

AMBIANO

Professional




Vacuum Food Sealer

Model Number VS2650

INSTRUCTION MANUAL

IM Version No: V3

AFTER SALES SUPPORT

 1300 300 018

AUS Hotline Costs

 productsupport@cobr.com.au

MODEL: VS2650 PRODUCT CODE: 52582 06/2016





Welcome

Congratulations on choosing to buy a Ambiano® Professional product.

All products brought to you by Ambiano® Professional are manufactured to the highest standards of performance and safety, and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 1 Year Warranty.

We hope that you will enjoy using your purchase for many years to come.

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Vacuum Food Sealer

Warranty Details

The product is guaranteed to be free from defects in workmanship and parts for a period of 12 months (dependant on product) from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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General Information and Important Safety Instructions

General Safety Instructions

- Store the appliance in a cool and dry place, away from children when not in use
- Do not use this appliance for any other purpose other than for vacuum sealing
- Keep the appliance away from moving parts
- Ensure power cord is not hanging over the edge of a table or bench
- Regularly check appliance, power cord and plug for any damage before use
- Do not use the appliance if there is any damage to appliance, power cord or plug
- When disconnecting the appliance, unplug it from power outlet. Do not pull by power cord
- Ensure your hands are dry before operating the appliance

Warnings

1. CAREFULLY READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE AND KEEP THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE


2. Before connecting or disconnecting the power cord from power outlet, ensure the cover of the machine is unlocked
3. Switch off and disconnect the appliance from the power outlet when not in use or before cleaning
4. If the power cord or plug becomes damaged, stop using the appliance immediately and have it repaired by a professional repairer only

5. Keep bags away from children

6. **CAUTION: HOT**
DO NOT touch the sealing element located on edge of top cover of the appliance when in use. This may be hot and could cause burns to skin



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7. Any repairs required to this appliance are to be completed by a professional repairer only. **DO NOT** attempt to repair this appliance yourself
8. Do not drop or hit the appliance against hard surfaces. If the appliance appears to be externally or internally damaged, do not use it
9. Do not pull or carry the appliance by its power cord
10. Do not operate the appliance near water, wet surfaces or if power cord or plug is wet
11. Do not operate this appliance on or near hot surfaces or near a heat source
12. Keep appliance away from hot gas, heated oven, electric burner or any other hot surfaces
13. Do not place the appliance on top of another appliance
14. Do not use an extension cord with this appliance
15. Ensure appliance is on a stable, flat surface such as a table or bench top before use. Avoid using on metal surfaces (e.g. sink)
16. Do not immerse any part of this appliance, power cord or plug in water or any other liquid
17. This appliance is for indoor use only
18. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety
19. Children should be supervised to ensure that they do not play with the appliance
20. Do not use the appliance for a long continuous period as this may cause over-heating and potential damage to the appliance

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Product Overview & Parts List



1. **Locking Tabs** Lid release buttons work with Locking Tabs to secure lid when unit is operational.
2. **Sealing Element** Teflon-coated heating element heats up to seal bags.
3. **Upper Gasket** When cover is locked in place, the Lower and Upper Gaskets join to create an airtight vacuum chamber.
4. **Lower Gasket** When cover is locked in place, the Lower and upper Gaskets join to create an airtight vacuum chamber.
5. **Vacuum Chamber and Drip Tray** This draws air out of bag and catches any liquid overflow from the bag.
6. **Canister and Bottle Stopper Switch** Use with Hose and Bottle Stopper to activate vacuum of bottles.
7. **Air Intake Hose Connection** Connects the vacuum chamber and pump.
8. **Sealing Strip** Place the bag to be sealed over this strip.
9. **Lid Release Button** There are two buttons found on opposite sides of the appliance. Press both buttons at same time to open the cover and release any vacuum pressure inside the appliance.
10. **Power Cord Storage Compartment** Power cord can be stored neatly when appliance is not in use.

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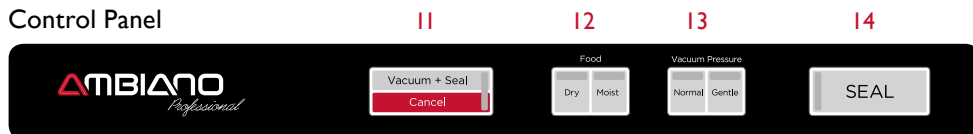
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Control Panel



11. **Vacuum + Seal / Cancel Button** This button has two functions:
 - Auto Vacuuming/sealing of bags
 - Cancelling current operation of the appliance
12. **Food Button** This button is used for choosing the best bag seal time:
 - **Dry setting:** For dry bags and items without moisture. This setting has a shorter seal time
 - **Moist setting:** For moist foods that require a longer seal time

Note: Default setting is the DRY setting with shorter seal time.

13. **Vacuum Pressure Button** This button offers the choice of two different vacuum pressures:
 - **Normal:** For regular items that will not easily crush
 - **Gentle:** For delicate items such as strawberries, soft cheese, pastries, cakes etc

Note: Default setting is NORMAL.

14. **Seal Button** This button has two functions:
 - To manually seal the open end of the bag without vacuuming
 - It allows the operator to control the vacuum pressure to avoid crushing delicate items

Note: When the automatic “Vacuum + Seal” function is in use, pressing the “Seal” button stops the motor pump and immediately starts to seal the bag.



15. **Bottle Stopper** Can be used on wine bottles and similar bottles with the same size opening
16. **Canister Hose** Use to connect vacuum sealer to canister or bottle.
17. **Pre-Cut Bags** 5 x (22W x 30L) bags ready to use.
18. **Bag Roll** 1 x (28W x 5M) Cut to desired length. Seal end to create bag and then use to vacuum your contents.

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Getting Started

Features

About Vacuum Sealing

Your Ambiano Vacuum Sealer creates a storage solution for a wide range of foods, as well as non-food items.

It can also be used to protect your camping supplies, create ice packs and also to protect valuables.

Cooking time and food preparation is quick and easy, especially when marinating meat.

Marinate in minutes! No need to marinate your BBQ meats overnight, simply vacuum seal and place in the refrigerator for 30 minutes and your marinating is done.


Consider these uses:

- Seal leftovers and freeze for later use
- Store nuts and seeds for longer at room temperature
- Vacuum seal coffee beans for long term storage without fear of oxidation
- Buy meat in bulk and portion for vacuum sealing and freeze it for later use
- Marinate fish in the bag for a delicious and healthy option.
- Marinate chicken or your favourite meats and microwave in the bag, just like steam cooking.

This appliance will become part of your everyday use; it will allow you to keep food fresher for longer, resulting in less food spoilage and saving money.

Note: When using with vacuum canisters, connect the hose to the air intake hose connection. (see Page 8, Diagram 7)

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Instructions

How to: Make a Bag

1. Open the lid by pressing the Lid Release Buttons on each side of the unit.
Using scissors, cut a bag from the bag roll to the required length.
2. Put one open end of the bag over the Sealing Strip, at least 1cm above the strip (see image below).




WARNING

The Sealing Element becomes very hot while in use and will remain hot for some time after use.
DO NOT touch the Sealing Element as it may burn.

3. Close the lid and press down until both sides click into place.



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4. Press the "Seal" button on the appliance to seal the bag. The "Seal" button will illuminate.



5. Once completed the light will turn off. Press the Lid Release Buttons to open the lid and remove the bag. Bag is now ready for use (see image below).



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How to: Vacuum Seal

Note: Ensure bags or roll used are those specified as being suitable for use with this vacuum sealer model

1. Add food contents to the bag ensuring enough empty space is left at the open end of the bag for sealing. Leave at least 3 cm from the top of the bag. The top of the bag must be free of contents as it will be pressed together during sealing.
2. Open the lid by pressing the Lid Release Buttons on each side of the unit.



Note: You can only seal similar foods together, such as nuts, cereal etc. Do not mix fresh meats and seafood into one bag.

3. Align the open end of the bag with the Vacuum Chamber and Drip Tray just below the Air Intake Hose Connection (see image below).





4. Press down both sides of lid until they have clicked into place (see image below).



Note: Select food type (dry or moist) and vacuum pressure (gentle or normal). If food type or vacuum pressure is not selected, default settings of dry and normal will be activated.

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5. Select "Vacuum and Seal" button to commence vacuum process. Appliance will vacuum the bag and automatically seal once sufficient air has been removed (see image below)



Note: The LED light will illuminate during the vacuuming process. Once all the air has been removed - WAIT - as it will now automatically activate the SEAL function, which will now illuminate as it seals the end of the bag.


6. To release the lid, press Lid Release Buttons and remove the bag (see image below)
Store sealed bags according to contents of bag



Tip: You can interrupt the sealing process at any time by pressing '**CANCEL**' or '**SEAL**'. Especially useful for very delicate foods that you do not wish to crush.

This appliance provides very high vacuum pressure during vacuum sealing. In order to avoid crushing delicate items with the high vacuum pressure, observe the status of the vacuum pressure inside the bag and press the "SEAL" button immediately when the desired vacuum pressure is achieved. The vacuum pump will stop and the sealing process will commence.

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How to: Vacuum using the Bottle Stopper and Canister Hose

1. Insert the Bottle Stopper into the neck of the bottle, leaving at least 2.5cm between the contents and the rim.
2. Insert one end of the Canister Hose into the Air Intake Hose Connector on the appliance.
3. Insert the other end of the Canister Hose into the lip of the Bottle Stopper.
(see image below).



4. Press the Canister and Bottle Stopper Switch to begin the vacuuming process. The motor will run until the vacuum process is complete.



NOTE: Can be used on wine bottles, similar bottles with a the size opening same as a wine bottle.

5. When light indicator turns off, gently twist and remove Canister Hose from appliance and Bottle Stopper.




How to: Remove the Bottle Stopper

- Simply twist and pull up on the Bottle Stopper to release the vacuum.

IMPORTANT: Remember to remove the Canister Hose from the Air Intake Hose Connection on the appliance before you vacuum package using bag/rolls. Ensure you wash the bottle stopper and hose after each use. This can be used with any bottle as long as the opening is similar to a wine bottle

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Other Useful Information

When preparing and vacuum sealing foods using your vacuum sealer, there are certain processes that must be followed to ensure food quality and safety. Review this section carefully for your protection.

Food Storage Facts

- To open bag please use scissors and cut carefully.
- It is a good idea to write the date of when goods have been sealed on the bag to ensure food safety.
- Chemical reactions in food from air, temperature, moisture, enzyme action, growth of micro-organisms or contamination from insects will cause food spoilage.
- The main element that causes food to lose nutritional value, texture, flavour and overall quality is oxygen in the air. Most micro-organisms growth relies on air, as it will carry moisture into and out of foods unless they are protected with moisture-proof packing.
- Frozen foods being exposed to freezer air will result in freezer burn.
- In general, there are three categories micro-organisms: mould, yeast and bacteria. They are present everywhere, but only under certain conditions they can cause problems.
- In a low oxygen environment or in the absence of moisture, mould cannot grow. In moisture, sugar and a moderate temperature circumstances, yeast can grow with or without air. Refrigeration will slow the growth of yeast and freezing stops it completely. Bacteria can grow with or without air.
- Ensure you properly clean your hands, all utensils and surfaces to be used for cutting and packaging foods.
- Once you have packed perishable foods, refrigerate or freeze them immediately. Do not leave them sitting at room temperature.
- Vacuum sealing can increase the shelf life of dry foods. Foods that have high fat content develop rancidity due to oxygen and warm temperature. Vacuum packaging extends the shelf life of foods such as nuts, coconut or cereals. Store in a cool, dark place.
- Vacuum sealing will not extend the shelf life of fruits and vegetables such as apples, bananas, potatoes and root vegetables unless they are peeled before vacuum sealing fresh for refrigeration.

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General Rules for Food Safety



1. Once you have heated defrosted or non-refrigerated perishable foods, consume them immediately and dispose of the bag.
2. If you choose to reuse bags, we suggest you only do this with dry foods, not fresh produce. To clean the bag, wash with warm soapy water and dry thoroughly AND only reuse with similar produce. Mixing produce may cause cross contamination.
3. After opening canned food or commercially vacuum packed foods, they can be re-vacuumed packed. Follow the instructions to refrigerate after opening and store re-vacuumed packages appropriately, taking note of use by dates.
4. Do not defrost foods in hot water or via other heat sources. It is best to defrost frozen items in the fridge overnight.
5. **Do not consume perishable foods that have been left out at room temperature for more than a few hours.** This is especially important if they have been prepared with a thick sauce, in a vacuum package, or in a low oxygen environment.

Storing your Vacuum Sealer

1. Keep the sealer in a dry and safe place, out of the reach of children.
2. Ensure sealer has cooled down before storing.
3. When not in use, place the power cord into the storage section on the underside of the sealer (see image below). Do not wrap the cord around the appliance.
4. After completing your vacuum packaging, always leave the lid down, but not locked into place. This will keep the foam gaskets in good condition to ensure vacuum packaging effectiveness.



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Cleaning and Care

WARNING



Always disconnect the Vacuum Sealer from the power outlet before cleaning. Do not place in Dishwasher. Never immerse the Vacuum Sealer in water. All connections and sockets must be kept dry. The outside of the Vacuum Sealer only requires occasional wiping with a damp cloth and mild, non-abrasive household detergent. Gently wipe gaskets, sealing band and attachments with warm soapy water and damp cloth. Take particular care not to damage these parts during cleaning. To prevent damage to the Vacuum Sealer, do not use scouring pads, steel wool, solvents, harsh chemical or alkaline cleaning agents.

Note: Do not attempt to dismantle Vacuum Sealer. The unit contains no user serviceable parts inside. If you have any problems with the Ambiano Vacuum Sealer, contact the After Sales Support Line for advice on repair or replacement.

Responsible Disposal

At the end of its working life, do not throw this appliance out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

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FAQ

Issue	Possible Solutions
Bag does not vacuum	<ul style="list-style-type: none"> • Check power cord is firmly plugged into power outlet and outlet is switched on • Check power cord for any damage • Make sure bag is positioned correctly • Check there is no damage to bag or Lower Gasket
Air still inside bag	<ul style="list-style-type: none"> • Ensure no dirt/debris is on appliance or bag • Make sure bag has no leaks - try a new bag • Check Sealing Strip and Gaskets for any damage or liquid
Appliance does not seal after vacuuming	<ul style="list-style-type: none"> • Check Gaskets and Sealing Strips for any damage • Wipe clean and retry
Air enters into bag	<ul style="list-style-type: none"> • This may depend on contents of bag • Some foods (such as garlic or onions) release gas which may expand the bag • Check bag is free of holes - try new bag

Technical Specifications

Heating current: 7A

Vacuum current: 1A

Maximum vacuum pressure: -0.75 bar

Motor suction: draws 9 L/minute on normal setting

SAA number: I30355

Power source: 220-240V~50Hz

Power: 120W

Dimensions of unit:

36.5L x 14D x 6.8H(cm)

Weight: 1460g



Sealing width: Up to 28cm

Working environment;

Temperature: 15°C to 40°C

Humidity: < 80%

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Food Preservation Guidelines

Classification	Food Items	Temperature	Normal Preservation	Vacuum Preservation
Refrigerant	Fresh Raw Meat	5±3°C	2~3 days	8~9 days
	Fresh Fish/ Sea Food	5±3°C	1~3 days	4~5 days
	Cooked Meat	5±3°C	4~6 days	10~14 days
	Vegetables	5±3°C	3~5 days	7~10 days
	Fruit	5±3°C	5~7 days	14~20 days
	Eggs	5±3°C	10~15 days	30~50 days
Frozen	Meat	-16~-20°C	3~5 months	>1 year
	Fish	-16~-20°C	3~5 months	>1 year
	Sea Food	-16~-20°C	3~5 months	>1 year
Pantry Items	Bread	25±2°C	1~2 days	6~8 days
	Biscuit	25±2°C	4~6 months	>1 year
	Rice/Flour	25±2°C	3~5 months	>1 year
	Peanut/Legume	25±2°C	3~6 months	>1 year
	Medical Material	25±2°C	3~6 months	>1 year
	Tea	25±2°C	5~6 months	>1 year

Note: the above information should be used as a guideline only. Check condition of food before cooking or consumption.



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Repair and Refurbished Goods or Parts Notice

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the Supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost.

We recommend you save this data elsewhere prior to sending the product for repair.

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 300 018 or write to us at:

COMPANION BRANDS

PO BOX 2186



Bundoora Victoria 3083

Help Desk 1300 300 018

(Operating Hours: Mon-Fri 08.30AM to 05.30PM EST)

Email: productsupport@coobr.com.au

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This image shows a single sheet of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



To enquire about spare parts availability:

Please contact Companion Brands after sales support.

Telephone: 1300 300 018

Email: productsupport@cobr.com.au

Warranty details

For details, see page 5