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Technical Support and E-Warranty Certificate www.vevor.com/support

VS5164 VACUUM SEALER

INSTRUCTIONS

We continue to be committed to provide you tools with competitive price.

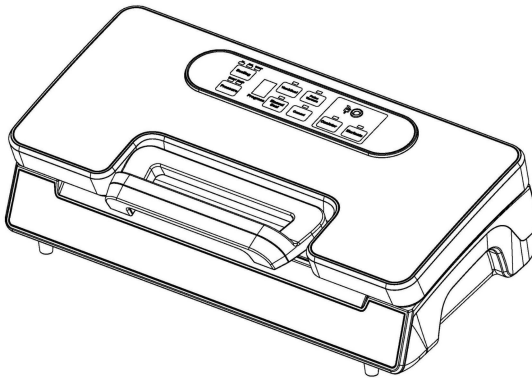
"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

VEVOR®

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VS5164 VACUUM SEALER

VS5164



NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

 CustomerService@vevor.com

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions should always be observed, including the following:

READ ALL INSTRUCTIONS

1. Carefully read all of the instructions before using this appliance and save for future reference.
2. Before plugging cord into wall outlet, or disconnecting, make sure that the cover of the machine is in unlocked condition, and unplug from outlet when not in use or before cleaning.
3. This appliance is not a toy, when used by or near children, close attention is necessary, and store this appliance to a safe place, out of the reach of children.
4. Do not use any bags or attachments not recommended or appointed, and don't use this appliance for other purpose except its intended use.
5. Stop using the machine immediately if the cord is damaged and have it replaced by a professional.
6. Keep away from moving parts.
7. Do not contact the hot sealing element located on edge of the top housing of this machine. It is hot and may get burn.
8. Do not try to repair this appliance by yourself.
9. Don't use the appliance if it has fallen or appeared to be damaged.
10. Avoid doing the following: pull or carry by the cord, use cord as a handle, close a door on cord, or pull cord around sharp edges or corners. Do not operate appliance over cord or when cord / plug is wet.
11. Keep away from hot gas, heated oven, electric burner or any other hot surfaces. Do not use this appliance on wet or hot surface or near a heat source.
12. It's better not to use an extension cord with this unit. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
13. When disconnected, to avoid any injury, please unplug by grasping the plug, not the cord.

14. Before plugging appliance in or operating, make sure your hands are dry and safe to do the actions.
15. When it is in "ON" or working position, always be on a stable surface, such as table or counter.
16. It's no need to use any lubricant, such as lubricating oils or water, on this appliance.
17. Do not immerse any part of this appliance, power cord or plug in water or any other liquid.
18. Do not use this appliance outdoors or on a wet surface, it's recommended for household, indoor use only.
19. This appliance can't be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
20. Children should be supervised to ensure that they do not play with the appliance.
21. If the supply cord is damaged, It must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
22. Cleaning and user maintenance shall not be made by children without supervision.

CAUTION:

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY
AB:1MIN PER CYCLE**

CONSTRUCTION AND FUNCTIONS

1.Vac&seal:

- *At stand-by condition, it starts the automatic operation of vacuuming the bag and then automatically seals the bag when vacuum is complete;*

2.Pulse vacuum :

Press this button, and the device starts vacuuming; undo, it will stop. This process can be repeated. Then press “manual seal” when meet desired pressure, turn to seal. Different pressure according to different type of foods can be chosen.

3.Sealing time :

Three setting for choosing the best bag sealing time

- **Dry button** : *for dry bags and items without moisture, with a shorter heat sealing time;*
- **Moist button**: *for wet bags or foods with a little moisture, with an moist heat sealing time.*
- **Extended button**: *for wet bags or foods with very moisture, with an extended heat sealing time.*
- *Default setting is Normal setting for dry bags and shorter sealing time.*

4.Pressure :

Two buttons for choice of different vacuum pressure:

- *Normal button: for regular items storage in normal vacuum pressure ;*
- *Gentle button: for some soft & crushable items storage where less vacuum pressure is desired.*
- *Default setting is normal and high vacuum pressure.*

5.Canister:

To start vacuuming for canisters, jar lids, wine stoppers or other accessories through a hose.

6. Manual Seal :

This button provides two functions:

- *To seal the open end of a bag without vacuuming air suction, used to make a bag from a bag roll;*
- *When the automatic “Vacuum & seal” function is in operation, this button stops the motor pump and immediately starts to seal the bag so that less vacuum pressure inside the bag can be controlled by the operator to avoid crushing for delicate items.*

7. Marinate:

Press to marinate food in a marinator bowl.

8. Cancel:

- *At working (vacuuming or sealing operations) condition, it stops the machine.*

9. Hose port:

To insert the hose for canister and wine stopper before “marinates” or “canister” operations.

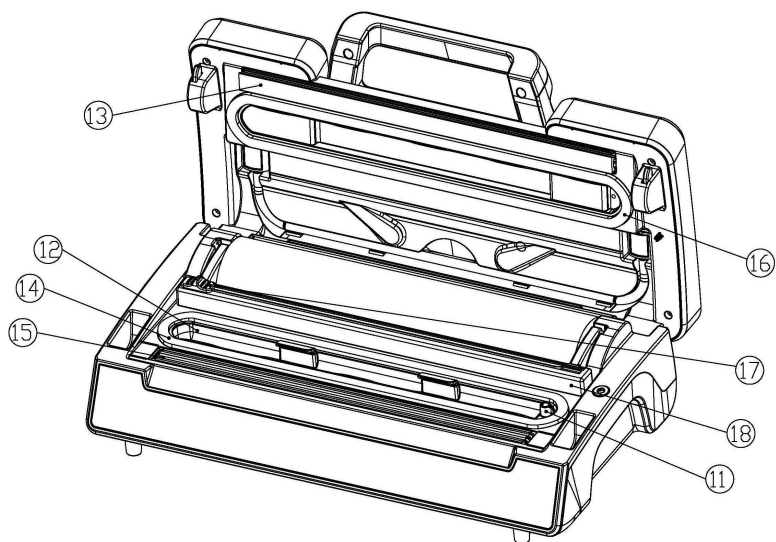
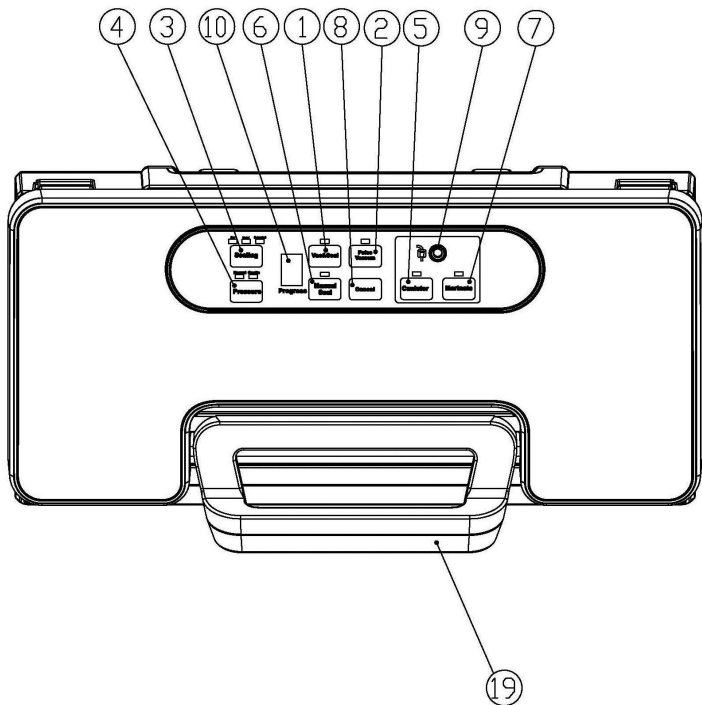
10. Progress :

This is the numeric display apparatus and provides two functions

- *show that the progress of vacuuming*
- *Shows that the device is on and the lid is closed. When the LED winks, please wait until it normally light, then you can start next operation.*

11. Air intake:

Air intake connects with vacuum chamber and pump. Do not cover this intake when placing bag for vacuum&Seal operations.



12. Vacuum chamber:

Position the open end of the bag inside the chamber, draws air out of bag and catches any liquid overflow from the bag.

13. Sealing strip:

Place the bag to be sealed over this strip., Clean and dry or replace it when distorted or broken.

14. Lower gasket:

Keep air away by forming vacuum chamber with upper gasket in the vacuum chamber. Clean and dry or replace it when it is distorted or broken.

15. Sealing element:

Teflon-coated heating element which is hot and seals the bag.

16. Upper gasket:

Keep air away by forming vacuum chamber with lower gasket. Clean and dry or replace it when distorted or broken.

17. Bag Cutter:

Press and slide in one direction or another to cut bags to a desired size.

18. Cutter rack:

Support the cutter to slide along

19. Front handle:

Press down to lock the cover. And rock to open the cover.

OPERATING INSTRUCTIONS

I. Making a bag with bag roll

1. Open the top cover . **Fig.1**

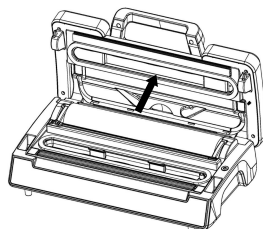


Fig.1

2. Make sure the bag cutter is on one end of the cutter rack, then put the cutter rack to the back– **Fig.2**

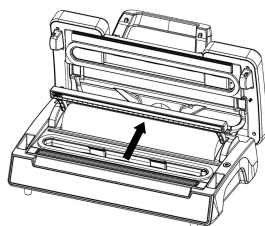


Fig.2

3. Pull out the bag to the suitable length you want– **Fig.3**

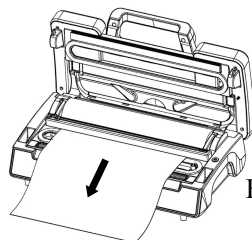


Fig.3

4. Put down the cutter rack and make sure it is on the right place of the bags, then slide the cutter from one end to the other end to cut the bag– **Fig.4**

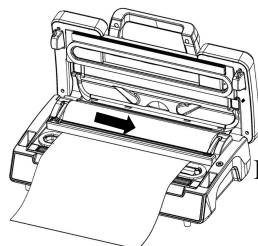


Fig.4

5. Put one end of the bag on top of the sealing Element into the bag fixture– **Fig.5**

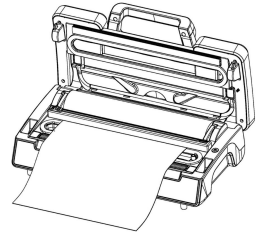


Fig.5

6. Close the top cover and press tightly till you hear it click in place on both sides– **Fig.6**

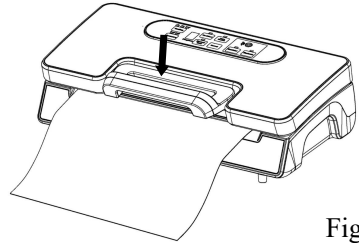


Fig.6

7. Press “Maunal Seal” button to start sealing the bags -**Fig.7**

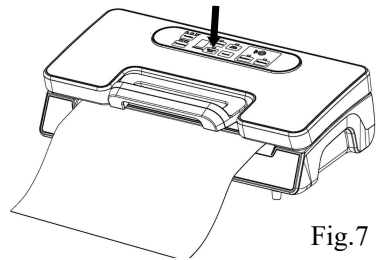


Fig.7

8. Lift the handle to open the cover and take the bag out of the machine. The bag is then done and is ready for vacuum sealing -**Fig.8**

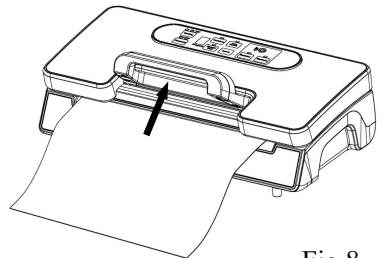


Fig.8

II. Vacuum packaging with a bag

1. Put the items inside the bag. Use only the special designed vacuum bags supplied by us with vacuum channels.
2. Clean and straighten the open end of the bag, make sure no dust, wrinkle or ripples.
3. Place the open end of the bag within the vacuum chamber area. Make sure the air intake is not covered by the bag. – **Fig. 1**

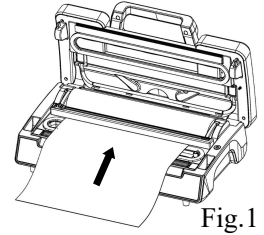


Fig.1

4. Put the top cover down and press front handle to lock the top cover.- **Fig.2**

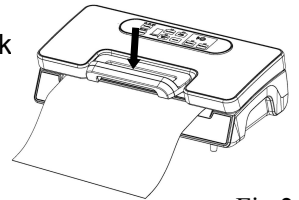


Fig.2

5. Check the LED status of “Pressure” and the “sealing” to confirm sealing time depending on the moisture status of packed items (extended/moist/dry) and desired vacuum pressure (Normal/Gentle) according to the type of food;

6. Then press Vac& Seal button, the unit start to vacuum and will seal the bag automatically - **Fig 3**

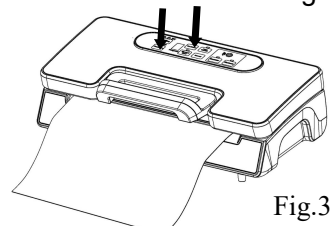


Fig.3

NOTE: This product provides very high vacuum pressure during vacuum packaging with a bag, in order to avoid crushing of the delicate item by the high vacuum pressure, observe the status of the vacuum pressure inside the bag and switch the “MANUAL SEAL” button immediately when the desired vacuum pressure is achieved. The pump will stop and change to heat-seal the bag.

7.The vacuum packaging is done. Rock the handle to open the cover and take out the packed bags – **Fig. 4**

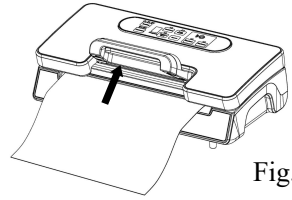


Fig.4

NOTE:

- *For best sealing effect, it is better to let the appliance cool down for 1 minute before using it again. Wipe out any excess liquid or food residue in the vacuum chamber after each bag packaged.*
- *Do not seal one after another continuously to avoid overheat of the sealing element. The machine will reject if this “seal” button is activated within 15 seconds of the last activation.*
- *Your appliance can work only on the specific bags provided by us. Do not attempt to use other bags not intended for vacuum packaging. .*
- *Cut the bag straight across with scissors to open a sealed bag.*

III . Vacuum packaging with a bag using Pulse Vacuum

1. Press **Pulse Vacuum** button, the unit start to vacuum the bag , *observe the status of the vacuum pressure inside the bag . loose the **Pulse Vacuum** button immediately when the desired vacuum pressure is achieved.-- **Fig 1***

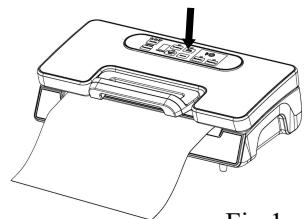


Fig.1

2. Press the **Manual Seal** button when the Vacuuming have been completed, the unit start to seal the bag automatically—Fig.2

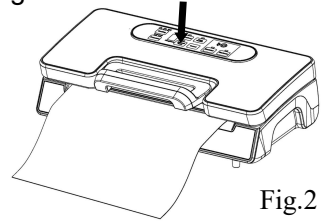


Fig.2

IV. Vacuum package in a Canister & Vacuum Bowl

1. Wipe canister cover, canister base and ensure they are clean and dry.
2. Put the items into the canister and do not fill up too full so that the cover can be in good contact with the canister bowl rim. Clean the cover rim of the canister and bottom seal gasket of the canister cover;

3. Insert one end of the hose into the air intake and another end of the hose into the center hole of the canister cover— **Fig. 1**



Fig.1

4. Check the LED status of “Pressure” and make sure if it is in “Normal” setting;



Fig.2

5. Press the canister button to start vacuuming— **Fig. 2**. To ensure there is no air leaking between the cover and the canister, use your hand to push down the cover at the beginning of the vacuuming work. The machine will stop automatically when enough vacuum pressure is achieved.
6. Take out the hose tube from the canister or bowl immediately first after the job is completed.

Note: When moist food are under vacuuming, moisture will be stored in adaptor. Remember to clean up the adaptor if there is water before

vacuuming.

Open Canister after vacuum packaging

In order to open the canister, you need to press the “Release” button on the canister cover.

Note:

- *At the beginning of the vacuum packaging in a canister or a vacuum bowl, slightly press down the cover or on the hose adaptor to ensure no loose of the hose and to avoid air leaking through the gap between the cover and the canister top rim for a few seconds.*
- *To test vacuum, simply tug on the cover. It shall not move;*
- *Different canisters are available in the market and also from Bigland. The operation procedure will be a little different. Please refer to the individual manual for the specific canister.*

V . Marinate meat with a marinate Bowl

1.Take out the hose accessory from inside cover, insert it to canister port on unit and the center hole of canister cover– **Fig. 1**

2.Check the LED status of “Pressure” to confirm the desired vacuum pressure (Normal/Gentle) according to the type of food.

The default option is Normal mode.

3.Press Marinate button to start working– **Fig. 2.**



Fig.1



Fig.2

The indicator light glints during the course. It will release air automatically after finished vacuum, this is for 1 working cycle, this machine will total working for 5 cycles. It takes about 6 minutes to finish the process.

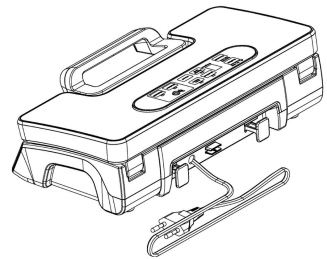
4. When the indicator light crush out, the marinate process is completed. Pull off the hose accessory from canister port and canister cover.

Note:

- *At the beginning of the vacuum packaging in a canister, slightly press down the canister cover or on the hose adaptor to ensure no loose of the hose and to avoid air leaking through the gap between the cover and the canister top rim for a few seconds.*
- *To test vacuum, simply tug on the cover. It shall not move;*
- *Do not press any button to interfere with the whole process*

VI. Cord storage box

1. Put the power cord into the storage box when not use the machine which is in the back of the machine. Do not wrap the cord around the appliance.



Hints for best vacuuming performance

1. Do not put too much stuff inside the bag: leave enough empty space in the open end of the bag so that the bag can be placed in the vacuum chamber area without creating wrinkles or ripples;
2. Do not wet the open end of the bag. Wet bags will cause difficulty to heat-seal tightly. If the food has moisture, or the bag is wet, you can choose the 'Moist' function which is designed for a longer sealing time and seals better for wet bags.
3. 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 creased lines should appear on the open panel, foreign objects or creased bag may cause 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 vacuuming it. Too much air inside the bag increases the vacuum pump loading and may cause the motor insufficient power to draw away all the air inside the bag.

5. Do not vacuum packaging objects with sharp points like fish bones and hard shells! Sharp points may penetrate and tear the bag! You may want to use a container instead of a bag to store such stuff.
6. Suggest to vacuum seal one bag within 1 minute to let the appliance resume enough.
7. If it's not reach the required vacuum for some unknowable reason, the vacuum system will shut automatically after 60 seconds, in this situation, please check if the bag is leak, or not placed properly or any other reasons.
8. Make sure there is no crack or deformation, or small particles resting on the foam gaskets around the vacuum chamber. When this happens, take it out and wash and dry it thoroughly, or replace with a new one.
9. During bag vacuum packaging process, small amounts of liquids, crumbs or food particles can be inadvertently pull into the 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. You may also place a coffee filter inside before vacuum packaging.
10. Pre-freeze fruits and blanch vegetables before vacuum packaging for best results.
11. Liquids need to be cooled before vacuum packing. Hot liquids will bubble up and over the top of the jar when vacuum packed. Note: A jar attachment is necessary for sealing jars.
12. Store perishable foods in the freezer or refrigerator. Vacuum packing extend the shelf life of foods, but do not preserve them.
13. 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.
14. Many foods are sold pre-packed in commercial vacuum bags such as cheese and deli meats. Now, you can maintain the taste and freshness of these foods, by re-packaging with the vacuum sealer bags after the commercially packed bags have been opened.

15. Pasty items such as flour, rice, mixed for cakes and pancakes, all stay fresher longer when vacuum packed. Nuts and condiments maintain their flavor while rancidity is kept out.
16. For objects with sharp points and edges, such as bones or dried pasta, pad the edges with paper towels to keep them from puncturing the bag.
17. There are many non-food uses for vacuum packing. 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.
 1. The main function of this appliance is to store a wide kind of foods for freshness, longer, flavor and convenience. In general, vacuum packaging keeps food fresh up to three times as long as other traditional food storage methods. Once this appliance as an indispensable part of your life, it will less food spoilage and save more money.
 - a) Cook in advance to vacuum seal and store individual portions or entire meals. This vacuum bag is not recommended for microwave or boil-in-bag cooking, please use the general cooking method to re-heat the vacuum-sealed foods.
 - b) Prepare foods in advance for picnics and camping trips or barbecues.
 - c) Eliminate freezer burn.
 - d) Package foods, such as meat, fish, poultry, seafood and vegetables to freeze or refrigerate.
 - e) Package dry foods, such as beans, nuts, and cereals to store longer.
18. It's ideal to prepackage ingredients as well as individual portions for the health-conscious, such as weight-conscious or those on diets or nutritional regimes with special requirements.
19. This system can also be used to store and protect other items: valuable items, such as photos, important documents, stamp collections, book collections, jewellery, cards, comics etc.; hardware items, such as screws, nails, studs and bolts; medicines, band-aids and other first-aid items, etc.

Note:

After finished the vacuum work, please always let the machine cover open, don't fasten the cover, it will deform the form gaskets and affect the machine function.

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 using your vacuum sealer, there are certain procedures that must be followed to ensure food quality and safety. Review this section carefully for your protection:

1. Chemical reactions in the food to air, temperature, moisture, and enzyme action, growth of microorganisms or contamination from insects will cause food spoilage.
2. The main element to cause food to lose nutritive value, texture, flavor, and overall quality is oxygen in the air. Most micro-organisms growth relies on air, for it will carry moisture into and out of foods unless they are protected with moisture-proof packing. Frozen foods being exposed to freezer air will result in freezer burn.
3. The vacuum seal packing removes up to 90% of the air from the package. It's approximately 21% oxygen in the air, so 90% air removal leaves a 2% to 3% residual oxygen level in vacuum-sealed foods. When the oxygen level is at or below 5%, as you know, most microorganisms are inhibited from growth
4. In general, there have three categories microorganisms: mold, yeast and bacteria, they are present everywhere, but only under certain conditions they can cause problems.
5. In a low oxygen environment or in the absence of moisture, mold can't grow; In moisture, Sugar and a moderate temperature circumstance, yeast can grow with or without air. Refrigeration will slow the growth of yeast and freezing stops it completely; Bacteria can grow with or without

air.

6. One of the extremely dangerous type of bacteria is clostridium botulinum, and they can grow under the right conditions without air: in the temperature range of 40°F to 115°F(4° to 46°). Conditions for growth are foods lacking acid, low oxygen environment and temperatures greater than 40°F(4° c) for extended time.
7. Frozen, dried, high in acid, salt or sugar foods can resistant to botulinum. Non-acid foods which include meats, seafood, lye-cured olives, poultry, fish, eggs and mushrooms; low-acid foods which are mostly vegetables; medium-acid foods include overripe tomatoes, onions, chili peppers, figs and cucumbers are easy be infected by botulinum;
8. It should be refrigerated for short term and frozen for long-term storage, for the foods most susceptible to botulinum, and consume immediately after heating.
9. Some dried foods, such as flour and cereals may contain insect larvae, if do not vacuum-sealed, larvae may hatch during storage and contaminate the foods. To prevent weevils and other insects from hatching, store these foods in vacuum seal package is necessary.
10. **Avoid spoilage:** foods should be stored at low temperatures, for few of the microorganisms could growth without air.
11. If Temperatures in the refrigerator greater 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 40°F (4°C) or below.
12. When the temperature for the freezer is 0°F (-17°C) or lower, it's suitable for store foods, although freezing does not kill microorganisms, it retards their growth.
13. The vacuum-sealed storage temperature will affect dried foods: for their shelf life is extended 3-4 times for every 18°F (10°C) drop in temperature.

14. When packaging large volumes of meat, fish, or any food products, we advise the following:

1. Make sure to properly clean your hands, all utensils and surfaces to be used for cutting and vacuum packing foods.

2. Once you've packed perishable foods, refrigerate or freeze them immediately. Don't leave them sitting at room temperature.
3. Vacuum packing will increase the shelf life of dry foods. Foods that have high fat content develop rancidity due to oxygen and warm temperature. Vacuum packaging extends the shelf life of foods such as nuts, coconut or cereals. Store in a cool, dark place.
4. Vacuum packing will not extend the shelf life of fruits and vegetables such as apples, bananas, potatoes and root vegetables unless peeled them before vacuum packing.
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 study as well as common sense. The following rules are important food safety and 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 out at 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.

CLEANING AND MAINTENANCE

Vacuum sealer

1. Always unplug the unit before cleaning.
2. Do not immerse in water or any other liquid.
3. Avoid using abrasive products or material to clean the unit, for they will scratch the surface.
4. Use a mild dishwashing soap and a warm, damp cloth to wipe away food residue or around components.
5. Dry thoroughly before using again.

Note: *The foam gaskets around the vacuum chamber should be dried thoroughly before re-assembling, when re-assembling, is careful to prevent any damage, and assemble as original position to ensure no vacuum leaking.*

Vacuum bags

1. Wash bags in warm water with a mild dishwashing soap
2. When wash bags in dishwasher, turn bags inside out and spread them over top rack of dishwasher, so entire surface is exposed to the washing water.
3. Dry thoroughly before reusing.

IMPORTANT: *To avoid possible illness, do not reuse bags after storing raw meats, raw fish or greasy foods. Do not reuse bags that have been microwaved or boiled.*

Accessories

Washing all vacuum accessories in warm water with a mild dishwashing soap, But do not immerse cover in water.

1. Canister bases (not lids) are top rack dishwasher safe. But canister cover should be wiping down with a damp cloth.
2. Ensure the accessories to be dry thoroughly before reusing.
3. Canister and cover is not allowed to use in microwave or freezer.

Storing Your Vacuum Sealer:

1. -Keep the unit in a flat and safe place, out of the reach of children.

2. Do remember to make sure the lid of appliance is unlocked when not in use and in storage. Keep the cover locked will distort the foam gaskets causing leaking.

MAINTENANCE KIT INSTRUCTIONS

● Replacing the gasket:

1. Turn “O” the switch and remove the Power Cord from the electrical outlet.
2. Make sure the unit is completely cool.
3. Open the Acrylic Vacuum Lid.
4. Remove the gasket from the groove on the underside of the Acrylic Vacuum Lid.
5. Remove the gasket from the groove in the Plastic Vacuum Chamber.
6. Set a new gasket on the groove in the Plastic Vacuum Chamber. Work the seal into the groove with your fingers until done.
7. Position a new gasket into the groove in the Acrylic Vacuum Lid. Work the seal into the groove with your fingers until done.

● Replacing the Teflon tape:

1. Turn “O” the switch and remove the Power Cord from the electrical outlet.
2. Make sure the unit is completely cool.
3. Open the Acrylic Vacuum Lid.
4. Pick at either end of the Teflon Tape covering the Seal Bar Heating Element with a fingernail or sharp-edged tool until it lifts slightly. Grasp the loose end and slowly pull the Teflon Tape back over itself until fully removed.
6. Remove the backing from a new wide strip of Teflon Tape for the Seal Bar Heating Element. Be careful not to allow the Teflon Tape to contact anything including itself while the adhesive side is exposed.
7. Hold one end of the Teflon Tape in each hand. Stick the left end of the Teflon Tape to the flat area on the Plastic Vacuum Chamber just left of the Seal Bar Heating Element. Apply the Teflon Tape from left to right over the Seal Bar Heating Element until done. Make sure there are no wrinkles or folds in the Teflon Tape once applied. The Teflon Tape should fully cover the Seal Bar Heating Element.

TROUBLE SHOOTING

Nothing happens when I try to vacuum package

1. Check power cord to see if it is firmly plugged into electrical outlet.
2. Check switch to see if it's setting is "o".
3. Examine power cord for any damages.
4. See if electrical outlet is operative by plugging in another appliance.
5. Twist the Fuse Cap off, then look at the clear tube to see if the Fuse is darkened. If the Fuse is darkened, it will need to be replaced with a standard 10-amp Buss Fuse.
6. If your appliance has a mode switch, make sure it is set to the correct mode. Refer to the above operating instructions
7. Make sure bag is placed correctly inside Vacuum chamber and beneath the air intake.

Air is not removed from the bag completely:

1. To seal properly, open end of bag should be resting entirely inside vacuum chamber area.
2. Check sealing strip and the foam gasket beneath the lid for debris and position. Make sure no breaking or distortion of the foam seal gaskets on both the cover and on the base around the vacuum chamber. Wipe clean and smooth them back into place.
3. Vacuum bag may have a leak. To test, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate a leak. Reseal or use another bag.
4. Uses only the specific vacuum bag with vacuum channels provided by the manufacturer.
5. Leaks along the seal which can be caused by wrinkles, debris crumbs, grease or liquids. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.

The machine does not turn to seal after vacuuming:

1. There is a vacuum pressure sensor built in this machine. The machine will not turn to seal automatically if the vacuum pressure inside the bag is not able to reach to the predetermined vacuum pressure. Check

sealing strip and the foam gasket beneath the lid for debris and correct position. Wipe clean and smooth them back into place, and try again.

2. Make sure no breaking or distortion of the foam seal gaskets on both the cover and on the base around the vacuum chamber. Take it out from the groove, wash and dry it thoroughly; or replace with a new foam gasket (get it from where you bought or your nearest service center).
3. Vacuum bag may have a leak. To test, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate a leak. re-seal or use another bag.
4. Leaks along the seal which can be caused by wrinkles, debris crumbs, grease or liquids from the bag. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.

Air has re-entered into the bag after being sealed.

1. Leaks along the seal which can be caused by wrinkles, debris crumbs, grease or liquids. Reopen 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 bag, if you think food has begun to spoil, and discard food. Lack of refrigerator or fluctuating temperatures in the refrigerator can cause food to spoil. If the food which is not spoil. Consume food immediately.
3. Check the bag for a puncture or hole which may have released the vacuum. Do not vacuum packaging hard items with sharp points (like bones or cracks of nut shell). Cushion sharp edges in the contents of the bag with paper towels.

The bag melts:

Should sealing strip or sealing element be overheat and melt the bag, it may be necessary to lift the lid and allow sealing strip or heating element to cool for a few minutes.

The canister will not vacuum:

1. Make sure the adaptor was well connected both to the appliance and the canister firmly.
2. Check if the knob of the canister was on the position of “seal” .
3. Press the lids OR on the hose adaptor at the very beginning of vacuuming to avoid leaking from the cover seal...
4. Check if there are significant damages or smashes, if yes, change it for a new one.
5. Check the function of the vacuum sealer.
6. Make sure the rim of the canister is clean enough. If all the above situations are excluded, please contact with the appointed service agency.



DISPOSAL OF THE DEVICE




PROTECTION OF THE ENVIRONMENT

At the end of the life of your product, it should go to a specially adapted waste-recycling centre.

ENVIRONMENT PROTECTION FIRST



1. The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable. Collection point for the recycling of electrical and electronic equipment.
2. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste

handling of this product .For more detailed information about the recycling of this product, Please contact your local council office or your household waste disposal service.

FOOD PRESERVATION GUIDELINES

Classification	Food Items	Temperature	Normal Preservation	Vacuum Preservation
Refrigerant	Fresh Raw Meat	$5 \pm 3^{\circ}\text{C}$	2~3days	8~9days
	Fresh Fish/ Sea Food	$5 \pm 3^{\circ}\text{C}$	1~3days	4~5days
	Cooked Meat	$5 \pm 3^{\circ}\text{C}$	4~6days	10~14days
	Vegetables	$5 \pm 3^{\circ}\text{C}$	3~5days	7~10days
	Fruit	$5 \pm 3^{\circ}\text{C}$	5~7days	14~20days
	Eggs	$5 \pm 3^{\circ}\text{C}$	10~15days	30~50days
Frozen	Meat	$-16 \sim -20^{\circ}\text{C}$	3~5months	>1yeas
	Fish	$-16 \sim -20^{\circ}\text{C}$	3~5months	>1yeas
	Sea Food	$-16 \sim -20^{\circ}\text{C}$	3~5months	>1yeas
Normal condition	Bread	$25 \pm 2^{\circ}\text{C}$	1~2days	6~8days
	Biscuit	$25 \pm 2^{\circ}\text{C}$	4~6months	>1yeas
	Rice/ Flour	$25 \pm 2^{\circ}\text{C}$	3~5months	>1yeas
	Peanut/Legume	$25 \pm 2^{\circ}\text{C}$	3~6months	>1yeas
	Medical Material	$25 \pm 2^{\circ}\text{C}$	3~6months	>1yeas
	Tea	$25 \pm 2^{\circ}\text{C}$	5~6months	>1yeas

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