



**ATTENTION!**

If any components of this unit are broken, do not operate properly,  
or for product returns, please contact Weston Products LLC at

**1-800-814-4895**

*(Outside the U.S. call 440-638-3131).*

For the online catalog, log onto [WestonSupply.com](http://WestonSupply.com).

*Exclusively imported by Weston Products LLC Strongsville, Ohio*

**SAVE THESE INSTRUCTIONS!**

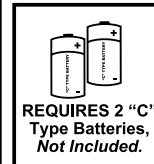
*Refer to them often and use them to instruct others.*



**7 Quart (6.5 L)**

**AUTO FRESH  
VACUUM DOME**

**MODEL NO. 83-6001-W**



**REQUIRES 2 "C"  
Type Batteries,  
Not Included.**

REV 092310



**WARNING!**

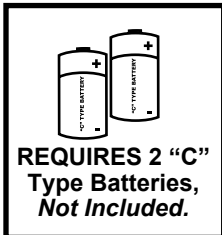
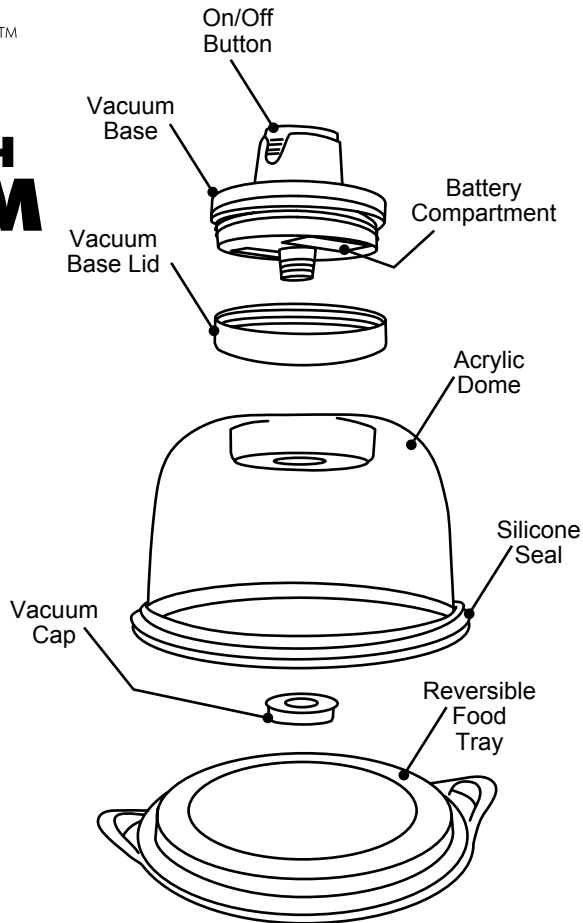
**READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!**

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# WESTON™

7 Quart (6.5 L)  
**AUTO FRESH  
 VACUUM  
 DOME**



If any components of this unit are broken or the unit does not operate properly, call Weston Products LLC Toll Free at  
**1-800-814-4895**  
 Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131

**ADDITIONAL ACCESSORIES AVAILABLE**

Roma Manual Pasta Machine	01-0201
Roma Sauce Maker & Food Strainer	67-1001-W
Stainless Steel Mandoline Vegetable Slicer	01-0006
10-Tray Food Dehydrator	75-0201-W

These products and many more products can be ordered by visiting **WestonSupply.com** or by calling Weston Products LLC Toll Free at 1-800-814-4895  
 Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131

## WESTON WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Weston Products LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Weston Products LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Weston Products LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Weston Products LLC charges a \$35.00 per hour bench charge. **NOTE:** No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Weston Products LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Weston Products LLC's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Merchandise Authorization Number (RMA Number). Weston Products LLC will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM WESTON PRODUCTS LLC.**

**LIMITATIONS:** The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Weston Products LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Weston Products LLC be liable for consequential damages sustained in connection with said product and Weston Products LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:  
**Weston Products LLC**  
**20365 Progress Drive, Strongsville, OH 44149**

## WESTON WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:  
 WESTON WARRANTY, WESTON PRODUCTS LLC, 20365 PROGRESS DRIVE, STRONGSVILLE, OH 44149

Customer Name: \_\_\_\_\_

Address: \_\_\_\_\_

City/State/Zip: \_\_\_\_\_

Telephone Number: (\_\_\_\_\_) \_\_\_\_\_

E-Mail Address: \_\_\_\_\_

Original Date of Purchase: \_\_\_\_/\_\_\_\_/\_\_\_\_

Product Model #: \_\_\_\_\_

Serial # (if applicable): \_\_\_\_\_



## OPERATING TIPS

- Be sure to use new “C” type batteries. Do not use old batteries. Do not store the AutoFresh Vacuum Dome with the batteries installed. Be sure the batteries in use are not dead. Dispose of old batteries properly.
- Be sure the batteries are installed in the correct direction. Install two new “C” type batteries into the Battery Compartments, following the imprinted battery diagram inside the Battery Compartments (figure 16).
- If using the AutoFresh Vacuum Dome on a surface instead of the Food Tray, make sure the surface is smooth, clean and dry. Liquids, debris and porous surfaces can hinder the vacuum process.
- If using the AutoFresh Vacuum Dome with the Food Tray, make sure the surface is smooth, clean and dry. Liquids, debris and porous surfaces can hinder the vacuum process.
- Be sure the “On/Off” Button is fully pressed on and snapped into place.
- Be sure that the vent holes in the Vacuum Cap are not blocked or obstructed by the food (figure 17).
- Be sure the Vacuum Cap is securely fastened onto the post of the Vacuum Base (figure 18).
- The Manufacturer declines any responsibility in the case of improper use of this product. Improper use of the AutoFresh Vacuum Dome will Void the Warranty.
- NEVER open the housing of the Vacuum Base. Doing so will Void the Warranty.
- This product is not a toy. Keep children away.

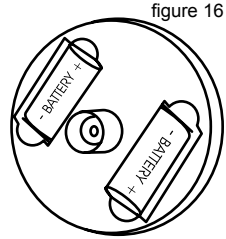


figure 16

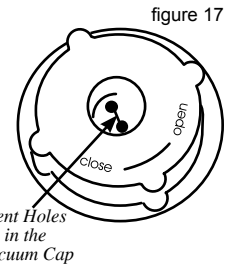


figure 17

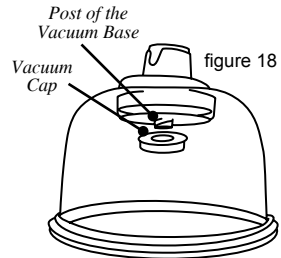


figure 18

## ASSEMBLY INSTRUCTIONS

**NOTE: FOR SHIPPING PURPOSES,** the AutoFresh Vacuum Dome’s Vacuum Base is placed onto the Dome upside down (figure 1). The Vacuum Base must be removed and turned as illustrated in the following instructions.

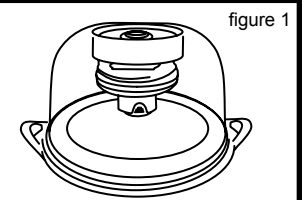


figure 1

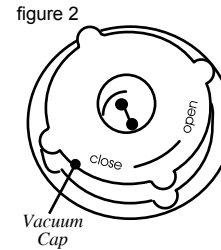


figure 2

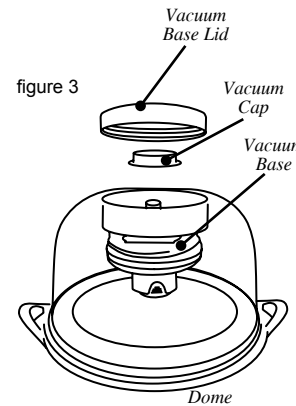


figure 3

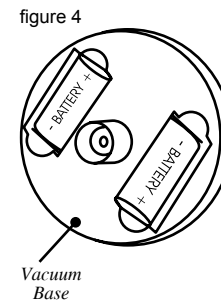


figure 4

1. Remove the Vacuum Base Lid from the top of the Dome (figure 3).

2. Unscrew and remove the Vacuum Cap (figure 2) from the Vacuum Base (figure 3).

3. Remove the Vacuum Base from the Acrylic Dome.

4. Install two new “C” type batteries into the Battery Compartments of the Vacuum Base, following the imprinted battery diagram inside the Battery Compartments (figure 4).

5. Replace the Vacuum Base Lid onto the Vacuum Base. Twist the Vacuum Base Lid on snugly, do not overtighten (figure 5).

6. Place the Vacuum Base into the groove on the top of the Dome, pushing the post of the Vacuum Base through the hole and inside the Dome.

7. From the inside of the Dome, place the Vacuum Cap onto the post of the Vacuum Base. Twist the Vacuum Cap on snugly, do not overtighten (figure 6).

8. Place the Dome onto the Food Tray (figure 7).

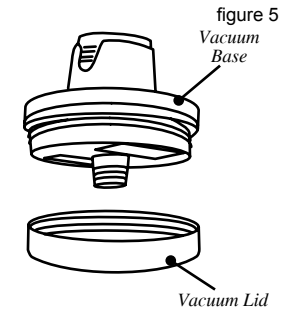


figure 5

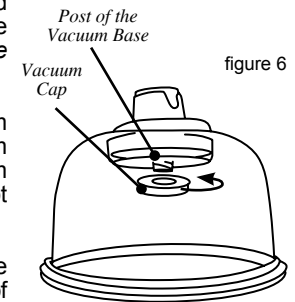


figure 6

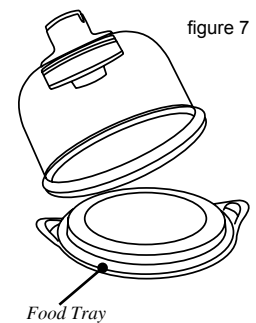


figure 7

## HOW TO USE...

figure 8

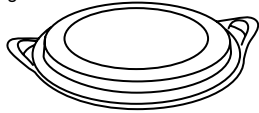


figure 9

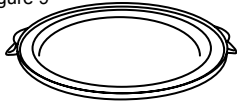


figure 10

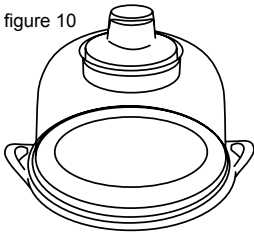
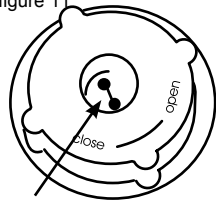
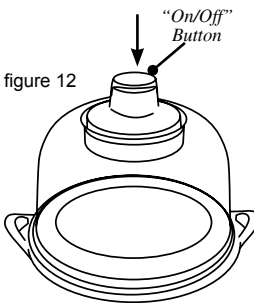


figure 11



Vent Holes  
in the  
Vacuum Cap

figure 12



1. Place the food on the Reversible Food Tray. *The flat surface of the Food Tray (figure 8) is recommended for foods like cakes or pies. The deep dish surface of the Food Tray (figure 9) is recommended for fruits and small foods.*

2. Cover the food with the Acrylic Dome (figure 10).

3. Be sure that the vent holes in the Vacuum Cap (figure 11) are not blocked or obstructed by the food.

4. Push the "On/Off" Button down to start the vacuum action (figure 12).

5. Gently push down on the Dome down for 10 seconds to allow the Dome to adhere to the Food Tray.

6. The AutoFresh Vacuum Dome removes the air that is trapped inside the Dome automatically (figure 13).

7. The AutoFresh Vacuum Dome has a built in sensor that monitors the amount of air in the Dome. When all the air is removed from the AutoFresh Vacuum Dome, the vacuum process will temporarily stop.

8. If air seeps back into the Dome, the Vacuum Base will resume removing air out of the Dome.

9. To turn the AutoFresh Vacuum Dome off, simply pull up on the "On/Off" Button until it snaps into the off position (figure 15).

10. Wait 20 seconds to release the vacuum seal of the Dome.

11. Grip the top of the Vacuum Base while holding down on the handle of the Food Tray and gently pull the Dome up and off of the Food Tray.

figure 13

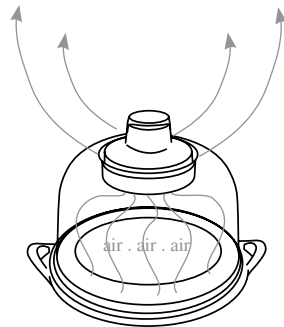
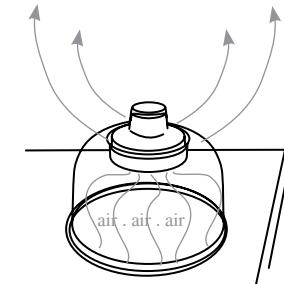
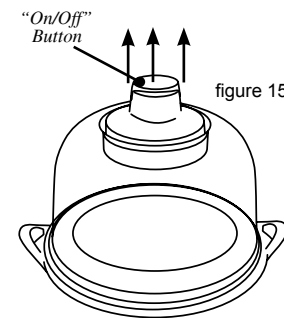


figure 14



The Dome can also be used directly on any flat, smooth surface such as a countertop, without the Food Tray (figure 14).



## CLEANING & CARE

- Unscrew and remove the Vacuum Cap and the Vacuum Base completely from the Acrylic Dome. Wash the Acrylic Dome by hand with warm, soapy water. Rinse with clean water, then dry. The Acrylic Dome is NOT dishwasher safe.

- Wash the Food Tray by hand with warm, soapy water. Rinse with clean water, then dry. The Food Tray is dishwasher safe.

- Wipe the Vacuum Base and Cap clean with a clean damp cloth. DO NOT immerse the Vacuum Base or Cap in water or liquids. DO NOT place the Vacuum Base or Cap into a dishwasher.

- Remove the batteries from the Vacuum Base before storing. Reassemble to store in a clean, dry area.

## FOOD SAFETY & TIPS

- The AutoFresh Vacuum Dome IS NOT a substitute for refrigeration, freezing, canning or other long-term storage methods such as vacuum sealing.

- All perishable foods that require refrigeration MUST STILL BE REFRIGERATED after being placed in the AutoFresh Vacuum Dome. The AutoFresh Vacuum Dome is not for use in the freezer.

- The AutoFresh Vacuum Dome cannot reverse the deterioration process of food. The AutoFresh Vacuum Dome can only slow down the deterioration by maintaining the foods quality for longer because of the lack of air in the Dome. The duration period of this process depends on the age and the condition of the food in the Dome.

- As fruits and vegetable naturally release moisture, it is suggested to remove the Acrylic Dome and keep the food in open air for 10 minutes per day to allow the excess moisture to escape.

- Place perishable foods into the AutoFresh Vacuum Dome then place in the refrigerator. The AutoFresh Vacuum Dome is not for use in the freezer.

- Keep the AutoFresh Vacuum Dome out of direct sunlight. The heat from the sunlight will affect the food inside the AutoFresh Vacuum Dome.

- Dry foods, such as bread, biscuits or cereals can be stored in the AutoFresh Vacuum Dome.

- The AutoFresh Vacuum Dome is perfect for marinating foods. The vacuum action helps to open the pores of the food, allowing marinade to infuse into the food quicker and deeper thus giving the food a more intense flavor. In just 30 minutes, the food will be completely marinated. Place the food and the marinade onto the deep dish side of the Food Tray. Place the Dome onto the Food Tray and press the "On/Off" Button to start the vacuuming process. Place the AutoFresh Vacuum Dome into the refrigerator while marinating. Be sure to follow food safety rules as listed by the FDA.