

WARTMANN®



Vacuum Pump

Designed for the Wartmann high speed blender 1800 series
Model WM-1807 VC

www.wartmann.cooking



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Welcome

Congratulations on your purchase

Wartmann hopes that you will enjoy your new Wartmann® vacuum pump. The Wartmann® vacuum pump is a versatile and handy vacuum pump, specifically designed for the Wartmann® 1800 series blender and drinking jars. It can be operated with the included power adapter as well as on batteries.

A good choice

The Wartmann® vacuum pump allows you to make a vacuum in your Wartmann® high speed blender jar before you start blending. By reducing the amount of air in the blender jar before blending, the amount of decolourisation of the juice will be less for certain fruits and vegetables. Vitamins will be optimally retained and smoothies will taste deliciously smooth.

The Wartmann® vacuum pump may also be used to store juices under vacuum in the Wartmann®

drinking jars, or to vacuum pack products in the Wartmann® re-sealable vacuum bags. This allows you to store juices and products vacuum packed almost from the beginning of preparation.

Important

This instruction manual contains information for the use and maintenance of your Wartmann® vacuum pump. Read this instruction manual carefully before using the Wartmann® vacuum pump and keep it for possible later consultation.

Only suitable for domestic purposes

This device is exclusively intended for common household indoor use. In case of (semi)-professional or incorrect use, usage not in accordance with the instructions in the manual, or self-performed repairs, the warranty expires and Wartmann® will decline any responsibility for any damage caused by this

Package contains small parts

This package contains small parts and a plastic bag. Keep these parts away from small children to avoid the risk of swallowing and suffocation.

Check electrical connections

Check if the voltage indicated on the power

adapter that comes with Wartmann® vacuum pump conforms to the local mains voltage before using it. In case the power adapter is damaged it should be replaced or repaired by a qualified service centre.

Avoid contact with water

The Wartmann® vacuum pump contains electrical and mechanical parts. Make sure that water can never enter into the Wartmann® vacuum pump to prevent damage to the Wartmann® vacuum pump. Never rinse the Wartmann® vacuum pump or power adapter under the tap and do not immerse the Wartmann® vacuum pump or power adapter in water. Do not plug the power adapter in a power sockets with wet hands. Contact a qualified service centre if there is water in vacuum pump.

Keep away from heat sources

Do not expose the Wartmann® vacuum pump to a source of heat such as a radiator or sun shining through a window.

Use original accessories

This manual may refer to the use of Wartmann® accessories. For the use of accessories from other suppliers, other instructions may apply.



Food Safety

Use fresh ingredients

Always check if food is spoiled, before consuming or blending it. Only use fresh ingredients for blending, or ingredients that are still suited for consumption and will be consumed immediately after preparation.

You must realise that vacuum-packaging cannot undo spoilage. Vacuum blending with vacuum packaging may ensure that the quality of food or drink is retained longer, provided it is also properly cooled. How much longer you can preserve the food or drink depends on different factors, such as the type and quality of the food at the time of packaging

Vacuum-packaging

We advise to mention the date of packaging on any prepared food or drink that is packaged or bottled for storage after blending.

When vacuum-packaging food most of the surrounding air is extracted whilst the inflow of fresh air is being prevented. Vacuum-packaging helps to prevent freezer burn, which is the dehydration of the surface layer of the food. This is characterised by white or brown-red discolouration of the food.

Vacuum-packaging contributes to the preservation of the taste and the overall quality of the food. It slows the growth of aerobic micro-organisms that could cause:

- Mould. As mould won't grow in environments with little oxygen, the vacuum-packaging will strongly reduce the risk of moulding.
- Fermentation. Fermentation can be noticed by the odour or taste of the food. Fermentation requires water and sugar and will develop at room temperature. Fermentation can also develop when air is lacking. In order to slow the

yeast growth items should be cooled, only at deep-freezing temperature, this growth will come to a halt.

- **Bacteria.** Bacterial growth can often be recognised by a nasty smell, discolouration and a soft or slimy layer. Under specific circumstances, clostridium botulinum, which causes botulism, can grow without air. This is rare, but also extremely dangerous. You can neither smell nor taste it.

Vacuum-packaging is no replacement for cooling or deep-freezing. Perishable foods that require cooling or freezing, must still be kept in the refrigerator or freezer.

Deep-freezing

In order to safely preserve foods, it must be kept at low temperatures. The growth of micro-organisms is strongly reduced at temperatures of 4°C and below. At a temperature of -17°C, growth will nearly come to a full stop. This does however not kill the micro-organisms.

If you wish to store your vacuum packed food long-term, then always place it in the freezer.



Overview of the Vacuum Pump

A. Vacuum pump.

This is the main part – it removes the air out of the jar or vacuum bag.

B. Power adapter.

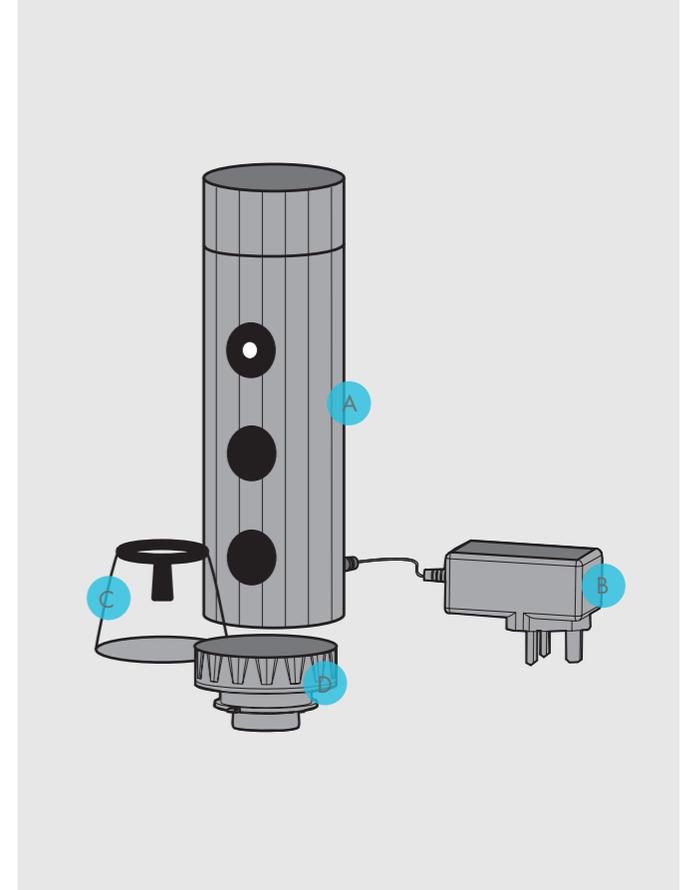
The power adapter plugs into a power socket and provides the proper voltage to the vacuum pump.

C. Vacuum Bag connector

The vacuum bag connector connects to the vacuum pump. It is required to vacuum a vacuum bag with air valve.

D. Blender Jar connector

The Blender jar connector fits in the blender jar lid. It is required to vacuum the blender jar.



Pump Description

1. Battery Cover

The battery cover holds the batteries. Turn the battery cover anti-clockwise to open the battery cavity.

2. Power Button

Press the power button to start or stop the vacuum pump.

3. Pressure Release Button

Press the pressure release button to release the vacuum between the blender jar, or drinking jar, and the vacuum pump.

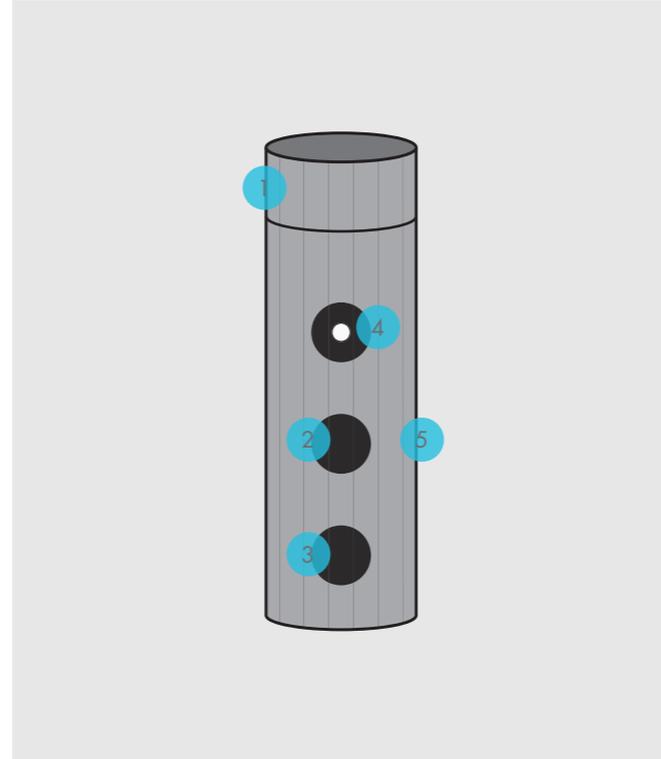
4. Pressure Level Indicator

The Pressure Level Indicator shows the status of the vacuum. Green when the required vacuum is there, red when there is no vacuum.

5. Body

The body provides the grip for handling the vacuum pump; the vacuum pump can be operated with

one hand. Hold the body in one hand and use your thumb for the power- and pressure release buttons.



Using the Vacuum Pump

Unpacking the vacuum pump and preparations for first use

Take the Wartmann® vacuum pump, power adapter and both connectors out of the box. If you want to use the Wartmann® vacuum pump with batteries, then first follow the instructions in the chapter “Placing the Batteries”. Otherwise insert the power plug of the Wartmann® power adapter into a wall socket. Check that it is properly secured. Now insert the other, low-voltage, plug of the power adapter into the socket at the back of the Wartmann® vacuum pump. The Wartmann® vacuum pump is now ready for use.

Vacuum a blender jar

First fill up the blender jar similar to making a regular blend. The further the jar is being filled, the less air that has to be removed. Do however never fill the jar above the MAX indicator line.

Place the blender lid firmly on top of the blender jar. Make sure that the measuring cup is not inside the blender lid, if so, take it out of the blender lid. Now place the blender jar connector inside the blender lid. Twist it firmly until it is securely locked.

Take the vacuum pump and place it on top of the blender jar lid. The silicon seal should fall inside the circle of the blender jar lid. Press the vacuum pump with a light pressure downwards, then press the Power button to start the Wartmann® vacuum pump. You will hear the motor running. Once the vacuum is reached, the motor will automatically switch off. This may typically take 30 seconds or more.

You may also notice that the Pressure Level Indicator has turned green. This is an indication that the maximum vacuum pressure has been

reached. To remove the Wartmann® vacuum pump, press the Pressure Release Button. This will clear the vacuum between the Wartmann® vacuum pump and the blender jar connector. You can now safely remove the Wartmann® vacuum pump. Now run the applicable blender programme as you would normally do and wait until the blending has completely stopped. There will still be a vacuum in the blender jar and therefore the blender jar lid should not yet be removed. Lift the vacuum release valve inside the blender jar connector before opening the blender jar. This is a little rubber grip on top of the blender jar connector. Grab it with two fingers and shortly lift it up. You will hear the air flowing back into the blender jar. The blender lid can now be removed.

Vacuum a drinking jar

The best way to store a vacuum blended drink is inside a vacuum drinking jar. Do this straight after the preparation. To vacuum a drinking jar, first fill the required drinking jar, but never fill the drinking jar above the MAX indicator line. If the drinking jar is filled to the top, liquid may get into the vacuum pump and cause irreparable damage. Place the drinking jar

lid that has the vacuum valve on top of the drinking jar. Turn until it is properly closed.

Take the vacuum pump and place it on top of the drinking jar. The silicon seal should fall inside the circle of the drinking jar lid. Press the vacuum pump with a light pressure downwards, then press the Power button to start the Wartmann® vacuum pump. You will hear the motor running. Once the vacuum is reached, the motor will automatically switch off. This may typically take 15 seconds or more.

You may also notice that the Pressure Level Indicator has turned green. This is an indication that the maximum vacuum pressure has been reached. To remove the Wartmann® vacuum pump, press the Pressure Release Button. This will clear the vacuum between the Wartmann® vacuum pump and the drinking jar. You can now safely remove the Wartmann® vacuum pump. Your drinking jar can be stored away, preferably in a cool place. Vacuum packaging is not an alternative for cooling.

To open the drinking jar the vacuum inside the drinking

jar has to be first released. There is a little rubber grip on top of the drinking jar. Grab it with two fingers and shortly lift it up. You will hear the air flowing back into the drinking jar. The lid can now be removed from the drinking jar. You can optionally screw the drinking lid on the drinking jar, which makes it easy to drink from the drinking jar.

Vacuum a blender jar

The Wartmann® vacuum pump can be used to vacuum pack food in special re-sealable bags. These bags have a sealing strip at the top and a special air valve in the corner. An example of such a bag is included in the gift box. The air valve may be marked with a blue circle.

Choose a re-sealable vacuum bag of suitable size and place your product in the bag. Check that there is enough free space under the air valve so that the air can escape. Close the bag and firmly press the seal strip at the top. Place the bag on a flat surface with the air valve facing upwards. Attach the vacuum bag connector to the bottom of the Wartmann® vacuum pump. The thicker side of the

vacuum bag connector fits inside the ring at the bottom of the vacuum pump. Place the vacuum bag connector straight on the air valve. Hold the Wartmann® vacuum pump with a light pressure on top of the air valve. Do not press so hard that air can't escape from under the air valve. Press the Power button to start the Wartmann® vacuum pump. You will hear the motor running and should see that air is flowing out of the vacuum bag. Once the vacuum is reached, the motor will automatically switch off.

You may also notice that the Pressure Level Indicator has turned green. This is an indication that the maximum vacuum pressure has been reached. To remove the Wartmann® vacuum pump, press the Pressure Release Button. This will clear the vacuum between the Wartmann® vacuum pump and the air valve. You can now safely remove the Wartman® vacuum pump.

If you want to remove less air of the vacuum bag, then the Wartmann® vacuum pump can be stopped earlier by pressing the Power button.

Battery operation

Power Adapter vs batteries

The Wartmann® vacuum pump can be operated with the supplied power adapter, or with batteries.

When the power adapter is plugged-in the Wartmann® vacuum pump will operate on the power adapter, even when loaded with batteries. Battery operation is handy at locations with no power socket available, e.g. when you want to vacuum a drinking jar whilst traveling.

Placing the batteries

The Wartmann® vacuum pump requires six 1.5 volt AA batteries to operate. Hold the Wartmann® vacuum pump upside down and unscrew the battery cover by turning it anti-clockwise.

Inside there is a black battery retainer plate with a little clip that locks the plate in its position. Unclip the battery retainer plate on one side and take it out. The batteries are placed, in pairs, in an opposite

direction to each other. The direction in which the batteries should be placed is indicated with + and – markings at the bottom. Place the six 1.5 volt AA batteries inside.

The battery retainer plate has a hook, opposite the clip, to hold the plate in its position. Put the battery retainer plate back by hooking it up on one side. Then close it and with the little clip lock the battery retainer plate back in its position. Slightly pushing the retainer plate in should do the trick. You may hear a soft click.

Screw the battery cover back on the body by turning it clockwise. The Wartmann® vacuum pump is now ready to be used with batteries.

Testing the batteries

Press the Power button shortly to test if the batteries are properly fitted. You should hear the motor running. If there is no sound, then the batteries are

empty, improperly placed, or of the wrong voltage. Check the batteries and try again.

Signs of flat batteries

The Wartmann® vacuum pump automatically switches off when the required vacuum has been reached. When using the Wartmann® vacuum pump and it switches off with the pressure level indicator not yet being fully green, then the batteries may be flat. The batteries may no longer be strong enough to create the required vacuum.

Removing the batteries

The steps for removing the batteries are identical as for placing the batteries. Just follow the paragraph about placing the batteries, but instead of putting batteries in, take them out.



After use

Cleaning

Always remove the power adapter from the wall socket before cleaning. The power adapter can be cleaned with a dry cloth. The surface of the Wartmann® vacuum pump can be cleaned with a moist microfiber cloth. Take special attention to not damage the silicone ring at the bottom of the Wartmann® vacuum pump.

The connectors can be hand washed with water and some soap, but be careful not to damage the rubber parts. Dry carefully after cleaning.

Storing

After the Wartmann® vacuum pump, power adapter and connectors have been cleaned and dried they can be stored away. If the vacuum pump is stored for a longer period of time the batteries should be removed first. Leaking batteries may otherwise damage the vacuum pump.

Recycling the Vacuum Pump

Deliver the Wartmann® vacuum pump to a collection point for the recycling of electrical equipment when it is at the end of its life cycle. The Wartmann® vacuum pump should not be disposed of along with regular household rubbish. For the disposal of used batteries follow the disposal instructions that came with your batteries. Batteries can't be disposed with regular household rubbish.



Appendix troubleshooting

In general the Wartmann® vacuum pump performs adequately. Should however a malfunction occur, then please first try the troubleshooting recommendations mentioned below.

| Symptom | Possible cause | Solution |
|---|---|--|
| The vacuum pump does not work on the power adapter. There is no motor sound when pressing the Power button. | There is no voltage on the socket | Check with another electrical device that the socket has power; if so try the vacuum pump again. |
| | The power adapter is damaged or not properly in the socket. | Check if the power adapter is undamaged and then insert the power adapter firmly into a power socket. |
| The vacuum pump does not work on batteries. There is no motor sound when pressing the Power button. | The batteries are improperly placed, of the wrong voltage, or flat. | Place six new 1.5 volt AA batteries. |
| The vacuum pump stops working before the pressure indicator light turn green. | he batteries are flat. | Place six new 1.5 volt AA batteries.. |
| The vacuum pump does not stop when vacuuming a (blender) jar. | There is an air leak. | Check that the vacuum pump is properly placed on the (blender) jar. Also check that the silicone ring is not dirty or damaged. Clean if necessary. |
| No air is being sucked out of a re-sealable vacuum bag. | The air valve inlet is blocked. | Pressing to hard may block the air inlet valve. Reduce the pressure without lifting the vacuum pump of the bag. |
| | The vacuum bag has an air leak. | Check that the vacuum bag is properly sealed and has no punctures. |



WARTMANN®



Vacuum Pump

Designed for the Wartmann high speed blender 1800 series

Model WM-1807 VC



Model WM-1807 VC | Voltage 9 volt DV | Power 1.5 Watt
Batteries (optional) 6 x 1.5 volt AA | Weight 0,3 kilogram
Dimensions Height 16 cm, Ø 7 cm

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