*

*This product has been designed using the latest manufacturing technologies known today and according to existing regulations; however, conditions which are hazardous to persons or property may arise if operating and maintenance requirements are not complied with and necessary routine maintenance is not provided.*

*This machine is equipped with a suction inlet. No objects or liquids of any kind should be suctioned, including anything gaseous, liquid or solid. Do not insert objects in the suction inlet, do not cover the suction inlet and do not suction water vapour.*

*When cleaning the machine with special substances suitable for the Aluminium, disconnect the machine from the main line.*

*Whenever it may become necessary to replace the fuse installed on the machine, only use standard fuses of the type and power of the fuse which was previously installed on the machine. Using repaired fuses or systems that bypass the fuse is strictly prohibited. The fuse is a protection element that is essential to proper machine operation and in preventing damage to persons or property.*

**IMPORTANT !! Always switch off the machine first from the ON/Standby button and then from the power switch located on the side of the machine.**

**IMPORTANT! Do not run the vacuum cycle with live animals or live fish inside the chamber, as doing so causes severe suffering to animals and results in certain death, constituting a serious violation of fundamental rights of animal life.**



### 2.1 EXPLOSIVE HAZARD

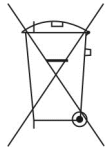
*Do not install the machine in explosive or potentially explosive environments. Do not install the machine near flammable materials. Ventilate the environment fully before using the machine when using solvents, alcohol-based products or flammable sprays.*

*Do not suction substances or products containing solvents, alcohol, gasoline or other explosive or potentially explosive products, do not suction substances or products with a low boiling point that can generate explosive vapours or gases, potentially explosive or harmful to human health. During sealing, very high temperatures are reached, creating very dangerous and explosive situations.*

*Do not run the vacuum cycle with cylinders or spray cans inside the chamber as they may explode.*



## 2.2 ENVIRONMENTAL HAZARD



*This product complies with EU Directive 2002/96/EC. The wheeled bin WEEE symbol indicates that the product, at the end of its useful life, must be handled separately from normal household products and should be taken to a recycling centre specialising in the recovery of electric and electronic products, or to the reseller when purchasing a similar appliance. The user is responsible for delivering the equipment to the recycling centre at the end of its life.*

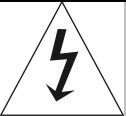
*Proper collection for ensuing recycling, treatment and environmentally compatible disposal helps to prevent possible negative environmental and health effects and promotes the recycling of materials which make up the product. For further information regarding available collection systems, contact your local waste disposal service.*

*At the end of product life, dispose of the product according to regulations in force at the time of disposal in the country where registered. Before being disposed of, the product must be free of all components that must be disposed of in different ways. Do not open the gas springs used to open the cover, as they are sealed at a very high pressure, around 200 bar, and therefore attempting to open them can be extremely dangerous. Gas springs are to be disposed of after being emptied and therefore it is necessary to rely on a disposal centre for hazardous waste.*



## 2.3 LESSER HAZARDS

*Keep out of reach of children. The machine is not suitable for use by children or adolescents.*



## 2.4 ELECTRICAL HAZARD

*Before powering up the machine, check that everything is in accordance with the use made of it. Verify that any safety protections are efficient and that, in the country of machine use, the outlet complies with the plug mounted on the machine and complies with voltage, frequency and outlet power, with respect to reported data contained on the machine identification label. The machine can be connected to the mains supply only after these checks have been performed. Failure to comply with these requirements will void the guarantee.*

*Electrical connection of the machine to the mains is allowed only by qualified personnel. Regularly check the electrical machine parts to verify conditions. In the event of any scratching, crushing, abrasions or burning of the network cable or other electrical conductor, immediately unplug the machine from the mains and call for service. Do not use the machine until the problem has been resolved. If the operation is considered too dangerous, immediately contact an electrician or technical assistance. Do not operate the machine; damaged electrical equipment should be replaced immediately by qualified personnel.*

*There are some openings for suction pump ventilation along the perimeter of the machine. Never place objects into the slits as this causes a risk of electric shock. Do not wash the machine with steam, running water or water jets, which are prohibited in the perimeter of machine use, risk of electric shock. When cleaning the machine, disconnect the machine from the mains.*

*Do not touch metal machine parts with damp or wet hands.*

*Do not pull the power cable to disconnect it from the mains*

*Verify that the machine is connected to the electrical outlet and that the outlet is connected to grounding as required by applicable law. The machine must never be used without grounding for any reason. The manufacturer cannot be held responsible for any damage to persons or property due to lack of connection to grounding of the electrical system..*

*Keep the mains cable installed on the machine away from heat sources as they may melt, becoming irreparably damaged.*

*In the event that the machine becomes inoperative with serious malfunctions or exposed electrical parts, with danger to persons or property, notify receiving personnel to make the machine harmless. Use a sign to clearly mark the problem and hazard of with machine operation run without repair.*



## 2.5 BURN HAZARD

*Do not touch the sealing bar immediately after a cycle, burn hazard. Avoid touching the sealing bar in any case .*



## 2.6 CORROSIVE HAZARD

*Clean the machine with products suitable for material used for its construction. Do not use acids or aggressive substances which may damage the machine structure and cause damage to persons or property. For better identification of products suitable for cleaning, see the maintenance and cleaning section.*



## 2.7 USER OBLIGATIONS

***This document is considered an integral part of the equipment that you have purchased and as such should be treated and kept for the lifetime of the product. In the event of sales of the product, this document must be provided to the new owner.***

***The buyer must read and have all operators making use of the machine read this document. Its consultation must be permitted whenever necessary.***

***Not complying with the instructions in this manual may impair the proper functioning of the system and can severely damage the equipment, effectively reducing its operating life. The incorrect installation of equipment can cause severe and permanent damage to persons and/or property. Incorrect installation can also cause electrocution to operators.***

***Failure to comply with these requirements will void the guarantee.***

*It is important to read the instructions in this manual carefully before installing and powering the equipment. All operations must be restricted to specialised personnel who understand the risks and danger that can result from improper installation, by not respecting the rules and non-compliance with the instructions in this manual. It is also important to make the correct connections in order to prevent malfunctions caused by electrostatic discharges or false contacts. Lack of knowledge of the information contained in the machine manual limits the use and full performance operation of the machine.*

*The machine manual must be kept near the machine and always available to personnel for any necessary consultations. The manufacturer allows the buyer to keep a copy of this manual for internal use only within the buyer's factory, to prevent degradation of the manual over time.*

*This document was prepared and checked with great care to give you accurate and reliable information. The manufacturer disclaims any implicit and explicit responsibility for any omissions or alterations in it.*

*The contents of this manual, descriptions, images and product specifications are not binding for the manufacturer, who reserves the right to modify without prior notice if necessary. Any errors or inaccuracies due to errors in translation into various languages cannot be cause for complaint or attribution of responsibility borne by the manufacturer.*

*Removing the EC label or other labels or plates installed on the machine is strictly prohibited. In the event that this should happen, the product guarantee will be immediately void, as well as EEC compliance. It is therefore the responsibility of the customer and owner of the machine to ensure that this does not happen. If the EC label should break or become illegible, the manufacturer should be informed immediately.*



## 2.8 ASSISTANCE AND MAINTENANCE

*Perform maintenance and cleaning consistently and in a timely manner. Repairs must be performed by qualified service assistance.*

*No partial or substantial changes of any kind to the machine are allowed without prior authorisation from the manufacturer. Any malfunctioning, defective, worn or broken parts must be replaced immediately for proper machine operation and for safety of personnel using the machine. All changes and repairs must be performed by qualified personnel only. Repairs under guarantee shall be valid and recognised as such only if performed by personnel who are qualified and expressly authorised by the manufacturer.*

*Clean the machine regularly. Suitable cleaning contributes to improved conservation, better product hygiene, and greater durability.*

*Verify that the machine is connected to the electrical outlet and that the outlet is connected to grounding as required by applicable law. The machine must never be used without grounding for any reason. The manufacturer cannot be held responsible for any damage to persons or property due to lack of connection to grounding of the electrical system..*

## 3.0 CARATTERISTICHE TECNICHE

Supply voltage	230 VAC +/- 5% 50 / 60 Hz single phase
Maximum power consumption	Professional 1.5 A Semiprofessionnal = 1.2A
Operating temperature	from 10 to 40°C
Maximum power	All models 300W
Maximum pressure	15 Kpa / 150 mb
Relative humidity	from 10 to 80 %
Suction power	Semiprofessionnal 15 lpm Professional and Salvasapori 30 lpm

***Special versions can be manufactured on request, with customised power supply voltages and sizes.***



#### 4.0 VACUUM PACKING

Vacuum packing is the most economical, reliable and natural preservation method available on the market, based on a simple Chemical/Physical principle, whereby you can prevent the oxidation and decomposition of food products by removing the air from their package prior to sealing, because the air is actually the fuel for food decomposition bacteria. We should mention that, while removing the air from the bag, a small amount of air actually still remains inside the bag, therefore the product will eventually oxidise and decay but in a much longer period of time, even up to 5 times slower than it would happen under natural conditions, depending on the type of the food and on its storage location, whether it is stored at room temperature, in a fridge or in a freezer. For example, a slice of meat decays under normal conditions in one day; vacuum-packed it would decay in up to 5 days; this value is indicative, as the bacterial contamination of the product at the time when it is packed and the manner in which it is handled afterwards can affect its shelf life. It must be said that this packaging method does not remove the bacteria from the package, but it prevents or limits its growth by reducing the atmospheric oxygen and also it does not stop product decay, but it slows the process down significantly, offering high money and energy savings. Another benefit of vacuum packing is that it does not affect the organoleptic properties of food products, keeping them fresh for longer periods of time; if properly packed, the aroma, the naturalness and the taste of the product will not be affected. Also, you can quit using chemical food preservatives that might be harmful on long term and all those natural preservatives such as Oil, vinegar and salt, that are highly expensive and alter the taste of the food. Another advantage of this packaging method is that it reduces food waste, allowing you to save money; in fact, several world organisations stated that a third of the purchased food gets thrown away, resulting in huge costs for each family, thus rendering vacuum packing a smart choice that will pay off in just a few months.

Using a vacuum packaging machine offers you yet another immediate benefit: each product is separated inside the fridge or the storage environment; storing various food products inside the fridge, in open or non-hermetically sealed containers, can result in mixing different flavours and you might end up with prosciutto tasting as gorgonzola, cheese tasting as bananas and so on... Vacuum-packed products will remain intact. Their colour will be the same, their aroma will be the same, they will smell the same and taste the same.

Even if you want to preserve your food products with oil or vinegar, we still recommend you to remove the air in the container using the special accessories of the vacuum packaging machines; external vacuum sealers allow you to remove up to 80% of the air in the container - although not an excessive value, it still helps preserving your products over longer periods of time, slowing down the oxidation and decomposition processes. Vacuum chamber machines can remove almost all of the air inside the package, over 99,9% of it - at these values, the product is also degassed, the air inside the liquids is also removed, ensuring an excellent final result, optimal product preservation over time and highly reduced oxidation process. The results can also be seen over time: the colour of the product will remain unchanged, it will not go brown, the typical sign of oxidation. Removing the air to prevent oxidation - this process can also be applied on metals such as silver, aluminium and brass; they will remain shiny and will not oxidise.

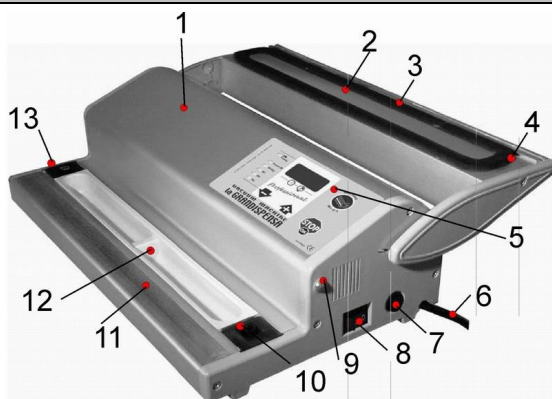
#### 4.1 FIELD OF USE

**4-1 External vacuum sealers** are created for vacuum packing food or other type of products in bags or suitable containers and any other applications will be considered non-compliant. Failure to comply with the aforementioned field of application will void the warranty immediately and might lead to machine malfunctions.

4-2 External vacuum sealers are designed for dry products and therefore you should not use them on products containing liquids, as this might lead to machine deterioration, also putting the user at risk.

4.3 The external vacuum sealers must be used only with corrugated vacuum bags, just like those supplied with the machine; other type of bags might not be suitable for the machine; do not use the machine with smooth (non-ribbed) bags.

#### 5.0 DESCRIZIONE DETTAGLI MACCHINA

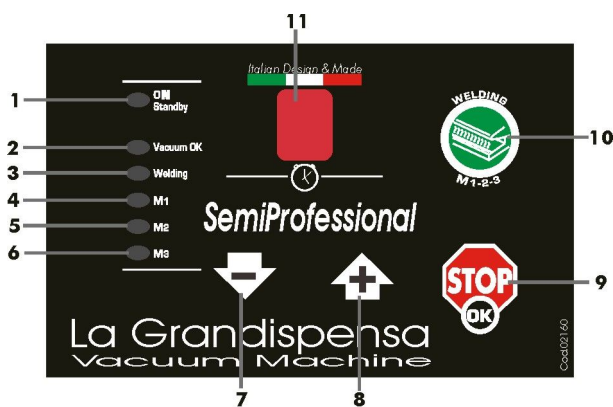


- 1) machine frame made of stainless steel
- 2) seal spacer
- 3) Vacuum chamber seal
- 4) aluminium bar
- 5) control keypad
- 6) power cord
- 7) fuse
- 8) power switch
- 9) suction bar lock
- 10) air intake
- 11) seal bar heating element
- 12) drip tray
- 13) vent

### 5.0 INSTALLAZIONE / PREMESSA / PRINCIPIO DI FUNZIONAMENTO

- 5.1** - The electrical connection shall be made respecting the frequency and voltage values reported on the machine's rating plate.
- 5.2** - Do not install higher voltage fuses on the machine, respect the value indicated on the machine's rating plate.
- 5.3** - The external vacuum sealers have been designed and manufactured for vacuum packing dry products (not liquids, or products that contain liquids) and therefore you can use them to vacuum seal salami, dry sausages, pasta, vegetables, meat, fish, etc..
- 5.4** The operating principle is based on sucking the air out of the bag using the atmospheric pressure until reaching the maximum value determined by the pump depression/atmospheric pressure ratio, which for our products can be of up to 10mb inside the bag, for dry products. The most widespread concept on these products is that they provide low-quality vacuum that cannot exceed 150/200 mb; in reality, this is not true because the atmospheric pressure is added to the depression generated by the pump and therefore with our products you can obtain higher degrees of vacuum that range between 10 and 20 mbar inside the bag, taking full advantage of the pump depression/atmospheric pressure ratio. Thanks to the thorough research made by the manufacturer in this field. The atmospheric pressure applied on the bag squeezes the air out of the pump that at the same time, suctions the air out of the bag; this way, the two forces combine, ensuring higher degrees of vacuum. If you are using containers instead of bags, you can use the special suction function for jars - the degree of vacuum will appear on the display (only on professional models) and however, it will not exceed 15 Kpa / 150 mb because unlike bags, the containers will not be deformed.
- 5.5** This range of products has been developed using cutting edge technologies and represents the state of the art in terms of performance, technology, quality and aesthetics. Unique on the global market thanks to its intelligent and adaptive power control system that monitors the machine's operation continuously, generating the right amount of power at all times, saving energy. During operation, you will hear different sounds, depending on the machine's status, as it continuously adjusts its power, optimising its operation. Such changes are perfectly normal, the system delivering high performance with low power consumption, avoiding any excessive components' overheating and extending the product's service life

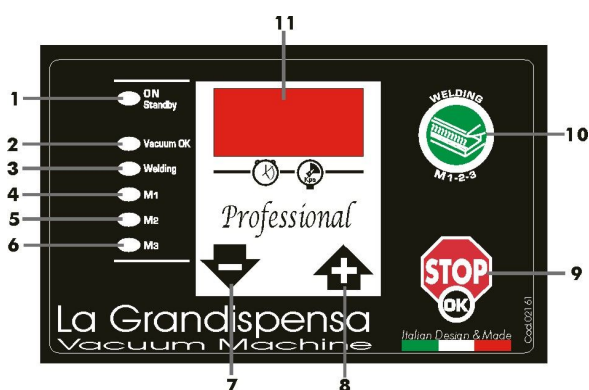
### 6.0 DESCRIZIONE DEL PANNELLO DI COMANDO SERIE SEMIPROFESSIONAL



#### LEGEND TO CONTROL PANEL

- 1) Led on stand by
- 2) Led Vacuum ok
- 3) Led Welding
- 4) Memory / programme 1
- 5) Memory / programme 2
- 6) Memory / programme 3
- 7) Down Key / decrease values
- 8) Up Key / increase values
- 9) Stop Key / Ok
- 10) Welding Key / Memory / programme selection
- 11) Display box (7 segments 1 digit)

### 6.1 PROFESSIONAL AND LA SALVASAPORI SERIES CONTROL PANEL DESCRIPTION



#### LEGEND TO CONTROL PANEL

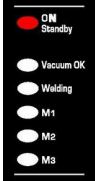

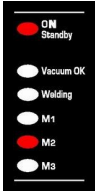

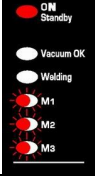
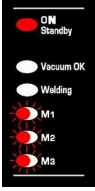
- 12) Led on stand by
- 13) Led Vacuum ok
- 14) Led Welding
- 15) Memory / programme 1
- 16) Memory / programme 2
- 17) Memory / programme 3
- 18) Down Key / decrease values
- 19) Up Key / increase values
- 20) Stop Key / Ok
- 21) Welding Key / Memory / programme selection
- 22) Display box (7 segments 3 digit)

### 7.0 MEMORIES / PROGRAMMES DESCRIPTION

Grandispensa Semiprofessional and Professional Series 3 / 4 and Salvasapori Series are unique on the market, featuring innovative functions such as the suction function for soft products, sealing ensured even in case of small amount of liquid inside the bag. Memories M1 M2 and M3 are dedicated to special functions while the base memory (all LED lights off) is dedicated to the traditional vacuum function and the M4 memory (M1-M2-M3 LED lights blinking) is dedicated to vacuum function for jars. Professional and La Salvasapori Series also come with a marinade/infusion function for products packaged in tin cans. All the functions included in this new series of products are highly innovative, result of extensive studies carried out by Elegen, that continues its research, constantly bringing innovations in the vacuum packing field. The functions available on this product and the



pumps control technique render it the most powerful, technological and innovative product available on the market. Below you can see a detailed description of the work programmes/memories.

Programma Memoria	Programmes Memories Display	Function
PROGRAMME 0, OR BASE PROGRAMME		Base programme, the default programme for standard operation, with maximum allowed vacuum and sealing time for standard corrugated vacuum bags. This is the mainly used programme.
M1 / Programme 1		This programme is suitably designed for extreme conditions, where there is a small amount of liquid passing through the bag ( 10 / 15 cc ) during the suction phase. This programme has an accuracy of 95%, the results depending on how you set the cycle. If the machine does not seal the bag correctly, we recommend you to increase lightly the sealing time and try again. If the machine cuts the bag, we recommend you to decrease the sealing time and try again. Vacuum packing is highly complex in case of products that contain liquid; when this kind of products are used, there might appear passages for the liquid, that will cool down the seal bar. This machine is the only highly efficient product available on the market with this function. <b>This function allows maximum 5 consecutive cycles; once this number is reached, the machine locks for 10 Minutes, the letter E and another letter or number are alternately displayed; letter A indicates that there is a remaining recovery time of 10 minutes. In this case, leave the machine on, with the bar opened until it automatically resumes its operation; if the machine is turned off, when restarted it will proceed from the same recovery point.</b>
M2 / Programme 2		This programme implies the same operating mode as programme 1, but adapted for soft products, with anti-crush procedure enabled. <b>This function allows maximum 5 consecutive cycles; once this number is reached, the machine locks for 10 Minutes, the letter E and another letter or number are alternately displayed; letter A indicates that there is a remaining recovery time of 10 minutes. In this case, leave the machine on, with the bar opened until it automatically resumes its operation; if the machine is turned off, when restarted it will proceed from the same recovery point.</b>
M3 / Program 3		This programme implies standard operation (just like the base programme), but with additional soft suction function to prevent damaging the product. <b>The Professional and Salvasapori models</b> have automatic anti-crush control function. <b>On Semiprofessional Version</b> the anti-crush function must be enabled manually, Press the Welding key at the desired vacuum value to enable the anti-crush function.
M4 / Programme 4		This programme includes a suction function for jars (with special accessory). When this function is on, the M1-M2-M3 LED lights start blinking. Wait for the function to activate and the LED lights to stay on for about one second before starting the cycle; now you can vacuum pack jars, using the Up and Down keys to control the suction function.
M5 / Programme 5 <b>Function available only on Professional and Salvasapori series</b>		This programme includes an Infusion or Marinade function for external containers. In this case, the M1-M2-M3 LED light are steadily lit; wait for the 3 lights to blink briefly indicating that the marinade function is now ready to use and use the Up or Down keys to start the Infusion/marination. You can set the marination time, by default it is set to 8 hours. During marination, the Machine carries out a series of suction cycles keeping the pressure constant inside the tin can. When the time lapses, on display appears the message End.

#### Brief not on anti-crush Control:

The anti-crush function has been realised using a complex suction pump adjustment and pressure control system. Professional and Salvasapori Series come with a precise and reliable, fully automatic control ensured by the digital Vacuum sensor. Semiprofessional Series comes with manual control as the products in this series are not equipped with digital sensor for vacuum measuring, but only with a contact sensor calibrated to a rather high value and therefore the user must manually press the WELDING key when the desired vacuum value is reached and the machine will close the bag; please note that during the sealing process, the machine continues the suction process; therefore, we recommend you to press the Welding key a few moments before the desired vacuum value is reached.



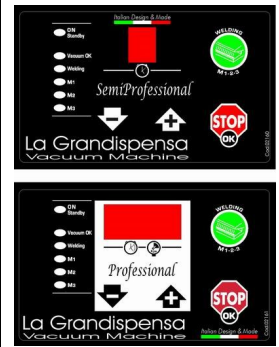
**Caution ! when using the anti-crush function there will remain a greater amount of air inside the bag and therefore the shelf life of the products might be much shorter than usual (compared with the standard vacuum packing process). Use this function with due care and only when needed or when you want to store soft products for short periods of time.**

**7.1 HOW TO SELECT THE DESIRED WORK PROGRAMS**

To select the desired programme, proceed as follows:

- 1) For more information on the programmes, see section 7.0
- 2) Open the seal bar
- 3) Press the Welding M1-M2-M3 key
- 4) The M1-M2-M3 LED lights will turn on in sequence and then all three of them will remain steadily lit or will start blinking, indicating the programme enabled (see Section 7.0 for programmes description)
- 5) After selecting the desired programme you can start the work cycle following the indications in section 7.2 .

**FIG. 7.1.1**



**CAUTION!! It often happens that you get the impression that the machine is not working, but in reality the wrong programme has been selected; should this occur, please make sure during the normal work cycle that programmes M1 or M2 have not been selected.**

**7.1.1 BUTTON'S DESCRIPTION**

The **STOP-OK Key** is used to:

- a) stop a work cycle at any time during the cycle.
- b) save a setting during programming if pressed for more than 2 seconds (the modified data is displayed on the screen and indicated by a blinking led)



The **WELDING-M1-M2-M3 Key** is used to:

- a) open programmes.
- b) Start the bag sealing process during the work cycle



The **+ Key** is used to:

- a) Increase a value during setup.



The **- Key** is used to:

- a) Decrease a value during setup.



**7.2 DESCRIPTION OF OPERATION**



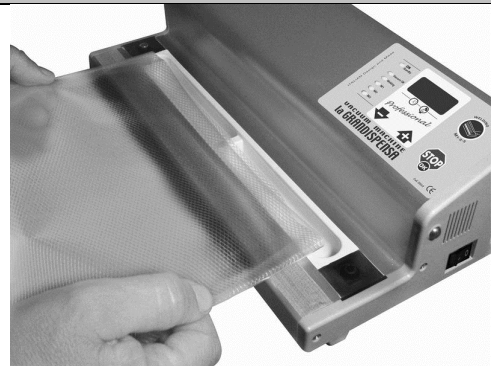
Connect the power cord to a socket that meets the voltage indicated on the equipment's rating plate and set the power switch to on.

**To start the work cycle with suction inside the bag:**

- 1) Open the seal bar and select the desired programme using the M1-M2-M3 Welding key. (See section 7.0)
- 2) Place the product that you want to store inside the bag, making sure that it does not take more than 70% of the total volume of the bag.
- 3) Insert the bag containing the product up to the centre of the drip tray., Fig. 7.2.1
- 4) Close the bar
- 5) Slightly press on both sides of the bar until the sealer reaches and appropriate vacuum value that can keep the bar closed.
- 6) When the pre-set degree of vacuum is reached, the Vacuum Ok led turns on. If you want to speed up the process you can press the Welding key to start sealing the bag; otherwise, you can wait for the end of the cycle that will ensure a better end result.
- 7) Once the extra vacuum time lapses (see next paragraphs) the machine starts sealing the bag.
- 8) Wait for the cycle to end
- 9) Open the seal bar and remove the bag



You can seal the bag at any time during the vacuum phase by pressing the Welding key or you can stop the cycle by pressing the Stop key.



**Fig.7.2.1**



**CAUTION!! sharp or pointed products can puncture the bag; remove any sharp edges or pointed parts before vacuum packing the product.**

**CAUTION!! Do not suction liquid products**

**CAUTION!! If the machine is not used for more than 5 minutes, it goes into Stand By (power saving mode), status indicated by the On/Standby led, that will be blinking. Press any key to reactivate the machine**

**CAUTION!! The machine is intended to be used with corrugated bags such as those included in the supply, any other types of bags are not compatible**

**To start a work cycle with special vacuum function for jars or containers, proceed as follows:**

- a) Open the seal bar and select the desired programme using the M1-M2-M3 WELDING key. See fig. 7.2.2
- b) Connect the suction hose to the machine (see Fig. 7.2.3)
- c) Press slightly on the lid if you are using jars or on the pipe on the opening of the container if you are using containers.

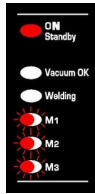
If you are using tin cans, remove their cover before proceeding with the vacuum packing.

If you are using jars, loosen slightly their cap so that the air can come out; they will be sealed automatically.

In both cases you should make some tests and check the quality of the vacuum packing.

- d) When ready, press the + or – key for 2 seconds and the suction cycle will start.
- e) Wait for the end of the work cycle
- f) Press the STOP key to stop the cycle if needed.

**Fig. 7.2.2**



**Led M1-M2-M3 blinking = vacuum suction function for jars on**

**Only on professional and Salvasapori  
Led M1-M2-M3 Steadily lit = Infusion / Marinade**

**Fig. 7.2.3**

**In this case you can suction products containing liquids, as the liquid product will not exit the tin can or the container.**



**7.4 SETTING THE SEALING TIME**

To set the sealing time, proceed as follows:

- 1) Open the seal bar
- 2) Press the + key to increase the sealing time
- 3) Press the – key to decrease the sealing time
- 4) Press the STOP key for 2 seconds to apply the change (the display should blink briefly).

**7.5 MACHINE STANDBY**

If the machine is not used for more than 5 minutes, it goes into Stand By (power saving mode), status indicated by the On/Standby led, that will be blinking. press any key to reactivate the machine

**7.6 WORK CYCLES DISPLAY**

You can view the machine's work cycles. To view the work cycles, proceed as follows:

- 1) Open the seal bar
- 2) Press keys + and – at the same time for 2 seconds

The Vacuum OK, Welding, M1, M2 and M3 will turn on in sequence and with each of them will be displayed a digit that forms the number of cycles carried out.

led Vacuum ok = tens of thousands  
led Welding= thousands  
led M1=hundreds  
led M2=tens  
led M3= units

led Vacuum ok on = number =0  
led Welding = number = 1  
led M1= number 5  
led M2= number 3  
led M3= number 2  
= 1532 number of cycles

**7.7 RESETTING THE MACHINE TO FACTORY DEFAULT SETTINGS**

In case of malfunction or incorrect parameters setup, reset the machine to factory, default settings This can be very useful in solving many malfunctions.

To restore the factory settings, proceed as follows:

- 1) Turn off the machine using the power switch
- 2) Press and hold the Welding and - (minus) keys at the same time
- 3) Start the machine holding both keys until you can see letter “d” on the display
- 4) Release the keys.

the factory settings are now restored; this operation does not reset the counters.

**7.8 EXTRA VACUUM TIME**

The extra vacuum time, expressed in seconds, is an important timer that helps ensuring a better vacuum level inside the bag; this product is the only product available on the market that has this feature and also allows the user to configure it. The greater the value assigned of this parameter, the better the final vacuum inside the bag. The optimal value for this parameter is 8 seconds; this value ensures an optimal vacuum level inside the bag but for commercial reasons, the parameter is set by default to 4 seconds, to speed up the machine's work cycle; when this parameter is too high the machine might appear slow compared to other similar



products available on the market but in reality it isn't as it ensures an excellent vacuum inside the bag. this parameter and its configuration is the result of complex and ingenious research processes carried out by the manufacturer. Given the importance of this parameter (practically unknown and ignored by other similar products available on the market), we give the user the possibility to choose between a faster work cycle or a better vacuum inside the bag. This parameter can be set differently for each of the programmes, for tin cans suction, Jars suction and Infusion/Marinade functions it is set to 30 seconds. For regular vacuum packing with bags we recommend you to set the parameter between 2 and 12 seconds; any value beyond this will not bring significant improvements. You will not be able to observe any differences in the product's appearance when this parameter's value is changed; you need to use appropriate tools and suitable procedures to see the changes.

**To set the extra vacuum time, proceed as follows:**

- 1) Open the seal bar
- 2) Press keys – and Welding at the same time for 3 seconds
- 3) U for Semiprofessional series and TEU for Professional and Salvasapori Series and a numerical value are alternately displayed; press the + or – to change the value
- 4) Press STOP to update the value

**On Semiprofessional Series** the time is expressed alphanumerically; therefore, up to 9 the value corresponds to decimal 9, while 10 is displayed as A, 11 as B, 12 as C, 13 as D, 14 as E, 15 as F.

### 7.9 SETTING THE SUCTION PRESSURE

**Only on Professional and Salvasapori series**

The operating pressure helps determining the maximum pressure for setting the sealing automatism; the correct value is 0.65 Kpa for bags and 0.7 for containers. Do not change this parameter as it might affect the machine's operation. The operating pressure can also be set from the M2,M3 memories independently from the base memory and in this case we recommend that you change it based on your own requirements.

**To adjust the operating pressure, proceed as follows: (Only for Professional and Salvasapori versions)**

- 1) Open the seal bar
- 2) Press keys + and Welding at the same time for 3 seconds
- 3) PRS and the relative numerical value are alternately displayed,
- 4) press + or – to change the value
- 5) press STOP to update the value

### 7.10 SETTING THE INFUSION / MARINATION TIME

**Only on Professional and Salvasapori series**

Infusion / Marination time (only on Professional and Salvasapori), the Infusion / Marination time can be changed; this function is used only for external suction with tin cans or jars. The default value is 8 hours.

**To adjust the Infusion/Marination time, proceed as follows: (only for Professional and Salvasapori versions)**

- 1) Open the seal bar
- 2) Press keys - and Welding at the same time for 3 seconds
- 3) TEU and a numerical value are alternately displayed, (the value represents the extra vacuum time)
- 4) Press the STOP key to switch to the Infusion/Marination time
- 5) TIN and the relative numerical value are alternately displayed,
- 6) press + or – to change the value
- 7) press STOP to update the value

### 8.0 ALARMS / ERRORS

- 1) For the Machines in the Semiprofessional series, at the end of each cycle, the display shows the letter "E" that does not indicate an error but the END of the cycle; open the bar and the letter will disappear from the display.
- 2) **If at the end of the cycle or upon machine start-up, a letter or a message are alternately displayed, at first letter E and letter A and then letter E and a number, leave the machine on for 10 minutes so that it can automatically reset and then turn off the machine to reset the counter. This function is an antistress safety function that prevents the machine from breaking down in case of excessive use**

### 9.0 PULIZIA

Before cleaning the machine make sure to unplug it. Clean the machine after each use.

To clean the machine, use a soft cloth dampened with water, or a detergent or disinfectant suitable for aluminium and clean the machine's surfaces making sure that none of the liquid enters the air intake as this will damage the pump.



**CAUTION!! Do not insert liquid or solid substances inside the air intakes during cleaning as this might permanently damage the suction pump.**

## 10.0 GUARANTEE

**10.1-** All Elegen products undergo strict Test cycles when they are designed and strict commissioning cycles when they are manufactured to protect the safety of personnel using the product and guarantee long-term durability and excellent operation. All the products are sold only after they have been tested and commissioned.

**10.2 -** Elegen guarantees its products for the duration of the guarantee period, and is committed to the free replacement of any parts found to be defective or malfunctioning by the manufacturer.

**10.2.1 –** If the product is sold by a dealer or a distributor, refer to the general terms and conditions of sale and warranty conditions provided by the seller, as those provided by the manufacturer will be null in this case.

**10.3 -** Elegen products are covered by a 48 (forty-eight) month warranty from the date of purchase reported on the purchase document of the product itself, whether this is an invoice, a receipt or another legally recognised document.

**10.4 -** The guarantee provides solely and exclusively for free replacement of defective components as approved by Elegen, by its agents and Elegen technical assistance network.

**10.5-** The defect of a component that is replaced under guarantee does not constitute an admission of guilt and does not give the customer any right to claim damages. Elegen responsibility is therefore limited to the replacement of defective parts. Under no circumstances shall Elegen recognise complaints or compensation of or other nature.

**10.6 -** Elegen is equipped with product liability insurance for which damages recognised as eligible for compensation are those allowed by product liability.

**10.7 –** Transport costs for returned goods - contested or faulty goods - to Elegen's premises or the technical support network are entirely held by the client. In the event of support provided at the client's premises, there is a fixed charge of € 60 VAT included.

**10.8-** Any damage occurring in the transport of goods are not covered under guarantee. Goods travel at the customer's own risk.

**10.9 –** All normal wear to parts are not covered under guarantee.

**10.10 –** Any repairs during the guarantee period do not result in automatic extension of the guarantee period, which remains unchanged.

### ***Forfeit of the guarantee period***

**10.20 –** The guarantee period lapsed after 12 months from product purchase. The guarantee is also void:

**10.21 –** if there is no use and maintenance manual for the product, no fiscal document that proves it purchase, whether this is an invoice, a receipt or another legally recognised document

**10.22 -** in case of tampering with or removal of the product identification label, whenever the manufacturer has not been informed in writing by registered mail, fax or email

**10.23 -** when modifications are made without the written permission of the manufacturer . In case of tampering with equipment or parts thereof. In these cases, in addition to the immediate invalidation of the guarantee period, Elegen shall be released from any liability arising from damage caused to persons or property.

**10.24 -** in case of non-compliance with instructions contained in the use and maintenance manual

**10.25 -** in case of improper use of the product or use other than that indicated in the use and maintenance manual.

**10.26 -** in the event of damage on the appliance due to external causes or weather elements or natural disasters, such as lightning, floods, earthquakes, etc.

**10.27 -** when any operations, repairs, maintenance are performed by unqualified personnel

**10.28 -** when using cleaning products unfit for materials used to build the product.

**10.29 -** in the event of failure to timely report any operating malfunctions of the machine.

**10.30 -** in the event of failure to perform routine or special maintenance of the product.

## 11.0 FORFEIT OF THE GUARANTEE PERIOD

**11.1 -** The guarantee period lapsed after 12 months from product purchase, or after the time indicated form the dealer or also in the following cases:

**11.2 -** if there is no use and maintenance manual for the product, no fiscal document that proves it purchase, whether this is an invoice, a receipt or another legally recognised document

**11.3 -** in case of tampering with or removal of the product identification label, whenever the manufacturer has not been informed in writing by registered mail, fax or email

**11.4 -** when modifications are made without the written permission of the manufacturer . In case of tampering with equipment or parts thereof. In these cases, in addition to the immediate invalidation of the guarantee period, Elegen shall be released from any liability arising from damage caused to persons or property.

**11.5 -** in case of non-compliance with instructions contained in the use and maintenance manual

**11.6 -** in case of improper use of the product or use other than that indicated in the use and maintenance manual.



- 11.7** - in the event of damage on the appliance due to external causes or weather elements or natural disasters, such as lightning, floods, earthquakes, etc.
- 11.8** - when any operations, repairs, maintenance are performed by unqualified personnel
- 11.9** - when using cleaning products unfit for materials used to build the product.
- 11.10** - In the event of failure to timely report any operating malfunctions of the machine.
- 11.11** - In the event of failure to perform routine or special maintenance of the product.
- 11.12** - In the event of bad installation of the product.
- 11.13** - In the event where the machine with guarantee is sending back to the producer, dealer or Elegen's technical assistance network, not in original packaging or not packed well to prevent damage during transport.
- 11.14** - in the event where the product is send from customer to repairing center or versus the customer after repairing and, is lost from forwarder, the product travel on risk of the customer
- 11.15** - In the Event where the vacuum machine are suck the liquid or other elements inside the pump.
- 11.16** - In all event where the machine is used with function without indicated into the operative manual and without to observe the prescription of the operating manual.

## **12.0 IF THE MACHINE NEED TO REPAIR**

In the case where the customer need to repair the machine, is very important that observe the following prescription, otherwise the repairing time can be very long, the product can be lost or could be decay of the guarantee

The manufacturer declines all responsibility for products lost or can not be identified for failure to comply with the requirements contained herein.

- 12.0** - The Producer, dealer or Elegen's technical assistance network, undertake to repair the product maximum in 90 days after the reception form the customer of the acceptance of reparation, and, according to availability of spare parts that may be obsolete.
- 12.1** - The product may be sending in the original packing and packed in the manner that the transport cannot damage the product. Where this is not possible is important that the packing content all protection that can prevent the transport damage
- 12.2** - The product may be sending with all identification documents, about the product, the customer and the defect of the product, and must be indicated the phone number or email where the customer can be contacted for any questions
- 12.3** - The product sending without the previous express authorization and without details of the point 12.2, are not processed and the repairing are made in very long time. In this case if the product are lost the producer have not guilty and are not obligated to refund the customer.
- 12.4** - Before to send the repairing product is important to contact the receiver to take agreement about all modality.
- 12.5** - The product that are send for repairing must have strictly the details of the defects or problems that have and the customer meet, so to avoid misunderstandings from the repairing operator
- 12.5** - Before to send and to think that the product is defected, contact the producer, or the dealer to verify the product, write to the address email indicated on the documents, and leave the details where you can be contacted.
- 12.6** - Before to think that the product is defected and need to repairing, see the section 13.0 **"IF THE MACHINE DOES NOT WORK"** And see also the section 10.0 **"GUARANTEE"** and 11.0 **"FORFAIT OF THE GUARANTEE PERIOD"**
- 12.7** Special warning need to be used when are sent to repair the heavy products or, with delicate parts or with oil inside, like a vacuum chamber machines. The machines that have this characteristics must be sent on the pallet, on the pallet must be strictly applied the label with indication of the top side and that should not be upside down. The side with is the plastic lid must be protect in adequate mode to avoid that may be broken.
- 12.8** - If the customer want to be sure that the product may be returned or repaid in case is lost from the forwarder, need to do the shipping assurance, this cost is always on customer charge. The producer of dealer never is responsible for damage caused from the forwarder.
- 12.9** - the repairing are always invoiced the advance payment or when the good is ready, the good are returned only after the payment is performed.
- 12.10** - Before to start with repairing is made the forecast of the repairing, if is or not in guarantee and, what is the cost if the machine is not in guarantee. After this inspection are sent the forecast, the customer is obliged to send his answer by email or fax indicated on the forecast module, with his sign for acceptance the repairing cost, this only if the product is no in guarantee. In cases where the customer have no possibility to send the email or fax, need to call the repairing center and establish with him the solution, if accept the repairing need to pay in advance, before that the repairing is started if there isn't any answer from the customer, the repairing center suspend the reparation and hold the product for maximum 6 month, after this time the product can be demolished without prior notice to the customer, in this case the customer lost his propriety on the good and nothing can be claim from the repairing center.
- 12.11** - The repairing cost are always VAT, tax and shipping cost not included.
- 12.12** - The costs of the unrepaired machine and, shipping costs regards the unrepaired machine are always on customer charge



**12.13-** In the cases where the costs of repairing are very high and not convenient the producer is committed to offer the new product at the best price as possible

**12.14** – In the cases where is impossible to repair the machine because same spare parts are obsolete or , because the producer of this part is failed or closed, nothing can be claim to the producer of the machine, the producer is not obligate to refund the customer.

### 11.0 IF THE MACHINE DOES NOT WORK

#### If the machine does not switch on :

- 1) check that the plug has been connected to the mains.
- 2) check that the plug has been thoroughly inserted into the socket.
- 3) check that the voltage, current and frequency of the mains are consistent with data contained on the machine plates
- 4) check that the illuminated switch on the side of the machine is on; if lit, this indicates that the machine is on.
- 5) Verify that the machine is not in Standby mode; if it is, press the ON/standby button
- 6) In the case of three-phase machines, remove the plug from the socket, open the rear casing and check that the fuses are in good condition. Also check that any magneto-thermal protection switch is enabled.

#### If it does not seal:

- 1) check that the timer on the Welding Timer quadrant is not at zero
- 2) verify that the Welding Timer timer value is adequate for the type of bag used
- 3) verify that it is positioned on the sealing bar and that it is not coming off by itself during the suction cycle
- 4) increase sealing time to adapt to the type of bag used
- 5) make sure that you have not inserted an excessive percentage of gas
- 6) raise the Teflon from the sealing bar and verify that the resistance is not broken.

#### If the bag melts

- 1) decrease sealing time to adapt to the type of bag being used

#### The machine does not perform the requested working cycle:

- 1) Verify that you have selected the correct programme for your needs

#### The machine does not insert gas:

- 1) verify that the gas injection timer has been enabled
- 2) verify that the gas cylinder closure valve is open.

#### The machine inserts too much gas:

- 1) verify that the pressure of the gas cylinder is adjusted between 0.5 and 1 bar max.
- 2) Verify that the gas injection time or gas percentage selected is not too high.

#### The machine does not reach a vacuum:

- 1) perform a machine calibration cycle using the procedure described in this manual
- 2) verify that the gasket on the cover is not damaged
- 3) Verify that the inert gas injection inlet is not open
- 4) Verify that gas is not being inserted in a cycle where it is not required
- 5) Verify if pump oil needs to be changed
- 6) Verify that chamber cover has not been punctured or have any micro fractures

If all inspections have been performed but the machine is still not working, contact the nearest service assistance or the manufacturer.

### 13.0 IF THE MACHINE DOES NOT WORK

#### If the machine fails to start:

- 7) make sure the power cord is connected to the mains.
- 8) make sure the plug is properly connected to the socket and inserted completely.
- 9) check the mains voltage, current and frequency and make sure they match the values shown on the machine's plate
- 10) make sure the switch located on the side of the machine is on.
- 11) If the machine does not start, make sure the fuse on the right side of the machine is not blown.
- 12) Make sure the machine is not in Standby, with the On/Stand by led blinking; if it is, press the ON/standby key

#### If the machine fails to seal the bag:

- 7) make sure the sealing time is appropriate for the thickness of the bag
- 8) make sure the bag is correctly placed under the seal bar
- 9) increase the sealing time according to the type of bag being used
- 10) make sure you did not set an excessive percentage of gas
- 11) lift the teflon of the seal bar and make sure the heating element is in perfect condition.

#### If the machine melts the bag

- 2) decrease the sealing time according to the type of bag being used.
- 3) Make sure you selected the appropriate programme; if incorrectly used, programmes/memories M1 and M2 might
- 4) Melt the bag



**The machine fails to suction the air:**

- 1) If the machine fails to suction the air from the bag, make sure the bag is not punctured.
- 2) Make sure you are using a corrugated bag, just like those supplied with the machine.
- 3) Make sure the bag is compatible with the machine; not all corrugated bags available on the market are suitable for this machine.
- 12) make sure the bag is correctly placed under the seal bar
- 4) Should you notice any vacuum losses after removing the air from the bag, make sure that the bag is not punctured and that there are no sharp or pointed products inside the bag that might puncture it.
- 5) If during tin cans suction phase, jars vacuum phase or Infusion/Marinating phase the machine displays "Err", it means that the machine did not reach the necessary vacuum value because it was poorly connected or there was a loss.
- 6) Make sure the vacuum seal is intact, sometimes the customers place the power cord under the bar, thus deforming the rubber seal and affecting the machine's operation.

If after carrying out the checks above, the machine still doesn't work properly, contact the nearest technical support service or the manufacturer.

**ERRORS :**

- 1) **For the Machines in the Semiprofessional series, at the end of each cycle, the display shows the letter "E" that does not indicate an error but the END of the cycle; open the bar and the Letter will disappear from the display.**
- 2) **If at the end of the cycle or upon machine start-up, a letter or a message are alternately displayed, at first letter E and letter A and then letter E and a number, leave the machine on for 10 minutes so that it can automatically reset and then turn off the machine to reset the counter. This function is an antistress safety function that prevents the machine from breaking down in case of excessive use.**

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