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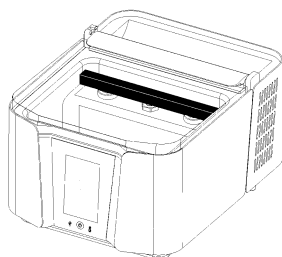
INSTALLATION, OPERATION AND MAINTENANCE

(from version 1.4.3)

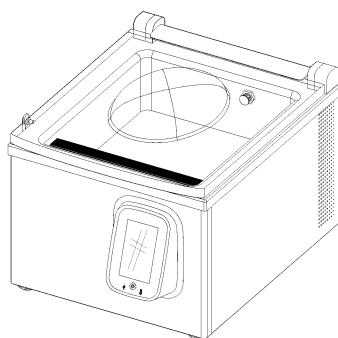
VACUUM PACKING MACHINE

GENERATION 1

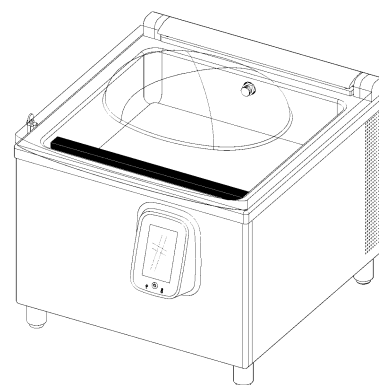
MX 2



MX 3



MX 4



BEFORE USING THE MACHINE PLEASE CAREFULLY READ THE INSTRUCTIONS

EN

English

Page 30



DOC. N. FM111243A
REV. 05
ED. 06.2022

TRANSLATION OF THE ORIGINAL INSTRUCTIONS

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EN

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1.1. Preface

This manual has been drawn up in compliance with the UNI 10893 standard dated July 2000. It is meant for all users in order to enable them to use the machine correctly. Keep it in a place which can be easily accessed in the proximity of the machine and which is known to all users. This manual is an integral part of the machine for safety reasons. We wish to specify the symbols in use here below in order to improve their understanding.

	ATTENTION: Accident prevention rules for the operator. This warning indicates the presence of dangers which can injure the person operating on the machine.
	ATTENTION: Hot parts. Shows the danger of burning, thus involving the risk of a serious accident for the exposed person.
	Information and general recommendations.

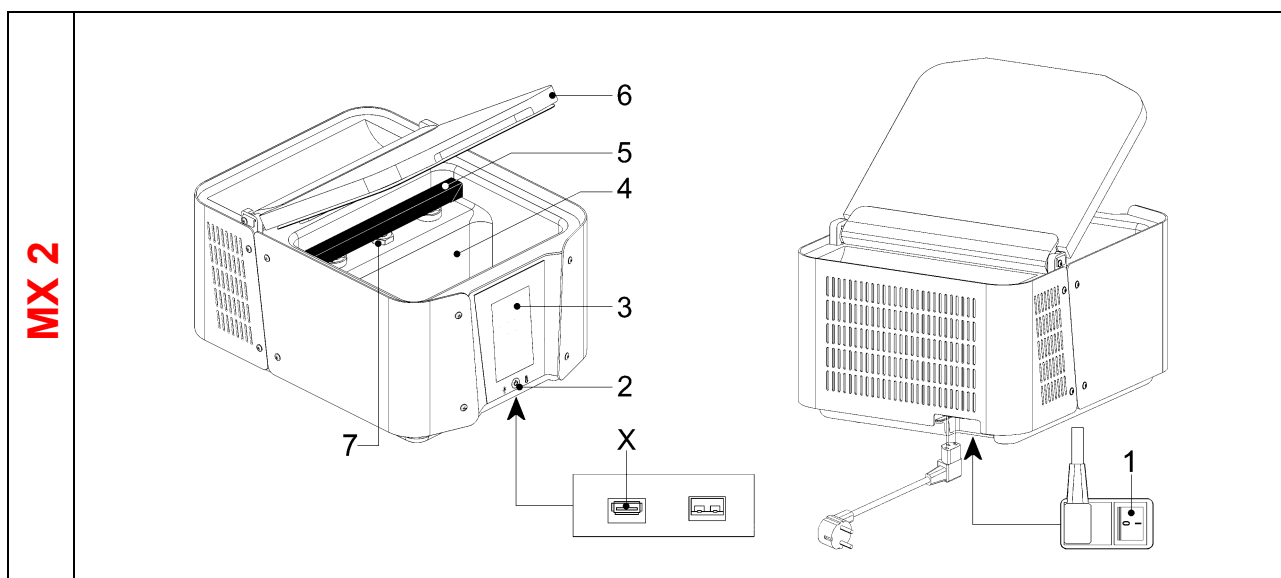
All reproduction rights of this manual are reserved to the manufacturer. Partial or complete reproduction is forbidden as provided by the law. Descriptions and pictures provided in this manual are not binding. Therefore, the manufacturer, reserves the right to make any change considered necessary. This manual cannot be transferred for viewing to third parties without authorisation in writing from the manufacturing company.

1.2. Performances of the machine

This product is ideal for:

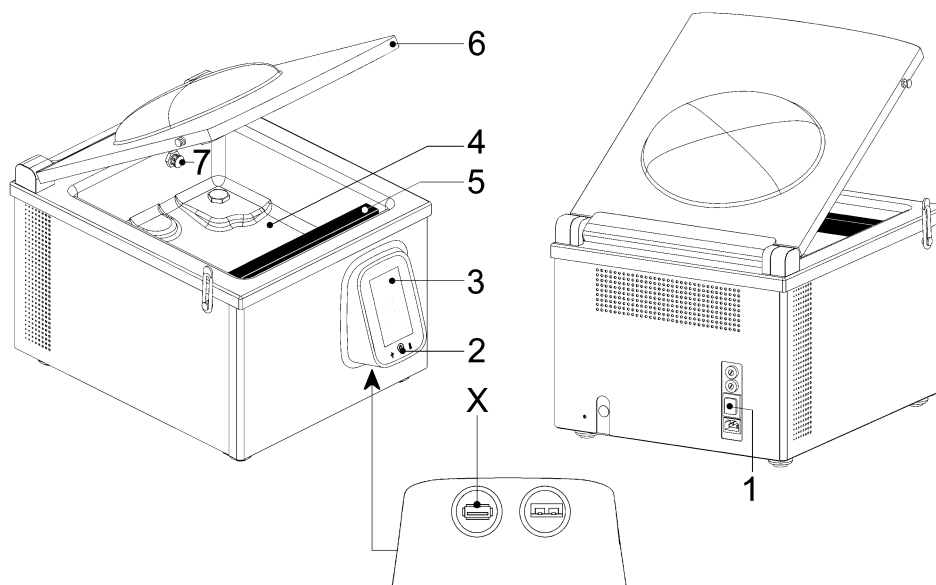
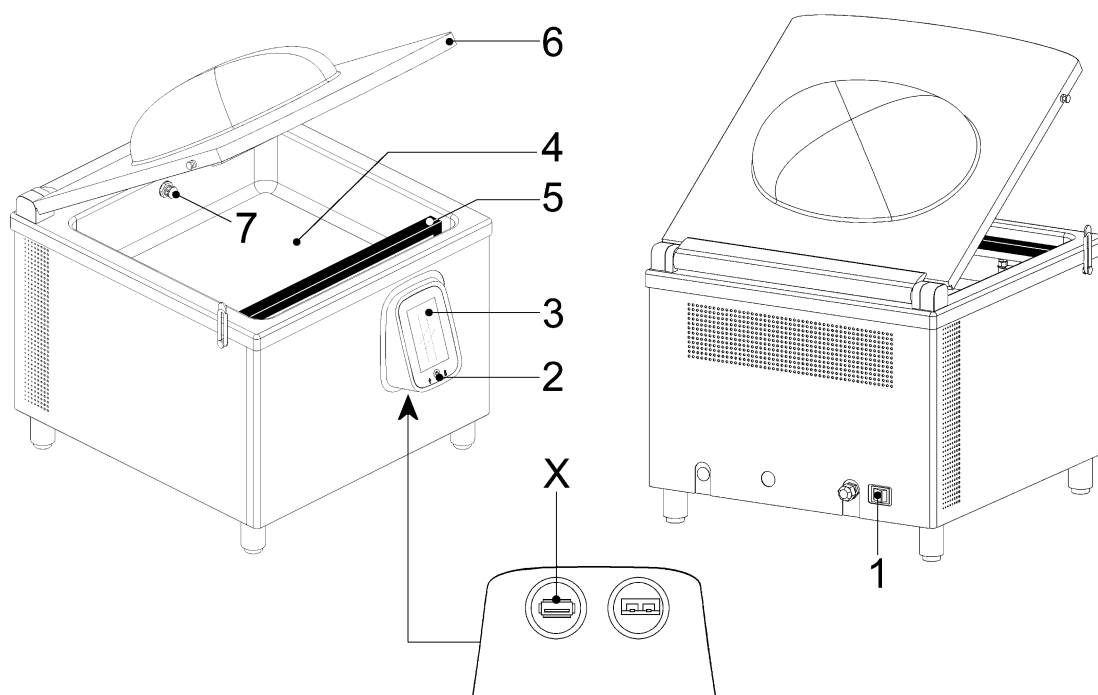
- Vacuum food packaging for “SousVide” low temperature cooking.
- Vacuum packaging for food preservation.
- Food marinade.
- Food infusion.

1.3. Machine description



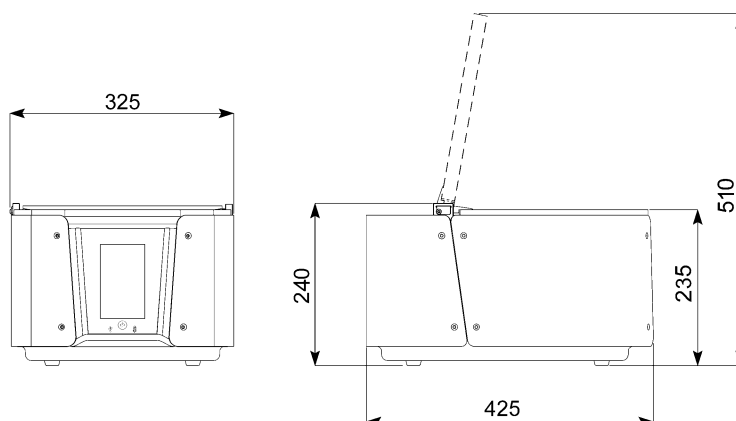
MX 2

- 1) Main switch
- 2) ON/OFF button
- 3) Display
- 4) Tank
- 5) Sealing bar
- 6) Cover
- 7) Suction nozzle
- X) USB connector

MX 3**MX 4****MX 3 – MX 4**

- 1) Main switch
- 2) ON/OFF button
- 3) Display
- 4) Tank
- 5) Sealing bar
- 6) Cover
- 7) Suction nozzle
- X) USB connector

1.4. Technical data of the machine

MX 2**Package weight and sizes**

Width = 525 mm

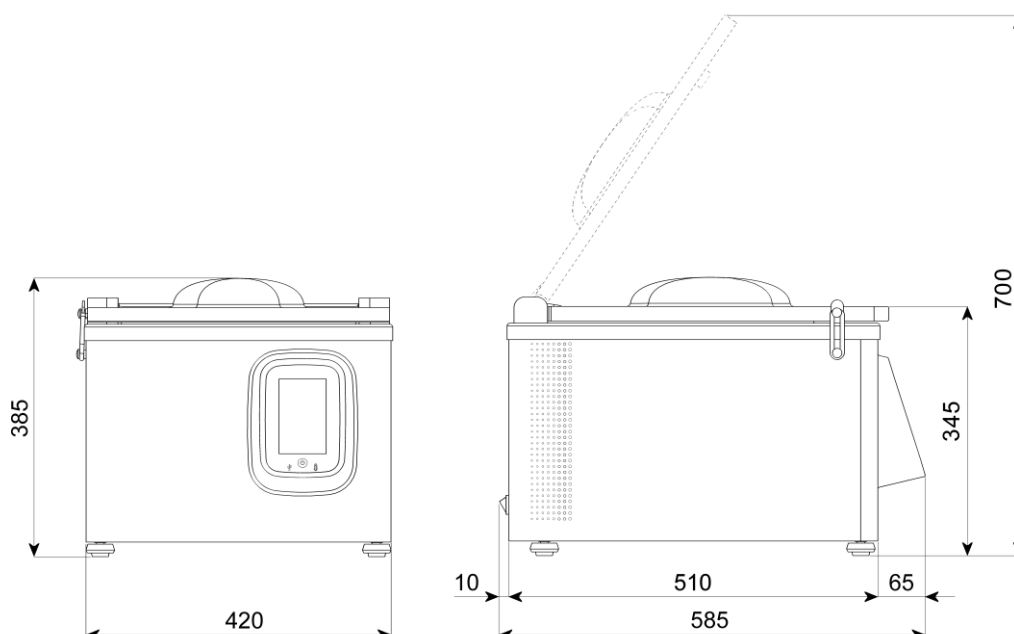
Length = 430 mm

Height = 300 mm

Weight = 27 kg

Machine weight

Weight = 24 kg

Vacuum pump = 4 m³**MX 3****Package weight and sizes**

Width = 760 mm

Length = 555 mm

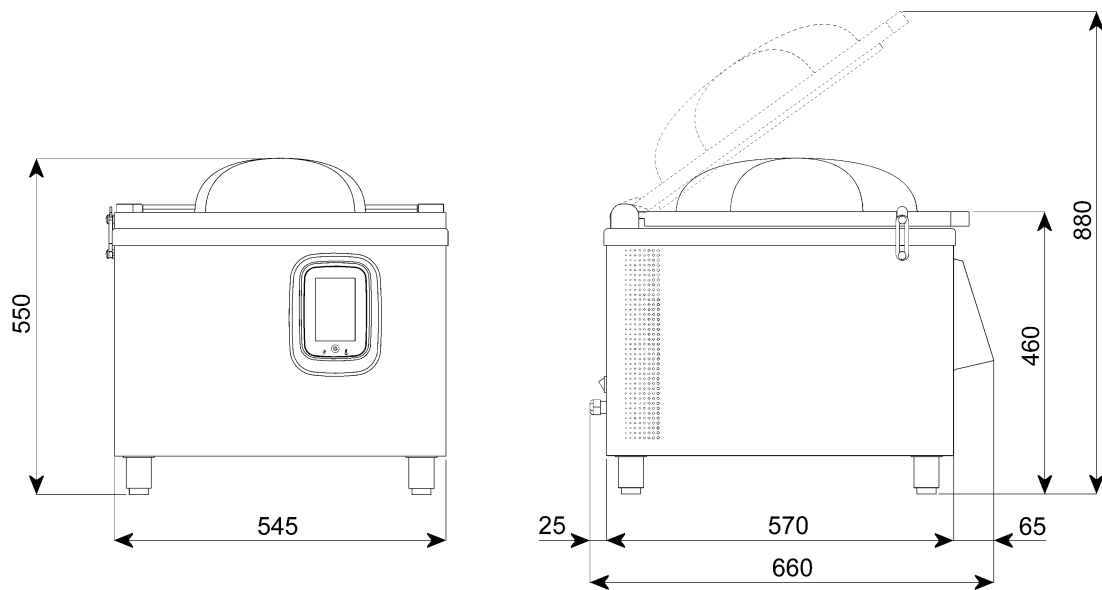
Height = 580 mm

Weight = 42 kg

Machine weight

Weight = 35 kg

Vacuum pump = 8 m³

MX 4**Package weight and sizes**

Width = 800 mm

Length = 690 mm

Height = 745 mm

Weight = 99 kg

Machine weight

Weight = 90 kg

Vacuum pump = 16 m³

2.1. Pouches to use



- It is recommended to use original pouches.
- It is recommended to refer to the technical and safety sheets of the pouches in use and to observe the corresponding instructions!

MX 2

The pouches provided are ideal for freezing, storage and cooking vacuum packed food at low temperatures.

Pouches order codes:

KR220102: 25 pouches for freezing, vacuum cooking and storage (dimensions: 20x30 cm - 90 µm)

KR220108: 25 pouches for freezing, vacuum cooking and storage (dimensions: 25x35 cm - 90 µm)

MX 3 – MX 4

They may be of different thickness (85÷200µm) and shall be both airtight and gastight. Only food packaging pouches can be used. The following table indicates the maximum dimensions of the pouches that can be used with the various machine models.

Machine	Pouch width open side	Pouch length closed side
MX 3 (1 sealing bar – front)	300 mm	380 mm
MX 3 (2 sealing bars – front)	300 mm	320 mm
MX 3 (2 sealing bars – side)	360 mm	270 mm
MX 4 (1 sealing bar – front)	450 mm	430 mm
MX 4 (2 sealing bar – side)	450 mm	375 mm

The following table indicates the min/max temperature limits the pouches can undergo to.

Type of pouch	Minimum temperature	Maximum temperature
for cooking	-15°C	+120°C for 30 minutes
for storage	-20°C	+70°C for 2 hours; +100°C for 15 minutes.

3.1. Items that may be packaged

This machine can be used to pack the majority of foodstuffs, including: fruit, fish products, dairy products, meat, delicatessen, oven ready products, gastronomic products, dried products, liquid food (soup, cream, sauce), etc.

3.2. Items not to be packed

It is strictly forbidden to package the following types of products to prevent permanently damaging the machine, as well as causing risks of injury to the user:



- Inflammable and explosive materials
- Gas bottles under pressure or of any type
- Any material and product which might in any way cause the user to be in a dangerous situation and damage the machine.

Carefully read the instructions before installing and using the appliance. The manufacturer is not liable for improper installation and use of the appliance that may cause injuries and damage. Always keep the instructions available for future reference.

4.1. Safety of children and vulnerable adults

- This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge only if they are given supervision or trained on how to use the appliance in a safe way and understand the hazards involved.
- Children should not play with the appliance.
- Keep packaging materials away from children.
- Keep children and pets away from the appliance during operation.
- Children under the age of 3 years must be kept away unless constantly supervised.

4.2. Warnings on general safety

- Only qualified personnel can install the appliance and replace the cables.
- Disconnect the appliance from the power supply before carrying out any maintenance operation.
- Do not use steam cleaners to clean the appliance.
- Do not use abrasive detergents or metal scrapers to clean the appliance.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

Chapter 5. Safety instructions

5.1. Installation



- The appliance must be installed by qualified personnel only!
- Handle with great care during transport and positioning!



Before any movement, make sure that the lifting means is suitable for the load to be lifted!
If carrying by hand, the current legislation determines the weight limit that a person can lift (see the following table).
Therefore, depending on the weight to be lifted (see paragraph 1.4) and the operator who lifts, several people are needed.

MAX WEIGHT TO BE LIFTED		
AGE	MALE	AGE
> 18 YEARS OLD	30	> 18 YEARS OLD
15-18 YEARS OLD	20	15-18 YEARS OLD

- Remove the packaging material.
- Do not install or use the appliance if damaged.
- Comply with the instructions supplied with the appliance.
- Always pay attention when moving the appliance. Always wear safety gloves.



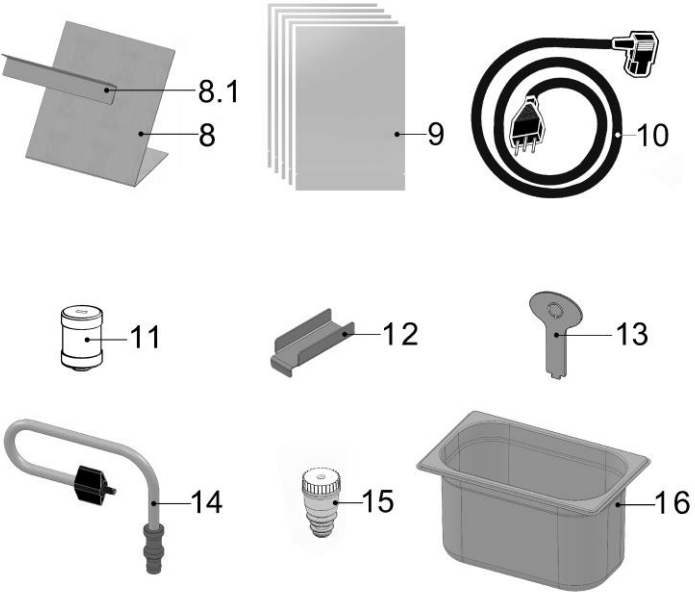
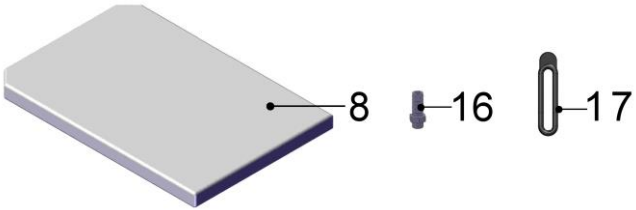
- Do not turn the appliance upside down or tilt it! This may cause oil to leak from the pump and damage the equipment.



for MX 2 only
Remove the red cap from the pump and mount the filter (11) before use
(see attached instructions).
It is recommended to carry out this operation before connecting the machine to the mains!

5.2. Accessories

Check the following is present inside the packaging:

MX 2 8) Pouch support 8.1) Corner to position pouches 9) Pouches for freezing, cooking and storage (N. 15 20x30 cm + N. 15 25x35 cm) 10) Power cable 11) Pump filter (to be fitted before use. See attached instructions) 12) Chute for draining used pump oil 13) Pump oil filter mounting spanner 14) Hose kit + fittings for external vacuum. Allows you to connect the equipment to the container and/or bottle that you want to vacuum-pack 15) Vacuum bottle cap. Allows vacuum packing of bottled liquids 16) ¼ Gastronorm stainless steel bowl (163x265 h150 mm).	
MX 3 – MX 4 8) Table 16) Fitting for external vacuum 17) Elastic hook to close cover.	

5.3. Environmental conditions

- Lift the machine and place it on the working surface. Make sure the machine is placed in a proper environment without any inflammable and explosive materials or gas. The machine may only be installed on smooth, flat non-inflammable surfaces.

Working environmental conditions:

- Temperature from + 5°C to + 40°C.
- Relative humidity from 30% to 90%, without condensation.

The lighting of the operation room shall comply with the laws in force in the country where the machine is installed. However, it shall be uniform and provide for good visibility in order to safeguard the operator's safety and health.

MACHINE SAFETY FACTOR = IP20

THE AERIAL NOISE MADE BY THE MACHINE IS LOWER THAN 70 dB(A)

5.4. Intended use

MX 2 – MX 3: Household and commercial use

MX 4: Commercial use

All models cannot be used in a garage.

5.5. Electrical connection



Risk of fire and electric shock.

- All the electrical connections must be made by a qualified electrician.
- To provide continued protection against risk of electric shock, connect to properly grounded outlets only.
- Do not use multi-plug adapters or extension cables.
- Connect the mains plug to the mains socket only once installation has been completed.
- Do not connect the mains plug if the mains socket is loose.
- Do not pull the mains cable to disconnect the appliance. Pull only the mains plug.

Make sure that all the electrical data shown on the data plate correspond to those of the system. Otherwise, contact an electrician.

Note: when contacting the Manufacturer, always indicate the model and the serial number specified on the plate on the rear part of the machine.

V~	Hz	W max	A max
		MOD	
MADE IN ITALY		ANNO	
		MATR.	



The power line must be protected with a type A residual current device with rated residual current equal to “I_{Δn}”, 30 mA.
As a result, the maximum resistance of the earth electrode must correspond to the values indicated in the following table.

I _{Δn}	Maximum resistance of the earth electrode	
	(50 V)	(25 V)
3 A	16 Ω	8 Ω
1 A	50 Ω	25 Ω
500 mA	100 Ω	50 Ω
300 mA	166 Ω	83 Ω
30 mA	1666 Ω	833 Ω

5.6. Use



Risk of injury, burns, electric shock or explosion.

- Do not touch the sealing bar after use. Residual heat can cause burns.
- Do not modify the specifications of this appliance.
- Do not leave the appliance unattended during operation.
- Turn the appliance off after use.
- Do not use the appliance with wet hands or when it could come into contact with water.
- Do not use the appliance as a work surface or as a support surface.
- Do not place or keep flammable liquids, materials or objects on the appliance, or inside or close to it.
- Do not proceed with packaging if the cover (6) has cracks or is broken.



You may damage the appliance.

- Pay attention when you remove or insert the accessories.
- Do not force the cover (6) open during the work cycle.
- Do not force the cover (6) open during the work cycle in the case of a power cut.
- Do not place any weight on the cover (6).
- Prevent any object from falling on the cover (6)! This can compromise the integrity, causing cracks or damage.

Pay attention to the safety stickers on the machine:



- On the power input.

ATTENTION! Periodically check the correct insulation of the power cable and the integrity of the socket. During machine operation, the inspection panels to the electric system must be correctly fitted.



- On the sealing bar (5) positioned inside the tank (4).
- On the vacuum pump positioned inside the machine.

ATTENTION! Hot members. It shows the danger of burning, thus involving the risk of a serious accident for the exposed person.

5.7. Cleaning and maintenance



There is a risk of injury, fire or damage.

- Before carrying out any maintenance operation, turn the appliance off and disconnect the plug from the mains socket.
- Check that the appliance is cold.

5.8. Disassembling, demolition and elimination of residuals



ATTENTION!

All operations about disassembling and demolition must be done by qualified personnel with mechanical and electrical expertise required to work in security conditions.

Proceed as follows:

- disconnect machine from power mains
- disassemble components
- drain the oil from the pump.

All wastes must be treated, eliminated or recycled according to their classification and to the procedures in force established by the laws in force in the country the equipment has been installed.



The symbol indicates that this product shall **not** be treated as household waste.

By assuring that the product will be properly disposed of, you will facilitate the prevention of potential negative effects for the environment and the man's health, which might be otherwise caused by the improper waste treatment of this product.

For more detailed information about the recycling of this product, please contact the product seller or, as an alternative, the after-sales service or the corresponding waste treatment service.

5.9. Technical Assistance

- Contact the authorised Assistance Centre to repair the appliance.
- Only use original spare parts.

6.1. Cleaning for the first time

- Refer to the 7.1. "Cleaning and maintenance" paragraph.
- Wipe all parts with a damp cloth before the first use.

6.2. Start-up

Set the main switch (1), located on the rear of the machine (only when it is switched on for the first time).

Turn the appliance on by holding down the button  for at least 1 second.

Wait until the "Home page" appears on the display (3).

The appliance is ready for use.

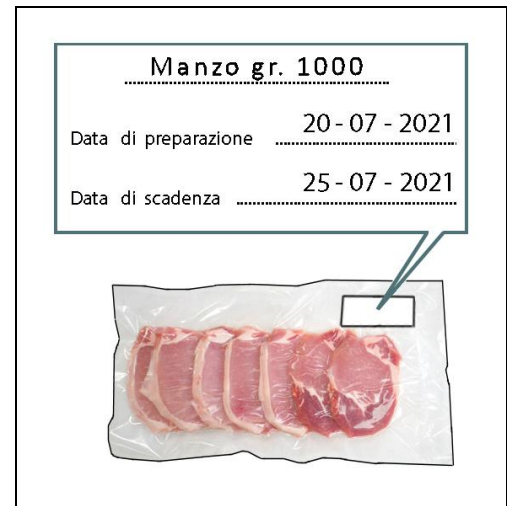
	 Mine It enables to create/store new recipes and then run the packaging cycle.
	 Marination It allows you to run the recipe for marinating food. You can create/store your new recipes in the  menu.
	 Preservation It allows you to pack vacuum-packed foods choosing from 8 standard recipes, programmed according to the type of food to be packaged.
	 Infusion It allows you to prepare an infusion. You can create/store your new recipes in the  menu.
	 Sous Vide It allows you to pack vacuum-packed foods for "Sous Vide" low temperature cooking. Depending on the food, you can choose from 8 standard recipes, programmed according to the type of food to be packaged.

- Select the desired packaging recipe (see par. 6.3).
- Lift the cover (6) and place the pouch containing the food to be packed inside the tank (4), leaving at least 2 cm beyond the sealing bar (5).
 If the "GAS" function is on, the pouch must be positioned with the strip open on the gas nozzle on one side of the sealing bar.
 It is important not to soil the pouch in the sealing area so as to guarantee a perfect seal. For this reason, it is advisable to fold the inner side of the pouch outwards by 4-5 cm. Once the food is inserted, fold the pouch again in its initial condition.
- Close the cover (6) by pressing gently and press the button . The packaging cycle will then start.
- At the end of the cycle, open the cover (6) and remove the pouch.
- After use, turn off the appliance by pressing .
- Close the cover (6) with the elastic hook (17).

After packaging, keep the food cool or chilled (depending the packed food), marking the pouches or containers with a label indicating the contents, preparation date and expiry date.

The sous-vide system prolongs food storage times.

The sous-vide process must be carried out correctly in full compliance with timing and temperature guidelines.



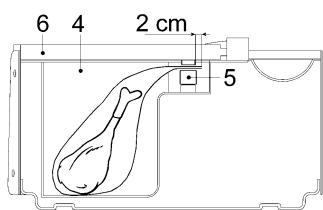
Maximum pouch filling limits

Solid products	Liquid or very moist products
A diagram of a sous-vide pouch filled with solid products (represented by a triangle). A dashed horizontal line indicates the filling level, which is labeled '2/3'.	A diagram of a sous-vide pouch filled with liquid or very moist products (represented by a horizontal line). A dashed horizontal line indicates the filling level, which is labeled '1/2'.

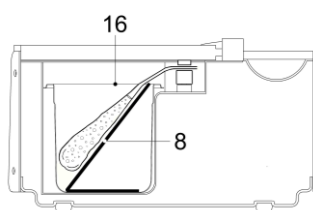
MX 2

Depending on the type of food to be packaged, use the pouch support (8) as shown in the diagram below. Using the support (8) helps position the pouch better with respect to the sealing bar (5).

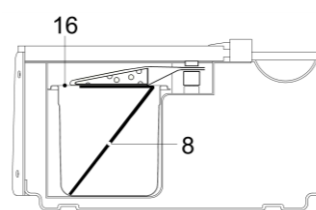
Use of the bowl (16) depends on the type of food you wish to package. Use is recommended for packaging medium and small sized food, but especially for packaging liquids and very wet foods.



Packaging large-sized foods

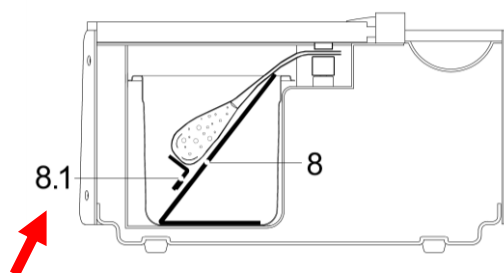


Packaging medium-sized and liquid foods

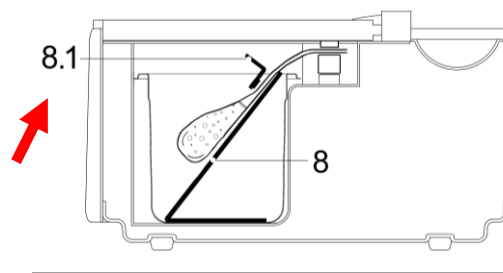


Packaging small-sized foods

When to use the magnetic corner (8.1).



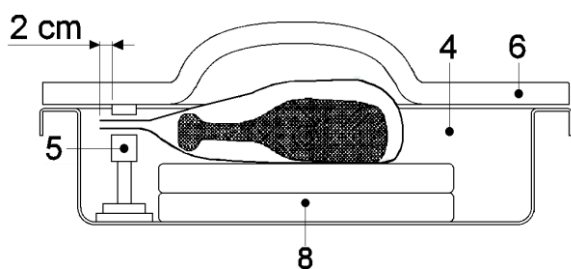
When to use "reduced length" bags. The corner is used as a "support" for the bag.



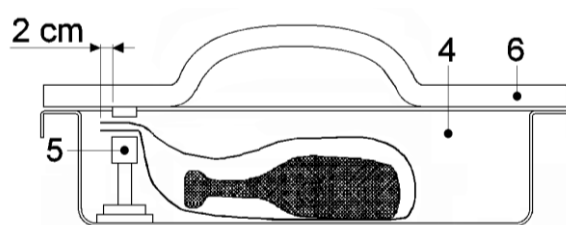
When using "very wide" bags (wider than corner 8.1). The corner is used to "block" the bag from the top.

MX 3 – MX 4

Depending on the type of food to be packaged, use the table/s (8) as shown in the diagram below. Using the tables (8) helps position the pouch better with respect to the sealing bar (5).



OK



NO

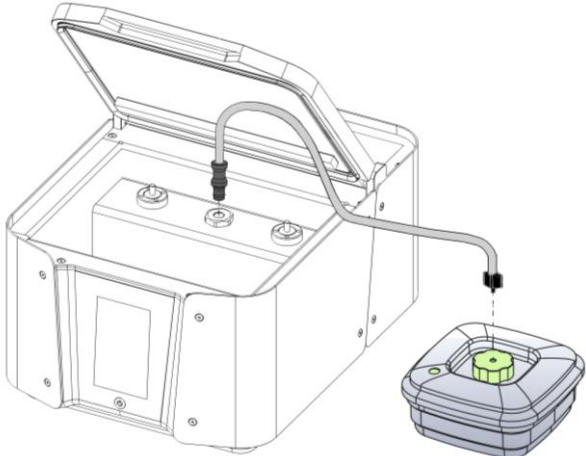
6.3. Recipes

Preservation

It allows you to pack vacuum-packed foods choosing from 8 standard recipes, programmed according to the type of food to be packaged.

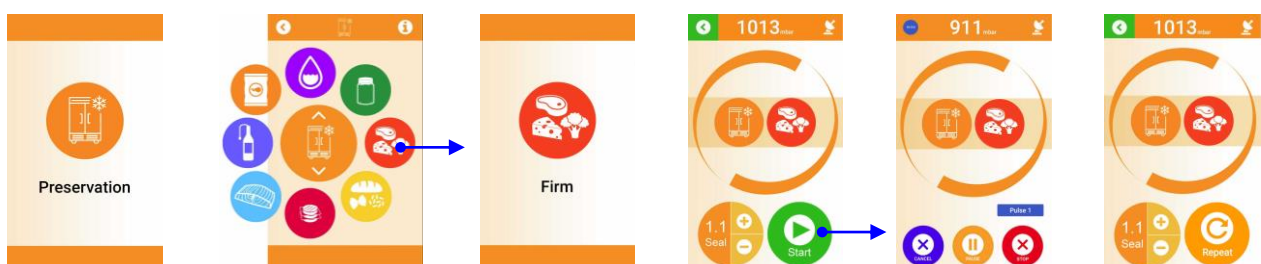
From the home page press  and select the recipe.

	Liquid Ideal for vacuum packing in pouch of liquids and very moist food (soups, broth, sauce, juice, syrup, gravies...). The characteristic of this recipe is the presence of a sensor which, not detecting a lowering of pressure during the air extraction phase, allows the cycle to pass to the next phase. This characteristic is essential when packaging liquids and very moist foods which otherwise would boil.
	Jars (<i>not supplied with this appliance</i>). Ideal for vacuum packing of food in glass jars (jams, marmalades, preserves, gravies, grilled vegetables and vegetables in oil...). 3 types of recipes can be chosen depending on the food, which differ by residual vacuum at the end of the cycle:  : Residual vacuum: 530 mbar  : Residual vacuum: 220 mbar  : Residual vacuum: thanks to the presence of the sensor (as in "Liquid" recipe) this allows each food item to obtain the lowest residual vacuum and even to pack liquids and very moist foodstuff. The recipe  gives the best results as it guarantees lower residual vacuum. Recipes  and  can be used when packing particularly delicate food. • Insert the food in the jar and close it with the cover. • Place the jar inside the tank (4). • Select  and the required recipe  ,  , . • Close the cover (6) by pressing gently and press . • The packing cycle will then start. • At the end of the cycle, open the cover (6) and remove the jar.  It is recommended to use glass jars with rubber seals (or else glass jars with screw-on cap). The jars must guarantee a residual vacuum of 5 mbar. The maximum height of the jars must guarantee a safety distance of at least 1 cm from the cover (6). Only use jars and intact lids. Do not use damaged jars.  Jar with rubber seal  Jar with screw-on cap
	Firm Ideal for vacuum packing of food in pouch (meat, whole cured meats, seasoned cheese, solid vegetables e.g. potatoes, carrots...).

	Soft Ideal for vacuum packing of food in pouch (bread, pizza, focaccia, fresh or filled pasta, cereals...).
	Formed Ideal for vacuum packing of soft meats in pouch (hamburger, sausages, minced meat...).
	Fragile Ideal for vacuum packing of fragile and delicate food in pouch (fresh fish, crustaceans...).
 External It is to be used to eliminate the air inside special air-tight containers (not supplied with this appliance). For instructions, please refer to the attached document "How to create an External Vacuum" (valid for MX 2). Thanks to the presence of the sensor (as in "Liquid" recipe) this allows each food item to obtain the lowest residual vacuum and even to pack liquids and very moist foodstuff.	
	Chips(Pouch sealing) Ideal for "repacking" in pouch of food that can deform during vacuum packing (chips, biscuits, fresh salad, very fragile and delicate food...).



Vacuum packing extends food preservation.
If you wish to vacuum pack freshly cooked food, it must first be chilled, possibly using a blast chiller.



Sous Vide

It allows you to pack vacuum-packed foods for “Sous Vide” low temperature cooking.

Depending on the food, you can choose from 8 standard recipes, programmed according to the type of food to be packaged.

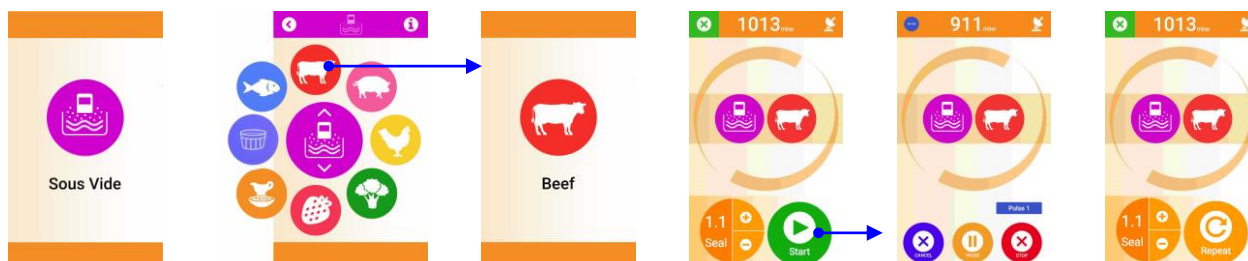
From the home page press  and select the recipe.

	Recipe	Package	Settable parameter
	Beef	Pouch	Sealing time: OFF / 0,1÷4 s Default: 1,1 s
	Pork	Pouch	Sealing time: OFF / 0,1÷4 s Default: 1,1 s
	Poultry	Pouch	Sealing time: OFF / 0,1÷4 s Default: 1,1 s
	Vegetable	Pouch	Sealing time: OFF / 0,1÷4 s Default: 1,1 s
	Fruit	Pouch	Sealing time: OFF / 0,1÷4 s Default: 1,1 s
	Sauce	Pouch	Sealing time: OFF / 0,1÷4 s Default: 1,1
	Dessert	Pouch	Sealing time: OFF / 0,1÷4 s Default: 1,1
	Fish	Pouch	Sealing time: OFF / 0,1÷4 s Default: 1,1 s



With this method, the food sealed in the vacuum pouch is then cooked slowly at low temperature. The benefits provided are many:

- The flavour and texture remains unaltered.
- Both flavour and aromas are preserved, as the cooking process does not disperse them.
- The reduced loss of liquid makes the food softer and moister.
- Nutrients are preserved.
- You don't need to add oils or fats for cooking.



Marination

It allows you to run the recipe for marinating food.

From the home page press .



Enter the name you want to assign to the recipe (optional). Press .



Enter the list of ingredients and the quantity (optional). Press .

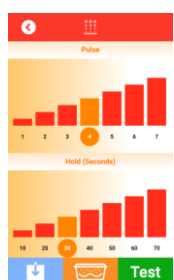


Enter the instructions for preparing the recipe (optional). Press .



Set:

- number of repetitions of the marinating cycle (1-7)
- pause time between 2 subsequent cycles (10-70 seconds)



Select:

-  : if you want to pack in a tray.
-  : if you want to pack in a pouch. In this case it is possible to set the sealing time.



Press:

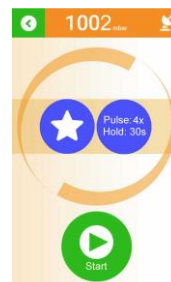
-  : if you want to save the recipe.
-  : if you want to run the marinating cycle without saving the recipe.



If you have pressed , the display shows the 8 categories in . The new recipe was saved in . Press the button to view the list.



Press the name of the recipe to run the marinating cycle.



After inserting the food with the marinade in the pouch/tray and positioning it in the tank (4), press  to start the marinating cycle.



Vacuum-marinating food offers great cooking advantages. Vacuum-packing food with a marinade allows the seasoning to penetrate into the tissues more easily and in less time.

Infusion

Allows you to run the recipe to prepare an infusion.

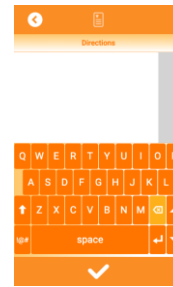
From the home page press  and select the recipe.



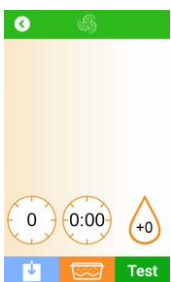
Enter the name you want to assign to the recipe (optional).
Press .



Enter the list of ingredients and the quantity (optional).
Press .

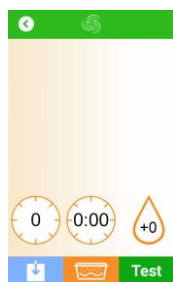


Enter the instructions for preparing the recipe (optional).
Press .



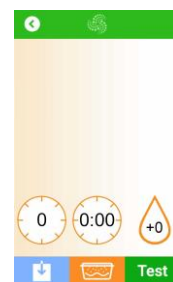
Set:

-  : Number of infusion cycles.
-  : Pause time between two subsequent cycles.
-  : Stand-by time (measured from the end of the pause phase to the subsequent air return phase).



Select:

-  : if you want to pack in a tray.
-  : if you want to pack in a pouch.
In this case it is possible to set the sealing time.

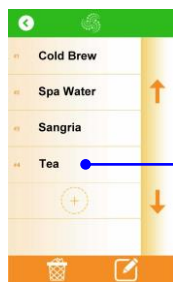


Press:

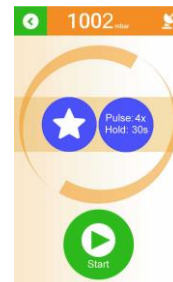
-  : if you want to save the recipe.
-  : if you want to run the infusion cycle without saving the recipe.



If you have pressed , the display shows the 8 categories in .
The recipe has been saved in . Press the button to view the list.



Press the name of the recipe to run the infusion cycle.



After inserting the infusion in the pouch/tray and positioning it in the tank (4), press  to start the infusion cycle.



Infusion is the method used to extract beneficial properties from the elements and is obtained by soaking plants or foods in a liquid for a certain period of time.

Mine

In this menu you can:

- Create a new recipe
- Run the packaging cycle of the stored recipes.

When you want to create a recipe, the display shows 8 categories in which you can save the recipe according to the food and the type of packaging.

	 Dairy
	 Beverages
	 Other
	 Marinated
	Infused In this category there are already 3 standard recipes:  Cold Brew: Ideal for a refreshing water-based drink with a coffee infusion.  Spa Water: Ideal for a refreshing wine-based drink with an infusion of fresh fruit and aromatic herbs.  Sangria: Ideal for a refreshing wine-based drink with an infusion of fresh fruit and spices.
	 Grains
	 Fruits
	 Protein
	 Vegetables



Select the category:



Press .



Enter the name you want to give to the recipe and press . In the two following screens you can enter the ingredients and instructions for preparing the recipe (optional). Press .

At this point you are asked to set the recipe parameters, which are:

	Air Out Sets the required pressure inside the tank (4): 2-735 mbar 0-30 s (if the Liquids function is enabled)
	Air in Sets the partialisation (number of cycles) for the return of air inside the tank (4): 10% (10 cycles) 15% (7 cycles) 20% (4 cycles) 35% (3 cycles) 100% (1 cycle) Note: it is possible to add an air return phase during the cycle (1-95%) as well as during the last stage of the packaging cycle.
	Seal Sets the time during which the pouch is sealed: 0-4 s
	Hold Sets the pause time between two packaging stages: 0-10 min
	Plus Sets the time, during the packaging cycle, for additional extraction of air from the tank: 0-10 min
	Advanced Pinch Pouch, Releases Pouch

Packaging liquid food

It is advisable to activate the “liquids” feature for packaging liquid food (e.g. ragù).

This type of food can reach boiling point during the vacuum cycle.

With the function active, the cycle stops after the set stand-by time (*) and the next phase is performed immediately.



Press  to start the “liquids” function.

Set the timeout (*) between the boiling stage and the next stage (0-30 s).

At this point:

- press  to run the packaging cycle
- press  to save the recipe.



Liquids in vacuum reach cold boiling created by the lowering of the pressure in the tank (4). Thanks to its sensor for liquids, the machine can control this process. This way you will no longer have to worry about the product coming out of the bags because the cycle will stop automatically when the first bubbles form.

Degassing function

Some foods, fruits and vegetables, mixtures (dressings, mousses, creams, sauces), liquids (oil, soup), have air (gas and vapour) “bubbles” in their composition if they are not removed, that can cause problems, especially during cooking. The air increases the volume by inflating the bag, as they are unable to remain below the water level, and do not allow the food to cook. Plus, the air that forms inside the bag causes the food itself to oxidise.

The degassing function makes it possible to extract these air “bubbles” and it is achieved by running various vacuum cycles on the food before sealing.

The necessary number of degassing cycles depends on the food being packaged, on how fibrous it is, on the amount of air and the thickness of the fruit or vegetable.

It is therefore recommended to create a “Degassing” recipe, where the sealing phase is removed and customised based on the properties of the food.

The food with all air removed is ready to be vacuum packed!



For **mixtures such as dressings, mousse, creams and sauces**, it is recommended to place them in a tray taking care to use less than half of its capacity. You can now place the tray in the machine and start the vacuum procedure.

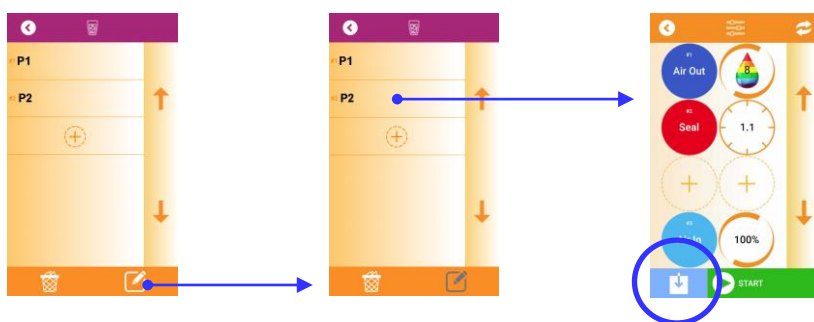
The degassing process will make the mixture swell quickly inside the tray.

Create a recipe to reach the maximum level of swelling and that stops the cycle when it reaches the required millibars.

This will prevent the mixture from coming out and any excess foam will be removed.

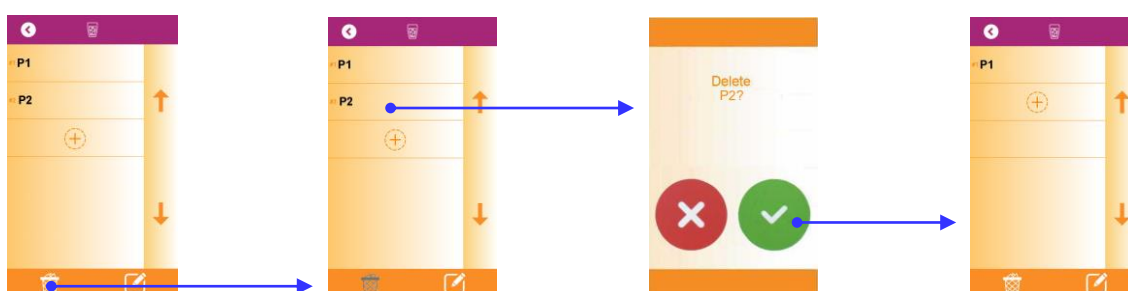
Editing a recipe

To edit a recipe:



Deleting a recipe

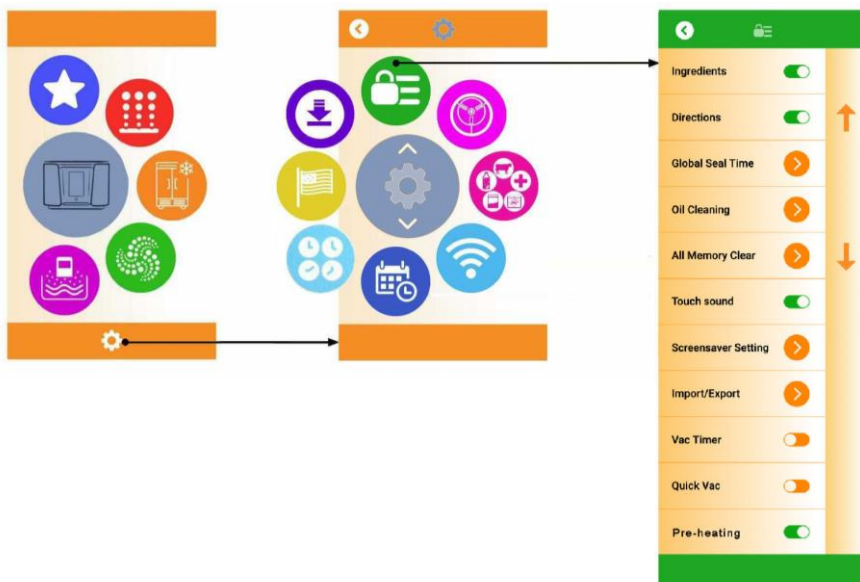
To delete a recipe:



6.4. Setting

General settings

The features listed below can be set in this menu:



Ingredients: Activates/disables the display, when creating a recipe, of the page where you can enter (and then store) the quantity and list of ingredients.

Directions: Activates/disables the display, when creating a recipe, of the page where you can enter (and then store) the instructions for preparing the recipe.

Global Seal Time: To set the “default” sealing time depending on the type of pouch used. The set time is applied to all the recipes. A time of between 0.1 and 4.0 s can be set. The default time is 1.1 s.

Oil Cleaning: To run a cycle for cleaning the oil in the pump.

All Memory Clear: To clear the recipes saved in the ★ “Mine” menu.

Touch sound: To activate/deactivate the sound by touching a key on the display.

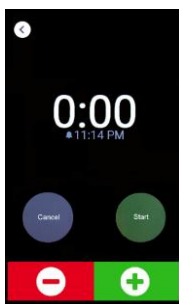
Screensaver Setting: Enables/disables the screensaver. When active, it allows you to choose the image that appears on the display.

Import / Export: To import/export the recipes using a USB flash drive.

Vac timer: It is used to set an alarm. When activated, the “Home page” displays the 🕒 button.



Press 🕒.



Press the + and - buttons to set the time (minutes). Press the “Start” button to start the count. An acoustic signal is emitted at the end of the programmed time.

Quick Vac: Allows you to quickly run a vacuum cycle directly from the “Home page” (the cycle has standard parameters, which cannot be changed). When activated, the “Home page” displays the 🔄 button.



Press 🔄.



Press 🟢.



Press 🟢 to start the vacuum cycle.

Pre-heating: This feature must be activated if the appliance operates in a very cold environment. Every time the appliance is started, the pump starts in order to guarantee optimal oil temperature in the pump and to warm up, ready for the first packaging cycle.

Oil cleaning

To run a cycle for cleaning the oil in the pump.

The cleaning cycle allows the pump to reach a high temperature, causing evaporation of any impurities in the oil.

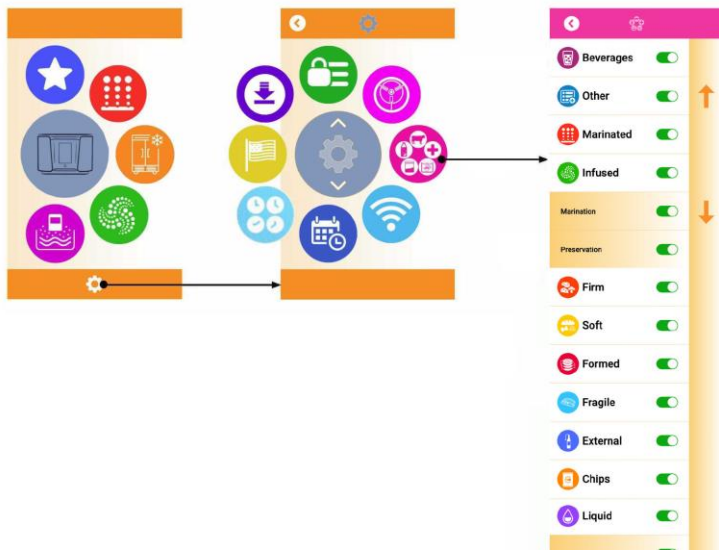
At the end of the cleaning cycle, the quality of the oil appears on the display. Contact Technical Assistance if the oil needs to be changed.



Routine cleaning of the oil in the pump is essential to guarantee correct and long-lasting operation.

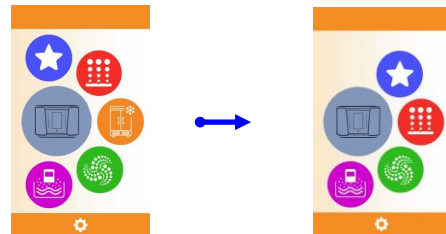
Presets

To display () or hide () a recipe.

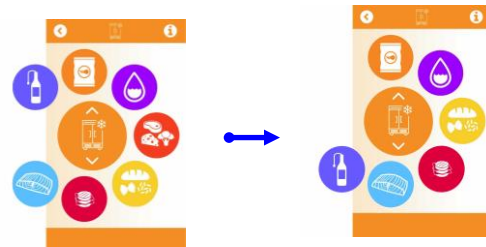


Example:

If the “Preservation”  menu is hidden, it will not appear on the home page.

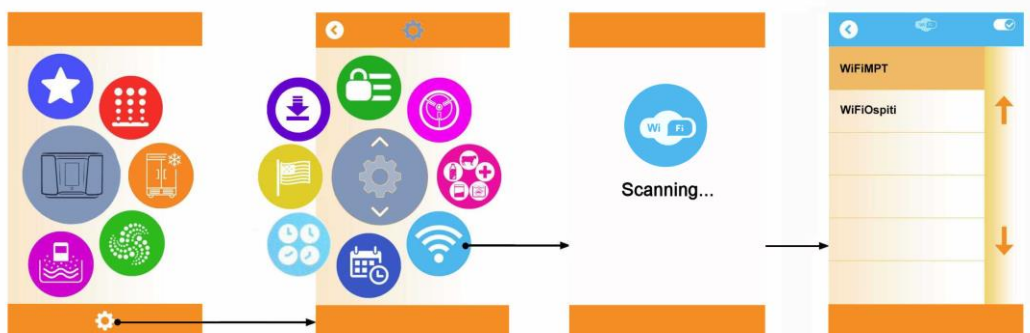


If instead only the  “Firm” recipe in the “Preservation” menu is hidden, it will not appear in the list of recipes available in the “Storage” menu.



WiFi

To connect to the WiFi network.

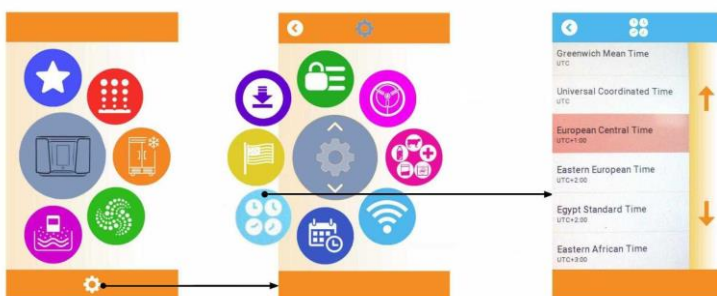


Date/time

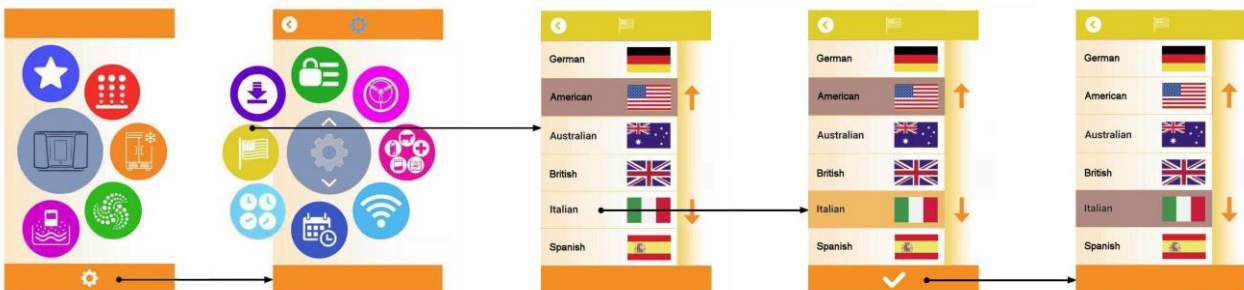
To set the date and time.

**Time zone**

To set the time zone.

**Language**

To select the language used on the display.

**Update**

To check/install any software updates (connection to the WiFi network is required).



7.1. Cleaning and maintenance



Before carrying out maintenance operations:

- Turn the appliance off by pressing .
- Press the main switch (1) located on the back of the appliance in the OFF position.
- Remove the plug from the mains socket.
- Wait for the machine to cool down.

- Clean the appliance after each use with a damp and soft cloth.
- Clean the Plexiglas cover (6) inside and out using only neutral detergents (water and soap).

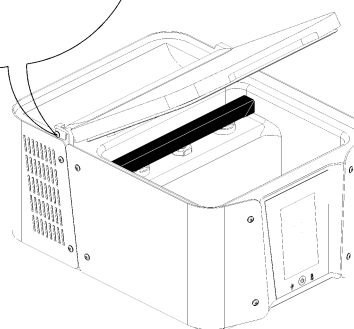
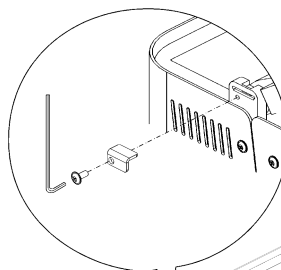


For MX 2 only

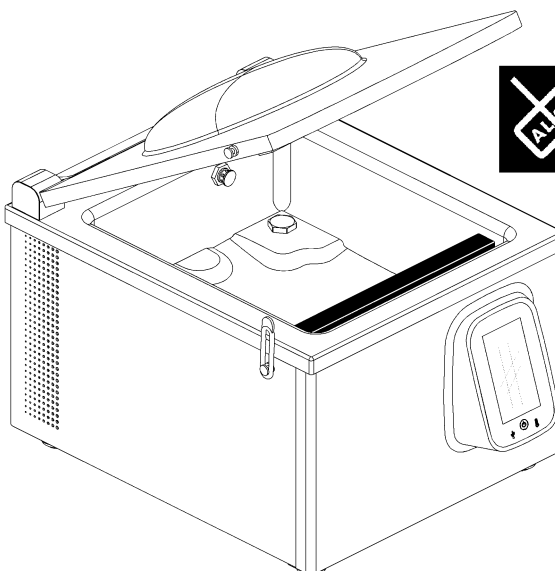
For more thorough cleaning, it is possible to disassemble the cover by removing the locking plate (with the cover in the open position).

Then put the cover back in place, fitting it in the same way.

- Do not use abrasive products, alcohol-based detergents, abrasive sponges, solvents or metal objects.
- Follow the safety instructions indicated on the packaging when using products to clean the steel tank (4).
- Clean the tank (4), especially in the case of residue liquid, it is advisable to remove the sealing bar (5) upwards.
- Clean the sealing bar (5) with a dry cloth. Remove any residue that deposits on the sealing bar (5).
- Clean the metal surfaces using normal detergents suitable for stainless steel.
- Keep the display (3) clean and dry.



MX 2



MX 3 – MX 4

7.2. Problem solving

Problem	Cause	Solution
The pouch is not sealed correctly	• The sealing time is not correct.	• Change the sealing time.
	• The cover gasket (6) is dirty or worn.	• Clean or replace the cover gasket (6) (contact the Technical Assistance Service for a replacement).
	• The pouch is not placed correctly on the sealing bar (5).	• Position the pouch correctly.
	• The sealing bar (5) is worn (the Teflon coating is burnt).	• Replace the sealing bar (5) (contact the Technical Assistance Service for a replacement).
	• The blade placed under the Teflon of the sealing bar (5) is broken.	• Replace the sealing bar (5) (contact the Technical Assistance Service for a replacement).
Final vacuum is poor	• The set vacuum percentage is incorrect.	• Change the vacuum percentage.
	• The cover (6) gasket is dirty or worn.	• Clean or replace the cover gasket (6) (contact the Technical Assistance Service for a replacement).
	• The cover (6) is not closed correctly.	• Close the cover (6) correctly. • Make sure that objects or dirt are not found between the cover (6) and tank (4).
	• Impurities contained in the pump oil.	• Run a "Oil Cleaning" (see par. 6.4) cycle and check its quality. Contact the Technical Assistance Service if it needs replacing.
The cover (6) does not open	• No power supply.	• Wait until the power supply is restored.
The cover (6) is cracked or broken	• Damaged cover (6).	• Replace the cover (6) (contact the Technical Assistance Service for a replacement).

If the machine does not work properly after the above-mentioned checks, contact the Assistance Service describing the detected defect.

8.1. Guarantee conditions

The guarantee runs for 12 months and comes into force on the installation date of the machine. The guarantee covers free replacement or repair of any parts due to defects arising from faulty material. The repairs or replacement are usually carried out at the manufacturer's premises, with transport or labour charged to the buyer. If the repair or replacement is carried out at the buyer's premises, he shall bear the travelling, transfer and labour costs. Work under guarantee can be carried out exclusively by the manufacturer or by the authorised dealer. In order to be entitled to repairs under the guarantee, the faulty part must be sent for repair or replacement to the manufacturer or his authorised dealer. The return of such repaired or replaced part will be considered fulfilment of the guarantee.

The guarantee is voided:

- In case of inappropriate installation, power supply, misuse and mishandling by unauthorised persons
- In case of changes made to the machine without prior agreement in writing from the manufacturer
- If the machine is no longer the property of the first buyer.

The manufacturer declines all liability for personal injury or damage in case of inappropriate installation or connection to the power mains or omission of connection to earth or in case of any mishandling of the machine. The manufacturer undertakes to carry out any variations and changes made necessary by technical and operating requirements.

**IN THE EVENT OF DISPUTES THE COURT OF BERGAMO (ITALY)
SHALL HAVE SOLE JURISDICTION.**

	IT	DICHIARAZIONE CE DI CONFORMITA'	EL	ΔΗΛΩΣΗ ΠΙΣΤΟΠΟΙΗΣΗΣ CE
	EN	CE DECLARATION OF CONFORMITY	CS	ES PROHLÁŠENÍ O SHODĚ
	DE	KONFORMITÄTSERKLÄRUNG	NL	CE GELIJKVORMIGHEIDSVERKLARING
	FR	DECLARATION CE DE CONFORMITE'	FI	EY-VAATIMUSTENMUKAISUUSVAKUUTUS
	ES	DECLARACIÓN CE DE CONFORMIDAD	RU	ДЕКЛАРАЦИЯ СООТВЕТСТВИЯ CE
	SV	ÖVERENSTÄMMELSEFÖRKLARING EC	한국어	적합성의 CE 선언
	PT	DECLARAÇÃO CE DE CONFORMIDADE		

IT	Noi:	SV	Vi:	FI	Me:
EN	We:	PT	Nós:	RU	Мы:
DE	Wir:	EL	Εμείς:	한국어	자사:
FR	Nous:	CS	My:		
ES	Nosotros:	NL	Wij:		

MINIPACK-TORRE S.p.A.

Via Provinciale, 54 – 24044 Dalmine (BG) - Italy

IT	dichiaro sotto la nostra esclusiva responsabilità che il prodotto
EN	declare under our responsibility that the product
DE	erklären unter unserer ausschließlichen Verantwortung, dass das in dieser Erklärung genannte Produkt
FR	déclarons sous notre exclusive responsabilité que le produit
ES	declaramos bajo nuestra exclusiva responsabilidad que el producto
SV	förklarar under eget ansvar, att produkten
PT	declaramos sob a nossa exclusiva responsabilidade que o produto
EL	δηλώνουμε υπεύθυνα ότι το προϊόν
CS	prohlašujeme výhradně navlastní zodpovědnost, že produkt
NL	verklaren op onze exclusieve verantwoordelijkheid dat het product
FI	vakuutamme yksinomaisella vastuullamme, että tuote
RU	под нашу исключительную ответственность заявляем, что данное изделие
한국어	자사의독점적인책임하에다음을선언합니다. 제품

IT	MACCHINA CONFEZIONATRICE TIPO:	SV	PACKNINGSMASKINTYP:	FI	PAKKAUSKONE TYYPPI:
EN	PACKAGING MACHINE MODEL:	PT	MÁQUINA CONFECCIONADORA TIPO:	RU	УПАКОВОЧНАЯ МАШИНА ТИПА:
DE	VERPACKUNGSMASCHINE TYP:	EL	ΜΗΧΑΝΗΣΥΣΚΕΥΑΣΙΑΣ ΤΥΠΟΥ:	한국어	포장기계유형:
FR	MACHINE D'EMBALLAGE MODELE:	CS	BALÍČNÍ SROJ MODEL:		
ES	MÁQUINA CONFECCIONADORA TIPO:	NL	VERPAKKINGSMACHINE TYPE:		

☐	MX 2	n°	/
☐	MX 3	n°	/
☐	MX 4	n°	/

IT	è conforme ai requisiti essenziali di sicurezza e a tutte le disposizioni pertinenti delle direttive applicabili
EN	conforms to the essential safety requirements and all the provisions of the applicable directives
DE	entspricht den grundlegenden Sicherheitsanforderungen und allen betreffenden Bestimmungen der einschlägigen Richtlinien
FR	est conforme aux exigences essentielles de sécurité et à toutes les dispositions pertinentes des directives applicables
ES	cumple los requisitos fundamentales de seguridad y todas las normas pertinentes de las directivas aplicables
SV	uppfyller de väsentliga säkerhetskraven och relevanta bestämmelser i gällande direktiv
PT	é conforme os requisitos essenciais de segurança e a todas as disposições pertinentes das directivas aplicáveis
EL	συμμορφώνεται με τις βασικές απαιτήσεις ασφαλείας και όλες τις συναφείς διατάξεις των εφαρμοσίμων οδηγιών
CS	splňuje základní požadavky na bezpečnost a všechny příslušné ustanovení platných směrnic
NL	conform is met de essentiële veiligheidsvereisten en met alle pertinente bepalingen van de richtlijnen die van toepassing zijn
FI	vastaa kaikkia olennaisia turvallisuutta koskevia vaatimuksia ja kaikkia sovellettavien direktiivien asiaa koskevia määräyksiä
RU	соответствует основным требованиям безопасности и всем соответствующим положениям в действующих директивах
한국어	은필수안전요구사항들과적용할수있는지침들의관련된모든규정을준수합니다

2006/42/CE, 2014/30/UE, 2014/35/UE

IT	E inoltre dichiariamo che sono state applicate le seguenti norme armonizzate
EN	And furthermore we declare that the following rules have been applied
DE	außerdem bestätigen wir, dass folgende harmonisierte Richtlinien angewendet wurden
FR	Nous déclarons également que les normes harmonisées suivantes ont été appliquées
ES	Además declaramos que han sido aplicadas las siguientes normas armonizadas
SV	Dessutom förklarar vi, att följande harmoniserade normer har använts
PT	E, além disso, declaramos que foram aplicadas as seguintes normas harmonizadas
EL	Επίσης δηλώνουμε ότι εφαρμόστηκαν οι εξής εναρμονισμένες προδιαγραφές
CS	Akromě tohopeníslavujeme, žebylyaplikované následující harmonizované normy
NL	We verklaren bovendien dat de volgende geharmoniseerde normen worden toegepast
FI	Tämän lisäksi vakuutamme, että olemme soveltaneet seuraavia yhdenmukaistettuja standardeja
RU	Также мы заявляем, что были применены следующие согласованные нормативы
한국어	또한일치되는다음규범들이적용되었음을선언합니다

EN 12100:2010, EN 61000-6-3:2007, EN 61000-6-1:2007, EN 60335-1:2013

IT	Persona autorizzata a costituire il Fascicolo Tecnico: Responsabile Ufficio Tecnico
EN	Person authorized to draft the Technical File: Head of the Technical Dept
DE	Zur Erstellung des Technischen Merkhefts befugte Person: Verantwortlicher der Technischen Abteilung
FR	Personne autorisée à constituer le Fascicule Technique : Responsable Bureau Technique
ES	Persona autorizada a elaborar el Fascículo Técnico: Responsable del Departamento Técnico
SV	Person med behörighet att skapa den Tekniska Dokumentationen: Tekniskt ansvarig
PT	Pessoa autorizada a compilar o Processo Técnico: Responsável pelo Gabinete Técnico
EL	Ατομό εξουσιοδοτημένο να καταρτίσει το Τεχνικό Τεύχος: Υπεύθυνος Τεχνικού Γραφείου
CS	Osobaautorizovaná kvytvastavení Technické dokumentace: Vedoucí technického oddělení
NL	Persoon bevoegd om het technisch dossier op te stellen: Verantwoordelijke technische dienst
FI	Teknisten asiakirjojen laatimiseen valtuutettu henkilö: Teknisten toimiston vastuuhenkilö
RU	Лицо, уполномоченное для составления технического файла: начальник технического отдела
한국어	기술파일제조하도록공인된인력: 공식기술책임자

Dalmine,

Torre P.L. Fabio Emanuele

IT	Consigliere Delegato	SV	Verkställande Direktör	FI	Toimitusjohtaja
EN	Managing Director	PT	Conselheiro Delegado	RU	Управляющий директор
DE	Geschäftsführer	EL	ΟΔιευθύνων Σύμβουλος	한국어	대표이사
FR	Directeur Général	CS	Generální ředitel		
ES	Consejero Delegado	NL	Gedelegeerd bestuurder		

	IT Queste istruzioni sono disponibili nelle lingue italiano, inglese, tedesco, francese, spagnolo, portoghese, olandese, svedese, finlandese, danese, greco, ceco, russo, cinese, coreano, giapponese. In caso necessitate di una lingua diversa da quelle che avete ricevuto a corredo con la macchina, verificate la disponibilità contattando la casa costruttrice. EN These instructions are available in Italian, English, German, French, Spanish, Portuguese, Dutch, Swedish, Finnish, Danish, Greek, Czech, Russian, Chinese, Korean, and Japanese. Should you require a different language to the one supplied with the machine, please contact the manufacturer for availability. DE Die vorliegende Anleitung ist in den Sprachen Italienisch, Englisch, Deutsch, Französisch, Spanisch, Portugiesisch, Niederländisch, Schwedisch, Finnisch, Dänisch, Griechisch, Tschechisch, Russisch, Chinesisch, Koreanisch und Japanisch erhältlich. Sollte die Anleitung in einer anderen Sprache als jener, die mit der Maschine mitgeliefert wurde, benötigt werden, bitte beim Hersteller anfragen, ob sie verfügbar ist. FR Ces instructions sont disponibles en italien, anglais, allemand, français, espagnol, portugais, néerlandais, suédois, finlandais, danois, grec, tchèque, russe, chinois, coréen, japonais. S'il faut une langue différente de celles reçue avec la machine, en vérifier la disponibilité en contactant le Fabricant. ES Estas instrucciones están disponibles en italiano, inglés, alemán, francés, español, portugués, holandés, sueco, finlandés, danés, griego, checo, ruso, chino, coreano, japonés. Si necesita un idioma diferente del que ha recibido con la máquina, compruebe la disponibilidad poniéndose en contacto con el fabricante.
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