

# Instructions for use



FOR THE WAY IT'S MADE.®



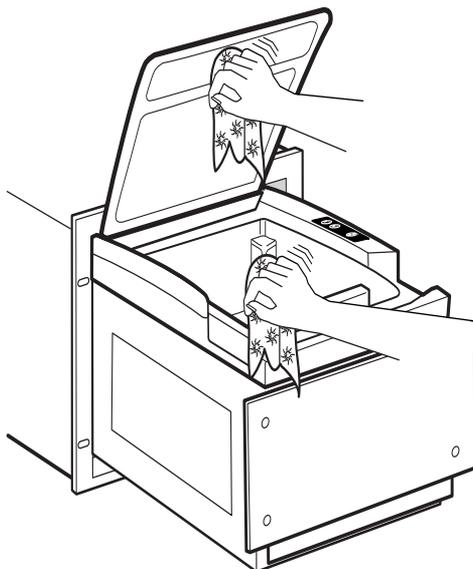
<b>Before using the appliance</b>	<b>4</b>
<b>Advice for safeguarding the environment</b>	<b>5</b>
<b>Precautions and general recommendations</b>	<b>6</b>
<b>Appliance description</b>	<b>6</b>
<b>Control panel</b>	<b>7</b>
<b>Preliminary instructions for use</b>	<b>7</b>
<b>Preparing vacuum bags and containers</b>	<b>9</b>
<b>Machine operation indications</b>	<b>11</b>
<b>Routine maintenance reminders</b>	<b>12</b>
<b>Messages and Reminders</b>	<b>13</b>
<b>Troubleshooting guide</b>	<b>15</b>
<b>After-sales Service</b>	<b>16</b>
<b>General reminders</b>	<b>17</b>
<b>Electrical connection</b>	<b>17</b>
<b>KitchenAid front panel in stainless steel with anti-fingerprint surface finish</b>	<b>18</b>
<b>Technical data</b>	<b>18</b>

## Before using the appliance

Your new appliance is designed exclusively for domestic use.

To get the most out of your new appliance, read the user handbook carefully as it contains a description of the appliance and some useful tips. Keep this handbook for future consultation.

1. After unpacking, make sure that the appliance is undamaged and that the lid closes perfectly. Any damage must be reported to the dealer within 24 hours of delivery of the appliance.
2. Make sure the appliance is installed and connected to the electricity supply by a qualified technician in accordance with the manufacturer's instructions and in compliance with local regulations.
3. This appliance must be used exclusively for the purpose for which it was designed and built, namely for vacuum packing of foodstuffs. Any other use is to be considered improper and potentially dangerous.
4. Before starting up the machine, clean the vacuum chamber thoroughly with a soft, damp cloth. Repeat several times, rinsing the cloth in clean water each time. Do not use harsh detergents, steel scourers, scrapers or any abrasive, acidic or aggressive substances which could damage the surfaces of the vacuum chamber irreparably.
5. Check that no oil has leaked from the machine during transit or installation. If there is any trace of an oil leak from the machine, contact an authorized After-sales Service.



# Advice for safeguarding the environment

## 1. Packing

The packing materials are 100% recyclable and are marked with the recycling symbol . Disposal must be carried out in accordance with local regulations. The packing materials (plastic bags, polystyrene parts, etc.) are potentially hazardous and must be kept out of the reach of children.

## 2. Scrapping/Disposal

The appliance is manufactured using recyclable materials.

This appliance is marked in compliance with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE).

By ensuring that the appliance is scrapped suitably, you can help prevent potentially damaging consequences for the environment and health.

The symbol  on the appliance or accompanying documentation indicates that this product should not be treated as domestic waste but must be taken to an appropriate collection point for recycling WEEE.

When scrapping the appliance, make it unusable by cutting off the power cable and remove the lid so that children may not easily climb inside.

Scrap the appliance in compliance with the local regulations on waste disposal, taking it to a special collection centre; do not leave the appliance unattended even for a few days, since it is a potential source of danger for children.

For further information on the treatment, recovery and recycling of this appliance, contact your

competent local office, the household waste collection service or the shop where you purchased it.

## Declaration of conformity

This appliance has been designed, manufactured and retailed in compliance with:

- the safety objectives of the Low Voltage Directive 2006/95/CE (which replaces Directive 73/23/CEE as amended);
- the protection requirements of "EMC" Directive 2004/108/EC.

Electrical safety of the appliance can only be guaranteed if it is correctly connected to an efficient, approved earthing system.



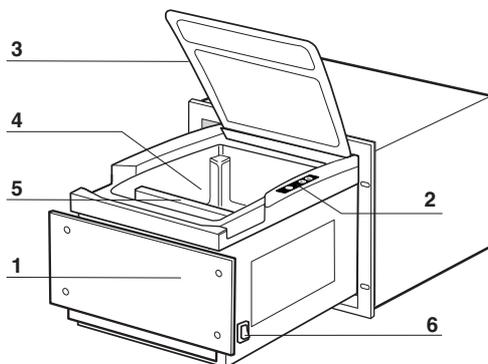
## Precautions and general recommendations

- The appliance must be handled and installed by two or more people.
- During these operations, always wear protective gloves.
- For best appliance performance, install away from heat sources.
- Make sure the voltage given on data plate matches the voltage in your home.
- Do not use extension cables or single or multi-adapters.
- Any repairs or adjustments must be carried out exclusively by a qualified technician.
- Do not insert screwdrivers, kitchen utensils or any other items between the protective covers and moving parts.
- Do not scrape the surfaces with sharp or abrasive objects
- Do not store or use petrol, flammable liquids or gas in the vicinity of this or other electrical appliances. The fumes can create a fire hazard or explosion.
- The appliance must not be used by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless instructed in its use by those responsible for their safety.
- Before carrying out any maintenance or cleaning operation, unplug the appliance or disconnect the electrical power supply.
- Never hang anything heavy on the handle affixed to the machine panel.
- Never touch the appliance with any wet part of the body and do not operate it with bare feet.
- Do not pull the appliance or the power supply cable to disconnect them from the electrical supply.
- Do not allow children to touch: 1. the controls and the appliance in general, especially when operating 2. the appliance to be scrapped

The Manufacturer declines any liability if the above advice and precautions are not respected.

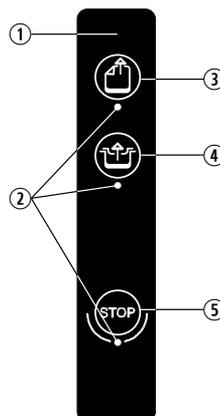
## Appliance description

- 1) pull-out appliance body which includes vacuum chamber and relative lid;
- 2) control panel;
- 3) vacuum chamber lid;
- 4) vacuum chamber;
- 5) sealing bar;
- 6) ON/OFF switch.



## Control panel

- 1) Control panel display area
- 2) Led indicator lights
- 3) Button for KitchenAid vacuum bags.
- 4) Button for KitchenAid vacuum containers.
- 5) Button for halting current cycle.



## Preliminary instructions for use

The appliance can vacuum pack food in two different ways:

### 1. Vacuum packing using KitchenAid bags

Thanks to the high level of vacuum achievable, all the air inside the bag is removed. At the end of the vacuum cycle, the bag is sealed, making it airtight.

The cycle lasts around 2 minutes and 50 seconds in total.

**WARNING** Only use KitchenAid brand bags for vacuum packing. Commercially available bags for food storage are not suitable for heat sealing and cannot guarantee a vacuum for a sufficient period of time.

#### Notes on KitchenAid vacuum bags

KitchenAid vacuum bags for vacuum packed storage of foodstuffs feature an external layer in nylon, which locks out oxygen and moisture, preserving the organoleptic properties of the food inside.

KitchenAid bags are suitable for packing non-delicate food products which are not easily crushed, such as meat, cold cuts, hard cheese, pulses, etc.

Do not pack hot food inside the bags: hot food can evaporate during the vacuum cycle, leading to a reduction in appliance performance.

The bags are available in two different sizes: 15x25 cm, 20x20 cm and 25x35 cm, and can be purchased from Ka after-sales service or the website [www.KitchenAid.eu](http://www.KitchenAid.eu).

Store the bags in a cool, dry place, away from sources of light and heat.

KitchenAid bags are disposable: after use, discard them, complying with local regulations on the disposal of plastics.

KitchenAid bags are not suitable for cooking in traditional ovens or on conventional hobs, as they are not designed to withstand high temperatures (above 100 °C - 212 °F).

### 2. Vacuum packing using KitchenAid containers

This cycle is specifically designed for use with KitchenAid vacuum containers.

The cycle lasts approximately 1 minute.

**IMPORTANT** In this case too, use purpose-designed KitchenAid containers only.

#### Notes on KitchenAid vacuum containers

KitchenAid vacuum containers are useful for storing delicate foods which easily crushed, and for storing liquid foodstuffs.

To prevent the containers from being damaged or excessively deformed by the vacuum achieved with this cycle, the appliance automatically stops air extraction at the ideal vacuum level in order to guarantee optimum food storage.

## IMPORTANT

**KitchenAid vacuum containers are not suitable for microwave oven cooking.**

**KitchenAid vacuum containers are dishwasher safe: nonetheless, it is advisable to wash the lids by hand to prevent any damage to the spring mechanism of the stop valve.**

When using KitchenAid containers, use the specific cycle only (cycle for containers/jars): the higher vacuum level achieved with the cycle for bags could result in damage to the container.

### Storage of vacuum packed foods

Here are some important rules to follow for perfect results in the kitchen.

Do not try to vacuum pack foods which are already old or nutritionally lacking: you cannot recover quality which has already been lost.

*Only vacuum pack fresh, quality produce.*

- Food which has been kept at ambient temperature for an excessive period of time or which has only just been cooked or prepared, loses its initial moisture and properties (colour, aroma, flavour, etc..). Consequently, it is best to vacuum pack food which has been chilled at length in the refrigerator until its temperature reaches +4/+6 °C (standard refrigerator temperature).
- When using vacuum bags for raw and cooked foods, remember to distribute food evenly inside the bags to facilitate removal of air. In addition, do not overfill the bags since this can interfere with sealing, resulting in bags which are not airtight. In this case the vacuum would not last: repeat the procedure with a new bag and check the seal has no openings or damage.
- Fill the bags 2/3 full at most with the food to be packed.
- It is important to dry *fruit* and vegetables after washing in order to prevent stagnation of liquid inside bags or containers. Condensation could decrease the vacuum level once the bag has been sealed.
- To preserve *fresh meat* for a prolonged period of time, chill it in the refrigerator for at least 2 hours.
- As regards *fish*, first of all wash it thoroughly, scale it and remove the fins, dry it and then, as with meat, chill it properly before vacuum packing it.
- For *mature cheeses*, like parmigiano reggiano, pecorino, etc. no preparation is necessary, while for *fresh cheeses*, wrap them in cling film or use a vacuum container to prevent them being squashed.
- For *cold cuts* in containers and in vacuum packed bags, no particular preparation is necessary.

### Guideline storage times for vacuum packed food

Storage times given are for guidance only: storage time depends on a number of factors, including the original quality of the food stored, the storage temperature, the refrigeration time in the case of cooked foods, the vacuum level achieved and the quality of the vacuum bag used.

The storage table below refers to tests conducted on fresh produce stored at +4 °C (refrigerator).

*The data in the following table was commissioned by Whirlpool Europe Srl and is based on specific tests conducted in the test laboratories of NEOTRON (a company operating in the field of chemical, biochemical, microbiological and sensory analysis for the food sector).*

Refrigerator storage	Normal storage in the refrigerator	KitchenAid vacuum bags	KitchenAid vacuum containers
Meat (raw)	5 days	7 days	7 days
Fish (fresh)	2 days	4 days	4 days
Cold cuts and sausages	6 days	11 days	11 days
Cheese (hard)	30 days	55 days	60 days
Cheese (soft)	8 days	-	10 days
Vegetables	4 days	-	7 days
Fruit	8 days	-	11 days
Desserts	5 days	-	7 days

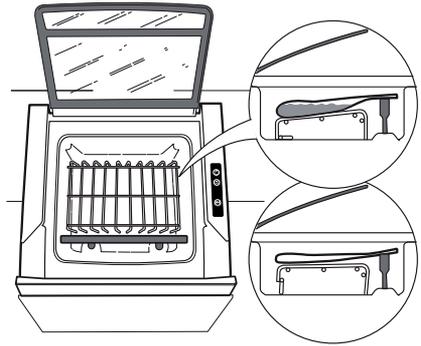
**IMPORTANT** *Do not eat food which has exceeded the storage time indicated in the table.*

The table refers to storage times for fresh produce which has not previously been vacuum packed.

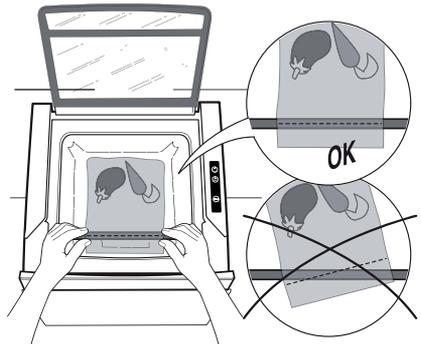
# Preparing vacuum bags and containers

## Using KitchenAid vacuum bags

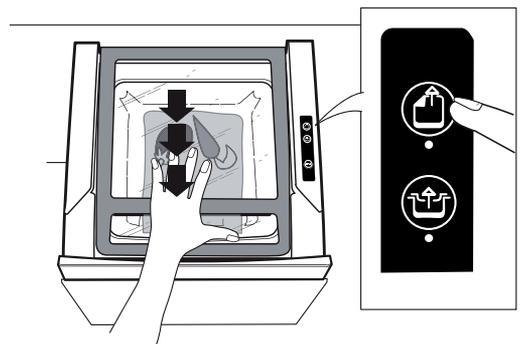
1. Open the drawer fully (until it clicks).
2. Switch the machine on using the blue switch on the front right hand side.
3. Select the size of KitchenAid bag best suited to the dimensions of the food (15x25 or 20x20).
4. Open the lid, making sure the vacuum chamber is dry. When placing food in the bag, take care not to get the bag dirty or wet next to the opening, as this could result in an ineffective seal.
5. Position the support grille in the machine compartment as shown, with the bag in the centre of the grille, again as shown in the figure; if necessary, angle the grille so that it slopes slightly, as this will prevent any food spillage during the vacuum cycle. For large items of food, it may be necessary to remove the grille in order to gain additional space inside the vacuum chamber.



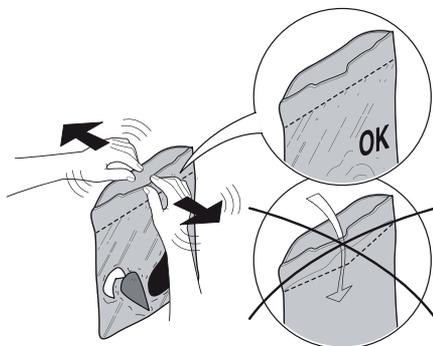
6. Line up the dotted line on the bag with the sealing bar. Make sure the edges are positioned on the bar without any wrinkles or folds.



7. Close the lid and hold it down while at the same time selecting the desired bag cycle. Keep the lid pressed down for a few moments. In this way the lid will remain shut and tight to the seal for the duration of the cycle.



A perfect seal is essential in order to maintain the vacuum conditions in the bag. This can be identified by a clearly visible seal with no sign of any burns. Always check that the seal is on top of or parallel to the dotted line on the KitchenAid bag. Moreover, check the effectiveness of the seal: after sealing, it must not be possible to pull the edges of the bag apart. If this is not the case, transfer the food into another bag and repeat the vacuum packing procedure.



### IMPORTANT

For optimum management of bags and food contained in them, write the packing date and contents on the space provided above the seal.

### IMPORTANT

***If upon repeating the vacuum packing procedure the problem persists, contact the after-sales service.***

**⚠ WARNING** After completing the vacuum cycle and sealing the bag, return it immediately to the refrigerator or freezer.

### Using KitchenAid vacuum containers

For liquid foods or delicate produce which is easily crushed, use the special KitchenAid vacuum containers.

Only  $\frac{3}{4}$  fill the containers.

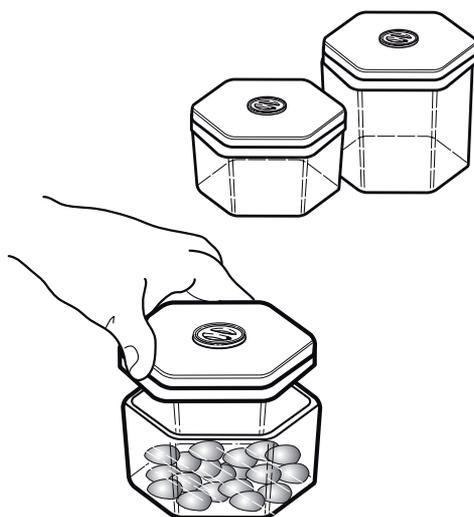
1. To prepare a vacuum container, place the food inside and fit the lid on the container.
2. Position the container inside the vacuum chamber, in the centre of the compartment located in the base.
3. Close the lid and at the same time select the vacuum container cycle, holding the machine's glass lid down for a few moments: in this way the lid will remain shut and tight to the seal for the duration of the cycle.

To open containers, turn the valve on the lid in the direction indicated by the arrow: this will let air back into the container and enable the lid to be removed with ease.

**⚠ WARNING** On completion of the vacuum cycle, which makes the containers airtight, return the food **to the refrigerator** within 30 minutes.

### IMPORTANT

***KitchenAid vacuum containers are not suitable for freezer use.***



## Machine operation indications

### Switching On (pulling the drawer out to working position)

**Always pull the drawer out to its full extension so that the glass lid can open fully.**

Switch the machine on using the blue On switch on the front right hand side.

The control panel *leds* light up and a brief acoustic signal indicates the machine has been switched on. At this point the machine runs a *set-up cycle* lasting approximately 2 seconds; do not press any buttons until set-up has been completed.

### Vacuum Cycle for Bags

At the start of each cycle, a brief acoustic signal is emitted.

The cycle automatically proceeds as follows:

- The *air extraction phase* is indicated by the flashing of the function button. This phase lasts approximately 2 minutes and 30 seconds.
- The *heat sealing phase* is indicated by the function button *led* remaining lit. This phase lasts 9 seconds. This is followed by a *cooling phase* lasting approx. 5 seconds.
- During the subsequent *exhaust phase* all the *led indicators* return to their initial state. The *exhaust valve* remains open for 20 seconds. *During this time, no function can be selected.*
- Once the vacuum chamber is decompressed, the lid can be opened and the sealed bag removed.
- At the end of the cycle, a brief acoustic signal is emitted, indicating that the machine is ready to perform another cycle.
- The total duration of the cycle is 3 minutes (to reopening of the glass lid)

**IMPORTANT** The cycle can be stopped in advance by pressing the button . In this case, the machine will not proceed with sealing and the chamber will be decompressed. Wait for approximately 20 seconds and the acoustic signal before starting another cycle.

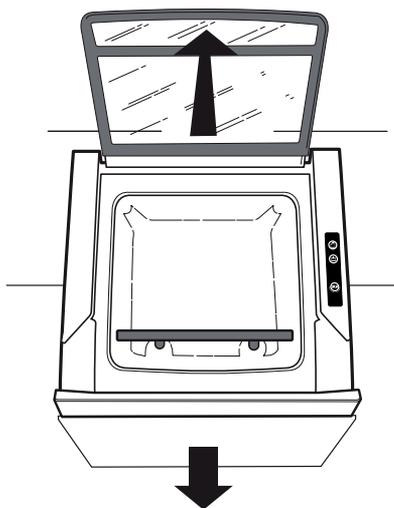
### Vacuum cycle for KitchenAid containers

At the start of each cycle, a brief acoustic signal is emitted.

The cycle automatically proceeds as follows:

- The *vacuum phase* is indicated by the function button *led* flashing. This phase lasts approximately 45 seconds.
- During the subsequent *exhaust phase* all the *led indicators* return to their initial state. The *exhaust valve* remains open for 20 seconds. *During this time, no function can be selected.*
- Once the vacuum chamber is decompressed, the lid can be opened and the vacuum container removed.
- At the end of the cycle, a brief acoustic signal is emitted, indicating that the machine is ready to perform another cycle. The chamber is decompressed, enabling the container to be removed.
- The total duration of the cycle is 1 minute (to reopening of the glass lid)

**IMPORTANT** The cycle can be stopped in advance by pressing the button . The chamber is decompressed and the glass lid will lift. Wait for approximately 20 seconds and the acoustic signal before starting another cycle.



## Routine maintenance reminders

**⚠ WARNING** It is forbidden to remove the safety covers and devices in order to carry out routine maintenance operations. Both routine and non-routine maintenance must be carried out by a qualified technician in compliance with the manufacturer's instructions and current regulations in the country of installation.

The manufacturer declines all liability for accidents resulting from the non-observance of this requirement.

**⚠ WARNING** Disconnect the power supply before any maintenance work (press the ON/OFF button on the right hand side of the machine).

### CLEANING THE EXTERNAL SURFACES

#### Body

Clean the external surfaces of the vacuum packing machine, which are made of stainless steel, with a soft cloth or sponge and neutral detergent, wiping in the direction of the grain of the satin finish.

Do not use steel scouring pads, scrapers or any abrasive, acidic or aggressive substances which could damage the stainless steel surfaces irreparably.

**IMPORTANT** During cleaning do NOT remove the data plate as this provides important information on the machine for the after-sales service.

#### Control panel

The machine's control panel has touch control buttons, which are totally flush to the machine for ease of cleaning, to be carried out with a proprietary glass cleaner.

Use a soft cloth with a little detergent and dry thoroughly afterwards.

### CLEANING THE VACUUM CHAMBER

In order to ensure hygiene and safeguard the quality of foodstuffs packed, the vacuum chamber must be cleaned after each use.

The design of the chamber facilitates quick, easy cleaning. Use a soft cloth or non-abrasive sponge and neutral detergent or an alcohol-based disinfectant.

### CLEANING THE GLASS LID

Likewise, clean the glass lid after every use.

Use a soft cloth or non-abrasive sponge dampened with potable water, or else a proprietary glass cleaner.

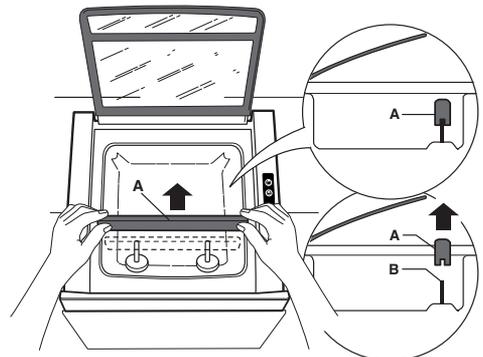
### CLEANING THE SEALING BAR

Once a month, clean the sealing bar in order to remove any residue which could negatively impact the quality of bag sealing.

To facilitate this procedure, lift the sealing bar (A), removing it from the two pins (B).

Use a soft cloth or non-abrasive sponge and neutral detergent or an alcohol-based disinfectant.

After cleaning, fit the bar on the pins (B), lining up the two holes on the underside of the bar and make sure it engages securely.



**IMPORTANT** Do not remove the black teflon tape. Do not use scrapers or abrasive utensils.

## PROLONGED DISUSE

If you plan not to use the machine for a prolonged period of time, clean it thoroughly, inside and out. Before using again, check the machine is in good working order and clean it thoroughly again.

## MALFUNCTION

In the event of a malfunction, before calling your KitchenAid Retailer for After-sales Service, check that the power supply cable is properly inserted and that there is no power cut.

In addition, check that the seal of the glass lid is properly fitted and that the sealing bar is fully engaged on the two pins.

If, after the above checks, the vacuum packing machine still does not work, disconnect it from the power supply and call your KitchenAid Retailer or authorized After-sales Service.

## Messages and Reminders

### Pump oil replacement reminder (Oil cycle counter)

The vacuum packing machine features a high performance *vacuum pump*, lubricated by means of a circulating-oil lubricating system which employs a special lubricant designed for this purpose.

Over time, the oil naturally deteriorates due to machine usage.

Accordingly, to prevent a drop in machine performance, the oil must be changed every 2500 cycles. The machine indicates when it is time for an oil change.

**IMPORTANT** The oil change must be carried out by an authorized KitchenAid technician only.

When the machine is switched on, if an oil change is required ***all the led indicators on the control panel flash for 3 seconds and an acoustic signal is emitted (long)***. This type of visual and acoustic reminder alerts the user to the need to change the pump oil.

All machine cycles remain selectable even in the presence of this alarm condition. The alarm will be reset as soon as the oil is changed.

### Malfunction messages

The machine is constructed in compliance with all current relevant European norms and directives and also features safety systems designed to guarantee user safety.

In the event of an electrical malfunction, the machine enters alarm mode, indicated as follows:

- all the led indicators on the control panel flash;
- all controls are automatically deactivated.

In the event of this type of warning, switch the machine off and wait for approximately 15 minutes to allow cooling and automatic reset of the thermal overload cutouts.

Switch the machine back on. If the malfunction warning persists, unplug the machine and contact your KitchenAid retailer or authorized After-sales service, providing the following information:

- the data on the data plate (on the left hand side of the drawer);
- date of purchase.

### **WARNING**

Do not attempt to repair or alter the machine or any part of it in any way whatsoever: this may be dangerous and will render the guarantee null and void; employ a qualified, authorized technician only.

### Insufficient vacuum warning

The machine is fitted with a device that gauges the vacuum level achieved inside the chamber, which is decisive for correct machine operation. If the minimum set vacuum level is not reached, *after approximately one minute*, the cycle is automatically stopped.

The appliance indicates a malfunction with the led indicator **of the button** , **which flashes for 20 seconds, accompanied by an intermittent acoustic signal.**

If the problem is not resolved, the alarm condition as described will persist.

Before calling your authorized KitchenAid Retailer or After-sales Service, check the lid is closed properly and that the seal is properly located in its seat.

If, after the above checks, the problem persists, contact your Retailer or the authorized After-sales Service, providing the data on the machine data plate (see "Malfunction messages").

### **Temporary power cut**

If there is a power cut while the machine is operating, when the power is restored the vacuum chamber will be decompressed and the machine will revert to its initial state.

*Wait approximately 20 seconds before starting a new cycle.*

If there is a power cut during the initial switch-on phase, when the power supply is restored the machine will revert to the initial switch-on state.

### **Automatic pump oil dehumidification cycle**

The automatic pump oil dehumidification cycle eliminates water vapour which builds up inside the pump during appliance use.

To activate the cycle, close the lid of the vacuum chamber as normal and, keeping it down, **press the button for the KitchenAid bag cycle for 5 seconds.** The dehumidification cycle lasts 20 minutes.

With intensive machine use, run the cycle **once a week** in order to ensure optimum efficiency and performance over time.

The vacuum pump is the heart of the machine. To protect the inside surfaces of the pump against oxidation and subsequent blockage of the rotor caused by oxidized residue, which occurs when water vapour extracted together with the air condenses and remains at length inside the pump body, it is important to take the following measures:

1. Only vacuum pack produce that is cold, preferably at +3/+4 °C. The warmer the food being packed, the shorter the storage time possible and the more condensation is formed inside the pump, leading to oxidation and damage to the pump itself.
2. If the appliance is only used occasionally, before vacuum packing products, carry out at least 2-3 complete vacuum cycles **for KitchenAid** containers with the chamber empty. This enables the pump oil to reach optimum working temperature and eliminate any water vapour.

# Troubleshooting guide

## Problem solving table

FAULT	POSSIBLE CAUSES	SOLUTION
<b>All the led indicators on the control panel flash.</b>	Overheating; damage to electronic circuit.	Switch the machine off and wait for approximately 15 minutes to allow cooling and automatic reset of the thermal overload cutouts. If the problem persists when the machine is switched back on again, call in a technician to replace the power board
<b>The led indicator of the STOP button flashes, accompanied by an intermittent acoustic signal</b>	Insufficient vacuum in the chamber (the vacuum sensor fails to signal minimum vacuum achieved to the power board).	<ul style="list-style-type: none"> <li>• Lid not pressed at start of cycle.</li> <li>• Lid of vacuum container not properly fitted.</li> <li>• Lid seal worn or incorrectly positioned.</li> <li>• Call out a technician to check the air circuit, the board sensor and the vacuum pump.</li> <li>• Call out a technician to check for correct opening of the solenoid valves.</li> <li>• Vacuum pump thermal overload cutout. switch the machine off and wait for approximately 15 minutes.</li> </ul>
<b>Upon switching on, all the led indicators on the control panel flash for 3 seconds and a long acoustic signal is emitted.</b>	Pump oil replacement reminder - the machine has performed more than 2500 cycles.	Call out a technician to change the pump oil.
<b>The cycle starts (buttons flash) but the pump does not work.</b>	Pump thermal overload cutout due to overheating.	Switch the machine off and wait for approximately 15 minutes before switching back on again.
<b>The machine does not switch on</b>	No power supply.	Check electrical connection.
<b>Insufficient vacuum in bag</b>	<ol style="list-style-type: none"> <li>1. Irregular or insufficient seal on bag.</li> <li>2. Irregular sealing strip</li> <li>3. Bag dirty or burst.</li> <li>4. Bag of unsuitable size for the product contained inside.</li> <li>5. Poor pump performance.</li> </ol>	<ol style="list-style-type: none"> <li>1. Position the bag correctly.</li> <li>2. Check the state of the teflon covering. Call out a technician to replace the teflon and check the sealing element.</li> <li>3. Change bag.</li> <li>4. Select a bag in which the product does not exceed 2/3 the volume.</li> <li>5. Call out a technician to check the pump.</li> </ol>
<b>The machine does not seal the bags.</b>	<ol style="list-style-type: none"> <li>1. Dirty contacts.</li> <li>2. Sealing bar element broken.</li> <li>3. No power supply.</li> <li>4. 3-way solenoid valve blocked or dirty.</li> </ol>	<ol style="list-style-type: none"> <li>1. Release the sealing bar from its two pins and, using a toothbrush, clean the two holes on the bar.</li> <li>2. Call out a technician to replace the sealing bar.</li> <li>3. Call out a technician to check the wiring and the power board.</li> <li>4. Call out a technician to replace the sealing bar.</li> </ol>

## After-sales Service

### Before contacting KitchenAid After-sales Service:

1. See if you can eliminate the problem on your own by referring to the "Troubleshooting guide".
2. Turn the appliance off and on again to check if the problem has been eliminated.

### If after the above checks the fault persists, contact your nearest After-sales Service.

Always specify:

- a brief description of the fault;
- the type and exact model of the appliance;
- the service number (number after the word Service on the rating plate), located on the left of the appliance, visible when fully opened. The service number is also indicated on the guarantee booklet;

**SERVICE** 0000 000 00000



- your full address;
- your telephone number.

If repair work has to be carried out, contact an authorized **After-sales Service** (use of original spare parts and proper repair is guaranteed).

**Failure to comply with these instructions may compromise the safety and quality of the product.**

## General reminders

- This manual is an integral part of the appliance and provides all the necessary information for correct installation and maintenance of the appliance.
- This manual must be kept in a safe, accessible place for convenient consultation by all authorized users (installer, user, maintenance technician).
- Installation must be carried out exclusively by an authorized, qualified technician, who must comply with the instructions and recommendations in this manual.
- The installer must also observe local fire prevention regulations.
- The vacuum pump contains oil. Always keep the packing and the appliance in an upright position in order to prevent oil leaking from the pump valve.
- The appliance must be handled by two or more people.
- Always use protective gloves during handling and installation operations.
- Packaging materials are potentially dangerous for children and animals: do not allow them to play with them!
- Avoid positioning in closed areas with high temperatures or poor ventilation, in direct sunlight or in contact with atmospheric agents, or near heat sources.

## Electrical connection

### The earthing of this appliance is compulsory by law.

- Electrical connection of the appliance must be carried out by a qualified electrician, in compliance with the manufacturer's instructions and current local safety regulations.
- The installer is responsible for the correct electrical connection of the appliance and the observance of the relative safety recommendations.
- The power cable must be long enough for connecting the appliance, once fitted in its housing, to the power supply. During installation, make sure the appliance does not crush, cut or damage the power cable.
- In order to comply with safety directives, the appliance must be fitted with a multi-pole switch with a minimum contact gap of 3 mm.
- Do not use multiple adapters or extension leads.
- The electrical components must not be accessible after installation.
- Check that the voltage on the rating plate corresponds to the voltage in your home. The data plate is located on the left hand side of the appliance (visible when the machine is pulled out).
- Power cable replacement (see table) must only be carried out by authorised After-sales Service.

### Power supply cable table

N. of conductors	Type of cable
IN ~ + 	H05 RR-F 3x 1,5,mm <sup>2</sup>

## **KitchenAid front panel in stainless steel with anti-fingerprint surface finish**

This vacuum packing machine is designed to be integrated with your kitchen: the front panel can therefore be fitted by your installer and must have the following standard dimensions (see installation diagrams)

**595 mm x 455 mm**

The KitchenAid front panel, made of stainless steel with an anti-fingerprint surface finish, is also available as an accessory. To order it, contact your retailer, requesting the following item:

***KitchenAid Front Panel  
KASV4510 - 8513 609 01000***

## **Technical data**

<b>Voltage:</b>	230 V / 50/60 Hz
<b>Maximum power consumption:</b>	290 Watt
<b>Vacuum pump motor output:</b>	120 W / 50 Hz
<b>Bag size (width-height):</b>	15x25 cm (small) - 20x20 cm (large)
<b>Capacity of vacuum containers:</b>	0.7 l. (small) - 1.4 l. (large)
<b>Drawer travel during operation:</b>	505 mm
<b>Overall size with drawer opened to full extension:</b>	600 mm



Printed in Italy  
/// 03/12

**5019 744 02024/A**

