

HANDY VAC GAUGE DESCRIPTION & OPERATING **INSTRUCTIONS**

1. Gauges are 2 1/2, 3, 3 1/2 inches in diameter by 3/4 inches thick.
2. Gauges are capable of 0 to 30 inches of mercury, 100 percent or 760 tor. Vacuum only.
3. Reading is direct, what you see is what you have in your package, between the top and bottom pieces of film.
4. Construction is of aluminum and plexiglass.
5. All surfaces are machined and fitted.
6. All o-rings are sealed with high vacuum grease.
7. Gauges are replaceable. If it goes bad, send back to:
Kennedy Enterprises, Inc.
4910 Rent-Worth Drive
Lincoln, Ne. 68516
we will repair it for a nominal price.
8. To determine if gauge is functioning, remove equalizing screw.
 - a. Put gauge in freezer, leave overnight.
 - b. Replace equalizing screw in the morning and let warm up.
 - c. Gauge should read and hold between 4 and 5 inches.
9. Gauge should be resealed at least every 3 months by replacing o-ring and lubricating with high vacuum grease. Resealing kits are available.
10. Most machines are capable of packaging more than one size product.
 - a. In other words the forming cavity, where the film is formed into a pocket, is deep enough to accept one pound stacks of meat.
 - b. To get a smaller pocket for 12 oz., 6 oz., or 4 oz. product simply insert a series of metal plates into the cavity until it it's the correct size.
 - c. The gauge will go through any machine that does not crush a stack of product the same size as the gauge. Remove or install inserts until cavity is correct size for the gauge.
11. Film has not effect on gauge. Soft pak, ridged pak, bacon pouches or bags can be checked equally well.
 - a. Bacon will require a rubber insert in the pocket to bring it down to gauge size.
 - b. When processing bagged meats simply insert gauge into the smallest bag you process and run through the machine.
12. Each time the gauge is taken from an area of one temperature to an area of another temperature it must be equalized by removing the screw on the back of the gauge installed for this purpose.
 - a. Remove plug and leave out for 30 seconds. This will pressurize the gauge with the atmosphere in the area that the readings are to be taken.
13. Insert gauge formed for the product. If printed film is used be sure face of gauge is away from the printed side.
14. Letting the gauge fall to a conveyor or table a distance of 12 inches, more or less, will result in damage to the gauge.

15. An average of 3 readings should be taken to eliminate any chance of malfunctions.
16. Take reading 3 times per day if machine is functioning properly, more often if trouble is encountered.
17. In case of multiple cavities under the sealing die at the same time, fill additional cavities with product.
18. If gauge shows low constant readings, the package is not being evacuated. Some times called air in the package, and could be caused by:
 - a. Machine running too fast.
 - b. Pre-sealing or after sealing caused by improper setting of seal actuator causing seal to seal soon or before all the air is evacuated from the package, or to late venting air back into the package. Machine timing is essential to good evacuation.
 - c. Chip out of die rubber or vacuum chamber.
 - d. Chip out of seal head or die.
 - e. Vacuum valve saturated with oil
 - f. Vacuum valve not opening completely.
 - g. Bad vacuum pump. Gauge on pump should hold at least 29 inches of mercury.
 - h. Bad piping in vacuum system.
 - (1.) To check vacuum pump and system, close valve between pump and machine. Turn off pump. Gauge in line should hold 29 inches.
 - i. Bad machine vacuum system.
 - (1.) Run machine to vacuum cycle and turn off. Shut valve between machine and pump. Gauge on machine should hold 29 inches. Two or more inches of vacuum loss in one minute, in a machine, pump, or system is considered a poor reading.
19. If the gauge starts to drop immediately upon removal from the machine you have leakers. This could be caused by:
 - a. Pin holes in the film either manufactured, punctured, or burned by forming heater.
 - b. Bad seal bars, too hot, too cold, heater burned out, Teflon coating, foreign matter on surface, neck, or bad thermocouple.
20. If the gauge drops over a long period of time you have slow leakers caused by the same items as above in a lesser degree.
21. To check gauge use bell jar or compare with a second gauge.
22. An ideal package should come out of the machine reading 20 inches or above and hold it for a few hours without drop of more than 2 or 3 inches.
23. Again, the condition of the vacuum system of a machine is top concern, all grommets, hoses, pipes, stems, o-ring, dies, seal heads, seal bars, timing, film gauges, clamps, vacuum valves, and manifolds must be in as near perfect condition as they can be maintained.

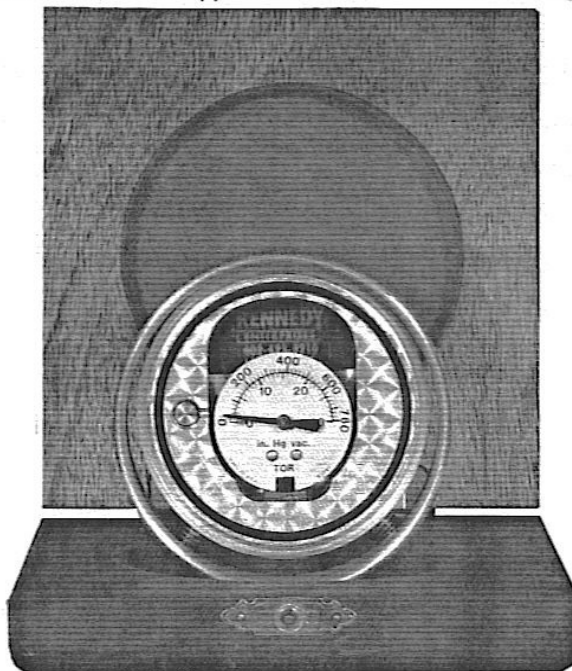
Kennedy Enterprises Inc.

'THE INDUSTRY'S PREFERENCE'

4910 Rent-Worth Drive
Lincoln, Nebraska 68516
1-800-228-0072

WHAT IS YOUR PACKAGED PRODUCTS' SHELF LIFE? POOR! FAIR! GOOD! OR EXCELLENT!

Be positive before it is shipped to the retailer! As you know, shelf life is directly proportional to vacuum in your package. At the present time, this is a matter of conjecture, if your machines are tight and in good repair 100% of the time, then your chances are good of having an excellent package. Even this condition must be guessed at because you have no means of actually reading the vacuum inside the package. You guess by looking at the package. The quality control tests the package in a bell jar. This is fine except they are guessing as to when the film rises from the product so a positive reading is still eluding you. Then the 100% condition of your machine declines and so does your shelf life. Be positive of your machine's condition at all times by reading the vacuum inside as many packages as desired. Be able to detect slow or fast leaders instantly. Keep positive control of the condition of your machines and the vacuum in your packages and hence the shelf life of your product. It will make happier retailers and happier customers, as well as making your job easier by taking out the guess work.



We can now offer a revolutionary new gauge that will read, directly, the vacuum that your machine is leaving in your pack-ages. Simply insert it in an empty formed film packet and pass it through the machine. When it emerges from the vacuum and sealing chamber the exact vacuum the machine is leaving inside the pack-ages can be read directly on the gauge. Slow leakers can be detected by watching the gauge for a few minutes. If the vacuum falls off slowly, the pack-ages are slow leakers. If the vacuum falls off rapidly, the packages are not being sealed properly. If the gauge shows low vacuum and does not fall off, it indicates a poor evacuation. In all cases, your machine is in need of repair. After repairs are made, another reading or set of readings can be taken to be sure the machine is functioning properly. With two AS 1024 Vacuum Gauges, it is also possible to set up a foolproof quality control procedure for monitoring and reporting package conditions hourly, daily, weekly, or whatever fits your operation. One thing is positive your product will be better for it and so will your business.

Call 1-800-228-0072 or FAX 402-423-5129.