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LAVA L+ PRESSURE REGULATOR



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The gentle vacuum

Ideal for sensitive products
– for models V.100® to V.300®

IT'S THAT EASY



1. Replace the liquid separator lid

Remove the lid of the liquid separator (without rectangular gasket) from the vacuum device and replace it with the pressure regulator. In the closed position, the pressure regulator has the same function as the replaced lid.

2. Select operating mode

Set the toggle switch to “Bag” and select the manual operating mode.

3. Set desired vacuum pressure

By turning the adjustment screw in or out, the desired vacuum pressure can now be set. The more the adjustment screw is turned out, the lower the vacuum pressure.

4. Start vacuuming process

Switch on the device. Now press the device lid down with the adjustment screw open. Then slowly turn the screw clockwise until the desired vacuum pressure is reached.

Info: If the pressure regulator is opened wide, the lid of the device will not stay down by itself. Therefore, increase the contact pressure by pressing down on the lid with the palm of your hand.

5. Initiate sealing process

Once the desired vacuum pressure is reached, initiate the sealing process by pressing the manual seal button.

Note:

Please note that when using the pressure regulator, there will always be some residual air left in the bag. The shelf life of the products is therefore shorter than when vacuum sealing with full vacuum pressure.

Tips:

Would you like to store very delicate foods such as berries or bread in the freezer for a long time? Then simply pre-freeze the products on a tray overnight and vacuum seal them with full vacuum pressure afterward.

Please note: Cut open one corner of the bag before defrosting. This prevents your products from being crushed afterward.