

home.

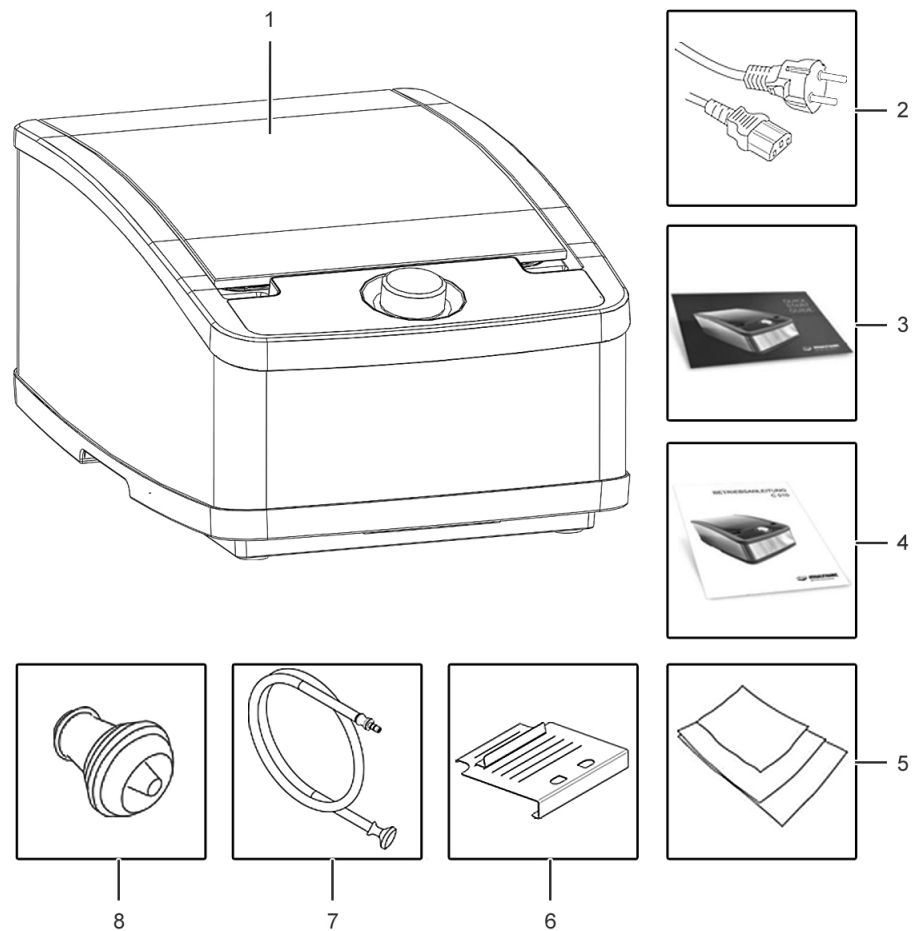
INSTRUCTION MANUAL C010



Contents

Scope of delivery.....	3
1 Safety.....	4
1.1 Intended use.....	4
1.2 Safety instructions.....	4
2 Description.....	7
2.1 Description of the machine.....	7
2.2 Control panel.....	8
3 Unpacking and setting up the machine	10
4 Switching the machine on or off	12
5 Tips and tricks.....	13
5.1 Hygiene.....	13
5.2 Product.....	13
5.3 Packing.....	13
5.4 Film pouch.....	13
6 Operation.....	15
6.1 Selecting function and setting values	15
6.2 Packing products.....	15
6.3 Evacuating vacuum boxes or bottles	19
6.4 Interrupting the evacuation.....	21
6.5 Cancelling packing	21
6.6 Changing favourites 1,2 or 3	21
7 Cleaning.....	23
7.1 Cleaning the machine.....	23
7.2 Cleaning vacuum stopper for bottles.....	24
8 What to do if	25
9 Spare parts and accessories.....	28
9.1 Changing the sealing bar.....	29
9.2 Changing chamber lid gasket.....	30
10 Disposal.....	31
11 Technical specifications.....	32
12 EU Declaration of Conformity.....	33
Index.....	34

Scope of delivery



- 1 Machine
- 2 The power cord
- 3 Quick Start Guide
- 4 Instruction manual
- 5 Film pouch starter set
- 6 Sloping insert with support angle
- 7 Vacuum hose
- 8 Vacuum stopper (2 items)

This instruction manual is an important part of the machine. Keep the instruction manual near the machine for future reference and provide it to others if you sell or loan the machine.



1 Safety

1.1 Intended use

- The machine is intended for domestic use.
- The machine can be used to pack and marinate products in film pouches.
 - Only suitable, pre-made film pouches may be used for the packing and marinating of products. See Section 5.4 "FILM POUCH" on page 13.
- The machine is suitable for 30 sequential packaging procedures. Then let the machine cool down to room temperature.
- Bottles and vacuum boxes can be evacuated by the machine, using the vacuum hose supplied.
 - Only glass bottles may be used for evacuating bottles.
 - No damaged or thin-walled glass bottles may be used for evacuating bottles.
 - Only suitable vacuum boxes may be used for evacuating vacuum boxes.
- Food that contains carbon dioxide may not be evacuated.
- Powder-forming products may not be evacuated.
- No liquids may be sucked in via the suction opening or the vacuum hose.
- Living creatures may not be packed.
- Electronic devices may not be packed.
- The machine is not suitable for use in outdoor areas.

1.2 Safety instructions

The machine incorporates state-of-the-art standards. Nevertheless, potential hazards for persons, the machine and other material assets cannot be entirely excluded.

- If the machine is damaged or dropped it must not be switched on.
- Repairs may only be performed by the manufacturer or a service centre that has been authorised by the manufacturer.
- Do not pack or marinate any highly flammable, combustible or explosion-prone products using the machine.
- Do not pack any dust-forming or powder-forming products with the machine.

Protection from electric shock

- Do not touch damaged power cords or damaged mains plugs. Replace the power cord immediately.
- The mains voltage of the machine must match the mains voltage of the mains electricity. Compare the mains voltage on the type plate of the machine with the mains voltage of the mains electricity before inserting the mains plug of the machine into the socket.



- There are live components inside the machine. Do not open the housing.
- Do not immerse the machine in water or other liquids.
- The machine may only be operated when the electrical fuse cover is attached.

Children at home and persons with disabilities

- Children under eight years of age are not allowed to use the machine.
- The machine can be used by children 8 years old and above, and also by persons with reduced physical, sensory or mental capacities or insufficient experience and knowledge, if they are supervised or instructed in the safe use of the machine and understand the resulting risks.
- Children are not allowed to play with the machine.
- Cleaning and user servicing must not be performed by children without supervision.
- The sealing bar reaches a heat of approx. 140 °C (284 °F) during operation. The seal seam of the sealed film pouch is also hot just after sealing. Children must not touch the machine while the sealing bar and the seal seam are hot.
- Risk of suffocation! The thin film of the packaging material can adhere to the mouth and nose and interfere with breathing. Keep the packaging material away from babies and small children. Do not use the packaging material in cribs, beds, carrying bags or playpens. Packaging material is not a toy.

Protection from burns



- The sealing bar reaches a heat of approx. 140 °C (284 °F) during operation. The seal seam of the sealed film pouch is also hot just after sealing. Do not touch the sealing bar or the seal seam.

Eye injuries

- A damaged or scratched chamber lid can implode and splinter. If the chamber lid is damaged, do not switch the machine on. Replace the chamber lid.
- Do not scratch the chamber lid.
- Do not use the chamber lid as a storage, working or cutting surface.



Hygiene

- Insufficient hygiene when dealing with the product and the machine can contaminate the product and the pack. Regularly clean the machine, the work equipment, the work environment and your hands before and after every use. In this way undesired transmission of contaminants to objects and the product can be avoided.

Protection from other injuries

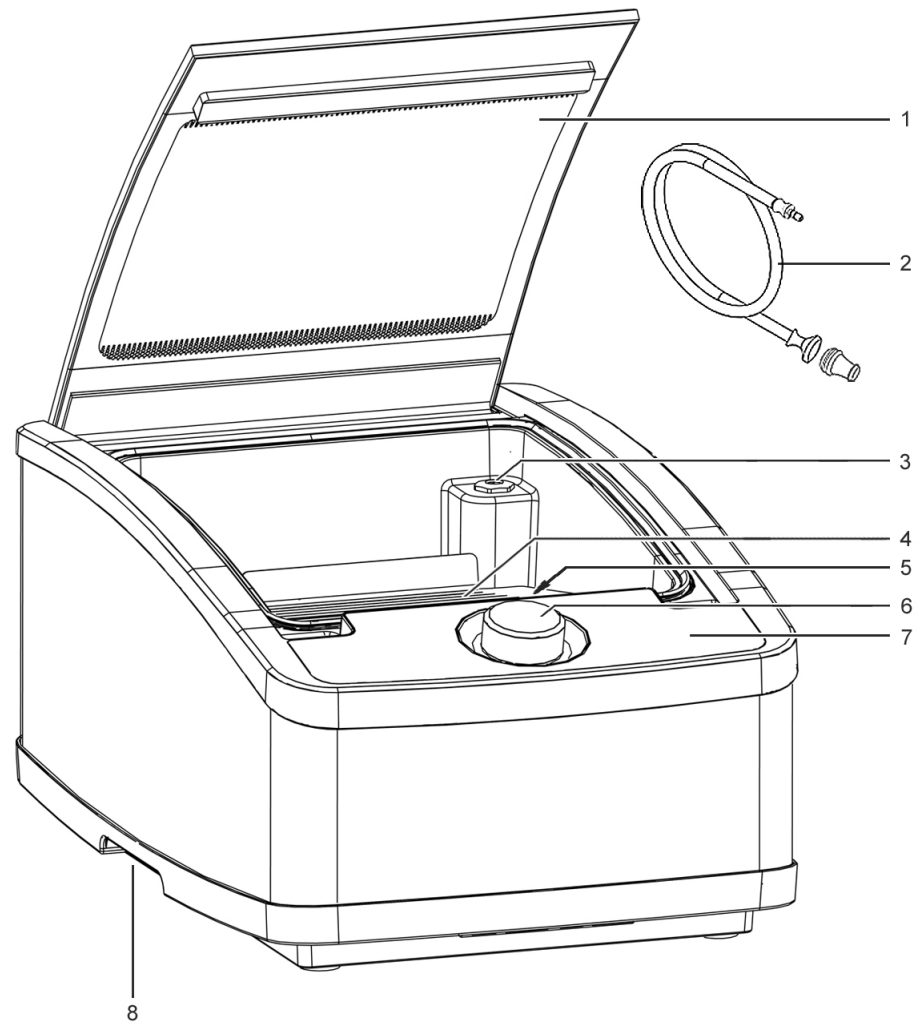
- If body parts are sucked with the vacuum hose this can cause injuries.

During operation

- Do not leave the machine unsupervised during operation.

2 Description

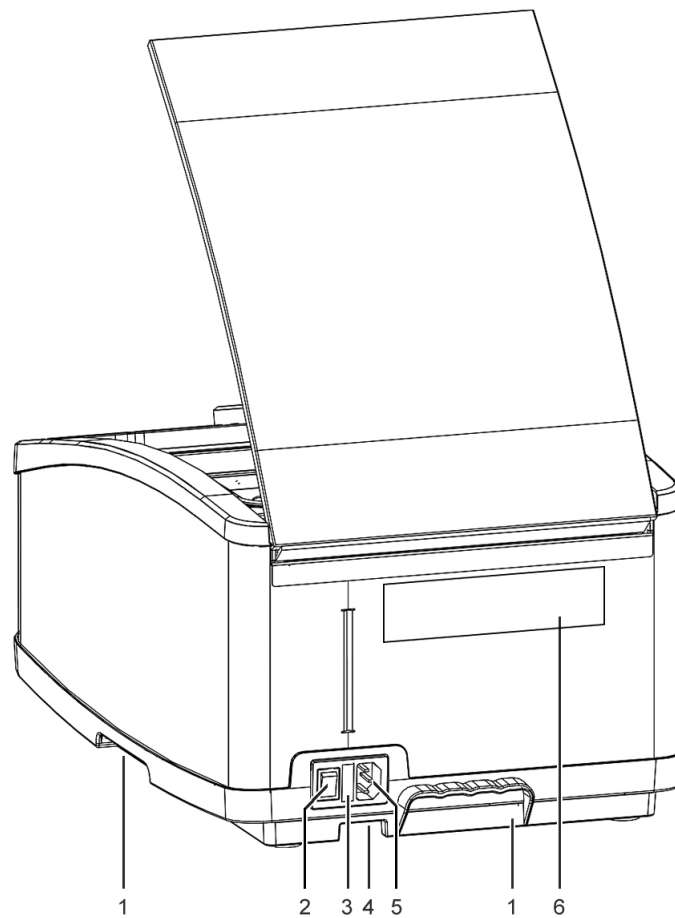
2.1 Description of the machine



- 1 The chamber lid
- 2 Vacuum hose for the evacuation of vacuum boxes and bottles
- 3 Suction opening
- 4 Sloping insert with support angle
- 5 Sealing bar
- 6 Rotary knob
- 7 Control panel
- 8 Handle

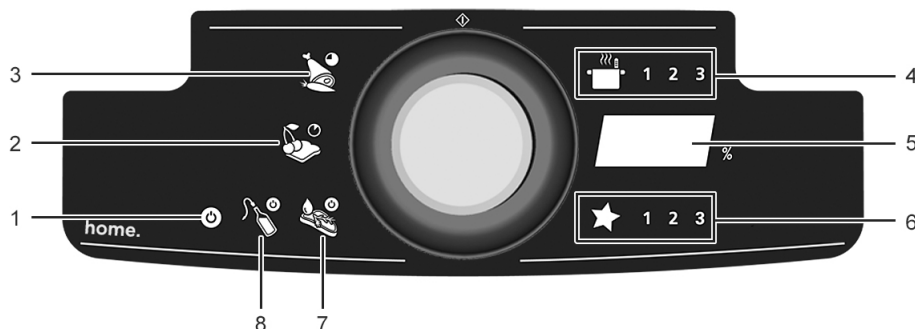
Description

Control panel



- 1 Handle
- 2 The mains switch
- 3 Fuse with cover
- 4 Cord storage compartment for the power cord
- 5 Connection for the power cord
- 6 Type plate

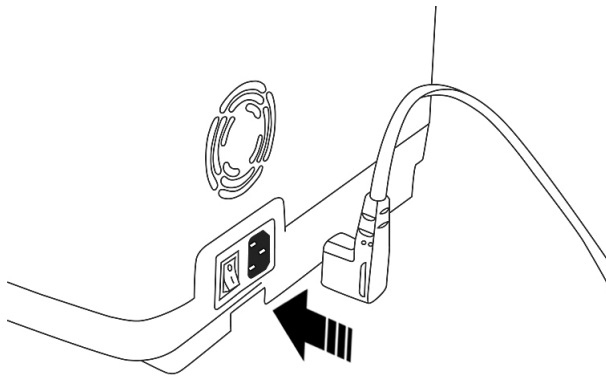
2.2 Control panel



	Function	Description
1	<i>Stand-by</i>	The control light illuminates after a long machine downtime and signals that the machine is operational.
2	<i>Low vacuum</i>	This function can be used to evacuate soft and pressure-sensitive products, e.g. cooked noodles, pastries and fruit.
3	<i>Maximum vacuum</i>	This function can be used to evacuate products that are less pressure-sensitive, such as meat, sausages and root vegetables.
4	<i>Sous-vide</i>	This function can be used to produce packs for the sous-vide cooking method. <ul style="list-style-type: none"> • 1: for firm products, e.g. meat and root vegetables • 2: for soft products, e.g. fish and cucurbits (gourd family) • 3: for particularly soft products, e.g. delicate vegetables
5	<i>Adjustable vacuum</i>	This function can be used to evacuate products with a vacuum of 40% to 100%. The higher the set value, the higher the vacuum. If the set vacuum cannot be reached, the machine automatically selects the optimum vacuum. See Section 5.2 "PRODUCT" on page 13. The message "OPT" appears on the display.
6	<i>Favourites</i>	This function can be used to save up to three custom-selected vacuums. The saved value is shown on the display. If the set vacuum cannot be reached, the machine automatically selects the optimum vacuum. See Section 5.2 "PRODUCT" on page 13. The message "OPT" appears on the display.
7	<i>Marinating</i>	This function can be used to accelerate the marinating of food. The marinating time can be set between 10 minutes and 30 minutes.
8	<i>External vacuum</i>	This function can be used to evacuate vacuum boxes or bottles with a vacuum stopper using the vacuum hose.

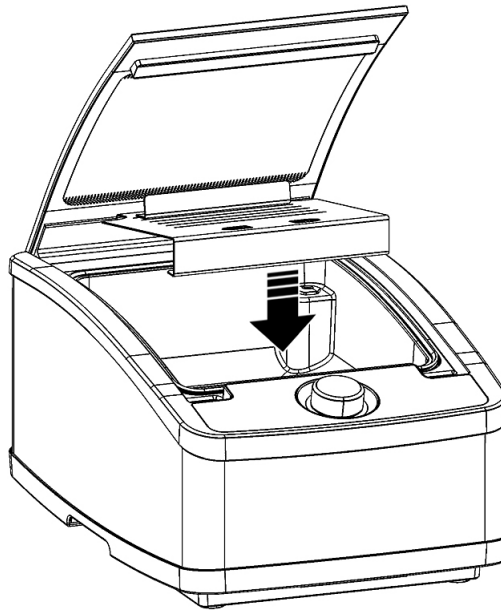
3 Unpacking and setting up the machine

1. Lift the machine out of the box and place it on a clean and even work surface.
 - 1.1 Ensure that there is enough free space above the machine to be able to open the chamber lid.
 - 1.2 The distance from all side panels must be at least 10 cm.
 2. Check whether the scope of delivery is complete.
 3. Remove all the protective film.
 4. Check whether the machine is damaged. If the machine is damaged, inform the manufacturer and send the machine back to them.
 5. Clean the machine. See Section 7 "CLEANING" on page 23.
 6. Insert the power cord into the machine.
-



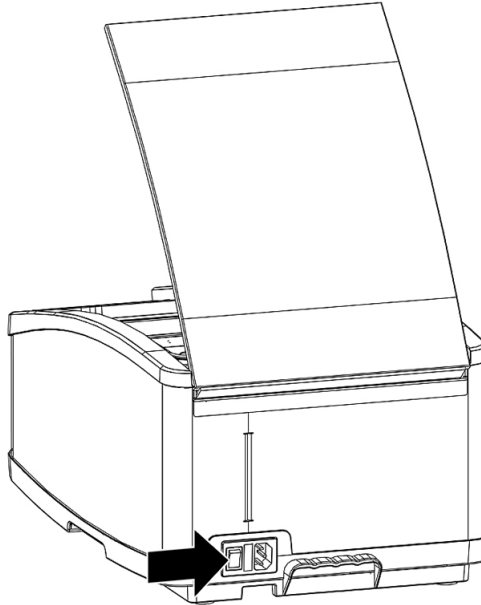
-
7. Plug the mains plug into the socket.

8. Insert the sloping insert and the support angle for supporting the film pouch in the chamber.



4 Switching the machine on or off

1. Switch the machine on or off using the mains switch.



- ✓ When the machine is switched on two clicking sounds are emitted one after the other.
-

5 Tips and tricks

5.1 Hygiene

- A clean and hygienic work environment is the basis for high-quality packed food. For this reason, it is very important to regularly clean and keep the machine, the work environment and your hands hygienic before and after every use.
- Do not use the film pouch multiple times.
- Only touch the outside of the film pouch with clean hands. This way you avoid unwanted transmission of contaminants to the film pouch or the product and unpleasant smells in the refrigerator.

5.2 Product

- Only fresh and cooled foods can be stored for longer. Therefore, only pack fresh food. Do not interrupt the cold chain.
- Pack food immediately and do not store it prior to packing.
- A high vacuum can be achieved for cooled food. Pack cooled foods as much as is possible.
- A high vacuum can increase the shelf life of a foodstuff.
- Liquids can be managed more easily when packaging if they are frozen in advance.
- Let precooked food cool down to a temperature of no more than approx. 20 °C before packing it.
- Treat foods that have a tendency to ferment before packing them, e.g. by blanching, frying, etc.

5.3 Packing

- The edges of the film pouch can be turned outwards when filling, to prevent them from being dirtied in the seal seam. The edges of the film pouch thus stay clean and the film pouch is sealed securely.

5.4 Film pouch

Depending on the application, the film pouch must satisfy various demands.

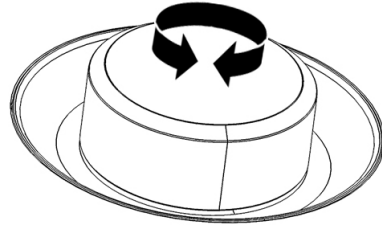
- The film pouch must be suitable for the packing of food.
The film pouch must not transfer any of its components onto the food.
- The film pouch must be sealable.
In order to seal the opening of the film pouch, it must melt and bind when exposed to heat. The material and seal of the film pouch must be solid enough that the pack is airtight after sealing.
- The film pouch must be impermeable to oils, fats, alkaline solutions and flavours. In addition, the film pouch must have high tear and puncture resistance.

- The film pouch must have a barrier effect.
- The film pouch must be heat-resistant.
If the packaged food is immersed in hot water, such as in sous-vide cooking, the film pouch must be able to withstand this temperature.
- The film pouch must be frost-resistant.

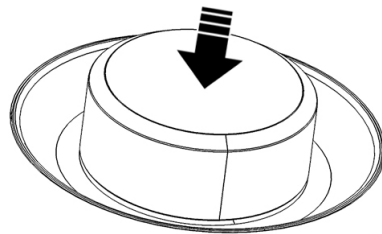
For optimal packaging results, the use of MULTIVAC film pouches is recommended.

6 Operation

6.1 Selecting function and setting values



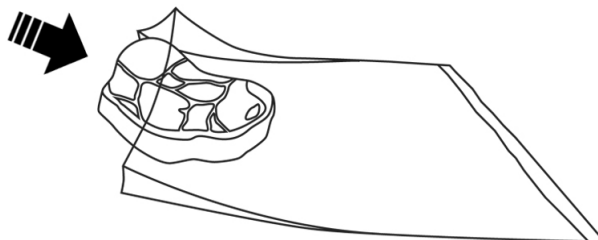
A function can be selected by turning the rotary knob.
The selected function is immediately active and is performed by the machine as soon as the chamber lid is closed.



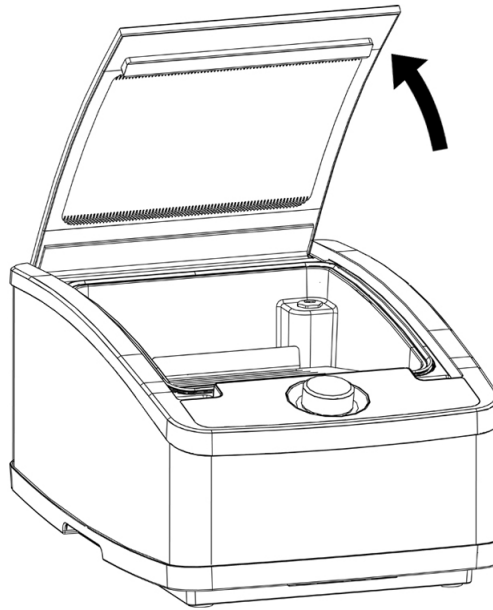
Pressing the rotary knob switches to the respective sub-menu.
A value can be selected or set in the sub-menu by turning the rotary knob.
Pressing the rotary knob again exits the sub-menu. The selected or set value is then active and is performed by the machine as soon as the chamber lid is closed.

6.2 Packing products

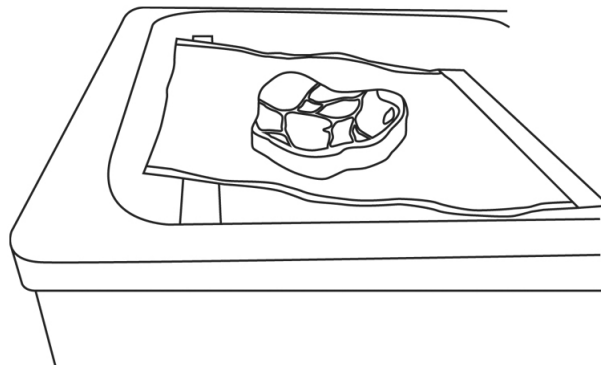
1. Filling an unused film pouch. Ensure that the area inside and outside the film pouch's seal seam remains clean.



2. Open the chamber lid.

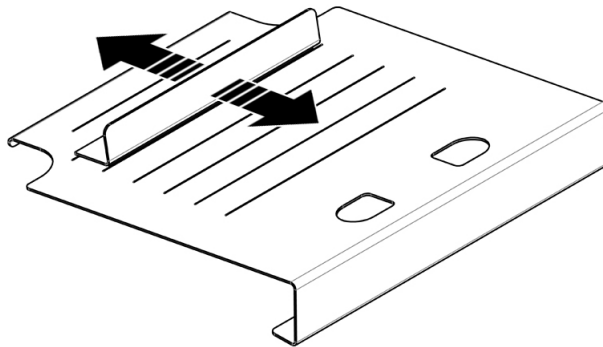


3. Place the film pouch in the chamber.

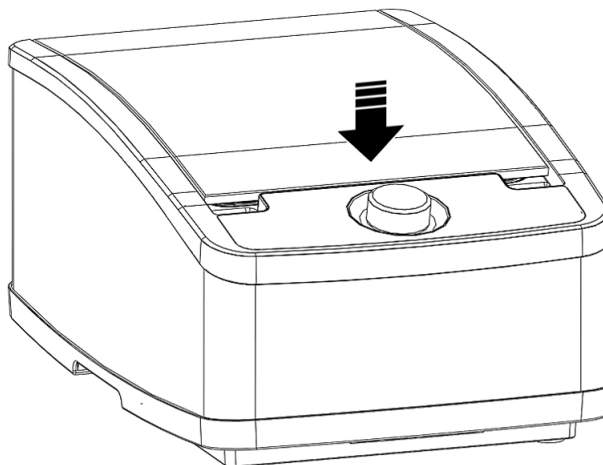


- 3.1 Place the opening of the film pouch **centrally** on the sealing bar and smooth it flat.
- ✓ The opening of the film pouch must be inside the chamber.
 - ✓ The film pouch must not hang over the sides of the sealing bar.

4. To avoid the film pouch slipping, adjust the support angle to the length of the film pouch.

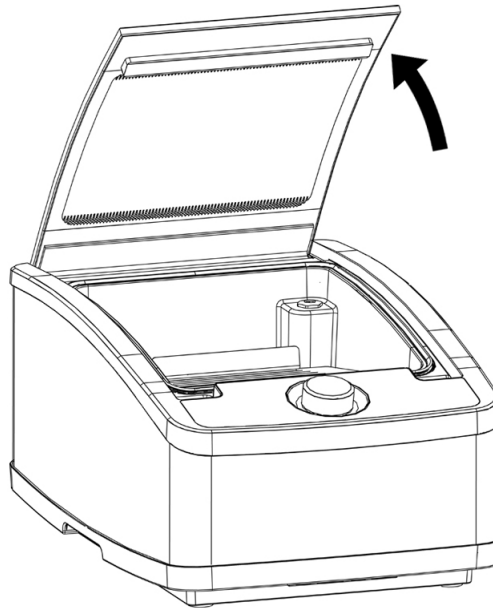


5. Select the function required.
6. Close the chamber lid, firmly press it closed and **hold pressed** for 2 to 3 seconds.

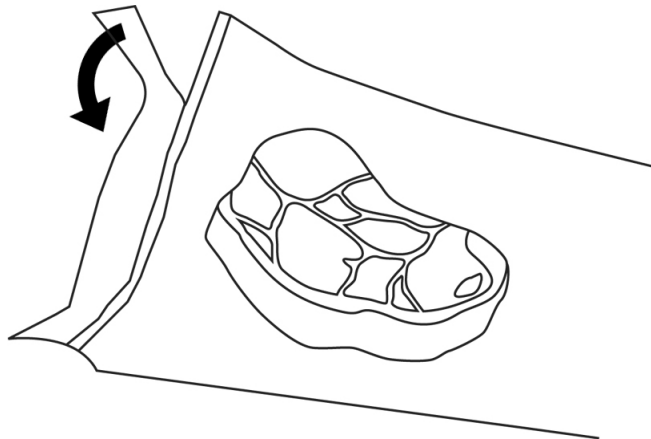


- ✓ The packaging procedure starts and runs automatically.
- ✓ The packaging procedure takes up to 90 seconds.

7. Open the chamber lid.



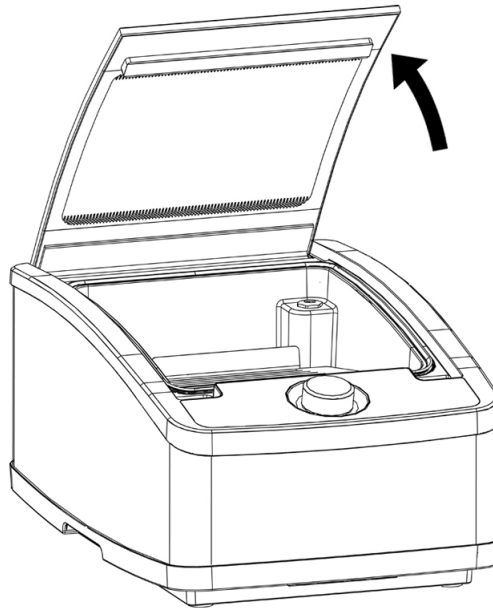
8. Remove the pack from the chamber and detach the excess length of the film pouch.



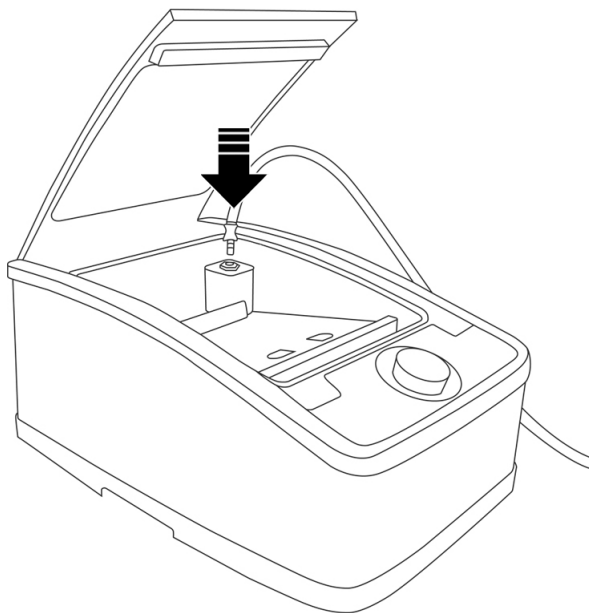
9. If no further products are to be packaged, switch the machine off.
-

6.3 Evacuating vacuum boxes or bottles

1. Open the chamber lid.



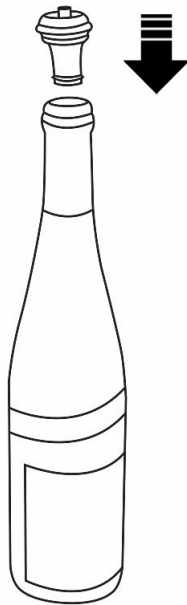
2. Plug the vacuum hose into the suction opening.



Operation

Evacuating vacuum boxes or bottles

3. If a bottle is to be evacuated, clean the vacuum stopper and insert it into the bottle.

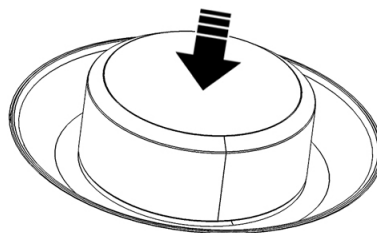


4. Select the *External vacuum* function.

5. Insert the other end of the vacuum hose onto the vacuum stopper or the valve of the vacuum box and hold firmly during the evacuation process. Do not evacuate any bottles or vacuum boxes that have contents containing carbon dioxide.



6. Press the <rotary knob>.



- ✓ The evacuation starts. The pressure in the bottle or the vacuum box is shown on the display.
- ✓ The machine stops when the optimal vacuum has been achieved.

7. If no further bottles or vacuum boxes are to be evacuated, switch the machine off.



Info

- Store the evacuated bottle upright.
- To ventilate the bottle, kink the valve in the vacuum stopper.

6.4 Interrupting the evacuation

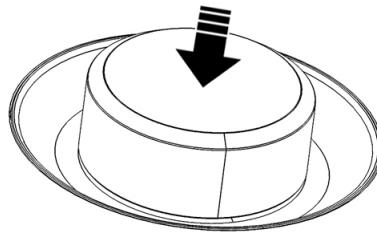


Info

The evacuation can be cancelled, e.g. if bubbles form in the film pouch during the evacuation. To ensure that the film pouch is securely sealed, it can take several seconds before the evacuation stops.



1. Press the <rotary knob> during the evacuation.

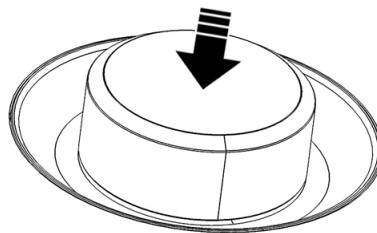


- ✓ The evacuation is cancelled.
- ✓ The pack is sealed.

6.5 Cancelling packing



1. Press and hold the <rotary knob> longer than 2 s during the packing.

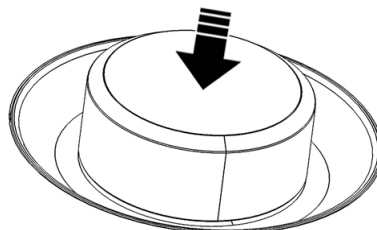


- ✓ The packing is immediately cancelled.
- ✓ The film pouch is not sealed.

6.6 Changing favourites 1,2 or 3



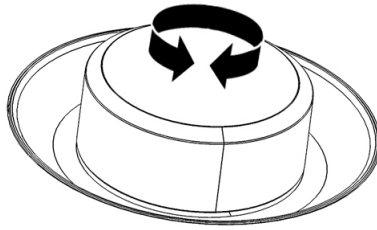
1. Select the desired favourite 1, 2 or 3 under *Favourites*.
2. Press and hold the <rotary knob> until the vacuum value flashes on the display.



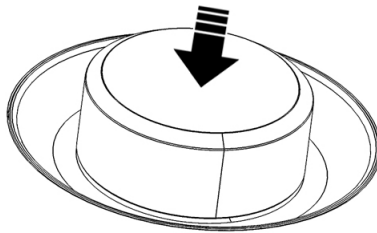
Operation

Changing favourites 1,2 or 3

3. Turn the <rotary knob> and set the desired vacuum.



4. Press the <rotary knob>.



✓ The selected vacuum is saved.

7 Cleaning

A clean and hygienic work environment is the basis for high-quality packed food. For this reason, it is very important to regularly clean the machine, the work environment and your hands before and after each use and to keep them hygienically clean.

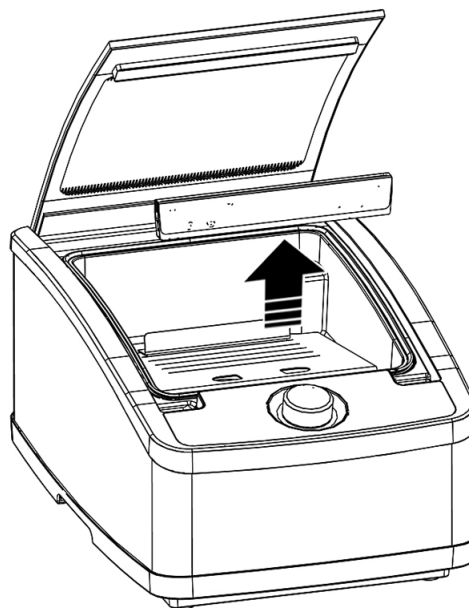
7.1 Cleaning the machine



Info

- The machine is not dishwasher safe.
- Clean the machine with a damp cloth using a conventional dishwashing liquid.

-
1. Switch off the machine and disconnect the mains plug.
-
2. Allow the sealing bar to cool down and remove it from the machine.
-

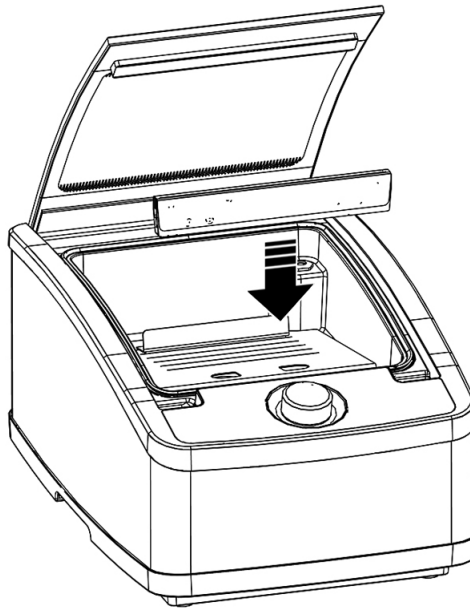


-
3. Remove the sloping insert and the support angle from the machine.
-
4. Clean the machine thoroughly.
-
5. Clean the sealing bar, the sloping insert and the support angle thoroughly.
-
6. Wipe everything thoroughly dry with a clean and damp, soft cloth. Remove all dishwashing detergent residue while doing so.
-
7. Leave everything to dry, or dry off with a clean, soft cloth.
-

Cleaning

Cleaning vacuum stopper for bottles

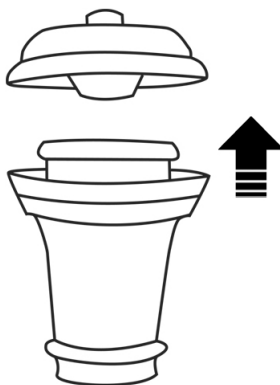
8. Insert the sealing bar into the machine. The marking points towards the front.



9. Close the chamber lid.
 10. Plug the mains plug into the socket.
✓ The machine is ready for operation.
-

7.2 Cleaning vacuum stopper for bottles

1. Remove the valve of the vacuum stopper.



2. Clean the vacuum stopper and the valve either in the dishwasher or thoroughly by hand.
 3. Leave the vacuum stopper and the valve to dry. Then place the valve on the vacuum stopper again.
-

8 What to do if ...

Symptom	Cause	Solution
The machine cannot be switched on.	• The mains plug is unplugged.	• Plug in the mains plug.
	• The fuse is defective.	• Insert a new fuse. See Section 9 "SPARE PARTS AND ACCESSORIES" on page 28.
	• The power cord is defective.	• Use a new power cord. See Section 9 "SPARE PARTS AND ACCESSORIES" on page 28.
	• The machine is defective.	• Have the machine inspected by the manufacturer or a service centre authorised by the manufacturer.
The machine does not evacuate.	• The machine is switched off.	• Switch on the machine.
	• The packaging procedure does not start.	• Start the packaging procedure by pressing on the chamber lid.
	• The evacuation of the bottle or the vacuum box does not start.	• Start the evacuation by pressing the <rotary knob>.
	• A function or a favourite was not selected.	• Select a function or a favourite.
	• The machine is defective.	• Have the machine inspected by the manufacturer or a service centre authorised by the manufacturer.
The chamber lid is closed and does not suck despite the pump running.	• The chamber lid was not pressed firmly enough or long enough.	• Press the chamber lid firmly and hold pressed for 2 to 3 seconds.
	• The chamber lid gasket is dirty.	• Clean the chamber lid gasket.
	• The chamber lid gasket is damaged.	• Replace the chamber lid gasket.
The pack is leaking.	• When the chamber lid closes, the pouch neck is jammed in.	• Insert the film pouch in such a way that the opening of the film pouch is inside the chamber. If necessary, use a smaller film pouch.

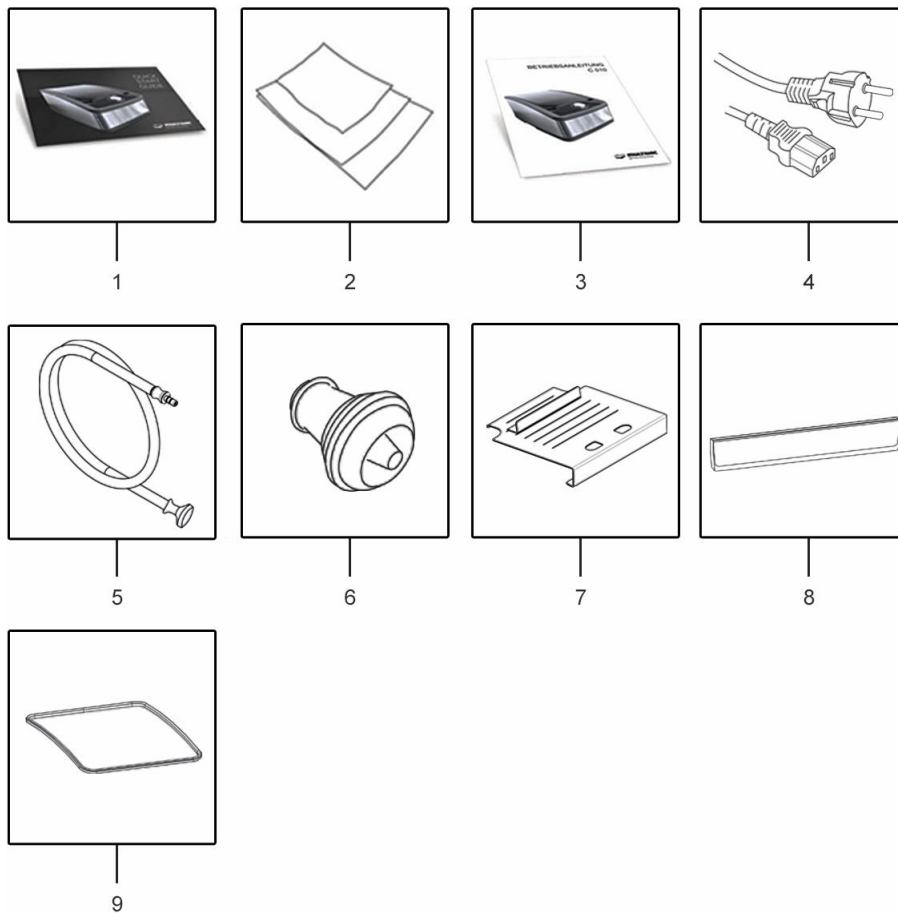
Symptom	Cause	Solution
	<ul style="list-style-type: none"> The film pouch slides from the sealing bar during the packaging procedure. 	<ul style="list-style-type: none"> Position the film pouch on the sloping insert with the support angle. Ensure that the opening of the film pouch is centred on the sealing bar and does not jam when the chamber lid closes.
	<ul style="list-style-type: none"> The film pouch was incorrectly positioned on the sealing bar. 	<ul style="list-style-type: none"> Place the film pouch in the centre of the sealing bar. The film pouch must not hang over the sides of the sealing bar.
	<ul style="list-style-type: none"> The film pouch was not completely sealed. 	<ul style="list-style-type: none"> Place the film pouch in the centre of the sealing bar. The film pouch must not hang over the sides of the sealing bar.
	<ul style="list-style-type: none"> The film pouch is overfilled. 	<ul style="list-style-type: none"> Fill an unused film pouch with less product.
	<ul style="list-style-type: none"> The film pouch is damaged. 	<ul style="list-style-type: none"> Use a new film pouch.
	<ul style="list-style-type: none"> The film pouch is unsuitable. 	<ul style="list-style-type: none"> Use a sealable film pouch.
	<ul style="list-style-type: none"> The seal seam is dirty. 	<ul style="list-style-type: none"> Keep the seal seam of the film pouch clean.
	<ul style="list-style-type: none"> The sealing bar is dirty. 	<ul style="list-style-type: none"> Clean the sealing bar.
	<ul style="list-style-type: none"> The sealing bar damaged. 	<ul style="list-style-type: none"> Replace the sealing bar.
The seal seam is uneven and wavy.	<ul style="list-style-type: none"> The Teflon tape of the sealing bar is worn out. 	<ul style="list-style-type: none"> Replace the sealing bar.
The pack is not evacuated enough.	<ul style="list-style-type: none"> The selected function or the selected vacuum is not suitable for the product. 	<ul style="list-style-type: none"> Select a function or a vacuum that is suitable for the product.
	<ul style="list-style-type: none"> The product is too warm. 	<ul style="list-style-type: none"> Cool the product down before packing.
	<ul style="list-style-type: none"> The product is too liquid or too moist. 	<ul style="list-style-type: none"> Freeze the product.
	<ul style="list-style-type: none"> The evacuating was cancelled by pressing the <rotary knob>. 	<ul style="list-style-type: none"> Fill the product in an unused film pouch and pack it again.

Symptom	Cause	Solution
	<ul style="list-style-type: none"> The chamber lid does not sit tight on the chamber lid gasket. 	<ul style="list-style-type: none"> Check whether the chamber lid gasket is unclean or damaged. If necessary, clean or replace the chamber lid gasket.
The packed food becomes mouldy or perishes faster than it should.	<ul style="list-style-type: none"> The food was contaminated when it was packed. 	<ul style="list-style-type: none"> Only pack fresh foodstuffs. Ensure a sufficient level of hygiene when packing.
	<ul style="list-style-type: none"> A film pouch was used several times. 	<ul style="list-style-type: none"> Only use the film pouches once and do not reuse them.
	<ul style="list-style-type: none"> A foodstuff that was stored for a long time was then packed. 	<ul style="list-style-type: none"> Only pack fresh foodstuffs. Pack food immediately and do not store it prior to packing. Observe the cool chain for perishable foodstuffs.
	<ul style="list-style-type: none"> An unsuitable film pouch was used. 	<ul style="list-style-type: none"> Use a suitable film pouch. See Section 5.4 "FILM POUCH" on page 13.
The pack swells up during storage.	<ul style="list-style-type: none"> The foodstuff is fermenting. 	<ul style="list-style-type: none"> This food is not suitable for vacuum packing in this state. Treat the food before packing, e.g. by blanching, frying etc.
When removing the excess length of the film pouch, the seal seam is uneven or pulls threads.	<ul style="list-style-type: none"> The sealing bar is overheated. 	<ul style="list-style-type: none"> Let the sealing bar cool down. Before removing the excess length of the film pouch, let the film pouch cool down for 20 to 30 seconds.

9 Spare parts and accessories

Use only original MULTIVAC spare parts and original MULTIVAC accessories.

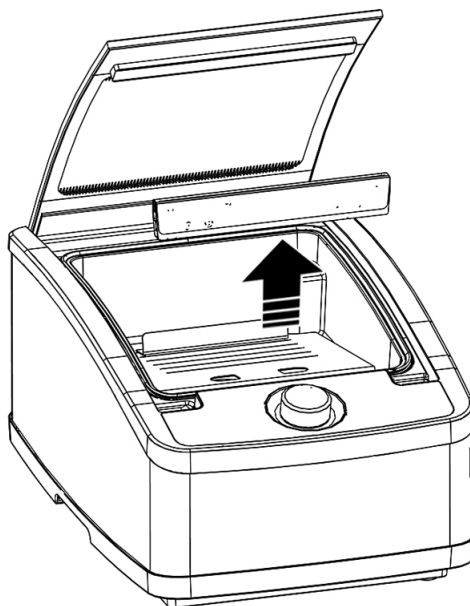
The spare parts and the accessories are available from the MULTIVAC home webshop.



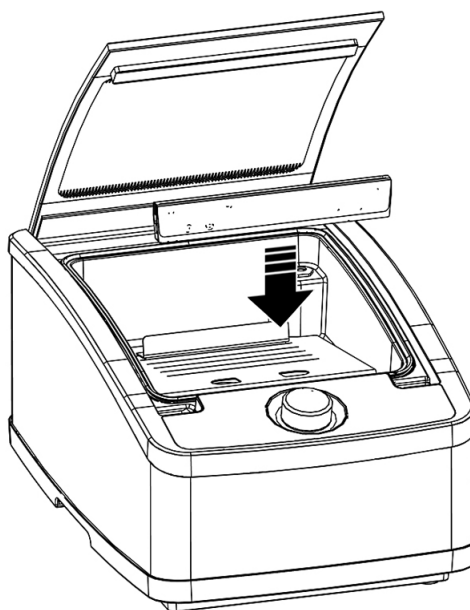
- 1 Quick Start Guide
- 2 Film pouch
- 3 Instruction manual
- 4 Power cord (Europe type 303/303A)
- 5 Vacuum hose
- 6 Vacuum stopper
- 7 Sloping insert with support angle
- 8 Sealing bar
- 9 Chamber lid gasket

9.1 Changing the sealing bar

1. Pull out the sealing bar.

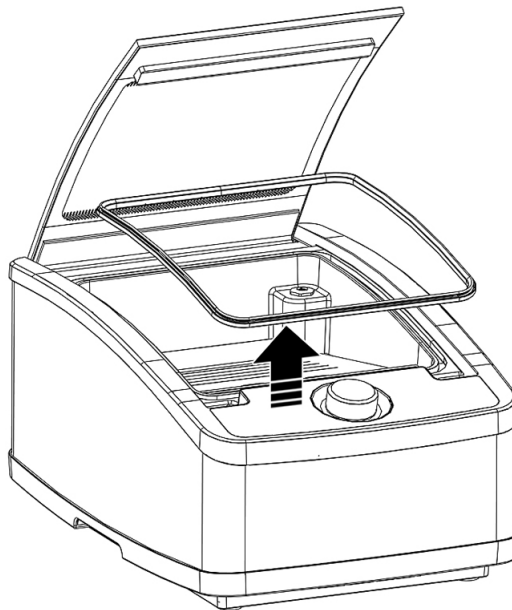


2. Insert the sealing bar into the machine. The marking points towards the front.

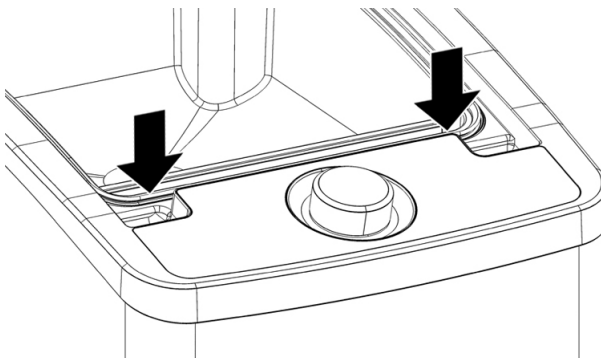


9.2 Changing chamber lid gasket

1. Remove the chamber lid gasket from the groove.



2. Press the chamber lid gasket into the groove. When doing this, do not stretch the chamber lid gasket.



✓ The opening of the chamber lid gasket points outwards.

3. Smooth the chamber lid gasket flat.
-

10 Disposal

- **Packaging**

The packaging is recyclable. Feeding the packaging material back into the material cycle saves on raw materials. Return the packaging material to the appropriate collection point or the manufacturer.

- **Old machine**

All electrical and electronic machines contain materials that are still valuable. However, the machines can also contain dangerous or damaging materials. Therefore these machines must not be disposed of in household rubbish.



Return the machine to the local collection point for processing used electrical and electronic appliances or return it to the manufacturer.

11 Technical specifications

Machine technical specifications

Mains voltage	220 V to 240 V 50 Hz / 60 Hz
Rated power	0.1 kW
Machine dimensions (Width x height x length)	310 mm (12.2 in) x 225 mm (8.86 in) x 480 mm (18.9 in)
Usable chamber size (Width x height x length)	200 mm (7.87 in) x 100 mm (3.94 in) x 230 mm (9.06 in)
Maximum size of the film pouch (Width x length)	200 mm (7.87 in) x 300 mm (11.81 in)
Sealing length	210 mm (8.27 in)
Weight approx.	12.2 kg (26.9 lb)
Suction power of the vacuum pump	2.5 m³/h (11.01 gal/min)
Minimum technically achievable vacuum pressure	< 15 bar (217.56 psi)
Noise emission	< 70 dB

Installation conditions and ambient conditions

Ambient temperature	10 °C (50 °F) to 30 °C (86 °F)
Storage temperature	-25 °C (-13 °F) to 80 °C (176 °F)
Relative air humidity during operation or storage of the machine, max.	85 % non-condensing
Requirements for the location of the machine	<ul style="list-style-type: none"> • Level surface • Horizontal surface • Sufficient load bearing capacity
Minimum distance from all side panels and rear panel of the machine	100 mm (3.94 in)
Free space above the machine	300 mm (11.81 in)



EU Declaration of Conformity

**MULTIVAC Sepp
Haggenmüller SE & Co. KG**

Manufacturer

Packaging machine

Type

C010

Type

The manufacturer declares, with sole responsibility, that the packaging machine described above fulfills the following relevant harmonisation legislation of the Union:

- 2014/35/EU - Low Voltage Directive
- 2014/30/EU - Electromagnetic Compatibility (EMC) Directive

Relevant harmonised norms used as a basis:

- DIN EN 60335-1:2012-10; VDE 0700-1:2012-10 Safety of electrical devices for domestic use and similar purposes - Part 1: General requirements
- DIN EN 60335-1 amendment 1:2014-04; VDE 0700-1 amendment 1:2014-04
- DIN EN 60335-1 amendment 2:2014-11; VDE 0700-1 amendment 2:2014-11

Wolfertschwenden, 01/07/2016

H.-J. Boekstegers
Managing Director

Index

A

Accessories 28
Air humidity 32
Ambient conditions 32
Ambient temperature 32

B

Bottles, evacuating 19, 20
Boxes, evacuating 19, 20

C

Cancelling, packing 21
Chamber size 32
Control panel 8, 9

D

Disposal 31

E

EU Declaration of Conformity 33
Evacuation, interrupting 21

F

Favourites 1,2,3, changing 21, 22
Film pouch 13, 14
Function, selecting 15
Fuse 8, 25

H

Hygiene 13
Hygiene tips 13

I

Installation conditions 32

M

Machine, cleaning 23
Mains voltage 32

O

Old machine 31

P

Packaging 31
Packing products 15–18
Packing, cancelling 21
Product 13

R

Rated power 32
Relative air humidity 32

S

Sealing bar, changing 29
Sealing length 32
Setting up the machine 10, 11
Sloping insert, inserting 11
Spare parts 28–30
Starting up the machine 10, 11
Storage temperature 32
Switching off 12
Switching on 12

T

Technical specifications 32
Tips about packing 13
Tips about the product 13
Tips for the film pouch 13
Troubleshooting 25–27
Type plate 8

V

Vacuum packing 15
Vacuum value, changing 21, 22
Value, setting 15

W

Weight 32

MULTIVAC
Sepp Haggenmüller SE & Co. KG
Bahnhofstr. 4
87787 Wolfertschwenden
Germany

Tel.: +49 8334 601-0
www.multivac.com