

## Rommelsbacher VAC385

# Rommelsbacher VAC 385 Vacuum Sealer Instruction Manual

Model: VAC 385

## 1. INTRODUCTION

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This instruction manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Rommelsbacher VAC 385 Vacuum Sealer. Please read this manual thoroughly before first use and keep it for future reference. The Rommelsbacher VAC 385 is designed for economical and space-saving food preservation, offering robust and powerful performance while being gentle on food. It is suitable for daily use in various households and is also ideal for preparing food for sous-vide cooking.

## 2. SAFETY INSTRUCTIONS

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- Always ensure the appliance is disconnected from the power supply before cleaning or if it is not in use.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way. Contact authorized service personnel.
- Use only original accessories and spare parts.
- Ensure the appliance is placed on a stable, level, and heat-resistant surface.
- Avoid contact with hot surfaces, especially the sealing bar, during and immediately after operation.
- This appliance is intended for household use only.

## 3. PRODUCT OVERVIEW

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The Rommelsbacher VAC 385 features a high-quality waterproof plastic housing and intuitive controls for efficient vacuum sealing.



Figure 1: Control panel with various function buttons for automatic and manual operation.

## Key Components:

- **Control Panel:** Buttons for various functions (Automatic, Manual, Stop, Sealing, Container Vacuuming).
- **Lid:** Secures the vacuum bag or roll during operation.
- **Sealing Bar:** Heats to create a strong, airtight seal.
- **Vacuum Chamber:** Area where air is extracted from the bag. This chamber is removable for easy cleaning.
- **Roll Compartment with Cutter:** Integrated storage for vacuum film rolls and a convenient cutting knife.
- **Viewing Window:** Allows monitoring of the vacuuming process.
- **Vacuum Hose Connection:** For external vacuuming of containers.

## 4. SETUP

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1. **Unpacking:** Carefully remove the appliance and all accessories from the packaging. Retain packaging for potential future transport.
2. **Placement:** Place the vacuum sealer on a clean, dry, stable, and level surface. Ensure there is enough space around the appliance for proper ventilation. The appliance features 4 non-slip rubber feet for stability.
3. **Power Connection:** Plug the power cord into a suitable electrical outlet (230V). The appliance has integrated cable storage for convenience.

4. **Initial Cleaning:** Before first use, wipe down the exterior of the appliance and the removable vacuum chamber with a damp cloth.
5. **Installing Film Roll (Optional):** If using a film roll, open the integrated roll compartment and insert the roll. Pull out the desired length of film and use the integrated cutting knife to create a straight edge for sealing.



Figure 2: The integrated roll compartment with cutting knife for custom bag sizes.

## 5. OPERATING INSTRUCTIONS

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### 5.1 Preparing Food and Bags

- Use only textured vacuum bags or rolls specifically designed for vacuum sealing.
- Ensure the open end of the bag is clean and dry. Moisture or food particles can prevent a proper seal.
- Leave at least 6-8 cm of space between the food and the open end of the bag to allow for proper vacuuming and sealing.

### 5.2 Automatic Vacuuming and Sealing

1. Place the open end of the filled vacuum bag into the vacuum chamber, ensuring it lies flat over the sealing bar.
2. Close the lid firmly until it locks into place. The appliance features comfortable one-hand operation.
3. Press the 'Automatic' button. The appliance will automatically extract air from the bag and then seal it.
4. Once the process is complete, the indicator light will turn off. Open the lid and remove the sealed

bag.



Figure 3: The vacuum sealer in operation, demonstrating the automatic vacuuming and sealing process.



Figure 4: Closing the lid to initiate the vacuum sealing process.

## 5.3 Manual Vacuuming and Sealing

For delicate foods or when precise control over the vacuum level is desired:

1. Place the open end of the bag into the vacuum chamber and close the lid.
2. Press and hold the 'Manual' button to start vacuuming. Monitor the vacuum level through the viewing window.
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.



Figure 5: A vacuum-sealed bag of food, ready for storage.

## 5.4 Sealing Only

To create a seal without vacuuming (e.g., to create a bag from a roll):

1. Place the open end of the bag or film roll over the sealing bar.
2. Close the lid.
3. Press the 'Seal' button. The appliance will create a seal without extracting air.
4. Open the lid and remove the sealed item.

## 5.5 Vacuum Sealing with Containers

The VAC 385 is suitable for vacuuming external containers using the included vacuum hose.

1. Connect one end of the vacuum hose to the appliance's vacuum hose connection port.
2. Connect the other end of the hose to the vacuum port on your compatible vacuum container.
3. Press the 'Container' button. The appliance will extract air from the container.
4. Once the vacuuming is complete (the appliance will stop automatically or you can press 'Stop'), remove the hose.



Figure 6: The vacuum sealer shown with various food items, including containers being vacuumed with the hose.

## 6. MAINTENANCE AND CLEANING

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

1. **Disconnect Power:** Always unplug the appliance before cleaning.
2. **Exterior Cleaning:** Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners or solvents.
3. **Vacuum Chamber:** The removable vacuum chamber can be detached and washed with warm soapy water. Ensure it is completely dry before reattaching.
4. **Sealing Bar:** Carefully wipe the sealing bar with a dry cloth. Do not scratch or damage the sealing bar.
5. **Drip Tray:** If any liquids are accidentally drawn into the vacuum chamber, clean the drip tray thoroughly.

6. **Storage:** Store the appliance in a clean, dry place.

## 7. TROUBLESHOOTING

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If you encounter issues, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	No power supply.	Check if the power cord is securely plugged into the outlet.
Bag does not vacuum properly.	Bag not positioned correctly; bag is damaged; moisture/food particles on bag opening.	Ensure the bag opening is flat in the vacuum chamber. Check bag for holes or tears. Clean and dry the bag opening.
Bag does not seal.	Sealing bar is dirty or damaged; bag opening is wet/oily.	Clean the sealing bar. Ensure the bag opening is completely dry and clean.
Vacuuming takes too long or is weak.	Vacuum chamber or seals are dirty; pump issue.	Clean the vacuum chamber and check seals for debris. If problem persists, contact customer support.

If the problem persists after attempting these solutions, please contact Rommelsbacher customer support.

## 8. SPECIFICATIONS

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Feature	Specification
Model Number	VAC385
Brand	Rommelsbacher
Color	Stainless steel
Dimensions (L x W x H)	40 x 10 x 17 cm
Weight	2.1 Kilograms
Power	120 Watts
Voltage	230V
Material	Stainless steel
Pump Capacity	Approx. 12 liters/minute
Sealing Seam	Stable 2.5 mm
Max Film Width	30 cm

## 9. WARRANTY AND SUPPORT

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For warranty information, please refer to the warranty card included with your product or visit the official Rommelsbacher website. For technical support or service inquiries, please contact Rommelsbacher

customer service directly. Keep your purchase receipt as proof of purchase.

## **10. DISPOSAL INFORMATION**

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Do not dispose of this appliance with household waste. This product is subject to the European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE). For proper disposal, please take it to a designated collection point for recycling electrical and electronic equipment. This helps protect the environment and human health.