

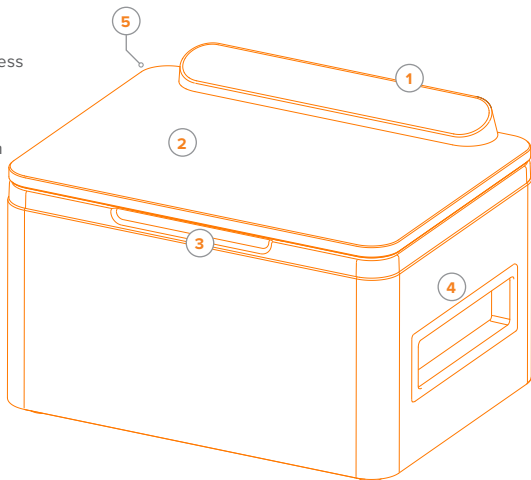
ANOVA

PRECISION[®]
CHAMBER VACUUM
SEALER

Quick Start Guide

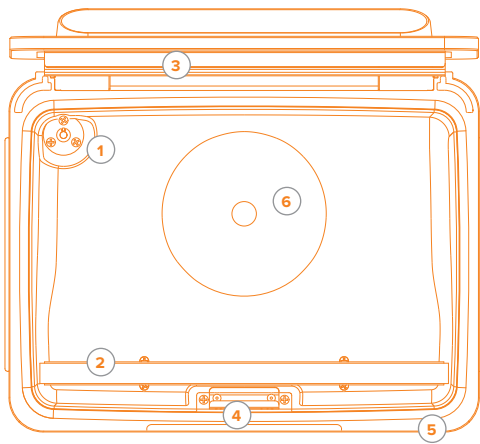
YOUR CHAMBER VACUUM SEALER

- 1 Display
- 2 Glass door
- 3 Opening recess
- 4 Side handles
- 5 Power switch (back side)

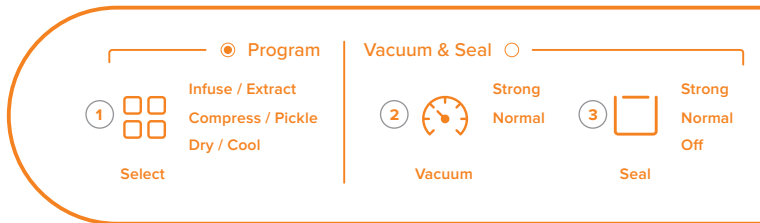


INSIDE THE CHAMBER

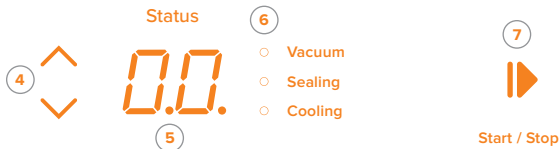
- 1 Vacuum
- 2 Sealing element
- 3 Sealing strip
- 4 Bag holder
- 5 Door seal
- 6 Flat area (for jars)



CONTROL PANEL



- ① Pre-programmed settings
- ② Manual vacuum settings
- ③ Manual seal settings
- ④ Skip stage / Edit time
- ⑤ Timer status display
- ⑥ Status indicators
- ⑦ Start / Stop



USING THE CONTROLS

To activate a Program, press the Select icon to cycle through the three options.

To use the standard Vacuum & Seal program, press either the Vacuum or Seal icon to activate. You can adjust each setting by pressing the icons repeatedly.

To edit the time for Vacuum or Seal, press and hold the respective icon for 3 seconds. The icon will begin to blink and up / down arrows will appear along with the default time on the Status display. To accept, press and hold the Vacuum or Seal icon or allow it to time out (5 seconds).

During operation, the Start / Stop button and the Status icons will light up blue. The down arrow will appear allowing you to end the current stage if desired.

PROGRAMS

NOTE: The sealing bar is not used in Program modes.

INFUSE / EXTRACT

Infusion is about encouraging the cells in your food to open, allowing the desired infusion liquid to fill those openings before pressure is released, which locks in added flavor. During this process, some of the flavor from your food escapes and adds flavor to the surrounding liquid. An initial long vacuum will be drawn at this time followed by a number of pulses to cause variable pressure changes that further encourages infusion.

COMPRESS / PICKLE

Compression of food is a popular technique used by chefs to change the texture and appearance of food. When using the compression technique, a strong vacuum is pulled and held for a period of time. Once that vacuum is released and the pressure in the chamber begins to normalize, the cells within the plant tissue collapse resulting in a darker appearance and denser texture. This technique is ideal for plant based foods, particularly porous fruits.

The same process can be used to quick pickle. To do this, you can

PROGRAMS

place the food in an open container with your desired pickling recipe (but don't fill more than halfway). You will notice that before the vacuum is released, the liquid may start to boil. Right before the cells collapse, they will take in some of the pickling liquid. The end result will maintain a consistent texture while imparting additional flavor.

DRY / COOL

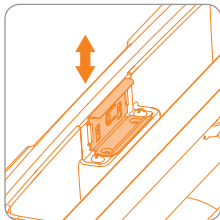
Under vacuum, the boiling point of water is reduced. This program is intended to leverage that change to enable the removal of additional moisture to speed up the drying / cooling of things such as a freshly baked loaf of bread. This can help to produce a crisper crust. A long vacuum is pulled with periodic atmospheric releases. This ensures the pressure is never drawn too low, causing unwanted expansion of trapped air bubbles. The program was designed to run for 60 seconds, so depending on the item being dried / cooled, running the program again (back-to-back) may be required.

USING YOUR SEALER

VACUUM AND SEALING

- Place your food in the bag.
- Open the lid and place the bag in the center of the chamber with the food positioned over the circle in the center.
- Straighten the open edge of the bag and lay it flat across the top of the sealing bar.
- Lift the bag holder up and position the edge of the bag underneath before pushing the holder down to secure the edge of the bag.
- Close the lid and start your vacuum and seal function.
- Wait until the cycle finishes before attempting to open the sealer.

NOTE: You can cancel the program at any time by pressing the start button again.



USING YOUR SEALER - CONTAINER

USING A CONTAINER / JAR

- Using a container or jar is a common option when running one of the pre-set programs.
- If infusing / pickling, place the food and liquid in an open container or jar that is no taller than 2.8in / 75mm.
- Do not fill more than halfway in the container. When a program is run, the pressure buildup under vacuum may cause the liquid to boil and could result in it spilling over the edge.



CARE AND CLEANING

Unplug your Anova Precision® Chamber Vacuum Sealer before disassembling or cleaning.

GENERAL CLEANING

- Clean the glass door inside and out with a soft cloth with warm water and a cleaning agent.
- Clean the appliance interior after each use. Use a mild soap and warm, damp cloth to wipe away any food residue around components.
- After cleaning, dry thoroughly before use.
- Do not use abrasive scrubbers or cleaning agents. These can cause damage to the Chamber Sealer finishes and parts.
- The door seal is removable for cleaning. Ensure it is dry before re-assembling.

SAFETY STANDARDS

TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY:

1. Do not use the device if it has a damaged cord or plug.
2. If the device is not working as it should, has been dropped, damaged, left outdoors, or dropped into water, do not attempt to use again. Contact Anova Support at support@anovaculinary.com for assistance.
3. Do not use outdoors.
4. Unplug the electrical cord when not in use and before servicing.
5. Do not allow to be used as a toy. Close attention is necessary when used by or near children.
6. Use only as described in this manual. Use only manufacturer's recommended attachments.
7. Do not pull or carry by cord or use cord as a handle.
8. Do not use extension cords or outlets with inadequate current carrying capacity.
9. Do not unplug by pulling on cord. To unplug, grasp the plug.
10. Do not handle plug or appliance with wet hands.
11. Do not put any object into openings.
12. Do not block openings; keep free of dust, lint, hair, and anything that may reduce vacuum flow and venting.
13. Do not use the device in flammable or combustible liquids such as gasoline, or use in areas where they may be present.
14. Store your appliance indoors in a cool, dry area.
15. Do not use a voltage converter or adapter or plug a device into an outlet with unmatched voltage.

SAFETY STANDARDS

ALWAYS EXERCISE BASIC SAFETY PRECAUTIONS WHEN OPERATING ELECTRICAL APPLIANCES, INCLUDING THE FOLLOWING:

1. Read all instructions, including the instructions you're reading now.
2. Do not touch hot surfaces.
3. To protect against electrical shock, do not immerse cord, plugs, or the device's electrical components in water or other liquid.
4. Close supervision is necessary when appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow device to cool before assembling or disassembling.
6. Do not operate any appliance with a damaged cord or plug. Do not operate the appliance if it has malfunctioned or been damaged in any manner.

For assistance contact Anova Support at support@anovaculinary.com.

7. The use of accessory attachments is not recommended by the appliance manufacturer and may cause injuries.
8. Do not let cord hang over the edge of the table or counter. Do not let the cord come in contact with hot surfaces.
9. Do not place the device on or near a hot gas or electric burner, or in a heated oven.
10. Use extreme caution when moving an appliance containing hot liquids.
11. Do not unplug while device is running.
12. Do not use appliance for anything other than its intended use.

WARRANTY AND TRADEMARKS

Limited warranty. Full details available at anovaculinary.com/warranty

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