

305/15L



300748

ENGLISH

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Read this instruction manual before using and keep them available at all times!

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

1.1 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



DANGER!

This symbol highlights hazards which could lead to injury.



WARNING!

This symbol highlights dangerous situations which could lead to injury or death.



WARNING of hand injury!

This symbol highlights dangerous situations which could lead to serious hand injury.



CAUTION!

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



NOTE!

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

1.2 Safety instructions

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with or starting the device.
- **Never** leave the device unattended when in use.
- Only use the device indoors.
- The device must be operated in correct and safe technical condition only. In case of operational problems disconnect the device from the power supply (pull the plug from the socket) and contact the service company.

- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



DANGER! Electric shock hazard!

In order to avoid this risk, please observe the following safety instructions.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not cover the cable. Keep away the cable from operating range and do not immerse it into water.

- Check the power cord regularly for damage. Do not use the device if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.
- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable.
- In any case do not open the device housing. In case of electrical or mechanical modifications the **electric shock hazard** will occur.
- Do not use any acid agents and make sure no water ingresses the device.
- **Never** operate the device with moist hands or standing on wet floor.
- Remove the plug from its socket:
 - when the device is not used,
 - in case of anomalies during operation,
 - before cleaning.



WARNING of hand injury!

In order to avoid this risk, please observe the following safety instructions.

- To avoid burns of fingers or hand, never touch the sealing strip, sealing bar and vacuum chamber shortly after the end of work.



WARNING! Burn hazard!

In order to avoid this risk, please observe the following safety instructions.

- During the operation and shortly after, the sealing strip and sealing bar are hot. Do not touch these parts of the device.
- Operate the device only using the designated handles and control elements.
- The device should be cold before cleaning.

1.3 Use as intended

Every use of the device for a different purpose and/or in a way that diverges from the intended use is not allowed and is assumed as the use against the intended purpose.

Any claims against the manufacturer or their authorized representatives as a consequence of experiencing damage resulting from the use against the intended purpose are inadmissible.

The liability for damage occurred during the use of the device against its intended purpose is borne solely and exclusively by the user.

Safety operation of the device is guaranteed only when it is used for its intended purpose and according to the instructions included in this manual.

The vacuum packaging machine is only intended for vacuum packaging and marinating of appropriate food products or other objects.

1.4 Use against the intended purpose

Any use other than those mentioned in point “**1.3 Use as intended**“ is assumed as the use against the intended purpose and is not allowed.

The use against the intended purpose may lead to severe injury or damage caused by hazardous voltage, fire or high temperature. It is allowed to use the device to perform only the work described in the instruction manual. Improper use may cause the device damage.

Any manipulation with the device, assembly or maintenance work may be performed exclusively by the authorized service staff.

2. General information

2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



CAUTION!

Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

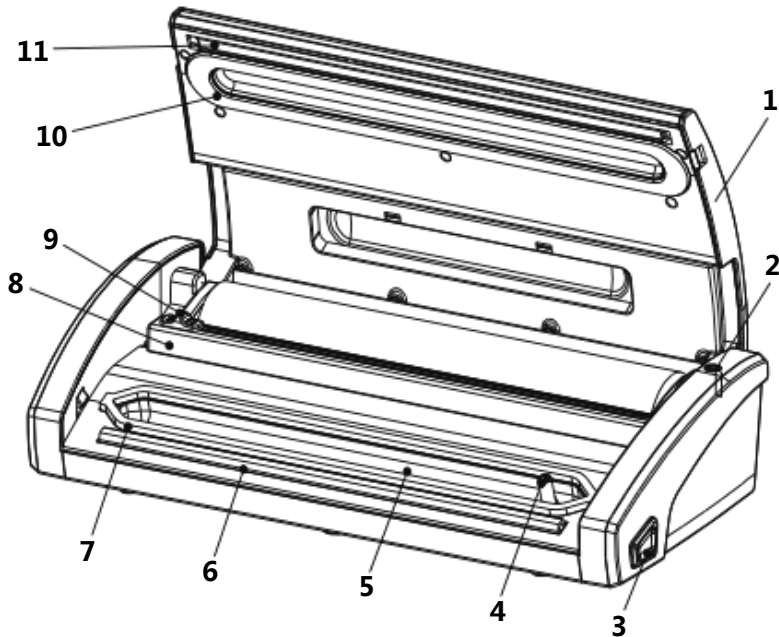
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.

4. Technical data

4.1 Overview of parts



- 1** Guard
- 2** Connector hose coupling
- 3** Release buttons (2x – right and left)
- 4** Air intake opening
- 5** Vacuum chamber
- 6** Welding bar
- 7** Bottom gasket
- 8** Cutting mechanism
- 9** Blade
- 10** Upper seal
- 11** Sealing strip

4.2 Technical specification

Description	Vacuum packaging machine 305/15L
Code-No.:	300748
Material:	Stainless steel, plastic
Colour:	Silver, black
Model:	<ul style="list-style-type: none"> • Functions/ indicator diodes: <ul style="list-style-type: none"> - Combined vacuuming and sealing - Vacuum packaging, gentle/ standard - Hot sealing, wet and dry - Manual sealing - Marinating - Vacuum packaging with vacuum container • Vacuum control: electronic • Adjustable vacuum seal level • Length of sealing strip: 305 mm • Number of seal seams: 1 • Regulated sealing duration: 2 levels • Control: electronic • Properties: <ul style="list-style-type: none"> - Roll holder with integrated blade
Power:	0.13 kW / 230 V / 50 Hz
Vacuum pump:	15 L/min. (0.9 m ³ /h)
Maximum vacuum:	-800 mbar
Dimensions:	W 400 x D 180 x H 92 mm
Weight:	2.5 kg
Includes:	1 vacuuming film roll (width 22 cm, length 3 m) 1 vacuuming film roll (width 28 cm, length 3 m) 1 connecting hose (for external vacuuming)

We reserve the right to make technical changes!

4.3 Accessories

(not included in the delivery!)



Vacuum sealer roll set 220

Set consists of 2 foil rolls,
each 22 cm wide, 5 m long

Code-no. 300418

Vacuum sealer roll set 280

Set consists of 2 foil rolls,
each 28 cm wide, 5 m long

Code-no. 300419



Vacuum bags G1,2L

Capacity: 1.2 litres

Dimensions: 160 x 250 mm

Code-no. 300411



Vacuum bags G2,5L

Capacity: 2.5 litres

Dimensions: 200 x 300 mm

Code-no. 300412

Vacuum bags G7,5L

Capacity: 7.5 litres

Dimensions: 300 x 400 mm

Code-no. 300413



Vacuum containers

artificial material,

clear transparent container, white lid

Capacity: 1.5 litres; stackable

Dimensions: W 135 x D 135 x H 180 mm

Weight: 0.3 kg

Code no.: 300422

5. Installation and operation

5.1 Installation and connection

Positioning

- Unpack the device and remove all package materials according to the valid environment protection regulations.



CAUTION!

Never remove the nameplate and warning signs from the device.

- Place the device on a flat, dry, safe surface capable of supporting the device's weight.
- **Never** place the device on an inflammable surface.
- Do not place the device near an open flame, electric heater or other heat source.
- **Never** place the device near flammable materials, such as alcohol, spirits, or petrol.
- **Never** place the device at the edge or side of the working surface.
- Never cover or block ventilation holes of the device.
- It is necessary to pay attention to ensure good air circulation around the vacuum packing machine. There should be 10 cm of free space at the sides of the device, and 1 m above it.
- The device must be placed in an area inaccessible to children. It is necessary to ensure that small children cannot access the device by pulling the power cable.
- Place the device so that the plug is easily accessible so as to quickly disconnect the device if the need arises.

Connection



DANGER! Electric shock hazard!

The device can cause injuries due to improper installation! Before installation and connecting the local power grid specification should be compared with that of the device (see rating plate). Connect the device only in case of compliance!

- The power supply circuit with the socket must be protected by the fuse of at least 16A. Connect the device directly to a single grounded socket. Do not use any power bar or multiple socket.

5.2 The benefits of vacuum packing

During vacuum packing, after air is removed, plastic bags and containers are sealed shut which stops or slows the process of foodstuffs spoilage. Owing to vacuum packing foodstuffs can be stored from three to five times longer than normally. The taste and vitamins are retained in the foodstuffs.

In this manner foodstuffs are protected from drying out and oxidation, as well as from bacteria and mould.

Vacuum packing is a preservation process which is recommended for fresh foodstuffs and must be accompanied by low temperatures; vacuum-packed products must be kept in the refrigerator, freezer, or cooler, in order to achieve the best results.

In this manner the preserved foodstuffs can be kept for a longer time than in other, non-vacuum-packed containers which reduce the time in which foodstuffs may be consumed to a few hours or days.

Vacuum packing is used in order to improve the organization of work, conserve foodstuffs in a healthy manner, and to save money:

- It may be used in special occasions,
 - to pack foodstuffs in airtight conditions thus prolonging their shelf life,
 - to prepare meals for an entire week,
 - to keep lettuces, vegetables, and herbs longer (they remain crunchy and fresh);
- more space is freed up in the freezer;
- foodstuffs are protected from drying out and oxidation;
- in this manner it is possible to marinate quickly and thoroughly (20 minutes in the vacuum is enough);
- in this manner it is also possible to repack meat products, sausages, and cheeses which were previously vacuum packed (the flavour is retained);
- money can be saved, as all leftovers can be preserved and consumed at a later time;
- all types of fruits and vegetables can be purchased in-season, vacuum packed, and in this manner preserved longer.

Vacuum packing assures protection for many various objects. Using this device it is possible to pack camping accessories such as matches and other objects which should remain dry. Also the dull bloom on silver and other collectible items may be eliminated through the vacuum packing.

5.3 Guidelines for vacuum packaging



CAUTION!

Vacuum packing is not a substitute for freezing. Any foodstuffs which spoil easily and needed to be frozen prior to vacuum packaging must be cooled and frozen after vacuum packing.

Important hints

1. Prior to vacuum packing it is necessary to wash hands thoroughly, as well as all device and surfaces which will be used for the cutting and vacuum packing of foodstuffs.
2. Use gloves when possible.
3. Only fresh foodstuffs should be packaged.
4. Foodstuffs which spoil easily should be frozen immediately following vacuum packing and not left for long periods at room temperature.
5. Place the vacuum packages uniformly in the refrigerator or freezer in order to allow for quick freezing.
6. The foodstuffs removed from the package must be absolutely consumed before their expiry date, specified on the original package.
7. The vacuum package prolongs the shelf life of dried foodstuffs. Oxygen and heat cause foodstuffs of high fat content to go rancid. Shelf life of dry foodstuffs, such as nuts, coconuts, and muesli is also extended by vacuum packing. Store them in cool and dark place.
8. Fruits and vegetables, such as apples, bananas, potatoes, and root vegetables should be peeled prior to vacuum packing, as this will prolong their shelf lives.
9. Some vegetables, such as broccoli, cauliflower, and white cabbage emit gases when vacuum packed. For this reason it is necessary to blanch and freeze them.
10. In order to repack foodstuffs using vacuum packing after they have been removed from prior packing, it is necessary to follow the rules for storage of items in low temperatures after they have been opened.
11. Foodstuffs which spoil easily and have been reheated or taken from the refrigerator should be consumed immediately. Foodstuffs which have laid in the open for several hours should not be consumed, especially if they were prepared in thick sauces and stored in vacuum packing or other environments deprived of sufficient oxygen.
12. Soft and fragile products (fish, wild strawberries, etc.) should be initially frozen during the night. After the initial freezing they may be vacuum packed and finally placed in the freezer.

Vacuum packing for the freezer

- Through thoughtful packaging the device can help to extend the freshness of meals. It is necessary to pack foodstuffs in as fresh a state as possible.
- Fragile or easily deforming foodstuffs may become damaged during the vacuum packing of the fresh product. Fragile products (meat, fish, wild strawberries, sandwiches etc.) should be initially frozen. They may be frozen for 24 hours before the frost scorch occurs. After the initial freezing they may be vacuum packed in the bags and stored for a long time in a freezer in order to maintain their taste and nutrition values.
- In order to package liquid foodstuffs, like soups, sauces, or boiled dinners, it is necessary to first freeze them in appropriate containers and then vacuum pack them, returning them to the freezer for keeping.
- Fresh vegetables should be washed or peeled and briefly blanched in boiling water or microwave, but keeping their freshness and not allowing for overcooking. After cooling down vacuum pack in any portions.
- In order to package foodstuffs which are not frozen, it is necessary to use approx. 5cm more plastic film, because in freezing the foodstuffs expand in size. Meat and fish should be placed on a paper towel, and then vacuum packed together with the paper towel. In this manner juices from the foodstuffs are absorbed.
- Prior to packing foodstuffs such as tortilla, crepes, or hamburger patties, it is necessary to separate them with wax or baking paper. This makes it easier to later remove selected items and repack the rest for keeping in the freezer.

Vacuum packing for the refrigerator

- The meals may be prepared earlier in appropriate portions and stored as vacuum packed in the refrigerator, and then heat as required.

Vacuum packing for the food storage

- The vacuum packing may also be advantageous in case of foodstuffs which may be stored in the room temperature (coffee, flour, flour products, sugar, etc.). When such foodstuffs are not used for a few days, e.g. due to vacations, they should be protected by vacuum packing. It allows to maintain their freshness and protects them from the influence of temperature, mould, and insects.

Unfreezing of foodstuffs packed in the vacuum bags

- The vacuum packed foodstuffs like meat, fish, fruits and vegetables, or other fragile products, may be slowly unfrozen on the lowest refrigerator shelf.
- Bread and tortilla should be unfrozen in the room temperature.
- Soups and other liquid meals should be heated directly in the vacuum bag in the water bath until they are hot. Before unfreezing in the room temperature or heating in the water bath one corner of the vacuum bag should be cut in order to reduce vacuum and allow for successive steam outlet.
- The foodstuffs should be consumed soon after unfreezing. **Never** freeze them again.

Repacking of unpacked foodstuffs

- Many food products, like cheese or meat products, are sold in the trade vacuum packages. Their taste and freshness may be also maintained after packing by repacking in the vacuum bags.



CAUTION!

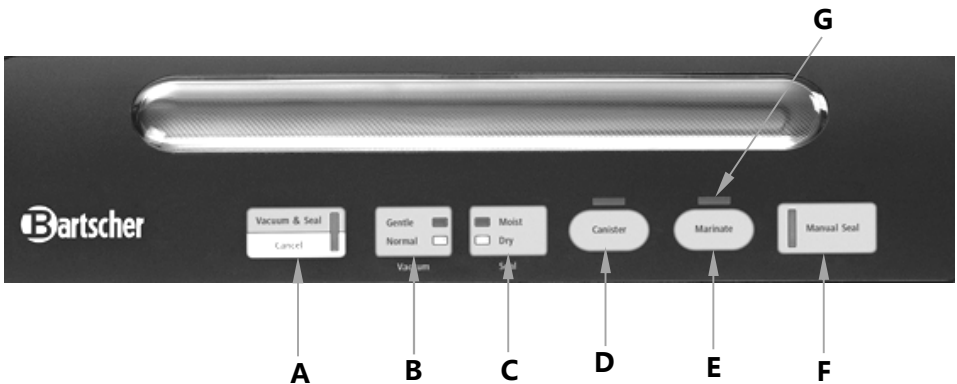
The foodstuffs removed from the package must be absolutely consumed before their expiry date, specified on the original package. After repacking they should be stored with maximum caution and hygiene.

5.4 Operation

Before the first use

- Before the first use always thoroughly clean the device and its surfaces which will come into contact with food (vacuum bags, lid, etc.), according to the instructions included in **Section 6 “Cleaning “**.

5.4.1 Functions of function buttons/ indicator diode



A. Vacuum & Seal / Cancel button

Vacuum and hot sealing / process suspension: when this button is pressed, the unit begins the vacuum sealing process, shrinks the vacuum sealing bag until maximum underpressure is reached, and hot-seals the bag at the end. A process that is under way may be halted by pressing this button again.

B. Vacuum (Gentle /Normal) button

Gentle/ normal vacuum sealing: this button lets the user select the speed and pressure, depending on the food products that are to be packaged.

C. Seal (Moist / Dry) button

Moist or dry sealing: This button can be used to set the sealing time, depending on the food products (moist or dry).

D. Canister

Container function: Only for vacuum packing in a suitable container.

E. Marinate

Marinating function: Important: This function may be used only with an appropriate container and connecting hose.

F. Manual Seal

Sealing only: Vacuum is generated for a short time to ensure that the sealing strip and sealing bar are clean and will lay on top of each other. Afterwards the vacuum packing back is hot-sealed.

Press this button to select the following functions:

1. Sealing of an open end of the vacuum bag which is fed from the foil roll.
2. Only hot-sealing the vacuum packing bag. In this way, the user may exercise control so that excessive underpressure does not emerge within the vacuum packing bag, which will prevent excessively gentle food products from being crushed.

G. Indicator diodes

Relevant indicator diodes provide information on the status of the selected function of the unit.

5.4.2 Vacuum packaging

Important advice and tips

- Do not leave too much air in the vacuum bag. Before sealing the vacuum bag, squeeze out as much air as possible from the bag. With too much air in the vacuum bag, the load on the vacuum pump may increase so much that the motor will not have enough power to suck all air out of the bag.
- In case of food products with sharp edges or corners, e.g. bones or dried noodles, such places should be padded with paper towels in order to avoid damaging the vacuum bag.
- Do not put too many food products in the vacuum bag. Leave enough space to allow easy insertion of an open end of the bag in the vacuum chamber.
- Always place the open end of the vacuum bag flat and evenly on the sealing strip, do not fold or bend the vacuum bag.
- Big vacuum bags which are not fully filled require longer vacuum packaging time; smaller bags may be vacuum packed faster.
- Always check the seal – it should be even and have no folds. In case of incomplete sealing, cut off the seam and repeat the entire vacuum packaging process.

Selection of vacuum bags

- Vacuum bags are delivered in various sizes. Select the size appropriate for food products to be packed. Make sure that the vacuum bag is at least 7 cm bigger than the packed product and include another 2 cm for successive use of the vacuum bag.



NOTE!

For vacuum packaging use only special vacuum packaging bags (one-side corrugated, extruded bags for vacuum packaging).

Making vacuum bags from foil rolls

- Select the foil roll of appropriate size to make a bag.
- Set the device on an even surface. Connect the device to a single grounded outlet. The indicator diodes for the „Normal“ and „Dry“ modes light up.
- In order to make a vacuum sealing bag from a roll of film, proceed as follows:



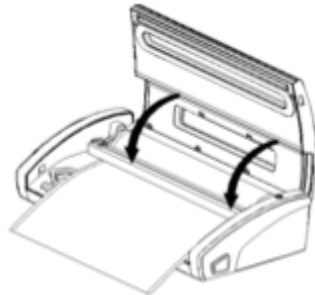
1. Press the release buttons and open the cover.
2. Make sure the knife is located at either end of the cutting mechanism (right or left), never in the middle.



3. Raise the cutting mechanism and place the roll of film in the recess under the cover foreseen for this purpose.



4. Extend the film roll to the desired length.



5. Pull the cutting mechanism down and lay it over the film roll.



6. Move the blade from one end to another in order to accurately and cleanly cut off the vacuum bag.



7. Then, place the open end of the trimmed vacuum sealing bag on the sealing strip of the unit, and not inside the vacuum chamber.



8. Close the cover, pressing simultaneously on both sides, until both release buttons snap audibly.



9. Press the **Manual Seal** button to begin sealing the bag. The indicator diode for this button will light up.

As soon as the sealing process is concluded, the indicator diode will be extinguished.

10. Press both release buttons (left and right) and open the cover. Take out the ready vacuum sealing bag.

11. Check the achieved seam. In case of incomplete sealing, cut off the seam and repeat the entire vacuum packaging process.



Vacuum packaging using vacuum bags

- Place the food product to be packed in the vacuum bag.
- Clean the open end of the vacuum bag and make sure there is no food or liquid residues on it.
- Set the device on an even surface. Connect the device to a single grounded outlet. The indicator diodes for the „**Normal**“ mode of the **Vacuum** button and for the „**Dry**“ mode of the **Seal** button light up.
- Press the release buttons and open the cover.

- Always place the open end of the vacuum sealing bag flat and evenly on the sealing strip in the area of the vacuum packing chamber, do not fold or bend the vacuum sealing bag.
- Make sure that the air-suction holes are not covered by the vacuum bag.



- Close the cover, pressing evenly on both sides, until both release buttons audibly snap into place.
- Depending on the food products, select the speed of vacuum sealing by pressing the **Vacuum** button:
 - „**Normal**“ for standard, or
 - „**Gentle**“ for soft and delicate food products or items.



- Now press the **Seal** button to choose the sealing time suitable for the food products to be packed:
 - „**Dry**“ for dry vacuum sealing bags and food products not containing moisture;
 - „**Moist**“ for moist vacuum sealing bags and food products containing some moisture, or for liquid food products.

- If the setting „**Moist**“ is selected, the sealing time is extended so as to ensure proper hot sealing of the vacuum bag.
- Press the button „**Vacuum & Seal / Cancel**“. The indicator diode will light up, vacuum packing begins.
- The air is automatically sucked out of the vacuum bag which is then sealed.
- **Tip:** during vacuum packaging the device produces a very high vacuum in the vacuum bag. Supervise the process of vacuum packaging to avoid grinding or crushing of food products.
- In order to interrupt the process early if the necessary underpressure is reached, immediately press the „**Manual Seal**“ button.
- The vacuum pump stops the process and the device switches to sealing of the vacuum bag.

- When the indicator diodes „**Vacuum & Seal/Cancel**“ or „**Manual Seal**“ are extinguished, the vacuum sealing process is concluded.
- Press both release buttons (right and left) and open the cover. Extract the sealed vacuum bag.



- Check the achieved seam. In case of incomplete sealing, cut off the seam and repeat the entire vacuum packaging process.
- **Tip:** To achieve optimum vacuum packing and hot sealing results, we recommend removing from the vacuum chamber area leftovers of food and spilt liquids after each use.
- The unit should pause for one minute after each vacuum sealing process to avoid overheating.
- To open the bag which has been vacuum packed cut it with scissors.
- When the use of the unit is concluded, disconnect it from its power supply (pull the plug!).

Vacuum packaging using vacuum containers

- Set the device on an even surface. Connect the device to a single grounded outlet. The indicator diodes for the „**Normal**“ mode of the **Vacuum** button and the „**Dry**“ mode of the **Seal** button light up.
- Make sure the vacuum container and its lid are clean and dry. Fill the vacuum container with selected food products and leave at least 3 cm free from the top of the container.
- Clean the edge of the container and attach the lid.



- Connect the attached connection hose to the vacuum container lid and to the foreseen connector on the device.
- Make sure the lid lock is in the „OPEN“ position.
- Depending on the food products, select the speed of vacuum packing by pressing the **Vacuum** button:
 - „**Normal**“ for standard products, or
 - „**Gentle**“ for soft and gentle food products or items.
- Press the **Canister** button. The vacuum packing process begins.
- To make sure that the air is removed from the area between the lid and the vacuum container, press the lid down when the process begins
- The device stops automatically when the sufficient vacuum has been reached in the vacuum container. The vacuum packaging process is finished.
- Close the lid lock and disconnect the connecting hose from the lid of the vacuum container and from the device.
- **Tip:** When moist food products are packed to the vacuum container, the moisture may gather on the connecting hose port. Clean the port after each use.

- Use only appropriate vacuum containers and observe manufacturer's instructions regarding opening and closing vacuum containers.
- The unit should pause for one minute after each vacuum sealing process to avoid overheating.

Marinating in the vacuum container

- Fill the vacuum container with selected food products and leave at least 3 cm free from the top of the container.
- Clean the edge of the container and attach the lid.
- Set the device on an even surface. Connect the device to a single grounded outlet. The control diodes for the „**Normal**“ mode of the **Vacuum** button, and the „**Dry**“ mode of the **Seal** button light up.
- Make sure the vacuum container and the lid are clean and dry. Fill the vacuum container with selected food products and leave at least 3 cm free from the top of the container.
- Clean the edge of the container and attach the lid.
- Connect the attached connection hose to the vacuum container lid and to the foreseen connector on the device.
- Make sure the lid lock is in the „OPEN“ position.
- Press the „**Marinate**“ button to start the marinating process. The indicator diode is lit during the process.
- When the indicator diode extinguishes, the marinating process is concluded.
- Make sure the lid lock is in the „CLOSED“ position and disconnect the connector hose from the vacuum container.
- To check the vacuum quality, pull the container lid. It cannot move.
- To open the vacuum container, turn the lid lock from "CLOSED" to "OPEN".

6. Cleaning



WARNING!

Before cleaning disconnect the device from the power supply (pull the plug!).

The device is not suited for direct washing via water jets. Protect the device from the water penetration.

- Do not use **any** sharp metallic tools (e.g. scissors, knives or scrapers) for removing contamination, as they may damage the surface.
- Do not use chlorine, hydrochloric, hydrofluoric or sulphuric acid-based cleaning agents (like e.g. some descaling products).

Exterior of the device

- Clean the device regularly.
- Before and after use clean the outer surfaces of the device with a cloth or sponge and mild cleaning agent. **Do not use aggressive cleaning agents, solvents or products based on the aromatic essences!**

Interior of the device

- If food or liquid leftovers are found in the vacuum chamber, on the sealing strip, on the sealing bar or on any seals, remove them with a paper towel. If necessary, remove the seals for cleaning.
- Wipe the vacuum chamber with a soft, moist cloth.

Vacuum containers

- When cleaning the vacuum containers and container lids observe the recommendations included in the operating manual of a given accessory.
- Make sure that all the accessories are clean and ready for further use.

Storing the device

- If the device is not used for a long time, clean it according to the above description and store in a dry, clean place, protected against cold, sun and, children. Do not place any heavy objects on the device.

7. Possible Malfunctions

In case of malfunction, disconnect the device from its power source. Before contacting the service or sales agent, verify - based on the table below - whether it is possible to eliminate disruption in operation.

Problem	Possible cause and solution
The device does not work	Check if the supply plug is correctly connected to the socket. Check the socket by connecting another device to it.
	Check the power cord for damages. In case it is damaged do not use the device. Contact the technical support.
	Make sure that the ON/OFF switch has been pressed properly.
The device does not produce complete vacuum in the bags	To ensure correct sealing, the open end of the vacuum bag must be smooth (no folds) and rest properly on the sealing strip in the vacuum chamber.
	Vacuuming time is too short. Repeat the vacuum packaging process.
	The seal of the vacuum chamber is damaged or dirty. Clean the seal or replace it with a new one.
	The vacuum packaging bag may be punctured. To check it, seal the bag with some air inside, immerse in water and squeeze. Air bubbles indicate that the bag is not tight. Seal the packaging bag again or use another one.
The vacuum bag loses vacuum after sealing	The sealing may be incomplete due to folds, crumbs, fat, or moisture. Reopen the vacuum packing bag, clean the upper part of its interior, remove all foreign objects from the sealing strip, and repeat the sealing operation.
	Check the bag for damages which may cause the vacuum loss. Cover the sharp edges of the bag content with the paper towel.
	The vacuum bag has been incorrectly placed on the sealing strip. Always make sure that during the sealing process, the entire vacuum bag is always lying flat on the sealing strip.

Problem	Possible cause and solution
The device does not produce complete vacuum in the vacuum container	The connection hose is not connected properly to the vacuum container lid or to the connector of the device intended for vacuum containers.
	The lock of the vacuum container lid is not open.
	The vacuum container is overfilled. Leave at least 3 cm between the rim of the container and the contents.

If you cannot remove the malfunctions:

- do not open the body,
- notify the customer service point or contact the sales agent, while providing the following information:
 - type of malfunction;
 - code number and serial number (see identification plate on device underside);
 - date of purchase.

8. Waste disposal

Old devices



The electric devices are marked with this symbol. You must not dispose of electric devices with household waste. When the device may not be longer used each consumer is obliged to dispose of the device at the dedicated local collection point, separately from household waste.



NOTE!

Electric devices should be used and disposed of properly to prevent the impact on the environment.

- Disconnect the device from the power supply and remove the power cord from the device.

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