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› [Reber Ecopro 30 Automatic Vacuum Sealer \(Model 9709\) and 6735N Vacuum Bags Instruction Manual](#)

Reber Ecopro 30 (Model 9709)

Reber Ecopro 30 Automatic Vacuum Sealer (Model 9709) and 6735N Vacuum Bags Instruction Manual

1. INTRODUCTION

Thank you for choosing the Reber Ecopro 30 Automatic Vacuum Sealer and Reber 6735N Vacuum Bags. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read these instructions carefully before first use and retain them for future reference.

The Reber Ecopro 30 is designed for vacuum packaging food items, extending their freshness and preserving their quality. The included Reber 6735N vacuum bags are specifically designed for use with this appliance.

2. SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Always unplug the appliance from the power outlet when not in use, before cleaning, or before performing any maintenance.
- 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 Reber-approved accessories and bags.
- Ensure the appliance is placed on a stable, flat, and dry surface during operation.
- This appliance is for household use only. Do not use outdoors.
- Exercise caution when handling hot sealing bars.

3. PACKAGE CONTENTS

Verify that all items are present and in good condition:

- Reber Ecopro 30 Automatic Vacuum Sealer (Model 9709)
- Power Cord
- Reber 6735N Vacuum Bags (100 bags, 30x40 cm)
- Instruction Manual (this document)

4. PRODUCT OVERVIEW

Familiarize yourself with the main components of your Reber Ecopro 30 Vacuum Sealer.



Figure 4.1: Reber Ecopro 30 Vacuum Sealer and included vacuum bags. This image shows the compact design of the vacuum sealer alongside a pack of vacuum bags, illustrating the complete product package.



Figure 4.2: Close-up view of the Reber Ecopro 30 Automatic Vacuum Sealer. This image highlights the control panel, sealing bar, and vacuum chamber, providing a detailed look at the appliance's main operational parts.



Figure 4.3: Packaging for Reber 6735N Vacuum Bags (30x40 cm). This image displays the packaging of the vacuum bags, indicating the quantity (100 bags) and dimensions, and confirming their compatibility with the Reber vacuum sealer.

The vacuum sealer features a robust stainless steel construction, an automatic sealing function, and intuitive controls for ease of use.

5. SETUP

1. **Unpack the Appliance:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Inspect for Damage:** Check the appliance for any signs of damage during transit. Do not use if damaged.
3. **Placement:** Place the vacuum sealer on a clean, dry, and stable surface, ensuring adequate ventilation around the unit.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet (230 Volts).
5. **Initial Cleaning:** Before first use, wipe down the sealing bar and vacuum channel with a damp cloth.

6. OPERATING INSTRUCTIONS

6.1 Preparing the Vacuum Bag

- Use only Reber embossed vacuum bags or rolls. The included 6735N bags are 30x40 cm.
- Ensure the bag is clean and dry, especially the area to be sealed.
- Place the food item inside the bag, leaving at least 5-7 cm of space between the food and the top edge of the bag for proper sealing.
- For moist foods, pre-freeze them or place a paper towel inside the bag to absorb excess moisture and prevent liquid from entering the vacuum chamber.

6.2 Vacuum Sealing Process

1. **Open the Lid:** Lift the lid of the vacuum sealer.
2. **Position the Bag:** Place the open end of the vacuum bag flat into the vacuum channel, ensuring it lies smoothly over the sealing bar. The open end of the bag must be fully inside the vacuum chamber.
3. **Close the Lid:** Firmly press down on both sides of the lid until it latches securely. You should hear a click.
4. **Start Vacuuming and Sealing:** Press the "Vacuum & Seal" button (or equivalent button on your model). The appliance will automatically remove air from the bag and then heat-seal it.
5. **Monitor Progress:** The indicator lights will show the progress of the vacuuming and sealing cycle.
6. **Release the Lid:** Once the cycle is complete and the indicator light turns off, press the release buttons (if present) or lift the lid to open.
7. **Remove Bag:** Carefully remove the sealed bag. Inspect the seal to ensure it is complete and airtight.



Figure 6.1: Demonstrating the vacuum sealing process with the Reber Ecopro 30. This image shows a user placing a food item, such as a salmon fillet, into a vacuum bag and positioning it within the sealer for processing.



Figure 6.2: Reber 6735N Vacuum Bags packaging, highlighting the dimensions (30x40 cm) and the UPC 8013152673505. This confirms the authenticity and specifications of the bags recommended for use with the Reber Ecopro 30.



Figure 6.3: Close-up of an authentic Reber vacuum bag label. The label provides important information regarding food contact safety, multi-layer material (PA/PE), suitability for refrigeration and freezing, and cooking at specific temperatures, ensuring proper usage and food safety.

7. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your vacuum sealer.

1. **Unplug Before Cleaning:** Always unplug the appliance from the power outlet before cleaning.
2. **Clean the Exterior:** Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners or solvents.
3. **Clean the Vacuum Channel:** Use a damp cloth or sponge to wipe away any food residue or liquids from the vacuum channel and around the sealing bar. Ensure these areas are completely dry before next use.
4. **Sealing Bar:** The sealing bar can get hot. Allow it to cool down before cleaning. Gently wipe it with a dry cloth.
5. **Storage:** Store the appliance in a clean, dry place with the lid unlatched to prevent compression of the sealing gaskets, which can affect performance over time.

8. TROUBLESHOOTING

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.
Bag does not vacuum properly.	Bag not positioned correctly; bag is damaged; moisture in the vacuum channel; lid not fully latched.	Reposition the bag; use a new bag; clean and dry the vacuum channel; ensure the lid is securely closed.
Bag does not seal.	Sealing bar is dirty or wet; bag material is incompatible; sealing bar is worn.	Clean and dry the sealing bar; use only Reber vacuum bags; contact customer support if the sealing bar is worn.
Vacuum is weak.	Gaskets are dirty or damaged; lid not fully latched.	Clean or replace gaskets; ensure the lid is securely closed.

If you encounter issues not listed here, please contact Reber customer support.

9. SPECIFICATIONS

- **Brand:** Reber
- **Model:** Ecopro 30 (Model 9709)
- **Power:** 200 Watts
- **Voltage:** 230 Volts
- **Vacuum Flow Rate:** 18 L/Min
- **Material:** Stainless Steel (Inox)
- **Product Weight:** Approximately 3 kg
- **Bag Type:** Embossed vacuum bags
- **Included Bags (6735N):** 100 bags, 30 x 40 cm

10. WARRANTY AND SUPPORT

Reber products are manufactured to high-quality standards. For information regarding warranty coverage, please refer to the warranty card included with your purchase or visit the official Reber website.

For technical support, spare parts, or service inquiries, please contact Reber customer service. Contact details can typically be found on the Reber website or in your purchase documentation.

Always ensure you have your product model number (Ecopro 30, Model 9709) and purchase date available when contacting support.