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Allpax P 255

Allpax P 255 Vacuum Sealer Machine User Manual

Model: P 255

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your Allpax P 255 Vacuum Sealer Machine. Please read this manual thoroughly before first use and keep it for future reference. Proper use ensures optimal performance and extends the lifespan of your appliance.

SAFETY INSTRUCTIONS

Always observe the following safety precautions to prevent injury or damage to the appliance:

- Ensure the appliance is connected to a grounded power outlet with the correct voltage (230 Volts).
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep hands clear of the sealing bar during operation to avoid burns.
- Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions or has been dropped.
- 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 concerning use of the appliance by a person responsible for their safety.
- Unplug the appliance from the power outlet before cleaning or when not in use.
- Use only Allpax vacuum bags and accessories designed for this model.
- Do not use the appliance outdoors.

PRODUCT OVERVIEW

Familiarize yourself with the components of your Allpax P 255 Vacuum Sealer.



Image: Allpax P 255 Vacuum Sealer with the lid open, revealing the control panel and the vacuum chamber. The sealing bar is visible at the front.



Image: Allpax P 255 Vacuum Sealer in its closed position, showcasing its black and stainless steel design. The control panel is visible on the top surface.



Image: Allpax P 255 Vacuum Sealer with the lid open, highlighting the integrated roll compartment and the bag cutter mechanism, designed for convenient bag preparation.

Key Components:

- **Control Panel:** Buttons for various functions (Vacuum & Seal, Pulse, Marinate, Seal, Stop).
- **Vacuum Chamber:** Area where the bag is placed for vacuuming.
- **Sealing Bar:** Creates a double seal (2 x 2 mm) up to 31 cm wide.
- **Roll Compartment with Cutter:** Stores vacuum film rolls and allows for custom bag sizing.
- **Accessory Port:** For connecting the adapter hose for vacuum containers.

SETUP

1. **Unpacking:** Carefully remove the vacuum sealer and all accessories from the packaging. Retain packaging for storage or transport.
2. **Placement:** Place the appliance on a flat, stable, and dry surface. Ensure adequate ventilation around the unit.
3. **Power Connection:** Plug the power cord into a suitable 230 Volt grounded electrical outlet. The appliance is now in standby mode.
4. **Bag Preparation:** If using a roll, open the roll compartment, pull out the desired length of film, and use the integrated cutter to create a bag. Seal one end of the bag using the "Seal" function.

OPERATING INSTRUCTIONS

1. Basic Vacuum Sealing

1. Place the food item inside a vacuum bag, ensuring at least 6-8 cm of empty space at the open end.
2. Open the lid of the vacuum sealer.
3. Position the open end of the bag flat into the vacuum chamber, ensuring it lies completely over the sealing bar and within the drip tray.
4. Close the lid firmly until both sides click into place.
5. Press the "Vacuum & Seal" button. The appliance will automatically remove air from the bag and then seal it.
6. Once the process is complete, the indicator light will turn off. Open the lid by pressing the release buttons on the sides and remove the sealed bag.

2. Pulse Function (Manual Vacuum Control)

The Pulse function is ideal for delicate foods like bread, fruits, or vegetables that could be crushed by full vacuum pressure.

1. Prepare the bag and food as described in Basic Vacuum Sealing.
2. Position the bag in the vacuum chamber and close the lid.
3. Press and hold the "Pulse" button. The vacuum pump will operate as long as the button is held.

4. Observe the bag and release the "Pulse" button when the desired vacuum level is reached.
5. Immediately press the "Seal" button to seal the bag.
6. Once sealed, open the lid and remove the bag.

3. Marinating Function

The marinating function allows for rapid marination of food in vacuum containers by repeatedly applying and releasing vacuum pressure.

1. Place the food and marinade into an Allpax vacuum container. Secure the container lid.
2. Connect one end of the adapter hose to the accessory port on the vacuum sealer and the other end to the port on the vacuum container.
3. Select either the "Express" or "Intensive" marinating program on the control panel.
4. The appliance will automatically cycle through vacuum and release phases.
5. Once the program is complete, disconnect the hose and release the vacuum from the container before opening.

4. Sealing Only

Use this function to seal bags without vacuuming, or to create a seal on a roll to form a bag.

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 only activate the sealing bar.
4. Once the sealing process is complete, the indicator light will turn off. Open the lid and remove the sealed bag.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure the longevity and hygienic operation of your vacuum sealer.

- **Before Cleaning:** Always unplug the appliance from the power outlet.
- **Exterior Cleaning:** Wipe the exterior surfaces with a damp cloth. Do not use abrasive cleaners or solvents.
- **Vacuum Chamber and Drip Tray:** Clean the vacuum chamber and drip tray with a damp cloth and mild detergent. Ensure these areas are dry before closing the lid or using the appliance again.
- **Sealing Bar:** Carefully wipe the sealing bar with a dry cloth. Do not scratch or damage the sealing element.
- **Gaskets:** Inspect the rubber gaskets around the vacuum chamber for any food particles or damage. Clean them gently with a damp cloth. Ensure they are properly seated for an effective vacuum seal.
- **Storage:** Store the appliance in a clean, dry place with the lid unlatched to prevent compression of the gaskets, which can lead to poor sealing over time.

TROUBLESHOOTING

If you encounter issues with your Allpax P 255, 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.

Problem	Possible Cause	Solution
Vacuum pump runs but does not seal.	Lid not properly closed; bag not correctly positioned; gaskets dirty or damaged.	Ensure the lid is firmly latched. Reposition the bag. Clean or inspect gaskets for damage.
Poor vacuum or air leaks.	Wrinkles in the bag; bag too full; moisture in the sealing area; damaged bag.	Smooth out bag wrinkles. Leave sufficient space at the bag opening. Wipe away any moisture. Use a new bag.
Bag melts during sealing.	Sealing time too long (if adjustable, though P255 is automatic).	Ensure you are using appropriate vacuum bags. If the issue persists, contact support.
Marinating function not working.	Hose not properly connected; container lid not sealed.	Check hose connections to both the appliance and the container. Ensure container lid is securely closed.

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

SPECIFICATIONS

Brand:	Allpax
Model:	P 255
Color:	Black
Dimensions (L x D x H):	400 x 320 x 138 mm
Weight:	3.63 kg
Power:	200 Watts
Voltage:	230 Volts
Material:	Stainless Steel, Plastic
Vacuum Power:	Up to 95.8%
Sealing Width:	31 cm
Seal Type:	Double seal (2 x 2 mm)
Automatic Stop Function:	Yes

WARRANTY AND SUPPORT

The Allpax P 255 Vacuum Sealer comes with a 2-year availability of spare parts. For warranty claims, technical support, or service inquiries, please contact your retailer or Allpax customer service directly. Keep your proof of purchase for warranty purposes.

Manufacturer: Allpax



