

**vacSy**<sup>®</sup>  
Vacuum System by Zepter



**VacSy<sup>®</sup> Vacuum Pump**



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## CONGRATULATIONS!

### YOU HAVE PURCHASED ONE OF THE NEW, INNOVATIVE AND INDISPENSABLE PRODUCTS FROM ZEPTER INTERNATIONAL!

When you choose a VacSy® product, made by a company dedicated to bringing quality, elegance and innovation into everyday life, you give your family health and happiness.

Zepter has always been committed to improving the quality of life of its customers, and to becoming an integral part of daily life all around the world.

During the last thirty years, Zepter has become a global company that achieved phenomenal success in more than 60 countries on 5 continents. Zepter products have become an essential part of everyday life of more than 80 million satisfied users.

Zepter International and its team of experts and researchers have introduced major health and well-being innovations in numerous sectors of our lives, placing them directly in the hands of those who need them most - people just like you.

The alternatives for healthy cooking are seen in the line of patented Zepter Masterpiece Cookware and in the elegance and versatility of the whole range of accessories that Zepter Home Art has already introduced into numerous households.

Moreover, fashionable Tableart and Tableware lines are just some examples of how Zepter International sets about improving our lives. Zepter production facilities are located in eight factories: in Germany, Italy and Switzerland, using the most modern technologies to create Zepter top-quality products.

And the VacSy® Vacuum System is no exception! It is a portable and powerful piece of equipment with exclusive and intelligent design, which performs vacuum packing of foods, keeping them fresh longer.

When you start to use VacSy® products, you will realise just how easy it is to guarantee the health and well-being of your family.

## VACSY®: THE REVOLUTIONARY VACUUM SYSTEM AND ITS ELEMENTS

Discover how incredibly easy it is to use the VacSy® Vacuum System - and how great the benefits are!

The VacSy Pump allows vacuum packing fresh or cooked food, with a complete range of food-safe containers. Extremely practical and versatile, it keeps food fresh longer and the refrigerator odour free.

The VacSy® Vacuum System preserves food's organoleptic qualities and vitamin content by stopping all chemical (oxidation) and biological (microorganisms) damage and preserving food in its initial condition.

Before using the VacSy® Vacuum System for the first time, read this instruction manual.

Keep these instructions for further reference.

The user manual is available for download from [www.zepter.com](http://www.zepter.com)



This manual uses specific ways to draw your attention to important details:

**⚠ WARNING!** For safety reasons, be careful.

**⚠ ATTENTION!** This sign indicates additional information and useful advice for the appropriate use of the appliance.

### 1.1 OPERATING INSTRUCTIONS

Maximum recommended ambient temperature for normal use is + 40 °C.

Minimum recommended ambient temperature is 0 °C.

The surrounding air should be clean; relative humidity should not exceed 60 % ± 25 %.

The battery has about 25 minutes of autonomous work, then must be recharged.

Recommended temperature for charging: 20 – 30 °C.

Charging at a very low temperature, such as below 0 °C, will result in a lower capacity and reduce the lifespan of the battery.

After purchase, follow the instructions according to the chapter "4.1 First Use". Generally, we suggest to final user that the storage of pump not exceed three months between two battery charges.

### 1.2 IMPORTANT SAFETY INSTRUCTIONS

- 01.** This manual is an integral part of the appliance. Read carefully all the safety instructions and notes contained in this manual since they provide important information about the use and maintenance of the device. Keep the manual for future reference.
- 02.** After removing the packaging, make sure the device is intact.
- 03.** If you do not understand something in the information provided, do not use the equipment and

contact the professionally qualified Zepter personnel.

04. Do not plug or unplug the equipment with wet hands.
05. In an emergency, disconnect the device from the mains.
06. Do not expose the pump to extreme weather conditions such as rain, hail, snow, etc.
07. Do not use or place the pump next to explosive and highly flammable materials, gas, flames and heat sources.
08. The pump must be used only with the battery-charging unit / power unit supplied with the equipment and must be powered only at the very low voltage stated on the plate of the device itself.
09. Before connecting the battery charger to the mains, ensure that the voltage data on the rating label match those of your electrical mains.
10. This appliance can be used by children over 8 years old and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge under supervision or if they have been instructed about how to use the appliance safely and about the hazards involved. Children must not play with the appliance. Cleaning and maintenance must not be performed by children without supervision.
11. The device can be used only for the purposes for which it has been designed (i.e. food preservation) and in compliance with the instructions provided in the user's manual. The manufacturer cannot be held responsible for any damage caused by the misuse, incorrect or unreasonable use of the device.
12. The working surface must be dry, at normal temperature (not hot) and without any obstacles.

13. The appliance must be cleaned only with a dry or slightly damp cloth. Never use abrasives, alcohol or other solvents to clean the appliance. Let the equipment dry before putting it away.

14. Use only original VacSy® accessories.

### 1.3 FOOD SAFETY

Always follow the usual rules of safe food preservation:

- a) Never freeze meat after it has defrosted
- b) Never mix raw and cooked meats
- c) Always vacuum-pack leftovers immediately
- d) Do not reheat milk or other dairy products

VacSy® is a system for food preservation only and should not be used for cooking.

### 1.4 DISPOSAL

At the end of VacSy's lifetime, we recommend not to dispose of the appliance as ordinary waste, but leave it with personnel qualified to collect such material. In this way, it will be properly disposed of and recycled. This is a valuable aid for safeguarding our environment!

## 2 - MAINTENANCE AND CLEANING

- Unplug the appliance.
- Use a soft, damp cloth to clean the appliance. Do not use anything that could scratch or damage the surface. Never submerge the appliance in water or place it under running water. Never squirt detergent directly onto or into the appliance.
- Before using the appliance, make sure that it is completely dry.

### 3.1 VACSY® PUMP

This small but powerful pump removes all the air from containers, bottles, or cookware, isolating the food from all possible contamination that could damage it during storage.

The Vacuum Pump can be used with all products from the VacSy® line.

**VacSy® Pump** can be used to vacuum pack fresh or prepared food in:

- **VacSy® containers**
- **Bottles**
- **Cookware**

For the full range of VacSy® products, see page 16.



VacSy® Pump  
with container



VacSy® Pump  
with Universal Lid



VacSy® Pump  
with Bottle Cap



VacSy® Pump  
with Lexi Lid  
and Zepter pot



#### The package includes:

- A** VacSy® Vacuum Pump VS-P
- B** Table / wall stand
- C** Battery-charging unit / power unit
- D** User Manual



### 4.1 FIRST USE

The pump is delivered with the battery in stand-by so that it cannot be switched on accidentally. In this condition the pump will not start even if the start button is pressed. For the battery to work, carry out the following:

1. Connect the power unit to the pump and plug it into the power socket.
2. The blue light will start flashing indicating that the battery is charging.
3. Leave the battery charging for at least 4 hours. The blue light will stop flashing when charging is complete.
4. After charging, the pump can be used either connected to the mains through the appropriate power unit or disconnected and therefore battery-operated.
5. The battery provides approx. 25 minutes of continuous operation, at which point it must be recharged. The flashing blue light shows the battery is low; the light stays on for 2 minutes when the pump is inactive.



**Battery status indicator**  
A flashing blue light indicates a discharged battery

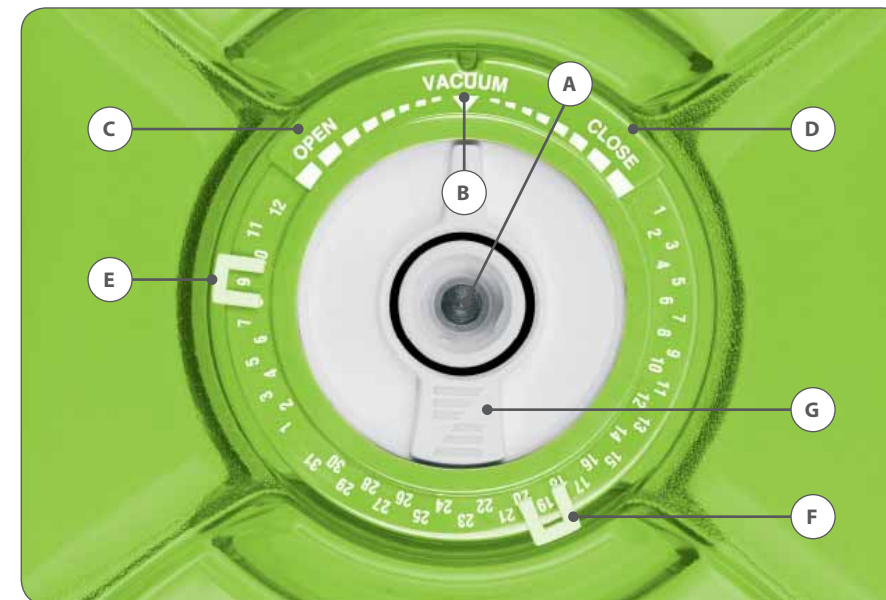


**Vacuum indicator**  
A red light indicates the end of the vacuuming process

**A** PUMP  
**B** MANUAL PUMP START BUTTON  
**C** VACUUM NOZZLE

### 4.2 VACSY® VALVE

Place the food into the container, and close it with the VacSy® lid. Turn the rotation disk to the VACUUM position. Insert the VacSy® Vacuum Nozzle into the valve and extract the air. When the red light comes on, the vacuum has been created. Remove the Pump and turn the valve to the CLOSE position. The container is now airtight. To open the container, turn the valve to the OPEN position. Now you can open the container.



**A.** VALVE  
**B.** VACUUM  
**C.** OPEN  
**D.** CLOSED  
**E.** MONTH INDICATOR  
**F.** DAY INDICATOR  
**G.** ROTATION DISK



### 4.3 USING THE VACSY® PUMP WITH CONTAINERS



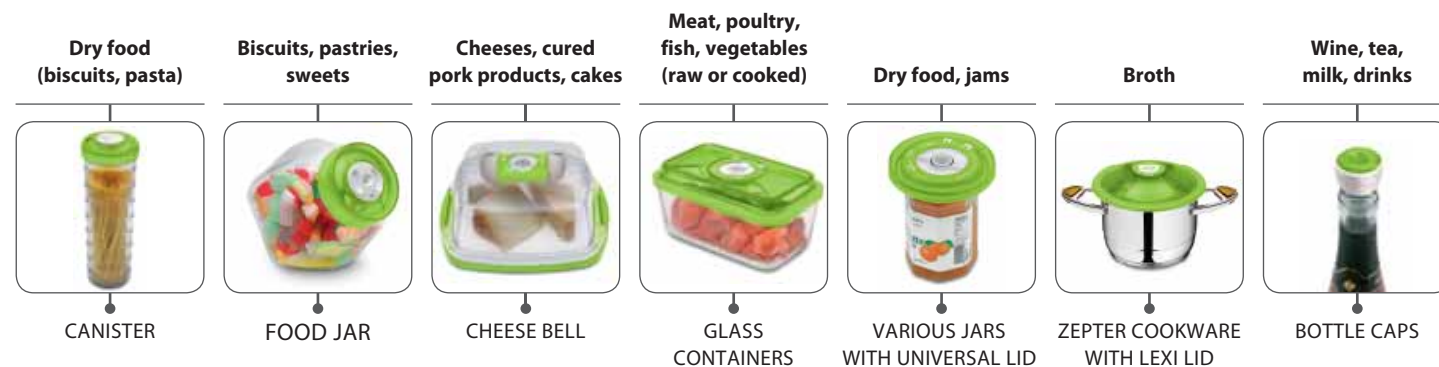
1. Ensure the battery is not discharged. If it is discharged, connect the charger / power unit.
2. Fit the lid onto the container and turn the rotation disk to the VACUUM position.
3. Insert the vacuum nozzle into the valve on the lid. Press and hold the pump start button to start the vacuum process.
4. Hold the pump button until the red light comes on, indicating the end of the vacuuming process.
5. By removing the vacuum nozzle from the valve, the valve will close automatically.
6. Turn the rotation disk to the CLOSE position to lock the air valve. Set the "best before" date using the special indicators, provided on the lid.
7. Place the container in the refrigerator or freezer, if needed. Always store food out of direct sunlight.

The vast range of original accessories in the VacSy® line enables you to choose the most suitable container for the type of food to be stored.

**! ATTENTION!** Always adhere to the following rules.

- Food with a high water content will stay fresh longer, if stored in glass containers with a grid to separate the liquid from the solids.
- Polycarbonate canisters are usually best for storing dry food.
- When using universal lids on commercially-available containers, make sure the characteristics are suitable for vacuum packing and storing food.
- Lids must always be perfectly dry to avoid the passage of water during the vacuum creation phase.
- Never overfill the containers (leave at least two centimetres from the top of the container) to ensure that the pump does not suck up liquids.
- Fizzy drinks cannot be vacuum packed neither in bottles nor containers.

**To enjoy the benefits of VacSy® to the fullest, we recommend using Zepter Masterpiece CookART to prepare your food in the healthiest way - without fats, water and salt.** Food retains its full flavour, vitamin content and organoleptic qualities. Contact your local Zepter representative or visit one of our sales outlets to find out more about the advantages of Zepter Masterpiece CookART.







**VS-P**  
**VACUUM PUMP**



**VS-S**  
**SEALING UNIT**



**ROLLS**  
**VS-R-3202**  
300 x 20 cm 2 pcs  
**VS-R-3282**  
300 x 28 cm 2 pcs  
**VS-R-SET**  
300 x 20 cm 1 pc  
300 x 28 cm 1 pc

### GLASS CONTAINERS



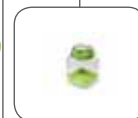
**VS-011-15** 15 x 15 cm - h 8.5 cm capacity 1.10 l  
**VS-011-19** 19 x 19 cm - h 9.5 cm capacity 2.20 l  
**VS-011-20** 20 x 13 cm - h 8.5 cm capacity 1.50 l  
**VS-011-22** 22 x 22 cm - h 10.5 cm capacity 3.60 l  
**VS-011-26** 26 x 20 cm - h 9.5 cm capacity 3.80 l  
**VS-012-18** Ø 18 cm - h 9.5 cm capacity 1.80 l  
**VS-012-23** Ø 23 cm - h 10.5 cm capacity 3.30 l  
**VS-021-1** 18 x 14 cm - h 20.5 cm capacity 2.50 l

### FOOD JAR



**VS-021-1**  
18 x 14 cm - h 20.5 cm  
capacity 2.50 l

### SPICE CONTAINER



**VS-013-02**  
8 x 8 cm - h 12 cm  
capacity 0.45 l



**VS-013-05**  
Ø 11 cm - h 12.5 cm  
capacity 0.75 l



**VS-013-10**  
Ø 11 cm - h 19.5 cm  
capacity 1.25 l



**VS-013-15**  
Ø 11 cm - h 26.5 cm  
capacity 1.75 l



**VS-013-20**  
Ø 11 cm - h 33.5 cm  
capacity 2.25 l



**VS-013-12S**  
Ø 13.5 cm - h 12.5 cm  
capacity 1.10 l



**VS-013-12L**  
Ø 13.5 cm - h 19.5 cm  
capacity 1.90 l

### CANISTERS

### UNIVERSAL LIDS



**VS-014-08** Ø from 4 to 8 cm  
**VS-014-16** Ø from 8 to 16 cm

### CHEESE BELLS / CAKE COVERS



**VS-015-19** Ø 19 cm - h 11 cm capacity 1.60 l  
**VS-015-22** 22 x 22 cm - h 13 cm capacity 3.40 l  
**VS-015-28** Ø 28 cm - h 14 cm capacity 4.70 l  
**VS-015-30** 30 x 22 cm - h 15 cm capacity 5.20 l  
**VS-018-16** Ø 16 cm  
**VS-018-20** Ø 20 cm  
**VS-018-24** Ø 24 cm  
**VS-016** Ø from 1.7 to 2 cm 2 pcs

### LEXI LIDS

### BOTTLE CAPS



**VS-016**  
Ø from 1.7 to 2 cm  
2 pcs

<b>Item code:</b>	VS-P
<b>Dimensions:</b>	Width: 240 mm - Depth: 80 mm - Height: 55 mm
<b>Weight:</b>	Approx. 0.420 kg
<b>Material:</b>	Various; ABS plastic (outer casing)
<b>Pump vacuuming capacity:</b>	13 NI/min
<b>Rated vacuum level:</b>	nominal: 550 mbar - max 750 mbar
<b>Charger / power unit:</b>	100-240 V AC, 50-60 Hz / 12.6 V DC, 1.8 A
<b>Type battery:</b>	Li-ion Polymer battery, (3 cells)
<b>Charge Voltage:</b>	12.6 V DC
<b>Nominal capacity (C):</b>	≤ 800 mAh
<b>Minimum capacity at 3C discharge:</b>	≤ 700 mAh
<b>Battery lifespan:</b>	500 cycles; capacity after 500 cycles more than 70% of initial capacity
<b>Motor load speed:</b>	3800 ± 10% rpm
<b>Motor:</b>	12 V DC
<b>Operating temperature:</b>	0°C - + 40°C
<b>Designed:</b>	Italy
<b>Certified:</b>	Italy
<b>Country of origin:</b>	Italy - Menfi Industria S.p.A. Via Sibilla Aleramo 13, 20092 Cinisello Balsamo (MI)

MALFUNCTION	CAUSE	SOLUTION
<b>The pump does not work.</b>	The battery is in stand-by.	Carry out the procedure as described in FIRST USE.
	The pump has malfunctioned.	Contact Zepter Customer Service.
<b>No vacuum is created in the container.</b>	The lid is positioned incorrectly on the container.	Place the cover correctly and repeat the operation.
	Presence of food particles between the lid and the container.	Clean carefully.
	Damaged seal.	Replace the seal. (contact Zepter Customer Service).
	Damaged lid valve.	Replace the cover (contact Zepter Customer Service).
<b>The vacuum is created, but does not last.</b>	Food residue is between the two sponge gaskets.	Clean thoroughly.
	Damaged seal.	Replace the seal. (contact Zepter Customer Service).
	Damaged lid valve.	Replace the lid. (contact Zepter Customer Service).
	Food has fermented in the container.	Do not eat the food.

### 9.1 COMPARATIVE TABLE OF FOOD STORAGE IN THE REFRIGERATOR


FOOD	IN NORMAL CONDITIONS	WITH THE VACSY® SYSTEM
Cooked meals	2 DAYS	<b>10 DAYS</b>
Lasagne with meat sauce	2 DAYS	<b>10 DAYS</b>
Cooked pasta or rice dishes	2 DAYS	<b>15 DAYS</b>
Fresh raw meat	3 DAYS	<b>5 DAYS</b>
Cooked meat	5 DAYS	<b>15 DAYS</b>
Fresh fish	2-3 DAYS	<b>4-5 DAYS</b>
Cured pork products	7 DAYS	<b>20 DAYS</b>
Seasoned salami	7 DAYS	<b>20 DAYS</b>
Hard and semi-hard cheese	15 DAYS	<b>60 DAYS</b>
Raw vegetables	5 DAYS	<b>21 DAYS</b>
Green salad	5 DAYS	<b>21 DAYS</b>
Fresh fruit	10 DAYS	<b>21 DAYS</b>
Wine	3 DAYS	<b>15 DAYS</b>
Soft drinks	7 DAYS	<b>30 DAYS</b>
Cream desserts	2 DAYS	<b>10 DAYS</b>
Other desserts	5 DAYS	<b>20 DAYS</b>

**Note:** Only approximate time of preservation is indicated in the table, as it depends on the initial state (freshness) and food preparation method. The storage of food is considered at +3 °C / +5°C in the refrigerator.

## 9.2 COMPARATIVE TABLE OF FOOD STORAGE IN CUPBOARDS AND ON SHELVES

FOOD	IN NORMAL CONDITION	WITH THE VACSYS® SYSTEM
Dry biscuits	120 DAYS	365 DAYS
Bread	2 DAYS	8 DAYS
Rice, dry pasta, dried fruit	180 DAYS	365 DAYS
Coffee, tea	180 DAYS	365 DAYS

**Note:** The length of storage depends on the initial freshness of the products, storage methods and correct use of the VacSys® Vacuum Pump and VacSys® Containers.

 **ATTENTION!** It is recommended that you do not to reopen closed containers frequently as this could reduce the optimum effect of the vacuum packing.

 **WARNING!** Please remove VacSys® lid when using VacSys® Containers in the microwave. Vacuum packing is not a substitute for refrigerating or freezing the food. Pre-packed food must in any case be consumed before the “best by” date on the original packaging.

This appliance can only be assigned to the functions it has been designed for, i.e. food preservation. The manufacturer cannot be held responsible for any damage deriving from improper, incorrect or unreasonable use.

All our appliances have undergone strict inspection tests and are guaranteed against manufacturing defects. The warranty starts from the date of purchase. The date of purchase is the date shown on the invoice issued by the dealer upon the delivery of the appliance. **Evidence of original purchase is required for warranty services, therefore it is important you keep your sales receipt.**

**The warranty period is applicable according to the local laws and regulations in force.**

The manufacturer undertakes to repair or replace the parts that prove to have manufacturing defects free of charge, within the warranty period.

Those defects that are not clearly attributable to either material or manufacturing defects, will be examined at one of ZEPTER Service Centres or at our headquarters and charged according to the outcome.

**The warranty is only valid if:**

- The device shows material or manufacturing defects.
- No signs of damage by the customer or presence of non-original pieces fit by other people has been found.
- Accessories designed for the VacSys® line have been used.
- The vacuum pump has not been overloaded or smashed.

**The warranty does not cover:**

- Normal wear and tear on parts.
- Water damage.
- Damage caused by transport, inadequate use, negligence and/or incorrect use.
- Machines that have been tampered with.
- Machines that have been used for unintended purposes.
- Accidental breakage caused by the use of voltage higher than specified.
- Damage as a result of the failure to comply with the safety regulations and not following the instructions in the User Manual.
- Any damage to the product resulting from repairs and/or maintenance carried out by unauthorised repair centers.

This guarantee does not affect consumer statutory rights under the applicable national legislation in force, nor customer rights in relation to the retailer arising from the sales/purchase agreement.

In the absence of applicable national legislation, this guarantee will be the consumer's sole and exclusive legal remedy, and the manufacturer shall not be liable for any incidental or consequential damages for breach of any express or implied guarantee of this product.

The liability of the manufacturer is limited to and shall not exceed the purchase price of the product actually paid by the consumer.

**⚠ ATTENTION!** If, after the purchase of the product, its serial number label is removed or is not recognisable, the manufacturer reserves the right to refuse the warranty service. If you have any comments or questions concerning the functioning of the machine or warranty, please contact ZEPTEK Sales Representatives.

## 11 - DECLARATION OF CONFORMITY

The VacSy® Vacuum Pump VS-P complies with European directives:

- Directive on electrical equipment designed for use within certain voltage limits 2006/95/EC and its amendments.
- Regulation on electromagnetic compatibility Directive 2004/108 EC and its amendments.

The EC declaration of conformity guarantees that the machine is safe and has been inspected and tested to meet all the requirements specified in the applicable standards, directives and regulations.

### The serial production meets the requirements of:

- Technical Regulation of the Customs Union 004/2011  
"Low voltage equipment safety"  
approved by the decision of Customs Union Commission No 768 from August 16, 2011.
- Technical Regulations of the Customs Union 020/2011  
"Electromagnetic compatibility of technical means",  
approved by the decision of Customs Union Commission № 879 from December 09, 2011



The following environmental information is applicable in the European Union and other European countries with separate collection systems.

### Disposal of waste batteries:

This product contains batteries. The symbol indicates that the battery should not be disposed of with normal household waste. Instead, they should be handed over to appropriate collection points to be recycled.

The batteries do not contain exceeding levels of mercury, cadmium or lead the provisions of Directive 2006/66/EC, and subsequent amendments.

For your own safety don't remove the battery from the product and please contact only authorized Zepter Service Centers or qualified professionals staff.



### Disposal of used electrical and electronic devices

The symbol on the product or its packaging indicates that at the end of its life, the product should not be treated as ordinary household waste and must be disposed of in accordance with your local authority's instructions and at properly designated sites. You can also use an official WEEE collection service provider in accordance with directive 2002/96/EC.

Separate collection of individual components of EE equipment prevents negative effects of environmental pollution and minimises danger to human health, which may occur as a result of improper product disposal. In addition, it enables reuse and recovery of the material, thus saving energy and raw materials. For detailed information on collecting, sorting, reusing and recycling the product contact the provider of WEEE collection services or the shop where you bought the equipment.



The replacement of the battery shall be done only by authorized ZEPTEK SERVICE CENTERS, and never by the user.

No dumping cells into the fire. Never incinerate, or dispose of the cells in a fire. This may cause the cells to explode, which is very dangerous and prohibited.