

campfire®



Vacuum Sealer

Ideal for camping, caravanning,
boating and home use.



IMPORTANT

Read these instructions for use carefully. Familiarise yourself with the appliance before use. Keep these instructions for future reference.

Instruction manual

Part No. 504333

BENEFITS OF VACUUM SEALING

- Less food spoilage
- Prepare food or meals in advance and use as required – ideal for camping or picnics
- Eliminate freezer burn
- Portion food according to required size

Not Just for Food...

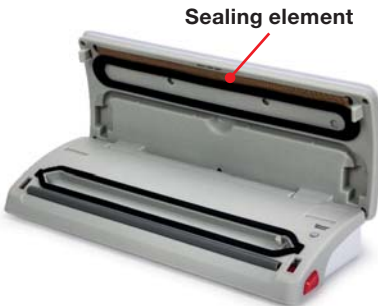
Fill a bag about 2/3 full with water, seal the end of the bag only. Do not vacuum. Freeze the bag and use for ice in the cooler or as an ice pack

- Keep camping supplies such as matches, first aid kits and clothing, clean and dry
- Keep flares for emergencies protected from the elements
- Protect photos or documents from dust

IMPORTANT

When using this electrical appliance, safety precautions should always be observed, including the following:

- Carefully read all instructions before using this appliance and keep this instruction manual for future reference
- Before connecting or disconnecting the power cord from power outlet, ensure the cover of the machine is unlocked
- Switch off and disconnect the appliance from power outlet when not in use or before cleaning
- Store appliance in a cool and dry place, away from children when not in use
- Do not use any bags or attachments other than those specified as suitable for use with this vacuum sealer model
- Do not use this appliance for any other purpose other than for its intended use
- If power cord or plug becomes damaged, stop using the appliance immediately and have it repaired by a professional repairer only
- Keep appliance away from moving parts
- Keep bags away from children
- Do not use bags in microwaves or boil in bag cooking
- **DO NOT** touch the sealing element located on edge of top cover of the appliance. This may be hot and could cause burns to skin



- Do not drop or hit the appliance against hard surfaces. If appliance appears to be externally or internally damaged, do not use it
 - Do not pull or carry the appliance by its power cord
 - Do not operate the appliance near water, wet surfaces or if power cord or plug is wet
 - Do not operate this appliance on or near hot surfaces or near a heat source
 - Do not place appliance on top of another appliance
 - Keep appliance away from hot gas, heated oven, electric burner or any other hot surfaces
 - Do not use an extension cord with this appliance
 - Ensure power cord is not hanging over the edge of a table or bench
 - Regularly check appliance, power cord and plug for any damage before use
 - When disconnecting the appliance, unplug it from power outlet and do not pull by power cord
 - Ensure your hands are dry before operating the appliance
 - Ensure appliance is on a stable, flat surface such as a table or bench top before use. Avoid using on metal surfaces (e.g. sink)
 - Do not immerse any part of this appliance, power cord or plug in water or any other liquid
 - This appliance is for indoor use only
 - 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 use the appliance for a long continuous period as this may cause over-heating and potential damage to the appliance
- Any repairs required to this appliance are to be completed by a professional repairer only. **DO NOT** attempt to repair this appliance yourself

PARTS AND CONTROL PANEL FUNCTIONS

1. Vacuum + Seal / Cancel

This button has two functions:

- Vacuuming and sealing bags
- Cancelling current operation of the appliance

2. Food

This button is used for choosing the best bag seal time:

- **Dry setting:** For dry bags and items without moisture. This setting has a shorter seal time
- **Moist setting:** For moist foods that require a longer seal time

NB: Default setting is the DRY setting with shorter seal time.

3. Vacuum Pressure

This button offers the choice of two different vacuum pressures:

- **Normal:** For regular items that will not easily crush
- **Gentle:** Used on delicate items such as strawberries, soft cheese, pastries, cakes etc

NB: Default setting is NORMAL.

4. Seal Only

This button has two functions:

- To manually seal the open end of the bag without vacuuming
- It allows the operator to control the vacuum pressure to avoid crushing delicate items

When the automatic “Vacuum + Seal” function is in use, pressing the “Seal Only” button stops the motor pump and immediately starts to seal the bag

5. LED Indicators

Indicates the status of vacuum or seal process and the current appliance settings selected

6. Release Button

There are two buttons found on opposite sides of the appliance

Press both buttons at same time to open the cover and release any vacuum pressure inside the appliance

7. Air Intake

Air intake connecting vacuum chamber and pump

8. Sealing Strip

Place the bag to be sealed over this strip (spare part available)

9. Vacuum Chamber

Position the open end of the bag inside the chamber

This draws air out of bag and catches any liquid overflow from the bag

10. Lower Gasket and

11. Upper Gasket

When cover is locked in place, the lower and upper gaskets join to create an airtight vacuum chamber

(spare part available for Lower Gasket only)

12. Sealing Element

Teflon-coated heating element may become hot - **DO NOT** touch this during or immediately after use



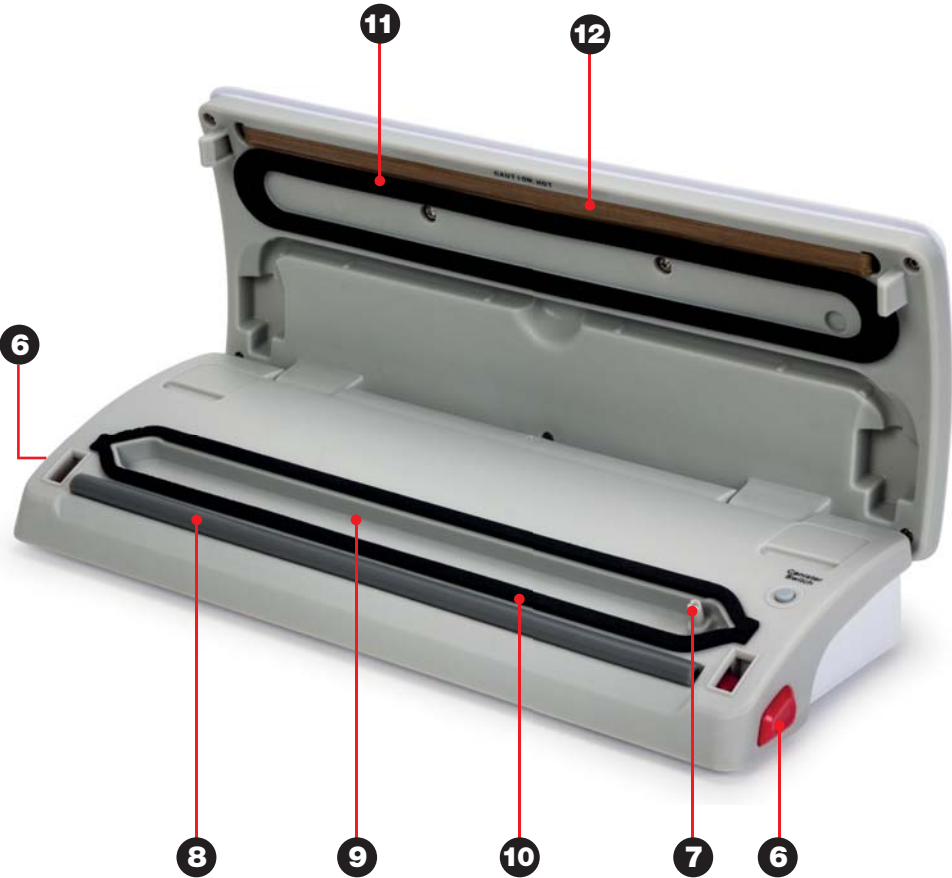
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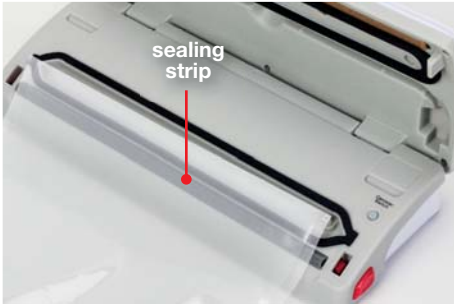
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OPERATING INSTRUCTIONS

To Make a Bag

1. Using scissors, cut a bag to the required length
2. Put one open end of the bag over sealing strip



3. Close the lid and press down until both sides click into place
4. Press **“Seal Only”** button on appliance to seal the bag
5. Once completed, press side buttons to open lid and remove the bag. Bag is now ready for vacuum sealing



Vacuum Sealing Process

1. Ensure bags or roll used are those specified as being suitable for use with this vacuum sealer model
2. Add contents to the bag, ensuring enough empty space is left at top for sealing
3. Align top of bag within the vacuum chamber



4. Press down both sides of lid until they have clicked into place



5. Select food type (dry or moist) and vacuum pressure (gentle or normal). If food type or vacuum pressure is not selected, default settings will be activated

6. Select “Vacuum and Seal” button to commence sealing process. Appliance will vacuum the bag and automatically seal once sufficient air has been removed



7. To open appliance, press side buttons and remove the bag



8. Store according to contents of bag

For Best Performance

1. Do not overfill a bag; leave enough empty space at the open end of the bag so that it can be placed in the vacuum chamber area without creating wrinkles or ripples
2. Do not wet the open end of the bag as this will affect ability to heat seal the bag
3. If bags do not seal properly, check:
 - Bag does not have a hole or any other damage
 - Lower gasket on appliance is positioned correctly and not damaged

Alternatively, try a new bag or contact our Sales Department

4. Clean and straighten the open end of the bag before sealing
5. When vacuum sealing food or items that have sharp points, cover these with paper towel to ensure bag is not damaged
6. If air has escaped from bag, check the seal on the bag
7. Clean appliance thoroughly after each use

Food Safety

- To avoid possible illness, **DO NOT** reuse bags
- Ensure vacuum chamber and appliance are clean before use
- Ensure your hands, utensils and surfaces being used are clean before vacuum sealing
- Refrigerate or freeze perishable foods immediately after vacuum sealing
- Vegetables such as broccoli, cauliflower or cabbage emit gases when refrigerated. Blanch or freeze these vegetables before vacuum sealing
- Some fruits and vegetables, such as apples, bananas or potatoes, will have longer shelf lives if they are peeled before vacuum sealing
- Factors such as temperature, moisture, acidity, salt or sugar content in foods may influence the growth of micro-organisms which may be potentially harmful

Cleaning, Maintenance and Storage

- Before storing, ensure appliance lid is unlocked to avoid distorting of foam gaskets and that power cord is inside storage compartment with plug secured in place
- Always unplug the appliance from power outlet before cleaning
- Do not immerse it in water or any other liquid
- Do not use any abrasive products or materials to clean the appliance
- Ensure the appliance and all components are completely clean and dry before use or storage
- Store the appliance in a cool and dry place, out of reach of children
- Over a long period of use, you may need to rest the appliance for about 15 minutes before continuing
- Check for and remove any liquid spillage or food residue in the vacuum chamber after each use. Sealing strip and lower gasket can easily be removed from appliance for cleaning
- Always leave the appliance lid open to allow appliance to cool before storing





FOOD PRESERVATION GUIDELINES

Classification	Food Items	Temperature	Normal Preservation	Vacuum Preservation
Refrigerant	Fresh Raw Meat	5±3°C	2~3days	8~9days
	Fresh Fish/Sea Food	5±3°C	1~3days	4~5days
	Cooked Meat	5±3°C	4~6days	10~14days
	Vegetables	5±3°C	3~5days	7~10days
	Fruit	5±3°C	5~7days	14~20days
	Eggs	5±3°C	10~15days	30~50days
Frozen	Meat	-16~-20°C	3~5months	>1year
	Fish	-16~-20°C	3~5months	>1year
	Sea Food	-16~-20°C	3~5months	>1year
Pantry Items	Bread	25±2°C	1~2days	6~8days
	Biscuit	25±2°C	4~6months	>1year
	Rice/Flour	25±2°C	3~5months	>1year
	Peanut/Legume	25±2°C	3~6months	>1year
	Medical Material	25±2°C	3~6months	>1year
	Tea	25±2°C	5~6months	>1year

Note: the above information should be used as a guideline only. Check condition of food before cooking or consumption.

TROUBLE SHOOTING

Issue	Possible Solutions
Bag does not vacuum	<ul style="list-style-type: none"> • Check power cord is firmly plugged into power outlet and outlet is switched on • Check power cord for any damage • Make sure bag is inserted correctly • Check there is no damage to bag or lower gasket
Air still inside bag	<ul style="list-style-type: none"> • Make sure bag has no leaks • Check sealing strip and gaskets for any damage
Appliance does not seal after vacuuming	<ul style="list-style-type: none"> • Check gaskets and sealing strips for any damage • Wipe clean and retry • Check bag for any leaks
Vacuum is released	<ul style="list-style-type: none"> • This may depend on contents of bag • Some foods (such as garlic or onions) release gas which may expand the bag • Check bag is free of holes - try new bag

Spare Parts



Lower Gasket and Sealing Strip - Part No. 504333-01S.

Contact our Sales Department on **1300 555 197** for assistance.



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WARRANTY STATEMENT

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if goods fail to be of acceptable quality and the failure does not amount to a major failure.

For enquiries please contact our Sales Department
 Telephone: **1300 555 197** (Mon-Fri 8.30am-5.30pm AEST)
 Email: sales@primusaustralia.com.au

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