

SINCE 1908

Solis

VAC PRESTIGE MAXI

Type 5706

User manual



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INTENDED USE

- This appliance is intended to vacuum pack various types of foods.
- Only use the appliance as described in this manual.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments and not for commercial use.
- This appliance is also intended to be used in vehicles equipped with a cigarette lighter outlet (12 VDC).
- This appliance is intended for indoor use and use inside vehicles only.
- This 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.
- Any use of the appliance other than described in this manual is regarded as misuse and may cause injury, damage to the appliance and void the warranty.

IMPORTANT SAFETY PRECAUTIONS

GENERAL SAFETY INSTRUCTIONS

WARNING

- Ensure you have fully read and understood the instructions in this user manual before you install or use the appliance. Keep this document for future reference.
- Do not use the appliance if a part is damaged or defective. Replace a damaged or defective appliance immediately.
- If the power cable or the cigarette lighter cable is damaged, replace it with an original special cable or assembly available from the manufacturer or its service agent.

SAFETY INSTRUCTIONS REGARDING INSTALLATION

⚠ WARNING

- Do not drop the appliance and avoid bumping.
- Place the appliance on a stable, flat, heat and moisture resistant surface.
- Do not place the appliance in direct sunlight.
- Before using the appliance, check that the voltage stated on the type plate of your appliance matches your mains voltage. Do not operate the appliance with a multiway plug adapter.
- Do not leave the power cable hanging over table edges to prevent the appliance from being pulled down. Make sure that neither the appliance nor the power cord or plug comes into contact with hot surfaces, such as hotplates or a radiator, or that they come into contact with the appliance itself.
- Keep the appliance away from hot gas, hot ovens and other heat-emitting appliances or heat sources. Never use the appliance on a hot or wet surface. Never place the appliance near moisture, heat and naked flames. Keep the appliance away from moving parts or appliances.
- Never place the appliance in such a way that it is at risk of falling into water or coming into contact with water resp. other liquids (e.g. in or near a sink).
- Never reach for an appliance that has fallen into water or other liquids:
 - Always wear dry rubber gloves to unplug the appliance before taking it out of the water.

- Do not start using the appliance again before having it checked for functionality and safety by Solis or a service center authorized by Solis.
- Do not operate the appliance with an extension cable to prevent short circuiting.
- Do not place the appliance directly under a power outlet.
- Unplug the appliance from the power source, before moving the appliance.
- Fully unwind the power cable before use.

SAFETY INSTRUCTIONS REGARDING USE

⚠ WARNING

- Children must be supervised to ensure that they not play with the appliance.
- Keep the appliance and the power cord away from children and pets.
- Do not operate the appliance with wet hands.
- Only use the delivered original connection cables.
- Only use the appliance with the provided accessories or accessories recommended by Solis. Incorrect accessories or misuse can lead to damage to the appliance.
- Only use original Solis vacuum films and bags, or containers that were designed for this appliance. Incorrect accessories and consumables or misuse can lead to damage to the appliance.
- The sealing bar gets hot during use. Do not touch the sealing bar during or shortly after use.

- Let the appliance cool down for at least 30 seconds after each sealing cycle.
- Do not seal more than 50 bags in a row to prevent the appliance from overheating.
- Do not move the appliance when in use.
- Parts of the appliance may get hot during use. Only touch the control panel when using the appliance.
- Do not make any adjustments to the appliance, cable, plug or accessories.
- Do not insert sharp or pointed objects and tools into the appliance openings.
- When vacuuming a vacuum bag with liquid, make sure the liquid does not flow into the appliance.
- To vacuum pack soups, stews or other liquids, freeze the liquid to a solid state before starting the vacuuming process or use a bag that is at least 15 cm larger than the food. To vacuum pack liquids or food with a high moisture content, we recommend using Solis vacuum containers (available as accessories).
- Unplug the appliance when it is not in use.

SAFETY INSTRUCTIONS REGARDING MAINTENANCE

⚠ WARNING

- Unplug the appliance before maintenance and when replacing parts.
- Let the appliance cool down before cleaning.
- Never immerse the appliance in water or in other liquids, or place it in a dishwasher.
- Do not use abrasive chemical cleaning agents such as ammonia, acid or acetone when cleaning the appliance. This can damage the appliance.
- Never pull on the power cord to unplug the appliance. Only pull on the plug.
- Do not use oils or lubricants with this appliance. Lubricants and other liquids can lead to damage to the appliance.

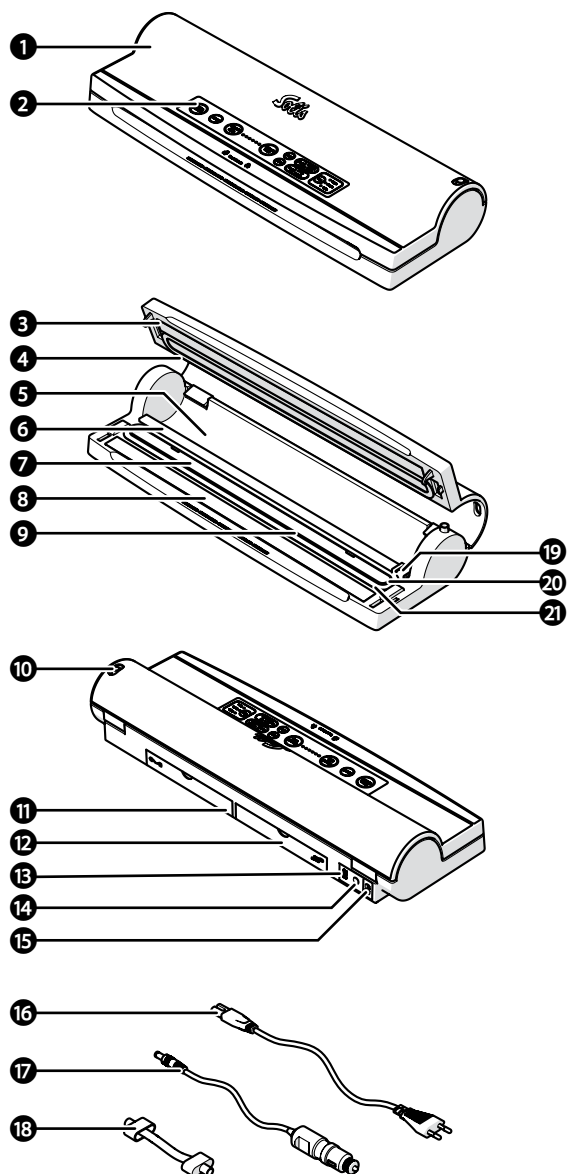
CONTENTS

Please check the contents of the package:

1x	VAC PRESTIGE MAXI
5x	Vacuum bag (20 × 30 cm)
5x	Vacuum bag (30 × 40 cm)
1x	Vacuum film roll (30 × 300 cm)
1x	Vacuum film roll (40 × 300 cm)
1x	Vacuum hose
1x	Power cable (220 - 240 V~)
1x	Cigarette lighter cable (12 V DC)

APPLIANCE DESCRIPTION

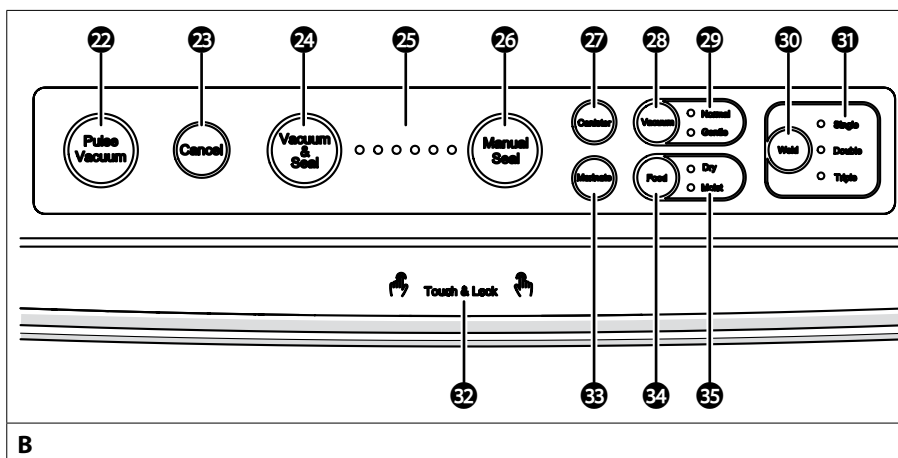
Use the VAC PRESTIGE MAXI to preserve the quality of your food for a longer time. The appliance can also be used to speed up a marinating process to prepare your food faster. With the cigarette lighter cable you can even take the VAC PRESTIGE MAXI with you on the road!



A

- | | | | |
|----|---------------------------------|----|--|
| 1 | Cover | 12 | Power cable storage compartment |
| 2 | Control panel | 13 | USB-A charging socket (5 V 1 A) |
| 3 | Silicone contact strip | 14 | Cigarette lighter cable port (12 V DC) |
| 4 | Upper seal | 15 | Power port (220 - 240 V~) |
| 5 | Vacuum film storage compartment | 16 | Power cable |
| 6 | Cutting blade bar | 17 | Cigarette lighter cable |
| 7 | Drip tray | 18 | Vacuum hose |
| 8 | Sealing bar | 19 | Cutting blade |
| 9 | Vacuum chamber | 20 | Air extraction opening |
| 10 | Connection for vacuum hose | 21 | Lower seal |
| 11 | Vacuum hose storage compartment | | |

▲ CONTROL BUTTONS



- | | | | |
|----|------------------------|----|------------------|
| 22 | PULSE VACUUM button | 30 | WELD button |
| 23 | CANCEL button | 31 | WELD indicator |
| 24 | VACUUM & SEAL button | 32 | TOUCH & LOCK bar |
| 25 | Progress indicator | 33 | MARINATE button |
| 26 | MANUAL SEAL button | 34 | FOOD button |
| 27 | CANISTER button | 35 | FOOD indicator |
| 28 | Vacuum speed button | | |
| 29 | Vacuum speed indicator | | |

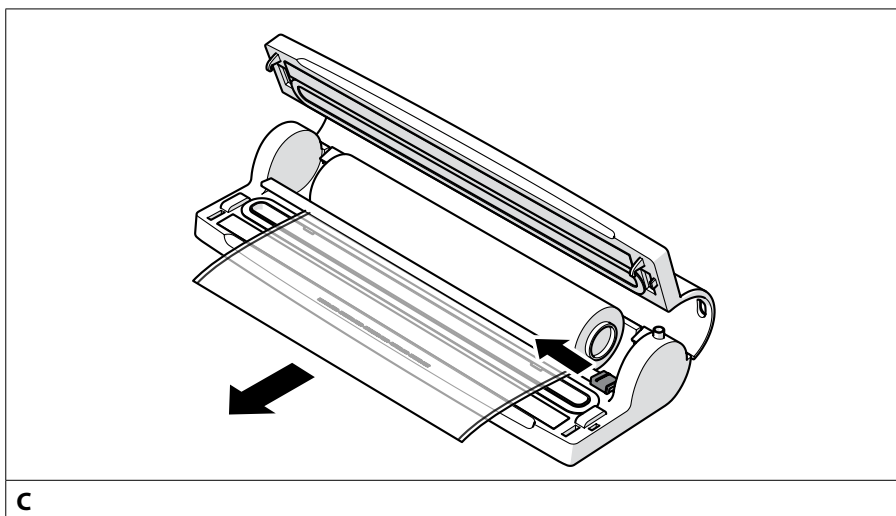
INSTALLATION

To install the appliance:

1. Remove and discard all packaging materials and hang tags.
2. Place the appliance on a flat, stable, and heat and moisture resistant surface.
-  Make sure to have enough space around the appliance to process the bags with food.
3. Choose which power outlet you want to use:
 - Plug one end of the **power cable 16** into the **power port 15**.
 - Plug one end of the **cigarette lighter cable 17** into the **cigarette lighter cable port 14**.
-  Using the cigarette lighter cable will make the procedures around two times as long as using the power cable.
-  Depending on the type of vehicle, the ignition must be switched on or even the engine must be running so that the cigarette lighter outlet will work.
-  When using the cigarette lighter cable, the product creates better seal seams when the car engine is on and the cigarette lighter outlet supplies 13.5 VDC. The product creates less good seal seams when the car engine is off and the cigarette lighter outlet supplies 12 VDC.
4. Plug the other end of the **power cable 16** or the **cigarette lighter cable 17** into the corresponding power outlet. The *NORMAL*, *DRY* and *SINGLE* indicators light up.
-  The appliance might start buzzing and lock the cover. This is caused by accidentally pressing the *TOUCH & LOCK* bar. Touch the *CANCEL* button to unlock the cover.

The appliance is now ready for use.

▲ CREATING A BAG FROM VACUUM FILM



- ⚠ Make sure that the appliance and film are clean and free of damage to prevent contaminating any food.

To create a bag from vacuum film:

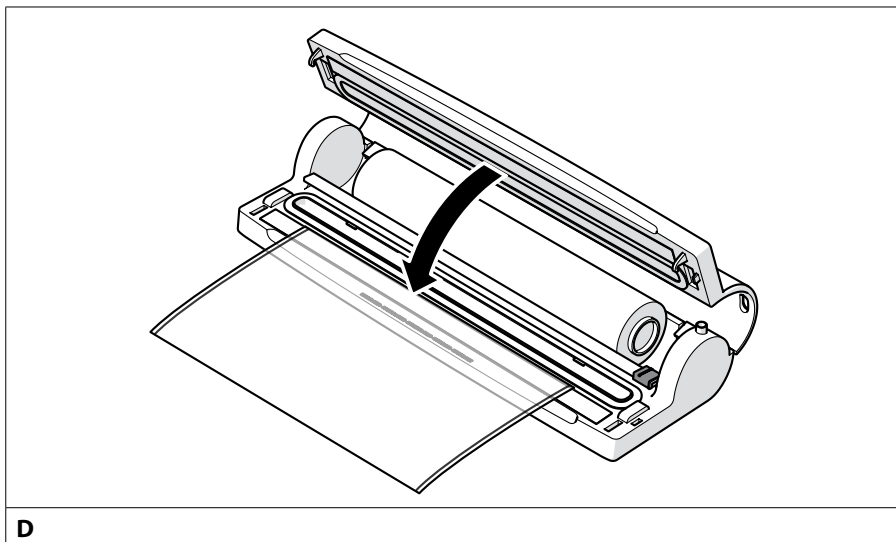
1. Open the **cover 1**.
- i* The appliance might start buzzing and lock the cover. Touch the *CANCEL* button to unlock the cover and, without touching the *TOUCH & LOCK* bar, open the cover again.
2. Lift the **cutting blade bar 6**.
3. Place the vacuum film roll in the **vacuum film storage compartment 5**.
4. Pull the end of the vacuum film towards you (see image C)
5. Fold down the **cutting blade bar 6** over the vacuum film.

Ensure the vacuum film is underneath the cutting blade bar.

6. Pull the end of the film until it is the correct length for the desired size bag.
- i* The bag should be at least 10 cm larger than the food.
- i* To vacuum pack soups, stews or other liquids, freeze the liquid to a solid state before starting the vacuuming process or use a bag that is at least 15 cm larger than the food.

- i** To vacuum pack liquids or food with a high moisture content, we recommend using Solis vacuum containers (available as accessories).
- 7. Slide the cutting blade in one movement from the left to the right or from the right to the left (see image C).

The bag is cut from the vacuum film. Now you can seal the end of the bag.



- 8. Lay the open end of the bag onto the **sealing bar 8** (see image D).
- i** Do not let the vacuum film extend into the **vacuum chamber 9**.
- 9. Close the **cover 1**.
- 10. Press the **TOUCH & LOCK bar 32**. The appliance starts buzzing and locks the **cover 1**.
- i** Press the **CANCEL button 23** to open the cover.
- 11. Press the **WELD button 30** to select one, two or three welding lines for the sealing process. The corresponding **WELD indicator 31** lights up.
- 12. Press the **MANUAL SEAL button 26** to start the sealing process.

The manual seal button lights up blue while the sealing process is active. The progress indicator indicates the progress of the sealing process. The sealing process is done when the light of the manual seal button switches off and the cover unlocks.

-  After the sealing process (manual sealing or automatic vacuuming and sealing) please wait for approximately 5 seconds before you open the cover so that the sealing bar can cool down.

13. Open the **cover** .
14. Remove the bag with the sealed end.

The vacuum film should now be shaped like a bag, with just one open end.

15. Check if the seal seam is straight and without creases. If this is not the case, cut off the seam and repeat the process.

VACUUMING AND SEALING A FILLED BAG

To vacuum and seal a filled bag:

1. Open the **cover** .
2. Fill a vacuum bag with food.

-  You can purchase accessories and consumables for your vacuum sealer at your supplier or Solis.

-  The bag should be at least 10 cm larger than the food.

3. Clean the inside and outside of the open end of the bag.
4. Smooth out the open end of the bag. Make sure there are no wrinkles.
5. Place the open end of the vacuum bag inside the **drip tray** .
6. Close the **cover** .
7. Press the **TOUCH & LOCK bar**  **32**. The appliance starts buzzing and locks the **cover** .
8. Press the **FOOD button**  **34** to choose the moisture level of the food. The LED of the selected setting lights up.

-  Select the *MOIST* setting for moist foods. Select the *DRY* setting for dry foods.

-  To vacuum pack liquids or food with a high moisture content, we recommend using Solis vacuum containers (available as accessories).

 When vacuuming a vacuum bag with liquid, make sure the liquid does not flow into the appliance. For vacuuming liquids or food with a high moisture content, we recommend using Solis vacuum containers (available as accessories).

 Do not cover the **air-extraction opening**  **20** with the bag.

9. Press the **vacuum speed button** 28 to adjust the speed settings. The corresponding LED of the selected setting lights up.
 - i Select the *GENTLE* setting if the food is pressure sensitive. Select the *NORMAL* setting for normal food.
10. Press the **VACUUM & SEAL button** 24 to start the vacuuming and subsequent sealing process.
 - i The high vacuum pressure in the bag may crush fragile food. To prevent this, press the **MANUAL SEAL button** 26 when the desired vacuum is achieved. The appliance stops vacuuming the bag and starts to seal the bag. You can also follow the steps in chapter *Controlled vacuuming and manual sealing*.

The appliance automatically vacuums and seals the bag. The vacuum & seal button and manual seal button light up blue while the sealing process is active. The progress indicator indicates the progress of the sealing process. The sealing process is done when the lights of the vacuum & seal button and the manual seal button switch off and the cover unlocks.

You can stop the vacuuming process at any time, should you notice that vacuum power is too strong. Press the **MANUAL SEAL button** 26 at any time to stop the appliance from vacuuming the bag. Afterwards, the appliance automatically seals the bag.

- i If you use the **cigarette lighter cable** 17, the appliance cannot vacuum and seal at the same time. This means that the pump in any case stops before the sealing process. Regardless of whether the *DRY* or *MOIST* settings have been selected.
 - i After the sealing process (manual sealing or automatic vacuuming and sealing) please wait for approximately 5 seconds before you open the cover so that the sealing bar can cool down.
11. Open the **cover** 1.
 12. Remove the bag from the appliance.
 13. Check if the seal seam is straight and without creases. If this is not the case, cut off the seam and repeat the process.

CONTROLLED VACUUMING AND MANUAL SEALING

The controlled vacuuming and manual sealing option are recommended for vacuum sealing pressure sensitive foods, such as pastry.

To manually vacuum and seal a filled bag:

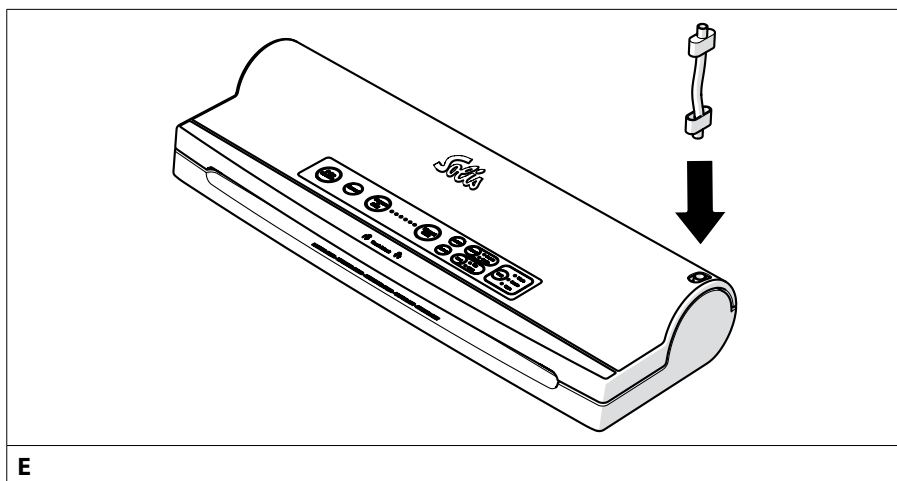
1. Follow steps 1-8 from chapter *Vacuumping and sealing a filled bag*.
2. Make sure that the opening of the bag does not reach into the **drip tray** 7.

3. Press and hold the **PULSE VACUUM button** 22 to start the vacuuming process.
4. Once enough vacuum has been created, let go of the button. The vacuuming process stops.
5. Press the **MANUAL SEAL button** 25 to seal the bag.

The manual seal button lights up blue while the sealing process is active. The progress indicator indicates the progress of the sealing process. The sealing process is done when the lights of the vacuum & seal button and the manual seal button switch off and the cover unlocks.

- i** After the sealing process (manual sealing or automatic vacuuming and sealing) please wait for approximately 5 seconds before you open the cover so that the sealing bar can cool down.
6. Open the **cover** 1.
7. Remove the bag from the appliance.
8. Check if the seal seam is straight and without creases. If this is not the case, cut off the seam.
9. Check if the bag is still big enough and repeat the process.

▲ **VACUUMING SOLIS CONTAINERS (ACCESSORY, NOT INCLUDED)**



- i** Exclusively use containers from Solis with this appliance. You can purchase accessories for your vacuum sealer at your supplier or Solis.

To vacuum Solis containers:

1. Clean and dry the container thoroughly.
2. Place the food into the container. Leave at least 3 cm room between the food and the top of the container.
3. Clean the top of the container.
4. Place the container lid on the container.
5. For hexagonal containers with twist-knob lids, turn the twist-knob to the *SEAL* position.
6. Open the **vacuum hose storage compartment** 11.
7. Take out the **vacuum hose** 18.
8. Insert one end of the **vacuum hose** 18 into the **connection for vacuum hose** 10 (see image E).
9. Press the **vacuum hose** 18 firmly into the **connection for vacuum hose** 10 to ensure a perfect and airtight connection
10. Insert the other end of the **vacuum hose** 18 into the valve on the lid of the vacuuming container.
11. Press the **vacuum hose** 18 firmly into the connection on the container to ensure a perfect and airtight connection.
12. Press down on the lid of the container during the vacuuming to prevent air from entering the container.
13. Press the **CANISTER button** 27.

The vacuuming process begins.

The vacuuming process stops automatically when the required vacuum has been reached. A signal sounds.

14. Gently pull out the **vacuum hose** 18 from the lid.

i To check if the container was successfully vacuumed, try to take the lid off. If the lid cannot be taken off, the vacuum pressure is good.

15. To open the lid of:
 - a hexagonal container with a twist-knob, turn the twist-knob to the *OPEN* position.
 - a square container without a twist-knob, press the button next to the connection port for vacuum hose.

If the container was successfully vacuumed, a hissing sound is audible when the container is opened.

▲ USING THE MARINATE FUNCTION

The marinate function can be used to marinate meat or fish. The food marinates more quickly, because the vacuum allows the marinade to penetrate deeper into the food.

To marinate food with the appliance:

1. Use a square Solis container.
2. Clean and dry the container thoroughly.
3. Prick the food a few times with a fork.
4. Place the food into the container.
5. Cover the food with marinade. Leave at least 3 cm room between the food and the top of the container.
6. Clean the top of the container.
7. Place the container lid on the container.
8. Open the **vacuum hose storage compartment** 11.
9. Take out the **vacuum hose** 18.
10. Insert one end of the **vacuum hose** 18 into the **connection port for vacuum hose** 10.
11. Press the **vacuum hose** 18 firmly into the **connection for vacuum hose** 10 to ensure a perfect and airtight connection
12. Insert the other end of the **vacuum hose** 18 into the opening on the lid of the vacuuming container.
13. Push the **vacuum hose** 18 firmly into the valve on the container to ensure a perfect and airtight connection
14. Press the **MARINATE button** 33. The marinating process starts and lasts a few minutes.

i Press the cancel button to stop the process before it is finished.

The vacuuming process stops automatically when the last marinating cycle is completed. A signal sounds.

15. Gently pull out the **vacuum hose** 18 from the lid of the container.
16. To open the lid of:
 - a hexagonal container with a twist-knob, turn the twist-knob to the *OPEN* position.
 - a square container without a twist-knob, press the button next to the connection port for vacuum hose.

▲ USB CHARGING PORT

Electronic devices (phone, earphones, smartwatch, power bank, etc.) can be charged at the USB charging port (5 V 1 A).

▲ CLEANING AND CARE

We recommend cleaning the appliance after every use. To clean the appliance:

⚠ Do not use abrasive chemical cleaning agents such as ammonia, acid or acetone when cleaning the appliance. This can damage the appliance.

⚠ Do not lubricate the appliance.

1. Unplug the appliance.
2. Let the appliance cool down.
3. Clean the appliance with a damp cloth.
4. Remove the **drip tray** 7.
5. Remove the **lower seal** 21 and **upper seal** 4 from the appliance.
6. Clean the **drip tray** 7, the **lower seal** 21 and the **upper seal** 4 in warm water with dish soap.
7. Let the **drip tray** 7, the **lower seal** 21 and the **upper seal** 4 air dry.
8. Reinsert the **drip tray** 7, the **lower seal** 21 and the **upper seal** 4.

▲ STORAGE

1. Pull the **power cable** 16 and the **cigarette lighter cable** 17 out of the appliance.
2. Roll up the **power cable** 16 and the **cigarette lighter cable** 17.
3. Store the **power cable** 16 in the **power cable storage compartment** 12.

⚠ Do not wrap the power cable around the appliance.

4. Store the appliance in a dry and enclosed space.

▲ CLEANING THE VACUUM CONTAINERS

⚠ Do not immerse the lids of the containers into water.

⚠ Do not put the lids of the containers into a dishwasher.

1. Hand wash the containers without lids in warm water with dish soap.
2. Remove the inner cap on the underside of the container lid.
3. Wash the cap in warm water with dish soap.
4. Clean the container lid with a damp cloth.
5. Dry all parts thoroughly.
6. Re-insert the cap on the underside of the lid.

i To keep the rubber seals elastic, rub them regularly with a few drops of cooking oil.

▲ TECHNICAL SPECIFICATIONS

Model-No.	Type 5706
Voltage power cable / frequency	220–240 V~ / 50 Hz
Voltage cigarette lighter cable	12 V DC
Output	150 W
Dimensions (W × D × H)	51.5 × 18.5 × 12.5 cm
Weight	3.68 kg
USB charging port voltage	5 V
USB charging port amperage	1 A

Technical changes reserved.

▲ TROUBLESHOOTING

Problem	Possible cause	Solution
The appliance does not function.	The power connection is not working.	Make sure the power cable is connected to a working power source.
	The appliance is damaged.	Press any button. If the appliance doesn't switch on, the appliance is damaged. Contact Solis or a Solis authorized service center.
The appliance does not seal an empty bag.	The placement of the bag is not correct.	Make sure the bag is placed correctly on the sealing bar.

Problem	Possible cause	Solution
The appliance does not create a proper vacuum in the bag.	The bag is not placed in the vacuum chamber correctly.	Place the open end of the bag in the vacuum chamber completely. Make sure there are no folds or wrinkles.
	The sealing bar is not clean.	Clean the appliance and sealing bar. (See section <i>Cleaning and care</i>)
	The bag is damaged.	Check the bag for tears or holes. Repeat the vacuum process with a new bag when the bag is damaged.
	The bag is not clean.	Clean the inside and outside of the open end of the bag.
Air goes back into a sealed bag.	The bag is not completely sealed.	Make sure the seals are clean and reseal the bag.
	The food is spoiled.	Throw the food away.
	The bag is damaged.	Check the bag for tears or holes. Repeat the vacuum process with a new bag when the bag is damaged.
The appliance does not vacuum the container.	The vacuum hose is not connected properly.	Insert one end of the vacuum hose into the connection for the vacuum hose. Insert the other end of the vacuum hose into the valve on the lid.
	The lid is not placed correctly.	Push down the lid tightly.
Fluid leaks out of the container.	The contents are too warm.	Cool the contents in the fridge before vacuuming.
The hexagonal container does not maintain a vacuum.	The twist-knob is not turned into <i>SEAL</i> position.	Turn the twist-knob to the <i>SEAL</i> position.
	The rubber seal of the container is damaged.	Replace the container with a new one.

▲ DISPOSAL



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

▲ 2 YEAR GUARANTEE

 Only valid with a till receipt.

We provide a guarantee for this appliance, if the defect has demonstrably arisen as a result of faults in the material or construction, and has arisen despite proper handling and care. Glass breakage is not covered by the guarantee. The guarantee starts from the date of sale, as noted on the sales receipt, which must be enclosed with the appliance. For commercial use, the guarantee lasts for 12 months. The detailed guarantee conditions are available at www.solis.com.

▲ SOLIS CUSTOMER SERVICE



It is always worth calling us before sending in the article, as malfunctions can often be easily solved by the appropriate tip or trick from our experts. For country specific contact information, scan the QR code, follow the weblink or call us.

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