

USER MANUAL

CHAMBER VACUUM DEVICE

Model number WM-2205 VC



WARTMANN®

www.wartmann.cooking

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WELCOME

Congratulations on your purchase

Wartmann® hopes that you will enjoy your new chamber vacuum device. Using the Wartmann® chamber vacuum device, you can easily vacuum pack foods like, soups, stews, fresh meats and fish. As the Wartmann® vacuum device efficaciously removes the air, the storage times may be up to five times longer when stored in the fridge or freezer.

A good choice

The Wartmann® chamber vacuum device offers three distinct advantages over non-chamber vacuum devices that use external bags.

- First, a much higher level of vacuum can be achieved, which means a longer shelf life for foods that you vacuum pack.
- Secondly, the Wartmann® chamber vacuum device is suited to vacuum pack liquids such as soups.
- Third, the Wartmann® chamber vacuum device can be used with smooth vacuum bags, which are cheaper than the vacuum bags with a microstructure used in non-chamber vacuum devices.

The maximum vacuum bag width that can be used is 290mm.

Easy to operate

The Wartmann® chamber vacuum device is easy to use. Simply place the filled vacuum bag to be sealed inside the chamber and close the lid. Push start and the sealing process begins! First the air is being removed from the entire vacuum chamber and the vacuum bag inside. Once the pre-set vacuum level is reached the vacuum bag is sealed. Upon completion of the sealing cycle, air flows back into the chamber. Wait for the beep, and the process is complete.

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 later consultation.

For vacuum packaging only

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 the device. Connect the Wartmann® chamber vacuum device exclusively 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 vacuum device contains electrical parts. Make sure that no water gets into contact with the power cable or socket. Never rinse the Wartmann® chamber vacuum device under the tap (or immerse it in water) to prevent electrical shock and/or damage to the Wartmann® chamber vacuum device.

Contains heating elements

Do not touch the heating element, it could be hot. Do not position the Wartmann® chamber vacuum device near flammable materials (such as curtains) or cleaning agents (such as methylated spirit).

Careful during operation

Do not touch the vacuum lid, the vacuum chamber and/or the seal bar during an operation cycle to avoid getting bruises or burns or to create damage to the device.

Use original accessories

This manual applies to the optional use of Wartmann® accessories. For accessories from other suppliers, other instructions may apply.

FOOD SAFETY

Vacuum-packaging

When vacuum-packaging food in vacuum-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.

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.

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.

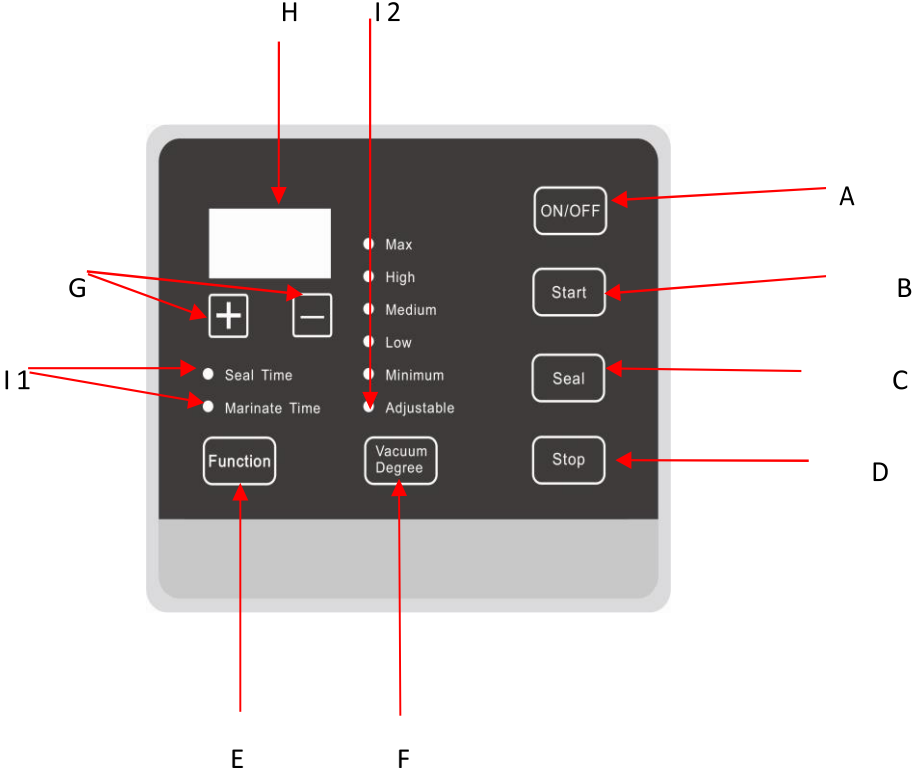
PREPARATIONS

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.

FEATURES OVERVIEW

Control Panel



Depending on the chosen function, the LED Display shows either the vacuum strength, the sealing time or the marinating time.

There are two indicator light sets. The set I1 indicates the operating mode (vacuum packaging vs marinating), the set I2 indicates the pre-set vacuum strength.

A. ON/OFF button

At power-up the display will show "OFF" to indicate that the device is in stand-by mode. Press the ON/OFF button and the display will show either the pre-set sealing time or marinating time, followed by the vacuum pressure. Press the ON/OFF button one more time will bring the device to the stand-by mode. The display will show "OFF" again.

B. Start button (auto vacuum)

If the vacuum process does not start automatically when closing the vacuum lid, then press the Start button to manually start the vacuum-seal or marinating process.

C. Seal button

Press the Seal Button to seal instantly.

D. Stop button (Stop)

Press the Stop Button to stop any ongoing process.

E. Function button

Press the Function Button to select between vacuum packaging and marinating (indicator lights vacuum-seal and marinate).

Use the "+" & "-" button to adjust the seal- or marinating time. The time is indicated on the LED display.

The seal time can be set from zero to 6 seconds. One marinating cycle lasts for 9 minutes. The marinating time can be set from 9 to 99 minutes (1 to 11 cycles).

F. Vacuum degree Button

Press this button to select a pre-set vacuum strength (the light will indicate the value ranging from max to minimum).

Alternatively, select ADJUSTABLE and use the "+" & "-" buttons to manually set the desired vacuum strength as indicated the LED display.

G. Plus & Minus

The "+" & "-" buttons can be used to adjust the vacuum time and strength, and the marinating time.

USING THE VACUUM DEVICE

Unpacking the chamber vacuum device and preparations for first use

Take the Wartmann® chamber vacuum device out of the box and remove all packaging materials. Place the vacuum device on a horizontal surface in a location where the vacuum device cannot tip over, even when passing. The seal bar may be taped to avoid damage during transport. If so, open the lid and place the seal bar in its position.

Switching on the vacuum device

Insert the plug of the Wartmann® chamber vacuum device into a grounded socket. Open the lid and then press the ON/OFF button. The Wartmann® chamber vacuum device enters standby mode and the LED display shows the last operating mode used. Now, the Wartmann® chamber vacuum device is ready to use.

How to vacuum pack with a vacuum bag

1. Set the sealing time

Press the Function button and use the “+” and “-” buttons to adjust sealing time. The sealing time can be set from zero to 6 seconds.

2. Set the vacuum pressure

Press the Vacuum Degree button to select the required vacuum pressure; or select manual and use the “+” and “-” buttons to manually set the required vacuum pressure.

3. Place the bag in the vacuum chamber

Choose a vacuum bag of suitable size and fill it with the product that is to be vacuum packed. If the bag is packed with liquid or wet food, ensure the liquid or wet food is not spilled out of the bag when placing the bag in the vacuum chamber.

Place the bag in the vacuum chamber with the bag opening laying across the seal bar. Open the clip in the front of the vacuum chamber and clamp the bottom side of the bag opening. The entire bag, including the open end of the bag, must be placed inside the vacuum chamber.

4. Start vacuum packaging

Close the lid and press the RUN button. The Wartmann® chamber vacuum device starts to extract the air and the pre-set vacuum degree indicator light will flash. Once the required vacuum has been reached the indicator light will burn continuously. The LED display shows the actual vacuum pressure. A beep will be heard when the vacuum reaches a pressure of 5 inch respectively 19 inch Hg.

The sealing will start automatically. The LED display will show the remaining seal time whilst counting down to zero. When the sealing is complete, air will flow back into the vacuum chamber. The Wartmann® chamber vacuum device will beep three times to indicate that the vacuum packaging is finished, before entering the standby mode again.

Pressing the Seal button during an ongoing vacuum cycle will immediately start the sealing.

How to marinate

1. Choose a vacuum bag or canister

Choose a vacuum bag of appropriate size, or use a canister that fits inside the vacuum chamber. Note that the canister must be able to withstand the set vacuum pressure.

2. Set the marinating time

Press the Function button frequently until the “marinate time” indicator light is on. Then use the “+” and “-” buttons to set the time to marinate. The time can be set between 9 and 99 minutes; which equals to 1 and 11 marinating cycles.

3. Set the vacuum pressure

Press the Vacuum Degree button to select the required vacuum pressure; or select manual and use the “+” and “-” buttons to manually set the required vacuum pressure.

4. Place the bag or canister in the vacuum chamber

Choose a vacuum bag of suitable size and fill it with the product that is to be vacuum packed. If the bag is packed with liquid or wet food, ensure the liquid or wet food is not spilled out of the bag when placing the bag in the vacuum chamber.

Place the bag in the vacuum chamber with the bag opening laying across the seal bar. Open the clip in the front of the vacuum chamber and clamp the bottom side of the bag opening.

If using a canister instead of bag, then place the canister, with the lid removed, inside the vacuum chamber.

5. Start Marinating

Close the lid and press the RUN button. The Wartmann® chamber vacuum device starts to extract the air and the pre-set vacuum degree indicator light will flash. Once the required vacuum has been reached the indicator light will burn continuously. The LED display shows the actual vacuum pressure. A beep will be heard when the vacuum reaches a pressure of 5 inch respectively 19 inch Hg.

The sealing will start automatically. The LED display will show the remaining seal time whilst counting down to zero. When the sealing is complete, air will flow back into the vacuum chamber. The Wartmann® chamber vacuum device will beep three times to indicate that the vacuum packaging is finished, before entering the standby mode again.

The marinating will start automatically. The LED 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.

Restore default settings

To restore the Wartmann® chamber vacuum device to its default factory settings, open the lid and then press the ON/OFF button to enter into the standby mode. The LED display will show OFF.

Press the SEAL and STOP button simultaneously and hold for 3 seconds. A beep will be heard and the display will show “rs”. The Wartmann® chamber vacuum device has now been successfully reset to its default factory settings.

AFTER USE

Cleaning

Remove the plug from the socket before cleaning the device and let the sealing strip cool off first. Clean the outside of the vacuum device with a damp microfiber cloth and mild soap.

Storing

The Wartmann® chamber vacuum device should be stored at a dust and dirt-free place.

Maintenance

RECYCLING THE 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.

APPENDIX: FOOD STORING ADVICE

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 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.

Foods	Vacuum + Deep-freeze	Vacuum + Cooling	Normally
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: TROUBLESHOOTING

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

SYMPTOM	POSSIBLE CAUSE	SOLUTION
The vacuum device does not switch on. The indicator lights do not light up.	The power cord is damaged, the plug is not in the socket or there is no voltage on the socket.	First check if the power cord is undamaged and then insert the plug into a socket which you know has power.
The vacuum device does not completely vacuumise the vacuum bag.	The top of the vacuum bag is not entirely over the sealing strip (into the vacuum chamber).	Place the opening of the vacuum bag entirely in the vacuum chamber.
	There are wrinkles in the vacuum bag in the part that is on the sealing strip.	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 sealing strip of the vacuum bag is wet, dirty or dusty.	Remove the plug and clean the sealing strip. Use only clean, dry vacuum bags.
The vacuum bag is not vacuum after it was sealed.	Sharp objects could puncture the vacuum bag.	Cover any sharp edges using a paper towel and use a new 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.
The vacuum boxes are not properly vacuumised.	The vacuum hose is not properly connected.	Make sure that the vacuum hose is properly inserted into the vacuum box and vacuum device connections. Then try again.
	The button on the vacuum box is not set to "vacuum".	Make sure that the button on the vacuum box is on "vacuum".
	There is insufficient space under the vacuum box lid.	Ensure sufficient space under the vacuum box lid.
	There are hair cracks in the vacuum box.	Check the vacuum box and the lid for damage. If you can notice any damage, then the vacuum box can no longer be used and it should be replaced.
The vacuum device no longer works (properly).	There is a software malfunction.	Remove the plug from the socket, wait 10 seconds and reconnect the vacuum device.

The Wartmann® chamber vacuum device will not turn on.

- Ensure that the Wartmann® chamber vacuum device is properly plugged into a grounded outlet.
- Check the power cord is not damaged. Do not use machine if the power cord is damaged.
- Check that the power socket has power. Try with another device in case of doubt.
- Make sure that the ON/OFF button was properly pressed. The LED screen will be illuminated when the Wartmann® chamber vacuum device switches on.

The vacuum bags are not being sealed with a full vacuum.

- ▪ Vacuum/seal time may not be set high enough. Set vacuum and seal times higher and vacuum again.
- ▪ To vacuum and seal properly, the opening of pouch must be within the vacuum chamber.
- ▪ If packaging from a roll pouch, make sure first seal is complete and there are no gaps in either seal.
- ▪ V86 and vacuum pouch need to be clean, dry and free of debris for the vacuum process to be successful. Wipe surface of seal bar and inside of pouch and try again.

Vacuum pouch loses vacuum after being sealed

- ▪ Sharp items can puncture small holes in pouches. To prevent this, cover sharp edges with paper towel and vacuum in a new pouch.
- ▪ Some fruits and vegetables can release gases (out-gassing) if not properly blanched or frozen before packaging. Open pouch. If you think food spoilage has begun, discard food. If food spoilage has not yet begun, consume immediately. If in doubt, discard food.

V86 is not sealing pouch properly

- ▪ Seal time may not be long enough. Increase seal time and try again.
- ▪ Pouches will not seal if any moisture, food particles or debris are present in the seal area. Wipe the inside of the pouch clean and try again.
- ▪ Pouch must be properly placed along the seal bar. Make sure the entire pouch is over the seal bar and there are no wrinkles in pouch material.

APPENDIX: ERROR CODES

The table below mentions the most common error codes on the display. Contact a technician for further details.

Error code	Cause	Debug information
E01	Two pressure switches are not closed during the vacuum process.	<ol style="list-style-type: none">1. Check if the lid is closed properly.2. Check if the gasket is in place.3. Check if the pump is functioning.4. Check if the Pressure Switch Device is working, including the joint pipe, pressure switch and 10P data line.
E02	The micro switch is not closed when the machine enters the sealing mode.	<ol style="list-style-type: none">1. Check if the lid is properly closed.2. Check if the micro switch device is working.4. Check if the Pressure Switch Device is working, including the joint pipe, pressure switch and 10P data line.
LP	The machine is powered down during an operation.	<ol style="list-style-type: none">1. Power supply network failure.2 A wiring failure, including the power lines and 10P data line.

Type number	WM-1509 VAC
Mains voltage	220-240 Volts / ~50 Hz
Capacity	1200 Watts
Pump pressure	-29.7" Hg / -1006 mbar
Type pump	Dry pump
Maximum bag seal width	290mm
Seal wire length & width	290 mm x 10 mm
Weight	27 Kg
Dimensions	468 x 359 x 366mm (W x D x H)

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