

↗ DOMETIC COOKING ACCESSORIES



VACUUM SEALER **Food vacuum system**

Operation Manual

FEATURES



- Extend shelf life of the food.
- For both household & outdoor uses. AC 100-240V (50/60Hz) and DC 12V
- Reduce and/or eliminate refrigerator odour.
- Retain the unique taste of the food.
 - Preserve the taste for a long period of time.
 - Prevent freezer burn.
* Freezer burn is a condition that occurs when frozen food has been damaged by dehydration and oxidation, due to air reaching the food.
- Ideal for keeping dried and powder type food contents, as moisture can't get in the bag.
- Pack left-over food and re-heat in a simmering pot or microwave.
- Prevent the odours caused by food degradation in the refrigerator and inhibit the growth of microorganisms.
- Great for outdoor food vacuum packing. Save space, prevent leakage and prolong shelf life of food.
- In addition to food packaging, the system can be used for various applications.
 - Extending storage life of tools, parts, accessories, jewellery and photos.
 - Travelling (vacuum seal towels, clothes, shampoo, etc ...).
 - Seal water and use as ice pack.
- Dometic Vacuum sealer rolls are sold separately.
- For best results, we recommend using Dometic Vacuum sealer rolls.

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SAFETY INSTRUCTIONS

When using this electrical appliance precautions should be observed. Failure to follow these guidelines may result in fire, burns, electric shock and serious injury or damage.

- Keep the plastic bags away from children to prevent suffocation or any accident.
- Do not use the appliance close to water, fire or hazardous materials.
 - It may cause a fire or an electric shock.
- This appliance is designed for indoor/outdoor use, not for commercial or industrial use.
- Before plugging into the mains, make sure that the mains voltage corresponds to the voltages indicated on the rating plate.
 - AC 100-240V (50/60Hz)
 - DC 12V for use with 12 volt socket
- Do not use the appliance with wet hands.
 - It may cause an electric shock.
- Do not disassemble as it may void warranty.
- This appliance is not intended for use by persons (including children) 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not pull on the cable to remove the plug from the wall outlet.
- Pierce the vacuum sealed bag when using in microwave (allows air to ventilate and prevents the bag from expanding) unless thawing food.
- Do not touch the heat strip after sealing process as you are at risk of burns. The following symbol is printed on the machine.

CAUTION



- Do not spray water on the appliance.
- Do not immerse the appliance in water.

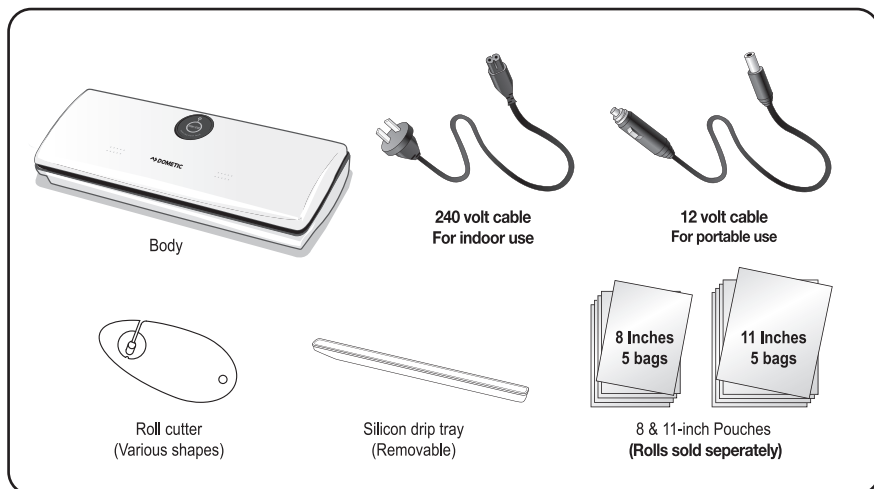
Failure to comply with the following instructions can lead to damaging the machine. The manufacturer is not liable for damage deriving from the failure to comply with user instructions.

- Vacuum sealing foods extends the shelf life but it is not an anti-bacterial process.
- Bags are re-usable but avoid re-using when used with fresh meat, fish and seafood.
- Some food contents (garlic, ginger, onion, etc.) produce gas when vacuum sealed unless you freeze them.
- Precaution: Soup or moisture rich food contents may hinder sealing due to excess moisture.
(Highly recommend freezing the food before vacuum sealing or using semi-vacuum sealing function - Refer to page 12).
 - Damage to the unit from excess moisture may not be covered under warranty.
- Keep the appliance clean after use. Take note to wipe the heat strip with a damp cloth to prevent food and particles being fused to the heat strip.
- Use included power cables only dependant on outlet types. Make sure to connect to the outlet properly.
 - AC 100-240V
 - DC 12V for use in 12 volt socket whilst on the move.
- Do not use other cables, extensions, and/or multi-socket to prevent malfunction.
- Rest the appliance for at least 20-30 seconds after each operation.
 - Continuous sealing may cause over heating of the appliance.
- We highly recommend using Dometic Vacuum sealer bags only.
 - Third party product may cause problems due to incompatibility.
 - Any damage caused by using incompatible products may not be covered under the warranty.
- Keep the User Manual for future reference.

Configuration and Parts

Please read the user manual to familiarise yourself with the parts.

Images of the products, components and functions are subject to change without prior notice.



• Backside



AC power connector

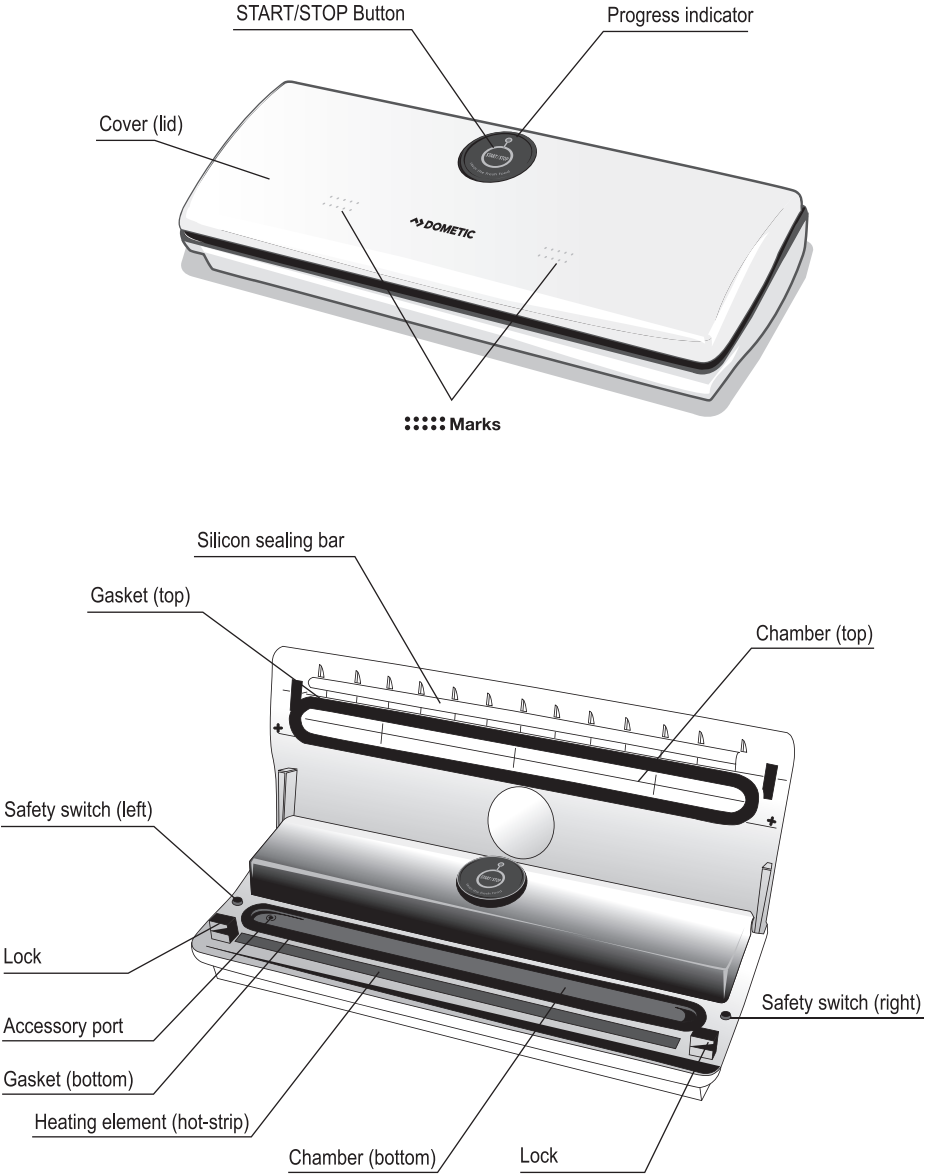
When connecting to AC 100-240V power outlets at home, the AC power cable is to be connected to the rear AC socket of the appliance.

DC power connector

When connecting to DC 12 volt, including the 12 volt socket in your vehicle, DC power cable is to be connected to the rear DC socket of the appliance. Make sure to start the engine before operating the appliance.

Do not use extension and/or multi-sockets.

The manufacturer is not liable for damages, (including battery discharge) deriving from failure to comply with these instructions.

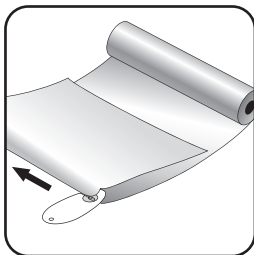


Operation

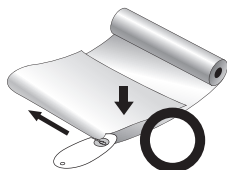
Vacuum Sealing the rolls & bags

① Preparation (Make a pouch from a roll)

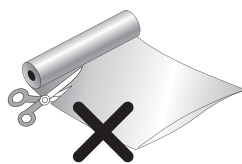
- This process is not required if using a pre-cut bag (ready made bag).



1. Make the bag at least 5cm longer than size of food and cut it straight.
Tip. Use the bag cutter provided to cut the bag straight.



Crease the roll and cut it straight.



Avoid scissors if possible.



2. Open the cover (appliance lid) and align the open side of the bag on the "Sealing Only" line.

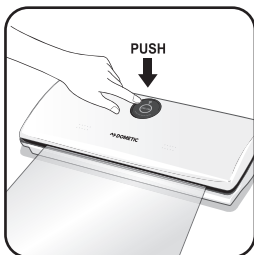
Tip. See the dotted line



Do not go over the dotted line



3. Put the lid down and press both corners of the lid to click & lock. The indicator turns "Amber".
If the lid is not locked properly, the indicator will stay "Green".



4. Push "START/STOP" button once, the light turns to "Red" and "Amber" while processing.
When the sealing process is done, the lid opens automatically and the indicator light will turn green.
Tip. While processing, if you want to stop the machine immediately, push "START/STOP" button

5. Make sure the bag is sealed evenly.

Operation (cont).

② Automatic Vacuum - Vacuum Sealing

1. Put the food content in the bag and place the open side of the bag in the centre of the chamber (pool).

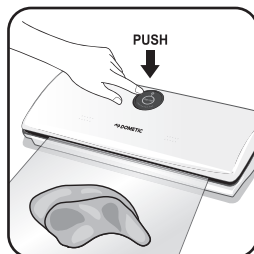
Tip. See the picture



2. Put the lid down and press both corners of the lid to click & lock. The indicator turns to "Amber" colour. If the lid is not locked properly, the indicator will stay "Green".

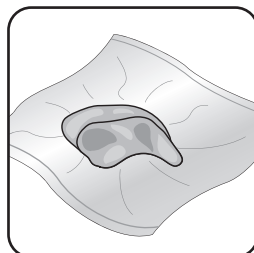


3. Push "START/STOP" button once, the light turns to "Red" and "Amber" while processing. When the vacuum sealing process is done, the lid will generally open automatically and the indicator light will stay "Green".
 - Due to various combinations of plastic, heat, vacuum and contents the unit will not always open automatically. In such cases unlock the lid by pressing either or both sides.



Tip. While processing, if you want to stop the machine immediately, push "START/STOP" button.

4. Make sure the bag is sealed properly.



CAUTION

Soup or succulent food may release moisture that may hinder the sealing of the bag (highly recommend freezing the food before vacuum sealing or using Manual semi-vacuum sealing function - Refer to page 12).

The manufacturer is not liable for damage deriving from failing to comply with the instructions.



Operation (cont.)

③ Vacuum Sealing the rolls & bags

Manual Vacuum Instant Sealing (Control vacuum pressure)

- Manually, the user can adjust the level of vacuum in a bag.
Ideal for crushable food such as bread or biscuits and moist food such as sliced fruits or meats. Please follow the instructions;



- Put the food content in the bag and place the open side of the bag in the centre of the chamber (pool).

Tip. See the picture



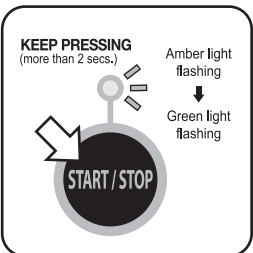
- Put the lid down and press both corners of the lid to click & lock.

The indicator turns "Amber".

If the lid is not locked properly, the indicator will stay "Green".



- Press and hold the "START/STOP" button for at least 2 seconds to activate manual mode (flashing "Green"). Continue pressing the button until desired vacuum degree is reached, then remove your finger from the button.



IMPORTANT

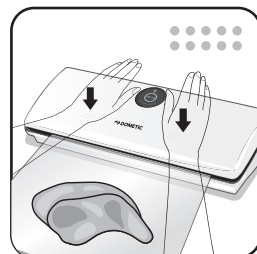
When you remove your finger from the button, vacuuming stops immediately and begins the sealing process.

However, if you want to stop the process, press the "START/STOP" button once.

Operation (cont.)

IMPORTANT!

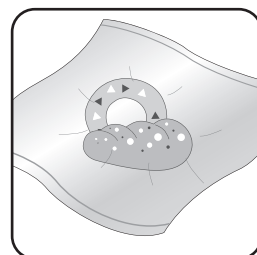
- The indicator will flash “Red” when you stop pressing the button.
Immediately press  marks on the lid with firm pressure, keeping both hands pressing for at least 10 seconds. The pump will cycle once more to finish the sealing process. Then the indicator light will flash “Green” and the process is done.



CAUTION

When pressing  marks with hands, do not apply excessive force.

- Manual vacuum sealing will not crush or completely remove moisture from the food. It does maintain minimal air contact to keep the food fresh.



Manual Vacuum sealing summary

- Keep pressing the button at least 2 seconds to activate the manual function.
- Remove finger from the button to stop removing air from the bag.
- Immediately press  marks on the lid with hands.
- Stop pressing the  marks when the indicator light turns from “Red” to flashing “Green” - the sealing process has finished.

About the manual vacuum features (instant sealing)...

Dometic Vacuum sealer unit enables manual semi-vacuum sealing of the food but this function may require several practice sessions before you are familiar with its use.

Adjusting the vacuum amount is dependent on how you operate the unit.

Operation (cont.)

Vacuum Sealing the rolls & bags

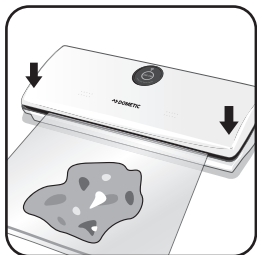
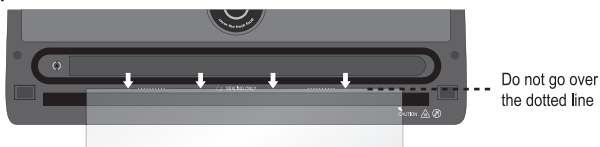
④ Sealing Only

- There are a variety of ways to take advantage of the sealing function.
Ideal for liquid rich foods such as stews, soups, casseroles and crushable foods.



- Put the food content in a made bag and align the open side of the bag on the “Sealing Only” line.

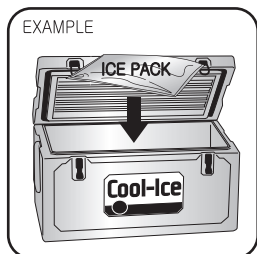
Tip. See the dotted line



- Put the lid down and press both corners of the lid to click & lock.
The indicator turns to “Amber” colour.
If the lid is not locked properly, the indicator will stay “Green”.



- Press “START/STOP” button once, the light turns to “Red” and “Amber” while processing.
When the sealing process is done, the lid opens automatically and the indicator will turn “Green”.
Tip. While processing, if you want to stop the machine immediately, press “START/STOP” button.



- Make sure the bag is sealed evenly.

Tip. Various uses for sealing function.

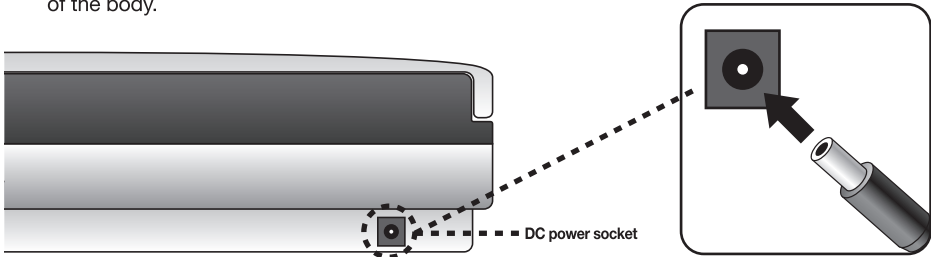
- Travelling and camping** - Pre-made soup or any liquid type of food can be sealed and re-heated/warmed in a simmering pot and served, ready to eat.
- Sealing water in the bag** - Use as ice or warm pack (make your own size).
- Vacuum seal leftover foods** - Pre-made meals will keep the original flavour and last much longer.
- Re-seal chips, lollies or rice packets** - most plastic packaging can be sealed. This keeps bugs and moisture away from food contents.

Connecting to a 12 volt socket

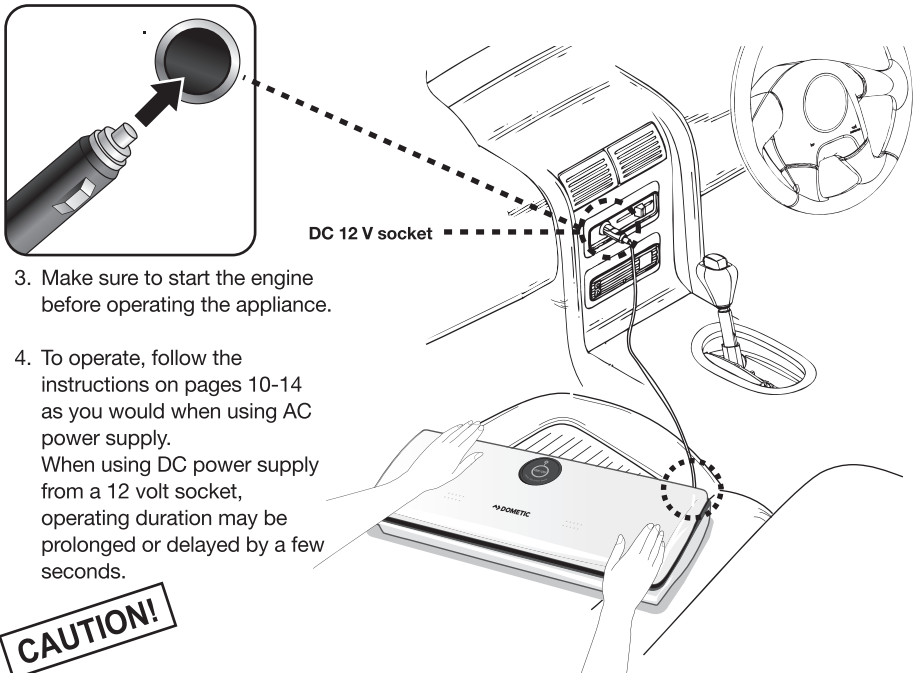
- Enjoy using your Dometic Vacuum sealer when outdoors.

When packing leftover foods, freshly caught fish, fresh meat etc, you can enjoy using your Dometic Vacuum sealer from a 12 volt power source. Follow the instructions;

1. Fully Insert the cable included to the DC power socket on the rear of the body.



2. Insert the other end (car plug) of the cable to the DC 12 volt socket.



3. Make sure to start the engine before operating the appliance.
4. To operate, follow the instructions on pages 10-14 as you would when using AC power supply. When using DC power supply from a 12 volt socket, operating duration may be prolonged or delayed by a few seconds.

CAUTION!

- Make sure engine is running, before using your Dometic Vacuum sealer on DC power supply from the 12 volt socket.
- Use the cable supplied only. Do not use other cables, extensions, and/or multi-sockets.
- When using the appliance in a vehicle, avoid inclined/non-horizontal surfaces, paying special attention in case of handling watery food contents.
- Driver must not operate the appliance while driving.

The manufacturer is not liable for damage deriving from failure to observe above instructions.

Safe Packaging Guide

Depending on the specific characteristics of the foods, the method of vacuum packing can be different - either manual sealing, sealing only or full vacuum seal.

- Dry food is ideal for vacuum sealing for maximum storage life.
- Be careful with sharp foods as they may pierce the bag.
- Packaging guide for meat (including poultry)
 - ① Great for chilled or frozen meat
 - ② Poultry (chicken, turkey, duck, etc.) Vacuum packaging.

Avoid direct contact with bones as sharp edges may pierce the bag.

* We recommend freezing meat that produces blood or moisture before vacuum sealing.

- Packaging guide for fish
 - ① Fish: Pat dry with a paper towel to avoid sucking the moisture or freeze it before vacuum sealing.
 - ② Shellfish: The bag will not be sealed hermetically if pierced. In the case of pipies, clams, mussels etc, freeze before vacuum sealing to avoid removing too much moisture.
 - ③ Cephalopods (squid, octopus, etc.): Cook or freeze before vacuum sealing.
- It is recommend that storage of fresh food (meat, poultry, seafood, dairy etc) is refrigerated immediately in a refrigerator below 5 °C.
- Packaging guide for nuts and dry foods (dehydrated foods)

In order to pack sharp shells, avoid vacuuming and use "Sealing Only".

Nuts, dry food and biscuits will stay fresh and crunchy without moisture access.
- To seal watery or moisture rich foods
 - ① Liquid types of food such as soup, stews and curries: Cool down and use "Sealing Only" instead of vacuum sealing.

Tip. Portion the meal, make individual packs and store in fridge or freezer. Heat in simmering water or microwave before serving.

Tip. Sealed water can be used as an ice pack.

- To seal crushable food items like bread, biscuit and sliced fruits, etc.

Use manual vacuum instant sealing function - Refer to pages 12-13.
- Some foods (leeks, onions, garlic, ginger, etc.) and some vegetables produce gas inside the vacuum bag when sealed.
 - ① Once vacuum sealed freezer storage is recommended.
 - ② Blanching or steaming fresh vegetables before vacuum sealing is recommended for maximum life span. This process stops any gases from forming and slows down natural degradation.

Maintenance and Specification

This vacuum sealer is mainly used for the packaging of food, hence it is important to keep clean. For maintenance of the product, please follow the instructions.

- Disconnect from the power source when cleaning the appliance.
- Do not spray water on to the appliance or immerse it in water or liquid.
- Do not use abrasives, powerful cleaning agents, benzene, gasoline or cleaning products for cleaning.
 - Use damp cloth to wipe the appliance and heat strip.
- Vacuum chamber and silicone drip tray must always be kept clean and dry.
- When cleaning the Gaskets (top & bottom), take care to place it back to its original position.
 - Misplacing will cause the sealing function to fail.
- Use the bag cutter for cutting rolls or bags provided.
- Dometic Vacuum sealer rolls can be purchased through your local retailers.
- Bags are reusable unless grease or blood has been present. Avoid reusing bags previously used to package raw meat or fish.

Product Name	Freshfield Outdoor - FR-A100WG
Voltage	AC 100-240 V (50/60 Hz), DC 12 V
Absorbed Power	AC 100 W, DC 65 W
Size	W 380 X H 87 X D 151 mm
Weight	1.3 kg
Maximum Bag Width	290 mm *Dometic Vacuum sealer bags are recommended

Troubleshooting

Below are some common troubleshooting situations.
Please contact Freshfield Australia for further assistance.

Category	Problem	Check/Possible Cause	Solution
Using the appliance indoors (AC power source)	The power does not turn on.	Check power point or source.	Connect the AC power cable properly.
	Indicator is flashing 'Green' and 'Red' and it does not operate.	Give the machine a rest for a few minutes.	Wait till flashing stops. Give the machine a rest for at least 20-30 sec after each use to prevent overheating
	Power is connected but light is OFF and the machine does not work.	The appliance requires servicing.	Contact Freshfield Australia. 1300 855 731
Using the appliance when outdoors (DC 12V)	The power does not turn on.	The appliance is not connected to the power source of your vehicle properly.	Connect it properly (Refer to page 15).
	The appliance does not work.		Use the cable included only. Do not use other cables, extension, and/or multi-sockets.
	Operating duration is prolonged or delayed compared to operation cycle under AC power supply.	The appliance is designed to adapt to change in DC power supply voltage, by altering operation cycle duration.	Make sure to start the engine before using the appliance.
			This change in operation duration is normal and not due to quality defects.
	The car fuse has blown out while using the appliance.	Check the power cord. The 12V DC power cord included has an internal fuse for safety.	Use the cable included only. Do not use other cables, extension, and/or multi-sockets.
	Vacuuming works but fails to seal.	12 volt socket voltage varies depending on specification and/or status of batteries.	It is strongly recommended to operate the machine only when the engine is on.
		Multiple electric devices connected to the 12 volt socket?	Do not use multi-socket connectors when using your Dometic Vacuum sealer.

Troubleshooting (cont)

Category	Problem	Check/Possible Cause	Solution
Sealing bags	The machine does not vacuum at all.	Check the bag alignment.	Open the side of the bag, it must be placed inside Chamber (pool).
			Bag must not be creased or wrinkled.
		Check the surface of the bag.	Check if pierced or if there is a hole in the bag.
			Not using Dometic Vacuum sealer bags, the system may not function correctly.
		Check both ends of the lid are locked properly.	Lock the lid by pushing both ends. (Refer to "Operation", pages 10-14) The indicator light shows "Amber" if both ends of the lid have locked.
	Sucking up the moisture while operating.	Check Gaskets (top & bottom).	Place gaskets in properly or remove food residue on the gaskets.
			Try to push :::: marks while operating to tighten the gasket for short term solution.
		Do not attempt vacuuming watery or moisture rich food.	Try to use "Manual Vacuum Sealing" on pages 12-13 or "Sealing Only" on page 14, or freeze the food before vacuum sealing.
	Vacuuming works but fails to seal.	Check the bag quality.	Dometic Vacuum sealer bags are recommended.
		Moisture may hinder the sealing of the bag.	Dry the sealing part of the bag and try again.
	When operating manual vacuum sealing (Instant sealing), it fails to vacuum or work as expected.	Read User Manual before trying again.	Eliminate smudges and/or insert the silicon sealing bar into the case properly.
			Refer to pages 12-13 - Manual Vacuum.
			Keep pressing the "START/STOP" button until desired vacuum degree is reached and immediately remove finger and press :::: marks until sealing process is done.

* Dometic vacuum sealer packaging system does not guarantee a permanent vacuum solution.

* The vacuum packaging process will slow down the spoilage of food. It is not an anti-bacterial process.

Shelf Life Guide (vacuum packed food)

Storage guide	Standard	Room temp	Fridge 3-5°C	Freezer
		Bag	Bag	Bag
Apple	5-10 days		2-3 wks	
Bananas	4-7 days		2-3 wks	
Beans	5-10 days		3-4 wks	
Beef	1-2 weeks		4-6 wks	1-2 yrs
Biscuits	1-2 weeks	1-2 mths		
Bread	3-5 days		1-2 wks	
Carrots	1-2 weeks		4-6 wks	1 yr
Cheese hard	2-3 weeks		2-3 mths	
Cheese soft	1-2 weeks		1-2 mths	
Coffee	4-6 weeks	6-12 mths	1-2 yrs	
Crab/Prawns	1-2 days		4-6 days	6-12 mths
Fish	2-4 days		6-8 days	1 yr
Flour	3-4 months	1-2 yrs		
Lamb	1-2 weeks		4-6 wks	1-2 yrs
Nuts	4-6 weeks	6-12 mths		
Pasta fresh	4-7 days		2-3 wks	1-2 yrs
Pork	1-2 weeks		3-5 wks	1-2 yrs
Potatoes cut	1-2 weeks		4-6 wks	
Poultry	2-4 days		1-2 wks	1-2 yrs
Pumpkin	4-6 days		1-2 mths	
Rice cooked	4-6 days		4-6 wks	1-2 yrs
Sausages raw	3-5 days		3-4 wks	1-2 yrs
Soups	5-10 days		4-5 wks	1-2 yrs
Stews	5-10 days		4-5 wks	1-2 yrs
Tomatoes	1-2 weeks		3-4 wks	
Water melon	2-3 day		2-3 wks	
Zucchini	4-6 days		3-4 wks	

NOTE

This is a guide only and does not replace common sense. For best results, a fridge must be maintained between 3-5°C. Various factors, including freshness of food prior to vacuum sealing, traces of contaminants, storage temperature and humidity, may affect the storage shelf life of food. The manufacturer and the authorized dealers of the Dometic Vacuum sealer are not responsible for differing results.

NOTES

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WARRANTIES AND ENQUIRES CONTACT

Freshfield Australia Pty Ltd

Unit F6, Hallmarc Business Park
2A Westall Road
CLAYTON VIC 3168
Australia
Phone: 1300 855 731

WARRANTY CARD

Product Name: **Dometic Vacuum Sealer**

Model name: **FR-A100WG**

Serial No: _____

Invoice No: _____

Date of Purchase: _____

Place of Purchase: _____

Customer Details

First Name: _____

E-mail: _____

Contact Number Home: _____ **Mobile:** _____

Address Street: _____

Suburb: _____

State: _____ **Postcode:** _____

Country: _____

Warranty Information

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Freshield dealers, service centres, or retail stores selling Freshield products do not have the right to alter, modify or in any way change the terms and conditions of this warranty. This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions and disassembly, repair or alteration by anyone other than Freshield or an authorized Freshield service centre. Further more, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

The Limits on Freshield's Liability

The manufacturer or its authorized distributor (hereinafter "The Company") shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition. Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. The Company disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise. "The Company" shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the products including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Product Name	Warranty period	Part reservation period
Freshield Outdoor FR-A100WG	1 year (Domestic use)	3 years

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