Thanks to the vaculid® - vacuum pump for vaculid® - lids, Gastronorm containers such as GN thermostates® from Rieber can be placed under a vacuum to enable foods to be stored longer and more safely.

With vaculid® you can cook at a lower boiling point, for example in our thermopore® which is made of plastic but can be heated.

All foodstuffs can be vacuumized thanks to vaculid® – even more delicate foods such as vegetables, fruit and fish.

Translation of the original operating manual
**Rieber Professional.** Our solutions provide you with quality and safety and are top of the range when it comes to energy efficiency and profitability.

Even Napoleon knew about the advantages of long-lasting food. In 1810 he ran a competition with the aim of preserving foods. Nicolas Appert had discovered that food could be preserved by bottling it. The concept of a preserving jar was born. The first step was taken.

**Contents**

1 **Important information** ..................................................................................................................................... 3
   1.1 Using the instructions ......................................................................................................................................... 3
   1.2 Registered trademarks mentioned in this manual .............................................................................................. 3
   1.3 Information about the devices in the product series ........................................................................................... 3
2 **Description of device** ...................................................................................................................................... 4
   2.1 Naming .................................................................................................................................................................. 4
   2.2 Technical data........................................................................................................................................................ 5
   2.3 Accessories ........................................................................................................................................................... 5
3 **Designated purpose of use** ........................................................................................................................... 5
4 **General safety information** ............................................................................................................................. 6
   4.1 Principles ................................................................................................................................................................... 6
   4.2 How to use electrical devices ................................................................................................................................ 6
   4.3 Device-specific safety information ....................................................................................................................... 7
   4.4 Information about required regulations .................................................................................................................... 7
   4.5 What to do in an emergency .................................................................................................................................. 7
5 **Before using for the first time** ........................................................................................................................ 7
6 **Use** ....................................................................................................................................................................... 7
   6.1 Safety information with regard to use .................................................................................................................... 7
   6.2 Work sequence ........................................................................................................................................................... 8
   6.3 Useful information ..................................................................................................................................................... 9
7 **Cleaning, maintenance and care** ....................................................................................................................... 10
   7.1 Safety information about cleaning, maintenance and care .................................................................................... 10
   7.2 vaculid® - cleaning the vacuum pump .................................................................................................................. 10
   7.3 Accessories ............................................................................................................................................................. 11
   7.4 Keep the device dry and clean and ready for operation ....................................................................................... 12
8 **Operating faults/service** ..................................................................................................................................... 13
9 **Liability and warranty** ....................................................................................................................................... 14
10 **EC Declaration of Conformity** ......................................................................................................................... 14
11 **Manufacturer’s address** ..................................................................................................................................... 14
1 Important information

1.1 Using the instructions

IMPORTANT

Protect yourself against risks and avoid damage to your device.

► Please ensure that you read the instruction manual before using it for the first time.
► Keep the manual in a safe place and make it available to the next owner of the device.

Sections of the manual include:

• Instructions on "Vacuumizing - general information".
• ordering spare parts. Please refer to the home page http://www.rieber.de

Tips for users

The attached information sheet "Vacuumizing - general information" is updated regularly to provide interesting tips for you.

► Register for our newsletter. It makes sure you are kept well informed.
► Or simply approach any member of the service team. Thank you.

1.2 Registered trademarks mentioned in this manual

• vacuTab® is a registered trademark of Rieber GmbH & Co. KG.
• GN-thermoplates® is a registered trademark of Rieber GmbH & Co. KG.

1.3 Information about the devices in the product series

![VAC+S SAVE gastronorm360](image)

vacuTab® functions in the chamber pump

...and thanks to the pump adapter by Rieber GmbH & Co. KG it can be used with the normal pump

...and with the special vacuTab®-vacuum pump
2 Description of device

This chapter has interesting facts about the set-up and functionality of this device.

2.1 Naming

All parts are named here to facilitate further understanding of the manual.

vaculid® - vacuum pump
1  power supply unit with cable and plug
2  Holder for the vaculid® - vacuum pump
3  Operating key → when this key is activated the vacuumizing process starts'
4  vaculid® - adapter → fits all vaculid® connections.
5  ‘Transparent cover’
6  Indicator light → the light is green when the vacuum is generated.
7  Exhaust opening → the vacuumed air is discharged here. The noise the escaping air can be heard.
   Underneath the housing is a connection for the plug and the type plate.

Accessories:
8  vaculid® - lid → the valve and special seal ensure that the container is hermetically sealed.
9  Container → Suitable containers are Gastronorm containers such as GN-thermoplates® by Rieber. Please refer also to our home page http://www.rieber.de

Mode of operation:
• 'A vacuum describes the condition of a gas in a volume in which the pressure is considerably lower than normal atmospheric pressure,' as cited from www.wikipedia.org.
• Depressing vaculid® - is depressed when the vaculid® valve causes a partial vacuum. The noise of the escaping air can be heard.
• With the vaculid® - vacuum pump you generate a vacuum/low-pressure.
• After you have pressed the vaculid® - valve you can remove the lid.
2.2 Technical data

- 1N AC 230V 50/60 Hz, 12 V-direct current, 15 W, main cable approx. 1.8 m, 15 W, protection type IP3X
- Throughput 13 litres per minute; vacuum of about 500 mm bar; a period of about 2 minutes must lapse after each process - giving the device time to cool down
- Permitted ambient temperature 0 °C to 55 °C at a relative humidity of 75%
- Weight about 400 g, dimensions approx. 20 x 14 x 5 cm; Housing is made of plastic

2.3 Accessories

Use coordinated products

Tips for users

Using our accessories, vacuìld® saves on energy and the range of uses increases. Rieber products are labeled 'Rieber'.

- Use vacuìld® and thermoplates® plus accessories from Rieber GmbH & Co. KG.

▌ Store, prepare, cook, barbecue, boil, portion and serve from a single container.

3 Designated purpose of use

This chapter discusses the intended use of the product and warns against misuse for your own safety.

General intentions of use include:

- systems catering, catering, hotel business, gastronomy, private and home use.
- Suitable accessories include Gastronorm containers such as the GN-thermoplates® by Rieber.
- The device is not designed for permanent operation. A period of about 2 minutes must lapse after each process during which the device can cool down. Do not use the device until after this period.
- By vacuumizing you can store/preserve foodstuffs for longer.
- Intended use also includes observing the technical data.
- Please observe the section "Vacuumizing - general information'.

Avoid foreseeable misuse:

- vacuìld® - vacuum pump may not be used in any other way.
- Do not use any other containers such as jars or plastic bowls. These containers can implode through the pressure caused by the vacuum and can cause injuries. Use the vacuìld® accessories.
- The quality of foodstuffs as well as compliance with rules of hygiene is the prerequisite for longer storage periods and the freshness of the goods.
4 General safety information

This chapter provides information about residual risks and hazards despite compliance with the intended use of the device. Generally applicable safety instructions that should generally be complied with are listed here. Action- and situation-based safety regulations are presented as well and precede the relevant action or situation.

4.1 Principles

This device corresponds to state-of-the-art technology and recognized safety-relevant regulations. However, risks can still emerge.

➤ Only use the device if it is in perfect working order and under observation of this manual.
➤ Refrain from rearranging or changing the device.

4.2 How to use electrical devices

Safety notes taken from EN 60745-1:

Work area
- Keep your work area clean and tidy. An untidy and ill lit work area can lead to accidents.
- Keep children and other people away from the area when work is being carried out.

Electrical safety
- The device connectors must fit the plugs. The connectors may not be modified in any way. Do not use adapters together with earthed devices. Connectors that are not modified and suitable plugs reduce the risk of an electric shock.
- Keep the device away from rain or wet. If water is allowed to enter an electrical device, the risk of an electric shock increases.
- Do not use the cable for anything other than the intended purpose to disconnect the plug from the socket. Always take hold of the plug only.

Careful treatment and use of electrical devices.
- Keep unused electrical devices away from children. Do not allow people to use the device who are not familiar with it or who have not read the operating manual. Electrical devices are dangerous when they are used by inexperienced people.
- Treat the device with care. Check that moving parts are functioning properly and do not block; check whether parts are broken or damaged and impairing the functioning of the device. Have damaged parts repaired before using the device. Many accidents are due to badly maintained electrical devices.

Service
- Only have the device repaired by qualified skilled personnel and only using the original spare parts. This ensures that the device remains safe.

Qualification of personnel
- Only 'Skilled workers' may carry out repairs. According to IEC 60204-1, skilled workers are 'People who, due to their relevant training and experience, are able to recognize risks and avoid potential hazards.'
- Electrical work may only be carried out by a trained and experienced electrician.
4.3 Device-specific safety information

This chapter provides general safety information about devices from this modular series of products. Further action- and situation-based safety information is positioned before the specific action or situation.

4.3.1 Safety devices and monitoring facilities

• A period of about 2 minutes must lapse after each process during which the device can cool down. Do not use the device until after this period.
• The device has an indicator light which lights up green when the vacuum has been generated.

4.3.2 Do not use third-party parts

• The device may only be used together with the supplied power supply unit. Do not use the power supply unit for other applications.

4.4 Information about required regulations

In addition to this operating manual a number of accident prevention and other regulations apply for the operation of kitchen stations, for example the observance of the hygiene requirements as stipulated by the HACCP regulation.

4.5 What to do in an emergency

➢ In an emergency the supply of power must be cut off immediately.

5 Before using for the first time

This chapter provides information about preparations that have to be made before using the device.

Unpack and check the scope of the delivery

➢ See 'vaculid® vacuum pump' on page 4 and also Instructions on "Vacuumizing - general information".

Clean the appliance

➢ Before starting the device for the first time, clean the vaculid® adapter (4).

➢ See chapter ‘Cleaning, maintenance and care’, page 10

6 Use

6.1 Safety information with regard to use

Comply with the operational principles

➢ Observe the hygiene requirements as stipulated by HACCP. Observe the attached instructions, ‘Vacuumizing - general information’.

➢ Clean parts that come into contact with food before and after each use.

➢ See chapter ‘Cleaning, maintenance and care’, page 10

An interference to the tightness of the seal cannot be completely ruled out. A certain amount of pressure loss over time is normal.
Use

Make sure that the edges of the container and the seal on the vaculid® are kept clean and are not damaged.

Leave a clearance at the top of the container of about 3 cm, as otherwise the process can be impaired.

6.2 Work sequence

- Connect adapter. Connect device to power supply.
- vaculid® is placed on to the closed valve, at a centered and slightly tilted angle and then depressed completely by pressing down with both hands.
- Attach pump.
- Start the vaculid® - vacuum pump.
  - The vacuum is generated once the indicator light shows a constant green light.

- Remove the vaculid® - vacuum pump
- Press down lightly with one finger.

To open the vaculid®, beforehand you must loosen the vaculid®- valve.

- After use, remove the plug from the socket.
**Tips for users**

To obtain a slightly higher level of low pressure, you can repeat the procedure.

► After a cooling down period of about 2 minutes, vacuumize for a further 15 minutes.

### 6.3 Useful information

► Leave a space at the top of the container of at least 3 cm.

**Cooking /low-temperature cooking in the thermoport®** which is made of plastic and can be heated

**Tips for users**

The vacuum in the vaculid® container lowers the boiling point. Cooking is possible at a temperature of 85°C. This enables an optimal result at a low temperature.

► And that is why you can cook using the thermport®.

**Tips for users**

You will recognize the quality of Rieber products by the 'Rieber' label.

► Use Rieber's closed GN containers for vaculid®.

**Use coordinated products**

**Tips for users**

Using our accessories, vaculid® saves on energy and the range of uses increases. Rieber products are labeled 'Rieber'.

► Use vaculid® and thermoplates® plus accessories from Rieber GmbH & Co. KG.

▌ Store, prepare, cook, barbecue, boil, portion and serve from a single container.
7 Cleaning, maintenance and care

This chapter provides information about complying with hygiene regulations. Read the chapter on 'General safety information' carefully in advance.

7.1 Safety information about cleaning, maintenance and care

Avoid dangers due to electricity

DANGER!
Danger of electric shock. Danger of death.
► Isolate device from power supply; disconnect the power supply unit.
► Never pour water on to electrical components.

Observing the hygiene regulations
► Make sure that you have carefully washed your hands before you clean the device.

7.2 vaculid® - cleaning the vacuum pump

Cleaning the housing
► Remove light traces of dirt with a moist cloth and mild detergent. Do not use scouring agents or solvents.
► Wipe down the surfaces afterwards with a soft cloth.

Cleaning the vaculid® adapter and 'transparent cover'

► To loosen the parts, use a coin to lever the lid up.
► Clean the 'transparent cover' (5) after use.
► Clean the vaculid® - adapter (4) before and after use.
► Use a wet sponge and a mild detergent. Do not use scouring agents or solvents. Clean the parts and dry them off well. The parts are not reattached to the device until they are dry.

Assembly
► Attach the cleaned parts. Make sure that the 2 sealing rings are positioned correctly.
7.3 Accessories

The used materials are stainless steel and plastic.

ATTENTION

Improper cleaning can damage the surfaces of the device.

► Observe the maximum permitted temperature of +180°C for the vaculid® and for the vaculid® valve.
► Clean the device with mild washing up detergent diluted in hot water. After cleaning, rub surfaces dry with a soft cloth.

► Make sure you do not lose the vaculid® valve.

Tips for users

You can extend the life of the vaculid® seal by using a little oil.

► Place the lid of the vaculid® in boiling water for about 3 minutes.
► Afterwards, rub the seal with a drop of oil.
  This helps preserve the elasticity of the seal.

Make sure the device is not cleaned improperly.

ATTENTION

Improper cleaning can damage surfaces and even render the device unusable.

► Do not scratch the services with a sharp edge. Do not use sponges with a scratchy surface or steel wool or a steel brush.
► Do not use any scouring agents or aggressive cleaning agents, for example oven sprays.
► Do not mix standard cleaning agents; do not produce your own cleaning agents.
► Avoid long exposure to sodium chloride solutions, as these can stain or corrode surfaces.
► Avoid stainless steel coming into direct longer contact with rusty iron parts such as kitchen sponges made of steel.
7.4 Keep the device dry and clean and ready for operation

- Store the vaculid® vacuum pump at room temperature.
- Accessories: Store the lid of the vaculid® separated from the device at room temperature.
- **ATTENTION!** Parts made of plastic age quicker when exposed to direct sunlight, therefore store them in a dark place.
### Operating faults/service

**DANGER!**

Danger of electric shock. Dangerous electrical voltage.

- Only allow electrical repairs to be carried out by an electrician.

<table>
<thead>
<tr>
<th>Fault</th>
<th>Possible cause</th>
<th>Rectification</th>
</tr>
</thead>
<tbody>
<tr>
<td>The device does not work</td>
<td>Plug has no power</td>
<td>➢ Connect another device and see if this is working.</td>
</tr>
<tr>
<td>No vacuum is generated</td>
<td>The container is too full</td>
<td>➢ Allow a space at the top of the container of at least 3 cm.</td>
</tr>
<tr>
<td></td>
<td>The foodstuff has not cooled down sufficiently.</td>
<td>➢ Cool down the foodstuff in advance, for example by placing it in the fridge.</td>
</tr>
<tr>
<td></td>
<td>The edge of the container or seal of the lid on the vacuill® - is dirty or damaged</td>
<td>➢ Clean ➢ Replace the damaged lid.</td>
</tr>
<tr>
<td></td>
<td>One of the two sealing rings on the vacuill® adapter has come loose.</td>
<td>➢ Inspect. ➢ Replace missing seal.</td>
</tr>
</tbody>
</table>

**Customer services, spare parts**

See website  [http://www.rieber.de](http://www.rieber.de)

**IMPORTANT**

The customer services need the type and number of your device.

**Disposing of the device**

Your device is made of high-quality materials that can be re-used or recycled. Have the device professionally disposed of by your local recycling unit.
Liability and warranty

9 Liability and warranty

Liability and warranty of the manufacturer is ruled out if you

- do not observe the information and instructions provided in the operating manual,
- do not use the device as it is intended,

See chapter "Designated purpose of use"

- rearrange and change the function of the device,
- do not use original spare parts.

For warranty claims against the manufacturer, the "Sales and Delivery Conditions" of Rieber GmbH & Co. KG apply.

The following wear and tear parts are excluded from the warranty:

- not applicable

10 EC Declaration of Conformity

Rieber GmbH & Co. KG herewith declares that the vaculid® vacuum pump complies with the basic requirements of the European Directive on Electromagnetic Compatibility 2004/108/EC and the Low Voltage Directive 2006/95/EC.

11 Manufacturer's address

Rieber GmbH & Co. KG
Hoffmannstraße 44
D 72770 Reutlingen
Tel +49 (0) 7121 518-0
FAX +49 (0) 7121 518-302
E-Mail info@rieber.de
www.rieber.de