



SILVER ABS MANUAL



49751010 MANUAL EN 180321
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IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions should always be observed, read all of the instructions before using appliance:

1. Before plugging cord into wall outlet, or disconnecting, makes sure the control is OFF, and unplug from outlet when not in use or before cleaning;
2. This appliance is not a toy, when used by or near children close attention is necessary, and store this appliance to a safe place, out of the reach of children; moreover, this vacuum packers is not intended for use by young children or any persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction;
3. Do not use any attachments not recommended or appointed, and do not use this appliance for other purpose except its intended use;
4. Stop using the machine immediately if the cord is damaged and have it replaced by your supplier;
5. Keep away from moving parts;
6. Do not try to repair this appliance on your own;
7. Do not use the appliance if it has fallen or if it appears to be damaged.
8. Keep away from any hot surfaces and/or sources of heat;
9. It's better not to use an extension cord with this unit. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance;
10. When disconnect, please unplug by grasp the plug to avoid any injury;
11. Before plugging appliance in and starting your work, make sure your hands are dry and safe to do the actions;
12. Always work on a stable surface, such as table or counter;
13. It's no need to use any lubricant, such as lubricating oils or water, on this appliance.
14. When cleaning, do not immerse this appliance in water or any other liquid;
15. Do not use this appliance outdoors or on a wet surface; it's recommended for household, indoor use only;
16. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY



CONSTRUCTION AND FUNCTIONS

1. Vacuum & seal / Cancel:

This button has two functions depending on the machine status:

At stand-by condition, it starts the automatic operation of vacuuming the bag and then automatically seals the bag when vacuum is complete;

At working (vacuuming or sealing operations) condition, it stops the machine.

2. Pressure: For choice of different vacuum pressure:

Normal Setting: for regular items storage in normal vacuum pressure ;

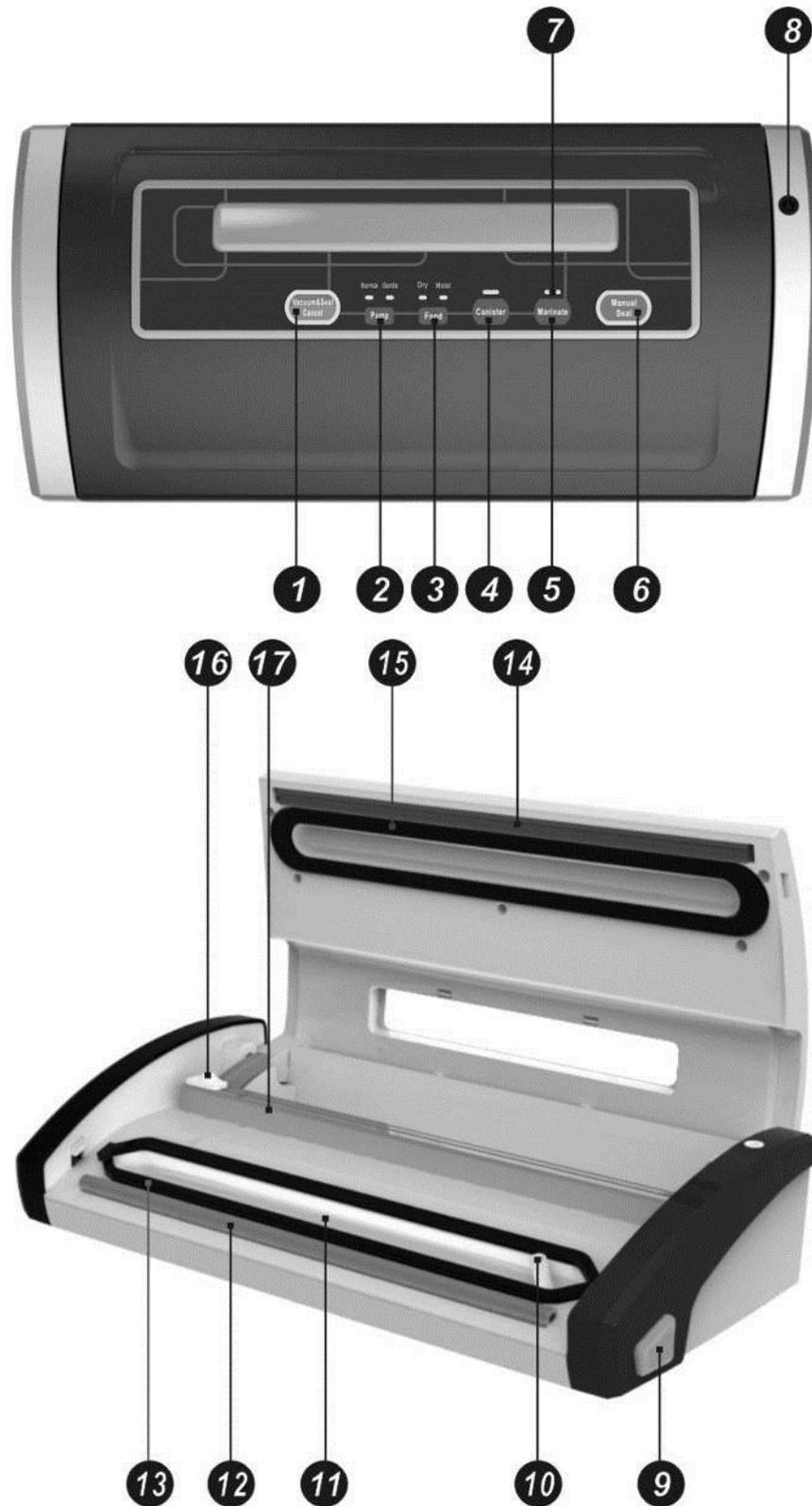
Gentle Setting: for some soft & crushable items storage where less vacuum pressure is desired. Default setting is normal and high vacuum pressure.

3. Food: Used for choosing the best bag seal time

Dry setting : for dry bags and items without moisture, with a shorter heat sealing time; **Moist setting**: for wet bags or foods with moisture, with an extended heat sealing time. Default setting is for dry bags and normal sealing time.

4. Canister: To start vacuuming for canisters, jar lids, wine stoppers or other accessories through a hose.

5. Marinate: Press to marinate food in a marinator bowl.





6. **Seal** This button provides two functions:

To seal the open end of a bag without vacuuming air suction, used to make a bag from a bag roll; When the automatic “Vacuum & seal” function is in operation, this button stops the motor pump and immediately starts to seal the bag so that less vacuum pressure inside the bag can be controlled by the operator to avoid crushing for delicate items.

7. **LED Indicators:** Indicates the status of vacuum or seal process, and the status of the machine settings.

8. **Hose port:** To insert the hose for canister and wine stopper before “marinates” or “canister” operations.

9. **Release Button:** two provided. Press both sides simultaneously to open the cover. And release the vacuum pressure inside the machine.

10. **Air intake:** Air intake connecting vacuum chamber and pump. Do not cover this intake when placing bag for vacuum & Seal operations.

11. **Vacuum chamber:** Position the open end of the bag inside the chamber, draws air out of bag and catches any liquid overflow from the bag.

12. **Sealing strip:** Place the bag to be sealed over this strip.

13. **Lower gasket:** Keep air away by forming vacuum chamber with upper gasket in the vacuum chamber. Clean and dry or replace it when it is distorted or broken.

14. **Sealing element:** Teflon-coated heating element which is hot and seals the bag.

15. **Upper gasket:** Keep air away by forming vacuum chamber with lower gasket. Clean and dry or replace it when distorted or broken.

16. **Bag Cutter:** Press and slide in one direction or another to cut bags of a desired size.

17. **Cutter rack:** Support the cutter to slide along



OPERATING INSTRUCTIONS

I. Making a bag with bag roll

1. Plug the unit into a power source;
2. Open the top cover.
3. Make sure the bag cutter is on one end of the cutter rack, Then put the cutter rack to the back— **Fig.1**
4. Pull out the bag material to the suitable length you want— **Fig.2**
5. Put down the cutter rack and make sure it is on the right place of the bags, then slide the cutter from one end to the other end to cut the bag— **Fig.3**
6. Put one end of the bag on top of the sealing strip, but not enter the vacuum chamber— **Fig.4**
7. Close the upper lid and press tightly till you hear it click in place on both sides— **Fig.5**
8. Press Seal button to start sealing the bags - **Fig.6**
9. Press the release button to open the cover and take the bag out of the machine. the bag is then done and is ready for vacuum sealing - **Fig.7**





II. Vacuum packaging with a bag

1. Put the items inside the bag. Use only the special designed vacuum bags supplied by us with vacuum channels.
2. Clean and straighten the open end of the bag, make sure no dust, wrinkle or ripples.
3. Place the open end of the bag within the vacuum chamber area. Make sure the air intake is not covered by the bag. – **Fig. 1**
4. Press the cover down on both sides using both hands until click sounds are heard on both sides- **Fig. 2**
5. Check the LED status of “FOOD” button and the “Pressure” button to confirm sealing time depending on the moisture status of packed items (moist or dry) and desired vacuum pressure (Normal/Gentle) according to the type of food;
6. Then press Vacuum & Seal button, the unit start to vacuum and will seal the bag automatically - **Fig. 3**



NOTE: This product provides very high vacuum pressure during vacuum packaging with a bag, in order to avoid crushing of the delicate item by the high vacuum pressure, observe the status of the vacuum pressure inside the back and switch the “SEAL” button immediately when the desired vacuum pressure is achieved. The machine will then stop the pump and change to heat-seal the bag.

7. The vacuum packaging is done. Press the release buttons on the both side of the machine simultaneously to open the cover and take out the packed bags – **Fig. 4**

NOTE:

- For best sealing effect, it is better to let the appliance cool down for 1 minute before using it again. Wipe out any excess liquid or food residue in the vacuum chamber after each bag packaged.
- Do not seal one after another continuously to avoid overheat of the sealing element. The machine will reject if this “seal” button is activated within 15 seconds of the last activation.
- Your appliance can work only on the specific bags provided by us. Do not attempt to use other bags not intended for vacuum packaging.
- Cut the bag straight across with scissors to open a sealed bag.



III. Vacuum package in a Canister & Vacuum Bowl

1. Wipe canister cover, canister base and ensure they are clean and dry.
2. Put the items into the canister and do not fill up too full so that the cover can be in good contact with the canister bowl rim. Clean the cover rim of the canister and bottom seal gasket of the canister cover;

3. Insert one end of the hose into the air intake and another end of the hose into the center hole of the canister cover— **Fig. 1**

4. Check the LED status of “Pressure” button and make sure it is in “Normal” setting;

5. Press the canister button to start vacuuming— **Fig. 2**. To ensure there is no air leaking between the cover and the canister, use your hand to push down the cover at the beginning of the vacuuming work. The machine will stop automatically when enough vacuum pressure is achieved.

6. Take out the hose tube from the canister or bowl immediately first after the job is completed.



Open Canister after vacuum packaging

In order to open the canister, you need to press the “Release” button on the canister cover.

Note:



At the beginning of the vacuum packaging in a canister or a vacuum bowl, slightly press down the cover or on the hose adaptor to ensure no loose of the hose and to avoid air leaking through the gap between the cover and the canister top rim for a few seconds. To test vacuum, simply tug on the cover. It shall not move; Different canisters are available in the market and also from Bigland. The operation procedure will be a little different. Please refer to the individual manual for the specific canister.



IV. Marinate meat with a marinate Bowl

1. Take out the hose accessory from inside cover, insert it to canister port on unit and the center hole of canister cover– **Fig. 1**

2. Check the LED status of “Pressure” button to confirm the desired vacuum pressure (Normal/Gentle) according to the type of food. The default option is Normal mode.

3. Press Marinate button to start working– **Fig. 2.**

The indicator light glints during the course. It will release air automatically after finished vacuum and rest for 3 minutes, this is for 1 working cycle, this machine will total working for 3 cycles. It takes about 10 minutes to finish the process.



4. When the indicator light crush out, the marinate process is completed. Pull off the hose accessory from canister port and canister cover.

Note:

At the beginning of the vacuum packaging in a canister, slightly press down the canister cover or on the hose adaptor to ensure no loose of the hose and to avoid air leaking through the gap between the cover and the canister top rim for a few seconds. To test vacuum, simply tug on the cover. It shall not move; Do not press any button to interfere with the whole process

V. Cord storage box

1. Put the power cord into the storage box when not use the machine which is in the back of the machine. Do not wrap the cord around the appliance.

Hints for best vacuuming performance

1. Do not put too much stuff inside the bag: leave enough empty space in the open end of the bags so that the bag can be placed in the vacuum chamber area without creating wrinkles or ripples;
2. Do not wet the open end of the bag. Wet bags will cause difficulty to heat-seal tightly. If the food has moisture, or the bag is wet, you can choose the 'Moist' function which is designed for a longer sealing time and seals better for wet bags.
6. Clean and straighten the open end of the bag before sealing. Make sure nothing is left on the open area of the bag, no wrinkle or creased lines should appear on the open panel, foreign objects or creased bag may cause difficult to seal tightly.



71 1S
1W
1
81 V
1
91V 4 / 1
: 1L / / 0
93 / / / 1
; 1P / / 0
1 / / 1
1 / / 1W / 0
/ 1 II 1
431S 0 : 78188 1
4410 1K 1
1 D
451V 1Y / 0
1
461I 526 / ,1I 0
/ 1
471P 0 1 / 0
/



4: 1W / 0 1N / 1N / 141W
 / 1N / / 1L /
 1R
 / 1
F 1W
 0 0 / 0 0
 0 0 1
 1S 1
 1H 1
 1S / / / 1
 1S / / / 1
 4; 1L 0 /
 0 1
 4 1W / / 0
 / / / / / / / 1 / 0
 / / / / 0 0 / 1L /

Note:

D / / / 1 / /

FOOD STORAGE AND SAFETY INFORMATION

W Y V 1R
 / 1
 /
 41F / / / / 0
 51W / / / 1P
 0 /
 0 II 1
 61W 3(1L 54(



51R		/		1	
	1				
61Y			1I		0
			1Y		/ 0
	1V	/	1		
71Y				/	/
			1		
81Y		/			0
	1W		/	1	

GENERAL RULES FOR FOOD SAFETY

I				1W	0
			1		
41R	/	0		/	1
5D				0	1I
		0		1	
61			1L		
	1				
71					
	1W			/	/
		1			
81V					1

CLEANING AND MAINTENANCE

Vacuum sealer

41D		1			
51			1		
61D				/	1
71			/		1
81		1			

Note: The foam gaskets around the vacuum chamber should be dried thoroughly before re-assembling, when re-assembling, is careful to prevent any damage, and assemble as original position to ensure no vacuum leaking.



Vacuum bags

41
51 / 1
61 1

IMPORTANT W / 1

Accessories

1
4F , 1E 1
51H 1
61F 1

Storing Your Vacuum Sealer:

41N / 1
51 _____ 1N
1

TROUBLE SHOOTING

Nothing happens when I try to vacuum package

41F 1
51H 1
61V 1
71L / 1U
81P Y 1

Air is not removed from the bag completely:

41W / 1
51F 1P
1



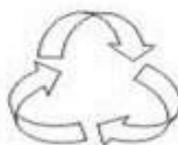
The canister will not vacuum:

41P					1
51F				1	
61S	RU				1
71F		/	/		1
81F		1			
91P			1L		/
	1				



DISPOSAL OF THE DEVICE ██████████ **PRO-**

TECTION OF THE ENVIRONMENT



D / 0 1

ENVIRONMENT PROTECTION FIRST

41W					0
	1L			1F	
		1			
51E		/	/		0
	/				1I
			/S		
	1				

49249