

**Salvis AG**  
Vacuum System  
Salvis GreenVAC



**Instruction manual**



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# Intelligent. Brilliant. Ideal.

## Vacuum directly in the container

### Bagless vacuuming

We are delighted that you have chosen our GreenVAC containers and thank you for your confidence.

Please take your time and read these operating instructions so that you can take full advantage of GreenVAC.

## 1. Foreword

This instruction manual contains important information to operate the GreenVAC system safely, properly, and economically. Observing these instructions will help to avoid dangers, reduce repair costs, and increase the reliability and service life of the system.

The operating instructions are intended for all persons who work with the system. It must be read and applied by every person in order to ensure correct operation, care, and troubleshooting. The operating instructions must always be available at the place of use.

Installations and repairs that are not carried out by authorized specialists, technical changes to the system that are not approved in writing by the manufacturer, and the use of non-original spare parts will void the manufacturer's warranty and product liability.

## 2. General Safety Instructions



Read these operating instructions carefully before using this system for the first time.

Damaged GreenVAC covers will no longer ensure safe operation. In the event of damage to the cover, immediately remove the green valve and seal and dispose of the damaged cover.

### **Attention: Risk of injury due to bursting of the covers!**

The system may only be operated by trained and/or instructed persons who are also familiar with the safety precautions of the device.

In addition to the instructions in this manual, please also observe the generally applicable safety and accident prevention regulations.

These operating instructions must always be available at the workplace.

## 3. Safety

### 3.1 Explanation of Symbols

In the information boxes, you will find three different symbols that must be observed.

The symbols have the following meanings:



This symbol is a safety instruction which you will find in all work steps where there is danger to persons. Observe these warnings and be particularly careful in these cases. Also pass these warnings on to other users.



This symbol must be observed in order to prevent damage to the equipment. Also pass on these safety instructions to all device users.



This symbol gives you useful tips and draws your attention to the correct procedure and behaviour. Please also observe these instructions. This will save you time and problems.

Salvis AG rejects any liability if any users disregard the instructions marked on the systems and/or in these operating instructions

### 3.2 Safety Notes

#### Device protection



To prevent unintentional damage to the system, it is necessary to follow the operating instructions.

All operators must be instructed by the owner.

#### Misapplication



GREENVAC LIDS WITH CRACKS, NOTCHES, STREAKS, BLOWHOLES, BROKEN CORNERS, AND THE LIKE SHOULD NO LONGER BE USED! Caution: Risk of bursting and splintering! Remove the lid from circulation!

**The use of GreenVAC lids in sub-zero temperatures is dangerous and not recommended!** GreenVAC covers which have been used in sub-zero conditions (below 0 °C or 32 °F) must be removed from circulation immediately! Sub-zero temperatures (below 0 °C or 32 °F) destroy the molecular chains in the plastic. **The lids may burst later during vacuuming! Caution: Danger of splinters!**

**The lid material can become unstable or conditionally resistant when exposed to the following chemicals and must not come into contact with them:** Benzyl alcohol, butanol, butylene glycol, methanol, phenyl ethyl alcohol, propanol, acetone, amyl acetate, benzaldehyde, butyl acetate, cyclohexanone, diethyl ether, essential oils, ethyl acetate, isopropanol 80%, methyl ethyl ketone, phenylethyl alcohol, pyridine, and tetrahydrofuran.

Do not place the GreenVAC cover near heat sources such as heaters, lamps, radiators, etc. Never heat vacuumed containers!

GreenVAC lids must not be exposed to direct sunlight due to the risk of ultraviolet aging and must therefore be stored in rooms without direct sunlight.

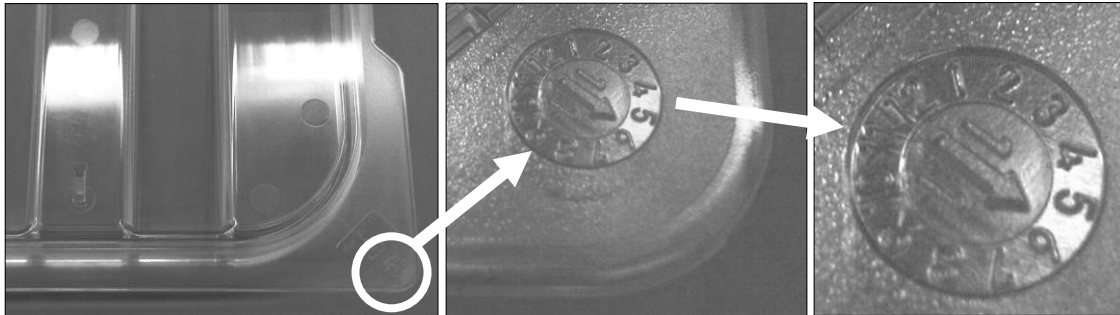
Lids must not be opened by force or with the aid of tools such as a knife, fork, spoon, screwdriver, etc.!

Salvis AG will accept no liability for damage or injury caused by improper use!

### 3.3 Aging of Lid Material



Plastics age with time. For this reason, the lids are designed for a service life of 8-10 years. The lids must not be used for more than 10 years after manufacture! See imprint date of manufacture on lid corners! **IF YOUR LID IS MORE THAN 10 YEARS PAST THE DATE OF MANUFACTURE, IT SHOULD BE DISCARDED IMMEDIATELY.**



Date of manufacture **6-11 = June 2011**

(11 is stamped to the left and right of the arrow; arrow points to 6)

## 4. Product description GreenVAC

### 4.1 Container

GreenVAC containers are manufactured according to the Gastronorm sizes specified in EN 631 of the European Standards and consist of high-quality chromium-nickel steel.

### 4.2 Lid

The transparent lid is made of selected, recyclable high-performance plastic. The cams ensure safe stacking.

### 4.3 Sealing/gasket

The lip seal is made of food-grade silicone.

### 4.4 Valve

The simple but ingenious ball valve ensures maximum tightness and allows metered ventilation and easy cleaning.

### 4.5 Name plate (accessories)

The nameplate is attached to the lid and enables practical labelling (content, date).

### 4.6 Shelf (accessories)

The perforated shelf is made of transparent, recyclable plastic. It prevents the products from lying in their own juice.

### 4.7 Spacer bolts (accessories)

A set of 4 bolts makes it possible to insert two shelves in the same GreenVAC Container with a height of 150mm. It helps to use the maximum capacity of the GreenVAC container such as pralines....



## 5. General Information

### 5.1 Intended use

The GreenVAC system may only be used for its intended purpose (i.e. vacuuming refrigerated food items).

### 5.2 Application Area GreenVAC-lid

The lid is made of a high-tech plastic material and has been developed for the vacuuming of cooled products with a core temperature of +2°C / 36 °F.

### 5.3 Labelling of the product

On all GreenVAC lids, you will find a signet for the date of manufacture. This is located on one of the 4 outer corners of the lid. It indicates the year and month of manufacture of the lid. (see 3.3)

### 5.4 Hazardous area



If the GreenVAC cover has not been inserted correctly, cleaned, or stored, there is a risk of breakage or damage. The lid may burst under vacuum! If your lid is broken or damaged, it should be discarded immediately.

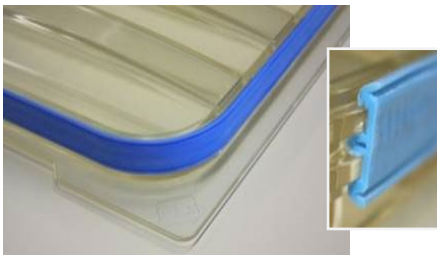
## 6. Seal assembly made easy



- Place the lid on the clean table in front of you.
- Carefully place the clean seal on the table.
- Make sure that the placement fits in the 2 grooves.
- Carefully press the seal all around.
- Smooth any bead and press down well.
- Turn the cover over and insert the valve.



If the cover has to be pressed into the container, this is a sign that the seal has not been installed correctly. Always check that the gasket is seated correctly. Do not use the lid if the gasket is not installed or seated correctly.



**Seal assembly**  
GreenVAC GN 1/3, GN 1/2, GN1/1



**Seal assembly**  
GreenVAC GN 1/6

## 7. GreenVAC application notes



Please wash containers, lids, and shelves before first use. Only well-cleaned containers, lids, and shelves should be used.

### 7.1 Filling



Place the cooled (approx. +2°C / 36 °F core temperature) products in the container. Make sure that you do not fill it completely, as food can expand by up to 10%. Liquids may only be poured up to approximately 3 cm / 1.2" under the stacking shoulder.



Then put on the lid with seal. The contact point between lid and container must always be clean.

### 7.2 Vacuum



Place the suction nozzle over the ball valve on the lid. During the vacuum process, the container closes as if "by itself". The suction duration depends on the pump capacity, the fill quantity/container size, and the desired vacuum.



The lid is not heat-resistant under vacuum. That is why the "cuisson sous vide" method and similar methods are prohibited!

The lid is not suitable for sub-zero temperatures (below 0 °C or 32 °F)!

Lids must not be placed in rapid or shock coolers!

**ALL SUCH USES ARE DANGEROUS AND CAN CAUSE INJURY!**

**SALVIS AG WILL ACCEPT NO LIABILITY FOR DAMAGE OR INJURY CAUSED BY IMPROPER USE!**

### 7.3 Opening lid



Ventilate the container in a controlled manner by applying pressure to the valve. Liquids must be ventilated with particular care. The lid can be removed immediately after ventilation. Vacuuming and reopening take place in a matter of seconds.



**SALVIS AG WILL ACCEPT NO LIABILITY FOR DAMAGE OR INJURY CAUSED BY IMPROPER HANDLING!**

## 8. Cleaning/Maintenance



Careful handling can prevent deformation and damage.  
The seal must be removed for cleaning.  
In the case of protein residue, rinse the container with cold water before cleaning.



The lid is dishwasher safe up to 90 °C / 194 °F. It must not be labelled (use the nameplate).



Do not use alcohol (such as acetone) to clean the lid,  
Acids (such as vinegar), chlorinated or other aggressive agents, and rough cloths can cause damage. **See also 3.2!**



Seals that no longer hold the vacuum must be replaced.



Due to condensation that can enter the pump, it is important to check the quality of the oil frequently. The oil level must be checked every 2 weeks. If the pump is used frequently, the oil must be changed every 3-4 months or as specified by the machine supplier. Please observe the maintenance recommendations of the machine supplier.



**SALVIS AG WILL ACCEPT NO LIABILITY FOR DAMAGE OR INJURY CAUSED BY IMPROPER HANDLING!**



## 9. Tips for use in practice

Which products can be used with the vacuum?

Many types of food, for example: Pork, poultry, cold cuts, sliced sausages, dry sausages, vegetables, salads, pasta, rice, potatoes, spaetzli, fruit, berries, fruit, fish, seafood, herbs without moisture, bread, dry pastries, ready-made sandwiches, soups, sauces, aspic, cakes, but also flowers, lettuce, and much more.

### 9.1 Which products do you need to vacuum carefully?

Liquids such as soups and sauces should be vacuumed and ventilated with particular care (attention: cold boiling point). The same applies, for example, to chocolate mousse and other delicate products. Please note that beef can change colour after vacuuming.

### 9.2 Which products you should NOT vacuum

Herbs with moisture, cold cuts with casing, halved sausages, sausage masses with low fat and rind content (such as Frankfurter and raw veal bratwurst). Other products are not suitable for full vacuum performance. The same applies to foods whose structure is obtained by air entrapment, such as whipped cream. Products that are not perfectly fresh should also not be vacuumed. Vacuum sealing any of the foregoing with the GreenVAC container is not recommended due to the inability to properly and hygienically store such foods. If you have any questions, please contact your specialist dealer.

### 9.3 Which products should NOT be vacuumed TOGETHER

For example: fruit together with vegetables, salad with raw and cooked portions such as pasta salad, etc. We recommend that you vacuum odor-sensitive and odor-intensive foods in separate containers. Vacuum sealing any of the foregoing with the GreenVAC container is not recommended due to the inability to properly and hygienically store such foods.

## 10. Hygiene advice

Vacuumed food can be stored longer under optimal conditions. Within the HACCP (Hazard Analysis and Critical Control Points) concept, you are obligated to perform self-monitoring and self-assessments to ensure proper storage and hygiene conditions. Please contact the United States Food & Drug Administration for more information about the HACCP concept.



**IN ORDER TO ACHIEVE INCREASED FOOD SAFETY, WE RECOMMEND REGULAR TESTING BY A NEUTRAL THIRD-PARTY TESTING LABORATORY.**

## **11. Possible errors and first steps for rectification**

### **11.1 Cover does not close during vacuuming**

Check whether

- the seal is correctly installed (see chapter 5).
- the contact point between cover and container is clean.
- the seal is worn or damaged. If yes, it must be replaced.
- the GreenVAC container is damaged (dents, etc.).

### **11.2 Maximum vacuum not reached**

- Defective seals
- Deformed containers (dents, etc.)
- Product is too warm: Allow to cool.
- Vacuum unit is defective: Call your supplier.

### **11.3 Strong steam fittings on the lid**

- The core temperature is too high, the product is too warm: allow to cool.

### **11.4 Suction of liquids**

- The filling level has been exceeded (see chapter 7.1).
- The core temperature is too high, allow to cool.
- If no improvement is achieved, please contact your specialist retailer.

## **12. Note on disposal**



Please observe all applicable guidelines for the disposal of materials.

## 13. GreenVAC in use



### 1. Produce

- Produce all desired dishes as usual
- Wash and spin lettuce
- Cook ragout, braised dishes, and starch side dishes in the GreenVAC container (without lid!)



### 2. Filling

- Suitable for all food groups
- Even pressure-sensitive products can be vacuumed & stored without deformation
- Optional accessories like drip trays are available



### 3. Vacuuming

- All food products should blast chilled to below 3°C/37.4 °F before vacuuming
- Fit the gasket to the lid
- Place the suction connection of the GreenVAC vacuum hose on the valve
- The vacuum time depends on the product and the desired vacuum
- Many pump manufacturers have already integrated the GreenVAC connection



### 4. Storage or transport

- The vacuumed containers guarantee freshness over a longer period
- To release the vacuum, simply squeeze the valve
- Remove goods and vacuum them again if necessary
- Guaranteed quality assurance through all processes
- Reduces food waste

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**SALVIS AG**  
Nordstrasse 15  
CH-4665 Oftringen  
[www.salvis.ch](http://www.salvis.ch)  
Telefon +41 62 788 1818

*smart* cooking

