

## Rommelsbacher VAC 585

# ROMMELSBACHER VAC 585 Vacuum Sealer Instruction Manual

Model: VAC 585

## 1. INTRODUCTION

---

The ROMMELSBACHER VAC 585 is a high-performance vacuum sealer designed for efficient food preservation. This appliance features robust construction, intuitive one-hand operation, and a powerful double-piston pump, making it suitable for both domestic and demanding applications. It offers versatile functions including automatic vacuuming and sealing, manual pulse vacuuming, and a dedicated marinade program. This manual provides essential information for safe and effective use of your vacuum sealer.

## 2. SAFETY INSTRUCTIONS

---

Please read all safety instructions carefully before operating the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Ensure the appliance is connected to a grounded power outlet with the correct voltage (230V).
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep hands and fingers away from the sealing bar during operation, as it becomes hot.
- Do not operate the appliance with a damaged cord or plug, or if it has been dropped or damaged.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Use only original Rommelsbacher vacuum bags and rolls or compatible alternatives designed for vacuum sealing.

## 3. PRODUCT OVERVIEW AND COMPONENTS

---

Familiarize yourself with the main parts of your ROMMELSBACHER VAC 585 vacuum sealer.



**Image 3.1:** The ROMMELSBACHER VAC 585 Vacuum Sealer shown with various vacuum-sealed food items, demonstrating its application in food preservation.

- **Control Panel:** Touch sensors and large display for status indication and program selection.
- **Sealing Bar:** Creates a strong, double seal (2.5 mm wide) on vacuum bags.
- **Vacuum Chamber:** Area where air is extracted from the bag. Features a removable insert for easy cleaning.
- **Film Roll Compartment:** Integrated storage for vacuum film rolls.
- **Safety Cutter:** Located within the film roll compartment for precise cutting of film.
- **Hose Connection:** For vacuuming special containers.



**Image 3.2:** An internal view of the vacuum sealer, highlighting the integrated film roll compartment and the safety cutter for preparing custom-sized bags.

## 4. SETUP

---

1. **Unpacking:** Carefully remove the vacuum sealer and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wipe down the exterior of the appliance with a damp cloth. Clean the vacuum chamber and sealing bar area. Ensure all parts are dry before use.
3. **Positioning:** Place the appliance on a stable, flat, and dry surface. Ensure there is adequate space around the unit for ventilation.
4. **Inserting Film Roll (Optional):** If using a film roll, open the lid and place the roll into the integrated compartment. Pull the film through to the sealing area and use the safety cutter to create a custom-sized bag, sealing one end.
5. **Power Connection:** Plug the power cord into a suitable electrical outlet. The display will illuminate, indicating the appliance is ready for operation.

## 5. OPERATING INSTRUCTIONS

---

### 5.1 Automatic Vacuuming and Sealing

1. Place the food item inside a vacuum bag, ensuring at least 6-8 cm of empty space at the top.
2. Open the lid of the vacuum sealer. Place the open end of the bag flat into the vacuum chamber, ensuring it lies smoothly over the sealing bar.
3. Close the lid firmly using the one-hand operation mechanism until it clicks into place.

4. Select the appropriate program (Dry/Moist) and pump speed (Fixed/Gentle) using the touch sensors on the control panel.
5. Press the "Automatic Vacuum & Seal" button. The appliance will automatically extract air and then seal the bag.
6. Once the process is complete, the indicator light will change. Open the lid and remove the sealed bag.



**Image 5.1:** A user demonstrating the one-hand operation of the ROMMELSBACHER VAC 585 Vacuum Sealer while sealing a salmon fillet, highlighting ease of use.

## 5.2 Manual Vacuuming with Pulse Function

This function is ideal for delicate or pressure-sensitive foods where precise control over vacuum pressure is needed.

1. Prepare the bag and place it in the vacuum chamber as described in 5.1.
2. Close the lid.
3. Press and hold the "Pulse Vacuum" button. The appliance will vacuum as long as the button is pressed.
4. Release the button when the desired vacuum level is reached.
5. Immediately press the "Seal Only" button to seal the bag.

## 5.3 Sealing Only

Use this function to create custom-sized bags from a roll or to seal bags without vacuuming.

1. Place the open end of the bag over the sealing bar.
2. Close the lid firmly.
3. Press the "Seal Only" button. The appliance will create a seal without extracting air.

## 5.4 Liquid Stop Function

The VAC 585 features an automatic quick stop function for liquids. If liquids are drawn into the vacuum chamber during the vacuuming process, the appliance will automatically stop to prevent damage and ensure a clean operation. This function is particularly useful when vacuuming moist foods.

## 5.5 Marinade Program

The integrated marinade program allows for rapid marinating of food items. The vacuum process opens the pores of the food, allowing marinades to penetrate quickly and deeply.

1. Place the food and marinade into a vacuum bag.
2. Place the open end of the bag in the vacuum chamber and close the lid.
3. Select the "Marinade Program" button. The appliance will cycle through vacuum and release phases to infuse the marinade.
4. Follow the appliance's display for program duration and completion.

## 5.6 Vacuuming Containers

The VAC 585 can also vacuum seal special vacuum containers using the included hose.

1. Place food into a compatible vacuum container and close its lid.
2. Connect one end of the vacuum hose to the appliance's hose connection port.
3. Connect the other end of the hose to the valve on the vacuum container.
4. Press the "Container Vacuum" button (if available) or initiate a manual vacuum cycle. The appliance will extract air from the container.
5. Once vacuuming is complete, remove the hose.

## 6. MAINTENANCE AND CLEANING

---

Regular cleaning and maintenance will ensure the longevity and optimal performance of your vacuum sealer.

- **Always unplug the appliance** before cleaning.
- **Exterior Cleaning:** Wipe the stainless steel housing and control panel with a soft, damp cloth. Avoid abrasive cleaners or solvents. The anti-fingerprint coating helps maintain its appearance.
- **Vacuum Chamber:** The vacuum chamber features a removable insert. Remove this insert and wash it with warm, soapy water. Rinse thoroughly and dry completely before reinserting.
- **Sealing Bar:** Carefully wipe the sealing bar and surrounding area with a damp cloth. Ensure no food particles or moisture remain on the sealing strip, as this can affect sealing performance.
- **Gaskets:** Check the rubber gaskets around the vacuum chamber for any food debris or damage. Clean gently with a damp cloth. Ensure they are dry and properly seated to maintain a good vacuum seal.
- **Storage:** Store the appliance with the lid slightly ajar to prevent compression of the gaskets, which can lead to deformation over time.

## 7. TROUBLESHOOTING

---

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

Problem	Possible Cause	Solution
---------	----------------	----------

Problem	Possible Cause	Solution
Appliance does not power on.	Not plugged in; power outlet issue.	Check power cord connection; test outlet with another appliance.
Bag does not vacuum properly.	Lid not closed correctly; bag not positioned correctly; bag is damaged; gaskets are dirty or damaged.	Ensure lid is firmly closed; reposition bag; check bag for holes; clean or inspect gaskets.
Bag does not seal.	Sealing bar is dirty or wet; sealing strip is worn; bag material is incompatible.	Clean and dry sealing bar; replace sealing strip if necessary; use appropriate vacuum bags.
Vacuumping takes too long or is weak.	Vacuum pump filter clogged; gaskets not sealing properly.	Clean vacuum chamber and gaskets; ensure no blockages.
Liquid drawn into vacuum chamber.	Bag overfilled; food too moist.	Ensure sufficient space in bag; pre-freeze very moist foods; use the "Moist" program setting.

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

## 8. SPECIFICATIONS

Feature	Detail
Brand	Rommelsbacher
Model Number	VAC 585
Color	Black/Stainless Steel
Dimensions (L x W x H)	38.5 x 26 x 13 cm
Weight	3.1 Kilograms
Power	250 Watts
Voltage	230.0 Volts
Material	Stainless Steel, Plastic
Vacuum Pressure	Up to -0.9 bar
Pump Capacity	Approx. 20 liters/minute (double-piston pump)
Sealing Seam	Double seam, 2.5 mm wide
Max. Bag Width	30 cm
Special Features	One-hand operation, integrated film roll compartment with cutter, 2 sealing programs (dry/moist), 2 pump speeds (fixed/gentle), liquid quick stop, marinade program, container vacuum function.

## 9. WARRANTY AND SUPPORT

For warranty information, product support, or to inquire about spare parts, please refer to the warranty card included with your purchase or visit the official Rommelsbacher website. You may also contact Rommelsbacher customer service directly for assistance.

Please have your model number (VAC 585) and purchase date available when contacting support.