

INSTRUCTIONS

MODEL HVM30 VACUUM MARINATOR

HVM30

ML-104771



701 S. RIDGE AVENUE
TROY, OHIO 45374-0001

Installation, Operation and Care of MODEL HVM30 VACUUM MARINATOR

PLEASE KEEP THIS MANUAL FOR FUTURE USE

GENERAL

Your Hobart Model HVM30 Vacuum Marinator is designed to marinate food products in a vacuum. This process allows the marinade to penetrate the product so that the flavor is distributed throughout the product.

INSTALLATION

Before installing, verify that the electrical service agrees with the specifications on the rating plate located on the right side of the marinator.

UNPACKING

Immediately after unpacking, check for possible shipping damage. If the marinator is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Carefully unpack the marinator and place in a work-accessible area as near to its final installed position as possible.

LOCATION

The marinator is designed to be placed on a table or countertop. The table or countertop **MUST** be level for proper operation.

The installation location must allow adequate clearances for servicing and proper operation.

ASSEMBLY

Install the baffle inside the tank. Slide the baffle over the pins inside the tank and press down until the baffle is locked in place. The baffle will only fit one way.

If the lid gasket is not already installed, place the gasket over the lip of the tank. The widest lip of the gasket goes on the top of the rim of the tank (Fig. 1). Place lid on tank and clamp in three places.

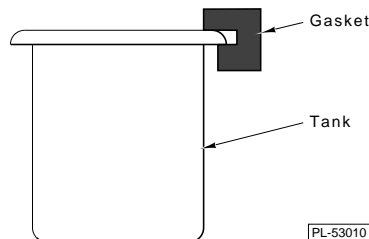


Fig. 1

ELECTRICAL CONNECTIONS

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

WARNING: APPLIANCES EQUIPPED WITH A FLEXIBLE ELECTRIC SUPPLY CORD ARE PROVIDED WITH A THREE-PRONG GROUNDING PLUG. IT IS IMPERATIVE THAT THIS PLUG BE CONNECTED INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT REMOVE THE GROUNDING PRONG FROM THIS PLUG.

The marinator is equipped with a power supply cord for 120 volt electrical service.

OPERATION

WARNING: MOVING PARTS. KEEP HANDS AND CLOTHING CLEAR.

CONTROLS (Fig. 2)

- POWER SWITCH** — Controls vacuum pump and tumbler motor. When creating the vacuum, place the switch in the VACUUM position. When tumbling in marinade, place switch in the TUMBLE position. Center position is OFF.
- TIMER** — Set desired tumbling time. Timer range is from 0 to 60 minutes. The timer must be on for the marinator to tumble.
- SPEED CONTROL KNOB** — Adjusts tumbling speed.
- VACUUM GAUGE** — Indicates amount of vacuum in tank in inches of mercury.
- VACUUM VALVE** — (Not shown.) The vacuum valve is located on the top of the tank lid. Valve must be in the open position when creating vacuum in the tank; it must be in the closed position after removing the vacuum hose and while tumbling.

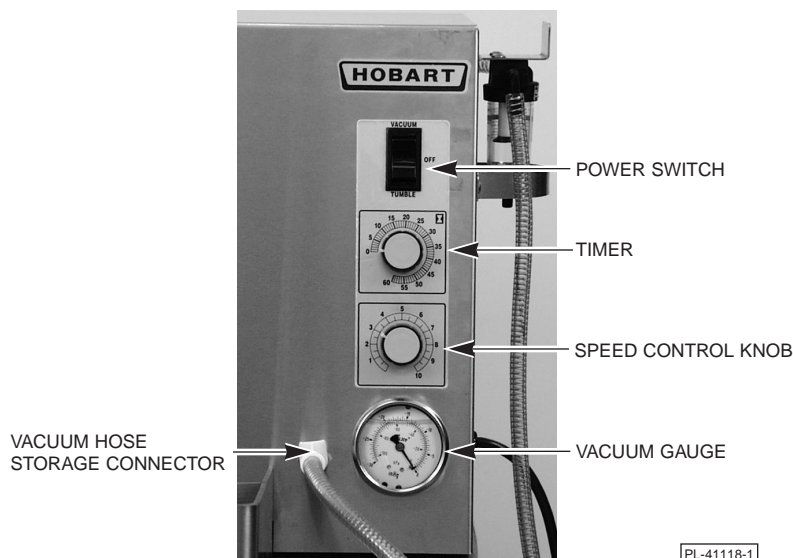


Fig. 2

BEFORE FIRST USE

WARNING: UNPLUG POWER SUPPLY CORD BEFORE CLEANING.

Remove the lid and tank from the machine. Remove the gasket and baffle. Clean the baffle, gasket, lid, and tank in warm water with a mild detergent. Rinse thoroughly and wipe dry with a soft clean cloth. Wipe the exterior of the machine with a damp cloth. Do not direct water at the controls.

USING THE MARINATOR

1. Place the tank on a table in an upright position. Release the three clamps and remove the lid.
2. Add product to the tank until it is two-thirds full (but no more than 25 pounds [11.3 kg]) to allow room for tumbling.
3. Add marinade according to your marinade manufacturer's instructions.
4. Clamp the lid onto the tank.
5. Press the vacuum hose onto the Vacuum Valve on top of the lid. Make sure the Vacuum Valve is in the OPEN position.
6. Turn Power Switch to VACUUM position.
7. When vacuum gauge reaches the desired vacuum pressure, you must turn the Power Switch to the OFF position; the vacuum pump does not shut off automatically. Typical vacuum pressure is 15-20 inches of mercury - refer to your marinade manufacturer's instructions for suggested pressure. **Once the pump has shut off, you must release the vacuum in the tank before the pump can be restarted.**
8. Close the Vacuum Valve. Unplug the vacuum hose from the tank and connect it to the storage connector (see Fig. 2) on the machine. **DO NOT** operate the marinator with the vacuum hose connected to the tank.
9. Place the tank onto the drive coupling of the machine.
10. Set timer to desired tumbling time. The timer must be set for the machine to operate.
11. Turn Power Switch to TUMBLE position.
12. Adjust Speed Control Knob as desired.
13. When timer reaches "0" tumbling will stop automatically. Open the Vacuum Valve to release the vacuum.
14. Remove the tank from the drive coupling of the machine.
15. Unclamp and remove the lid. Remove product.

CLEANING

WARNING: UNPLUG POWER SUPPLY CORD BEFORE CLEANING.

The vacuum tank and machine must be cleaned and sanitized daily, and also when switching from one marinating product to another. See cleaning instructions under BEFORE FIRST USE above.

If the filter bowl (Fig. 3) begins to fill with liquid, drain the bowl by turning the drain valve (Fig. 3) clockwise. The bowl itself may be removed for cleaning by turning the bowl counterclockwise.

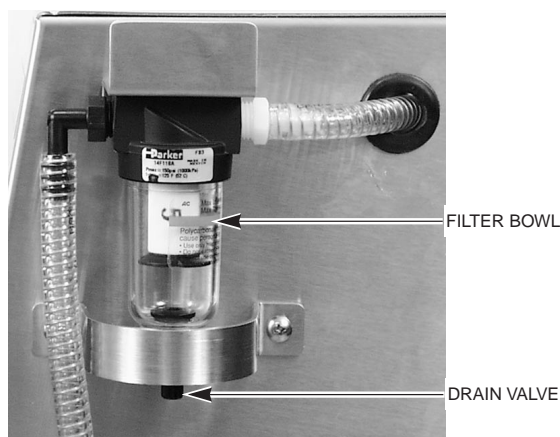


Fig. 3