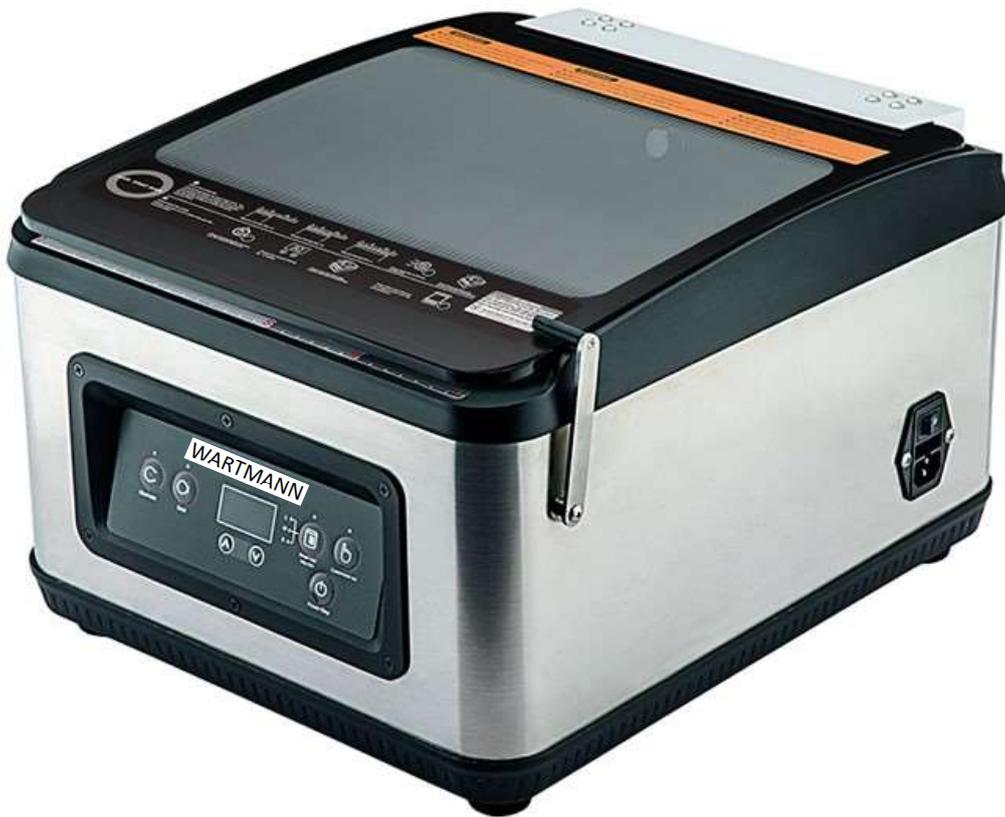


USER MANUAL  
WARTMANN® CHAMBER VACUUM DEVICE  
MODEL WM-2004 EC



Wartmann®  
[www.wartmann.cooking](http://www.wartmann.cooking)

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## WELCOME

### **Congratulations on your purchase**

Wartmann wishes you lots of pleasure with your new Wartmann® chamber vacuum device. By vacuum packing your food will oxidize less quickly, so that colour and taste are better preserved. Using the Wartmann® chamber vacuum device, you can keep your food fresh for a longer period of time in the fridge or freezer. As the Wartmann® chamber vacuum device efficaciously removes the air, the storage times may be up to five times longer. This also means less food waste and therefore cost-efficient. The Wartmann® chamber vacuum device is also a great help when you are cooking sous-vide.

### **A good choice**

The Wartmann® chamber vacuum device is made of extremely durable materials and can deliver a under pressure of no less than -995 millibar (-29.37 inch Hg). The Wartmann® chamber vacuum device is also ideal to vacuum pack liquids such as soups and sauces. You can use all types of vacuum bags up to a width of 30 centimetres (11.8 inches).

The Wartmann® chamber vacuum device is compact, easy to clean and suitable for all Wartmann® vacuum bags and rolls. The Wartmann® chamber vacuum device is easy to operate with a single touch button. Simply place the filled vacuum bag to be sealed inside the chamber. Choose the 'Smart vac mode' and close the lid. The vacuuming and sealing process runs completely automatically! You can also manually set the vacuum time and seal time as desired. You can also make your specific vacuum bags out of a vacuum roll. Just cut the desired size and use the seal function.

Follow the operation and maintenance instructions from this manual for many pleasurable years with your Wartmann® chamber vacuum device.

## IMPORTANT

This instruction manual contains information for the use and maintenance of your Wartmann® chamber vacuum device. Read this instruction manual carefully before using the device and keep it for possible future consultation.

### **Suitable for domestic and semi-professional use**

The Wartmann® chamber vacuum device is intended for normal domestic and semi-professional usage. The Wartmann® chamber vacuum device is designed for vacuum packaging only. In case of unintended or incorrect use, usage not in accordance with the instructions in the manual, or self-performed repairs, the warranty expires and Wartmann® will decline any responsibility for any damage caused by this.

### **Not suitable for children**

The Wartmann® chamber vacuum device should not be operated by persons under the age of 16 years old or by persons with reduced physical, sensory or mental abilities. Make sure that children cannot accidentally play with the Wartmann® chamber vacuum device. We recommend placing the Wartmann® chamber vacuum device at a location that is not easily accessible for children without supervision.

### **Check electrical connections**

Check if the voltage indicated on the Wartmann® chamber vacuum device conforms with the local mains voltage before connecting it to the power socket. Connect the Wartmann® chamber vacuum device only to a grounded socket. In case the plug, power cord or the Wartmann® chamber vacuum device itself is damaged, repairs must be carried out first or the relevant part should be replaced by a qualified service centre.

### **Prevent the device from coming into contact with water**

The Wartmann® chamber vacuum device contains electrical parts. Never rinse the vacuum device under the tap and do not immerse the vacuum device in water. Make sure that no water ever enters the vacuum device to prevent electrical shock and/or damage to the vacuum device. When cleaning the Wartmann® chamber vacuum device, always switch off the device completely, with the plug out of the socket. Do not operate the Wartmann® chamber vacuum device with wet or damp hands.

### **Contains heating elements**

The Wartmann® chamber vacuum device is equipped with a sealing bar. The sealing bar may still be warm after opening the lid. Wait 10 seconds before taking out a sealing bar. Do not position the Wartmann® chamber vacuum device near flammable liquids such as methylated spirit.

## FOOD SAFETY

### Vacuum-packaging

When vacuum-packaging food in vacuum bags or -storage boxes, most of the surrounding air is extracted whilst the inflow of fresh air is being prevented. This way the storage life of food is lengthened. Vacuum-packaging helps to prevent freezer burn, which is the dehydration of the surface layer of the food. This is characterised by white or brown-red discolouration of the food.

Vacuum-packaging contributes to the preservation of the taste and the overall quality of the food. It slows the growth of aerobic micro-organisms that could cause:

- Mould. As mould won't grow in environments with little oxygen, the vacuum-packaging will strongly reduce the risk of moulding.
- Fermentation. Fermentation can be noticed by the odour or taste of the food. Fermentation requires water and sugar and will develop at room temperature. Fermentation can also develop when air is lacking. In order to slow the yeast growth items should be cooled, only at deep-freezing temperature, this growth will come to a halt.
- Bacteria. Bacterial growth can often be recognised by a nasty smell, discolouration and a soft or slimy layer. Under specific circumstances, clostridium botulinum, which causes botulism, can grow without air. This is rare, but also extremely dangerous. You can neither smell nor taste it.

The vacuum-packaging is no replacement for cooling or deep-freezing. Perishable foods that require cooling or freezing, must still be kept in the refrigerator or freezer.

### Preparations

Before you can start vacuum-packaging vegetables, they need blanching. This will inhibit the enzymatic activity which causes loss of flavour and colour fading. Cook the vegetables or place them in the microwave until they are done, but still a bit crispy. Subsequently you immerse the vegetables in cold water, stopping the cooking process. Next, dry the vegetables with, for instance, a clean towel. Cruciferous vegetables, such as broccoli, sprouts, cabbage, cauliflower, kale and turnips produce carbon dioxide during preservation. Therefore, you can only store these vegetables in the freezer.

### Deep-freezing

In order to safely preserve foods, it must be kept at low temperatures. The growth of micro-organisms is strongly reduced at temperatures of 4°C and below. At a temperature of -17°C, growth will nearly come to a full stop. This does however not kill the micro-organisms. If you wish to store your vacuum packed food long-term, then always place it in the freezer. In Appendix 2 you will find a table with some storage advice.

### Verify

Always check if food is spoiled, before consuming it. You must realise that vacuum-packaging cannot undo spoilage. Vacuum-packaging only ensures that the quality of food is retained longer. How much longer you can preserve the food, depends on different factors, such as the quality of the food at the time of packaging. We advise to only package fresh food and mention the date of packaging on the package.

## USING THE WARTMANN® CHAMBER VACUUM DEVICE

### Unpacking the Wartmann® chamber vacuum device and preparations for first use

Take the Wartmann® chamber vacuum device out of the box and remove all packaging materials. You will find the power cord and sealing bar separately.



Figure 1: Features overview

Insert the power cord into the electrical socket on the right side of the Wartmann® chamber vacuum device. Here you will find also the main power switch. Turn it off (position 0). On this side you will also find the lever to lock the lid. Place the Wartmann® chamber vacuum device on a solid surface with plenty of space all around. Move the lever forward. The lid opens automatically. Place the sealing bar over the two brass pins that you find inside in the vacuum chamber. The sealing bar is now located under the rubber strip that is attached to the lid.

Connect the power cord by plugging it into a grounded socket. With the control panel at the front you can operate the Wartmann® chamber vacuum device.

### Choosing vacuum bags and vacuum rolls

For vacuuming and sealing you need suitable vacuum bags. You can choose from various vacuum bags and vacuum rolls with a maximum width of 30 centimetres. The vacuum roll is a tubular plastic roll you can cut to the desired length. If you use a roll, you must first seal this open end of the tube on one side (Seal process). In that way you make your own custom sized vacuum bag. At the top-front, under the lid, of the Wartmann® chamber vacuum device, you can find a size distribution from 0 to S, M, L. By holding the width of the bag (from the left side) above this distribution you can read the size of the bag. Between 0 and S is size S, between S and M is size M and between M and L is size L.

### Operating the Wartmann® chamber vacuum device

Choose a vacuum bag of suitable size and fill it with the product to be vacuum packed. Keep at least 5 centimetres free at the top. If the bag is filled with liquid or wet food, make sure that the liquid or wet food is not spilled out of the bag when you place the bag in the vacuum chamber.

Open the lid (move the lever forward) and place the bag in the vacuum chamber. The entire bag, including the open end of the bag, should be placed in the vacuum chamber. Make sure that the opening of the bag is placed over the sealing bar. The sealing bar can be seen under the lid on the front of the Wartmann® chamber vacuum device. Slide the top of the bag under the two handy metal clamps.

### Smart Vac Mode

The Wartmann® chamber vacuum device has a smart vacuum mode. This Smart Vac Mode vacuums and seals completely automatically. You only have to set the size of the vacuum bag (see also “choosing vacuum bags and vacuum rolls”). Figure 2 shows the control panel.

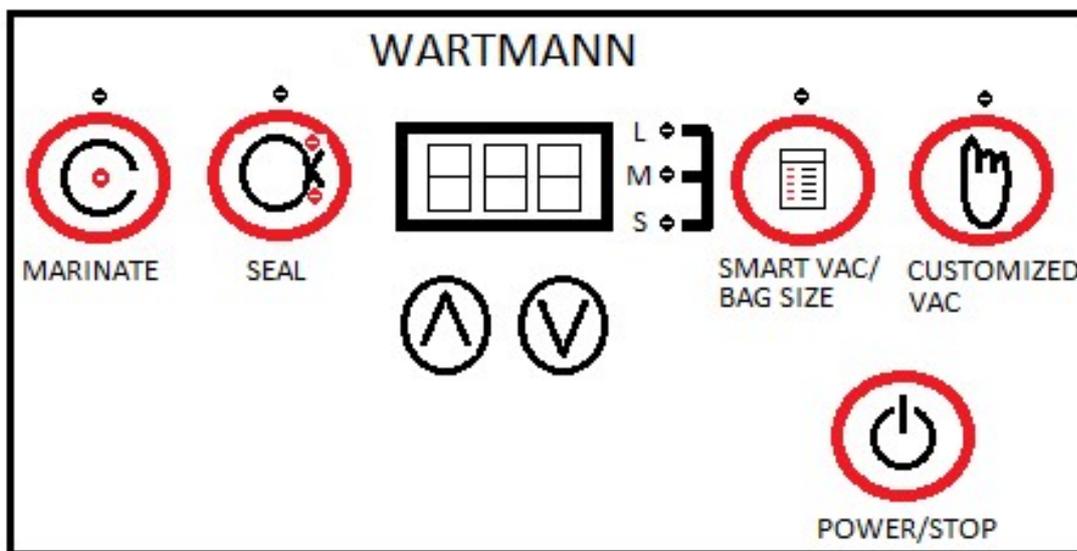


Figure 2. The control panel.

Insert the plug of the Wartmann® chamber vacuum device into a grounded socket. Open the lid and then press the power switch in position I. The Wartmann® chamber vacuum device enters a standby mode and the display shows 'OFF'. Hold down the 'Power/stop' button for a moment. The text 'ON' appears on the display. At the same time, you will hear a short beep and you will hear the fan running. The indicator light on the 'Smart vac/bag size' button flashes. The Wartmann® chamber vacuum device is ready to use. Press the 'Smart vac/bag size' button to choose the correct program (S/M/L). An indication light shows your choice. Switch between them by pressing the button again. Close the lid and the vacuum process will start, immediately perfected by the sealing process. This will run entirely automatically. You will hear the vacuum pump working and the Wartmann® chamber vacuum device emits periodically a short beep. When the process is over, you will hear three short beeps. This whole process takes about 1 minute. The lid opens automatically. You can now take the vacuum bag from the Wartmann® chamber vacuum device.

### Set the vacuum time (pressure)

You can also set a desired vacuum time yourself. You can vary between 3 seconds to a maximum of 80 seconds. Press the 'Customized vac' button. The ^ and v buttons can extend or shorten the vacuum time. Longer time is lower pressure. You will see the desired time shown on the display. Now close the lid. The vacuum process starts automatically, followed by the sealing process. On the display, the clock counts down. At the end of the process you will hear 3 short beeps.

The lid opens automatically. You can now remove the bag from the Wartmann® chamber vacuum device.

### **Seal process (customized sized vacuum bag)**

If you want to seal a bag instantly during a process, you can use this function. As soon as you press the 'Seal' button, the vacuum process stops and the sealing process will start. When the process is done, you will hear 3 short beeps. The lid opens automatically. Wait about 10 seconds and remove the bag from the Wartmann® chamber vacuum device. If you want to make your own customized sized vacuum bag from a vacuum roll, you can also use this function. Cut the desired size bag from a vacuum roll. You now have an open tube. By sealing one side, a customized size vacuum bag is created. Open the lid and place an open side over the sealing bar. Slide the top of the bag under the two handy metal clamps. Press the 'Customized vac' button. With the buttons ^ and v you must set a vacuum time of at least 3 seconds. This time is necessary to close the lid by creating a vacuum. Now press the button 'Seal'. The indicator light will flash. You can use the ^ keys and v to vary the seal time from 0 to 6 seconds. Close the lid and lock it. The sealing process starts automatically. On the display, the clock counts down the seal time. After a few seconds you will hear three short beeps. The lid opens automatically. You can now remove the bag from the Wartmann® chamber vacuum device. Pressing the Seal button during any ongoing vacuum cycle will immediately start the sealing process.

### **Change the Seal time**

The Wartmann® chamber vacuum device has a default seal time of 3 seconds. This setting is for vacuum non-embossed vacuum bags with a thickness of 50 µm. For embossed vacuum bags with a thickness of 75 µm, such as the Wartmann embossed vacuum bags, the seal time should be set to 4 seconds.

Press the SEAL button, then press the ^ and v keys to set the required seal time. The seal time is stored and will be kept stored, even after the power has been switched off.

### **Marinate**

The Wartmann® chamber vacuum device has also a smart marinate mode. You can marinate a product under vacuum. This significantly accelerates and improves the marinating process. The complete marinating cycle is entirely automatic by pressing the 'Marinate' button. Choose a vacuum bag of the correct size or use a vacuum canister that fits in the vacuum chamber. Keep at least 5 centimetres free at the top of a vacuum bag. Open the lid and place the bag or canister in the vacuum chamber. Do not place a lid on the canister. Make sure that the liquid or wet food is not spilled out of the bag when placing the bag in the vacuum chamber. Slide the top of the bag under the two handy metal clamps. Now press the 'Marinate' button. The indicator lights up. You can use the ^ and v keys to choose from three marinating programs of 9, 18 or 27 minutes. Close the lid. The marinating cycle starts automatically. You can hear the vacuum pump extracting the air. The display shows the actual pressure. You will hear a beep at 4, 19<sup>2</sup> and 29 inch Hg pressure. From this point on the Wartmann® chamber vacuum device will continue this vacuum for 9, 18 or 27 minutes. The display shows the remaining marinating time. After every nine minutes air flows inside the vacuum chamber, after which another vacuum cycle starts. The marinating is complete when the remaining time is zero. The Wartmann® chamber vacuum device will beep three times to indicate that the vacuum packaging is finished, before entering the standby mode again. The display shows 'CLO'. The lid opens automatically. Take your marinated food from the Wartmann® chamber vacuum device.

## AFTER USE

### **Switch off**

You can stop any process immediately by pressing the 'Power/stop' button. The Wartmann® chamber vacuum device falls into standby mode (display 'Au'). By pressing the 'Power/stop' button again you will switch off the Wartmann® chamber vacuum device (display 'Off'). By setting the main switch to 0, you can completely switch off the Wartmann® chamber vacuum unit.

### **Cleaning**

Switch off the Wartmann® chamber vacuum device completely and unplug it before cleaning it. Clean the outside of the Wartmann® chamber vacuum device with a slightly moist microfiber cloth and a soft soap. Remove all moisture from the vacuum chamber and keep the sealing bar free of dirt and dust.

### **Storing**

We recommend cleaning all parts and used accessories immediately after use to prevent unwanted bacterial growth. Store the Wartmann® chamber vacuum unit in a dry place, out of reach of children. If you move the Wartmann® chamber vacuum device, always lock the lid first by moving the lever upwards.

### **Maintenance**

The Wartmann® chamber vacuum device does not require any special maintenance.

## RECYCLING THE WARTMANN® CHAMBER VACUUM DEVICE

If the Wartmann® chamber vacuum device is at the end of its life cycle, you can deliver it to a collection point for the recycling of electrical equipment. The Wartmann® chamber vacuum device should not be disposed of along with regular household rubbish.

## APENDIX 1: TROUBLESHOOTING

In general the Wartmann® chamber vacuum device performs adequately. Should however a malfunction occur, then please first try the troubleshooting recommendations mentioned below.

<b>SYMPTOM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
<b>The vacuum device does not work. None of the indicator lights are burning.</b>	The power cord is damaged or not properly in the socket.	Check if the power cord is undamaged and then insert the plug firmly into a power socket.
	There is no voltage on the socket.	Check with another electrical device that the socket has power; if so try the vacuum device again.
	The vacuum device is broken.	Send the vacuum device in for repair.
<b>The vacuum device does not (sufficiently) remove the air from the vacuum bag.</b>	The top of the vacuum bag is not placed over the sealing bar in the vacuum chamber.	Place the opening of the vacuum bag entirely over the sealing bar in the vacuum chamber. Slide the top of the bag under the two metal clamps.
	There are wrinkles in the vacuum bag in the part that is on the sealing bar.	Check the top side for wrinkles, and, if necessary cut off the top edge of the vacuum bag.
	You have made a vacuum bag of a vacuum roll and the first sealing is not correct.	Check the first sealing for damage. Cut off the damaged sealing and make a new sealing.
	The vacuum bag is wet, dirty or dusty.	Use a proper clean vacuum bag.
	<b>The vacuum bag is losing its vacuum after it was sealed.</b>	Sharp objects could puncture the vacuum bag.
Certain vegetables and fruit that were not properly blanched or were frozen prior to packaging, may cause decomposition gases.		Open the packaging and throw away the foods in case they are spoiled. If the foods are not spoiled, they must be eaten straight away.
<b>The vacuum device no longer works (properly).</b>	The display shows the code 'EO1' during the sealing process.	Press the 'Power/stop' button. The display shows the set vacuum time. Make sure that the set vacuum time is at least 3 seconds. Use the ^ button to increase.
	There is a technical failure malfunction.	Remove the plug from the socket, wait 10 seconds and reconnect the vacuum device.
	The vacuum device is broken.	Send the vacuum device in for repair.

## APPENDIX: STORING ADVICE FOR FOODS

The Wartmann® chamber vacuum device will change the way you purchase and store foods. As vacuum-packaging decelerates spoilage and prevents freezer burn, you can buy more foods at a time without the risk of waste.

Using the Wartmann® chamber vacuum device, you remove up to 90% of the air from the packaging. As such, foods can be kept up to five times longer, in the cooler or deep-freezer, than when storing it the normal way. Dry foodstuffs such as pasta, grains and flour will even stay fresh from the start to when being used. Also, using vacuum packaging you prevent beetles and insects from nestling in your foodstuffs. Package foodstuffs always as freshly as possible.

Please note: Not all foods are suitable for vacuum packaging. You can never vacuum pack garlic or fungi such as mushrooms. Removing the air could initiate a biochemical reaction, making consumption of these products very dangerous. Vegetables should first be blanched to break down the enzymes that produce decomposition gases.

<b>Foods</b>	<b>Vacuum + Deep-freeze</b>	<b>Vacuum + Cooling</b>	<b>Normally</b>
Beef and veal	1½ years	2 weeks	2 days
Minced meat	1 years	1 week	1 to 2 days
Pork	1 years	1 to 2 weeks	2 days
Fish	1½ years	1 week	2 days
Poultry	1½ years	1 to 2 weeks	2 days
Smoked meat	2 years	3 months	2 to 4 weeks
Blanched vegetables	2 to 3 years	4 weeks	1 week
Fresh fruit	2 to 3 years	2 weeks	3 to 7 days
Hard cheeses	6 months	2 months	2 weeks
Unboiled pasta		1 years	½ years

Abovementioned times are indicative and may vary per product and quantity.

## APPENDIX 3: OTHER VACUUM-PACKAGING APPLICATIONS

You can also use the vacuum device for domestic applications other than food packaging.

### **Vacuum-packaging is quite suitable for camping and outdoor activities**

Reusable cooling packs you can make yourself, by half filling a vacuum bag with water to which a few spoons of methylated spirit were added. Seal the vacuum bag, without a vacuum, and place it in the freezer. The methylated spirit prevents the water from freezing entirely. You can use the vacuum bag for treatment of aching joints and small injuries.

You can prepare vacuum-packed meals before you go camping. This way it is easy to prepare meals while camping. Uncooked rice and pasta such as spaghetti can be kept for the entire holiday period.

Vacuum packaging of meat and other smelly products prevents undesired odours.

Make your own dry packs by keeping essential items, such as matches, socks and a map in a sealed bag.

### **Domestic applications**

Reorganise untidy cabinet drawers by vacuum-packaging small stuff that might otherwise be lost, such as screws and nails, into vacuum bags. The content of the bags will remain easily visible due to the transparent vacuum bag.

Hardly used silverware can also be vacuum packed. This will prevent discolouration of the silver as a result of oxidation. Sharp corners can be packed by use of a paper towel, preventing the vacuum bag from being punctured.

<b>Type</b>	<b>model WM-2004 EC</b>
<b>Voltage</b>	220-240 volt; 50 Hz
<b>Power</b>	380 Watt
<b>Mass</b>	15 Kg
<b>Dimensions chamber</b>	33,0 x 31,0 x 10,0 cm (L x B x H)
<b>device</b>	44,9 x 37,1 x 26,9 cm (L x B xH)
<b>Maximum pressure</b>	- 995 mBar / 29,37 inch Hg
<b>Maximum width vacuum bag</b>	30,0 cm / 11,8 inch

**WARTMANN<sup>®</sup>**