

THE VACUUM SEALER

by

MegaChef

VACUUM SEALER MCVS100



OWNER'S MANUAL

SAVE THESE INSTRUCTIONS, FOR HOUSEHOLD USE ONLY.

TABLE OF CONTENTS

Keeping Things Safe.....	3
Get to Know Your Vacuum Sealer	5
How Does it Work	6
Tips for Vacuum Packaging	7
Product function description	9
Troubleshooting	9

PRODUCT SPECIFICATIONS

MODEL NUMBER	MCVS100
BODY MATERIAL	ABS PLASTIC
POWER	100W
VACUUM PRESSURE	MAX 0.80 BAR
HOT WIRE WIDTH	2.5 MM
PRODUCT DIMENSION	16" X 6.5" X 3"

KEEPING THINGS SAFE

- Please read, understand, and comply with all the instructions provided in this manual before using the device. Failure to comply with the instructions given in this manual and /or using the device in ways other than the ones mentioned in this manual may result in serious injury and/or damage to the product.
- When not in use, do not lock the lid. Locking the lid for extended periods of time will deform the foam gaskets.

GENERAL SAFETY

DO NOT operate this appliance on wet surfaces or in an outdoor setting; this appliance is for indoor use only.

DO NOT operate this appliance if it has a damaged power cord or plug.

DO NOT operate this appliance if it malfunctions or is damaged in anyway. Contact customer service immediately if any part of this appliance is damaged.

DO NOT place this appliance on an electric burner, heated ovens, or any other heat sources.

DO NOT immerse any part of the appliance, power cord, or plug in water or other liquids.

DO NOT use this vacuum sealers a toy. Close supervision is required when being used near or by children.

SAFE USE & CARE

- Only use this appliance for its intended use as described in this manual.
- Always make sure the lid is unlocked before plugging in and disconnecting the appliance.
- Always unplug the vacuum sealer when it is not in use, is unattended, or when being cleaned.

- For best results, use the Megachef vacuum sealer bags.
- This vacuum sealer is also compatible with most 8" vacuum sealer bags and vacuum sealer bag rolls.
- When sealing multiple bags, allow the vacuum sealer to rest for at least 15 seconds in between each bag to prevent the device from over heating

DO NOT reuse bags after storing raw meats, raw fish, or greasy foods to prevent contaminating

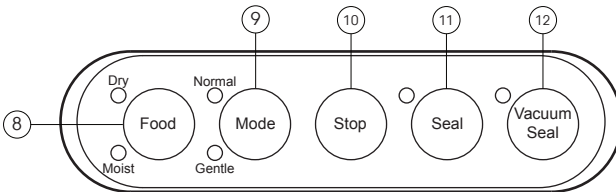
DO NOT reuse bags that have been microwaved or simmered. bags which are used for cooking should not be used more than once to help prevent contamination.

SAVE THESE INSTRUCTIONS

GET TO KNOW YOUR VACUUM SEALER



1. HEAT SEALER
2. FOAM GASKET
3. RUBBER SEALING LIP
4. SEAL LOCK KNOB
5. AIR INTAKE
6. RELEASE BUTTON
7. VACUUM CHAMBER



8. FOOD CHOICE BUTTON
9. NORMAL OR GENTLE SEAL
10. STOP THE SEAL PROCESS
11. SEAL
12. VACCUM AND SEAL

HOW DOES IT WORK

SEALING A BAG

1. Plug the vacuum sealer into the power source.
2. Unroll the plastic bag roll and place one end in the front of the vacuum sealer making sure that the end is fully past the heat sealer (1).
3. Close the cover and lock into place by pressing down both the left and right edge of the vacuum sealer lid to lock into place.
4. Press the seal button.
5. When the light switches off the bag will be sealed.
6. Press the two side unlock buttons (6) and lift the lid.
7. Remove the sealed end from the vacuum sealer, roll out the desired amount of plastic from the roll, cut the bag to the size you need.
8. Remove the bag from the vacuum sealer and it is now ready to use.

THINGS TO WATCH FOR WHEN SEALING

1. Once you remove the sealed bag from the sealer please inspect the length of the sealed line and ensure there are no leaks. If you see a break in the sealed line, please repeat the sealing process.
2. Before you initiate the sealing process, you must ensure that both the left and right side of the sealer are securely locked. Please ensure the bag is properly positioned in the sealer to eliminate the chance of the sealer continuing to run without being able to turn off automatically as it can not sense that the line has been sealed. Should this happen, please manually stop the sealer by pressing the STOP button.

PRESERVING FOOD BY VACUUM PACKAGING

1. Place the desired foods or items into the bag.
2. Make sure that the bag end is clean and straight, free from any moisture or powders.
3. Open vacuum sealer and place the ends of the bag to the air extraction area. Close the lid and secure by pressing down both the left and right edge of the vacuum sealer lid to lock into place.

4. Press the vacuum & seal button, the LED indication light will illuminate, and the vacuum sealer will automatically remove the air from the bag and seal it.
5. The light will switch off when it is ready.
6. Press the two side unlock buttons and lift the lid.
7. Remove the bag from the vacuum sealer.

TIPS FOR VACUUM PACKAGING

FOOD SELECTION (DRY /MOISTURE) FUNCTION

- Press Food button to choose the appropriate setting for the type of foods you will be sealing.
- If you choose Moisture mode, the vacuum time and sealing time will be increased by 3 to 5 seconds to make sure the bag is securely vacuumed and sealed.

Remark: Please note the sealer is meant to be used with solid foods that may have a higher level of moisture, however it is not meant to be used with wet or liquid forms of foods.

If the packaged food is a marination, we suggest to place the food in a separate plastic bag before placing it in the seal bag.

MODE SELECTION (NORMAL / GENTLE)

- Press Mode button to choose Normal or Gentle working mode. In Gentle mode, vacuum power and sealing time will be less than normal mode.
- Using special plastic bags to be used for all kinds of vacuum packing: all kinds of vegetables, meat, fresh, condiment, fast food, biscuits, dried fish, dry goods, articles for daily use, etc.

PRODUCT FUNCTION DESCRIPTION

KEY OPERATION

- Press the vacuum & seal button: start the vacuum process and sealing function. The vacuum sealer will automatically convert to the seal function after the vacuum process is completed. On average, the process to seal and vacuum seal takes roughly 30 seconds, however the size of the bag and food being sealed will impact the time it takes to seal.
- Press the Seal button: start the sealing function. The sealing time is approximately 5 to 10 seconds.
- Press the Stop button: stops all functions, product enters the standby mode.
- Note: After each heat sealing function, wait 15 seconds (idle) to start the heat sealing again.
- Use special packaging bag for the vacuum sealer

TROUBLESHOOTING

PROBLEM	SOLUTION
PRODUCT CANNOT OPERATE	<ul style="list-style-type: none">• CHECK IF THE POWER CORD IS TIGHTLY PLUGGED INTO ELECTRICAL OUTLET.• CHECK IF THE POWER CORD IS DAMAGED.• CHECK IF ELECTRICAL OUTLET IS WORKING BY PLUGGING IN ANOTHER APPLIANCE.
CANNOT BE SEALED	<ul style="list-style-type: none">• CHECK IF THE PLASTIC BAG IS FOLDED OR HAS UNEVEN ENTRANCE. MAKE SURE THE LATCHES ARE IN THE LOCKED POSITION.• CHECK IF THE INDICATOR LIGHT IS ON AFTER PRESSING THE SEAL BUTTON.• PLEASE CHECK IF THE HEAT WIRE IS DAMAGED.
CANNOT BE VACUUM-PACKED	<ul style="list-style-type: none">• CHECK IF THE PLASTIC BAG ENTRY IS PLACED OVER THE HEAT WIRE. CHECK IF PLASTIC BAG IS UNFOLDED, UNBROKEN, AND FLAT.• CHECK IS THERE IS A SHARP PART PIERCING THROUGH THE PLASTIC BAG.• CHECK IF THE OBJECTS WITHIN THE BAG IS TOO MUCH (SHALL BE NO MORE THAN 3/4 OF THE PLASTIC BAGS).• ENSURE YOU ARE USING COOKING BAGS WHICH ARE SPECIFICALLY DESIGNED FOR VACUUM SEALING AND SOUS VIDE COOKING OR FREEZING FOOD. .• ALLOW THE APPLIANCE TO COOL FOR 25 SECONDS BEFORE USING IT AGAIN.

FOR WARRANTY INFORMATION AND FEEDBACK,
PLEASE VISIT

WWW.MEGACHEF.COM

Support & Warranty
(424) 543-1628