NARVON
BEVERAGE EQUIPMENT

User Manual

Fully Automatic

Cup Sealing Machine

#378CSFA · 400W – 110V

12/2024

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Critical Information

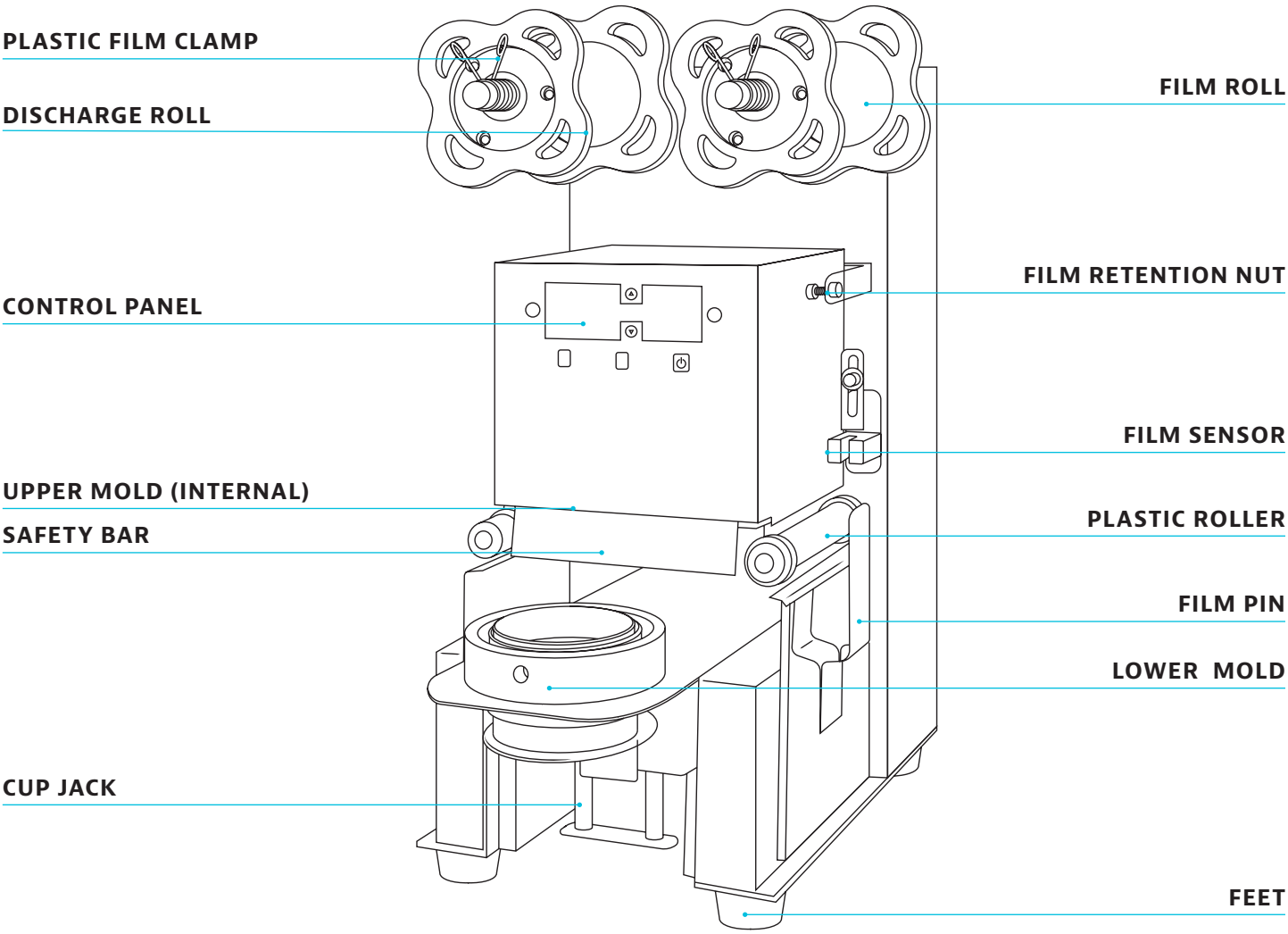
- A minimum clearance of 6" is necessary on all sides of the unit. Without proper clearance, you can affect the functionality of this machine.
- Make sure that the sealing film is properly loaded into the machine. It will not function correctly if not loaded through the film sensor.
- Never insert your hands into the cup sealing machine during use. If the safety bar is pressed in during use, the unit will automatically stop operation, beep, and display an error code.

Conforms to UL 60335–1/60335–2–89
Conforms to ANSI/NSF STD. 18

Hazard Statements

- **Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the cup sealer.
- **Dedicated Circuit:** For optimal performance and safety, the cup sealer must be connected to a dedicated electrical circuit. Sharing a circuit with other appliances can lead to power fluctuations, potential tripping of the circuit breaker, and a reduced lifespan of the cup sealer.
- **Proper Voltage:** Plug the cup sealer into a grounded outlet with the correct voltage to prevent electrical hazards. The plug that comes pre-attached cannot be replaced without professional installation. Never operate the cup sealer using an extension cord.
- **Grounding:** Ensure that the cup sealer is properly grounded to prevent electric shock.
- **Overheat Control:** Monitor the cup sealer to prevent overheating, especially during extended use.
- **Ventilation:** Ensure the cup sealer has adequate ventilation to prevent overheating and ensure efficient operation.
- **Surfaces:** Do not touch hot surfaces.
- **Child Safety:** Keep children away from the cup sealer and its controls to prevent accidents and misuse.
- **Cord Safety:** To protect against electric shock, do not immerse cords, plugs, or equipment in water or other liquid, and keep cords away from wet areas. Do not let cords hang over counters to prevent tripping hazards. Replace cords only with the manufacturer's cord set.
- **Cleaning and Maintenance:** Regularly clean and maintain the cup sealer according to the instructions to ensure safe and hygienic operation.
- **Chemical Usage:** If using cleaning chemicals, follow the chemical manufacturer's guidelines for safe handling and storage.
- **Sanitization:** After cleaning, ensure that the cup sealer's interior is sanitized to prevent food contamination.
- **Instruction and Training:** Instruct and train users in safe and correct cup sealer operation and use to prevent accidents and achieve consistent results.
- **Element Check:** Inspect the heating element regularly for proper function and absence of damage.
- **No Modifications:** Never use the cup sealer settings, components, or features in unintended ways outside of the manufacturer's specifications, as this may compromise safety and void warranties.
- **Emergency Procedures:** Know how to turn off the cup sealer quickly in case of emergencies or accidents.
- **Instruction Labels:** Ensure any operational or safety labels on the cup sealer are visible and legible. Do not remove any operational or safety labels.
- **Regular Inspection:** Regularly inspect the cup sealer for signs of wear, damage, or malfunction, and address any issues promptly.
- **Maintenance Schedule:** Adhere to the recommended maintenance schedule in the "Maintenance" section to ensure the cup sealer's longevity and safety.
- **Do Not Operate Unattended:** Never operate the cup sealer unattended to ensure safety and prevent accidents.
- **Wear Proper Apparel:** Always wear appropriate clothing. Do not wear loose-fitting or hanging garments while operating the cup sealer to avoid potential hazards.

Parts Identification



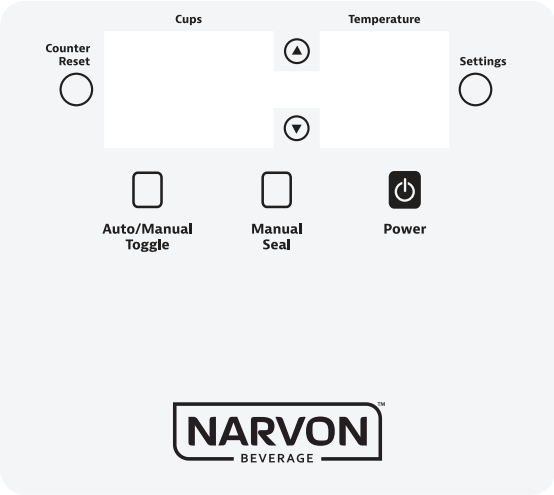
Parts / Accessories

Wrench	90 mm Adapter Ring
Lubricant	95 mm Adapter Ring
Film Eye Screwdriver	98 mm Adapter Ring

Initial Setup

- **Inspect the Packaging:** Examine the cup sealer's packaging for any signs of damage that may have occurred during shipping. Reach out to customer service if any damage has occurred.
- **Unboxing:** Open the packaging with care. Use scissors or a box cutter to cut open the box, ensuring you do not damage the cup sealer or its components.
- **Remove All Components:** Remove the equipment and any included accessories from the box. Ensure all components below are accounted for.
- **Placement:** Ensure a minimum clearance of 6" on all sides of the cup sealer to allow proper airflow. Avoid positioning the cup sealer directly adjacent to a heat source. Place the cup sealer on a stable surface near an electrical outlet. It is required to place the cup sealer in a climate-controlled room to enhance its durability. Level placement is crucial for the cup sealer to work effectively.
- **Adjustable Parts:** Swap between the three provided adapter rings (90 mm, 95 mm, and 98 mm) as needed to fit your cup's diameter. Please note that the machine must be powered on for the lower mold to extend outward, allowing you to place the adapter rings in position. Customize the cup jack height to your preference, aiming to prevent the cup from touching the lower mold when in the outward position.

Controls



Temperature Display: Displays temperature of the upper mold.

Temperature Indicator Light: Shows that the unit is heating to the user-set temperature.

Up/Down Arrows: Used to adjust the set temperature.

Counter Display: Live counter of number of cups sealed.

Counter Reset: Resets cup counter display to zero.

Settings: Enters programming mode.

Auto: Toggles the unit between automatic and manual modes.

Manual Seal: Used to retract lower mold and seal cups while unit is in manual mode.

Power: If the unit is plugged in, this will turn on the machine.

Recommended Sealing Films & Temperatures

Cup	PET-ES Film 284–320°F (140–160°C)	ES Film 266–302°F (130–150°C)	PP Film 320–356°F (150–180°C)	PE Film 284–320°F (140–160°C)
PP	✓	✓	✓	✗
PE Paper	✓	✓	✗	✓
PS	✓	✓	✗	✗
PET/PLA	✓	✗	✗	✗

Sealing Film installation

Step 1

- On the right side of the machine, remove the butterfly clamp, spring, and washer. To remove the butterfly clamp, grasp both metal “wings” and compress by pushing the two “wings” towards each other. The spring, film clamps, and washer should then easily slide off the shaft. (Fig. 1)

Step 2

- Slot the narrow side of the film clamp into the roll of film. Make sure that the large side of the film clamp is flush with the roll. (Fig. 2)
- Note: If the film roll is not properly seated, it may shift during operation. This can cause the machine to malfunction and not properly seal cups.

Step 3

- Reinsert the film roll into the right arm. Then reattach the washer, spring, and butterfly clamp to the right arm. (Fig. 4)
- Note: Make sure that the end of the roll of film unrolls from the bottom of the roll and away from the machine.

Step 4

- Repeat Step 1 on the left side of the machine.

Step 5

- Place plastic discharge roll in between the two plastic film clamps, ensuring that the steel bar is positioned correctly.

Fig. 1

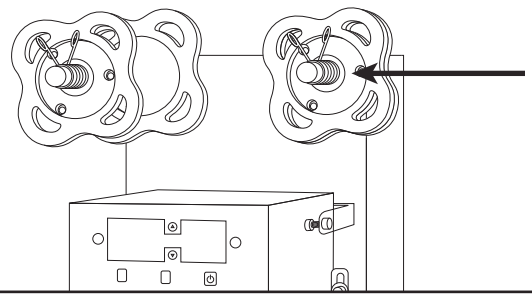


Fig. 2

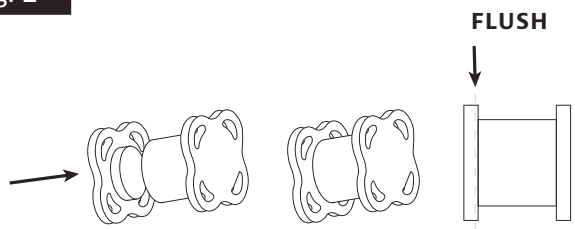


Fig. 3

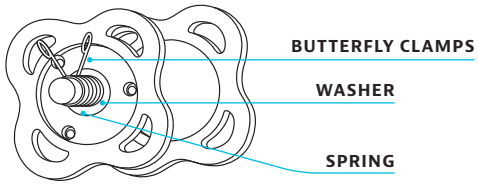
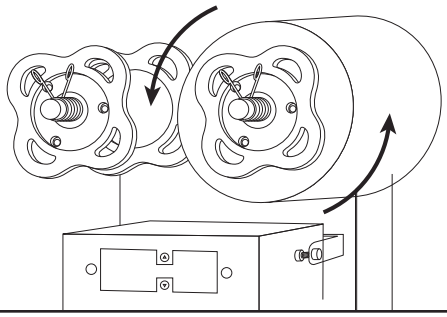


Fig. 4



Step 6

- Insert the discharge roll into the left arm. Then reattach the washer, spring, and butterfly clamp to the left arm. Ensure the roll rotates counterclockwise.

Step 7

- Ensure film is positioned under the retention nut and through the film sensor on the right side of the machine. (Fig. 5)

Step 8

- Feed the film through the bottom of the machine, making sure that the film is below the plastic rollers and over the steel bars. (Fig. 6)

Step 9

- Attach film to the discharge roll by removing the front plastic clamp and feeding the film through the slit. Replace the front plastic clamp, with the steel bar securing the film in place. (Fig. 7) Then, reattach the washer, spring, and butterfly clamp. The film is now properly installed and ready to use.

Fig. 5

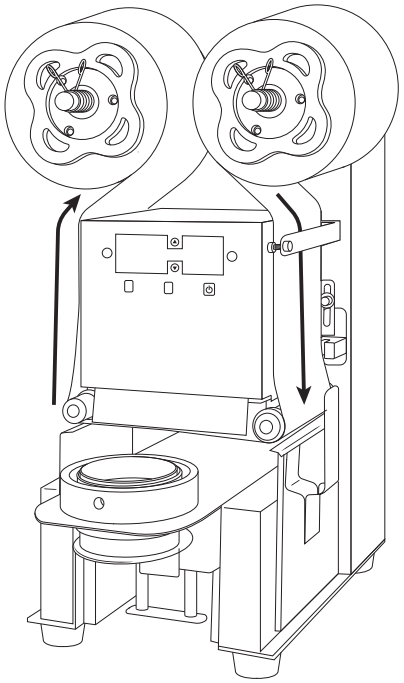


Fig. 6

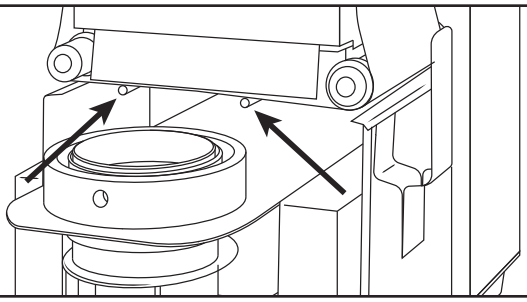
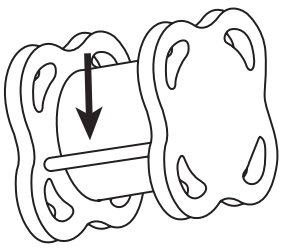


Fig. 7



Cleaning

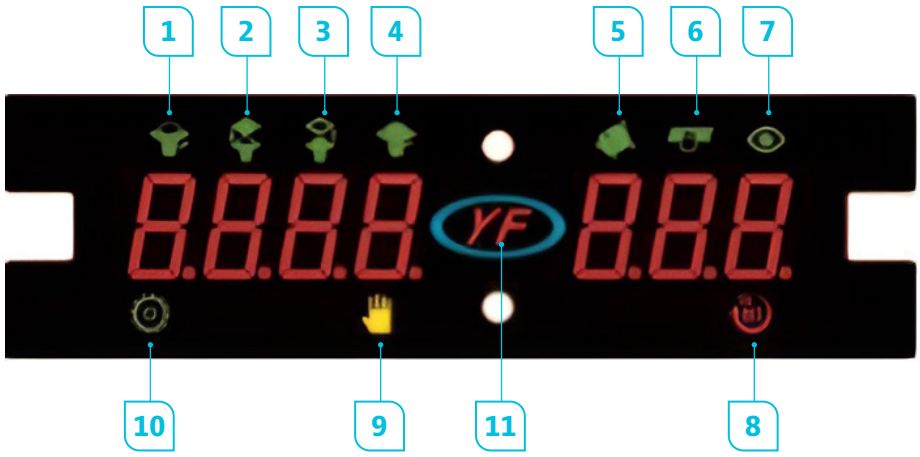
- **Emptying:** Ensure that the cup sealer is empty and free from any food residues before proceeding.
- **Unplug:** For safety, always unplug the cup sealer from the electrical outlet before cleaning to reduce the risk of electrical shock.
- **Between Uses:** Wipe down the cup sealer with a damp cloth and a mild cleaning solution. Ensure that you have removed any food particles. Always make sure the cup sealer is cool before cleaning.
- **Water Temperature:** Use warm water combined with a gentle dish detergent to clean the removable parts.
- **Soft Sponge:** Always use a non-abrasive sponge to prevent scratching any of the cup sealer's surfaces.
- **Wiping Down Exterior:** Regularly wipe down the exterior and the lower mold of the cup sealer to prevent buildup and maintain its appearance.
- **Cleaning Sensor:** Wipe all faces of the sensor with a damp cloth and dry to ensure consistent and effective use.
- **Air Dry:** Allow all removable parts to air dry in a well-ventilated area. Ensure that they are entirely dry before reassembling.
- **Inspection:** Before reassembly, make sure all parts are clean, sanitized, and completely dry.

Operation

- **Safety:** Never insert hands into the cup sealing machine during use. If the safety bar is pressed in during use, the unit will automatically stop operation, beep, and display an error code.
- **Plug in the Cup Sealer:** Before plugging in, ensure that all components have been installed as specified in the user manual above. Connect the appliance to a dedicated circuit with the appropriate size breaker found on the serial plate.
- **Settings & Programming:** Familiarize yourself with the cup sealer's controls, which are designed to accommodate different sealing needs.

Led Display Indicators:

1		Lower Mold Input
2		Sealing
3		Upper Mold Standby
4		Lower Mold Output
5		Film Winding
6		Safety Bar Activated
7		Film Eye-Mark Detected
8		Upper Mold Heating
9		Manual Operation Mode
10		Automatic Operation Mode
11		Indicates Unit is Powered On



Programmable Settings

Symbol	Function	Range	Values
P1	Temperature	Suggested from 284°F-320°F (140°C-160)	86°F-392°F (30°C-200°C)
P2	Cup Counter	LOK: LOCK / OPN: UNLOCK	N (number of cups) can be reset
P3	Sealing Time	000–030 unit (0.1 second – 3 seconds)	000=0 seconds 010=1 second 020=2 seconds 030=3 seconds
P4	Cup Loading Delay	000–030 unit (0.1 second – 3 seconds)	000=0 seconds 010=1 second 020=2 seconds 030=3 seconds
P5	Film Rolling Time	000–060 unit (0.1 second – 6 seconds)	000=0 seconds 010=1 second 020=2 seconds 030=3 seconds 040=4 seconds 050=5 seconds

1. Access Settings:

- Press the settings button to navigate through screens (P1-P5).
- The left screen shows the function you are editing.
- The right screen shows the current value.
- Use the Up and Down arrows to change values.

2. Adjust P1 (Machine Temperature):

- Left screen: P1.
- Right screen: Machine temperature.
- Adjust using the Up and Down arrows.
- Value between 86°F-392°F (30°C-200°C-).

3. Adjust P2 (Counting Mode):

- Left screen: P2.
- Right screen: Counting mode (OPN or LOC).
- OPN: Counter resets to zero, starts recounting from one.
- LOC: Counter continuously counts the cups.

4. Adjust P3 (Sealing Time):

- Left screen: P3.
- Right screen: Sealing time.
- Adjust using the Up and Down arrows (range 005 to 015, each unit = 0.1 seconds).

5. Adjust P4 (Cup Loading Delay Time):

- Left screen: P4.
- Right screen: Cup loading delay time.
- Adjust using the Up and Down arrows (range 005 to 015, each unit = 0.1 seconds).

6. Adjust P5 (Sealing Film Rolling Time):

- Left screen: P5.
- Right screen: Sealing film rolling time.
- If film has eye marks, set value to 000 (seals when sensor detects eye mark).
- If film is transparent without eye marks, adjust rolling time (range 006 to 020, each unit = 0.1 seconds).

7. Save Settings:

- Press the settings button again.
- Left screen: YF.
- Returns to normal counting.
- Right screen: LCC (settings saved).
- Shows the heater temperature.

8. Ready for Use:

- Once the machine reaches the desired temperature, it is ready for use in AUTO or MANUAL mode.

Powering Up

1. Turn On:

- Plug in the cup sealer.
- "YF" appears on the control panel (indicating that the unit is receiving power).
- Press the power button.
- Lower mold extends outward, upper mold heats up automatically.

2. Choose Mode: Press the auto/manual toggle button to switch between modes.

3. Preheat:

- Wait 5 to 7 minutes.
- TEMPERATURE INDICATOR vanishes (upper mold has reached the desired temperature).
- Automatic sealing mode is available. If the machine has not reached the desired temperature, only manual mode is available.

Filling

Place Cup:

- 1. Securely place a cup in the lower mold.
- 2. In automatic mode, the machine retracts and seals the cup automatically.
- 3. In manual mode, press the Manual Seal button to retract the lower mold.

Removal: Once the cup has been sealed, remove the cup from the lower mold.

Long Term Storage: After using and cleaning the equipment, turn off and unplug the machine and store it in a dry place, preferably covered, to protect it from dust and maintain its longevity.

Maintenance

Regular Cleaning: Please refer to the cleaning section and complete those steps daily.

- Monthly Checks
- Inspect for Wear

Purpose: To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. Turn off and disconnect the machine from the power source.
2. Wait 30 minutes for the heating element to cool.
3. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
4. Check the integrity of electrical cords and plug points.
5. If any issues are detected, consult the “Troubleshooting” section, or contact a service provider for recommended actions or replacements.

Troubleshooting

Problem	Possible Cause	Solution
Film breaks while in use.	Butterfly clamps are too tight on spool.	Loosen the clamps so the spring is less compressed.
Film does not stop.	Film is not in the correct position.	Position the film in the sensor's cut out, ensuring that the green light is illuminated.
	Defective sensor.	Note if the eye mark on the sealing film lines up with the sensor. 1. If it does not, the red and green light should be illuminated. 2. If it does, only the green light is illuminated.
Unit is not powering on.	Tripped breaker.	Check the circuit breaker to ensure it is not tripped. If it is, reset it.
	Defective/damaged cord.	Examine the cord for obvious signs of wear or damage. Contact the manufacturer for replacement.
Lower mold not automatically retracting.	Dirty cup sensor.	Clean cup sensor with warm water and a clean towel.
Cup not releasing from lower mold.	Cup jack is positioned too low.	Loosen the bolts securing the cup jack with the provided wrench, then raise or lower cup jack to desired height.
Lower mold moving irregularly or inconsis-tently.	Friction in the lower mold slides due to lack of lubrication.	Lubricate lower mold slides with provided lubricant.
Film not sealing properly.	The sealing time is not set correctly.	Follow the instructions in the Programmable Settings section to adjust sealing time.
	The sealing temperature is not set correctly.	Follow the instructions in the Programmable Settings section to adjust sealing temperature.
	Incompatible/incorrect type of film and cup.	Please refer to the "Recommended Sealing Films & Temperatures" table to ensure compatibility between films and cups.

Error Codes

Error Code	Description	Solution
Err	Voltage error.	Contact manufacturer
E00	Temperature control and detecting system error.	Contact manufacturer
E01	Heating circuit and wire error.	Contact manufacturer
E02	Upper mold motor ascending error or micro switch error.	Contact manufacturer
E03	Lower mold motor stretching out error or micro switch error.	Contact manufacturer
E04	The eye-mark on the film is not detected or stopped at the right position.	Adjust film rolling time (P5)
E05	Lower mold motor pulling in error or micro switch error.	Contact manufacturer
E06	Upper mold motor descending error or micro switch error.	Contact manufacturer
E07	The safety door is touched, pressed, or stuck.	Contact manufacturer
E12	The E02 switch error is detected as soon as the power is on.	Contact manufacturer
E13	The E03 switch error is detected as soon as the power is on.	Contact manufacturer
E15	The E05 switch error is detected as soon as the power is on.	Contact manufacturer
E16	The E06 switch error is detected as soon as the power is on.	Contact manufacturer
E19	IC board and control system error.	Contact manufacturer