

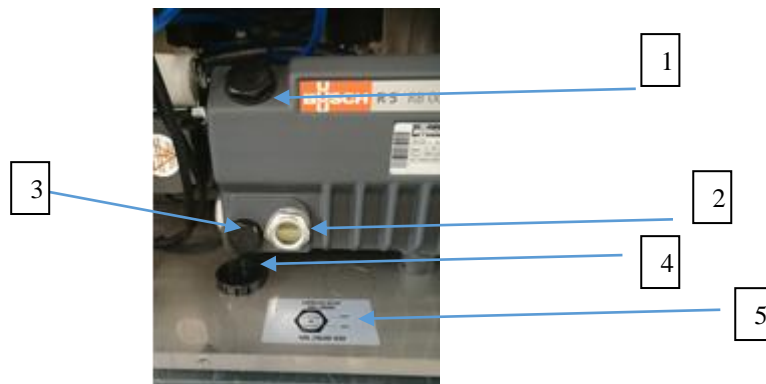
CHAMBER VACUUM MACHINES

GOOD USE TIPS TO AVOID BREAKDOWNS AND EXTEND THE PRODUCT LIFESPAN

1. Check oil level and condition at least every 6 months.

If the products packaged release volatile substances, the control should be more frequent (For example, if you pack farinaceous products, the oil control should take place every month).

To check the oil, unscrew the back panel of the machine with a screwdriver and look at the inspection window of the pump (2).



- 1 Oil topping cap
- 2 Oil level window
- 3 Pump drain cap
- 4 Oil outflow cap
- 5 Oil level label

If the oil is transparent and its level is within the label levels (5), you can continue to use the machine without replacing the oil. To eliminate the “OIL” sign, reset the cycle counter (Paragraph 1.1)

If the oil is transparent but its level is low, add hydraulic oil (Paragraph 1.2). Do not add oil above the maximum level indicated on the label!

After filling up the oil, reset the cycle counter (Paragraph 1.1)



If the oil is dark or murky, contact your dealer or the Technical Service Center for oil change.

1.1 Reset the cycle counter

The vacuum machine of the PROFESSIONAL product line are equipped with a cycle counter that shows the “OIL” alarm every 10,000 vacuum cycles.

The “OIL” alarm states that the machine has done 10,000 vacuum cycles, but gives no information concerning the oil level and status: both have to be checked through the oil level window.

I. Press the “PUMP GASTRO” button

II. Lower the lid while keeping the button pressed

III. When the lid is closed, release the “PUMP GASTRO” button

IV. Wait for the completion of the impurity elimination cycle (approx.. 10 minutes).

1.2 Quantity and type of oil for the vacuum pumps installed into Besser Vacuum’s chamber vacuum machines

PUMP	M3	TOTAL OIL QUANTITY IN THE PUMP	HYDRAULIC OIL VISCOSITY
DVP	6	0,25 l	32
DVP	8	0,25 l	32
DVP	12	0,5 l	32
DVP	20	0,5 l	32
DVP	25	1 l	32
BUSCH	8	0,25 l	32
BUSCH	16	0,5 l	32
BUSCH	21	0,5 l	32
BUSCH	25	0,5 l	32
BUSCH	40	1 l	100
BUSCH	60	2 l	100
BUSCH	100	2 l	100
BECKER	10	0,3 l	32
BECKER	16	0,3 l	32
BECKER	21	0,5 l	32
BECKER	25	0,5 l	32
BECKER	40	0,5 l	32



BECKER	71	2 l	100
BECKER	101	2 l	100
BECKER	166	5 l	100

1. When the machine is not in use, leave the lid open.

If the lid is closed when the machine is not working, the gas pistons risk early wear.

2. WARM UP THE VACUUM PUMP BEFORE USE

If the machine is placed in a cold place or if it cools down when unused (e.g. during night), warm up the pump without effort before using the machine.

For machines with “PUMP GASTRO” button: press the button and leave the pump switched on for 4 seconds, then press again the button to finish the warm-up phase.

Wait for 3 seconds with the pump switched off (pause).

Repeat the complete warm-up and pause cycle for three other times.

Always respect the indicated warm-up and pause timing: Do NOT exceed the 4 second warm-up.

For machines without “PUMP GASTRO” button: lower the lid without closing it completely and leave it in a semi-closed position.

Leave the pump switched on for 4 seconds, then lift the cover again and wait for 3 seconds (pause).

Repeat the warm-up and pause cycle for three other times.

Always respect the indicated warm-up and pause timing: Do NOT exceed the 4 second warm-up.

3. DO NOT VACUUM PACK HOT FOOD

The steam released by hot food is sucked during the vacuum cycle. Steam particles deposit into the pump, leading to rust formation and irremediably damaging the pump itself.

4. If you plan not to use the machine for a long time (more than 4 months), perform the following procedure:

- Disconnect the electrical outlet (or the general power supply)
- Carry out a thorough cleaning of the machine bodywork, the tank, the sealing bar and counter bar
- Remove the oil from the vacuum pump
- Protect the machine properly to keep it clean, leaving the lid open



5. OFTEN CLEAN THE DECOMPRESSION CHAMBER WITH NON-ABRASIVE PRODUCTS, SUITABLE TO FOOD CONTACT

Dust and possible dirt residue in the decompression chamber are sucked during the vacuum cycle. The particles deposit into the pump and can only be cleaned up with thorough cleaning.

6. CHANGE THE LID GASKET AND THE TEFLON TAPE OF THE SEALING BAR WHEN WORN

If the lid gasket is worn, pressed or frayed, the vacuum quality is compromised, with the risk of premature deterioration of vacuum-packed food.

If the Teflon tape is burnt, the vacuum bag will not be sealed correctly, thus compromising the vacuum quality.