

Functions

- **Cancel Button** - Stops the unit at any time.
- **Seal Only** - For sealing a bag without vacuum.
- **Vacuum/Seal** - For vacuuming the bag and automatically sealing it when vacuum is complete.
- **Indicator Lights** - Indicates the status of vacuum or seal process.
- **Unlock Buttons** - On the right and left side of the cover. Press down to unlock. In the locked position, they secure the lid in place while the vacuum packing cycle is under way in bags; they release automatically.
- **Lid** - Opening the lid into the fixed raised position allows you to position the bags before starting the vacuum packing process.
- **Vacuum Chamber** - Position the open end of the bag inside the chamber, draws air from the bag and collect any excess liquid.
- **Sealing Gasket** - Presses the bag onto the sealing strip.
- **Sealing Bar** - Place bag to be sealed over this bar.

Operating Instructions

MAKING A BAG WITH THE ROLL

1. Pull the bag material from the roll to the suitable length you want and cut (Pull out enough of the bag roll to hold items to be vacuum packed plus an additional 3" inch (allow another 1 inch for each time the bag will be resealed.) then close the rear lid.
2. Open the lid and place either open end of bag material on Sealing Strip, close it. Press down on the lid until two "click" sounds are heard.
3. Press the "Seal Only" Button to start sealing.
4. When the Seal Indicator Light turns off, sealing is completed. Press the two Unlock Buttons, lift lid and remove the bag.
5. Open the lid and take out the bag.
6. Now the bag is ready, you can vacuum package with it.

VACUUM PACKAGING YOUR FILLED BAG:

1. Put the items inside the bag.
2. Open the lid, clean and straighten the open end of the bag, make sure there no wrinkles or ripples.
3. Place the open end of the bag in the vacuum chamber beneath the air intake.
4. Close the lid and then press on both sides of the lid until two "click" sounds are heard.
5. Press the "Vacuum/Seal" Button. The bag will be automatically vacuumed and sealed.
6. When the Indicator Lights of "Seal Only" and "Seal/Vacuum" turn off, the process is completed. Press the two Unlock Buttons, lift lid and remove the bag.
7. Refrigerate or freeze if needed.

NOTE: For best sealing effect, it is better to let the appliance cool down for 2 minutes before using it again. Wipe out any excess liquid or food residue from the vacuum chamber after each use.



Cleaning and Maintenance

Vacuum Sealer:

1. Unplug the unit before cleaning.
2. Clean the Vacuum Sealer with a damp sponge. **Do not immerse in water.**
3. Use a mild dish soap. Do not use abrasive cleaners as they will scratch the surface.
4. Dry thoroughly, before using.

Bags

1. The bagging material can be washed in warm water with dish washing soap. Rinse the bags well and allow to dry thoroughly before re-using.
2. Bags can be washed on the top rack in your dishwasher by turning the bags inside out. Stand the bag up so the water can get inside the bag. Dry thoroughly before next use.

Note: Bags used to store greasy foods should not be re-used.

Storing Your Vacuum Sealer

1. Keep the unit in a flat and safe place, out of the reach of children.
2. **Make sure the lid of appliance is not locked when not in use and during storage to prevent deformation of the gaskets.**

Vacuum Sealing Tips

- Do not overfill the bags; leave enough space at the open end of the bag so that the bag can be placed on the vacuum chamber more positively.
- Do not wet the open end of the bag. Wet bags may be difficult to melt and seal tightly.
- Clean and straighten the open end of the bag before sealing. Make sure nothing is left on the open area of the bag, no wrinkle or creases should appear on the open panel, foreign objects or creased bags may cause difficulty to seal tightly.
- Do not vacuum package objects with sharp points like fish bones and hard shells. Sharp points may penetrate and tear the bag.
- Let the vacuum sealer rest for 2 minute, after each sealing or vacuum sealing.
- During bag vacuum packaging process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into vacuum chamber clogging the pump and damaging 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.
- Pre-freeze fruits and blanch vegetables before vacuum packing for best results.
- Liquids need to be cooled before vacuum packing. Hot liquids will bubble up and over the top of the bag or jar when vacuum packed. Note: A jar attachment is necessary for sealing jars.
- Store perishable foods in the freezer or refrigerator. Vacuum packing extends the shelf life of foods, but does not preserve them.
- Pantry items such as flour, rice, mixes for cakes and pancakes, all stay fresher longer when vacuum packed. Nuts and condiments maintain their flavor while rancidity is kept out.
- Keep camping supplies such as matches, first aid kits and clothing, clean and dry. Keep flares for auto emergencies ready. Keep silver and collectibles untarnished.
- Fill a bag about 2/3 full with water, seal the end (don't vacuum). Freeze the bag and use for ice in the cooler, or ice packs for sports injuries.