

## Use and maintenance manual **PRESSER**

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## **General warnings**

### **FORESEEN USE**

The presser was designed and developed to create a vacuum in containers or bags with a valve. With the aid of the sealer (optional) it is possible to use the equipment to create a vacuum and perform the hermetic sealing of even embossed bags. This use is possible only when the sealer is properly connected to the presser. The rubber holder attachment and the outlet on the lower part of the presser make it possible to connect the sealer to the machine.

It is exclusively for household use.

### **ABNORMAL OR UNFORESEEN USE**

We wish to remind you that the presser and sealer (optional) described in this booklet were designed, dimensioned and manufactured exclusively for the previously described use.

### **GUARANTEE**

The presser and the sealer for bags are covered by a guarantee against all manufacturing defects for 24 months from the date of purchase.

The guarantee is voided by improper use or use which is different from that illustrated by this manual.

**IMPROPER USE, NEGLIGENCE, FAILURE TO KEEP THE PRODUCTS CLEAN, USE OF THE PRESSER WITH VOLTAGES DIFFERENT FROM THOSE INDICATED OR CONNECTION OF THE SEALER TO OUTLETS DIFFERENT FROM THE ONE PRESENT ON THE LOWER SIDE OF THE PRESSER, OR REPAIR ATTEMPTS BY UNAUTHORIZED PERSONNEL WILL VOID THE GUARANTEE CONDITIONS.**

Use which is not compliant with, or does not correspond to, the contents of this manual may lead to damage of the presser and of the sealer for bags, thus precluding respect of the technical conditions for which the machine was designed and constructed, with possible subsequent compromise of safety characteristics.

**The manufacturer will not be held responsible for damage to persons and/or objects caused by incorrect installation or improper use of the appliance.**



# Specific instructions for use

# PRESSER

## GENERAL WARNINGS

Your presser and your sealer (optional) have undergone rigorous controls and testing prior to shipment.

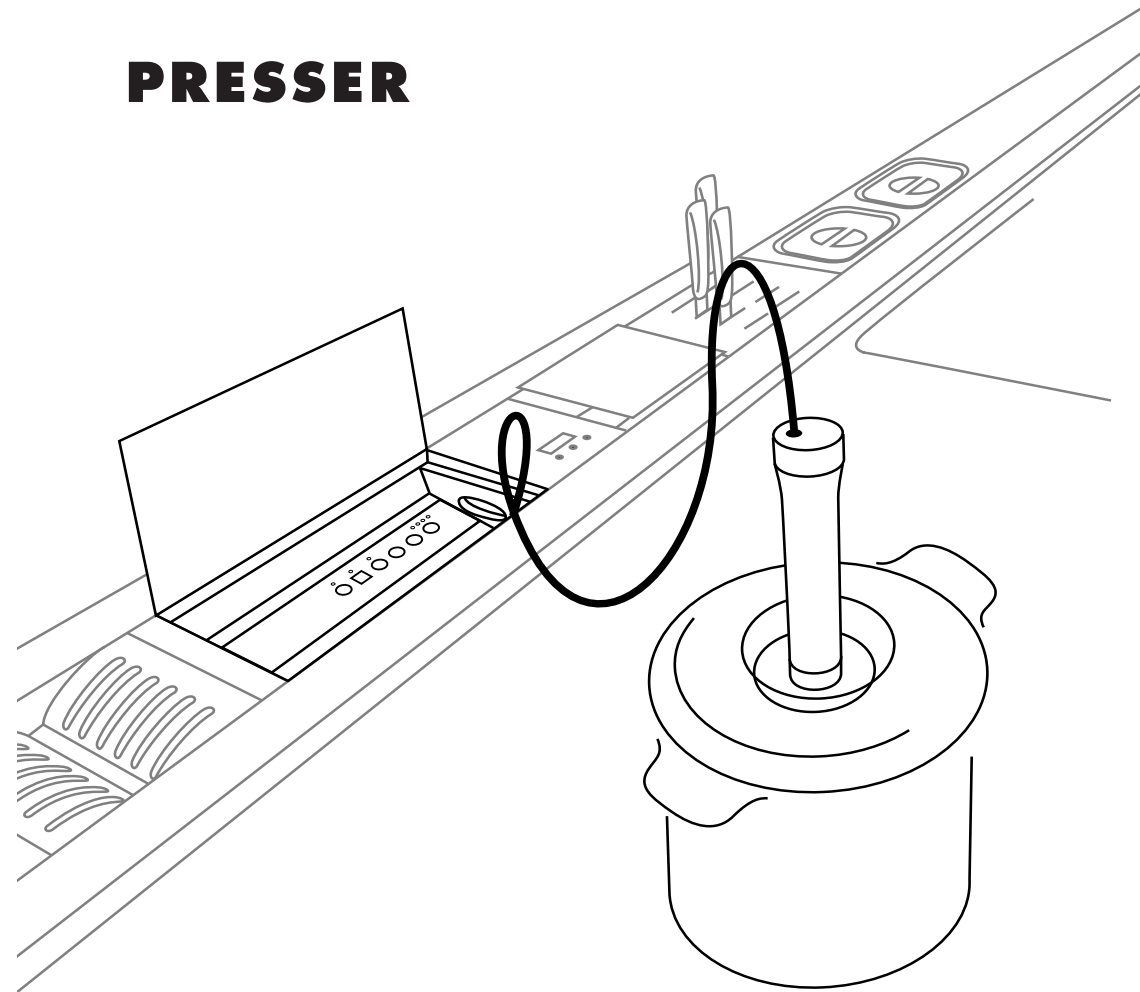
After having removed the packaging, check the integrity of the appliance; if you have any doubts, do not use it and contact the retailer immediately.

The packaging material (plastic bags, etc.) must not be left in the reach of children, or disposed of into the environment.

**ATTENTION:** before connecting the presser to the electrical outlet, and before connecting the bag sealer to the presser, read this manual carefully.

## GENERAL USAGE STANDARDS

- Ensure in advance that the voltage indicated on the machine identification plate is the same as your mains power supply
- Always insert the plug into the outlet and into the depressor with the appliance switched off: do not pull on the cord but directly on the plug.
- The appliance is set up for use with the sealer (optional). Push buttons 3 to 6 (see pp. 6 and 14), even if a sealer is not connected, do not cause any damage to the machine if pressed inadvertently.
- The attachments on the lower side of the machine are exclusively for connection with the sealer (optional) and cannot be used for any other purpose.
- Frequently check the filter located on the rear of the machine, and clean and dry it if liquids have been inadvertently aspirated.
- Liquid products must be stored in rigid containers (jars, pans, bowls, etc.) using the appropriate "Vuotobox" containers or the supplied cover.
- **Do not fill the container over two-thirds full.**
- If any problems should arise (faulty operation or need for technical service) contact our customer assistance service.
- **The aspiration of liquids can irreparably damage the pump, the sensor and the aspiration system of the appliance.** Avoid at all costs placing liquid or humid products in the bags. Immediately interrupt operation if you observe liquids flowing through the aspiration tube.

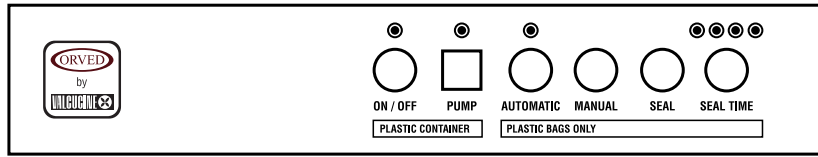


## DESCRIPTION OF PRESSER

The presser is composed of a body in stainless steel that contains the pump, the electronic circuits and the connections; in the rear side there is an extractable filter for liquids; in the lower part there are the attachments for the sealer which is available as an optional feature; the upper side includes the control panel and an aspiration tube equipped with a bell for the creation of vaccums in special bags and containers with a valve.



## PUSH BUTTON FUNCTIONS



1 2 3 4 5 6  
PRESSER BAG SEALER

1 On button

2 Pump engagement button

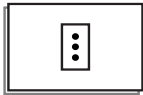
Buttons 3 to 6 are used for operation of the sealer. If the sealer is connected and these buttons are pushed inadvertently, they do not cause damage to the machine.

## Instructions for use

### CREATION OF VACUUM IN CONTAINERS

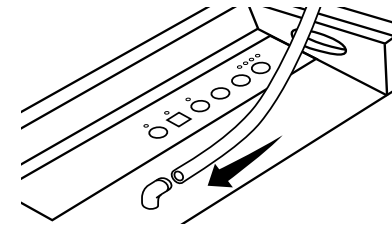
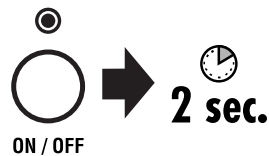
(plastic container - keys 1 e 2)

230 V



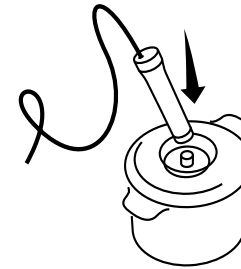
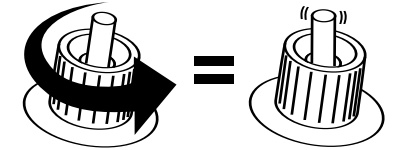
1 Connect the appliance to a 230 volt power outlet. The indicator light above the ON/OFF switch will come on, indicating the machine is in stand-by status.

2 Supply power to the presser by pushing the ON/OFF button for about two seconds, until all the indicator lights above the buttons come on.



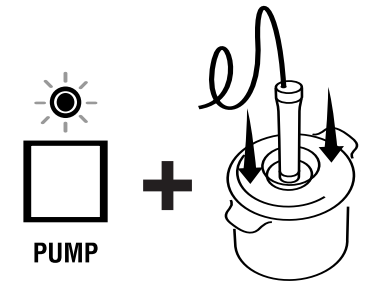
3 Insert the tube equipped with aspirating tube on the nozzle located on the control panel of the machine.

4 Slightly unscrew the cap located on the valve of the container lid so that the seal located inside of it can move.

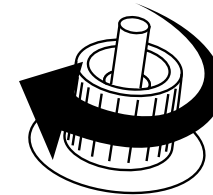


5 Place the lid on the container (jar, pan, "vuotobox", ecc.) where you want to create the vacuum, and set the aspiration bell on the base of the valve.

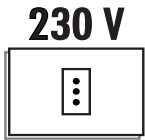
6 Press the "PUMP" push button and at first press firmly on the cover until a small amount of vacuum is created inside the container; the machine will create an absolute vacuum, and when it is reached, it will switch off automatically.



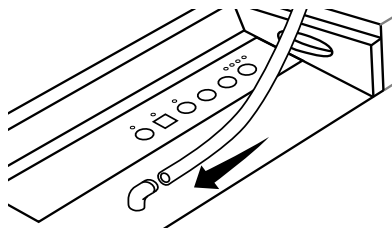
7 Remove the aspiration bell and promptly screw the valve cap all the way down in order to hold the silicon seal and keep air from getting back in.



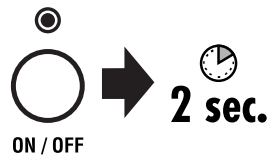
## CREATING VACUUM IN REUSABLE VACUUM BAGS (plastic container - keys 1 e 2)



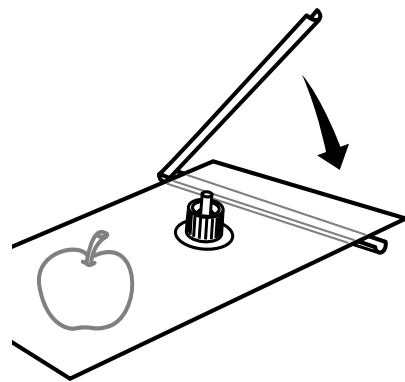
**2** Supply power to the presser by pushing the ON/OFF button for about two seconds, until all the indicator lights above the buttons come on.



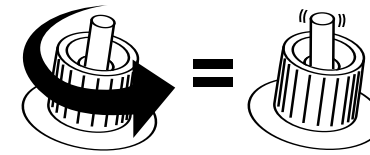
**1** Connect the appliance to a 230 volt power outlet. The indicator light above the ON/OFF switch will come on, indicating the machine is in stand-by status.



**3** Insert the tube equipped with aspirating tube on the nozzle located on the control panel of the machine.

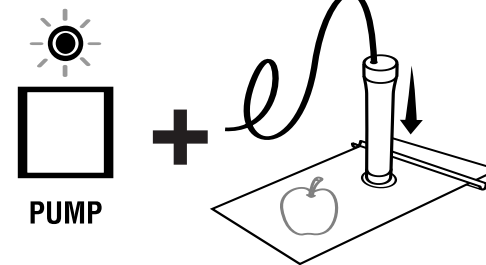
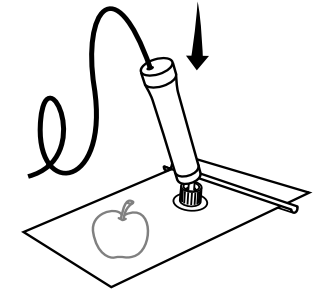


**4** Take a bag and a plastic closure of suitable dimensions for the product to be packaged and insert the product. Open the closure and rest the bag (open side) on the lower part, then re-close by pressing on the upper part, taking care that folds or wrinkles. Lay out the bag thus closed on a convenient surface near the machine with the valve housing facing up.



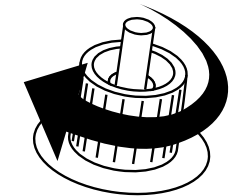
**5** Slightly unscrew the cap located on the valve of the container lid so that the seal located inside of it can move.

**6** Open the aspiration bell at the base of the valve.



**7** Press the "PUMP" push button and press slightly at the base of the valve; the machine will create an absolute vacuum, and when it has done so, it will switch off automatically.

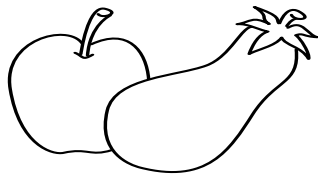
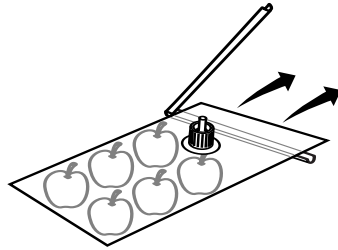
**8** Remove the aspiration bell and promptly screw the valve cap all the way down in order to hold the silicon seal and keep air from getting back in.



## USEFUL ADVICE ON THE PACKAGING MACHINE AND THE PRESERVATION OF FOODS

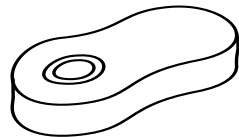
Here are some fundamental rules to follow for perfect results in the kitchen. Do not try to use the system to preserve products that are already deteriorated or impoverished from a nutritional standpoint: **you cannot recover lost quality.**

**1** If using bags for preserving raw or cooked foods, remember to arrange them in an even way in order to facilitate the exit of air, and do not overfill them because it could negatively affect the airtight seal.

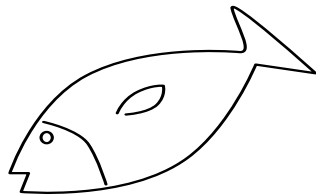


**2** Washed **fruit** and **vegetables** should be dry, in order to avoid the stagnation of liquids which could make them soft, and to prevent the suction of liquids by the packaging machine.

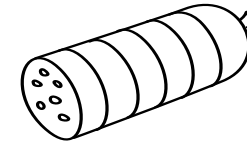
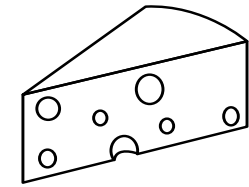
**3** To preserve **meats** for a reasonably long time, remember to chill them in the refrigerator for at least two hours to slow the action of bacteria proliferation. Before putting the meat products under vacuum, dry them in order to obtain a good percentage of absence of air. For meat with bone, e.g. chops, cutlets, etc, cover it with aluminium foil, to prevent perforation of the bag.



**4** Regarding **fish**, firstly make sure to wash it thoroughly, remove the scales, clean it and remove the gills, dry it and, like for meat, chill it before vacuum packaging. Preserve in the refrigerator at a temperature of not higher than + 3°



**5** For **hard cheeses**, such as Parmigiano, Pecorino etc., no special measures are required, whereas for **soft cheeses**, to prevent them from being squashed it is advisable to wrap them in cellophane or similar, or preserve them in the cheese and dressed pork container, using the special vacuum container and covers.



**6** For **dressed pork products** and for **salads**, if the special vacuum covers are used no special measures are required. If you wish to package the products in bags, dry them before proceeding with packaging.

**7** For **saucés**, proceed as follows: after preparing them in your usual way, package them in glass jars, then pasteurize them in the microwave for 12 minutes at max. power. Immerse the container in water and ice to cool the sauce then carry out the vacuum, pouring the product in the special vacuum container.



### Approximate preservation times

The following preservation times are only approximate and depend on the initial quality of the product to be preserved, the preservation temperature, the cooling time, in the case of cooked foods, the degree of vacuum reached as well as the quality of the vacuum bag used.

**Fresh salads:** kept under vacuum in the refrigerator they stay fresh, crisp and qualitatively intact for up to **12 days**.

**Fresh cheese products:** they will keep for up to **20 days**.

**Fresh fish:** up to **7 days**.

**Fresh meat:** up to **15 days**.




## MAINTENANCE

Before performing any cleaning or maintenance work, unplug the presser.  
 For any repairs, if possible contact a Technical Service Centre authorized by the manufacturer.  
 Frequently check the filter located on the rear of the machine, and clean and dry it if liquids have been inadvertently aspirated.  
 Use, and demand the use of, only original spare parts.

## CARE OF THE PRESSER

A good quality vacuum depends on proper cleaning of your presser, as well as the edges and seals of the containers

## PLATE

On the rear part of your presser, there is the product identification plate and the marking  (see figure)

	ORVED SRL Via dell'Artigianato, 30 Musile di Piave (VE)	VALCUCINE SPA Via Malignani, 5 33170 Pordenone
	by 	
Type CONTENITORE SOTTOVUOTO		
Voltage 230 V (115 V USA)		
Frequency 50 Hz (60 Hz USA)		
Power 150 VA		
		
Building Year 2003		
Made in Italy		Serial No.020PF1647

## TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Push button lights do not come on	No power supply	Connect the plug to a suitable outlet
Push button lights do not come on	No power supply	Check condition of power cable
Push button lights do not come on	No power supply	Check condition of fuse and that it is properly inserted
Push button lights do not come on	Presser damaged	Contact technical service centre
Impossible to create vacuum in containers	Coverly improperly positioned	Re-position and then re-attempt to create vacuum, pressing firmly on lid
Impossible to create vacuum in containers	Lid seal or container edge dirty	Clean and re-attempt to create vacuum, pressing slightly on lid
Presence of liquid in filters	Liquids were aspirated during creation of vacuum	Empty and clean filter

## TECHNICAL SPECIFICATIONS technical data

MACHINE WEIGHT:	4.10 Kg
MACHINE DIMENSIONS:	142x300x210 mm
PUMP POWER	85 WATT
TYPE OF PUMP	Self-lubricating, 15l/min
MAXIMUM ABSORBED POWER	380 WATT
POWER SUPPLY VOLTAGE	230 VOLT 50 HZ
CONTROL	Digital
FUSE	F5x20 2.5 A type

