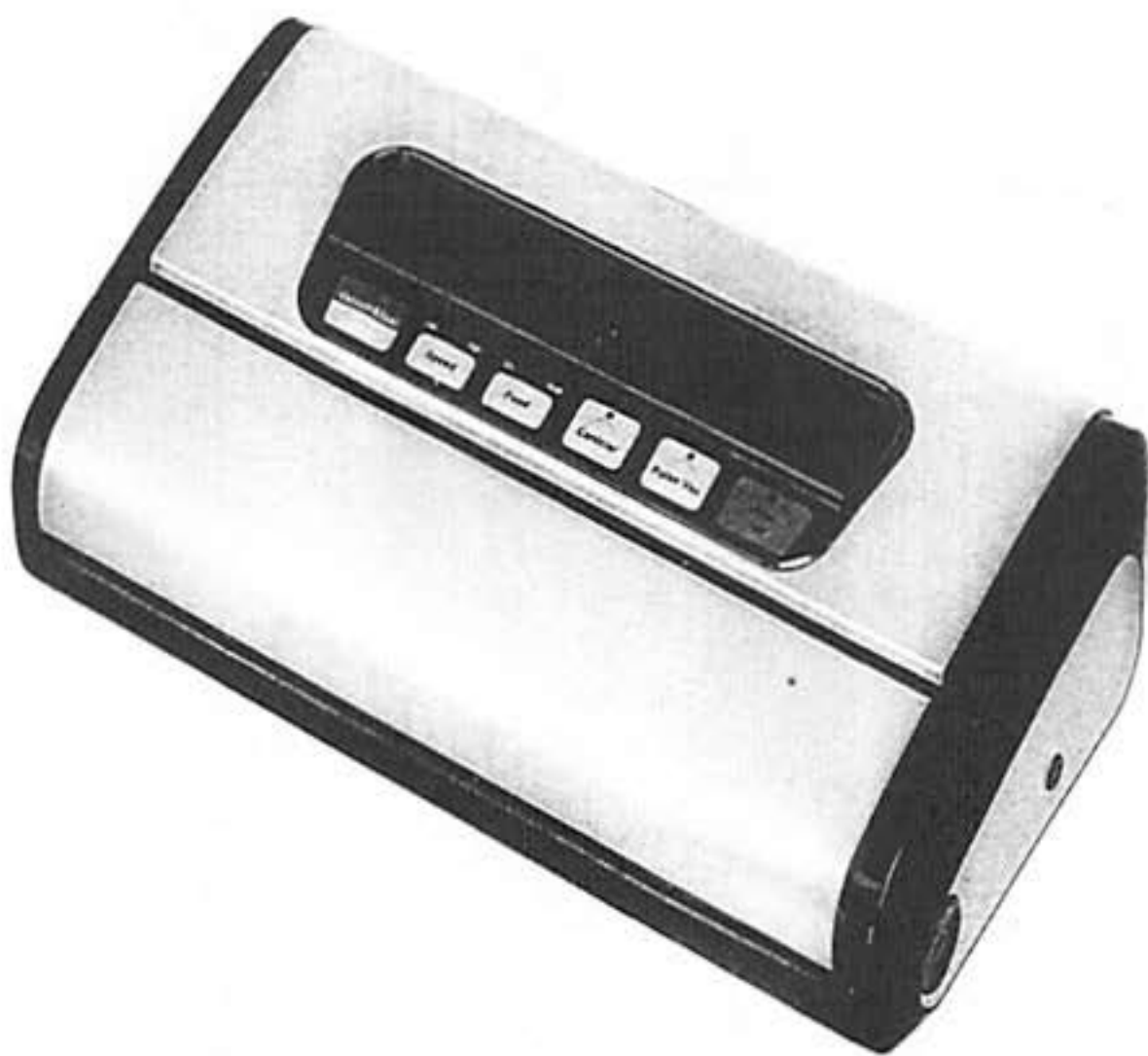




Stainless Steel Vacuum Sealer Instruction Manual



WARNING:

Read carefully and understand all INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury. Save these instructions in a safe place and on hand so that they can be read when required. Keep these instructions to assist in future servicing.



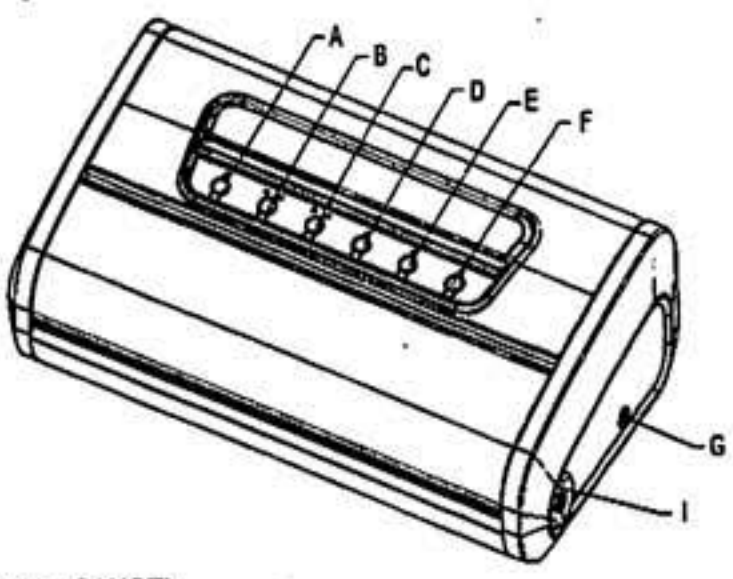
IMPORTANT SAFEGUARDS

For your own safety, please follow these basic precautions when using this electrical appliance.

1. Read the user's manual carefully for operating instructions. Read all instructions in this manual before use.
2. Do not use the appliance on wet or hot surfaces, or near a heat source.
3. To protect against the electric shock, do not immerse any part of the appliance, power cord or plug in water or other liquid. Unplug from outlet when it is not in use and before cleaning.
4. To disconnect, unplug the power cord from electrical outlet. Do not disconnect by pulling the cord.
5. Do not operate the appliance with a damaged power cord or plug. Do not operate the appliance if it malfunctions or is in anyway damaged.
6. Do not place on or near a hot gas or electric burner, or heated oven. Please pay special attention when moving products containing hot liquids.
7. This appliance is not a toy, when used by or near children, close attention is necessary, and store this appliance in a safe place, out of the reach of children.
8. Don't use this appliance for other purposes except for its intended use.
9. Do not contact the hot sealing element located at the edge of the lid of this appliance. It is hot and may cause injury.
10. Do not try to repair this appliance by yourself.
11. Don't use the appliance if it has been or appeared to be damaged.
12. It's better not to use an extension cord with this appliance. However, if needed, the extension cord must have a rating equal to or exceeding the rating of this appliance.
13. Before plugging in or operating the appliance, make sure your hands are dry and safe to do the operations.
14. This appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
15. Do not use this appliance outdoors or on a wet surface, it's recommended for indoor use only.
16. To reduce the risk of electric shock, this product has a polarized plug (one blade is wider than the other). This plug is intended to fit in a polarized outlet only one way. When the plug does not fit fully in the outlet, reverse the plug. When it still does not fit, contact a qualified electrician to install the proper outlet. Do not change the plug in any way.

PRESENTATION

Main Parts of your New Vacuum Sealer



A VACUUM&SEAL CANCEL

Press this button to start vacuumizing, when the process is done, the machine will seal the bag automatically. If you press this button while the machine is working, it means to stop the on-going process.

B SPEED (LOW/HIGH)

Press this button to choose the machine vacuumize in low or high speed.

C Food (DRY/MOIST)

Press this button to choose vacuumizing pattern for dry food or moist food.

D CANISTER

Press this button to make vacuum with canister.

E PULSE VAC

This button is used when extreme control of the vacuuming process is needed for delicate foods. Press the button and the vacuum pumps turns on, release the button and it shuts off.

F SEAL ONLY

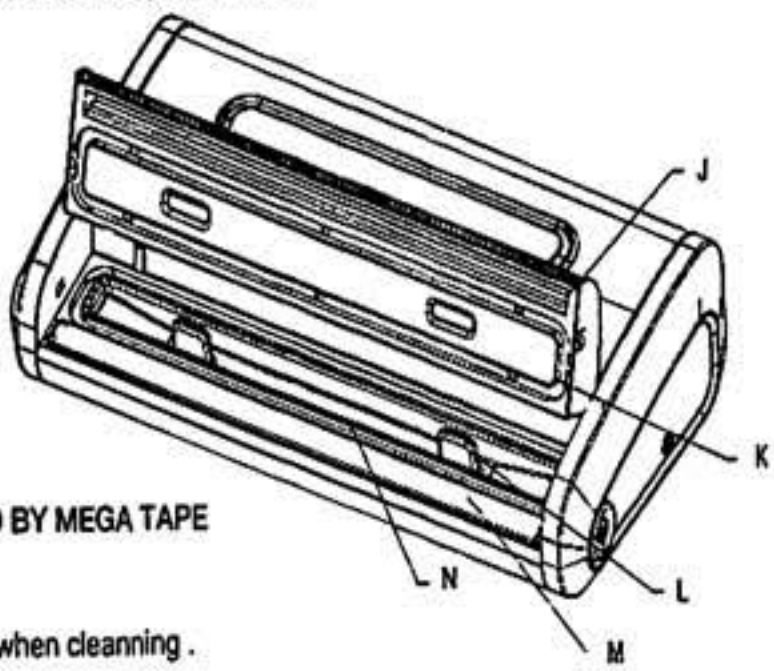
Press to create a seal when making bags from bag roll.
Press to immediately stop the vacuum process and begin sealing the bag.

G ACCESSORY PORT

Allows vacuum packaging with Canisters and Accessories.

I LOCKS

Press left and right side locks to close or open the cover.



J HEATING BAR COVERED BY MEGA TAPE

K SEALING FOAM RING

L REMOVABLE TRAY

This part can be taken away when cleaning .

M SILICON SILING LINE

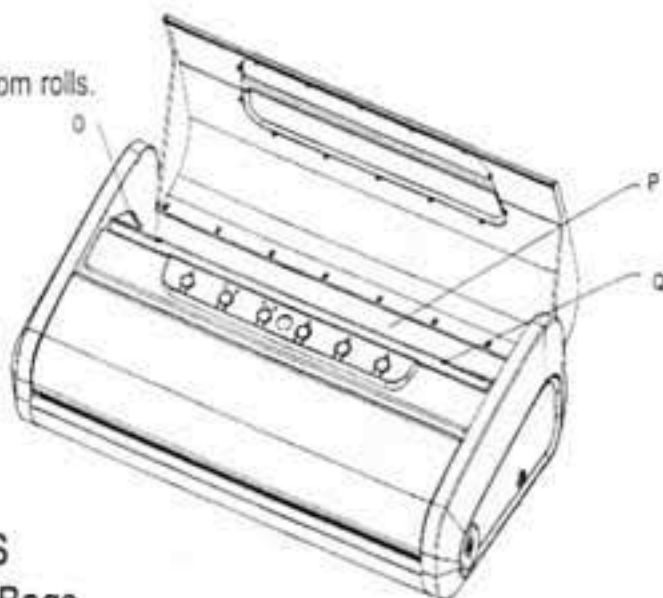
N VACUUM CHAMBER

O&Q EMBEDDED CUTTER

Use this cutter to cut bag materials from rolls.

P ROLL STORAGE

Place roll inside this area.

**OPERATING INSTRUCTIONS****How to Make Custom Sized Bags**

1. Put a bag roll into the roll storage area, pull enough bag material to hold item to be vacuum packaged, plus 2 inches. Use the embedded cutter on the sealer to cut desired bag length from bag roll. Make sure to cut in a straight line. Plug in power cord.
2. Open lid. Place one end of cut bag onto sealing strip, don't worry if you accidentally place any material onto the gasket area.
3. Close lid by pressing down on both sides until two "click" sound heard.
4. Now that lid has been locked, press the "SEAL" button to create a custom sized bag. The indicator light illuminates during the seal process.

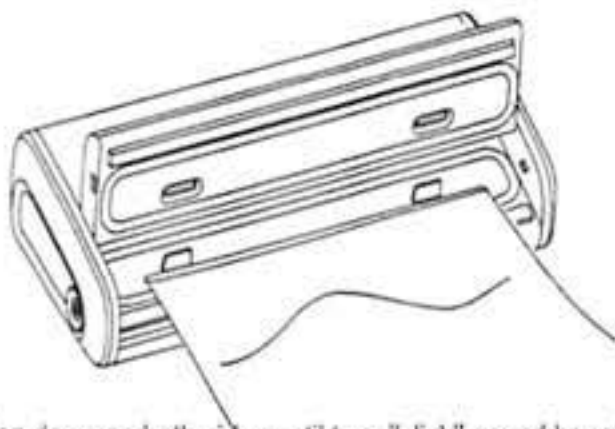
REMARK : When the sealer is used for the first time, the double sealing line may not be well done, this is because the heating bar needs time to reheat, in this case, just try another time.

5. Once completed the indicator light of seal button will turn off; press the release buttons on both sides of the machine, it is now safe to take out the newly created bag.
6. The custom sized bag is now ready for vacuum sealing.

CAUTION : Make sure you give the appliance time to cool down. Wait at least 20 seconds between seals. Under very heavy usage, appliance will shut off automatically to prevent overheating. If it does, wait 25 minutes to allow appliance to cool off.

How to Vacuum Seal with the Vacuum Bags

1. Place the item(s) to be sealed into the pre-cut or custom sized bag. Leave at least 2 inches between the contents and the top of the bag to allow for bag contraction.
2. Open lid and place the open end of the bag down into the vacuum chamber.



3. Close lid by pressing down on both sides until two "click" sound heard.
4. Choose low or high speed, dry or moist food.

NOTE : When vacuumizing moist food, please choose low speed and moist food pattern.

5. To begin the vacuum process, press the "VACUUM&SEAL" button. The unit will continue to vacuum and then seal once air has been removed.
6. Once the indicator light has turned off, press the release buttons on both sides of the machine to release the bag.

How to Use the Pulse Vacuum Button (PULSE VAC)

Since the pressure under the normal vacuum function is set to be high, sometimes it is easy to destroy some delicate items by high pressure in the vacuum bags. In this case, you can use the "PULSE" vacuum function to control the vacuum time and pressure, and prevent crushing delicate items. When packing some juicy foods, you can also use this function and prevent liquid being sucked out.

1. Place the item(s) to be sealed into the pre-cut or custom sized bag. Leave at least 2 inches between the contents and the top of the bag to allow for bag contraction.
2. Open lid and place the open end of the bag down into the vacuum chamber.
3. Close lid by pressing down on both sides.
4. Press the "PULSE" button continually, till it reaches the pressure that you want. You can watch the vacuum bag to decide the pressure. During this process, you can stop vacuum by stop pressing this button ; and press it again to vacuum again.
5. When the pressure reaches what it needs, press "SEAL ONLY" button to start sealing.
6. Once the indicator light has turned off, press the release buttons on both sides of the machine to release the bag.

Tips for Vacuum Sealing

1. Vacuum sealing is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
 2. Do not overfill the vacuum bag. Leave enough empty space in the open end of the bag so that the bag can be placed in the vacuum channel without creating wrinkles or ripples.
 3. Clean and straighten the open end of the bag before sealing. Make sure nothing is left in the open area of the bag, no wrinkles or creased lines should appear in the open panel, foreign objects or creased bag may make it difficult to seal tightly.
 4. Do not leave too much air inside the bag, Press the bag to allow extra air to escape from the bag before vacuum. Too much air inside the bag will increase the vacuum pump loading and may lead to insufficient power of the motor to draw away all the air inside the bag.
 5. Do not apply vacuum packaging for objects with sharp points like fish bones and hard shells! Sharp points may penetrate and tear the bag! Use a container or a vacuum canister instead of a bag to store such objects.
 6. Make sure there is no crack or deformation, or small particles leaving in the foam gaskets around the vacuum chamber. Otherwise, take it out, wash and dry it thoroughly, or replace with a new one.
 7. During the vacuum packaging process, small amounts of liquids, crumbs or food particles can be inadvertently brought into the vacuum chamber, which may clog the pump and damage your appliance. To avoid this, freeze moist and juicy foods first before sealing bags or place a folded paper towel near the inside top of the bag. For powdery or fine-grained foods, avoid overfilling bags. You may also place a coffee filter inside before vacuum packaging.
 8. Pre-freeze fruits and blanch vegetables before vacuum packaging for best results.
 9. Liquids need to be frozen before vacuum packing.
 10. Store perishable foods in the freezer or refrigerator. Vacuum packing extends the shelf life of foods, but does not preserve them.
 11. To avoid overfilling, always pull out bag material at least 8 cm (3 inches) longer than the desired length.
 12. When using accessories, remember to leave 2.5 cm (1 inch) at the top of canister or container.
 13. Pantry items such as flour, rice, and mixture for cakes and pancakes, all can stay fresher longer when vacuum packed. Nuts and condiments can maintain their flavor.
- Note: After use, please always leave the lid of the vacuum sealer open and don't fasten it. Otherwise, it will deform the form gaskets and affect the functions.

SAFETY PRECAUTIONS

Food Storage And Safety Information

This Vacuum Sealer will change the way you purchase and store foods. Once you are accustomed to vacuum packing, it will become an indispensable part of your food preparation. When preparing and vacuum packing foods by using the vacuum sealer, there are certain procedures that must be followed to ensure food quality and safety. Review this section carefully for your safety.

1. Chemical reactions in the food generated by air, temperature, and moisture, enzyme action, growth of microorganisms or contamination from insects will spoil the food.
2. The main factor to make food lose nutritive value, texture, flavor, and overall quality is oxygen in the air. The growth of most micro-organisms depends on air, since it will carry moisture into and out of food unless they are protected with moisture-proof packing. Frozen food exposed to freezer air may result in freezer burn.
3. The vacuum packing can remove up to 90% of the air from the package. There is approximately 21% oxygen in the air, so 90% air removal leaves 2% to 3% residual oxygen in vacuum-sealed foods. When the oxygen content is 5% or below, most microorganisms will be inhibited from growth.
4. In general, there are three categories of microorganisms, namely mold, yeast and bacteria. They are present everywhere, but they may cause problems only under certain conditions.
5. In a low-oxygen environment or in the absence of moisture, mold cannot grow; in under a wet and sweet circumstance at moderate temperature, yeast can grow with or without air. Refrigeration will slow the growth of yeast and freezing will stop it completely; Bacteria can grow with or without air.
6. One of the extremely dangerous types of bacteria is clostridium botulism, and they can grow without air at 40°F to 115°F (4° to 46°) under proper conditions such as lack of acid, low-oxygen environment and temperature greater than 40°F(4°C) for extended time.
7. Frozen, dried, high-acid, salty or sweet foods can be resistant to botulism. Non-acid foods including meats, seafood, lye-cured olives, poultry, fish, eggs and mushrooms, low-acid foods mostly vegetables, medium-acid foods including overripe tomatoes, onions, chili peppers, figs and cucumbers are easy be infected by botulism.
8. It should be refrigerated for short-term storage and frozen for long-term storage. Foods most susceptible to botulism should be consumed immediately after heating.
9. Some dried foods, such as flour and cereals may contain insect larvae, if you do not vacuum seal, larvae may hatch during storage and contaminate the foods. To prevent weevils and other insects from hatching, storing these foods in vacuum seal packaging is necessary.
10. To avoid spoilage, foods should be stored at a low temperature.
11. If the temperature in the refrigerator is higher than 40°F(4°C) (especially for extended periods of time), it will support the growth of harmful microorganisms, so we should keep the temperature at 40F(4°C) or below.
12. When the temperature for the freezer is 0°F(-17°C) or below, it's suitable to store foods. Although freezing does not kill microorganisms, it retards their growth.
13. The vacuum-sealed storage temperature will affect dried foods. Their shelf life will be extended 3-4 times for every drop of 18F(10°C).
14. When packaging large volumes of meat, fish, or any food, we advise as follows.
 - 1). Make sure to properly clean your hands, all utensils and surfaces to be used for cutting and vacuum packing.
 - 2). Once you've packed perishable foods, refrigerate or freeze them immediately. Don't leave them at the room temperature.
 - 3). Vacuum packing will increase the shelf life of dry foods. Foods containing high fat may develop rancidity due to oxygen and warm temperature. Vacuum packaging will extend the shelf life of foods such as nuts, coconut or cereals. Store in a cool and dark place.
 - 4). Vacuum packing will not extend the shelf life of fruits and vegetables such as apples, bananas, potatoes and root vegetables unless they are peeled before vacuum sealing.

5. Vegetables such as broccoli, cauliflower and cabbage emit gases when vacuum packed fresh for refrigeration. To prepare these foods for vacuum packing, blanch and freeze.

General Rules for Food Safety

Food safety rules are based on scientific studies as well as the common sense. The following rules are important for food safety for optimal food storage.

1. Once you have heated, defrosted or un-refrigerated perishable foods, consume them immediately.
2. After opening canned food or commercially vacuum packed foods, they can be re-vacuumed packed. Follow the instructions to refrigerate after opening and store re-vacuumed packages properly.
3. Don't defrost foods in hot water or via other heat sources. It doesn't matter whether they are vacuum packed or not.
4. Don't consume foods if they are perishable and have been left at the room temperature for more than a few hours. This is especially important if they have been prepared with a thick sauce, in a vacuum package, or in a low-oxygen environment.
5. Spread vacuum packages evenly throughout the refrigerator or freezer to cool down food temperature quickly.

Food Storage Guide

Foods	Where to Store	Normal Storage	Vacuum Sealed
Beef, Pork, Lamb	Freezer	6 months	2-3 years
Ground Meat	Freezer	6 months	1 years
Poultry	Freezer	6 months	2-3 years
Fish	Freezer	6 months	2 years
Vegetables	Freezer	8 months	2-3 years
Bread	Freezer	6-12 months	1-3 years
Soups, Stews, Sauces	Freezer	3-6 months	1-2 years
Coffee Beans	Freezer	6 months	2-3 years
Ground Coffee	Freezer	6 months	2 years
Cheese	Refrigerator	1-2 weeks	4-8 months
Lettuce, Spinach	Refrigerator	3-6 days	2 weeks
Berries	Refrigerator	1-6 days	1-2 weeks
Sugar	Pantry	6 months	1-2 years
Flour	Pantry	6 months	1-2 years
Rice	Pantry	6 months	1-2 years
Beans	Pantry	6 months	1-2 years
Cookies	Pantry	1-2 weeks	3-6 weeks
Chips	Pantry	1-2 weeks	3-6 weeks
Dry Milk	Pantry	6 months	1-2 years
Almonds, Peanuts	Pantry	6 months	2 years
Sunflower Seeds	Pantry	6 months	2 years

CLEANING AND MAINTENANCE

Vacuum Sealer

1. Always unplug the appliance before cleaning.
2. Do not immerse in water or any other liquid.
3. Avoid using abrasive products or material to clean the appliance, for they will scratch the surface.

4. Use a mild dishwashing soap and a warm, damp cloth to wipe away food residue around components.
 5. Dry thoroughly before using again.
- Note: The foam gasket around the vacuum chamber should be dried thoroughly before re-assembling. When re-assembling, be careful to prevent any damage, and assemble as original position to ensure no vacuum leaking.

Accessories

Wash all vacuum accessories in warm water with a mild dishwashing soap, but do not immerse the lid in water.

1. Canister bases (not lids) are top rack dishwasher safe. Canister lid should be wiped down with a damp cloth.
2. Ensure the accessories are dried thoroughly before reusing.
3. Do not use a canister in microwave or freezer.

TROUBLE SHOOTING

Problem	Solution
Nothing happens when trying to vacuum package	<ol style="list-style-type: none"> 1. Check power cord to see if it is firmly plugged into electrical outlet. 2. Examine power cord for any damages. 3. See if electrical outlet is operative by plugging in another appliance. 4. Ensure that the handle is locked down. The handle should be parallel with the lid when fully locked. When attempting to lock the lid, change in resistance can be felt when the locking mechanism is engaged. 5. If it is used for a long time, maybe the over-heating protector is working. Please open the lid to dissipate the heat for 2-3min, and then continue the operation.
The bag does not vacuum completely	<ol style="list-style-type: none"> 1. Check to make sure the open end of the bag is properly placed along the sealing strip 2. There must be at least 8cm (3") of extra bag material so that the bag will vacuumized correctly. If there is not enough bag material, the bag will not be placed flat along the sealing strip. 3. The bag should extend half way across the vacuum chamber. Placing too far in or not far enough could result in improper vacuum. 4. Ensure that there is no debris or liquid on the upper or lower foam gaskets in the appliance. Clean by wiping gaskets off with a damp rag and letting the gaskets air dry, after being removed from the appliance. 5. It should be noted that meats and other food may contain air inside of them. Under this condition, bags may lose vacuum effect over time. To avoid this, partially freeze the item before vacuum packaging. 6. Check the type of bag being used. Channeled vacuum bags are the only type designed to be used with this appliance. You can identify the correct bags by the special embossed surface of the bag creating channels for air to escape. DO NOT use any bag that is void of ribbing, meshing, or channeling. 7. If the heating elements get too hot, the sealing process may start before the elements are turned on. If this happens, open the lid of the appliance and allow the elements to cool down before vacuumizing again. It is also helpful to leave the lid open in between cycles to keep the heating elements cool.
The bag does not seal	<ol style="list-style-type: none"> 1. Check to make sure that the bag is laying flat along the rubber strip in the appliance. If there are any creases or tears in the bag, the appliance may not seal correctly.
Air has re-entered into the bag after being sealed	<ol style="list-style-type: none"> 1. Leakage along the seal which can be caused by wrinkles, debris crumbs, grease or liquids. Reopen the bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing. 2. The release of natural gases or fermentation from foods (such as fresh fruits and vegetables) may occur. Open the bag, if you think the food has gone bad, discard it. Lack of refrigeration or fluctuating temperatures in the refrigerator can lead to the spoil of food. 3. Check the bag for a puncture or hole which may have released the vacuum. Do not apply the vacuum packaging in hard items with sharp points (like bones or cracks of nut shell). Cushion sharp edges with paper towels.