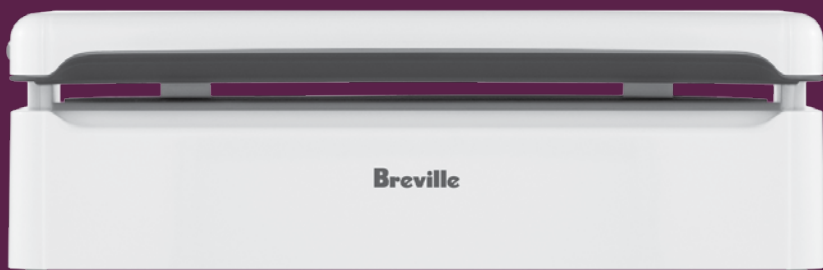


Breville

the Fresh Keeper™

Instruction Booklet



BVP700

CONGRATULATIONS

on the purchase of your new
Breville Fresh Keeper™

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Breville Fresh Keeper™
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At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operating and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Fresh Keeper™ for the first time.
- Do not place the Fresh Keeper™ near the edge of a bench or table during operation.
- Ensure the surface is level, clean and free of water, flour, etc.
- Clean the Fresh Keeper™ black foam press pad, white liquid catch tray regularly. Also ensure these parts are cleaned immediately after handling raw meat, poultry or fish.
- To protect against electric shock do not immerse the Fresh Keeper™ in water or any other liquid.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not reuse the Fresh Keeper™ bags after using with raw meat, fish or poultry or after the Fresh Keeper™ bag has been heated, ie. microwave or simmer.
- Handle the Fresh Keeper™ with care.
- Do not pull or carry the Fresh Keeper™ by the cord.
- Before plugging in or using the appliance, ensure that your hands are dry.
- Keep the Fresh Keeper™ bags away from babies and children to eliminate a choking and suffocation hazard.
- Do not put too many foods inside the Fresh Keeper™ Bag. Always allow enough space in the open end of the Fresh Keeper™ bag to be properly placed into the Fresh Keeper™ sealing chamber.
- Do not vacuum pack objects with sharp edges like fish bones and hard shells. Sharp pointed objects may pierce and tear the Fresh Keeper™ bag.
- Do not attempt to operate the Fresh Keeper™ by any method other than those described in this Instruction booklet.
- Do not leave the Fresh Keeper™ unattended when in use.
- Keep the appliance clean. Follow the cleaning instructions provided in this Instruction book.

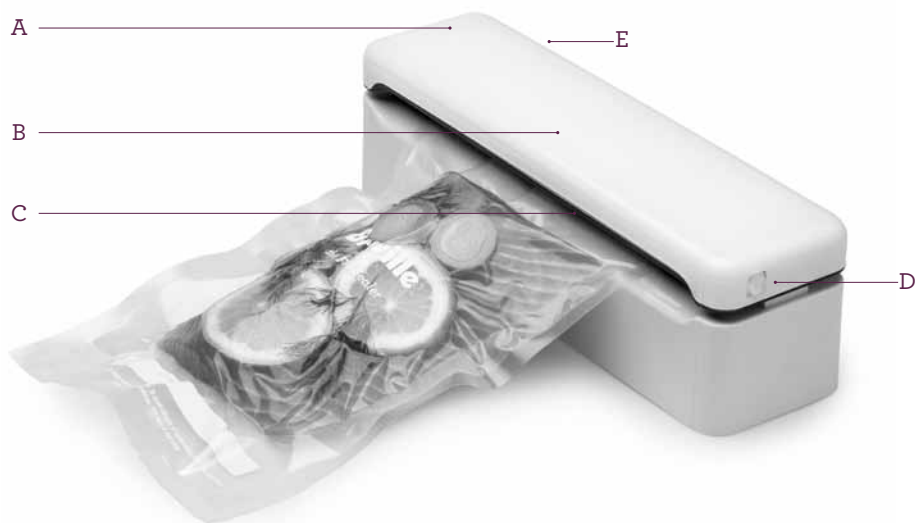
IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Connect only to 230V/240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance, by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice
- Always turn the appliance OFF at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance OFF, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

SAVE THESE INSTRUCTIONS

KNOW

your Breville Fresh Keeper™



- A. Lid designed**
So pressure can be applied at any point on the lid.
- B. LED indicator light**
White indicates ready, blue indicates machine is under vacuum and red indicates that the vacuum sealer is sealing.
- C. Sealing strip**
Heat seals bags and rolls.
- D. LOCKING/RELEASE button**
Releases the lid.
- E. Power button**
On and off.

Accessories (Not Shown)

4 x pre cut bags

1 x 20cm x 7m roll

Pre cut bags and rolls

Available separately.

Removable drip tray

Catches any liquid or food that may have been removed during the vacuum process.
Easy-clean.

OPERATING

Your Breville Fresh Keeper™

OPERATING YOUR BREVILLE FRESH KEEPER™

BEFORE FIRST USE

Before using your vacuum sealer for the first time, remove any packaging material and promotional labels. Ensure the appliance is switched off at the power outlet and the power cord is unplugged. Wash the removable drip tray in warm, soapy water with a soft cloth. Rinse and dry thoroughly. Wipe the vacuum sealer unit with a soft damp cloth. Do not place parts in the dishwasher.

USING YOUR BREVILLE FRESH KEEPER™

VACUUM SEALING WITH BAGS

1. Place the vacuum sealer on a flat dry surface. Plug the power plug into a 230/240V power outlet and press the power button on the back of the vacuum sealer to turn the unit on. The LED light will be white to indicate that the unit is on and ready.



2. Press the release buttons on both sides of the vacuum sealer to open the lid. The lid should open to a 90 degree angle. Ensure that the drip tray is placed correctly in position.



3. Using a vacuum sealer 20cm bag, place the item inside that needs to be vacuumed.
4. Place the end of the bag across the sealing strip and up to the 2 white tabs in the drip tray.



Close the lid, press and hold pressure on the middle of the lid to start the vacuum sealing. The LED light should turn blue to indicate that the vacuum sealer is under vacuum.

The LED light will turn red to indicate that it is sealing. When red light starts to flash this is an indication the vacuum sealer is finished vacuuming and sealing. To remove bag press the 2 release buttons on either side of the fresh keeper and remove bag.

VACUUM SEALING WITH ROLLS

1. Place the vacuum sealer on a flat dry surface. Plug the power plug into a 230/240V power outlet and press the power button on the back of the vacuum sealer to turn the unit on. The LED light will be white to indicate that the unit is on and ready.



2. Press the release buttons on both sides of the vacuum sealer to open the lid. The lid should open to a 90 degree angle. Ensure that the drip tray is placed correctly in position.



3. Using the vacuum sealer 20cm roll, cut enough bag material from the roll to fit the item in that needs to be vacuumed.

NOTE

If using rolls you will require about 10cm more than the item as this extra part will form the seal.

4. If using a roll note that one end will need to be sealed prior to placing item in the bag. Simply place the end of the cut roll over the heat sealing area but not into the drip tray. Close the lid, press and hold pressure on it to start the sealing process.



NOTE

The LED indicator light will go blue first, the vacuum sealer will start to seal after about 5 – 10 seconds and the light will turn red.

Once the red light starts to flash this will indicate that the seal is complete and you can remove the bag from the vacuum sealer and place items that need to be sealed into the bag.

5. Place the food item in the bag. Place the end of the bag across the sealing strip and up to the 2 white tabs in the drip tray. Close the lid, press and hold pressure on the middle of the lid to start the vacuum sealing. The LED light should turn blue to indicate that the vacuum sealer is under vacuum. The LED light will turn red to indicate that it is sealing. When red light starts to flash this is an indication the vacuum sealer is finished vacuuming and sealing. You can release your hand and remove the bag from the vacuum sealer.

SEALING BASICS

Vacuum sealing is an easy and convenient way to help preserve the freshness of your food.

Vacuum sealing is not intended to replace refrigeration or freezing.

Food that normally requires refrigeration (below 4 degree) or freezing (below -17 degree) even when vacuum sealed should still be refrigerated or frozen. Vacuum sealing will help retain your food's flavour, colour and texture. It may not stop the growth of certain kinds of bacteria and yeast fermentation. Vacuum sealing is not a substitute for heat preserving or canning.

NOTE

Vacuum seal can not restore or revive food that is past its prime.

Do not serve or consume food that has an odour, texture or appearance of food that has gone bad.

Freezing

Vacuum sealing helps prevent freezer burn by removing the air in the bag. There are other ways to further extend the life of food in your freezer.

Placement (storage)

The back of a freezer has a more constant temperature than other areas near the door of a freezer. Delicate foods which may thaw easily should be kept at the back of the freezer.

Thawing food

For the best results, thaw frozen foods in a refrigerator. Never thaw raw meats, fish, dairy or poultry at room temperature. Thawing by microwave may affect the texture of foods. If thawing by microwave, begin cooking process immediately after thawing, to prevent bacteria growth.

Microwaving and Simmering

The vacuum sealer bags and rolls are microwave and simmer safe. To microwave, cut the bag on one corner so that the steam can escape and place directly into the microwave. To simmer, place bag into the saucepan of simmering water with the top of the bag out of the water for easy removal.

NOTE

Once bags or rolls are used in the microwave or cooked in a pot, they should not be re-used.

Soups and Sauces

To vacuum seal soups and sauces, pour liquid in bag and leave at least 5cm of space at the top of the bag. Do not vacuum seal at this point. Place filled bag up right in the freezer and allow liquid to freeze. Remove frozen bag and then proceed to vacuum seal it.

NOTE

If you only require small amounts of stock or other liquids, you can pre-freeze in ice cube trays and use as much or as little as you wish. Try vacuum sealing ice cubes in advance to save time and freezer burn.

Fruit

For best results many fruits can be frozen before vacuum sealing. Wash and dry the fruit. Then spread on a tray or baking sheet. Place the cooking sheet in the freezer for about 2 hours, then transfer fruit to a vacuum sealer bag and vacuum seal.

Vegetables

Frozen vegetables sometimes turn black if they are not blanched before freezing. To blanch vegetables, fill 1 litre pot with water and bring to the boil. Also fill a large bowl with ice water and have a colander or strainer on hand. Add vegetables to boiling water and cook for the times suggested. Vegetables should retain a vibrant colour and remain crisp and 'under cooked'.

Remove from boiling water and plunge into ice water until completely chilled. Drain as necessary, dry, and transfer to a bag for vacuum sealing.

FOOD	BLANCHING TIME
Broccoli florets – trimmed	1-2 minutes
Carrots – depend on size	Start checking at 3 minutes
Cauliflower florets – trimmed	1-2 minutes
Corn on the cob	3-4 minutes
Green beans	1-2 minutes
Leafy greens such as spinach	30 seconds
Peas (shelled)	1-2 minutes
Sugar snap peas	1-2 minutes
Zucchini – sliced	1-2 minutes

Cruciferous vegetables

Because of gases they emit over time, cruciferous vegetables should be kept in the freezer rather than refrigerator after vacuum sealing. These vegetables include broccoli, cabbage, brussels sprouts, cauliflower, kale, and turnips.

Mushrooms

Mushrooms need to breathe and should never be sealed in plastic. The best way to store mushrooms is to place them in a brown paper bag and keep them in the refrigerator.

Meat, fish & poultry

For best results, wash poultry and whole clean fish and gently pat dry with a clean paper towel.

Beef, veal, lamb, pork and fish fillets should be patted dry with a clean paper towel.

This extra step saves you time when you are ready to cook and also helps to maintain good moisture levels and shape. For best results, pre-freeze prior to vacuum sealing for 1-2 hours to retain the moisture and shape of the meat.

If vacuuming without freezing first, you should also insert a paper towel into the bag and over each side of the meat before vacuum sealing to absorb excess moisture and juices.

NOTE

Vacuum sealing may cause meat to darken. This is due to the removal of oxygen and does not indicate spoilage.

Ground Coffee & other powdery foods

Due to small particle like nature of ground coffee, it may be necessary to wrap a paper towel around the coffee being vacuum sealed, or place the coffee in a bag or the original packaging prior to vacuum sealing.

Non edible items

The vacuum sealer sealing can be used to help preserve non edible items:

Camping, travelling & emergency equipment.

Stays dry and takes up less room when it is vacuum sealed – bandages, matches, clothes, maps, passport, batteries, torches, film, flares etc.

Silver

Helps prevent tarnishing. To avoid puncturing the vacuum sealer bags, place a paper towel or soft material over silver prior to vacuum sealing.

Resealing heat sealed bags

We only recommend using Vacuum sealer bags for vacuum sealing, however you are able to reseal bags that have been commercially heat sealed such as chips, nuts and biscuits.

Trim the bag in a straight line, wipe away any greasy residue or crumbs that may inhibit the seal. Place the bag over the sealing area but not into the drip tray and seal.

Plastic bags such as zip lock bags or plastic wrap cannot be sealed.

FOOD PRESERVATION CHART

FREEZER	STANDARD SHELF LIFE	VACUUM SHELF LIFE
Large cuts of beef, pork or lamb	6 months	2-3 years
Minced meat	4 months	1 year
Poultry	6 months	2-3 years
Fish	4 months	1 year
Cooked meals (stews, soups)	3-6 months	1-2 years
Vegetables	6 months	1-2 years
Berries	1-2 months	6-8 months

FRIDGE	STANDARD SHELF LIFE	VACUUM SHELF LIFE
Semi hard cheeses (cheddar, swiss)	1-2 weeks	4-8 months
Hard cheeses (parmesan)	1-2 weeks	4-8 months
Avocado, cut	1-2 days	5-6 days

PANTRY	STANDARD SHELF LIFE	VACUUM SHELF LIFE
Nuts	6 months	2 years
Rice	6 months	2 years
Flour	6 months	1 - 2 years
Sugar	6 months	1 - 2 years
Coffee beans	6 months	1 year

NOTE

Chart above is to be used as a guide only. The storage life will depend on the original quality of the food and whether a correct seal has been made..

CARE & CLEANING

your Breville Fresh Keeper™

CARE & CLEANING

It is important to ensure that all parts of your Fresh Keeper™ sealing system is cleaned on a regular basis to avoid the formation of bacteria and yeast fermentation.

Follow the care and cleaning guidelines below:

CLEANING THE FRESH KEEPER™ SEALING SYSTEM

1. Before disassembling and cleaning, ensure the power is unplugged from the power outlet.
2. To clean the appliance, simply wipe down with a clean, damp cloth and dry thoroughly.

NOTE

The appliance should not be submerged in water or placed in the dishwasher. Do not place any parts in the dishwasher. Do not place any parts in the dishwasher.. Abrasives or harsh detergents should not be used to clean the appliance.

CLEANING THE FRESH KEEPER™ REMOVABLE TRAY

1. The drip tray can be removed from the vacuum sealer. It can be cleaned in warm soapy water with a soft cloth. Rinse and dry thoroughly.
2. Once completely dried re-insert the drip tray into the vacuum sealer

CLEANING THE FRESH KEEPER™ BAGS

1. To wash bags for reuse, turn inside out and wash them with warm, soapy water and a sponge. Do not wash bags in the dishwasher as extensive exposure to heat may soften the bag material so that it cannot be reused again. Ensure bags are dried thoroughly before re-use.

NOTE

To avoid sickness, do not reuse bags after they have contained greasy foods, raw meat, poultry or chicken or have been used for microwaving or simmering.

STORING THE FRESH KEEPER™ SEALING SYSTEM

1. Store the vacuum sealer on the bench top, cupboard or drawer.
2. Do not place anything on top of the appliance as it could damage the mechanism.

Breville

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