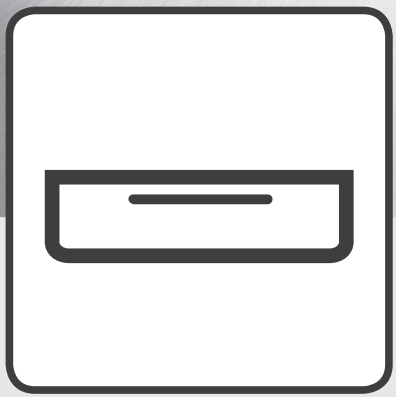
Whirlpool



Safety instructions, Use and Care

SAFETY INSTRUCTIONS

IMPORTANT TO BE READ AND OBSERVED

Before using the appliance carefully read these safety instructions.

Keep them nearby close at hand for future reference.

These instructions are also be available on website: docs.whirlpool.eu

These instructions and the appliance itself provide important safety warnings, to be observed at all times.

The manufacturer declines any liability for failure to observe these safety instructions, for inapropriate use of the appliance or incorrect setting of controls.

SAFETY WARNINGS

Very young (0-3 years) and young children (3-8 years) shall be kept away from the appliance unless continuously supervised.

Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved.

Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

PERMITTED USE

CAUTION: The appliance is not intended to be operated by means of an external timer or separate remote controlled system.

This appliance is solely for domestic, not professional use. Do not use the appliance outdoors.

Do not store explosive or flammable substances such as aerosol cans and do not place or use gasoline or other flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.

Only use Whirlpool brand bags for vacuum packaging and purpose designed Whirlpool containers.

Commercially available bags for food storage are not suitable for heat sealing and cannot guarantee a vacuum for a sufficient period of time.

Never hang anything heavy on the handle affixed to the machine panel.

INSTALLATION

The appliance must be handled and installed by two or more persons.

Use protective gloves to unpack and install the appliance.

Installation and repairs must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.

Children should not perform installation operations. Keep children away during installation.

Keep the packaging materials (plastic bags, polystyrene parts, etc.) out of reach of children, during and after the installation.

After unpacking the appliance, make sure that it has not been damaged during transport and that the lid closes perectly. In the event of problems, contact the dealer or your nearest After-sales Service.

The appliance must be disconnected from the power supply before any installation operation.

During installation, make sure the appliance does not damage the power cable.

Only activate the appliance when the installation has been completed.

ELECTRICAL WARNINGS

For installation to comply with current safety regulations, an omnipolar switch with minimum contact gap of 3 mm is required and the appliance must be earthed.

If the power cable is damaged, replace with an identical one. The power cable must only be replaced by a qualified technician in compliance with the manufacturer instruction and current safety regulations. Contact an authorized service center.

Check that the voltage on the rating plate correspods to the voltage of your home. The rating plate is located on the left hand side of the appliance.

If the fitted plug is not suitable for your socket outlet, contact a qualified technician.

The power cable must be long enough to connect the appliance, once fitted in its housing, to the main power supply.

Do not pull the power supply cable.
Do not use extension leads, multiple sockets or adapters.
Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped.
Keep the cord away from hot surfaces.
The electrical components must not be accessible to the user after installation.
Do not touch the appliance with any wet part of the body and do not operate it when barefoot.

Cleaning and maintenance

Never use steam cleaning equipment. Wear protective gloves for cleaning and maintenance.

The appliance must be disconnected from the power supply before any maintenance operation.

Safeguarding the environment

Disposal of packaging materials

The packaging material is 100% recyclable and is marked with the recycle symbol ♺. The various parts of the packaging must therefore be disposed of responsibility and in full compliance with local authority regulations governing waste disposal.

Scrapping of household appliances

When scrapping the appliance, make it unusable by cutting off the power cable and removing the doors and shelves (if present) so that children cannot easily climb inside and become trapped.

This appliance is manufactured with recyclable ♺ or reusable materials. Dispose of it in accordance with local waste disposal regulations.

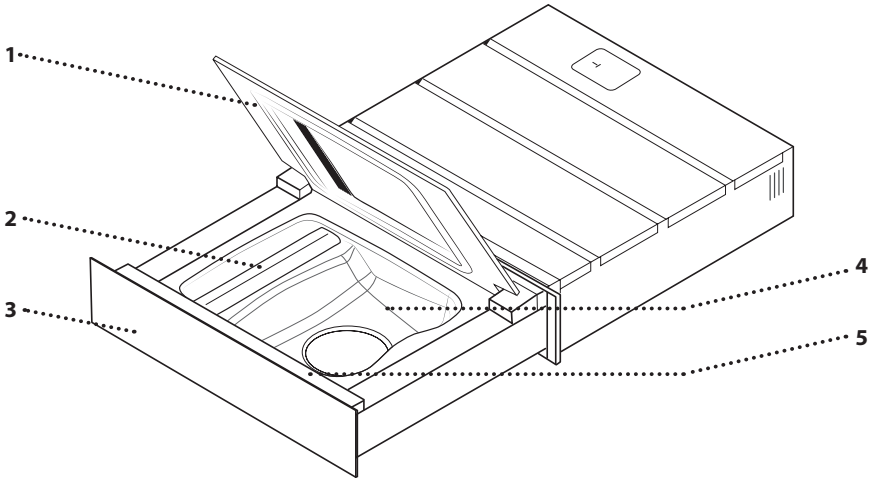
For further information on the treatment, recovery and recycling of household electrical appliances, contact your competent local authority, the collection service for household waste or the store where you purchase the appliance.

This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

PRODUCT DESCRIPTION



1. Vacuum chamber lid
2. Sealing bar
3. Built-in cosmetic panel
   Gently push to open
4. Vacuum chamber
5. Control panel

CONTROL PANEL



1. BAG VACUUM
Key for the selection and setting of the bag vacuum mode, with vacuum level segments indicator.

2. CHEF MODE
Chef Sous Vide cycle selection key.

3. CONTAINER VACUUM
Key for the selection and setting of the container vacuum mode, with vacuum level segments indicator.

4. SEALING
Bag sealing level selection key, with sealing intensity segments indicator.

5. START/STOP BUTTON
To start the selected function, or to stop it manually if needed.

6. ON/OFF BUTTON
Press 2 seconds long to switch on and off the packaging machine.

The icons on the control panel bar are touch-sensitive; tap on the symbols to select the value you require. Repeated pressing increases the intensity level in functions 1, 3 and 4.

ACCESSORIES

VACUUM BAGS



For cooking in a steam oven or water bath
20x30 cm - 25 pieces
25x35 cm - 25 pieces

For storage in the freezer
20x30 cm - 25pieces
25x35 cm - 25 pieces

The number and the type of accessories may vary depending on which model is purchased.
Other accessories that are not supplied can be purchased separately from the After-sales Service.

There are a number of accessories available on the market. Before you buy, ensure they are suitable for the needed use (vacuum preservation) and resistant to high temperatures.

FIRST TIME USE

Before starting up the machine, clean the vacuum chamber thoroughly with a soft, damp cloth. Repeat several times, rinsing the cloth in clean water each time. Do not use harsh detergents, steel scourers, scrapers or any abrasive, acidic or aggressive substances which could damage the surfaces of the vacuum chamber irreparably.

PRELIMINARY NOTES

VACUUM PACKING USING BAGS

Vacuum bags are suitable for packing non-delicate food products which are not easily crushed, such as meat, cold cuts, hard cheese, pulses, etc. and they can also store liquid foodstuffs.

The bags are available in two different sizes: 20x30 cm and 25x35 cm, and can be purchased from after-sales service on the website.

Store the bags in a cool, dry place, away from sources of light and heat.

Vacuum bags are disposable: after use, discard them, complying with local regulations on the disposal of plastics.

Choose the bag according to the use (preservation or cooking), suitable to the sizes of the product:

SOLID PRODUCT	SHOULD NOT OCCUPY MORE THAN 2/3 OF THE ACTUAL VOLUME OF THE BAG
LIQUID PRODUCT	SHOULD NOT OCCUPY MORE THAN THE 1/3 OF THE VOLUME OF THE BAG

Note: introduce sufficiently cold foods; products cooled to 3°C (refrigerator temperature) provide the best preservation results.

VACUUM PACKING USING CONTAINERS

(Not included into the product)

Vacuum containers are useful for storing delicate foods which easily crushes, and for storing liquid foodstuffs.

These containers are not suitable for cooking and to be stored in the freezer. For better performances it's necessary to use the specific cycle for containers only. Choose a container suitable to the vacuum, that can enter the vacuum chamber and that, once inserted, remains at approximately 1 cm from the closed lid of the packaging machine. Insert the product into the container and close it.

Filling limits:

SOLID PRODUCTS	100%
BROTHS - INFUSIONS	1/2
VEGETARIAN AND MEAT SAUCES	1/3
CREAMS, CREAM-BASED SAUCES	1/4
PRODUCTS BASED ON EGGS OR EGG WHITE	1/6

Note: introduce sufficiently cold foods; products cooled to 3°C (refrigerator temperature) provide the best preservation results.

STORAGE OF VACUUM PACKED FOODS

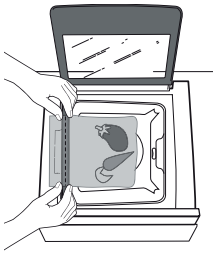
Here are some important rules to follow for perfect results in the kitchen. Do not try to vacuum pack foods which are already old or nutritionally lacking: you cannot recover quality which has already been lost. Only vacuum pack fresh, quality produce.

- Food which has been kept at ambient temperature for an excessive period of time or which has only just been cooked or prepared, loses its initial moisture and properties (colour, aroma, flavour, etc.). Consequently, it is best to vacuum pack food which has been chilled at lenght in the refrigerator until its temperature reaches +3/+6 °C (standard refrigerator temperature).
- When using vacuum bags for raw and cooked foods, remember to distribute food evenly inside the bags to facilitate removal of air. In addition, do not overfill the bags since this can interfere with sealing, resulting in bags which are not airtight. In this case the vacuum would not last: repeat the procedure with a new bag and check the seal has no openings or damage.
- Fill the bags 2/3 full at most for solid food or 1/3 full in case of liquid food or food rich in humidity.
- It's important to dry fruit and vegetables after washing, in order to prevent stagnation of liquid inside bags or containers. Condensation could decrease the vacuum level once the bag has been sealed.
- To preserve fresh meat for a prolonged period of time, chill it in the refrigerator for at least 2 hours.
- As regards fish, first of all wash it thoroughly, scale it and remove the fins, dry it and then, as with meat, chill it properly before vacuum packing it.
- For mature cheeses, like parmigiano reggiano, pecorino, etc. no preparation is necessary, while for fresh cheeses, wrap them in cling film or use a vacuum container to prevent them being squashed.
- For cold cuts in containers and in vacuum packed bags, no particular preparation is necessary.
- Storage time depends on a number of factors, including the original quality of the food stored, the storage temperature, the refrigeration time in the case of cooked foods, the vacuum level achieved and the quality of the vacuum bag used.

FUNCTIONS

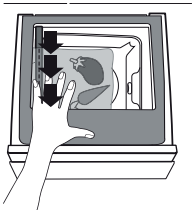
VACUUM BAG MODE

1. Push to open the drawer.
2. Press the ⏻ button for 2 seconds to exit the energy saving state.
3. Open the lid, making sure the vacuum chamber is dry. When placing food in the bag, take care not to get the bag dirty or wet next to the opening, as this could result in an ineffective seal.



4. Place the bag, centred on the sealing bar, in a way that the open edge projects by about 2 cm with respect to the bar itself.
5. Make sure that the edges are positioned on the bar without any wrinkles or folds.
6. Close the lid and hold it down while at the same time selecting the bag cycle. Keep the lid pressed down for a few moments. In this way the lid will remain shut and tight to the seal for the duration of the cycle.
7. Press to select the Vacuum bag cycle.
8. Tap to set the desired sealing level (you can select three different levels). The higher the level of sealing chosen, the longer the sealing time (see the Sealing Mode paragraph below).

For the preservation of food and for vacuum cooking, the use of level 2 or 3 is recommended.



9. Press **START**. The Vacuum bag cycle is started. An acoustic signal (short beep) is emitted on cycle start and at the end.

SOUS-VIDE FOR CHEF FUNCTION

With this special chef function touch button is possible to activate an automatic cycle ideal for three different special preparations: Marinade, Infusion, Maturation.

Once the pack has been prepared inside the vacuum chamber as described in the “Preliminary notes” chapter, close the lid exerting a slight pressure on the front (follow the previous steps from 1 to 6).

1. Press to select the Sous-Vide chef function cycle.
2. Tap to set the desired sealing level. The higher the level of sealing chosen, the longer the sealing time.

For the preservation of food and for vacuum cooking, the use of level 2 or 3 is recommended.

3. Press **START**. The chef vacuum cycle is started. An acoustic signal (short beep) is emitted on cycle start and at the end.

The cycle proceeds automatically in the following order:

- The evacuation phase is signalled by the luminous indicator of the key flashing.
- The sealing phase is signalled by the luminous indicator key on.
- During the successive unload phase, all of the luminous indicators go back to initial switch-on situation.

Every cycle can be stopped in advance by pressing the **STOP** button . In this case, the machine will not proceed with sealing and the chamber will be decompressed.
Wait for approximately 20 seconds and the acoustic signal before starting another cycle.

DESCRIPTION OF THE SPECIAL PREPARATIONS

Marinade

By vacuum-sealing the taste of the marinade is greatly intensified, since flavours do not oxidize. The herbs and spices can work directly and in a very concentrated form on the food.

Marinate your food as in your usual manner but in the vacuum bags and then vacuum seal it with the vacuum drawer. With this special preparation you can reach extra taste in a while with less seasoning. (eg.: ideal for Meat or Fish Marinade)

Infusion

Fill the vacuum bag with cold liquids (at refrigerator temperature 3-4 °C) and the aromas/ seasonings that have to infuse the flavours.

Running an infusion cycle the aromas penetrate quickly inside the liquid thanks to a dedicated sequence of vacuum extractions in the chamber. Vacuum infusions take the shortest amount of time and tend to create less bitter, more aromatic and delicate infusions. With this special preparation you can reach more aromatic and delicate infusions. (eg.: Spicy / Aromatic Oil; Fruit juices and coulis; Syrups and concentrates)

Maturation

This cycle allows to submit pieces of beef at the pressure of a sequence of vacuum phases in order to break down the meat's connective tissue, making it more tender. You can also add spices, herbs, oil and other ingredients.

Insert pieces of fresh meat in the vacuum bags and start the special cycle. The sequence of vacuum phases makes an action that helps to break the connective tissues.

The more the food stays in vacuum conditions and the better the maturation works. Keep the bags between 2 to 5 days t a fridge temperature between 0-2°C. (eg.: Piece of meat or preparation of salted meat, thin slices of beef)

SEALING MODE

A perfect seal is essential in order to maintain the vacuum conditions in the bag. This can be identified by a clearly visible seal with no sign of any burns. The machine by default is set to the medium sealing level which is the most commonly used and suitable for traditional vacuum bags.

Moreover, check the effectiveness of the seal: after sealing, it must not be possible to pull the edges of the bag apart. If this is not the case, transfer the food into another bag and repeat the vacuum packing procedure.

For optimum management of bags and food contained in them, write the packing date and contents on the space provided above the seal and return it to the refrigerator or freezer.

SEALING ONLY. NO PRESERVATION EFFECT	CLOSE BAGS
	PACK DELICATE PRODUCTS
	REPACKAGE PRODUCTS SUCH AS CHIPS, BREAD AND BISCUITS
MINIMUM VACUUM. FOR THE PACKAGING OF DELICATE PRODUCTS	PRODUCTS SENSITIVE TO PRESSURE SUCH AS SALADS, STRAWBERRIES AND BERRIES
	PRODUCTS SENSITIVE TO LOSS OF VOLUME, SUCH AS MOUSSE, WHIPPED CREAM
	FRESH CHEESES (BRIE, GORGONZOLA)
MEDIUM VACUUM. TO BE USED FOR THE PRESERVATION OF RAW OR COOKED PRODUCTS SENSITIVE TO PRESSURE	SAUCES OR SOUPS (MEAT SAUCE, MINESTRONE SOUP, BARLEY SOUP)
	FISH FILLETS
	CHICKEN MEAT WITH BONE, RABBIT MEAT WITH BONE
	WHOLE CRUSTACEANS (PRAWNS WITH HEAD)
	COURGETTES, TOMATOES AND AUBERGINES
MAXIMUM VACUUM. TO BE USED FOR THE PRESERVATION OF NON-DELICATE RAW OR COOKED PRODUCTS	POTATOES AND CARROTS
	MEAT
	VEGETABLES IN OIL
	SLICES OF CHEESE

• This device is able to seal different materials:

SEALING LEVEL	SUGGESTED MATERIAL
LEVEL 1	THIN BAGS ALSO NOT SUITABLE FOR VACUUM
LEVEL 2	BAGS NORMALLY COMMERCIALIZED AVAILABLE FOR VACUUM
LEVEL 3	ALUMINIUM BAGS OR VERY THICK BAGS FOR VACUUM

VACUUM CONTAINER MODE
(NOT INCLUDED INTO THE PRODUCT)

To prepare a vacuum container, follow the instructions in the "Preliminary notes" paragraph; place the food inside and fit the lid on the container.

1. Position the container inside the vacuum chamber, in the centre of the compartment located in the base.
2. Close the lid and at the same time select the vacuum container cycle, holding the machine's glass lid down for a few moments: in this way the lid will remain shut and tight to the seal for the duration of the cycle.

Press repeatedly to select the desired vacuum level:

VACUUM LEVEL	CONTENTS OF THE JAR
LEVEL 1	Jars with screw lid (twist-off), new or already packaged: jams and marmalades, meat sauces and preserves (tomato sauce, vegetables in oil, pickles), mousse, whipped cream.
LEVEL 2	Professional jars, jars with screw lid (twist-off): jams and marmalades, meat sauces and preserves (tomato sauce, vegetables in oil, pickles), creams, vegetables.
LEVEL 3	Professional jars: jams and marmalades, meat sauces and preserves (tomato sauce, vegetables in oil, pickles), vegetables, pot cooking, biscuits.

At the end of the cycle, return the container to the refrigerator only.

To open containers, turn the valve on the lid in the direction indicated by the arrow: this will let air back into the container and enable the lid to be removed with ease.



• In case one of your vacuum container does not fit the cavity of your vacuum machine, just use the connector and the specific pipe (B). Insert the connector into the air exhaust/intake nozzle and the pipe to the lid of the vacuum container.

Press the key and tap repeatedly to select the desired vacuum level; then keep both connectors gently pressed, and start the program without closing the lid.

At the end of the cycle remove the accessory from the tray.

Every cycle can be stopped in advance by pressing the **STOP** button . In this case, the machine will not proceed with sealing and the chamber will be decompressed.
Wait for approximately 20 seconds and the acoustic signal before starting another cycle.

CLEANING

Never use steam cleaning equipment.
Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.

Clean the vacuum packing machine with a soft cloth or sponge and neutral detergent.

In order to ensure hygiene and safeguard the quality of foodstuffs packed, the vacuum chamber and glass lid must be cleaned after each use.

Use a soft cloth or non-abrasive sponge and neutral detergent.

Once a month, clean the sealing bar in order to remove any residue which could negatively impact the quality of bag sealing.

To facilitate this procedure, lift the sealing bar (A) up, removing it from the two pins (B). Use a soft cloth or non-abrasive sponge and neutral detergent.

After cleaning, fit the bar on the pins (B), lining up the two holes on the underside of the bar and make sure it engages securely without removing the black teflon pipe.

If you plan not to use the machine for a prolonged period of time, clean it thoroughly.

Before using again, unplug and clean it thoroughly again and restart.

Automatic dehumidification cycle

It is advisable to perform a dehumidifcation cycle, once a week for intensive usage, by close the lid of the vacuum chamber as normal and keeping it down, press the button for the Vacuum bag cycle for 5 seconds; this cycle will lasts about 20 minutes.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
All the led indicators on the control panel flash.	Overheating.	Switch the machine off and wait for approximately 15 minutes to allow cooling and automatic reset of the thermal overload cutouts. If the problem persists when the machine is switched back on again, call the after sales service.
The led indicator of the STOP button flashes, accompanied by an intermittent acoustic signal	Insufficient vacuum in the chamber.	• Lid not pressed at start of cycle. • Lid of vacuum container not properly fitted. • Lid seal worn or incorrectly positioned. • Switch the machine off and wait for approximately 15 minutes. If the problem persists when the machine is switched back on again, call the after sales service.
Upon switching on, all the led indicators on the control panel flash for 3 seconds and a long acoustic signal is emitted.	Pump oil replacement reminder.	Call the Whirlpool after sales service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
The cycle starts (buttons flash) but the pump does not work.	Overheating.	Switch the machine off and wait for approximately 15 minutes before switching back on again. If the problem persists when the machine is switched back on again, call the after sales service.
The machine does not switch on	No power supply.	Check electrical connection. If the problem persists when the machine is switched back on again, call the after sales service.
Insufficient vacuum in bag	1. Irregular or insufficient seal on bag. 2. Irregular sealing strip. 3. Bag dirty or burst. 4. Bag of unsuitable size for the product contained inside. 5. Poor pump performance.	1. Position the bag correctly. 2. Check the state of the teflon covering. 3. Change bag. 4. Select a bag in which the product does not exceed 2/3 the volume. If the problem persists when the machine is switched back on again, call the after sales service
The machine does not seal the bags.	1. Dirty contacts. 2. Sealing bar element broken. 3. No power supply.	Release the sealing bar from its two pins and, clean the two holes on the bar. If the problem persists when the machine is switched back on again, call the after sales service.
The packaging machine is off	No electrical power or electronic fault.	Disconnect the electrical power supply. Contact the technical support service.
The keys do not react to the commands.	The surface of the control panel is dirty or wet.	Clean and dry the surface of the control panel.
The lid doesn't open.	A cycle is running. There is no indicator light illuminated on the panel	It is normal that during the operating cycles the lid remains closed. Wait for the end of the cycle or press STOP to interrupt the cycle and emptythe tray. During the cycle there is no electrical power. Restore the power supply and wait for decompression of the tray.
Too much air remains in the sealed bag.	The bag is not suitable to the dimensions of the product to be packaged. The level of vacuum chosen is too low. The product is liquid.	Use a bag of suitable size. Repeat the cycle with a higher level of vacuum. It is normal that with a liquid product, some air bubbles remain inside.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Sealing is not optimal.	The level of sealing set is not correct for the type of bag being used. Many consecutive cycles were performed with sealing. The bag is larger than the sealing bar. The edge of the bag was not positioned correctly. The edge of the bag is dirty. The counter-pressure rubber and the sealing bar are dirty. The counter-pressure rubber and the sealing bar are damaged.	Repeat the cycle by adjusting the sealing level. Wait at least 2 minutes between one cycle and another to allow the sealing bar to cool. Use a suitable bag. Position the edge of the bag centrally and so that it protrudes approximately 2 cm from the sealing bar. Avoid the edge forming creases close to the sealing bar. When the product is inserted, turn the edge of the bag over so that the outer part remains clean. Clean the sealing bar and the counter-pressure rubber. Contact the Technical Support service.
flashes.	The pump has absorbed moisture.	Start the DRYING CYCLE.
During a cycle comes on, accompanied by an audible signal.	The vacuum is not activated. The lid has not been closed. The vacuum is not activated. There is dirt on the seal of the lid. The vacuum is not activated. The lid seal is broken. The pump won't start. The pump protection has been activated.	When the cycle has been started, gently press the lid to activate the vacuum. Clean the tray and the seal. Contact the Technical Support service for replacement.
During a cycle with external container comes on accompanied by an acoustic signal.	The lid of the external container is not positioned correctly. The external suction device was not properly connected.	Correctly position the lid of the external container. Correctly connect the external suction device to the packaging machine and to the container.
It comes on and flashes .	Many consecutive cycles were performed and the oil in the pump has overheated.	Cool the packaging machine for at least 1 hour.

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