



Care and Use Guide

PREMIUM VACUUM SEALER

LOCKS IN FRESHNESS –
KEEPS OUT FREEZER BURN



Features:

- Preserves meat, fish, fruit, vegetables and herbs
- Protect valuables like important documents, photos and jewelry
- Multiple functions for both dry and moist foods
- Pulse mode lets you control the pressure
- Provides airtight, break-proof seal in seconds
- Built in bag cutter with convenient storage compartment for bag roll

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

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

READ ALL INSTRUCTIONS

1. Before plugging the cord into a wall outlet, or disconnecting, make sure the control is OFF. Unplug from the 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 use any attachments that are not recommended, and don't use this appliance for any other purpose except its intended use.
4. Stop using the machine immediately if the cord is damaged. Have it replaced by a professional or contact Customer Service.
5. Keep away from moving parts.
6. DO NOT try to repair this appliance by yourself.
7. DO NOT use the appliance if it has been dropped or if it appears to be damaged.
8. Avoid the following: pulling or carrying by the cord, using the cord as a handle, closing a door on the cord, or pulling the cord around sharp edges or corners. DO NOT operate this appliance if the cord or plug is wet.
9. Keep away from hot gas, heated oven, electric burner or any other hot surfaces.
10. 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.
11. When disconnecting, to avoid any injury, please unplug by grasping the plug, not the cord.
12. Before plugging the appliance in or operating, make sure your hands are dry and safe to do the actions.
13. Be sure the appliance is on a stable surface, such as a table or counter when the unit is ON or in working condition.
14. DO NOT 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's 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 the use of the appliance by a person responsible for their safety.
18. **Close supervision is required when this product is used near children.**
19. If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
20. Cleaning and user maintenance shall not be done by children without supervision.

CAUTION

21. **To reduce the risk of electric shock, this product has a polarized plug (one blade is wider than the other). This plug is intended to fit in a polarized outlet only one way. When the plug does not fit fully in the outlet, reverse the plug. When it still does not fit, contact a qualified electrician to install the proper outlet. DO NOT modify the plug in any way.**

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

LIST OF COMPONENTS AND FUNCTIONS

1. **FOOD** - Two settings for choosing the best bag sealing time.
 - **DRY BUTTON:** for dry foods and items without moisture, with a shorter heat sealing time.
 - **MOIST BUTTON:** for wet foods or items with a little moisture, with a longer heat sealing time.
2. **VACUUM & SEAL / CANCEL** - This button has two functions depending on the machine status:
 - **VACUUM & SEAL Function:** Starts the automatic operation of vacuuming the bag and then automatically sealing the bag when the vacuuming operation is complete.
 - **CANCEL Function:** Stops the vacuuming and sealing operations.
3. **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.

(continued from previous page)

- When the automatic VACUUM & SEAL function is in operation, this button stops the motor pump and immediately starts to seal the bag so that the vacuum pressure inside the bag can be controlled by the operator to avoid crushing for delicate items.
- 4. MANUAL PULSE** - Press down on this button, and the device will start vacuuming. Remove finger from the button and the function will stop. This process can be repeated. Press the MANUAL SEAL function once the desired pressure is met, and the unit will begin to seal. This function allows the user to choose between different pressure amounts according to different food types.
- 5. CANISTER** - Function for vacuuming canisters, jars, wine stoppers or other accessories through a hose.
- ACCESSORIES ARE SOLD SEPARATELY.
 - ACCESSORIES AND ACCESSORY INSTRUCTIONS CAN BE FOUND ONLINE.
- 6. MARINATE** - Function for marinating food in a vacuum sealing bowl.
- ACCESSORIES ARE SOLD SEPARATELY.
 - ACCESSORIES AND ACCESSORY INSTRUCTIONS CAN BE FOUND ONLINE.
- 7. HOSE PORT** - Option for inserting a hose accessory which is used with the MARINATE or CANISTER functions.
- ACCESSORIES ARE SOLD SEPARATELY.
 - ACCESSORIES AND ACCESSORY INSTRUCTIONS CAN BE FOUND ONLINE.



- 8. COVER LOCK BUTTONS** - For unlocking or locking the cover. Located on the left side and right side of the cover, easy push button lock system.
- 9. SEALING ELEMENT** - Teflon-coated heating element which is hot and seals the bag.
- 10. UPPER GASKET** - Keeps air away by forming a vacuum chamber with the lower gasket. Clean and dry after each use. Replace if it becomes distorted or broken.
- 11. BAG CUTTER** Press and slide in one direction or another to cut bags to a desired size.
- 12. CUTTER RACK** - Supports the cutter to slide along the track.
- 13. AIR INTAKE** - The air intake connects with the vacuum chamber and pump. DO NOT cover this intake opening when positioning a bag for VACUUM & SEAL operations.
- 14. VACUUM CHAMBER** - Positioning the open end of the bag inside the chamber draws air out of bag and catches any liquid overflow from the bag.
- 15. LOWER GASKET** - Keeps air away by forming a vacuum chamber with the upper gasket in the vacuum chamber. Clean and dry after each use. Replace if it becomes distorted or broken.
- 16. SEALING STRIP** - Place the bag to be sealed over this strip. Clean and dry after each use. Replace if it becomes distorted or broken.
- 17. BAG CARRIAGE** - Storage area for bag roll.



OPERATING INSTRUCTIONS

MAKING A BAG WITH THE BAG CARRIAGE

1. Open the top cover. (FIGURE 1)



FIGURE 1

2. Make sure the BAG CUTTER is positioned on one end of the CUTTER RACK. Then lift and position the CUTTER RACK towards the back of the sealer. (FIGURE 2)



FIGURE 2

3. Pull out the bag to the suitable length you want. (FIGURE 3)



FIGURE 3

4. Lower the CUTTER RACK and make sure it is in the correct position. Then slide the CUTTER from one end to the other end to cut the bag. (FIGURE 4)



FIGURE 4

5. Put one end of the bag on top of the SEALING STRIP into the bag fixture. (FIGURE 5)



FIGURE 5

6. Close the top cover and press down tightly until you hear it lock into place on both sides. (FIGURE 6)



FIGURE 6

7. Press MANUAL SEAL button to start sealing the bag. (FIGURE 7)



FIGURE 7

8. Press the LEFT AND RIGHT COVER LOCK BUTTONS to open the cover. Remove the bag from the appliance. One end of the bag is sealed. The bag is now ready for vacuum sealing. (FIGURE 8)



FIGURE 8

VACUUM SEALING WITH A BAG

1. Put the food or items inside the bag. Use only special designed vacuum bags.
2. Clean and straighten the open end of the bag. Make sure no dust, wrinkles or ripples are present.
3. Place the open end of the bag within the VACUUM CHAMBER area. Make sure the AIR INTAKE is not covered by the bag. (FIGURE 1A)



FIGURE 1A

9. Close the top cover and press down tightly until you hear it lock into place on both sides. (FIGURE 2A)



FIGURE 2A

10. Based on the type of food being sealed, press the FOOD button to confirm the sealing time by choosing between the MOIST or DRY options.

11. Press the VACUUM & SEAL button. The unit will start to vacuum and will then seal the bag automatically. (FIGURE 3A)



FIGURE 3A

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

12. Press the LEFT AND RIGHT COVER LOCK BUTTONS to open the cover. Remove the bag from the appliance. The bag is now vacuum sealed and ready for storage. (FIGURE 4A)



FIGURE 4A

NOTE:

- For the 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 is sealed.
- To avoid overheating the sealing strip, do not seal one bag after another continuously. The appliance will not function if the “Seal” button is activated within 15 seconds of the last activation.
- Your appliance can only **vacuum** seal with SPECIFIC vacuum sealer bags. The appliance can seal other bag types, such as packaging for potato chips. (PLEASE USE CAUTION WHEN TRYING OTHER BAG TYPES, THIN PLASTIC IS NOT RECOMMENDED.)
- If you have sealed a side of the bag when creating a custom sized bag, please trim any excess plastic from the side of the seal. This will ensure that the bag seals and the appliance operates properly.

CORD STORAGE AREA

1. When not in use, place the power cord into the storage area which is located on the bottom of the appliance. DO NOT wrap the cord around the appliance.



CLEANING AND MAINTENANCE

VACUUM SEALER

1. ALWAYS unplug the appliance before cleaning.
2. DO NOT immerse in water or any other liquid.
3. AVOID using abrasive products or materials to clean the appliance. These products will scratch the surface.
4. Use a mild dishwashing soap and a warm, damp cloth to wipe away food residue on 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, to prevent any damage, place the gaskets in their original position to ensure that there is no vacuum leaking.

VACUUM BAGS

1. Wash bags in warm water with a mild dishwashing soap.
2. When washing the bags in a dishwasher, turn the bags inside out and spread them over the top rack of the dishwasher so the 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.

STORING YOUR VACUUM SEALER

1. Keep the unit in a flat and safe place, out of the reach of children.
2. **MAKE SURE THE COVER OF THIS APPLIANCE IS UNLOCKED WHEN NOT IN USE AND IN STORAGE.** Keeping the cover locked will distort the foam gaskets and cause leaking.

Troubleshooting

Problem	Reasons Caused
Vacuuming but not turning to seal automatically	<p>Is the lower or upper gasket deformed? If deformed, replace it and try again.</p>
	<p>Is the edge of the bag covering the suction hole? If yes please place the bag in the correct position.</p>
	<p>Is the bag overfilled causing the cover to not lock properly? If yes, take out some of the food, clean and straighten the open end of the bag, and try again.</p>
	<p>Is the bag torn or punctured causing a leak? If yes, use a new bag and try again.</p>
Vacuuming continuously not turning to Seal	<p>Is the bag bring sealed custom made? If yes, trim any plastic from the sides of the custom bag and retry.</p>
Can't vacuum but seal function is good	<p>Is the bag placed into the vacuum chamber properly? If no, please put the edge of the bag into the vacuum chamber.</p>
	<p>Is the edge of the bag covering the suction hole? If yes, please place the bag in the correct position.</p>
	<p>Does the edge of the bag have liquid, food or any substance on it? If yes, please clean the edge of the bag and try again.</p>
	<p>Does the packed food or item have sharp edges? If yes, please use food safety paper and cover the sharp edges before putting the food or item into the vacuum bag.</p>
Bag inflation after vacuuming	<p>Is the food being sealed perishable? All perishable foods need to be frozen or refrigerated after vacuuming to prolong their shelf life. Vacuum sealing doesn't guarantee these foods will never spoil.</p>
	<p>Is the food being sealed fresh vegetables or fruit? All fresh vegetables and fruits ARE NOT SUITABLE for storage under room temperature after being vacuumed. Vegetables and fruits NEED TO BE REFRIGERATED after vacuuming to prolong their shelf life.</p>

Food Preservation Guidelines

Classification	Food Items	Temperature	Normal Preservation	Vacuum Preservation
Refrigerant	Fresh Raw Meat	5±3°C	2~3 days	8~9 days
	Fresh Fish/ Sea Food	5±3°C	1~3 days	4~5 days
	Cooked Meat	5±3°C	4~6 days	10~14 days
	Vegetables	5±3°C	3~5 days	7~10 days
	Fruit	5±3°C	5~7 days	14~20 days
	Eggs	5±3°C	10~15 days	30~50 days
Frozen	Meat	-16~-20°C	3~5 months	>1 years
	Fish	-16~-20°C	3~5 months	>1 years
	Sea Food	-16~-20°C	3~5 months	>1 years
Normal Condition	Bread	25±2°C	1~2 days	6~8 days
	Biscuit	25±2°C	4~6 months	>1 years
	Rice/Flour	25±2°C	3~5 months	>1 years
	Peanut/ Legume	25±2°C	3~6 months	>1 years
	Medical Material	25±2°C	3~6 months	>1 years
	Tea	25±2°C	3~6 months	>1 years

DISPOSAL OF THIS DEVICE



PROTECTION OF THE ENVIRONMENT

At the end of the life of your product, it should go to a special waste-recycling center.



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 a special waste-recycling center 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.



WARRANTY

Your product is warranted for one year from date of purchase against all defects in material and workmanship. Should your product prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. Please package your product carefully in its original box and packing material to avoid damage in transit. We are not responsible for any damage caused to the product in return shipment. Under this warranty, we undertake to repair or replace any parts found to be defective.

This warranty is only valid if the product is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase. Send warranty card to:

CHARD VS-SS / Vacuum Sealer
C/O CI
PO Box 444
Two Rivers, WI 54241-0444

