

apuro

Vacuum Pack Machine

Instruction manual



Model:
HT497-A

Safety Instructions

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations
- DO NOT immerse the appliance in water.
- DO NOT use jet/pressure washers to clean the appliance.
- The sealing bar becomes hot during use. DO NOT touch the sealing bar during or immediately after operation.
- Do not turn Off at the plug to halt operation; always use the **Stop** button.
- Do not use the appliance for anything other than its intended use.
- Only use bags recommended by the supplier/manufacturer with the appliance.
- Always switch off and disconnect the power supply to the appliance when not in use.
- Not suitable for outdoor use.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by an Apuro agent or a recommended qualified technician in order to avoid a hazard.

- The appliance must only be used by trained personnel in accordance with these instructions.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge.
- Keep the appliance and its cord out of reach of children.
- Leave at least 10mm clearance around the appliance for ventilation during use.
- Never use accessories which are not recommended by the manufacturer. They could pose a safety risk to the user and might damage the appliance. Only use original parts and accessories.
- Apuro recommend that this appliance should be periodically tested (at least annually) by a Competent Person. Testing should include, but not be limited to: Visual Inspection, Polarity Test, Earth Continuity, Insulation Continuity and Functional Testing.

Introduction

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your Apuro product.

The appliance is designed for use for a maximum of 8 hours per day. Excessive use may result in damage to the machine and will void any warranty or damages claim.

Pack Contents

The following is included:

- Apuro Chamber Vacuum Pack Machine
- Instruction manual
- Detachable power cord
- Pump oil, empty bottle for easy filling
- Wrench, screwdriver

Apuro prides itself on quality and service, ensuring that at the time of unpacking the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your Apuro dealer immediately.

Location of Controls



1. Gasket: Keeps air away by forming vacuum chamber with gasket. Clean and dry or replace when dirty, distorted or broken.
2. Sealing strip: Place the bag to be sealed over this strip. Clean and dry or replace when dirty, distorted or broken.
3. Bag clip: Fix the bag when vacuum and sealing
4. Sealing bar: Coated heating element which heats and seals the bag
5. Lid lock: Raise/lower to lock/release the lid.
6. Control panel
7. Pressure gauge: To display vacuum pressure
8. Smart Vac: In standby mode, press "Smart Vac" button to enter smart vacuum mode. The appliance will smartly vacuum according to the size of bag and stuff.
- If desired, you can adjust the programmed "Smart Vac" time. In standby mode, press and hold the "Smart Vac" button for about 2 seconds, the indicator light will flash. Press ▲ and ▼ to adjust the vacuum time in the range of -10s~+10s. Close the lid and the machine will vacuum with the set time. To exit, just press "Stop" button to return to the normal "Smart Vac" mode.
9. Marinate: In standby mode, press "Marinate" to enter marinate mode. In this mode, set the marinate time from 9-99 minutes using arrow buttons ▲ and ▼ (Every 9 minutes is a vacuum cycle, which consists of three stages: vacuum > keep vacuum > release.)

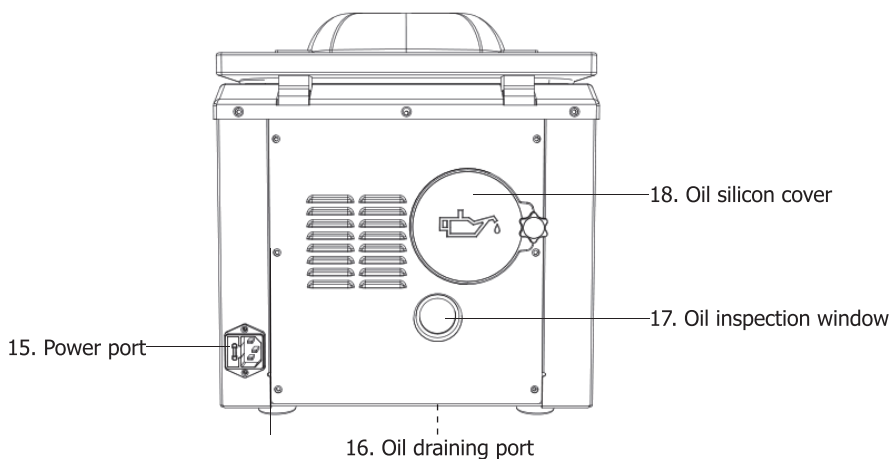
10. Seal: In standby mode, press "Seal" button (indicator flashes) and then press ▲ and ▼ to adjust the seal time from 0-9 seconds. This button works for both smart vacuum mode and customized vacuum mode. Press "Seal" during vacuuming to seal directly.
11. Stop: During operation, press "Stop" button to stop operation and return to standby.
12. Customized Vac: In standby mode, press "Customized Vac" button to enter customized vacuum mode. In this mode, you can adjust the vacuum time from 5-80 seconds by pressing ▲ and ▼.
13. ▲ / ▼: To increase/decrease the vacuum time or sealing time.
14. Display:

In standby mode:

- When powered on, it shows "On".
- When in protected mode, it shows "CLO".
- When in smart vacuum mode, it shows "Au".
- When pressing "Seal", it shows the seal time.

During operation:

- In smart vacuum mode, it shows the vacuum time and remaining seal time.
- In customized vacuum mode, it shows the remaining vacuum time and seal time.
- In marinate mode, it shows the vacuum time and remaining marinate time.



Before first time use

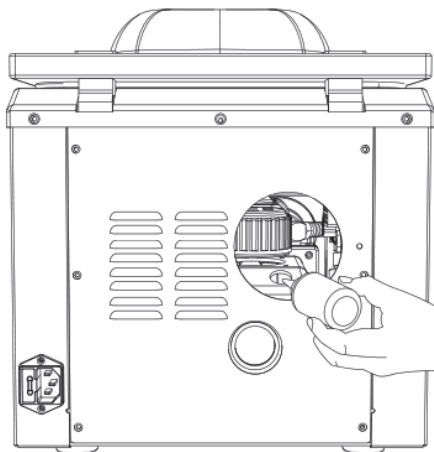
Attention:

When using the appliance for the first time, it is necessary to add the oil as supplied. Periodically check and maintain suitable oil levels and oil quality within the appliance. Failure to keep oil levels maintained will result in damage to the machine and will void any warranty or damages claim.

- Remove the appliance from the packaging. Make sure that all protective plastic film and coatings are thoroughly removed from all surfaces.
- Wipe the chamber interior with a dry soft cloth.

Adding the pump oil

- Open the oil silicone cover on the rear.
- Remove the screw cap of the oil filling port.
- Adding oil until the oil level is between 1/2~3/4 of the full capacity, which can be seen from the oil inspection window.
- Tighten the screw cap and reinstall the silicone cover.



Oil maintenance

The below is a guide on how to regularly check and maintain oil levels and quality. This is to prolong the lifetime of the machine and ensure optimum performance.

To add oil when:

- Using for the first time.
- Using the unit for 25 hours or 3000 times from the first time.
- Oil level below the 1/2 capacity.

To change oil when:

- Performance declines, for example insufficient vacuum;
- Oil becomes cloudy.
- Using the unit for 60 hours or 6000 times; In this case, the display will show a flashing "P".
- When using the "Smart Vac" function, the display normally shows "AU". If showing "PAU" with a flashing "P", it indicates that the pump has surpassed 6000 times of use and requires a pump oil change. After oil changed, you can perform a "Factory Reset" to clear oil-filling reminder.

Factory Reset

Power the machine off then power it on. When the display shows "On", press and hold buttons "Stop" and "Marinate" for about 3 seconds. The display will show "rS" and beep to restore factory settings.

Operation

- Connect the power cord to the power port then plug in the appliance. The appliance will enter Standby mode. Close the lid and the appliance will start to work for the selected mode.
- When the lid is open, the display shows "ON".
- When the lid is closed, the display shows "CLO" indicating the appliance is in protection mode. In this mode, no matter which button is pressed, the appliance will not work. Open the lid to resume normal operation.
- For an extended period of use, we recommend a minimum interval of 20 seconds between operation cycles.

Checking the pump operation counts

- Before checking, ensure the lid is open and no items are placed inside the vacuum chamber. The digital display will show "On".
- Press and hold the "Customized Vac" and "STOP" buttons for 2 seconds. The display will flash and show the pump operation count, alternating between "PX" and "XXX", where "X" represents the numeric value. For example, if the pump has operated 1100 times, the display will alternate between "P1" and "100". "P" stands for "PUMP". "P1" means the pump has operated 1000 times, and "100" means an extra 100 times.
- Press the "Stop" button to exit this mode.

Vacuum and seal

1. Choose a suitable-sized vacuum bag and place the item inside, leaving a minimum of 2 inches (5 cm) between the item and the open end of the bag.
2. Press "Seal" button and  /  to adjust the seal time. (The time will be saved for the next operation.)
3. Press "Smart Vac" button or "Customized Vac" button to select the vacuum mode. When in "Customized Vac" mode, you can adjust the time with  /  buttons.
4. Place the filled bag into the vacuum chamber with the open end over the seal bar. Ensure to clip the lower/bottom side of the bag into the clip. The open end of the bag should be clean, free of liquid and debris.

Note: Tuck only the bottom side of the bag so that the clip can support the upper side of the bag.

5. Close the lid and the machine will start automatically. During operation, you can press "Seal" button to switch to sealing immediately.
6. Upon sealing completion, the appliance will "beep" 3 times to remind the operation is done.
7. Open the lid and take out the bag. Check the vacuum and seal.

Note: A good seal will look clear upon inspection. If the seal is spotty, incomplete, wrinkled, white or milky, remove sealed portion and run vacuum and seal process again.

Seal only

The appliance does not have a program for sealing bags only, but when required, it can be achieved in the following way:

1. Press "Seal" button, and adjust seal time with ▲ / ▼ buttons. (The time will be saved for the next operation.)
2. Press "Smart Vac" or "Customized Vac".
3. Place the bag in the chamber and put one end over the Sealing bar. Keep the bag end clean and free of liquid and debris.
4. Close the lid and press it slightly, and the appliance will start to work.
5. When you hear a beep, press "Seal" to seal the bag.

Using the "Marinate" function

1. Press "Marinate" to enter marinate mode, then adjust marinate time with ▲ / ▼ buttons.
2. Place the food and marinade in a vacuum bag or an uncovered container into the vacuum chamber.
3. Close the lid and press it slightly, and the machine will start to work.
4. When the marinate time counts down to 0, the machine will beep 3 times to remind the operation is done.
5. Open the lid to remove the marinated items.

Note: To ensure there is no air leaking from the lid, always hold down the lid tight on top of the chamber a few seconds when starting the machine.

Tips on vacuuming/sealing

- Always expel extra air out of bags before closing the lid and starting the vacuum pump.
- Always place the open end of the bag flat and straight on the sealing bar. Do not overlap or wrinkle.
- Large and empty bag needs longer vacuum pumping time.
- Increase the vacuum pumping time for a tighter package.
- Fresh Fruit and vegetables are still alive and can breath, thus are not recommended to pack under vacuum. Vacuum pressure will squeeze and harm them.
- NOT ALL foods are suitable for vacuum sealing. Avoid vacuum-sealing garlic or fungi like mushrooms, as these foods can undergo dangerous chemical reactions when air is removed, posing health risks if consumed.
- For best marinating effects, repeat the vacuum pumping 2 or 3 times.
- Always check the melt sealing line to ensure it is clear, flat and evenly melted. Add one or two more seconds if needed.
- Add one or two more seconds in winter time and cold days for better sealing result.
- Keep the open end of the bag clean and dry. Add two more seconds if the open end of the bag is wet.
- The appliance reaches a very high vacuum pressure during automatic "Smart Vac" process. To avoid delicate contents are crushed by the high pressure, keep an eye on the vacuum gauge and if needed press the "Seal" key to interrupt the process before the set time expires. In such case, the appliance turns off pumping and switches to sealing directly.
- Before vacuum-sealing vegetables, blanching is necessary to halt enzymatic activity. Blanch vegetables by briefly boiling them in water or microwaving them until cooked. Next, cool the vegetables in cold water and pat dry with kitchen paper towels before vacuum sealing. Cruciferous vegetables (such as broccoli, sprouts, cabbage, cauliflower, kale, and radishes) naturally release gases during storage, so after vacuum packaged they must be stored in the refrigerator.

Attention: To avoid illness, do not reuse bags having stored raw meats, raw fish or greasy foods. Do not reuse bags that have been microwaved or boiled.

Tips on setting working time

Choose suitable working time according to the food type, bag type, ambient temperature, etc. All cooking times below are approximate and provided for reference only.

Applications	Food/bag type	Vacuum time (S)
General applications	Regular bag size, and all types of food and meat	60
Light packaging of soft and crushable food	Bread, potato chips, Fruits, etc., in loose package	20-40
Regular size of bags	All types of bags sized smaller than 22 x 30cm	40- 60
Large size of bags in bulky pack	Bulky, large bags sized 30 x 33cm, fully filled	60-80
Tight packaging, liquid packaging	Soups, sauces...	60-80

Applications	Bag type / ambient condition	Sealing time (S)
Normal type Nylon vacuum packaging bag	Nylon type bags, working in room temperature with bags dry	6
Soft bags (not vacuum type bags)	PE bags or OPP bags	3-4
Very thin vacuum bags, or wet soft bags	Wet PE bags, or thin Nylon bags	4-6
Vacuum bags but in cold weather or outdoor use condition	In windy, outdoor condition, or in a room with a temperature below 12°C	6-7
Moist/wet bags, or in cold weather condition	Wet bags or bags with moisture inside	7-8
Aluminium foil bags, or paper bags	Aluminium foil bags, or paper bags	8-9

Tips on storage



Vacuum packaging is not a substitute for refrigeration or freezing. Please store the vacuumed items properly. All perishable foods must be refrigerated or frozen to prevent spoilage.

It is important to know that vacuum packaging cannot reverse the deterioration of foods. It can only slow down changes in quality. It is difficult to predict how long foods will retain their top-quality flavour, appearance, or texture because it depends on the age and the condition of the food on the day it was vacuumed packaged.

The storage table below is provided for reference only.

Storage	Food type	Typical Storage	Vacuum Packaging
Frozen	Meat	6 months	15-20 months
	Fish, Seafood	6 months	10-12 months
	Dried fruit, Coffee beans	6-9 months	18-24 months
Refrigerated	Meat	2-3 days	12-13 days
	Fish, Seafood	2-3 days	6-8 days
	Cooked meat	2-3 days	10-14 days
	Eggs	2-3 days	30-50 days
	Vegetables	2-3 days	7-10 days
Dry	Bread	1-2 days	6-8 days
	Cookies	4-6 months	12 months
	Noodles	5-6 months	12 months
	Rice	5-6 months	12 months
	Flour	4-5 months	12 months
	Crackers	3-4 months	12 months
	Coffee	2-3 months	12 months
	Tea	5-6 months	12 months
	Powdered Milk	1-2 months	12 months

Cleaning, Care & Maintenance

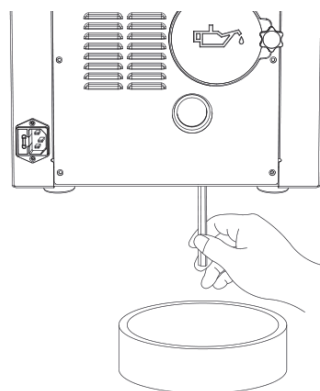
- **WARNING: Unplug the appliance and allow to cool before cleaning and maintenance.**
- Use warm, soapy water and a damp cloth to clean the appliance. Do not allow any water to spill into the appliance when cleaning.
- Dry thoroughly after cleaning.
- Store the unit in a dry and well-ventilated place, out of the reach of children.

Draining the oil pump

1. Place a container under the oil draining port.
2. Use the wrench (included) to twist off the screw cap counter-clockwise, until the oil starts to flow out.
3. Once completely drained, tighten the screw cap.

Note:

- Ensure a good ventilation to avoid long-term effects of inhaling gas (that might contain residual oil).
- Dispose of drained oil according to environmental regulations.
- Restore machine to the upright position after draining.



Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
The appliance is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug or lead is damaged	Replace plug or lead
	Mains power supply fault	Check mains power supply
Appliance does not remove all the air from the bag	Bag not correctly positioned	Open lid and reposition bag
	Open end of bag is dirty	Clean bag
	Bag may be punctured	Replace bag
	Incorrect bags used	Consult a qualified technician
Bags are not sealing correctly	Moisture in bag under the sealing bar	Ensure inside of the bag is dry and free from moisture where it is to be sealed
	Incorrect bags used	Call Vacuum Pack machine supplier
	End of bag not placed above sealing bar	Move end of bag over sealing bar
	Sealing Bar requires replacement	Consult a qualified technician
Bag is melted	Sealing time too long	Reset the sealing time
Error code 'E01'	Poor lid contact thus air leakage occurs	1. Press "Stop" to clear the code. Close the lid tightly and try again 2. Clean lid gasket/chamber and remove food debris if any 3. Press lid before operation
Error code 'E02'	Unit has run for 5-10 seconds but cannot reach the vacuum pressure	1. Press "Stop" to clear the code 2. Check if the gasket is in right position 3. Close the lid tightly and try again
	Lid gasket distorted or broken	Replace lid gasket
	Air leakage from internal system	Consult a qualified technician
NOTE: Sealing bar / Lid gasket / sealing strip replacement is not covered under warranty		

Technical Specifications

Note: Due to our continuous improvement process, the product specifications are subject to change without notice.

Model	Voltage	Power	Capacity	Seal width	Dimensions h x w x d mm	Net Weight (kg)
HT497-A	220-240V~ 50Hz	800W	9L	300mm	366 x 359 x 425	22.1

Electrical Wiring

The plug is to be connected to a suitable mains socket.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

This appliance must be earthed.



If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Compliance

The product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

Apuro parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.



Apuro products have been approved to carry the following symbol:

All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of Apuro.
Every effort is made to ensure all details are correct at the time of going to press, however, Apuro reserve the right to change specifications without notice.

DECLARATION OF CONFORMITY

- Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità •
• Declaración de conformidad • Declaração de conformidade

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo	Model • Modèle • Modell • Modello • Modelo
Oil Pump Chamber Vac Pack Machine 9Ltr	HT497-A
Application of Territory Legislation & Council Directives(s) Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación de la(s) directiva(s) del consejo	Electrical Safety AS/NZS 60335.1:2020 +A1: 2021 AS/NZS 60335.2.45:2012 Electro-Magnetic Compatibility (EMC) EN IEC 55014-1:2021 EN IEC 55014-2:2021 EN IEC 61000-3-2: 2019+A1: 2021 EN 61000-3-3: 2013+A1: 2019+A2: 2021
Manufacturer Name • Naam fabrikant • Nom du fabricant • Name des Herstellers • Nome del fabbricante • Nombre del fabricante	Apuro

I, the undersigned, hereby declare that the equipment specified above conforms to the above Territory Legislation, Directive(s) and Standard(s).

Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).

Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus
Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.

Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.

El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.

Date • Data • Date • Datum • Data

• Fecha

Signature • Handtekening • Signature

• Unterschrift Firma • Firma

Full Name • Volledige naam • Nom et

prénom • Vollständiger Name •

Nome completo • Nombre completo

Position • Functie • Fonction •

Position • Qualifica • Posición

Manufacturer Address • Adres

fabrikant • Adresse du fabricant •

Adresse des Herstellers • Indirizzo del

fabbricante • Dirección del fabricante

28th Nov 2024

DocuSigned by:

Ashley Hooper

B39382C9FD9C478...

Ashley Hooper

Group Head of Product Quality & Compliance

Fourth Way,
Avonmouth,
Bristol,
BS11 8TB
United Kingdom

DocuSigned by:

Brendan

386FAD00DFE8483...

Brendan Denmeade

Commercial Manager/ Responsible Supplier

15 Badgally Road,
Campbelltown
NSW 2560





HT497-A_A5_v1_2025/07/01