

[manuals.plus](#) /

› [Gastroback](#) /

› [Gastroback 46100 Vacuum Sealer Rolls for Models 46010/46011 Instruction Manual](#)

Gastroback 46101

Gastroback 46100 Vacuum Sealer Rolls Instruction Manual

For use with Gastroback Vacuum Sealers Models 46010 and 46011

INTRODUCTION

Thank you for choosing Gastroback 46100 Vacuum Sealer Rolls. These high-quality rolls are designed to work seamlessly with your Gastroback vacuum sealer models 46010 and 46011, providing an effective solution for preserving food freshness. Vacuum sealing helps extend the shelf life of various foods by removing air, which is a primary cause of spoilage.

PRODUCT OVERVIEW



Image: Two rolls of Gastroback vacuum sealer film, one unwrapped showing the textured surface, and one in its packaging. The packaging indicates "2 Spezial Folienrollen (28 x 600 cm)" and compatibility with Gastroback Design Vacuum Sealer 46010/46011. The barcode 4016432461018 is visible on the packaging.

The Gastroback 46100 Vacuum Sealer Rolls (Model 46101) are made from durable, food-safe material, designed to create an airtight seal. Each roll measures 28 cm in width and 6 meters in length, allowing you to customize bag sizes according to your specific needs. The textured surface of the film is engineered for optimal air extraction by your vacuum sealer.

USAGE INSTRUCTIONS

1. Preparing the Roll

- 1. Measure and Cut:** Unroll the desired length of film from the roll. Ensure there is enough length to accommodate the food item and allow for two seals (one at each end) plus extra space for vacuuming. A general guideline is to add at least 5-10 cm to the length of your food item for each seal.
- 2. Create the First Seal:** Place one end of the cut film into your Gastroback vacuum sealer (models 46010 or 46011) according to its specific instructions for sealing. Activate the sealing function to create a strong, airtight bottom seal for your custom bag.



Image: A roll of vacuum sealer film being fed into the sealing channel of a Gastroback vacuum sealer, demonstrating the initial step of preparing a custom-sized bag.

2. Filling the Bag

- **Insert Food:** Place the food item into the custom-made bag, leaving sufficient space (at least 5-10 cm) from the open end for the vacuuming and final sealing process. Avoid overfilling.
- **Clean Edges:** Ensure the inside of the bag's open end is clean and dry. Food particles or moisture can prevent a proper seal.



Image: A Gastroback vacuum sealer positioned next to a roll of vacuum film and an assortment of fresh vegetables, including bell peppers, zucchini, and Brussels sprouts, ready for vacuum sealing.

3. Vacuuming and Sealing

- Position the Bag:** Place the open end of the bag into the vacuum channel of your Gastroback vacuum sealer. Refer to your sealer's manual for precise placement.
- Activate Vacuum and Seal:** Close the lid of the vacuum sealer and activate the vacuum and seal function. The machine will remove air from the bag and then automatically create a final airtight seal.
- Check Seal:** After the process is complete, open the lid and remove the sealed bag. Inspect the seal to ensure it is complete and free of wrinkles or gaps. If the seal is imperfect, cut off the sealed edge and repeat the process.

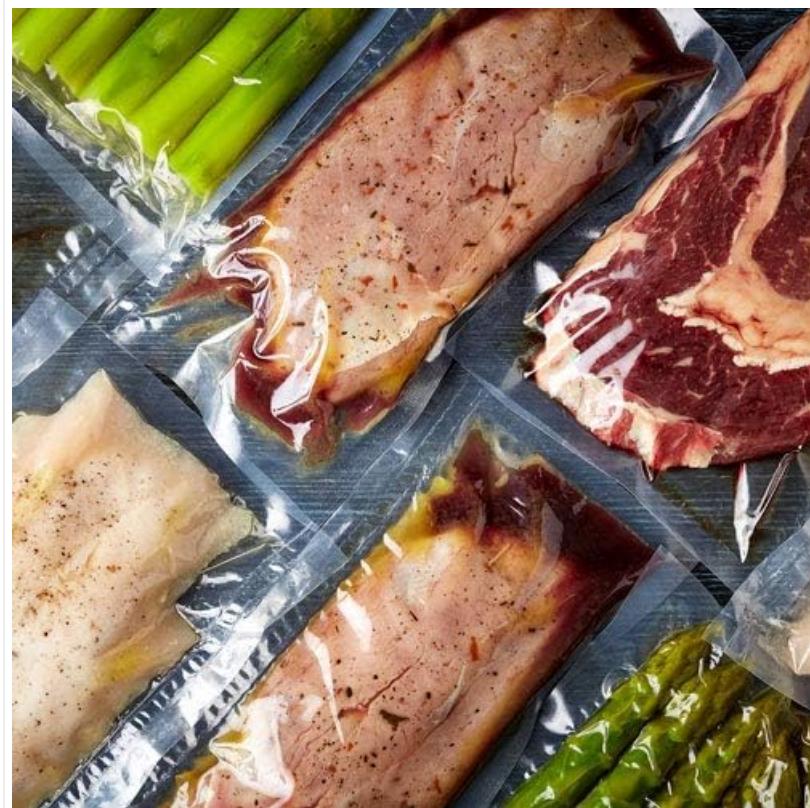


Image: An assortment of vacuum-sealed food items, including cuts of meat, fish fillets, and fresh vegetables like asparagus, demonstrating the successful application of the vacuum sealer rolls for food preservation.

FOOD PRESERVATION EXAMPLES

Gastroback vacuum sealer rolls are suitable for a wide range of food items, helping to maintain their flavor, texture, and nutritional value.

- Meats and Fish:** Ideal for preserving raw or cooked meats, poultry, and fish, preventing freezer burn and extending freshness.
- Vegetables:** Perfect for storing fresh vegetables. For best results, blanch some vegetables before vacuum sealing.
- Fruits:** Can be used for whole or sliced fruits.
- Dry Goods:** Protects nuts, coffee, cereals, and other dry goods from moisture and air.



Image: Two portions of fresh salmon fillets individually vacuum-sealed in clear bags, ready for storage or cooking.



Image: Various chopped vegetables, including zucchini slices, potato wedges, diced beets, and carrot rounds, neatly vacuum-sealed in separate bags for extended freshness.



Image: A bundle of fresh green asparagus spears tightly vacuum-sealed in a clear bag, preserving their crispness and color.



Image: A whole fish, garnished with lemon slices and fresh herbs, vacuum-sealed in a bag and placed on a wooden cutting board, ready for cooking or marinating.

CARE AND STORAGE

- **Roll Storage:** Store unused rolls in a cool, dry place away from direct sunlight to maintain their integrity.
- **Sealed Food Storage:** Store vacuum-sealed food according to standard food safety guidelines (refrigerate, freeze, or pantry storage as appropriate for the food type).
- **Cleaning:** The rolls themselves do not require cleaning. Ensure your vacuum sealer's sealing strip and vacuum channel are clean before use to ensure optimal performance.

SAFETY INFORMATION

- These rolls are intended for food preservation purposes only.
- Always follow general food safety practices when handling and storing food, even when vacuum-sealed. Vacuum sealing extends freshness but does not eliminate the need for proper refrigeration or freezing for perishable items.
- Keep packaging materials away from children.

SPECIFICATIONS

Brand	Gastroback
Model Number (Rolls)	46101
Compatible Sealer Models	Gastroback 46010, 46011
Roll Width	28 cm
Roll Length	6 meters
Package Dimensions	29.1 x 13.8 x 7.4 cm
Item Weight	645 g

SUPPORT INFORMATION

For further assistance or inquiries regarding Gastroback products, please refer to the official Gastroback website or contact their customer support. Please note that these rolls are a consumable item and typically do not come with a separate warranty beyond initial manufacturing defects.

Manufacturer Reference: 46101

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