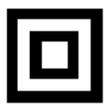


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# Original Operating Manual

## Vacuum System MyVac 20



Item No. 1320

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# 11 Operating Manual

## 11.1 General

Please read the information contained herein so that you can become familiar with your device quickly and take advantage of the full scope of its functions.

Your vacuum system will serve you for many years if you handle it and care for it properly.

We wish you a lot of pleasure in using it!

## 11.2 Information on this manual

These Operating Instructions are a component of the vacuum system (referred to hereafter as the Device) and provide you with important information for the initial commissioning, safety, intended use and care of the device.

The Operating Instructions must be available at all times at the device. This Operating Manual must be read and applied by every person who is instructed to work with the device:

- Commissioning
- Operation
- Troubleshooting and/or
- Cleaning

Keep the Operating Manual in a safe place and pass it on to the subsequent owner along with the device.

## 11.3 Warning notices

The following warning notices are used in the Operating Manual concerned here.

**▲GEFAHR**

### DANGER

**A warning notice of this level of danger indicates a potentially dangerous situation.**

If the dangerous situation is not avoided, this can lead to death or serious injuries.

► Observe the instructions in this warning notice in order to avoid the danger of death or serious personal injuries.

**▲WARNUNG**

### WARNING

**A warning notice of this level of danger indicates a possible dangerous situation.**

If the dangerous situation is not avoided, this can lead to serious injuries.

► Observe the instructions in this warning notice in order to avoid the personal injuries.

**▲VORSICHT**

### ATTENTION

**A warning notice of this level of danger indicates a possible dangerous situation.**

If the dangerous situation is not avoided, this can lead to slight or moderate injuries.

► Observe the instructions in this warning notice in order to avoid the personal injuries.

A notice of this kind indicates additional information, which will simplify the handling of the machine.

### **11.4 Limitation of liability**

All the technical information, data and notices with regard to the installation, operation and care are completely up-to-date at the time of printing and are compiled to the best of our knowledge and belief, taking our past experience and findings into consideration.

No claims can be derived from the information provided, the illustrations or descriptions in this manual. The manufacturer does not assume any liability for damages arising as a result of the following:

- Non-observance of the manual
- Uses for non-intended purposes
- Improper repairs
- Technical alterations, modifications of the device
- Use of unauthorized spare parts

Modifications of the device are not recommended and are not covered by the guarantee. All translations are carried out to the best of our knowledge. We do not assume any liability for translation errors, not even if the translation was carried out by us or on our instructions. The original German text remains solely binding.

### **11.5 Copyright protection**

This document is copyright protected. Braukmann GmbH reserves all the rights, including those for photomechanical reproduction, duplication and distribution using special processes (e.g. data processing, data carriers, data networks), even partially.

Subject to content and technical changes.

## **12 Safety**

This chapter provides you with important safety notices when handling the device. The device corresponds with the required safety regulations. Improper use can result in personal or property damages.

### **12.1 Intended use**

This device is only intended for use in households in enclosed spaces for

- vacuuming bags, containers and bottles of wine. Uses for a different purpose or for a purpose which exceeds this description are considered incompatible with the intended or designated use.

**▲ WARNUNG**

### **Warning**

#### **Danger due to unintended use!**

Dangers can emanate from the device if it is used for an unintended use and/or a different kind of use.

- ▶ Use the device exclusively for its intended use.

**▲ WARNUNG**

## Warning

- ▶ Observe the procedural methods described in this Operating Manual.

Claims of all kinds due to damages resulting from unintended uses are excluded.

The User bears the sole risk.

## 12.2 General Safety information

**HINWEIS**

### Please note

**Please observe the following general safety notices with regard to the safe handling of the device.**

- ▶ Examine the device for any visible external damages prior to using it. Never put a damaged device into operation.
- ▶ If the connection lead is damaged, you will need to have a special connection lead installed by an authorized electrician to avoid any hazard.
- ▶ This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- ▶ Children shall not play with the appliance.
- ▶ Cleaning and user maintenance shall not be made by children without supervision.
- ▶ Only qualified electricians, who have been trained by the manufacturer, may carry out any repairs that may be needed. Improperly performed repairs can cause considerable dangers for the user.
- ▶ Only customer service departments authorized by the manufacturer may carry out repairs on the device during the guarantee period, as otherwise the guarantee entitlements will be null and void in the event of any subsequent damages.
- ▶ Defective components must always be replaced with original replacement parts. Only such parts will guarantee that the safety requirements are fulfilled.
- ▶ Do not leave the device unsupervised when it is in operation.
- ▶ When disconnect, please unplug by grasp the plug and not the cord, to avoid any injury.
- ▶ Do not immerse in water or any other liquids.

## 12.3 Sources of danger

### 12.3.1 Danger of fire

**▲ WARNUNG**

## Warning

**There is a danger of fire due to the event the device is not used properly.**

Observe the following safety notices to avoid dangers of fire:

- ▶ Do not set up the device near flammable material.
- ▶ Keep this appliance away from sources of heat (gas, electric, burner, heated oven).

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### 12.3.2 Charging device and vacuum-unit

#### ▲WARNING

#### Warning

- ▶ Please do not try to repair or open the device or the charging station.
- ▶ Use only the provided by the manufacturer charging device, others may lead to a loss of battery capacity, leakage, overheating, explosion or even fire.
- ▶ Vacuum-unit and charging device must not get in touch with water.
- ▶ It is strongly suggested that in the first use of the product consumer use off the power to the best and then charge the battery over 12 hours without interruption.
- ▶ Only use the charging device and mains adapter provided by the manufacturer to charge up the battery provided.
- ▶ In order to maintain optimum battery performance, it is recommended to have a maintenance charging & discharging for the battery at least every 6 months.

### 12.3.3 Dangers due to electrical power

#### ▲GEFAHR

#### Danger

##### **Mortal danger due to electrical power!**

Mortal danger exists when coming into contact with live wires or subassemblies!

Observe the following safety notices to avoid dangers due to electrical power:

- ▶ If the connection lead is damaged, you will need to have a special connection lead installed by an authorized electrician to avoid any hazard.
- ▶ Do not operate this device if its power cable or plug is damaged, if it does not work properly or if it is damaged or has been dropped. If the power cable is damaged, it will need to be replaced by the manufacturer or his service agency or a similar qualified person, to avoid any dangers.
- ▶ Do not open the housing on the device under any circumstances. There is a danger of an electrical shock if live connections are touched and the electrical or mechanical structure is altered. In addition, functional faults on the device can also occur.
- ▶ Before plugging the appliance in or when you operate it, make sure your hands are dry.

### 12.3.4 Food storage safety information

This vacuum system will change the way you purchase and store foods. Once you are accustomed to vacuum packing, it will become an indispensable part of your food preparation. Please follow certain procedures when using this appliance to ensure food quality and safety.

#### HINWEIS

#### Please note

- ▶ If perishable foods have been heated, defrosted or un-refrigerated, consume them immediately.
- ▶ Before vacuum packaging, it's necessary to clean your hands, and all utensils and surfaces to be used for cutting and vacuum sealing foods.
- ▶ Refrigerate or freeze the perishable foods immediately, if you have vacuum-sealed them, and do not leave them sitting at room temperature.

**HINWEIS****Please note**

- ▶ The shelf life of dry foods such as nuts, coconut or cereals will be extended in vacuum-sealed package, while storing them in dark place. Oxygen and warm temperature will cause high-fat content foods fat to rancidity.
- ▶ Before vacuum sealing some fruit and vegetables, such as apples, bananas, potatoes and root vegetables, peel them, this will extend their shelf lives.
- ▶ When vacuum seal some vegetables such as broccoli, cauliflower and cabbage fresh for refrigeration, they will emit gases, so it's need to blanch and freeze these foods before vacuum sealing.

## 13 Commissioning

This chapter provides you with important safety notices during the initial commissioning of the device. Observe the following notices to avoid dangers and damages:

### 13.1 Safety information

**▲WARNUNG****Warning**

**Personal and property damages can occur during commissioning of the device!**

Observe the following safety notices to avoid such dangers:

- ▶ Packaging materials may not be used for playing. There is a danger of suffocation.

### 13.2 Delivery scope and transport inspection

The following components are contained in the standard delivery of the device:

- Vacuum system MyVac 20
- Bag adapter
- Box adapter
- Charging device (base)
- Mains adapter
- 2 bottle caps for vacuuming wine bottles
- 5 zip bags at 20 x 23 cm
- 5 zip bags at 26 x 35 cm
- Operating manual

**HINWEIS****Please note**

- ▶ Examine the shipment for its completeness and for any visible damages.
- ▶ Immediately notify the carrier, the insurance and the supplier about any incomplete shipment or damages as a result of inadequate packaging or due to transportation.

### 13.3 Functions

The main function of this appliance is to store a wide kind of foods for freshness, longer shelf life, flavour and convenience. In general, vacuum packaging keeps food fresh up to three times as long as other traditional food storage methods. Once this appliance will be an indispensable part of your life, you will have less food spoilage and it will save your money.

- Cook in advance to vacuum seal and store individual portions or entire meals.
- Prepare foods in advance for picnics and camping trips or barbecues.
- Eliminate freezer burn.
- Package foods, such as meat, fish, poultry, seafood and vegetables to freeze or refrigerate.
- Package dry foods, such as beans, nuts, and cereals to store longer.
- There are many non-food uses for vacuum packing. Keep camping supplies such as matches, first aid kits and clothing clean and dry. Keep flares for auto emergencies ready. Keep silver and collectibles untarnished.

Foods	Vacuum Freezer Storage	Vacuum Fridge Storage	Typical Storage
Fresh Beef & Veal	1-3 years	1 month	1-2 weeks
Ground Meat	1 year	1 month	1-2 weeks
Fresh Pork	2-3 years	2-4 weeks	1 week
Fresh Fish	2 years	2 weeks	3-4 days
Fresh Poultry	2-3 years	2-4 weeks	1 week
Smoked Meats	3 years	6-12 weeks	2-4 weeks
Fresh Produce, Blanched	2-3 years	2-4 weeks	1-2 weeks
Fresh Fruits	2-3 years	2 weeks	3-4 days
Hard Cheeses	6 months	6-12 weeks	2-4 days
Sliced Deli Meats	not recommended	6-12 weeks	1-2 weeks
Fresh Pasta	6 months	2-3 weeks	1 week

## 13.4 Unpacking

To unpack the device, proceed as follows:

- Remove the device out of the carton and remove the packaging material.



## 13.5 Disposal of the packaging

The packaging protects the device against damages during transit. The packaging materials are selected in accordance with environmentally compatible and recycling-related points of view and can therefore be recycled.

Returning the packaging back to the material loop saves raw materials and reduces the quantities of accumulated waste. Take any packaging materials that are no longer required to "Green Dot" recycling collection points for disposal.

### HINWEIS

### Please note

- If possible, keep the original packaging for the device for the duration of the guarantee period of the device, in order that the device can be re-packaged properly in the event of a guarantee claim.

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## 13.6 Setup

### 13.6.1 Setup location requirements:

In order to ensure the safe and trouble-free operation of the device, the setup location must fulfil the following prerequisites:

- Choose the setup location in such a way that children cannot reach the device.
- Do not set up the device in a hot, wet or extremely damp environment or near flammable material.
- Do not move the vacuum sealer system when it is in operation.
- The electrical socket must be easily accessible so that the power lead can be disconnected easily, in the case of an emergency.
- The installation and assembly of this device in non-stationary setup locations (e.g. on ships) must be carried out by specialist companies / electricians, provided they guarantee the prerequisites for the safe use of this device.

## 13.7 Electrical connection

In order to ensure the safe and trouble-free operation of the device, the following instructions must be observed for the electrical connection:

- Before connecting the device, compare the connection data (voltage and frequency) on the rating plate with those of your electrical network. This data must agree in order that no damages occur in the device.  
If in doubt, ask your qualified electrician.
- The electrical outlet must be protected by a 16A safety cut-out switch.
- The connection between the device and the electrical network may employ a 3 meter long (max.) extension cable with a cross-section of 1.5 mm<sup>2</sup>. The use of multiple plugs or gangs is prohibited because of the danger of fire that is involved with this.
- Make sure that the power cable is undamaged and has not been installed under the oven or over hot or sharp surfaces.
- The electrical safety of the device is only guaranteed if the device is connected to a properly installed protective conductor system. Operations using an electrical outlet without a protective conductor are prohibited. If in doubt, have the house installation checked over by a qualified electrician.  
The manufacturer cannot be made responsible for damages that are caused by a missing or damaged protective conductor.

## 14 Design and Function

This chapter provides you with important safety notices on the design and function of the device.

## 14.1 Complete overview



1. Bag Adapter for Zip Bags
2. External cover plate (removable for easy cleaning)
3. Box adapter – for use with vacuum sealer accessories
4. Inner suction cap (removable for cleaning)
5. On-switch – push this switch to start
6. Base of the charging device (charging station)
7. Mains adapter

## 14.2 Rating plate

The rating plate with the connection and performance data can be found on the back of the device.

## 15 Operation and Handling

This chapter provides you with important notices with regard to operating the device. Observe the following notices to avoid dangers and damages:

### 15.1 Zip Bags

For vacuuming please use intended for this device bags with a plug valve only. The plastic foil of these specific vacuuming films is different from ordinary plastic wraps.

### 15.2 Vacuum Packaging in a Zip Bag

Before any use and each sealing your device, as well as all accessories having been in touch with the foods have to be carefully cleaned; please follow therefore the instructions in chapter “Cleaning and Maintenance”.

1. Put the foods you want to store in the special zip bag.
2. Close the clip firmly and evenly with your hands and put the bag flatly on the worktable (pict.1)
3. Put the bag adapter (1 and 2) on the MyVac 20.
4. Press the vacuum sealer with the bag adapter on the bag valve and push the On-switch.
5. Vacuum continuously until the air has been fully extracted from the bag and the foods are firmly enclosed (pict.2). The blue lamp lights up when the vacuum process has finished.
6. For a longer endurance press your finger slightly on the blue centerpiece of the valve on the bag.



### HINWEIS

### Please note

- ▶ Do not put too much food inside the bag; leave enough empty length in the open end of the bag so that the bag can be placed in the vacuuming plate more positively.
- ▶ Do not wet the open end of the bag. Wet bags may be difficult to seal tightly.
- ▶ Clean and straighten the open end of the bag before sealing the bag. Make sure nothing is leaving on the open area of the bag. Foreign objects or creased bags may cause difficulty to seal tightly.
- ▶ Do not leave too much air inside the bag. Press the bag to allow extra air to escape from the bag before vacuuming it. Too much air inside the bag increases the vacuum pump loading and may cause that the motor works insufficient to draw away all the air out of the bag.
- ▶ If the foods you're sealing have sharp edges, such as bones, spaghetti or shellfish, pack the edges with kitchen paper to avoid tearing the bag
- ▶ Suggest to vacuum seal one bag within 1 minute to let the appliance cool down enough.
- ▶ In order to vacuum seal liquid-based foods, such as soups, casseroles or stew, freeze them first in a baking pan or tempered dish, vacuum seal them, label and stack them in your freezer as soon as they are in frozen solid.
- ▶ Blanch the vegetables by cooking briefly in boiling water or microwave oven, cool them down, then vacuum seal them in convenient portions.
- ▶ To vacuum seal the foods not frozen, two extra inches are required for bag length to allow for expansion while freezing. Place the meat or fish on a paper towel and vacuum seal with the paper towel in the bag, this way will help to absorb moisture from the foods.
- ▶ Before storing the foods such as tortillas, crepes or hamburger, use wax or parchment paper between them to stack the pieces, this will be easier to remove some of the food, reseal the rest and immediately replace in the freezer.
- ▶ All vacuum rolls and bags delivered by CASO are appropriate for cooking under vacuum (sous vide). Furthermore the vacuum rolls and bags can be used for defrosting and heating in the microwave at up to 70° C. Please make sure when vacuum rolls and bags of other producers are used, whether they are also microwaveable and suitable for cooking under vacuum.

### 15.3 Opening of a Sealed Zip Bag

Open the bag manually along the zip seam.

## 15.4 Vacuuming of Bottles with a Bottle Cap



1. Turn off the external cover plate, in order to use the box adapter (3 and 4) (pict. 1).
2. Put the vacuum sealer on the bottle cap for vacuuming (pict. 2).
3. Push the On-switch for starting the vacuuming. After about 30 seconds the vacuum has been established;

release the button.



## 15.5 Recharging of the Device:

If the engine gets slow, this means that the battery has to be recharged; forward as follows:

1. Plug the adapter in the socket, and then put the vacuum sealer into the charging station. The red light of the device gets switched on.
2. As a rule it takes about 9 ~ 12 hours to fully charge the battery (the time varies depending on the way you have used the device).
3. Charge the battery for at least 12 hours to obtain best performance, if you charge for the first time or haven't used the device for a longer time.
4. It is normal that the adapter and the charging station get hot during the charging process.
5. In order to maintain the battery capacity, fully charge the device every 3-6 months.

## 15.6 Storing your vacuum system

Keep the unit in a flat and safe place, out of the reach of children.

### HINWEIS

### Please note

- ▶ To disconnect remove the plug from the outlet.
- ▶ Always unplug this appliance from the electrical outlet immediately after using and before cleaning.

## 16 Cleaning and Maintenance

This chapter provides you with important notices with regard to cleaning and maintaining the device. Please observe the notices to prevent damages due to cleaning the device incorrectly and to ensure trouble-free operation.

### 16.1 Safety information

#### ▲VORSICHT

### Attention

Please observe the following safety notices, before you commence with cleaning the device:

- ▶ The device must be cleaned and food residues must be removed at regular intervals. If the device is not maintained in a clean condition, this will have a detrimental effect on the service life of the device and can also result in a dangerous condition in the device as well as in the growth of fungus and bacteria.

## **▲VORSICHT** Attention

- ▶ Switch the vacuum system off prior to cleaning it and unplug the plug from the wall power outlet.
- ▶ The sealing strip is hot after it is used. There is a danger of burns! Wait until the device has cooled down.
- ▶ Clean the device after use as soon as it has cooled down. Extended waiting unnecessarily complicates cleaning and can make it impossible in extreme cases. Excessive accumulations of dirt can even damage the device under certain circumstances.
- ▶ Never immerse the unit into water or the dishwasher.
- ▶ If dampness penetrates into the device, this can damage the electronic components. Please ensure that no liquid can enter the interior of the device.
- ▶ Do not use any aggressive or abrasive cleaning agents or solvents.
- ▶ Do not scrape off stubborn dirt with hard items. • Dry thoroughly before using again.

## 16.2 Cleaning

### ◆ External and Inner Cover Plate

- Take off the external and inner cover plates by a slight turn and clean them by using a mild, non galling soap solution.

### ◆ Boxes, Covers, Bottle Cap and Accessories

- Wash the accessories with warm rinse water and let it carefully dry afterwards, before you use it again.

### ◆ Preservation bags

- Washing the bagging material in warm water with a mild dishwashing soap, then rinse the bags well and allow drying thoroughly before reusing.

## **▲VORSICHT** Attention

- ▶ Bags used to store raw meats, fish or greasy foods can't be reused.

## **HINWEIS** Please note

- ▶ The airproof loop of sponge should be dried thoroughly prior to reassembling.
- ▶ When re-assembling, be careful to prevent any damage and assembles as original position to ensure no vacuum leaking.

## 17 Troubleshooting

This chapter provides you with important notices with regard to operating the device. Observe the following notices to avoid dangers and damages:

## 17.1 Safety notices

### **▲VORSICHT** Attention

- ▶ Only qualified electricians, who have been trained by the manufacturer, may carry out any repairs on electrical equipment.
- ▶ Improperly performed repairs can cause considerable dangers for the user and damages to the device.

## 17.2 Cause and Action

In the event of a fault, an error code will appear in the display; it describes the cause of the fault.

Failures	Possible Cause	Resolution
The vacuum sealer does not function	The device hasn't been used for a longer period and the battery is weak	▶ Recharging
	The accessories are only loosely put on	▶ Check all parts are put on firmly
The charging device does not charge	Defective socket	▶ Look for a proper socket
	The charging device and the charging station are not connected correctly	▶ Check the connection
The device does not work after charging	The charging time was too short	▶ Fully charge the device as described under Recharging
The vacuum produced in the bag is not complete	▶ Close the zip catch once again	
	▶ Repack the foods in the bag	
	▶ Clean the valve	
The vacuum produced in the bottle is not complete	▶ Make sure all parts are correctly put to one another	
	▶ Look out whether the box is defect, eventually replace it	
	▶ Check the suction performance of the vacuum sealer	
	▶ Look whether the box might be defect, eventually replace it	

### **HINWEIS** Please note

- ▶ If you are unable to solve the problem with the steps shown above, please contact Customer Service.



## 18 Disposal of the Old Device

Old electric and electronic devices frequently still contain valuable materials. However, they also contain damaging substances, which were necessary for their functionality and safety.

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If these were put in the non-recyclable waste or were handled incorrectly, they could be detrimental to human health and the environment. Therefore, do not put your old device into the non-recyclable waste under any circumstances.

#### **HINWEIS**

### **Please note**

- ▶ Utilise the collection point, established in your town, to return and recycle old electric and electronic devices. If necessary, contact your town hall, local refuse collection service or your dealer for information.
- ▶ Ensure that your old device is stored safely away from children until it is taken away.

## **19 Guarantee**

We provide a 24 month guarantee for this product, commencing from the date of sale, for faults which are attributable to production or material faults.

Your legal guarantee entitlements in accordance with § 439 ff. BGB-E remain unaffected by this.

The guarantee does not include damages, which were incurred as a result of improper handling or use, as well as malfunctions which only have a minor effect on the function or the value of the device. Consumables, transit damages, inasmuch as we are not responsible for these, as well as damages, which were incurred as a result of any repairs that were not performed by us, are also excluded from the guarantee entitlements.

This device is designed for use in domestic situations and has the appropriate performance levels. Any use in commercial situations is only covered under the guarantee to the extent that it would be comparable with the stresses of being used in a domestic situation. It is not intended for any additional, commercial use.

In the event of justified complaints, we will repair the faulty device at our discretion or replace it with a trouble-free device.

Any pending faults must be reported within 14 days of delivery.

All further claims are excluded.

To enforce a guarantee claim, please contact us prior to returning the device (always provide us with proof of purchase).

## **20 Technical Data**

Device	Vacuum sealer system
Name	MyVac 20
Model	VS0610
Item No.:	1320
Mains data	220-240V~ 50Hz,3W 11.0VDC
External measurements (W x H x D):	177 x 162 x 68 mm
Net weight	535 g