

# STOLLAR

*BVS500 the Vacuum Fresh*



At Stollar we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

## **SAFEGUARDS FOR YOUR VACUUM FRESH**

### **READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE**

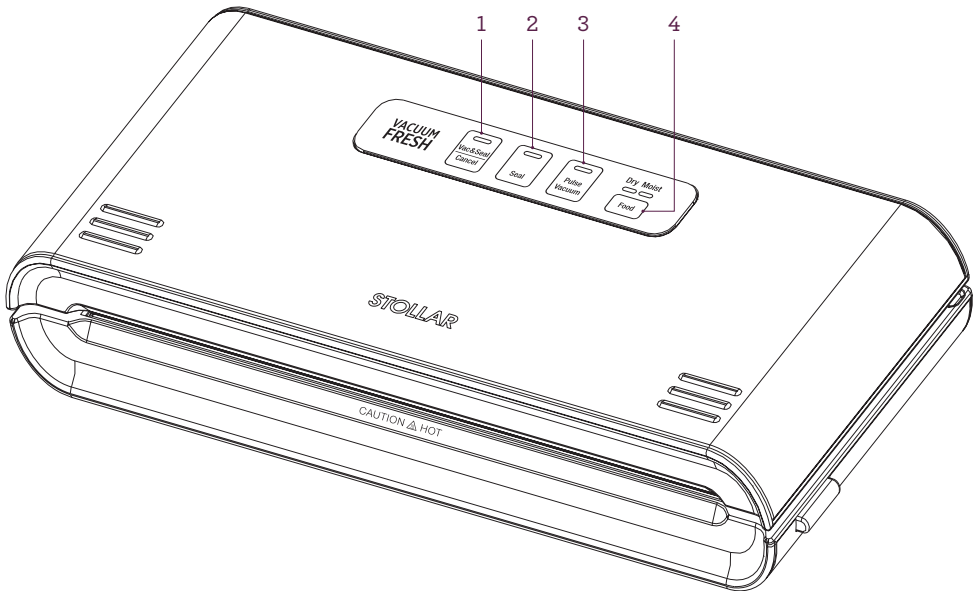
- Remove and safely discard any packaging material and promotional labels before using the appliance for the first time.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Do not place the appliance near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour, etc.
- Do not place the juicer on or near a hot gas or electric burner, or where it could touch a heated oven.
- Before plugging in or using the appliance, ensure that your hands are dry.
- Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not operate appliance with a damaged cord or plug or after appliance malfunctions, or if dropped or damaged in any way. Stop use immediately and contact Stollar by phone or email for replacement or repair.
- Always use the appliance on a dry, level surface.
- Do not leave the appliance unattended when in use.
- Do not reuse the VacuumFresh bags after using with raw meat, fish or poultry or after the VacuumFresh bag has been heated, ie. microwave or simmer.
- Handle the vacuum machine with care.
- Do not pull or carry the vacuum machine by the cord.
- Keep the VacuumFresh bags away from babies and children to eliminate a choking and suffocation hazard.
- Do not put too many foods inside the the VacuumFresh bag. Always allow enough space in the open end of the the VacuumFresh bag to be properly placed into the vacuum machine sealing chamber.
- Do not vacuum pack objects with sharp edges like fish bones and hard shells. Sharp pointed objects may pierce and tear the VacuumFresh bag.
- Do not attempt to operate the vacuum machine by any method other than those described in this Instruction booklet.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.
- Keep the appliance clean. Follow the cleaning instructions provided in this Instruction book.

## IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid, unless it is recommended in the cleaning instructions.
- Before cleaning, always turn the appliance OFF, switch off at the power outlet, unplug at the power outlet.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorised Stollar Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Stollar Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance.
- It's better not to use an extension cord with this unit. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- See your electrician for professional advice.

# KNOW

## Your Stollar Vacuum Fresh BVS500



### CONTROL PANEL

#### 1. Vacuum & Seal / Cancel

This button has two functions depending on the machine status:

- At stand-by condition, it starts the automatic operation of vacuuming the bag and then automatically seals the bag when vacuum is complete;
- At working (vacuuming or sealing operations) condition, it stops the machine.

#### 2. Seal

This button provides two functions:

- To seal the open end of a bag without vacuuming air suction used to make a bag from a bag roll;

- When the automatic “Vacuum & seal” function is in operation, this button stops the motor pump and immediately starts to seal the bag. The operator to avoid crushing delicate items can control vacuum pressure inside the bag.

#### 3. Pulse Vacuum

Touch this button and the device starts vacuuming, undo, it will stop. This process can be repeated.

#### 4. Food

Touch this button to choose seal time according to food type:

- **Dry** setting: for dry bags and items without moisture, with a shorter heat-sealing time;
- **Moist** setting: for wet bags or foods with moisture, with an extended heat-sealing time.

Default setting is for dry bags and normal sealing time.

**5. Hooks**

Lock the lid.

**6. Sealing strip**

Heat-seals bags and rolls.

**7. Upper/Lower gaskets**

Form vacuum chamber.

**8. Air intake**

For use with canisters.

**9. Vacuum chamber**

Draws air out of bag and catches any liquid overflow from the bag.

**10. Sealing element**

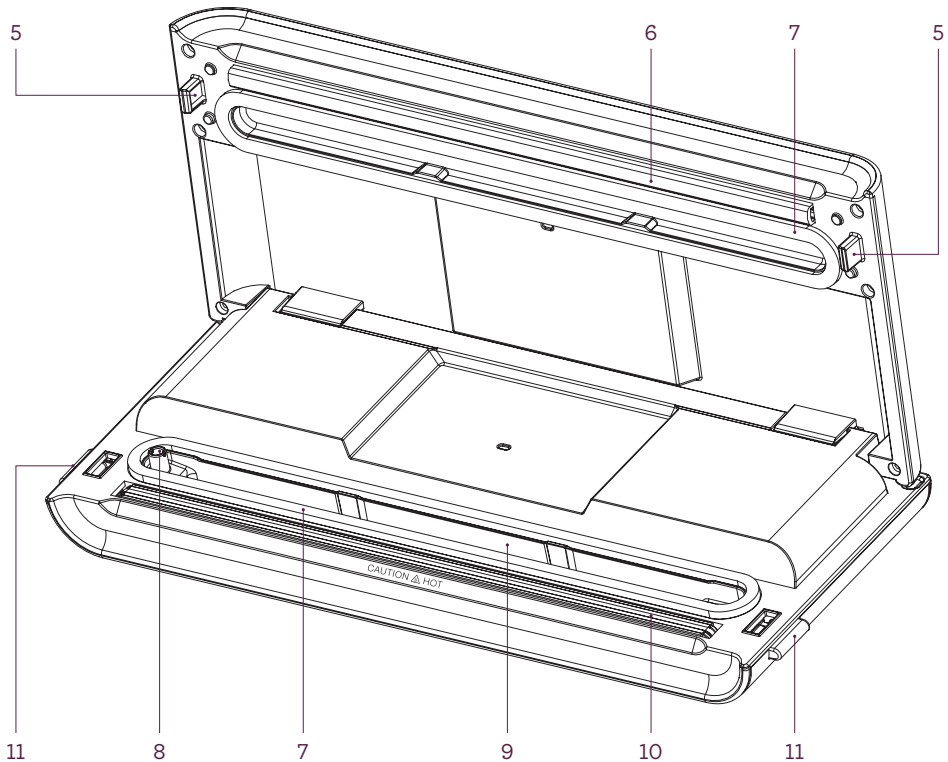
Teflon-coated heating element seals bags and rolls.

**11. Release buttons**

Release the vacuum pressure inside the machine.

**ACCESSORIES (NOT SHOWN)**

- 5 x 22cm x 30cm pre-cut bags
- 5 x 28cm x 40cm pre-cut bags
- Pre cut bags and rolls available separately.

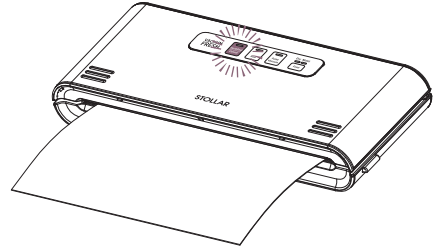


# OPERATING

## Your Stollar Vacuum Fresh BVS500

### BEFORE FIRST USE

Before using your vacuum machine for the first time, remove any packaging material and promotional labels. Ensure the appliance is switched off at the power outlet and the power cord is unplugged. Wipe the VacuumFresh unit with a soft damp cloth.

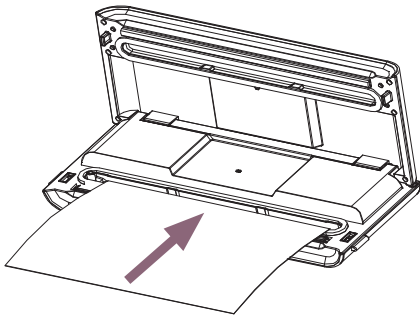


### VACUUM SEALING WITH A BAG

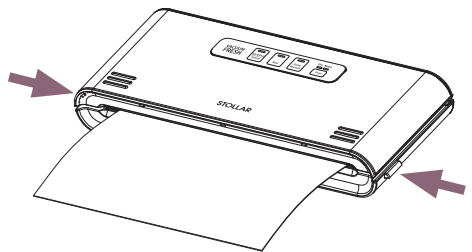
1. Place the VacuumFresh on a flat dry surface. Plug the power plug into a 220/240V power outlet.
2. Using the VacuumFresh bag, place the item inside that needs to be vacuumed.
3. Clean and straighten the open end of the bag, make sure no dust, wrinkle or ripples.
7. Press Vacuum & Seal button to start automatic bag vacuuming and sealing.

### NOTE

This product provides very high vacuum pressure during vacuum packaging with a bag. In order to avoid crushing of the delicate item by the high vacuum pressure, observe the status of the vacuum pressure inside the bag and switch the “Seal” button immediately when the desired vacuum pressure is achieved. The appliance will stop the pump and start heat-sealing.



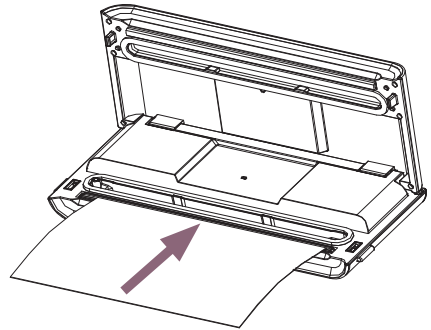
4. Place the open end of the bag within the vacuum chamber area. Make sure the air intake is not covered by the bag.
5. Close the lid and press tightly till you hear it click in place on both sides.
6. Check the LED status of “Food” button to confirm sealing time depending on the moisture status of packed items (moist or dry);



8. When finished, press 2 release buttons on either side of the VacuumFresh and remove bag.

**NOTE**

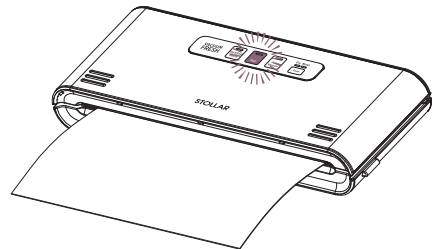
- This appliance is for household use only. Allow vacuum machine to cool down before next use. The VacuumFresh should be operated only one time in one minute, and should not be continuously used this way for over 10 times. Otherwise, the machine would get too hot and would require minimum 15 minutes cool down time before next use.
- Avoid overheat of the sealing element. Do not activate “seal” button within 15 seconds from the last use.
- Do not attempt to use other bags not intended for vacuum packaging.
- To open a sealed bag cut it straight across with scissors.



3. If using a roll note that one end will need to be sealed prior to placing item in the bag. Simply place the end of the cut roll over the heat sealing area but not into the vacuum chamber.
4. Close the lid and press tightly until you hear it click in place on both sides.

**VACUUM SEALING WITH ROLL**

1. Place the VacuumFresh on a flat dry surface. Plug the power plug into a 220/240V power outlet.
2. Cut enough bag material from the roll to fit the item in that needs to be vacuumed.

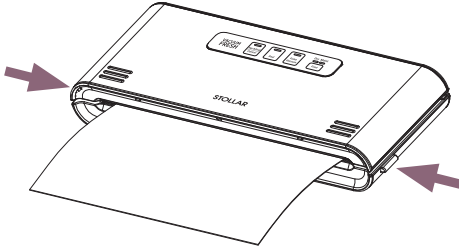


5. Press Seal button to start sealing.

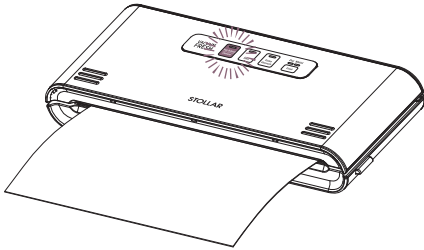
**NOTE**

If using rolls you will require about 10cm more than the item as this extra part will form the seal.

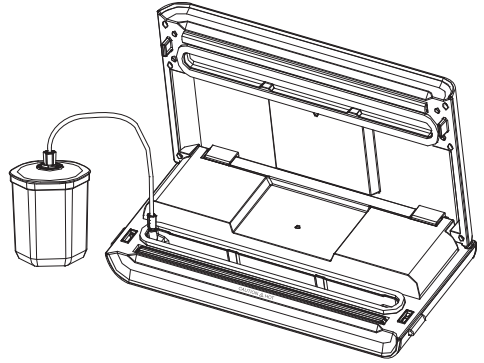
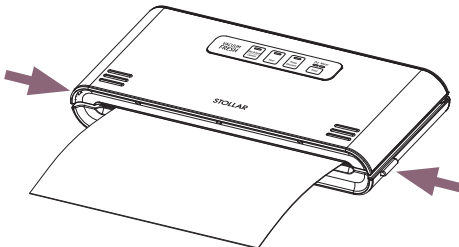
## OPERATING YOUR STOLLAR APPLIANCE



6. Press 2 release buttons on either side of the VacuumFresh and you can remove the bag from the VacuumFresh and place items that need to be sealed into the bag.



7. Place the item inside the bag. Clean and straighten the open end of the bag, make sure no dust, wrinkle or ripples. Place the open end of the bag within the vacuum chamber area. Make sure the air intake is not covered by the bag. Close the lid and press tightly till you hear it click in place on both sides. Check the LED status of "FOOD" button to confirm sealing time depending on the moisture status of packed items (moist or dry). Press Vacuum & Seal button to start automatic bag vacuuming and sealing. When finished, press 2 release buttons on either side of the vacuum sealer and remove bag.



### VACUUM PACKAGE IN A VACUUM CANISTER

1. Place the VacuumFresh on a flat dry surface. Plug the power plug into a 220/240V power outlet.
2. Wipe canister cover, canister base with a soft damp cloth and ensure they are clean and dry.
3. Put the items into the canister and leave at least one inch of space between food and cover rim. Clean the cover rim of the canister and bottom seal gasket of the canister cover.
4. Open the appliance. Insert one end of the hose into the air intake post and another end of the hose into the center hole of the canister cover.
5. Press the Vacuum&Seal button to start vacuuming.
6. To ensure there is no air leaking between the cover and the canister, use your hand to push down the cover knob at the beginning of the vacuuming work. The appliance will stop automatically when enough vacuum pressure is achieved.
7. Press the canister cover steady when pulling off the hose accessory, press the release button to open the cover.



## CORD STORAGE BOX

Put the power cord into the storage box in the back of the machine when not using. Do not wrap the cord around the appliance.

## SEALING BASICS

Vacuum sealing is an easy and convenient way to help preserve the freshness of your food. Vacuum sealing is not intended to replace refrigeration or freezing. Food that normally requires refrigeration (below 4 degrees) or freezing (below -17 degrees) even when vacuum sealed should still be refrigerated or frozen. Vacuum sealing will help retain your food's flavour, colour and texture. It may not stop the growth of certain kinds of bacteria and yeast fermentation. Vacuum sealing is not a substitute for heat preserving or canning.

Do not serve or consume food that has an odour, texture or appearance of food that has gone bad.

### NOTE

Vacuum seal can not restore or revive food that is past its prime.

### Freezing

Vacuum sealing helps prevent freezer burn by removing the air in the bag.

### Placement (storage)

The back of a freezer has a more constant temperature than other areas near the door of a freezer. Delicate foods which may thaw easily should be kept at the back of the freezer.

### Thawing food

For the best results, thaw frozen foods in a refrigerator. Never thaw raw meats, fish, dairy or poultry at room temperature. Thawing by microwave may affect the texture of foods. If thawing by microwave, begin cooking process immediately after thawing, to prevent bacteria growth.

## Microwaving and Simmering

The VacuumFresh bags and rolls are microwave and simmer safe. To microwave, cut the bag on one corner so that the steam can escape and place directly into the microwave. To simmer, place bag into the saucepan of simmering water with the top of the bag out of the water for easy removal.

### NOTE

Once bags or rolls are used in the microwave or cooked in a pot, they should not be re-used.

## Soups and Sauces

To vacuum seal soups and sauces, pour liquid in a bag and leave at least 5cm of space at the top of the bag. Do not vacuum seal at this point. Place filled bag up right in the freezer and allow liquid to freeze. Remove frozen bag and then proceed to vacuum seal it.

### NOTE

If you only require small amounts of stock or other liquids, you can pre-freeze in ice cube trays and use as much or as little as you wish. Try vacuum sealing ice cubes in advance to save time and freezer burn.

## Fruit

For best results many fruits can be frozen before vacuum sealing. Wash and dry the fruit. Then spread on a tray or baking sheet. Place the cooking sheet in the freezer for about 2 hours, then transfer fruit to a vacuum sealer bag and vacuum seal.

## OPERATING YOUR STOLLAR APPLIANCE

### Vegetables

Frozen vegetables sometimes turn black if they are not blanched before freezing. To blanch vegetables, fill 1 litre pot with water and bring to the boil. Also fill a large bowl with ice water and have a colander or strainer on hand. Add vegetables to boiling water and cook for the times suggested. Vegetables should retain a vibrant colour and remain crisp and 'under cooked'. Remove from boiling water and plunge into ice water until completely chilled. Drain as necessary, dry, and transfer to a bag for vacuum sealing.

### FOOD BLANCHING TIME

FOOD	BLANCHING TIME
Broccoli florets - trimmed	1-2 minutes
Carrots - depend on size	Start checking at 3 minutes
Cauliflower florets - trimmed	1-2 minutes
Corn on the cob	3-4 minutes
Green beans	1-2 minutes
Leafy greens such as spinach	30 seconds
Peas (shelled)	1-2 minutes
Sugar snap peas	1-2 minutes
Zucchini - sliced	1-2 minutes

### Cruciferous vegetables

Because of gases they emit over time, cruciferous vegetables should be kept in the freezer rather than refrigerator after vacuum sealing. These vegetables include broccoli, cabbage, brussels sprouts, cauliflower, kale, and turnips.

### Meat, fish & poultry

For best results, wash poultry and whole clean fish and gently pat dry with a clean paper towel.

Beef, veal, lamb, pork and fish fillets should be patted dry with a clean paper towel.

This extra step saves you time when you are ready to cook and also helps to maintain good moisture levels and shape. For best results, pre-freeze prior to vacuum sealing for 1-2 hours to retain the moisture and shape of the meat.

If vacuuming without freezing first, you should also insert a paper towel into the bag and over each side of the meat before vacuum sealing to absorb excess moisture and juices.

### NOTE

**Vacuum sealing may cause meat to darken. This is due to the removal of oxygen and does not indicate spoilage.**

### Ground Coffee & other powdery foods

Due to small particle like nature of ground coffee, it may be necessary to wrap a paper towel around the coffee being vacuum sealed, or place the coffee in a bag or the original packaging prior to vacuum sealing.

### NON EDIBLE ITEMS

The vacuum sealing can be used to help preserve non edible items:

#### Camping, travelling & emergency equipment

Stays dry and takes up less room when it is vacuum sealed - bandages, matches, clothes, maps, passport, batteries, torches, film, flares etc.

#### Silver

Helps prevent tarnishing. To avoid puncturing the vacuum sealer bags, place a paper towel or soft material over silver prior to vacuum sealing.

#### Resealing heat sealed bags

We only recommend using the VacuumFresh bags for vacuum sealing, however you are able to reseal bags that have been commercially heat sealed such as chips, nuts and biscuits. Trim the bag in a straight line, wipe away any greasy residue or crumbs that may inhibit the seal. Place the bag over the sealing area but not into the drip tray and seal. Plastic bags such as zip lock bags or plastic wrap cannot be sealed.

## FOOD PRESERVATION CHART

<b>FREEZER</b>	<b>STANDARD SHELF LIFE</b>	<b>VACUUM SHELF LIFE</b>
Large cuts of beef, pork or lamb	6 months	2-3 years
Minced meat	4 months	1 year
Poultry	6 months	2-3 years
Fish	4 months	1 year
Cooked meals (stews, soups)	3-6 months	1-2 years
Vegetables	6 months	1-2 years
Berries	1-2 months	6-8 months
<b>FRIDGE</b>	<b>STANDARD SHELF LIFE</b>	<b>VACUUM SHELF LIFE</b>
Semi hard cheeses (cheddar, swiss)	1-2 weeks	4-8 months
Hard cheeses (parmesan)	1-2 weeks	4-8 months
Avocado, cut	1-2 days	5-6 days
<b>PANTRY</b>	<b>STANDARD SHELF LIFE</b>	<b>VACUUM SHELF LIFE</b>
Nuts	6 months	2 years
Rice	6 months	2 years
Flour	6 months	1-2 years
Sugar	6 months	1-2 years
Coffee beans	6 months	1 year

**NOTE**

Chart above is to be used as a guide only. The storage life will depend on the original quality of the food and whether a correct seal has been made.

# CARE & CLEANING

## Stollar Vacuum Fresh BVS500

It is important to ensure that all parts of your the VacuumFresh sealing system is cleaned on a regular basis to avoid the formation of bacteria and yeast fermentation.

Follow the care and cleaning guidelines below:

### Cleaning the VacuumFresh

1. Before disassembling and cleaning, ensure the power is unplugged from the power outlet.
2. To clean the appliance, simply wipe down with a clean, damp cloth and dry thoroughly.

#### NOTE

Dry thoroughly the foam gaskets around the vacuum chamber before re-assembling. To avoid vacuum leaking, assemble all parts carefully to the original position.

#### NOTE

The appliance should not be submerged in water or placed into the dishwasher. Do not place any parts into the dishwasher. Abrasives or harsh detergents should not be used to clean the appliance.

### Cleaning bags

To wash bags for reuse, turn inside out and wash them with warm, soapy water and a sponge. Do not wash bags in the dishwasher as extensive exposure to heat may soften the bag material so that it cannot be reused again. Ensure bags are dried thoroughly before re-use.

#### NOTE

To avoid sickness, do not reuse bags after they have contained greasy foods, raw meat, poultry or chicken or have been used for microwaving or simmering.

### Cleaning accessories

1. Wash all vacuum accessories with warm, soapy water and a sponge. Do not immerse lid in water, wipe down with a damp cloth.
2. Canister bases (not lids) are top rack dishwasher safe. Ensure accessories are dried thoroughly before re-use.

#### NOTE

Do not use canisters and lids in microwave or freezer.

### Storing the VacuumFresh

1. Store the VacuumFresh on the bench top, cupboard or drawer.
2. Keep the lid of the appliance unlocked when not in use and in storage as the locked cover could damage the foam gaskets causing leaking.

# TROUBLESHOOTING

## Stollar Vacuum Fresh BVS500

PROBLEM	POSSIBLE SOLUTION
<b>Nothing happens when I try to vacuum package</b>	Check the power cord to see if it is firmly plugged into electrical outlet.
	Examine the power cord for any damages.
	See if the electrical outlet is operative by plugging in another appliance.
	Make sure the bag is placed correctly inside the vacuum chamber and beneath the air intake.
<b>Air is not removed from the bag completely</b>	To seal properly, open the end of the bag should be resting entirely inside the vacuum chamber area.
	Check the sealing strip and the foam gasket beneath the lid for debris and position. Make sure no breaking or distortion of the foam seal gaskets on both the cover and on the base around the vacuum chamber. Wipe clean and smooth them back into place.
	The VacuumFresh bag may have a leak. To test, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate a leak. Reseal or use another bag.
	Use only the VacuumFresh bag with vacuum channels provided by the manufacturer.
	Leaks along the seal can be caused by wrinkles, debris crumbs, grease or liquids. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.

## TROUBLESHOOTING

PROBLEM	POSSIBLE SOLUTION
<p><b>The appliance does not turn to seal after vacuuming</b></p>	<p>There is a vacuum pressure sensor built in this appliance. The VacuumFresh will not turn to seal automatically if the vacuum pressure inside the bag is not able to reach to the predetermined vacuum pressure. Check the sealing strip and the foam gasket beneath the lid for debris and correct position. Wipe clean and smooth them back into place, and try again.</p>
	<p>Make sure no breaking or distortion of the foam seal gaskets on both the cover and on the base around the vacuum chamber. Take it out from the groove, wash and dry it thoroughly; or replace with a new foam gasket ( get it from where you brought or your nearest service center).</p>
	<p>The VacuumFresh bag may have a leak. To test, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate a leak. Reseal or use another bag.</p>
	<p>Leaks along the seal can be caused by wrinkles, debris crumbs, grease or liquids from the bag. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.</p>
<p><b>Air has re-entered into the bag after being sealed</b></p>	<p>Leaks along the seal can be caused by wrinkles, debris crumbs, grease or liquids. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.</p>
	<p>The release of natural gases or fermentation from foods (such as fresh fruits and vegetables) may occur. Open the bag, if you think that the food has begun to spoil - discard the food. Lack of a refrigerator or fluctuating temperatures in the refrigerator can cause food spoilage. If food is not spoiled, consume it immediately.</p>
	<p>Check the bag for a puncture or hole which may have released the vacuum. Do not vacuum package hard items with sharp points (like bones or cracks of a nut shell). Cushion sharp edges with paper towels before vacuum sealing.</p>
<p><b>The bag melts</b></p>	<p>The sealing strip's and sealing elements overheat could cause the bag melting. Lift the lid and allow sealing strip or heating element to cool for a few minutes.</p>

PROBLEM	POSSIBLE SOLUTION
<b>The canister doesn't vacuum</b>	Make sure the hose is well connected both to the appliance and the canister firmly.
	Check if the knob of the canister is on the position of "Seal".
	Press the lid OR on the hose adaptor at the very beginning of vacuuming to avoid leaking from the cover seal.
	Check if there are significant damages or smashes, if yes, change it for a new one.
	Check the function of the vacuum sealer.
	Make sure the rim of the canister is clean enough. If all the above situations are excluded, please contact with the appointed service center.

# STOLLAR

## Food Thinkers

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Due to continual improvements in design or otherwise,  
the product you purchase may differ slightly from the one illustrated in this booklet.

[www.stollar.eu](http://www.stollar.eu)