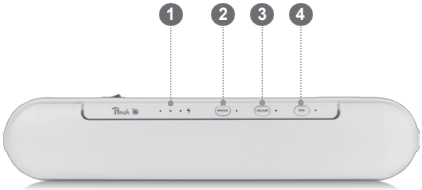
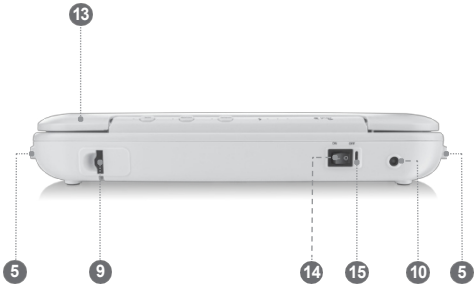
Cordless Vacuum Sealer
PH330

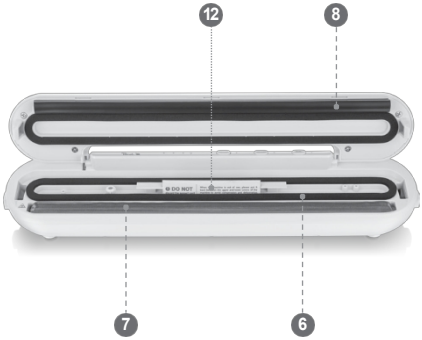


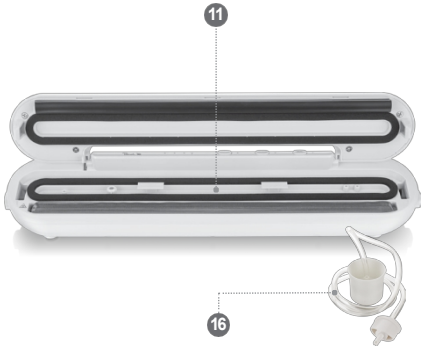
Operating Instructions
Instruction Manual
Mode d'emploi
Istruzioni per l'uso
Návod k obsluze Návod na použitie Instrukcja obsługi

Cordless Vacuum Sealer
PH330









Intended use

This appliance is intended solely for use in private households for vacuum sealing and heat sealing bags. Any other use or modification of the appliance is considered improper.

Safety instructions

WARNING: RISK OF DEATH AND INJURY TO TODDLERS AND CHILDREN!

Never leave children unattended with the packaging material. There is a risk of suffocation from the packaging material. Children often underestimate the dangers. Always keep children away from the product
. This product is not a toy; it does not belong in the hands of children. Children are unable to recognise the dangers associated with handling the product.

This product is intended for use by children aged 8 years and over, as well as by persons with reduced physical, sensory or mental capabilities or lack
experience and knowledge, provided they are supervised or have been instructed on the safe use of the product and understand the resulting risks. Children must not
play with the product. Cleaning and user maintenance must not be carried out by children without supervision.

The appliance is not a toy. Keep it out of the reach of children.

Avoid the risk of death from electric shock!

Check the product for any damage before connecting it to the mains.

Never use the product if you notice any damage.

The product contains no parts that can be serviced by the consumer.

Have repairs to the product carried out only by authorised specialist firms or the customer service department. Improper repairs can pose a serious risk to the user. Furthermore, this will invalidate the warranty.

Unplug the mains plug when you are not using the appliance.

Do not use the product if the cable or plug is damaged.

WARNING: HOT SURFACES! RISK OF BURNS!

Do not touch the heating strip G immediately after sealing to avoid injury.

Do not leave the appliance unattended whilst it is switched on.

Always place the appliance on a flat, stable and heat-resistant work surface during use.

Please read the instruction manual carefully before use.

Use the appliance indoors only. Do not use it outdoors or in a damp environment.

Keep the appliance away from high temperatures and hot or damp environments.

The appliance does not require lubrication. Do not use organic solvents to clean the appliance.

Do not close the lid of the appliance after use to avoid putting pressure on the seals H.

The vacuum chamber K must not be cleaned under running water to prevent damage to the appliance. Do not attempt to vacuum-seal foods with a high water content. The vacuum pump may be damaged by liquid.

Parts description

A Battery compartment
Battery indicator❷
"Manual" button
C "Vacuum" button
D "Seal" button
E Lid release (left and right)
F Sealing surface
G Heating strip
H Seal
▮ Bag cutter
J Connection for vacuum hose
K Vacuum chamber
L Transport lock
M Lid
N On/Off switch
O USB port
P Vacuum hose

Contents

1 vacuum sealer
1 vacuum hose
1 bag cutter
1 User Manual

Before first use

Remove all packaging material before first use.

Remove the transport lock N from the vacuum chamber L. Please read the instructions on the transport lock N (Quick Start Guide) carefully and keep them for future reference.

Charge the built-in lithium-ion battery. To do this, plug a standard USB Type-C cable into the USB port O and charge the battery at a voltage of 5V. You can monitor the charging status using the battery charge indicator A.

A full charge takes approx. 3.5 hours. This allows for approx. 40 vacuum sealing cycles before the battery needs recharging. It is recommended not to fully discharge the battery in order to extend its service life.

Functions

Vacuuming – "Vacuum" button C

Switch on the appliance using the on/off switch N, lift the lid M upwards and place the opening of the vacuum bag in the vacuum chamber
K. Make sure that it lies as flat as possible on the sealing pad F.

Close the lid M of the appliance by pressing both sides of the lid firmly downwards until you hear a 'click'. Press the 'Vacuum' button C; the vacuuming process starts automatically and the LED next to the 'Vacuum' button C lights up green.

Once the vacuuming is complete, the sealing process starts automatically; the LED next to the "Vacuum" button C remains green. Once this step is also complete, the green LED next to the "Vacuum" button C goes out.

Note: You can stop the process at any time by pressing the "Vacuum" C button.

Note**:** It is recommended that you wait a further 5–10 seconds before opening the lid to allow the seal to set properly.

To open the appliance, press the two lid release buttons E on the left and right sides of the appliance. Lift the lid M upwards and remove the vacuum-sealed bag.

Note: We recommend pressing the lid release buttons one at a time. This will make it easier to open the lid.

Note: The duration of the vacuuming process varies depending on the volume that needs to be removed from the bag. If you notice that the appliance does not start the sealing process even though the bag has been emptied, it is possible that the appliance is drawing in air. Reinsert the bag, taking care to ensure that no creases form on the sealing surface F.

Note: Any liquid inside the bag may be drawn out of the bag during the vacuuming process. The liquid may impair the quality of the seal. If the bag refills with air after the vacuuming process has finished, use a new bag and start the vacuuming process again. Ensure that as little liquid as possible gets between the sealing pad F and the heating strip G.

Note: It is recommended that you wait 20 seconds between each vacuuming and sealing cycle.

Manual vacuuming – "Manual" button ❷

This vacuum sealing method is suitable for moist and pressure-sensitive foods such as soft vegetables and fruit, meat, fish, bread, etc.

Switch on the appliance using the On/Off switch N, lift the lid M upwards and place the opening of the vacuum bag in the vacuum chamber
K. Ensure that it lies as flat as possible on the sealing pad F.

Close the lid M of the appliance by pressing both sides of the lid firmly downwards until you hear a 'click'. Press and hold the 'Manual' button ❷ to switch on the vacuum pump until the desired vacuum is reached. The LED next to the Manual button ❷ lights up green during the process.

As soon as you release the "Manual" button ❷ , the vacuum pump will stop. Press the
"Seal" D as quickly as possible to start the sealing process manually. The LED next to the "Seal" D button will remain lit until the sealing process is complete.

Note: It is recommended that you wait a further 10 seconds before opening the lid to allow the seal to set properly.

To open the appliance, press the two lid release buttons E on the left and right sides of the appliance. Lift the lid M upwards and remove the vacuum-sealed bag.

Note: It is recommended that you press the lid release buttons E one at a time. This makes it easier to open the lid.

Note: It is recommended to wait 20 seconds between

vacuum and sealing cycles.

Sealing – "Seal" button D

Switch on the appliance using the on/off switch N, lift the lid M upwards and place the opening of the vacuum bag in the vacuum chamber K. Ensure that it lies as flat as possible on the sealing pad F.

Close the lid M of the appliance by pressing both sides of the lid firmly downwards until you hear a "click". Press the "Seal" D; the sealing process starts automatically and the LED next to the "Seal" D button lights up green.

Note: It is recommended that you wait a further 10 seconds before opening the lid to allow the seal to set properly.

To open the appliance, press the two lid release buttons E on the left and right sides of the appliance. Lift the lid M upwards and remove the vacuum-sealed bag.

Note: We recommend pressing the lid release buttons one at a time. This will make it easier to open the lid.

Note: It is recommended that you wait 20 seconds between each vacuuming and sealing cycle.

Making your own vacuum bags using a roll of film

The scope of delivery includes a small bag cutter I which fits into a recess in the appliance. You can use this to open bags, much like a letter opener, or to make your own bags from a roll of film.

Before making a bag, determine the approximate size required. It is advisable to cut off a few centimetres more rather than having to discard the entire section because it has turned out too small.

Now place the roll of film on a smooth surface and guide the hook of the bag cutter to the previously marked point between the surface and the film. Hold the film firmly on both sides of the bag cutter with the fingers of one hand and pull the bag cutter away from your holding hand with the other hand. Ensure the cut is as straight as possible.

To turn the cut-off film tube into a bag, place one open end into the vacuum sealer as described above under "Sealing – 'Seal' button D", and follow the steps. You will then have a bag open on one side.

Important notes:

Once you have sealed 20 bags continuously, allow the machine to cool down for about 10 minutes.

The machine is not suitable for vacuum-sealing liquid foods.

The maximum width of the vacuum bags and film rolls is 30 cm.

Use vacuum bags for vacuum sealing. Standard bags are only suitable for heat sealing, not for vacuum sealing.

Vacuum sealing extends the shelf life of food, but cannot prevent it from spoiling.

Cleaning and maintenance

Never immerse the appliance in water or any other liquid for cleaning.

Once the appliance has cooled down, use a soft sponge or cloth to clean the appliance surface and the vacuum chamber K.

Do not use a brush for cleaning, as this may scratch the appliance surface.

Use a tissue or a soft cloth to clean food residues and liquids from the vacuum chamber K.

Keep the inside and outside of the appliance dry so that it is ready for its next use.

Troubleshooting

The appliance is not working

Check the charge status of the battery A.

A full vacuum is not being created in the bag, or the automatic sealing is not taking place

Ensure that the open end of the vacuum bag is positioned completely inside the vacuum chamber K.

Check whether seal H has come loose.

Make sure there is no dirt stuck to the heating strip G and seal H.

Check that the appliance lid M is securely closed.

Make sure that no air can enter the vacuum bag through a hole. To test this, immerse the vacuum bag in water. If air bubbles rise to the surface, the bag is losing air. Replace the bag.

Air enters the sealed bag after vacuuming

This fault may occur if there are creases, oil or

other liquids are present on the welding pad F. Open the bags and clean the welding pad
F. Place the bags flat on the sealing pad F to vacuum-seal them.

Check whether air or liquid has entered the vacuum bag through the food. If this is the case, open the vacuum bag to vacuum-seal and seal it again. Alternatively, you can replace the vacuum bag with a new one. For foods containing water, it is advisable to
freeze the food first and then vacuum-seal and seal it.

The vacuuming process is not working properly

If the heating strip G becomes overheated, it may melt the bags. Open the lid of the vacuum sealer and allow the heating strip G to cool down for a few minutes.

This fault may occur if there are creases, oil or other liquids on the sealing pad F or the heating strip G. Clean the sealing pad F or the heating strip G and restart the process.

Note: The heating strip can become very hot. Therefore, never touch it with your bare hands.

Once the vacuuming process is complete, wait 20 seconds before starting the next sealing process.

Food preservation

Vacuum sealing removes air from the food. This prevents oxidation and inhibits bacterial growth.

Storage, room temperature	Non-vacuum storage	Vacuum-sealed storage
Raw rice and pasta	5–6 months	12 months
Freeze-dried	1–2 months	12 months
Coffee / Tea	2–3 months	12 months
Bread/rolls	2–3 days	7–8 days

Refrigerated storage (+5 /-2°C)	Non-vacuum-sealed storage	Vacuum-sealed storage
Game	2–3 days	30–40 days
Beef	3–4 days	30–40 days
Poultry	2–3 days	6–9 days
Whole fish	1–3 days	4–5 days
Raw vegetables	5 days	18–20 days
Fresh fruit	3–7 days	8–25 days
Cooked pasta	2–3 days	8–12 days

Storage in the freezer (-15 / -18°C)	Non-vacuum storage	Vacuum-sealed storage
Meat, fish, poultry	6 months	24–36 months
Minced meat	4 months	12 months
Vegetables	8–10 months	24–36 months
Fruit	6–12 months	24–36 months
Baked goods	6–12 months	24–36 months
Coffee beans	6–9 months	24–36 months

Intended use

This appliance is intended solely for use in private households for vacuuming and heat-sealing bags. Any other use or modification of the appliance shall be considered improper use.

Safety notes

WARNING – RISK OF FATAL INJURY AND ACCIDENTS FOR BABIES AND CHILDREN!

Never leave children alone and unsupervised with the packaging material. The packaging material poses a suffocation hazard. Children frequently underestimate the dangers. Always keep children away from the product. This product is not a toy and should be kept out of the reach of children. Children cannot recognise the risks associated with the use of the product.

This product may be used by children aged 8 years and over, as well as by persons with reduced physical, sensory or mental capabilities, or those lacking experience and/or knowledge, provided they are supervised or instructed in the safe use of the product and understand the associated risks. Do not allow children to play with the product. Never allow children to clean or maintain this product without supervision.

The device is not a toy. Keep it out of the reach of children.

Avoid the risk of electric shock!

Always check the product for damage before connecting it to the mains.

Never use the product if it is damaged in any way.

The product contains no parts that can be serviced by the user.

Repairs to the product must be carried out by authorised specialist companies or customer service. Improper repairs could result in significant hazards to the user.
This will also invalidate the warranty.

Unplug the mains plug when the device is not in use.

Do not use the product if the cable or plug is damaged.

WARNING - HOT SURFACES! RISK OF BURNS!

The heating element G can become very hot.

To prevent injury, do not touch the heating element G immediately after shrink-wrapping.

Do not leave the device unattended whilst it is switched on.

Always place the device on a flat, solid and heat-resistant work surface during use.

Read the operating instructions carefully before use.

Only use the device indoors. Do not use it outdoors or in a damp environment.

Do not use the device with an extension lead.

Keep the device and cable away from high temperatures and warm or damp environments.

The device does not require a lubricant. Do not use an organic solvent to clean the device.

To prevent pressure building up on the rubber seal H, do not close the lid of the appliance after use.

The vacuum chamber K must not be cleaned under running water to prevent damage to the appliance. Do not attempt to vacuum-seal food with a high water content. The vacuum pump can be damaged by liquid.

Parts description

A Battery charge indicator❷
"Manual" button
C "Vacuum" button
D "Seal" button
E Lid release (left and right)
F Sealing support
G Heating bar
H Seal
I Bag cutter
J Connection for vacuum hose
K Vacuum chamber
L Transport lock
M Lid
N On/off switch
O USB connection
P Vacuum hose

Scope of delivery

1 vacuum sealer
1 vacuum hose
1 bag cutter
1 instruction manual

Before first use

Remove all packaging material before initial start-up. Remove the transport lock N from the vacuum chamber

L. Read the instructions on the transport lock N (quick guide) carefully and keep it in a safe place.

Charge the integrated lithium-ion battery. To do this, plug a standard USB Type-C cable into the USB port O and charge the battery with a voltage of 5V. You can see the charging status via the battery charge indicator A.

A full charge takes approx. 3.5 hours. This means that approx. 40 vacuuming cycles can be carried out before the battery needs recharging. It is advisable not to discharge the battery completely in order to extend its service life.

Functions

Vacuuming – "Vacuum" button C

Switch the appliance on using the on/off switch N, fold the lid M upwards and place the opening of the vacuum bag in the vacuum chamber K. Ensure that it lies as flat as possible on the sealing surface F.

Close the lid M of the appliance by pressing down firmly on both sides of the lid until you hear a "click".
Press the “Vacuum” button C; the vacuuming process starts automatically and the LED next to the “Vacuum” button C lights up green.

As soon as vacuuming is complete, the sealing process starts automatically, and the LED next to the ‘Vacuum’ button C remains lit in green. Once this step has also been completed, the green LED next to the ‘Vacuum’ button C goes out.

Note: You can stop the process at any time by pressing the ‘Vacuum’ button C.

Note: It is recommended to wait a further 5–10 seconds before opening the lid to allow the seal to set properly.

To open the appliance, press the two lid release buttons E on the left and right sides of the appliance. Fold the lid M upwards and remove the vacuum-sealed bag.

Note: We recommend that you press the buttons on the lid release E one after the other. This makes it easier to open the lid.

Note: The duration of the vacuuming process varies depending on the volume of air that needs to be extracted from the bag. If you notice that the appliance does not start the sealing process even though the bag is empty, it is possible that the appliance is drawing in secondary air. Reinsert the bag and ensure there are no creases on the sealing surface F.

Note: Liquid in the bag may be sucked out during the vacuum sealing process. The liquid can affect the quality of the seal. If the bag fills with air again after the vacuuming process has been completed, use a new bag and start the vacuuming process again. Ensure that as little liquid as possible gets between the sealing support F and the heating bar G.

Note: It is recommended to wait 20 seconds between each vacuuming and sealing cycle.

Manual vacuuming – "Manual" button ❷

This vacuum sealing method is suitable for moist and pressure-sensitive foods such as soft vegetables and fruit, meat, fish, bread, etc.

Switch the appliance on using the on/off switch N, fold the lid M upwards and place the opening of the vacuum bag in the vacuum chamber K. Ensure that it lies as flat as possible on the sealing surface F.

Close the lid M of the appliance by pressing down firmly on both sides of the lid until you hear a "click" sound.
Press and hold the ‘Manual’ button (2) to switch on the vacuum pump until the desired vacuum is reached. The LED next to the ‘Manual’ button (2) lights up green during the process.

As soon as you release the ‘Manual’ button (2), the vacuum pump stops. Press the ‘Seal’ button D as quickly as possible to start the sealing process manually. The LED next to the ‘Seal’ button D lights up until the sealing process is complete.

Note: It is recommended to wait a further 10 seconds before opening the lid to allow the seal to set properly.

To open the appliance, press the two lid release buttons E on the left and right sides of the appliance. Fold the lid M upwards and remove the vacuum-sealed bag.

Note: We recommend that you press the buttons on the lid release E one after the other. This makes it easier to open the lid.

Note: It is recommended to wait 20 seconds between the vacuuming and sealing processes.

Sealing - "Seal" Button D

Switch the appliance on using the on/off switch N, fold the lid M upwards and place the opening of the vacuum bag in the vacuum chamber K. Ensure that it lies as flat as possible on the sealing surface F.

Close the lid M of the appliance by pressing down firmly on both sides of the lid until you hear a "click".
Press the ‘Seal’ button D; the sealing process starts automatically and the LED next to the ‘Seal’ button D lights up green.

Note: It is recommended to wait a further 10 seconds before opening the lid to allow the seal to set properly.

To open the appliance, press the two lid release buttons

E on the left and right sides of the appliance. Fold the lid M upwards and remove the vacuum-sealed bag.

Note**:** It is recommended that you press the lid release buttons E one after the other. This makes it easier to open the lid.

Note: It is recommended to wait 20 seconds between each vacuuming and sealing process.

How to make vacuum bags yourself using a roll of cling film

The scope of delivery includes a small bag cutter **I** which fits into a recess in the appliance. You can use it to open bags in a similar way to a letter opener or to make bags from a roll of film yourself.

Before making a bag, determine the approximate size required. It is advisable to cut off a few centimetres more rather than having to throw away the whole section because it has become too small.

Now place the roll of film on a smooth surface and insert the hook of the bag cutter between the surface and the bag at the previously marked point. Hold the bag on both sides of the bag cutter with the fingers of one hand and pull the bag cutter away from your holding hand with the other hand. Make sure the cut is as straight as possible.

To turn the cut film tube into a bag, place one open side into the vacuum sealer as described above under "Sealing – 'Seal' Button D" and follow the steps. You will then have a bag that is open on one side.

Important notes:

If you have sealed 20 bags continuously, allow the unit to cool down for about 10 minutes.

This appliance is not suitable for vacuum-packing liquid foods.

The maximum width of the vacuum bags and film rolls is 30 cm.

Use vacuum pouches for vacuum sealing. Simple pouches are only suitable for sealing and not for vacuum sealing.

Vacuuming extends the shelf life of food, but cannot prevent it from spoiling.

Cleaning and maintenance

Never immerse the appliance in water or any other liquid to clean it.

Once the appliance has cooled down, use a soft sponge or a soft cloth to clean the appliance surface and the vacuum chamber K.

Do not use brushes to clean it, as this could scratch the surface of the appliance.

Use a handkerchief or a soft towel to remove food residues and liquids from the vacuum chamber K.

Keep the inside and outside of the device dry so that it is ready for use.

Troubleshooting

The device is not working

Check the battery charge level A.

A complete vacuum is not created inside the bag or automatic heat-sealing does not occur

Ensure that the open end of the vacuum bag is positioned fully within the vacuum chamber K.

Check to see if the rubber seal H has come loose.

Make sure there is no dirt on the heating element G or the rubber seal H.

Check that the device cover is closed securely.

Make sure that no air can enter the vacuum bag through a hole. Submerge the vacuum bag in water to test this. If air bubbles rise to the surface, the bag is leaking air. Get a new bag.

Air enters the heat-sealed bag after vacuuming

This problem may occur if there are creases, oil or other liquids on the heat-sealing surface F. Open the bag and clean the heat-sealing surface F. Place the bag flat on the sealing surface F to vacuum and heat-seal it.

Check to see if air or liquid has entered the vacuum bag due to the food product. If this is the case, open the vacuum bag to vacuum and heat-seal it again. Alternatively, you can use another vacuum bag. For food products containing a lot of water, we recommend that you freeze the food product before vacuuming and heat sealing it.

The vacuum process is not working properly

If the heating element G overheats, the bag may melt. Open the lid of the vacuum sealer and allow the heating element G to cool down for a few minutes.

This error may occur if there are creases, oil or other liquids on the sealing support F or the heating bar G. Clean the sealing support F or the heating bar G and start the process again.

Note: The heating bar G can become very hot. Never touch it with your bare hand.

Wait 20 seconds after the vacuuming process is complete before starting the next sealing process.

Shelf life of food products

Vacuuming removes the air from food products. As a result, oxidation and bacterial contamination are prevented.

Storage, room temperature	Non-vacuumed storage	Vacuum-sealed storage
Raw rice and pasta	5–6 months	12 months
Freeze-dried	1–2 months	12 months
Coffee / tea	2–3 months	12 months
Bread/bread rolls	2–3 days	7–8 days

Storage, chilled (+5 /-2°C)	Non-vacuum storage	Vacuum-sealed storage
Game (meat)	2–3 days	30–40 days
Beef	3–4 days	30–40 days
Poultry	2–3 days	6–9 days
Whole fish	1–3 days	4–5 days
Raw vegetables	5 days	18–20 days
Fresh fruit	3–7 days	8–25 days
Cooked pasta	2–3 days	8–12 days

Storage, deep-frozen (-15 /-18°C)	Non-vacuum storage	Vacuum-sealed storage
Meat, fish, poultry	6 months	2–3 years
Minced meat	4 months	12 months
Vegetables	8–10 months	2–3 years
Fruit	6–12 months	2–3 years
Bakery products	6–12 months	2–3 years
Coffee beans	6–9 months	2–3 years

Intended use

This appliance is intended solely for domestic use for vacuum sealing and sealing bags. Any other use or modification of the appliance must be considered improper use.

Safety instructions

WARNING – RISK OF DEATH AND ACCIDENTS FOR BABIES AND CHILDREN!

Never leave children alone and unsupervised with the packaging materials. The packaging materials pose a risk of suffocation. Children often underestimate the dangers. Always keep children away from the product. This product is not a toy and must be kept out of the reach of children. Children are unable to recognise the risks associated with using the product.

This product may be used by children aged 8 years and over, as well as by persons with reduced physical, sensory or mental capabilities, or by persons lacking experience and/or knowledge, provided they are supervised or instructed on the safe use of the product and understand the associated risks. Do not leave
Children should not play with this product. Never allow children to clean or maintain this product without supervision.

This appliance is not a toy. Keep out of reach of children.

Avoid the risk of electric shock!

Always check that the appliance is not damaged before connecting it to the mains supply.

Never use the product if it is damaged.

The product contains no parts that can be repaired by the user.

Repairs to the product must be carried out by authorised specialist companies or by the customer service department. Improper repairs may pose a significant risk to the user. This will also invalidate the warranty.

Unplug the mains plug when the appliance is not in use.

Do not use the appliance if the cable or plug has been damaged.

CAUTION – HOT SURFACES! RISK OF BURNS!

The G heating element can become very hot.

To avoid injury, do not touch the G heating element immediately after it has retracted.

Do not leave the appliance unattended whilst it is switched on.

Always place the appliance on a flat, solid, heat-resistant work surface during use.

Read the user manual carefully before use.

Use the appliance indoors only. Do not use it outdoors or in a damp environment.

Do not use the device with an extension lead.

Keep the device and cable away from high temperatures and hot or humid environments.

The device does not require lubrication. Do not use organic solvents to clean the device.

To avoid putting pressure on the H-shaped rubber seal, do not close the appliance lid after use.

The K vacuum chamber must not be cleaned under running water to avoid damaging the appliance. Do not attempt to vacuum-seal foods with a high water content. The vacuum pump may be damaged by liquid.

Description of parts

A B Battery charge indicator ❷ 'Manual' button
C 'Vacuum' button
D 'Seal' button
E Opening the cover (left and right)
F Sealing support
G Heating bar
H Bucket
I Bag cutter
J Suction hose connection
K Vacuum chamber
L Transport lock
M Lid
N On/off switch
O USB connection
P Suction hose

Contents of delivery

1 vacuum sealer 1
suction hose
1 bag cutter
1 instruction manual

Before first use

Remove all packaging materials before first use.

Remove the transport lock N from the vacuum chamber K. Read the instructions on the transport lock N (quick guide) carefully and keep it in a safe place.

Charge the built-in lithium-ion battery. To do this, plug a standard USB Type-C cable into the USB port O and charge the battery using a 5 V power supply. You can check the charge status using the battery charge indicator A.

A full charge takes approx. 3.5 hours. This means that approx. 40 vacuuming processes can be carried out before the battery needs recharging. It is advisable not to fully discharge the battery in order to extend its service life.

Functions

Aspiration - "Vacuum" button C

Switch on the unit using the on/off switch N, lift the lid M upwards and place the opening of the vacuum bag into the vacuum chamber
K. Ensure that it lies as flat as possible on the sealing surface F.

Close the lid M of the appliance by pressing firmly on both sides of the lid until you hear a 'click'. Press the 'Vacuum' button C; the vacuuming process starts automatically; the LED next to the "Vacuum" button C lights up green.

As soon as the vacuuming process is complete, the sealing process starts automatically; the LED next to the "Vacuum" button C remains lit in green. Once this stage is also complete, the green LED next to the "Vacuum" button C goes out.

Note: You can stop the process at any time by pressing the "Vacuum" C button.

Note: It is recommended that you wait a further 5 to 10 seconds before opening the lid to allow the seal to set properly.

To open the appliance, press the two lid release buttons E located on the
left and right sides of the appliance. Fold the lid M down and remove the vacuum-sealed bag.

Note: We recommend pressing the buttons on the lid release (E) one at a time. This makes it easier to open the lid.

Note: The duration of the vacuuming process varies depending on the volume to be extracted from the bag. If you notice that the appliance does not start the sealing process even though the bag is empty, it is possible that the appliance is drawing in secondary air. Reinsert the bag and ensure there are no creases on the sealing surface F.

Note: The liquid contained in the bag may be sucked out of the bag during the vacuuming process. The liquid may affect the quality of the seal. If the bag refills with air once the vacuuming process is complete, use a new bag and
start the vacuuming process again. Ensure there is as little liquid as possible between the sealing pad F and the heating bar G.

Note: It is recommended to wait 20 seconds between each vacuum and sealing process.

Manual vacuuming – "Manual" button ❷

This vacuum-sealing method is suitable for moist and pressure-sensitive foods such as soft fruit and vegetables, meat, fish, bread, etc.

Switch on the appliance using the on/off switch N, fold the lid M upwards and place the opening of the vacuum bag into the vacuum chamber
K. Ensure that it lies as flat as possible on the sealing surface F.

Close the lid M of the appliance by pressing firmly on both sides of the lid until you hear a 'click'. Press and hold the 'Manual' button (2) to activate the vacuum pump until the desired vacuum level is reached. The LED
next to the 'Manual' button (2) lights up green during the process.

As soon as you release the "Manual" button (2), the vacuum pump stops. Press
the Seal D button to start the "Manual" sealing process. The LED next to the Seal D button will light up until the sealing process is complete.

Note: It is recommended that you only open the lid after approx. 10 seconds to allow the seal to set properly.

To open the appliance, press the two lid release buttons E located on the
of the appliance. Fold the lid M upwards and remove the vacuum-sealed bag.

Note: It is recommended that you press the lid release buttons E one after the other. This makes it easier to open the lid.

Note: It is recommended to wait 20 seconds between each vacuum and sealing process.

Sealing - Seal button D

Switch on the appliance using the on/off switch N, fold the lid M upwards and place the opening of the vacuum bag into the vacuum chamber
K. Ensure that it lies as flat as possible on the sealing surface F.

Close the lid M of the appliance by pressing firmly on both sides of the lid until you hear a 'click'. Press the Seal button D; the sealing process starts automatically and the LED next to the Seal button D lights up green.

Note: It is recommended that you only open the lid after approx. 10 seconds to allow the seal to set properly.

To open the appliance, press the two lid release buttons E located on the
of the appliance. Fold the lid M upwards and remove the vacuum-sealed bag.

Note: It is recommended that you press the lid release buttons E one after the other. This makes it easier to open the lid.

Note: It is recommended that you wait 20 seconds between each vacuuming and sealing process.

Making your own vacuum bags with a roll of film

The delivery includes a small bag cutter I that fits into a recess in the appliance. You can use it to open bags in the same way as a letter opener or to make your own bags from a roll of film.

Before making a bag, determine the approximate size required. It is advisable to cut a few centimetres extra rather than having to discard the entire section because it has become too small.

Now place the roll of cling film on a smooth surface and insert the hook of the bag cutter between the surface and
Place the bag in the previously defined position. Hold the bag on both sides of the bag cutter with the fingers of one hand and move the bag cutter away from the hand holding it using your other hand. Ensure that the cut is as straight as possible.

To turn the cut film tube into a bag, place one open end into the vacuum sealer as described above under 'Sealing – Button D' and follow the steps. You will then have a bag that is open at one end.

Important notes:

If you have sealed 20 bags in succession, allow the machine to cool down for approximately 10 minutes.

The appliance is not suitable for vacuum-packing liquid foods.

The maximum width of vacuum bags and film rolls is 30 cm.

Use vacuum bags for vacuum sealing. Simple bags are only suitable for sealing and not for vacuum sealing.

Vacuum sealing extends the shelf life of food, but cannot prevent it from spoiling.

Cleaning and maintenance

Never immerse the appliance in water or any other liquid to clean it.

Once the appliance has cooled down, use a soft sponge or cloth to clean the surface of the appliance and the K vacuum chamber.

Do not use brushes to clean it, as this may scratch the surface of the appliance.

Use a tissue or soft towel to wipe away food residues and liquids from the K vacuum chamber.

Keep the inside and outside of the appliance dry so that it is ready for use.

Troubleshooting

The appliance is not working

Check the battery charge level A.

A full vacuum is not created in the bag or there is no automatic heat sealing

Ensure that the open end of the vacuum bag is fully positioned in the vacuum chamber K.

Check whether the rubber seal H has come loose.

Make sure there is no dirt on the heating element G or on the rubber seal H.

Check that the appliance lid is properly closed.

Make sure that no air can enter the vacuum bag through a hole. Submerge the vacuum bag in water to test this. If air bubbles rise, the bag is leaking air. Get a new bag.

Air enters the heat-sealed bag after vacuuming

This problem may occur if there are creases, oil or other liquids on the heat-sealed surface
F. Open the bag and clean the heat-sealed surface F. Place the bag flat on the sealing surface F to

vacuum-seal and heat-seal it.

Check whether air or liquid has entered the vacuum bag due to the food product. If this is the case, open the vacuum bag to remove the air and heat-seal it again. You can also use another vacuum bag. For food products containing a lot of water, we recommend freezing the food before vacuum-sealing and heat-sealing it.

The vacuum process is not working properly

If the heating element G overheats, the bag may melt. Open the lid of the vacuum sealer and allow the heating element G to cool down for a few minutes.

This error may occur if there are creases, oil or other liquids on the sealing bar F or the heating bar G. Clean the sealing bar F or the heating bar G and repeat the process.

Note: The heating bar G can become very hot. Never touch it with your bare hands.

Wait 20 seconds after the vacuum process has finished before starting the next sealing process.

Shelf life of food products

Vacuum sealing removes air from food products. This prevents oxidation and bacterial contamination.

Storage, room temperature	without vacuum sealing	Vacuum-sealed
Uncooked rice and pasta	5–6 months	12 months
Freeze-dried	1–2 months	12 months
Coffee / tea	2–3 months	12 months
Bread / rolls	2–3 days	7–8 days

Storage, refrigerated (+5 /-2°C)	unvacuum-packed	Vacuum-packed
Game (meat)	2–3 days	30–40 days
Beef	3–4 days	30–40 days
Poultry	2–3 days	6–9 days
Whole fish	1–3 days	4–5 days
Raw vegetables	5 days	18–20 days
Fresh fruit	3–7 days	8–25 days
Cooked pasta	2–3 days	8–12 days

Storage, frozen, (-15 /-18°C)	without vacuum sealing	vacuum-sealing
Meat, fish, poultry	6 months	2–3 years
Minced meat	4 months	12 months
Vegetables	8–10 months	2–3 years
Fruit	6–12 months	2–3 years
Baked goods	6–12 months	2–3 years
Coffee bean	6–9 months	2–3 years

Intended use

This device is intended exclusively for private, domestic use for vacuum sealing and heat sealing. Any other use or modification of the device is considered improper use.

Safety notes

WARNING – LIFE-THREATENING DANGER AND RISK OF ACCIDENTS FOR BABIES AND CHILDREN!

Never leave children alone and unsupervised with packaging materials. Packaging materials pose a choking hazard. Children often underestimate the dangers. Always keep children away from the product. This product is not a toy and must be kept out of the reach of children. Children are unable to recognise the risks associated with using the product.

This product is suitable for use by children aged 8 years and over, as well as by people with reduced physical, sensory or mental capabilities or those who lack experience and/or knowledge, provided they are supervised or have been instructed in the safe use of the product and understand the associated risks. Do not allow children to play with the product. Never allow children to clean or maintain this product without supervision.

The device is not a toy. Keep out of reach of children.

Avoid the risk of fatal electric shock!

Always check that the product is not damaged before connecting it to the mains.

Never use the product if it is damaged in any way.

The product does not contain any parts that can be serviced by the user.

Repairs to the product must be carried out by authorised specialist companies or by customer service. Improper repairs could pose a significant risk to the user. This will also invalidate the warranty.

Unplug the device from the mains socket when not in use.

Do not use the product if the cable or plug has been damaged.

WARNING - HOT SURFACES! RISK OF BURNS!

The G heating element can become very hot.

To avoid injury, do not touch the G heating element immediately after heat sealing.

Do not leave the appliance unattended whilst it is switched on.

Always place the appliance on a flat, solid, heat-resistant work surface during use.

Read the instructions for use carefully before use.

Only use the device indoors. Do not use it outdoors or in a damp environment.

Do not use the device with an extension lead.

Keep the appliance and the cable away from high temperatures and hot or damp environments.

The device does not require lubricants. Do not use organic solvents to clean the device.

To prevent pressure on the rubber seal H, do not close the device cover after use.

The K vacuum chamber must not be cleaned under running water to avoid damaging the appliance. Do not attempt to vacuum-seal food with a high water content. The vacuum pump may be damaged by the liquid.

Parts description

A Battery charge indicator❷
“Manual” button
C "Vacuum" button
D "Seal" button
E Lid release (right and left)
F Sealing support
G Heating bar
H Seal
▮ Bag cutter
J Vacuum hose connector
K Vacuum chamber
L Transport block
M Lid
N On/off switch
O USB connection
P Flexible vacuum hose

Contents of the delivery

1 vacuum sealer, 1
vacuum hose, 1
bag cutter
1 instruction manual

Before first use

Remove all packaging material before first use.

Remove the transport lock N from the vacuum chamber L. Read the instructions on the transport lock N (quick guide) carefully and keep it in a safe place.

Charge the built-in lithium-ion battery. To do this, connect a standard USB Type-C cable to the USB port O and charge the battery using a 5V power source. The charge status is indicated by the battery charge indicator A.

A full charge takes around 3.5 hours. This means you can use the vacuum cleaner for around 40 sessions before needing to recharge the battery. We recommend not letting the battery run completely flat to extend its lifespan.

Functions

Suction – "Vacuum" button C

Switch on the appliance using the on/off switch N, fold the lid M upwards and position the opening of the vacuum bag in the vacuum chamber K. Ensure it lies as flat as possible against the sealing surface F.

Close the appliance lid M by pressing firmly on both sides of the lid until you hear a "click". Press the "Vacuum" button C; the vacuuming process starts automatically and the LED next to the Vacuum button C lights up green.

As soon as the vacuuming process is complete, the sealing process starts automatically; the green LED next to the "Vacuum" button C remains lit. Once this stage is also complete, the green LED next to the "Vacuum" button C goes out.

Note: You can stop the process at any time by pressing the "Vacuum" C button.

Note: We recommend opening the lid only after a further 5–10 seconds, so that the sealing strip can set properly.

To open the appliance, press the two lid release buttons E on the left and right sides of the appliance. Fold the lid M upwards and remove the vacuum bag.

Note: We recommend pressing one button first and on the lid release E. This makes it easier to open the lid.

Note: The duration of the vacuuming process varies depending on the volume to be extracted from the bag. If you notice that the machine does not start the sealing process even though the bag is empty, the appliance may be drawing in secondary air. Reinsert the bag and check that there are no creases on the sealing surface F.

Note: Any liquid in the bag may be drawn in during the vacuum sealing process. The liquid may compromise the quality of the seal. If the bag refills with air at the end of the vacuuming process, use a new bag and restart the vacuuming process. Ensure that as little liquid as possible passes between the sealing plate F and the heating bar G.

Note: We recommend waiting 20 seconds between each vacuum and sealing process.

Manual vacuuming – 'Manual' button ❷

This vacuum sealing method is suitable for moist and pressure-sensitive foods, such as vegetables and soft fruit, meat, fish, bread, etc.

Switch on the appliance using the on/off switch N, fold the lid M upwards and place the opening of the vacuum bag into the vacuum chamber K. Ensure that it lies as flat as possible against the sealing surface F.

Close the lid M of the appliance by pressing firmly on both sides of the lid until you hear a 'click'. Press and hold the 'Manual' button (2) to
start the vacuum pump until the desired vacuum is reached. The LED next to the Manual button (2) lights up green during the process.

As soon as you release the "Manual" button (2), the vacuum pump stops. Press the "Seal" button D
as quickly as possible to manually start the sealing process. The LED next to the "Seal" button D lights up until the sealing process is complete.

Note: We recommend waiting a further 10 seconds or so before opening the lid, to allow the seal to set properly.

To open the appliance, press the two lid release buttons E on the left and right sides of the appliance. Fold the lid M upwards and remove the vacuum bag.

Note: We recommend pressing the lid release buttons E one after the other. This makes it easier to open the lid.

Note: We recommend waiting 20 seconds between each vacuuming and sealing cycle.

Sealing – "Seal" button D

Switch on the appliance using the on/off switch N, fold the lid M upwards and place the opening of the vacuum bag into the vacuum chamber K. Ensure that it lies as flat as possible against the sealing surface F.

Close the lid M of the appliance by pressing firmly on both sides of the lid until you hear a 'click'. Press the 'Seal' button D; the process starts automatically and the LED next to the 'Seal' button D lights up green.

Note: We recommend waiting approximately 10 seconds before opening the lid, to allow the sealing strip to set properly.

To open the appliance, press the two lid release buttons E on the left and right sides of the appliance. Fold the lid M upwards and remove the vacuum bag.

Note: We recommend pressing the E lid release buttons one after the other. This makes it easier to open the lid.

Note: We recommend waiting 20 seconds between each vacuuming and sealing cycle.

How to make your own vacuum bags using a roll of cling film

The set includes a small bag cutter I which fits into a recess in the appliance. It can be used to open the bags in a similar way to a
paper cutter, or to create bags from a roll of cling film.

Before making a bag, work out the approximate size you need. It is better to cut a few centimetres extra than to have to throw away the whole section because it has turned out too small.

Place the roll of film on a smooth surface and insert the hook of the bag cutter between the surface and the bag at the point previously marked. Hold the bag on both sides of the cutter with the fingers of one hand and pull the cutter away with the other hand. Ensure the cut is as straight as possible.

To turn the cut film tube into a bag, insert one open end into the vacuum sealer as described above under 'Sealing – "D" button'
"Seal" D" and follow the procedure. This will result in a bag that is open on one side.

Important notes:

If you have sealed 20 bags continuously, allow the unit to cool for about 10 minutes.

The appliance is not suitable for vacuum-sealing liquid foods.

The maximum width of vacuum bags and film rolls is 30 cm.

Use vacuum bags for vacuum sealing. Plain bags are only suitable for sealing and not for vacuum sealing.

Vacuum sealing extends the shelf life of food, but cannot prevent it from spoiling.

Cleaning and maintenance

Never immerse the appliance in water or any other liquid to clean it.

Once the device has cooled down, use a sponge or soft cloth to clean the surface of the device and the K suction chamber.

Do not use brushes for cleaning, as they may scratch the surface of the appliance.

Use a tissue or soft towel to wipe away any food residue and liquids from the K suction chamber.

Keep the inside and outside of the appliance dry so that it is ready for use.

Troubleshooting

The device is not working

Check the battery charge level A.

A complete vacuum is not created inside the bag or automatic heat sealing does not occur

Ensure that the open end of the vacuum bag is positioned completely inside the vacuum chamber K.

Check whether the rubber seal H has come loose.

Ensure that the heating element G and the rubber seal H are not dirty.

Check that the appliance lid is properly closed.

Ensure that air cannot enter the vacuum bag through a hole. To check this, immerse the vacuum bag in water. If air bubbles form, the bag is leaking air. Obtain a new bag.

Air enters the sealed bag after vacuuming

This problem may occur if there are creases, oil or other liquids on the sealing surface F. Open the bag and clean the sealing surface F. Place the bag flat on the

sealing surface F to create the vacuum and heat seal.

Check whether air or liquid has entered the vacuum bag due to the food product. In this
case, open the vacuum bag and reseal it. Alternatively, you can use another vacuum bag. For food products containing a high water content, we recommend freezing the product before vacuum-sealing and sealing it.

The vacuum process is not working properly

If the heating element G overheats, the bag may melt. Open the lid of the vacuum sealer and allow the heating element G to cool down for a few minutes.

This error may occur if there are creases, oil or other liquids on the sealing plate F or the heating bar G. Clean the sealing plate F or the heating bar G and restart the process.

Note: The heating bar G can become very hot. Never touch it with bare hands.

Wait 20 seconds after the vacuuming process is complete before starting the next sealing process.

Food shelf life

Vacuum extraction removes air from food products. As a result, oxidation and bacterial contamination are prevented.

Storage, room temperature	Storage without vacuum sealing	Vacuum-sealed storage
Uncooked rice and pasta	5–6 months	12 months
Freeze-dried	1-2 months	12 months
Coffee / tea	2–3 months	12 months
Bread	2–3 days	7–8 days

Storage, refrigerated (+5 /-2°C)	Storage without vacuum sealing	Vacuum-sealed storage
Game (meat)	2–3 days	30–40 days
Beef	3–4 days	30–40 days
Poultry	2–3 days	6–9 days
Whole fish	1–3 days	4–5 days
Raw fish Vegetables	5 days	18–20 days
Fresh fruit	3–7 days	8–25 days
Boiled pasta	2–3 days	8–12 days

Storage, frozen (-15 /-18°C)	Storage without vacuum packing	Vacuum-sealed storage
Meat, fish, poultry	6 months	2–3 years
Minced meat	4 months	12 months
Vegetables	8–10 months	2–3 years
Fruit	6–12 months	2–3 years
Baked goods	6–12 months	2–3 years
Coffee (beans)	6–9 months	2–3 years

Intended use

This appliance is intended solely for domestic use for vacuum sealing and heat sealing bags. Any other use or modification of the appliance is considered misuse.

Safety instructions

WARNING – DANGER: RISK OF FATAL INJURY AND INJURY TO INFANTS AND CHILDREN!

Never leave children alone and unsupervised near packaging materials. Packaging materials pose a risk of suffocation. Children often underestimate the danger. Always keep children out of reach of the product. This product is not a toy and should be kept out of reach of children. Children are unable to recognise the risks associated with using the product.

This product may be used by children aged 8 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, only if they are supervised or have been instructed on the safe use of the product and understand the associated risks. Do not allow children to play with the product. Never allow children to clean or maintain this product without supervision.

The appliance is not a toy. Keep it out of the reach of children.

Avoid the risk of fatal electric shock!

Always check the product for damage before connecting it to the mains.

Never use the product if it is damaged in any way.

The product does not contain any parts that can be repaired by the user.

Repairs to the product must be carried out by authorised specialist firms or the customer service department. Improper handling could endanger the user. If the user were to repair the product themselves, they would void the warranty.

Unplug the appliance from the mains when not in use.

Do not use the product if you notice any obvious defects.

WARNING – HOT SURFACES! RISK OF BURNS!

Heating element G may be very hot.

To avoid injury, do not touch heating element G immediately after welding.

Do not leave the appliance unattended whilst it is switched on.

Always place the device on a flat, stable and heat-resistant work surface during use.

Read the operating instructions carefully before use.

Only use the device indoors. Do not use it outdoors or in damp conditions.

Do not use the appliance with an extension lead.

Keep the appliance and cable away from high temperatures and hot or damp environments.

The appliance must not be lubricated with any oil. Do not use organic solvents to clean the appliance.

To prevent pressure on the lower seal H, do not close the device cover after use.

The K vacuum chamber must not be cleaned under running water, as this may damage the appliance. Do not attempt to vacuum-seal food with a high water content. The vacuum pump could be damaged by the liquid.

Description of parts

A Battery charge indicator
❷ “Manual” button
C ‘Vacuum’ button
D ‘Seal’ button
E Lid release (left and right)
F Bottom seal
G Heating element
H Top seal I Bag cutter
J Vacuum hose connection
K Vacuum chamber
L Transport lock
M Lid
N Power switch
O USB connection
P Vacuum hose

Scope of delivery

1 vacuum welder
1 vacuum hose
1 bag cutter 1
user manual

Before first use

Remove all packaging material before first use.

Remove the transport lock L from the vacuum chamber K. Read the instructions (quick guide) on the transport

lock L and keep it in a safe place.

Charge the built-in lithium-ion battery. To do this, connect a standard USB Type-C cable to the USB port O and charge the battery using a 5 V power supply. You can check the charging status using the battery charge indicator A.

A full charge takes approximately 3.5 hours. Approximately 40 vacuum cycles can be performed on a single battery charge. It is recommended not to fully discharge the battery in order to extend its service life.

Functions

Vacuuming – 'Vacuum' button C

Switch on the appliance using the power switch N, lift the lid M and place the open side of the bag into the vacuum chamber K. Ensure that it lies as flat as possible on the bottom seal F.

Close the lid M of the appliance by pressing firmly on both sides of the lid until you hear a "click". Press the "Vacuum" button C; the vacuuming process will start automatically and the indicator light next to the "Vacuum" button C will turn green.

Once the vacuuming process is complete, the sealing process will start automatically; the LED indicator next to the "Vacuum" button C will remain lit green. Once this step is also complete, the green LED indicator next to the "Vacuum" button C will go out.

Note: You can stop the process at any time by pressing the "Vacuum" C button.

Note: It is recommended that you wait a further 5–10 seconds before opening the lid to allow the seal to set and become sufficiently secure.

Open the appliance by pressing the two lid release buttons E on the left and right sides of the appliance. Lift off the lid M and remove the vacuum-sealed bag.

Note: We recommend pressing the buttons on the lid release mechanism E one at a time. This will make it easier to open the lid.

Note: The duration of the vacuuming process varies depending on the volume of air that needs to be extracted from the bag. If you notice that the appliance does not start the sealing process even though the air has been extracted from the bag, it is possible that the appliance is drawing in secondary air. Reinsert the bag and ensure there are no creases at the bottom seal F.

Note: Liquid may be extracted from the bag during the vacuuming process. Liquid may affect the quality of the seal. If the bag refills with air after vacuuming is complete, use a new bag and start the vacuuming process again. Ensure that no liquid gets between the bottom seal F and the heating element G.

Note: It is recommended to wait 20 seconds between vacuuming and sealing cycles.

Manual vacuuming – 'Manual' button ❷

This vacuuming method is suitable for moist and pressure-sensitive foods, such as soft vegetables and fruit, meat, fish, bread, etc.

Switch on the appliance using the N switch, lift the lid M and place the open side of the vacuum bag into the vacuum chamber K. Ensure that it lies as flat as possible on the bottom seal F.

Close the lid of the appliance by pressing firmly on both sides of the lid until you hear a "click". Press and hold the "Manual" button (2) to switch on the vacuum pump until the desired vacuum is reached.
The indicator light next to the 'Manual' button (2) will turn green during this process.

As soon as you release the 'Manual' button (2), the vacuum pump will stop. Press the 'Seal' button D as quickly as possible to start the manual sealing process. The indicator light next to the 'Seal' button D will remain lit until sealing is complete.

Note: It is recommended that you wait for a further 10 seconds or so before opening the lid to allow the seal to set and become sufficiently strong.

Open the appliance by pressing the two lid release buttons E on the left and right sides of the appliance. Lift off the lid M and remove the vacuum-sealed bag.

Note: We recommend pressing the buttons one after the other to release the lid E. This will make it easier to open the lid.

Note: It is recommended to wait 20 seconds between each vacuuming and sealing cycle.

Sealing – the 'Seal' button D

Switch on the appliance using the power switch N, lift the lid M and place the open side of the vacuum bag into the vacuum chamber K. Ensure that it lies as flat as possible on the bottom seal F.

Close the appliance lid M by pressing firmly on both sides of the lid until you hear a 'click'. Press the 'Seal' button D; the sealing process will start automatically and the indicator light next to the 'Seal' button D will light up green.

Note: It is recommended that you wait for approximately 10 seconds before opening the lid to ensure the seal is sufficiently secure.

Open the appliance by pressing the two lid release buttons E on the left and right sides of the appliance. Lift the lid M and remove the vacuum-sealed bag.

Note: We recommend pressing the lid release buttons E one after the other. This will make it easier to open the lid.

Note: It is recommended to wait 20 seconds between each vacuuming and sealing cycle.

Making your own vacuum bags from roll film

The package includes a small bag cutter I which fits into the cut-out in the appliance. You can use it to open bags in much the same way as a letter opener, or you can make your own bags from a roll of cling film.

Before making the bag, decide on the approximate size you require. It is advisable to cut a few centimetres more than necessary, rather than having to throw away the entire cut-off section because you chose a size that was too small.

Now place the roll of film on a smooth surface and insert the cutter blade between the surface and the bag at the predetermined point. Hold the bag on both sides of the cutter with the fingers of one hand and pull the cutter away from your holding hand with the other. Ensure that the cut is as straight as possible.

If you wish to make a bag from the cut-off film, insert one of the open sides of the film into the vacuum sealer, as described above in the section "Sealing – 'Seal' button D", and follow the steps below. This will give you a bag that is open on one side.

Important notes:

If you have been sealing continuously and have sealed 20 bags, allow the machine to cool down for about 10 minutes.

The appliance is not suitable for vacuum-sealing liquid foods. The maximum width of vacuum bags and rolls of film is 30 cm.

Use vacuum bags for vacuum sealing. Ordinary bags are only suitable for heat sealing, not for vacuum sealing.

Vacuum sealing extends the shelf life of food, but cannot prevent it from spoiling.

Cleaning and maintenance

The appliance must not be immersed in water or any other liquid for cleaning.

Once the appliance has cooled down, clean the surface of the appliance and the vacuum chamber with a soft sponge or a soft cloth.

Do not use a brush for cleaning, as this may scratch the surface of the appliance.

Use a soft cloth to remove food residues and liquids from the vacuum chamber.

Keep the inside and outside of the appliance dry so that it is ready for further use.

Troubleshooting

The appliance is not working

Check the battery charge level A.

An absolute vacuum is not being created in the bag or automatic sealing

Make sure that the open side of the bag is positioned in the vacuum chamber K along its entire length.

Check that the lower rubber seal H has not come loose.

Make sure there is no dirt on the heating element G or the bottom seal H.

Check that the lid M of the appliance is firmly closed.

Make sure that the bag is not damaged in any place and does not have any small holes. To check, submerge the bag into water. If air bubbles rise, air is escaping from the bag. Use a new bag.

Air is entering the sealed bag after vacuuming

This problem may occur if there are creases in the bag at the bottom seal, or if there is oil or other liquids on the bottom seal. Open the bag, clean and smooth it out, and wipe the bottom seal F. Place the bag flat on the bottom seal F so that it can be vacuum-sealed and heat-sealed.

Check that no air or liquid from the food has entered the bag at the vacuuming point. If this is the case, open the bag, wipe it clean and reuse it for vacuuming and sealing. Alternatively, you can use a different bag. For food products containing a large amount of water, we recommend freezing the food before vacuum sealing and sealing.

Vacuum sealing is not working properly

If the heating element G overheats, the bag may melt. Open the lid of the vacuum sealer and allow the heating element G to cool down for a few minutes.

This fault may occur if there are creases, oil or other liquids on the lower seal F or the heating element G. Clean the lower seal F or the heating element G and restart the process.

Warning: Heating element G may be very hot. Never touch it with your bare hands.

Once vacuuming is complete, wait 20 seconds before starting the next sealing process.

Food shelf life

Vacuum sealing removes air from food. This prevents oxidation and the growth of bacteria.

Storage, room temperature	Storage without vacuum sealing	Storage with vacuum sealing
Uncooked rice and pasta	5–6 months	12 months
Freeze-dried food	1–2 months	12 months
Coffee / tea	2–3 months	12 months
Bread / rolls	2–3 days	7–8 days

Storage in a cool place (+5 /-2°C)	Storage without vacuum sealing	Vacuum-sealed storage
Game	2–3 days	30–40 days
Beef	3–4 days	30–40 days
Poultry	2–3 days	6–9 days
Whole fish	1–3 days	4–5 days
Raw vegetables	5 days	18–20 days
Fresh fruit	3–7 days	8–25 days
Cooked pasta	2–3 days	8–12 days

Storage in the freezer (-15 / -18°C)	Storage without vacuum sealing	Vacuum-sealed storage
Meat, fish, poultry	6 months	24–36 months
Minced meat	4 months	12 months
Vegetables	8–10 months	24–36 months
Fruit	6–12 months	24–36 months
Bread	6–12 months	24–36 months
Coffee beans	6–9 months	24–36 months

Intended use

This appliance is intended solely for use in private households for vacuuming and sealing bags. Any other use or modification of the appliance is considered to be contrary to its intended use.

Safety instructions

WARNING DANGER RISK TO LIFE AND RISK OF INJURY TO BABIES AND CHILDREN!

Never leave children unattended with packaging materials. There is a risk of suffocation caused by packaging materials. Children often underestimate the dangers involved. Keep children out of reach of the product. This product is not a toy and therefore does not belong in the hands of children. Children are unable to recognise the dangers arising from handling the product.

This product may be used by children aged 8 years and over, as well as by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, provided they are supervised or have been instructed on the safe use of the product and understand the resulting dangers. Do not allow children to play with the product. Cleaning and maintenance must not be carried out by children unless they are supervised.

This product is not a toy. Keep it out of the reach of children.

Prevent the risk of electric shock!

Before connecting to the mains, check that the product is not damaged.

Never use the product if you notice any damage.

The product does not contain any parts that can be repaired by the user.

Have repairs carried out only by authorised specialist firms or the customer service department. Improper repairs may pose significant risks to the user. Furthermore, this will invalidate the warranty.

Unplug the appliance from the mains when not in use.

Do not use the product if you notice any obvious faults.

WARNING: HOT SURFACES! RISK OF BURNS!

The G welding strip gets very hot.

Do not touch the G welding bar immediately after welding to avoid injury.

Never leave the appliance unattended whilst it is switched on.

Always place the appliance on a flat, stable surface that is resistant to high temperatures during use.

Read the user manual carefully before use.

Use the appliance indoors only. Do not use it outdoors or in damp conditions.

Never use the appliance with an extension lead.

Keep the appliance and cable away from high temperatures and hot, damp environments.

The appliance does not require any lubricant. Do not use organic solvents to clean the appliance.

After use, do not close the lid to prevent pressure on the rubber seals H.

The vacuum chamber K must not be cleaned under running water to avoid damaging the appliance. Do not attempt to vacuum-seal food with a high water content. The vacuum pump may be damaged by liquid.

Description of parts

A Battery charge indicator❷
"Manual" button.
C "Vacuum" button.
D "Seal" button.
E Lid release (left and right)
F Bottom seal
G Heating rod
H Seal
I Bag cutter
J Vacuum hose connection
K Vacuum chamber
L Transport lock
M Lid
N Power switch
O USB connection
P Vacuum hose

Scope of delivery

1 vacuum seal
1 vacuum hose
1 bag cutter
1 user manual

Before first use

Remove all packaging material before first use.

Remove the transport lock (12) from the vacuum chamber K. Carefully read the instructions on the transport lock N

(quick guide) and keep it in a safe place.

Charge the built-in lithium-ion battery. To do this, connect a standard USB Type-C cable to the USB port and charge the battery using a 5 V power supply. You can check the charging status using the battery charge indicator.

A full charge takes approx. 3.5 hours. This means that approx. 40 cleaning cycles can be performed before the battery needs recharging. It is recommended not to let the battery run completely flat in order to extend its service life.

Functions

Vacuuming – "Vacuum" button C

Switch on the appliance using the power switch N, lift the lid M upwards and place the opening of the vacuum bag into the vacuum chamber
K. Ensure that it lies as flat as possible against the sealing surface F.

Close the appliance lid M by pressing firmly on both sides of the lid until you hear a "click".
Press the "Vacuum" button C; the vacuuming process will start automatically and the LED next to the "Vacuum" button C will light up green.

Once vacuuming is complete, the sealing process starts automatically; the LED next to the 'Vacuum' button C remains lit green. Once this step is complete, the green LED next to the 'Vacuum' button C goes out.

Please note: You can stop the process at any time by pressing the 'Vacuum' C button.

Please note: It is recommended that you wait a further 5–10 seconds before opening the lid to allow the seal to set properly.

Open the appliance by pressing the two lid release buttons E on the left and right sides of the appliance. Lift the lid M upwards and remove the vacuum-sealed bag.

Please note: It is recommended that you press the lid release buttons E one after the other. This makes it easier to open the lid.

Please note: The duration of the vacuuming process varies depending on the volume of air that needs to be extracted from the bag. If you notice that the appliance does not start the sealing process even though the bag is empty, it is possible that the appliance is drawing in secondary air. Reinsert the bag and ensure there are no creases on the sealing surface F.

Please note: Liquid in the bag may be sucked out during the vacuum sealing process. Liquid may affect the quality of the seal. If the bag refills with air after the vacuuming process has finished, use a new bag and start the vacuuming process again. Ensure that as little liquid as possible gets between the bottom seal F and the heating bar G.

Please note: It is recommended to wait 20 seconds between each vacuuming and sealing cycle.

Manual vacuum sealing – the 'Manual' button ❷

This vacuum sealing method is suitable for moist and pressure-sensitive foods, such as soft vegetables and fruit, meat, fish, bread, etc.

Switch on the appliance using switch N, lift lid M upwards and place the opening of the vacuum bag into the vacuum chamber
K. Ensure that it lies as flat as possible on the sealing surface F.

Close the appliance lid M by pressing firmly on both sides of the lid until you hear a 'click'. Press and hold the 'Manual' button (2) to switch on the vacuum pump until the desired vacuum is reached. The LED next to the "Manual" button (2) will light up green during the process.

As soon as you release the "Manual" button (2), the vacuum pump will stop. Press the "Seal" button D as quickly as possible to start the sealing process manually. The LED next to the "Seal" button D will remain lit until the sealing process is complete.

Please note: It is recommended that you wait a further 10 seconds or so before opening the lid to allow the seal to set properly.

To open the appliance, press the two release buttons for lid E on the left and right sides of the appliance. Lift lid M upwards and remove the vacuum-sealed bag.

Please note: It is recommended that you press the lid release buttons E one after the other. This makes it easier to open the lid.

Note: It is recommended that you wait 20 seconds between each vacuuming and sealing cycle.

Sealing – 'Seal' button D

Switch on the appliance using the power switch N, lift the lid M upwards and place the opening of the vacuum bag into the vacuum chamber K. Ensure that it lies as flat as possible on the sealing surface F.

Close the appliance lid M by pressing firmly on both sides of the lid until you hear a 'click'.
Press the "Seal" button D; the sealing process will start automatically and the LED next to the "Seal" button D will light up green.

Please note: It is recommended that you wait for a further 10 seconds or so before opening the lid to allow the seal to set properly.

Open the appliance by pressing the two lid release buttons E on the left and right sides of the appliance. Lift the lid M upwards and remove the vacuum-sealed bag.

Please note: We recommend that you press the buttons one after the other to release the lid E. This makes it easier to open the lid.

Please note: Between each vacuuming and

sealing, it is recommended to wait 20 seconds.

Making a vacuum bag from a roll of film

The package includes a small bag cutter I which fits into a recess in the appliance. You can use it to open bags in a similar way to a letter opener or to make bags from a roll of film yourself.

Before making the bag, be sure to determine the approximate size you require. It is better to cut off a few centimetres more than to discard the entire section because it is too small.

Now place the roll of cling film on a smooth surface and insert the blade of the bag cutter between the surface and the film at the previously marked point. Using the fingers of one hand, grip the film on both sides of the bag cutter, and with the other hand, pull the bag cutter out of your holding hand. Make sure the cut is as straight as possible.

If you want to turn the cut foil tube into a bag, insert one open end into a vacuum sealer, as described above in the section 'Sealing – the "Seal" button D', and follow the steps. You will then have a bag that is open at one end.

Important instructions:

If you have been sealing 20 bags continuously, allow the unit to cool down for about 10 minutes.

The unit is not suitable for vacuum-sealing liquid foods.

The maximum width of vacuum bags and film rolls is 30 cm.

Use vacuum bags for vacuum sealing. Simple bags are only suitable for sealing and not for vacuum sealing.

Vacuum sealing extends the shelf life of food, but cannot prevent it from spoiling.

Cleaning and maintenance

Never immerse the appliance in water or any other liquid when cleaning.

Once the appliance has cooled down, use a soft sponge or soft cloth to clean the surface of the appliance and the vacuum chamber K.

Do not use brushes for cleaning, as they may scratch the surface of the appliance.

Use a tissue or soft cloth to clean food residues and liquids from the vacuum chamber K.

Keep the inside and outside of the appliance dry so that it is ready for use.

Troubleshooting

The appliance is not working

Check the battery charge level A.

A full vacuum is not created in the bag or automatic sealing does not take place

Ensure that the open end of the vacuum bag is fully inserted into the vacuum chamber K.

Check that the rubber seal H has not come loose.

Make sure there is no dirt on the heating element G or the rubber seal H.

Check that the appliance cover is securely closed.

Ensure that no air enters the vacuum bag through the opening. To test this, submerge the vacuum bag in water. If air bubbles rise, the bag is losing air. Obtain a new bag.

Air is entering the sealed bag after vacuuming

This problem may occur if there are creases, oil or other liquids on the surface of the heat seal F. Open the bag and clean the surface of the heat seal F. Place the bag flat against the sealing surface F to vacuum-seal it.

Check whether air or liquid has entered the vacuum bag due to the food. If so, open the vacuum bag to remove the air and heat-seal it again. Alternatively, you can use a different vacuum bag.
For foods with a high water content, we recommend freezing the food before vacuum sealing and heat sealing it.

Vacuum sealing is not working properly

If the heating element G overheats, the bag may melt. Open the lid of the vacuum sealer and allow the heating element G to cool down for a few minutes.

This fault may occur if there are creases, oil or other liquids on the sealing support F or heating bar G. Clean the sealing support F or heating bar G and start the process again.

Please note: Heating element G may be very hot. Never touch it with your bare hands.

Once the vacuuming process is complete, wait 20 seconds before starting the next sealing cycle.

Food shelf life

Vacuum sealing removes air from food. This prevents oxidation and bacterial contamination.

Storage, room temperature	Storage without vacuum sealing	Storage with vacuum sealing
Raw rice and pasta	5–6 months	12 months
Freeze-drying	1–2 months	12 months
Coffee / tea	2–3 months	12 months
Bread / rolls	2–3 days	7–8 days

Refrigerated storage (+5 /-2°C)	Storage without vacuum packing	Vacuum storage
Divina	2–3 days	30–40 days
Beef	3–4 days	30–40 days
Poultry	2–3 days	6–9 days
Whole fish	1–3 days	4–5 days
Raw vegetables	5 days	18–20 days
Fresh fruit	3–7 days	8–25 days
Cooked pasta	2–3 days	8–12 days

Storage of frozen food (-15 / -18°C)	Storage without vacuum sealing	Storage with vacuum sealing
Meat, fish, poultry	6 months	24–36 months
Minced meat	4 months	12 months
Vegetables	8–10 months	24–36 months
Fruit	6–12 months	24–36 months
Bread	6–12 months	24–36 months
Coffee beans	6–9 months	24–36 months

Intended use

This appliance is intended solely for use in private households for vacuum packing and sealing bags. Any other use or modification of the appliance is considered improper.

Safety instructions

WARNING: RISK OF FATAL INJURY AND ACCIDENT IMPORTANT INFORMATION FOR PARENTS AND CARERS OF CHILDREN AND TODDLERS!

Under no circumstances should children be left unattended with the packaging material.
There is a risk of suffocation from the packaging material. Children often underestimate the danger. Never allow children to come into contact with the product. This product is not a toy and must not be left within reach of children. Children may not recognise the risks associated with using the product.

This product is suitable for use by children aged 8 years and over, as well as by persons with reduced or lack experience and knowledge, provided they are supervised or have received instructions on the safe use of the product and understand the associated risks. Children must not play with the product. Children must not carry out cleaning or maintenance without supervision.

This appliance is not a toy. Keep out of reach of children.

Avoid the risk of death from electric shock!

Always check the product for any damage before connecting it to the mains.

Never use the product if any damage is found.

There are no parts in the product that require maintenance by the user.

Have the product repaired only by authorised specialist workshops or the customer service department. Incorrect repairs may pose a serious risk to the user. Furthermore, the warranty will become void.

Unplug the mains plug when using the appliance.

Do not use the product if the cable or plug is damaged.

WARNING: HOT SURFACES! RISK OF BURNS!

The G heating strip becomes very hot.

Do not touch the G heating strip immediately after welding to avoid injury.

Do not leave the appliance unattended whilst it is switched on.

When in use, always place the appliance on a flat, stable and heat-resistant work surface.

Read the user manual carefully before use.

Use the appliance indoors only. Do not use it outdoors or in damp conditions.

Do not use the appliance with an extension lead.

Do not place the appliance or its cable near high temperatures or in warm, damp places.

No lubricants are required for the appliance. Do not use organic solvents to clean the appliance.

The K vacuum chamber must not be cleaned under running water to prevent damage to the appliance. Do not attempt to vacuum-seal food with a high water content. The vacuum pump may be damaged by liquid.

Description of parts

A Battery charge indicator❷ “Manual” button.
C The ‘Vacuum’ button.
D ‘Seal’ button.
E Lid release (left and right)
F Sealing support
G Heating strip
H Seal
I Bag cutter
J Vacuum hose connection
K Vacuum chamber
L Transport lock
M Lid
N On/off switch
O USB port
P Vacuum hose

Scope of delivery

1 vacuum sealer
1 vacuum hose 1 bag
cutter
1 user manual

Before first use

Before first use, remove all packaging material.

Remove the transport lock N from the vacuum chamber L. Read the instructions on the transport lock N (quick guide) carefully and keep them in a safe place.

Charge the built-in lithium-ion battery. To do this, connect a standard USB Type-C cable to the USB port and charge the battery using a 5V power supply. The charging status can be identified by the battery charge indicator.

A full charge takes approx. 3.5 hours. This means that approx. 40 cleaning cycles can be carried out before the battery needs to be recharged. It is recommended that you do not let the battery run completely flat in order to extend its service life.

Functions

Vacuuming – "Vacuum" button C

Switch the appliance on using the on/off switch N, lift the cover M upwards and place the opening of the vacuum bag into the vacuum chamber K. Ensure that it lies as flat as possible on the sealing surface F.

Close the lid M of the device, pressing firmly on both sides until you hear a 'click'. Press the 'Vacuum' button C; the vacuuming process will start automatically, and the LED next to the Vacuum button C will light up green.

Once vacuuming is complete, the sealing process starts automatically; the LED next to the
'Vacuum' C will remain green. Once this step is complete, the green LED next to the 'Vacuum' C button will go out.

Tip: You can stop the process at any time by pressing the "Vacuum" C button.

Tip: It is recommended that you wait a further 5–10 seconds before opening the lid to allow the weld to set properly.

To open the appliance, press the two release buttons for the lid E located on the left and right sides of the appliance. Lift the lid M upwards and remove the vacuum-sealed bag.

Tip: It is recommended that you first press one the other button on the lid release mechanism E. This makes it easier to open the lid.

Tip: The duration of the vacuuming process varies depending on the volume to be extracted from the bag. If you notice that the appliance does not start
the sealing process even though the bag is empty, it is possible that the appliance is drawing in secondary air. Reinsert the bag and ensure there are no creases on the sealing surface F.

Tip: Any liquid in the bag can be extracted during the vacuum sealing process.
Liquid may affect the quality of the seal. If the bag refills with air after vacuuming is complete, use a new bag and start the vacuuming process again. Ensure that as little liquid as possible gets between the sealing support F and the heating strip G.

Tip: It is recommended that you wait 20 seconds between each suction and sealing cycle.

Manual vacuuming – 'Manual' button ❷

This vacuum sealing method is suitable for moist and pressure-sensitive foods, such as soft vegetables and fruit, meat, fish, bread, etc.

Switch on the appliance using the on/off switch N, lift the lid M upwards and place the opening of the vacuum bag in the vacuum chamber K. Ensure that the bag lies as flat as possible on the sealing surface F.

Close the lid M of the appliance by pressing firmly on both sides until you hear a 'click'. Press and hold the 'Manual' button (2) to activate the vacuum pump until the desired vacuum is achieved. During this process, the LED next to the "Manual" (2) will glow green.

When you release the "Manual" button (2), the vacuum pump will switch off. Press the "Seal" button D as quickly as possible to manually start the sealing process. The LED next to the "Seal" button D will remain lit until the sealing process is complete.

Tip: We recommend waiting approximately 10 seconds before opening the cover to allow the weld to set properly.

To open the appliance, press the two lid release buttons E located on the left and right sides of the appliance. Lift the lid M upwards and remove the vacuum-sealed bag.

Tip: It is recommended that you press the buttons on the lid release mechanism E one after the other. This makes it easier to open the lid.

Tip: It is recommended to wait 20 seconds between each vacuuming and sealing cycle.

Sealing – "Seal" button D

Switch on the appliance using the on/off switch N, fold the lid M upwards and place the opening of the vacuum bag in the vacuum chamber K. Ensure that the bag lies as flat as possible on the sealing surface F.

Close the lid of the device by pressing firmly on both sides of the lid until you hear a "click". Press the "Seal" button; the sealing process will start automatically and the LED next to the "Seal" button will light up green.

Tip: It is recommended that you wait approximately 10 seconds before opening the lid to allow the seal to set properly.

To open the appliance, press the two lid release buttons E located on the left and right sides of the appliance. Lift the lid M upwards and remove the vacuum-sealed bag.

Tip: It is recommended that you press the buttons on the lid release mechanism E one after the other. This makes it easier to open the lid.

Tip: It is recommended to wait 20 seconds between each vacuuming and sealing cycle.

Making your own vacuum bag using a roll of film

The package includes a knife for small bags I which fits into the recess in the device. It can be used to open bags in a similar way to a letter opener, or to make your own bags from a roll of cling film.

Before making a bag, determine the approximate size required. It is advisable to cut off a few centimetres more rather than discarding the entire piece because it has become too small.

Now place the roll of film on a smooth surface and insert the bag cutter hook between the surface and the bag at the previously defined point. Hold the bag on both sides of the cutter with the fingers of one hand, and with the other hand pull the cutter away from the hand holding it. Ensure that the cut is as straight as possible.

To turn the cut foil tube into a bag, insert one open end into the vacuum sealer as described above in the section 'Sealing – "Seal" button D' and follow the instructions. You will then have a bag that is open at one end.

Important tips:

If you have sealed 20 bags in succession, wait for the appliance to cool down for about 10 minutes.

The appliance is not suitable for vacuum-packing liquid food products.

The maximum width of vacuum bags and film rolls is 30 cm.

Use vacuum bags for vacuum sealing. Simple bags are only suitable for sealing, not for vacuum sealing.

Vacuum sealing extends the shelf life of food, but cannot prevent it from spoiling.

Cleaning and maintenance

Never immerse the appliance in water or any other liquid for cleaning.

Once the appliance has cooled down, clean the surface of the appliance and the vacuum chamber K using a soft sponge or a soft cloth.

Do not use brushes for cleaning, as this may scratch the surface of the appliance.

Use a tissue or soft towel to remove food residues and liquids from the vacuum chamber K.

Keep the appliance dry inside and out so that it is ready for use.

Troubleshooting

The appliance is not working

Check the battery charge level A.

A full vacuum is not being created in the bag or automatic sealing is not taking place

Ensure that the open end of the vacuum bag is fully inserted into the vacuum chamber K.

Check that the rubber seal H has not come loose.

Make sure that the heating element G and the rubber seal H are not dirty.

Check that the appliance lid is properly closed.

Make sure that air cannot enter the vacuum bag through the opening. To check this, submerge the vacuum bag in water. If air bubbles appear, it means the bag is leaking air. Get a new bag.

Air is entering the sealed bag after vacuum packing

This problem may occur if there are creases, oil or other liquids on the sealing surface F. Open the bag and clean the sealing surface
. Place the bag flat on the sealing surface F to vacuum-seal it.

Check whether air or liquid has entered the vacuum bag due to the food product.

In this case, open the vacuum bag to remove any air and reseal it. Alternatively, you can use a different vacuum bag. For food products with a high water content, we recommend freezing the product before removing the air and sealing it.

Vacuum sealing is not working properly

If the heating element G overheats, the bag may melt. Open the lid of the vacuum sealer and wait a few minutes for the heating element G to cool down.

This error may occur if there are creases, oil or other liquids on the sealing bracket F or the heating strip G. Clean the sealing bracket F or the heating strip G and start the process again.

Tip: The heating strip G can become very hot. Never touch it with your bare hands.

Wait 20 seconds after the suction process has finished before starting the next sealing process.

Food shelf life

During vacuum packing, air is removed from the food. This prevents oxidation and the growth of bacteria.

Storage, room temperature	Storage without vacuum packing	Storage with vacuum packaging
Raw rice and flour products	5–6 months	12 months
Freeze-dried products	1–2 months	12 months
Coffee / tea	2–3 months	12 months
Bread / rolls	2–3 days	7–8 days

Refrigerated storage (+5 /-2°C)	Storage without vacuum packaging	Storage with vacuum packaging
Wild game products	2–3 days	30–40 days
Beef	3–4 days	30–40 days
Poultry	2–3 days	6–9 days
Whole fish	1–3 days	4–5 days
Raw vegetables	5 days	18–20 days
Fresh fruit	3–7 days	8–25 days
Cooked flour products	2–3 days	8–12 days

Storage when frozen (-15 / -18°C)	Storage without vacuum packaging	Storage with vacuum packaging
Meat, fish, poultry	6 months	24–36 months
Minced meat	4 months	12 months
Vegetables	8–10 months	24–36 months
Fruit	6–12 months	24–36 months
Bread	6–12 months	24–36 months
Coffee beans	6–9 months	24–36 months

Specifications

Peach Cordless Vacuum Sealer PH330

Max. width for shrink-wrapping:	300mm
Vacuum level:	< -55 kPa
Noise Level:	75 dB
Battery: Rated	1500 mAh Li-ion DC
voltage:	5V
Product dimensions:	375x75x58 mm

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