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Laica VT3505

Laica VT3505 Vacuum Sealer Rolls Instruction Manual

Model: VT3505

INTRODUCTION

The Laica VT3505 Vacuum Sealer Rolls are designed to extend the freshness of your food by creating an airtight seal, preventing spoilage and freezer burn. These rolls are compatible with most vacuum sealing machines and are suitable for various food preservation needs, including refrigeration, freezing, and low-temperature sous-vide cooking. Each package contains two rolls, each measuring 28 cm x 3 meters.



Image: Packaging of Laica VT3505 Vacuum Sealer Rolls. The packaging highlights that it contains two rolls, each 28 cm wide and 3 meters long. It also indicates "ECO FRIENDLY 5X" and "BPA FREE" features, and mentions suitability for refrigeration, freezing, and low-temperature cooking.

KEY FEATURES

- Food Waste Reduction: Helps keep food fresh up to 5 times longer.
- Versatile Storage: Suitable for storage in both refrigerators and freezers.
- Sous-Vide Ready: Can be used for low-temperature sous-vide cooking.
- Dimensions: Each roll is 28 cm wide and 3 meters long.
- Quantity: Package includes 2 rolls.
- Eco-Friendly: Designed with eco-friendly considerations.
- BPA Free: Ensures safety for food contact.
- · Made in Italy: Product origin.

SETUP

The Laica VT3505 vacuum sealer rolls are ready for use directly from the packaging. No assembly or special preparation of the rolls themselves is required. Ensure your vacuum sealing machine is clean and in good working order before proceeding.

- 1. Unroll the desired length of the vacuum roll.
- 2. Cut the roll to the appropriate length for the food item you intend to seal, allowing extra space for sealing on both ends.
- 3. Seal one end of the cut roll using your vacuum sealing machine to create a bag.

OPERATING INSTRUCTIONS

Follow these steps to effectively vacuum seal food using your Laica VT3505 rolls and a compatible vacuum sealing machine:

- 1. **Prepare the Bag:** After cutting the roll and sealing one end (as described in Setup), place the food item inside the newly formed bag. Ensure there is sufficient space (at least 2-3 inches) between the food and the open end of the bag to allow for proper sealing.
- 2. **Position the Bag:** Place the open end of the bag into the vacuum sealing channel of your machine, following your machine's specific instructions. Ensure the bag is flat and free of wrinkles in the sealing area.
- 3. **Vacuum and Seal:** Close the lid of your vacuum sealing machine. Activate the vacuum and seal function. The machine will remove air from the bag and then heat-seal the open end, creating an airtight package.
- 4. **Inspect the Seal:** Once the process is complete, open the machine and remove the sealed bag. Visually inspect the seal to ensure it is complete and uniform across the entire width of the bag. A good seal will appear clear and wrinkle-free.
- 5. **Label and Store:** Label the sealed bag with the contents and date. Store the vacuum-sealed food in the refrigerator, freezer, or pantry as appropriate for the food type.

Important: For liquids or moist foods, consider pre-freezing them slightly or using the 'moist' setting on your vacuum sealer if available, to prevent liquids from being drawn into the vacuum pump.

MAINTENANCE AND STORAGE

While the vacuum rolls themselves are disposable after use, proper handling and storage of unused rolls are important:

- Storage: Store unused rolls in their original packaging in a cool, dry place away from direct sunlight and extreme temperatures.
- Handling: Avoid creasing or puncturing the rolls before use, as this can compromise their sealing integrity.
- Cleanliness: Ensure your hands are clean when handling the rolls to prevent transferring dirt or oils that could affect the seal.

Troubleshooting

If you encounter issues while using the Laica VT3505 vacuum sealer rolls, consider the following:

· Poor Seal or No Seal:

- Ensure the open end of the bag is clean, dry, and free of food particles or wrinkles.
- Check if the sealing strip of your vacuum sealer is clean and not damaged.
- Verify that the bag is correctly positioned within the vacuum channel of your machine.
- Allow the sealing strip of your machine to cool down between multiple seals if it's overheating.

· Air Leaks After Sealing:

- o Inspect the sealed bag for any punctures or tears. Sharp food items can sometimes pierce the bag.
- Ensure the seal is complete and uniform. A partial seal can lead to air re-entering.
- For foods with sharp edges (e.g., bones), consider padding them with a paper towel or another piece of vacuum bag material before sealing.

. Insufficient Vacuum:

- Confirm that the lid of your vacuum sealer is properly latched and sealed.
- Check for any blockages in the vacuum channel of your machine.
- Ensure the bag material is not folded or creased in the vacuum chamber, which could prevent air extraction.

If problems persist, consult the instruction manual for your specific vacuum sealing machine or contact Laica customer support.

SPECIFICATIONS

Attribute	Detail
Model Number	VT3505
Brand	Laica
Item Package Quantity	1 (containing 2 rolls)
Roll Dimensions (each)	28 cm x 3 meters (11 inches x 9.8 feet approx.)
Product Dimensions (package)	7.75 x 4.25 x 0.75 inches (19.7 x 10.8 x 1.9 cm)
Item Weight (package)	8.5 ounces (0.24 kg)
Material	Plastic (BPA Free)
Special Features	Lightweight, Eco-Friendly (5X), Suitable for Sous-Vide
Compatible Devices	Vacuum Sealer Machines (Aspirateur)
Manufacturer	Laica
Country of Origin	Italy

WARRANTY AND SUPPORT

For information regarding product warranty, returns, or technical support, please refer to the official Laica website or contact their customer service department. Keep your purchase receipt as proof of purchase.

Note: As an accessory, the warranty terms may differ from those of a primary appliance.

Related Documents - VT3505



LAICA HYDROSMARTTM METAL STOP Filtro per Rubinetto: Guida all'Uso e Specifiche

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Comprehensive user manual for the LAICA Dual Flo kettle (models KJ2001W and KJ2000W). This guide details safe operation, maintenance, descaling, installation, and warranty information for the appliance.



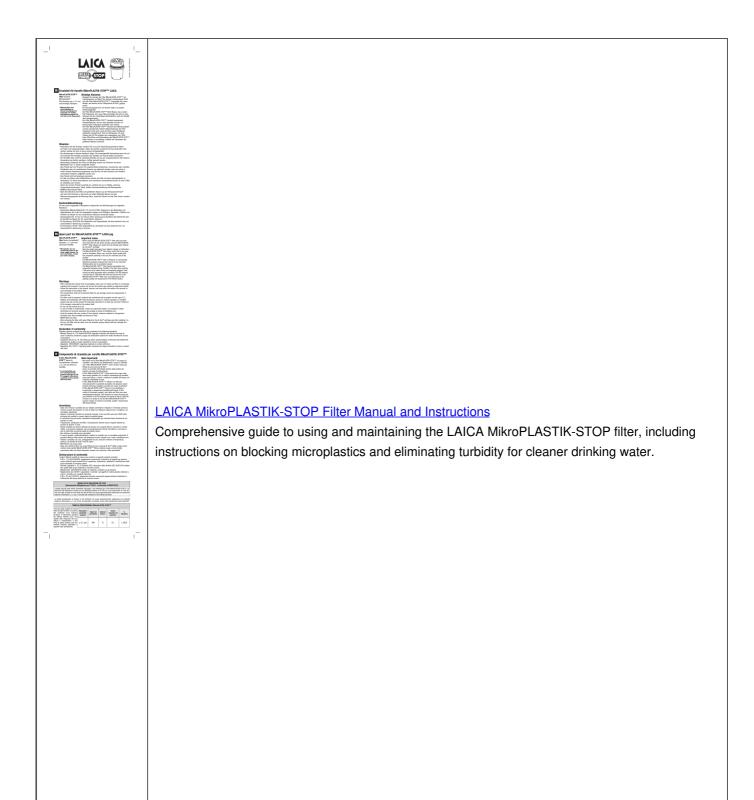
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Comprehensive user manual for the LAICA PS7011 Smart Digital Scale, covering setup, operation, body composition analysis, troubleshooting, and warranty information.