



Vacuum Sealer

USER CARE AND INSTRUCTION MANUAL

Thank you for purchasing the **RICARDO** vacuum sealer. Before using this product, please read the user care and instruction manual carefully.

IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.

- ::: This appliance is not a toy and should not be used by children. Keep appliance and its cord out of the reach of children and pets. Close adult supervision is necessary when any appliance is used near children.
- ::: Always place the appliance on a flat, stable and dry surface. Do not move the vacuum sealer while it is in use.
- ::: Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.
- ::: This appliance is intended for household use only. Do not use outdoors.
- ::: **ATTENTION** Burn hazard! The sealing strip will generate high heat, handle with care. To reduce the risk of severe injuries or burns, avoid touching the sealing strip after use.
- ::: **CAUTION** Do not place anything over the appliance or near the sealing strip to prevent fire hazard and overheating of the appliance.
- ::: Do not use the appliance for anything other than its intended use. Do not use attachments or accessories that are not recommended or sold by the manufacturer.
- ::: Only use bags that are suitable for vacuum sealing. Never overfill the bags.
- ::: Do not unlock the lid while vacuum sealing is in process.
- ::: Allow the appliance to rest 40 seconds between each use.
- ::: Perishable food should be properly stored after sealing is complete.
- ::: Never lock the lid when not in use.
- ::: Unplug the appliance before handling or attempting to clean.
- ::: Do not let the power cord touch hot surfaces or hang (over the edge of a table or counter).
- ::: Do not operate the appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself. If there is a problem, please call 1-866-226-9222.
- ::: To protect against electrical shock, never immerse the power cord, the plug, the motor body in water or other liquid.
- ::: Do not plug or unplug the product into/from the electrical outlet with wet hands.
- ::: Use the provided plug only.

- ::: Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- ::: The cord for this appliance should be plugged into a 120 V AC electrical wall outlet.
- ::: Do not leave the appliance unattended. Always unplug appliance from the electrical outlet when not in use. To unplug, grasp the plug and pull it from the electrical outlet. Never pull the cord.
- ::: The device must not be operated via an external timer or remote control.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

NOTES ON THE PLUG

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For safety reasons, this appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug can only be inserted one way into the electrical outlet. If the plug does not fit correctly into the outlet, reverse the plug and insert into the outlet. If it still does not fit, contact a qualified electrician for further assistance. Do not attempt to modify the plug in any way.

NOTES ON THE CORD

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A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

IF AN EXTENSION CORD IS USED:

- ::: The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- ::: If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord.
- ::: The longer cord should be arranged so that it will not drape over a countertop or tabletop where it can be pulled on.

ELECTRIC POWER

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If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

TECHNICAL DATA

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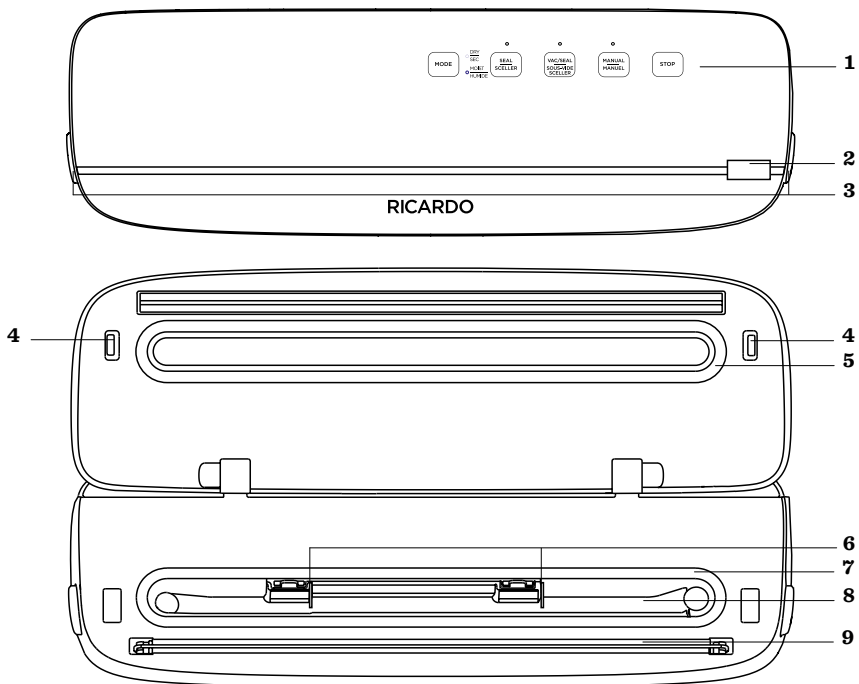
Main voltage: 120V / Frequency: 60Hz / Power consumption: 130 watts

PARTS IDENTIFICATION

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Product may vary slightly from diagram.

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|---------------------------------|-------------------------------|
| 1. Control panel | 6. Integrated clips |
| 2. Integrated bag cutter | 7. Lower foam gasket |
| 3. Lid locks | 8. Removable drip tray |
| 4. Foam spacers | 9. Sealing strip |
| 5. Upper foam gasket | |



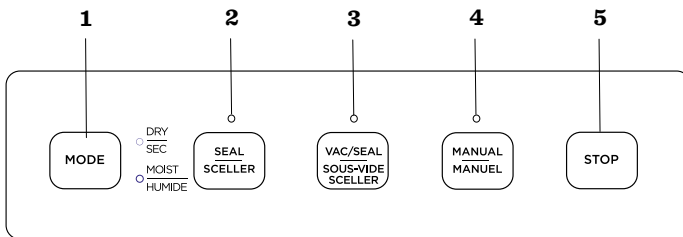
Included accessories:

- 5 pre-cut bags of 28 cm x 30 cm
- 5 pre-cut bags of 20 cm x 25 cm

CONTROL PANEL

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1. choose between the dry and moist mode
2. seal only
3. automatically vacuum and seal food
4. manually control the vacuum level
5. interrupt the vacuuming and/or sealing process



BEFORE FIRST USE

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- 1- Read all instructions and important safeguards.
- 2- Remove all packaging materials and ensure that all items have been received in good condition.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4- Do not plug the appliance into an electrical outlet before it is ready to be used.
- 5- Wash the removable drip tray in hot soapy water or in the dishwasher and dry thoroughly.
- 6- Wipe exterior of the appliance with a soft damp cloth. Dry gently with a soft, clean cloth.
NEVER IMMERSE the appliance, the power cord, or the power plug in water or any liquid.
- 7- To clean the inside of the unit, use a paper towel or a soft clean cloth.
- 8- Remove the foam spacers before use. They can be kept for storage to prevent lid from locking.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

USING THE VACUUM SEALER

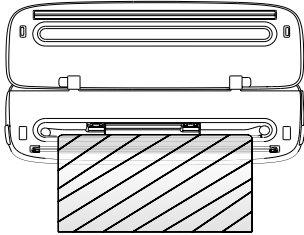
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During first use of the appliance, smoke and/or a slight odour may occur from the appliance because of the initial warming process of the materials. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

- 1- Place the appliance on a flat, dry, stable and heat-resistant surface.
- 2- Add desired food in bag, using the pre-cut bags included or the **RICARDO** rolls sold separately. Allow at least 2.5" (6 cm) of space between bag contents and top of bag.

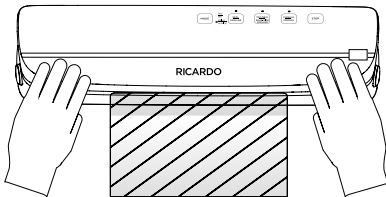
NOTE:

- ::: Use bags that are intended for vacuum sealing.
 - ::: Maximum width of bag used must not be over 28 cm.
- 3- Open the lid and place the unsealed end of the bag in the integrated clips attached to the drip tray.



NOTE:

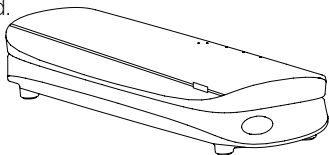
- ::: For a proper sealing, the bag must be crease-free.
 - ::: The end of the bag must be clean and free of any food pieces, liquids or oils, as these may prevent proper sealing.
- 4- Close the lid and press down firmly with both palms until two (2) clicks are heard (one on each side).



WARNING: The foam spacers must be removed to close the lid.

- 5- Plug the power cord into a 120V AC wall outlet to turn the appliance on. The indicator lights on the control panel will light up.
- 6- The DRY mode is the default setting. Press the MODE button to switch between DRY and MOIST modes. DRY setting is for items without moisture, with a shorter heat sealing time and MOIST setting is for items with moisture, with an extended heat sealing time.
- 7- Press the VAC/SEAL button to start the vacuuming and sealing process. The light indicator above the VAC/SEAL button will light up and the appliance will start to remove the air from the bag. Once the vacuuming process is completed, the appliance will automatically seal the bag and the indicator light above the SEAL button will light up.

- NOTE:** The STOP button can be pressed at any time to interrupt the vacuuming and/or sealing process. After pressing the STOP button, wait 10 seconds before using the appliance again.
- 8- When the SEAL indicator light turns off, press on the lid locks on either side of the appliance to open the lid.



- 9- Remove the sealed bag and store accordingly. Perishables must be refrigerated or frozen.

NOTE:

- ::: Clean the drip tray if there is a presence of liquid or food.
 - ::: For optimal sealing, allow the appliance to cool down for 40 seconds before using it again.
- 10- Unplug the power cord from electrical outlet to turn off the appliance.

USING THE MANUAL FUNCTION

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When vacuuming soft and delicate products (such as bread, chips or berries), it is recommended to choose the MANUAL function.

- 1- Follow steps 1 to 5 of the “USING THE VACUUM SEALER” section
- 2- Press and hold the MANUAL button until the desired vacuuming level is reached. Release the MANUAL button to stop vacuuming.

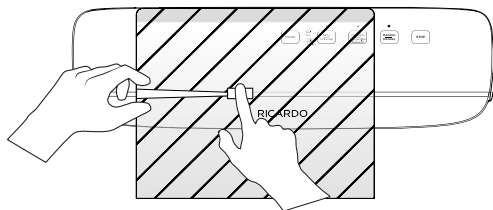
NOTE: It is not necessary to choose between the DRY or MOIST function, as it will not affect the MANUAL function.

- 3- Immediately after vacuuming, press the SEAL button to seal the bag.
- 4- When the SEAL indicator light turns off, press on the lid locks on either side of the appliance to open the lid.
- 5- Remove the sealed bag and store accordingly. Perishables must be refrigerated or frozen.

HELPFUL TIPS

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::: When using rolls, prepare the bag dimension according to the size of the item being sealed using the integrated bag cutter. Place roll on top of vacuum sealer. Hold the bag with one hand and slide the cutter across the width of the roll with the other hand, cutting it as straight as possible. Then, seal one side of the custom-size bag using the SEAL function.



- ::: Avoid overfilling bag, always leave at least 2.5" (6 cm) of space between bag contents and top of bag.
- ::: The open end of the bag must be clean and crease-free.
- ::: Always make sure the drip tray is in place before vacuum sealing food that contains some liquid.
- ::: Check the seal after vacuum sealing to ensure no leaks.
- ::: Avoid touching the sealing strip as it may cause burns/injuries
- ::: The vacuum sealer can be used to marinate foods with little to no liquid. The vacuum sealing process removes air from the bag, which speeds up marination compared to traditional marinating methods.
- ::: The vacuum sealer is ideal for sous vide cooking. Vacuum sealing ensures an airtight environment allowing for even heat distribution, and locks in flavors enhancing the taste and texture of food.
- ::: Freeze liquids (soups, sauces, etc...) in a separate container first, then place in bag to vacuum seal.
- ::: Use the SEAL function to reseal bags of chips for extended freshness.
- ::: Vacuum packaging is not a substitute for canning
- ::: Sharp food can puncture the bag. Cover sharp food with a soft cushioning material, such as a paper towel before vacuum sealing.

- ::: Due to the risk of anaerobic bacteria, do not vacuum seal soft cheeses, raw mushrooms, garlic, and onions.
- ::: Vegetables should be blanched, dried, then vacuum sealed and frozen for storage.
- ::: Perishables still need to be refrigerated or frozen.
- ::: Always label foods with a use-by date before refrigerating or freezing

TROUBLESHOOTING

PROBLEM	SOLUTION
Vacuum sealer is not turning on	Ensure it is plugged into a 120V AC wall outlet. Once plugged, it may take a few seconds for the indicator lights to appear.
Lid does not close	Ensure the foam spacers are removed. They can be kept for storage to prevent lid from locking.
VAC/SEAL function is running without bag vacuuming (no visible air coming out of the bag)	<ul style="list-style-type: none"> -If making a bag from a roll, make sure one end of the bag is sealed. -Ensure the bag is not overfilled. The bag must not be more than 3/4 full. -The open end of the bag must be correctly positioned in the integrated clips. Open the lid, readjust the bag and try again. -Check for wrinkles in bag along sealing strip. To prevent wrinkles in the seal, gently stretch bag flat while inserting bag in the integrated clips. -Open the lid and make sure gaskets are inserted properly and there are no foreign objects, dirt or debris on the top or bottom gasket. -Ensure the lid is properly locked on both sides. -The appliance may have been mistakenly stored with the lid closed and locked. Gaskets may be compressed. Open the lid and allow 30 minutes for gaskets to expand.

PROBLEM	SOLUTION
SEAL indicator light is flashing	The sealing strip is overheating. Let it cool down before attempting to seal again.
Bag is not sealing properly	<p>-If there is some liquid in the bag, use the MOIST mode.</p> <p>-If there is too much liquid in the bag:</p> <p>1- Remove some liquid from the bag, dry the bag opening and try again.</p> <p>OR</p> <p>2- Freeze bag contents before vacuuming.</p> <p>-Bag has wrinkles. To prevent wrinkles in the seal, gently stretch bag flat while inserting bag in the integrated clips.</p> <p>-Check for food debris around seal area and clean.</p>
Bag melts	The sealing strip is overheating. Let it cool down before attempting to seal again.
Bag loses vacuum after being sealed.	<p>-Check to ensure the bag does not have a hole.</p> <p>-Examine the seal. Wrinkles, crumbs, oils or other liquids may cause leaks around the seal. Using the integrated bag cutter cutter, reopen the bag cutting a straight edge and wipe top inside with a clean dry cloth or paper towel. Gently stretch bag flat while inserting bag in the integrated clips and reseal.</p> <p>-Fermentation or the release of natural gases from inside the food may have occurred. When this happens, food may have begun to spoil and should be discarded.</p>

CLEANING

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IMPORTANT: Unplug the appliance and let it cool down before handling or attempting to clean.

::: DO NOT IMMERSE the appliance, the power cord or the power plug in water or any liquid.

::: Wipe exterior of the appliance with a soft damp cloth. Dry gently with a soft, clean cloth.

::: To clean the inside of the unit, use a paper towel or a soft clean cloth.

::: Wash the removable drip tray in hot soapy water or in the dishwasher and dry thoroughly.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

STORAGE

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Close the lid, but do not lock it to avoid compressing the gaskets, which could lead to malfunction. The foam spacers can be replaced on the appliance to prevent the lid from locking.

Ensure all pieces are clean and dry before storing. Store appliance in a dry, clean place. Never wrap the cord tightly as this could place undue stress on the cord where it connects to the appliance, causing it to fray and break. Keep it loosely coiled.

2-YEAR LIMITED WARRANTY

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This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent. Stains, discoloration and minor scratches on the inside and outside of the appliance constitute normal use, do not affect performance and are not covered by this warranty.

For assistance or general information regarding this product and the warranty, please contact our customer service:

::: by e-mail: kitchenproducts@ricardocuisine.com

::: by phone: 1-866-226-9222