

# **GASTROBACK®**

## **OPERATING INSTRUCTIONS** DESIGN VACUUM SEALER ADVANCED SCALE



Art.-No. 66012 »Design Vacuum Sealer Advanced Scale«

Read all provided instructions before first usage!  
Model and attachments are subject to change  
For household use only!



**We attach a certain importance to your safety. Thus, we ask you to read all provided instructions and information in this booklet carefully and completely, before you start running the appliance. This will help you to know all functions and properties of your new appliance. We especially ask you to adhere strictly to the safety information mentioned in these instructions.**

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## DEAR CUSTOMER!

Your new »Design Vacuum Sealer Advanced Scale« Advanced Scale will help you preserving freshness and taste for an elongated time when storing your food. The build-in scale will assist you, whenever you need to measure appropriate amounts and portions for cooking and baking, and for your daily diet. Additionally, in home and leisure time the vacuum sealer will be a useful assistant, protecting delicate objects from water and dirt. For this, you can operate the appliance even via the on-board power supply of most cars. Running on commercially available batteries, the scale can even be operated independently of any external power supply.

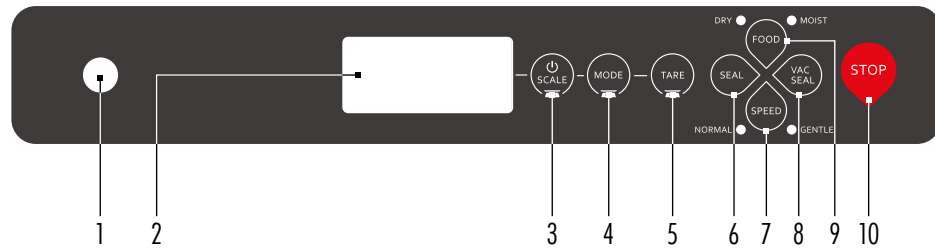
The instructions for use will inform you on the properties and features of the appliance, which makes it easy to get used to the handling. We hope that you will enjoy your new »Design Vacuum Sealer Advanced Scale«.

Your Gastroback GmbH

# KNOWING YOUR NEW DESIGN VACUUM SEALER

## ADVANCED SCALE

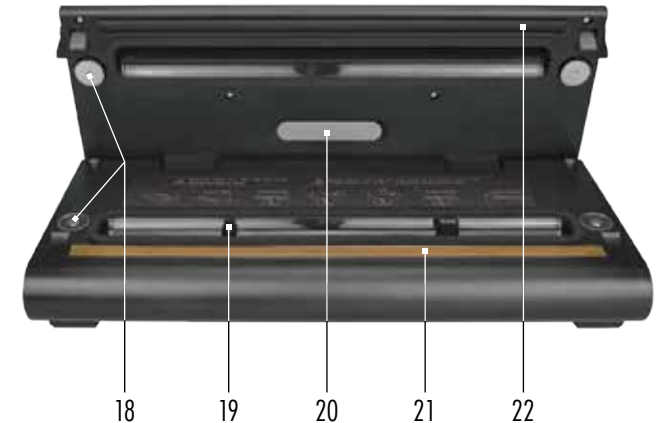
### OPERATING ELEMENTS OF THE SCALE



- 1 Scale installing port—simply screw the scale platform on here.
- 2 Large LCD display—shows the readings of the scale in various mass units.
- 3 SCALE button—press this button to switch the scale on or off.
- 4 MODE button—to select the mass unit you wish to use.
- 5 TARE button—to avoid the discomfort of subtracting the weight of vessels.
- 6 SEAL button—press here to start the sealing process.
- 7 SPEED button—offers two speed settings: normal and gentle.
- 8 VAC SEAL button—press here to start vacuum sealing.
- 9 FOOD button—for selecting the type of the bag contents: dry or moist items.
- 10 STOP button—to prematurely terminate any sealing process.



- 11 DC power socket—for connecting the appliance to the 12V on-board power supply of most cars.
- 12 AC power socket—for connecting to the 220V AC mains power supply
- 13 Foil cutter port—holds the dedicated knife for foils.
- 14 Stabilization lever—fixing the lid of the appliance at both sides, when using the scale.
- 15 Removable scale platform
- 16 Lid
- 17 VAC/MARINATE button—press here to conveniently start the marinating or vacuum sealing process with the vacuum hose installed.
- 18 Electromagnetic locks—keep the lid closed during operation.
- 19 Vacuum outlet
- 20 Battery cover—remove this lid to insert/change batteries (2 x type AAA).
- 21 Heating bar
- 22 Vacuum gaskets in lid and base of the appliance surrounding and sealing the vacuum chamber.



### Accessories

- Foil cutter—a special knife for conveniently cutting the foils without risk of injuries
- AC Power cord—for connecting the appliance to the 230V mains power supply
- Vacuum hose
- Bottle closure



## IMPORTANT SAFEGUARDS

Carefully read all instructions before operating this appliance and save for further reference.

This appliance is for household use only.

The appliance may be used by persons (including children from 8 years on) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance. Children must be supervised to ensure that they do not play with the appliance, or any parts of the appliance, or the packaging material (e.g. foils, bags, and vacuumed containers). Do not leave the appliance unattended, when it is in reach of young children. Even cleaning may not be performed by children without supervision.

Do not attempt to use this appliance for any other than the intended use, described in this booklet. Any other use, especially misuse, can cause severe injuries or damage by electric shock, low pressure, or fire.

Any operation, repair and technical maintenance of the appliance or any part of it (e.g. exchanging any permanently mounted parts) other than described in these instructions may only be performed at an authorised service centre. Please contact your vendor.

## ⚠ GENERAL SAFETY INSTRUCTIONS

- Do not operate or store the appliance in humid or wet areas or outdoors. This appliance is NOT intended for use in boats or moving vehicles. Do not use any accessories, attachments, consumables, or spare parts (e.g. foils, bags, vacuum containers) not recommended by the manufacturer. Do not operate the appliance, when the appliance or any part of it is likely to be damaged. Damaged or unsuited parts could cause injuries and damage due to overheating, implosion, and electric shock.
- Regularly check the appliance and power cord for proper operation. The pins of the plug and connectors at the back of the appliance must be smooth and clean without any discolouration.
- Return the appliance to an authorised service centre for examination and repair, if the appliance is not working properly or overheating,

or was subject to inadmissible strain (e.g. overheating, mechanical or electric shock, moisture). Do not operate the appliance, when any part of it is not working properly. Unplug the appliance immediately, when a severe problem occurs during operation (e.g. water is sucked into the vacuum pump, overheating). Do not attempt to open or repair the appliance on your own.

- Operate the appliance on a well accessible, stable, level, dry and suitable large table or counter. During operation keep the appliance in an appropriate distance of at least 10 cm on each side. Keep at least 50 cm of free space in front and above the appliance for free access.
- Do not place any clothes or tissue or other objects under or on the appliance during operation, to avoid risk of fire, electric shock and overheating. Do not place the appliance or any part of it on or near hot surfaces (e.g. burner, heater, range, or oven). Do not operate the appliance in close vicinity of high-power electrical appliances or transmitting installations to avoid damage to the scale.
- Do not leave the appliance unattended when connected to the power supply. Always unplug the appliance, when it is not in use, and before moving or cleaning the appliance.
- Do not place any heavy objects onto the appliance to avoid damage to the appliance. The integrated scale will bear a maximum load of 2 kg. To avoid damage to the scale: Do not place any objects on the scale platform weighing more than 2 kg in total, including the weighing vessel/package (tare) and the contents. If in doubt, use another suited scale to check the rough weight of the object first. Do not leave any objects uselessly on the scale platform. Remove the scale platform from the scale installation port, before transport or storage of the appliance to maintain the accuracy of the scale sensor and avoid damage.
- Before each operation, ensure that the vacuum chamber is completely empty. Always ensure that the vacuum pump will not suck in any liquids. **Immediately cancel the running process by pressing the STOP button, if liquids are sucked in.**
- Keep in mind that the heating bar and sealing bar will get hot during operation. Do not touch the heating bar and sealing bar with your

hands or any delicate objects shortly after operation.

- The vacuum sealer is intended for vacuuming and sealing the designated foils, bags, and vacuum containers only. Insufficient or damaged vacuum containers may burst (implode) when vacuumed, leading to a high risk of injuries and damage according to splinters and splashes flying around. Before vacuuming, vacuum containers always check the containers for any type of damage (e.g. cracks, distortions, or dents). Unsuitable foils, and bags could cause overheating, and fire, or stick down to the sealing or heating bar. Do not overfill the bags or containers to avoid damage and overheating. Do not place any foreign objects into the appliance. Always handle any vacuumed containers with special care to avoid injuries and damage due to implosion, hurling splinters and splashes all about. Do not expose vacuumed containers to heat or mechanical or thermal shock or direct sunlight.
- **Risk of Explosion and Fire! Do not seal or vacuum containers or bags filled with any inflammable substances (e.g. alcoholic drinks or food, organic solvents)!**
- Do not use violence.
- Do not use abrasive cleaners or cleaning pads for cleaning the appliance or any part of it. Do not clean the appliance with any corrosive chemicals (e.g. bleach). Do not use any hard or sharp-edged objects for operation or cleaning. Always handle the heating bar, sealing bar, and vacuum gaskets with special care. **DO NOT place the appliance or any part of it in an automatic dishwasher.**

#### **IMPORTANT SAFEGUARDS FOR ELECTRICAL APPLIANCES**

- Ensure that the voltage rating of your power supply corresponds to the voltage requirements of the appliance: 230 V, 50/60 Hz, AC, MAX 0.6 A or 12 V DC, MAX 9.5 A. If using 230V mains power supply, the installation of a residual current operated circuit breaker (r.c.c.b.) with a maximum rated residual operating current of 30 mA is strongly recommended. If in doubt, contact your electrician. Additionally, if required, refer to the operating instructions of your vehicle for further information.

- Only connect the appliance via the provided power cords to the designated power socket. Do not use any power cords for connecting the appliances other than recommended by the manufacturer. Do not connect both power cords at once to avoid interference.
- Power cords may never be knotted, twisted, pulled, strained or squeezed. Do not let the plug or power cord hang over the edge of the working space. Ensure that no one will pull the appliance by the power cord, or entangle in the power cord. Always grasp the plugs to disconnect the power cord from the power outlet or power socket.
- Always unplug the appliance, before moving or cleaning the appliance. Do not leave the appliance unattended when it is connected to the power supply.
- The power cord may not touch hot surfaces or sharp edges. Do not place the appliance on a power cord. If the power cord is obviously damaged and/or gets hot during operation, replace the power cord completely. **DO NOT** attempt to repair any power cord!
- To avoid risk of electric shock: Always immediately wipe dry spilled liquids. Do not place or immerse the appliance or the power cord in water or any other liquid. Do not spill or drip any liquids on the appliance. **DO NOT place the appliance or any part of it in an automatic dishwasher.**
- When liquids are spilled in the interior of the appliance or are sucked in, immediately switch off the appliance (press the STOP button) and unplug the appliance. Dry and clean the appliance (see: 'Care and Cleaning') and leave the appliance dry naturally for at least 1 day. The on-board power supply of some trucks is operated on 24 V. Do not connect the appliance to a 24 V on-board power supply. If in doubt, check the operating instructions of the vehicle. **Additionally, do not connect the appliance to an on-board power supply, while the engine is running.**

## TECHNICAL SPECIFICATIONS

<b>Model:</b>	»Design Vacuum Sealer Advanced Scale« Art. No. 66012
<b>Power supply:</b>	AC: 220-240 V, 50/60 Hz, MAX 0.6 A DC: 12 V, MAX 9.5 A
<b>Power consumption:</b>	120 Watt
<b>Length of power cord:</b>	approx. 110 cm
<b>Weight:</b>	approx. 2.2 kg
<b>Dimensions:</b>	approx. 380 x 140 x 78 mm (width x depth x height)
<b>Pressure reduction:</b>	-0.6 to -0.8 bar
<b>Foil/bag width:</b>	max. 300 mm (12 inch)
<b>Load-bearing capacity, scale:</b>	max. 2000 g
<b>Graduation:</b>	0,1 g
<b>Accuracy:</b>	better than 0,2 g
<b>Operating conditions, scale:</b>	10-30 °C
<b>Batteries, scale:</b>	2 x 1.5 V (type Micro, AAA)
<b>Certificate:</b>	

## PROPERTIES OF YOUR NEW VACUUM SEALER

The »Design Vacuum Sealer Advanced Scale« offers 2 very useful appliances in one: the vacuum sealer and an accurate scale.

The following operating elements are provided:

VACUUM SEALING	
Button	Usage
<b>SEAL</b>	Via the SEAL function, you can seal foils without sealing. Use this function for making your own bags of individual size or for sealing bags airtight but under normal pressure.
<b>VAC SEAL</b>	Before sealing, the appliance will remove the air from the bag, causing the foil close-fitting to the contents of the bag. The appliance will reduce the pressure within the bag by at least 0,6 bar. The vacuuming time will depend on the setting of the SPEED function and the size of the bag. In most cases, the pre-set NORMAL speed operation is suited for vacuum sealing dry, solid, and tough food.

VACUUM SEALING	
Button	Usage
<b>SPEED</b>	Using this button, you can toggle between 2 different speed settings: NORMAL and GENTLE. An LED will indicate the currently set speed.
<b>FOOD</b>	Press this button to select the type of food or object, you wish to vacuum seal: MOIST food containing a lot of liquid, or DRY food or objects.
<b>VAC/MARINATE</b>	For your convenience, this button is located at the right side of the appliance. Use it for starting the sealing of containers or for marinating, with the vacuum hose connected to the vacuum outlet of the appliance. Shortly press the button to start sealing of a vacuum container. Press the button for some seconds to start the marinating process (see: 'Marinating').
<b>STOP</b>	You may cancel any sealing or vacuuming process at any time you wish by pressing the STOP button. The appliance will immediately stop operation and ventilate the vacuum chamber or container. TIP: If you wish to terminate sealing but seal the bag with the low pressure already achieved, press the SEAL button.
WEIGHING	
Button	Usage
<b>SCALE</b>	Switching on and off.
<b>MODE</b>	Press this button shortly for selecting the unit.
<b>TARE</b>	Tare function: subtracting the weight of the vessel automatically.

## MARINATING

Vacuum containers are perfectly suited for marinating foods in a short time. This is because the micro-holes of the foods are opened under low pressure, allowing pickle infusion very quickly. Using this function, the appliance will run cycles of vacuuming and ventilating the container. This way, foods will get optimum marinade infusion in the least time duration. The designated vacuum tube is essential for using this function. Additionally, there should be a manually adjustable pressure valve on the container lid.

### Note:

To prevent germs from getting into your food, it is good advice to sterilize the container and container lid before filling in food.

## TIPS FOR BEST RESULTS

### VACUUM SEALING AND FOOD SAFETY

#### Note:

Vacuum sealing is NO substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging. As with any other storage method, food must be checked carefully before storage and, as well, before consumption. Vacuum packaging extends the shelf life of foods by removing most of the air from sealed bags and containers, and additionally preventing air and germs from getting into the sealed packaging again. Additionally, vacuum packaging helps inhibit the growth of a lot of microorganisms. However, keep in mind that yeast and some types of bacteria (e.g. the highly toxic botulism causing bacterium) can grow even without air. Others produce spores still viable after sealing.

Thus, for long-term storage, always freeze perishables that have been vacuum packaged. Food packed in bags may be placed in the freezer without hesitation. **When using vacuum containers, please keep in mind that some types of plastic will get brittle under low temperature, thus bursting when under low pressure.**

**⚠ WARNING:** Before placing vacuumed containers in the freezer, check whether your containers are suited for freezing. Otherwise, especially when taking the container out of the freezer, the container could burst causing risk of injuries and damage according to splinters and splashes being hurled around.

### GUIDELINES FOR PREPARING FOOD

Vegetables need to be blanched to stop the enzyme reaction leading to loss in quality. Finally, dab dry the vegetables via a kitchen towel before vacuum packaging.

Some vegetables (broccoli, sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, even after blanching, they must be stored in the freezer only and are not suited for vacuum packaging.

### DURING VACUUM SEALING

- Do not overfill the bag. When sealing flat objects, always leave at least 5 cm (2 inches) of free space on top of the bag material to enable vacuuming and sealing. With large objects, it is better to leave at least 8 cm (3 inches) of free space above the objects.
- For vacuum sealing large objects, stretch the bag gently flat, while placing it into the vacuum chamber. Additionally, always ensure that the sealing area of the foil is completely dry and clean. Wrinkles, liquids and particles on the foil will prevent airtight sealing.

- When vacuum sealing sharp-edged objects (e.g. bones, spaghetti), protect the bag from punctures. For this you may wrap the objects in paper towel. Alternatively use a container.
- Pre-freeze delicate food that will be stored in the freezer after vacuum sealing. This way the food will not be mashed during vacuuming.
- If the foil material is melted at the rim of the seal, the heating bar may have been too hot during sealing. To avoid overheating, after each usage allow the heating bar to cool down for at least 30 seconds with the lid open.
- If in doubt, whether your bag is really airtight, simply make a second seal.
- To ensure best results, only use foils, bags, and containers recommended by the manufacturer.
- Do not re-use bags after storing raw meats, fish, or greasy food within it.

### HANDLING OF VACUUM SEALED PACKAGES

- **Do not heat any vacuum-packed food in the bag. The material of the bags will melt, spoiling your food.** Always take your food out of the bag, before heating it.
- **Avoid heating food within the vacuum containers to avoid spoiling your food and damaging the container. Additionally, vacuum containers could burst when exposed to high temperature.** Nevertheless, when using vacuum containers for heating food, always remove the lid first. You may place the container into a bain-marie (pot with hot water) for warming the contents.
- With some vacuum containers, heating in the microwave oven is possible. Before placing your vacuum container in the microwave oven, ensure that the container material is microwave-safe, indicated via the microwave symbol or an appropriate information on the container. Remove the lid, before heating the container. However, to maintain the endurance of the container, it is better to transfer your food into another microwave-safe container for heating.

### STORAGE GUIDE

**IMPORTANT:** It is difficult to predict how long foods will keep their quality, flavour, appearance, or texture with vacuum packaging, because this depends on the type, date of production, and state of the food on the day it was vacuum packaged.

Food	Refrigerator: +3 to +7 °C		Freezer: -16 to -20 °C	
	Normal	Vacuum	Normal	Vacuum
Meat	2 - 3 days	8 - 9 days	3 - 5 months	1 year

Food	Refrigerator: +3 to +7 °C		Freezer: -16 to -20 °C	
	Normal	Vacuum	Normal	Vacuum
Seafood and fish	1 - 3 days	4 - 5 days	3 - 5 months	1 year
Cooked meat	4 - 6 days	10 - 14 days		
Vegetables	3 - 5 days	7 - 10 days		
Fruit	5 - 7 days	14 - 20 days		
Eggs	10 - 15 days	30 - 50 days		

Food	Roomtemperature: +21 to + 25 °C	
	Normal	Vacuum
Bread	1 - 2 days	6 - 8 days
Rice, flour	3 - 5 months	1 year and above
Peanuts, beans	3 - 6 months	1 year and above
Tea leaves	5 - 6 months	1 year and above

## TIPS FOR OPERATING THE SCALE

- Always place the objects to be weighed on the centre of the scale platform. **Always observe the maximum load of 2000.0 g, to avoid damage to the scale sensor.**
- Weighing of liquids is much more accurate than measuring the volume. Use a weighing vessel and the TARE function to eliminate the weight of the weighing vessel, before pouring in the liquid. However, special care is required to avoid spilling liquids on the appliance.
- When weighing large objects, it could be required to use a tray or container. Use the TARE function.
- For weighing powders, seeds, and similar small items, always use a sufficient weighing vessel (container or tray). In most cases you should prefer containers and trays of materials light in weight (e.g. plastic, paper, tin foil), to avoid overloading the scale. Sometimes, for small amounts, a piece of paper or tin foil is sufficient.

## BEFORE FIRST USE

**⚠ WARNING: DO NOT let young children play with the appliance, or any part of it, or the packaging!**

Unpack the appliance and all accessories carefully and check that no parts are damaged or missing. Carefully remove all shipping materials and promotional mate-

rials, but DO NOT remove the warning labels or model label. Especially ensure that there are no foreign objects (e.g. packaging) under the lid of the appliance.

Before first use and after a longer period of storage, clean the appliance (see: 'Care and Cleaning').

## OPERATION

**⚠ WARNING—RISK OF SUFFOCATION! DO NOT let young children play with the packaging material (foils and bags). Always ensure that the appliance and all its parts and accessories are out of reach of young children! Risk of Implosion! Vacuumed containers must always be handled with special care.**

**DO NOT vacuum containers or bags containing any inflammable substances (e.g. alcoholic drinks, organic solvents)! Under low pressure, large amounts of inflammable liquids will vaporize causing high risk of explosion and fire and damage to the appliance.**

## USING AN EXTERNAL POWER SUPPLY

Only the scale can be operated on batteries (see: 'Using the Scale / Battery Operation'). For sealing and vacuum packaging an external power supply is required. At the back of the appliance, there are 2 power sockets: 220-240 V AC (household) and 12 V DC (on-board power supply of most motor cars).

**CAUTION:** Before connecting the appliance to the power supply, ensure that the voltage rating of your power supply corresponds to the requirements of the appliance. **The on-board power supply of some trucks is operated on 24 V. Do not connect the appliance to a 24 V on-board power supply.** If in doubt, refer to the operating instructions of the vehicle. **Additionally, do not connect the appliance to an on-board power supply, while the engine is running.**

Only use the power cords recommended by the manufacturer for connecting the appliance to the power supply.



## OPERATING THE VACUUM SEALER

For sealing foils and bags, an electrically powered heating bar is used that will get hot during operation. Avoid touching the heating bar shortly after operation. Do not place any foreign objects on the heating bar. During operation do not place any clothes, napkins, or other foreign objects on or under the appliance.

**IMPORTANT:** Before connecting the appliance to an external power supply, always observe the instructions in section 'Using an External Power Supply'.

The vacuum sealer is intended for vacuuming and sealing the designated foils, bags and vacuum containers. Insufficient or damaged containers may burst (implode) when vacuumed, leading to a high risk of injuries and damage according to splinters and splashes flying around. Before operation, always check the vacuum containers for any type of damage (e.g. cracks, distortions, or dents). Insufficient foils and bags may damage the appliance and cause overheating and fire. Do not attempt to vacuum and/or seal others than the designated foils, bags or vacuum containers. Do not overfill the bags or vacuum containers to avoid damage to the appliance.

Before starting the VAC SEAL function, ensure that the vacuum chamber is completely empty. Always ensure that the vacuum pump will not suck in any liquids. **If liquids are sucked in, immediately cancel the vacuuming by pressing the SEAL or STOP button** to avoid risk of electric shock, overheating, and damage.

The appliance is not intended for continuous use. After each sealing process, ensure to let the appliance cool down for at least 30 seconds before starting the next sealing process. If the appliance is overheating, wait at least 20 minutes with the lid open to let the appliance cool down.

### Note:

You may cancel any running process at any time you wish by pressing the STOP button. However, regularly the appliance will stop operation automatically as soon as the selected function is complete.

## SETTING THE SPEED – SPEED

You can operate the vacuum pump on two speed settings. On low speed (GENTLE), the power of the vacuum pump will decrease, resulting in an increased vacuuming time. However, using this setting, it is easier to control the vacuum pump by pressing the SEAL button in time, thus terminating vacuuming and starting the sealing process. For vacuum sealing large bags, operation on high speed ("NORMAL" LED is illuminated) is useful. Use the lower speed for small bags and bags containing delicate objects or food or large amounts of moisture. Additionally, when vacuum sealing delicate objects or food with a lot of liquid, you should use the GENTLE setting.

**IMPORTANT:** Any interruption of the power supply will switch to high speed (NORMAL) as a default.

Press the SPEED button to toggle between high (NORMAL) and low (GENTLE) speed. The appropriate indicator LED will be illuminated.

### TIP:

The SPEED setting is crucial only, when using the VAC SEAL function. Select the speed, before pressing the VAC SEAL button.

## SELECTING THE TYPE OF FOOD – FOOD

For optimal vacuum sealing and sealing food, press the FOOD button to toggle to the appropriate setting (DRY or MOIST). The corresponding indicator will illuminate.

**IMPORTANT:** Any interruption of the power supply will switch to DRY as a default.

Use the option DRY for food or any other objects without liquid. Press the FOOD button to select the MOIST option for moist or juicy food.

### TIP:

The DRY / MOIST setting is crucial only, when using the VAC SEAL function. Select the type of food, before pressing the VAC SEAL button.

## SEALING FOILS – SEAL

Via the SEAL function, you can seal foils without using the vacuum function. Use this function for making your own bags of individual size, or for sealing bags airtight but under normal pressure. For making your own bags, proceed according to the following instructions. Proceed in an equivalent manner to seal an already prepared bag under normal pressure.

### TIP:

To get an airtight seal, the foil must be clean, dry and without wrinkles in the area of the seal. The foil material must be sealed evenly and tightly but not melted at the rim of the sealing.

From the bag material (foil tube) measure out a sufficient length to hold the items to be packed, with at least additional 5 cm (2 inches) of free space on top and for the seal at the bottom. Using the foil cutter or a sharp knife, cut the desired bag length. It is crucial to cut in a straight line.

Place the appliance onto a suitable surface and first connect the sufficient power cord to the appliance, then connect the power cord to the power supply (see: 'Using an

External Power Supply'). The LCD display of the scale and the indicators DRY and NORMAL will illuminate.

Press the SCALE button to switch off the scale, so the LCD display gets dark. Ensure to turn the stabilisation levers at both sides of the appliance to the VAC position.

Open the lid. Place one end of the cut foil tube onto the heating bar. Ensure that the foil lays smooth on the heating bar and without any folds and gaps. Close the lid.

Press the SEAL button and IMMEDIATELY press down the lid of the appliance at both sides. A click will be heard, when the electromagnetic lock attaches the lid closely. The SEAL button will be illuminated and the vacuum sealer will start sealing.

When the SEAL button gets dark again, the electromagnetic lock will release the lid. Wait approx. 5 seconds (slowly count to 5). Then open the lid and remove the prepared bag. Ensure that the sealing is even and airtight, before filling the bag.

**IMPORTANT:** Before starting operation again, leave the appliance cool down for at least 30 seconds.

Do not leave the appliance connected to the power supply when not in use. If you do not wish to seal another bag, close the lid, turn the stabilisation levers to the IDLE/SCALE position and unplug the appliance from the power outlet.

## VACUUM SEALING A BAG – VAC SEAL

Using the VAC SEAL function, your bags will be vacuumed before sealing.

Choose a bag of sufficient size. Check that the bag is airtight, before filling it. Place the items to be sealed into the bag. At least 5 cm (2 inches) of free space must be left between the contents and the top of the bag.

Place the appliance onto a suitable surface and first connect the sufficient power cord to the appliance, then connect the power cord to the power supply (see: 'Using an External Power Supply'). The LCD display of the scale and the indicators DRY and NORMAL will illuminate.

Press the SCALE button to switch off the scale, so the LCD display gets dark. Ensure to turn the stabilisation levers at both sides of the appliance to the VAC position.

Open the lid and ensure that the vacuum chamber is completely empty.

With moist items or liquids within the bag, press the FOOD button to select the MOIST setting, shown by the appropriate indicator light. This will help you to prevent moisture from being sucked in by the vacuum pump (see: 'Selecting the Type of Food').

In addition, with moist food, powders or delicate objects in the bag, you can press

the SPEED button to lower the speed of vacuuming to the GENTLE setting, thus preserving the contents of the bag (see: 'Setting the Speed').

Place the upper rim of the bag onto the heating bar and vacuum gasket. It is crucial that the rim of the bag completely reaches into the vacuum chamber all without covering the vacuum outlet. Ensure that the foil of the bag is laying smooth and without folds and gaps.

Close the lid, slightly clamping the bag with the lid.

Press the VAC SEAL button and IMMEDIATELY press down the lid of the appliance at both sides. A click will be heard as the electromagnetic lock attaches the lid closely. The VAC SEAL button will be illuminated and the vacuum pump will start vacuuming the bag.

### Note:

While the vacuum pump is working, you may stop vacuuming and start sealing at any time by pressing the SEAL button. Use this feature to protect the contents of the bag, if it is going to get damaged. Alternatively, when any liquid or powder starts getting sucked in, press the STOP button, to terminate the entire process. The bag will not be sealed.

Wait until the illumination of the button goes out. The electromagnetic lock will release the lid. Wait approx. 5 seconds (slowly count to 5). Then open the lid and remove the sealed bag.

**IMPORTANT:** Leave the appliance cool down for at least 30 seconds after each sealing process.

Do not leave the appliance connected to the power supply when not in use. If you do not wish to seal another bag, close the lid, turn the stabilisation levers to the IDLE/SCALE position and unplug the appliance from the power outlet.

## VACUUMING A CONTAINER

**⚠ WARNING:** Only use the designated vacuum containers for vacuum packaging. Unsuitable containers could implode during vacuuming or thereafter, with splinters and splashes being hurled all about. Always check the container and container lid for proper condition before vacuuming. There may be no cracks, distortions or worn out seals. Always handle vacuumed containers with special care to avoid damage and injuries due to implosion. Do not heat any vacuumed and/or airtight containers. Always ventilate the container, before opening the lid.

**Note:**

The designated vacuum hose may not fit to the lid of vacuum containers being sold on the market but not recommended by the manufacturer. Before operation, check whether your container is suited for usage with the appliance.

**Note:**

To prevent germs from getting into your food, it is good advice to sterilize the container and lid before filling in food. For this, you may rinse the container using hot water (at least 80°C). However, ensure that the container will tolerate the high temperature. After sterilization, do not wipe the container but leave it dry naturally on a clean surface. When wiping with a cloth, germs could get onto the surfaces of the container again.

Ensure that the container and container lid are undamaged, airtight and completely clean and dry.

Fill your food into the container, leaving at least 2.5 cm (1 inch) of free space between your food and the rim of the container. Ensure keeping the rim of the container and container lid clean and dry. Close the container with the container lid.

Place the appliance onto a suitable surface. Connect the appropriate power cord to the corresponding power socket at the rear of the appliance (see: 'Using an External Power Supply'). Insert the power plug into the power outlet. The LCD display illuminates. Press the SCALE button to switch off the scale.

Open the lid of the appliance. Push one end of the vacuum hose onto the vacuum outlet of the appliance. Connect the other end to the vacuum port of the container lid. Press the vacuum hose down firmly to ensure a tight fit. With a manually adjustable pressure valve at the container lid, ensure that the valve is in the open position. Otherwise, the appliance cannot vacuum the container.

Press the VAC/MARINATE button at the side of the appliance shortly to switch on the appliance. The appliance will operate the vacuum pump until the pre-programmed low pressure is reached. While vacuuming the container, the indicator on the lid will flash. Thereafter the appliance will shut off automatically. The container will be sealed via the pressure valve of the container.

**Note:**

You may terminate the process at any time by simply pressing the STOP button on the container lid.

**⚠ WARNING:** After operation, the interior of the container is under low pressure (vacuum). Even little damages of the container or improper treatment may cause

implosion of vacuumed containers. Always handle any vacuumed containers with special care to avoid injuries and damage due to splinters and splashes being hurled all about. Do not expose vacuumed containers to heat, mechanical or thermal shocks, or direct sunlight.

Depending on the vacuum container used, if necessary, ensure to close the pressure valve at the container lid. Carefully remove the vacuum hose from the container. Thereafter remove the vacuum hose from the appliance. Always store vacuumed containers where they are protected from mechanical or thermal shock and direct sunlight.

Do not leave the appliance connected to the power supply when not in use. If you do not wish to use the appliance again, close the lid and unplug the appliance from the power outlet.

**MARINATING FOODS**

Using the MARINATE function, the appliance will run cycles of vacuuming and releasing air to the container. This way, your food will get optimum pickle infusion in the least time duration.

**⚠ WARNING:** Only use the designated vacuum containers for marinating foods. Unsuitable containers could implode during vacuuming and thereafter, with splinters and splashes being hurled all about. Always check the container and container lid for proper state before marinating. There may be no cracks, distortions or worn out seals. Always handle vacuumed containers with special care to avoid damage and injuries due to implosion.

**Note:**

The designated vacuum hose may not fit to the lid of vacuum containers being sold on the market but not recommended by the manufacturer. Before operation, check whether your container is suited for usage with the appliance. When using vacuum containers for marinating, there must be a manually adjustable pressure valve on the container lid. During the marinate process, ensure that the pressure valve of the container is in "Open" position but NOT "Vacuum" position.

**Note:**

To prevent germs from getting into your food, it is good advice to sterilize the container and lid before filling in food. For this, you may rinse the container with hot water (at least 80°C). However, ensure that the container will tolerate the high temperature. After sterilization, do not wipe the container but leave it dry naturally on a clean surface. When wiping with a cloth, germs could get onto the surfaces of the container again.

Ensure that the vacuum container and container lid are undamaged, airtight and completely clean and dry.

Fill your food into the vacuum container, leaving at least 2.5 cm (1 inch) of free space between the food and the rim of the container. Ensure keeping the rim of the container and container lid clean and dry. Close the container with the container lid. Ensure that the manually adjustable pressure valve on the container lid is in the "Open" position. Otherwise, the appliance cannot vacuum the container.

Place the appliance onto a suitable surface. Connect the appropriate power cord to the corresponding power socket at the rear of the appliance (see: 'Using an External Power Supply'). Insert the power plug into the power outlet. The LCD display illuminates. Press the SCALE button to switch off the scale.

Open the lid of the appliance. Push one end of the vacuum hose onto the vacuum outlet of the appliance. Connect the other end to the vacuum port of the container lid. Press the vacuum hose down firmly to ensure a tight fit.

Hold the VAC/MARINATE button pressed for some seconds to enter the MARINATE function. The appliance will operate the vacuum pump until the pre-programmed low pressure is reached. During marinating, the indicator on the lid will be illuminated constantly. After 20 minutes of marinating, the appliance will complete the marinating cycle automatically.

**Note:**

You can terminate the process at any time by simply pressing the STOP button on the container lid.

**⚠ WARNING:** During marinating, the interior of the container is under low pressure (vacuum). Even little damages of the container or improper treatment may cause implosion of vacuumed containers. Always handle any vacuumed containers with special care to avoid injuries and damage due to splinters and splashes being hurled all about. Do not expose vacuumed containers to heat, mechanical or thermal shocks, or direct sunlight.

Always press the STOP button, before removing the vacuum hose from the container or appliance, to ensure that the MARINATE function is terminated.

Press the STOP button to ensure that the appliance will be idle. Then carefully remove the vacuum hose from the container. Thereafter remove the vacuum hose from the appliance.

Do not leave the appliance connected to the power supply when not in use. If you do not wish to use the appliance again, close the lid and unplug the appliance from the power outlet.

## USING THE SCALE

**CAUTION:** To avoid damage to the scale sensor and preserve the accuracy of the scale, do not place any objects more than 2 kg in total weight (including tare) on the scale platform (see: 'Units of Weight' and 'Subtracting the Weight of the Vessel'). If in doubt, check the approximate total weight (packaging, vessels, and contents) on another coarse scale. Additionally, remove any weighed objects immediately from the scale platform. With too high and too long-lasting load, the scale sensor will lose accuracy and could get damaged. If the scale will be idle for a long period of time or you wish to transport the appliance, remove the scale platform to protect the scale sensor from excessive load and mechanical shock.

Always switch off the scale (press the SCALE button to make the LCD display dark), before turning on or off the scale platform and before moving the appliance. To unscrew the scale platform, turn the scale platform counter-clockwise until you can lift it upwards without any resistance. Do not pull or push the scale platform, when it is connected to the scale sensor.

You may store the scale platform at the designated scale platform storage in the centre of the bottom of the appliance. Screw the scale platform to the threaded hole. This way, the scale platform will be at hand and protected from loss.

## Units of Weight

You can set the LCD display to show the weight in the following units.

Unit	Symbol	1000 grams are equal to ...	Maximum load
<b>Grams*</b>	g	1000.0	2000.0
<b>Kilograms</b>	kg	1.000	2.000
<b>Ounces**</b>	oz	35.274	70.5
<b>Pounds**</b>	lb	2.205	4.410

\* This unit will be pre-selected, after the scale has been disconnected from the power supply.

\*\* The units "ounce" and "pound" are used with different definitions. The scale is programmed with the Avoirdupois system of units.

Select the unit of weight via pressing the MODE button **shortly** several times until the symbol of the desired unit is shown on the rightmost column on the LCD display. Your choice will be stored within the memory of the appliance as long as the appliance is connected to the power supply.

You may change the unit any time you like, even during weighing.

**CAUTION:** If you hold the MODE button pressed, the scale enters calibration mode. Even with the scale platform empty, the LCD display will show “2000.0 g”. However, the scale is factory calibrated and will not need no calibration, when operating accurately. If you entered calibration mode by mistake, immediately press the SCALE button to switch off the scale for leaving calibration mode. Otherwise, the existing correct calibration data could be altered, producing incorrect readings. **DO NOT attempt to calibrate the scale without a 2kg calibration weight at hand!** Adhere to the instructions in section ‘Calibration’ before entering calibration mode.

## BATTERY OPERATION

**CAUTION:** Ensure to insert the batteries in correct orientation, indicated in the battery compartment. The positive pole must be orientated to the right side. Batteries are filled with acids, which could damage the appliance. Thus check the batteries regularly for leakage. Change empty or damaged batteries immediately to avoid damage to the appliance. Additionally, remove the batteries, if the appliance will be stored for an extended period of time.

**IMPORTANT:** Only the scale can run on batteries. Battery powered vacuuming (VAC SEAL) and sealing of foils (SEAL) is not possible. However, there is no need to remove the batteries, when connecting the appliance to your power supply.

2 Batteries (type: AAA Micro, 1.5 V) are required for operating the scale.

Open the lid of the appliance and remove the battery cover. With the positive pole facing to the right insert 2 batteries into the battery compartment.

Replace the battery cover and close the lid of the appliance. The scale can now be operated without any external power supply.

## PREPARING THE SCALE FOR OPERATION

**CAUTION:** Always switch off the scale before screwing the scale platform on or off and before moving the appliance. Only screw on the scale platform until you feel a slight resistance. **DO NOT** tighten scale platform, to avoid damage to the sensor. The scale cannot be operated without the scale platform.

### TIP:

The scale platform may be fixed at the bottom of the appliance. If required, turn the scale platform counter-clockwise to remove it from the bottom of the appliance.

When operating the appliance via an external power supply, disconnect the appliance from the power outlet. If you run the scale on batteries press the SCALE button to switch off the scale (LCD display gets dark). See: ‘Battery Operation’.

Then insert the threaded rod in the centre of the black side of the scale platform into the scale installing port. Turn the scale platform clockwise until you feel a slight resistance. **DO NOT** tighten the scale platform to avoid damage to the scale sensor.

Place the appliance on a stable and level surface, where it will not tilt or wobble. Ensure that there are no objects on the scale platform.

Turn the stabilization levers at both sides of the appliance to the lower IDLE/SCALE position.

If you wish to operate the scale using an external power supply, then connect the power cord to the appropriate power socket at the back of the appliance (230 V AC or 12 V DC; see: ‘Using an External Power Supply’). Thereafter connect the power cord to the power outlet of the power supply. With batteries in the battery compartment, simply press the SCALE button to switch on the scale. The LCD display will be illuminated with some symbols and characters, while the scale runs an initialisation process. Wait until zero is displayed in the currently selected unit. The scale is ready for operation now.

## WEIGHING YOUR FOOD

### TIP:

The scale can display the weight in several units. Without batteries in the battery compartment, after disconnecting the appliance from the power supply the unit grams (“g”) will always be selected. However, as long as the appliance is live, the recently selected unit will be kept in memory (see: ‘Units of Weight’).

To ensure an accurate result, wait at least 30 seconds after switching on the scale, before you place any items on the scale platform.

**CAUTION:** By holding the MODE button pressed, you enter calibration mode and, without any load on the scale platform, the LCD display shows “2000.0 g”. In this case, immediately press the SCALE button to switch off the scale. The scale is factory calibrated. Usually, there is no need to repeat calibration, but with an imperfect or erroneous calibration, all following readings will be incorrect (see: ‘Calibration’).

If the desired unit is not indicated on the rightmost column of the LCD display, shortly press the MODE button repeatedly until the desired unit is shown.

**CAUTION:** Do not place any objects with more than 2 kg onto the scale platform. Always place the objects to be weighed on the centre of the scale platform to avoid

damage to the scale sensor. After activating the tare function by pressing the TARE button, keep in mind that the total weight of the vessel plus contents may not exceed 2 kg. If in doubt, check the weight using another course scale. If required, weigh your food in portions.

Place the objects to be weighed on the centre of the scale platform. On the LCD display the weight is shown.

Always remove the objects from the scale platform immediately after weighing, to maintain the accuracy of the scale sensor.

### **SUBTRACTING THE WEIGHT OF THE VESSEL**

For weighing your food in vessels (e.g. liquids, seeds, or flour), the scale can subtract the weight of the vessel (tare) automatically.

**⚠ WARNING:** Do not spill any liquids on the appliance. If liquids are spilled on the appliance, always unplug the appliance immediately, and wipe off spilled liquids to avoid risk of electric shock, fire, and damage to the appliance. Thereafter, clean the appliance and leave the appliance dry naturally for at least 1 day (see: 'Care and Cleaning').

**CAUTION:** Even when using the tare function, it is crucial to observe the maximum load of the scale. The total weight of the vessel plus contents may not exceed 2 kg to avoid damage to the scale sensor.

At first, place the empty vessel on the centre of the scale platform. Press the TARE button. The LCD display is reset to zero.

Remove the vessel from the scale platform. The LCD display shows the weight of the vessel with a minus sign. Fill the vessel and place it on the scale platform again. The LCD display shows the weight of the contents. You may pour or spoon your food carefully into the vessel with the vessel still on the scale platform. However, when doing so, it is crucial not to spill any liquids on the appliance to avoid risk of electric shock and damage.

If you wish to use another vessel or add further ingredients, simply place the vessel on the scale platform and press the TARE button again shortly. Then repeat step 2. If you wish to delete the weight of the vessel from the memory of the scale, remove all objects from the scale platform and press the TARE button. The LCD display shows zero.

### **CALIBRATION**

**CAUTION:** The scale is factory calibrated. **Do not attempt to perform calibration without a 2 kg calibration weight at hand!** Usually, there is no reason for calibration. However, if the scale must be calibrated because of incorrect readings, you will need a 2kg calibration weight. The calibration weight is not provided with the appliance. Please note that the accuracy of all results displayed by the scale, depend on the accuracy of the calibration. Failure in calibration can reduce the performance of your scale considerably. Thus special care must be taken when calibrating the scale.

By holding the MODE button pressed, the scale will enter calibration mode and with the scale platform empty, "2000.0 g" will be shown on the LCD display. If you do not have the correct 2kg calibration weight at hand, switch off the scale by pressing the SCALE button to keep the existing calibration data.

**IMPORTANT:** For calibration, you should avoid operating the appliance by any unstable power supply (e.g. batteries, electricity generator, or 12 V motor vehicle), as this could reduce the accuracy of the calibration. Connect the appliance to a 230V AC mains power supply for calibration.

**Follow the instructions below to perform a correct calibration.**

Hold the 2kg calibration weight at hand. Connect the AC power cord to the AC power socket of the appliance. Ensure that the scale platform is absolutely clean and dry. Then install the scale platform at the scale installation port.

Place the appliance on a stable, level surface. Turn the stabilisation levers at the sides of the appliance to the IDLE/SCALE position. Check, whether the scale platform is level, using a spirit level. Connect the appliance to a stable 230 V AC mains power supply (see: 'Using an External Power Supply').

With the scale switched on, wait for the LCD display to show zero. Thereafter, wait for at least another 30 seconds, allowing equilibration of the scale's electronic. Ensure that the scale platform is completely empty. Then, hold the MODE button pressed for some seconds. The LCD display shows "2000.0 g".

Press the MODE button again. "CAL" will be displayed first. Then, "2000.0 g" will be shown again.

Carefully place the 2kg calibration weight on the centre of the scale platform and wait for a few seconds for the scale to execute the calibration process. With a successful calibration "PASS" will be shown on the LCD display.

Remove the calibration weight. The scale will keep the new calibration data in memory.

## SOLVING PROBLEMS

If any problems occur during operation, you will find solutions in this section.

Problem	Possible Reasons	The Easy Solution
Bags are not sealed; the vacuum pump does not work.	The appliance is not live.	Ensure that the power cord is undamaged and plugged in correctly at the power supply and at the correct power socket of the appliance. By connecting a lamp or other appliance, ensure that the power outlet is live.
	The overheat protection is active.	Unplug the appliance and leave it cool down at least 20 minutes with the lid open. Then try again.
The vacuum pump is working but the bag is not vacuumed,	The bag is not positioned correctly.	The upper rim of the bag must reach into the vacuum chamber completely. Additionally, ensure that the foil of the bag lays even and smooth without any folds or gaps on the heating bar and vacuum gasket.
	The stabilisation levers are in IDLE/SCALE position.	Turn the stabilisation levers on both sides of the appliance to the VAC position. Then try again.
	The electromagnetic lock did not engage.	Immediately after starting the desired function, press the lid of the appliance down at both sides.
	The bag is not airtight.	Use another bag or reseal the bottom of the bag.
	Parts of the contents in the bag perforate the bag during sealing.	Remove sharp-edged items (e.g. bones) from the bag or turn the edges inwards. Use another bag or use a vacuum container.
	The vacuum gaskets on the lid and base of the appliance are loose, not clean, worn out, or damaged.	Carefully clean the vacuum gaskets using a soft damp cloth. Ensure that the lower vacuum gasket is placed correctly in the groove around the vacuum chamber. If the problem persists, send the appliance to an authorized Service centre for examination and repair.
	Air flows back into the vacuumed bag.	Particles (Powder) or liquids have been in the sealing area of the bag.
Parts of the contents in the bag perforated the bag during sealing.		Remove sharp-edged items (e.g. bones) from the bag or turn the edges inwards. Use another bag or use a vacuum container.

Problem	Possible Reasons	The Easy Solution
The bag is not sealed.	The appliance is overheated and/or melting the foil of the bag.	Ensure that you have given the appliance sufficient time to cool down. Wait 30 seconds between seals. Switch off the appliance and with the lid open leave it cool down for 20 minutes.
	The stabilisation levers are in IDLE/SCALE position.	Turn the stabilisation levers on both sides of the appliance to the VAC position. Then try again.
	Foods with high liquid contents prevent the bag from being sealed properly, because high amounts of liquid are sucked in during sealing.	Cut off the upper rim of the bag and wipe clean the top of the bag. Perhaps, remove some material from the bag to leave some more free space on top of the bag. Partially freeze foods with excess liquids prior to vacuum sealing. This way, during sealing, liquids will not be sucked out so easily. Choose the GENTLE speed and MOIST setting. Terminate the vacuuming process in time by pressing the SEAL button for sealing at once.
	You did not position the bag correctly for sealing.	The upper rim of the bag must lay completely smooth on the heating bar and vacuum gasket without any wrinkles.
The bag or foil melts or is ripped at the seal.	You have used improper foils or bags.	Only use foils and bags suitable for foil sealing appliances.
	The appliance may be overheated. The sealing bar is too hot during the sealing process.	Leave the appliance cool down for at least 20 minutes with the lid open. After each sealing process, wait at least 30 seconds before sealing the next bag.
The container is not vacuumed (function VAC/MARINATE).	The vacuum hose is not connected properly.	Ensure that the correct end of the vacuum hose is pushed properly onto the vacuum outlet of the appliance. Ensure that the connection of the vacuum hose to the vacuum port of the container lid is airtight.
	The vacuum hose is blocked or damaged.	Contact your vendor for replacement.
	The lid seal of the vacuum container is leaking.	Ensure that the lid seal of the container and the rim of the container and container lid are completely clean. If required, replace the seal. Use another container.

Problem	Possible Reasons	The Easy Solution
After some time of storage, the bag is filled with gas again.	You have sealed food not suited for vacuum packaging.	Naturally, some types of food produce gases during storage. These foods are not suited for vacuum sealing (see: 'Tips for Best Results').
	The food has gone bad.	Perishable food produces gases when going bad. If the vacuumed bag gets inflated, it is best to discard the food.
	Micro-holes perforate the bag or seal.	Use a new bag and vacuum seal your food again.
You attempt to run the scale on batteries but the LCD display stays dark.	The batteries used have run down already, are damaged, or the voltage rating is not sufficient.	Try another pair of batteries type AAA, 1,5 V. Usually, rechargeable batteries are rated for 1,2 V and may be insufficient for the appliance.
The scale does not show any constant readings.	The appliance is not standing level or wobbling.	Always place the appliance on a stable and level surface for operation, where it will not tilt or wobble.
	The stabilization levers are pointing to the VAC position.	For weighing, turn the stabilization levers at both sides of the appliance to the IDLE/SCALE position.
	The scale sensor is damaged.	Contact your vendor for examination and repair.
The scale platform is empty but the scale does not show zero.	You have entered calibration mode. The LCD display shows "2000,0 g" or "CAL".	IMMEDIATELY press the SCALE button to switch off the scale. Always observe the instructions given in the section 'Calibration', before using this feature.
	The LCD display shows a negative value.	The TARE function is active. Press the TARE button to reset the scale to zero.

## CARE AND CLEANING

**⚠ WARNING! Ensure that the appliance is always out of reach of young children.**

Always switch off and unplug the appliance and wait some minutes to let the appliance cool down, before cleaning the appliance. Do not touch the heating bar or sealing bar shortly after operation. Do not spill or pour any liquids on or into the appliance or power cord. Do not immerse the appliance or any part of it in water or any other liquid. Do not place the appliance or power cord on wet surfaces to avoid risk of electric shock. **Do not place the appliance or any part of it in an automatic dishwasher.**

Do not use any hard or sharp-edged objects, corrosive chemicals, disinfectants, abrasive cleaners, or metal scouring pads for cleaning the appliance or any part of it.

Clean the appliance immediately after each use to avoid that leftover food will stick to the heating bar, burn-in, or carbonize on the heating bar, or dry on the interior of the vacuum chamber. **Do not poke or scratch with any foreign objects in the appliance, the connectors of the power cord or vacuum outlet, or the scale installing port.** Special care is required when handling the vacuum gaskets, heating bar, sealing bar, and scale platform. Do not use violence.

When disconnecting the power cord, do not pull the power cord, but always grasp the plugs.

Unplug the power cord from the power supply, and then from the power socket of the appliance. For this, grasp the plugs.

The lower vacuum gasket may be removed for cleaning by pulling it out carefully. However, **ensure not to damage the vacuum gaskets.**

Special care is necessary when cleaning the interior of the appliance. Carefully, remove any liquids in the vacuum chamber and wipe the vacuum chamber, heating bar and sealing bar with a soft damp cloth, moistened with warm dishwater.

Wipe the exterior of the appliance and power cord using a soft damp cloth. Doing so, especially ensure not to spill any liquids in the scale installing port. Additionally, take care not to spill or drip water or any liquids on or in the appliance.

**IMPORTANT:** The scale platform is an essential precision part of the scale and must be handled with special care. Unscrew the scale platform for cleaning (see: 'Using the Scale'). However, do not immerse the scale platform into any liquids. With liquids seeped into the scale platform, the accuracy of the scale will be reduced considerably. There is no way to clean the interior of the vacuum hose, if you cannot blow out any liquids or particles of food that entered the interior. Exchange the vacuum hose by the designated spare part, recommended by the manufacturer. Please, contact your vendor.

If required, wipe the power cord, vacuum hose, and scale platform with a damp cloth.

To dry the vacuum gaskets, it is best to dab with a dry cloth to avoid damage. Wipe the other parts of the appliance dry, using a soft dry cloth. With the lid of the appliance open, let dry naturally for approx. 1/2 hour **out of reach of young children.**

Replace the vacuum gasket, close the lid and ensure to turn the stabilization levers at both sides of the appliance to the IDLE/SCALE position.



## STORAGE

**⚠ WARNING:** Always switch OFF and unplug the appliance before storing to avoid hazards due to overheating, fire, and electricity. Always handle the power cord with care. Power cords may never be knotted, twisted, pulled, strained or squeezed.

Before storage, empty the vacuum chamber completely and clean the appliance (see: 'Care and Cleaning'). Ensure to cover the power socket via the integrated rubber plugs.

For storage, always unscrew the scale platform from the scale installation port. It is best to screw the scale platform into the threaded hole (scale platform storage) in the bottom of the appliance, to avoid loss.

Ensure to store the appliance and all its parts and accessories (power cord, vacuum hose) where it is clean, dry and safe from frost, direct sunlight, sharp edges, and inadmissible strain (electric or mechanical shock, fall down/over) and where they are out of reach of young children. Do not place any hard or heavy objects on or in the appliance or any part of it. Keep the lid closed for storage with the stabilization levers at position IDLE/SCALE.

## NOTES FOR DISPOSAL



Dispose of the appliance and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging. Please contact your local disposal company.

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills, dumps, or refuse incineration, hazardous substances can leak into the groundwater or can be emitted into air, thus getting into the food chain, and damaging your health and well-being as well as poisoning flora and fauna. When replacing old appliances with new once, the vendor is legally obligated to take back your old appliance for disposal at least for free of charge.

## INFORMATION AND SERVICE

Please check [www.gastroback.co.uk](http://www.gastroback.co.uk) for further information. For technical support, please contact Gastroback Customer Care Center by phone: +49 (0)4165/22 25-0 or e-mail [info@gastroback.co.uk](mailto:info@gastroback.co.uk).

Please refer to our home page for a copy of these operating instructions in pdf format.

## WARRANTY

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within 2 years after purchasing the appliance free of charge repaired or substituted. There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The Warranty claim expires if there is any technical interference of a third party without a written agreement. The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport.

### Note:

Customers from Germany and Austria: For repair and service, please send Gastroback products to the following address: Gastroback GmbH, Gewerbestr. 20, D-21279 Hollenstedt, Germany.

Customers from other countries: Please contact your dealer.

Please agree that we cannot bear the charge of receipt. Submission of appliances: Please ensure packing the appliance ready for shipment without accessories. Add the sales slip and a short fault description. The processing time after receipt of the defective appliance will be approx. 2 weeks; we will inform you automatically. After the warranty period, please send defective appliances to the given address. You will get a free quotation and, thereafter, can decide, whether we shall repair the appliance to the costs possibly accrued, send back the defective appliance for free of charge, or dispose of the appliance for free of charge.

**The appliance is intended for household use only and NOT suited for commercial usage. Do not attempt to use this appliance in any other way or for any other purpose than the intended use, described in these instructions. Any other use is regarded as unintended use or misuse, and can cause severe injuries or damage. There is no warranty claim of the purchaser if any injuries or damages are caused by unintended use.**

## **GASTROBACK GmbH**

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