

Vacuum sealer

User's manual

EN



SENCOR[®]

SVS 0910WH

Translation of the original manual

Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use. In the event that you hand this appliance over to somebody else, make sure to also include this user's manual. Carefully unpack the appliance and take care not to throw away any part of the packaging before you find all its parts. We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

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IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND STORE FOR FUTURE USE.

General warnings

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance. Cleaning and maintenance performed by the user must not be performed by unsupervised children.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.

Electrical safety

- Before connecting this appliance to a power socket, make sure that the voltage stated on its rating label corresponds to the voltage in your power socket.
- Connect the appliance only to a properly grounded socket. Do not use an extension cord.
- Fully unwind the power cord before using it.
- Do not connect and disconnect the power cord to and from the power socket with wet hands.
- Ensure that the power plug contacts do not come into contact with water or any other liquid. If precisely this happens, carefully dry the power plug before using it again.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the power cord from the power socket by pulling on the plug.
- Do not place heavy items on the power cord. Make sure the power cord does not hang over the edge of a table or that it is not touching a hot surface or sharp objects.
- Do not wind the power cord around the appliance.
- Always turn off the appliance and disconnect it from the power socket when not using it, when leaving it without supervision and before cleaning, maintenance or storage.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments

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to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.

- To prevent the risk of injury by electrical shock, never submerge the appliance and its power cord in water or any other liquid, or wash these parts under running water.
- In the event that the appliance falls into water, under no condition reach for it, rather, immediately disconnect the power cord from the power socket. Never use an appliance that was submerged in water. Hand it over to an authorised service centre for inspection.
- Always turn off the appliance and disconnect it from the power socket when you have finished using it.

Safety during use

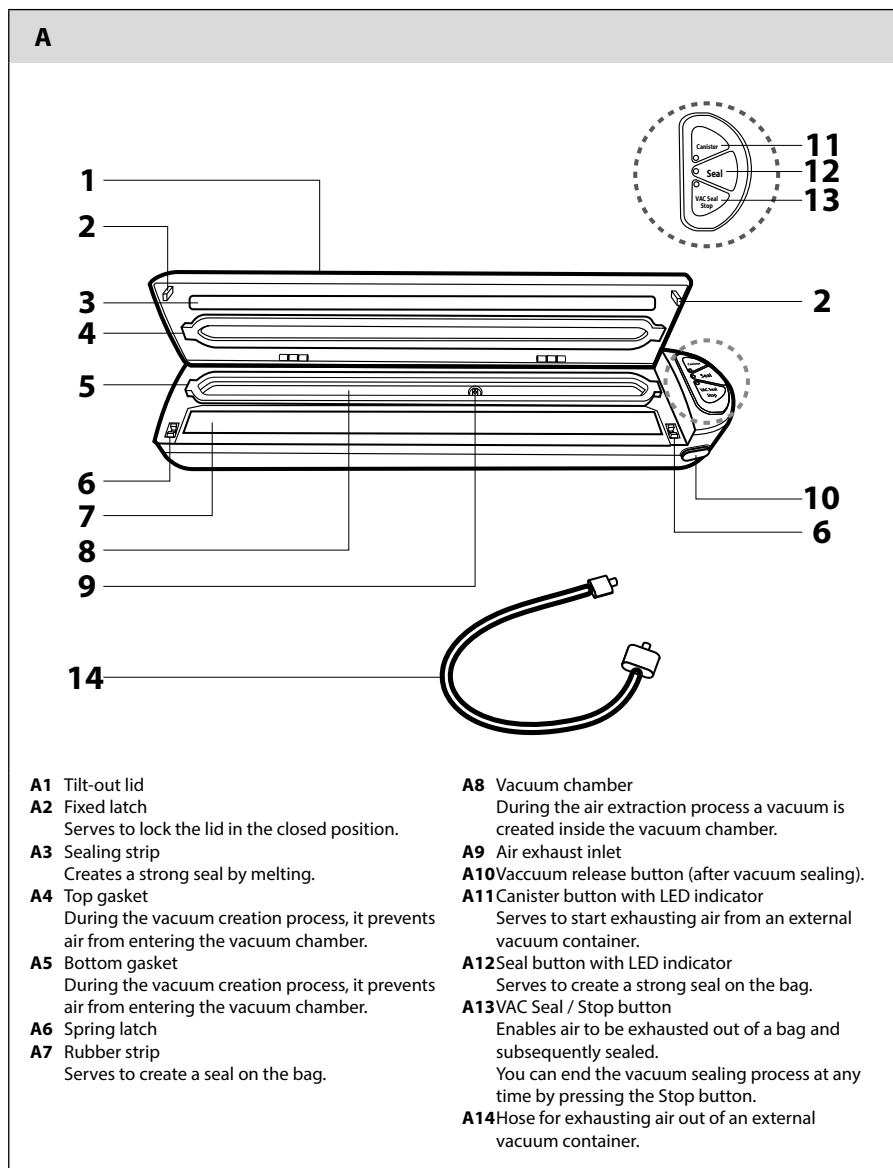
- This appliance is intended for home use exclusively. Do not use this appliance for commercial purposes.
- Do not use the appliance in an industrial environment or outdoors. Do not use it for any other purposes than those intended.
- This appliance is not intended to be operated using an external timer switch or a remote control system that would enable this appliance to be turned on automatically.
- Use the appliance and its accessories in accordance with the instructions contained in this user's manual.
- Only use the appliance with the original accessories that came with it.
- Do not place the appliance on an electric or gas stove or in its vicinity, on a kitchen sink drainboard, on the edge of a table, on window sills or on unstable surfaces. Always place it on a stable, even and dry surface.
- Do not place the appliance in the vicinity of wash basins or sinks or near heaters, open fires or other sources of heat.
- Only use the appliance when installed in its working position and located at a sufficient distance from flammable surface such as curtains, drapes, etc.
- Do not expose the appliance and its accessories to the outdoor environment, extreme temperatures, direct sunlight, excessive humidity or excessively dusty environments.
- Do not use the appliance if it has fallen on the floor, if it was submerged in water, if it is not functioning correctly or if it is damaged in any other way. Before every use, check the appliance for damage.
- Only use quality vacuum sealer bags and rolls intended for vacuum sealers.
- Make sure that water or any other liquid does not enter into the air exhaust inlet.
- The appliance heats up during operation and remains hot after operation as a result of residual heat. Avoid contact with hot surfaces.
- The appliance is equipped with a thermal fuse that turns it off upon overheating. In the event that such a situation occurs, disconnect the appliance from the power socket and allow it to cool down. Then you may continue using it.
- Do not touch the seal immediately after it is created. There is risk of burns.
- Do not touch the gasket strip, rubber strips or the foam gasket as this could damage these parts. These parts heat up when the permanent seal is created. Do not touch these parts immediately after the seal is created.
- Do not turn on the appliance when it is empty. Incorrect use of the appliance may negatively affect its lifetime. Do not leave a running appliance without supervision.
- A rest period of at least 40 seconds should be implemented between the sealing cycles to allow the appliance to cool down. Leave the lid open during the rest period. The maximum operating time is 15 minutes. Then allow it to cool down for approximately 30 minutes.
- Do not perform any maintenance on the appliance apart from the cleaning procedure described in chapter Cleaning and maintenance.
- In order to prevent a hazardous situation arising, do not repair the appliance yourself or modify it in any way. Have all repairs performed at an authorised service centre. By tampering with the appliance, you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.
- Store the appliance in a dry environment.

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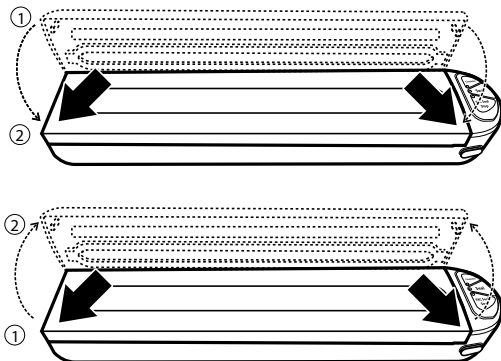
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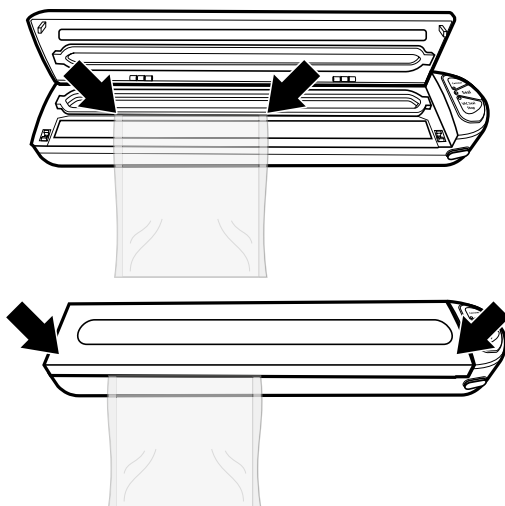
DESCRIPTION OF THE APPLIANCE AND ITS ACCESSORIES



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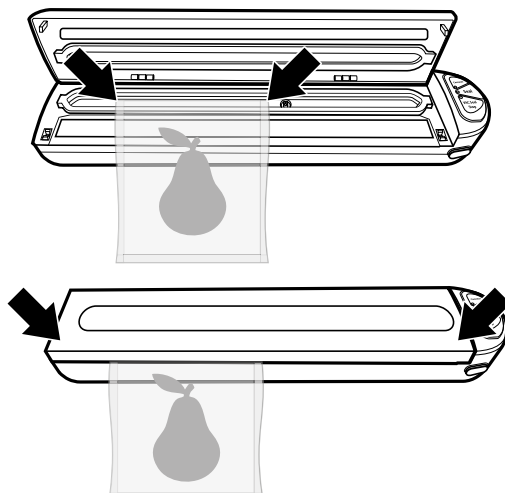


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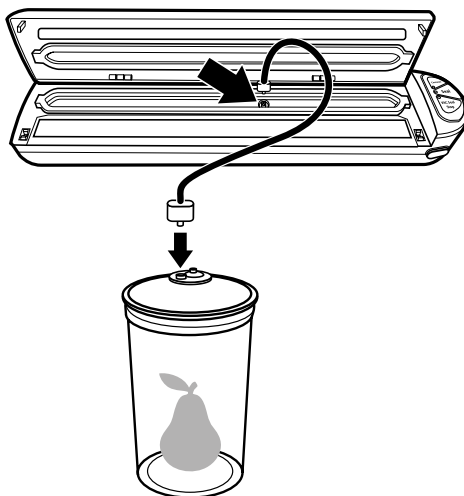
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PURPOSE OF USE

- The appliance is intended exclusively for vacuum sealing bags, vacuum sealing and sealing food in bags or for vacuum sealing food in vacuum containers.

WHAT IS THE PURPOSE OF A VACUUM SEALER

EXTEND THE FRESHNESS AND SHELF LIFE OF FOOD

- When stored in the normal manner, food loses its flavour, aroma and nutrients. Bacteria multiply, moulds form in food, which leads to its spoilage. The vacuum sealer enables one to create a vacuum package, and the freshness of food can be extended by up to 5 times compared to standard storage methods without requiring any preservatives or other chemicals.
- Vacuum sealing can also be used to protect various items against the entry of water or insects.

**Attention:**

Vacuum sealed packaging cannot entirely substitute for storing food in a refrigerator or freezer. It is necessary to place food that spoils quickly into a refrigerator or freezer, even when contained in a vacuum package.

SAVE MONEY

- With a vacuum sealer, you can purchase food in bulk or when it is on sale, and then vacuum seal your required portions without any waste.

SAVE TIME

- You may cook food a week in advance and store it in vacuum sealer bags.

MAKE ENTERTAINING EASIER

- You can prepare your favourite foods or banquet well in advance, meaning that you can spend your time with your guests. Enjoy seasonal foods or specialities
- Store perishable or infrequently used foods fresh for longer.

HAVE CALORIC VALUES UNDER CONTROL

- You can vacuum seal any portion and then record the caloric or fat content on the bag.

PROTECT YOUR NON-FOOD PRODUCTS

- Vacuum sealing can also be used to protect various items against the entry of water or insects, for example when camping or on a boat. It saves on space when packing for travel.

VACUUM SEALER BAGS AND ROLLS

- The vacuum sealer bags and rolls supplied with this appliance consist of two layers that provide effective protection against the entry of air and moisture. This enables one to store food fresher for longer. The inner layer is from PE material. The outer layer is made from PA material. In these vacuum sealer bags, it is possible to heat food in a microwave oven or boil it in water.

**Attention:**

When heating food inside a vacuum sealer bag in a microwave oven, the bag must be open. Otherwise, there is a danger of the bag's contents exploding.

- Additional vacuum sealer rolls can be purchased under part number SVX 300CL.

USING THE VACUUM SEALER

OPENING AND CLOSING THE LID

- To correctly secure the lid **A1** in the closed position, it is necessary to close the lid and push down on both front corners so that the latches **A2** slide into the spring latches **A6**, which is confirmed by an audible click (fig. **B**).
- To open the lid, first simultaneously push down both front right edges of the lid so that the latches **A2** are released from the spring latches **A6** and a click sound is made. Only then open the lid. Under no condition, open the lid by force without releasing it from the latches **A6**.

MAKING A BAG FROM FOIL BY CREATING SEALS

- Since the foil has an opening on both sides, first it is necessary to create a seal on one side of the foil and thereby create a bag even before filling it with food.
- From the roll, wind off and then cut away the length of foil that you will need for storing your food and add approximately 10 cm of length for vacuum sealing the bag.
- Connect the appliance to a power socket.
- Tilt open the lid **A1** and place one of the cut off ends of the foil into the appliance so that the edge of the foil is touching the bottom seal **A5** (fig. **C**). The foil must not extend into the vacuum chamber **A8**.
- Check that the place where the seal will be made is clean, dry and free of creases. Close and properly secure the lid **A1** in place.
- Press button **A12** (Seal). A seal will be made under the sealing strip **A3**. The sealing process takes approximately 6 to 10 seconds. When the LED indicator of button **A12** lights up, the seal is finished. The LED indicator will turn off after a few moments.
- Press button **A10**. Release and open the lid **A1**, take out the sealed bag and check the strength of the seal.
- Allow the appliance to cool down before using it again, or before cleaning and storing it.

VACUUM SEALING

- Connect the appliance to a power socket.
- Tilt open the lid **A1**, fill the bag up to max. 2/3 of its volume and insert its open end into the appliance so that its edge is located inside the vacuum chamber **A8** (fig. **D**). ATTENTION – the bag must not cover the air exhaust inlet **A9**.
- Make sure the place where the seal will be made is clean, dry and free of creases. Close and properly secure the lid **A1** in place.
- Pressing button **A13** (Vac Seal) will automatically start the air extraction process. Once a vacuum is created, the indicator of button **A12** (Seal) will be lit and the appliance will switch to the sealing mode. A seal will automatically be made under the sealing strip **A3**. The whole process takes approximately 10 to 20 seconds. Once the sealing process is finished, the indicators of buttons **A12** and **A13** will turn off.
- You may end the entire process at any time by pressing button **A13** (Stop).
- During the vacuum process, you may adjust the vacuum level at any time by pressing button **A12** (Seal). The air extraction phase will stop, the indicator of button **A13** will turn off and the bag sealing process will start automatically and the indicator of button **A12** will be lit. The sealing process will stop automatically and indicator **A12** will turn off.
- Press button **A10**. Release and open the lid **A1**, take out the sealed bag and check the strength of the seal.
- Then allow the appliance to cool down before using it again, and before cleaning or storing it.



Attention:

Never reuse bags that have had raw meat stored in them, or which have been heated in boiling water or a microwave oven.

EXHAUSTING AIR FROM AN EXTERNAL VACUUM CONTAINER

- Connect the appliance to a power socket.
- Insert the required food into an appropriate vacuum container and close the container with a lid. Connect either connector of the hose **A14** to the air exhaust inlet **A9**, and connect the other end to the hole in the lid of the container (fig. **E**).
- Press button **A11** (Canister) and the appliance will start exhausting air out of the container. Once the air exhaustion process has finished, the LED indicator of button **A11** will be lit and turn off after a few moments. You may end this process at any time by pressing button **A13** (VAC Seal / Stop).
- First disconnect the connector of hose **A14** from the hole in the lid of the container and only then disconnect the connector from the air exhaust inlet **A9**. Then store the container in an appropriate location. To extend the shelf life of food inside the container, we recommend to store the container in a refrigerator.



Note:

Neither the vacuum container nor the lid are included with this appliance. When handling the vacuum container, follow the instructions of the container's manufacturer.

USEFUL TIPS

- Do not put an excessive amount of food into the bags, only fill them up to max 2/3 of their volume. Leave a sufficient length at the end of the bag to enable it to be easily placed into the vacuum chamber **A8**.
- Make sure that the open side of the bag is clean and dry. A wet bag seals poorly and it is difficult to achieve an air-tight seal.
- Keep the open side of the bag clean and straight, free of any foreign objects or folds, which can cause problems or leaks during the sealing process.
- When vacuum sealing food or items with sharp edges (dry pasta, silver items, etc.) protect the bag against damage by wrapping these foods or items into a soft dampening material such as silk paper. It may be necessary to use a vacuum container instead of a bag.
- When using a vacuum container, do not forget to leave at least 2.5 cm clearance underneath its lid.
- Freeze moist and juicy foods such as fruit, vegetables or raw meat before putting them into a bag and vacuum sealing them. This will achieve far better results.
- Do not place powdery or finely granulated food loosely into the vacuum bags as they could be drawn into the appliance. It is possible to put them into a vacuum bag or container wrapped in a wiping cloth or other suitable packaging.
- A rest period of at least 40 seconds is recommended between the sealing cycles to enable the appliance to cool down.
- If you are uncertain whether a bag is properly sealed, repeat the sealing cycle.
- To achieve the best results, use vacuum sealer bags, containers and other accessories of the SENCOR brand.

RECOMMENDATIONS FOR VACUUM SEALING WITH ACCESSORIES

- Prior to using accessories such as vacuum containers, vacuum jars, vacuum plugs, etc., adhere to the following points:
- Leave free space of at least 2.5 cm between the vacuum sealed food or items and the lid of the container or jar.
- Wipe the edge of the jar, container or bottle so that it is clean and dry.
- Put the cap on to the vacuum container or jar or insert the vacuum plug into the bottle.

OVERVIEW OF FOOD STORAGE TIMES

Storage in a refrigerator (temperature 5 °C ±2 °C)

Food type	Not vacuum sealed	Vacuum sealed
Fresh meat	3-4 days	8-9 days
White meat	2-3 days	6-8 days
Fish	1-3 days	4-5 days
Cooked meat	3-5 days	10-15 days
Soft cheese	5-7 days	20 days
Semi-hard and hard cheese	1-5 days	60 days
Fruit	5-7 days	14-20 days
Vegetables	1-3 days	7-10 days
Soups	2-3 days	8-10 days
Cooked pasta/rice	2-3 days	6-8 days
Cream desserts	2-3 days	8 days

Storage in a freezer (temperature -18 °C ±2 °C)

Food type	Not vacuum sealed	Vacuum sealed
Meat	4-6 months	15-20 months
Fish	3-4 months	10-12 months
Vegetables	8-10 months	8-24 months

Storage at room temperature (25 °C ±2 °C)

Food type	Not vacuum sealed	Vacuum sealed
Fresh bread	1-2 days	8-10 days
Biscuits	4-6 months	12 months
Pasta/rice (uncooked)	5-6 months	12 months
Flour	4-6 months	12 months
Dried fruit	3-4 months	12 months
Ground coffee	2-3 months	12 months
Loose tea	5-6 months	12 months
White tea	1-2 months	12 months

TROUBLESHOOTING

AIR IS NOT EXHAUSTED FROM THE BAG DURING THE VACUUM SEALING PROCESS

- Check that the power cord of the appliance is not damaged and is firmly inserted into a power socket.
- Connect a different appliance to check that the power socket is in working order.
- Check that the fixed latches **A2** have properly slid into the spring latches **A6**.
- Check that the bag has been placed in the correct location. The end of the bag must be placed inside the vacuum chamber **A8**.
- Food with a high liquid content may sometimes prevent the bag from sealing properly. If this happens, reopen the bag, carefully dry the top inside edge of the bag and reseal it.
- It is possible that the appliance has overheated. Before using it again, allow it to cool down for at least 40 seconds, with the lid **A1** open.

THERE IS STILL AIR IN THE BAG AFTER THE VACUUM SEALING CYCLE

- Make sure that the open side of the bag is placed completely inside the vacuum chamber **A8**.
- The bag may have tiny tears through which air is entering inside. Use a new bag and repeat the entire process.
- Check that there are no items inside the bag with sharp ends or edges, which could puncture the bag. If the bag is punctured or damaged, use a new bag and repeat the entire process.
- When adjusting the size of a bag, check the seal on the bag. Any creases along the seal may cause a leak, and allow air to flow back into the bag. In this case, cut off the faulty seal and create a new one.
- Do not vacuum seal bags with fermented food inside. Fermented food is not suitable for vacuum seal packaging because it naturally releases gases.
- Do not vacuum seal bags with hot food inside. Hot food will shrink in volume when it cools down and will create the impression that air has entered the into the bag.
- Do not create your own side seals on the bags. The bags have special side seals that are sealed along the entire length of the outer edge. Creating your own side seals may result in poor seals and enable air to re-enter the bag.
- After vacuum sealing a bag with vegetables or fruit, it is possible that as a result of chemical processes, air may be released and slightly inflate the bag. Therefore, put bags with vegetables or fruit into a refrigerator as soon as possible after vacuum sealing them.

AIR WAS EXHAUSTED FROM THE BAG BUT IS DRAWN BACK INSIDE AFTER A FEW MOMENTS

- Check the seal on the bag. Any creases along the seal may cause a leak, and allow air to flow back into the bag. Cut off the faulty seal and create a new one.
- Sometimes moisture or various ingredients (such as juices, grease, crumbs, etc.) along the seal prevent an air-tight seal. Cut off the faulty seal, wipe the inner top edge of the bag and create a new seal.
- When vacuum sealing food with sharp edges, there is a risk of puncturing the bag. Replace a punctured bag with a new one, wrap food with sharp edges in soft dampening material such as silk paper and create a new seal.
- If there is still air inside the bag, this may be caused by fermentation or the release of natural gases from the food. The food is most probably spoil and it is necessary to throw out the bag and its contents.

THE BAG IS MELTING THROUGH AT THE SEAL

- If the bag is melting, the rubber strip is starting to overheat. Always wait at least 5 minutes before vacuum sealing again so that the appliance can cool down.

CLEANING AND MAINTENANCE

- Always disconnect the power cord before cleaning the appliance.
- Do not submerge the appliance in water or in any other liquid when cleaning it.
- Do not use any abrasive cleaning agents since these can easily scratch the surface of the appliance.
- Wipe the outer surface of the appliance using a damp cloth or sponge with gentle soap solution, as necessary.
- When cleaning the vacuum chamber, remove any food or liquid remains using silk paper.
- Thoroughly dry the appliance before using it again.

STORAGE

- When you have finished using the appliance, place it and its accessories in a clean, dry place out of children's reach. Keep the stored appliance and its accessories away from extreme temperatures, direct sunlight and excessive humidity and do not store it in an overly dusty environment.

TECHNICAL SPECIFICATIONS

Rated voltage range	220–240 V
Rated frequency	50–60 Hz
Rated power input	100 W
Sealing time without air exhaustion	6-10 seconds
Sealing time with air exhaustion	10-20 seconds
Maximum vacuum pressure	0.6 bar
Electrical shock protection class	II

The declared noise emission level of the appliance is 85 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

EXPLANATION OF TECHNICAL TERMINOLOGY



Safety class for electrical shock protection:

Class II – Electrical shock protection is provided by double or heavy-duty insulation.

Changes to text and technical parameters are reserved.

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INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance.

Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.