

GERMAN
POOL



ANTI-OXIDATION VACUUM FOOD PROCESSING PLUS

養生機真空抗氧機 | VAP-100

USER MANUAL
使用說明書



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Please read these instructions and the warranty information carefully before use and keep them handy for future reference.

For Safety purpose, you should read the instructions carefully before using the appliance for the first time. Save the instructions for future reference.

- Please read this the instructions carefully before using the appliance for the first time. Save the instructions for future reference.
- Please ensure the supply voltage is consistent with the rated voltage on the power adaptor.
- Only the adaptor supplied together with the vacuum sealer can be used.
- To ensure safety, please unplug the adaptor after use or when cleaning the product.
- This appliance is intended for household use only.
- Please do not put the vacuum sealer or power adaptor into water or any kind of liquid solvent.
- Please place the vacuum sealer stable in place to prevent dropping when using.
- Do not expose the vacuum sealer in high temperature, sunshine or near any other heat sources.
- Do not let the product touch any hot items.



Vacuum Sealer



Power Adaptor



Jar Adaptor



Vacuum Zipper
Bag Adaptor

Video Tutorial



Vacuum Blending

The vacuum lid is designed for German Pool's Professional High-Speed Food Processor. Before using the lid, pay attention to its compatibility with the blender jar models (compatible with JAR-30/40 blender jar and PRO-ZD801 blender jar).

ATTENTION:

- It is important that the silicone base be well-inserted into the adaptor of the blender jar to prevent air from seeping into the blender jar
- Under vacuum condition, never try to detach the vacuum sealer by force. Press the release button to insert a layer of air between the adaptor and the vacuum sealer so that it can be easily removed



1. Place food into German Pool's Food Processor, cover it with the lid and remove the measuring cap on the lid.



2. Place food into German Pool's Food Processor, cover it with the lid and remove the measuring cap on the lid.

Food Processor needs to be purchased separately



3. Lay the vacuum sealer on the adaptor.



4. Press the on/off button to extract air until the air pressure indicator turns from red to green, denoting that the vacuum sealing process is complete.



5. Press the release button to separate the adaptor and the vacuum sealer. Turn on the food processing to start blending.

Relieving the Vacuum State



1. The air valve on the lid ensures that the vacuum state is maintained inside the blender jar.



2. Gently lift the air valve to let air enter the blender jar to relieve the vacuum state.



3. After relieving the vacuum state, take off the lid and pour out the juice.

Attention: When the vacuum state is relieved, the adaptor will be slightly lifted.

Contrast between Conventional and Vacuum Blending

Form a perfect trio with German Pool's PRO Food Processor to achieve vacuum blending, which can effectively liberate phytonutrients, slow down oxidation and sedimentation and reduce air bubbles. The more vivid juice colour, smoother savour and richer taste the contribute to a total enhancement of nutrition and flavour.



Juice Colour More Vivid:

Vacuum effectively safeguards nutrients against oxidation and discolouration.



Texture Much Smoother:

Less prone to sedimentation. Thorough blending of fibres and pulp delivers a smoother savour.



Richer Taste & Less Foam:

Further reduction in air bubbles results in a better and richer taste.

Video Tutorial



Running out of
Vacuum Zipper
Bags?
Purchase now



Using the Vacuum Zipper Bags

The Handheld Vacuum Sealer works with the Zipper Closure and Air Valve on the Vacuum Zipper Bag. Once air is removed, the Bag forms a tight seal around the food & items. This system virtually protects food against frostbite during the freezing process. It can also be used together with Sous Vide Pro in Slow-cooking.



1. Place food items inside the vacuum zipper bag and zip it. Lay it on a flat surface, ensure that the items do not exceed the maximum line (or below the air valve).



2. Securely attach the zipper bag adaptor onto the base of the vacuum sealer.



3. Press the on/off button to extract air from the vacuum zipper bag until the air pressure indicator turns from red to green.

Video Tutorial



Battery Power Supply



1. Remove Battery Cover.



2. Insert six AA alkaline batteries, ensuring the +/- matches the indication on the Battery Cover. Mount the Battery Cover by holding the grip.

AC Power Supply



Insert the plug of the power adaptor into the power jack, while the other end is connected to power supply.

ATTENTION:

To prevent accident, do not dissemble the power adaptor or the vacuum sealer. The power adaptor or the vacuum sealer should not be immersed in water or any other liquids. Unplug and take out the batteries before cleaning.

Vacuum Sealer

1. The Vacuum Sealer can be wiped clean with a damp cloth. Vacuum Sealer should not be immersed in water or be placed in a dishwasher.
2. Do not use detergent or corrosive solvent to clean the vacuum sealer or power adaptor.

Cleaning the Vacuum Lid

The adaptor should be removed and cleaned if it contains any liquid. Clean with warm soapy water. Air dry before remounting it.



Attaching the adaptor:

Gently press and fix the adaptor onto the base of the vacuum sealer.



Detaching the adaptor:

Apply force to pull out the adaptor.



- Do not run the vacuum sealer for an extended period of time. If necessary, divide it into several sessions with a few seconds break in between.
- Do not immerse the vacuum sealer in water while it is being used.
- It is recommended to peel the fruit and wash the vegetables before vacuum sealing.
- To ensure effective cleaning, if it is used together with the vacuum zipper bags to preserve greasy meat or fish items, first put them into another zipper bag before vacuum sealing.
- To avoid damaging the air valve, it is not recommended to vacuum seal bones, pointy objects, or food that contains excessive water or powder, e.g. flour.
- It is advised to label the content of the vacuum zipper bag before vacuum sealing.
- Do not heat the vacuum zipper bag in microwave or with a naked flame, or immerse it in 100°C boiling water for more than 4 hours.
- This vacuum sealer is designed for German Pool's food processors. Check its compatibility with different blender jars before vacuum blending (compatible with JAR-30/ 40 blender jar and PRO-ZD801 blender jar).
- To avoid air backflow, ensure that the silicone base is free of any foreign objects. Do not remove the vacuum sealer immediately after the vacuum sealing process is complete.

Model	VAP-100
Rated Voltage (Batteries)	9 V (AA 1.5 V x 6)
Rated Voltage (DC Power)	9 V
Rated Power	15 W \pm 5
Product Dimensions	(H) 165 (W) 59 (D) 59 mm
Net Weight	270.6 g

Specifications are subject to change without notice. Please consult www.germanpool.com for the most up-to-date version. If there is any inconsistency or ambiguity between the English version and the Chinese version, the Chinese version shall prevail.

Disposal of Old Electrical & Electronic Equipment

(Applicable in the European Union and other European countries with separate collection systems)



This symbol on the product or on its packaging indicates that this product (including batteries) shall not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative impacts on the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The recycling of materials will help conserve natural resources.

For more detailed information about recycling of this product, please contact your local Council, your household waste disposal service or the shop or source where you purchased the product.

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使用前請詳細閱讀本說明書，請遵守所有的說明和注意事項並保存本說明書以便日後查閱。

- 使用產品前請仔細閱讀本使用說明書，並請妥善保管本使用說明書。
- 插電前請確認電源插頭標貼上的輸入電壓是否與電源電壓一致。
- 僅可使用產品原裝配備的電源插頭。
- 在使用完畢後及清潔本機時，請拔掉插頭，以免發生意外。
- 本產品僅適合家庭使用。
- 真空抗氧機和電源插頭不可浸入水或其它液體中清洗。
- 使用過程中請把真空抗氧機放平穩，以防摔壞。
- 不要把真空抗氧機暴露於高溫下，如日照或暖爐。
- 不要讓產品觸碰任何高溫物品。



真空抗氧機主體



電源插頭



果汁杯轉接頭



真空袋轉接頭

觀看操作視頻



真空破壁操作步驟

真空抗氧機專為德國寶自然養生機設計，使用前請先留意真空機適用的果汁杯型號（適用於JAR-30/JAR-40果汁杯及PRO-ZD801果汁杯）。

注意：

- 主機底蓋矽膠要完全與果汁杯轉接頭平面處接觸好，防止漏氣令真空度不夠；
- 在真空條件下，切勿嘗試直接取下真空抗氧機，取開產品前需按下「釋放」按鍵，讓轉接頭跟真空抗氧機之間先排氣，才可以輕鬆取出產品；

抽真空



1. 把食材放入德國寶自然養生機中，蓋好杯蓋，取出杯蓋上的量杯。



2. 將果汁杯轉接頭旋緊在自然養生機的杯蓋上。

自然養生機需另購



3. 把真空抗氧機套入果汁杯轉接頭內。



4. 按下「開關」按鈕把自然養生機果汁杯中的空氣抽出來，直至氣壓指示窗標示由紅色轉為綠色，真空機自動停止抽氣。



5. 完成抽真空後，按釋放按鈕分離轉接頭與真空抗氧機主體，然後可啟動自然養生機進行攪拌。

解除真空



1. 果汁杯轉接頭內設有氣閥，確保杯內保持密封狀態。



2. 輕輕撥起果汁杯轉接頭上的氣閥，讓空氣進入果汁杯，解除真空狀態。



3. 真空狀態解除後，即可揭開杯蓋，倒出果汁。

注意：真空狀態解除後，果汁杯轉接頭會稍微上浮。

真空攪拌效果對比

配合德國寶自然養生機真空攪拌，破壁細胞萃取植物生化素同時，進一步延緩氧化和分層、減少泡沫，色澤更鮮艷，口感更順滑，味道更濃郁，營養美味全面升級。



色澤更鮮艷：有效提升抗氧
化效果，色澤更鮮艷，鎖住
更多營養。

口感更均勻順滑：不易分
層，纖維、果肉分佈更均
勻，口感更順滑。

味道濃郁泡沫更少：進一步
減少泡沫，味道更濃郁。



多種尺寸選擇，立即上網購買真空保鮮袋



使用真空保鮮袋

本真空抗氧機與真空袋上的拉鍊和抽氣閥配合使用。一旦空氣被抽出來，真空袋會緊貼著食物。本產品可避免食物在冷凍儲藏過程中被凍傷或用於低溫真空慢煮。



1. 把食物放進真空保鮮袋並封好拉鍊。把袋子平放，裝入的物品不能超過最大填充線（或在抽氣閥下面）。



2. 將真空袋轉接頭對準真空抗氧機底部機口，用力直接插入安裝好



3. 按下開關按鈕把真空袋中的空氣抽出來，直至氣壓指示窗標示由紅色轉為綠色即可。

觀看操作視頻



電池供電



擰開電池頂蓋可放取電池。



裝入6個AA鹼性電池，並確保電池的正負極根據電池蓋的指示正確安裝。把電池蓋重新裝好。

電源供電



將電源插頭插入真空保鮮機電源插孔，可使用電源供電運作。

警告：

為防止意外，切勿拆解電源插頭和真空抗氧機主體或把它們浸入水中。開始清潔前請先將電源插頭拔掉並取下電池。

真空抗氧機

1. 用乾淨的濕布清潔真空抗氧機的外表面，不能直接放水裡或洗碗機中。
2. 不能用洗潔精或帶腐蝕性物質來清潔真空抗氧機和電源插頭。

清潔轉接頭

如果轉接頭內部有任何液體就需要拆出來進行清潔。可使用溫肥皂水進行清潔，晾乾後再復位安裝好即可。



安裝轉接頭：將轉接頭對準真空機機口用力直接插入即可。



拆卸轉接頭：用力向下拆出轉接頭即可。



- 不要長時間持續使用本真空抗氧機，可把真空機工作時間分成幾小段時間工作，每段時間之間休息幾秒鐘。
- 請勿在使用時將真空抗氧機浸入水中。
- 建議在真空儲存前，先進行水果削皮和蔬菜清洗處理。
- 如配合真空保鮮袋等配件使用時，為確保有效清潔，在真空儲存前請先把肉和魚等油膩食物放進保鮮袋中。
- 不建議在使用時將真空抗氧機浸入水中。
- 不建議本機用於儲存骨頭等帶銳利邊緣的食物，或者帶有大量水份或粉末（例如：麵粉）的食物，以防止抽氣閥損壞。
- 如使用真空保鮮袋，在食物入袋之前，在白底的標籤上注明包袋內的內容。
- 請勿將真空袋放入微波爐中加熱，禁止明火加熱，或放入超過100℃熱水中煮超過4小時。
- 真空抗氧機專為德國寶自然養生機設計，使用前請先留意真空機適用的果汁杯型號（適用於JAR-30/JAR-40果汁杯及PRO-ZD801果汁杯）。
- 為防止空氣回流，請確保矽膠座平整無異物，抽真空後請勿立即拿走真空機。

型號	VAP-100
額定電壓 (電池)	9 V (AA 1.5 V x 6)
額定電壓 (DC電源)	9 V
功率	15 W \pm 5
機身尺寸	(H) 165 (W) 59 (D) 59 mm
淨重	270.6 g

產品規格及設計如有變更，恕不另行通知，最新版本請瀏覽www.germanpool.com。
中英文版本如有出入，一概以中文版為準。

舊電池和電子部件的處理

(適用於分類回收系統的歐盟和其他歐洲國家)



請注意保護環境，電池不能暴曬，不能投入火中或遺棄野外，不要把舊電池或不同種類電池混用，遵守當地環境法規，廢棄電器和電池請送往合適的廢棄物處理中心進行處理。

如需關於回收該產品的更多資訊，可聯繫地方行業機構，生活垃圾回收服務點或者購買該產品的商店或管道。

保用條款

此保用提供德國寶產品之機件在正常使用下壹年保用(自購買日起計算)。

- * 貴戶須在購機十天內，以下列其中一種方式向本公司登記資料，保用手續方正式生效：

- 1) 填妥本公司網頁內之保用登記表格：
www.germanpool.com/warranty



- 2) 填妥保用登記卡，郵寄至本公司。

Warranty Terms & Conditions

Under normal operations, the product will receive a 1-year full warranty provided by German Pool (effective from the date of purchase).

- * This warranty is not valid until Customer registration information is received by our Service Centre within 10 days of purchase via one of the following methods:
- 1) Visit our website and register online:
www.germanpool.com/warranty



- 2) Complete all the fields on the attached Warranty Card and mail it back to our Customer Service Centre.

另請填妥以下表格並與正本發票一併保存，以便維修時核對資料。用戶提供之所有資料必須正確無誤，否則免費保用將會無效。

Please fill out the form below. The information and the original purchase invoice will be required for any repairs. The warranty will be invalid if the information provided is found to be inaccurate.

型號 Model No. : **VAP-100**

機身號碼 Serial No. : _____

發票號碼 Invoice No. : _____

購買商號 Purchased From : _____

購買日期 Purchase Date : _____

1. 未能出示購買發票正本者，將不獲免費維修服務。
2. 用戶應依照說明書的指示操作。本保用並不包括：
 - 上門安裝、檢驗、維修或更換零件之人工以及一切運輸費用；
 - 因天然與人為意外造成的損壞（包括運輸及其他）；
 - 電源接合不當、不依說明書而錯誤或疏忽使用本機所引致之損壞。
3. 於下列情況下，用戶之保用資格將被取消：
 - 購買發票有任何非認可之刪改；
 - 產品被用作商業或工業用途；
 - 產品經非認可之技術人員改裝或加裝任何配件；
 - 機身編號被擅自塗改、破壞或刪除。
4. 總代理有權選擇維修或更換配件或其損壞部份。
5. 產品一經被轉讓，其保用即被視作無效。
1. Customer who fails to present original purchase invoice will not be eligible for free warranty service.
2. Customer should always follow the operating instructions. This warranty does not apply to:
 - labour costs for on-site installation, check-up, repair, replacement of parts and other transportation costs;
 - damages caused by accidents of any kind (including material transfer and others);
 - operating failures resulting from applying incorrect voltage, improper usage, and unauthorized installations or repairs.
3. This warranty is invalid if:
 - the purchase invoice is modified by an unauthorized party;
 - the product is used for any commercial or industrial purposes;
 - the product is repaired or modified by unauthorized personnel, or unauthorized parts are installed;
 - the serial number is modified, damaged or removed from the product.
4. German Pool will, at its discretion, repair or replace any defective part.
5. This warranty will be void if there is any transfer of ownership from the original purchaser.

客戶服務及維修中心

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電話：+852 2333 6249 傳真：+852 2356 9798 電郵：repairs@germanpool.com

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傳真：+86 0757 2336 0284
電郵：repairs@germanpool.com.cn

中國澳門：澳門俾利喇街145號寶豐工業大廈3樓
電話：+853 2875 2699 傳真：+853 2875 2661 電郵：repairs@germanpool.com

Customer Service & Repair Centre

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Email : repairs@germanpool.com

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GERMAN
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