

cecotec

SEALVAC STEEL

Envasadora al vacío / Vacuum sealer



Manual de instrucciones
Instruction manual
Manuel d'instructions
Bedienungsanleitung
Manuale di istruzioni
Manual de instruções
Handleiding
Instrukcja obsługi
Návod k použití

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SAFETY INSTRUCTIONS

- Before using the appliance, read the following instructions carefully. Keep this instruction manual for future reference or new users.
- All safety instructions must be closely followed when using the appliance.
- This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance should not be carried out by unsupervised children.
- Supervise children to prevent them from playing with the appliance.
- This appliance is designed for domestic use only and is not intended for bars, restaurants, farmhouses, hotels, motels, and offices.
- Care should be taken when using the appliance in locations where combustible materials are present.
- Do not use the appliance in explosive atmospheres.
- Do not leave the appliance unattended when switched on.
- Ensure that the mains voltage matches the voltage specified on the appliance rating label and that the plug is earthed.
- Do not immerse the cable, plug, or any non-removable part of the appliance in water or any other liquid or expose electrical connections to water. Make sure your hands are dry before handling the plug or switching on the appliance.
- If the appliance falls accidentally in water, unplug it immediately. Do not touch the water!

- Check the power cable regularly for visible damage. If the cord is damaged, it must be repaired by the official Cecotec Technical Support Service to avoid any type of danger.
- Do not use the appliance if its cable, plug, or housing are damaged, nor after it malfunctions or has been dropped or damaged in any way.
- Do not twist, bend, pull, or damage the power cable. Protect it from sharp edges and heat sources. Do not allow the cable to touch hot surfaces. Do not let the cable hang over the edge of the working surface or worktop.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Turn off and unplug the appliance from the mains supply when not in use and before cleaning it.
- Pull from the plug, not the cable, to disconnect it from the outlet.
- Do not use any accessory that has not been recommended by Cecotec, as they might cause injuries or damage.
- Place the appliance on a dry, stable, flat, heat-resistant surface.
- Unplug the appliance immediately if fire or smoke is observed.
- Never leave the appliance unattended while in use. Unplug the appliance after use and when you leave the room where it is installed.
- Let the appliance rest for 40 seconds between uses.
- Do not try to repair the appliance by yourself. Contact the official Cecotec Technical Support Service for advice.
- Cleaning and maintenance must be carried out according to this instruction manual to make sure the appliance functions properly. Turn off and unplug the appliance before moving and cleaning it.

- Do not wash the appliance in dishwashers.
- Keep this appliance and its power cable out of reach of children under the age of 8.
- No liability is accepted for any eventual damage or personal injuries derived from misuse or non-compliance with this instruction manual.

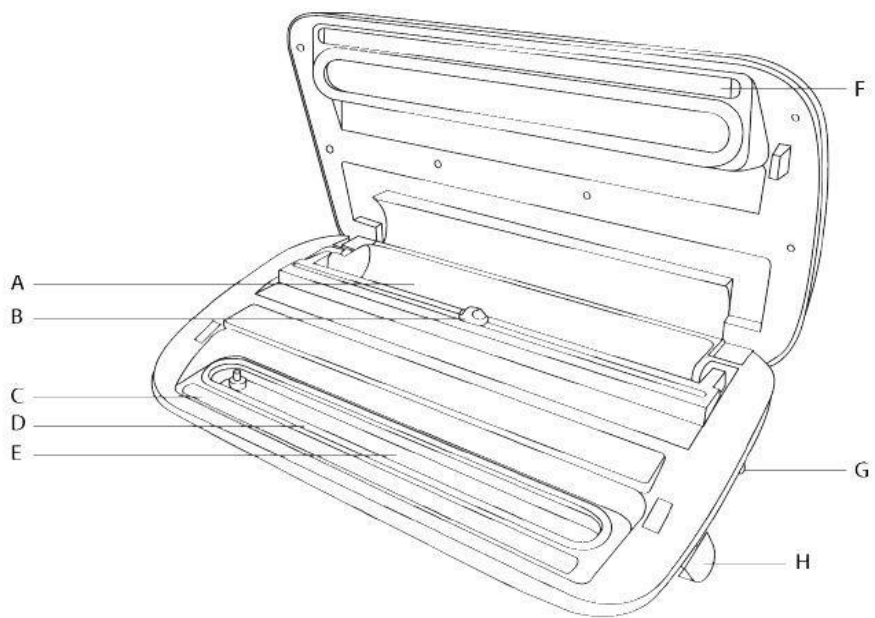


Fig./Img./Abb./Afb./Rys./Obr. 1

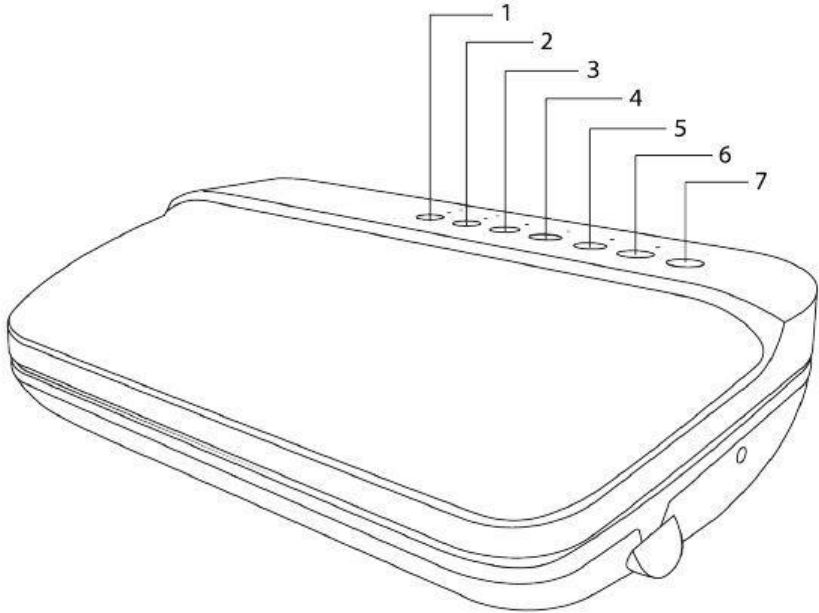


Fig./lmg./Abb./Afb./Rys./Obr. 2

1. PARTS AND COMPONENTS

Fig. 1

- A. Roll storage chamber: chamber to place the roll of vacuum-seal bags.
- B. Cutter: cut the bag to the size you want.
- C. Bottom seal: seals the vacuum area and prevents leakage.
- D. Rubber band: presses the bag against the sealing band.
- E. Vacuum chamber: the end of the bag must be placed in the vacuum chamber for proper operation.
- F. Sealing band: 3 mm wide sealing band.
- G. Vacuum nozzle: when using vacuum canisters, bottle caps, or other external accessories, insert the tube into this nozzle. Do not block the nozzle when using the appliance.
- H. Opening button: press the buttons at both sides of the appliance to open the lid and remove the packaged food.

Fig. 2

1. Mode button: with two settings ("Normal" and "Soft"). Press the mode button to switch between the two settings. Use the "Soft" setting to pack delicate foods. You can control the vacuum pressure in the bag by pressing "the Sealing button" at any time. In the event of a power cut, the appliance will return to the default ("Normal") setting.
2. Food button: with two settings ("Dry" and "Wet"). Press the Food button to switch between the two settings. Select the settings according to the type of food to be packed. In the event of a power cut, the appliance will return to the "Dry" setting.
3. Canister button: press this button when using canisters for vacuum packaging.
4. Marinade button: press this button to marinate food using vacuum cycles. You will get intense flavours in a short time.
5. Vacuum & Sealing button: press this button to start the vacuum and sealing process (40 second pauses between uses are recommended).
6. Sealing button: press this button to seal the bag and prevent excessive pressure that could crush delicate foods (40 second pauses between uses are recommended).
7. Stop button: allows you to stop the process at any time.

NOTE:

The graphics in this manual are schematic representations and may not exactly match the appliance.

2. BEFORE USE

- This appliance is packaged in a way as to protect it during transport. Take the appliance out of its box and remove all packaging materials. You can keep the original box and other

packaging elements in a safe place. This will help you prevent product damage when transporting it in the future. In case the original packaging is disposed of, make sure all packaging materials are recycled accordingly.

- Make sure all parts and components are included and in good conditions. If there is any piece missing or in bad conditions, contact the official Cecotec Technical Support Service immediately.

Box content

- SealVac Steel vacuum sealer
- 5 20 x 30 cm bags
- 20 x 200 cm embossed roll
- Socket and tube for universal generic canisters
- Instruction manual

3. OPERATION

Sealing

1. Plug the appliance into a power supply.
2. Place the roll of vacuum-seal bags in the roll storage chamber, unroll it to the desired size, and use the cutter to cut the bag.
3. Insert one end of the bag into the vacuum chamber.
4. Press the lid of the vacuum sealer until you hear the closing click.
5. Press the Sealing button: the corresponding LED light will light up. When the LED light switches off, the process is finished.
6. Press both opening buttons to open the vacuum sealer and remove the sealed bag.
7. If you wish to seal bags with liquid inside, place the bag opening between the vacuum chamber and the sealing band.

Vacuum and sealing

1. Plug the appliance into a power supply.
2. Put the food to be vacuum packed into a sealed bag.
3. Clean and flatten the open end of the bag; make sure there are no wrinkles.
4. Insert the end of the bag into the vacuum chamber. Make sure the bag is not covering the vacuum nozzle.
5. Press the lid of the vacuum sealer until you hear the closing click.
6. Press the Vacuum & Sealing button: the corresponding LED light will turn on. The vacuum and sealing process will be carried out automatically.
7. When the LED light switches off, the process is finished.
8. Press both opening buttons to open the vacuum sealer and remove the vacuum-packed items.

Canisters

1. Plug the appliance into a power supply.
2. Put the food to be packed in the vacuum canister and close the lid. Insert one end of the tube into the vacuum nozzle on the right side of the vacuum sealer and the other end into the hole in the canister lid.
3. Press the Canister button: the vacuum sealer will extract the air from inside the canister, creating an airtight seal.
4. You can press the Stop button at any time to stop the process. The appliance will stop automatically when the process is finished.
5. Disconnect the tube from the vacuum nozzle and the hole in the canister lid.
6. To remove food from the canister, press the button on the lid and wait a few seconds to open the canister.

Marinade button

1. Plug the appliance into a power supply.
2. Put the food to be marinated in the vacuum canister and close the lid. Insert one end of the tube into the vacuum nozzle on the right side of the vacuum sealer and the other end into the hole in the canister lid.
3. Press the Marinade button: the vacuum sealer will perform vacuum cycles to marinate the food. The appliance will stop automatically when the process is finished.
4. Disconnect the tube from the vacuum nozzle and the hole in the canister lid.
5. To remove food from the canister, press the button on the lid and wait a few seconds to open the canister.

Tips

1. Do not overfill the bags. Leave enough room so that the end of the bag can be easily placed in the vacuum chamber. If overfilled, the liquid could enter the interior of the vacuum pump and render the appliance useless.
2. Make sure the open end of the bag is not wet. If so, it would make it difficult to seal the bag.
3. Vacuum packaging cannot completely replace refrigeration or freezing. Perishable foods must be refrigerated or frozen.
4. Clean and flatten the open end of the bag; make sure there are no wrinkles. Otherwise, it would be difficult to seal the bag.
5. To avoid wrinkles when sealing bulky foods, stretch the bag carefully while inserting it into the vacuum channel, and hold it until the pump starts working.
6. Pre-freeze blanched fruits and vegetables before vacuum packing for best results.
7. Let the appliance rest for 40 seconds between uses.
8. If you are not sure if the bag is well sealed, seal it again.

4. CLEANING AND MAINTENANCE

- Unplug the appliance before cleaning it.
- Do not immerse the appliance in water or other liquids.
- Do not use cleaning products or abrasive sponges to clean the appliance, as they may damage the surface of the product.
- Clean the outside of the appliance with a damp cloth or sponge; use mild soap if necessary.
- To clean the vacuum chamber, remove any liquid or food residues with kitchen paper.
- Dry the appliance thoroughly before using it again.

5. TROUBLESHOOTING

The extracted air has re-entered the bag

- Check the bag seal. A wrinkle along the seal could cause leakage and allow air to enter. Simply cut the bag below the seal and re-seal it.
- Sometimes moisture or food (such as juices, grease, crumbs, dust, etc.) along the sealing surface make it difficult to seal the bag. Cut the bag between the vacuum chamber and the sealing band and re-seal it.
- If you vacuum-pack a package with sharp food, it may puncture the bag. Should the bag be punctured, replace it with a new one. Cover sharp food with some cushioning material such as kitchen paper and repackage it.
- If there is air in the bag, natural gases could have been generated from inside the food or from its fermentation process. If this happens, the food may have spoiled and should be discarded.

The bag has melted

If the bag melts, the rubber band may have overheated. Wait at least 5 minutes for the vacuum sealer to cool down before packing any other items.

There is air in the bag after the process

- Check that the cable is properly plugged to the power socket.
- Check that the power cable is not damaged.
- Check if the mains socket is working properly by plugging in another appliance.
- Make sure the lid is properly closed.
- Make sure the bag is correctly placed in the vacuum chamber.
- Allow the appliance to rest for 40 seconds before using it again.

Please note

To prevent the appliance from overheating, allow it to rest for 40 seconds between uses or leave the lid open while it cools down.

There is air in the bag after the process

- Make sure the opening of the bag is fully inside the vacuum chamber.
- Check the bag for leaks. Seal the bag with air inside, submerge it in water, and lightly press it.
- Bubbles indicate leaks; use a new bag if bubbles are present.
- A wrinkle along the seal could cause leakage and allow air to re-enter the bag.
- The vacuum-seal bags are manufactured with special side seals, which are sealed from the inside out. Making your own side joints could cause leaks and cause air to enter.

6. STORAGE GUIDE

In the refrigerator (5 ± 2 °C)	Without vacuum sealing	With vacuum sealing
Red meat	3-4 days	8-9 days
White meat	2-3 days	8-9 days
Fish	1-3 days	4-5 days
Cooked meat	3-5 days	10-15 days
Soft cheese	6-7 days	20 days
Hard/semi-hard cheese	1-5 days	60 days
Fruit	5-7 days	14-20 days
Vegetables	1-3 days	7-10 days
Soup	2-3 days	8-10 days
Leftover pasta or rice	2-3 days	6-8 days
Desserts with cream	2-3 days	8 days

At room temperature (25±2 °C)	Without vacuum sealing	With vacuum sealing
Fresh bread	1-2 days	8-10 days
Biscuits	4-6 months	12 months
Raw pasta or rice	5-6 months	12 months
Flour	4-6 months	12 months
Nuts	3-4 months	12 months
Ground coffee	2-3 months	12 months

Tea leaves	5-6 months	12 months
Milk tea	1-2 months	12 months
In the freezer (-18 ± 2 °C)	Without vacuum sealing	With vacuum sealing
Meat	4-6 months	15-20 months
Fish	3-4 months	10-12 months
Vegetables	8-10 months	8-24 months

7. TECHNICAL SPECIFICATIONS

Product: Sealvac Steel

Product reference: 04070

Power: 120 W

Voltage and frequency: 220-240 V~ 50 Hz

Sealing time: 6 ~10 seconds

Vacuum-packing time: 10~20 seconds

Pressure: 0.9 bar

Technical specifications may change without prior notification to improve product quality.

Made in China | Designed in Spain

8. DISPOSAL OF OLD ELECTRICAL AND ELECTRONIC APPLIANCES



This symbol indicates that, according to the applicable regulations, the product and/or batteries must be disposed of separately from household waste. When this product reaches the end of its shelf life, you should dispose of the batteries/accumulators and take them to a collection point designated by the local authorities.

Consumers must contact their local authorities or retailer for information concerning the correct disposal of old appliances and/or their batteries.

Compliance with the above guidelines will help protecting the environment.

9. TECHNICAL SUPPORT AND WARRANTY

Cecotec shall be liable to the end user or consumer for any lack of conformity that exists at the time of delivery of the product under the terms, conditions, and deadlines established by the applicable regulations.

ENGLISH

It is recommended that repairs be carried out by qualified personnel.

If at any moment you detect any problem with your product or have any doubt, do not hesitate to contact the official Cecotec Technical Support Service at +34 963 210 728.

10. COPYRIGHT

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