



multi day **HOT VACUUM**

INSTALLATION, USE AND MAINTENANCE (TRANSLATION OF THE ORIGINAL INSTRUCTIONS)





SAFETY	4
INSTALLATION	10
USE.....	32
MAINTENANCE.....	38

CONTACTS

Please see the back cover for contacts in your local area.

TECHNICAL DOCUMENTATION IN DIGITAL FORMAT

To download the documentation and full user manual in digital format, log in to UNOX **<http://infonet.unox.com> | <http://unox.com>.**

After registering on the portal, you will need to enter some information about your UNOX product:

- product code
- serial number

Both can be found on the ratings plate on the side of the oven (page **25**).



Dear Installer and Customer

This manual contains all the information you need to use, install and maintain this appliance correctly.

Please read it carefully before assembling the appliance and store it safely for future reference.

If you do not fully understand any of the contents, please contact the manufacturer for further information.

Safety

Safety information
for installing the
appliance 5

Safety information
for installing and
maintaining the
appliance 7

Pictograms 4

PICTOGRAMS



Read the instruction manual



Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.



Risk of fire!



Risk of electric shock!



Risk of burns



Tips and useful information



Consult another section



Earthing symbol



Equipotential symbol

SAFETY INFORMATION FOR INSTALLING THE APPLIANCE

General precautions

- Read this manual carefully before installing the appliance. Store this manual carefully for future reference.
- Failure to comply with the safety regulations, and any installation or maintenance other than those indicated in this manual voids the warranty* and relieves the manufacturer of all liability.
- Interventions, tampering or modifications which have not been expressly approved and which do not comply with the instructions in this manual could cause damage, injury or death, and void the warranty*.
- All installation work and non-routine maintenance must be performed exclusively by qualified technicians, authorised by the manufacturer, in compliance with the regulations in force in the user country and the regulations on systems and safety in the workplace.
- Before starting any installation or maintenance work, disconnect the appliance from the electrical power supply and make sure that any hot parts of the machine have cooled to room temperature.
- During installation and maintenance operations, personal protective equipment (PPE) must be used, such as protective gloves, safety shoes and dustproof filter masks.
- When the appliance is being fitted, people not involved with the installation may not pass through or occupy the work space.
- The appliance must be transported using suitable means for the weight and size of the appliance. Please use personal protective equipment (PPE - gloves, safety shoes, etc.).

- If the appliance is installed on a mobile base or stacked, only use components supplied by the manufacturer and follow the assembly instructions provided in the packaging.
- The packaging material is potentially dangerous. It must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.
- The ratings plate provides essential technical information that is of utmost importance for any appliance maintenance or repairs. Do not remove, damage or modify the plate.
- The parts protected by the manufacturer or one of its agents cannot be altered by the installer.
- Only a trained technician may perform any maintenance or repair work which involves removing any of the protective covers. For anyone else this is dangerous.
- The appliance must be easily movable for any non-standard maintenance work. Make sure that any building work carried out following installation (e.g. building walls, replacing doors with narrower models, renovation work) does not hinder movement.
- Never rest any body parts on the suction pad to check efficiency. Exposure to a vacuum may cause a strong flow of blood to the exposed area.
- The instructions are available in alternative formats (e.g. on the website). Please contact the manufacturer.

Warnings for the electrical connections

- Before installing the appliance, check that the systems are compliant with the installation standards in the specific country and with the specifications indicated on the appliance serial plate.
- Connections to the power mains must comply with the regulations in force in the country where the appliance is installed. Failure to comply with these regulations may cause damage and injuries, invalidates the warranty and relieves the manufacturer of all liability.

SAFETY INFORMATION FOR INSTALLING AND MAINTAINING THE APPLIANCE



General precautions

- Please read this manual carefully before using and maintaining the appliance.
- Failure to comply with the safety regulations, and any use or maintenance other than those indicated in this manual voids the warranty* and relieves the manufacturer of all liability.
- This is a professional piece of equipment and should not be within the reach of children.
- User cleaning and maintenance must not be carried out by unsupervised children.
- These appliances are intended to be used for commercial applications, e.g. in restaurant kitchens, canteens, hospitals and commercial enterprises such as bakeries, butchers, etc., but not for continuous, mass production of food. Any use other than has been indicated is considered improper, potentially dangerous

for people and animals, and may irreparably damage the appliance. Improper use of the appliance voids the warranty.

- If the appliance does not work or if there are any functional or structural alterations, disconnect the electricity supply and contact an authorised UNOX customer assistance service. Do not attempt to repair the appliance yourself. For any repairs, please request UNOX original spare parts.
- The appliance emits a sound level of below 70 dB (sound pressure level measured at a height of one metre and a distance of one metre in an open field).



Risk of burns and injury!

- While using the appliance to prepare the vacuum for the MULTI.Day Trays, make sure to only touch the appliance controls or relevant grips, as the trays heat up the metal surfaces of the HOT VACUUM.



Risk of fire

- Do not place sources of heat (e.g. grills, fryers, etc.), highly flammable substances or fuels (e.g. diesel, petrol, bottles of alcohol, etc.) near the appliance.



Risk of electric shock!

-  Any routine maintenance must be performed:
 - after disconnecting the appliance from the power supply and waiting for the capacitive components to discharge (approx. a few minutes);
 - after waiting for the appliance to cool down fully;
 - only if you are in good mental and physical condition, and are wearing suitable personal protective equipment (e.g. heat-resistant rubber gloves, eye protection, dust mask (optional), etc.).
- Do not clean the appliance with steam or a water jet.

Installation

Transporting the appliance	10
Unpacking the appliance	12
Checking package contents	14
Getting started	15
Positioning	16
Electrical connections	24

TRANSPORTING THE APPLIANCE

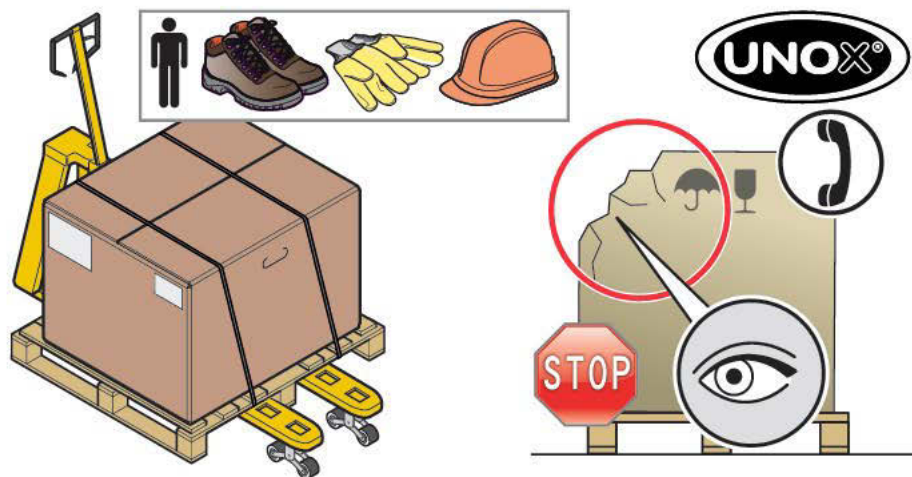
- 03** ► The appliance must be transported:
- in full compliance with laws on accident prevention and the regulations in force;
 - by authorised and trained personnel in good physical and mental condition, equipped with PPE (personal protective equipment);
 - after making sure there are no people or things in the manoeuvring area that could get in the way;
 - after making sure the packaging fits easily through the doors;
 - after making sure that the floor is perfectly smooth, level and even, as well as being able to bear the load. The floor must not be slippery.

 The manufacturer shall not be held liable for any inconvenience caused by transportation carried out in any other conditions.

During transportation or storage, the appliances must NOT be stacked.

The appliances must NOT be moved manually, with straps, or by dragging or pushing them.

If the packaging is visibly damaged, promptly contact the manufacturer. Do NOT install the appliance.



01

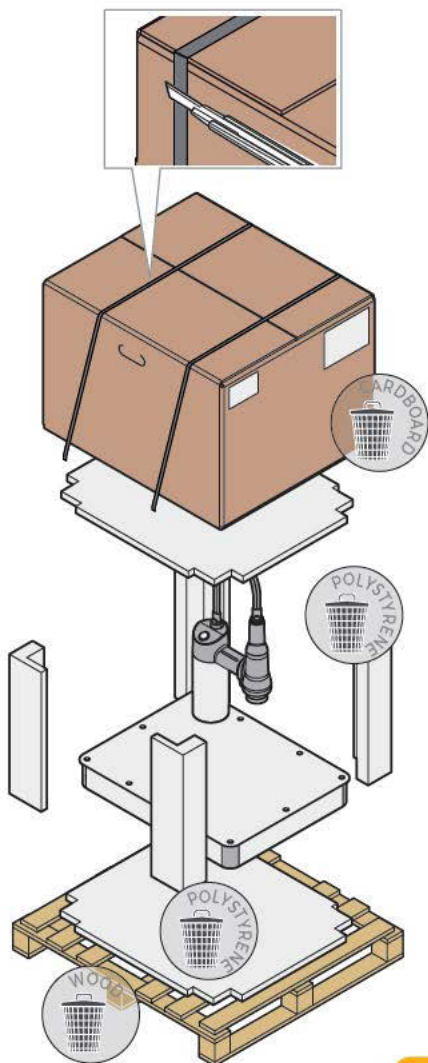
A | Technical data table

Packaging size	624 x 534 x 446 mm w x d x h
Packaging weight	14 kg
Product size	540 x 430 x 580 mm w x d x h
Product weight	12 kg
Absorbed electrical power	11 W
Power supply voltage	110-240 V
Frequency	50/60 Hz
Type of plug	Schuko

UNPACKING THE APPLIANCE

02 ► After unpacking the appliance, check for any visible damage. If it is damaged, promptly contact the manufacturer and do NOT install the appliance.

⚠ The packaging material is potentially dangerous. It must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations. UNOX has, for years, adopted the **NON-STOP Efforts**  philosophy of increasing the environmental compatibility of its products, and reducing energy consumption and waste. UNOX wishes to protect the environment and invites the consumer to dispose of waste in recycling bins.



02

NOTES

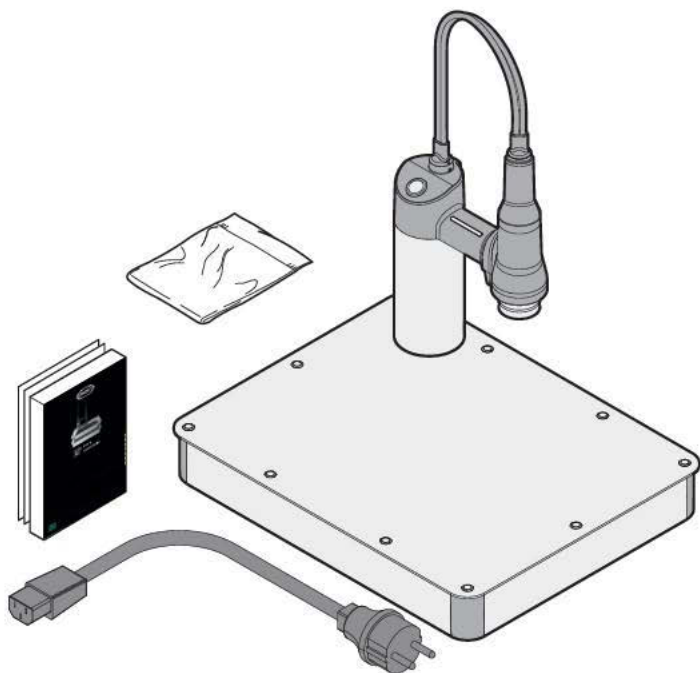
CHECKING PACKAGE CONTENTS

03 ► Before installing the appliance, check that the following components are included in the package and are undamaged:

- HOT VACUUM™;
- power supply cable;
- technical documentation (use and installation manual, "Technical specifications" sheet);
- starter kit.

 If a component is missing or damaged, do not install the appliance. Please contact the manufacturer.

 The MULTI.Day™ range also includes various professional accessories. Please contact UNOX for additional information.

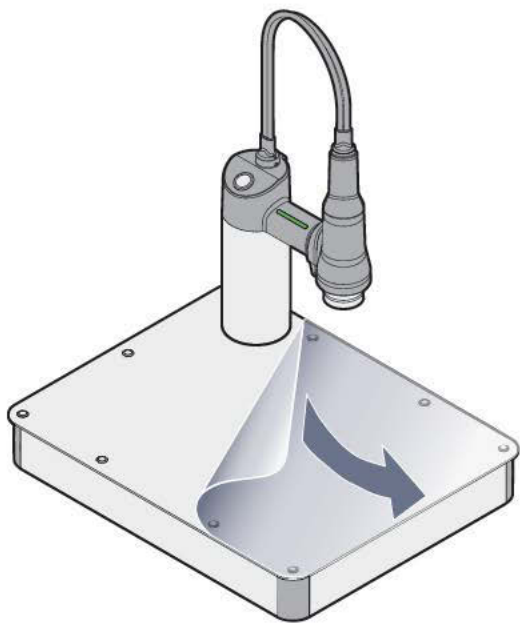


GETTING STARTED

04 ► Removing the protective film

Slowly remove the protective films from the appliance. Clean any glue residue with appropriate solvents without using tools, abrasive detergents or acids that could spoil the surfaces.

 The protective films are potentially dangerous and must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.



POSITIONING

05 ► The installation area

Install the appliance in areas:

- specific for this purpose and compliant for cooking industrial foods;
- that are adequately ventilated;
- that comply with the laws in your country regarding system safety/safety in the workplace;
- protected from the weather;
- with temperatures from +5°C to +35°C maximum;
- that have maximum humidity of 70%.

The floor beneath the appliances must:

- be flame and heat resistant;
- be perfectly level;
- have a flat and even surface;
- be able to support the weight of the appliance at full load without deforming or undergoing structural failure.

⊕ For additional technical information on the appliance, please see the “Technical specifications” sheet provided with the appliance.

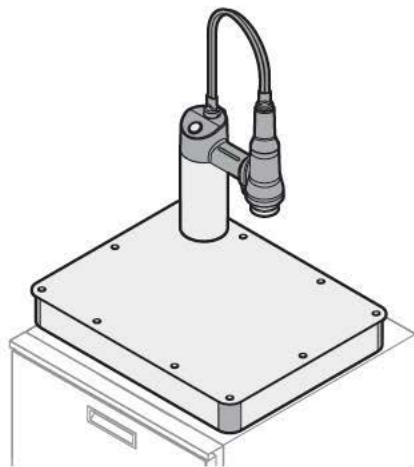
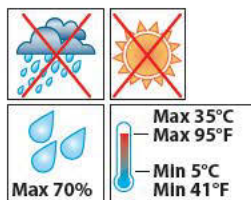
06 ► Installation clearance

Position the appliance respecting the clearance indicated in the figure and so that the back of the appliance is easily accessible for making the necessary connections and for maintenance work.

Do not install the appliance near:

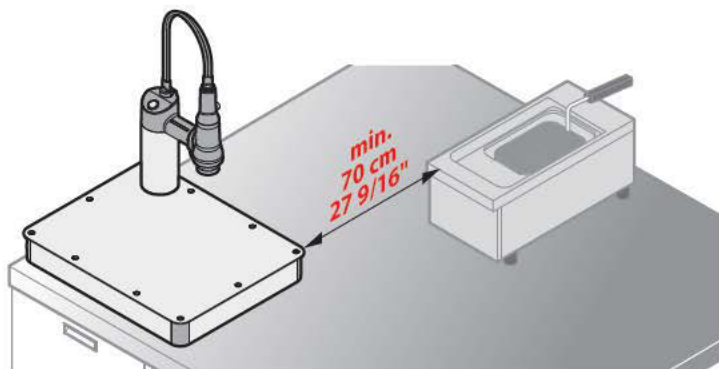
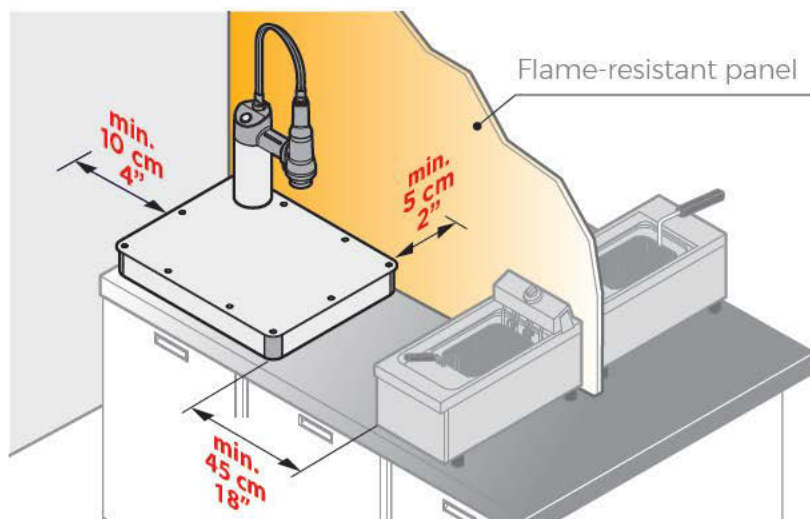
- other appliances that reach high temperatures;
- easily flammable or heat-sensitive materials, walls or furniture.

If this is not possible, a fireproof panel must be installed in accordance with local fire prevention regulations.



05

06



Positioning

NEVER install the appliance on the floor. It must be positioned:

- on a substructure (e.g. neutral cabinets);
- on an UNOX XUC146 stand;
- on an UNOX XU144 cabinet.

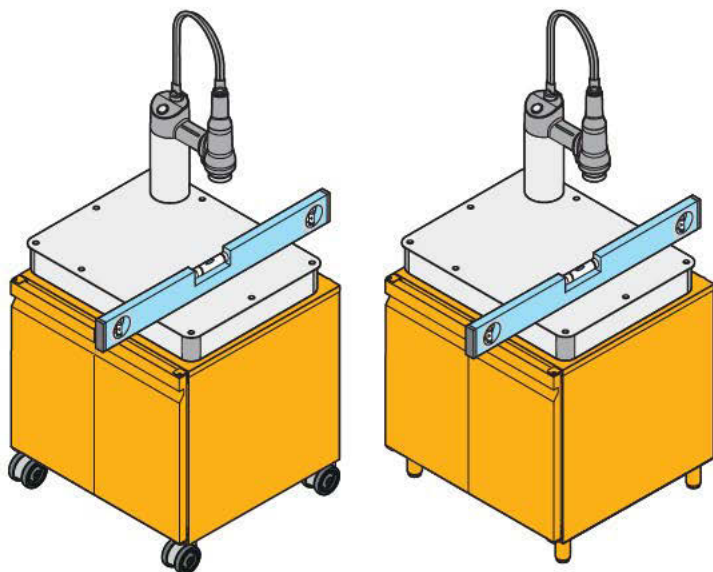
07 ► Positioning: customer's own substructure

Before positioning the appliance on one of your own substructures, always check that the substructure is perfectly level using a spirit or digital level.

Any substructures used must be:

- stable and perfectly level;
- suitably sized for the appliance requiring support;
- heat resistant and NOT flammable;
- able to support the appliance weight at full load without deforming or experiencing structural failure.

⊕ If the structures are fitted with wheels, they cannot be levelled; therefore, the floor must be flat, even and perfectly level.



08 ► Positioning: UNOX XUC146 stand

While wearing gloves, insert the HOT VACUUM into the hole in the stand, as shown in the figure.



Be very careful not to trap your fingers when inserting the appliance.

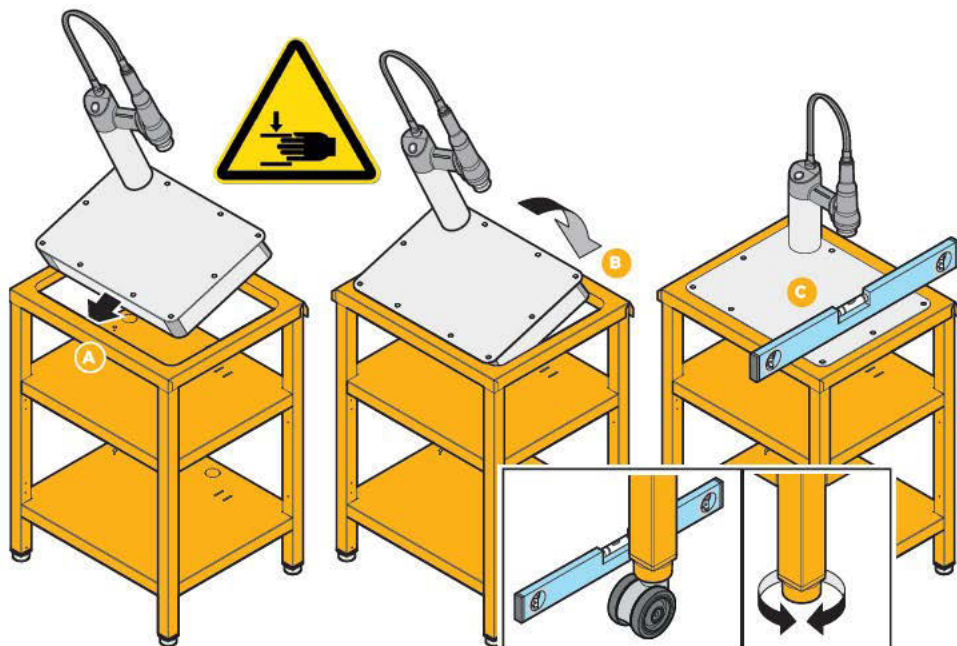
After positioning the appliance, always check that it is perfectly level using a spirit or digital level. Level by adjusting the stand feet without fully unscrewing them.



If the stands are fitted with wheels, they cannot be levelled; therefore, the floor must be flat, even and perfectly level.



For information on how to assemble the stand, please see the instructions inside the stand packaging.



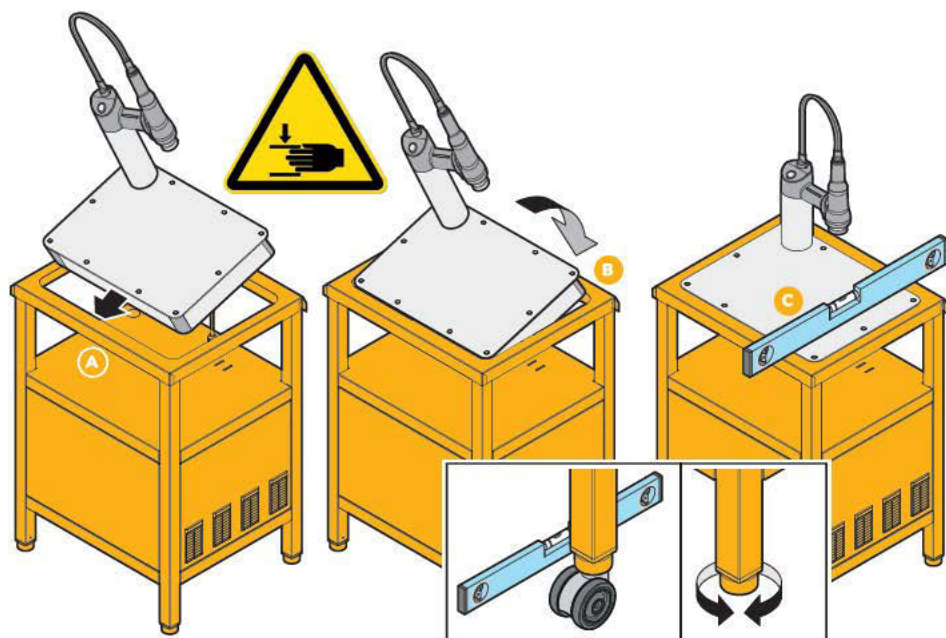
09 ► Positioning: UNOX XU144 cabinet

While wearing gloves, insert the HOT VACUUM into the hole in the cabinet, as shown in the figure.

 Be very careful not to trap your fingers when inserting the appliance.

After positioning the appliance, always check that it is perfectly level using a spirit or digital level. If it is not, level it by adjusting the cabinet feet.

-  If the cabinets are fitted with wheels, they cannot be levelled; therefore, the floor must be flat, even and perfectly level.
-  For information on how to assemble the stand, please see the instructions inside the stand packaging.



NOTES

COMPRESSED AIR CONNECTION

How to make the connection

The appliance requires compressed air to operate. This is produced by a compressor which is:

- **customer's own and external** (not provided), which must meet the specifications indicated in the relevant section;
- **integrated** into the UNOX cabinet in which HOT VACUUM is inserted.

10 ► Connecting to a customer's own, external compressor

The compressed air connection must be made using a pipe with **a European DN7 profile coupling** (not supplied), which must be connected to the **quick coupling** on the back of the appliance. Connect the other end of the coupling to the compressor observing the following:

- **maximum pressure** compressed air = 8 bar - 120 psi
- **minimum pressure** compressed air = 5 bar - 75 psi
- **minimum capacity** compressed air = 60 l/min - 2.1 cfm

Compressed air can be produced using a compressor which is:

- **oilless** (not lubricated) and filtered with 5-micron filters;
- **lubricated** and filtered with 0.01 ppm coalescing oil separator filters.

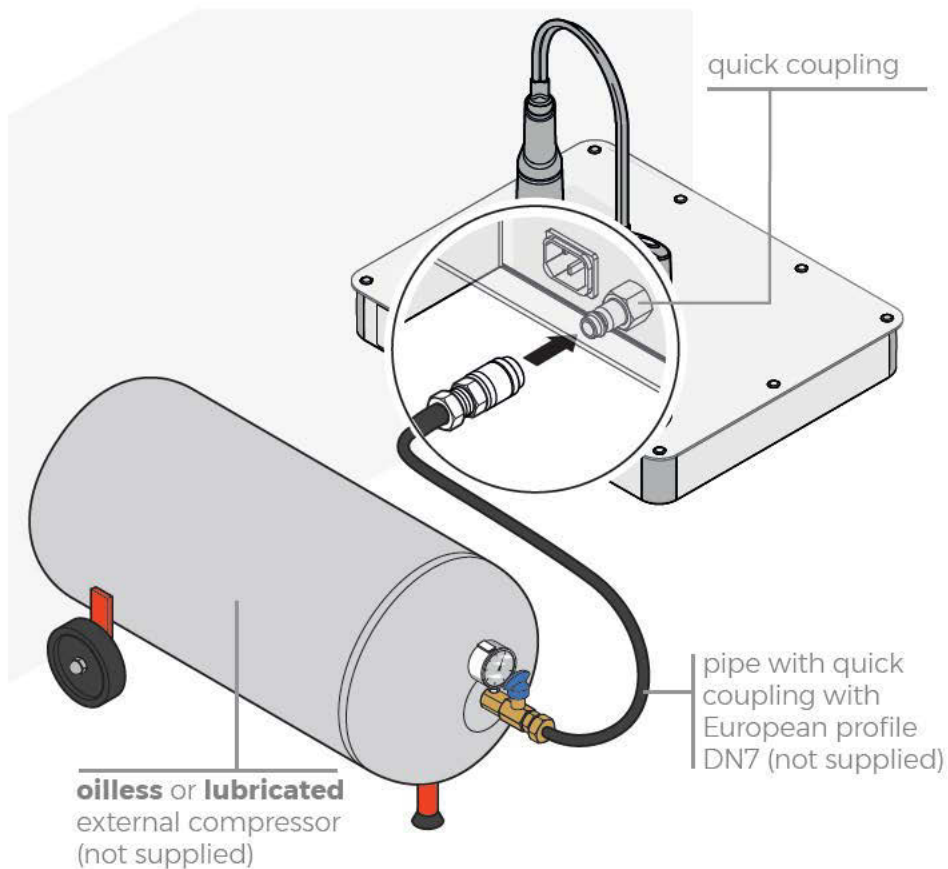
⊕ We recommend installing a pressure gauge (not supplied) before the compressed air intake.

Checks to perform after connection

Check that:

- there are no pressure losses or vents between the quick coupling plug and the appliance;
- the air pressure and flow rate are compatible with the parameters above.

External compressor (not supplied)



ELECTRICAL CONNECTIONS

Safety precautions



Before installing the appliance, please read the "Safety" section on page 4 carefully.



Connections to the mains power and the electrical system must comply with the regulations in force in the country where the appliance is installed. All connections must be made by qualified personnel authorised by UNOX. Failure to comply with these regulations may cause damage and injuries, invalidates the warranty* and relieves UNOX of all liability.



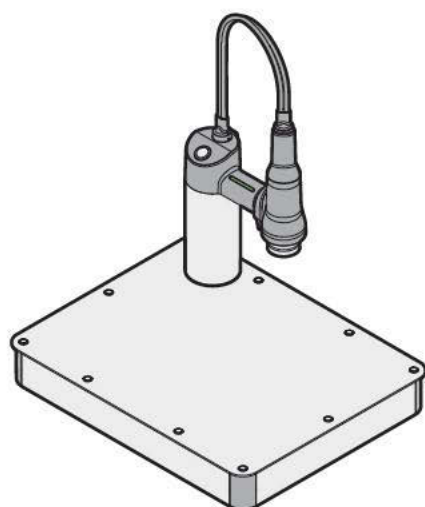
► Before connecting the appliance to the mains electricity, always compare the power supply data with the appliance data as specified on the ratings plate.



In order to avoid hazards due to the accidental resetting of the thermal cut-out, this appliance must not be powered with an external switching device, such as a timer, or be connected to a circuit that is regularly switched on and off by the utility.

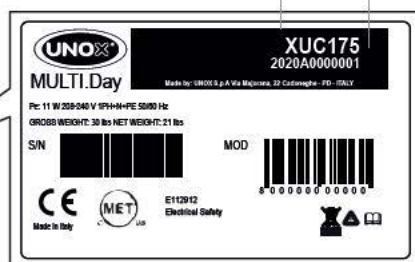
For the electrical connections to be correct, the appliance must:

- be wired into an equipotential system in accordance with current regulations;
- be connected to the mains earth;
- be connected to a thermal-magnetic circuit breaker in compliance with the regulations in force (ID 0.03A, type A).



serial number

product code



11

How to make the connection

12 ▶

A The appliance is supplied with an IEC320 C13 power cable. To connect up the electrics, insert the power cable fully into the IEC320 C14 connector on the back of the appliance.

The top end of the cable is fitted with a Schuko plug which should be inserted in a socket that is compatible with the appliance voltage range, as specified on the “Technical specifications (Power supply)” sheet provided with the appliance.

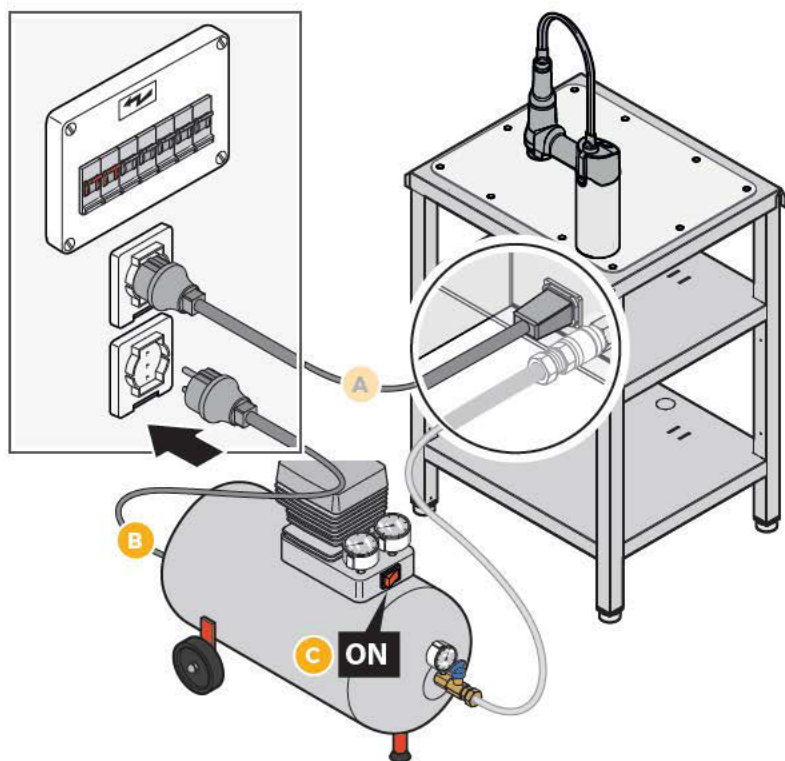
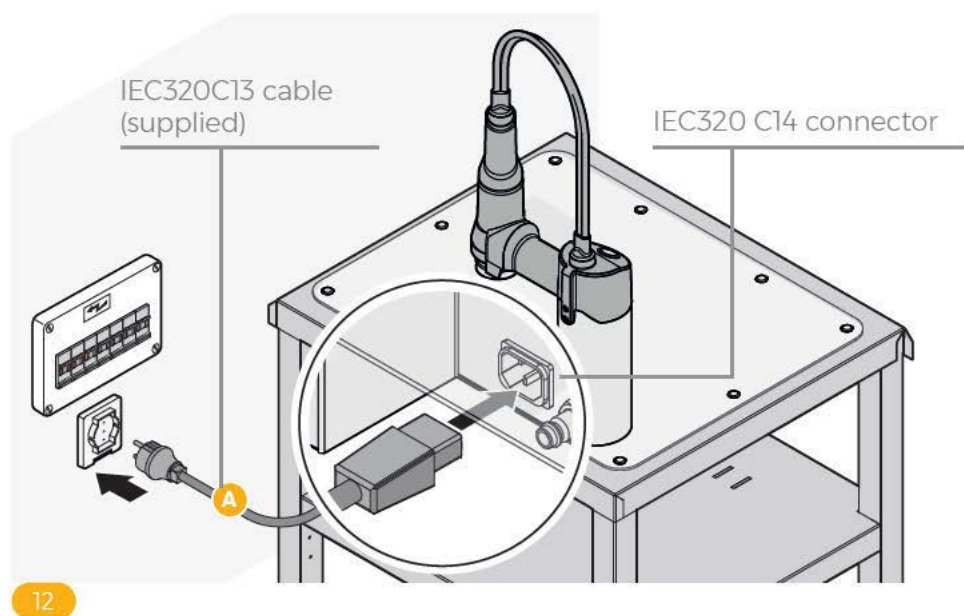
Other connections are required depending on the model:

13 ▶

HOT VACUUM connected to an external compressor

B Connect the plug on the external compressor to the socket;

C set the external compressor switch to “ON”.



14 ► **HOT VACUUM connected to an integrated compressor**

- B** Connect the plug on cabinet XUC144 to a socket that is compatible with the appliance voltage range (please see the datasheet in the XUC144 cabinet packaging).

If, after making all electrical connections, the compressor does not work, remove the panel at the back ► **15** and check that the built-in compressor switch is set to "ON"

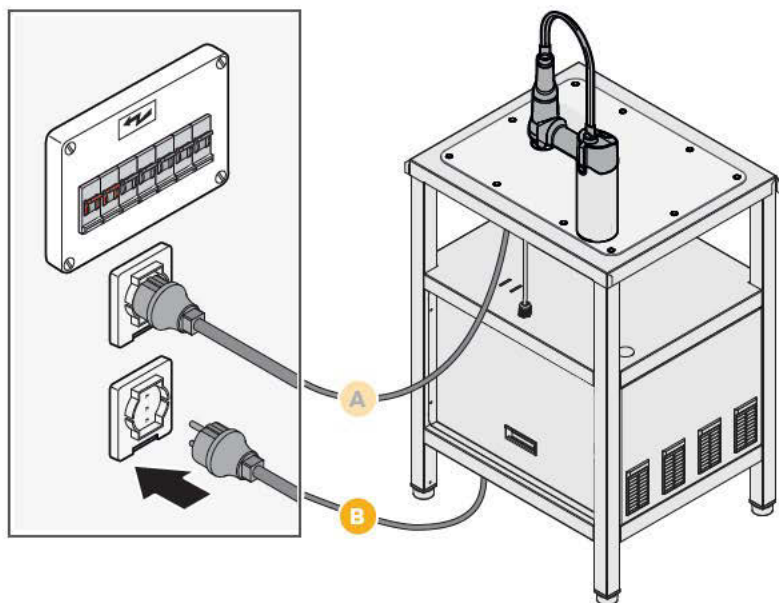
Checks to perform after connection

Check that:

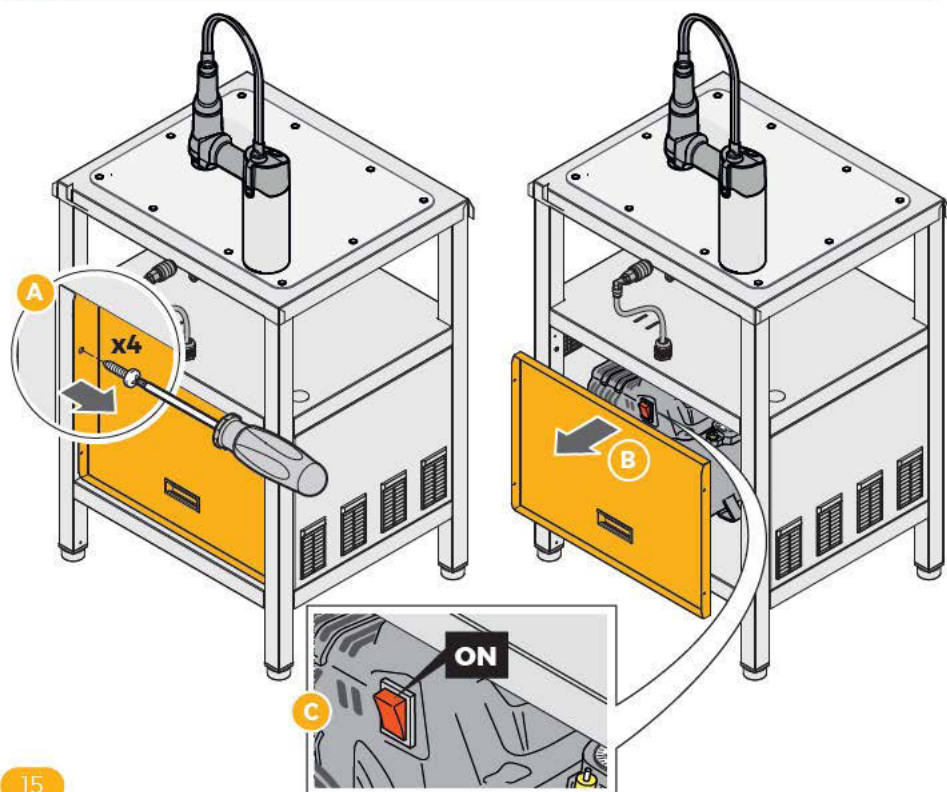
- all the electrical connections are tightly secured before connecting the appliance to the power mains;
- there is no electrical dispersion between the phases and the earth, and that there is electrical continuity between the external casing and the main earth wire;
- the power supply voltage does not deviate from the nominal voltage specified on the appliance ratings plate when the appliance is operating. If it does, wire the phases as specified on the "Technical specifications (Power supply)" sheet supplied with the appliance.

Adapting to different voltages

For non-standard voltage and power supply requirements, connect the new cable to the IEC320 C14 connector on the back of the appliance, in compliance with the voltage range specified on the "Technical specifications" sheet.



14



15

16 ► Connecting to a compressor integrated in the UNOX cabinet

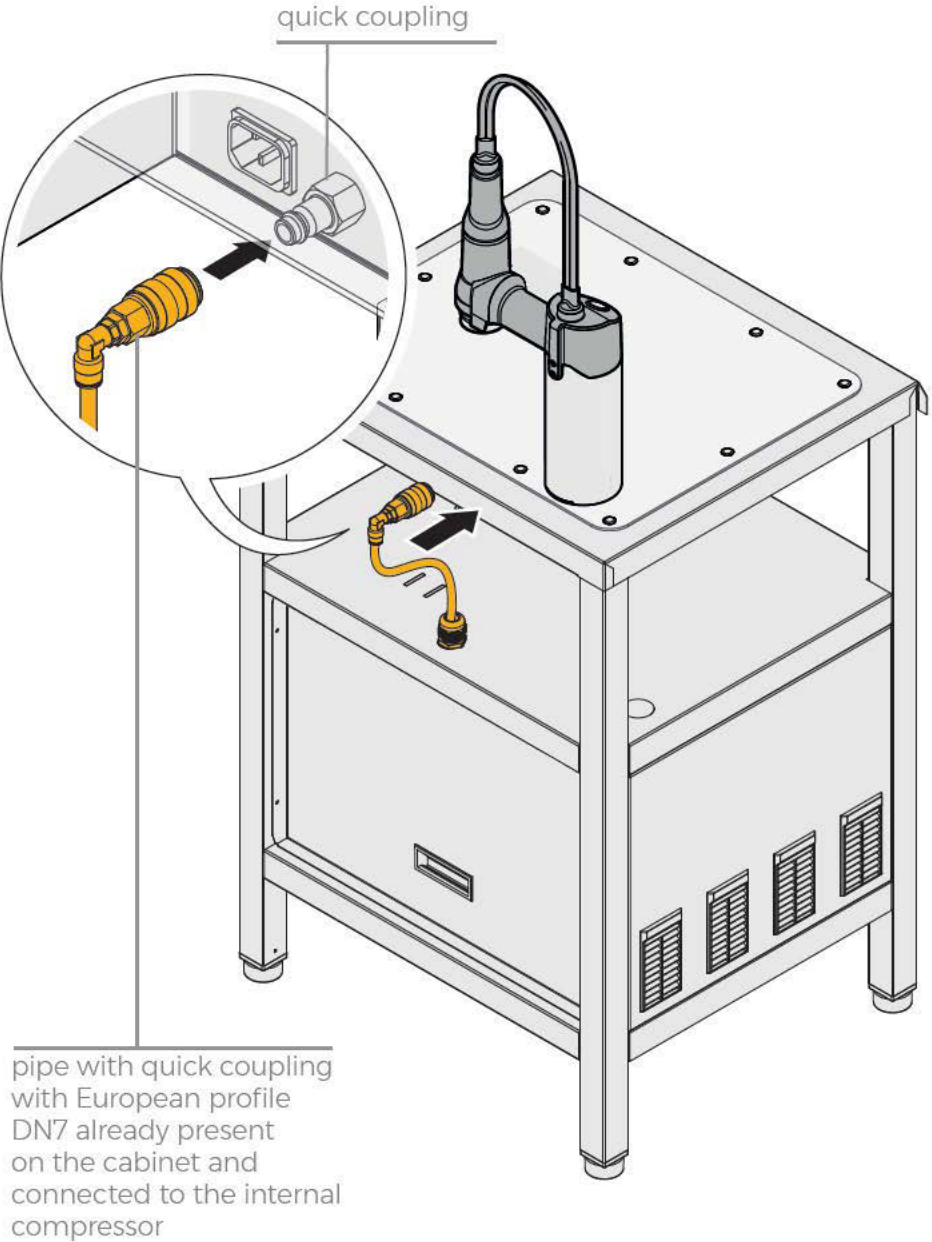
To connect to the integrated compressor inside the UNOX cabinet, insert the **pipe with a European DN7 profile coupling**, already on the cabinet, in the **quick coupling** on the back of the appliance. No other connections need to be made. It contains a compressor that has not been altered or modified and installed as per the Manufacturer's manual.

- ⊕ The documentation relating to the compressor is attached inside the packaging of the XUC144 cabinet itself.

Checks to perform after connection

Check that: there are no pressure losses or vents between the quick coupling plug and the appliance.

Integrated compressor (supplied with UNOX cabinet)



Use

General information 32

How to use the appliance 34

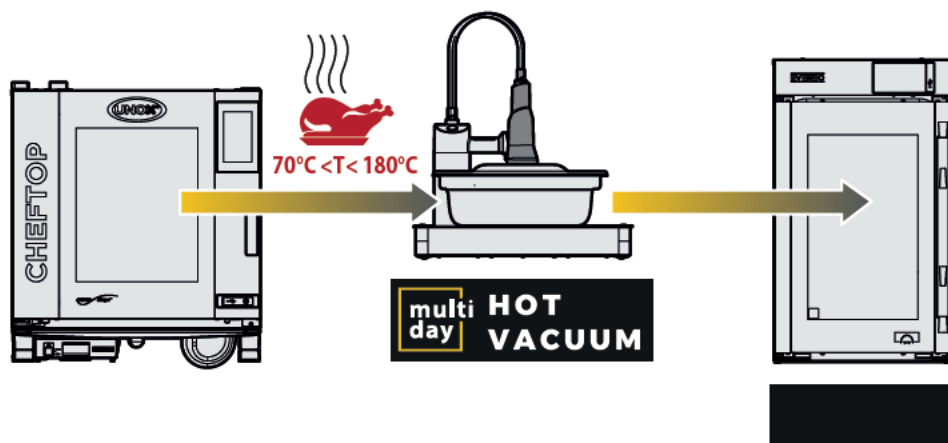
Using the MULTI. DAY app 36

GENERAL INFORMATION

Preserving food is not only a matter of food safety but also a way of maintaining the food's organoleptic and olfactory properties, and taste. When food comes into contact with air, it is oxidised, which spoils its appearance, taste and aroma.

Unox has revolutionised the concept of vacuum-packing: HOT VACUUM is the first professional appliance in the world that can vacuum-pack **hot food, even fresh out of the oven, on trays** (see the table on the following page for further information).

Place the food on a UNOX VACUUM.20 or VACUUM.40 tray and cover with the VACUUM. LID. These accessories are the only ones which can guarantee effective performance and excellent shelf life in UNOX's serving-temperature holding cabinet, EVEREO.



The food that has been cooked in the UNOX ovens is immediately transferred to the VACUUM.20 or 40 trays and vacuum-packed with HOT VACUUM while still hot. It is then stored in EVEREO.

If food below 60°C is placed in EVEREO to cook/regenerate, the temperature of the food must be monitored to verify that the time/temperature profile is safe and specifically to ensure that it meets required standards to disable target microorganisms. Do not use the appliance to store food at a starting temperature below 0°C. Evereo cannot guarantee in this case that the time/temperature profile to disable target microorganisms meets required standards.

B | Table of usage temperatures

Food temperature	Food shelf life after vacuum-packing with HOT VACUUM
above 70°C*	EXCELLENT
70°C to 60°C	GOOD
below 60°C	NOT GOOD At temperatures below 60°C, HOT VACUUM cannot guarantee good performance and the food may not be properly preserved in Evereo.

* If the food has a temperature above 180°C, wait 4/5 minutes before vacuuming the tray. This guarantees the vacuum seal.

HOW TO USE THE APPLIANCE

17 ►

- A** Place the VACUUM.20 or VACUUM.40 tray on the surface and cover with the VACUUM.LID. Make sure the lid is properly inserted on the tray and does not move.
- B** Take the sleeve and place the suction pad over the lid valve. The suction pad must cover the valve without touching it and must rest on the lid without being squashed.

18 ►

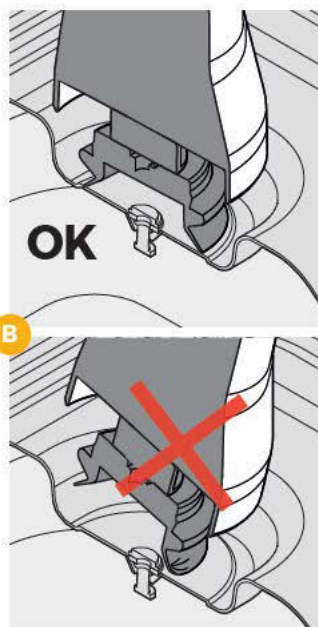
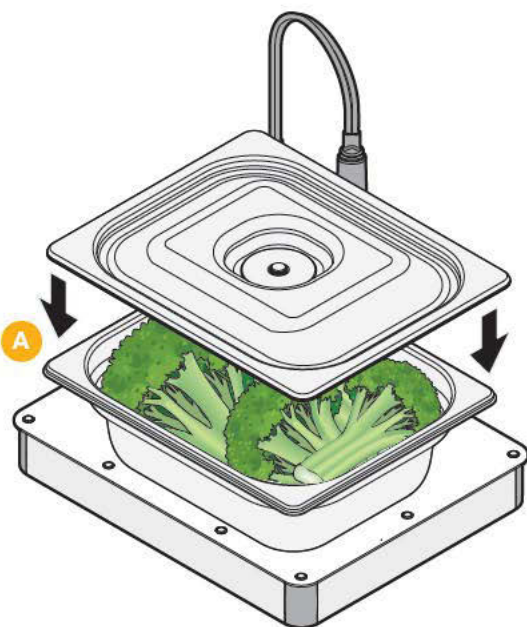
- C** Once the suction pad has been correctly positioned, press the button on the main unit to start the suction cycle. The vacuum-packing process takes about 1 minute, during which the LED flashes green. The sleeve does not need to be held still as it remains firmly attached to the lid.

The vacuum-packing process ends in one of three ways:

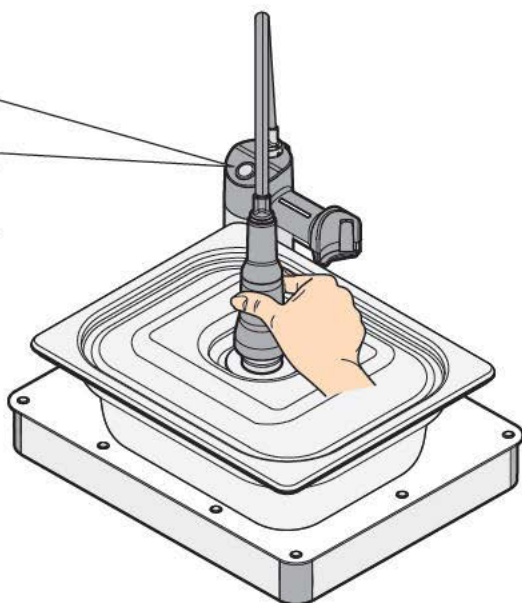
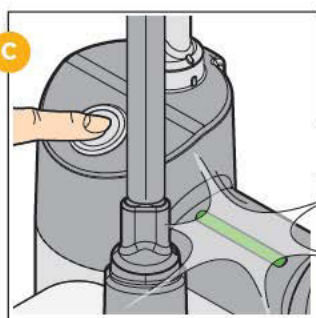
LED colours	Effect
Green*, fixed light	The vacuum-packing process has been completed successfully
Red*, fixed light and buzzer	The vacuum process was NOT completed successfully. Check that the lid is inserted properly on the tray and the suction pad is correctly positioned on the valve.
Red*, flashing light followed by red*, fixed light and buzzer	The vacuum process stops after 10 seconds: no vacuum is detected. Check that the lid is inserted properly on the tray and the suction pad is correctly positioned on the valve.

 * The colours can be customised in the MULTI.Day app.

- D** At the end of the process, reposition the sleeve on its magnetic stand until it is needed again.



17



18

USING THE MULTI.DAY APP



19 ► With the app you can view the HOT VACUUM activity log and download it to your device.

A Download the MULTI.Day app from the App Store or Google Play, depending on your device, and launch the app.



B Follow the instructions to connect your device to HOT VACUUM.

C Search for the Wi-Fi network starting with "HOT VACUUM" and connect to the device. The Wi-Fi password is UNOX4456.



While you are connected to the HOT VACUUM Wi-Fi network, you will not have access to the internet.

D The device will be automatically configured, syncing the date and time, then the activity log for the connected HOT VACUUM appliance will be downloaded.

E From the app home, you can:

- **view** the HOT VACUUM activity by accessing the "Activity log";
- **download** the activity log and send it via email or share it on a messaging app.

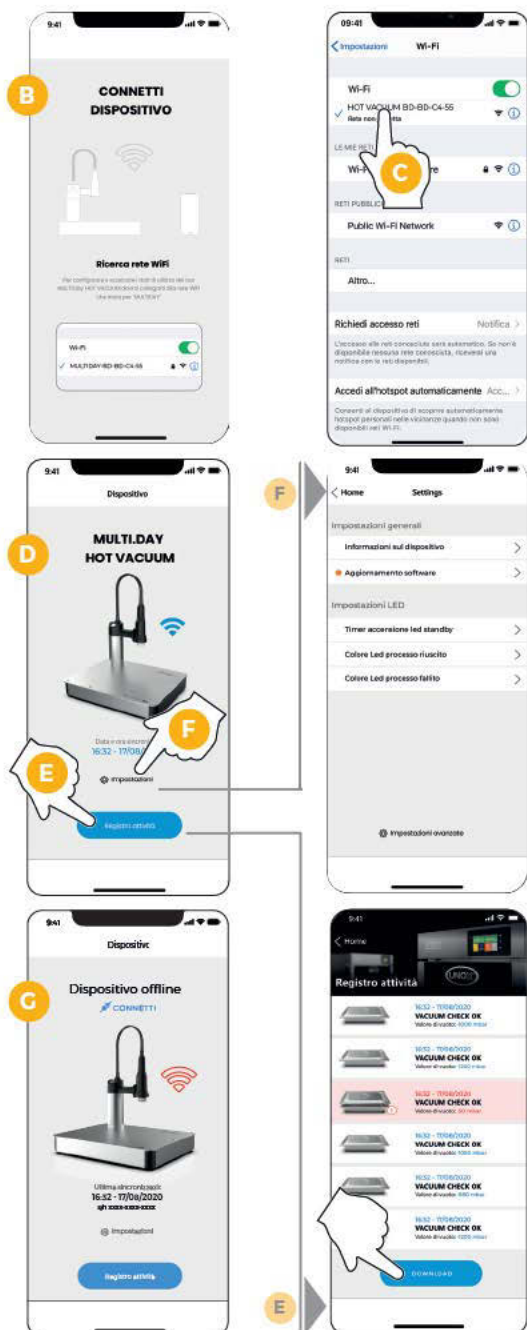
F In the "Settings" section, you can customise the device feedback settings as follows:

- set the LED timer at the end of the cycle and change the colour if desired;
- set the time which must elapse before the appliance switches to standby;
- change the duration of the green or red LEDs at the end of the cycle;

- consult the “Information” section;
- perform software updates.

⊕ The “Advanced Settings” menu can be accessed by technicians only.

Ⓒ When the app is closed, syncing between the device and HOT VACUUM is stopped. To restore syncing, repeat the procedure for connecting to the Wi-Fi network (points Ⓑ and Ⓒ). If you do not do this, you can still view and download the log data stored the last time HOT VACUUM was connected to the device.



Maintenance

Safety
information for
maintaining the
appliance

38

Cleaning

40

Inactivity

42

Disposal

44

Certification

45

SAFETY INFORMATION FOR MAINTAINING THE APPLIANCE



Any routine maintenance must be performed:

- after disconnecting the appliance from the power supply and waiting for the capacitive components to discharge (approx. a few minutes);
- after waiting for the appliance to cool down fully;
- only if you are in good mental and physical condition, and are wearing suitable personal protective equipment (e.g. heat-resistant rubber gloves, eye protection, dust mask (optional), etc.).

Clean the appliance on a daily basis in order to maintain a good level of hygiene and to prevent the stainless steel from corroding or deteriorating.

When cleaning any component or accessory NEVER use:

- abrasive, pointy or sharp tools or cloths (abrasive sponges, scrapers, steel-bristled brushes, etc.);
- steam or pressurised water jets;
- abrasive or powder detergents;

- alkaline, aggressive, caustic or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid or caustic soda). These substances could cause permanent damage to the appliance surfaces.

 Do not use these substances even when cleaning the appliance substructure or the floor under the appliance. The volatile emissions from these compounds may still cause damage.

 Do not spill liquids on the device and only use damp cloths.

CLEANING

External steel surfaces

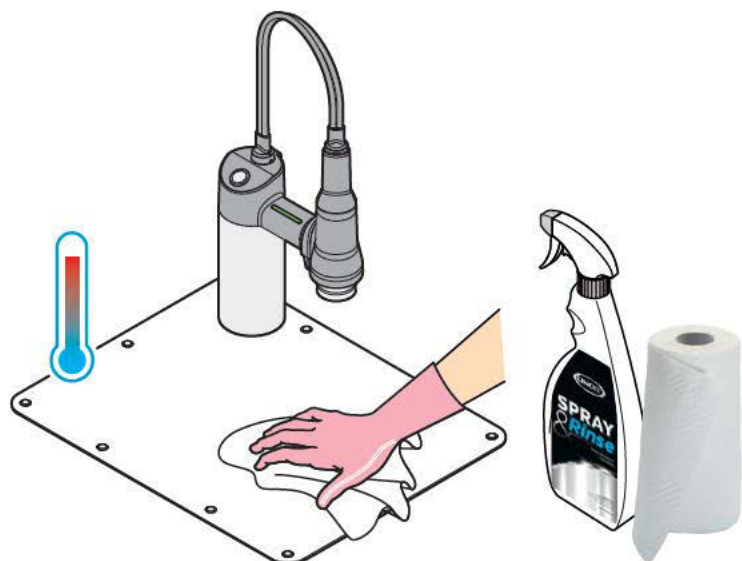
- **20** ► Wearing rubber gloves and goggles, spray UNOX SPRAY&RINSE on the steel parts. Do not spray the product on the suction pad as this may cause damage over time.
- Leave the detergent to act for at least 10 minutes.
- Remove softened residue with a soft sponge. Do not use abrasive, sharp or pointy tools or cloths (e.g. abrasive sponges, scrapers, steel brushes, etc.).
- Rinse thoroughly with a damp cloth to remove any traces of detergent. Dry with a clean cloth or kitchen roll.

Suction pad

Use a cloth slightly dampened in warm, soapy water. Rinse thoroughly with a damp cloth to remove any traces of detergent. Dry with a clean cloth or kitchen roll.

Internal surfaces

- **21** ►
 - A** Fill a 100 mm high VACUUM.20 GN1/2 tray with 1.5 l of water and 1 teaspoon of a dishwashing detergent that does not create excessive suds.
 - B** Immerse the sleeve in this detergent solution, holding it at an angle so that the suction pad is immersed in water; make sure the suction pad does not grip the bottom.
 - C** Press and hold the button for **5 seconds** to start a **cleaning cycle**. Stop if too much foam forms.

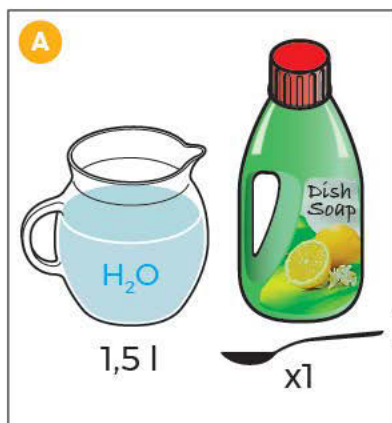
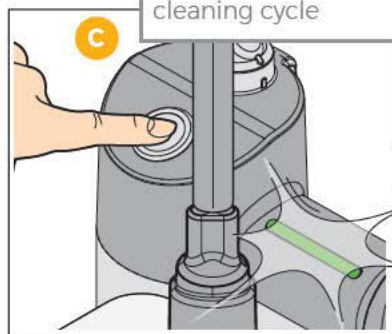


20

Press and hold ► for 5 seconds to start a cleaning cycle

Hold the suction pad at an angle to prevent it from gripping to the bottom

21



VACUUM.20
GN1/2 h. 100

- D** Replace the cleaning solution in the tray with 1.5 litres of clean water;
- E** Perform at least 2 rinse cycles, pressing and holding the button for **5 seconds** to start a **cleaning cycle**. Replace the water after each rinse cycle until all the detergent has been removed.
- F** Before using the machine, put the sleeve in a tray without the lid and start the vacuum-packing process to dry the entire circuit.

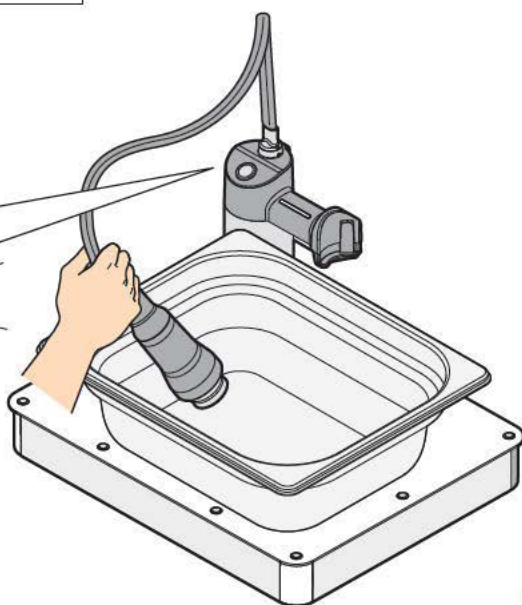
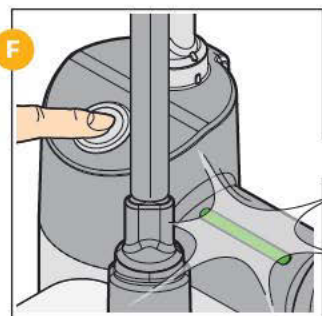
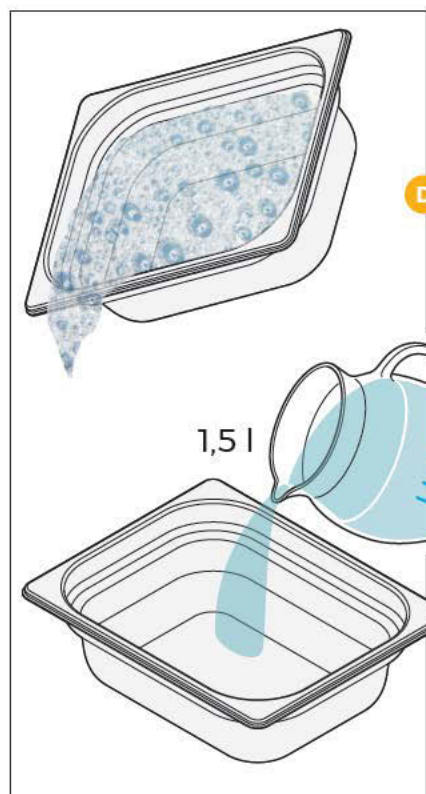
INACTIVITY

During periods of inactivity, take the following precautions:

- disconnect the appliance from the power supply;
- preferably rub a soft cloth lightly doused with Vaseline oil on all stainless steel surfaces;

Before reusing the appliance:

- clean the appliance and accessories thoroughly (see page **40**);
- reconnect the appliance to the power supply;
- inspect the appliance.



DISPOSAL

Pursuant to article 13 of Italian Legislative Decree 49 of 2014 “Implementation of the WEEE Directive 2012/19/EU on waste electrical and electronic equipment”



The crossed-out wheellie bin symbol indicates that the product was placed on the market after 13 August 2005 and that, at the end of its useful life, it should not be disposed of with other waste, but must be collected separately. All appliances are made with recyclable metals (stainless steel, iron, aluminium, galvanized steel, copper, etc.) in percentages above 90% by weight. Before disposal, ensure the appliance is unusable by removing the power cable and all compartment or cavity closure devices (where present). At the end of its useful life, the product must be disposed of in such a way as to reduce any negative impact on the environment and make efficient use of available resources. Prefer prevention, preparation for reuse, recycling and reclamation, and remember “the polluter pays”. Please remember that illegal or incorrect disposal of the product incurs penalties, as provided for by current legislation.

Information on disposal in Italy

In Italy, WEEE appliances must be delivered to:

- recycling centres (also known as waste disposal sites/facilities);
- the dealer from whom the new appliance is purchased, who is required to collect them free of charge (“one-for-one” collection).

Information on disposal in European Union countries

The EU Directive on WEEE appliances has been implemented differently by each country. Therefore, if you want to dispose of this appliance, we recommend you contact your local authority or dealer for information on the correct disposal method.

CERTIFICATION

EU declaration of conformity for electrical appliances

Manufacturer: UNOX S.p.A.

Address: Via Majorana, 22 - 35010 Cadoneghe, Padua, Italy

Declares, under its own responsibility, that the product

MULTI.Day HOT VACUUM

complies with the Machinery Directive 2006/42/EC through the following standards:

EN 60335-1: 2014 + A1:2014

complies with the Electromagnetic Compatibility Directive EMC 2014/30/

EC through the following standards:

EN 55014-1: 2006 + A1: 2009 + A2: 2011

EN 55014-2: 1997 + A1: 2001 + A2: 2008

EN 61000-3-2: 2006 + A1: 2009 + A2: 2009

EN 61000-3-3: 2008

EN 61000-3-11: 2000

EN 61000-6-3: 2007

The manufacturer reserves the right to make changes to improve the appliances and accessories at any time without advance notice. Full or partial reproduction of this manual is forbidden without the consent of the manufacturer. The measurements provided are approximate and not binding. In the event of disputes, this document was originally written in Italian. The manufacturer is not responsible for any translation/interpretation errors.



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