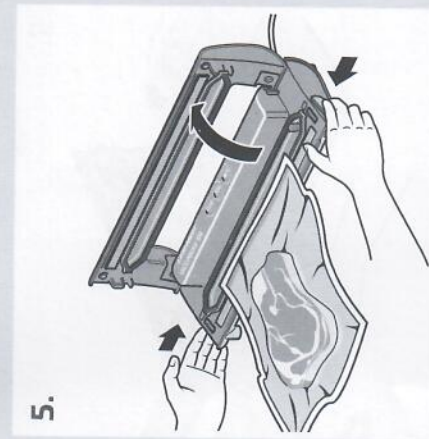
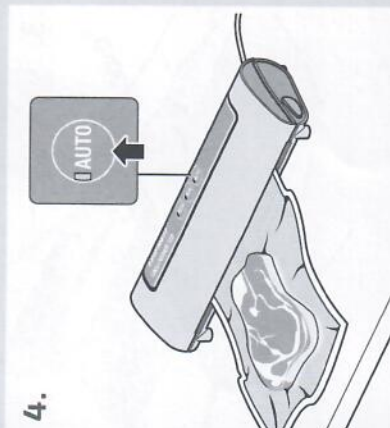
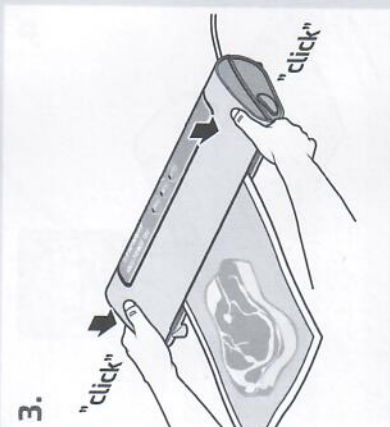
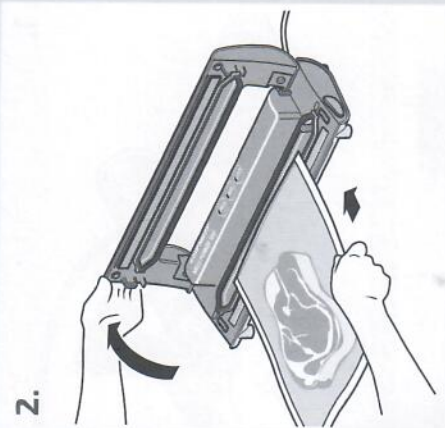
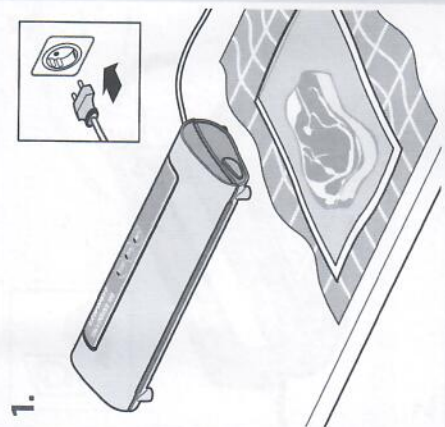
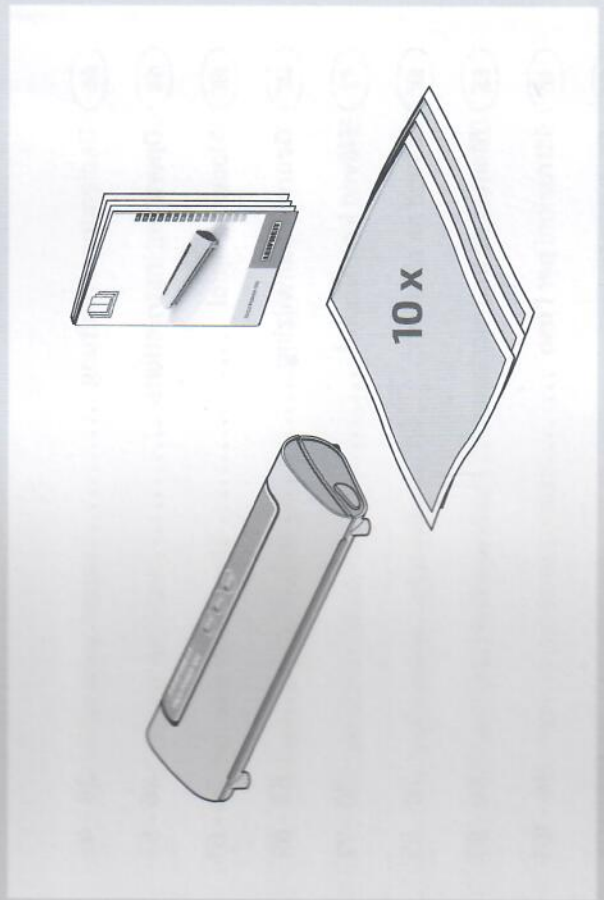


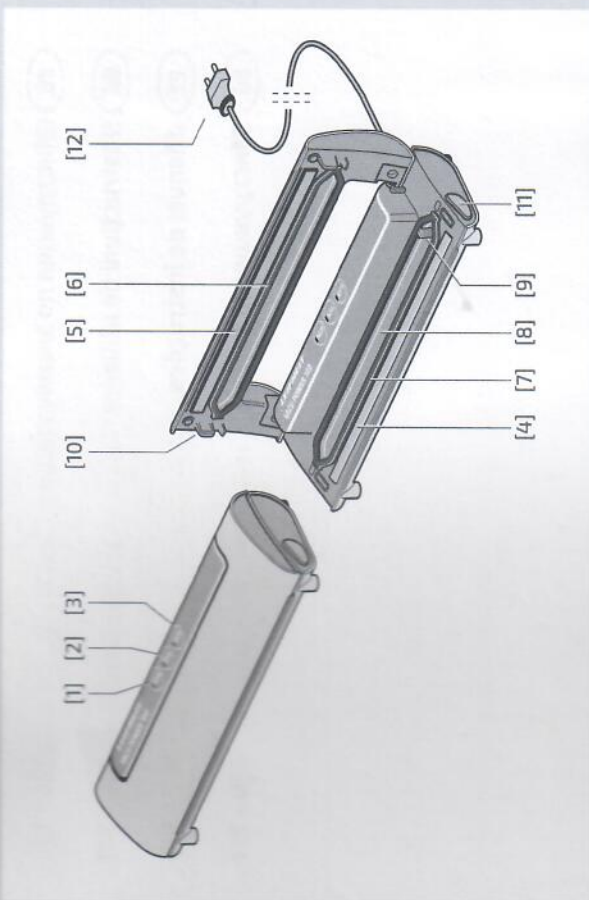
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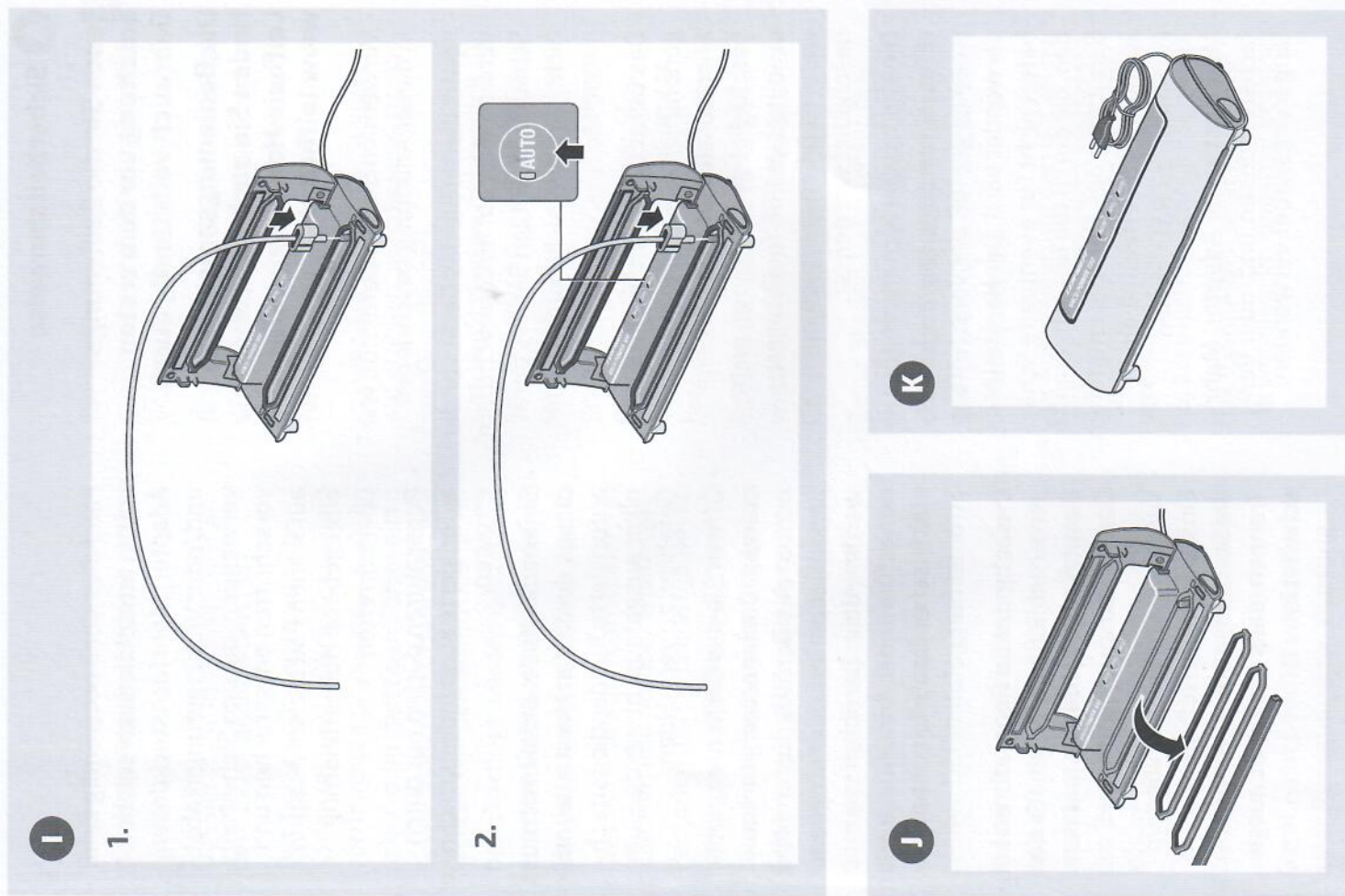
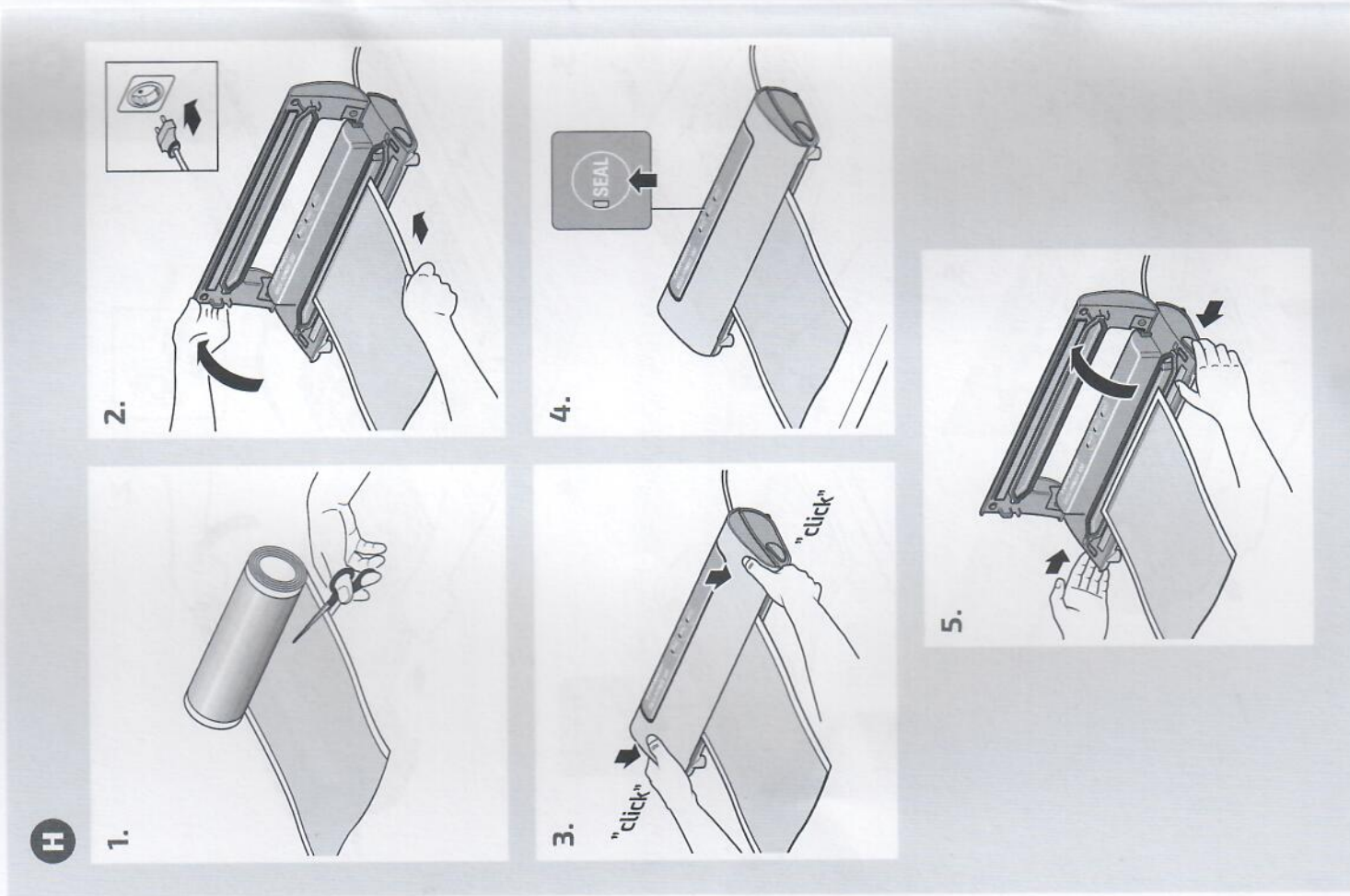


B



C





Dear customer,

By purchasing this vacuuming appliance, you have bought a quality product of Leifheit.



Please read these operating instructions carefully before using the appliance.

The instructions for use are a component of the vacuuming appliance. They must be read and applied by everyone who works with the appliance. The instructions for use must be handed over when selling the vacuuming appliance.

If you have any questions or suggestions, our Leifheit Service is at your disposal.

Leifheitstraße 1, 56377 Nassau, Germany

International phone number (liable for costs):

(Mon - Fri: 7:00 a.m. to 5:00 p.m. CET)

Tel.: 0049 2604 977 0

Fax: 0049 2604 977 300

e-mail: info@leifheit.com

www.leifheit.com

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Warning instructions



WARNING

Notes on potentially dangerous situations that may lead to severe injury or death.



CAUTION

Notes on potentially dangerous situations that may lead to minor injury.



NOTE

Notes on potentially dangerous situations that may lead to property damage.

B Scope of supply

- Vacuuming device
- 10 professional vacuuming bags
- Operating instructions

Take the device out of the box and remove the packaging material.

Keep the original packaging in safe place during the guarantee period of the device to enable you to send the device back packaged correctly in even of a guarantee claim.



WARNING

Asphyxiation hazard!

Keep packaging material and vacuuming bag away from children. There is an asphyxiation hazard if handled incorrectly.

C Product description

- [1] PULSE button with indicator lamp**
This button serves the manual control of the vacuum pump. The vacuuming procedure starts when the button is pressed. Releasing the button ends the procedure. This allows a particularly careful vacuuming of pressure sensitive food products. The procedure can be repeated.
- [2] SEAL button with indicator lamp**
This button has 2 functions:
- a) Sealing a bag without vacuuming. A bag can be made from a bag roll.
 - b) If the automatic vacuum and sealing function is activated, this button stops the motor pump and immediately begins with sealing the bag. The user can reduce the vacuum inside the bag in order to avoid squashing delicate food products. This button only works when the appliance cover is closed completely.
- [3] AUTO button with indicator lamp**
This button starts the automatic vacuuming and sealing of a bag.
- [4] Teflon coated heating element**
This element is heated and seals the bag.
- [5] Sealing strip**
The bag is sealed on the sealing strip.
- [6] Top seal**
Vacuums by generating a vacuum chamber with the bottom seal.
- [7] Bottom seal**
Forms a vacuum chamber together with the top seal.
- [8] Vacuum chamber**
In the vacuum chamber, the air is sucked out of the bag and liquids overflowing are collected.
- [9] Connection for vacuuming containers**
Connection for a hose accessory to vacuum containers.
- [10] Locking hook**
Locks the cover of the appliance.
- [11] Unlocking button**
Is located on both sides of the appliance. Pressing both buttons opens the cover and the vacuum in the appliance is relieved.
- [12] Mains plug**

D Technical data

Model	Vacu Power 100
Connection data	220-240V, 50Hz
Power consumption	80 W
Vacuum value	50 Kpa
Product dimension	378 x 103 x 66 mm
Weight	1.0 kg

E Intended use

This appliance is intended for the vacuuming of bags and containers as well as for sealing films and bags.

It is suitable exclusively for domestic use.

Use the appliance only for the intended purpose and use only the bag and accessory parts recommended by the manufacturer.

If the appliance is misused or operated incorrectly / improperly, we cannot assume any liability for possible damage.

The operating instructions are based on standards and regulations applicable in the European Union. When abroad, observe the country-specific guidelines and legislations.

The manufacturer assumes not liability for damage due to:

- non-intended use
- incorrect repairs
- technical modifications, modifications to the appliance
- use of accessories and spare parts not approved

F Preparing for commissioning

Before use, place the appliance on a level, dry, heat-resistant and stable worktop.

Plug the mains plug of the appliance into the wall socket (see chapter G, H, I).



CAUTION

Risk of burn injuries!

The sealing strip of the appliance becomes very hot. Never touch it immediately after the sealing procedure.



NOTE

Caution, damage!

Allow the appliance to cool down between several applications in order to avoid overheating.

We recommend not sealing more than one bag air tight per minute and sealing no more than 10 times successively without interruption. Otherwise the appliance will overheat and must be left to cool down for 15 minutes before it can be used again.

Do not package hot food products.

G Vacuum packaging in a bag

1. Fill the food product or objects that you want to store in a bag intended for this purpose. The open end of the bag must be clean, free from dust, dry and smooth.

2. Open the cover and place the open end of the bag onto the sealing strip. Make sure that the bag reaches into the vacuum chamber.

3. Close the cover on both sides until you hear it engaging. Use both hands for this purpose.

4. Press the **AUTO button**. The bag is automatically vacuumed and then sealed (the indicator lamp of the AUTO and SEAL button illuminate).

The procedure is ended when the vacuum pump switches off and the indicator lamp goes out.

Note:

Pressing the **PULSE button** allows the vacuuming procedure to also be initiated and controlled manually; this allows pressure-sensitive food products to be particularly carefully.

Then the sealing procedure is initiated by pressing the **SEAL button**.

During the vacuum packaging, a very high pressure is generated in the bag. Observe the procedure in order to avoid the food products being sealed from being squashed by the pressure. You can interrupt the automatic vacuuming procedure using the **AUTO button** at any time and initiate the sealing earlier.

5. Press both unlocking buttons at the same time in order to open the appliance cover and remove the bag.

Check the sealed bag; it should have a simple sealing seam and not have any folds otherwise the sealing seam is not air tight.

H Sealing a bag from a bag roll

1. Roll out the film to the length you require and cut it to the desired length, ensuring for a clean cut.

2. Open the cover and place the one end of the bag onto the sealing strip. Make sure that the bag does not reach to the vacuum chamber.

3. Close the cover on both sides until you hear it engaging. Use both hands for this purpose.

4. Press the **SEAL button** to start the sealing. The bag is sealed when the indicator lamp goes out.

5. Press both unlocking buttons at the same time in order to open the appliance cover and remove the finished bag. This is now prepared for vacuuming.

I Vacuum packaging in a container

This Leifheit vacuuming device can be used with the following vacuum containers:

- Caso Vacuum Container Set, 3 piece (item no. 1260)
- Solis Vacuum Container Set, hexagonal, 3 piece (item no. 922.78).

Before using make sure that the containers are clean and dry. Clean the edge and the seal of the container lid.

Take a close look to see if the lid, valve or container are damaged.

Before using the vacuum container, always follow the manufacturer's operating instructions and notes.

1. A vacuum hose is included in the scope of delivery of the vacuum containers. Attach the hose adapter to the connection on the appliance intended for this purpose and connect the other end of the hose on the lid of the vacuum container (according to the manufacturer's instructions).
 2. Press the **AUTO button** to start the vacuuming. The appliance stops automatically and the indicator lamp goes out as soon as the procedure is completed.
- Now you can then remove the hose and take the hose adapter off the appliance. Always observe the operating instructions of the vacuum container.

Notes on handling food products

With tipped or sharp-edged food products (e.g. bones, fish bones), cover the edges with paper or residual film of a vacuum bag.

Freeze liquid food products in a baking tin or hardened bowl before vacuuming. Then seal air tight and put back into the freezer immediately.

To seal food products that are not frozen vacuum tight, you need an additional approx. 5 cm longer bag length to allow the food products to expand during freezing.

Cool or freeze perishable food products immediately after you have vacuum sealed them. Do not keep them at room temperature.

Correct sealing has a "clear" appearance. If the sealing seam is spotted, incomplete, has folds or a milky appearance, cut off the sealing seam and repeat the procedure.

Sensitive products such as meat, fish, berries, etc. should be frozen first so that they are not squashed when vacuuming, or use the **PULSE button** of the vacuuming appliance to control the vacuuming procedure manually.

If you are packing unfrozen fresh meat, lay a piece of kitchen roll, paper cloth between the meat and the top side of the bag.

This helps to absorb the moisture.

Products with high dust content should not be vacuumed in bags.

Never pack mushrooms or garlic under vacuum.

Wash your hands and all utensils and surfaces before vacuum packaging food products.

If fruits and vegetables are peeled before vacuum sealing, this extends their product life.

Blanch and freeze vegetable types such as broccoli, cauliflower and cabbage before you vacuum them otherwise they will emit gases.

J Cleaning and care

The appliance must be regularly cleaned.

Cleaning and care work must always be carried out on an appliance that has cooled and with the mains plug removed.

Do not use any aggressive or scouring cleaning agents, and no solvents.

Do not scratch stubborn soiling with hard objects.

Dry the appliance carefully before reusing it.

Cleaning the outside

Wipe the outside of the appliance using a moist cloth.

Cleaning the inside

Clean the inside of the appliance using a kitchen roll in order to remove any food residues or liquids.

Cleaning the collecting bag

Wash the bag in warm rinsing water and then allow it to dry carefully before reusing it.

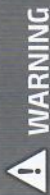
Bags that have been used to store raw meat, fish or greasy food products cannot be reused.

Cleaning the vacuum chamber seals

Remove the rubber seal and clean this in warm soapy water.

The rubber seal should be dried carefully before reinserting it.

Carefully reinsert the rubber seal in precisely the same position as not to damage it and so that the machine functions correctly.



WARNING

Risk of electric shock!

Do not immerse the appliance, power cable or the mains plug in water or other liquids.



CAUTION

Risk of burn injuries!

The sealing strip may be hot after vacuuming. Wait until the appliance has cooled down.



NOTE

Caution, damage!

Do not put the vacuuming appliance in the dishwasher.

If moisture should enter the appliance, electronic components may be damaged. Make sure that no liquids can enter inside the appliance.

K Storage

Keep your appliance on a level and safe place out of reach of children.

Always remove the mains plug from the socket if the appliance is not being used for a longer time.

Do not wind the cable around the appliance.



NOTE

Caution, damage!

For storage, close the cover only slightly, do not lock it so that the seals do not deform thus impairing the function of the appliance.

L Accessories

Please use only the bag and rolls intended exclusively for the vacuuming.

We recommend using original accessories from Leifheit.

Freezer bags or cling film cannot be processed using this appliance.

M Disposal

If the appliance is discarded, it must be rendered unusable (e.g. by cutting off the power cable and plug) and disposed of in accordance with the current applicable legislations and provisions in the country of use.

Your responsible council will provide you with information.

Do not dispose of the appliance in domestic waste.

Sort the packaging before disposal.



N Troubleshooting

The vacuuming appliance does not function:

- Check the power cable for tight fit in the socket.
- Examine the power cable for damage.
- Check if the socket works by connecting another appliance.
- Check if the appliance is set to the correct mode.
See operating instructions above.
- Make sure that the bag is positioned correctly in the vacuum chamber.
- Check that the cover has engaged on both sides of the housing.
- The appliance may be overheated due to continuous operation and must cool down for 15 minutes.

The air is not completely removed from the bag:

- In order to ensure for a correct sealing, the open end of the bag must be completely in the area of the vacuum chamber.
- Check the sealing strips and the foam seals under the cover for soiling and position. Make sure that the foam seals on the cover and on the base around the vacuum chamber do not break or distort. Wipe clean and smooth them again.
- The vacuum bag may have a leak. For testing, seal the bag with a little air, immerse it in water and apply pressure. Bubbles are an indication that there is a leak. Seal the bag again or use another one.
- Use only bags recommended by the manufacturer.
- Leaks may be along the seal that are caused by folds, crumbs, grease of liquids. Open the bag again, wipe out the top end of the bag and smooth it along the sealing strip before re-sealing.

The appliance does not automatically switch to the sealing procedure after vacuuming:

- A negative pressure sensor is installed in this appliance. The appliance does not change to the sealing procedure automatically if the vacuum pressure in the bag cannot reach the specified vacuum pressure.
Check the sealing strips and the foam seals under the cover for soiling and correct position. Wipe clean and smooth them again. Try again.
- Make sure that the foam seals on the cover and on the base around the vacuum chamber do not break or distort. Take this out of the tray, wash and dry it thoroughly. Or replace it with a new foam seal (obtain this from your nearest service centre).
- The vacuum bag may have a leak. For testing, seal the bag with a little air, immerse it in water and apply pressure. Bubbles are an indication that there is a leak. Seal the bag again or use another one.
- Leaks may be along the seal that are caused by folds, crumbs, grease of liquids. Open the bag again, wipe out the top end of the bag and smooth it along the sealing strip before re-sealing.

Air enters the bag again after sealing:

- Leaks may be along the seal that are caused by folds, crumbs, grease of liquids. Open the bag again, wipe out the top end of the bag and smooth it along the sealing strip before re-sealing.
- Natural gases may be released or result in fermentation of food products (such as fruit and vegetables). Open the bag and if you believe that the food is beginning to deteriorate, and throw it away. Insufficient cooling or fluctuating temperatures in the fridge may lead to the food products deteriorating.
If the food product has not deteriorated, these should be consumed immediately.
- Check the bag for damage or a hole that may allow the vacuum to escape.
Do not vacuum hard objects with sharp tips. Pad sharp edges with paper towels in order to avoid damage.

The bag melts:

- If the sealing strip or the sealing element overheats and brings the bag to melt, the cover may have to be raised to allow the sealing strip of the heating element to cool down for a few minutes.

A vacuum is not generated in the container:

- Make sure that the connecting hose is connected tight with the appliance and container.
- At the beginning of the vacuuming procedure, press on the container lid OR on the hose adapter in order to prevent the container seal from leaking.
- Check if there is any damage. If yes, replace the damaged parts with new ones.
- Check the function of the vacuuming appliance.
- Make sure that the edge of the container is clean enough. If all situations mentioned above have been ruled out, please contact the service centre specified.