

VACSEAL

VACUUM SEALER INSTRUCTION MANUAL

READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.

This manual provides important information on proper operation & maintenance. Every effort has been made to ensure the accuracy of this manual. These instructions are not meant to cover every possible condition and situation that may occur. We reserve the right to change this product at any time without prior notice.

IF THERE IS ANY QUESTION ABOUT A CONDITION BEING SAFE OR UNSAFE, DO NOT OPERATE THIS PRODUCT!

DO NOT RETURN THIS PRODUCT TO THE RETAILER - CONTACT CUSTOMER SERVICE.

If you experience a problem, have questions or need parts for this product, call Customer Service at **1-888-287-6981, Monday-Friday, 8 AM - 4 PM Central Time**. A copy of the sales receipt is required.

Visit online <http://www.sportsmanseriesbrand.com>

FOR CONSUMER USE ONLY – NOT FOR PROFESSIONAL USE.

KEEP THIS MANUAL, SALES RECEIPT & APPLICABLE WARRANTY FOR REFERENCE.

INSTRUCTIONS FOR PROPER USE AND CARE

IMPORTANT SAFEGUARDS

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

Read all of the instructions before using appliance.

1. Before plugging cord into wall outlet, or disconnecting, make sure the power is OFF, and unplug from outlet when not in use or before cleaning
2. This appliance is not a toy. When used by or near children, close attention is necessary. Store this appliance in a safe place, out of the reach of children.
3. Do not modify the Vacuum Sealer. Do not use this appliance for any other purpose except its intended use.
4. Stop using the machine immediately if the cord is damaged.
5. Keep away from moving parts.
6. Do not try to repair this appliance.
7. Do not use the appliance if it has fallen or if it appears to be damaged.
8. Avoid 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 if cord or plug is wet.
9. Keep away from hot gas, heated oven, electric burner, or any other hot surface.
10. Do not use an extension cord with this unit.
11. When disconnecting, please unplug by grasping the plug, not the cord.
12. Before plugging appliance in or operating, make sure your hands are dry.
13. When in "ON" or working position, always be on a stable surface, such as table or counter.

14. No need to use any lubricant, such as lubricating oils or water, on this appliance.
15. When cleaning, do not immerse this appliance in water or any other liquid.
16. Do not use this appliance outdoors or on a wet surface. It is recommended for household, indoor use only.
17. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
18. Children should be supervised to ensure that they do not play with the appliance.
19. 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.
20. When using the vacuum sealer, press the canister cover first firmly to create a better vacuum.
21. After use, let the machine cover remain open to cool.

FUNCTIONS

Vacuum/Seal: Draws air out of bag and automatically seals the bag after vacuum is completed.

Seal Only: Seals the bag without vacuum so that the vacuum can be formed.

Cancel: Turns off the vacuuming and sealing action whenever the operator wants to stop the operation.

Cover Locks: Unlock or lock the cover. On the left side and right side of the cover.

Indicator lamp: Indicates the status of vacuum or seal process.

Sealing strip: Contains a heating wire covered with coating which allows the bag to seal but not stick to the strip.

Sealing gasket: Presses the bag onto the sealing strip.

Vacuum surface: Draws air out of bag and catches any liquid overflow.

Airproof sponge loop: Airproofs the vacuum area and prevents vacuum leaking.

FEATURES

Uses up to 12" wide vacuum bags and rolls

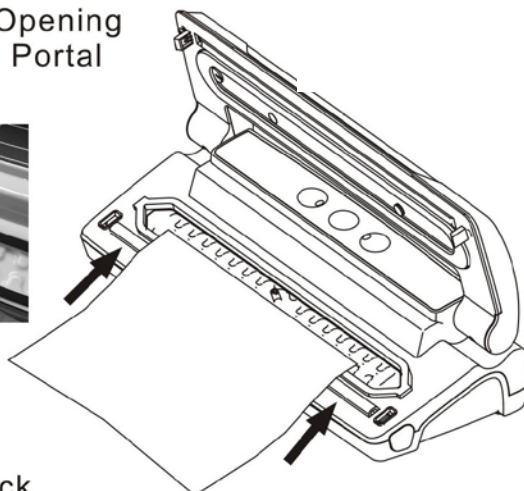
Includes 5 pieces of 8.5" x 11.5" bags (Approx. 1 Quart)

Includes 5 pieces of 11" x 15.5" bags (Approx. 1 Gallon)

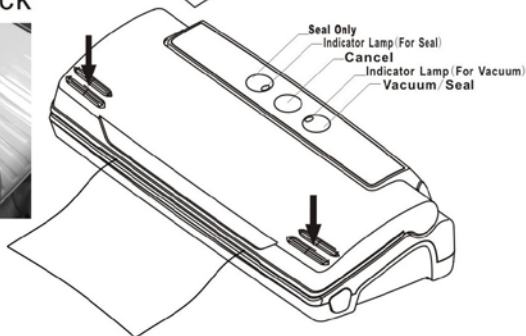
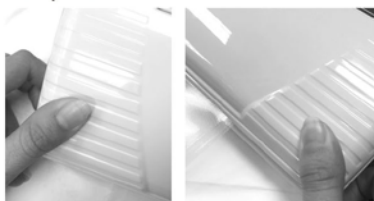
Step 1: Put The Bag Opening Below The Air Portal



Air Portal



Step 2: Press For Lock

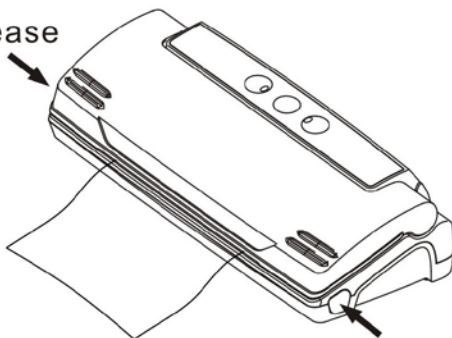


Step 3:

Choose Seal Only or Vacuum Seal



Step 4: Press For Release



OPERATING INSTRUCTIONS

1. Plug the unit into power source, and turn the switch “ON”;
2. Choose your bag size, with food or item inside, and place the bag on top of the black rubber strip, but below the Air Portal. Then close the cover (See Illustration Step 1);
3. Press the cover down firmly. Using two hands, press each side until a click sound is heard.
4. Press the “Seal Only” button or “Vacuum Seal” and the red LED will light ;
5. When the LED light disappears, the bag seal is done;
6. Press “release” buttons on either side.
7. Pull out the bag and it is ready.

Note:

Seal Only option will seal the bag.

Vacuum Seal option will remove air from the bag and Seal the bag.

Hints for best performance:

1. Do not overfill the bag: leave enough empty length in the open end of the bag so that the bag can be placed on the vacuuming plate;
2. Do not wet the open end of the bag. Wet bag may be difficult to melt and seal tightly.
3. 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.
4. Clean and straighten the open end of the bag before sealing the bag. Make sure nothing is left on the open area of the bag.
5. 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!
6. Do not vacuum package objects with sharp points. Sharp points may penetrate and tear the bag.
7. 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 as ice packs for sports injuries.
8. Best to use the vacuum sealer one bag per minute so the unit does not overheat. Allow 20 minutes if unit overheats.
9. If it does not reach the required vacuum, the vacuum system will shut automatically after 30 seconds. In this situation, please check if the bag has a leak, or the bag not positioned

properly.

10. **WARNING! Do not put the sealed bag directly into microwave oven or in hot water to heat-up and cook the food. Cut the bag open before doing so.**

OPEN A SEALED BAG

Cut bag straight across with scissors, just inside the seal.

RESEALING

You can reseal many foods in their original store packaging (i.e. potato chip bags).

CLEANING AND MAINTENANCE

1. Always unplug the unit before cleaning.
2. Do not immerse in water or any other liquid.
3. Do not use abrasive cleaners to clean the unit, for they will scratch the surface.
4. Wipe the outside of the unit with a damp cloth or sponge and mild dish soap.
5. To clean the inside of the unit, wipe away any food or liquid with a paper towel.
6. Dry thoroughly before using again.

Preservation bags

1. Wash the bagging material in warm water with a mild dishwashing soap, then rinse the bag well and allow to dry thoroughly before reusing.
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 out flow from inside the bag. Dry thoroughly before reusing.

Note: Bags used to store raw meats, fish, or greasy foods can't be reused.

Storing Your Vacuum Sealer:

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

Preparing food for the freezer

1. In properly stored conditions, the vacuum sealer helps you to maintain the food's freshness. Try to start with the freshest food possible.
2. To freeze the foods which need to hold its shape or are fragile, vacuum seal in a vacuum bag and return to freezer. Food such as meat, berries and breads can be frozen without fear of freezer burn for up to 24 hours.
3. For vacuum sealing liquid-based foods, such as soups, casseroles or stews, first freeze it in a baking pan or tempered dish, vacuum seal, label and stack in your freezer as soon as it is frozen solid.
4. Blanch the vegetables by cooking briefly in boiling water or microwave oven, cool them, then vacuum seal in convenient portions.
5. To vacuum seal the foods which are not frozen, two extra inches is required for bag length to allow for expansion while freezing. Place the meat or fish on a paper towel, and vacuum seal with the paper towel in the bag, this way will help to absorb moisture from the foods.
6. Before storing the foods such as tortillas, crepes or hamburger patties, use wax or parchment paper between them to stack the pieces. This will be convenient to remove some of the food, reseal the rest and immediately replace in the freezer.

FOOD STORAGE 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. Follow these procedures to ensure food quality and safety when using this appliance to vacuum seal foods:

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 microorganisms' growth relies on air, as 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 are three categories of 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 moderate temperature circumstances, 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 be 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. Food should be refrigerated for short term and frozen for long-term storage and consumed immediately after heating.
9. Some dried foods, such as flour and cereals may contain insect larvae. If 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 packaging.
10. If temperatures in the refrigerator are greater than 40°F (4°C), it will support the growth of harmful microorganisms. Keep the temperature at 40°F (4°C) or below.
11. When the temperature in the freezer is 0°F (-17°C) or lower, it's suitable to store foods.
12. 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.

FUNCTIONS

1. The main function of this appliance is to store a wide variety of foods for freshness, flavor and convenience. In general, vacuum packaging keeps food fresh up to five times as long as other traditional food storage methods. Once this appliance is an indispensable part of your life, there will be less food spoilage and save you more money.
 - 1) 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.
 - 2) Prepare foods in advance for picnics and camping trips or barbecues.
 - 3) Eliminate freezer burn
 - 4) Package foods, such as meat, fish, poultry, seafood and vegetables to freeze or refrigerate.
 - 5) Package dry foods, such as beans, nuts, cereals to store longer.
2. It's ideal to prepackage ingredients as well as individual portions for the health-conscious.
3. This sealer can also be used to store and protect other items: valuable items, such as photos, important documents, stamp collections, book collections, jewelry, cards, comics etc.; hardware items, such as screws, nails, studs and bolts; medicines, band-aids and other first-aid items, etc.

We advise the following when packaging large volumes of meat, fish, or any food products

1. Before vacuum sealing, it's necessary to clean your hands, and all utensils and surfaces to be used for cutting and vacuum sealing foods.
2. Refrigerate or freeze the perishable foods immediately, if you have vacuum-sealed them, and do not leave them sitting at room temperature.
3. The shelf life of dry foods such as nuts, coconut or cereals will be extended in vacuum-sealed package. Store them in a cool, dark place.
4. Before vacuum sealing some fruit and vegetables, such as apples, bananas, potatoes and root vegetables, peel them to extend their shelf lives.
5. When vacuum sealing some vegetables such as broccoli, cauliflower and cabbage, they will emit gases. Blanch and freeze these foods before vacuum sealing,

TROUBLESHOOTING

Nothing happens when press the vacuum sealer

1. Make sure the power cord is correctly plugged into the electrical outlet, and in “on” position. Test electrical outlet by plugging in another appliance. If it is not workable, please check the circuit breakers or fuses in your home.
2. Check power cord and plug, and make sure they are not damaged in any way. If damaged, do not use the vacuum sealer.

Air is not removed from the bag completely

1. To seal properly, open end of bag should be resting entirely inside vacuum channel area.
2. Check sealing strip and gasket beneath the lid for debris and position. Wipe clean and smooth them back into place.
3. Bag may have a hole. To test, seal the bag with some air in it, submerge in water, and apply pressure. If there are bubbles present, it does indicate a leak and a new bag should be used.
4. Check if lid is completely latched into place.

Vacuum sealer bag loses vacuum after being sealed.

1. Wrinkles, crumbs, grease or liquids may cause leaks along the seal. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.
2. To check if there is moisture or juices from the food present within the bag, you may need to cut open the bag and reseal it, or use an entirely new bag. Foods with excess liquids should be frozen before vacuum sealing.
3. If items have sharp edges, they may have punctured the bag and released the vacuum. Cushion sharp edges in the

contents of the bag with paper towels.

Vacuum sealer not sealing bag properly

1. If sealing strip overheats and melts the bag, it's necessary to lift the lid and allow sealing strip to cool for a few minutes.
2. Before re-pressing the "seal only" key, allow the unit to resume for 15 seconds.

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