# **Vacuum Sealer**

Thank you for choosing our product.

Vacuum sealer is one of our high-tech products which is energy saving by reducing wastage and keep freshness with vacuum seal. With the high-speed development of social economy, resources consumption is increasing greatly. The shortage of global resources has restricted the development of society and human beings. Energy saving and treasuring resource are common missions of human beings. With vacuum sealer the food can be kept fresh and sanitary to guarantee health. On the other hand, it can reduce food wastage. So it is a good helper to store goods for household, supermarket and lab, etc.

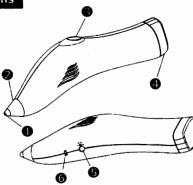
## **Product Features**

- Keep freshness and avoid bacteria, prolong the life of food
- Super vacuum power
- Environmental friendly by reducing wastage
- Small and easy to use
- Reusable bags which are environmental friendly
- · Suitable for food, dry goods, medicines, etc.
- Suitable to use in household, supermarket, lab, etc.

## Appearance Specifications

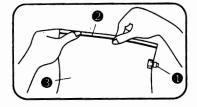
## Vacuum Sealer

- 1. Vacuum tip
- 2. Removable filter cover
- 3. Power button
- 4. Battery cover
- 5. Outer power jack(2A,9V)
- 6. Vent



#### Vacuum Seal Bags

- 1. Vacuum valve
- 2. Zipper closure
- 3. Airtight textured layers



## Instructions for Use

- Remove redundant water of contents, then place contents in bag and seal zipper.
- Ensure contents are close but not touching valve opening. Tilt bag if necessary.
- 3. Insert vacuum tip into valve on the bag.
- Press POWER button, once all air is removed, keep vacuuming for additional 5 seconds.
- Store compressed bags in the fridge, freezer or pantry.



#### Defrosting



Open zipper and place on microwave dish. Defrost according to microwave instructions. Handle with care , bag and contents may be hot. Do not overheat, as the bag may melt.

### Care and Cleaning

### • Vacuum Seal Bags

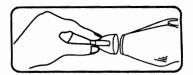
Clean bags with detergent for food and water or in the upper rack of the dishwasher. If using dishwasher, turn bags inside out if required. Dry off excess water with towel or let completely air dry. Bags containing raw meat, fish, eggs or un-pasteurized cheese should not be reused.

#### Vacuum Sealer

Wipe the vacuum with a damp cloth. Do not submerge it in water or put in the dishwasher.

#### Removable Filter Cover

Clean the removable filter cover if it becomes dirty. To remove filter cover, turn and pull. Clean cover with detergent for food and water. Let filter cover air dry before replacing.



### Replacing Batteries

Remove battery cover by placing finger under tab and pulling up and away from vacuum. Replace with 6 AA alkaline batteries and match the +/- on the inside of battery compartment. Attach the battery cover.

## Safety Cautions

- Vacuum seal and bags are not toys. Not for playing by children.
- · Small parts may pose choking hazard.
- · Vacuum seal is only for use with equipped bags.
- Vacuum seal is not a substitute for refrigeration, freezing or canning. Perishable food should be stored appropriately.
- · Please dispose of used batteries properly.

## Troubleshooting

| Issue  | Possible Cause   | Solution   |
|--|--|--|
| Vacuum seal does not start when POWER button is pressed.           | Batteries are missing, not installed properly or are dead. | <ol> <li>Check batteries. Ensure batteries are<br/>installed correctly. Replace betteries if<br/>necessary.</li> </ol>                         |
|  | 2. Vacuum malfunction.                                     | 2. Call or send e-mail to us.  |
| Bag does not<br>tighten<br>around food<br>or air leaks<br>back in. | Zipper not completely closed.                              | Open bag and re-close zipper. Run fingers<br>along zipper to ensure it's properly<br>closed.   |
|  | 2. Batteries are losing power.                             | 2. Replace batteries.  |
|  | Contents are not close enough to the valve.                | <ol> <li>Ensure contents are close but not<br/>touching valve opening. Tilt bag if<br/>necessary.</li> </ol>                                   |
|  | POWER button released too quickly.                         | After bag tightens completely around food, vacuum for another 5 seconds.   |
|  | 5. Valve may contain food particles or liquid.             | <ol> <li>Remove contents from bag. Clean bag<br/>and valve with detergent for food and<br/>water. Let bag dry completely and retry.</li> </ol> |
|  | 6. Bag has been punctured.                                 | 6. Use a new vacuum bag.   |

Please use equipped bags of our company when the bags are out of use after being reused for many times.

USE ALKALINE LR6
"AA"SIZE BATTERY
6X1.5V,DC9V





MADE IN CHINA