

EVM-AC2E VACUUM PRESERVATION

INSTRUCTIONS FOR PROPER USE AND CARE

This appliance is designed to meet IEC standard, on 100-240V~, 50/60HZ, and complying with latest Rohs & WEEE requirement, It's secure to use if you follow this instruction manual.

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, makes sure the control 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, and store this appliance to a safe place, out of the reach of children.
3. Do not use any attachments not recommended or appointed, and don't use this appliance for other purpose except its intended use.
4. Stop using the machine immediately if the cord is damaged and have it replaced by a professional.
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 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.
9. Keep away from hot gas, or heated oven, or electric burner, and 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 disconnect, to avoid any injury, please unplug by grasp the plug, not the cord.
12. Before plugging appliance in or operating, make sure your hands are dry and safe to do the actions.
13. When it In "ON" or working position, always be on a stable surface, such as table or counter.
14. It's 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's recommended for household, indoor use only.

FUNCTIONS AND FEATURES

Vacuum/Seal: For draw air out of bag and automatically switch to seal the bag after vacuum is completed;

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

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

Cover Lock: For unlock or lock the cover. On the left side and right side of the cover one key-press.

Indicator lamp: For indicate the status of vacuum or seal process.

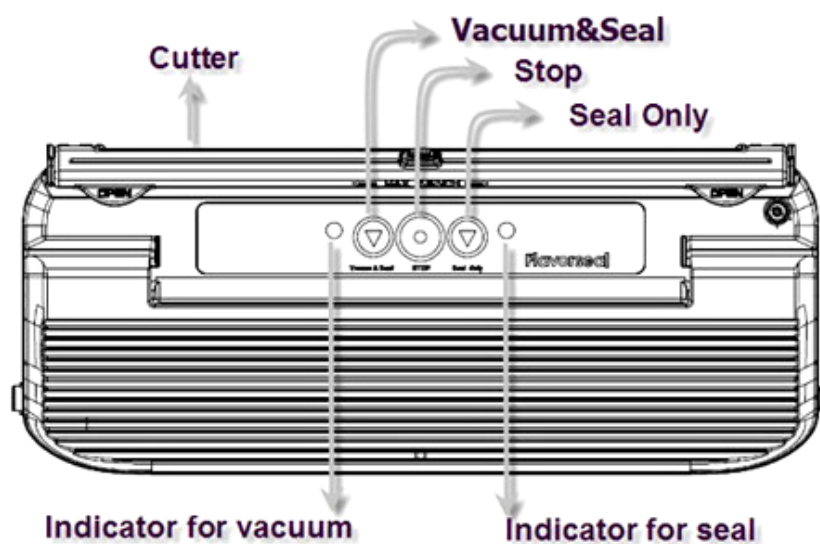
Sealing strip: Contains a heating wire covered with Teflon which allows the bag to seal but not stick to the strip.

Sealing gasket: Presses the bag onto the sealing strip.

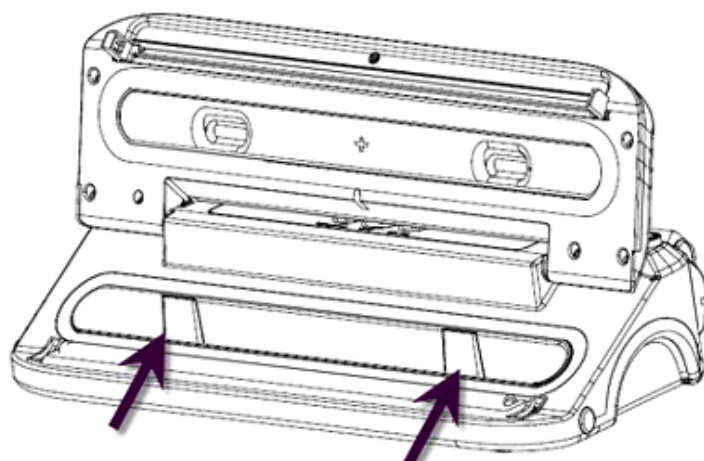
Vacuum surface: Draws air out of bag and catches any liquid overflow.

Airproof loop of sponge: Airproof the vacuum area and prevent no vacuum leaking.

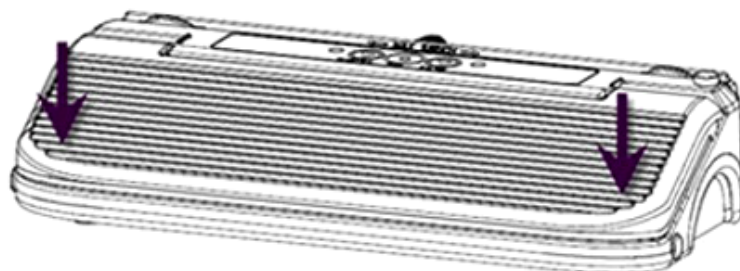
Buildin cutter: For cut the sealed bags or customize the bag size you want.



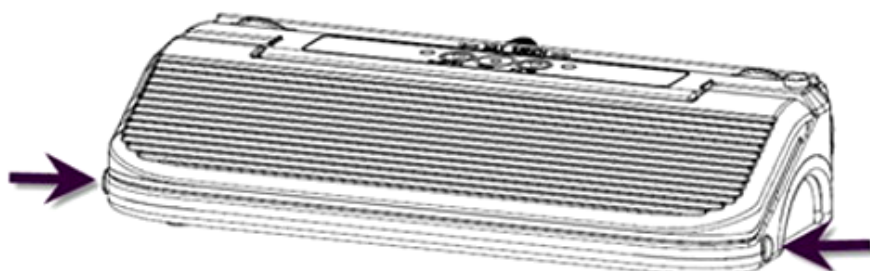
Step 1: Put the bag to the vacuum chamber



Step 2: Press for lock



Step 3: Press for release



OPERATING INSTRUCTIONS

Making a bag using the bag roll

1. Plug the unit into 220-240V (US standard 120V) power Source, and turn the switch "ON";
2. Unroll the bag and put one end of the bag on top of the black rubber strip, then close the cover – See sketch step 1;
3. Press the cover down heavily on both sides by the lines areas using two hands – until two click sounds heard. (See sketch step 2);
4. Press the "Seal Only" button and you will find the red LED will light ;
5. When the LED light disappears, the bag seal is done;
6. Then pull out the bag roll and cut to your desired bag length. The bag is ready.

Preserve stuff with vacuum:

1. Put the stuff that you want to preserve inside the bag;
2. Clean and Straighten the open end of the bag, make sure no wrinkle or ripples on the panels of the open ends;
3. Make sure that both panels of the bag are located within the rippled area (vacuum plate), but below the round post which is the vacuum pump hole to ensure no vacuum leaking (see sketch 3);
4. Close the cover and then press heavily on both sides of the cover in the lines areas until two click sounds heard!
5. Press the "vacuum/seal" button then the bag will be automatically vacuumed and sealed.
6. When the above is done, press the two " Cover Lock" buttons and the process is completed.

Hints for best vacuuming performance:

1. Do not put too much stuff inside the bag: leave enough empty length in the open end of the bag so that the bag can be placed on the vacuuming plate more positively;
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 seal the bags. Make sure nothing is leaving on the open area of the bag, no wrinkle or creased lines appeared on the open panels, Foreign objects or, creased bag may cause difficulty to seal tightly;
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 packaging objects with sharp points like fish bones and hard shells! 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 ice packs for sports injuries.
8. Suggest to vacuum seal one bag within 1 minute, to let the appliance resume enough.
9. If it's not reach the required vacuum for some unknowable reason, the vacuum system will shut automatically after 30 seconds, in this situation, please check if the bag with leak, or the bag not placed properly or any other reason.

OPEN A SEALED BAG OR CUSTOMIZE A BAG

Cut bag straight across with the building cutter,very convenient!!!

RESEALING

You can reseal many foods in their original store packages (i.e. potato chip bags), follow steps of "Preserve Stuff with Vacuum" on this page to seal when resealing foods.

Note: The vacuum preservation system can use for the vacuum sealing of canisters or canning jars.

CLEANING AND MAINTENANCE

System of Vacuum Preservation

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. Washing the bagging material in warm water with a mild dishwashing soap, then rinse the bags well and allow drying 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 outflow 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 Preservation:

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

- **VACUUM BAG GUIDELINES**

Vacuum sealing for the refrigerator

For the busy family, on-the-go meals can be prepared ahead and vacuum-sealed in individual servings, and ready to heat anytime.

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 fragile, then vacuum seal in a vacuum bag and return to freezer. Food such as meats, 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 down in crunchy position, then vacuum seal in convenient portions.
5. To vacuum seal the foods 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 Preservation System 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. To follow the certain procedures to ensure food quality and safety, when use 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, for 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 have three categories 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 a moderate temperature circumstance, 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 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. It should be refrigerated for short term and frozen for long-term storage, for the foods most susceptible to botulinum, and consume immediately after heating.
9. Some dried foods, such as flour and cereals may contain insect larvae, if do 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 package is necessary.
10. Avoid spoilage: foods should be stored at low temperatures, for few of the microorganisms could growth without air.
11. If Temperatures in the refrigerator greater than 40°F (4°C) (especially for extended periods of time), it will support the growth of harmful microorganisms, so we should keep the temperature at 40°F (4°C) or below.
12. When the temperature for the freezer is 0°F (-17°C) or lower, it's suitable for store foods, although freezing does not kill microorganisms, it retards their growth.
13. 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 kind of foods for freshness, longer, flavor and convenience. In general, vacuum packaging keeps food fresh up to three times as long as other traditional food storage methods. Once this appliance as an indispensable part of your life, it will less food spoilage and save 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, such as weight-conscious or those on diets or nutritional regimes with special requirements.
3. This system can also be used to store and protect other items: valuable items, such as photos, important documents, stamp collections, book collections, jewellery, cards, comics etc.; hardware items, such as screws, nails, studs and bolts; medicines, band-aids and other first-aid items, etc..

General rules for food safety

From scientific study and common sense, we can learn the following food safety rules, and it will lead you to improved safety and optimal food storage.

1. If perishable foods have been heated, defrosted or un-refrigerated, consume them immediately.
2. To re-vacuum the vacuum-packed foods after they been opened, and follow the instructions to refrigerate after opening and store re-vacuumed packages properly.
3. The suitable way to defrost your food is to place in refrigerator until defrosted, never defrost foods in hot water or via heat sources, or a microwave oven.
4. It will be harmful if you consume the foods which have been left out at room temperature for more than a few hours, especially if they have been prepared with a thick sauce, in a vacuum package, or in some other low-oxygen environment.
5. To cool down food temperature quickly, please spread vacuum packages evenly throughout the refrigerator or freezer.

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, while store them in a cool, dark place. Oxygen and warm temperature will cause high-fat content foods fat to rancidity.
4. Before vacuum sealing some fruit and vegetables, such as apples, bananas, potatoes and root vegetables, peel them will extend their shelf lives.
5. When vacuum seal some vegetables such as broccoli, cauliflower and cabbage fresh for refrigeration, they will emit gases, so it's need to 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 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. To 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 have moisture or juices from the food present within the bag, if yes, 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 with 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 overheat and melt 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.



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. Your appliance contains valuable materials, which can be recovered or recycled.
2. Leave it at a local civic waste collection point.

WIRING INSTRUCTIONS – FOR U.K. ONLY.SAFETY NOTES – FOR REWIREABLE OR MOULDED PLUG

The mains lead of this appliance may be already fitted with a BS 1363 13 A plug. Should the fuse need to be replaced, a 13 A ASTA approved BS 1362 fuse must be used.

If your socket outlet is not suitable for the plug, then the plug must be removed (cut off if it is a moulded on plug) and an appropriate one fitted. Warning: dispose of a plug that has been cut from the power supply cord, as such a plug is hazardous if inserted in a live 13 A socket outlet elsewhere in the house.

Always replace the fuse cover after fitting a fuse. The plug must NOT be used if the cover is omitted or lost until a replacement is obtained – make certain that only the correct fuse cover is used and fitted.

For plugs with a detachable fuse cover the replacement must be the same as the colour insert in the base of the plug, or as directly by the embossed wording on the base of the plug.

U.K. ONLY – FITTING A PLUG

Important: the wires in this lead are coloured in accordance with the following codes Blue, Neutral, Brown, live. Please read the instructions given below before connecting the cord to a plug. If in doubt, please consult a qualified electrician.

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured marking identifying the terminals in your plug, proceed as follows:

- . the wire which is coloured BLUE must be connected to the terminal which is marked with the letter “N” or coloured BLACK
- . the wire which is coloured BROWN must be connected to the terminal which is marked with the letter “L” or coloured RED.

Neither core is to be connected to the earth terminal of a three-pin plug.

This appliance requires a 13 fuse ASTA approved to BS 1362.