

**MANUALE D'USO**

CONTENITORI PER SOTTOVUOTO

IT

**INSTRUCTION MANUAL**

VACUUM SEALING CONTAINERS

EN

**MANUEL D'UTILISATION**

CONTENEURS SOUS VIDE

FR

**BEDIENUNGSANLEITUNG**

VAKUUMIER-BEHÄLTER

DE

**GEBRUIKSAANWIJZING**

VACUÛM VERSHOUDOZEN

NL

**MANUAL DE USO**

CONTENEDORES DE ENVASADO AL VACÍO

ES

**MANUAL DE UTILIZAÇÃO**

RECIPIENTES DE VÁCUO

PT

**РУКОВОДСТВО ПО ЭКСПЛУАТАЦИИ**

КОНТЕЙНЕРЫ ДЛЯ ВАКУУМИРОВАНИЯ

RU

**INSTRUKCJA OBSŁUGI**

POJEMNIKI DO PAKOWANIA PRÓŻNIOWEGO

PL

**BRUKSANVISNING**

VAKUUMBEHÅLLARE

SV

**BRUGERVEJLEDNING**

BEHOLDERE TIL VAKUUM

DA

**KÄYTTÖOHJE**

VAKUUMIASTIAT

FI

**BRUKSANVISNING**

VAKUUMBEHOLDERE

NO







## 1 Warnings



We recommend that you read this manual carefully: it contains all instructions necessary for maintaining the appliance's aesthetic and functional qualities.

For further information on the product: [www.smeg.com](http://www.smeg.com)

### Risk of personal injury

- These containers may be used by children aged 8 years and over and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Children must not be allowed to play with the containers.
- Keep children under the age of 8 at a safe distance unless they are constantly supervised.
- Cleaning and maintenance must not be carried out by unsupervised children.

### Risk of damage to the appliance

- Do not strike or damage the containers in any way: damage could cause them to implode.

### Intended use

- These containers are intended for vacuum sealing food with a core temperature of between 3 and 10°C in the home environment at a temperature of between 15 and 35°C. Any other use is considered improper.

### Manufacturer's liability

The manufacturer shall bear no liability for personal injury or property damage caused by:

- Using the containers for anything other than the intended use.
- Failure to follow the instructions given in the user manual.
- Altering any part of the containers.



## Warnings

### About this manual

- This user manual is an integral part of the containers and must therefore be kept in its entirety and at hand for the entire life of the containers.
- Read this user manual carefully before using the containers.

### Identification plate

The identification plate bears the technical data, serial number and brand name of the appliance. The identification plate must be kept together with the original packaging.

### Disposal

Our containers are packaged in non-polluting and recyclable materials.

- Take the packing materials to the appropriate recycling centre.



### Plastic packaging Danger of suffocation

- Do not leave the packaging or any part of it unattended.
- Do not let children play with the plastic bags.



## 2 Use

### Vacuum containers

- For best results, place cold foods (3-4°C) in the containers.

#### Maximum filling limits

Solid foods	100% of the container
Broths and infusions	Half of the container
Sauces	1/3 of the container
Creams and cream sauces	1/4 of the container
Foods based on eggs or egg whites	1/6 of the container



#### Improper use Risk of damage to the appliance

- Only use containers with vacuum level **1** and **2**.
- Only use level **3** with professional use glass containers.

### Storing vacuum-sealed products

Depending on the type of vacuum sealed food, the containers should be kept in a cupboard or refrigerator (min 3°C).



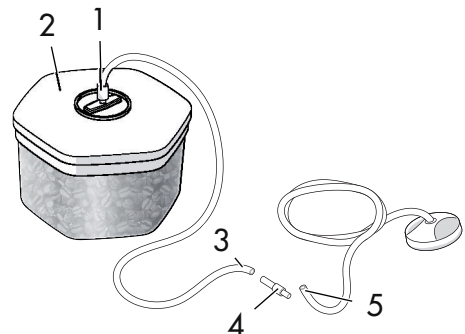
#### Improper use Risk of damage to the appliance

- Do not store the containers in a freezer.
- Do not use the containers in a microwave oven or for cooking, regenerating and heating foods.

### Connecting the containers to the vacuum drawer

- Adapter fitting (**4**) supplied:

- Take a vacuum sealing container.
- Place the product in the container.
- Connect the end of the tube (**1**) to the lid of the container (**2**) and the other end (**3**) to the fitting (**4**). Connect the fitting (**4**) to the adapter provided (**5**).

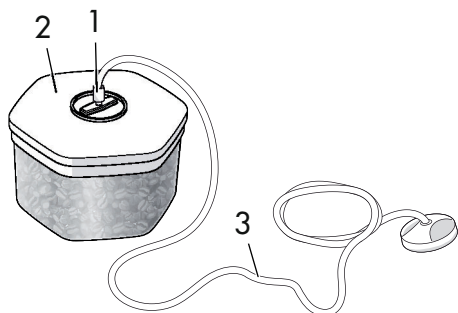




## Use

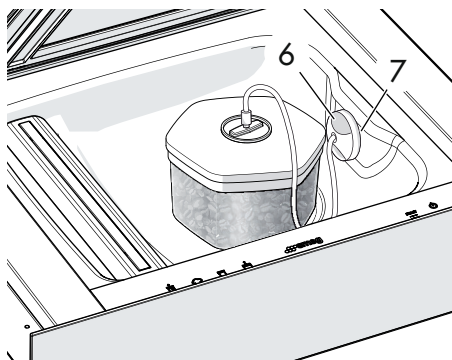
- Adapter fitting (4) **NOT** supplied

1. Take a vacuum sealing container.
2. Place the product in the container.
3. Connect the tube (3) to the adapter (1).
4. Connect the adapter (1) to the lid of the container (2).



5. Turn the valve on the lid of the container to "SEAL".
6. Open the lid of the vacuum drawer.
7. Place the container into the drawer or rest it on the worktop.

8. Attach the end of the adapter (6) to the appropriate fitting (7) in the internal chamber.



9. Start the container vacuum sealing function (level 1 or level 2).
10. When the cycle has finished, disconnect the adapter (1) from the lid of the container (2) and the adapter (6) from the fitting in the internal chamber (7).

**i** Keep the glass lid of the drawer open for the entire duration of the cycle.

**i** To open the lid of the container after the vacuum has been created, turn the valve on the lid of the container to "OPEN".



## 3 Cleaning and maintenance

- The containers can be washed with hot water or in a dishwasher (maximum temperature 50°C).
- Do not wash the lids of the containers in a dishwasher.
- Do not use abrasive sponges and harsh detergents.
- Dry the containers thoroughly before use.