

Seal N Fresh®

Vacuum Sealer System

Thank you for choosing the Seal N Fresh Vacuum Sealer System.

The Seal N Fresh system will save you time and money by keeping your food fresher, longer, and reducing the amount of food millions of people throw out every year. By reducing the amount of waste, you are contributing to conservation efforts around the globe! Thank you for your support.

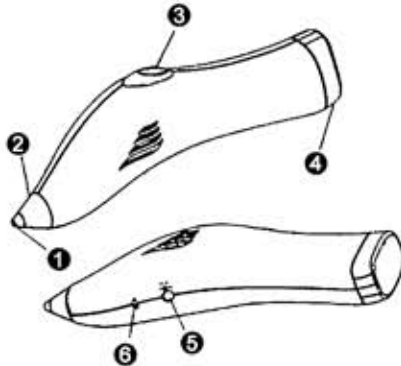
Features:

- Keeps foods fresh and prolongs its life.
- Powerful vacuum removes air quickly
- Compact and easy to use
- Reduces the environmental impact of food waste.
- Environmentally friendly reusable vacuum seal bags.
- Suitable for food, dry goods, and medications.

Specifications:

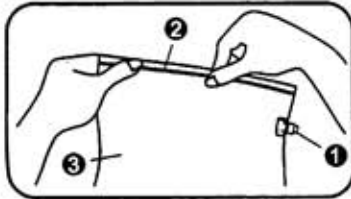
Vacuum Sealer

1. Vacuum nozzle
2. Removeable filter cover
3. Power button
4. Battery box
5. Outer power jack (2A,9V)
6. Vent



Vacuum Seal Bags

1. Vacuum Valve
2. Zipper Closure
3. Airtight textured layers
4. Seal Assist (Not Pictured) - Used to provide even pressure to ensure airtight seal.



Instructions:

1. Remove excess liquids and insert food into sealing bag.
2. Ensure food is not touching the valve opening. Tilt bag if necessary.
3. Run Seal Assist along Zipper Closure while pressing firmly to ensure airtight seal.
4. Insert vacuum nozzle into valve on the bag.
5. Press POWER button and hold until 5 seconds after all air is removed.
6. Store sealed bags in fridge, freezer, or pantry depending upon food stored.



Defrosting

Open zipper and place on microwave dish. Defrost according to microwave instructions. Handle with care, bag and contents may be hot. While the sealer bags are made from high temperature materials, do not over heat them as they may melt.

Care and Cleaning:

• Vacuum Seal Bags

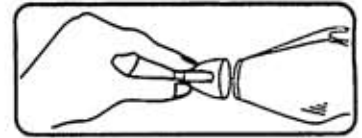
Clean bags with dishwashing liquid or in the upper rack of the dishwasher. If using the dishwasher, it is recommended that the bags be turned inside out. Towel or air dry. It is not recommended that bags containing raw or uncooked meat, fish, eggs or un-pasteurized cheeses be re-used.

• Vacuum Sealer

Wipe the vacuum sealer with a clean damp cloth, DO NOT submerge unit in water or put in dishwasher. To clean out fluid from the inside of the sealer, fill a cup with hot soapy water, and another cup with plain warm water. Insert the tip of the nozzle of the sealer facing down in the hot soapy water and run the unit until clean. DO NOT submerge more than the tip. To rinse, insert the tip of nozzle of the sealer facing down into the plain warm water. Once done, to dry, hold the unit with the nozzle facing up into the air and run it until the unit is clear of fluid.

• Removable Filter Cover

Clean the removable filter cover if it becomes dirty. To remove the cover, turn and pull. Clean cover with dishwashing liquid. Let filter cover air dry before replacing.



Replacing Batteries:

Remove battery cover by pulling on the tab up and away from the Vacuum Sealer. Replace the 6 AA alkaline batteries. Match the positive and negative poles according to the diagram inside of the battery cover. Re-attach battery cover.

Safety

- Vacuum seal and bags are not toys and not intended for children.
- Small parts may pose a choking hazard.
- Vacuum sealer is only for use with Seal N Fresh bags.
- The Seal n Fresh is not a substitute for refrigeration, freezing or canning. Perishable food should still be stored appropriately. Please dispose of used batteries properly.

Troubleshooting:

Issue	Possible Cause	Solution
Seal N Fresh does not start when POWER button is pressed.	1. Batteries are missing, not installed properly or are drained completely.	1. Check Batteries. Ensure they are installed correctly and replace if necessary.
	2. Vacuum malfunction.	2. Call or send us an e-mail for service.
Bag does not tighten around food or air is leaking back into bag.	1. Zipper not completely closed.	1. Open bag and close zipper with included Seal Assist. Run fingers along seal to ensure complete closure.
	2. Batteries are losing power.	2. Replace batteries.
	3. Contents are not close enough to the valve.	3. Ensure food is close to but not touching valve opening. Tilt bag to assist in sealing if necessary.
	4. POWER button released too quickly.	4. After bag tightens around food, continue to vacuum for 5 seconds to ensure seal.
	5. Valve may contain food particles or liquid.	5. Remove contents from bag. Clean bag and valve with dishwashing liquid and ensure no particles remain. Dry bag completely and retry sealing.
	6. Bag has been punctured.	6. Dispose of old bag and replace.

Please only use Seal N Fresh Vacuum Seal bags with your sealer.

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



MADE IN CHINA
13-1121-02