

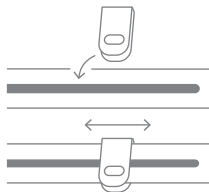
## Quick guide Vacuum ZIP Bags

Item 11289

### ① Prepare ZIP Bags

First place the food in the ZIP bag. Close the ZIP bag tightly using the ZIP lock.

Then check whether the ZIP closure is properly closed.



- Make sure that the valve and the closure are tightly closed.
- The ZIP closure must be dry and free of food residues.
- Make sure that the valve of the ZIP bag on the inside of the bag does not come into contact with its contents.
- Make sure that the food in the bag is approx. 1 cm away from the valve.

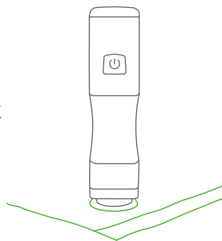
### ② Vacuuming the ZIP Bags

The ZIP bags can be vacuumed with hand-held vacuum-sealer – such as the *CASO One Touch Cordless Vacuum Sealer* (Item 11301).

#### Hand-held vacuum sealer

Place the device on the valve of the bag. Press the on/off button on the device. Wait until the vacuuming process is complete.

After the vacuuming process, carefully detach the adapter from the bag with a sideways movement.



! Stop the vacuuming process manually when liquids are present!  
• This prevents liquids from being sucked in the device.

### ③ Opening the ZIP Bags

For easier opening, pull the vacuum valve on the valve lid to the side to allow air back into the bag. Carefully pull open the zipper and remove the food.

### ④ Cleaning and care

Observe the following safety instructions before you start cleaning the bags:

- Do not clean the ZIP bags with aggressive or abrasive cleaning agents. Do not use any solvents.
- The ZIP bags must be cleaned after each use.
- ZIP bags can be cleaned in warm dishwater or the dishwasher and then reused.
- To clean the valve individually, remove the outer valve cover and the inner silicone part and clean them with warm water. Dry the parts well and reassemble them.