

NKV914B  
NKV914T  
CV1100B  
CV1100T

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## FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

### Visit our website to:



Receive advice, download our brochures, solve any anomaly and find information on technical support:  
**[www.aeg.com](http://www.aeg.com)**



Register your product and receive a better service:  
**[www.aeg.com/productregistration](http://www.aeg.com/productregistration)**



Purchase accessories, consumables and original spare parts for your appliance:  
**[www.aeg.com/shop](http://www.aeg.com/shop)**

## CUSTOMER SERVICE AND MAINTENANCE

We recommend always using original spare parts.  
Always have the following information at hand when you contact the authorised Assistance Centre: Model, PNC and serial number.  
You can find the information on the rating plate.

 Warning/Attention - Important safety information.

 Information and general recommendations.

 Environmental information.

Subject to change without notice.

## 1. ⚠ SAFETY INFORMATION

Carefully read the instructions before installing and using the appliance. The manufacturer is not liable for improper installation and use of the appliance that may cause injuries and damage. Always keep the instructions available for future reference.

### 1.1 Safety of children and vulnerable adults

- This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge only if they are given supervision or trained on how to use the appliance in a safe way and understand the hazards involved.
- Children should not play with the appliance.
- Keep packaging materials away from children.
- Keep children and pets away from the appliance during operation.
- Cleaning and maintenance should not be done by children without supervision.
- Children under the age of 3 years must be kept away unless constantly supervised.

### 1.2 Warnings on general safety

- Only qualified personnel can install the appliance and replace the cables.
- Disconnect the appliance from the power supply before carrying out any maintenance operation.
- Do not use steam cleaners to clean the appliance.
- Do not use abrasive detergents or metal scrapers to clean the appliance.
- If the power cord is damaged it must be replaced by the manufacturer, by an authorised technician or by a qualified person to prevent hazardous situations.

## 1.3 Environments of use

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.

## 2. SAFETY INSTRUCTIONS

### 2.1 Installation



#### CAUTION!

The appliance must be installed by qualified personnel only.

- Remove the packaging material.
- Do not install or use the appliance if damaged.
- Comply with the instructions supplied with the appliance.
- Always pay attention when moving the appliance.
- Always wear safety gloves.
- Do not turn the appliance upside down or tilt it! This may cause oil to leak from the pump and damage the equipment.
- Respect the minimum distance from other appliances.
- Make sure the appliance is installed and secured to a fixed structure.
- The sides of the appliance must be adjacent to other equipment or units having the same height.

### 2.2 Electrical connection



#### CAUTION!

Risk of fire and electric shock.

- All the electrical connections must be made by a qualified electrician.

- The appliance must be earthed.
- Make sure that all the electrical data shown on the data plate correspond to those of the system. Otherwise, contact an electrician.
- Always use an electrical outlet with a correctly installed protective contact.
- Do not use multi-plug adapters or extension cables.
- Make sure not to damage the mains plug and the mains cable. If the power cable must be replaced, this should be carried out by our Assistance Centre.
- Shock protection devices must be fastened in such a way that they cannot be removed without tools.
- Connect the mains plug to the mains socket only once installation has been completed.
- Do not connect the mains plug if the mains socket is loose.
- Do not pull the mains cable to disconnect the appliance. Pull only the mains plug.
- Use only suitable isolation devices: circuit breakers, fuses (screw type fuses must be removed from the fuse holder), earth fault current releases and relays.
- The electric system must be equipped with an isolation device that allows you to disconnect the appliance from the mains at every pole. The isolation device must have a contact opening width of a minimum 3 mm.
- This appliance complies with the EEC directives.

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## 2.3 Use



### CAUTION!

Risk of injury, burns, electric shock or explosion.

- Do not touch the sealing bar after use. Residual heat can cause burns.
- Use this appliance only in a household environment.
- Do not modify the specifications of this appliance.
- Do not leave the appliance unattended during operation.
- Turn the appliance off after use.
- Do not use the appliance with wet hands or when it could come into contact with water.
- Do not apply pressure on the drawer.
- Do not use the appliance as a work surface or as a support surface.
- Avoid the presence of sparks or open flames near the appliance when you open the drawer.
- Do not place or keep flammable liquids, materials or objects on the appliance, or inside or close to it.



### CAUTION!

You may damage the appliance.

- Pay attention when you remove or insert the accessories.
- Do not force the lid open during the work cycle.

- Do not force the lid open during the work cycle in the case of a power cut.
- Do not place any weight on the lid.
- Prevent any object from falling on the lid! This can compromise the integrity, causing cracks or damage.
- Close the drawer gently, without slamming or forcing it unnecessarily.

## 2.4 Cleaning and maintenance



### CAUTION!

There is a risk of injury, fire or damage.

- Before carrying out any maintenance operation, turn the appliance off and disconnect the plug from the mains socket.
- Check that the appliance is cold.

## 2.5 Disposing of the appliance



### CAUTION!

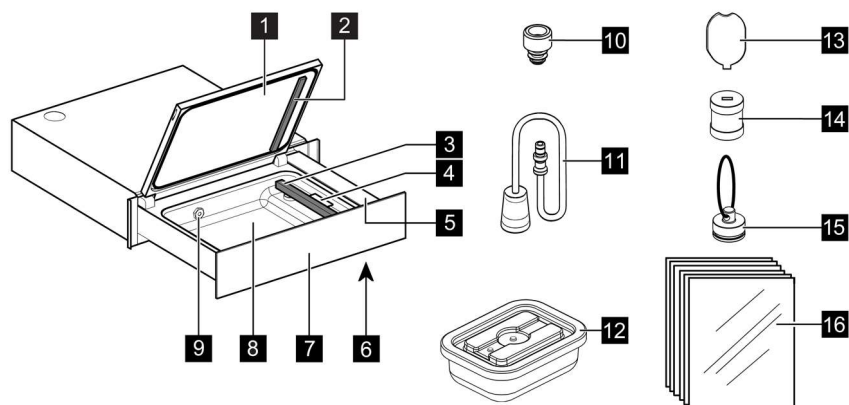
Risk of injury and choking.

- Disconnect the plug from the power supply.
- Remove the mains cable and dispose of it.

## 2.6 Technical Assistance

- Contact the authorised Assistance Centre to repair the appliance.
- Only use original spare parts.

## 3. PRODUCT DESCRIPTION



- 1 Lid
- 2 Sealing cushion
- 3 Sealing bar
- 4 Bag holding clip
- 5 Control panel
- 6 Thermal switch
- 7 Front panel
- 8 Chamber
- 9 Suction nozzle

- 10 Vacuum cork \*
- 11 External vacuum accessory
- 12 Glass vacuum container \*
- 13 Key to unscrew filter
- 14 Oil filter
- 15 Cap
- 16 Vacuum bags for storage and SousVide cooking

(\*) Available on selected models

### 3.1 Product Introduction

This product uses the so-called “bell” vacuum technology capable of reaching up to 99.9% vacuum, a much higher value than that of traditional vacuum machines.

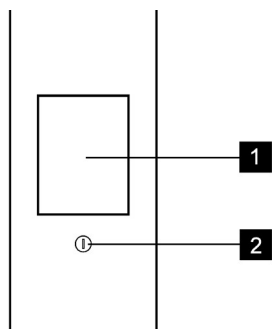
The more air that is extracted inside the bag or container, the less oxidation the food will undergo.

The almost total extraction (up to 99.9%) of the air will therefore be able to guarantee the preservation of the food for a longer period than traditional vacuum machines and to prepare the food for vacuum cooking in an optimal way.

This technology also makes it easy to preserve liquid foods such as soups, marinated foods, in bags or containers.

You will find on this product additional innovative functions that are not feasible with traditional vacuum sealers, such as fast marinating that will allow you to save a lot of time, fast preparation of pickles, vacuum packing in containers useful for reducing food waste, the cold extraction technique for the preparation of infusions and many others.

## 4. CONTROL PANEL



- 1 Display
- 2 ON / OFF button



**Press**

Touch the surface  
with fingertip



**Move**

Slide fingertip  
over the surface

## 5. BEFORE FIRST USE



### CAUTION!

- Refer to the chapters on safety.
- The plastic cap 15 removed during installation must be kept for future assistance.
- Comply with the instructions supplied with the appliance.

### 5.1 Cleaning for the first time

- Refer to the “CLEANING AND MAINTENANCE” chapter.
- Wipe all parts with a damp cloth before the first use.

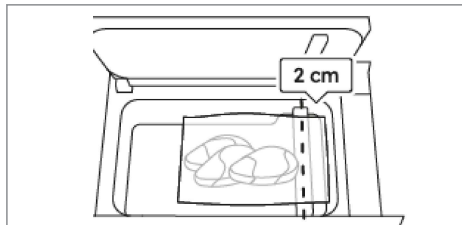
### 5.2 First use

Turn the appliance on by holding down the button ① until the display turns on.

The appliance performs a first setup cycle to ensure good product performances.

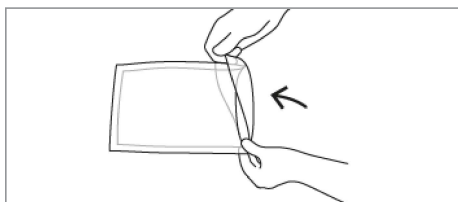
## 6. DAILY USE

- Push the front panel to open the drawer.
- Turn the appliance on by holding down the button ① until the display turns on.
- Press **Functions** and select the desired program (see table below).
- Open the lid and place the bag or container inside the chamber. For packaging with bags, leave at least 2 cm beyond the sealing bar.



Use if needed the bag holding clip 4.

Fold down the edge of the bag outwards by 4-5 cm to ensure a clean and dry sealing area.



Once the food is inside the bag, fold back the edge of the bag again in its initial condition.

- Close the lid.
- Touch the START button. The packaging cycle will then begin.
- At the end of the cycle, open the lid and remove the bag/container.

⚠ Do not touch the sealing bar after use. Residual heat can cause burns.

⚠ If the appliance is not used for 20 minutes it switches off automatically.



Vacuum seal

### For keeping food fresh longer or prepare it for SousVide cooking.

Preserving food in vacuum bags extends the time the food is kept fresh in storage. SousVide is a cooking technique where the food is cooked slowly at low temperature.

The benefits with SousVide cooking are many:

- Flavour and texture remain unaltered.
- Nutrients and moist is kept in the food.
- No need for oils or fats for cooking.

Set Food type and Bag type depending on the food that you intend to vacuum seal and the bag used.

In case of Liquids (such as soups, etc) fill the bag with Max 1/3 of the bag's volume.

Risk of liquid spillage from the bag.

Do not use hot liquids.



Seal

### For sealing or resealing bags to keep food fresh longer.

Suitable for foods that may deform easily such as crisps, biscuits, fresh salad etc. This method does not involve vacuum.

Set Bag type based on the thickness of the bag used.





Containers

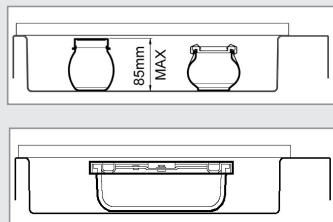
**For keeping food fresh in airtight containers or jars.**

This function works for a variety of different types of containers and jars.

Re-sealing jars with twist-off lid: Put the lid in place, but make sure the lid is NOT turned tightly before the function is started, for the vacuum to be created properly.

To ensure a perfect air-tight seal, use new twist-off lid every time.

Note: when vacuuming Liquids, fill max 1/2 of the container's volume. Do not use hot liquids.



External vacuum

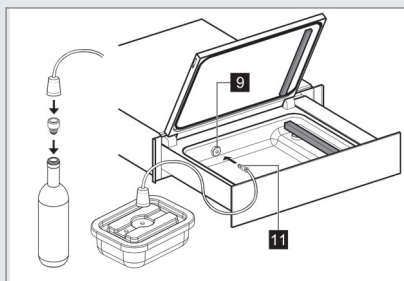
**For vacuum sealing bigger containers or bottles that do not fit inside the chamber.**

Make sure the container or bottle cork has a vacuum valve. Set Container type depending on container material or bottle.

Connect the external vacuum accessory **11** to the suction nozzle **9** inside the chamber. Make sure it is fully inserted.

With the drawer lid open, press START to start the function.

Note: do not use hot liquids.



Marinate

**For quick marination of food for the best taste.**

This technique allows the seasoning to penetrate the surface of the food in less time.

Set Intensity and Bag type based on desired flavour intensity and the use of either an open container or a bag of varying thickness.



Tenderise

**For effortlessly making meat more tender before cooking.**

Set Bag type depending on the use of either an open container or a bag with varying thickness.



#### Infuse

**For extracting the best flavours by soaking ingredients in liquid.**

Good for oils, vinegars, and cold brew coffee.

Place liquid and ingredients to provide the flavours in an open container or a bag.

Set Intensity and Bag type based on desired flavour intensity and the use of either an open container or a bag of varying thickness.



#### Pickle

**For preserving food in pickle brine.**

Good for vegetables and fruits.

Set Container/Bag type depending on the use of a container (either closed with lid, or open without lid), or a bag of varying thickness.



#### Dehydrate

**For quick drying after baking to create a crispier crust.**

Good for bread and pastry.

Place the food openly in the chamber.



#### Clean shells

**For cleaning mussels and clams to prepare them for cooking.**

Place shellfish in an open container and cover it with a solution of water and salt using the following proportions:

- max 500 grams shellfish
- 0.5 litres of water
- 1 tablespoon of salt

Note: The water will bubble during the process. After the function finishes, dry the chamber carefully in case of any water spillage.

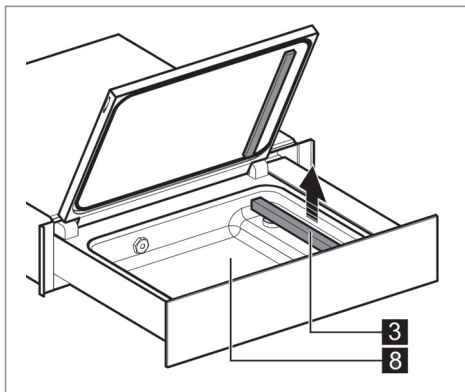
NOTE: During the program the drawer can be closed.

## 7. CLEANING AND MAINTENANCE



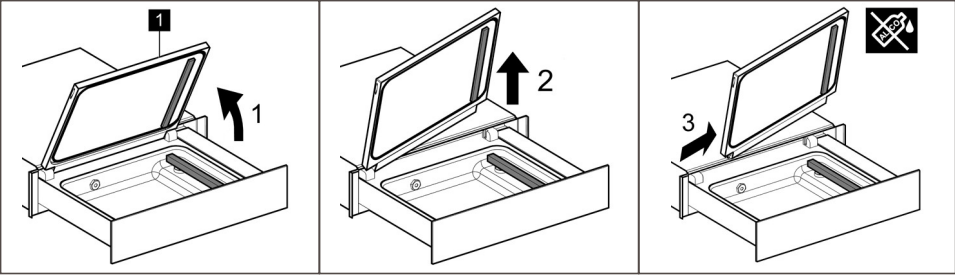
#### CAUTION!

Refer to the chapters on safety.




- Clean the appliance after each use with a damp and soft cloth.
- Follow the safety instructions indicated on the packaging when using products to clean the steel chamber **8**.
- Clean the chamber **8**, especially in the case of residue liquid, it is advisable to remove the sealing bar **3** upward.
- Clean the sealing bar **3** with a dry cloth. Remove any residue that deposits on the bar.
- Clean the metal surfaces using mild detergents suitable for stainless steel.
- Keep the control panel clean and dry.

- Clean the lid **1** inside and out using only neutral detergents (water and soap).
- Do not use abrasive products, alcohol-based detergents, abrasive sponges, solvents or metal objects.



### 7.1 Oil Maintenance

The oil maintenance is an automatic program that checks and cleans the oil pump used to create vacuum. The program can be found under "Maintenance" when turning on the machine.


**CAUTION!**  
 The chamber must be empty.

The machine will notify when oil maintenance is necessary:

- During first use (5.2)
- Every 200 cycles

## 8. TROUBLESHOOTING


**CAUTION!**  
 Refer to the chapters on safety.

### 8.1 What to do if...

Problem	Possible cause	Solution
The bag is not sealed correctly.	The bag type thickness selected is not correct.	Change the bag type thickness.
	The lid gasket is dirty or worn.	Clean or replace the lid gasket (contact the Technical Assistance Service for a replacement).
	The bag is not placed correctly on the sealing bar.	Position the bag correctly.
	The sealing bar is worn (the Teflon coating is burnt).	Replace the sealing bar (contact the Technical Assistance Service for a replacement).
	The blade placed under the Teflon of the sealing bar is broken.	Replace the sealing bar (contact the Technical Assistance Service for a replacement).
The bag is not sealed.	Thermal safety intervention.	Press the thermal switch button <b>6</b> on the bottom, front right corner.

Problem	Possible cause	Solution
Final vacuum is poor.	The lid gasket is dirty or worn.	Clean or replace the lid gasket (contact the Technical Assistance Service for a replacement).
	The lid is not closed correctly.	Close the lid correctly. Make sure that objects or dirt are not found between the lid and chamber.
The lid does not open.	No power supply.	Wait until the power supply is restored.
The lid is cracked or broken.	Damaged lid.	Replace the lid (contact the Technical Assistance Service for a replacement).

#### Alarm messages

Alarm	Possible cause	Solution
Press lid to create vacuum	The lid is not closed correctly.	Close the lid correctly.
Oil change needed	The pump oil needs to be changed.	Contact the Technical Assistance Service.
Oil maintenance needed	A pump oil maintenance cycle is required.	Perform an oil maintenance cycle.
Error occurred	An error occurred.	Contact the Technical Assistance Service.

## 8.2 Assistance Data

If it is not possible to find a solution to the problem, contact the authorised Assistance Centre.

The information required for the Assistance Centre is found on the data plate on the left side of the appliance. Do not remove the data plate.


## 9. ENERGY EFFICIENCY

### 9.1 Product Information for power consumption and maximum time to reach applicable low power mode

Power consumption in off mode	0,3 W
Maximum time needed for the equipment to automatically reach the applicable low power mode	20 min


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## 10. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol .

Put the packaging in relevant containers to recycle it.

Help protect the environment and human health by recycling waste of electrical and electronic appliances.

Do not dispose appliances marked with the symbol  with the household waste.

Return the product to your local recycling facility or contact your municipal office.



### **For Switzerland:**

Where should you take your old equipment?

Anywhere that sells new equipment or hand it in to official SENS collection points or official SENS recycling firms.

The list of official SENS collection points can be found at [www.erecycling.ch](http://www.erecycling.ch)

## 11. WARRANTY

FOR SALES IN AUSTRALIA AND NEW ZEALAND  
ALL AEG BRANDED APPLIANCES

This document sets out the terms and conditions of the product warranties for AEG Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

1. **In this warranty:**
    - a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
    - b) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
    - c) 'ASC' means Electrolux's authorised serviced centres;
    - d) 'AEG' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively 'Electrolux') of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
    - e) 'Warranty Period' means the period specified in clause 3 of this warranty;
    - f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
  2. **Application:** This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable statutory guarantees in Australia and New Zealand.
  3. **Warranty Period:** Subject to these terms and conditions, this warranty continues for in Australia for a period of 60 months and in New Zealand for a period of 60 months, following the date of original purchase of the Appliance.
  4. **Repair or replace warranty:** During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.
  5. **Travel and transportation costs:** Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as part of any valid warranty claim.
  6. **Proof of purchase** is required before you can make a claim under this warranty.
  7. **Exclusions:** You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:
    - a) light globes, batteries, filters or similar perishable parts;
    - b) parts and Appliances not supplied by Electrolux;
    - c) cosmetic damage which does not affect the operation of the Appliance;
    - d) damage to the Appliance caused by:
      - i. negligence or accident;
      - ii. misuse or abuse, including failure to properly maintain or service;
      - iii. improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
      - iv. normal wear and tear;
      - v. power surges, electrical storm damage or incorrect power supply;
      - vi. incomplete or improper installation;
      - vii. incorrect, improper or inappropriate operation;
      - viii. insect or vermin infestation;
      - ix. failure to comply with any additional instructions supplied with the Appliance;
- In addition, Electrolux is not liable under this warranty if:
- a) the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
  - b) the Appliance is modified without authority from Electrolux in writing;
  - c) the Appliance's serial number or warranty seal has been removed or defaced.
8. **How to claim under this warranty:** To enquire about claiming under this warranty, please follow these steps:
    - a) carefully check the operating instructions, user manual and the terms of this warranty;
    - b) have the model and serial number of the Appliance available;
    - c) have the proof of purchase (e.g. an invoice) available;
    - d) telephone the numbers shown below.
  9. **Australia:** For Appliances and services provided by Electrolux in Australia: Electrolux goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.
  10. **New Zealand:** For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.
  11. **Confidentiality:** You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

### Important Notice

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

#### FOR SERVICE

or to find the address of your nearest authorised service centre in Australia  
**PLEASE CALL 1300 363 664**  
**OR EMAIL** [customer@aeгаustralia.com.au](mailto:customer@aeгаustralia.com.au)  
For the cost of a local call (Australia only)

#### SERVICE AUSTRALIA

**AEG**  
aeg.com/au

#### FOR SPARE PARTS

or to find the address of your nearest spare parts centre in Australia  
**PLEASE CALL 13 13 50**  
**OR EMAIL** [customer@aeгаustralia.com.au](mailto:customer@aeгаustralia.com.au)  
For the cost of a local call (Australia only)

#### FOR SERVICE

or to find the address of your nearest authorised service centre in New Zealand  
**PLEASE CALL 0800 234 234**  
**OR EMAIL** [customer@electrolux.co.nz](mailto:customer@electrolux.co.nz)  
(New Zealand only)

#### SERVICE NEW ZEALAND

**AEG**  
aegnewzealand.co.nz

#### FOR SPARE PARTS

or to find the address of your nearest spare parts centre in New Zealand  
**PLEASE CALL 0800 10 66 20**  
**OR EMAIL** [customer@electrolux.co.nz](mailto:customer@electrolux.co.nz)  
(New Zealand only)

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