

campfire®



12V/240V VACUUM SEALER



IMPORTANT

Read these instructions for use carefully. Familiarise yourself with the appliance before use. Keep these instructions for future reference.

Instruction Manual

Model No. 10000494

IMPORTANT

When using this electrical appliance, safety precautions should always be observed, including the following:

- Carefully read all instructions before using this appliance and keep this instruction manual for future reference
- Before connecting or disconnecting the power cord from the power outlet or storing the appliance, ensure the cover of the machine is unlocked
- Switch off and disconnect the appliance from the power outlet when not in use or before cleaning
- Store appliance in a cool and dry place, away from children when not in use
- Do not use any bags or attachments other than those specified as suitable for use with this vacuum sealer model
- Do not use this appliance for any other purpose other than for its intended use
- If the power cord or plug becomes damaged, stop using the appliance immediately and have it repaired by a professional repairer only
- Keep appliance away from moving parts
- Keep bags away from children
- Do not use bags in microwaves or boil in bag cooking
- **DO NOT** touch the sealing element located on the edge of the top cover of the appliance. This may be hot and could cause burns to skin



Sealing element

- Do not drop or hit the appliance against hard surfaces. If appliance appears to be externally or internally damaged, do not use it
 - Do not pull or carry the appliance by its power cord
 - Do not operate the appliance near water, wet surfaces or if power cord or plug is wet
 - Do not operate this appliance on or near hot surfaces or near a heat source
 - Do not place appliance on top of another appliance
 - Keep appliance away from hot gas, heated oven, electric burner or any other hot surfaces
 - Do not use an extension cord with this appliance
 - Ensure power cord is not hanging over the edge of a table or bench
 - Regularly check the appliance, power cord and plug for any damage before use
 - When disconnecting the appliance, unplug it from the power outlet and do not pull by the power cord
 - Ensure your hands are dry before operating the appliance
 - 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)
 - Do not immerse any part of this appliance, power cord or plug in water or any other liquid
 - This appliance is for indoor use only
 - This appliance is not for commercial use
 - 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
 - Children should be supervised to ensure that they do not play with the appliance, it is not a toy
 - Do not use the appliance for a long continuous period as this may cause over-heating and potential damage to the appliance
- Do not operate the appliance if it malfunctions or is damaged in any way. Any repairs required to this appliance are to be completed by a professional repairer only. **DO NOT** attempt to repair this appliance yourself

CONTROL PANEL FUNCTIONS

Food Type

A. Dry

For dry items without moisture. This setting has a shorter seal time

B. Moist

For moist foods that require a longer seal time

Vacuum Pressure

C. Fast

For regular items that will not easily crush

D. Slow

Used on delicate items such as strawberries, soft cheese, pastries, cakes, etc

E. Vacuum Seal

This button vacuums and seals bags

Touch this button to start vacuuming, when process is complete the appliance will seal the bag automatically

F. Pulse

This button is used when extreme control of the vacuuming process is needed for delicate foods. Touch the button and the pump turns on, release the button and it turns off

G. Seal Only / Cancel

This button has two functions:

- To manually seal the open end of the bag without vacuuming
- Touch this button twice to stop the vacuum process and begin sealing the bag. If you touch this button while the appliance is in use it will stop the motor pump and immediately start to seal the bag

H. Sealing Element

The Teflon-coated heating element may become hot. **DO NOT** touch this during or immediately after use. Place the bag to be sealed over this strip

I. Lower Gasket & Upper Gasket

When cover is locked in place, the lower and upper gaskets join to create an airtight vacuum chamber

J. Release Button

There are two buttons found on opposite sides of the appliance. Press both buttons at the same time to open the cover and release any vacuum pressure inside the appliance

K. Canister Button

This function is used when the machine is connected to a vacuum canister

L. Marinate Button

This function is used when marinating food packed in a vacuum canister

M. Air Intake

Air intake connecting vacuum chamber and pump allows vacuum packaging with canisters and accessories

N. Bag Cutter

Use this tool to cut bags

O. LED Indicators

Indicates the status of the vacuum or seal process and the current appliance settings selected

- Blue: when vacuuming
- Red: when sealing
- Green: complete

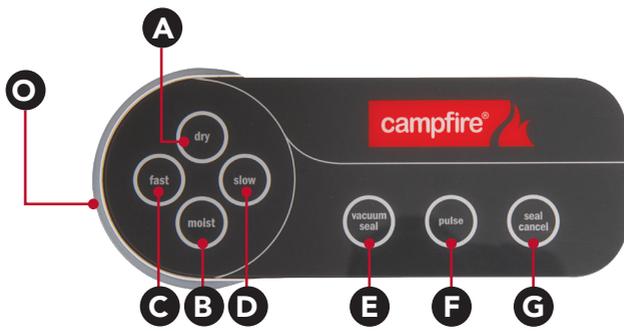
P. Power Source

240V AC:

Plug into a household socket

12V DC:

Attach the 12V plug into the socket located on the side of the unit as shown. Insert the 12V plug into a 12V DC power outlet



OPERATING INSTRUCTIONS

To Make a Bag

1. Using scissors or the bag cutter, cut a bag to the required length
2. Put one open end of the bag over the sealing strip



3. Close the lid and press down until both sides click into place
4. Press "Seal" button on appliance to seal the bag. The indicator light will change to red
5. Once completed, the indicator light will change to green. Press side buttons to open lid and remove the bag. Bag is now ready for vacuum sealing



NB. Wait at least 20 seconds between seals

Vacuum Sealing Process

1. Ensure bags or roll used are those specified as being suitable for use with this vacuum sealer model
2. Add contents to the bag, ensuring at least 5cm of empty space is left at top for sealing
3. Align top of bag within the vacuum chamber



4. Press down both sides of lid until clicked into place



5. Select food type (dry or moist) and vacuum pressure (fast or slow). When vacuum sealing moist food, select "Slow" and "Moist" settings.

NB: To ensure a good seal when vacuum sealing moist food, drain the liquid from the food until there is less than 10ml of liquid left.

6. Select "Vacuum Seal" button to commence sealing process. Appliance will vacuum the bag and automatically seal. Once sufficient air has been removed indicator light will turn green once complete

7. To open appliance, press side buttons and remove the bag



8. Store according to contents of bag

Vacuum Sealing Process - Pulse Function

The "Pulse" setting can also be used for delicate foods.

1. Press the "Pulse" button continually until it reaches the pressure that you want. During this process, stop the vacuum by releasing the "Pulse" button and press it again to vacuum if required.
2. When the pressure reaches what it needs to be, press the "Seal Only" button to start sealing the bag.
3. Once the indicator light turns green, press the release buttons on both sides of the machine to release the bag

Vacuum Sealing Process - Canisters & Marinate Function

NOTE : Canister not included

1. Open the lid of the machine.
2. Place the lid on top of the canister and close it using the side fasteners. Select the "Vacuum" position of the canister valve.
3. Connect the vacuum sealer and the canister via the vacuum hose. You must connect one of the ends to the canister valve and the other end to the accessory port of the machine.
4. To start the vacuum process, press the "Canister" button. This model of vacuum sealer is designed to operate in automatic mode. The machine is equipped with a measurement sensor, which stops the vacuum process once the vacuum level is reached within the canister.

5. To cancel the vacuum process, press the "Canister" button again.
6. Once the vacuum process is complete, the machine stops automatically.
7. Select the "CLOSE" position of the canister valve and disconnect the vacuum hose.

Marinate Function

In the marinate mode, the machine runs two cycles of vacuuming and releasing air to the canister.

Important: When using a canister for marinating, there should be a knob on the canister lid. Make sure the canister lid is in "Open" status but NOT "Vacuum" status when it is in the marinate process.

1. Place items in the canister. Make sure there is no powder or food debris on the canister lid gasket. Allow some space after the items are put into the canister.
2. Place the lid on top of the canister and close it using the side fasteners.
3. Turn the knob on the canister lid to "Open" position.
4. Connect the vacuum hose to the port on the machine and the port on the canister lid.
5. To start the marinate process, press the "Marinate" button.
6. When the vacuum sealer reaches the vacuum pressure, the machine will stop vacuumizing automatically and then release air into the canister. This working cycle repeats continually for 30 minutes and then stops automatically.
7. The machine vacuums the canister again. The above cycle will be run two times.
8. Press the "Marinate" button again to stop the machine and turn off the sealer.

For Best Performance

1. Do not overfill a bag; leave 5cm of empty space at the open end of the bag so that it can be placed in the vacuum chamber area without creating wrinkles or ripples
2. Do not wet the open end of the bag as this will affect the ability to heat seal the bag
3. If bags do not seal properly, check:
 - A. Bag does not have a hole or any other damage
 - B. Lower gasket on appliance is positioned correctly and not damaged
4. Clean and straighten the open end of the bag before sealing
5. When vacuum sealing food or items that have sharp points, cover these with paper towel to ensure bag is not damaged
6. If air has escaped from the bag, check the seal on the bag
7. Clean appliance thoroughly after each use

Food Safety

- Vacuum packaging is **NOT** a substitute for refrigeration or freezing. Any food that requires refrigeration must still be refrigerated or frozen after vacuum packaging
- To avoid possible illness, **DO NOT** reuse bags
- Ensure vacuum chamber and appliance are clean before use
- Ensure your hands, utensils and surfaces being used are clean before vacuum sealing
- Refrigerate or freeze perishable foods immediately after vacuum sealing
- Vegetables such as broccoli, cauliflower or cabbage emit gases when refrigerated. Blanch or freeze these vegetables before vacuum sealing
- Some fruits and vegetables, such as apples, bananas or potatoes, will have longer shelf lives if they are peeled before vacuum sealing
- Factors such as temperature, moisture, acidity, salt or sugar content in foods may influence the growth of micro-organisms which may be potentially harmful

Cleaning, Maintenance and Storage

- Before storing, ensure appliance lid is unlocked to avoid distorting of foam gaskets and that the power cord is secured in place
- Always unplug the appliance from the power outlet before cleaning
- Do not immerse in water or any other liquid
- Do not use any abrasive products or materials to clean the appliance
- Ensure the appliance and all components are completely clean and dry before use or storage
- Store the appliance in a cool and dry place, out of reach of children
- Over a long period of use, you may need to rest the appliance for about 25 minutes before continuing
- Check for and remove any liquid spillage or food residue in the vacuum chamber after each use. Sealing strip and lower gasket can easily be removed from the appliance for cleaning. Use mild detergent, warm water and a cloth to wipe away any left behind liquid from the vacuum chamber. Dry thoroughly.
- Wipe the outer surface with a soft, damp cloth and mild detergent
- To clean the inside of the unit, wipe away food or liquid with paper towel
- Always leave the appliance lid open to allow appliance to cool before storing



FOOD PRESERVATION GUIDELINES

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

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

Preparation Tips

Meat & Fish

Try pre-freezing meats and fish for 1-2 hours before vacuum packing. This helps retain the juice and shape, and provides for a better seal.

Cheese

Vacuum pack cheese after each use. If you make your bag just a little longer than needed, you can re-seal the bag after each use.

IMPORTANT: Due to the risk of anaerobic bacteria, soft cheeses should never be vacuum packaged.

Vegetables

Blanch vegetables before vacuum packing. This process stops the enzyme action that could lead to loss of flavour, color and texture. After blanching, immerse vegetables in cold water to stop the cooking process.

NOTE: All vegetables (including broccoli, brussel sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases, during storage. Therefore, after blanching, it's best if they're stored in the freezer.

Liquids

Before you vacuum pack liquid such as soup or stock, pre-freeze in a casserole dish, loaf pan or ice cube tray until solid. Remove frozen liquid from pan and vacuum package in the vacuum bags. You can then stack in the freezer. When you're ready to use, just cut the corner of the bag and place in either a microwave dish or drop into water at a low simmer, below 75°C

TROUBLE SHOOTING

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 inserted correctly • Check there is no damage to bag or lower gasket • Press down on both sides of the lid and make sure it is locked in place • Wait 25 minutes to allow appliance to cool off, and then try using again
Air still inside bag	<ul style="list-style-type: none"> • Check that there are no gaps, folds, wrinkles or holes in the pre-sealed bags • Check for loose, worn or cracked Upper and Lower sealing gaskets • Foods with high liquid contents may prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal • Check to see if bag is properly inserted into the vacuum chamber • Make sure you've placed the bag in the proper place. When making a bag from a roll, make sure the end of the cut piece is on the sealing strip
Appliance does not seal after vacuuming	<ul style="list-style-type: none"> • Check that there are no gaps, folds, wrinkles or holes in the pre-sealed bags • Moisture of foods with high liquid content will prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal • Make sure you've placed the bag in the proper place. When making a bag from a roll, make sure the end of the cut piece is on the sealing strip • Make sure you've given the appliance time to cool down. Wait 20 seconds between seals
Vacuum is released	<ul style="list-style-type: none"> • Check the seal of the bag. There may be a hole or wrinkle that is allowing air to re-enter the bag. Carefully cut the bag open and re-seal it, or use an entirely new bag. • Make sure there is no moisture or liquid from the food present within the bag seal. You may need to cut open the bag and re-seal it, or use an entirely new bag. Partially freeze foods with excess liquids, prior to vacuum sealing. • Make sure there are no food items with sharp edges that may have punctured the bag. If you find a puncture hole, seal the item in an entirely new bag. • Make sure no liquids were drawn to the sealing strip area. • Check for loose, worn or cracked Upper and Lower sealing gaskets. • Moisture of foods with high liquid content will prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal.
Bag melts	<ul style="list-style-type: none"> • The sealing strip may have been too hot during the sealing process. Allow the unit to cool for 20 seconds between uses. If the bag continues to melt, allow unit to cool with the lid in the upright position for 25 minutes before using.

SPECIFICATIONS

Model No.	10000494
Power source	AC: 220-240V 50Hz, 110W DC: 12V DC / 7A
Vacuum speed	AC: 12-14L per minute DC: 7-8L per minute
Vacuum pressure	60~80Kpa
Sealing strip max. width	30cm
Sealing strip depth	3mm
Dimensions	375L x 155W x 80H (mm)
Weight	1.4kg

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3. To the extent permitted by the Australian Consumer Law and any applicable local law:
 - (a) our obligations under this Limited Warranty are limited to the repair, replacement or refund of covered parts that prove defective under normal use during the Limited Warranty and does not extend to any claim for damages that you or any other person may have for any loss (including without limitation consequential damages or loss of profit, freight/shipping or travel costs), or damage howsoever caused whether or not such loss or damage arises as a result of any defect in the product or from the failure or omission on our part to comply with any obligation at law;
 - (b) in replacing a defective product under the Limited Warranty, we may, at its discretion, substitute a model of equivalent nature where the exact model is unavailable;
 - (c) this Limited Warranty does not apply to damage caused by failure and damage caused by improper use and abuse, fair wear and tear, accidents, misuse (including failure to follow instructions regarding care and maintenance of the product), neglect, disassembly, alterations or external causes such as, but not limited to, water damage, exposure to sharp objects, exposure to excessive force, anomalies in the electrical current supplied to the product (if applicable), and extreme thermal or environmental conditions;
 - (d) we may elect, at our discretion and as an alternative to repairing or replacing a defective part to refund the cost of the relevant product upon it being returned to us; and
 - (e) this Limited Warranty does not extend to any products acquired for the purposes of re-supply, or for use in a manufacturing, or repair processes.
4. This warranty may be claimed by:
 - returning the product to its place of purchase, with a detailed proof-of-purchase clearly showing the date and detail of the purchase;
5. If you have any questions concerning this warranty policy, you may contact us in writing:
Adventure Operations, 71 Charles Ulm Place, Eagle Farm, 4009 QLD, or by email: service@adventureoperations.com or visit our website: www.adventureoperations.com

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