

PRIMUS[®]

Vacuum Sealing System

User Manual and Product Specifications



Part No. PRI5500

PRIMUS® Vacuum Sealing System

IMPORTANT

When using this electrical appliance, safety precautions should always be observed, including the following:

- Before operating the appliance, ensure all instructions are carefully read
- Keep instruction manual for future reference
- Unlock cover of the appliance before disconnecting the power cord from wall outlet
- Switch off and disconnect the appliance from power outlet before cleaning or when not in use
- Store unit in a cool and dry place, away from children
- Do not use any other vacuum bags, rolls or attachments other than those specified as suitable for use with this vacuum sealer model
- Do not use this appliance for any other purpose other than for its intended use
- Do not touch the sealing elements located on top and body of appliance during use (see below). They may be hot and could cause burns to skin
- Keep vacuum bags and rolls away from children
- If power cord or plug becomes damaged, stop using the appliance immediately and have it repaired by a professional repairer only. Do not use vacuumed bags in microwaves or for “boil in bag” cooking
- Any repairs required to the appliance are to be completed by a professional repairer only. **DO NOT** attempt to repair this appliance yourself
- Do not drop or hit the appliance against hard surfaces. If it appears to be damaged, do not use it and take it to a repairer for assessment
- Do not pull or carry the appliance by its power cord
- Do not operate the appliance near water, wet surfaces or if power cord or plug is wet
- Do not operate the appliance on or near hot surfaces or near a heat source
- Do not place appliance on top of another appliance
- Keep appliance away from hot surfaces or heat generating appliances (e.g. stove)
- Do not use an extension cord with this appliance
- Ensure power cord is not hanging over the edge of a table or bench

Sealing element



Images for illustrative purposes only

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- Store power cord in compartment in base of appliance and hook power plug into place to avoid any damage to cord or plug
- Check appliance, power cord and plug for any damage before use
- Ensure your hands are dry before operating the appliance
- Ensure the appliance is on a stable, flat surface such as a table or bench top before use. Avoid using it on metal surfaces (e.g. sink)
- Do not immerse any part of this appliance, power cord or plug in water or any other liquid
- This appliance is for indoor use only
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety
- Children should be supervised to ensure that they do not play with the appliance or vacuum bags
- Do not use the appliance for a long continuous period as this may cause over-heating and potential damage to it. Allow appliance to cool before continuing

BENEFITS OF VACUUM SEALING

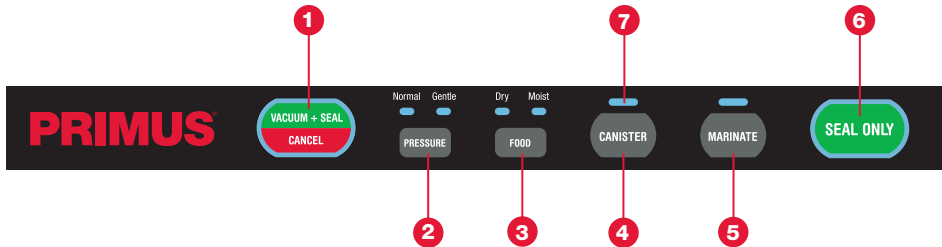
- Less food spoilage
- Prepare food or meals in advance and use as required - ideal for camping or picnics
- Eliminate freezer burn
- Portion food according to required size
- Saves on fridge and freezer space

Not just for food...

- Fill a bag about 2/3 full with water, seal the end of the bag only. Do not vacuum. Freeze the bag and use for ice in the cooler or as an ice pack
- Keep camping supplies such as matches, first aid kits and clothing, clean and dry
- Protect photos or documents from dust

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Control Panel



1. Vacuum + Seal/Cancel

This button performs two functions:

- Vacuumping and sealing bags - press this button to begin operation
- Cancelling current operation of the appliance

2. Pressure

This button offers the choice of two different vacuum pressures:

- Normal:** for items that will not crush or damage easily such as meat, coffee beans, nuts and hard vegetables
- Gentle:** for delicate items such as strawberries, soft cheese, pastries and cakes

NOTE: Default setting is **NORMAL**. Check settings are suitable for bag contents before vacuum sealing. Once settings are changed, appliance will **NOT** revert back to default settings during use

3. Food

This button is used for adjusting the heat sealing timing

Setting options:

- Dry:** suitable for dry contents and items without moisture (e.g. coffee beans, nuts). This setting has a shorter sealing time
- Moist:** suitable for moist foods (e.g. cheese, pastries) This setting has a longer sealing time

Below is an indication of vacuum pressures applied based on settings selected:

- normal (pressure) and dry (food) settings: -80Kpa (maximum)

- gentle (pressure) and dry (food) settings: -41Kpa(maximum)
- normal (pressure) and moist (food) settings: -82Kpa (maximum)
- gentle (pressure) and moist (food) settings: -44Kpa (maximum)

NOTE: Default setting is **DRY** setting with shorter seal time

4. Canister

This function allows the vacuuming of canisters using a hose attachment (canisters and hose attachment sold separately)

5. Marinate

This function provides a pre-determined sequence of vacuuming pulses that create optimum flavor infusion in a quick and efficient manner - for use with canisters only

6. Seal Only

This button performs two functions:

- Manually seals the open end of a bag without vacuuming; use this button when making a bag
- Allows the operator to control the vacuum pressure to avoid crushing delicate items during vacuuming

NOTE: When the automatic "Vacuum + Seal" function is in use, pressing the "Seal Only" button stops the motor pump and immediately starts to seal the bag

7. LED Indicators

Indicates the status of vacuum or seal process and the current appliance settings selected

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Features



- 1. Release Button:** There are two buttons found on opposite sides of the appliance. Press both buttons at same time to release the lid
- 2. Air Intake:** Air intake connecting vacuum chamber and pump
- 3. Vacuum Chamber:** Position the open end of the bag inside the chamber
This draws air out of bag and catches any liquid overflow from the bag. Clean any excess liquid before continuing use
- 4. Sealing Strip:** Place the bag to be sealed over this strip, it is removable for easy cleaning
- 5. and 6. Lower and Upper Gaskets:** When cover is locked in place, the lower and upper gaskets join to create an airtight vacuum chamber. The lower gasket must be free of any damage in order for the appliance to operate correctly. Contact our Sales Department for replacement part if required
- 7. Sealing Element:** Teflon-coated heating element may become hot during use - avoid contact during use
- 8. Bag Cutter:** Allows bag to be cut from enclosed bag roll. Slide cutter across in order to cut bag to required length. Can also be used to open vacuum sealed bags
- 9. Roll Storage Compartment:** Holds bag in place while it is being cut to required length. Lift the cutter rack to slide out to required bag length
- 10. Power Cord Storage Compartment:** Power cord folds into compartment and plug is secured in place
- 11. Hose Port:** For canister vacuuming (canisters and hose attachment sold separately)

Operating Instructions

TO MAKE A BAG

1. Lift cutter rack and slide out bag roll so that it sits just over sealing strip



2. Close the lid and press down on lid firmly until both sides click into place



3. Press "Seal Only" button on appliance to seal the bag; the button will illuminate during process
4. Once complete, press side buttons to open appliance and remove the bag
5. Roll out bag to required length and cut using bag cutter



VACUUM SEALING PROCESS

1. Ensure bags or roll used are those specified as being suitable for use with this vacuum sealer model
2. Add contents to the bag, ensuring enough empty space is left at top for sealing
3. Align top of bag within the vacuum chamber



4. Press down on lid firmly until both sides click into place
5. Select vacuum pressure (normal or gentle) and food type (dry or moist). If food type or vacuum pressure is not selected, default settings will be activated

NOTE: Check settings are suitable for bag contents before vacuum sealing. Once settings are changed, appliance will **NOT** revert back to default settings during use

6. Press "Vacuum and Seal" button to commence sealing process. Appliance will vacuum the bag and automatically seal once sufficient air has been removed; an air release sound will be made once process is complete

NOTE: This appliance provides very high vacuum pressure during vacuum packaging process. In order to avoid damage to items being vacuum sealed, do not leave appliance unattended during sealing process. When required amount of vacuum pressure has been reached, press the "Seal only" button. This will stop the vacuum sealing process and the bag will be heat sealed.

7. To open appliance, press side buttons and remove the bag
8. Store according to contents of bag

REPLACING THE BAG ROLL

1. Ensure appliance is cool and switched off before replacing the bag roll
2. Insert new roll (as shown) and lower cutter rack



FOR BEST PERFORMANCE

1. Do not overfill a bag; leave enough empty space at the open end of the bag so that it can be placed in the vacuum chamber area without creating wrinkles or ripples
2. Do not wet the open end of the bag as this will affect ability to heat seal the bag
3. If bags do not seal properly, check:
 - bag does not have a hole or any other damage
 - lower gasket on appliance is positioned correctly and is not damaged

Alternatively, try a new bag or contact our Sales department

4. Clean and straighten the open end of the bag before sealing
5. When vacuum sealing food or items that have sharp points, cover these with paper towel to ensure bag is not damaged
6. If air has escaped from bag, check the seal on the bag
7. Clean appliance thoroughly after each use

TO MARINATE FOOD

To be used in conjunction with canisters

1. Prepare enough marinade to fully cover food
2. Leave enough space between food and top of canister so it can be sealed properly
3. Appliance lid **MUST** be closed and locked in place before continuing
4. Select “Marinate” button on control panel
5. Appliance will begin the marinade process and stop once it has been completed
6. Store marinated food as necessary

NOTE: Canisters sold separately

TO VACUUM SEAL CANISTERS

1. Wipe canister cover and base, ensuring they are completely clean and dry before use
2. Place contents inside canister, ensuring it is not completely filled so lid can be placed securely onto canister
3. Place one end of hose onto the hose port and the other end securely onto hole on canister lid
4. Ensure pressure setting on appliance is set to NORMAL
5. Appliance lid **MUST** be closed and locked in place before continuing
6. Select “Canister” button to start the vacuum process.
7. Appliance will automatically stop once process is complete
8. Remove hose from appliance and canister

NOTE: Canisters and hose attachment sold separately

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Food Safety

- Food should be fresh and in peak condition prior to sealing to ensure benefits of vacuum sealing
- To avoid possible illness, **DO NOT** reuse bags
- Ensure vacuum chamber and appliance are clean before use
- Ensure your hands, utensils and surfaces being used are clean before vacuum sealing
- Refrigerate or freeze perishable foods immediately after vacuum sealing
- Vegetables such as broccoli, cauliflower or cabbage emit gases when refrigerated. Blanch or freeze these vegetables before vacuum sealing
- Some fruits and vegetables, such as apples, bananas or potatoes, will have longer shelf lives if they are peeled before vacuum sealing
- Factors such as temperature, moisture, acidity, salt or sugar content in foods may influence the growth of micro-organisms which may be potentially harmful



Cleaning, Maintenance and Storage

- Always unplug the appliance from power outlet before cleaning
- Wipe appliance clean using a damp cloth
- Do not immerse it in water or any other liquid
- Do not use any abrasive products or materials to clean the appliance
- Ensure the appliance and all components are completely clean and dry before use or storage
- Store the appliance in a cool and dry place, out of reach of children
- Before storing, ensure appliance lid is unlocked to avoid distorting of foam gaskets and power cord is inside storage compartment with plug secured in place
- Over a long period of use, you may need to rest the appliance for about 15 minutes before continuing
- Check for and remove any liquid spillage or food residue in the vacuum chamber after each use, sealing strip and lower gasket can easily be removed from unit for cleaning. Warm soapy water may be used to carefully wipe away spillage or food residue



- To remove cutter rack, press one side of cutter in and lift out of appliance



- Always leave the appliance lid open to allow it to cool before storing
- Only use bags or rolls specified as suitable for use with this appliance
- DO NOT wrap power cord around the appliance - store it inside compartment in appliance base. Hook plug in place to keep it from moving and to ensure appliance stays level.



- Unhook plug and fully remove power cord from storage compartment before use

Troubleshooting

Issue	Possible Solutions
Bag does not vacuum	Check power cord is firmly plugged into power outlet and outlet is switched on
	Check power cord for any damage
	Make sure bag is inserted correctly
	Check there is no damage to bag or lower gasket
Air still inside bag	Make sure bag has no leaks
	Check sealing strip and gaskets for any damage
Appliance does not seal after vacuuming	Check gaskets and sealing strips for any damage
	Wipe clean and retry
	Check bag for any leaks
Vacuum is released	This may depend on contents of bag
	Some foods (such as garlic or onions) release gas which may expand the bag
	Check bag is free of holes - try a new bag

The following spare parts are available:



- Lower gasket and sealing strip set
(contains 1 x lower gasket and 1 x sealing strip)
Part No. 504333-01S



- Cutter rack
Part No. PRI5500-01S

CANISTERS, HOSE ATTACHMENTS AND ROLLS SOLD SEPARATELY.



- Rolls
30cm x 10m (2 x 5m)
Part No. PRI5500R10
(sold separately)

Food Preservation Guidelines

Classification	Food Items	Temperature	Normal Preservation	Vacuum Preservation
Refrigerant	Fresh Raw Meat	5±3°C	2~3 days	8~9 days
	Fresh Fish/Seafood	5±3°C	1~3 days	4~5 days
	Cooked Meat	5±3°C	4~6 days	10~14 days
	Vegetables	5±3°C	3~5 days	7~10 days
	Fruit	5±3°C	5~7 days	14~20 days
	Eggs	5±3°C	10~15 days	30~50 days
Frozen	Meat	-16~-20°C	3~5 months	>1 year
	Fish	-16~-20°C	3~5 months	>1 year
	Seafood	-16~-20°C	3~5 months	>1 year
Pantry Items	Bread	25±2°C	1~2 days	6~8 days
	Biscuit	25±2°C	4~6 months	>1 year
	Rice/Flour	25±2°C	3~5 months	>1 year
	Peanut/Legume	25±2°C	3~6 months	>1 year
	Medical Material	25±2°C	3~6 months	>1 year
	Tea	25±2°C	5~6 months	>1 year

Note: The above information is for guideline purposes only. Check condition of food before cooking or consumption.

Warranty Statement

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if goods fail to be of acceptable quality and the failure does not amount to a major failure.

For enquiries please contact our Sales Department
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