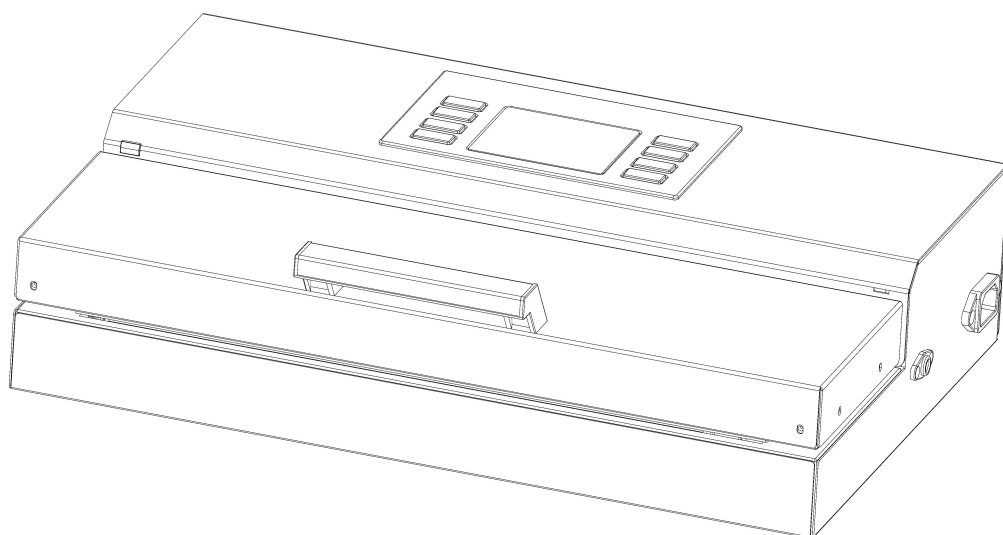

User Manual

Vacuum Sealer

Model: VS950



Safety

For your safety, follow these precautions when using your Vacuum Sealer:

- Read Owner's Manual and carefully before using the machine for the first time.
- Do not use the Vacuum Sealer on wet or hot surfaces, or near a heat source.
- Do not immerse machine or power cord in water or any other liquid.
- Plug Vacuum Sealer into grounded power sources only, do not use extension cord.
- To disconnect, unplug directly from power source. Do not disconnect by pulling on cord.
- Do not operate appliance with damaged power cord.
- Only use the Vacuum Sealer for its intended use.
- Only use Vacuum bags, accessories and attachments.

Vacuum Packaging and Food Safety

Vacuum packaging extends the life of foods by removing most of the air from sealed containers and prevents fresh air escaping into the sealed containers, thereby reducing oxidation. Vacuum packaging helps preserve flavor and overall quality. It also helps inhibit the growth of aerobic microorganisms, which can lead to the problems noted below under certain conditions:

Mold – Mold cannot grow in a low oxygen environment; therefore vacuum packaging can virtually eliminate it.

Yeast – Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar and a moderate temperature to grow. It can also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

Bacteria – Results in an unpleasant odor, discoloration and/or soft or slimy texture. Under the right conditions, clostridium botulinum (the organism that causes Botulism) can grow without air and cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous.

As with any other storage container, it is important to inspect food for spoilage prior to consuming.

To preserve foods safely, it is important to maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 4°C or below. Freezing at -17°C does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum packaged.

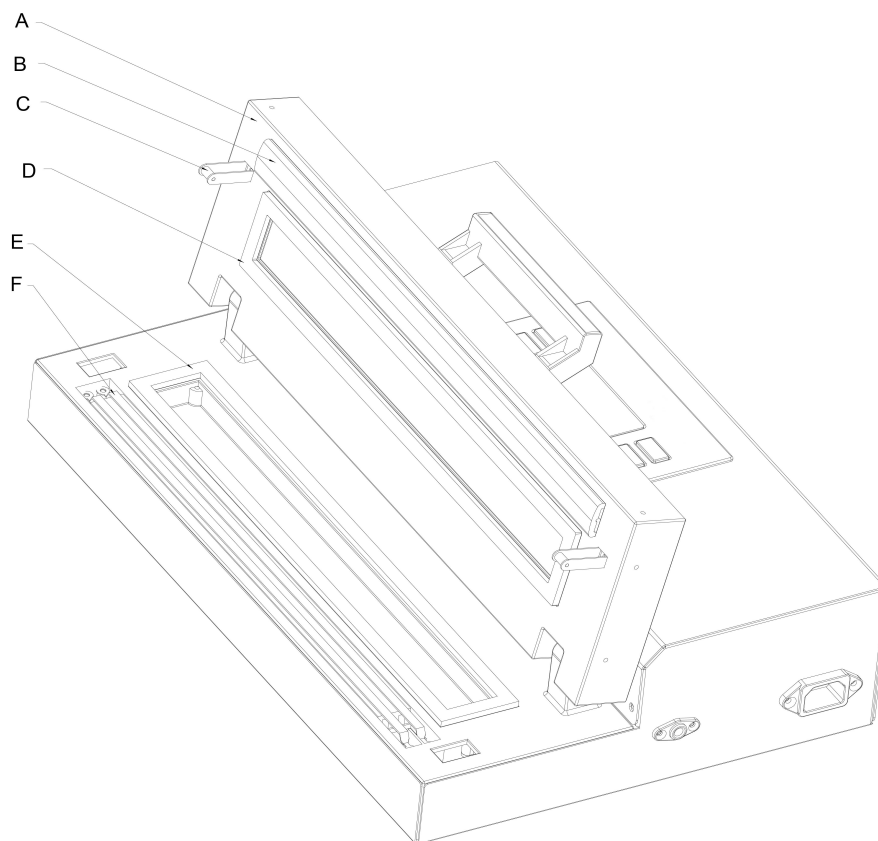
It is important to note that vacuum packaging cannot reverse the deterioration of foods. It can only slow down changes in quality. It is difficult to predict how long foods will retain their top-quality flavor, appearance or texture because it depends on the age and the condition of the food on the day it was vacuumed packaged.

Note: vacuum packaging is not a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.

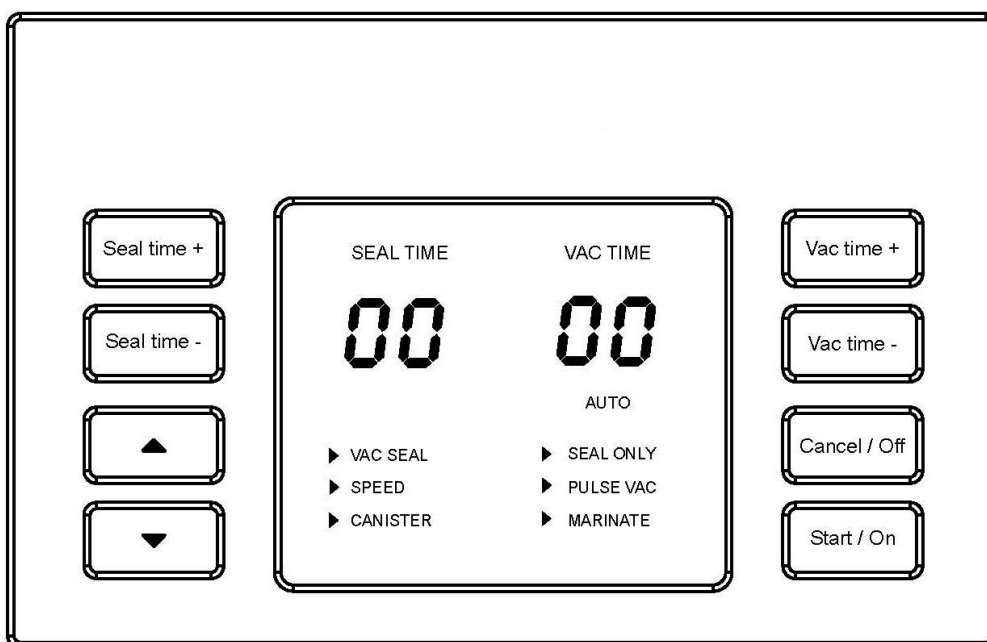
Preparation Guidelines

Vegetables need to be blanched before vacuum packaging. This process stops the enzyme action, which leads to loss of flavor, color and texture. To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Then, immerse the vegetables in cold water to stop the cooking process. Finally, dry the vegetables on a towel before vacuum packaging. Cruciferous vegetables (broccoli, sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be stored in the freezer only.

The Vacuum Sealer Features



- A. Lid
- B. Silicon sealing line
- C. Lock catch
- D&E: Sealing gasket
- F. Heating bar



Seal time +: Button for increasing sealing time

Seal time -: Button for decreasing sealing time

△ Button for choosing function upwards

▽ Button for choosing function downwards

Vac time +: Button for increasing vacuum time

Vac time-: Button for decreasing vacuum time

Cancel/Off: Button for cancel the on-going working process, press it for 2 seconds to turn off the sealer.

Start/On: Button for turning on the sealer and for start a working process

VAC SEAL: When the pointer stops at VAC SEAL, it means that the machine will perform vacuum & seal

SEAL ONLY: When the pointer stops at SEAL ONLY, the machine will perform sealing only.

SPEED: When the pointer stops at SPEED and the indicator light on SPEED is on, it means the machine will perform with high speed, press “start”, indicator light on SPEED will be off and the machine will perform with low speed.

PULSE VAC: When the pointer stops at PULSE VAC, the machine will perform vacuum with the control of the user.

CANISTER: This function is used when the machine is connected to vacuum canister.

MARINATE: This function is used when user wants to marinate food packed in vacuum canister.

How to Make Custom Sized bags

1. Pull enough bag material to hold item to be vacuum packaged, plus 2 inches. With a pair of scissors or sharp knife, cut desired bag length from bag roll. Make sure to cut in

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- a straight line. Plug in power cord.
2. Open lid. Place one end of cut bag onto sealing strip, don't worry if you accidentally place any material onto the gasket area.
 3. Close lid.
 4. Press "on" button and the screen will light up.
 5. Choose "Seal Only" function, and press "start" button directly so that the sealer start to seal the bag with default time, OR user can adjust seal time by pressing "Seal time +" "Seal time -" then press start button.
 6. The indicator number of SEAL TIME counts down to 0 and the sealing process is done, the custom sized bag is now ready for vacuum sealing.

CAUTION: Make sure you give the appliance time to cool down. Wait at least 20 seconds between seals. Under very heavy usage, appliance will shut off automatically to prevent overheating. If it does, wait 20 minutes to allow appliance to cool off.

How to Vacuum Seal with Vacuum Bags

1. Place the item(s) to be sealed into the pre-cut or custom sized bag. Leave at least 2 inches between the contents and the top of the bag to allow for bag contraction.
2. Open lid and place the open end of the bag down into the sealing gasket area.
3. Close lid and turn on the machine.
4. Choose "Vac Seal" function. Press "start" button and the sealer will perform vacuum and sealing automatically OR user can set vacuum time and seal time with corresponding buttons and then press "start" button."
5. Once the indicator light has turned off, press the release buttons on both sides of the machine to release the bag.
6. The indicator number of SEAL TIME counts down to 0 and the working process is done

How To Use "Pulse" Vacuum Function

Since the pressure under the normal vacuum function is can be high, sometimes it is easy to destroy some delicate items by high pressure in the vacuum bags. In this case, you can use the "PULSE" vacuum function to control the vacuum time and pressure, and prevent crushing delicate items. When packing some juicy foods, you can also use this function and prevent liquid being sucked out.

1. Place the item(s) to be sealed into the pre-cut or custom sized bag. Leave at least 2 inches between the contents and the top of the bag to allow for bag contraction.
2. Open lid and place the open end of the bag down into the sealing gasket area.
3. Close lid and turn on the machine.
4. Choose "PULSE VAC" function.
5. Press the "VAC time +" button continually, till it reaches the pressure that you want. You can watch the vacuum bag to decide the pressure. During this process, you can stop vacuum by stop pressing this button ; and press it again to vacuum again.

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6. When the pressure reaches what it needs, press "Start" button to start sealing.
 7. The indicator number of SEAL TIME counts down to 0 and the working process is done

How to Use the Vacuum Sealer with a Canister

NOTE : Canister is not included in the package, accessory hose may not fit all canister lids.

1. Wipe canister cover, canister base and ensure they are clean and dry.
2. Place food into canister and leave at least one inch of space between food and cover.
3. Place cover onto canister, insert one end of accessory hose into port on appliance. Put the other end onto canister port ; pressing down firmly to ensure a tight fit.
4. Close lid and turn on the machine.
5. Choose "Canister" function and press "start" button.
6. The unit will continue to vacuum until air has been removed.

How To Marinate Foods

There is a special function in VS950—the marinate mode. In the marinate mode, the machine can run two cycles of vacuuming and releasing air to the canister, allowing foods to get optimum pickle infusion in the least amount of time.

Vacuum canister is a perfect partner to marinating foods. The reason that foods can be marinated in such a short time is that, it opens the micro-holes of the foods, allowing pickle infusion very quickly.

Important tips: when using canister for marinating, there should be a knob on the canister lid. Make sure the canister lid is in "Open" status but NOT "Vacuum" status when it is in the marinate process.

1. Put items in the canister. Make sure there is no powder or food debris on the canister lid gasket. Also please allow some space after the items are put into the canister. And then close the lid.
2. Turn the knob on the canister lid to "Open" position.
3. Connect the hose to the Accessory port on the machine and the port on the canister lid.
4. Close lid of machine and choose "Marinate" function.
5. Press "Start" button.
6. When the vacuum sealer reaches the vacuum pressure, the machine will stop vacuumizing automatically and then release air into the canister, this working cycle repeats continually for 30 minutes and then stops automatically.
7. The machine vacuums the canister again. The above mentioned cycle will be run two times.
8. Press "Off" button to stop the machine's all working processes and turn off the sealer.

Trouble Shooting

Nothing happens when I press the "VACUUM" button:

- Make sure the power cord is correctly plugged into the electrical outlet.
- Make sure the power cord is not damaged in any way.
- Make sure the electrical outlet is operative by plugging in another appliance. If it's not, please check the circuit breakers or fuses in your home.
- Make sure the bag is positioned correctly down in the vacuum chamber.
- Wait 25 minutes to allow appliance to cool off, and then try using again.

Air is not vacuumed from the bag:

- Check that there are no gaps, folds, wrinkles or holes in the pre-sealed bags.
- Check for loose, worn or cracked Upper and Lower sealing gaskets.
- Foods with high liquid contents may prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal.
- Check to see if bag is properly inserted into the sealing gasket area.
- Make sure you've placed the bag in the proper place. When making a bag from a roll, make sure end of cut piece is on the sealing strip.

Bag melts:

- The sealing strip may have been too hot during the sealing process. Allow the unit to cool for 20 seconds between uses. If the bag continues to melt, allow unit to cool with the lid in the upright position for 25 minutes before using.

Air has seeped back into the vacuumed bag:

- Check the seal of the bag. There may be a hole or wrinkle that is allowing air to reenter the bag. Carefully cut the bag open and re-seal it, or use an entirely new bag.
- Make sure there is no moisture or liquid from the food present within the bag seal. You may need to cut open the bag and re-seal it, or use an entirely new bag. Partially freeze foods with excess liquids, prior to vacuum sealing.
- Make sure there are no food items with sharp edges that may have punctured the bag. If you find a puncture hole, seal the item in an entirely new bag.
- Make sure no liquids were drawn to the sealing strip area.
- Check for loose, worn or cracked Upper and Lower sealing gaskets.
- Moisture of foods with high liquid content will prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal.

Bag will not seal:

- Check that there aren't any gaps, folds, wrinkles or holes in pre-sealed edges.
- Moisture of foods with high liquid content will prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal.
- Make sure you've placed the bag in the proper place. When making a bag from a roll, make sure end of cut piece is on the sealing strip.
- Make sure you've given the appliance time to cool down. Wait 20 seconds between seals.