

Necchi NE1006-C

Necchi NE1006-C Automatic Professional Food Vacuum Sealer

User Manual

1. INTRODUCTION

Thank you for choosing the Necchi NE1006-C Automatic Professional Food Vacuum Sealer. This appliance is designed to preserve food efficiently by removing air and sealing bags, extending the freshness of your food. Please read this manual thoroughly before use to ensure safe and optimal operation.

2. SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged before cleaning or maintenance.
 - Do not immerse the appliance in water or other liquids.
 - Keep out of reach of children.
 - Do not operate the appliance with a damaged cord or plug.
 - Use only Necchi approved accessories and bags.
 - Avoid sealing bags containing sharp objects that could puncture the bag.
 - Allow the sealing strip to cool down between uses to prevent overheating.
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3. PRODUCT OVERVIEW

The Necchi NE1006-C features a compact design with intuitive controls for efficient food preservation.



Figure 1: Necchi NE1006-C Food Vacuum Sealer (Closed)



Figure 2: Necchi NE1006-C Food Vacuum Sealer (Open, showing sealing bar)

Components:

- Vacuum Sealer Unit
- Power Cord (220-240 V, 50/60 Hz)
- 5 x Vacuum Bags (20 x 30 cm)
- Instruction Manual

4. SETUP

1. Unpack the vacuum sealer and all accessories.
2. Place the appliance on a flat, stable, and dry surface.
3. Ensure the power switch is in the 'OFF' position before plugging in.
4. Connect the power cord to the appliance and then to a suitable electrical outlet.

5. OPERATING INSTRUCTIONS

5.1. Automatic Vacuum and Seal (Dry Mode)

1. Place the food item into a vacuum sealer bag, ensuring at least 3 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 across the sealing strip.
4. Close the lid firmly until you hear a click, indicating it is locked.
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. Press the release buttons on the sides to open the lid and remove the sealed bag.

5.2. Manual Vacuum and Seal (Wet/Delicate Mode)

For delicate foods or foods with moisture, manual control allows for precise vacuuming.

1. Prepare the bag as described in step 1 of Automatic Vacuum and Seal.
2. Place the open end of the bag into the vacuum channel and close the lid firmly.
3. Press and hold the 'Pulse Vac' button to start vacuuming. Monitor the vacuum process to prevent crushing delicate items or drawing liquids into the vacuum chamber.
4. Release the 'Pulse Vac' 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.

5.3. Sealing Only

This function is used to seal bags without vacuuming, ideal for snack bags or creating custom-sized bags from rolls.

1. Place the open end of the bag onto the sealing strip.
2. Close the lid firmly.
3. Press the 'Seal' button. The appliance will create a strong seal.
4. Once the indicator light turns off, open the lid and remove the sealed bag.

5.4. Using the Accessory Port

The accessory port allows for vacuum sealing with external containers or wine stoppers (accessories sold separately).

1. Connect one end of the accessory hose to the accessory port on the vacuum sealer.
2. Connect the other end of the hose to the vacuum port of your container or wine stopper.
3. Press the 'Accessory' button (or 'Pulse Vac' if no dedicated accessory button is present and manual control is desired). The appliance will begin to vacuum the container.
4. Once the vacuum is complete, disconnect the hose.

5.5. General Operation Demonstration Videos

The following videos provide general demonstrations of vacuum sealer operation. Please note that these videos may feature models from other brands (FRESKO, Bonsenkitchen, Mesliese) but illustrate common vacuum sealing techniques applicable to your Necchi NE1006-C.

Video 1: General demonstration of a vacuum sealer, showing compact design, bag placement, and automatic vacuuming for salmon. Also demonstrates accessory use for container sealing.

Video 2: General demonstration of a vacuum sealer, highlighting different operating modes (Seal, Vac & Seal, Pulse Vac, Accessory) and showing vacuuming of dry goods (peas), wet goods (meat), and sealing snack bags. Also demonstrates accessory use for container and wine bottle sealing.

Video 3: General demonstration of a vacuum sealer, showcasing superior performance, great suction, and high efficiency. Illustrates sealing dry items like herbs and jerky, and the wet pumping mode. Also shows accessory use for container sealing.

Video 4: General demonstration of a vacuum sealer, showing intelligent partition sensing, automatic vacuum and seal, manual control for pulse vacuum, double heat sealing, and accessory use for container sealing. Demonstrates vacuuming cucumbers, bread, and tomatoes.

6. MAINTENANCE

- **Cleaning:** Wipe the exterior of the appliance with a damp cloth. Do not use abrasive cleaners. Clean the vacuum channel and sealing strip regularly to prevent food residue buildup.
- **Storage:** Store the vacuum sealer in a dry place with the lid unlatched to prevent compression of the sealing gaskets.
- **Sealing Strip:** Inspect the sealing strip for wear and tear. Replace if damaged to ensure effective sealing.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on	No power supply	Check power cord connection and wall outlet.
Bag does not vacuum properly	Bag not positioned correctly; Air leakage; Moisture in vacuum channel	Reposition bag; Check for punctures; Clean vacuum channel.
Bag does not seal	Sealing strip dirty or worn; Bag material incompatible	Clean or replace sealing strip; Use appropriate vacuum sealer bags.
Vacuuming takes too long	Excessive moisture or liquid in bag	Pre-freeze moist foods or use paper towel to absorb excess liquid.

8. SPECIFICATIONS

- **Model:** NE1006-C
- **Power Supply:** 220-240 V, 50/60 Hz
- **Operation Mode:** Automatic

- **Material:** Aluminum
 - **Product Dimensions:** 35 x 7 x 7 cm
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9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the contact details provided with your product packaging or visit the official Necchi website. Keep your purchase receipt as proof of purchase.