

## ROMMELSBACHER VAC 285

# ROMMELSBACHER VAC 285 Vacuum Sealer Instruction Manual

Model: VAC 285

## 1. INTRODUCTION AND SAFETY INFORMATION

This manual provides essential instructions for the safe and efficient operation of your ROMMELSBACHER VAC 285 Vacuum Sealer. Please read all instructions carefully before first use and retain this manual for future reference.

### 1.1 General Safety Guidelines

- Always ensure the appliance is disconnected from the power supply before cleaning or if left unattended.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- This appliance is intended for household use only. Do not use it outdoors or for commercial purposes.
- Keep the appliance out of reach of children and individuals with reduced physical, sensory, or mental capabilities.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact authorized service personnel for examination, repair, or adjustment.
- Avoid contact with moving parts.
- Use only accessories recommended by the manufacturer.
- Ensure the power supply voltage matches the rating label on the appliance.
- Place the appliance on a stable, flat, heat-resistant surface.

## 2. PRODUCT OVERVIEW

The ROMMELSBACHER VAC 285 is an automatic vacuum sealer designed for preserving food by removing air from specially designed bags or containers and then sealing them. This process extends the freshness of food items.

## 2.1 Components

Familiarize yourself with the main parts of your vacuum sealer:

- **Control Panel:** Buttons for various functions (Vacuum, Seal, Stop, Manual, Container).
- **Sealing Bar:** Heats to create a strong, airtight seal on bags.
- **Vacuum Chamber:** Area where air is extracted from the bag.
- **Lid/Handle:** Used to close and secure the appliance during operation. Features comfortable one-hand operation.
- **Cutting Knife:** Integrated for custom-sizing vacuum sealer rolls.
- **Hose Connection:** For attaching the vacuum hose to seal containers.
- **Drip Tray:** Collects any excess moisture from food items (non-removable).
- **Status Indicators:** Lights to show the progress of the vacuuming and sealing process.



Image: Front view of the ROMMELSBACHER VAC 285 Vacuum Sealer, showing the control panel, handle, and a vacuum-sealed package of meat in front of the sealing area.



Image: Top-down view of the ROMMELSBACHER VAC 285 Vacuum Sealer with its lid open, revealing the vacuum chamber, sealing bar, and internal components. This view helps in understanding how bags are placed for sealing.

## 3. SETUP AND FIRST USE

### 3.1 Unpacking

1. Carefully remove the vacuum sealer and all accessories from the packaging.
2. Remove any protective films or packaging materials from the appliance.
3. Check that all parts are present and undamaged. The package includes: the VAC 285 unit, 10 film bags, a cutting knife, and a vacuum hose.

### 3.2 Placement

- Place the appliance on a clean, dry, stable, and heat-resistant surface.
- Ensure there is sufficient space around the unit for proper ventilation.
- Do not place the appliance near heat sources or in direct sunlight.

### 3.3 Power Connection

- Unwind the power cord from the integrated cable winder at the bottom of the unit.
- Plug the power cord into a grounded electrical outlet.

## 4. OPERATING INSTRUCTIONS

### 4.1 Preparing Bags from a Roll

The integrated cutting knife allows you to create custom-sized bags from vacuum sealer rolls (up to 30 cm wide).

1. Insert the film roll into the designated compartment.
2. Pull out the desired length of film.
3. Use the integrated cutting knife by sliding it across the film to cut.
4. Place one end of the cut film into the sealing area and press the "Seal" button to create the bottom seam of your custom bag.

### 4.2 Automatic Vacuuming and Sealing (for Bags)

1. Place the food item inside the vacuum bag, leaving at least 6-8 cm of space from the open end.
2. Ensure the open end of the bag is clean, dry, and free of wrinkles.
3. Open the lid of the vacuum sealer.
4. Place the open end of the bag into the vacuum chamber, ensuring it lies flat over the sealing bar and within the drip tray area. Use the bag stops for correct positioning.
5. Close the lid firmly until it clicks into place. The one-hand operation handle assists in this.
6. Press the "Automatic" button. The appliance will automatically extract air and then seal the bag. Status indicators will show the progress.
7. Once the process is complete, the status indicator will change. Open the lid and remove the sealed bag.



Image: A hand is shown operating the handle of the ROMMELSBACHER VAC 285 Vacuum Sealer, with a bag containing meat positioned for vacuum sealing. This illustrates the one-hand operation feature.

### 4.3 Manual Vacuum Control (for Delicate Items)

For delicate foods that might be crushed by full vacuum pressure, use the manual vacuum function:

1. Follow steps 1-5 from "Automatic Vacuuming and Sealing".
2. Instead of "Automatic", press and hold the "Manual" button. The appliance will vacuum as long as the button is held.
3. Once the desired vacuum level is reached, release the "Manual" button and immediately press the "Seal" button to seal the bag.
4. Open the lid and remove the sealed bag.

### 4.4 Sealing Only

To seal a bag without vacuuming (e.g., for snack bags or creating custom bags from a roll):

1. Place the open end of the bag over the sealing bar.
2. Close the lid firmly.
3. Press the "Seal" button. The appliance will create a seal.
4. Open the lid and remove the sealed bag.

### 4.5 Vacuuming Containers

The VAC 285 can also vacuum seal special vacuum containers using the included hose.

1. Prepare your vacuum container according to its specific instructions.
2. Connect one end of the vacuum hose to the hose connection port on the vacuum sealer.
3. Connect the other end of the hose to the port on your vacuum container.
4. Press the "Container" button. The appliance will extract air from the container.
5. Once the vacuum process is complete, the appliance will stop automatically. Remove the hose.

### 4.6 Special Settings

The appliance features two sealing times for optimal results:

- **Dry Mode:** For dry food items.
- **Moist Mode:** For moist or wet food items, providing a stronger seal.

Refer to the control panel for specific buttons or indicators related to these settings.

## 5. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your vacuum sealer.

### 5.1 Cleaning the Appliance

1. Always unplug the appliance from the power outlet before cleaning.
2. Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners or solvents.

3. Clean the sealing bar and the vacuum chamber with a damp cloth. Ensure no food particles are left behind.
4. The drip tray is integrated and not removable. Clean it carefully with a damp cloth to remove any liquids or food residue.
5. Ensure all parts are completely dry before storing or using the appliance again.

## 5.2 Storage

- To prevent deformation of the sealing gaskets, store the appliance with the lid latch in the middle (unlocked) position.
- The appliance can be stored vertically to save space.
- Wrap the power cord around the integrated cable winder for neat storage.
- Store the vacuum hose and cutting knife in their designated compartments if available, or alongside the unit.

## 6. TROUBLESHOOTING

If you encounter issues with your vacuum sealer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker.
Appliance vacuums but does not seal.	Sealing bar or gasket dirty; bag not positioned correctly; sealing bar overheated.	Clean the sealing bar and gaskets. Reposition the bag. Allow the appliance to cool down if used continuously.
Appliance seals but does not vacuum.	Lid not closed properly; bag not in vacuum chamber; bag has a hole.	Ensure the lid is firmly closed and latched. Place the open end of the bag fully into the vacuum chamber. Check the bag for leaks.
Vacuum seal is not holding.	Bag material incompatible; food residue on sealing area; insufficient vacuum time.	Use only approved vacuum sealer bags. Ensure the bag opening is clean and dry. For moist foods, use the "Moist Mode" or ensure the sealing area is completely dry.
Food is crushed during vacuuming.	Excessive vacuum pressure for delicate items.	Use the "Manual" vacuum control to stop vacuuming before full pressure is applied, then press "Seal".

If the problem persists after trying these solutions, please contact ROMMELSBACHER customer support.

## 7. TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	Rommelsbacher
Model Number	VAC 285

Feature	Specification
Color	Black/Silver
Product Dimensions (L x W x H)	42.5 x 18.5 x 12 cm
Weight	2.05 Kilograms
Power	110 Watts
Voltage	230 Volts
Material	Plastic
Operation Mode	Automatic
Suction Capacity	Approx. 9 liters/minute
Max Film Width	30 cm
Sealing Seam Thickness	2.5 mm
Country of Origin	China

## 8. WARRANTY AND CUSTOMER SUPPORT

### 8.1 Warranty Information

Specific warranty terms and conditions are typically provided with your purchase documentation or on the manufacturer's official website. Please refer to these resources for detailed information regarding your product's warranty period and coverage.

### 8.2 Customer Support

For further assistance, technical support, or spare parts, please contact ROMMELSBACHER customer service. Contact details can usually be found on the manufacturer's website or in your purchase documents. You can visit the official ROMMELSBACHER website for more information: [www.rommelsbacher.de](http://www.rommelsbacher.de)