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## Lauben 10WT

# Lauben Vacuum Sealer 10 WT Instruction Manual

Model: **10WT** | Brand: **Lauben**

## 1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your Lauben Vacuum Sealer 10 WT. Please read this manual thoroughly before first use and keep it for future reference. Proper use of this appliance will help extend the shelf life of your food and protect other items from moisture.

## 2. SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged before cleaning or maintenance.
- Do not immerse the appliance in water or any other liquid.
- Keep out of reach of children. This appliance is not a toy.
- Do not operate the appliance with a damaged cord or plug. Contact customer support for repairs.
- Avoid touching the sealing strip immediately after use, as it may be hot.
- Use only Lauben-approved vacuum bags or rolls with this appliance.
- The integrated NTC temperature sensor will shut down the machine in case of overheating. Allow it to cool down before resuming operation.

## 3. PACKAGE CONTENTS

The Lauben Vacuum Sealer 10 WT package includes everything you need to start vacuum sealing immediately:

- Lauben Vacuum Sealer 10 WT appliance
- 10 Vacuum bags (5x 12x20 cm, 5x 20x25 cm)
- Integrated film cutter

The appliance also features a convenient internal film holder to keep the film in place during operation.



Image: Lauben Vacuum Sealer 10 WT with included vacuum bags, ready for use.

## 4. PRODUCT OVERVIEW

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The Lauben Vacuum Sealer 10 WT is designed for intuitive operation with a clear control panel and essential features for effective food preservation.



Image: Overview of the control panel and its functions.

### Control Panel Functions:

- **Vac&Seal Function:** Initiates automatic vacuuming and sealing.
- **Seal Function:** Performs manual sealing without vacuuming.
- **Stop Function:** Allows manual control of the vacuum level and stops the current operation.

### Key Technologies:



Image: Diagram illustrating the internal technology of the vacuum sealer.

- **NTC Thermistor:** A temperature sensor that monitors the operating temperature and protects the device from overheating.
- **Circulation Vacuum System:** Provides strong and efficient air extraction for optimal vacuuming.
- **Integrated Film Cutter:** Conveniently cuts vacuum film to the desired size.
- **Improved Heating Element:** Ensures a reliable and strong seal.
- **Removable Drip Tray:** Designed for easy cleaning and maintenance.

## 5. SETUP

1. Unpack the appliance and all accessories. Remove any packaging materials.
2. Place the vacuum sealer on a flat, stable, and dry surface.
3. Ensure the power cord is easily accessible and plug it into a suitable electrical outlet.
4. Open the lid of the vacuum sealer. If using a roll, place it in the internal film holder and use the integrated cutter to create a bag of the desired length, sealing one end manually if necessary.

## 6. OPERATING INSTRUCTIONS

The Lauben Vacuum Sealer 10 WT is designed to preserve both dry and moist foods, extending their freshness significantly.



Image: The vacuum sealer actively preserving food on a kitchen counter.

### 6.1. Vacuum & Seal (Automatic Mode)

1. Place the food item inside a vacuum bag, ensuring there is at least 5-7 cm of space between the food and the

top edge of the bag.

2. Lay the open end of the bag flat into the vacuum channel, ensuring it is smooth and free of wrinkles.
3. Close the lid firmly until you hear a click on both sides, indicating it is securely locked.
4. Press the **Vac&Seal** button. The appliance will automatically remove air from the bag and then seal it.
5. 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.

## 6.2. Seal Only (Manual Sealing)

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

1. Place the open end of the bag onto the sealing strip.
2. Close the lid firmly until it locks.
3. Press the **Seal** button. The appliance will heat the sealing strip to create a seal.
4. Once the indicator light turns off, the sealing process is complete. Open the lid and remove the sealed bag.

## 6.3. Stop Function

The **Stop** button allows you to interrupt any ongoing operation (vacuuming or sealing) at any time. This is useful for controlling the vacuum level manually, especially for delicate items that might be crushed by full vacuuming.

## 6.4. Food Preservation Benefits

Vacuum sealing significantly extends the freshness of various foods. Below is a comparison of traditional storage versus vacuum-sealed storage:



Image: Chart comparing traditional and vacuum-sealed food preservation times.

Food Item	Traditional Storage	Vacuum Sealed Storage	Recommended Storage
Meat	6 Months	24 - 36 Months	Freezer
Fish	6 Months	24 Months	Freezer
Cookies	1 - 2 Weeks	4 - 6 Weeks	Pantry

## 7. MAINTENANCE AND CLEANING

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

1. Always unplug the appliance before cleaning.

2. Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners or solvents.
3. The removable drip tray can be detached and washed with warm, soapy water. Ensure it is completely dry before reinserting.
4. Clean the sealing strip and vacuum channel with a damp cloth to remove any food residue. Ensure these areas are dry before closing the lid or using the appliance again.
5. Do not immerse the main unit in water.

## 8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on	Not plugged in; Power outlet issue	Check power cord connection; Test outlet with another appliance.
Bag does not vacuum properly	Lid not closed securely; Bag not positioned correctly; Bag has a leak	Ensure lid is locked on both sides; Reposition bag in vacuum channel; Check bag for holes or tears.
Bag does not seal	Sealing strip dirty or wet; Overheating	Clean and dry sealing strip; Allow appliance to cool down if NTC sensor activated.
Vacuum is too strong/weak	Automatic setting not suitable for item	Use the <b>Stop</b> button to manually control vacuum level for delicate items.

## 9. SPECIFICATIONS

- **Brand:** Lauben
- **Model Number:** 10WT
- **Color:** White
- **Power:** 80 Watts
- **Material:** Polycarbonate (PC)
- **Operating Mode:** Automatic
- **Power Source:** Electric cable
- **Weight:** 800 grams
- **Package Dimensions:** 41 x 13 x 10 cm
- **Max Bag Width:** 30 cm

## 10. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your purchase or visit the official Lauben website. Keep your proof of purchase for any warranty claims.

If you encounter any issues not covered in the troubleshooting section, please contact Lauben customer service for assistance.

