

SINCE 1908

*Solis*

# VAC WET & DRY

Type 5708

## User manual



## CONTENTS

|                                                      |    |
|------------------------------------------------------|----|
| INTENDED USE                                         | 3  |
| IMPORTANT SAFETY PRECAUTIONS                         | 3  |
| CONTENTS                                             | 7  |
| APPLIANCE DESCRIPTION                                | 7  |
| CONTROL BUTTONS                                      | 9  |
| INSTALLATION                                         | 9  |
| CREATING A BAG FROM VACUUM FILM                      | 10 |
| VACUUMING AND SEALING A FILLED BAG                   | 12 |
| CONTROLLED VACUUMING AND MANUAL SEALING              | 13 |
| VACUUMING SOLIS CONTAINERS (ACCESSORY, NOT INCLUDED) | 14 |
| USING THE MARINATE FUNCTION                          | 15 |
| CLEANING AND CARE                                    | 16 |
| STORAGE                                              | 16 |
| CLEANING THE VACUUM CONTAINERS                       | 17 |
| CLEANING THE VACUUM BAGS                             | 17 |
| TECHNICAL SPECIFICATIONS                             | 17 |
| TROUBLESHOOTING                                      | 18 |
| DISPOSAL                                             | 21 |
| 2 YEAR GUARANTEE                                     | 21 |
| SOLIS CUSTOMER SERVICE                               | 21 |

## **INTENDED USE**

- This appliance is intended to vacuum pack various types of foods.
- Only use the appliance as described in this manual.
- This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments and not for commercial use.
- This appliance is intended for indoor use only.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazard involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Any use of the appliance other than described in this manual is regarded as misuse and may cause injury, damage to the appliance and void the warranty.

## **IMPORTANT SAFETY PRECAUTIONS**

### **General safety instructions**

#### **WARNING**

- Ensure you have fully read and understood the instructions in this user manual before you install or use the appliance. Keep this document for future reference.
- Do not use the appliance if a part is damaged or defective. Replace a damaged or defective appliance immediately.
- If the power cable is damaged, it must be replaced by the manufacturer, the service agent or similar qualified personnel in order to avoid a hazard.
- Always make sure the lid is unlocked before placing or removing the power cable in the power outlet.

## **Safety instructions regarding installation**

### **⚠ WARNING**

- Do not drop the appliance and avoid bumping.
- Place the appliance on a stable, flat, heat and moisture resistant surface.
- Do not place the appliance in direct sunlight.
- Before using the appliance, check that the voltage stated on the type plate of your appliance matches your mains voltage. Do not operate the appliance with a multiway plug adapter.
- Do not leave the power cable hanging over table edges to prevent the appliance from being pulled down or knocked over. Make sure that neither the appliance nor the power cord or plug comes into contact with hot surfaces, such as hotplates or a radiator, or that they come into contact with the appliance itself.
- Keep the appliance away from hot gas, hot ovens and other heat-emitting appliances or heat sources. Never use the appliance on a hot or wet surface. Never place the appliance near moisture, heat and naked flames. Keep the appliance away from moving parts or appliances.
- Never place the appliance in such a way that it is at risk of falling into water or coming into contact with water resp. other liquids (e.g. in or near a sink).
- Never reach for an appliance that has fallen into water or other liquids:
  - Always wear dry rubber gloves to unplug the appliance before taking it out of the water.
  - Do not start using the appliance again before having it checked for functionality and safety by Solis or a service center authorized by Solis.

- Do not operate the appliance with an extension cable to prevent short circuiting.
- Do not place the appliance directly under a power outlet.
- Unplug the appliance from the power source, before moving the appliance.
- Fully unwind the power cable before use.

### **Safety instructions regarding use**

#### **WARNING**

- Children must be supervised to ensure that they not play with the appliance.
- Do not operate the appliance with wet hands.
- Only use the appliance with the provided accessories or accessories recommended by Solis. Incorrect accessories or misuse can lead to damage to the appliance.
- Only use original Solis vacuum films and bags, or containers that were designed for this appliance. Incorrect accessories and consumables or misuse can lead to damage to the appliance.
- The sealing bar gets hot during use. Do not touch the sealing bar during or shortly after use.
- The appliance can be used for approx. 60 vacuuming and sealing processes in a row. After this, let the appliance cool down completely.
- Do not move the appliance when in use.
- Parts of the appliance may get hot during use. When the appliance is operating, only touch the control panel and the handle.

- Do not insert sharp or pointed objects and tools into the appliance openings.
- When vacuuming a vacuum bag with liquid, make sure the liquid does not flow into the appliance.
- To vacuum pack soups, stews or other liquids, use a bag that is at least 15 cm larger than the food. To vacuum seal liquids or food with a high moisture content, Solis vacuum containers (available as accessories) can also be used.
- Unplug the appliance when it is not in use.

### **Safety instructions regarding maintenance**

#### **▲ WARNING**

- Unplug the appliance before service and when replacing parts.
- Do not try to open or repair the appliance. It must be serviced by Solis or by a service agent authorized by Solis.
- Never immerse the appliance in water or other liquids or place it in a dishwasher.
- Do not use abrasive chemical cleaning agents such as ammonia, acid or acetone when cleaning the appliance. This can damage the appliance.
- Never pull on the power cord to unplug the appliance. Only pull on the plug.
- Do not use oils or lubricants with this appliance. Lubricants and other liquids can lead to damage to the appliance.
- Let the appliance cool down before cleaning.

## CONTENTS

Please check the contents of the package:

---

|           |               |
|-----------|---------------|
| <b>1x</b> | VAC WET & DRY |
|-----------|---------------|

---

|           |             |
|-----------|-------------|
| <b>1x</b> | Vacuum hose |
|-----------|-------------|

---

|           |                                |
|-----------|--------------------------------|
| <b>1x</b> | Vacuum film roll (20 × 300 cm) |
|-----------|--------------------------------|

---

|           |                                |
|-----------|--------------------------------|
| <b>1x</b> | Vacuum film roll (30 × 300 cm) |
|-----------|--------------------------------|

---

|           |                         |
|-----------|-------------------------|
| <b>5x</b> | Vacuum bag (20 × 30 cm) |
|-----------|-------------------------|

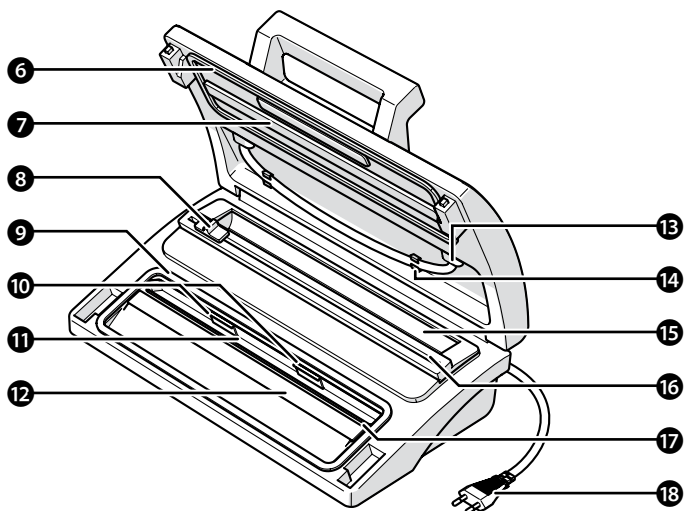
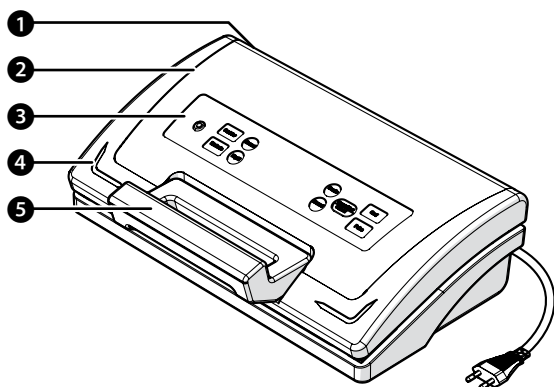
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|           |                         |
|-----------|-------------------------|
| <b>5x</b> | Vacuum bag (30 × 40 cm) |
|-----------|-------------------------|

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## APPLIANCE DESCRIPTION

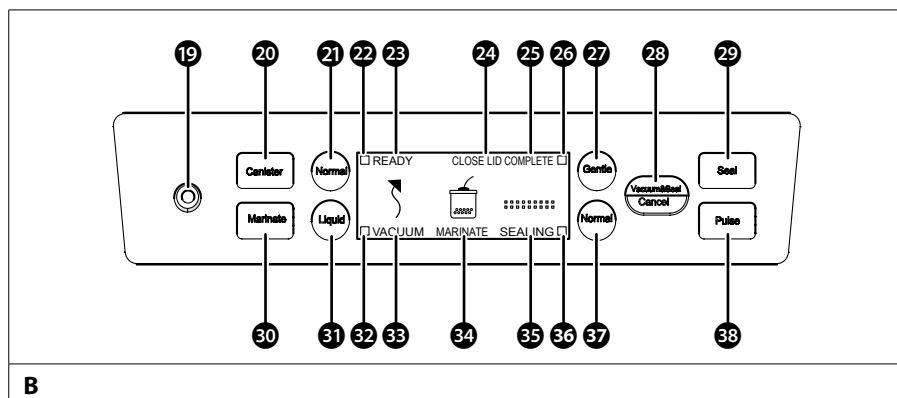
Use the VAC WET & DRY to vacuum seal your food in order to preserve the quality of your food for longer. The appliance can also be used to speed up a marinating process to prepare your food faster. Unlike most vacuum sealers, the VAC WET & DRY is suitable to also vacuum seal liquid foods.



**A**

- |                                   |                                    |
|-----------------------------------|------------------------------------|
| 1 Power cable storage compartment | 10 Air extraction openings         |
| 2 Lid                             | 11 Drip tray                       |
| 3 Control panel                   | 12 Sealing bar                     |
| 4 Ready indicator                 | 13 Vacuum hose                     |
| 5 Handle                          | 14 Vacuum hose holders             |
| 6 Upper seal                      | 15 Vacuum film storage compartment |
| 7 Rubber contact strip            | 16 Cutting blade bar               |
| 8 Cutting blade                   | 17 Vacuum chamber                  |
| 9 Lower seal                      | 18 Power cable                     |

## ▲ CONTROL BUTTONS



- |    |                               |    |                    |
|----|-------------------------------|----|--------------------|
| 19 | Connection for vacuum hose    | 29 | SEAL button        |
| 20 | CANISTER button               | 30 | MARINATE button    |
| 21 | NORMAL button                 | 31 | LIQUID button      |
| 22 | NORMAL indicator              | 32 | LIQUID indicator   |
| 23 | READY indicator               | 33 | VACUUM indicator   |
| 24 | CLOSE LID indicator           | 34 | MARINATE indicator |
| 25 | COMPLETE indicator            | 35 | SEALING indicator  |
| 26 | GENTLE indicator              | 36 | NORMAL indicator   |
| 27 | GENTLE button                 | 37 | NORMAL button      |
| 28 | VACUUM & SEAL / CANCEL button | 38 | PULSE button       |

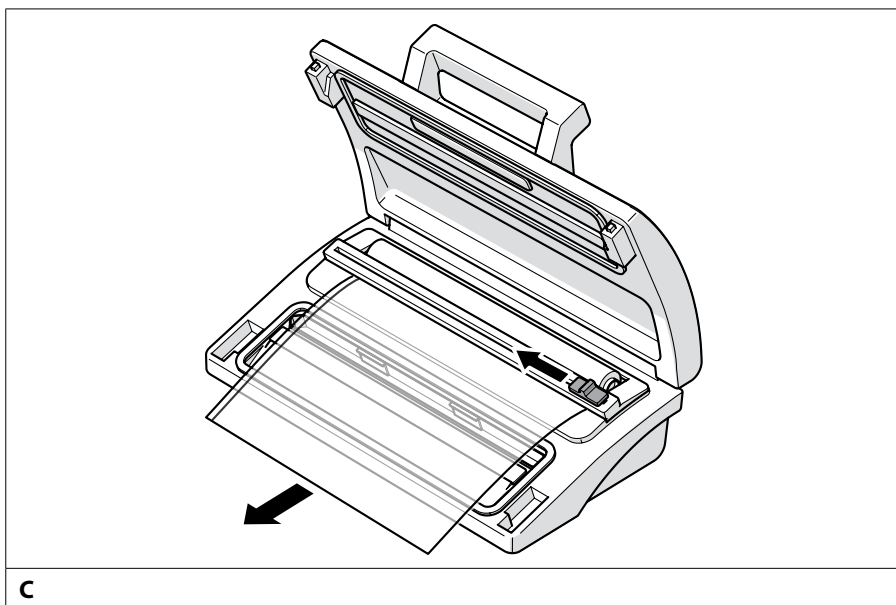
## ▲ INSTALLATION

To commission the appliance:

1. Remove and discard all packaging materials and hang tags.
  2. Place the appliance on a flat, stable, and heat and moisture resistant surface.
- i** Make sure to have enough space around the appliance to process the bags with food.
3. Plug the **power cable 18** into a power outlet. For a second, all lights light up and a beep sounds.

The appliance is now ready for use.

## ▲ CREATING A BAG FROM VACUUM FILM



**C**

**⚠** Make sure that the appliance and film are clean and free of damage to prevent contaminating any food.

To create a bag from vacuum film:

1. Open the **lid 2**.
2. Lift the **cutting blade bar 16**.
3. Place the vacuum film roll in the **vacuum film storage compartment 15**.
4. Pull the end of the vacuum film towards you (see image C).
5. Fold down the **cutting blade bar 16** over the vacuum film.

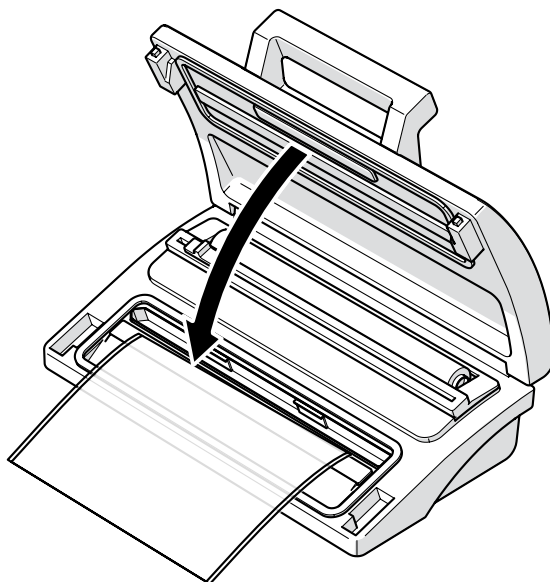
Ensure the vacuum film is underneath the cutting blade bar.

6. Pull the end of the film until it is the correct length for the desired size bag.

**i** The bag should be at least 10 cm larger than the food.

7. Slide the cutting blade in one movement from the left to the right or from the right to the left (see image C).

The bag is cut from the vacuum film. Now you can seal one end of the bag.



**D**

8. Lay the open end of the bag over the **sealing bar** 12 (see image D). The opening of the bag should reach into the **drip tray** 11.
9. Close the **lid** 2.
10. Press the **handle** 5 down to lock the **lid** 2. The **ready indicators** 4 23 light up.
11. Press the **SEAL button** 29 to start the sealing process.

The **SEALING indicator** 35 lights up while the sealing process is active. The sealing process is done when the **COMPLETE indicator** 25 lights up and a beep sounds.

**i** Pull the **handle** 5 upwards to unlock the **lid** 2.

12. Open the **lid** 2.
13. Remove the bag with the sealed end.

The vacuum film should now be shaped like a bag, with just one open end.

14. Check if the seal seams are straight and without creases. If this is not the case, cut off the seam and repeat the process.

## **VACUUMING AND SEALING A FILLED BAG**

To vacuum and seal a filled bag:

1. Open the **lid** **2**.
  2. Fill the vacuum bag with food.
- i** You can purchase accessories and consumables for your vacuum sealer at your supplier or Solis.
- i** The bag should be at least 10 cm larger than the food.
3. Clean the inside and outside of the open end of the bag.
  4. Smooth out the open end of the bag. Make sure there are no wrinkles.
  5. Place the open end of the vacuum bag inside the **drip tray** **11**.
- i** Do not cover the **air-extraction openings** **10** with the bag.
6. Close the **lid** **2**.
  7. Press the **handle** **5** down to lock the **lid** **2**. The **ready indicators** **4** **23** light up.
  8. Press the **NORMAL button** **21** for dry food or the **LIQUID button** **31** for liquids to choose the moisture level of the food. The **NORMAL indicator** **22** or the **LIQUID indicator** **32** lights up respectively.
  9. Press the **GENTLE button** **27** or the **NORMAL button** **37** to choose the vacuum pressure level. The **GENTLE indicator** **26** or the **NORMAL button** **36** lights up respectively.
- i** Select the *GENTLE* setting if the food is pressure sensitive. Select the *NORMAL* setting for normal food.
10. Press the **VACUUM & SEAL button** **28** to start the vacuuming and subsequent sealing process.
- i** The high vacuum pressure in the bag may crush fragile food. To prevent this, press the **SEAL button** **29** when the desired vacuum is achieved. The appliance stops vacuuming the bag and starts to seal the bag. You can also follow the steps in chapter *Controlled vacuuming and manual sealing*.

The appliance automatically seals the bag after the vacuum is achieved. The sealing indicator lights up in sequence while the sealing process is active. The sealing process is done when the **COMPLETE indicator** **25** lights up and a beep sounds.

You can stop the vacuuming process at any time, should you notice that vacuum power is becoming too strong. Press the **SEAL button** **29** at any time to stop the vacuum process and seal the bag.

11. Open the **lid** 2.
12. Remove the bag from the appliance.
13. Check if the seal seams are straight and without creases. If this is not the case, cut off the seams and repeat the process.

## **CONTROLLED VACUUMING AND MANUAL SEALING**

The controlled vacuuming and manual sealing option are recommended for vacuum sealing pressure sensitive foods, such as pastry.

To manually vacuum and seal a filled bag:

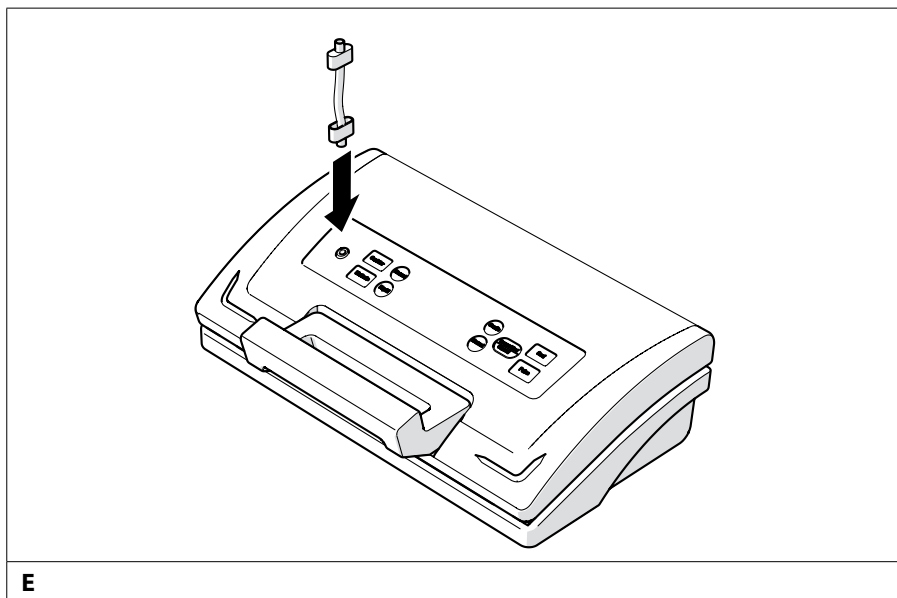
1. Follow steps 1-9 from chapter *Vacuuming and sealing a filled bag*.
2. Make sure that the opening of the bag does reach into the **drip tray** 11.
3. Press and hold the **PULSE button** 38 to start the vacuuming process.
4. Once enough vacuum has been created, let go of the button. The vacuuming process stops.
5. Press the **SEAL button** 29 to start the sealing process.

 If the **SEAL button** 29 is not pressed within 15 seconds after releasing the **PULSE button** 38, the appliance releases the created vacuum.

The **SEALING indicator** 35 lights up while the sealing process is active. The sealing process is done when the **COMPLETE indicator** 25 lights up and a beep sounds.

6. Open the **lid** 2.
7. Remove the bag from the appliance.
8. Check if the seal seams are straight and without creases. If this is not the case, cut off the seams and repeat the process.

## ▲ **VACUUMING SOLIS CONTAINERS (ACCESSORY, NOT INCLUDED)**



- i** Exclusively use containers from Solis with this appliance. You can purchase accessories for your vacuum sealer at your supplier or Solis.
- i** Always clean the vacuum hose before use. When the vacuum hose is used to vacuum moist or liquid foods, moisture will be collected in the vacuum hose.

To vacuum Solis containers:

1. Clean and dry the container thoroughly.
2. Place the food into the container. Leave at least 3 cm room between the food and the top of the container.
3. Clean the top of the container.
4. Place the container lid on the container.
5. Please observe the operating instructions for the respective container model.
6. Take the **vacuum hose 13** out of the **vacuum hose holder 14**.
7. Lock the lid of the vacuum sealer and insert one end of the **vacuum hose 13** into the **connection for vacuum hose 19** (see image E).
8. Press the **vacuum hose 13** firmly into the **connection for vacuum hose 19** to ensure a perfect and airtight connection.
9. Insert the other end of the **vacuum hose 13** into the valve on the lid of the vacuuming container.

10. Press the **vacuum hose** 13 firmly into the connection on the container to ensure a perfect and airtight connection.
11. Press down on the lid of the container during the vacuuming to prevent air from entering the container.
12. Press the **CANISTER button** 20.

The vacuuming process begins. The **VACUUM indicator** 33 lights up.

The vacuuming process stops automatically when the required vacuum has been reached. A beep sounds and the **COMPLETE indicators** 25 lights up.

13. Gently pull out the **vacuum hose** 13 from the lid.

 To check if the container was successfully vacuumed, try to take the lid off. If the lid cannot be taken off, the vacuum pressure is good.

14. To open the lid, please refer to the operating instructions for the respective container model.

If the container was successfully vacuumed, a hissing sound is audible when the container is opened.

## USING THE MARINATE FUNCTION

The marinate function can be used to marinate meat or fish. The food marinates more quickly, because the vacuum allows the marinade to penetrate deeper into the food.

To marinate food with the appliance:

1. Use a square Solis container.
2. Clean and dry the container thoroughly.
3. Prick the food a few times with a fork.
4. Place the food into the container.
5. Cover the food with marinade. Leave at least 3 cm room between the food and the top of the container.
6. Clean the top of the container.
7. Place the container lid on the container.
8. Take the **vacuum hose** 13 out of the **vacuum hose holder** 14.
9. Lock the lid of the vacuum sealer and insert one end of the **vacuum hose** 13 into the **connection for vacuum hose** 19 (see image E).
10. Press the **vacuum hose** 13 firmly into the **connection for vacuum hose** 19 to ensure a perfect and airtight connection.
11. Insert the other end of the **vacuum hose** 13 into the opening on the lid of the vacuuming container.

12. Press the **vacuum hose** 13 firmly into the valve on the container to ensure a perfect and airtight connection.
13. Press the **MARINATE button** 30. The **MARINATE indicator** 34 and the **VACUUM indicator** 33 light up, the marinating process starts and lasts a few minutes.

 Press the **CANCEL button** 28 to stop the process before it is finished.

The marinate process stops automatically when the last marinating cycle is completed. A beep sounds and the **COMPLETE indicator** 25 lights up.

14. Gently pull out the **vacuum hose** 13 from the lid of the container.
15. To open the lid, press the button next to the connection for the vacuum hose.

## **CLEANING AND CARE**

We recommend cleaning the appliance after every use. To clean the appliance:

-  Do not use abrasive chemical cleaning agents such as ammonia, acid or acetone when cleaning the appliance. This can damage the appliance.
  -  Do not lubricate the appliance.
1. Unplug the appliance.
  2. Clean the appliance with a damp cloth.
  3. Remove the **drip tray** 11.
  4. Remove the **lower seal** 9 and **upper seal** 6 from the appliance.
  5. Clean the **drip tray** 11, the **vacuum hose** 13, the **lower seal** 9 and the **upper seal** 6 in warm water with dish soap.
  6. Let the **drip tray** 11, the **vacuum hose** 13, the **lower seal** 9 and the **upper seal** 6 air dry.
  7. Reinsert the **drip tray** 11, the **lower seal** 9 and the **upper seal** 6.

## **STORAGE**

1. Store the **power cable** 18 in the **power cable storage compartment** 1.
-  Do not wrap the **power cable** 18 around the appliance.
  -  Make sure there is no pressure on the seals. Always store the appliance with the lid unlocked.
2. Store the appliance in a dry and enclosed space.

## **CLEANING THE VACUUM CONTAINERS**

-  Do not immerse the lids of the containers into water.
-  Do not put the lids of the containers into a dishwasher.

1. Hand wash the containers without lids in warm water with dish soap.
2. Remove the inner cap on the underside of the container lid.
3. Wash the cap in warm water with dish soap.
4. Clean the container lid with a damp cloth.
5. Dry all parts thoroughly.
6. Re-insert the cap on the underside of the lid.

 To keep the rubber seals elastic, rub them regularly with a few drops of cooking oil.

## **CLEANING THE VACUUM BAGS**

-  Do not reuse bags that have been in contact with raw meat, raw fish or greasy foods, to prevent possible illness.
-  Do not reuse bags that have been microwaved or boiled, to prevent possible illness.

## **TECHNICAL SPECIFICATIONS**

|                               |                    |
|-------------------------------|--------------------|
| <b>Model-No.</b>              | Type 5708          |
| <b>Voltage / frequency</b>    | 220–240 V~ / 50 Hz |
| <b>Output</b>                 | 250 W              |
| <b>Dimensions (W × D × H)</b> | 39 × 28 × 13 cm    |
| <b>Weight</b>                 | 3.14 kg            |

Technical changes reserved.

## ▲ TROUBLESHOOTING

| Problem                                                   | Possible cause                                         | Solution                                                                                                                          |
|-----------------------------------------------------------|--------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------|
| The appliance does not function.                          | The power connection is not working.                   | Make sure the power cable is connected to a working power source.                                                                 |
|                                                           | The appliance is damaged.                              | Press any button. If the appliance doesn't respond, the appliance is damaged. Contact Solis or a Solis authorized service center. |
| The appliance does not seal the bag.                      | The placement of the bag is not correct.               | Make sure the bag is placed correctly on the sealing bar.                                                                         |
|                                                           | The upper and/or lower seal is damaged or dirty.       | Replace or clean the upper and/or lower seal.                                                                                     |
| The appliance does not create a proper vacuum in the bag. | The bag is not placed in the vacuum chamber correctly. | Place the open end of the bag in the vacuum chamber completely. Make sure there are no folds or wrinkles.                         |
|                                                           | The sealing bar is not clean.                          | Clean the appliance and sealing bar. (See section <i>Cleaning and care</i> ).                                                     |
|                                                           | The sealing bar is damaged.                            | Contact Solis or a Solis authorized service center.                                                                               |
|                                                           | The bag is damaged.                                    | Check the bag for tears or holes. Repeat the vacuum process with a new bag when the bag is damaged.                               |
|                                                           | The bag is not clean.                                  | Clean the inside and outside of the open end of the bag.                                                                          |
|                                                           | The upper and/or lower seal are damaged.               | Replace the upper and/or lower seal.                                                                                              |
|                                                           | The bag covers the air extraction openings.            | Make sure the end of the bag is placed correctly.                                                                                 |

| Problem                                             | Possible cause                                                                  | Solution                                                                                                                                                                                                                                                                                                                                                                                                                                 |
|-----------------------------------------------------|---------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Air goes back into a sealed bag.                    | The bag is not completely sealed.                                               | Make sure the seals are clean and reseal the bag.                                                                                                                                                                                                                                                                                                                                                                                        |
|                                                     | The food is spoiled.                                                            | Throw the food away.                                                                                                                                                                                                                                                                                                                                                                                                                     |
|                                                     | The bag is damaged.                                                             | Check the bag for tears or holes. Repeat the vacuum process with a new bag when the bag is damaged.                                                                                                                                                                                                                                                                                                                                      |
|                                                     | The opening of the bag wrinkles, because there is too much food inside the bag. | Take some of the food out of the bag. Clean the edges of the bag. Try vacuuming and sealing the bag again.                                                                                                                                                                                                                                                                                                                               |
| The appliance does not vacuum the container.        | The vacuum hose is not connected properly.                                      | Insert one end of the vacuum hose into the connection for the vacuum hose. Insert the other end of the vacuum hose into the valve on the lid. Insert one end of the vacuum hose into the <b>connection for the vacuum hose 19</b> on the appliance. After starting the vacuuming process, check whether air is being sucked in at the other end. If this is not the case, the vacuum hose must be pushed more firmly into the appliance. |
|                                                     | The lid is not placed correctly.                                                | Push down the lid tightly.                                                                                                                                                                                                                                                                                                                                                                                                               |
| Fluid leaks out of the container.                   | The contents are too warm.                                                      | Cool the contents in the fridge before vacuuming.                                                                                                                                                                                                                                                                                                                                                                                        |
| The hexagonal container does not maintain a vacuum. | The twist-knob is not turned into <i>SEAL</i> position.                         | Turn the twist-knob to the <i>SEAL</i> position.                                                                                                                                                                                                                                                                                                                                                                                         |
|                                                     | The rubber seal of the container is damaged.                                    | Replace the container with a new one.                                                                                                                                                                                                                                                                                                                                                                                                    |

| Problem          | Possible cause                                                                                                                                                                                                                                                                                                                   | Solution |
|------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| Functional check | Lock the lid of the appliance without clamping a bag and press the VACUUM & SEAL / CANCEL button. If functioning correctly, a vacuum is generated in the vacuum chamber and the sealing is then carried out. If this is not the case, the upper and/or lower seal may be dirty or defective. Replace or clean them if necessary. |          |

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## ▲ DISPOSAL



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

## ▲ 2 YEAR GUARANTEE

 Only valid with a till receipt.

We provide a guarantee for this appliance, if the defect has demonstrably arisen as a result of faults in the material or construction, and has arisen despite proper handling and care. Glass breakage is not covered by the guarantee. The guarantee starts from the date of sale, as noted on the sales receipt, which must be enclosed with the appliance. For commercial use, the guarantee lasts for 12 months. The detailed guarantee conditions are available at [www.solis.com](http://www.solis.com).

## ▲ SOLIS CUSTOMER SERVICE



It is always worth calling us before sending in the article, as malfunctions can often be easily solved by the appropriate tip or trick from our experts. For country specific contact information, scan the QR code, follow the weblink or call us.

S I N C E 1 9 0 8

*Solis*

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