

Anova ANVS01-EU00

Anova Precision Vacuum Sealer ANVS01-EU00 User Manual

Comprehensive instructions for the Anova Precision Vacuum Sealer ANVS01-EU00, covering setup, operation, maintenance, and troubleshooting for optimal food preservation and sous vide preparation.

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1. INTRODUCTION

Thank you for choosing the Anova Precision Vacuum Sealer ANVS01-EU00. This device is designed to simplify food preservation and enhance your sous vide cooking experience. By removing air and creating a strong, reliable seal, it significantly extends the shelf life of various foods, including meats, fish, cheeses, produce, grains, and coffee.

Its compact design allows for convenient storage, making it a practical addition to any kitchen. This manual provides detailed instructions to help you get the most out of your new vacuum sealer.

ANOVA

Precision Vacuum Sealer

Perfetto per il sous vide e per la conservazione dei cibi.



Image: The Anova Precision Vacuum Sealer in use, demonstrating its primary function of sealing food for preservation.

2. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the Anova Precision Vacuum Sealer. Keep this manual for future reference.

- Always ensure the appliance is unplugged before cleaning or when not in use.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance away from children.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Do not use the appliance outdoors.
- Avoid touching hot sealing elements during operation.
- Ensure the sealing area is clean and dry before each use to ensure a proper seal.

3. PACKAGE CONTENTS

Upon unpacking your Anova Precision Vacuum Sealer, please verify that all components are present:

- Anova Precision Vacuum Sealer (Model ANVS01-EU00)
- Power Cord (Type C plug for EU use)
- 10 Vacuum Sealer Bags
- User Manual (this document)



Image: The Anova Precision Vacuum Sealer, highlighting the inclusion of 10 vacuum bags.

4. SETUP

Before first use, follow these steps to set up your vacuum sealer:

1. **Unpack:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Inspect:** Check the appliance for any signs of damage. Do not use if damaged.
3. **Clean:** Wipe down the exterior of the unit with a damp cloth. Ensure the sealing strip and vacuum channel are clean and dry.
4. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface.
5. **Power Connection:** Plug the power cord into a suitable electrical outlet (220V).



Image: The Anova Precision Vacuum Sealer with its lid open, revealing the vacuum channel and sealing strip, ready for bag placement.

5. OPERATING INSTRUCTIONS

The Anova Precision Vacuum Sealer offers several modes for different food types and sealing needs.

5.1. Vacuum & Seal (Automatic)

This mode is ideal for most dry and solid foods. It automatically extracts air and then seals the bag.

1. Place the food inside a vacuum sealer bag, ensuring the open end is clean and dry. Leave at least 7-10 cm (3-4 inches) of space between the food and the top of the bag.
2. Open the lid of the vacuum sealer.
3. Place the open end of the bag into the vacuum channel, ensuring it lies flat and smooth across the sealing strip.
4. Close the lid firmly until it clicks into place.
5. Press the "**Vacuum & Seal**" button. The device will automatically remove air and then seal the bag.
6. Once the process is complete, the indicator light will turn off. Open the lid and remove the sealed bag.

5.2. Pulse Vacuum (Manual Control)

Use this mode for delicate foods (e.g., bread, chips) or foods with liquids, where precise control over vacuum pressure is needed to prevent crushing or drawing liquids into the vacuum channel.

1. Prepare the food in the bag as described in step 1 of "Vacuum & Seal".
2. Place the open end of the bag into the vacuum channel and close the lid firmly.
3. Press and hold the "**Pulse Vacuum**" button. The device will start vacuuming.
4. Monitor the bag closely. Release the button when the desired vacuum level is reached or just before liquids are drawn into the channel.
5. Immediately press the "**Seal**" button to seal the bag.
6. Once sealed, open the lid and remove the bag.

5.3. Seal Only

This function is used to create a seal without vacuuming, useful for making custom-sized bags from a roll or resealing bags that do not require vacuuming.

1. Place the open end of the bag (or the edge of a roll to create a new bag) onto the sealing strip.
2. Close the lid firmly.
3. Press the **"Seal"** button. The device will heat the sealing strip to create a seal.
4. Once the indicator light turns off, open the lid and remove the sealed bag.

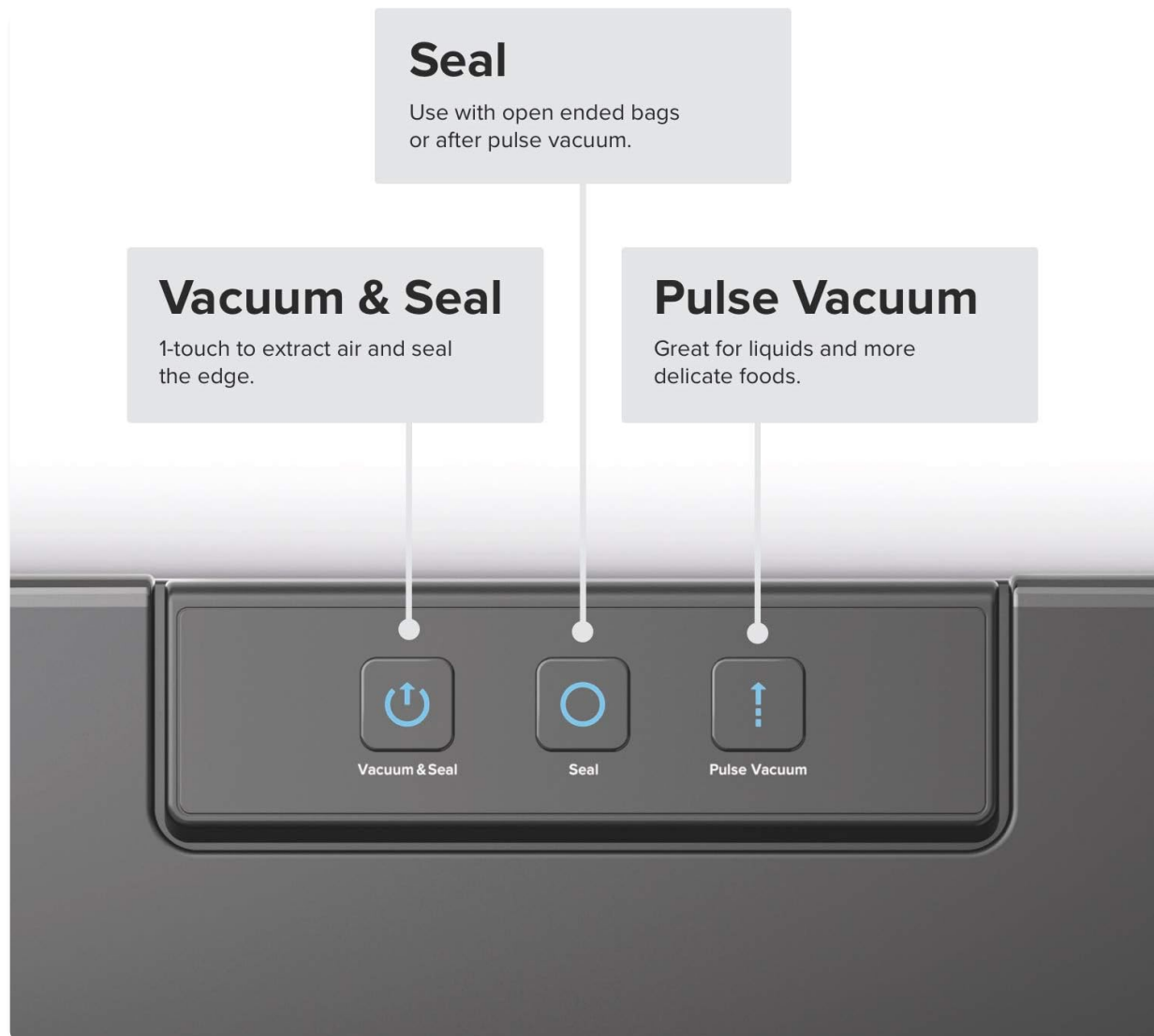


Image: Close-up of the Anova Precision Vacuum Sealer's control panel, showing the "Vacuum & Seal", "Seal", and "Pulse Vacuum" buttons.



Image: The Anova Precision Vacuum Sealer actively sealing a steak in a vacuum bag.



Image: A hand placing a vacuum-sealed bag of meat into a water bath for sous vide cooking, demonstrating a common application.

6. MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Anova Precision Vacuum Sealer.

6.1. Cleaning the Unit

- Always unplug the appliance before cleaning.
- Wipe the exterior of the unit with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- Clean the vacuum channel and sealing strip with a damp cloth and mild soap if necessary. Ensure these areas are completely dry before closing the lid or using the appliance again.
- Do not immerse the appliance in water or any other liquid.

6.2. Storage

Store the appliance in a cool, dry place. For best results and to prevent damage to the sealing strip, store the unit with the lid unlatched or slightly open. The compact design allows it to fit easily in most kitchen drawers or cabinets.



Smaller than most, our sealer will fit wherever you need it to.

Image: The Anova Precision Vacuum Sealer neatly stored in a kitchen drawer, demonstrating its space-saving design.

7. TROUBLESHOOTING

If you encounter issues with your Anova Precision Vacuum Sealer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged into a working outlet.
Bag does not vacuum properly.	Bag not correctly placed; vacuum channel or sealing strip is wet/dirty; bag has a hole.	Reposition the bag, ensuring it's flat in the vacuum channel. Clean and dry the vacuum channel and sealing strip. Check the bag for punctures and use a new bag if necessary.
Bag does not seal.	Sealing strip is dirty/wet; sealing strip is worn; lid not properly closed.	Clean and dry the sealing strip. Ensure the lid is firmly closed. If the sealing strip is worn, contact customer support for replacement.

Problem	Possible Cause	Solution
Air leaks into the bag after sealing.	Improper seal; food particles on the sealing area; sharp edges on food.	Reseal the bag, ensuring the sealing area is clean. For sharp foods, use a paper towel to cushion the sharp edges before sealing.

8. SPECIFICATIONS


Feature	Detail
Brand	Anova
Model	ANVS01-EU00
Color	Black
Dimensions (Product)	46.99 x 14.48 x 8.48 cm (18.5 x 5.7 x 3.34 inches)
Weight (Item)	1.05 kg (2.31 lbs)
Wattage	80 watts
Voltage	220 Volts
Material	Plastic



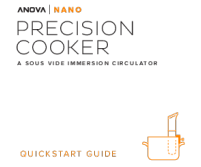


9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the official Anova Culinary website or contact their customer service directly. Specific warranty terms may vary by region and purchase location. Always retain your proof of purchase for warranty claims.

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Related Documents - ANVS01-EU00

	<p>Anova Precision Oven 2.0 User Manual Setup, Features, and Safety Guide</p> <p>Comprehensive user manual for the Anova Precision™ Oven 2.0, covering setup, safety warnings, cooking modes, features, maintenance, and specifications. Learn how to get started, connect your oven, and utilize its advanced cooking capabilities.</p>
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	<p>Anova Precision Chamber Vacuum Sealer Quick Start Guide</p> <p>A quick start guide for the Anova Precision Chamber Vacuum Sealer, covering its parts, control panel, programs, usage, care, and safety standards.</p>
	<p>Anova Precision Cooker Mini / Lite Quick Start Guide - Setup, Cooking, and Care</p> <p>Get started quickly with your Anova Precision Cooker Mini or Lite. This guide covers setup, Wi-Fi connection, cooking tips, cleaning, and safety information for your sous vide immersion circulator.</p>
	<p>Anova Nano Precision Cooker Quick Start Guide</p> <p>A quick start guide for the Anova Nano Precision Cooker, a sous vide immersion circulator, detailing setup, cooking, and safety precautions.</p>
	<p>Anova Precision Cooker Quick Start Guide</p> <p>A quick start guide for the Anova Precision Cooker, covering setup, usage, care, and safety precautions. Includes information on connecting to Wi-Fi and FCC/IC compliance.</p>
	<p>Anova RLT8C Electric Log Splitter: User Manual and Instructions</p> <p>This user manual provides comprehensive instructions for the Anova RLT8C electric log splitter, covering safety, operation, maintenance, and technical specifications for optimal performance and user safety.</p>