

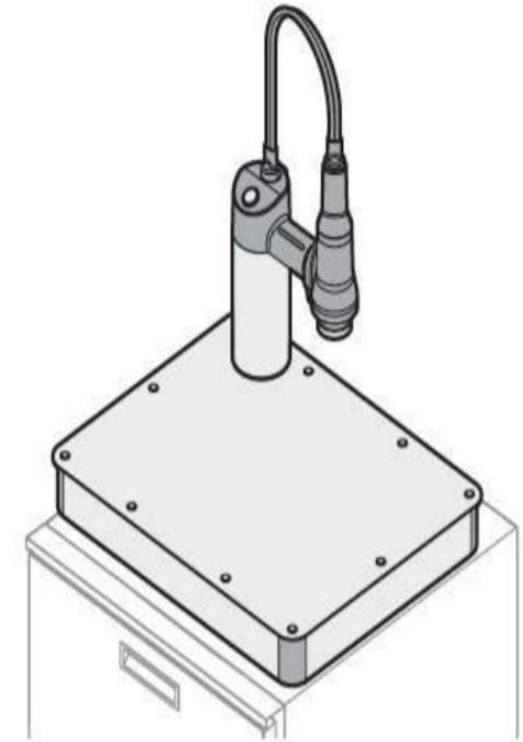
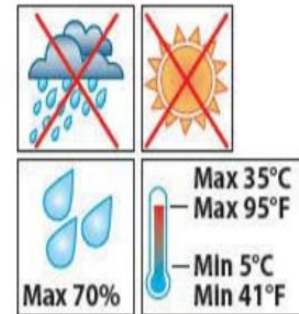
# The installation area

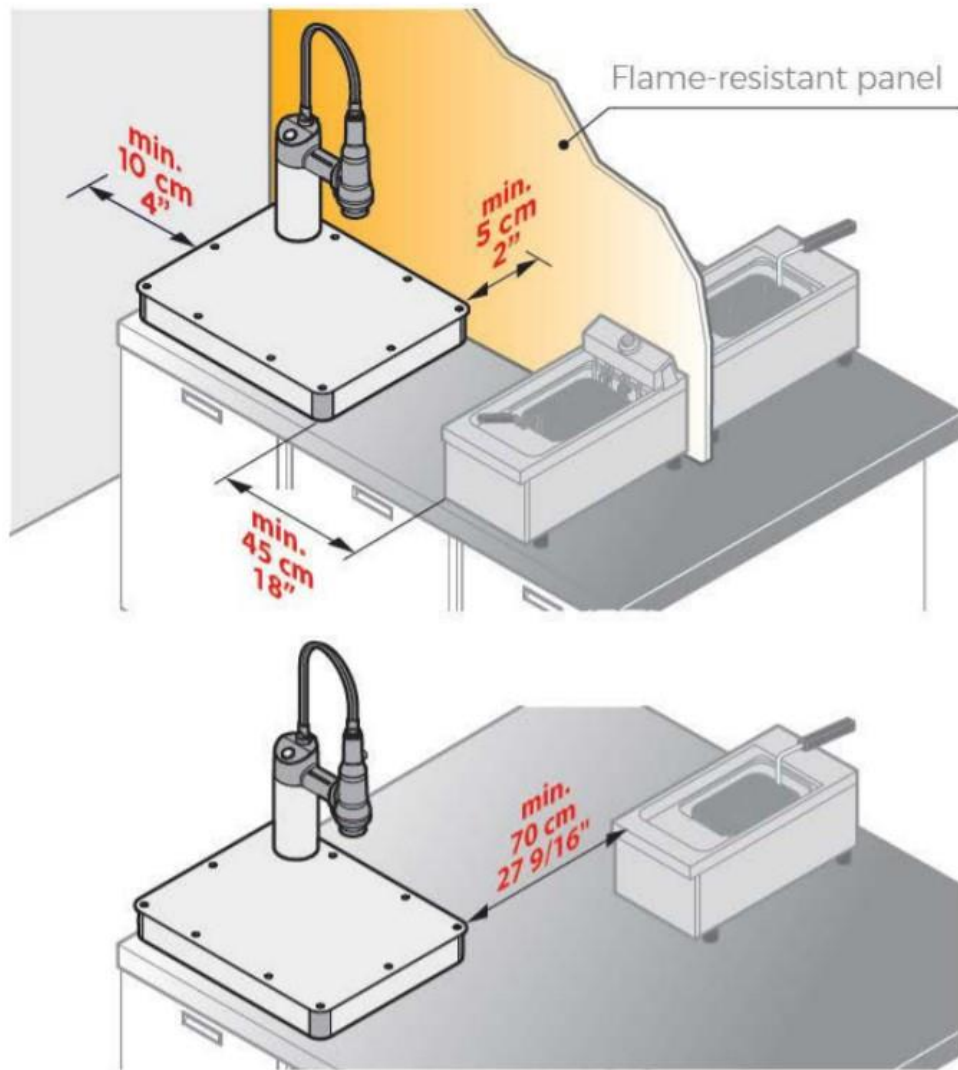
Install the appliance in areas:

- specific for this purpose and compliant for cooking industrial foods;
  - that are adequately ventilated;
  - that comply with the laws in your country regarding system safety/
- safety in the workplace;
- protected from the weather;
  - with temperatures from  $+5^{\circ}\text{C}$  to  $+35^{\circ}\text{C}$  maximum;
  - that have maximum humidity of 70%.

The floor beneath the appliances must:

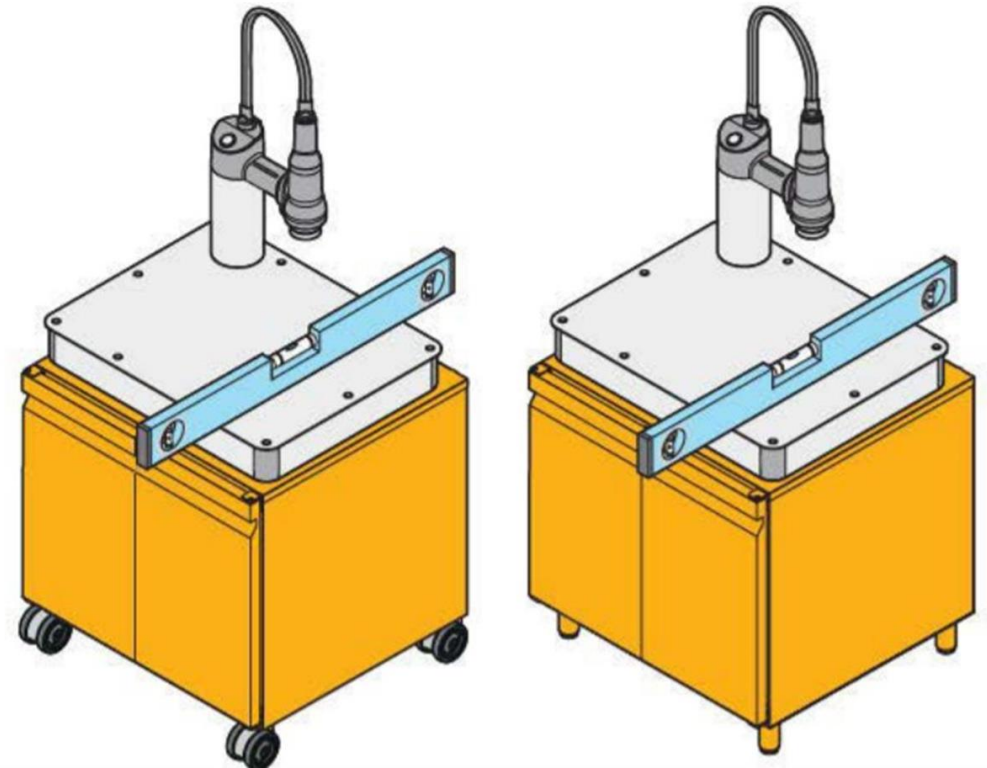
- be flame and heat resistant;
- be perfectly level;
- have a flat and even surface;
- be able to support the weight of the appliance at full load without deforming or undergoing structural failure





The floor beneath the appliances must:

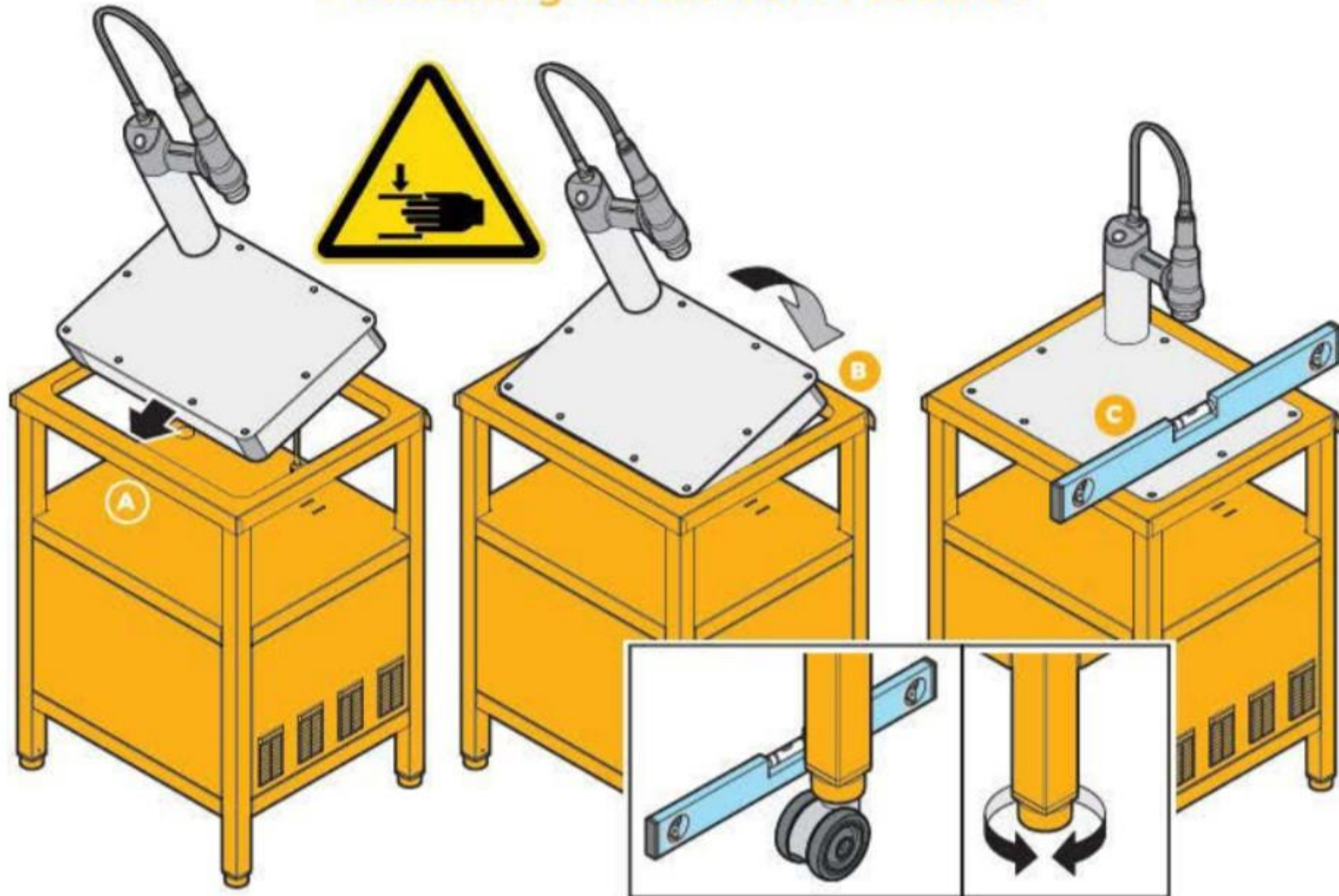
- be flame and heat resistant;
- be perfectly level;
- have a flat and even surface;
- be able to support the weight of the appliance at full load without deforming or undergoing structural failure



Do not install the appliance near:

- other appliances that reach high temperatures;
- easily flammable or heat-sensitive materials, walls or furniture.

## Positioning: UNOX XU144 cabinet





# COMPRESSED AIR CONNECTION

## How to make the connection

The appliance requires compressed air to operate. This is produced by a compressor which is:

- **customer's own and external** (not provided), which must meet the specifications indicated in the relevant section;
- **integrated** into the UNOX cabinet in which HOT VACUUM is inserted.

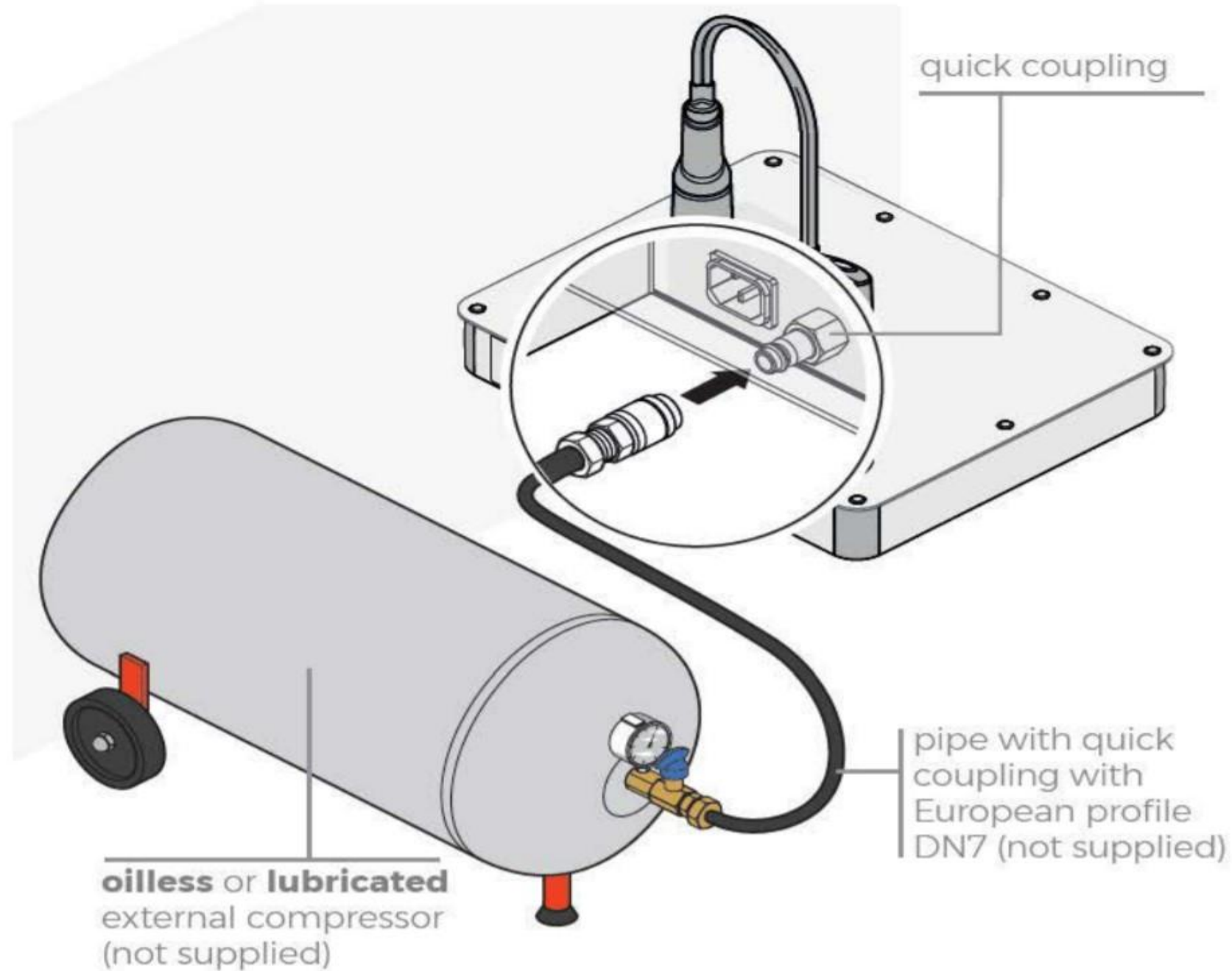
### 10 ► Connecting to a customer's own, external compressor

The compressed air connection must be made using a pipe with **a European DN7 profile coupling** (not supplied), which must be connected to the **quick coupling** on the back of the appliance.

Connect the other end of the coupling to the compressor observing the following:

- **maximum pressure** compressed air = 8 bar - 120 psi
- **minimum pressure** compressed air = 5 bar - 75 psi
- **minimum capacity** compressed air = 60 l/min - 2.1 cfm

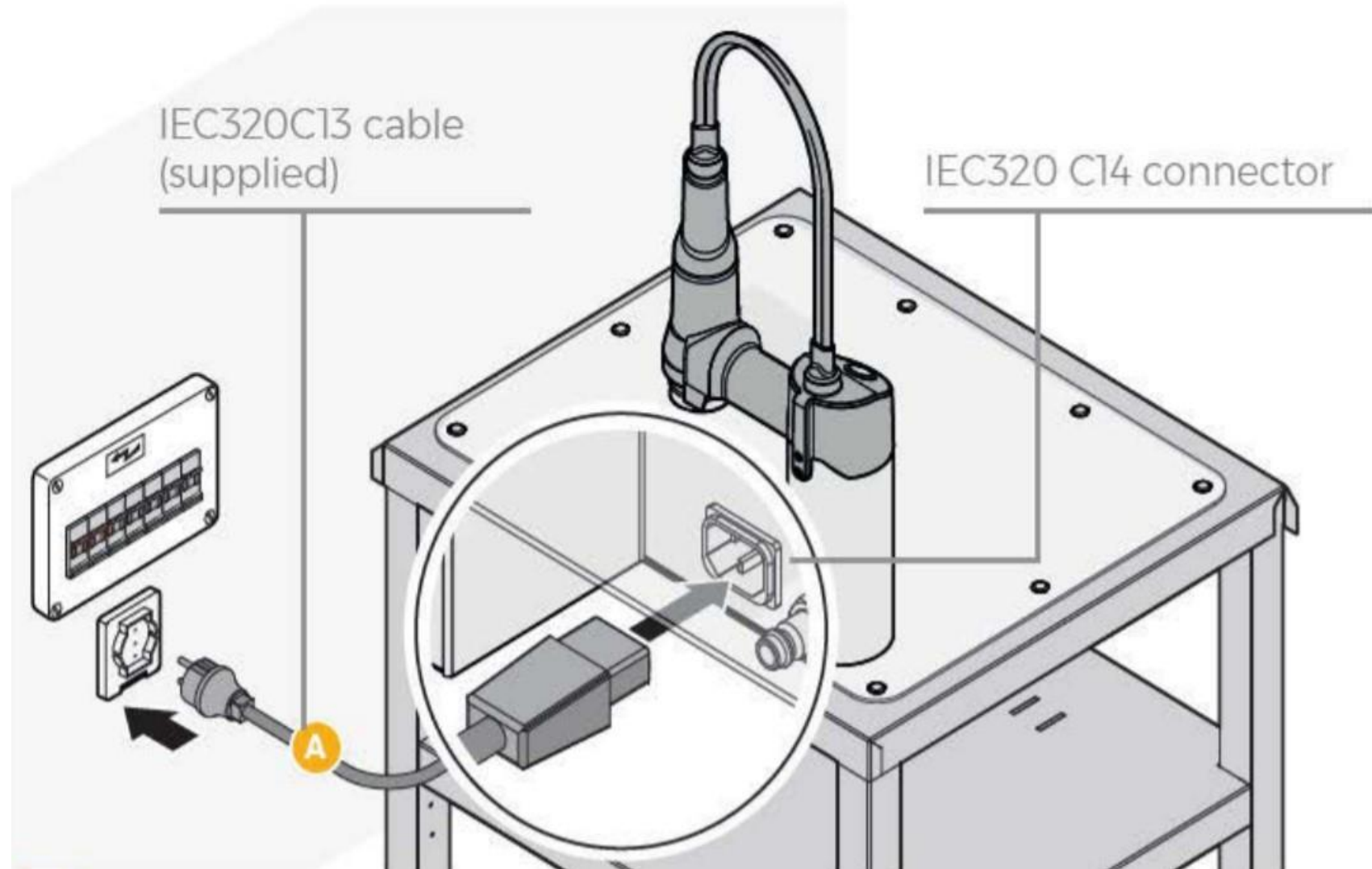
## External compressor (not supplied)



**A The appliance is supplied with an IEC320 C13 power cable.**

To connect up the electrics, insert the power cable fully into the IEC320

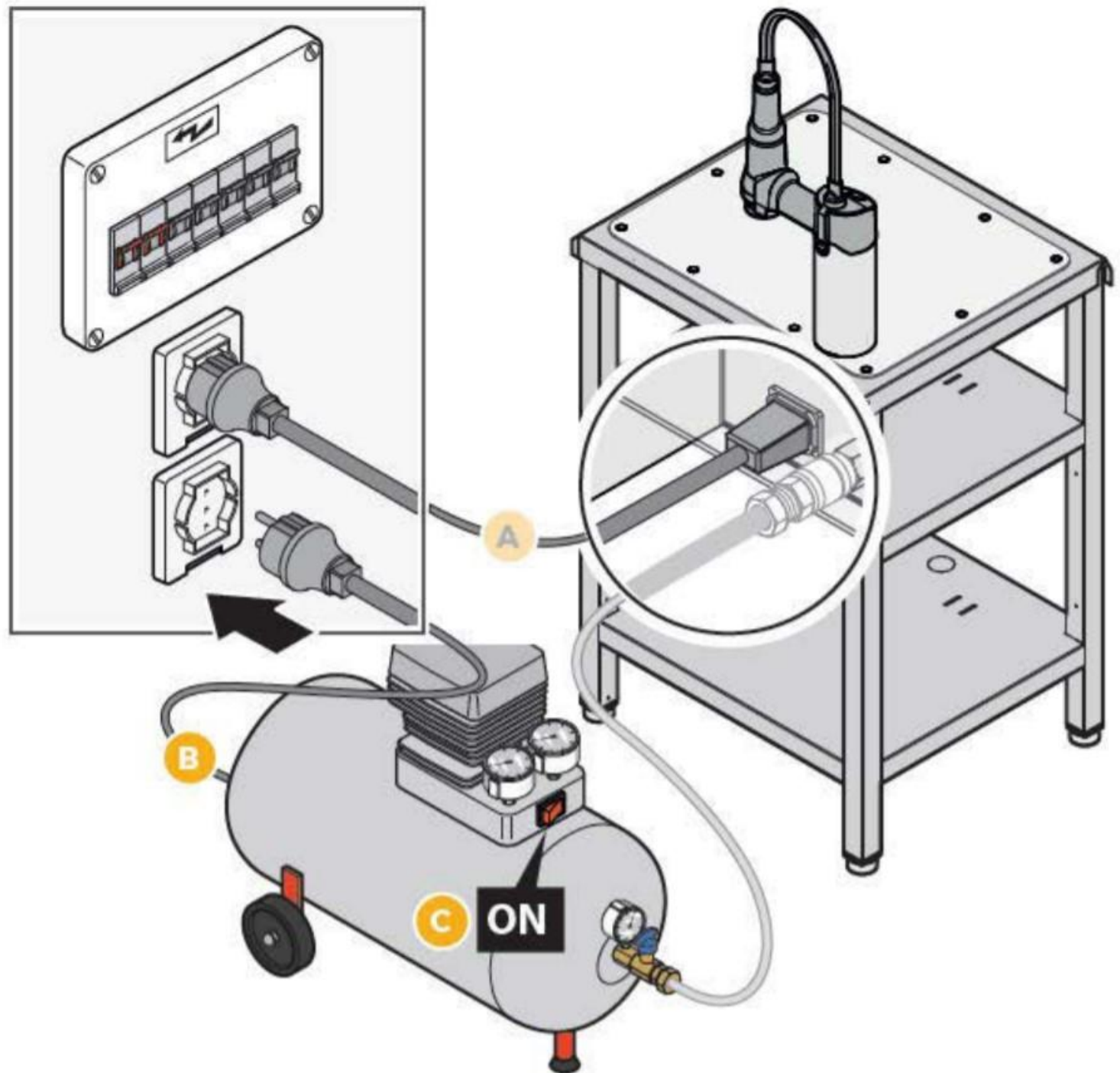
C14 connector on the back of the appliance.



## HOT VACUUM connected to an external compressor

**B** Connect the plug on the external compressor to the socket;

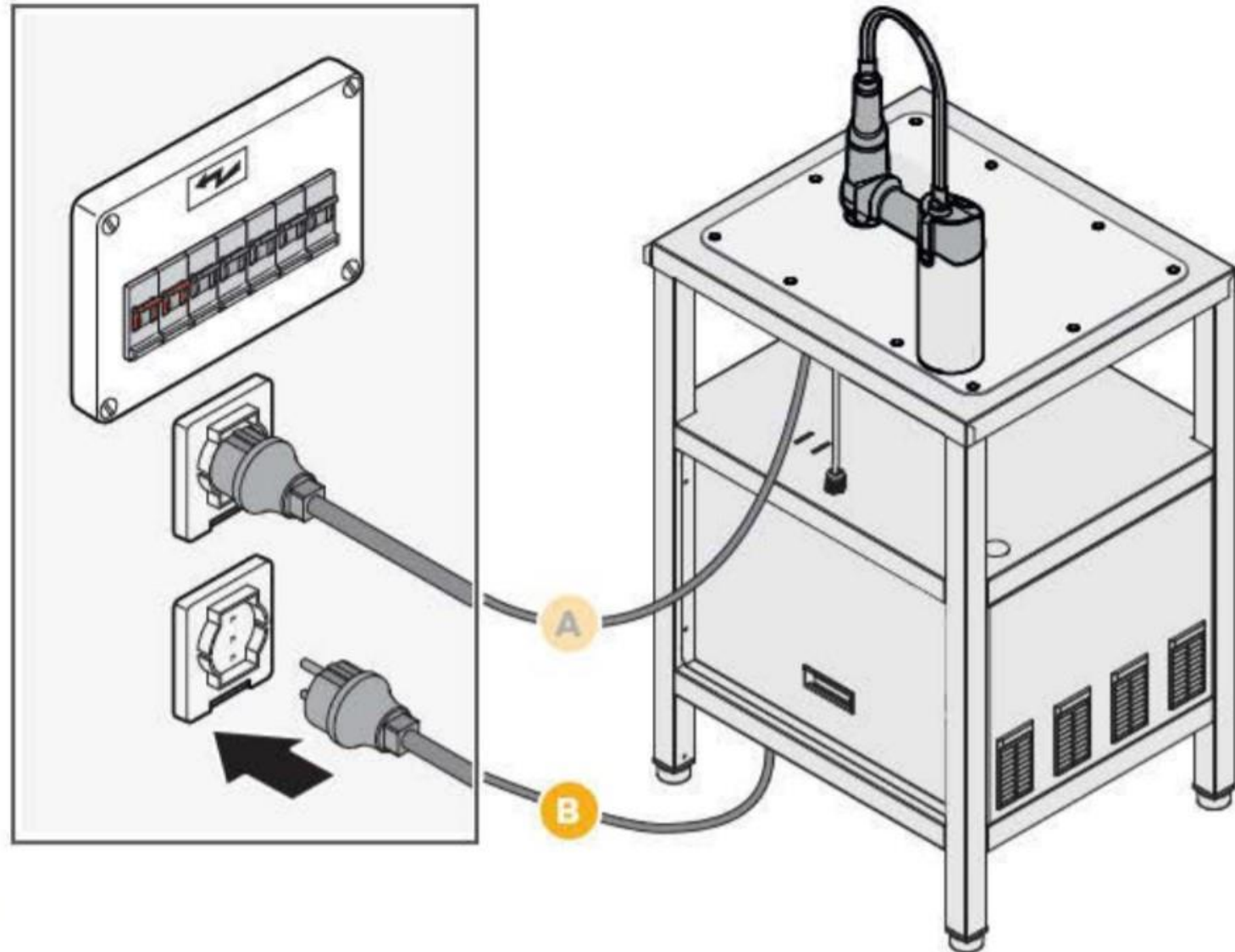
**C** set the external compressor switch to "ON".





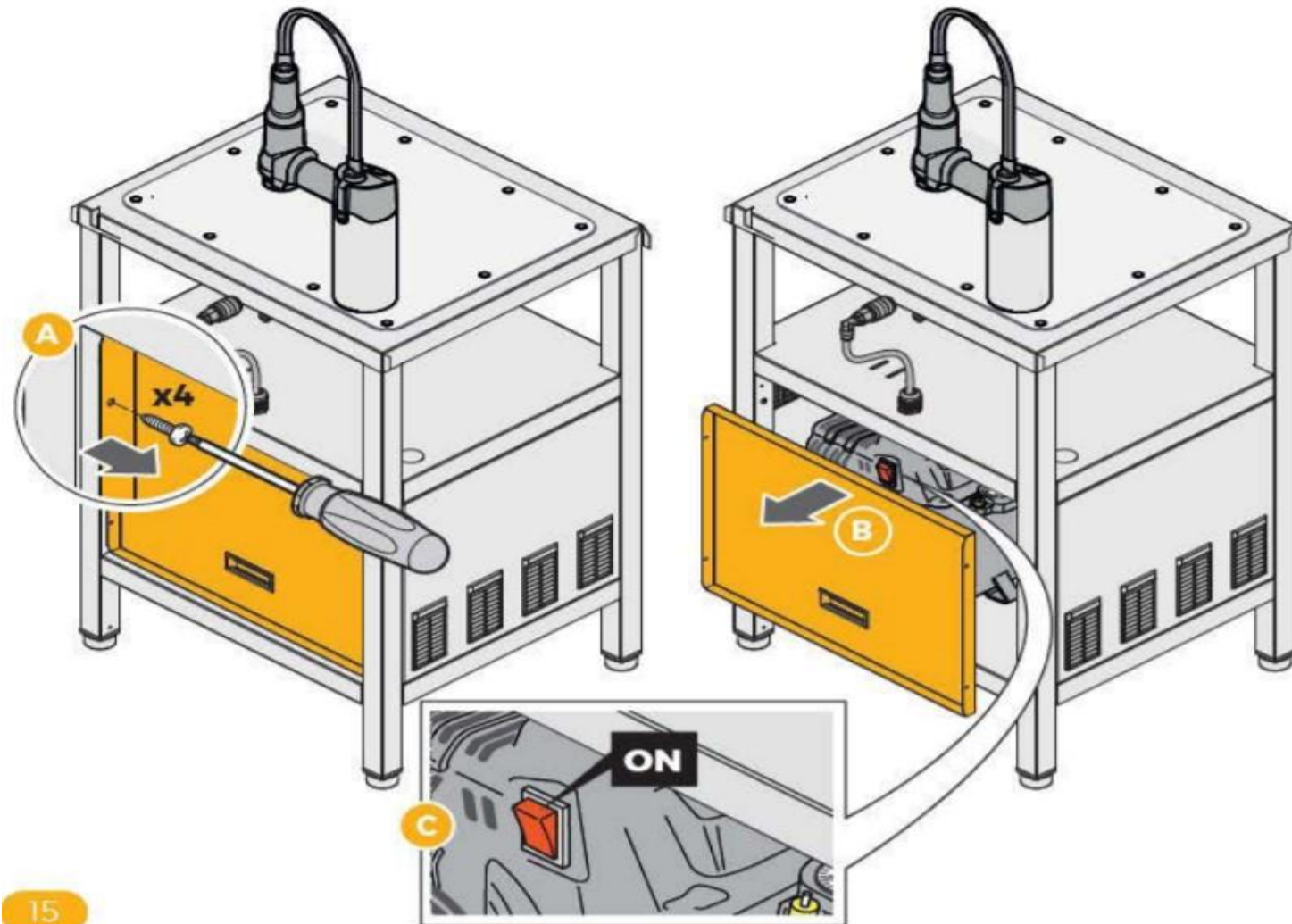
## ► HOT VACUUM connected to an integrated compressor

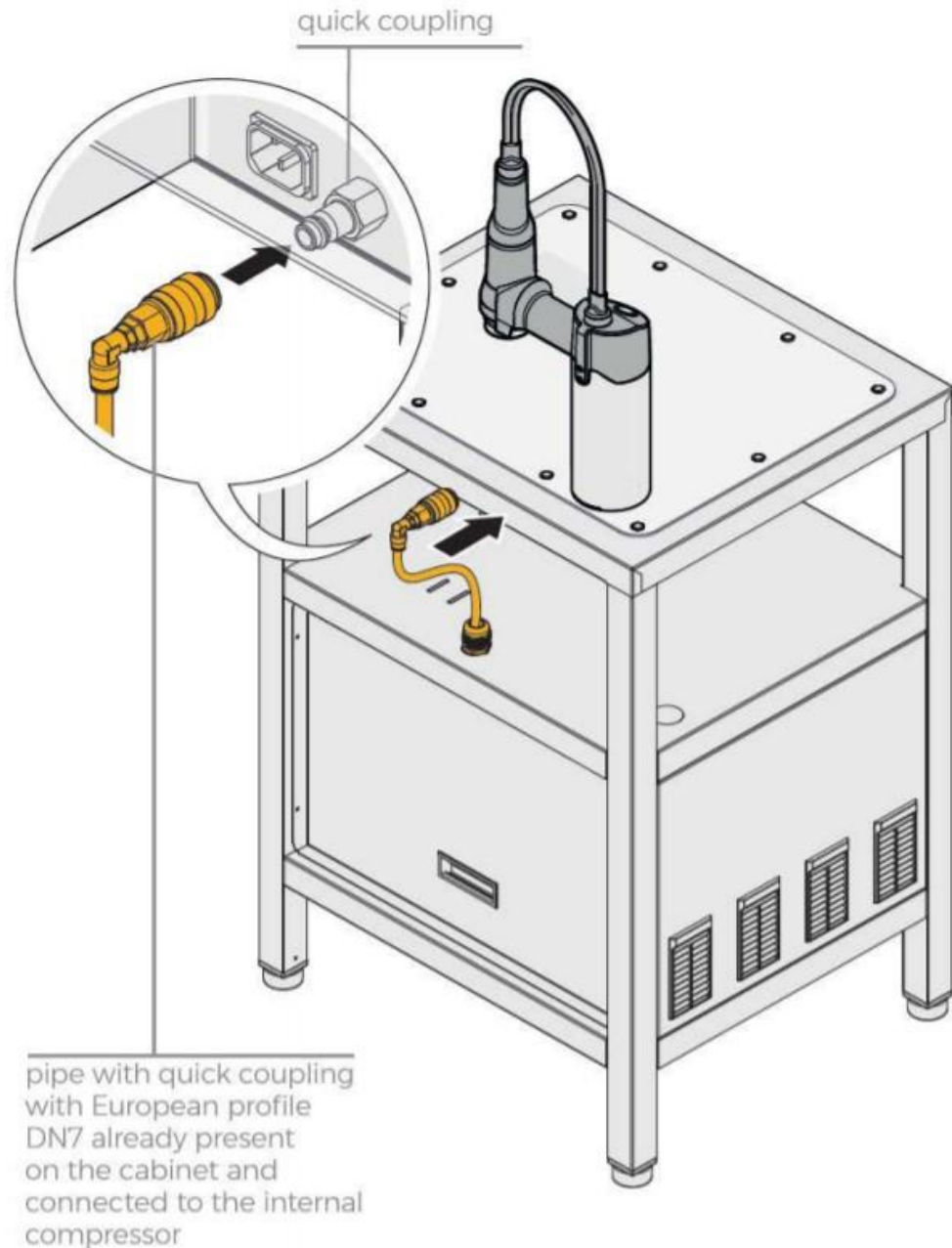
Connect the plug on cabinet XUC144 to a socket that is compatible





If, after making all electrical connections, the compressor does not work, remove the panel at the back ► 15 and check that the built-in compressor switch is set to "ON"





## GENERAL INFORMATION

Preserving food is not only a matter of food safety but also a way of maintaining the food's organoleptic and olfactory properties, and taste. When food comes into contact with air, it is oxidised, which spoils its appearance, taste and aroma.

Unox has revolutionised the concept of vacuum-packing: HOT VACUUM is the first professional appliance in the world that can vacuum-pack **hot food, even fresh out of the oven, on trays** (see the table on the following page for further information).

Place the food on a UNOX VACUUM.20 or VACUUM.40 tray and cover with the VACUUM. LID. These accessories are the only ones which can guarantee effective performance and excellent shelf life in UNOX's serving-temperature holding cabinet, EVEREO.



The food that has been cooked in the UNOX ovens is immediately transferred to the VACUUM.20 or 40 trays and vacuum-packed with HOT VACUUM while still very hot. It is then stored in EVEREO.

## | Table of usage temperatures

| Food temperature | Food shelf life after vacuum-packing with<br>HOT VACUUM                                                                                                    |
|------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------|
| above 70°C       | <b>EXCELLENT</b>                                                                                                                                           |
| 70°C to 60°C     | <b>GOOD</b>                                                                                                                                                |
| below 60°C       | <b>NOT GOOD</b><br>At temperatures below 60°C, HOT<br>VACUUM cannot guarantee good<br>performance and the food may not be<br>properly preserved in Evereo. |

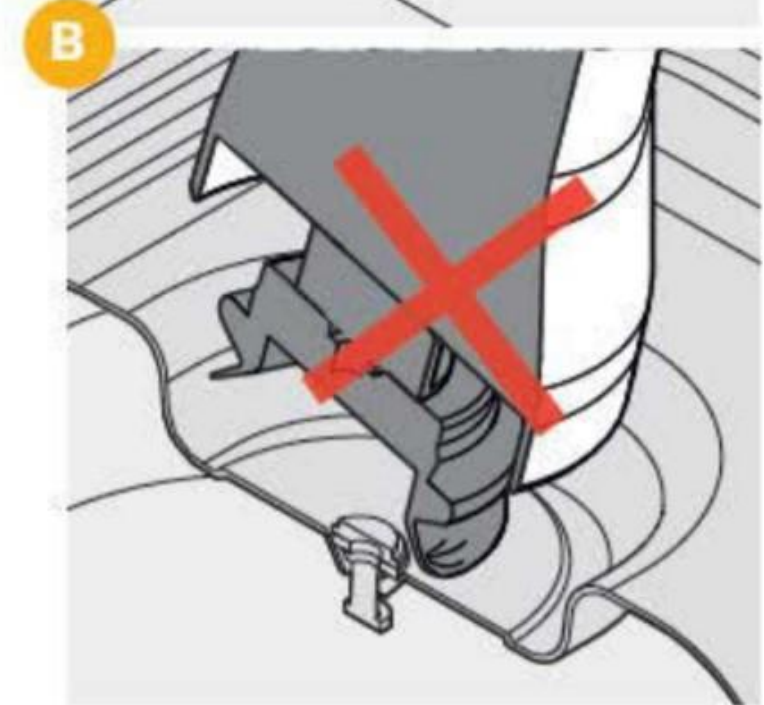
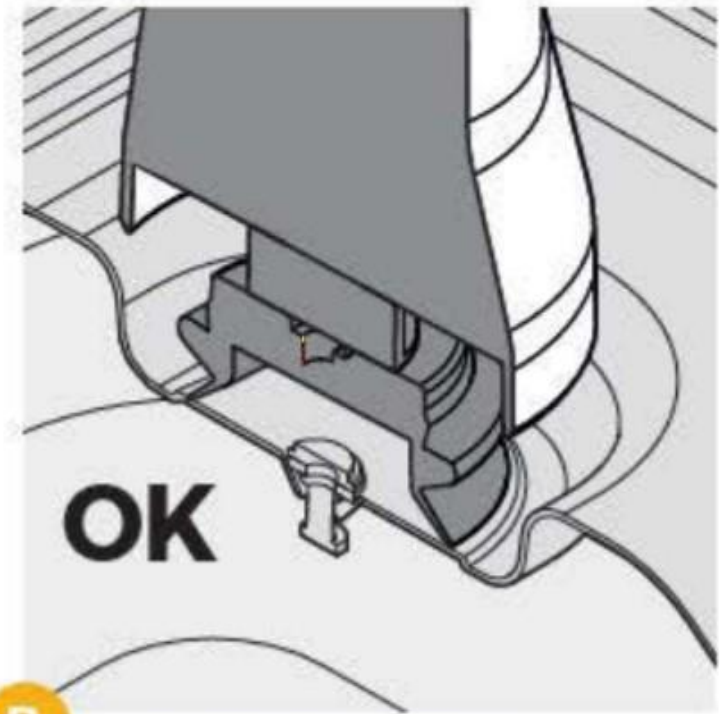
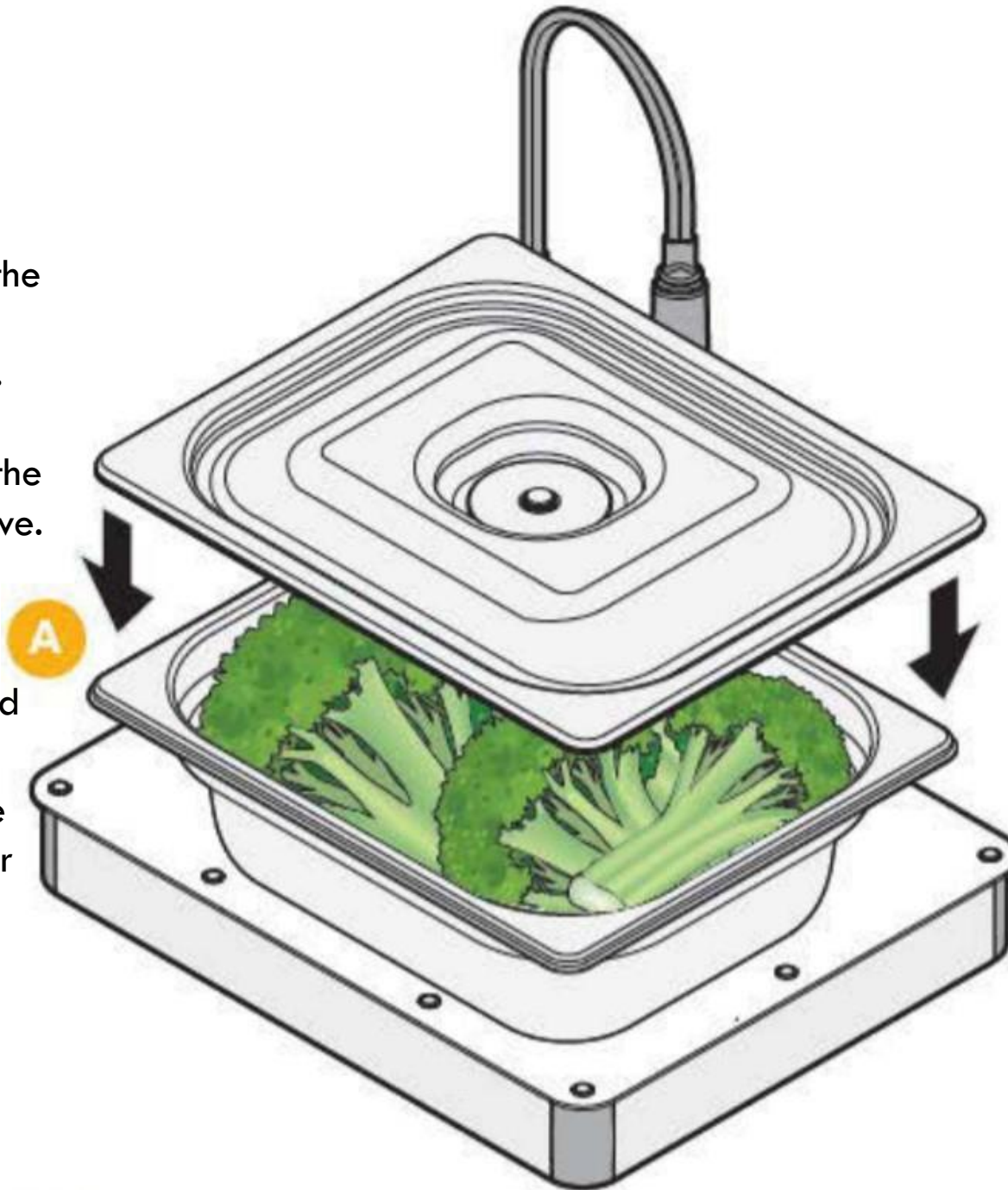


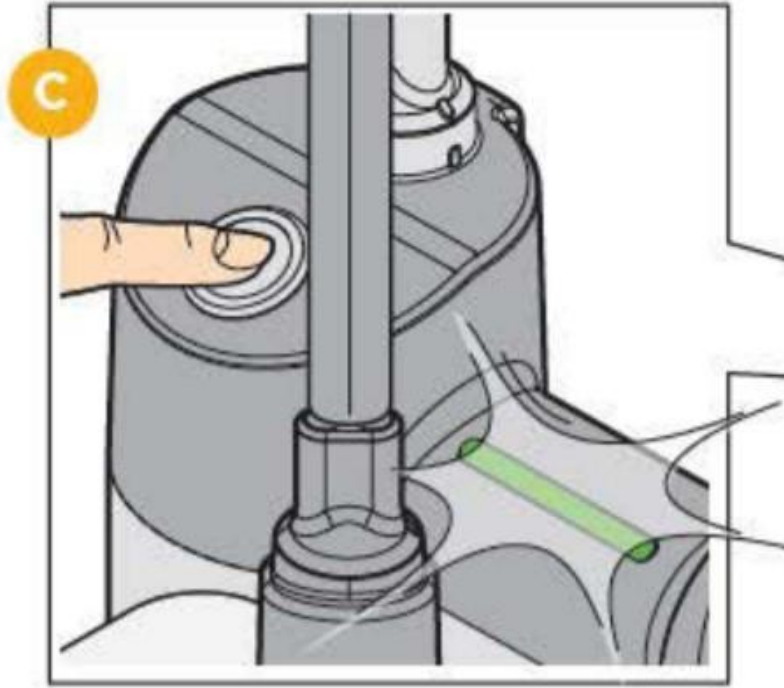
The vacuum-packing process ends in one of three ways:

| LED colours                                                   | Effect                                                                                                                                                                          |
|---------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Green*, fixed light                                           | The vacuum-packing process has been completed successfully                                                                                                                      |
| Red*, fixed light and buzzer                                  | The vacuum process was NOT completed successfully. Check that the lid is inserted properly on the tray and the suction pad is correctly positioned on the valve.                |
| Red*, flashing light followed by red*, fixed light and buzzer | The vacuum process stops after 10 seconds: no vacuum is detected. Check that the lid is inserted properly on the tray and the suction pad is correctly positioned on the valve. |

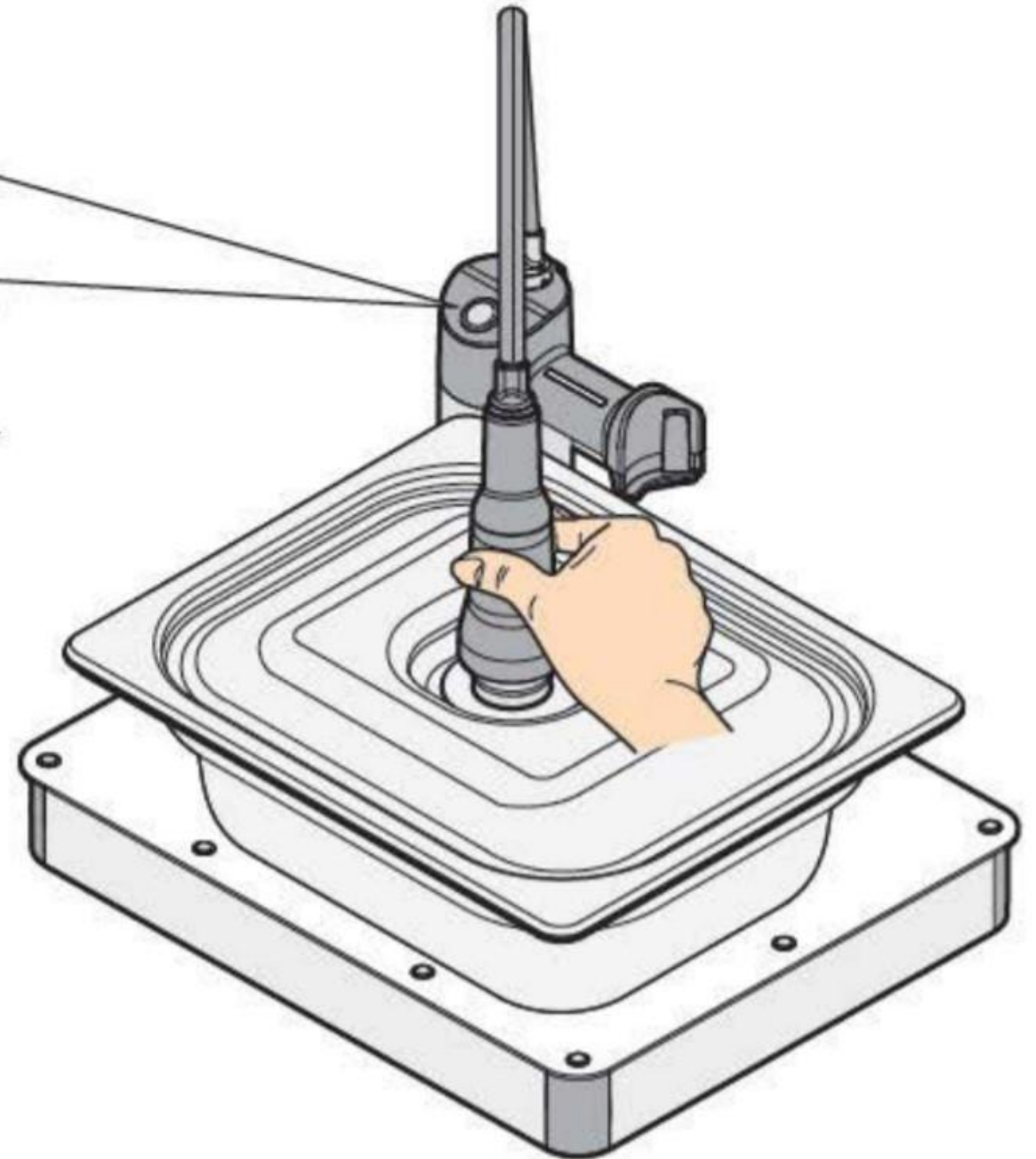
**A** Place the VACUUM.20 or VACUUM.40 tray on the surface and cover with the VACUUM.LID. Make sure the lid is properly inserted on the tray and does not move.

**B** Take the sleeve and place the suction pad over the lid valve. The suction pad must cover the valve without touching it and must rest on the lid without being squashed.





**C** Once the suction pad has been correctly positioned, press the button on the main unit to start the suction cycle. The vacuum packing process takes about 1 minute, during which the LED flashes green. The sleeve does not need to be held still as it remains firmly attached to the lid.



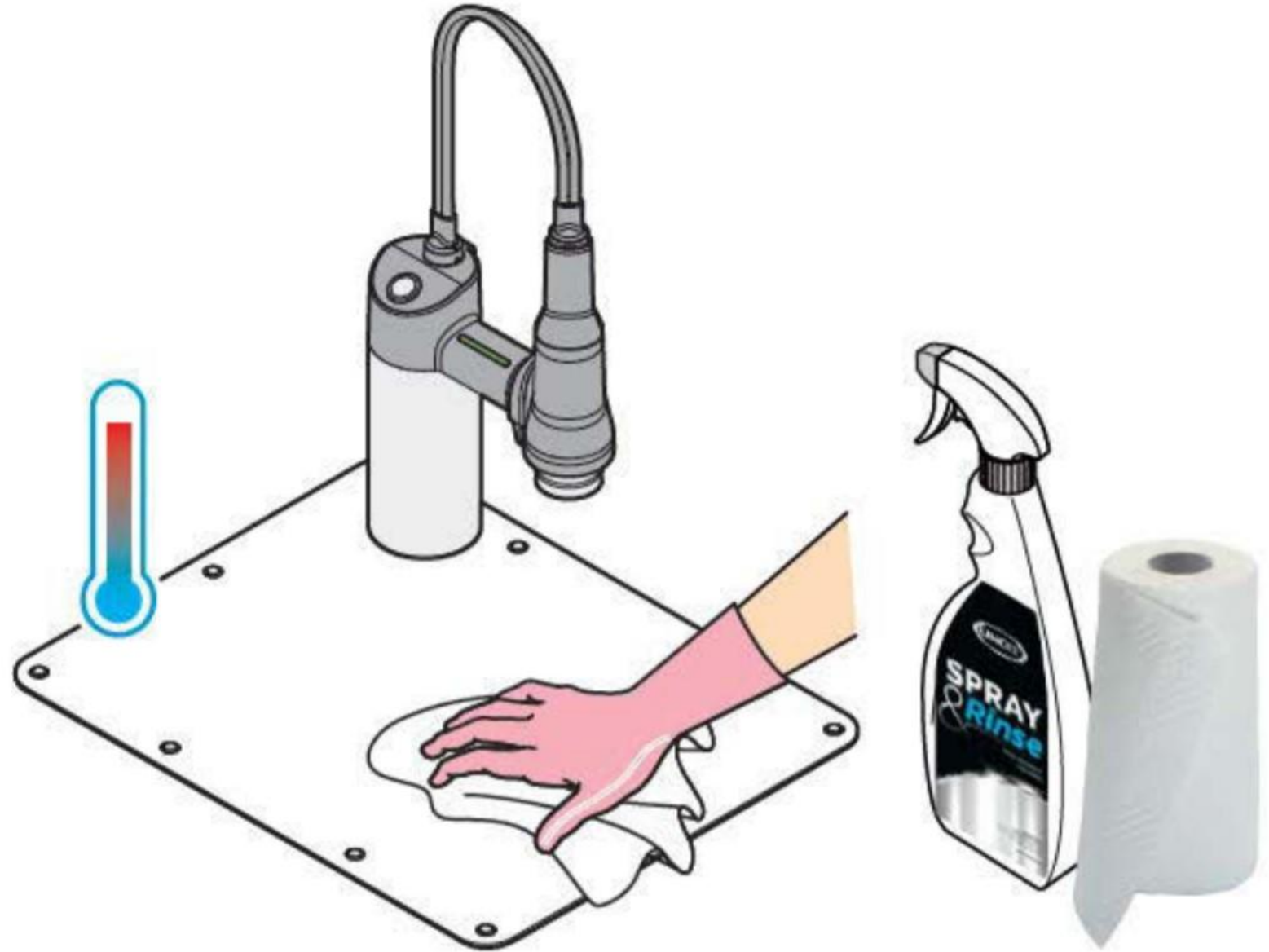


Wearing rubber gloves and goggles, spray UNOX SPRAY&RINSE on the steel parts. Do not spray the product on the suction pad as this may cause damage over time.

- Leave the detergent to act for at least 10 minutes.

- Remove softened residue with a soft sponge. Do not use abrasive, sharp or pointy tools or cloths (e.g. abrasive sponges, scrapers, steel brushes, etc.).

- Rinse thoroughly with a damp cloth to remove any traces of detergent. Dry with a clean cloth or kitchen roll.

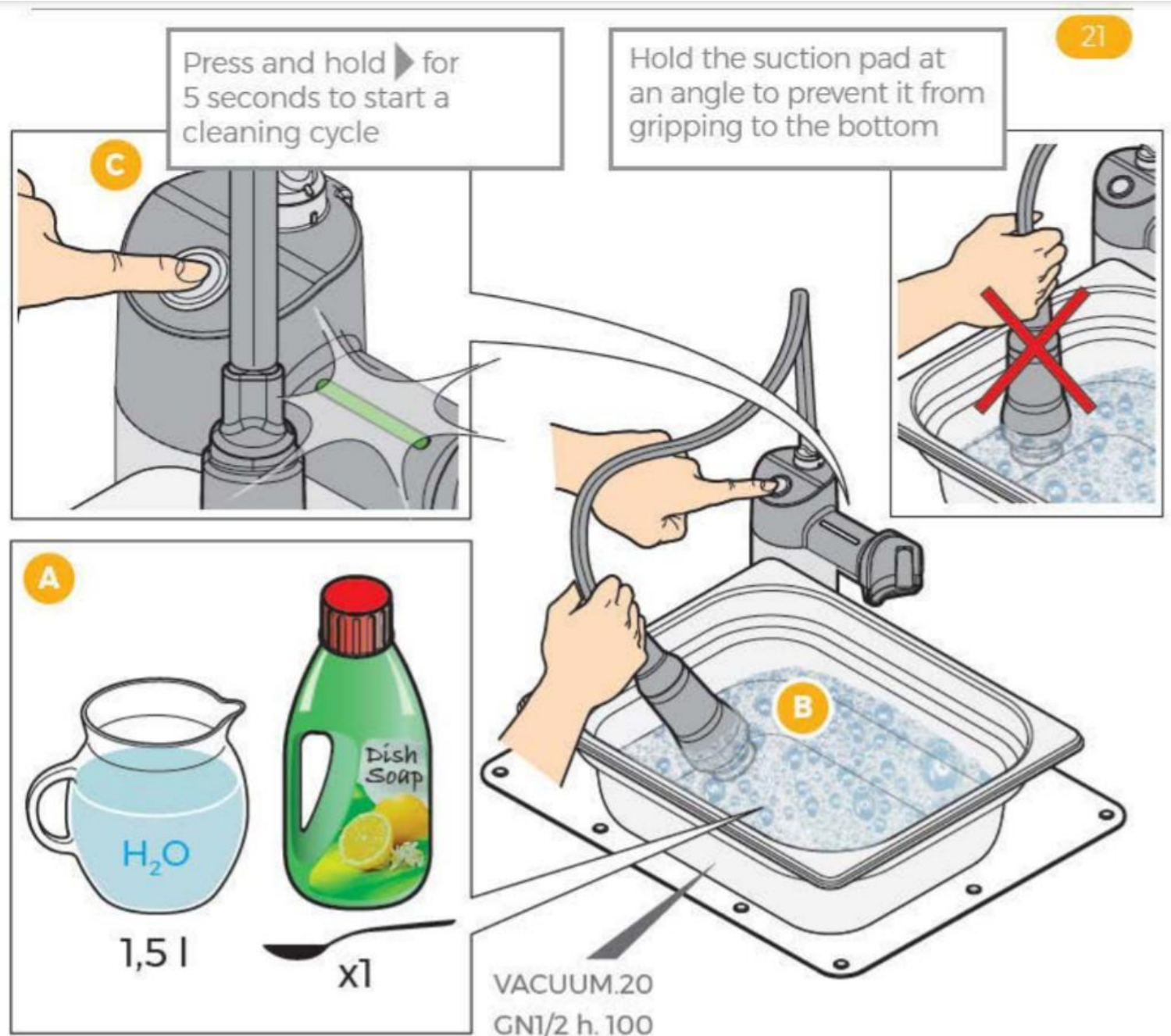




**A** Fill a 100 mm high VACUUM.20 GN1/2 tray with 1.5 l of water and 1 teaspoon of a dishwashing detergent that does not create excessive suds.

**B** Immerse the sleeve in this detergent solution, holding it at an angle so that the suction pad is immersed in water; make sure the suction pad does not grip the bottom.

**C** Press and hold the button for 5 seconds to start a cleaning cycle. Stop if too much foam forms.



**D** Replace the cleaning solution in the tray with 1.5 litres of clean water;

**E** Perform at least 2 rinse cycles, pressing and holding the button for 5 seconds to start a cleaning cycle. Replace the water after each rinse cycle until all the detergent has been removed.

**F** Before using the machine, put the sleeve in a tray without the lid and start the vacuum-packing process to dry the entire circuit.

