

**IL LABORATORIO NATURALE DEL SOTTOVUOTO  
NATURAL LABORATORY FOR VACUUM PACKAGE  
EL LABORATORIO NATURAL DEL ENVASADO AL VACÍO  
LE LABORATOIRE NATUREL DU SOUS VIDE**

**SICO**®

**KITCHENWARE**

**SINCE 1985**

**ITALY**

**Mod. S250** *BASIC*

**OPERATING MANUAL**

“S250 BASIC“OPERATING MANUAL

DEAR CUSTOMER, WE THANK YOU FOR CHOOSING ONE OF OUR PRODUCTS AND WE INVITE YOU TO READ THE FOLLOWING OPERATING MANUAL CAREFULLY.

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**SAFEGUARDS AND SUGGESTIONS**

Read the instructions carefully before making the vacuum packer work and keep them for future reference. They provide you with important functionality and safety information during the installation, use and maintenance of the product.

Make sure that the voltage is the same indicated on the bottom of the packer and the electric installation the appliance is connected to is in conformity with current laws.

Do not touch the sealing bar with your fingers after making a sealing.

Use the packer on a plane, horizontal and firm surface. Do not subject the packer to pushes, strokes and vibrations.

The packer must be used far from water.

Keep it far from children or people who do not know how it works.

Use it far from dampness, dust and in proximity to sinks, baths or water containers.

Do not handle it with wet hands. Should liquids come into the packer accidentally, do not use it. Disconnect the plug from the power socket and contact the dealer.

Before any cleaning operation, it is necessary to disconnect the appliance from the power socket.

Protect the power cord from abrasions, cuts, squashing and torsions.

Do not insert objects into any openings of the packer. They might come into contact with dangerous areas under tension and put the internal parts in short circuit.

Do not fill containers and bags up to the rim.

Address the dealer if:

the power cord and/or the plug are damaged;

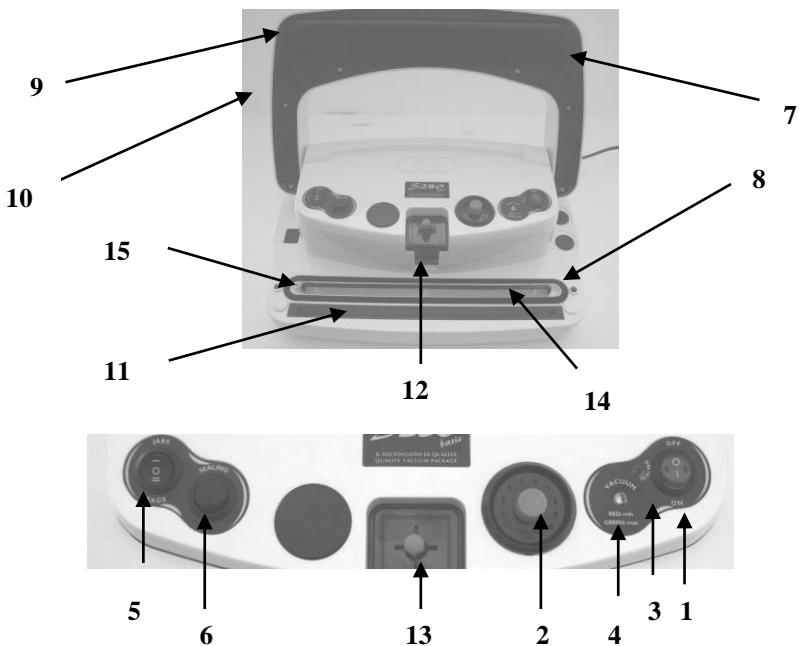
liquids have come into the packer;

the packer has fallen or its body is damaged;

the packer does not work properly or it shows performance changes.

Do not try to repair the packer. Address the dealer only.

Use S.I.C.O. KITCHENWARE® accessories and bags as they are suitable for vacuum packaging.



### LEGEND

1. General switch: if it is lighted, it indicates that the appliance is on and ready to be used.
2. Sealing time: it allows to set up the sealing time depending on the thickness of the bag to be sealed.
3. Sealing indicator light: when the light is on, the packer is sealing a bag. When the light goes out, the sealing process is finished.
4. Vacuum indicator: it indicates level of vacuum.
5. Jars/Bags Selector: it allows to program the packer to vacuum pack in Bags (Position II) or in Jars (Position I).
6. Sealing start button : press and release when the vacuum indicator becomes green
7. Upper airtight basket: it guaranties that vacuum will be maintained in the chamber.
8. Lower airtight basket: it guaranties that vacuum will be maintained in the chamber.
9. Silicone gasket: it presses the bag on the sealing bar.
10. Lid
11. Sealing bar: When the light is on, the sealing bar is sealing bags. Avoid touching the bar after sealing to prevent burnings.
12. Pump protection filter: the filter gathers possible liquids and/or dust which could damage the pump. It can be drawn out, cleaned and inserted properly.
13. Vacuum release button: it allows to release the lid after finishing the sealing.
14. Plastic bracket: it is used to stop the bag during vacuum process. It is extractable to clean vacuum chamber
15. Accessory port.

## REMEMBER THAT:

The vacuum preservation technique does not replace the fridge or the freezer. It is necessary to use bags, containers, lids suitable to vacuum packaging. When using bags to vacuum pack products with sharp corners or points, remember to protect them with soft cushioning materials such as paper napkins, silver paper, to prevent protrusions from piercing the bag. Fragile and soft products must be vacuum-packed in containers to prevent them from being crushed as it would happen in case they were packed in bags. When using accessories, remember not to fill the containers to prevent overflowing.

➡ **DON'T SUCK LIQUIDS** ⬅

## CORRECT USE OF THE PRODUCT

This appliance is intended for vacuum packaging according to the descriptions and instructions contained in this manual. Any other use is regarded as incorrect and, as a consequence, dangerous. The producer cannot be considered responsible for possible damages due to incorrect and wrong usage. You are requested to read this manual carefully and to keep it handy for future reference. Follow this detailed procedure that shows you how to use "S250 Basic".

## HOW IT WORKS WITH EMBOSSED BAGS

On the market it is possible to find different kinds of bags intended for the vacuum preservation of food. The dealer must guarantee that these are embossed bags intended for vacuum packaging. We suggest choosing S.I.C.O. KITCHENWARE® products and accessories.



**Step 1.** Position the appliance on a plane and strong working surface. Plug the appliance in, lift the lid (10) and position the general switch on position I (1).



**Step 2.** Set up the sealing time (2) according to the thickness of the bags used. It is advisable to set up high values at the beginning and then reduce them opportunely to prevent the packer from melting and/or cutting the bag.



**Step 3.** Program selector (5) on BAGS position to vacuum-pack bags.



**Step 4.** Choose a bag whose size is suitable to the food to be vacuum-packed. Insert the bag into the vacuum chamber under the plastic bracket (14), the bag must be well laid on the sealing bar. Be careful not to dirty the area of the bag intended for the sealing. Leave the bag empty for at least 5 cm.



**Step 5.** Please push energetically on the lid until the vacuum indicator (4) gets to green colour. Then you can release the lid.



**Step 6.** When the vacuum indicator (4) is green, it is possible to proceed to the sealing by pressing and releasing the sealing start button (6). At the end of the process, the sealing indicator light (3) will turn off.



**Step 7.** Release the lid by keeping the vacuum chamber opening button pressed (13). Check the homogeneity of the sealing and preserve the package from casual piercings that would cause the loss of vacuum. ADVICE: Wait a few seconds before releasing the lid so as to have a better sealing.



**Step 8.** Lift the lid, check the homogeneity of the sealing and preserve the package from casual piercings that would cause the loss of vacuum.

## HOW IT WORKS WITH EMBOSSED ROLLS

The use of rolls allows to create bags of the length you need. Cut a piece of roll. It is necessary to place the side to seal on the sealing bar, without wrinkles and without going beyond the inferior seal gasket. Set up the sealing time on high values and proceed as described for the vacuum packing of embossed bags.



### BAGS CARE

Before buying bags, make sure of their suitability to vacuum preservation. S.I.C.O. KITCHENWARE® assures the suitability of its items to vacuum preservation. It is essential to take great care of the bags used **before and after** vacuum-packing. Accidental piercing would make these bags useless. When vacuum-packing food with points or acuminated protrusions, remember to wrap it in soft paper napkins and/or silver paper so as to protect the whole bag. It is advisable to keep them far from children.

## VACUUM PACKING IN CONTAINERS

S.I.C.O. KITCHENWARE offers different lids which allow to vacuum-pack by using containers characterized by the capacity you need. Apart from the lids, you need another accessory called "vacuum handle". Remember not to fill the container and leave 3 cm. at least from the upper rim

**WARNING: TEMPERATE GLASS, STEEL CONTAINERS ONLY BECAUSE THEY DO NOT IMplode UNDER THE DEPRESSION CAUSED BY THE VACUUM PUMP.**

### TRITAN LIDS



**Step 1.** Plug the appliance in, lift the lid (11) and position the general switch (1) on position ON. Put the handle pipe into the proper accessory port (16). Check the presence of the silicone valve on the lid.



**Step 2.** Program the selector (5) on position JARS to vacuum-pack containers. The pump will be set in motion. Insert the handle on the lid and press after removing the security screw.



**Step 3.** When the vacuum gauge (4) reaches the MAX value, it will be possible to remove the vacuum handle from the lid. It is possible to go on sealing or positioning the selector (5) on 0 to switch the pump off.



**Step 4.** To open a vacuum-packing container, use your fingers to remove the silicone valve placed where you had inserted the handle to vacuum-pack so as to allow the entry of air and the opening of the lid. Always leave the valve on the lid.

Vacuum Handle



## ACCESSORIES CARE

All accessories must be cleaned carefully before being used. It is advisable to use warm water and mild dishwashing soap.

## TROUBLESHOOTING

PROBLEM	SOLUTION
Even if the general switch (1) is placed on position ON, it does not lighten.	Make sure that the plug is properly inserted in the socket. Make sure that the cable and/or the plug are not damaged. Make sure that the plug supplies electric energy.
The packer works but it does not suck air.	Make sure that the lid and the gasket of the filter (see the paragraph "Maintenance of the pump protection filter") are properly placed and cleaned. If you are using bags, make sure that they are properly inserted under the bracket (14) and there are not piercings. If you are using containers, make sure that the valve and the gasket of the lids are properly placed and cleaned. Make sure that lids and containers do not present cracks or holes.
When the cycle (suction+sealing) is finished, air gets into bags and/or containers.	<p>Bags:</p> <ul style="list-style-type: none"> <li>• make sure that they are not pierced.</li> <li>• check the sealing because rests and/or wrinkles in the sealing area could cause the loss of vacuum. In this case, open the bag and repeat the suction and sealing cycle.</li> <li>• When vacuum-packing food with points or protrusions, remember to wrap it in soft paper napkins and/or silver paper to prevent protrusions from piercing the bag.</li> <li>• Fermentation and/or natural release of gas from the food vacuum-packed could reinflate the bag. Do not eat the food.</li> </ul> <p>Containers:</p> <ul style="list-style-type: none"> <li>• check that the valve and the gaskets are properly placed and containers and lids do not present cracks or holes.</li> <li>• check that the rim of the container is not damaged in the adherence area of the lid.</li> </ul>
The sealing bar melts and/or cuts the bag.	Reduce the sealing time. The packer is designed for continuous use. However, it is better to reduce the sealing time opportunely to avoid useless waste of electric energy.
You cannot identify the problem.	Do not try to repair the packer by yourselves. Address the dealer.

## CLEANING AND MAINTENANCE

Proper maintenance and cleaning are necessary. Firstly, you must unplug vacuum packer. Use mild, non-abrasive and/or solvent detergents to clean external surfaces. Remove carefully any possible scraps of the bag from the silicone gasket and the sealing bar. Pay great attention to the cleaning of the upper and lower foam rubber gaskets and put them back correctly into their place.

## MAINTENANCE OF THE PUMP PROTECTION FILTER

S250 Basic is equipped with a filter protecting the pump from dust and/or possible liquids which could be accidentally sucked. It is advisable to control its cleaning state periodically.



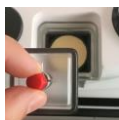
The filter is extractable, but we advice to start the cleaning by keeping it in its place. If its extraction should be necessary, please follow this procedure:

Unplug vacuum packer and place it on a plane and firm working surface;

Remove the lid of the filter by paying attention not to lose the rectangular rubber gasket;

Pull the filter out energetically by paying attention not to lose the two small gaskets below and clean the filter with water and mild soaps;

Insert the filter with the lid again in its place by pushing energetically.



## TECHNICAL FEATURES:

Before leaving the production laboratory, our appliances are submitted to severe checks and tests. BISVA SRL will reserve the authority to introduce any technical and structural change it will consider necessary, without any obligation of notice.

	<b>S-250 BASIC</b>
BARRA SALDANTE /SEALING BAR	SINGLE 250MM
SALDATURA /SEALING	MANUALE/ MANUAL
ASPIRAZIONE/SUCTION	AUTOMATICA/AUTOMATIC
INDICATORE SALDATURA / SEALING INDICATOR	SI /YES
TEMPO DI SALDATURA/ SEALING TIME	REGOLABILE /ADJUSTABLE
INDICATORE VUOTO /VACUUM INDICATOR	SI /YES
POMPA AUTOLUBRIFICANTE/ AUTOLUBRICATING PUMP	15LIT. /MIN(APPROX)
VALORE DI VUOTO /VACUUM VALUE	-0. 80bar (APPROX)
APERTURA CAMPANA VUOTO/OPENING VACUUM CHAMBER	MANUALE/MANUAL
ATTACCO PER ACCESSORI /ACCESSORY PORT	SI /YES
CORPO/HOUSING	ABS
PIEDINI ANTI SCIVOLAMENTO /ANTI-SLIDING FEET	SI /YES
TENSIONE / VOLTAGE	220/240v 50 Hz
POTENZA /POWER	MAX 400W

## LIMITED WARRANTY

This equipment is covered by a 2-year warranty starting from the purchase date, which has to be proven by means of the stamp or signature of the dealer and by the fiscal payment receipt that shall be kept enclosed to this document. This warranty period complies with the laws in force and applies only in case the consumer is an individual. Bisva Srl products are designed for domestic use only; therefore, their use for commercial purposes is forbidden. The warranty covers only production defects and does not apply, if the damage is caused by accidental events, misuse, negligence or improper use of the product. Use the supplied accessories only; the use of other accessories invalidate the warranty cover. Do not open the equipment for any reason whatsoever; the opening or the tampering of the equipment, definitely invalidate the warranty. Warranty does not apply to parts subject to tear and wear along the use. Warranty decays after 2 years from the purchase date.. In case of faults, refer to the dealer; DO NOT send anything directly to Bisva Srl. All interventions covered by warranty (including product replacement or the replacement of any of its parts) shall not be meant to extend the duration of the original warranty period of the replaced product. The manufacturer cannot be made liable for any damages that may be caused, directly or indirectly, to people, things and pets resulting from the inobservance of the provisions contained in the suitable user manual, especially with reference to the instructions related to installation, use and maintenance of the equipment. Being constantly involved in improving its own products, Bisva Srl reserves the right to modify its product, totally or partially, with reference to any production need, without that this involves any responsibility whatsoever by Bisva srl or its dealers.



**Disposal:** In conformity with Directive 2002/96/EC, the symbol shown on the appliance to be disposed of indicates that this is considered as waste and must therefore undergo "sorted waste collection". The user must therefore take (or have taken) the above waste to a pre-sorted waste collection centre set up by the local authorities, or else give it back to the dealer when purchasing a new appliance of the same type. Pre-sorted waste collection and the subsequent treatment, recovery and disposal operations favour the production of appliances made of recycled materials and limit the negative effects of any incorrect waste management on the environment and public health. The unlawful disposal of the product by the user could result in administrative fines as provided by the laws transposing Directive 2002/96/EC of the European member state in which the product is disposed of.