INSTALLATION, OPERATION AND MAINTENANCE
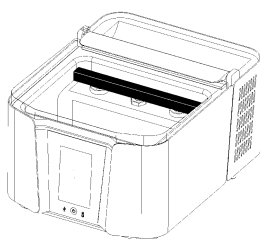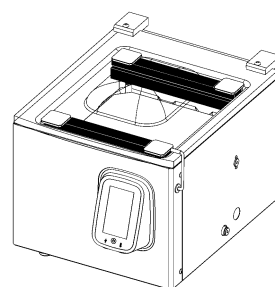(from version 1.0.2)
VACUUM PACKING MACHINE

GENERATION 2
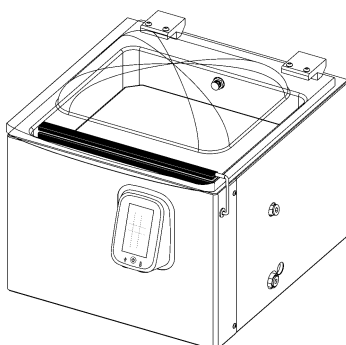
MX 2

MX 3

MX 4

MX 5
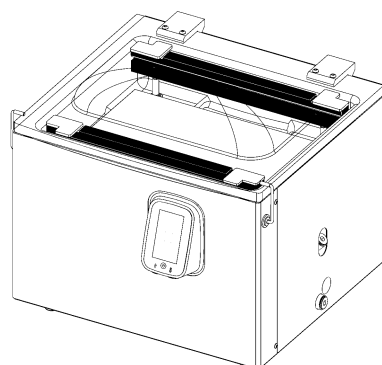
PLEASE CAREFULLY READ THE INSTRUCTIONS BEFORE USING THE MACHINE

	Italiano			
EN	English	Page 33		DOC. N. FM111256A REV. 0 ED. 07.2024

TRANSLATION OF THE ORIGINAL INSTRUCTIONS

INDEX

1. DESCRIPTION

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.** **It 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.**
⚡	**ATTENTION:** **Electric shock hazard**! **It indicates the presence of dangers that may cause death or serious injury to those who are operating the machine.**
ⓘ	**Information and general recommendations.**
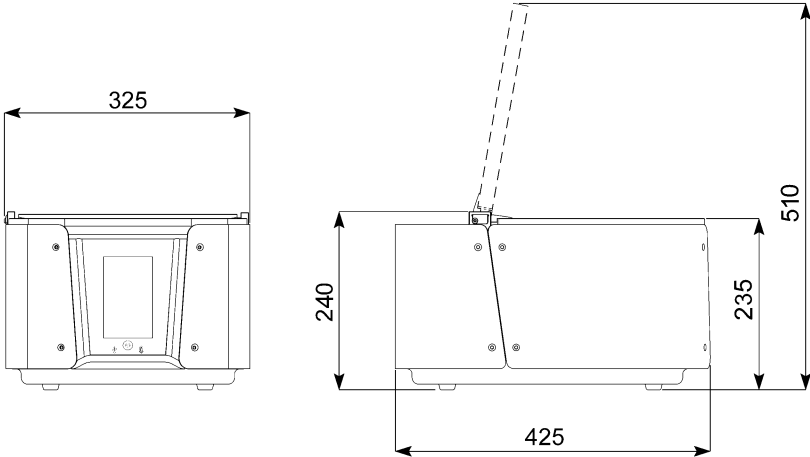
All reproduction rights of this manual are reserved to the manufacturer. Partial or complete reproduction is forbidden as provided by the law. Descriptions and pictures provided in this manual are not binding. Therefore, the manufacturer, reserves the right to make any change considered necessary. This 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. 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

Main machine components:
1)   Main switch
2)   ON/OFF button
3)   Display (scrolling operation)
4)   Tank
5)   Sealing bar
6)   Cover
7)   Suction nozzle
X)   USB connector
Y)   Socket for temperature probe "type K"
FQ1)   Sealing bar thermal switch
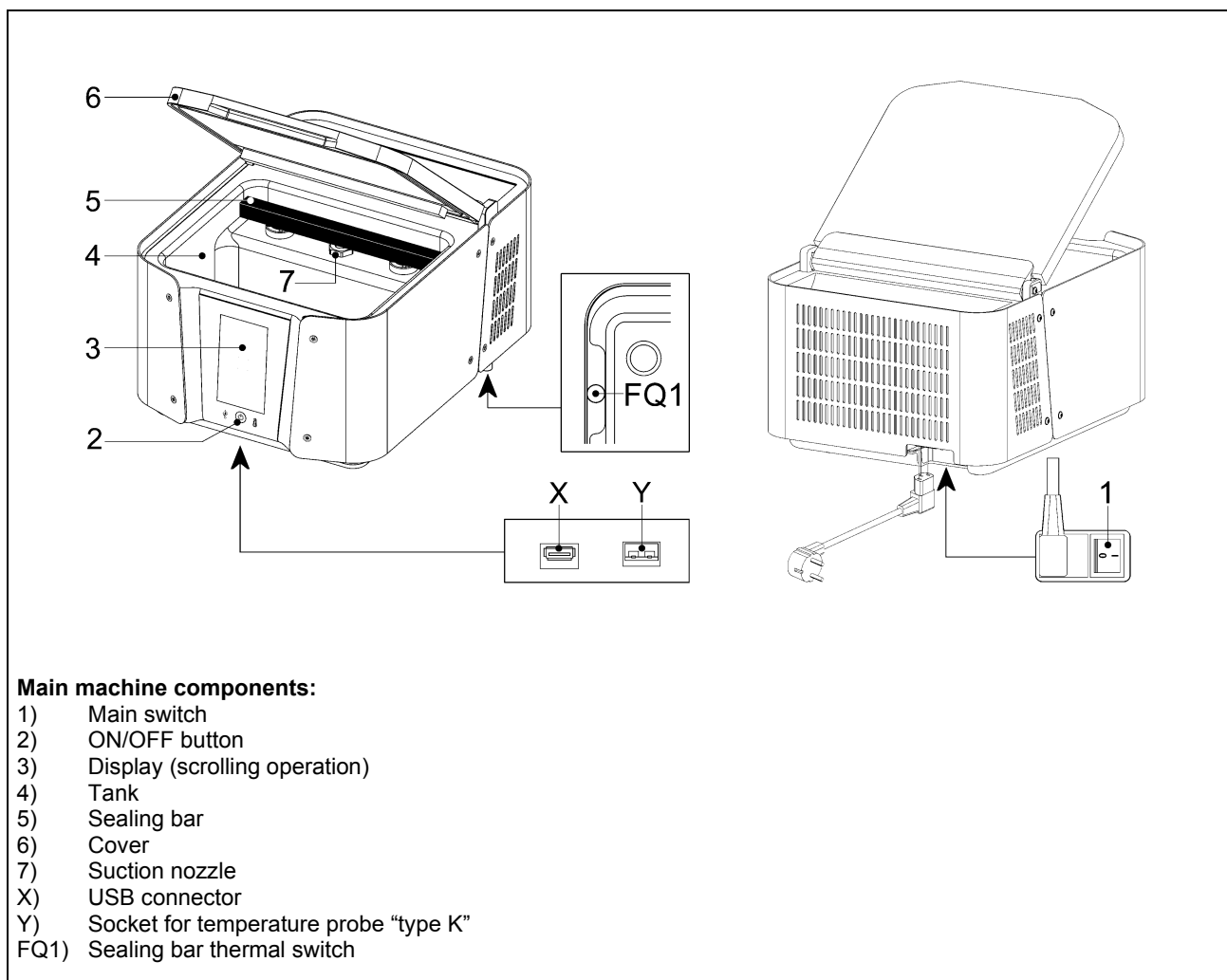
1.3. Technical data of the machine (MX 3)

Package weight and sizes
Width = 760 mm
Length = 555 mm
Height = 580 mm
Weight = 59 kg

Machine weight
Weight = 47,5 kg

Vacuum pump
8 m³

Main machine components:

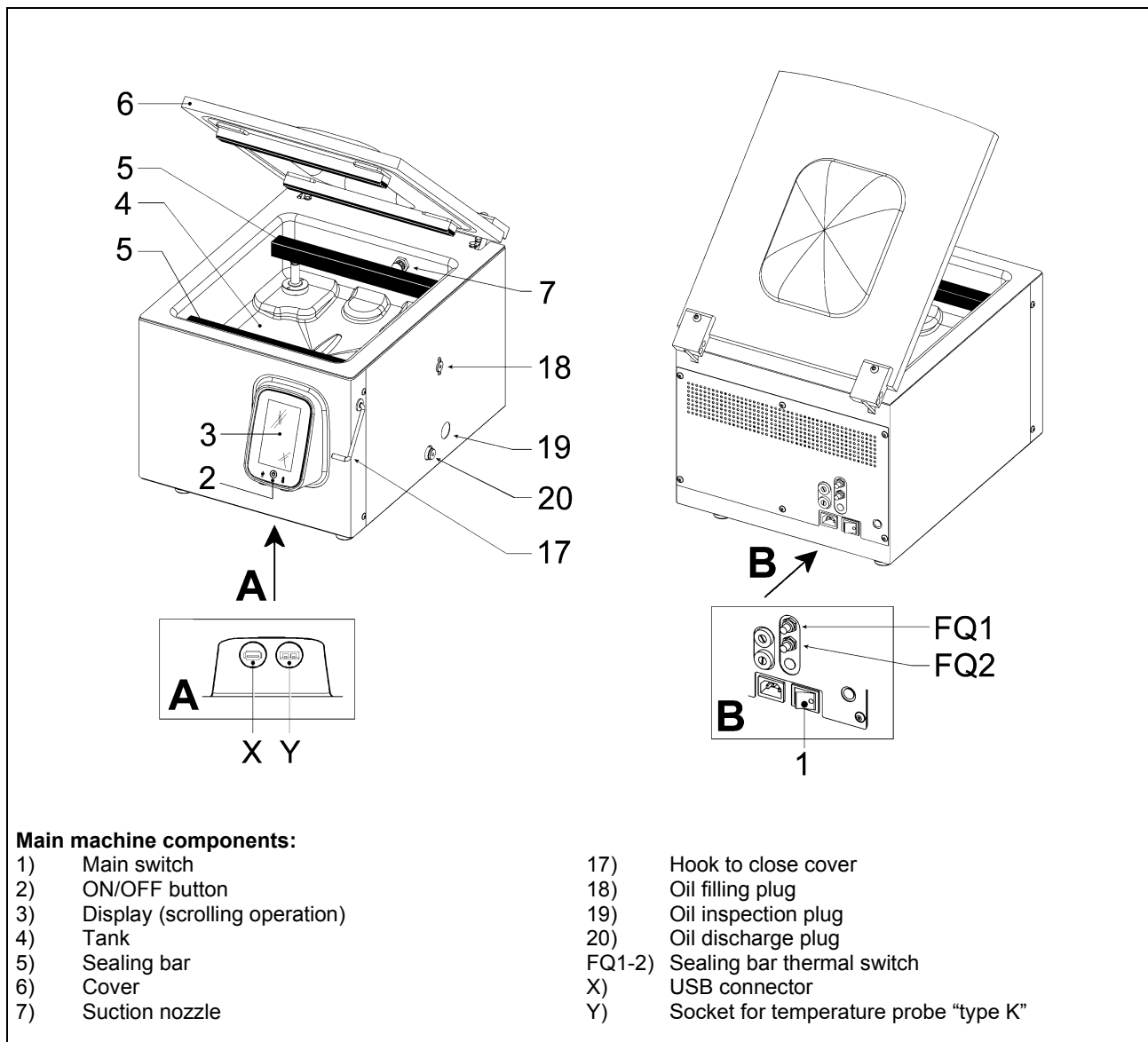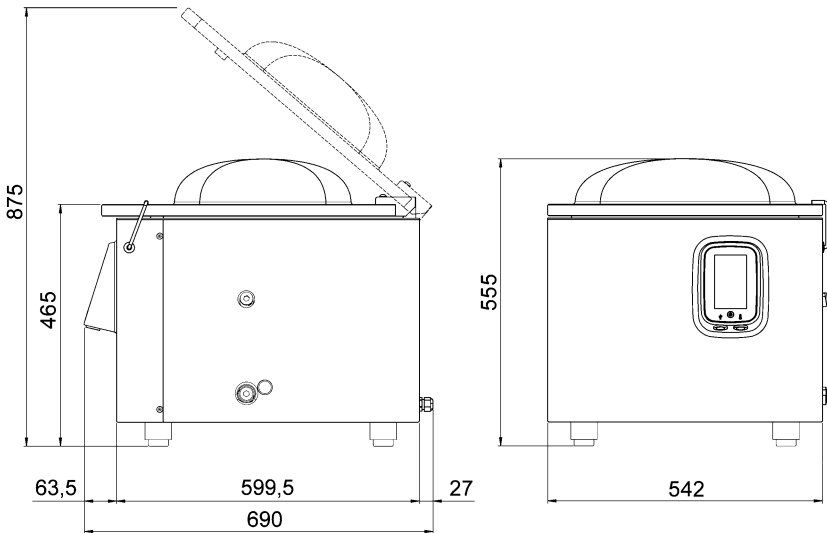|			
1)	Main switch	17)	Hook to close cover
2)	ON/OFF button	18)	Oil filling plug
3)	Display (scrolling operation)	19)	Oil inspection plug
4)	Tank	20)	Oil discharge plug
5)	Sealing bar	FQ1-2)	Sealing bar thermal switch
6)	Cover	X)	USB connector
7)	Suction nozzle	Y)	Socket for temperature probe "type K"

1.3. Technical data of the machine (MX 4)

Package weight and sizes
Width = 800 mm
Length = 690 mm
Height = 745 mm
Weight = 82 kg

Machine weight
Weight = 97 kg

Vacuum pump
16 m³

Main machine components:

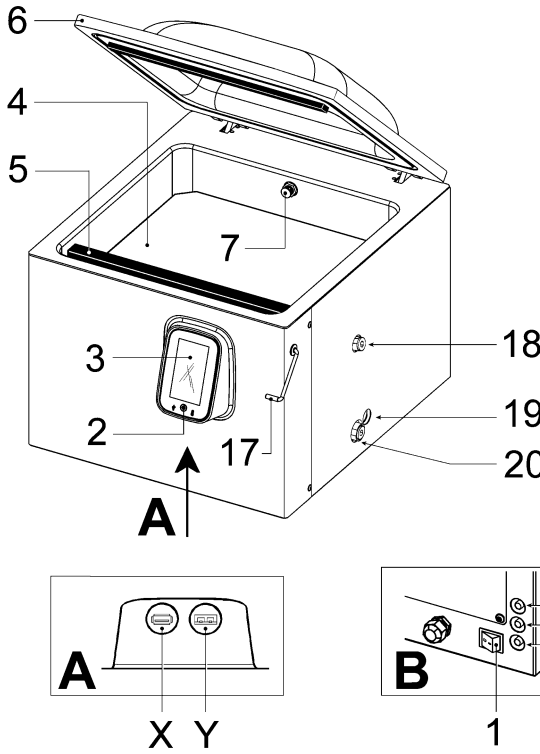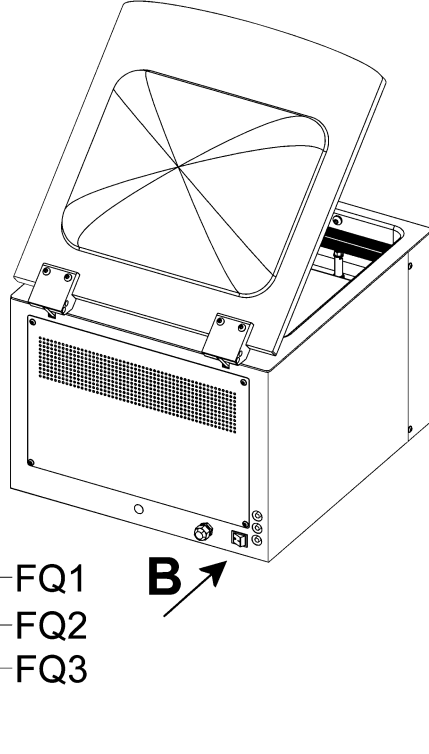|			
1)	Main switch	17)	Hook to close cover
2)	ON/OFF button	18)	Oil filling plug
3)	Display (scrolling operation)	19)	Oil inspection plug
4)	Tank	20)	Oil discharge plug
5)	Sealing bar	FQ1)	Pump thermal switch
6)	Cover	FQ2-3)	Sealing bar thermal switch
7)	Suction nozzle	X)	USB connector
		Y)	Socket for temperature probe "type K"

1.3. Technical data of the machine (MX 5)

Package weight and sizes
Width = 800 mm
Length = 600 mm
Height = 850 mm
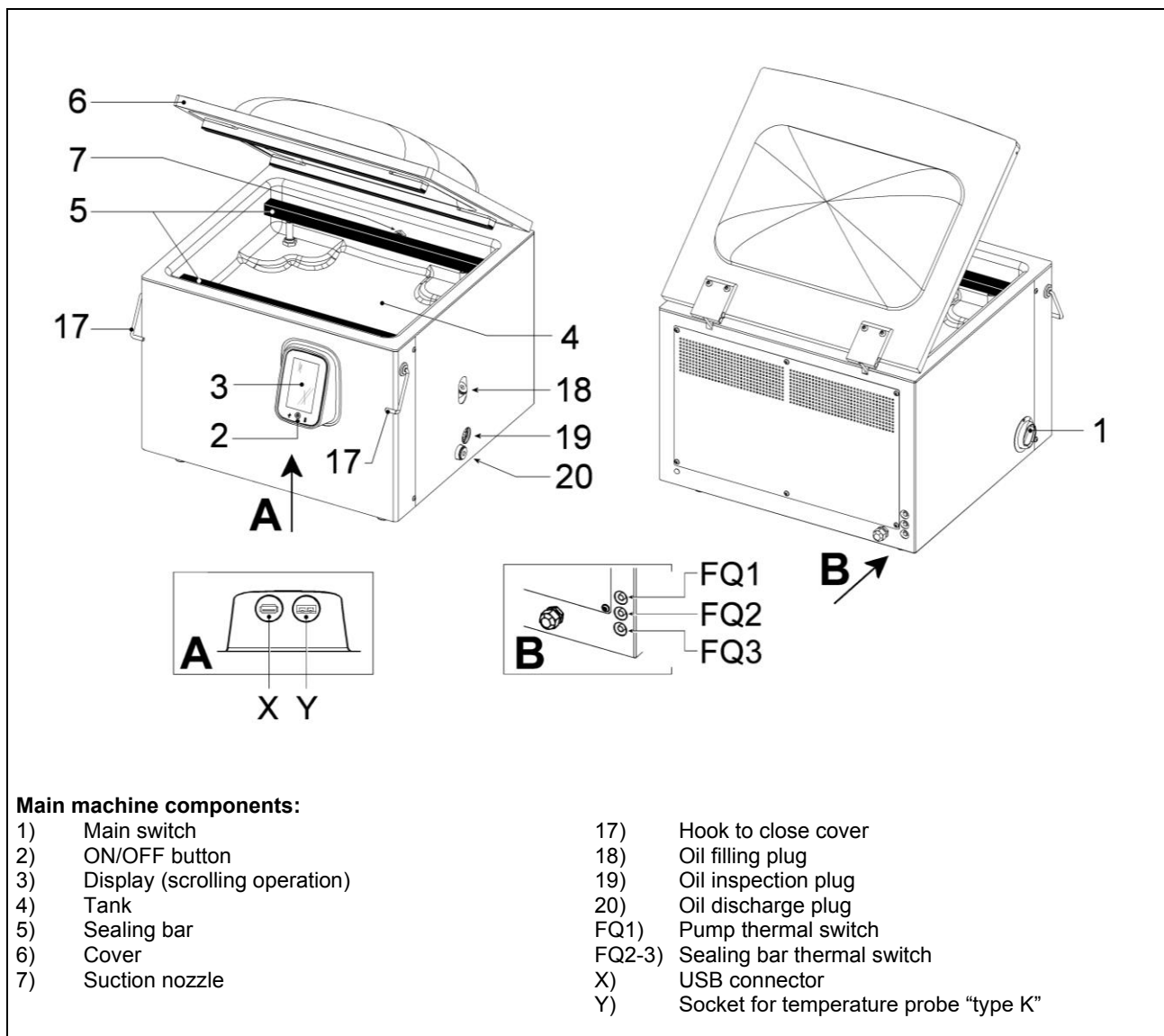Weight = 88 kg

Machine weight
Weight = 107 kg

Vacuum pump
20 m³

Main machine components:

1)	Main switch	17)	Hook to close cover
2)	ON/OFF button	18)	Oil filling plug
3)	Display (scrolling operation)	19)	Oil inspection plug
4)	Tank	20)	Oil discharge plug
5)	Sealing bar	FQ1)	Pump thermal switch
6)	Cover	FQ2-3)	Sealing bar thermal switch
7)	Suction nozzle	X)	USB connector
		Y)	Socket for temperature probe "type K"

2. POUCHES FEATURES

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 – MX 5

They may be of different thickness (70÷250µm) 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.

	MX 3 (1 sealing bar – front)	MX 3 (2 sealing bars – front)	MX 3 (2 sealing bars – side)	MX 4 (1 sealing bar – front)	MX 4 (2 sealing bar – side)	MX 5 (2 sealing bars – front)	MX 5 (2 sealing bar – side)
Pouch width open side	305 mm	305 mm	360 mm	438 mm	438 mm	535 mm	445 mm
Pouch length closed side	380 mm	325 mm	270 mm	440 mm	395 mm	400 mm	455 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. MACHINE USAGE CONDITIONS

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.**

4. SAFETY INFORMATION

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 ket 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.

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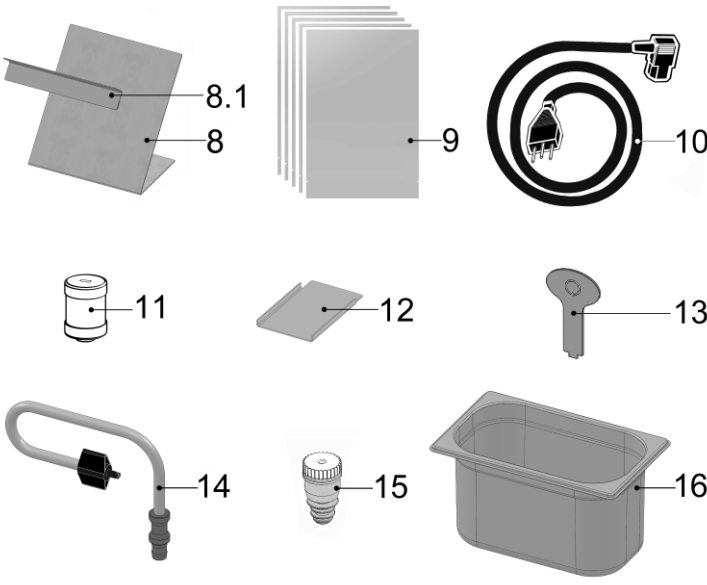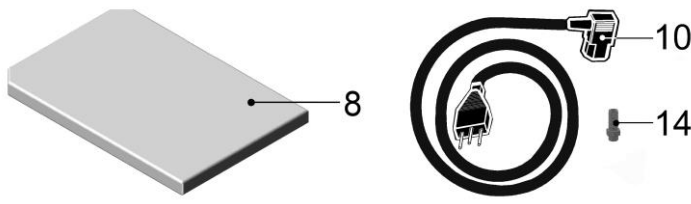
⚠	• **Do not turn the appliance upside down or tilt it! This may cause oil to leak from the pump and damage the equipment.**

⚠	**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 – MX 5

8) Table
10) Power cable (for MX 3 only)
14) Fitting for external vacuum.

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 – MX 5: 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

⊠ CE MOD. ANNO MATR.
MADE IN ITALY
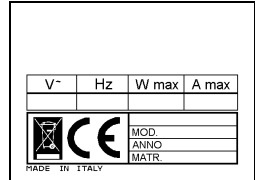
⚠	The power line must be protected with a type A residual current device with rated residual current equal to "IΔn", 30 mA. As a result, the maximum resistance of the earth electrode must correspond to the values indicated in the following table.

IΔn	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.
- Before any working cycle make sure that the closing hook (17) will not prevent the operator from closing the cover correctly. Possibility of breaking the cover.

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. 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.

5.8. Technical Assistance
• Contact the authorised Assistance Centre to repair the appliance.
• Only use original spare parts.

6. USE

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
Press the main switch (1) in the ON position (only when it is switched on for the first time).

Turn the appliance on by pressing the button ⏻ .
Wait until the "Home page" appears on the display (3).
The appliance is ready for use.

		Marination It allows you to run marinating food.
		Preservation It allows you to pack vacuum-packed foods.
		Infusion It allows you to prepare an infusion.
		Degassing Used to perform food degassing.
		Sous Vide It allows you to pack vacuum-packed foods for "Sous Vide" low temperature cooking.
		Freestyle To create/store new recipes and then run the packaging cycle.

- 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).
  It is important not to soil the pouch in the sealing area so as to guarantee a perfect seal.
  To do this, proceed as follows:

1) Fold the inside of the pouch outwards by 4/5 cm.	2) Insert the food into the pouch.	3) Fold back the edge of the pouch.
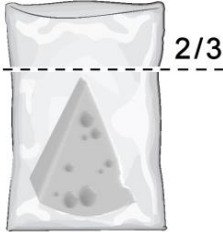
If the "GAS" function is on, the pouch must be positioned with the strip open on the gas nozzle on one side of the sealing bar.

- Close the cover (6) by pressing gently and press the button ▶ (only for MX 2). 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.

Manzo gr. 1000	
Data di preparazione	20 - 07 - 2021
Data di scadenza	25 - 07 - 2021
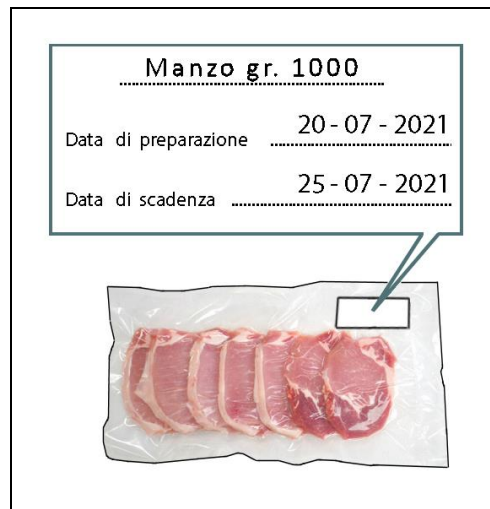
Maximum pouch filling limits

Solid products	Liquid or very moist products
2/3	1/2

6.2.1. Main buttons and icons

Button	Description
	Pouch packaging
	Tray packaging
	START. Start the packaging cycle
	DELETE. Instantly stop the packaging cycle
	STOP. Interrupt the packaging cycle and perform the sealing stage, if selected
	PAUSE. Pause the packaging cycle
	RESTART. Restart the packaging cycle
Test	Start the packaging cycle without saving the recipe
	Save the recipe
	Create a new recipe
	Confirm
	Go to the next screen
	Go back to the previous screen
	Setting

MX 2

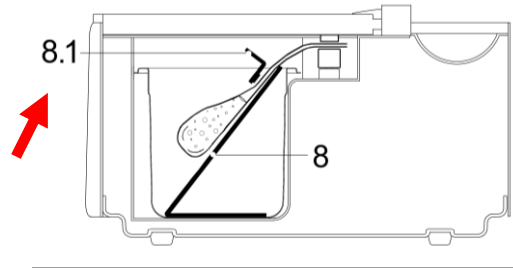|	
i	Depending on the type of food to be packaged, use the pouch support (8) as shown in the diagram below. Using the support (8) helps position the pouch better with respect to the sealing bar (5).
	Use of the bowl (16) depends on the type of food you wish to package. Use is recommended for packaging medium and small sized food, but especially for packaging liquids and very wet foods.
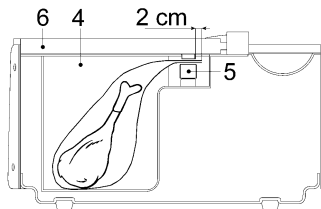
Packaging large-sized foods	Packaging medium-sized and liquid foods	Packaging small-sized foods
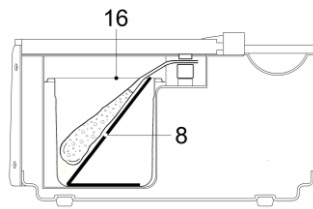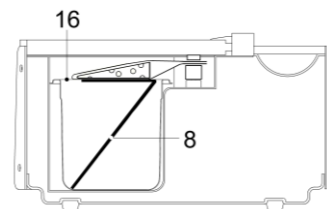
When to use the magnetic corner (8.1).
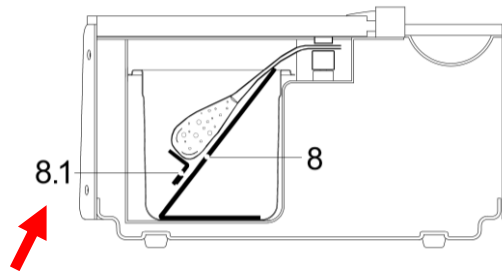
When to use "reduced length" bags. The corner is used as a "support" for the bag.	When using "very wide" bags (wider than corner 8.1). The corner is used to "block" the bag from the top.

MX 3 – MX 4 – MX 5

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).
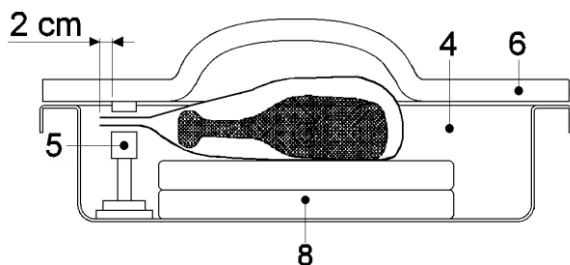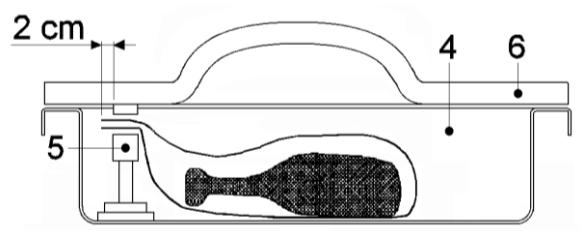
OK	**NO**

6.3. Recipes

6.3.1. Marination
It allows you to run the recipe for marinating food.

From the home page press and choose from the already stored recipes.

- BBQ ribs
- Devilled Chicken
- Guinea fowl breast with lemon and coriander
- Beef fillet
- Suckling pig fillet
- Lamb shin
- Lamb loin with bread crust, mint and lemon
- Duck breast à l'orange
- Sea bass carpaccio scented with lemon and tarragon
- Salmon steak in aromatic herbs
- Marinated white cabbage

In addition to the already stored recipes, it is possible to create new customised ones, as instructed below:
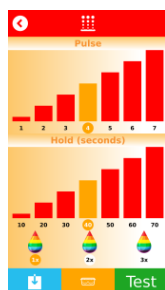

Enter the name you want to give to the recipe and press ☑ .
In the two following screens you can enter the ingredients and the instructions for preparing the recipe (optional).
Press ☑ .
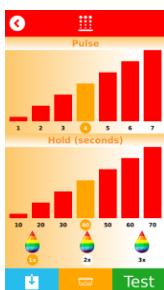
Set:
- number of repetitions of the marinating cycle (1-7)
- pause time between 2 subsequent cycles (10-70 seconds)
- intensity of the marination:
  - 1x : light
  - 2x : moderate
  - 3x : strong.

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

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

Note: also on this page it is possible to change the tray or pouch selection by pressing (🟢).

ℹ️ 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.

6.3.2. Preservation

It allows you to pack vacuum-packed foods.

From the home page press 📱 and choose from the already stored recipes.

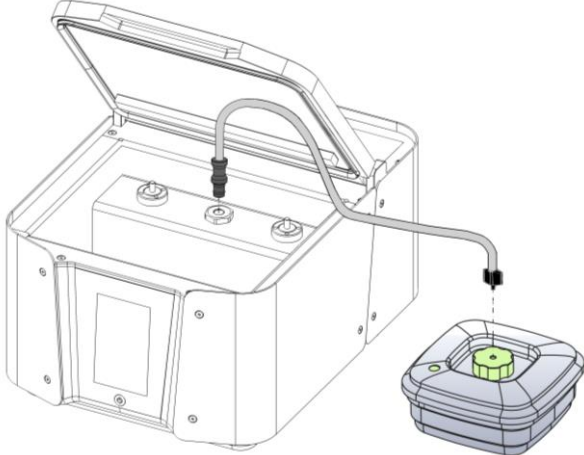|	
💧	**Liquid** Ideal for vacuum packing in pouch of liquids and very moist food (soups, broth, sauce, juice, syrup, gravies...). The characteristic of this recipe is the presence of a sensor which, not detecting a lowering of pressure during the air extraction phase, allows the cycle to pass to the next phase. This characteristic is essential when packaging liquids and very moist foods which otherwise would boil.
🫙	**Jars** *(not supplied with this appliance)*. Ideal for vacuum packing of food in glass jars (jams, marmalades, preserves, gravies, grilled vegetables and vegetables in oil...). • Insert the food in the jar and close it with the cover. • Place the jar inside the tank (4). • Close the cover (6) by pressing gently and press ▶ (only for MX 2). 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.
	Pouch Ideal for "repacking" in pouch of food that can deform during vacuum packing (chips, biscuits, fresh salad, very fragile and delicate food...).
	My recipes To create new custom recipes saved in the menu "Preservation". For instructions to create a new recipe see paragraph 6.3.6. Freestyle.
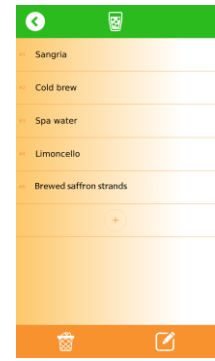
	Vacuum packing extends food preservation. If you wish to vacuum pack freshly cooked food, it must first be chilled, possibly using a blast chiller.
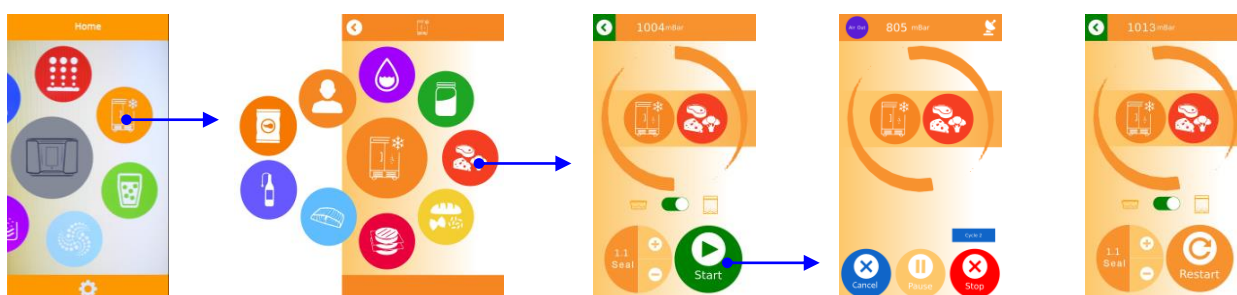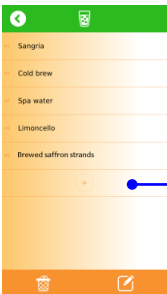
6.3.3. Infusion

Allows you to run the recipe to prepare an infusion.

From the home page press and choose from the already stored recipes.

	Sangria Ideal for a refreshing wine-based drink with an infusion of fresh fruit and spices.
	Cold brew Ideal for a refreshing water-based drink with a coffee infusion.
	Spa water Ideal for a refreshing water-based drink with an infusion of fresh fruit and aromatic herbs.
	Limoncello Ideal to obtain a water and alcohol-based liqueur with lemon peel infusion.
	Brewed saffron strands Ideal to obtain a saffron-based infusion, to season your dishes.

In addition to the already stored recipes, it is possible to create new customised ones, as instructed below:

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

Set:

⊙ : Number of infusion cycles (1-15).

⊙ : Pause time between two subsequent cycles (0-x).

⊙ : Stand-by time (measured from the end of the pause phase to the subsequent air return phase).

Press ⊙ .

Press:

⊡ : if you want to save the recipe.

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

Press (◯) and 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.

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.

6.3.4. Degassing
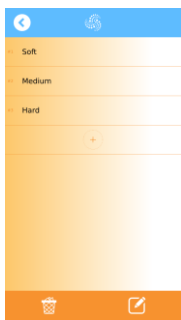
Some foods, fruits and vegetables, mixtures (dressings, mousses, creams, sauces), liquids (oil, soup), have air (gas and vapour) "bubbles" in their composition if they are not removed, that can cause problems, especially during cooking. The air increases the volume by inflating the bag, as they are unable 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.

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

From the home page press [icon] and choose from the already stored recipes.

[screenshot of Soft / Medium / Hard list interface]	**Soft** • 3 cycles • pause time between cycles 1 s
	Medium • 5 cycles • pause time between cycles 2 s
	Hard • 8 cycles • pause time between cycles 3 s

In addition to the already stored recipes, it is possible to create new customised ones, as instructed in the previous paragraph (infusion).

(i)	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.

6.3.5. Sous Vide

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

From the home page press and choose from the already stored recipes.

	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
	My recipes To create new custom recipes saved in the menu "Sous Vide". For instructions to create a new recipe see paragraph 6.3.6. Freestyle.	Pouch	

(i)	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.

6.3.6. Freestyle
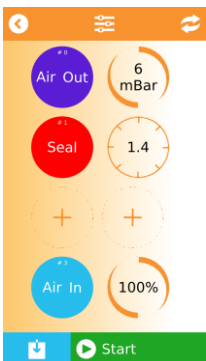
In this menu you can:

- Create a new recipe
- Run the packaging cycle of the stored recipes.
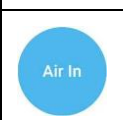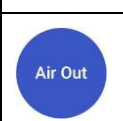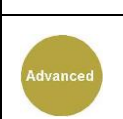
From the "Home page" press button 👤 and enter the parameters of the new recipe as follows:

Enter the name you want to give to the recipe and press ✅ .
In the two following screens you can enter the ingredients and the instructions for preparing the recipe (optional).
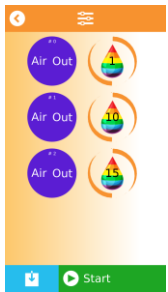Press ✅ .
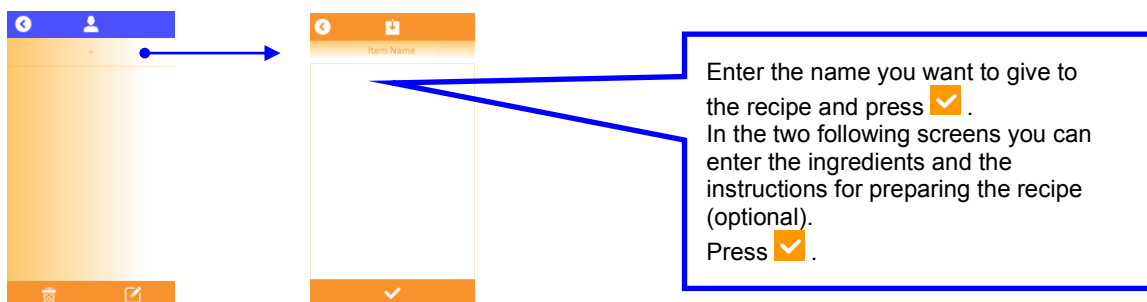
At this point set the recipe parameters:

	Air Out	**Air Out** Sets the required pressure inside the tank (4): • 2÷735 mbar • 0÷99 s (if the Liquids function is enabled)
	Seal	**Seal** Sets the time during which the pouch is sealed: 0÷4 s
	Air In	**Air in** Sets the partialisation (number of cycles) for the return of air inside the tank (4) (last step of the packaging cycle): • 10%; 15%; 20%; 35%; 100%.

Press button ⊕ to add other intermediate steps to the packaging cycle:

Extra Vacuum	**Extra Vacuum** Sets the time, during the packaging cycle, for additional extraction of air from the tank: 0÷10 min
Hold	**Hold** Sets the pause time between two packaging stages: 0÷10 min
Seal	**Seal** Sets the time during which the pouch is sealed: 0÷4 s
Air In	**Air in** Sets the percentage of air that goes back into the tank (4): • 45%; 30% ; 24%
Air Out	**Air Out** Sets the required pressure inside the tank (4): • 2÷735 mbar • 0÷99 s (if the Liquids function is enabled)
Advanced	**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.
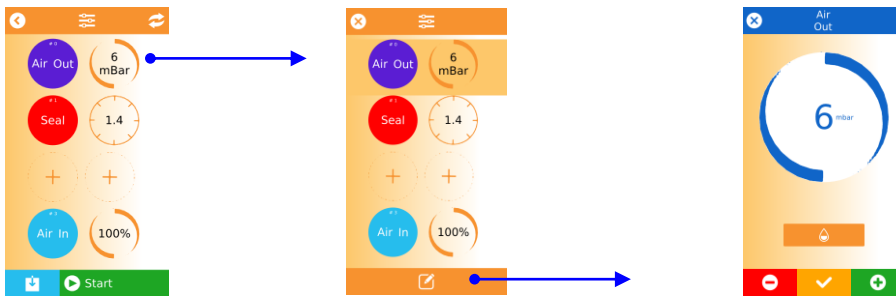
Press ⬤ to start the "liquids" function.

Set the timeout **(*)** between the boiling stage and the next stage (0-99 s).

Press ✔ .

Press:

⬆ : if you want to save the recipe.

▶ : if you want to run the packaging cycle without saving the recipe.

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

ⓘ 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.

Editing a recipe

To edit a recipe:
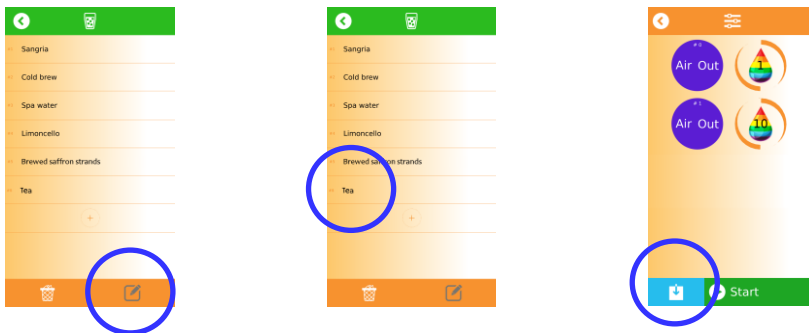
Deleting a recipe

To delete a recipe:
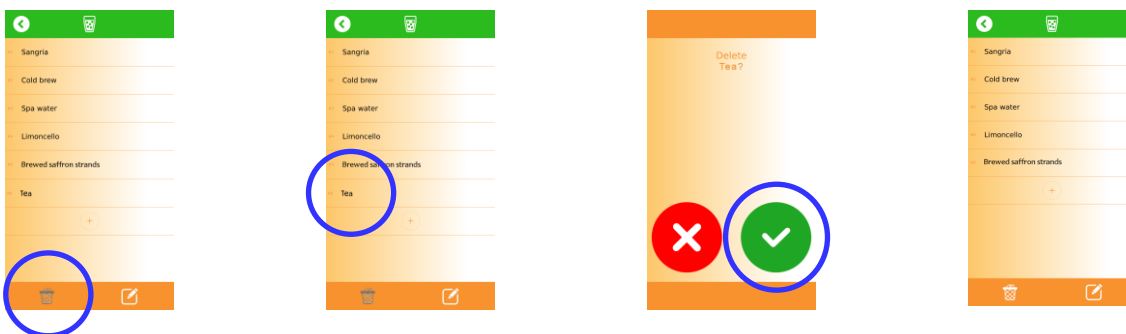
View the ingredients and instructions of a recipe

To view the ingredients and instructions to make a recipe (where available) see the example below:
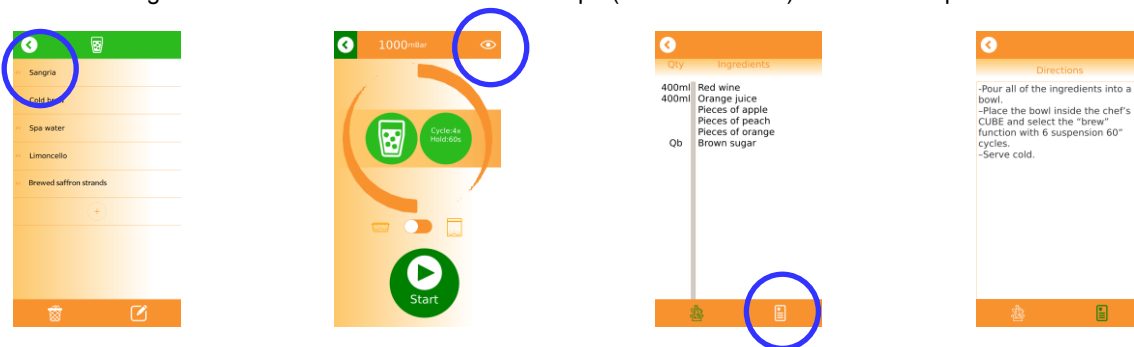
Select the recipe.

Press 👁 to view the ingredients.

Press 📋 to view the instructions for preparing the recipe.

6.4. Setting

6.4.1. 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 the quantity and list of ingredients.
Directions:	Activates/disables the display, when creating a recipe, of the page where you can enter the instructions for preparing the recipe.
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 1,4 s.
Oil Cleaning:	The machine is programmed to perform a pump oil cleaning cycle every month. It is possible to program the day and time at which this cycle is to be performed.
Memory Cleaning:	To delete custom recipes.
Touch sound:	To activate/deactivate the sound by touching a key on the display.
Screensaver:	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.

Timer:

It is used to set an alarm.

When activated, the "Home page" displays the button.
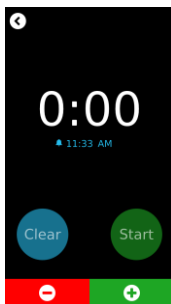
Press .

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.
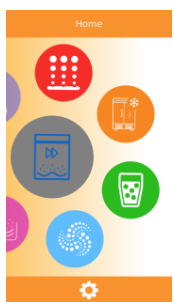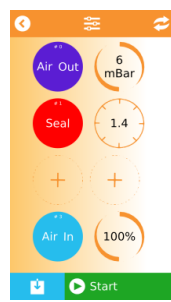
Press .

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.

Standby:

To set up the inactivity time, after which the equipment goes into standby.

Temperature:

To set the unit of measure for the temperature (°C or °F).
If a temperature probe is inserted in the socket (Y) the display shows the detected temperature, in °C or °F.

6.4.2. 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.
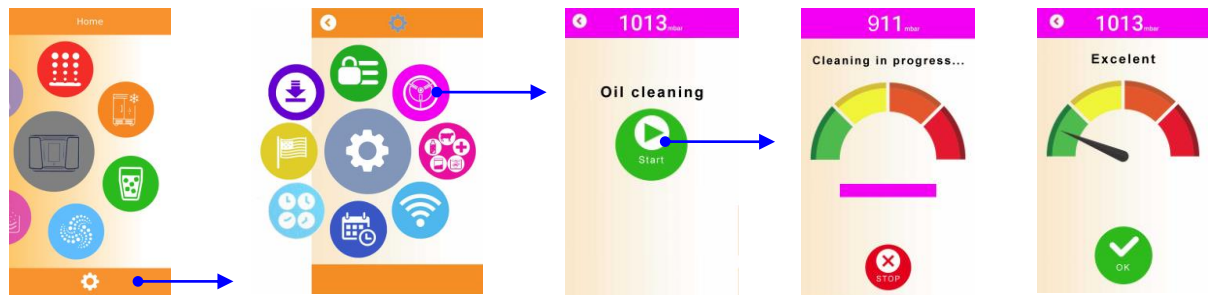
ℹ	Routine cleaning of the oil in the pump is essential to guarantee correct and long-lasting operation.

6.4.3. Presets

To display (🟢) or hide (⚪) a recipe.
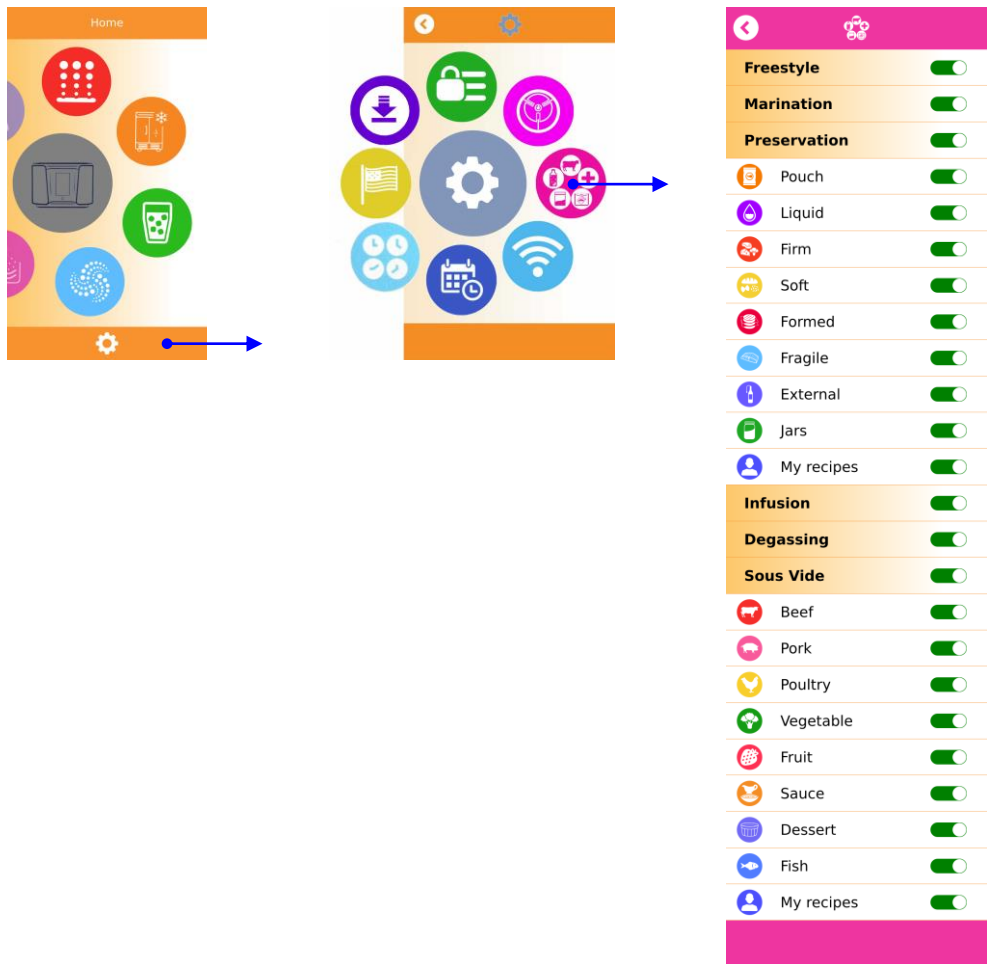
Example:

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.

6.4.4. WiFi
To connect to the WiFi network.
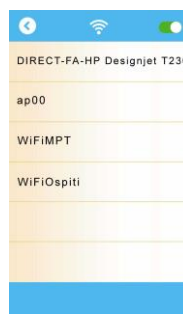
6.4.5. Date/time
To set the date and time.

6.4.6. Time zone
To set the time zone.

6.4.7. Language
To select the language used on the display.
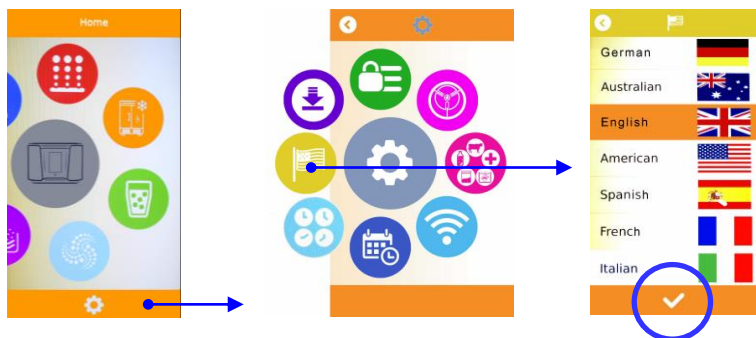
6.4.8. Update
To check/install any software updates (connection to the WiFi network is required).

7. ORDINARY MAINTENANCE

7.1. Cleaning and maintenance

⚠	Before carrying out maintenance operations: • Turn the appliance off by pressing ⏻ . • Press the main switch (1) in the OFF position. • Remove the plug from the mains socket. • Wait for the machine to cool down.

Frequency	Component	Type of operation
Every day	Machine and tank	Clean the metal surfaces using normal detergents suitable for stainless steel. To clean the tank (4), especially in the case of residual liquid, it is advisable to remove the sealing bar (5) by pulling it upwards. Follow the safety instructions indicated on the packaging when using products for cleaning steel.
Every day	Display	Clean the display (3) with a dry cloth. If marks remain, use a slightly moistened cloth.
Every day	Cover	Clean the outside and inside of the Plexiglas cover (6) with neutral detergents (soap and water) only. Do not use abrasive products, alcohol-based detergents, abrasive sponges, solvents or metal objects. **For cleaning the cover of the MX 2** **see instructions below ***** Check the condition of the cover, checking that it is intact, there are no cracks, yellowing or it becomes less clear. Replace the cover if even one of the conditions above exist. Contact the technical assistance service.
Every day	Cover gasket	Clean the gasket with a dry cloth.
Every 6 months	Cover gasket	Replace the gasket. Regular replacement of the gasket ensures that the vacuum chamber closes tightly, guaranteeing that the maximum vacuum level is reached. Contact the technical assistance service.
Every day	Sealing bar	Clean the sealing bar (5) using a dry cloth. Remove any residue that deposits on the bar.
Every month	Power cable	Check the integrity of the power cable. If damaged, replace it. For MX4 and MX 5 cable replacement, please contact technical support.
Every week	Pump	Check the oil in the pump through the inspection plug (19) on the side of the machine (MX 3, MX 4, MX 5). The colour of the oil must be clear and not cloudy. The oil level must be within the MINIMUM and MAXIMUM range. Contact technical support to change the oil. The oil separator filter must also be changed at every oil change. In the event of a loss of performance, carry out an oil cleaning cycle (paragraph 6.4.2). ⓘ The frequency of oil and filter changes increases if liquid or wet products are packaged.

*** 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.
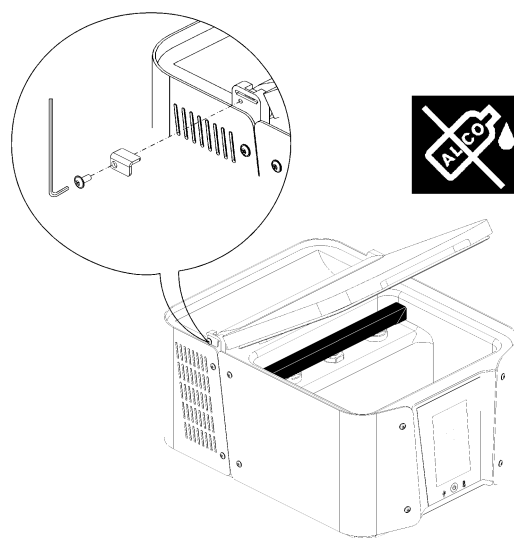
7.2. Problem solving

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).
The sealing of the pouch does not occur	• The sealing bar (5) overheated, causing the thermal switch to trip.	• Wait for the cooling of the sealing bar (5) and manually press the tripped thermal switch button (FQ1, FQ2, FQ3 - see par. 1.3).
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. GUARANTEE

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.

<div align="center">

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

</div>

	IT	DICHIARAZIONE CE DI CONFORMITA'	PT	DECLARAÇÃO CE DE CONFORMIDADE
	EN	CE DECLARATION OF CONFORMITY	EL	ΔHΛΩΣΗ ΠIΣTOΠOIHΣHΣ CE
minipack	DE	KONFORMITÄTSERKLÄRUNG	CS	ES PROHLÁŠENÍ O SHODĚ
	FR	DECLARATION CE DE CONFORMITE'	NL	CE GELIJKVORMIGHEIDSVERKLARING
	ES	DECLARACIÓN CE DE CONFORMIDAD	FI	EY-VAATIMUSTENMUKAISUUSVAKUUTUS
	SV	ÖVERENSTÄMMELSEFÖRKLARING EC	RU	ДЕКЛАРАЦИЯ СООТВЕСТВИЯ CE

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

MINIPACK-TORRE S.p.A.
Via Provinciale, 54 – 24044 Dalmine (BG) - Italy

IT	dichiariamo 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 na vlastní 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

IT	MACCHINA CONFEZIONATRICE TIPO:	ES	MÁQUINA CONFECCIONADORA TIPO:	CS	BALICI SROJ MODEL:
EN	PACKAGING MACHINE MODEL:	SV	PACKNINGSMASKIN TYP:	NL	VERPAKKINGSMACHINE TYPE:
DE	VERPACKUNGSMASCHINE TYP:	PT	MÁQUINA CONFECCIONADORA TIPO:	FI	PAKKAUSKONE TYYPPI:
FR	MACHINE D'EMBALLAGE MODELE:	EL	MHXANH ΣYΣKEYAΣIAΣ TYПOY:	RU	УПАКОВОЧНАЯ МАШИНА ТИПА:

☐ MX 2	n°	/
☐ MX 3	n°	/
☐ MX 4	n°	/
☐ MX 5	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 segurana e a todas as disposições pertinentes das directrizes aplicáveis
EL	συμμορφώνεται με τις βασικές απαιτήσεις ασφαλείας και όλες τις συναφείς διατάξεις των εφαρμόσιμων οδηγιών
CS	splňuje základní požadavky na bezpečnost a všechna příslušná ustanovení platných směrnic
NL	conform is met de essentiële veiligheidsvereisten en alle pertinente bepalingen van de richtlijnen die van toepassing zijn
FI	vastaa kaikkia olennaisia turvallisuutta koskevia vaatimuksia ja kaikkia sovellettavien direktiivien asiaakoskevia määräyksiä
RU	соответствует основным требованиям безопасности и всем соответствующим положениям в действующих директивах

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 declaranos 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 εφαρμόσθηκαν οι εξής εναρμονισμένες προδιαγραφές
CS	A kromě toho prohlašujeme, že byly aplikované 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

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	Άτομο εξουσιοδοτημένο να καταρτίσει το Τεχνικό Τεύχος: Υπεύθυνος Τεχνικού Γραφείου
CS	Osoba autorizovaná k vystavení Technické dokumentace: Vedoucí technického oddělení
NL	Persoon bevoegd om het technisch dossier op te stellen: Verantwoordelijke technische dienst
FI	Teknisten asiakirjojen laatimiseen valtuutettu henkilö: Teknisen toimiston vastuuhenkilö
RU	Лицо, уполномоченное для составления технического файла: начальник технического отдела

Dalmine, _Torre P.I. Fabio Emanuele_

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

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 necessitiate 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.