Berkel

Vacuum Packaging Machine (350, 350D) – *Operation Wall Chart*

This Wall Chart is a condensed version of the Instruction Manual. Please see Instruction Manual for more information.

⚠ WARNING — This machine should only be operated by personnel who can read, understand and respect warnings and instructions regarding this machine in the owner's manual. Refer back to owner's manual for detailed operation instructions. This is just a guide.
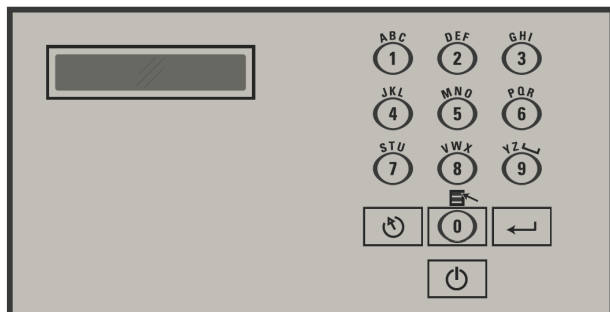
⚠ WARNING — All electrical work should be done by a QUALIFIED and AUTHORIZED technician.
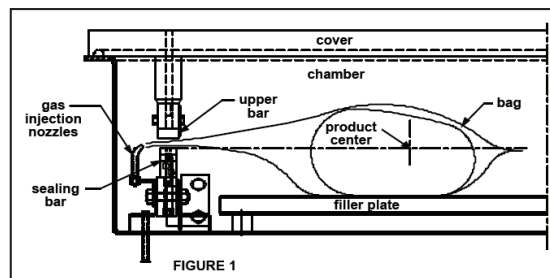
⚠ WARNING — Do not operate the machine while under the influence of alcohol or drugs!

Basic Control

- Use power key ⏻ to power the vacuum packaging machine. When the unit is energized, the identification of the last executed program is displayed on LCD screen. To disconnect, use the power key to turn off the machine, then remove plug from outlet. Do not unplug by pulling on cord.

- Use the esc key ⟳ to change over from the programs menu to the functions menu and from the functions menu to the programs menu.

- In functions menu, use select key to select a function and enter key ↵ to access and execute the selected function.

- In programs menu, use select key to select a program and enter key ↵ to access and modify the selection. In programs submenu, use enter key ↵ to pass over the parameters and point to the following one; the parameters are blinking to point out the acquisition mode. A return to programs menu is performed automatically following the last parameter acquisition.

- In program submenu, use esc key ⟳ to get back to the programs menu. Strike any key to clear the error messages which may be displayed on LCD screen.

Preparing Product & Packaging Cycle

FIGURE 1

- First, place product into recommended sealable bag. Make sure the product center is positioned like the image above.

- Seal bag goes inside the machine and place open side of bag on seal bar. To obtain nice packages, the products and the bags have to be of proportional sizes. The bag's opening should never exceed 5 cm (2") past the seal bars. The product should be centered in height in relation to the seal bar by adjusting the spacers provided. To obtain a good seal, make sure that no residue of fat is left between the bag's inner sides where sealing is done.

- Gas flushing is used to help extend product shelf life and act as a cushion for delicate products. For gas flushing, the bags are placed on the sealing bars, the open ends placed over the gas nozzles mounted alongside the sealing bar. After evacuation, the vacuum valve closes and the gas valve opens. Gas quantity (%) can be set in the program.

- Choose a program (see basic section). During cycle execution the operation status is sequentially displayed on LCD screen, except for the parameters established to zero, which are not displayed:
  - Vacuum status % during vacuum sequence
  - Vacuum plus time (seconds)
  - Gas status % during gas flush sequence
  - Sealing time status during sealing sequence (seconds)
  - ATM message during venting sequence

During cycle execution, use key "1" to abort the vacuum sequence and access the following sequence, which is gas flush or sealing, use enter key to access and modify the program; the parameters become valid only for the vacuum cycles.

Daily Cleaning

- Turn off and unplug machine before you begin cleaning.

- For hygienic cleanliness, it is imperative to clean chamber and spacers daily. Also clean the lid rubber to assure tight seal of the lid. The 350/350D is made to be cleaned by hand with a damp cloth, no water can be applied directly on the machine.

- Cleaning instructions for gas injection nozzles (option): Periodically the gas injection nozzles must be removed with the connection tube and soaked in a food grade soap and water solution, then dried and re-installed.