

iSENSOR

iSENSOR tabletop

Product Manual

Installation, use and maintenance



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1. INTRODUCTION

This document has been prepared in order to provide reliable and helpful information regarding the use of the appliance. The manufacturer waives all liability, whether express or implied, for any possible errors or omissions that the manual may contain.



Before operating or using this appliance, read this manual carefully and thoroughly.



The owner of the appliance is responsible for requiring all personnel in charge of use and maintenance to read this manual.

2. TECHNICAL CHARACTERISTICS

2.1. Functional equipment

- Removable sealing bar without connections.
- Memory for up to 10 programs.
- Progressive pressure restoration to prevent damage to the bag caused by bones, etc.
- Controlled visualization of all process steps.
- Extra vacuum to force air out of porous products.
- "AUTO-CLEAN OIL" process, self-cleaning oil system.
- External vacuum as standard for all tabletop models.
- Polyethylene plate inside the chamber that increases the speed of the vacuum and regulates the working height.
- Sensor-controlled vacuum.
- Self-calibration system.
- Smart mode for packing liquids and porous products.
- Double 2x3 mm seal for tabletop iSensor vacuum packers.
- Equipped with Bluetooth 4.0 or higher for connection with the "Mychef iSensor" app available on iOS and Android, for the management of packaging programs and label printing.
- The accessory [TVAA0036 - Label printer with Bluetooth LE](#) is required for label printing.
- Optional inert gas inlet on all models. This optional conditions the manufacture, it must be requested in advance since it cannot be added later.
- Accessory of external vacuum as standard for all iSensor tabletop models (optional).

2.2. Design features

- Made of stainless steel.
- Well with rounded edges for easy cleaning.
- Transparent methacrylate lid to visualize the element to be packed.
- Side display for checking the oil level.

3. 3. GENERAL STANDARDS FOR SAFETY AND ACCIDENT PREVENTION

3.1. Personnel in charge of the use of the appliance



The use of the appliance is reserved for trained personnel.

Personnel must be familiar with the safety standards and the instructions for use.

3.2. Electrical hazard



Work on the electrical power source and access to live parts is only permitted to skilled personnel and is under their responsibility. In any case, said access must be carried out with the appliance disconnected from the electricity grid.

3.3. Thermal hazard



Make sure the ventilation openings are not blocked.

Do not install the appliance near flammable products.

3.4. Hazard arising from the use of gas



The use of gas for controlled atmosphere packaging is restricted to the use of nitrogen (N₂) or carbon dioxide (CO₂) or mixtures of both. This machine is not designed for the use of Oxygen (O₂) or other flammable gases.

4. INSTALLATION

Once the appliance has been received, remove the packaging carefully and check the equipment against the label (located on the rear-left side) to be sure that this is the requested appliance. Once the appliance has been checked, read this *"Product Manual: Installation, use and maintenance"* bearing in mind the following precautions:

- a) The personnel in charge of the installation must be qualified in appliance installation.
- b) Verify that the voltage/current source corresponds to that required by the appliance.
- c) Grounding is mandatory.
- d) Check that the elements that make up the equipment are properly situated and free from damage from transport.

Place the appliance on a flat surface and ensure that it is level. The appliance should be placed so that it is protected from splashes of water and dirt.

Before starting up the equipment, check the rear display to see whether the oil level is between the MAX and MIN markings. If the level is below the minimum, it must be (see section 7).

5. USE

5.1. Control panel

The iSensor vacuum packers from Mychef comprise an LCD screen and three push-buttons.



Do not clean the vacuum packer screen cover with alcohol-based liquids, solvents, acids or detergents as these may damage the cover and affect the display.

The LCD display is divided into three main zones:

- The left zone or operating mode zone (A in Figure 1)
- The central or percentage level zone and error indicator (B in Figure 1)
- The right zone or status zone (C in Figure 1)



Figure 1. LCD Screen with all segments

Each zone contains a series of icons and text elements that describe at all times the state of operation of the vacuum packaging machine and allow the user to interact with the machine, changing the packaging parameters to suit each use. The role of each of them is explained below:

	Function	Description
A	1 Modes	Labels of the 3 operating modes: Automatic, Manual and Self Cleaning.
	2 "AUTO" icon	Automatic mode indicator.
	3 "MANUAL" icon	Manual mode indicator.
	4 "CLEAN" icon	Self-cleaning mode indicator.
	5 "OFF" icon	Indicator of the vacuum packer shutdown process.
	6 Program indicator	Program display in the Manual mode. The numeric display shows the number of the selected program.
B	7 Numerical display	Shows integers from 0 to 199 or with a decimal from 0.0 to 99.9. This display shows all the numerical parameters required during the vacuum cycle or the configuration of the vacuum packaging machine; from the vacuum level in % to sealing times, self-cleaning, etc., passing through the error number or program selection in manual model.
	8 Error icon	Error indicator, shows that the central numerical display shows an error value.
	9 Vacuum percentage icon	Icon indicating that the central numeric display shows a value in %.
	10 Seconds icon	Icon indicating that the central numeric display shows a value in seconds.
11 Minute icon	Icon indicating that the central numeric display shows a value in minutes.	
C	12 States	Labels of the 5 operating cycle states of vacuum packers: Vacuum, Gas, Sealing, Air and Repeat.
	13 Extra vacuum indicator	Indicator of the Extra Vacuum status, where the packer maintains 100% vacuum for a certain period of time.
	14 Vacuum icon	Vacuum status indicator. Indicates that a vacuum process is being carried out in the chamber. (Pump running)
	15 Gas icon	Gas status indicator. Indicates that gas is being injected into the chamber.
	16 Sealing icon	Sealing status indicator. Indicates that the vacuum bag is being sealed.
	17 Air icon	Air status indicator. Indicates that atmospheric pressure in the chamber is recovering.
	18 Cycle icon	Repeat status indicator. Indicates the vacuum cycle repeat number and recovery in manual mode. If a multicycle mode is set, the numeric display below the icon indicates the current cycle number in countdown.
	19 Encoder push button icon	Indicates that pressing the central button will present a change, skip or cancellation of the current operating process.
	20 Closed lid icon	Indicates that the cover can be closed to start operation.
	21 Open lid icon	Indicates that the lid can be opened.
	22 Mode of air entry icon	Indicates the selected air inlet mode: Soft (progressive air inlet), Fast (normal air inlet) and Stop (blocking of the vacuum percentage in the chamber for making marinades, etc.).

23	"Ready" icon	Indicates whether the machine is ready to start a new packaging cycle. If this icon flashes, the machine will be ready after opening the vacuum packer lid.
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Table 1. Control board indicators, displays and buttons



Figure 2. Buttons for navigating the screen

5.2. Automatic SCS Calibration

Tabletop iSensor vacuum packers have a fully automatic calibration system, Self-Calibration System (SCS), patented by Mychef. This automatic vacuum percentage recalibration algorithm has the following advantages:

- Calibration without user intervention

The appliance automatically detects optimal calibration conditions and, completely autonomously, can recalibrate itself according to the following physical changes:

- Automatic adaptation to temperature variations.
- Automatic adaptation to climate variations.
- Automatic adaptation to altitude variations.
- Automatic adaptation to variation in oil properties.

The appliance is able to detect increases and decreases in differential atmospheric pressure, recalibrating itself as needed.

- Increased precision in measuring the vacuum

By constantly calibrating itself automatically, the values used to calculate the vacuum percentage are dynamically updated. Therefore, the vacuum percentage that the user selects has a smaller error margin than if it were not dynamically calibrated.

The SCS calibration system determines when it is necessary to perform a machine calibration and performs it automatically without user intervention. However, the user can force a calibration at any time simply by running a vacuum cycle with 100% vacuum.

5.3. Connecting and turning on the appliance

When the appliance is connected to the electricity grid, a start-up process takes place where all internal values are initialised, and safety and control checks are carried out to ensure optimum control of the vacuum packing. This process will be indicated on the screen by the simultaneous flashing of all segments for a number of seconds.

While the segments are flashing, you can check the technical control parameters by pressing the centre button. These parameters may be relevant for the maintenance of the appliance. Two parameters will be displayed:

- Vacuum pump operating hours.
- Number of vacuum cycles completed.

The first value displayed is the operating hours of the vacuum pump. This will be identified by the "Vacuum" icon, which will light up in the right-hand block of the screen. The digits of the number will be shown on the central display cyclically by marking the end of the digits with an "H". For example, if the pump motor has been running for 20991 hours, the display will show: "2 - 0 - 9 - 9 - 1 - H", on a loop.

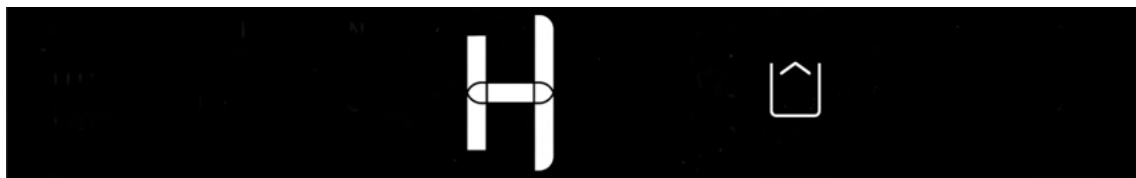


Figure 3. Display of vacuum pump operating hours

By pressing the push-button while the number of pump operating hours is displayed, the vacuum packer will go on to show the number of complete vacuum cycles it has completed. The value will be displayed using the same method, changing the "H" that identifies the end of the number of operating hours to a "C" for packaging cycles. In this case the value will be identified by the "Repeat" icon.



Figure 4. Displaying the number of vacuum cycles performed

Press the central button again to finish displaying this value and continue to end the machine initialization process.

Once the vacuum packaging machine is connected and the initialization process is completed (whether or not the status values of the pump are consulted), it will be switched off, waiting for the user to switch it on to start working.

The machine can be switched on in two different ways:

- Pressing any of the three buttons.
- Opening the lid.

Any interaction will put it into operation in automatic mode so that just with one more movement of the lid it can start to pack.



!WARNING! The Manufacturer shall not be liable for any injury to persons or animals and damage to components resulting from improper use and not in conformity with the machine.

5.4. Gas injection

In some foods, it may be interesting or advisable to use antioxidant gas to improve the food preservation or also mixtures of gas to avoid crushing the packaged product. This option is available with all Mychef iSensor vacuum packers.

The following is a description of the precautions to be taken into account when carrying out vacuum packaging in a protective atmosphere:

- NEVER USE FLAMMABLE GASES OR MIXTURES IN WHICH THERE IS TOO MUCH OXYGEN, THE OXYGEN CAUSES THE FLAMMABILITY POINT OF THE MATERIALS TO DROP AND THERE IS A RISK OF EXPLOSION.
- THE INSTALLATION MUST BE DONE BY A SPECIALIZED TECHNICIAN.
- GAS TANKS MUST BE SECURELY FASTENED.
- THE GAS OUTPUT PRESSURE OF THE PUMP SHOULD NOT EXCEED 1 bar BECAUSE A HIGHER-PRESSURE MAY DAMAGE THE COMPENENTS OF THE PACKAGING MACHINE.
- ONCE THE LAST GAS OPERATION HAS BEEN MADE, CLOSE THE STOPCOCK OF THE GAS TANKS.
- TO CONNECT THE GAS INPUT TO THE PACKAGING MACHINE A FLEXIBLE 10mm $\varnothing_{\text{INTERIOR}}$ TUBE THAT SUPPORTS PRESSURE, AND A METALLIC FLANGE TO SECURE THE TUBE ARE NEEDED.

5.5. Operating modes

The iSensor vacuum packers have three different operating modes: Automatic mode; Manual mode; and Self-Cleaning mode. The operating mode is selected by pressing the direction buttons (right and left) until the corresponding icon is displayed in the left-hand menu of the LCD screen.

5.5.1. Automatic mode

Automatic mode is designed for the user to be able to perform perfect and efficient vacuum packing easily, with no need to configure any parameters. This mode performs a full packing cycle without the need for supervision: it produces a vacuum in the bag controlling the vacuum percentage with the use of the iVAC intelligent algorithm. The hermetic seal regulates the sealing time with the iSeal algorithm and restores the atmospheric pressure in the chamber automatically.

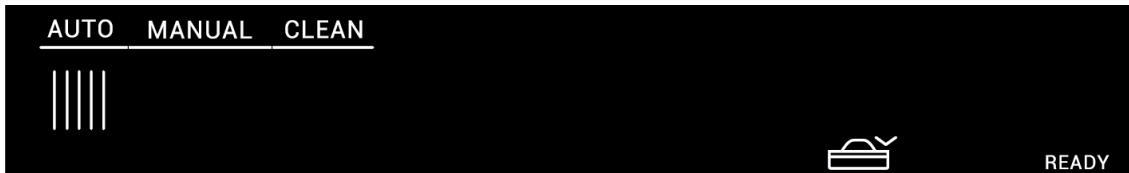


Figure 5. Automatic mode

The iVAC control algorithm, patented by Mychef, detects and finalises the vacuum process automatically according to the type of food and its physical conditions. It is especially suitable for packing porous foods and liquids, since it keeps them from coming to a boil and spilling out of the bag.

In addition, the iSeal algorithm regulates the sealing time for each cycle to prevent the bar from overheating and burning the bag. This allows the temperature of the bar to be adjusted to each seal, lengthening the useful life of all its components and ensuring perfect seals regardless of the number of cycles previously performed.

To start this mode, select the automatic mode and lower the lid once the “AUTO” icon is on.

5.5.2. Manual mode

Manual mode gives the user exhaustive control over the packing parameters and allows the user access to some special features, such as vacuum cycle repetition and extra sealing times.

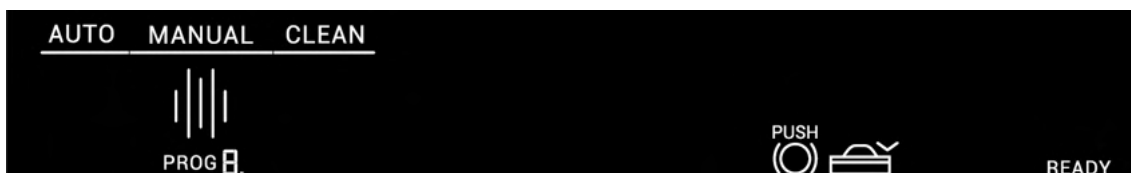


Figure 6. Manual mode

On selecting the “MANUAL” icon, the “PROG” icon in the lower left-hand side of the screen will light up and the digit next to it will indicate the program selected. By default, this digit will be 0. On pressing the centre button, the program icon will flash and it will be possible to select from the different programs using the direction buttons (right and left).

This mode has 10 packing programs, from 0 to 9. They allow you to set the packing parameters for a specific purpose, such as making marinades or vacuum packing products with bones that may damage the bag. The programs also make it possible to save these parameters in the memory and load them quickly each time you want to perform packing processes with the same characteristics. These values do not need to be modified or entered every time, making it easier to perform specific packing processes multiple times.

To modify the parameter values, press the centre button with the program to modify selected. On the right-hand side of the LCD screen, the icon corresponding to the parameter to be modified will start to flash. For example, if you are modifying the level the vacuum should reach, the "VACUUM" icon will start to flash (all parameters and their corresponding icons on the LCD screen are listed below). The direction buttons (right and left) can then be used to modify the parameter value. The parameter is saved by pressing it again and you jump to the next value to configure. This process is repeated until all the parameters are modified and saved and you return to the start point of the manual mode.

If you wish to use a program that has previously been configured and saved without having to modify any options, you can close the lid after selecting the relevant program. The vacuum packer will start the manual vacuum cycle according to the parameters stored in the memory, and it will not be necessary to modify or confirm each value.



Figure 7. Edit the packaging parameters in the manual mode

All parameters are described below in configuration order:

Vacuum percentage:

This parameter sets a vacuum value expressed as a percentage, once this value is reached the pump will switch off and jump to the next state. On selecting the "Int" value, control over the vacuum percentage is transferred to the iVAC algorithm, as explained in the automatic mode operation. This parameter is represented by the "VACUUM" icon.

Extra vacuum packing time:

Extra vacuum packing time sets a time in seconds during which the vacuum pump remains turned on. This extra time is used to ensure the proper vacuum packing of very porous foods. To operate correctly, this time can only be set when 100% vacuum is selected. This parameter is represented by the "EXTRA" icon.

Gas percentage:

This parameter determines the percentage value of the gas with which the chamber will be filled. This value is dependent upon the vacuum percentage selected in the previous parameter. The vacuum level minus the gas level must be at least 50%. This parameter is represented by the "GAS" icon.

Sealing time:

This value specifies the bag sealing time. It sets the duration of electrical contact with the sealing bars, and it must be adjusted for each bag type. In order to know the right vacuum packaging time, it is advisable to consult the bag supplier. As with the selection of the vacuum percentage, on selecting the "Int" value, control over the sealing time is transferred to the iSeal algorithm, which regulates the time automatically. This parameter is represented by the "SEALING" icon.

Atmospheric pressure restoration mode:

This parameter allows for the selection of 3 types of air entry:

1. **FAST:** The restoration of atmospheric pressure in FAST mode allows air to enter suddenly through the opening of an entry valve until atmospheric pressure is restored inside the chamber. It is the fastest and most appropriate mode in most cases.
2. **SOFT:** Pressure restoration in SOFT mode allows for the entry of air in an intermittent manner, thus controlling any deformations that may occur to the bag. This mode is useful for the slow restoration of atmospheric pressure, so that the packed food moulds correctly to the bag and prevents sharp or pointy elements from breaking it.
3. **STOP:** This mode makes it possible to stop the pump at a certain vacuum value by pressing the centre button or until the value determined by the vacuum percentage is reached. The vacuum packer will maintain this vacuum until the button is pressed again. This process may be useful for marinating meats or fish or to extract air from sauces.

This parameter is identified by the "AIR" icon and each type of restoration is selected using the icons located below: "FAST", "SOFT" and "STOP".

Multiple vacuum cycle repetitions:

It is possible to program a series of repetitions of the same vacuum cycle. This makes it possible to perform the vacuum process and restore the atmospheric pressure in the vacuum packer in a cyclical manner. On each repetition, the vacuum packer reaches the value configured in the "vacuum percentage" parameter. If this value is 100% and extra vacuum time is programmed, this time will also be completed on each repetition.

Atmospheric pressure is then restored in the chamber. The pressure is not fully restored as a small vacuum percentage is maintained in the chamber, preventing the lid from opening and allowing another repetition to begin automatically.

This process will be carried out as many times as programmed, up to a maximum of 9 times. This process is represented by the "REPEAT" icon and the digit below it shows the number of repetitions remaining.

Gas injection is compatible with the multi-cycle mode, although keep in mind that the gas will only be injected in the last repetition, as with sealing.

5.5.3. Autoclean

When the vacuum pump's oil has taken on a whitish shade, due to water condensation, it can be removed using this mode. Due to the temperature, this process means any water that may be in the oil will end up evaporating and exiting the pump.

These water particles may cause rust particles to develop on internal components of the pump.

- ➔ The vacuum packer will notify the user of the need to perform a self-cleaning process after every 200 cycles. This will happen when the appliance is connected to the electricity grid, or it is turned on from the "OFF" rest mode. If the lid is lowered during this time, the "AUTOCLEAN OIL" process will begin automatically.
- ➔ If you do not wish to perform the AUTOCLEAN process when the notification appears, you can press the direction buttons (right and left) to go through the menu as normal and perform the cycle you prefer.

You can run an AUTOCLEAN cycle whenever you wish by manually entering AUTOCLEAN mode from the operating mode selection menu. The maximum duration of AUTO-CLEAN mode is 20 minutes, although you can stop it by pressing the centre button.

5.6. Packaging

To pack a product, the bag (appropriate for vacuum packing) must be placed correctly on the polyethylene bar with the entire width of the bag above the sealing area. Make sure that there is no product on the sealing bar. Then, lower the lid of the vacuum packer. It is important to remember that a packing process cannot begin while you are configuring the manual mode parameters.

NOTE: We recommend using the safety latch during each vacuum packing cycle.

At this stage, the active mode or program will start up and the indicators of the processes to be carried out will light up continuously (vacuum, extra vacuum, gas injection, sealing, progressive air entry, repetitions):

- The vacuum process (**VACUUM**) extracts the air from the chamber and the central display shows the vacuum percentage up to that moment.
- The extra vacuum procedure (**EXTRA VACUUM**) keeps the vacuum pump working for the number of seconds programmed. This extracts the air from very porous foods. The central display shows the number of seconds passed.
- Gas injection (**GAS**) fills the chamber with the gas percentage specified in the program. The percentage of gas inserted is also shown on the central display.
- Sealing consists of three phases. The first is the lifting of the cylinders. During this phase, the central display shows the set sealing time in seconds. The second is the heating of the heating element. At this stage the **SEAL** display will progressively decrease from the previous value. The third stage, with a duration of five seconds, is

the cooling of the bag, and the **SEAL** display increases progressively to 5.0 s at this stage.

- The last stage is the restoration of atmospheric pressure (**AIR**). The display will show the vacuum percentage in the chamber decreasing. The atmospheric pressure restoration type (**SOFT** or **FAST**) will also light up during this stage.

The associated indicator will light up to signal which process is active. Once the process has finished, the indicator will turn off.

If packing cycle repetitions have been configured (**REPEAT**), they will be performed once the packing process begins. The "REPEAT" icon will light up, in addition to the "VACUUM", "EXTRA VACUUM" or "AIR" icons depending on whether the process corresponds to the vacuum, extra vacuum time or atmospheric pressure recovery. After each repetition, the digit below the "REPEAT" icon decreases in value until the last packing cycle.

All processes, with the exception of vacuum chamber pressure restoration, can be cancelled by pressing the centre button while they are running. By doing so, the appliance will progress to the next step in the cycle until the air entry stage, at which point the cycle will end.

If the vacuum is not correctly completed, an error will be displayed (see 5.7). A rest period of 3 minutes between cycles is recommended.

5.7. Errors

The machine has algorithms that allow the detection of anomalous situations that can lead to a malfunction of the machine. These situations are reported to the user via an error screen as shown below:



Figure 8. Errors display

The table below shows the errors and possible solutions:

Error	Description	Solution
E01	Lowered lid	Open the lid. If the error persists, call the technical service, indicating the error code.
E02	Error in the vacuum system	The system has detected that the vacuum pump has operated too long to reach a certain vacuum level. Calibrate the system. If the calibration is carried out successfully, conduct the test again. Otherwise, call the technical service. The maximum operating time is 2 minutes.
E03	Error in the vacuum sensor (minimum)	Check the vacuum sensor connection tube for leaks or a poor connection. If everything seems correct, call the technical service indicating the error code and the central display value right before the error.
E04	Error in the vacuum sensor (maximum)	Check the vacuum sensor connection tube for leaks or a poor connection. If everything seems correct, call the technical service indicating the error code and the central display indicator value right before the error.
E05	Internal error	The control board has detected an internal error. Call the technical service, indicating the error code.

Table 2. Errors and possible solutions

The appliance runs automatic checks and, as a result, it may turn itself off to prevent a serious error. Turn it on as usual.



In the event of an error with the vacuum packer, please contact the technical service.

6. APP USE

6.1. Prior considerations

- Note: This manual only indicates the key steps to follow, the images may be slightly different as both operating systems have different versions.
- The following application is not supported on devices with Bluetooth connectivity lower than version 4.0.

6.2. Download and activate the APP

6.2.1. For iOS (Apple)

Download the **Mychef iSensor** application from the AppStore:

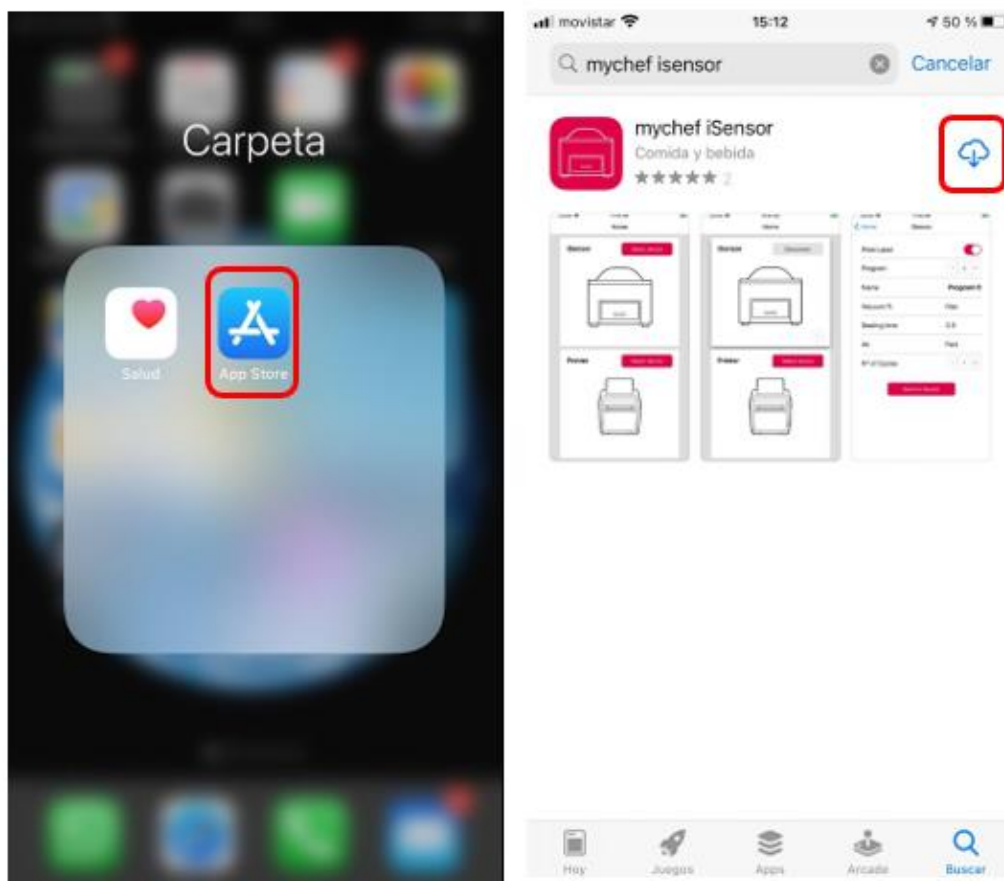


Figure 9. App download for iOS

Activate **location services** and **Bluetooth**:

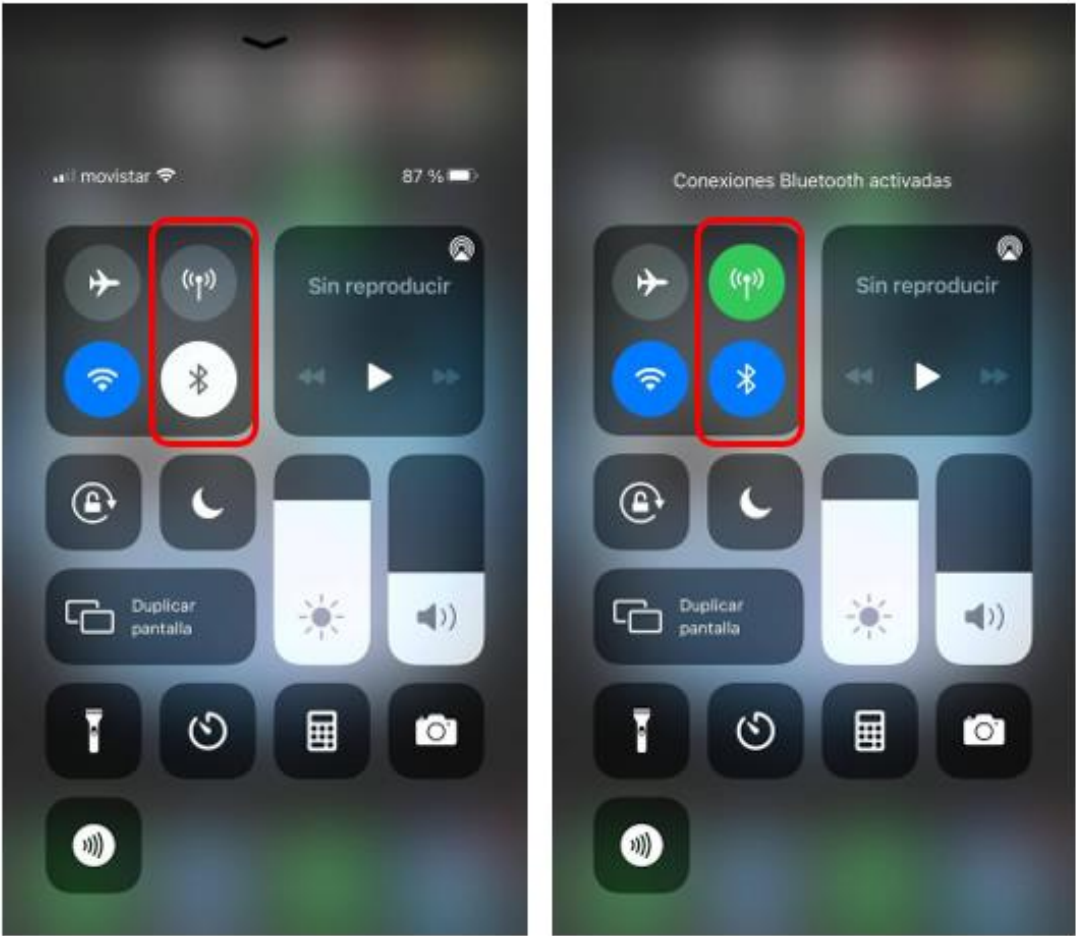


Figure 10. Location and Bluetooth activation for iOS

6.2.2. For Android

Download the **Mychef iSensor** application from the Play Store:

<https://play.google.com/store/apps/details?id=com.distform.isensor&hl=es&gl=US>

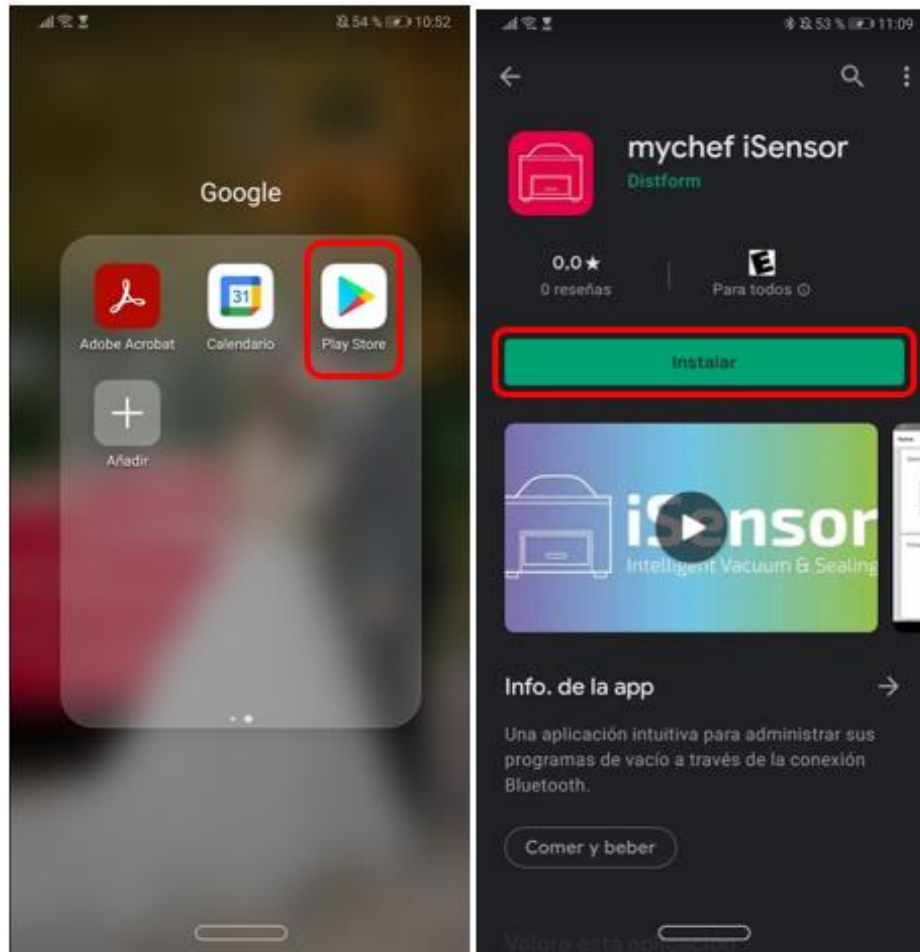


Figure 11. App download for Android

Activate **location services** and **Bluetooth**:

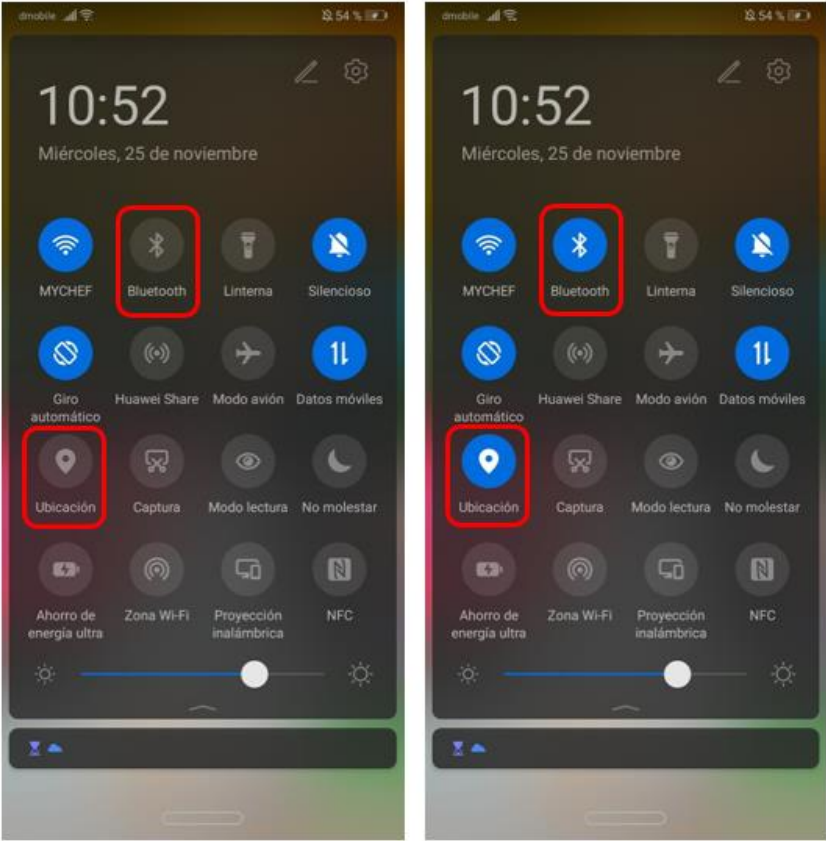


Figure 12. Location and Bluetooth activation for Android

6.2.3. App operation

- Open the **Mychef iSensor** app:

Note: When the application asks which permissions to allow, accept all permissions.

Note: Ensure that both the printer and the vacuum packer are connected to a power supply and, in the case of the printer, that it is running.



Figure 13. Checking the printer connection



Figure 14. Selecting devices

- Connecting to devices

Select the device to which you want to connect, in our case we will connect first to the vacuum packaging machine and then to the printer:

Note: It is only possible to establish a connection with the vacuum packaging machine, in this case only the use parameters can be displayed, and the 10 packaging programs can be edited.

Note: A connection can be made only with the printer, but if no packaging machine is connected, the printer will not print any labels.

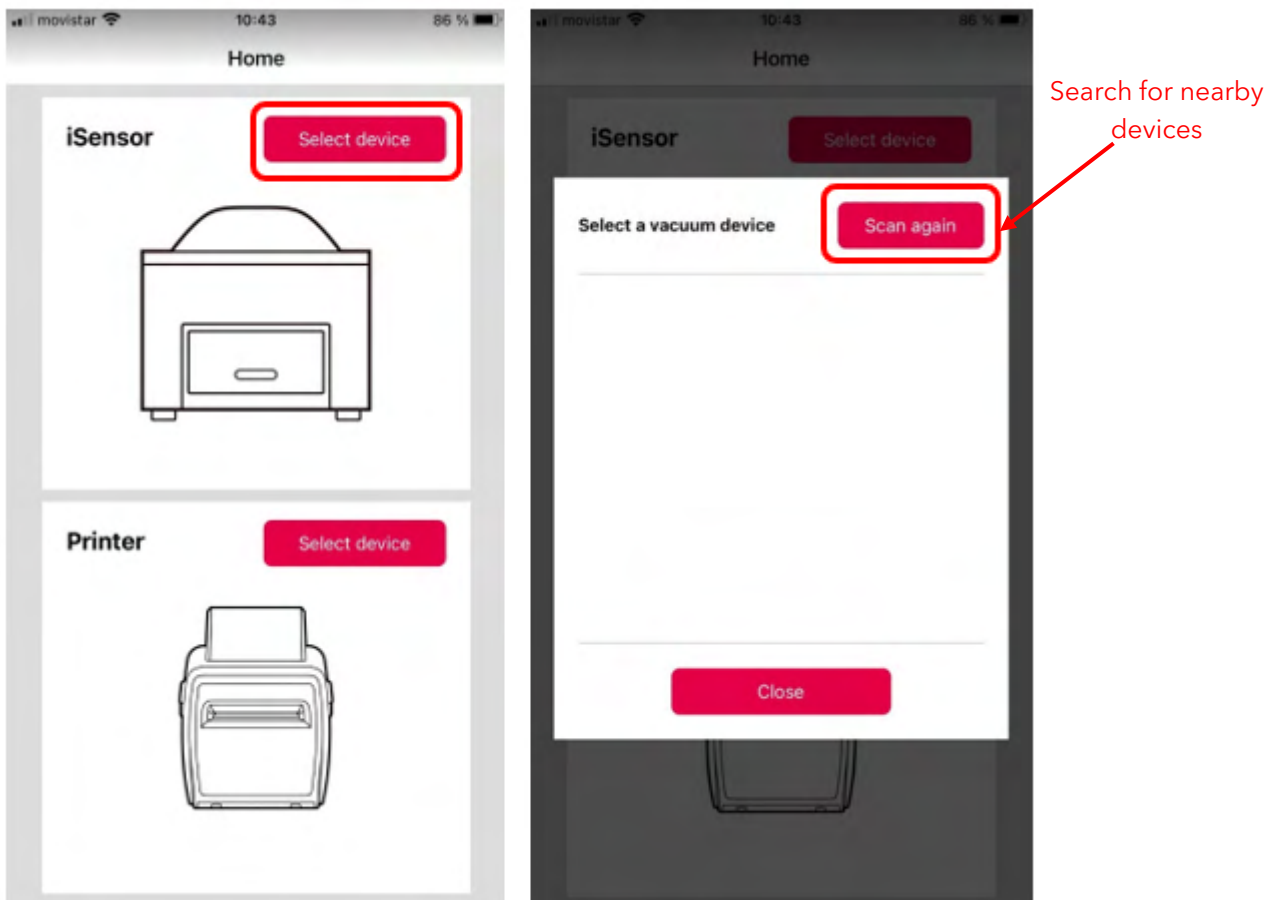
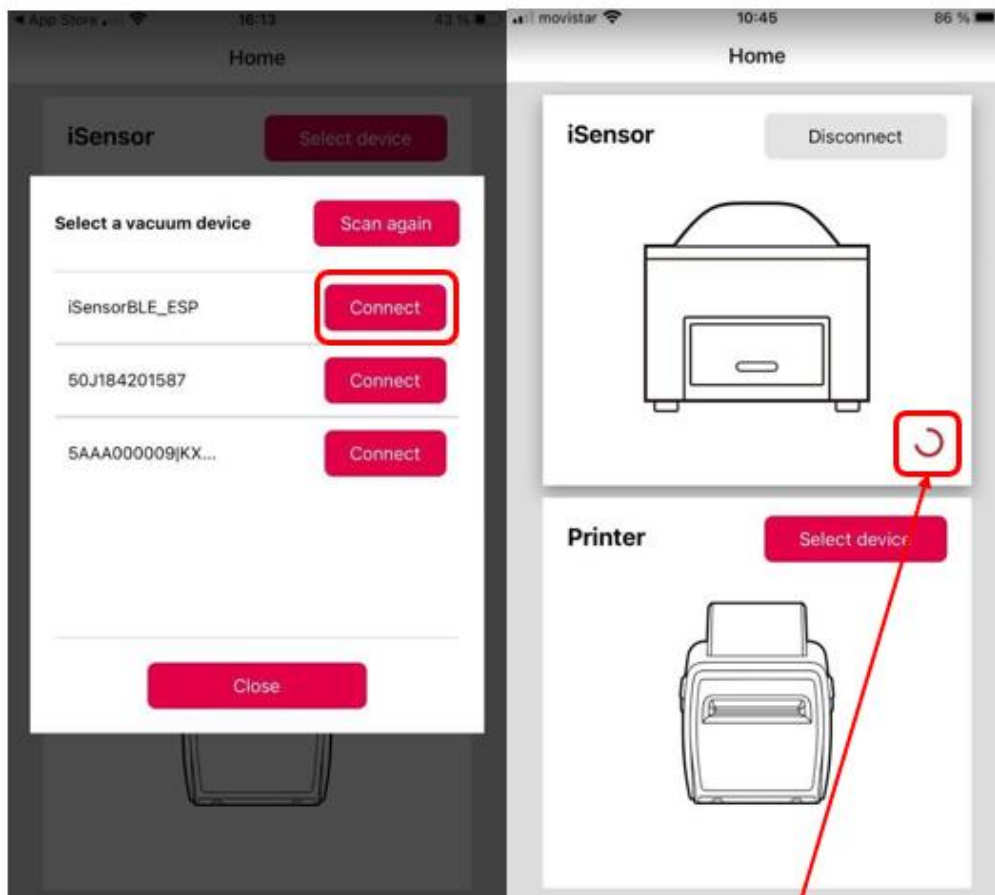


Figure 15. Search and selection of the iSensor vacuum packer

Note: The name of the vacuum packaging machine will always have the name "iSensorBLE_ESP" while the name of the printer will be its serial number which can be found on a label attached to the base of the machine.



Figure 16. Printer serial number



The vacuum packer is sending its program parameters to the application

Figure 17. Synchronization of the iSensor vacuum packer

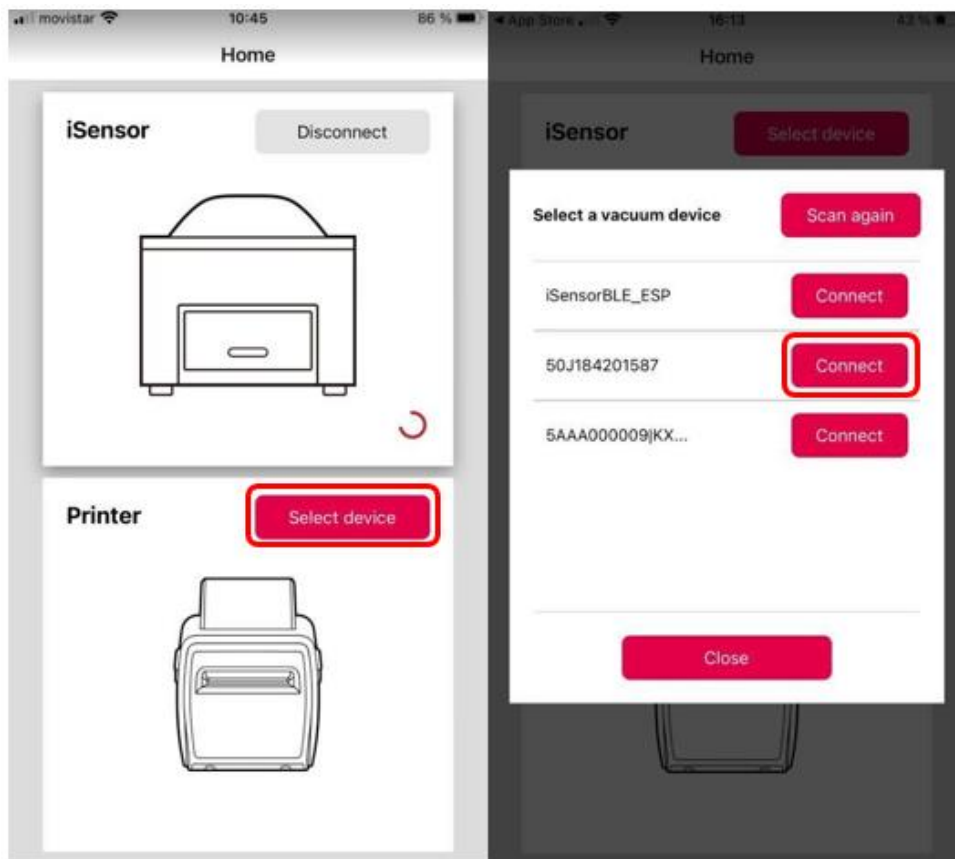


Figure 18. Printer selection and synchronization

Note: When you press "Select device" the printer should already appear in the list, otherwise make sure that the **printer is connected to the power supply and switched on**. If, once the vacuum packer has been switched on, "Scan again" is pressed, the connection will be interrupted, and the connection process must be repeated.

Both devices are correctly connected. Next, we will see the different functions we can perform.

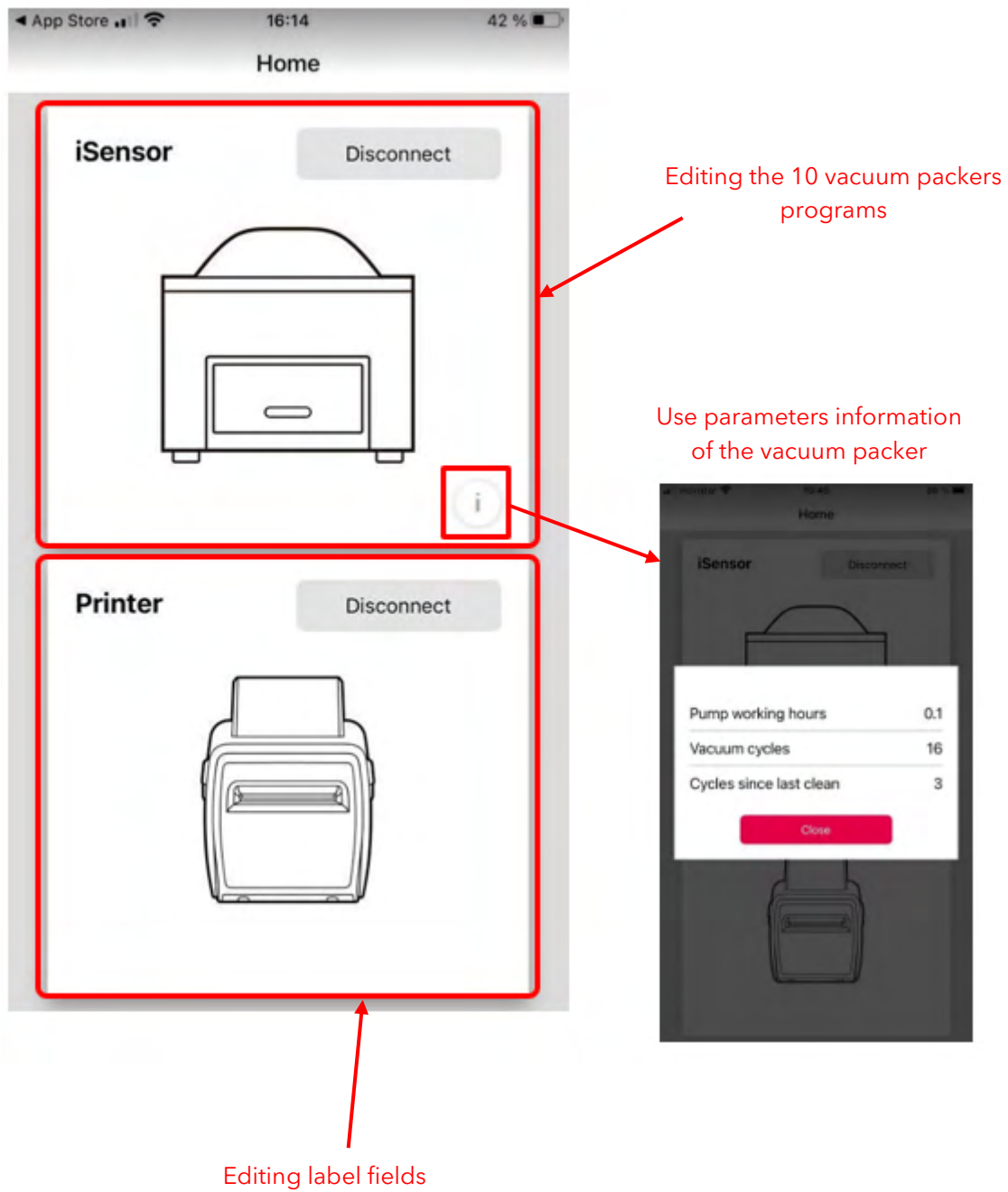


Figure 19. Correctly connected devices

- Interaction with devices

Editing programs:

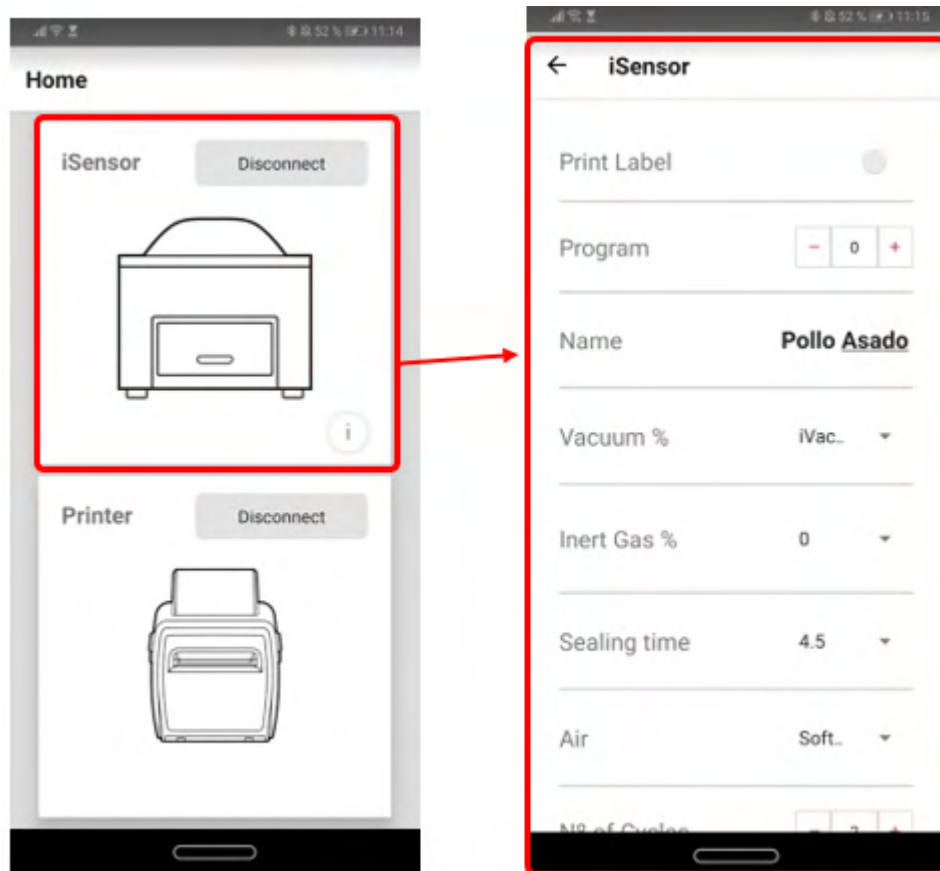


Figure 20. iSensor program editing

- **Print Label:**

If the packaging machine is connected, we can choose if we want program "X" to print a label or not.

- **Program:**

We can navigate through the 10 programs that the iSensor vacuum packer has.

- **Name:**

We can name the different programs what we want. In the case, we want to print a label, the name of the program will appear in the "Product" field.

- **Vacuum%, Sealing time, Air y N° of Cycles:**

Choose the desired packaging parameters to suit the type of food or cooking technique you want to perform, not forgetting that within **Vacuum%** and

Sealing time, you can choose the functions patented by Mychef as **iVac** and **iSeal** so the vacuum packer itself regulates these parameters smartly.

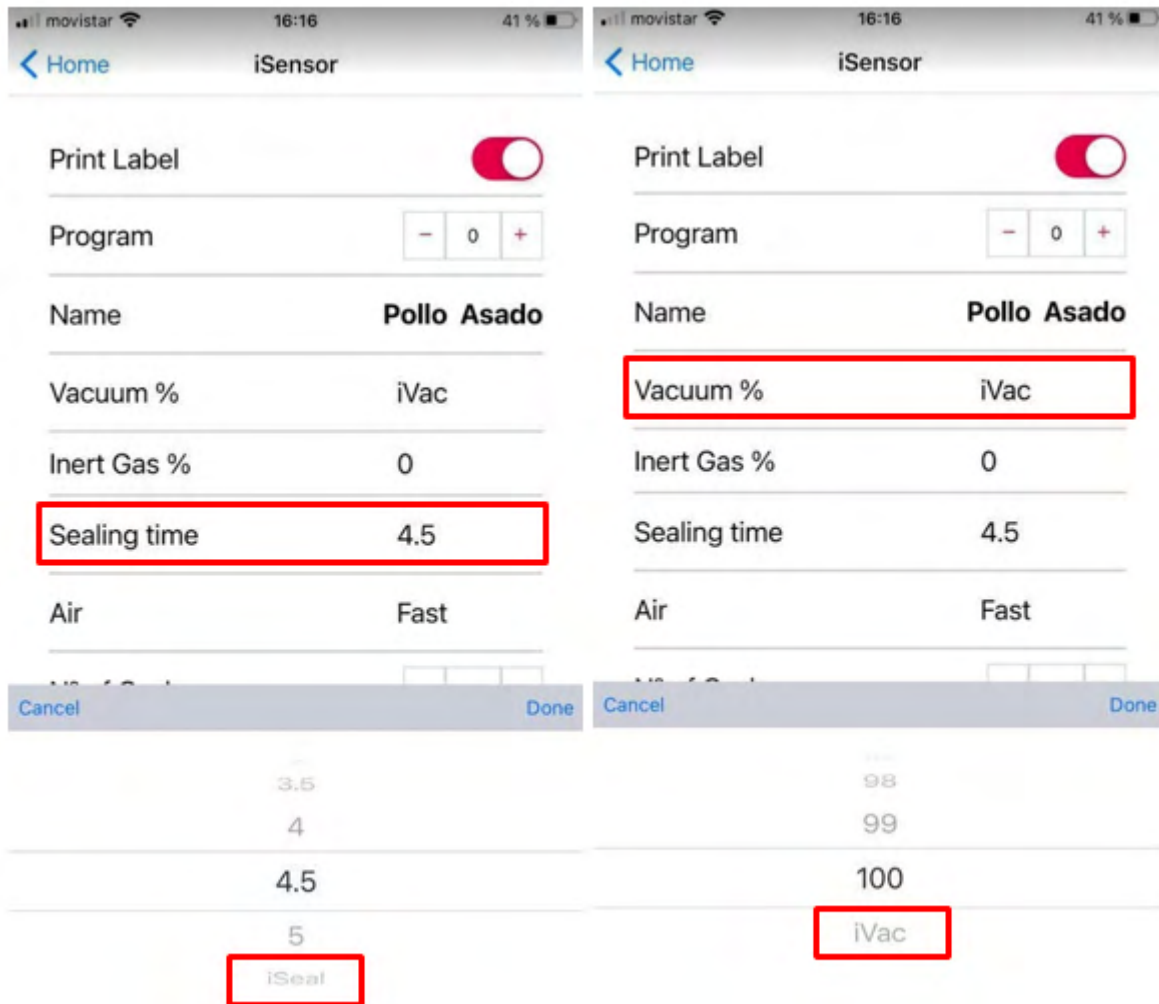


Figure 21. Select custom parameters or smart mode (iVac e iSeal)

- **Inert Gas %:**

Choose the percentage of inert gas that you want to introduce into the vacuum packer. This parameter varies according to the desired vacuum %.

Once we have modified the parameters how we like them, we can make one of two options. We can either send the program to the vacuum packer, this turns it on and readies it to perform the chosen program or return to the application's main screen so that the modified program will be updated in the packaging machine, but it will not perform any action until the user wants.

If the program is sent to the vacuum packer by pressing the following button:

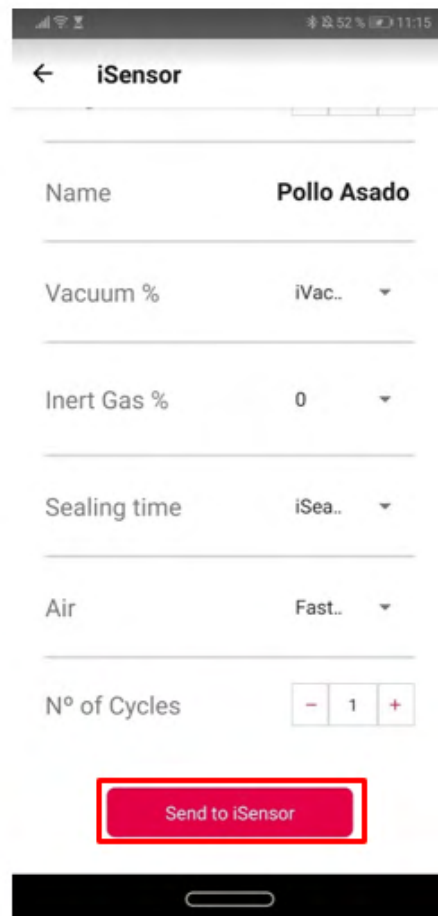
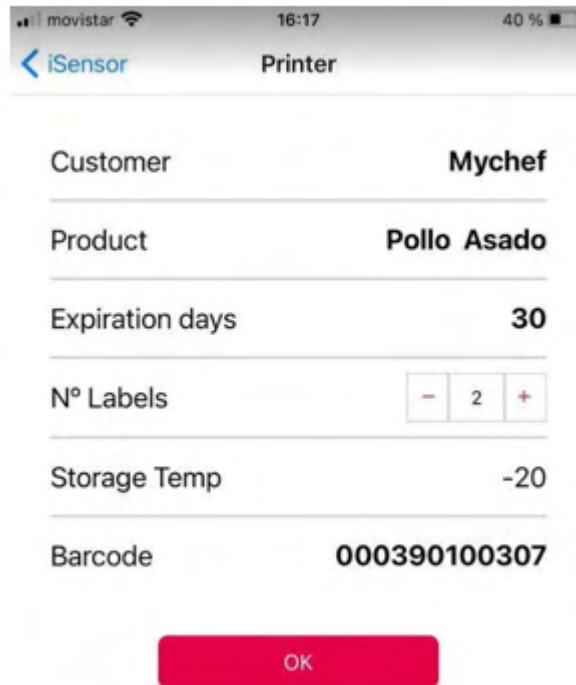


Figure 22. Sending the program to the vacuum packer

If the "Print Label" option is activated, the application will not redirect you to configure the label. Otherwise, the program will be sent to the printer, and we will return to the main menu.

Label editing:

As previously mentioned, if we have just sent a program to the vacuum packer that requires the printing of a label, the following screen will open directly.



The screenshot shows a mobile application interface for editing a label. The status bar at the top indicates 'movistar' as the carrier, the time '16:17', and '40%' battery. The app header shows a back arrow, the 'iSensor' logo, and the title 'Printer'. The main content area contains several fields with their respective values:

Customer	Mychef
Product	Pollo Asado
Expiration days	30
Nº Labels	- 2 +
Storage Temp	-20
Barcode	000390100307

At the bottom of the screen, there is a prominent red button labeled 'OK'.

Figure 23. Label edition

Here we can fill in the fields that will appear on the label. As we said before, the "Product" field will be the name of the last program sent to the vacuum packer.

One piece of information that will appear on the label and cannot be changed is the packing date which will appear in the following format (day of the week, month, day, hour, minute, second and year).

If you want to modify the label without modifying the program, you can access the label configuration from the application's main screen.

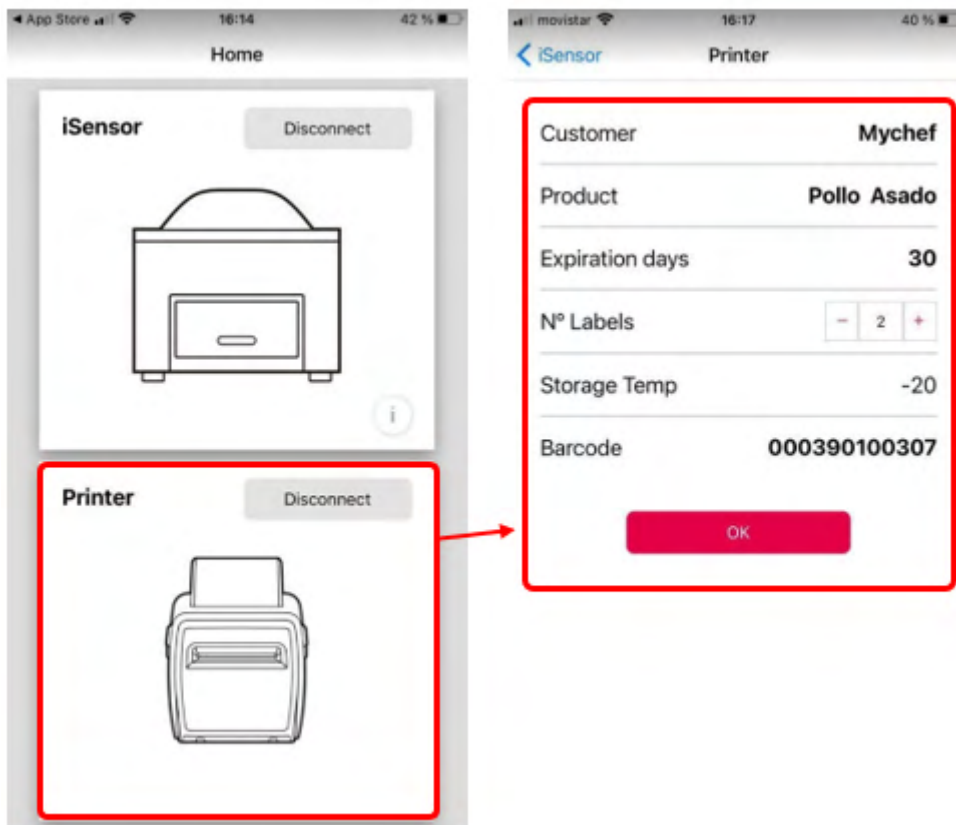


Figure 24. Access to edit or modify labels

Note: Once everything is configured, label printing will be done as long as:

- The phone with the application is within reach of the printer and vacuum packer.
- The application is left running in the background (closing the application manually will not print labels and will result in loss of communication between both devices).
- No power saving mode is being used on the device with the application, as the power mode freezes the applications running in the background.

7. MAINTENANCE



Before the appliance is handled for cleaning, maintenance or repair, it should be disconnected from the electricity grid.



If the power cable is damaged, it should be replaced by the manufacturer, its aftersales service or by personnel with similar qualifications in order to avoid danger.

7.1. Cleaning

Clean the vacuum packer regularly and carefully.



Cleaning the vacuum packer with pressure cleaning equipment is HARMFUL to the appliance and may cause the appliance to break, and it will void the WARRANTY.

To clean the stainless-steel outer casing, use a damp cloth with water and detergent.



The lid must be cleaned with a damp cloth soaked in water; chemical products must not be used. DO NOT USE ANY TYPE OF LIQUID WHICH CONTAINS ALCOHOL, ACID, DETERGENTS, SOLVENTS OR EQUIVALENT TO CLEAN THE LID.

Failure to comply with these instructions may break the lid and void its warranty.

7.2. Vacuum pump oil

Periodically check the oil level, topping up where necessary, according to the maximum and minimum levels.

Use the type of oil recommended by the vacuum pump manufacturer (depending on the model).

Oil in a good condition will be transparent. If it turns white, this means that it has taken on water from the condensation of the damp vacuumed air which would entail that it has lost its characteristics and must be replaced.

The oil may also take on a dark colour due to vacuumed dirt, which would entail that it has lost its properties and must be replaced.

The vacuum pump used by this appliance is not prepared for working in extremely hot/cold environments. Operating temperature range is 12/35°C.

7.3. Sealing bar

Periodically check the condition of the Teflon adhesive tape and the sealing tape. They must be in perfect condition and not have any defects.

7.4. Water-tight seal on the lid

Periodically check the condition of the water-tight seal on the lid. It must be in perfect condition.

7.5. Maintenance schedule

Period	Action
First 100 operating hours	Change the oil
Weekly or when the "CLN" message appears on the vacuum packer	<u>Carry out an auto-clean program</u> Check the oil level Check the condition of the sealing bar Check the condition of the water-tight seal
Weekly or every 500 hours of operation	Change the oil
Every 1000 hours of operation	Change the oil filter
Annually	Check for possible leaks in the vacuum circuit

Table 3. Maintenance schedule



It is recommended that maintenance be carried out by a qualified professional, your distributor, or the technical service.

7.5.1. Check the oil level

To check the pump's oil level it is not necessary to open the vacuum packer; there is a viewing hole on one of the two sides for this purpose.

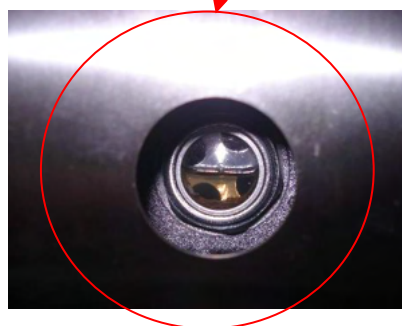


Illustration 1. Rear display for checking the oil level

7.5.2. Change the pump oil

Material needed for the oil change:

- Material: Synthetic oil SAE 10 VSL32

Model	TIS 8m³/h	TIM 10m³/h	TIM 16m³/h	TIM 20m³/h	TIL 20m³/h
Oil quantity (l)	0,25	0,35	0,35	0,45	0,45



Illustration 2. Oil replacement kit

- Tools:
 - Number 3 Allen wrench
 - Adjustable wrench



Warning: Before removing any components, verify that the appliance is disconnected from the electricity grid.

Step 1 → Remove the two rear screws

Using the number 3 Allen wrench, remove the two rear screws on the sides (do not remove the front screws because the well pivots on them). After removing these two screws, use the same Allen wrench to loosen the centre screw on the rear (it is not necessary to remove it completely).



Illustration 3. Rear screws

Step 2 → Open the outer casing of the vacuum packer

As with the hood of a car, lift the back of the vacuum packer until its limit.



Illustration 4. Open the outer casing

Step 3 → Open the plug to empty the pump

Using an adjustable wrench, remove the plug to drain the oil from the pump.



Illustration 4. Remove the oil drainage plug

Place a container below the hole for the oil to drain into, in order to keep the vacuum packer shelf clean.

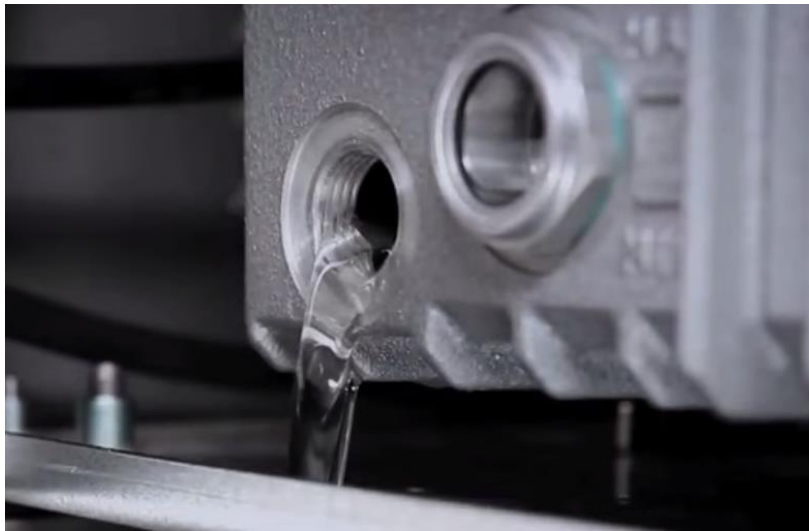


Illustration 5. Oil drainage

When all of the oil has drained out, replace the plug.

Step 4 → Open the oil filling plug

Using the adjustable wrench, open the oil filling plug and use a funnel to pour the oil up to the vacuum packer maximum level.





Illustration 6. Remove the oil filling plug and refill with new oil

The oil level must be between the MIN and MAX levels indicated by the pump's display window.

Step 5 → Close the oil plug

Using the adjustable wrench, close the oil filling plug and perform these steps in reverse to make the appliance operational again.

6.5.3. Other maintenance operations

Other maintenance operations, such as changing the oil filter, must be conducted by specialized technicians, your distributor, or the technical service.

7.6. Owner liability



THE OWNER IS RESPONSIBLE FOR REGULAR MAINTENANCE. TO KEEP THE WARRANTY VALID, THE OWNER MUST PROVE THAT MAINTENANCE HAS BEEN CARRIED OUT.

Should the vacuum packer be submitted to harsh conditions such as low temperatures (lower than 12-15°C), or short operating periods, the checks must take place more regularly.