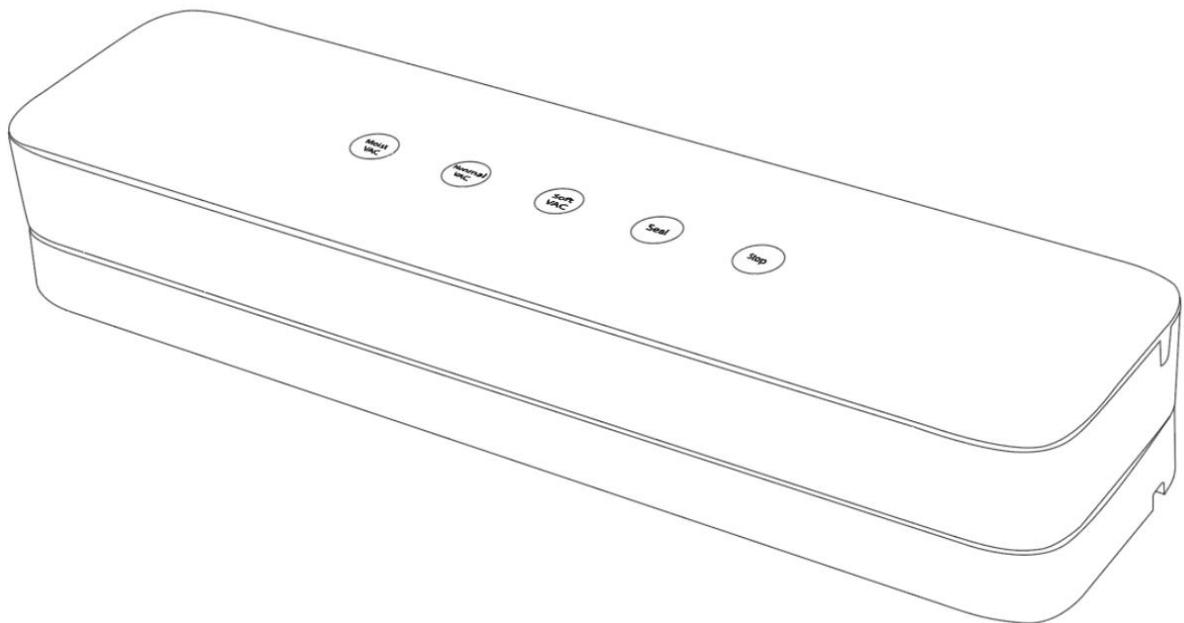


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VACUUM SEALER

Instruction Manual



Model No.: AVS9807

To ensure the proper operation of this product, please read this instruction manual carefully before use and save it for future reference.

IMPORTANT SAFEGUARDS



Read all instructions thoroughly before first use, even if you are familiar with this type of product. The safety precautions mentioned in this manual reduce the risk of burns, fire, electric shock, and injury when correctly followed. Keep this manual in a safe place for further reference, along with the purchase receipt and packaging. If applicable, pass these instructions on to the next owner of this product.

Explanation of Symbols



This signal symbol/word designates a hazard with moderate risk, which may result in death or severe injury if not avoided.



This signal symbol/word designates a hazard with low risk, which may result in minor or moderate injury if not avoided.



This signal word warns of possible damage to property.



This symbol provides you with useful additional information about assembly or operation.



This symbol identifies that the material used in the product is safe for food contact.

When using electrical products, to reduce the risk of personal injury or damage to property, basic safety precautions must be observed including the following:

- **Proper use:** This product is designed exclusively for vacuum sealing food. This product is intended for private use only and is not suitable for commercial use. Use the product only as described in this manual. Any other use is improper and may lead to product damage or even personal injury. This product is not a toy. The manufacturer or retailer assume no liability for damage caused by improper or incorrect use.



Risk of injury!

Improper use of the product may result in injury.

- Do not operate the product if it shows visible damage.
- Do not open the housing; leave repairs to specialists. Contact Customer service if damage has occurred.
- Only use components that correspond to the original specifications of the product for repairs. The product contains electrical and mechanical parts that are essential for protection against sources of danger.
- Do not immerse the product in water or other liquids.
- Prevent children from inserting objects into the product.
- When not in use, when cleaning or if a malfunction occurs, always switch off the product.
- Do not use the product on people or animals. The suction effect may cause injury.
- Immediately unplug the product if fire or smoke is emitted.



- **Usage restrictions:** This product 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 the use of the product by a person responsible for their safety.
- **Children:** Supervise children to ensure they do not play with the product. Close supervision is necessary when any product is used by or near children. Keep the product and its cord out of reach of children.
- **Children under the age of 8 must not use the product.**
- Children must not play with the product or with the power cable.
- Do not let children carry out cleaning or user maintenance.
- Do not leave children near the product unattended whilst the product is in use.



Health Hazard!

Poor hygiene when handling food can lead to health problems.

- Follow basic hygiene rules when handling food that you wish to vacuum seal.
- Ensure that your hands are clean before handling food.
- Thoroughly clean the product as well as the vacuum bags before use.
- Where possible, ensure that all air is sucked out of the vacuum bag during the vacuum sealing process.
- Be sure to consume perishable foods immediately after thawing or reheating.



Risk of damage!

Improper handling of the product may cause damage.

- Do not use the product to vacuum liquids or finely ground substances (e.g. flour). Keep the product away from these substances.
- Keep the product away from open flames and hot surfaces.
- Only use the product indoors. Never use it in damp rooms or in the rain.
- Never store or use the product in a way that it could fall into a bath or tub.

CAUTION! DO NOT use the product if it has fallen into water.

- Never place the product on or near hot surfaces (stove tops etc.).
- Never expose the product to high temperatures (heaters, stove tops etc.) or to bad weather (rain etc.).
- Never pour liquids into the product.
- Never immerse the product in water or other liquids.
- Never put the product in the dishwasher. This will destroy it.
- Discontinue use if any plastic parts are cracked, split or deformed. Ensure that damaged parts are replaced only with original spare parts.

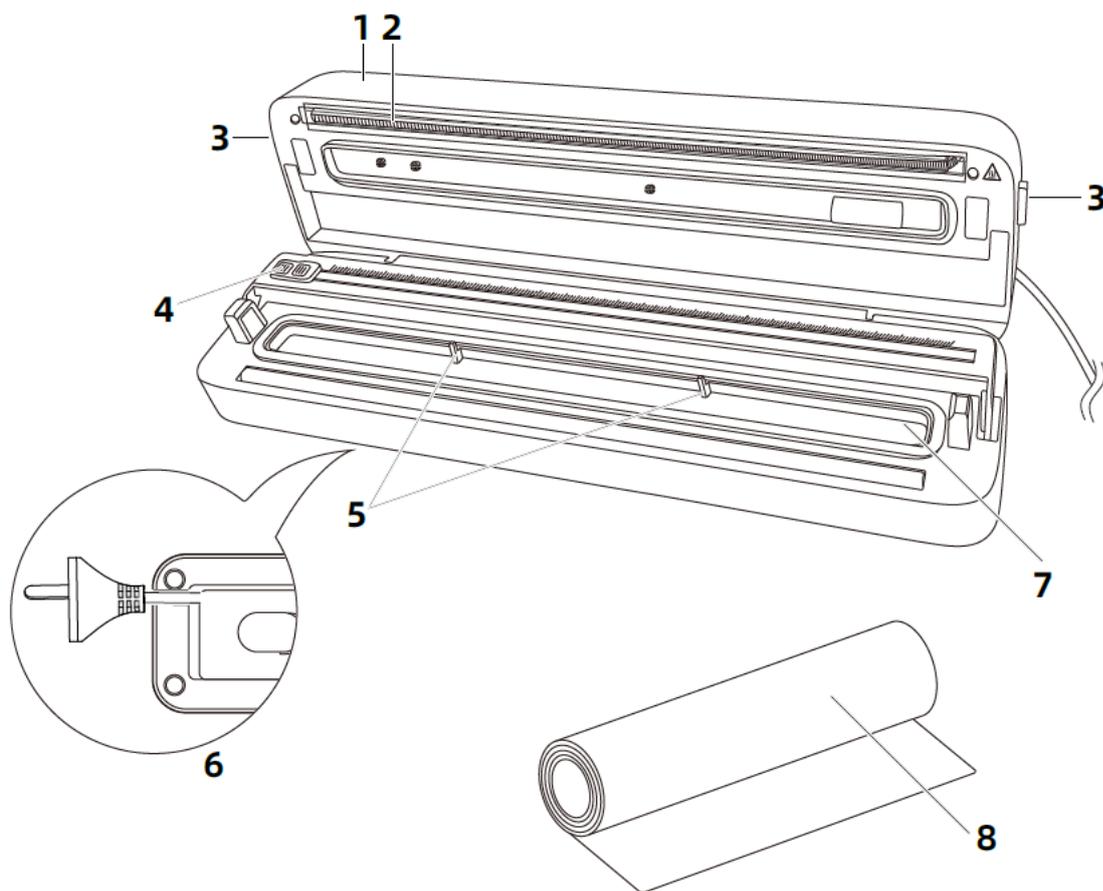
The product is designed for vacuum sealing foods. The product sucks the air out of the bag, thereby creating a vacuum. This process will help to extend the life of foods when stored correctly.

**WARNING!**

- To reduce the risk of electric shock, do not immerse or expose the product, flexible cord or plug to rain, moisture or any other liquid.
- Do not use the product near bathtubs, showers, basins, or other vessels containing water or other liquids, or when standing in or on damp or wet surfaces.
- In the event that the product is dropped into water, turn off the power at the power outlet and remove the plug immediately.
DO NOT REACH INTO THE WATER TO RETRIEVE IT UNTIL IT HAS BEEN DISCONNECTED FROM THE POWER OUTLET.
- It is important to note that the product will have to be inspected by a qualified technician before using it again.

SAVE THESE INSTRUCTIONS

PARTS GUIDE



1. Lid
2. Heat sealing bar
3. Lid release buttons (one on either side of the product).
4. Cutter
5. Stoppers
6. Cord storage (base of product)
7. Vacuum chamber
8. Vacuum roll

INSTRUCTIONS

BEFORE FIRST USE

Check the product and the Parts guide.



Danger of suffocation!

Children may become tangled up in the packaging film when playing with it and suffocate.

- Do not let children play with the packaging film.

Risk of damage!

If opening the packaging with a sharp knife or other pointed object, careless handling can damage the product.

- Therefore, be very careful when opening.
1. Take the product out of the packaging.
 2. Check that the delivery is complete (see Parts Guide).
 3. Inspect the product and individual parts for damage. Do not operate a damaged product. If damage has occurred, contact Customer Service.

CLEANING THE PRODUCT AND ACCESSORIES

1. Remove the packaging and all protective film.
2. Clean the product and accessories before using them for the first time (see Cleaning and Maintenance).

NOTE: When the product is used for the first time, the product may emit a burning smell. This is normal. After a few uses, the smell will disappear without requiring further action. Ensure there is adequate ventilation.

OPERATION



Risk of burns! Danger of scalding!

- Parts of the product heat up when in use and may cause burns if touched.

CAUTION! Parts of the product will still be hot for some time after operation. Do not touch the product until it has cooled down sufficiently.

CAUTION!

- Vacuum bags are not suitable for use in a microwave or oven.
- Do not reuse to avoid health risks.

TIPS FOR VACUUM SEALING

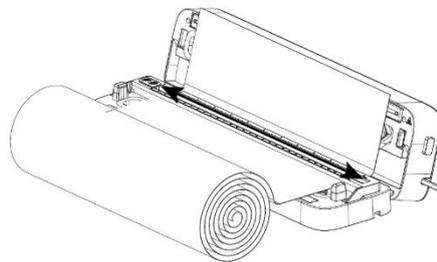
- Vacuum sealing is not a substitute for the heat process of canning.
- Perishable products should still be refrigerated or frozen.
- Do not overfill the bags. Fill them to a maximum of 2/3 of their capacity.
- Make sure that the open side of the bag is clean and dry for the best seal results.

SEAL OPTIONS

Button	Function
	Vacuums and seals moist food, for example meat, fish, cheese, etc.
	Vacuums and seals dry food, for example pasta, nuts, coffee, etc.
	Vacuums and seals delicate food, for example bread, fruit, vegetables, etc.
	Only makes a seal. Suitable for vacuum film on a roll or for creating a new seal in a vacuum bag.
	To pause the process at any time. Opening the lid has the same effect.

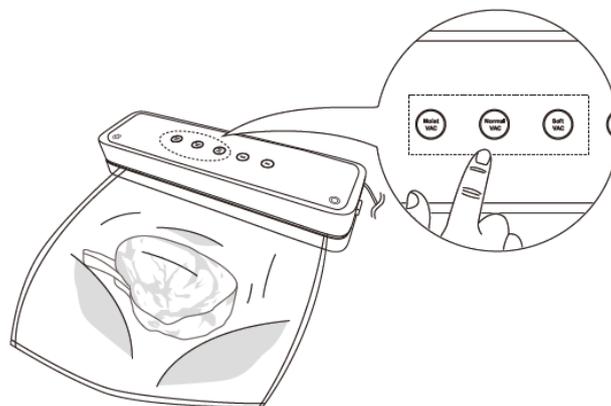
VACUUM SEALING

1. Unwrap the power cord and connect the product to a power outlet socket. All indicator lights will be illuminated.
2. Press the release buttons on both sides of the product to open the lid.
3. Place the bag roll in the product up to the stoppers. Close the lid securely ensuring that it is locked in place on both ends and you hear an audible click to indicate that the lid is securely closed.
4. Press the seal button. When the base of the vacuum roll is sealed, the product will stop automatically.
5. Open the lid of the product and remove the sealed vacuum roll.
6. Cut the length of the bag required from the roll. You can do this with scissors or by lifting the cutter and feeding the bag to length that you need to cut. When in place, slide the cutter along the bag to create a cut.



CAUTION! Blades are sharp. Use care when cutting the bag and keep your hand away from the blade.

7. When you have the cut bag, there will be an open end and a sealed end.
8. Fill a bag up to 2/3 full of food. Keep the top of the bag clean, dry and free from food.
9. Straighten and smooth the open end of the bag. Ensure that there are no creases or wrinkles.
10. Carefully place the open side of the bag in the product, against the stoppers, with the embossed side up.
11. Close the lid firmly until you hear an audible click and the lid is securely closed.
12. Select your required seal button based on the food to be sealed, (i.e., Moist, Normal or Soft).



13. The corresponding seal button will be illuminated, and the other lights will be off. The product vacuums and seals the bag airtight.
14. When the sealing is complete, the product will stop running and all indicator lights will be illuminated again.
15. Press both release buttons on either side of the product, lift the lid and remove the sealed bag.

NOTE! You can stop the sealing function at any time by pressing the stop button.

CAUTION HOT! The product will be hot after use. Ensure to use caution when removing the sealed bag from the product.

Allow the product to cool, before using it again.

NOTE: To only create a seal, follow the same steps as described above, but press the SEAL button. No vacuum is created when using this option.

AFTER USE

- After each seal cycle, allow the product to cool for 1 minute.
- If you are unsure if the seal has been completed correctly, you can repeat the sealing process. Cut off the old seal with the built-in cutter and make a new seal.
- Ensure that the inside of the product is clean and dry after each use. Always clean liquid or food residues from the vacuum chamber and ensure that the sealing rings are clean and dry to ensure a correct vacuum seal.

TIPS

- To ensure a correct seal, ensure that the sealing part of the vacuum bag is clean and dry.
- When cooking sous vide, use a thermometer to monitor the temperature of the water. Keep the temperature below 95°C.
- When fresh food is sealed, it will last longer.
- Peel fruit and vegetables to extend their shelf life.
- Pre-freeze delicate items such as fruit and blanched vegetables before vacuuming to ensure better results.
- Freeze foods with a high-water content such as soups and stews in a mould first.
- Pat damp food dry as much as possible before putting it in a bag.
- Wrap foods with sharp edges, such as bones or shellfish in paper towels to protect the bag.
- Store dry foods such as nuts and grains in a dark place to prolong their shelf life.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The product does not turn on.	The product is not plugged in.	Check that the power outlet is working or try it on a different power outlet socket.
The product did not create a vacuum seal.	The bag was not inserted correctly.	Reinsert the bag correctly against the stoppers.
	The bag was covering the vacuum nozzle.	Reinsert the bag correctly ensuring to not go past the stoppers.
	The lid is not completely closed.	Close the lid until it audibly clicks into place and is securely closed on both sides.
The bag has not been vacuumed correctly.	The bag was not inserted correctly.	Place the opening of the bag completely inside the vacuum chamber and ensure that the lid is securely closed and locked in place.
	The bag is defective.	Use another bag.
	The sealing ring is dirty or defective.	Replace the sealing ring.
	There are creases or food residue on the top of the bag.	Open the bag and clean the opening.
	The sealing element has overheated.	Let the product cool completely before using it again.

NOTE: If the problem persists, contact Customer Service.

CLEANING AND MAINTENANCE



Risk of injury!

- Always disconnect the mains plug and allow the product to cool down completely before cleaning!
- After cleaning, carefully dry the product before operating again.

Risk of damage!

Improper cleaning of the product may result in damage.

- Never immerse the product in water or other liquids.
- Never wash the product in the dishwasher. This would destroy it.
- Do not use any aggressive cleaners, sharp or metal cleaning utensils such as knives, hard scrapers or similar items. These could damage the surfaces.

Cleaning.

- Wipe the product with a soft, slightly damp cloth and dry thoroughly.
- Remove the sealing rings and wipe clean. Ensure that it is completely clean and dry before returning it to the product.

NOTE: The sealing rings in the vacuum chamber may wear out after a long period of time or intense use.

STORAGE

Risk of damage!

Improper storage of the product can result in damage.

- Allow the product to completely cool down.
- Place the product so that it can't fall into water.
- Ensure that the product is completely dry before storing.
- Store the product in a clean, dry, frost-protected, and keep it out of the reach of young children.
- Protect the product from direct sunlight.

TECHNICAL DATA

MODEL:	AVS9807
SUPPLY VOLTAGE:	220-240V~ 50-60Hz
POWER CONSUMPTION:	120W

12 MONTH WARRANTY

Thank you for your purchase.

Your new product is warranted to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business will bear the reasonable expense of claiming the warranty.

The warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse, or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expenses incurred in returning this product can be addressed with the respective Customer Service Centre.

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 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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