VH5189 HANDLE VACUUM SEALER

INSTRUCTION MANUAL



Intertek
5017422

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

READ ALL INSTRUCTIONS

1. Carefully read all of the instructions before using this appliance and save for future reference.
2. Before plugging cord into wall outlet, or disconnecting, make sure that the cover of the machine is in unlocked condition, and unplug from outlet when not in use or before cleaning.
3. This appliance is not a toy, when used by or near children, close attention is necessary, and store this appliance to a safe place, out of the reach of children.
4. Do not use any bags or attachments not recommended or appointed, and don't use this appliance for other purpose except its intended use.
5. Stop using the machine immediately if the cord is damaged and have it replaced by a professional.
6. Keep away from moving parts.
7. Do not contact the hot sealing element located on edge of the top cover of this machine. It is hot and may get burn.
8. Do not try to repair this appliance by yourself.
9. Don't use the appliance if it has fallen or appeared to be damaged.
10. Avoid to do 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 over cord or cord / plug is wet.
11. Keep away from hot gas, heated oven, electric burner or any other hot surfaces. Do not use this appliance on wet or hot surface or near a heat source.
12. 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 fating of this appliance.
13. When disconnect, to avoid any injury, please unplug by grasp the plug, not the cord.
14. Before plugging appliance in or operating, make sure your hands are dry and safe to do the actions.
15. When it In "ON" or working position, always be on a stable surface, such as table or counter.
16. It's no need to use any lubricant, such as lubricating oils or water, on this

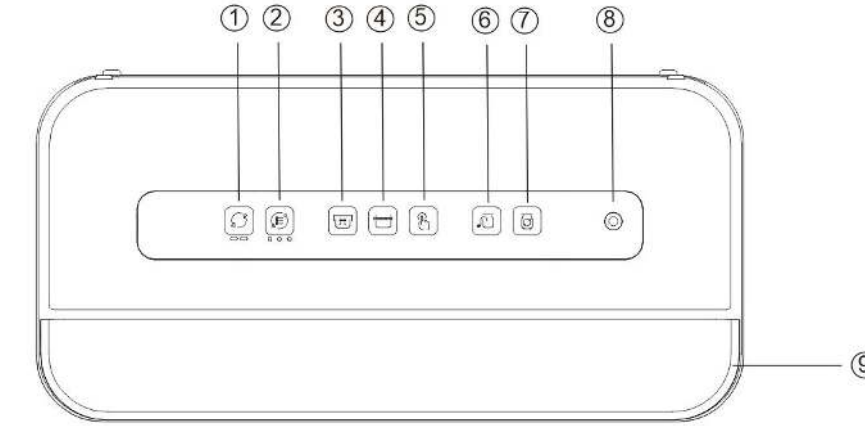
appliance.

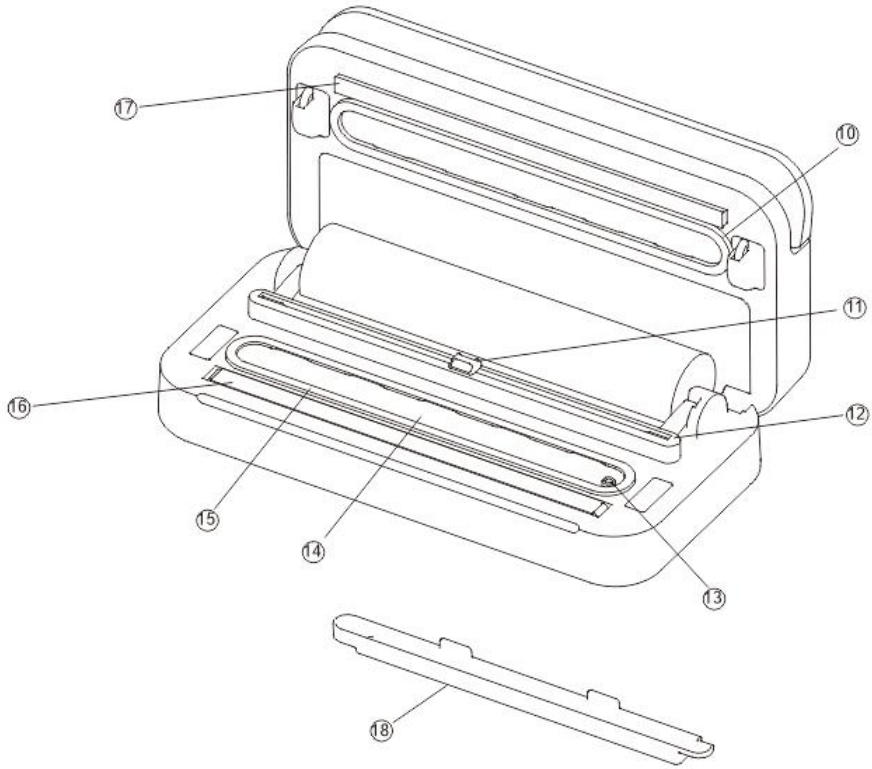
17. Do not immerse any part of this appliance, power cord or plug in water or any other liquid.
18. Do not use this appliance outdoors or on a wet surface, it's recommended for household, indoor use only.
19. This appliance is not intended for use by persons (including children) with reduced physical, 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.
20. Children should be supervised to ensure that they do not play with the appliance.
21. 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.
22. Cleaning and user maintenance shall not be made by children without supervision.

CAUTION:FOR HOUSEHOLD USE ONLY

Voltage:120V / 60Hz, 120W
Product dimension: 403Lx197Wx98Hmm
Unit weight: ~2.3kgs
Sealing width: max.30cm
Vacuum Power: max. -0.90 Bar (-90 Kpa)
Sealing wire: 2.5mm double sealing wire

CONSTRUCTION AND FUNCTIONS





1. Pressure: Normal / Gentle :

Two buttons for choice of different vacuum pressure:

- ***Normal button:*** *for regular items storage in normal vacuum pressure ;*
- ***Gentle button:*** *for some soft & crushable items storage where less vacuum pressure is desired.*
- *Default setting is normal and high vacuum pressure.*

2. Sealing Choice :

Three setting for choosing the best bag sealing time

- ***Dry****: for dry bags and items without moisture, with a shorter heat sealing time by double sealing ;*
- ***Moist****: for moist bags or foods with a little moisture, with a longer heat sealing time by double sealing;*
- ***Liquid*** *: It has a longer sealing time which is suitable for whole liquid bags or foods with more liquid.* ***(The bag must stand up on the table when the bags has much liquid inside and keep the bag edge area has enough space to fold back the bag into the vacuum chamber when fold back the bag, make sure the fold area are near to the liquid level , see below reference picture.)***



**** Attention: When choose the Moist and Liquid setting, the machine only can support 3 cycles continuously vacuum and sealing, to avoid overheating under Moist and Liquid setting, please let the machine rest by around 15-20 minutes so that the machine can cooling down.***

3. AUTO VAC / CANCEL :

This button has two functions depending on the machine status:

At stand-by condition, it starts the automatic operation of vacuuming the bag and then automatically seals the bag when vacuum is complete;
At working (vacuuming or sealing operations) condition, it stops the machine.

4. **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;*
   - *When the automatic "Vacuum &seal" function is in operation, this button stops the motor pump and immediately starts to seal the bag so that less vacuum pressure inside the bag can be controlled by the operator to avoid crushing for delicate items.*
5. **Pulse :** *Press this button, and the device starts vacuuming; undo, it will stop. This process can be repeated. Then press "manual seal" when meet desired pressure, turn to seal. Different pressure according to different type of foods can be chosen.*
6. **Canister :** *To start vacuuming for canisters, jar lids, wine stoppers or other accessories through a hose.*
7. **Marinate :** *This button works by connecting the vacuum tube to a marinate bowl.Press this button to the vacuum sealing process,which helps marinate food faster.After 5 marinating cycles,the machine will automatically stop the vacuum sealing process.Please ensure that the vacuum container you have is a marinate Bowl.*
8. **Hose port :** *To insert the hose for canister and wine stopper.*
9. **Handle :** *The easy lock handle has been designed so no pressure is required to close the lid and lock a bag into position ready for vacuum sealing. With a gentle push the easy lock handle clips the lid closed and vacuuming can begin. The easy lock handle also has a "store" position, which it used to store the vacuum sealer and prevent the foam gaskets from becoming damaged or compressed.*

- *Open - In the open position the lid can be opened, ready for use.*
- *Store - When storing the vacuum sealer, place the handle in the 'Store' position to prevent the foam gaskets from becoming damaged or compressed.*
- *Lock - Place the handle in the 'Lock' position once a vacuum bag is in*

position, to begin vacuum sealing.

10. **Upper Gasket:** *Keep air away by forming vacuum chamber. Clean and dry or replace it when it is distorted or broken.*
11. **Bag Cutter:** *Press and slide in one direction or another to cut bags to a desired size.*
12. **Cutter rack:** *Support the cutter to slide along*
13. **Air intake:** *Air intake connects with vacuum chamber and pump. Do not cover this intake when placing bag for vacuum &Seal operations.*
14. **Vacuum Chamber:** *Position 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:** *Keep air away by forming vacuum chamber with upper gasket in the vacuum chamber. Clean and dry or replace it when it is distorted or broken.*
16. **Sealing element:** *Teflon-coated heating element which is hot and seals the bag.*
17. **Sealing strip:** *Place the bag to be sealed over this strip,Clean and dry or replace it when distorted or broken.*
18. **Liquid tank:** *Position the open end of the bag inside the chamber, draws air out of bag and catches any liquid overflow from the bag.Can be take out for cleaning after use.*

OPERATING INSTRUCTIONS

I. Making a bag with bag roll

1. Open the top cover via the handle. - **Fig.1**

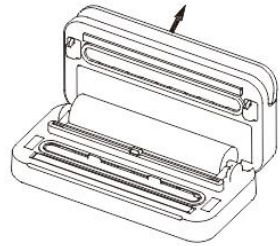


Fig.1

2. Pull out the bag material to the suitable length and use the bag cutter to cut a bag. Make sure the bag cutter is on one end of the cutter rack, Then put the cutter rack to the back - ***Fig.2***

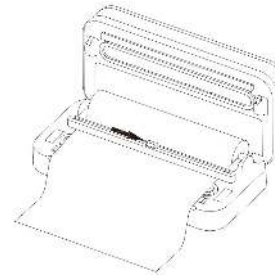


Fig.2

3. Put one end of the bag on top of the sealing element, but not enter the vacuum chamber - **Fig.3**

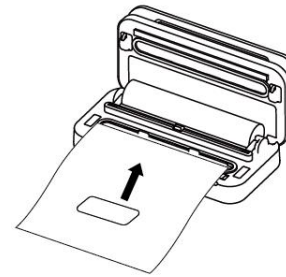


Fig.3

4. Close the cover and press handle to lock the cover.

5. Press **"Seal"** button to start sealing the bags. The indicator light to indicate sealing operate, progress LED will show the sealing progress.

6. When the indicator turn off, the sealing is done, rise the handle to open the cover and take the bag out of the machine. the bag is then done and is ready for vacuum sealing.

II. Vacuum packaging with a bag

1. Put the items inside the bag. Use only the special designed vacuum bags supplied by us with vacuum channels.

2. Clean and straighten the open end of the bag, make sure no dust, wrinkle or ripples.

3. Place the open end of the bag within the vacuum chamber area. Make sure the air intake is not covered by the bag.

4. Put the cover down and press handle to lock the cover.

5. Check the LED status of the "food" to confirm sealing time depending on the moisture status of packed items(single / double /extended) according to the type of food;

6.Then press AUTO VAC / Cancel button, the unit start to vacuum and will seal the bag automatically. The indicator light to indicate vacuum and sealing operate, progress LED will show the vacuum&sealing progress.- **Fig.4**



Fig.4

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

7. When the indicator turn off ,the vacuum packaging is done. rise the handle to open the cover and take out the packed bags.

NOTE:

- *This Appliance can be vacuum and seal continuously more than 100 cycles without overheating. Wipe out any excess liquid or food residue in the vacuum chamber after each bag packaged.*
- *Your appliance can work only on the specific bags provided by us. Do not attempt to use other bags not intended for vacuum packaging. .*
- *Cut the bag straight across with scissors to open a sealed bag.*

III.Pulse/Vacuum function

1.This function is preferred for vacuum packing, when you want a slight vacuum effect such as e.g. tomatoes, chips or similar. Or, if you have moist raw materials or a

sauce, where you just want to drain air from the bag and then stop the appliance before the liquid is compressed.

2.Press the food button to select sealing type on the product to be vacuum packed: Choose “standard” for dry raw materials, “extended” for moist contents.

3.Press the Pulse Vacuum button several times until you get the wanted result, then press the Manual Seal button to seal the bag.

Ⅳ. Vacuum package in a Canister & Vacuum Bowl

1.Wipe canister cover, canister base and ensure they are clean and dry.

2.Put the items into the canister and do not fill up too full so that the cover can be in good contact with the canister bowl rim. Clean the cover rim of the canister and bottom seal gasket of the canister cover;

3. Insert one end of the hose into the Air intake on the unit and another end of the hose into the center hole of the canister cover. ***- Fig.5***

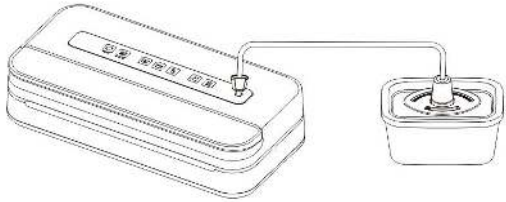


Fig.5

4. Press the canister button to start vacuuming. To ensure there is no air leaking between the cover and the canister, use your hand to push down the cover at the beginning of the vacuuming work. The machine will stop automatically when enough vacuum pressure is achieved. - **Fig.6**

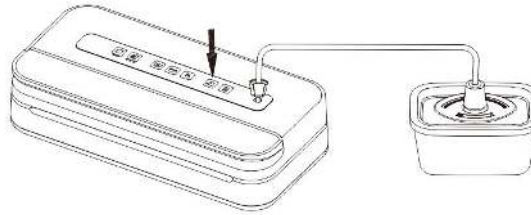


Fig.6

5. Take out the hose tip from the canister cover firstly, and then, take out the hose tip from the machine after the job is completed.

Attention: MUST take out the hose tip from the canister cover firstly when finished vacuuming job, otherwise it will cause leakage for the canister.

Open Canister after vacuum packaging

In order to open the canister, you need to press the “Release “button on the canister cover.

Note:

- *At the beginning of the vacuum packaging in a canister or a vacuum bowl, slightly press down the cover or on the hose adaptor to ensure no loose of the hose and to avoid air leaking through the gap between the cover and the canister top rim for a few seconds.*
- *To test vacuum, simply tug on the cover. It shall not move;*
- *Different canisters are available in the market and also from Difen. The operation procedure will be a little different. Please refer to the individual manual for the specific canister.*

Ⅴ. Marinate food with a marinate Bowl

1) **Fill the container and connect it to the machine as described above.**
2) **Set the machine vacuum power according to the food being marinated.**
3) **Hook the lid onto the base of the machine by lowering the lock handle.**
4) **Press the “Marinate” button to start the marinate process. The machine will vacuuming and release air by automatically with 5 cycles, around 6 minutes. Then, the quick marinate process is completed.**
5) **Remove the tube from the container and the machine.**
   The machine can be stopped at any time by pressing “Automatic/stop”.
   If the marinate process needs to be repeated, the air will need to be released from the container before reconnecting it to the machine.

Ⅵ. Cord storage box

1. Put the power cord into the storage area when not use the machine which is in the bottom of the machine. Do not wrap the cord around the appliance.

Ⅶ. Storage of the machine

Keep the handle in “Store” position .

CLEANING AND MAINTENANCE

Vacuum sealer

1. Always unplug the unit before cleaning.
2. Do not immerse in water or any other liquid.
3. Avoid using abrasive products or material to clean the unit, for they will scratch the surface.
4. Use a mild dishwashing soap and a warm, damp cloth to wipe away food residue 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, is careful to prevent any damage, and assemble as original position to ensure no vacuum leaking.*

Vacuum bags

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

Accessories

Washing all vacuum accessories in warm water with a mild dishwashing soap, But do not immerse cover in water.

1. Canister bases (not lids) are top rack dishwasher safe. But canister cover should be wiping down with a damp cloth.
2. Ensure the accessories to be dry thoroughly before reusing.
3. Canister and cover is not allowed to use in microwave or freezer.

Storing Your Vacuum Sealer:

1. -Keep the unit in a flat and safe place, out of the reach of children.
2. Do remember to make sure the lid of appliance is unlocked when not in

use and in storage. Keep the cover locked will distort the foam gaskets causing leaking.

Troubleshooting

Problem	Solution
Vacuuming but seal function is not good	**Check if the edge of the bags has liquid, oil stain or any chippings?** If yes, please clean the edge of bags and try again.
	Check if the heating element damage and good setting or not? If damaged, please exchange the heating element and make sure it is well installed.
	Check if the sealing strip damage or well installed? If damaged, please exchange the sealing strip and make sure it is well installed.
	Check if the edge of the bag has wrinkled? If yes, please take out some foods so that the bags have enough space for sealing and smooth the bag mouth and try again.
Seal function is good but can not vacuuming	**Check if the gasket is deformed?** If deformed, replace it and try again.
	Check if the bags is placed into the vacuum chamber? If not, please put the edge of bags into the vacuum chamber.
	Check if the food with sharp angel? If yes, please packing the angel with safe paper before vacuuming the food
	Check if the edge of bag covered the suction hole? If yes, please put the bag into the correct position.
Bag inflation after vacuuming	**Check if the good is belong to easy corrosion foods?** All the easy corrosion goods are need to be frozen or refrigerated after vacuuming so that it can prolong it's shelf life. But vacuuming doesn't guarantee the foods will never spoil.

	Check if you packed the fresh vegetables or fruit and seed food? All fresh vegetables or fruit and seed are not suitable to storage under room temperature after vacuumed, they have photosynthesis and respiration. Suggest to storage them in refrigerated.
The bag melts	**Check if the sealing time is too long?** If yes, please reset the sealing time.

The canister will not vacuum:

1. Make sure the adaptor was well connected both to the appliance and the canister firmly.
2. Check if the knob of the canister was on the position of “seal”.
3. Press the lids OR on the hose adaptor at the very beginning of vacuuming to avoid leaking from the cover seal...
4. Check if there are significant damages or smashes, if yes, change it for a new one.
5. Check the function of the vacuum sealer.
6. Make sure the rim of the canister is clean enough.

If all the above situations are excluded, please contact with the appointed service agency.



DISPOSAL OF THE DEVICE



PROTECTION OF THE ENVIRONMENT

At the end of the life of your product, it should go to a specially adapted waste-recycling centre.

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 the applicable. Collection point 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.