

FAGOR



VACUUM PACKER INSTRUCTION MANUAL

**MODELS: SV-1-410/10, SV-1-410/20,
SV-1-460/20, SV-2-460/20, SV-2-460/40,
SV-2-463/63 and SV-2-850L/100**

INSTALLATION

The machine must always be placed on a flat surface. The voltage of the mains to which the machine will be connected must be checked.

CONTROL PANEL



ON/OFF SWITCH



CYCLE STOP



ENTER/VAC STOP



PROGRAMME



FUNCTION



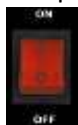
VALUE UP



VALUE DOWN

SETTING UP

Power up the machine by connecting the cable to a socket. Once the cable is connected, turn







the switch on the front of the machine to the ON position. The last programme to be used before the machine was turned off will appear. If the machine remains inoperative for more than 5 minutes, it will block and the name of the machine will appear, moving across the



screen. To unblock, press

PROGRAMME SELECTION

To select a different programme, press  until a flashing cursor appears alongside the programme number. Then use  and  to increase or decrease the programme number.

Once the required programme number is in view, press  to confirm.

The machine has 50 programmes, 48 of which can be edited. Of these 48 programmes, 3 are factory pre-programmed. The programmes are as follows.

Programme no.	NAME	EDITABLE	FUNCTIONS				
			% VACUUM	% GAS	IMPROVEMENT TIME	SEALING TIME	SOFT AIR
1	NORMAL	YES	100	0	5	2.5	NO
2	GAS	YES	100	100	5	2.5	NO
3	SOFT	YES	100	0	5	2.5	YES
4...46	-----	YES	50	0	0	2.5	NO
47	CHECK EQUIPMENT	NO	DETECTS WHETHER THERE IS A LEAK OR THE OIL HAS TO BE CHANGED				
48	GASTRO-VAC	YES	100	NON-EDITABLE			
49	LIQUIDS	NO	100	0	0	2.5	NO
50	DRYING	NO	20 minutes	0	0	0	NO

SPECIAL PROGRAMMES




GASTRO-VAC (48): this is to be used when packing requires the GASTRO-VAC adapter. The machine is started by closing the lid until the programmed vacuum is reached. The machine stops until the vacuum falls below 20%, then it restarts until it reaches the programmed



vacuum once more. Press  to exit this cycle.



LIQUIDS (49): this programme is recommended for packing liquid products as it detects product boiling. When boiling is detected, the machine stops the vacuum cycle and continues packing.

DRYING (50): this special programme runs a vacuum in the chamber for 20 minutes. This is recommended to remove any moisture from the pump oil after packing liquids or wet products.

PROGRAMME EDITING

To edit a programme, press  for 6 seconds. The option will then be given to edit the name: use  and  to choose YES or NO.

To edit the name, use  and  to change the letter at which the lower pointer is pointing.

The pointer can be moved to the right by pressing "P" and to the left by pressing . When the name has been edited, press  to confirm.

After editing the name, the other functions can be amended:

VACUUM: between 50% and 100%.

GAS: between 0% and the % set by the programmed vacuum: do not allow this to fall below 50%.

IMPROVEMENT: between 0" and 99", with 1" increments. This parameter will only appear if a vacuum of 100% is programmed.

SEALING: between 0" and 9.9", with 1" increments.

SOFT AIR: choose YES or NO.

PACKING CYCLE

Place the product to be packed in a bag suitable for vacuum packing. Make sure there is no product in the sealing area.

Place the bag in the packer drum. If necessary, place it on a polyethylene tray.


Make sure the entire width of the bag is placed over the sealing bar. The gas tube should be inserted into the mouth of the bag, even if gas is not being used.

The vacuum process will start automatically when the lid is closed. Close the lid tightly until the vacuum keeps it closed.

When the process is finished, the vacuum is released and the lid opens automatically.


VACUUM STOP



If the  key is pressed while the vacuum is in progress and is over 50%, the machine will stop producing the vacuum and continue to the next step in the packing process.

CYCLE STOP




If the  key is held down at any time in the packing cycle, the cycle will stop immediately and release the lid.


MEMORY RESET

To reset the machine to factory values, follow these steps:




Shut down the machine by turning the  switch to “OFF”).




Press and hold .



Start the machine by turning the  switch to “ON”.



On hearing the signal tone, release .

The memory is now reset.

WARNING: after each memory reset, the equipment must be adjusted as per the “ADJUSTMENTS” section.

ADJUSTMENTS

To make adjustments:




Shut down the machine by turning the  switch to “OFF”.





Press and hold  and  simultaneously.



Start the machine by turning the  switch to “ON”.






On hearing the signal tone, release  and .

Follow the instructions that appear on the screen.

KEYPAD LOCK



To lock the keypad, press  on the main screen for 5”. A small locked padlock symbol  will appear in the top right corner of the screen to indicate that the keypad is locked. If any key

is pressed when the keyboard is locked, this small padlock will move as a reminder that the keyboard is locked. To unlock the keyboard, press  for 5".

The keyboard locking state will be saved in the memory, so the machine will be in the same state (locked/unlocked) when it is restarted as it was when it was turned off.

LANGUAGE

Choose between English, Spanish and French. Change the language by pressing “+” and “-” simultaneously for 5".

OIL CHANGE WARNING

The pump manufacturer recommends the first oil change after 300 hours of pump operation from new. After these first 300 hours, the message “CHECK EQUIP/ PROG:47” will appear and a warning will sound every time a new cycle is started.

This warning can only be deactivated by the maintenance technician when the oil has been changed.

IMPORTANT POINTS TO NOTE

First check the size and quality of the vacuum packing bags to be used. It is preferable to adapt products to the size of the standard bags available on the market to limit bag stocks where possible.

Use utensils to fill the bags to prevent contamination and debris at the seal area.

To achieve uniform, fold-free packing, the seal must be made halfway up the product, using the internal positioning plates (**optional**), from the moment the product to be packed is placed in the drum. The bag opening must lie flat on the sealing bar.

Packing products with sauces or liquids should not pose a problem.

FAULTS

THE MACHINE FAILS TO WORK

Make sure the machine is properly connected and that the fuses are functional. The machine has two fuses; one at the rear alongside the power cable, which protects the machine from electrical faults, and another of the same rating inside the control panel to protect against power surges.

Make sure the main start switch is in the correct position.

THE VACUUM PUMP FAILS TO WORK AND MAKES A BUZZING NOISE

Check the oil in the pump; top up or renew if necessary.

INSUFFICIENT VACUUM

Check the vacuum time on the control panel.

Make sure the lid's silicone seal is tight; replace if necessary.

The vacuum packing bags are not of a sufficiently good quality; use suitable bags.

The vacuum bags are torn; they may have been pierced by meat bones, for instance.

The seal fails to close completely.

FAULTY SEAL

Make sure the sealing time has been adjusted correctly on the control panel.

Make sure the sealing bars are in good condition.

INCOMPLETE SEAL

Sealing time is too short; adjust appropriately.

Product remains trapped in the seal; the bag must be filled carefully.

The sealing bar must be clean; any product remains must be removed.

The silicone rubber on the opposite bar is damaged; replace.

Poor quality bags; replace with others that meet specifications.

EXCESSIVE SEAL

The vacuum time on the control panel is too long; adjust appropriately.

Check the Teflon paper and replace it if necessary.

Poor quality bags; replace with others that meet specifications.

Excess gas in the bags and the sealing bar has insufficient pressure to seal; reduce gas entry time.

MAINTENANCE

TURN OFF THE MACHINE before cleaning, maintenance and repairs.

After using the machine, always allow the pump to turn for a few seconds with the lid open to remove condensation from the oil which can seriously damage the pump through rusting, especially during long stoppages.

The pump oil must be checked periodically and topped up if low.

Only use the oil recommended by the pump manufacturer.

To maintain hygiene standards, clean the machine drum and interior positioning plates each day. The edges of the drum and the lid's silicone seal must be cleaned. The life of the seal can be prolonged by regular application of talcum powder.

Cleaning the machine with high pressure equipment is DISASTROUS and will invalidate the machine's warranty.

DAMPER

To prevent breakage, the damper must be replaced every 5 or 6 years during normal use. This lifespan is naturally reduced in aggressive working environments, such as damp, salts and acids.

The machine must be stopped immediately if the damper breaks.

If the gas damper is seen to be rusty, it must be changed immediately to prevent accidents. The shaft of the gas damper must be intact for it to operate perfectly.

All maintenance, repairs and changes to electric cables and installations must be carried out by trained staff.

MAINTENANCE PLAN

A) *NEW MACHINE*

Change the oil after the first 100 running hours.

B) *EVERY WEEK*

Check the oil level (top up if necessary)

Check the state of the sealing bars (repair if necessary)

Check the silicone seal on the lid (repair if necessary)

C) *EVERY 6 MONTHS*

Every 6 months or after 500 running hours.

Change the oil.

Change the oil filters.

D) *EVERY YEAR*

Check for any leaks in the vacuum duct and other tubing (replace if necessary)

E) *EVERY 5 YEARS*

Replace the damper.

Replace any dirty vacuum pump oil filters (these must be replaced earlier if oil stains appear, if oil consumption increases, if there is increased electricity consumption or motor malfunctioning).

Check the condition of the electrical wiring (replace if necessary).

For oil quality, see vacuum pump instructions.

The indicated maintenance programme applies to the machine under normal working conditions.

Consider shorter times with intensive use and extreme operating conditions.

SEALING BAR MAINTENANCE

The sealing bars require little maintenance, even with heavy use. The pre-sealing bars and opposing bars must be cleaned regularly. For perfect operation, the Teflon must be in a perfect condition, and the pre-sealing threads free of dents and perfectly taut.

LID CLEANING

The methacrylate lid must only be cleaned with a cloth dampened in water.

Do not use glass-cleaning products as most contain alcohol, which affects the strength and structure of the methacrylate and can cause the lid to break.

REGULATIONS

- Annex I of Directive 89/392/CEE and subsequent modifications: section 1.7.4
- UNI EN 292/2 – 19921, point 5.5