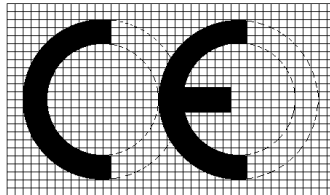


VACUUM PACKAGING MACHINE WITH EXTERNAL SUCTION

**Mod.
SV STAR 33 – SV STAR 43**



User Manual and Maintenance



DANGER - WARNING!

The sealing bar reaches high temperatures during and after the machine usage. It is highly recommended to watch out while using the machine and to avoid the direct contact with the sealing bar until it has completely cooled.



DANGER - WARNING!

All the machines are supplied to be able to seal also with open lid, including all relative heating risks!



DANGER - WARNING!

The machine is to be used in inner environments only.



DANGER - WARNING!

The device must not be opened by the end user.
Should the power wire be damaged, or in case of electric repairs, they must be replaced by the manufacturer or by its technical assistance or by a person with similar skills, in order to avoid any risk.

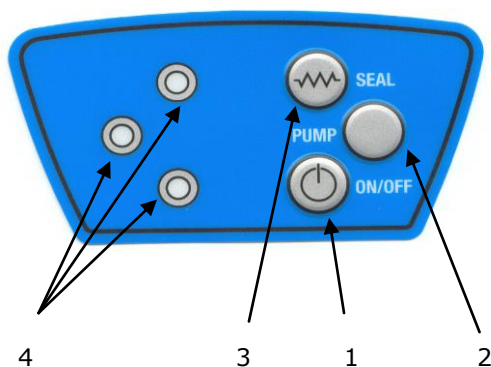


THE MACHINE IS SUPPLIED WITH GROUND PROTECTION WIRE.



The machine SV STAR 33-43 is supplied with a power switch, visible on the **RIGHT SIDE**.

DISPLAY DESCRIPTION



1. ON/OFF BUTTON
2. VACUUM IN CONTAINERS
3. WELDING BAR SEALING
4. LED

USAGE CONDITIONS

Since the machine is purposely projected to vacuum food, it is not recommended to use it for different aims.

Any improper or different usage makes the warranty not valid (see warranty conditions on every machine), and it can damage the inner components by avoiding the correct working of the machine.

ATTENTION

- Read and follow these instructions before using the machine and keep them with it.
- Keep the environment and working place clean and tidy.
- Keep children away from the working place where the machine is placed.
- Do not overload the machine and take care of it.
- Place the machine on a stable and safe surface. Should it fall down, it can be seriously damaged.
- Do not vacuum pack liquids, nor powders. The lack of respect for this indication causes unsafe conditions and the irreparable damage of the machine.
- In order to vacuum food with liquid substances, remove all exceeding liquid and dry the food with a rag before packing it; alternatively, use a container with the proper vacuum lid, supplied by the manufacturer.
- Before starting, remove all extra material (knives, blades, tools...) away from the sealing bar.
- Any kind of operation, either for cleaning or fitting, must be done with the machine off and the power wire unplugged from the socket, in order to avoid any risk of involuntary start-up of the machine itself. Follow this rule even when the machine is not working. Check that tension and frequency correspond to those indicated on the machine and that the socket is proportioned to the electricity absorbed by the machine.
- Use exclusively original spare parts and accessories.
- Do not immerse nor expose the machine to water. It is an electrical device!
- Do not pull the electric wire to remove the plug.
- Replacement of the power cable and all electric replacements must be carried out by specialized staff exclusively.

USE AND MAINTENANCE INSTRUCTIONS

IMPORTANT

It is recommended that installation and usage of the machine are carried out by a single user, since the machine is not projected for a multiple use.

DESCRIPTION

The machine is essentially composed by a main structure, innerly composed by steel AISI 430. Inside there are the switchboard and the vacuum working station. It is recommended not to intervene on the vacuum working inner part (just in case of extraordinary maintenance, that must be

carried out by the manufacturer).

The sealing bar – to seal the bag at the end of the cycle – is placed on the external part of the structure, front and below part of the machine, together with the gasket, which define the fixed part of the decompression chambers, where the bag is usually placed to be packed.

The superior part of the decompression chamber is fixed on the mobile lid connected to the main structure through two hinges. This system allows to keep the bag blocked for a proper suction and its following sealing.

WORKING PROCESS

- Take the machine out of its package, place it on the working table and verify its stability.
- It is important that all four supports of the machine adhere to the surface, in order to get the lid closed tight to the below part of the machine. This way the correct working of the machine is granted.
- It is recommended to keep the machine packaging, in order to use it again in the future for possible transfers.
- Clean the machine carefully before using it. Clean the external structure with a humid rag first and then with a dry one; for the display, use a dry rag only.
- It is strictly forbidden to use acid or caustic products.
- Insert the plug into the socket.
- Switch the machine on, by turning the side switch on I (on model SV STAR 43 only).
- Keep the button ON/OFF (1) pressed for 2 seconds.
- The machine is ready to be used with time and sealing settings used the last time.

USAGE METHODS

VACUUM CYCLE WITH AUTOMATIC CYCLE

- By keeping the machine on, move the lid up.
- Insert the product inside the bag.
- Insert the bag into the decompression chamber with the opening part in between the two black gaskets.
- Check that the inner component of the bag does not interfere with the sealing bar. Check that the bag is not broken and placed steady on the sealing top.
- **LOW DOWN THE LID WITH A MODERATE PRESSURE ON THE TWO SIDES OR, IF PRESENT, ON THE CENTRAL HANDLE. KEEP THE LID PRESSED FOR A FEW SECONDS UNTIL THE AIR STARTS TO BE SUCKED OUT. THEN, RELEASE THE LID.**
- The machine will automatically starts its cycle and the display will show the vacuum level by lightening the LED lights.
- Once the vacuum is over, the sealing will follow automatically. Once the sealing is over, the pump stops working and the mobile lid opens automatically.
- The machine is now ready to pack the bag.

VACUUM PACKAGING IN CONTAINERS

This usage mode can be used to vacuum liquids into containers (supplied by the manufacturers and described in the section "Optional accessories").

- By keeping the machine on, open up the mobile lid placed on the front part of the machine. It is now possible to vacuum in containers.
- Connect the suction pipe for containers to the aspire device of the machine, placed in between the gaskets within the below decompression chamber.
- Place the food within the container and close it with the proper lid.
- Connect the second end of the suction pipe to the lid of the vacuum container.
- Start the aspiration by pressing the button PUMP (2) without closing the upper part of the mobile lid.
- The display starts to indicate the vacuum level by lightening the LED.
- As the vacuum is over, the machine stops. It is now possible to disconnect the device on the lid.
- The machine is now ready to pack a new bag or a container.

This usage mode does not activate the sealing bar (since it does not need to work), by avoiding accidental burns due to the lid opening.

IMPORTANT

Always use bags suitable to the vacuum packaging. Otherwise

the machine will take too long time to finish the working cycle (i.e. bag too big compared to little food quantity). It is therefore recommended to choose the most suitable size for your needs among the attached list of bags and ask for it in any BESSER VACUUM sales centers.

SEALING BAR TEMPERATURE SETTING

By keeping the SEAL (3) button for 3 seconds, it is possible to set the sealing bar temperature. As leds (4) start blinking, choose the temperature level pressing the button (3) consecutively (1, 2 or 3 leds on, according to the temperature increasing or decreasing: 1 is minimum, 3 is maximum). After setting the sealing temperature, wait for 3 seconds to register and confirm the value and to set the required level. The temperature setting depends on the time of lighting of the sealing bar itself: the longer the time is, the higher is the temperature and viceversa.

NOTE: the setting process is completed within a few seconds, the machine automatically records the new value.

Temperature must be ruled according to the bag thickness and characteristics. For 105 microns bags (i.e. those supplied with the machine), it is recommended to seal at level 2 (2LED). After changing the sealing bar temperature, test it a couple of times before vacuum packaging the food definitely.

ATTENTION

Should the machine be used with too many sealings at too high temperature, it will be irreparable damaged. Do not use a higher temperature than 2, if not strictly necessary. Anyway use it always for thicknesses higher than 105 micron.

CORRECT BAG SEALING

In order to avoid a not correct packaging of the bag with the consequent bad food preservation, we suggest to follow some simple steps:

- To reach a proper bag sealing, it is needed not to interpose anything between the bag and the welding bar.
- To obtain a proper sealing, the sealing temperature must be suitable to the bag thickness.
- A too low temperature might not be sufficient to seal the bag.
- A too high temperature can break the bag close to the sealing, by altering the food preservation. A continuous usage of the machine with such high temperatures can seriously damage the machine.

ATTENTION

It might happen that the bag loses its vacuum. Causes can be different:

- Sealing might have not be done properly (not in compliance with the bag).
- There are food parts obstructing the sealing.
- Some sharp object might have broken the bag during the vacuum process – even if not recognizable at first sight (bones, thornes, ...)

CLEANING

As above mentioned, it is necessary to take the plug out of the socket when finishing to work, before starting any cleaning operations.

- To clean the external structure of the machine, use a humid rag first and then a dry one.
- To clean the controls display, use a dry rag only.
- To clean the teflon on welding bar, use a humid rag with warm water or a glass detergent. Repeat this operation any time there are some plastic wastes on the welding bar.

DO NOT USE ACID NOR CAUSTIC PRODUCTS TO CLEAN THE MACHINE

MAINTENANCE

The machine does not need an continuous cleaning, but it is needed to keep it clean for a safe usage, therefore it is necessary to do a deep cleaning after working.

For any extraordinary cleaning or to replace spare parts, use original parts only – supplied by the manufacturer – in order to avoid any damage.

Fuses can be replaced by the user. SWITCH THE MACHINE OFF AND DISCONNECT THE PLUG FROM THE SOCKET. Unscrew the fuse holder and replace it with the model 5x20T 5A 250.

VACUUM SENSOR SETTING

The machine is supplied with a vacuum sensor. Although the machine comes out of the factory already set, some particular conditions might alterate the vacuum regulation. Only in these cases, after having checked that the machine would not otherwise work, it is possible to set the vacuum sensor.

Introduce the grey key supplied with the machine (alternatively, a similar key TORX 30) into the little hole placed on the bottom of the machine. By keeping the machine in automatic mode, turn delicately the key anticlockwise until the red light close to the hole turns on. Now test a whole cycle using the bag. Do not do this operation if not strictly necessary, as the machine come out of the factory perfectly set.

OPTIONAL ACCESSORIES

The machine can vacuum any kind of food. Liquid packaging is possible only if using the set of containers supplied by the manufacturer, as they got special lids with vacuum valves. Lids can be suitable for different containers with diameter between 42 mm and 105 mm.

WORKING ANOMALIES AND UNEXPECTED INTERRUPTIONS

Should the lid not be adherent to the below vacuum room, verify that gaskets are correctly placed to delimit the decompression chambers – upper and lower. Check that the bag opening is placed within the two gaskets.

Should the machine stop unexpectedly during the working cycle, immediately interrupt the power flow by switching the machine off and then disconnect the plug from the socket. Afterward:

- If the interruption is due to lack of power flow because of net problems, do not connect the machine until the net is repaired.
- Should the inconvenience be due to the electric circuit, contact the dealer to make the machine be controlled by the manufacturer.

FOOD PRESERVATION TIMES

A table explaining the preservation times of some food typologies is to be found here below. These must be valued as APPROXIMATE. To obtain a perfect food preservation, the initial condition of the food itself must be considered as essential factor.

WARNING

The bacterial proliferation can continue even on vacuumed food, though slowed down. Therefore vacuum packed food must be stored in refrigerator or freezer. Pre-packed food must be consumed before expiry date indicated on the packaging.

DISPOSAL OF THE MACHINE AFTER ITS WORKING LIFE

All electric and electronic appliances contain dangerous substances with potentially harmful effects on people health and environment conditions. Please provide to waste the machine disposal in an authorized dump.



FURTHER RISKS

The protective measures do not eliminate completely the risk of upper limbs burns.



DANGER – ATTENTION:

The welding bar reaches high temperatures during and after its usage. Therefore it is highly recommended to avoid direct contact with it until the bar is completely cool.



DANGER - ATTENTION:

The electric connection to power must be carried out by specialized personnel only.

TECHNICAL FEATURES:

Model: SV STAR 33

Dimensions (mm)	390x300x180h
Voltage	230 Volt 50 Hz
Welding bar	330 mm
Pump capacity	10 l/min
Structure	Stainless steel
Weight	6,5 kg
Vacuum	With sensor
Sealing	Electric; 3 levels adjustable
Timing of cooling process	Automatic
Controls display	3 LED lights
Air return	Electrovalve
Cycle start	Microswitch
Vacuum	Bags and containers

Model: SV STAR 43

Dimensions (mm)	490x300x180h
Voltage	230 Volt 50 Hz
Welding bar	430 mm
Pump capacity	20 l/min
Structure	Stainless steel
Weight	10 kg
Vacuum	With sensor
Sealing	Electric; 3 levels adjustable
Timing of cooling process	Automatic
Controls display	3 LED lights
Air return	Electrovalve
Cycle start	Microswitch
Vacuum	Bags and containers

TEMPI DI CONSERVAZIONE DEGLI ALIMENTI- FOOD PRESERVATION TIMES
TEMPS DE CONSERVATION DES ALIMENTS – NAHRUNGSMITTEL-KONSERVIERUNGSZEITEN
TIEMPOS DE CONSERVACIÓN DE LOS ALIMENTOS

ALIMENTO - FOOD - ALIMENT - NAHRUNGSMITTEL - ALIMENTO	CONSERVAZIONE NATURALE NATURAL PRESERVATION CONSERV. NATURELLE NATÜRLICHE KONSERV. CONSERVACIÓN NATURAL (giorni/days/jours/Tage/días)	CONSERVAZIONE SOTTO VUOTO VACUUM PRESERVATION CONSERVATION SOUS VIDE VAKUUM-KONSERV. CONSERVACIÓN NATURAL (giorni/days/jours/Tage/días)
Carne fresca - <i>fresh raw meat</i> - viande fraîche crue - <i>rohes Frischfleisch</i> - <i>carne fresca</i>	3	15
Carne cotta - <i>cooked meat</i> - viande cuite - <i>gekochtes Fleisch</i> - <i>carne cocida</i>	6	20
Pesce fresco - <i>fresh fish</i> - poisson frais - <i>frischer Fisch</i> - <i>pescado fresco</i>	2	7
Pane - <i>bread</i> - pain - <i>Brot</i> - <i>pan</i>	1	6
Dolci - <i>sweets</i> - gateaux - <i>Kuchen</i> - <i>dulces</i>	5	15
Biscotti - <i>dry biscuits</i> - gateaux secs - <i>trockenes Geback</i> - <i>galletas</i>	90	365
Riso - <i>rice</i> - riz - Reis - arroz	120	365
Caffè/the - <i>coffee/tea</i> - <i>cafe/the</i> - <i>Kaffee/Tee</i> - <i>Café/té</i>	120	365
Pasta pastorizzata - <i>pasteurized dough</i> - pâtes pasteurisées - <i>pasteurisierte Teigwaren</i> - <i>pasta pasteurizada</i>	90	365
Pasta non pastorizzata - <i>not pasteurized dough</i> - pâtes non pasteurisées - <i>nicht pasteurisierte Teigwaren</i> - <i>pasta no pasteurizada</i>	2	8
Frutta secca - <i>dry fruits</i> - fruits secs - <i>Trockenobst</i> - <i>fruta seca</i>	30	90
Frutta fresca - <i>fresh fruits</i> - fruits frais - <i>Frischobst</i> - <i>fruta fresca</i>	8	15
Verdure - <i>vegetables</i> - legumes - <i>Gemüse</i> - <i>vegetales</i>	5	10
Formaggio fresco - <i>fresh cheese</i> - fromage frais - <i>Frischkase</i> - <i>queso fresco</i>	7	25
Formaggio stagionato - <i>seasoned cheese</i> - fromage fait - <i>Hartkäse</i> - <i>queso madurado</i>	20	60
Fettine di maiale - <i>sliced pork</i> - charcuterie en tranches - <i>Aufschnitt</i> - <i>rodajas de cerdo</i>	2	20

Questi tempi devono essere considerati come indicativi per una conservazione ottimale; infatti essi dipendono dalle condizioni dell'alimento al momento del confezionamento. Gli alimenti preconfezionati devono essere comunque consumati entro la data di scadenza.

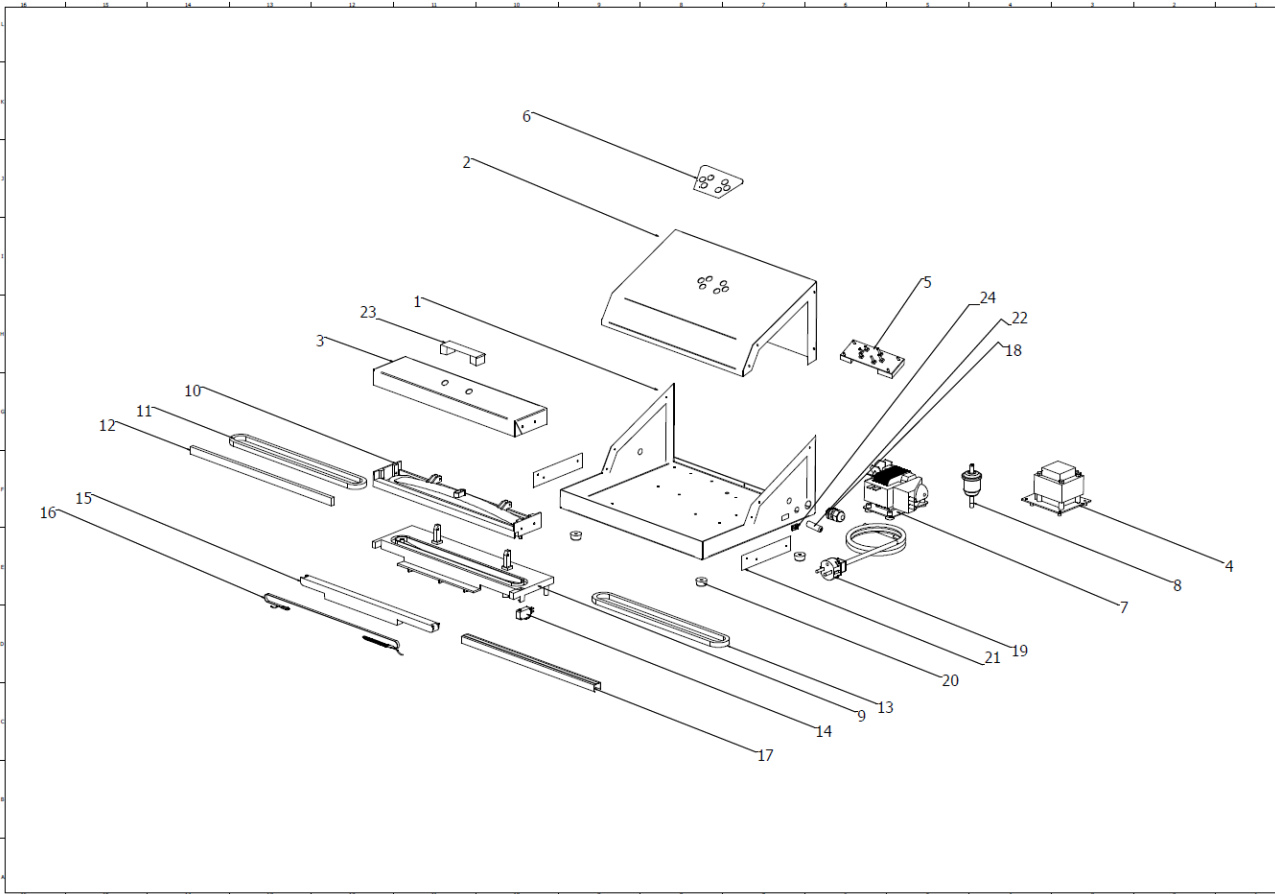
The above times are "indicative times" for an optimal food preservation, as they depend on the food condition at the packaging moment. Pre-packaged food must be eaten within the date impressed on the packaging.

Les temps indiqués dans le tableau ne sont donnés qu'à titre indicatif. Pour une conservation optimale des produits, important est, en effet, l'état dans lequel ils se trouvent au début du conditionnement. Les aliments préemballés doivent, en tout cas, être consommés avant la date d'échéance indiquée sur l'emballage.

Die in der Tabelle angeführten Zeiten gelten als empfohlene Richtzeiten. Ausschlaggebend ist in der Tat, wie frisch das Produkt verpackt wird. Verpackte Lebensmittel müssen bis zu dem auf der Verpackung angegebenen Verfallsdatum verbraucht werden.

Estos tiempos deben ser considerados como indicativos para una conservación óptima; ellos dependen de las condiciones del alimento en el momento de la confección. Los alimentos preconfeccionados deben ser consumidos de todos modos dentro de la fecha de vencimiento.

MOD. SV STAR 33 – SV STAR 43 EXPLODED VIEW



REF.	DESCRIPTION	QUANTITIES	MOQ
1	BASE	1	1
2	STRUCTURE	1	1
3	LID	1	1
4	TRANSFORMER	1	1
5	POWER ELECTRONIC BOARD	1	1
6	ADHESIVE LEXAN	1	1
7	PUMP 33-43-53	1	1
8	SILENCER	1	1
9	LOWER DECOMPRESSION CHAMBER	1	1
10	UPPER DECOMPRESSION CHAMBER	1	1
11	UPPER GASKET 33-43-53	1	1
12	COUNTERBAR 33-43-53	1	LINEAR MT
13	LOWER GASKET 33-43-53	1	LINEAR MT
14	START MICROSWITCH	1	1
15	WELDING BAR SUPPORT	1	1
16	RESISTANCE Ni Cr	1	LINEAR MT
17	WELDING BAR TEFLON	1	LINEAR MT
18	CABLE GLAND	1	1
19	POWER WIRE	1	1
20	SUPPORT	4	1
21	LID SUPPORT LEVER 43-53	2	1
22	FUSE HOLDER (FUSES)	1	1
23	LID HANDLE 43-53	1	1
24	SWITCH BUTTON I/O 43-53	1	1
-	FUSE MOD. 5X20T 5A 250	1	1

SIMPLIFIED ELECTRIC DIAGRAM

