

Concept Cooking Range

# Operating Manual Vacuum Packer Collection

TVP400, TVP500, SVP400, SVP500



**PANTHEON**  
*Catering Equipment*

**0800 0461570**  
[www.pantheonco.co.uk](http://www.pantheonco.co.uk)

# Featured Devices

## Vacuum Packer Collection

This manual covers the following Devices from the Concept Cooking Range:

- TVP400 – Table Top Vacuum Packer  
*(Pictured bottom Right)*
- TVP500 – Table Top Vacuum Packer  
*(Pictured Top Right)*
- SVP400, SVP500 – Standing Vacuum Packer  
*(Pictured bottom Right)*



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## Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for the safe operation of the product so please read carefully and retain for future reference.

## Warnings and Precautions

The following warnings and precautions are important and must be adhered to:

- Ensure the voltage and frequency power requirements for the vacuum packer match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed. You must check the links frequently ensure a safe use of the machine.
- In case of emergency, please turn off the power switch and unplug the machine.
- If the electric wire becomes damaged, a qualified engineer or the manufacturer must replace it.

*Pantheon Catering Equipment is not responsible for any accidents or faults caused by amendments made to the machine or improper use by the user.*

## Technical Data Specifications:

Model	TVP400	TVP500
Power	13 amp - 0.9kW	13 amp - 0.9kW
Capacity	20m <sup>3</sup> /h	20m <sup>3</sup> /h
Chamber Size (mm)	440w x 420d x 150h	525w x 525d x 150h
Cycle Time (seconds)	10 - 25	10 - 25
Weight (Kg)	98	98
Dimensions (mm)	560w x 500d x 460h	655w x 575d x 950h

Model	SVP400	SVP500
Power	13 amp - 0.9kW	13 amp - 0.9kW
Capacity	20m <sup>3</sup> /h	20m <sup>3</sup> /h
Chamber Size (mm)	440w x 420d x 150h	520w x 525d x 150h
Cycle Time (seconds)	10 - 25	10 - 25
Weight (Kg)	135	135
Dimensions (mm)	560w x 500d x 1050h	630w x 620d x 1050h

*Specifications are subject to change. Please check the rating label on the back of the machine.*

## Installation

- The installation of the unit must only be performed by a qualified technician.
- Confirm that the device is positioned on a solid, even, safe and stable surface that tolerates the weight of the unit.
- Ensure no flammable products are placed near the unit.
- Position the device appropriately so that the plug is always accessible.
- Check the unit isn't placed close to any water or any corrosive gas.
- The machine must be set horizontally.
- Place the machine in an area that is cool.

## Operating Instructions

### Operational Program

Be sure to follow the instructions below:

- Set the time of the air bleed to the size of the package
- the time of sealing and sealing temperature should be set in comparison to the thickness of the packing material
- Put the bag in the vacuum chamber
  - the neck of the bag should be put smoothly on the heating shelf whilst being held down by the steel wire
  - press down the glass cover and the machine will be started automatically
- the vacuum pump should begin to bleed
- after bleeding the bag the machine should begin to inflate the package (however this only applies to machines with inflation equipment)
- After inflation, the hot seal solenoid valve should power on, sealing and coding the date
- Once the sealing is completed the glass cover should open automatically.

### Electrical Control Panel

Be sure to follow the instructions below:

- Turn on the power
- set the vacuum time
- set the seal time
  - Be careful when setting the seal time as if it is set too long this can result in parts of the sealed item to be damaged.
- set the temperature - in correlation to the thickness of the film
- close the glass cover
- the machine should then being vacuum
- once vacuuming has completed the machine should then begin to seal
- after sealing the glass cover should open
- This will allow for another item to be placed inside once the pre-existing one has been removed.

### Special instruction for the Pneumatic Vacuum Packer

Pneumatic vacuum packers have a cylinder both in the left and right side. Be sure to follow the the instructions below:

- Press the green button on the front to close the cover
- Please get the air supply by your side (air supply pressure - 6kg / cm<sup>2</sup>)
- Connect the Windpipe with inside diameter 10 to the vacuum packer and tie it tightly. Cocking up the screw marked "OIL" in the top of the oil storage bottle.
- Add the ISO-VG32 lubricating oil until full
- Air pressure adjustment: Pull the button on the booster and adjust to your request. then press the button hard
- Connect to the air supply, when the pressure of the air supply equals 6kg/cm<sup>2</sup> check the manometer to confirm that it is 6kg/cm<sup>2</sup>.
- Attention the air pressure could should never go over 6kg/cm<sup>2</sup>
- Please drain in time once the water submerges the filtration system.

### General Maintenance and Running

- When the vacuum pump is running, the oil should be within  $\frac{3}{4}$  of the total volume. If the oil is less than  $\frac{1}{2}$  of the total volume you should add oil into it.
- Set the time and temperature properly before operating. Never set the time too long or the temperature too high to prevent the product from being damaged
- The vacuum pump should begin to running once the top cover is closed.
- If the machine starts to make strange noises and the vacuum gauge dial stays still, indicating that the operation of the vacuum pump is wrong. You must shut down the power at once.
- Check the polytetrafluoroethylene wax cloth frequently. Ensure it is smooth and exchange it when it is damaged.
- In case of an emergency, you should press stop button to stop machine at once.
- Ensure that the machine is powered off after use.

### Cleaning

- Always turn off and unplug the machine before cleaning.
- Use a damp cloth with a mild detergent to clean the machine.
- Make sure to clean the machine thoroughly every day after use.

## Troubleshooting

Problem	Possible Reasons	Solution
Couldn't vacuum	The Contactor of the Vacuum pump is damaged	Exchange
	Path Switch damaged or in the wrong position	Exchange
	Top and Bottom covers mismatched	Press into place by Hand
	Vacuum Pump reversion	Adjust power phase
	Motor of vacuum pump is damaged	Exchange
Inadequate degree of vacuum	Pipeline connection is not tight	Exam
	Vacuum chamber or solenoid valve reveal	Exchange
	Pipe reveal	Exchange
	seal ring in vacuum chamber is broken	Exchange
	vacuum time is not enough	Prolong the time
Couldn't open the top cover	Solenoid valve is broken	Exchange
Couldn't seal	Haven't set the temperature	Set again
	Transformer is broken	Exchange
	Galvanothermy parts are broken	Exchange
	Fuse has blown	Exchange
	Solenoid valve is broken	Exchange
	Relay on the panel is broken	Exchange
	Down lead of Relay on the panel is cut	Exam

Problem	Possible Reasons	Solution
Poor Seal	Seal solenoid valve is broken or did not open	Exam
	Air bag revealed	Exchange
	Seal time and temperature is unfixable	Set again
	Dirt on the seal	Clear
	Movable part is not flexible	Adjust
	Polytetrafluoroethylene wax cloth is broken	Exchange
	Ribbon Heater is deformed	Exchange
Smoke from the seal	Dirt on seal	Clear
smoke from the seal	Seal time and temperature is unfixable	Set again
Unusual Operation	Control Panel is broken	Exchange
	Wrong connection of control panel	Exam
	Disconnection of control panel	Exam



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## Product Range:

Induction Hobs / Combination Ovens / Pizza Ovens / Mixers  
Salamander Grills / Contact Grills / Pie Warmers / Fryers  
Heated Displays / Veg Prep Machines / Bains Marie / Mincers and more



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