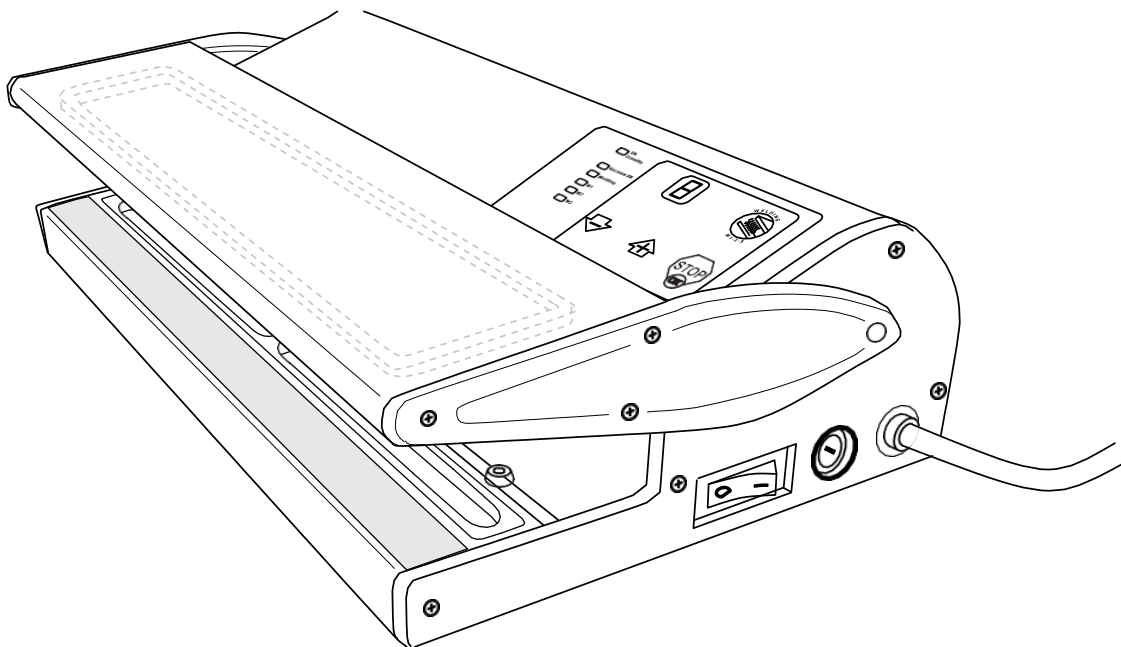




CC770 / CC771
Vacuum Pack Machine
Instruction Manual

PLEASE READ BEFORE USE



QUICK NOTES

- Designed for use with **embossed** bags only
- Designed for use with **dry products** only
- '**E**' (CC770) or '**End**' (CC771) flashes at the end of cycles or when first turned on with the lid down
- CC770/CC771 have **4/5 operating modes** which can all be **customised** (Sealing Time & Extra Suction Time)
 - **Firm pressure** must be applied on the lid during full working cycle (suction & sealing)
- You can press '**STOP/ok**' at any time to stop a cycle
 - You cannot decrease the Suction Time but you can press '**WELDING M1-M2-M3**' at any time to start sealing

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SAFETY TIPS

- Position on a flat, stable surface
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - BS EN Codes of Practice
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations
- DO NOT immerse the appliance in water
- The sealing bar becomes hot during use. DO NOT touch the sealing bar during or immediately after operation
- DO NOT turn Off at the plug to halt operation; always use the Stop/Start button or On/Off switch
- DO NOT use the appliance for anything other than its intended use.
- Only use bags recommended by the supplier/manufacturer with the appliance.
- Always switch off and disconnect the power supply to the appliance when not in use
- Not suitable for outdoor use
- This appliance must only be used in accordance with these instructions and by persons competent to do so
- This appliance is not suitable for use by children
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities

If the power cord is damaged, it must be replaced by an BUFFALO agent or a recommended qualified technician in order to avoid a hazard

INTRODUCTION

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your BUFFALO product.

PACK CONTENTS

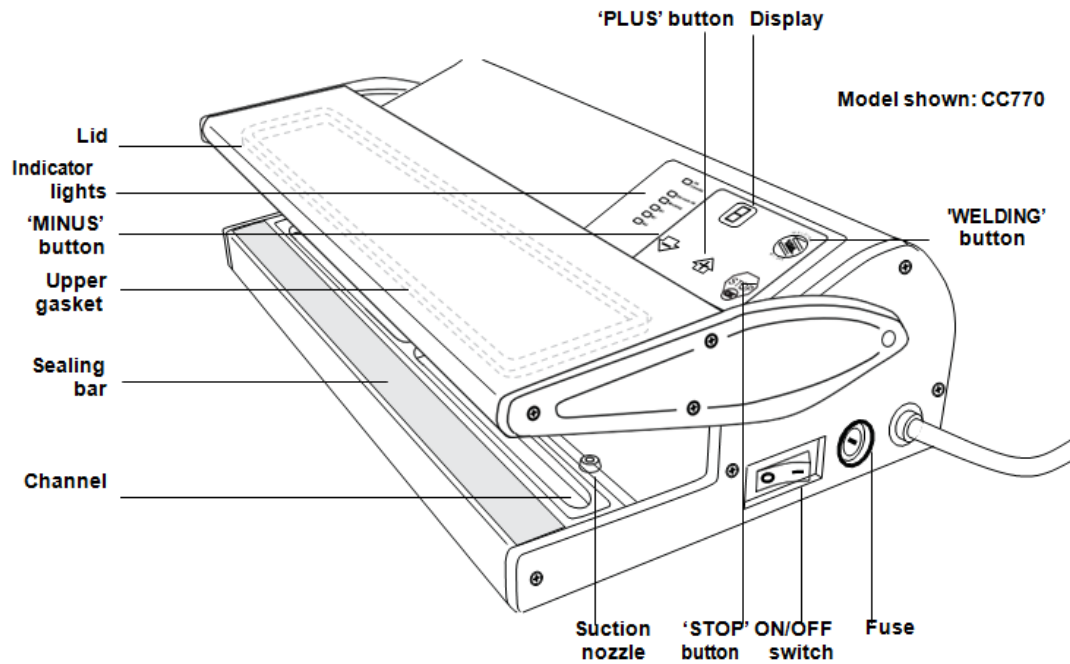
The following is included:

- BUFFALO Vacuum Pack Machine
- Instruction Manual
- A couple of FREE embossed Vacuum Bags

BUFFALO prides itself on quality and service, ensuring that when packaged appliances are fully functional and free of damage.

Should you find any damage as a result of transit, please contact your BUFFALO dealer immediately.

Controls

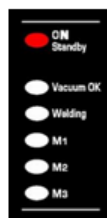


OPERATING MODES

! Note: 1. Designed for **EMBOSSED BAGS ONLY** 2. Designed for **DRY PRODUCTS** and therefore **NOT SUITABLE FOR LIQUIDS** where a Chamber Vacuum Pack Machine is required instead. >>> Please contact your Vacuum Pack Machine Supplier for more info.

CC770 OPERATING MODES:

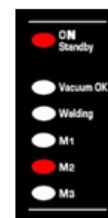
- **Standard Mode** (M1, M2 & M3 off)
- **Mode 1** (M1 lit): **Extreme Mode** for very small amount of liquid like blood residue (10/15cc max.) **only to be used 5 times consecutively** after which the unit locks down for 10 minutes to cool down (showing the letters 'EA' on the display)
- **Mode 2** (M2 lit): **Extreme Mode** + Soft Suction and Manual Anti-crush (press the 'Welding M1-M2-M3' button a few moments before reaching the desired vacuum)
- **Mode 3** (M3 lit): Standard Mode + Soft Suction and Manual Anti-crush (press the 'Welding M1-M2-M2' button a few moments before reaching the desired vacuum)
- **Mode 4** (M1-M2-M3 flashing): Dome Function to be used with Dome Accessory (sold separately)



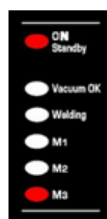
Standard Mode



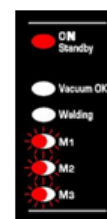
Mode 1



Mode 2



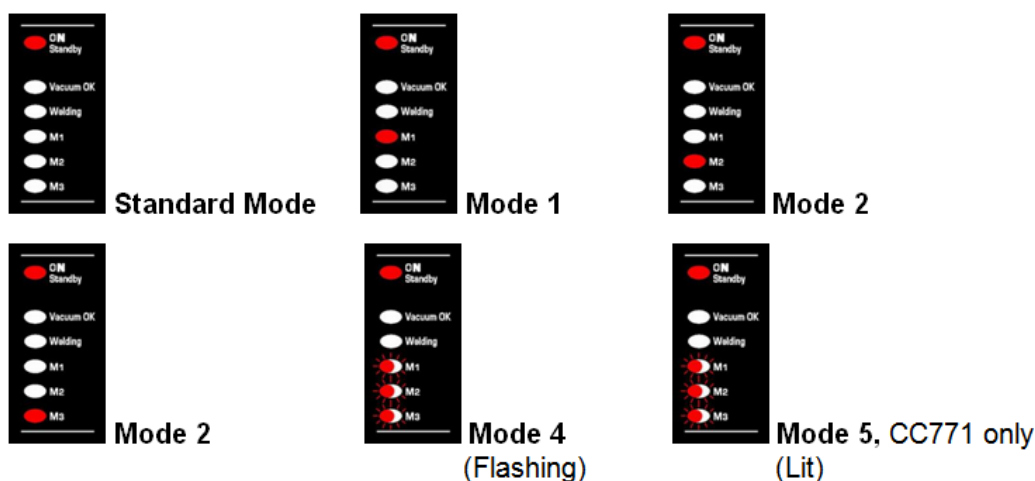
Mode 3



Mode 4
(Flashing)

CC771 OPERATING MODES:

- **Standard Mode** (M1, M2 & M3 turned off)
- **Mode 1** (M1 lit): **Extreme mode** for very small amount of liquid like blood residue (10/15cc max.) **only to be used 5 times consecutively** after which the unit locks down for 10 minutes to cool down (showing the letters 'EA' on the display)
- **Mode 2** (M2 lit): **Extreme Mode** + Soft Suction and Manual Anti-crush (press the 'Welding M1-M2-M3' button a few moments before reaching the desired vacuum)
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- **Mode 4** (M1-M2-M3 flashing): Dome Function to be used with Dome Accessory (sold separately)
- **Mode 5** (M1-M2-M3 lit): Marinade function to be used with external containers (sold separately)



TURNING THE MACHINE ON / SETTING THE SEALING TIME

1. Connect the appliance to the mains power supply and switch the machine On [I]
2. Raise the lid until it locks in place – machine is now ready for use in Standard Mode (M1, M2 & M3 off)
3. Display now shows the default Sealing Time for the Standard Mode


Note: Sealing Time is expressed in units rather than seconds, from 0.5 to 9.5 with dots representing half a unit. E.g. on CC770 the default is '2.' ideal for the free bags supplied
4. If you want to adjust the Sealing Time, simply use the \oplus or \ominus buttons until the required units are shown on the display
5. To save any changes made, press and hold the 'STOP/OK' button STOP for 2 seconds – the new value will then flash once

Note: If you want to adjust the Sealing Time for another mode, first select that mode using the 'Welding M1-M2-M3' button and then follow steps 4 and 5 above


RESET TO DEFAULT SETTINGS

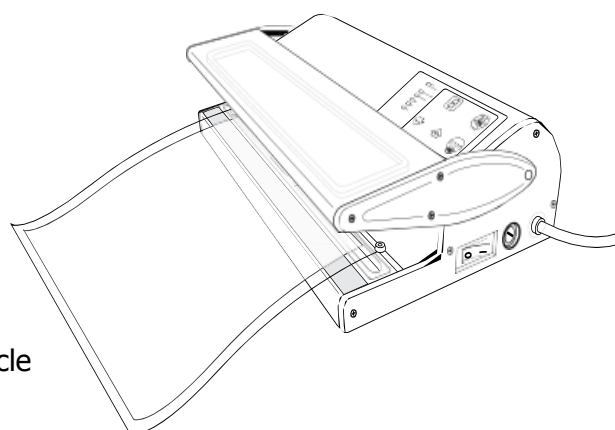
1. Switch the machine Off [O]
2. Simultaneously press and hold the 'WELDING M1-M2-M3' and \ominus buttons and switch machine On [I] whilst holding the 'WELDING M1-M2-M3' and \ominus buttons
3. The letter 'D' will be shown on the Display

SETTING EXTRA SUCTION TIME

1. Again, make sure machine is switched On [I] and the lid is raised
2. Simultaneously press and hold the \ominus and 'Welding M1-M2-M3' buttons for 3 seconds
 - Note:** if not pressed at the same time you may accidentally select a different mode – check that you are still in the mode you want to customise
3. Then, U (CC770) / TEU (CC771) alternates with the extra suction time on the display
 - Note:** expressed in seconds as 1 to 9 then A to F on CC770 (A for 10, B for 11, C for 12, D for 13, E for 14 and F for 15) and as 1 to 15 on CC771
4. To adjust the Extra Suction time, press and hold the \oplus or \ominus buttons for ½ a second
 - Note:** the default Suction Time is 90 seconds and cannot be reduced
 - Note:** constant use of extended Suction Time will shorten the life of the appliance
5. Press and hold the 'STOP/OK'  button for 2 seconds to save the suction time and exit
6. You are now back to the operating mode selected with its default Sealing Time being displayed

VACUUM PACKING FOOD

1. Place the food in the bag
 - Note: never fill bag over 70% capacity*
2. Remove any excess liquid or food residue
3. Lift the into locked position
4. Place the open end of the bag over the Channel
5. Lower the lid and press on the lid to start the suction process
6. **Maintain pressure** on the lid during full cycle
7. CC771 only – pressure is displayed before sealing countdown begins
8. When the suction time has elapsed **or** when you press 'WELDING M1-M2-M3' **or** when there is no air left in the bag... then the sealing process begins
 - Note:** the process can be stopped at any time by pressing the STOP/OK  button
 - Note:** the sealing can be started as early as you want by pressing 'WELDING M1-M2-M3'
9. CC770 – 'E' for End is displayed once process is completed, lift lid and remove bag
CC771 – 'END' is displayed once process is completed, lift lid and remove bag



- WARNING:** Never lift the lid from underneath as the sealing bar remains hot. Make sure to ALWAYS lift it from the side to avoid injuries
- Note:** the lid may be hard to open for a few seconds after operation due to vacuum pressure and you may need to allow a few seconds for the pressure to dissipate before lifting the lid

SAFETY FEATURES

Safety Cut-out: this appliance is fitted with an automatic safety system to help prevent any damage from misuse – if during the suction process the pressure gets too great (no air left in the bag) the appliance automatically switches to the sealing process.

Anti-stress Safety: this appliance is also fitted with an automatic anti-stress safety system to help prevent any damage from overuse – if machine alternatively displays 'E' followed by 'A', leave the machine on for 10 minutes as it will then automatically turn off the machine and reset the counter. *E.g. the Anti-stress Safety kicks in after M1 or M2 (extreme modes) have been used 5 times consecutively*

AUTO-STANDBY

If no cycle has been started within 4 ½ minutes, the Standby Mode kicks in. To switch the machine back on, simply press any button for 1 second and wait up to 10 seconds.

VACUUM PACKED SHELF LIFE

The following table shows APPROXIMATE shelf life of produce once vacuum packed – these values depend on produce quality, freshness, vacuum bag quality, storage conditions...etc...

PRODUCE	STORAGE TEMPERATURE	APPROXIMATE SHELF LIFE	
Bread	-2°C to 25°C	6-8 days	
Pasta		12 months	
Rice		12 months	
Flour		12 months	
Ground Coffee/Tea		12 months	
Red Meat (raw)		-2°C to 5°C	8-9 days
White Meat (raw)	6-9 days		
Fish (raw)	4-5 days		
Game (raw)	5-7 days		
Soft Cheese	14-20 days		
Hard Cheese	25-60 days		
Vegetables	7-10 days		
Fruits	14-20 days		
Pasta/Rice (cooked)	6-8 days		
Meats (cooked)	10-15 days		
Meats	Frozen (-18°C)		15-20 months
Fish			10-12 months
Vegetables			18-24 months

CLEANING & MAINTAINANCE

- Always allow to cool before cleaning
- Remove Channel and empty if it contains any fluid
- Use warm, soapy water and a damp cloth to clean the appliance
- Dry thoroughly after cleaning
- Repairs are only to be carried out by a BUFFALO dealer or qualified technician

TROUBLESHOOTING

FAULT	POTENTIAL CAUSE	ACTION	
Unit is not working	Unit is not switched on	Check unit is plugged and switch is in On [I] position	
	Plug and/or lead are damaged	Call Buffalo agent or qualified technician	
	In-plug fuse has blown	Replace in-plug fuse	
	Power supply	Check power supply	
	Internal Wiring Fault	Call Buffalo agent or qualified technician	
Unit is not working – 'E' flashes on Display	Safety cut-out activated	Allow appliance to rest for indicated time	
Unit is not working – '0' flashes on Display	'Lid closed' switch faulty	Call Buffalo agent or qualified technician	
Unit does not remove (all the) air from the bag	Open end of bag not over the Channel	Open and position bag over the Channel	
	Gaskets dirty	Clean gaskets	
	Open end of bag is dirty	Clean open end of bag	
	Bag is punctured	Replace Bag	
	Incorrect bag used	Call your supplier for embossed bags	
	Suction nozzle blocked	Clean suction nozzle	
Bags are not sealing correctly	No pressure applied on lid	Push down on lid during suction process	
	Sealing bar is overheated	Open lid and allow sealing bar to cool down	
	Liquid in bad under the sealing bag	Remove any excess liquid	
	Incorrect Sealing Time set	Adjust Sealing Time	
	Bag too thick	Use thinner bag	
	Incorrect bags used	Call your supplier for correct bags	
	Open end of bag not over the Channel	Open and position bag over the Channel	
	Indicator light comes on but there is no weld	Check heating element for damage and replace if necessary	
	Imperfect weld		Check rubber pressure pad for damage and replace if necessary
			Open lid and allow sealing bar to cool down
			Check parts like heater element and Teflon fabric heater cover for wear and tear and replace if necessary

Note: to replace the Teflon Fabric Heater Cover, disconnect the machine from the mains supply, remove the screws, lift Teflon Fabric and replace before screwing back into place.

TECHNICAL SPECIFICATIONS

Model	Voltage	Power	Current	Vacuum Pressure (approx.)	Max. Bag Length	Dimensions h x w x d mm	Weight (kg)
CC770	230V	300W	1.3A	0.8bar	300mm	95 x 348 x 190	3.9
CC771	230V	400W	1.7A	0.8bar	400mm	95 x 458 x 190	5.2

ELECTRICAL WIRING

This appliance is supplied with a 3 pin, moulded, BS1363 plug and lead, with a 13 amp fuse as standard. This plug is to be connected to a suitable mains socket.

The appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

The appliance must be earthed, using a dedicated earthing circuit.

If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required, they must be readily accessible.

COMPLIANCE

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.



BUFFALO parts have undergone strict product testing in order to comply with Regulatory standards and specifications set by international, independent and Federal authorities – BUFFALO products have been approved to carry this CE Symbol.

