

SEAL FRESH VACUUM ROLLS

RHVS6R

Congratulations on the purchase of your new Russell Hobbs vacuum rolls. Before using these items for the first time, please read the instructions carefully and keep it for future reference. Pass it on if you pass on the items. When using the vacuum rolls, basic safety precautions should always be followed.

NOTE: All warranty and detailed instructions for this product can be found in the Instruction booklet for the Russell Hobbs Seal Fresh Vacuum Sealer RHVS1

IMPORTANT: Only the Seal Fresh Vacuum Sealer RHVS1 supplied by Russell Hobbs can be used with the vacuum rolls RHVS6R.

ABOUT YOUR SEAL FRESH VACUUM ROLLS

You can create a bag using the rolls provided & you can determine the length of the bag, to suit your vacuum sealing task.

CAUTION: Do not touch the sealing element, it becomes hot.

1. Place the unit on a flat, stable surface allowing sufficient room to work
2. Plug the power cord into a wall power outlet and switch the outlet on.
3. Using scissors, cut the required length of material from the bag roll for the item to be packaged plus an additional 8cm for vacuuming and sealing.
4. Lay one end of the bag flat on top of the sealing strip, but not into the vacuum chamber.
5. Lower the lid and lock closed by pressing firmly on both front corners. Ensure the locking tabs on both sides click into place.
6. Press the Seal button to seal one end of the bag. Sealing is complete once the Seal LED indicator goes out.
7. Press the lid release buttons to open the cover and remove the bag from the appliance. The bag is now ready for you to add items and start vacuum sealing.

CARE AND CLEANING

IMPORTANT: DO NOT re-use bags after storing raw meats, raw fish or greasy foods. Do not re-use bags that have been microwaved or boiled.

1. Wash bags in warm water with a mild dishwashing soap.
2. Bags can also be washed in the dishwasher. Turn the bags completely inside out and spread them flat over top rack of dishwasher, so the entire surface is exposed.
3. Dry thoroughly before re-using



TROUBLE SHOOTING

Air is not removed from the bag completely:

1. To seal properly, the open end of bag should be resting entirely inside vacuum chamber area.
2. Check the sealing strip and the foam gaskets for debris and positioning. Make sure there is no breakage or distortion on both foam seal gaskets. Wipe clean and secure them back into place.
3. The vacuum bag may have a leak. To test for a leak, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate a leak. If there is a leak, re-seal or use another bag.
4. Use only the specific vacuum bags/rolls with vacuum channels provided by Russell Hobbs.
5. There may be leaks along the seal caused by wrinkles, debris crumbs, grease or liquids. Open the bag, wipe along the sealing area on the inside of the bag and smooth it out along the sealing strip before re-sealing.

Air has entered into the bag after being sealed:

1. There may be leaks along the seal caused by wrinkles, debris crumbs, grease or liquids. Open the bag, wipe along the sealing area on the inside of the bag and smooth it out along the sealing strip before re-sealing.
2. The release of natural gases or fermentation from foods (such as fresh fruits and vegetables) may occur. If you think food has begun to spoil, open the bag and discard food. Lack of refrigeration or fluctuating temperatures in the refrigerator can cause food to spoil. If food is not spoiled consume food immediately.
3. Check the bag for a puncture or hole which may have released the vacuum seal. Do not vacuum seal hard items with sharp points (like bones or shards of nut shell). If necessary, cushion sharp edges in the contents of the bag with paper towels.

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INSTRUCTIONS