

K 300/60L



300747

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

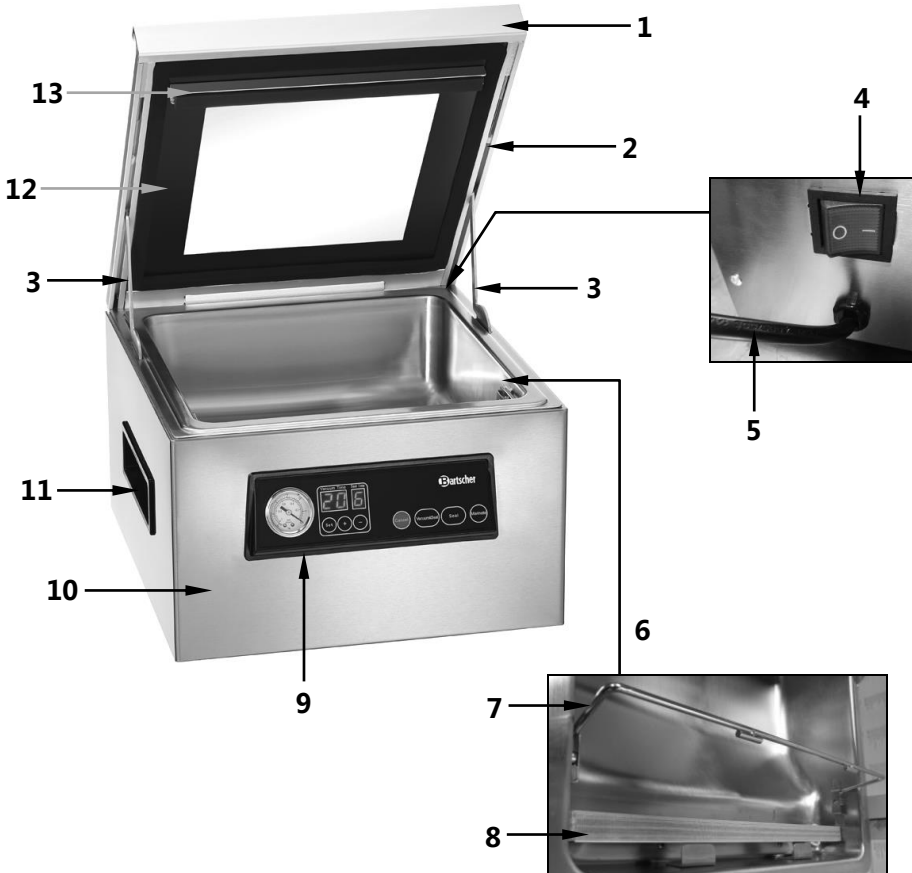
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

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 Lid handle | 8 Sealing strip |
| 2 Lid | 9 Control panel |
| 3 Lid hinges (2x) | 10 Body |
| 4 ON/OFF switch | 11 Carrying handle |
| 5 Power cable | 12 Seal |
| 6 Vacuum chamber | 13 Sealing bar |
| 7 Clamp bar for vacuuming bags | |

4.2 Technical specification

Description	Vacuum packaging machine K 300/60L
Code- No.:	300747
Material:	Body: stainless steel, plastic Lid: glass, stainless steel
Colour:	Silver, black
Model:	<ul style="list-style-type: none"> ▪ Functions: <ul style="list-style-type: none"> - combined vacuuming and sealing - manual sealing - marinating ▪ Vacuum control: Time controlled ▪ Vacuuming intensity can be regulated ▪ Length of sealing strip: 300 mm ▪ Number of seal seams: 2 ▪ Regulated sealing duration: 3 - 6 seconds ▪ Digital display ▪ ON/OFF switch ▪ Control lights: combined vacuuming and sealing / sealing / marinating / ON/OFF / cancel ▪ Features: <ul style="list-style-type: none"> - vacuuming time: 20 - 99 seconds - pressure display via manometer - clamp bar for vacuum bags
Power:	0.35 kW / 220-240 V 50 Hz
Vacuum pump:	60 L/min.(approx. 4 m ³ /h)
Maximum vacuum:	-900 mbar
Dimensions:	W 375 x D 440 x H 271 mm
Chamber dimensions:	W 305 x D 320 x H 90 mm
Weight:	14.7 kg
Includes:	30 vacuum bags (280 x 330 mm)

We reserve the right to make technical changes!

4.3 Accessories

(not included in the delivery!)



Vacuum Bags K1,2L

Capacity: 1,2 litres

Dimensions: 160 x 250 mm

Code-No. 300311

Vacuum Bags K2,5L

Capacity: 2.5 litres

Dimensions: 200 x 300 mm

Code-No. 300312

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 packing 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!

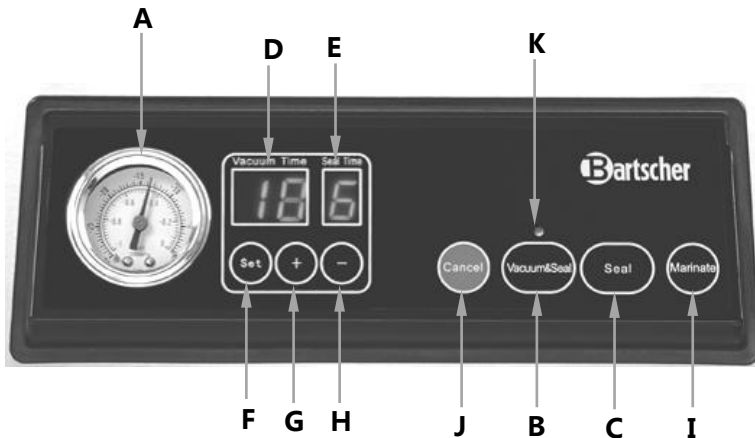
The foodstuffs removed from the package must be absolutely consumed before their expiry date, specified on the original package. After repacking they should be stored with maximum caution and hygiene.

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 buttons / indicators / LED indicators



A. Manometer

Manometer shows the pressure in the vacuum chamber during the operation.

B. Vacuum & Seal (vacuum packaging and sealing button)

Press this button to select the automatic vacuum packaging and sealing mode.

C. Seal (sealing button)

Press this button to select 2 functions:

- Closing of an open end of the vacuum bag which is fed from the foil roll. During the process of sealing of vacuum bags, the device starts sucking the air out, at first lasting approx. 20 seconds, to maintain the tightness of the sealing strip, before sealing of the vacuum bag.
- When the “**Seal**” button is pressed during the automatic “**Vacuum & Seal**” process, the vacuum pump stops, closes the valve and the device switches to the sealing mode.

D. “Vacuum Time“ indicator (vacuum packaging time)

This indicator displays:

- progress of the vacuum packaging process
- the set time of vacuum packaging

E. “Seal Time“ indicator (sealing time)

This indicator displays:

- progress of the sealing process
- the set time of sealing

F. Set button

This button is used for switching between vacuum packaging time (20 to 99 seconds) and sealing time (3 to 9 seconds). These settings or possible changes of values may be entered using adjustment buttons “+“ and “-“. The entered values appear on the D or E indicator, respectively.

G. + H. Adjustment buttons “+“ and “-“

Using these buttons you may easily set or change the following values:

- vacuum packaging time (20 to 99 seconds)
- sealing time (3 to 9 seconds)

J. Cancel (stop button)

After pressing the stop button, the currently executed process is stopped.

I. Marinate (marinating mode)

Select the marinating mode using this button.

K. LED indicators

These indicators show the selected mode of operation:

- Vacuum packaging and sealing
- Sealing
- Marinating
- Operation interrupted

5.4.2 Settings

1. Vacuum packaging time

In order to properly set the vacuum packaging time depending on the type of food products and vacuum bag size (increase or decrease), press the **“SET”** button (F) and then **“+”** (G) or **“-”** (H) buttons.

Please, take into account the recommended vacuum packaging times presented in the table below.

	Application	Examples	Vacuum packaging time (in seconds)
1	General application	suitable for standard size bags and all types of food products, meat	50, factory-set
2	Vacuum packaging of soft and delicate food products	Bread, potato chips, fruits, etc. (bulk and packaged)	20 ~ 40
3	Standard vacuum bags	All vacuum bags smaller than 22 x 30 cm	40 – 60
4	Big vacuum bags with sizeable contents	for bulky, big bags for vacuum packaging 30 x 33 cm with full contents	60 – 80
5	Flat or fluid packaging	Soups, sauces	60 ~ 80
6	Extra tight vacuum bag	vacuum marinating of food products, extra tight vacuum bag	99

2. Sealing time

In order to properly set the sealing time, based on the thickness and the material from which the vacuum bag is made, ambient temperature and types of food products (increase or decrease), press the “**SET**” (F) button and then “**+**” (G) or “**-**” (H) buttons. Please, take into account the recommended sealing times presented in the table below.

	Application	Examples	Sealing time (in seconds)
1	Standard nylon vacuum bags	Nylon vacuum bags, used at the ambient temperature in the dry environment	6
3	Very thin vacuum bags or wet soft bags	Thin nylon vacuum bags or wet PE bags	4 – 6
4	Lower temperature in the room or in case of cold outdoors	Vacuum packaging on cold days outdoors or in the room at the temperature of 12 °C	6 ~ 7
5	Moist or wet vacuum bags or vacuum packaging in cold conditions	Wet vacuum bags a lot of moisture in bags for vacuum packaging	7 ~ 8

5.4.3 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.
- If necessary increase the vacuum packaging time, to make a more tightly sealed bag.
- To ensure better results of food marinating, repeat the vacuum packaging process 2 or 3 times.
- Always check seal seams to make sure that they are clear, even and were evenly applied.
- In the winter and on colder days, the vacuum packaging time should be increased by one or two seconds to achieve better results of sealing.
- Keep an open end of the vacuum bag clean and dry. If an open end of the vacuum bag is moist, the vacuum packaging time should be extended by another two seconds.

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.
- Connect the device to a single grounded outlet.
- To switch the device on, set the **ON/OFF** switch at the rear wall of the device in “I” position.
- “**Vacuum Time**“ (D) indicator and “**Seal Time**“ (E) indicator come on.
- Set the appropriate vacuum packaging time and sealing time for a selected foil roll.
- Open the lid of the device and insert an open end of the foil roll in the vacuum chamber of the device. Make sure the foil is placed correctly on the sealing strip. Close the lid.

- Press the “**Seal**” button (C) on the control panel. The sealing starts. The set sealing time is shown on the “**Seal Time**”(E) indicator and it is counted down until the end of the process.

Note: in order to stop the sealing process earlier press the **Cancel** (J) button.

- Open the lid of the device and remove the sealed foil roll from the vacuum chamber and check the quality of both seal seams. It should have a uniform cross-section without any folds. In case of incomplete sealing, cut off the seam and repeat the entire vacuum packaging process.
- Cut the length of roll which is appropriate for the packed food products or other objects

Placing the vacuum bag in the vacuum chamber

- Place the food product to be packed in the vacuum bag.
- Open the lid of the device and place the vacuum bag with on open end on the sealing strip in the vacuum chamber.
- Clean and even out an open end of the vacuum bag. Make sure there is no dirt, folds or bends.
- Make sure that:
 - height of the contents of the vacuum bag does not exceed the height of the sealing strip.
 - a vacuum bag is placed with its opening over the sealing strip (see **fig. on the right**).
 - the entire vacuum bag, including the opening is inside the vacuum chamber.
- Secure the vacuum bag at the front of the vacuum chamber with a clamp bar. Lift the clamp bar for a moment.



Start the automatic vacuum packaging process (vacuum packaging and sealing)

- Close the lid of the device.
Note: Make sure that no air is escaping through the lid. When starting the device always keep the lid tightly shut for a few seconds.
- Press the ON/OFF button on the rear wall of the device into “I” position to switch the device on. The red power indicator light of in the ON/OFF button comes on.
- Press the “**Vacuum & Seal**” button (B), to start the vacuum packaging and sealing process. The control light over the pressed button comes on.
- The vacuum pump is activated and the “**Vacuum Time**” indicator (D) starts counting down to “0” the set vacuum packaging time. After expiry of this time, the vacuum packaging process is finished and the device will automatically switch to the sealing mode.
- The sealing time is counted down to “0” on the “**Seal Time**” indicator (E). When the sealing process is finished, the indicator light over the “**Vacuum & Seal**” button (B) flashes for a few seconds and then goes off.
- Open the lid and take out the closed vacuum bag.



NOTE!

Inspect the obtained seam which should have a uniform cross-section without any folds. In case of incomplete sealing, repeat the entire vacuum packaging process.

- The device is ready to carry out the next vacuum packaging process.
- To ensure optimum results of vacuum packaging, leave the device for 1 minute to cool off before another use. After each vacuum packaging process wipe the fluids or food residues left in the vacuum chamber.
- To open the bag which has been vacuum packed cut it with scissors.

Vacuum marinating

1. Open the lid of the device and fill the vacuum bag with food products to be marinated. Place the vacuum bag with open end on the sealing strip in the vacuum chamber.
2. Close the lid of the device and press the ON/OFF switch to “I” position to start the device.
3. Press the “**Marinate**” button (I) to start the vacuum marinating process. The indicator light over the “**Marinate**” button (I) comes on.
The device generates vacuum in the vacuum chamber for 99 seconds. At the end of the vacuum marinating process, the sealing process is not started and vacuum packaging is interrupted. Indicator lights over “**Vacuum & Seal**” and “**Seal**” buttons flash for a few seconds and go off when the vacuum marinating process is finished.
4. If necessary, repeat step 3 a few more times.
5. Open the lid and take out the marinated foodstuff.

6. Cleaning



WARNING!

Before cleaning, switch the device off using the ON/OFF switch and disconnect it 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 any food or liquid residues gather on the sealing strip or the sealing bar, remove them with a paper towel.
- Wipe the vacuum chamber with a soft moistened cloth.

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 packaging bag must be placed inside the vacuum chamber on its entire length.
	Vacuuming time is too short.
	Check the sealing strip and the sealing bar for contamination. Clean if necessary.
	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.

Problem	Possible cause and solution
The device does not produce vacuum in the vacuum chamber	Check the seal of the lid for damages or contamination. Clean the seal or replace it with a new seal.
The vacuum packaging 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 packaging bag has been incorrectly placed on the sealing strip. Make sure that during the sealing process the bag is always situated entirely in the vacuum chamber.

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.