



ATTENTION!

PLEASE INSPECT THIS PACKAGE THOROUGHLY FOR MISSING PARTS OR ANY PRODUCT DAMAGE. IF YOUR PRODUCT CONTAINS SHIPPING DAMAGE, PLEASE CONTACT RETAILER FOR ASSISTANCE.

For all other questions regarding product usage, missing parts, product damage, difficulty or warranty activation, please contact the Weston Products Customer Service Team:
8:00 am to 5:00 pm EST, Monday thru Friday

CustomerService@WestonProducts.com

U.S. Residents Customer Service Line: 1.800.814.4895 (Outside U.S. Call: 1.440.638.3131)

Weston Products LLC, 20365 Progress Drive, Strongsville, Ohio 44149

WestonProducts.com

Please DO NOT return this item to the retailer before contacting
Weston Products Customer Service.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.



**REALTREE™
OUTFITTERS**



**HARVEST GUARD™ SPORT
VACUUM SEALER**

MODEL NO. 65-1001-RT



Scan here or visit
Blog.WestonProducts.com

Need Recipes??



Intertek
4003037

Due to constant factory improvements, the product pictured might differ slightly from the product received.

REV070113

WESTON WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Weston Products LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Weston Products LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Weston Products LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Weston Products LLC charges a \$35.00 per hour bench charge. **NOTE:** No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Prior to returning the product for Warranty Repair, the product must be thoroughly cleaned and free from any food particles or other debris. Failure of the purchaser to comply with this standard will result in the unit being returned without repair. In some cases, a \$50 cleaning surcharge may apply.

Weston Products LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Weston Products LLC's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Merchandise Authorization Number (RMA Number). Weston Products LLC will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM WESTON PRODUCTS LLC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Weston Products LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Weston Products LLC be liable for consequential damages sustained in connection with said product and Weston Products LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:

Weston Products LLC / WARRANTY
20365 Progress Drive, Strongsville, OH 44149 U.S.A.

WESTON WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:
WESTON PRODUCTS LLC / WARRANTY, 20365 PROGRESS DRIVE, STRONGSVILLE, OH 44149 U.S.A.

Customer Name: _____

Address: _____

City/State/Zip/Country: _____

Telephone Number: (____) _____

E-Mail Address: _____

Original Date of Purchase: ____/____/____ Copy of Receipt Included

Product Model #: _____

Serial # (if applicable): _____

I have read the warranty information. Initial here: _____

FOOD SAFETY

There are basic rules to follow when handling food. They are **COOK, SEPARATE, CLEAN, and CHILL.**

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating MUST ALWAYS be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.



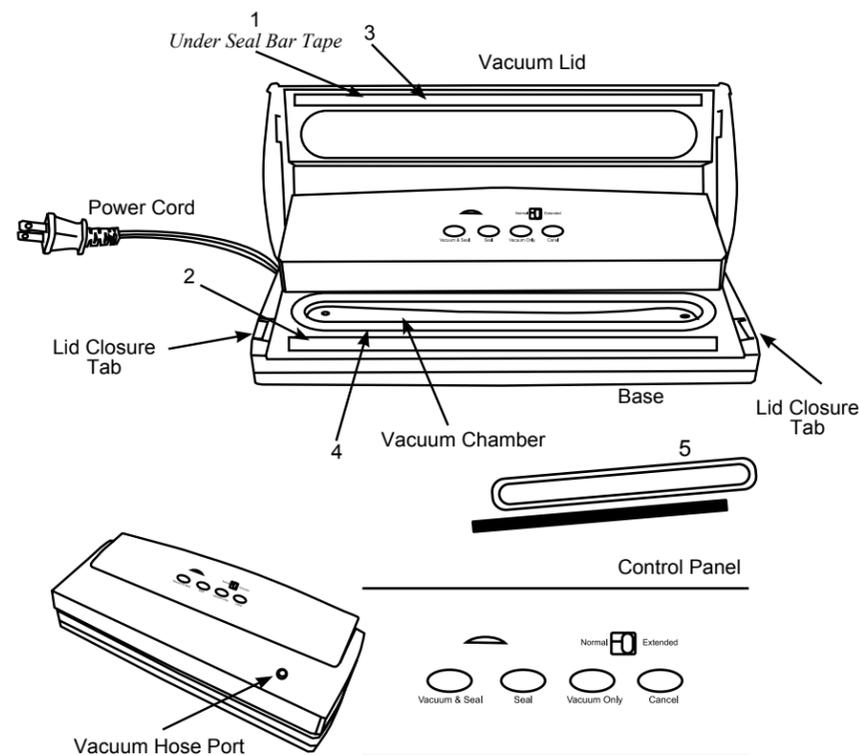
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.
2. To protect against risk of electrical shock, do not submerge or use this appliance near water or other liquid.
3. Unplug this appliance from the electrical outlet when not in use or before putting on or taking off parts and before cleaning.
4. Close adult supervision is necessary when any appliance is used near children. This appliance is NOT to be used by children.
5. NEVER use any accessories or parts from other manufacturers. Doing so will VOID YOUR WARRANTY and may cause fire, electrical shock or injury.
6. DO NOT operate any appliance with a damaged cord, plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for repair or adjustment.
7. Keep these instructions for use for future reference.
8. Check if the voltage indicated on the appliance corresponds to the local voltage before you connect the appliance.
9. DO NOT use outdoors.
10. DO NOT let cord hang over edge of table or counter.
11. DO NOT let cord come in contact with a hot surface. DO NOT use on an oven or stove.
12. NEVER let the appliance run unattended.
13. Disconnect the appliance from the power source before detaching any accessory.
14. This appliance has a polarized plug (one blade of the plug is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. DO NOT modify the plug in any way.
15. CAUTION: In order to avoid a hazardous situation, this appliance must never be connected to a timer switch.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.



COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	Seal Bar Heating Element & Vacuum Lid	08-1128
2	Seal Bar Insulator	08-1025
3	Seal Bar Tape (Tan)	See Maintenance Kit
4	Oval Chamber Seal	See Maintenance Kit
5	Maintenance Kit -Seal Bar Tape -Chamber Seal	08-2403
Not Shown	(10) 8" x 12" Quart Vacuum Bags	30-0302

If any components of this unit are broken or the unit does not operate properly, call Weston Products LLC Toll Free at

1-800-814-4895

Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131

! WARNING! Before cleaning, assembling or disassembling the Vacuum Sealer, make sure the Vacuum Sealer is OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

IMPORTANT SAFETY RULES



WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFEGUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

1. ALWAYS DISCONNECT Vacuum Sealer from power source before servicing, changing accessories or cleaning the unit.

2. Plug the Vacuum Sealer into a standard 120 Volt, 60 Hz wall outlet. Avoid using extension cords.

3. DO NOT USE the Vacuum Sealer if the Power Cord, Plug or any other parts are damaged. If the Power Cord or the Vacuum Sealer is damaged, call Customer Service. DO NOT ATTEMPT TO REPLACE THE CORD. Be sure to not allow the Power Cord to drape into your work area. Check that all parts are operating properly, and perform the intended functions. Check for any other conditions that may affect the operation.

4. NEVER use any accessories or parts from other manufacturers. Doing so will VOID YOUR WARRANTY and may cause fire, electrical shock or injury.

5. KEEP FINGERS CLEAR of the Heat Sealing Bar and Seal Bar Tape AT ALL TIMES, these areas become HOT. Doing so may cause serious injury.

6. DO NOT take this appliance apart; doing so will VOID YOUR WARRANTY and may result in personal injury.

7. TO PROTECT AGAINST RISK OF ELECTRICAL SHOCK: DO NOT SUBMERGE THE VACUUM SEALER INTO WATER OR LIQUID. BE SURE THE VACUUM SEALER IS DISCONNECTED FROM THE POWER SOURCE BEFORE CLEANING. Follow the

"Cleaning Instructions" in this booklet. NEVER rinse appliance Vacuum Sealer under tap.

8. NEVER LEAVE THE VACUUM SEALER UNATTENDED. Be safe, DISCONNECT the Vacuum Sealer from power source before leaving the work area. Close supervision is necessary when any appliance is used near children. This appliance is NOT to be used by children.

9. DO NOT let the Power Cord hang over edge of work surface.

10. Be sure the Vacuum Sealer is on a stable work surface. Be sure all the Vacuum Sealer Feet are stable.

11. DO NOT use the Vacuum Sealer outdoors.

12. DO NOT use the Vacuum Sealer while under the influence of drugs, medications or alcohol.

13. The Vacuum Sealer is ONLY intended to be used with VACUUM BAGS. For best results, only use the recommended vacuum bags. DO NOT USE HOUSEHOLD BAGS! Any other uses of the Vacuum Sealer, other than the uses described in this booklet, could potentially damage the appliance and void the warranty!

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

ADDITIONAL ACCESSORIES AVAILABLE

07-4101-RT	Realtree® Manual Meat Tenderizer & Jerky Slicer
30-0101-RT	Realtree® 100 Count Vacuum Sealer Bags (Quart)
30-0102-RT	Realtree® 100 Count Vacuum Sealer Bags (Gallon)
30-0107-RT	Realtree® 50 Count Vacuum Sealer Bags (Assorted)
30-0201-RT	Realtree® Vacuum Bag Roll 8" x 22' -3 Pack
30-0202-RT	Realtree® Vacuum Bag Roll 11" x 18' -3 Pack
65-0505-RT	Realtree® Vacuum Canisters
33-0801-RT	Realtree® #8 Electric Meat Grinder & Sausage Stuffer
75-0101-RT	Realtree® 8 Tray Food Dehydrator

These products and many more products can be ordered by visiting WestonProducts.com or by calling Weston Products LLC Toll Free at 1-800-814-4895 Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131

! WARNING! Before cleaning, assembling or disassembling the Vacuum Sealer, make sure the Vacuum Sealer is OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

MAINTENANCE KIT INSTRUCTIONS

Some parts of the Vacuum Sealer may need replacing after repeated use. The Vacuum Sealer Maintenance Kit will be necessary for the Vacuum Sealer to properly function.

REPLACING THE OVAL VACUUM CHAMBER SEALS:

1. Remove the Power Cord from the power supply.
2. Make sure the unit is completely cool.
3. Open the Vacuum Lid.

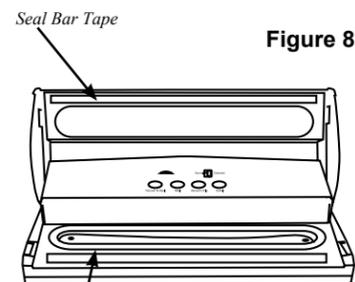


Figure 8

4. Remove the Oval Chamber Seal from the groove in the Vacuum Chamber (Figure 8).

5. Set a new Oval Chamber Seal from the Maintenance Kit (Figure 9) on the groove in the Vacuum Chamber. Work the seal into the groove with your fingers until done.

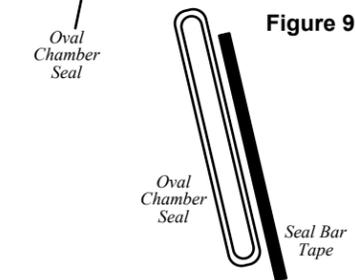


Figure 9

REPLACING THE SEAL BAR TAPE:

1. Remove the Power Cord from the power supply.
2. Make sure the unit is completely cool.
3. Open the Vacuum Lid.

4. Pick at either end of the Seal Bar Tape covering the Seal Bar Heating Element with a fingernail until it lifts slightly. Grasp the loose end and slowly pull the Seal Bar Tape back over itself until fully removed (Figure 8).

5. Make sure that there is no residue or adhesive left on the Seal Bar Heating Element or the machine. Use a dry paper towel to remove and excess residue.

6. Remove the backing from a new strip of Seal Bar Tape from the Maintenance Kit (Figure 9). Be careful not to allow the Seal Bar Tape to contact anything including itself while the adhesive side is exposed.

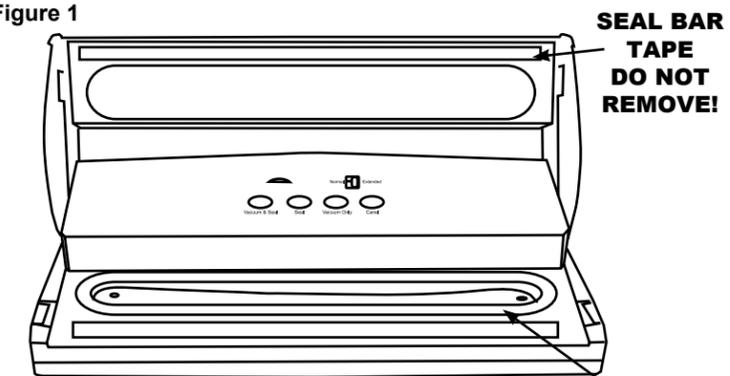
7. Hold one end of the Seal Bar Tape in each hand. Stick the left end of the Seal Bar Tape to the flat area on the Vacuum Lid just left of the Seal Bar Heating Element. Apply the Seal Bar Tape from left to right over the Seal Bar Heating Element until done. Make sure there are no wrinkles or folds in the Seal Bar Tape once applied. The Seal Bar Tape should fully cover the Seal Bar Heating Element.

! WARNING! Before cleaning, assembling or disassembling the Vacuum Sealer, make sure the Vacuum Sealer is OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

PROTECTIVE TAPE

There is a factory installed strip of Seal Bar Tape on the Vacuum Sealer. DO NOT REMOVE THE TAPE!

Figure 1



OVAL VACUUM CHAMBER SEAL DO NOT REMOVE!

The Seal Bar Heating Element is covered with Seal Bar Tape to protect vacuum bags during sealing (Figure 1). DO NOT remove the Seal Bar Tape. See the "Maintenance Kit" section of this manual for information on replacing the Seal Bar Tape, if necessary.

VACUUM CHAMBER SEAL

Figure 2

There is a factory-installed Oval Chamber Seal on the Vacuum Sealer (Figure 2). When the Vacuum Lid is closed they form an airtight seal so the Vacuum Chamber can be evacuated.

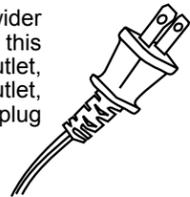
The Oval Chamber Seal may wear over time and require replacement. See the "Maintenance Kit" section of this manual for information on replacing the Oval Vacuum Chamber Seal, if necessary.



NOTE: The Vacuum Sealer is ONLY intended to be used with VACUUM BAGS. For best results, only use the recommended vacuum bags with an embossed or mesh lining. DO NOT USE HOUSEHOLD BAGS! Any other uses of the Vacuum Sealer, other than the uses described in this booklet, could potentially damage the appliance and void the warranty!

OUTLET INSTRUCTIONS

This appliance has a Polarized Plug (one blade of the plug is wider than the other blade). To reduce the risk of electrical shock, this plug must fit fully into the outlet. If the blades do not fit into the outlet, try turning the plug around. If the plug still does not fit into the outlet, contact a qualified electrician. DO NOT attempt to modify the plug in any way.



THERMAL OVERLOAD PROTECTOR

The Vacuum Sealer will automatically shut down if it overheats. If this occurs, turn the unit off and open the Vacuum Lid. Resume normal operation after the unit cools or about 20 minutes.

To help prevent overheating, wait at least 20 seconds between cycles with the Vacuum Lid open. Avoid touching the Seal Bar Tape. The Seal Bar Tape will remain hot for a brief period of time after each sealing cycle.

CLEANING INSTRUCTIONS

WARNING! Before cleaning, assembling or disassembling the Vacuum Sealer, make sure the Vacuum Sealer is OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

- NEVER IMMERSE the Vacuum Sealer in water or other liquid.
- Make sure the Vacuum Sealer has completely cooled before cleaning it.
- Wipe clean all outside surfaces including the Plastic Vacuum Chamber and Vacuum Lid with a damp cloth or paper towel. Most household spray cleaners are safe to use. Avoid spraying cleaner or water directly into the vent on the left side of the unit. DO NOT use abrasive cleansers!
- Be careful while cleaning not to peel or damage the strip of Seal Bar Tape covering the Seal Bar Heating Element.
- Dry all surfaces and close the Vacuum Lid before storing the Vacuum Sealer.

STORAGE

1. Remove the Power Cord from the power supply.
2. Pivot the Compartment Lever over to open the Power Cord Storage Compartment (Figure 7).
3. Loop the Power Cord up to about 3 1/2" (8.9 cm) long segments.
4. Place the Plug end of the Power Cord in the Power Cord Storage Compartment first. Insert the looped portion of the Power Cord into the Compartment next.
5. Pivot the Compartment Lever over the Compartment to keep the Power Cord in place.
6. If storing, return the Vacuum Sealer to the original box for safe keeping.
7. Store the Vacuum Sealer in a cool, dry location.

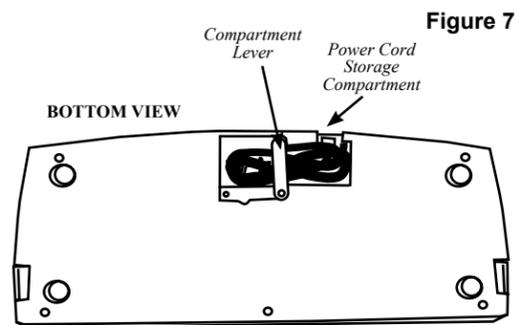


Figure 7

BOTTOM VIEW

Compartment Lever
Power Cord Storage Compartment

TROUBLESHOOTING

Q: My Vacuum Sealer shut off and will not start again.

1. The Thermal Overload Protector may have been activated. In this case, allow the Vacuum Sealer to cool by opening the Vacuum Lid for approximately 20 minutes. Be sure to leave the Vacuum Lid open between bag sealing.

Q: The Sealing Bar melts through the bag.

1. The Vacuum Sealer is only intended to be used with vacuum sealing bags. Vacuum Bags should be used. DO NOT USE HOUSEHOLD BAGS with the Vacuum Sealer.
2. Check the condition of the Seal Bar Tape strips. Replace if needed.
3. Open the Vacuum Lid and allow the sealing bar to cool for 5-10 minutes. Always leave the Vacuum Lid open between bags, and allow at least 20 seconds between cycles.
4. If none of the above steps remedy the situation, contact Customer Service.

Q: The bag seal pulls apart.

1. The seal of the bag may be incomplete. If the seal has a crease in it, or if a liquid or powder has been trapped between the layers of the bag, the layers may not have been welded together properly. Cut the seal off and wipe the inside of the bag clean. Then, try to vacuum seal the package again. When sealing a moist or powdery food, insert a paper towel into the bag above the food before vacuum packaging. The paper towel will prevent the food from interfering with the seal. See the "Vacuum Packaging Guidelines" in this booklet for helpful tips.

2. If none of the above steps remedy the situation, contact Customer Service.

Q: The Vacuum Pump starts, but no air is being remove from the vacuum bag.

1. For the best results, always use vacuum bags.

2. Be sure that the bag is inserted properly. The open end of the bag should be centered within the Oval Vacuum Seal. Be sure not to cover the Vacuum Port opening (Figure 6).

3. The bag may have a leak. If there is a leak in the bag, air will be pulled into the bag from the outside. Check for tears or punctures. If you are using a bag that was made from a roll of material, double check that the seal on the end of the bag is welded closed.

4. Slight pressure on the Vacuum Lid may be necessary to create a seal at the beginning of the vacuum process.

5. If none of the above steps remedy the situation, contact Customer Service.

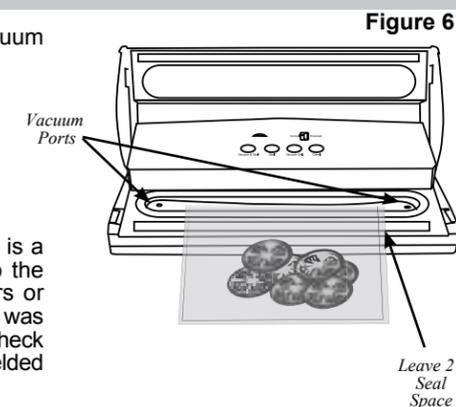


Figure 6

WARNING! Before cleaning, assembling or disassembling the Vacuum Sealer, make sure the Vacuum Sealer is OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

CONTROL PANEL Figure 3

• **Power Light:** The Power Light will remain illuminated when the Vacuum Sealer is connected to the power supply.

• **Normal / Extended Switch:** The Normal or Extended Switch is used for adjusting the seal time when vacuum sealing thicker bags or bags with moisture.

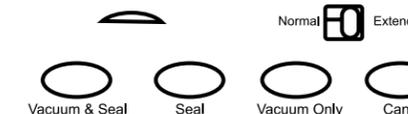
• **Vacuum & Seal Button:** The Vacuum & Seal Button starts the Vacuum Pump, which engages the air evacuation process and engages the Seal Bar Heating Element.

• **Seal Button:** This button will start the Seal Bar at any time. ONLY push this button while the Vacuum Pump is running.

• **Vacuum Only Button:** Press the Vacuum Only Button when using any external accessories (sold separately), via the Vacuum Hose Port. It is also used when vacuum sealing crushable or fragile items to monitor the amount of air being removed from the vacuum bag.

• **Cancel Button:** The Cancel Button stops the vacuum/seal process at any time in the cycle.

Figure 3



NOTE: The Vacuum Sealer is ONLY intended to be used with VACUUM BAGS. For best results, only use the recommended vacuum bags with an embossed or mesh lining. DO NOT USE HOUSEHOLD BAGS! Any other uses of the Vacuum Sealer, other than the uses described in this booklet, could potentially damage the appliance and void the warranty!

! WARNING! Before cleaning, assembling or disassembling the Vacuum Sealer, make sure the Vacuum Sealer is OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

BEFORE YOU START BAG SEALING

Before using the Vacuum Sealer, familiarize yourself with the bag sealing functions. A vacuum bag is sealed when the Seal Bar Heating Element is activated and heats the bag to its melting point, which then permanently welds the bag layers together, sealing the bag shut. **NOTE: THIS BAG SEALER IS INTENDED TO BE USED ONLY WITH VACUUM BAGS. FOR BEST RESULTS USE ONLY VACUUM BAGS. DO NOT USE HOUSEHOLD BAGS!**

The Seal Bar Heating Element of the Vacuum Sealer is covered with a high temperature resistant Seal Bar Tape. DO NOT TOUCH the Seal Bar Tape or the Seal Bar Heating Element after a bag has been sealed.

VACUUM SEALER CANISTERS *(Sold Separately)*

Vacuum canisters may be used with the Vacuum Sealer (Sold Separately). Vacuum canisters come with their own hose.

1. Attach the Vacuum Sealer to the power supply.

2. Insert one end of the accessory hose into the Accessory Port (Figure 4) on the Vacuum Sealer.

3. Insert the other end of the accessory hose into the port on the lid of the canister (Figure 4).

4. Fill the canister with the product to be vacuum sealed.

5. Turn the knob/dial on the canister to the seal position.

6. Press the VACUUM ONLY Button on the Vacuum Sealer, this will engage the Vacuum Pump. The light on the Vacuum Sealer will change to green when the process is complete.

7. Gently remove the accessory hose from both the canister and the Vacuum Sealer. Wait at least 20 seconds before vacuuming another canister to avoid overheating the unit. Be careful not to turn the knob/dial of the canister to the open position.

8. To test vacuum, gently tug on the canister lid. The lid should not move.

9. To release the vacuum and open the canister, turn the knob/dial on the canister to the open position.

NOTE: The Vacuum Sealer is ONLY intended to be used with VACUUM BAGS. For best results, only use the recommended vacuum bags with an embossed or mesh lining. **DO NOT USE HOUSEHOLD BAGS!** Any other uses of the Vacuum Sealer, other than the uses described in this booklet, could potentially damage the appliance and void the warranty!

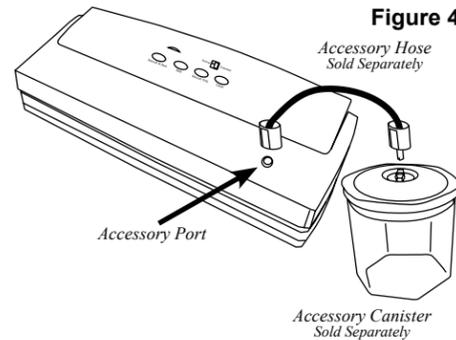


Figure 4

Accessory Hose
Sold Separately

Accessory Port

Accessory Canister
Sold Separately

STORAGE LIFESPAN GUIDELINES

• **IMPORTANT NOTE:** Vacuum packaging is NOT a substitute for refrigeration. Vacuum packed perishable foods still require refrigeration.

• **NEVER** thaw frozen foods at room temperature. Thaw frozen foods in a refrigerator or microwave oven.

• **In general, the colder the temperature at which foods are stored, the longer the shelf life.**

• **Handle vacuum sealer bags with care. Avoid damaging them. A damaged bag will not hold a seal.**

• Only use information in the following chart as a guideline! Refer to the "Vacuum Packaging Guidelines" and "Food Safety" sections of this manual. Actual storage life spans may vary. Check all food for spoilage before use.

FOOD TYPE	STORAGE LOCATION	NORMAL LIFE	VACUUM PACKED LIFE
LARGE CUTS OF MEAT GROUND MEAT FISH	Freezer	6 months	2-3 years
	Freezer	4 months	1 year
	Freezer	6 months	2 years
<i>For best results, freeze meats & fish for 1-2 hours before vacuum packing to help prevent moisture and juices from interfering with the seal of the vacuum bag.</i>			
COFFEE BEANS COFFEE BEANS FLOUR, RICE, SUGAR	Room temperature	4 weeks	16 months
	Freezer	6-9 months	2-3 years
	Room Temperature	6 months	1-2 years
<i>For best results, powder or grainy substances should be kept in their original container or bag, then placed in a vacuum bag for sealing to prevent interfering with the seal of the vacuum bag.</i>			
BERRIES strawberries, raspberries, blackberries	Refrigerator	1-3 days	1 week
BERRIES cranberries, huckleberries, blueberries	Refrigerator	3-6 days	2 weeks
<i>To prevent berries from being crushed by the vacuum sealer, it is best to freeze item before packing. Spread the berries out on a cookie sheet to allow them to freeze individually. Berries frozen in a large block will be difficult to vacuum seal due to the many small air pockets that would form between the berries.</i>			
CHEESE	Refrigerator	1-2 weeks	4-8 months
<i>If vacuum packed cheese is used often, make sure the vacuum bag is long enough to allow for repeated sealing. For shredded cheese, place a paper towel inside the vacuum bag, on top of the cheese to prevent the cheese from being sucked into the Vacuum Sealer or interfering with the sealing of the bag.</i>			
COOKIES, CRACKERS, BREADS with periodical opening	Room Temperature	1-2 weeks	3-6 weeks
<i>Freeze soft airy foods for 1-2 hours prior vacuum packing, to retain shape & texture.</i>			
PASTA, GRAINS, DRIED BEANS NUTS	Room Temperature	6 months	1-1/2 years
	Room Temperature	6 months	2 years
<i>Dried foods with sharp edges should be wrapped in a paper towel or other matter to prevent the sharp edges from puncturing the vacuum bag.</i>			
LETTUCE	Refrigerator	3-6 days	2 weeks
<i>Wash & thoroughly dry leafy vegetables before vacuum packaging.</i>			
VEGETABLES	Freezer	8 months	2 1/2 years
<i>To maximize the taste of vegetables, blanch them before vacuum packaging. Blanching cooks the vegetables very briefly, sealing in the flavor, color and texture, leaving the vegetables cooked but still crisp. Vegetables can be blanched in boiling water in the microwave, most vegetables only require 2-3 minutes (corn on the cob requires 6-11 minutes). Then immerse the vegetables in cold water to stop the cooking process. Dry the vegetables, then vacuum pack.</i>			

Table adapted from Dr. G.K. York, Dept. of Food Science & Tech, U of California, Davis.

VACUUM PACKAGING GUIDELINES

CAUTION! It is important to follow the "Food Safety" guidelines outlined in this manual. For the most up to date instruction visit the USDA website.

Very Moist Foods: It is best to freeze very moist food items, like fish, before vacuum sealing them. The excessive moisture can interfere with the **Sealing Bar's** ability to completely fuse the layers of the bag together.

Powdery Items: When vacuum sealing powdery items, like flour, it is best to keep them in their original packaging before putting them into the vacuum bags. The fine powder may get sucked into the **Vacuum Pump** and cause enough damage to shorten the life of your **Vacuum Sealer**. Powdery items may also interfere with the bag sealing function.

Sharp or Pointed Items: When vacuum sealing sharp or pointy items, it is best to cushion the edges so they do not puncture the bag during the vacuum process.

YEAST & BACTERIA

For best results in extending the life of foods, it is important to vacuum package foods that are fresh. Once food has begun to deteriorate, vacuum packaging may only slow the deterioration process. Vacuum sealing cannot completely prevent the growth of mold. Other disease causing microorganisms can still grow in low oxygen environments and may require further measures to be eliminated.

Yeast: The development of yeast can be slowed by refrigeration and completely stopped by freezing food at 0°F (-18°C). Yeast causes fermentation, which will give food an identifiable smell.

Bacteria: Freezing cannot eliminate bacteria, but their growth can be stopped. The growth of bacteria can be easily identified by an offensive odor and sometimes a slimy texture. Some bacteria, like the one that causes botulism, can grow in low oxygen environments and cannot be detected by smell, taste or color. Botulism is very rare, but dangerous. Be sure that all foods are stored and cooked properly before eating.

COOKING & HEATING

• Before microwaving vacuum-packed foods, puncture or open the bag to allow hot air to escape while heating.

• Vacuum-packed foods can be thawed or cooked in boiling water.

• Vacuum-packed perishable foods like meats, vegetables and cheeses must be refrigerated (at or below 34°F (1.1°C)) or frozen, especially acid-free or low-acid foods.

This is important because although vacuum packaging removes most air from the bag, bacteria like Clostridium Botulinum, which produces a toxin that causes the illness botulism, is anaerobic and grows in the absence of oxygen. Refrigeration and freezing slow the growth of bacteria. It is also important to maintain a clean working area to reduce the likelihood of packaging harmful bacteria with the food.

! WARNING! Before cleaning, assembling or disassembling the Vacuum Sealer, make sure the Vacuum Sealer is OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

INITIAL TESTING OF THE BAG SEAL

1. ALWAYS allow the sealing bar to cool for approximately 20 seconds between bags. Leave the Vacuum Lid OPEN between uses, this allows the Heating Element to cool more quickly between bags.

2. To open the Vacuum Lid, press down on the corners of the Vacuum Lid to unlock the Lid Closure Tabs then lift the Vacuum Lid.

3. Place one end of the bag slightly into the Vacuum Chamber, leaving about 2" (5 cm) of the empty part of the bag beyond the inside edge of the Seal Bar Insulator.

4. Be sure not to cover the Vacuum Ports with the bag. Covering the Vacuum Ports prevents the proper vacuuming of air from the bag.

5. Close the Vacuum Lid and press down while pushing in on the two Lid Closure Tabs to lock the machine.

6. Press the Start Button engaging the Vacuum Pump (the Vacuum Pump must be on for the Seal Bar to heat up).

7. Press the Seal Button immediately after the Vacuum Pump starts.

8. Remove the bag and inspect the seal. The seal should appear smooth and consistent all the way across the bag. The seal SHOULD NOT melt through the bag at any point. Be sure there are no creases or wrinkles that may allow air to leak into the bag. A properly sealed bag will not pull apart, the bag must be cut open.

NOTE: Do not form side seals on the bags, the sides are already sealed.

DO NOT force the Lid Open!
Wait for the vacuum to release.

Allow this Unit to **COOL** for at least 20 seconds between cycles.

NOTE: The Vacuum Sealer is ONLY intended to be used with VACUUM BAGS. For best results, only use the recommended vacuum bags with an embossed or mesh lining. **DO NOT USE HOUSEHOLD BAGS!** Any other uses of the Vacuum Sealer, other than the uses described in this booklet, could potentially damage the appliance and void the warranty!

PREPARING VAC BAGS FROM A ROLL

1. Attach the Vacuum Sealer to the power supply.
2. Press the ON/OFF Button on the Control Panel to turn the Vacuum Sealer "ON". The ON/OFF Button on the display will illuminate.
3. Press both of the Lid Release Buttons on each side of the Vacuum Sealer to release the lid lock, then lift the Vacuum Lid to open.
4. Cut the vacuum bag to the length you want from a roll.
5. Place one open end of the bag onto the Vacuum Chamber Seal and slightly into the Vacuum Chamber. The Vacuum Ports cannot be blocked or covered by the bag. Make sure there are no wrinkles or creases in the bag in the sealing area.
6. Push down and close the Vacuum Lid and lock into place. The open end of the bag should be sandwiched between the Seal Bar Insulator and the Seal Bar Heating Element/Seal Bar Tape.
7. Press the SEAL Button, this will engage the Vacuum Pump and Seal Bar Heating Element and seal the vacuum bag. The SEAL Button on the display will illuminate while sealing. The appliance will stop automatically and "BEEP" when the seal process is complete.
8. **DO NOT** try to open the Vacuum Lid before the vacuum has released or unit damage may occur. Press both of the Lid Release Buttons on each side of the Vacuum Sealer to release the lid lock, then lift the Vacuum Lid to open.
9. Remove the newly sealed bag. Wait at least 20 seconds before sealing another bag to avoid overheating the unit.
10. Press the ON/OFF Button on the Control Panel to turn the Vacuum Sealer "OFF".
11. Disconnect the Vacuum Sealer from the power supply.

NOTE: The Vacuum Sealer is ONLY intended to be used with VACUUM BAGS. For best results, only use the recommended vacuum bags with an embossed or mesh lining. **DO NOT USE HOUSEHOLD BAGS!** Any other uses of the Vacuum Sealer, other than the uses described in this booklet, could potentially damage the appliance and void the warranty!

! WARNING! Before cleaning, assembling or disassembling the Vacuum Sealer, make sure the Vacuum Sealer is OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

VACUUM OPERATION

BEFORE ATTEMPTING VACUUM PACKAGING BE SURE THAT THE VACUUM SEALER IS SET UP IN ACCORDANCE WITH ALL OF THE SAFETY PRECAUTIONS LISTED IN THIS BOOKLET.

1. To open the Vacuum Lid, press down on the corners of the Vacuum Lid to unlock the Lid Closure Tabs then lift the Vacuum Lid.

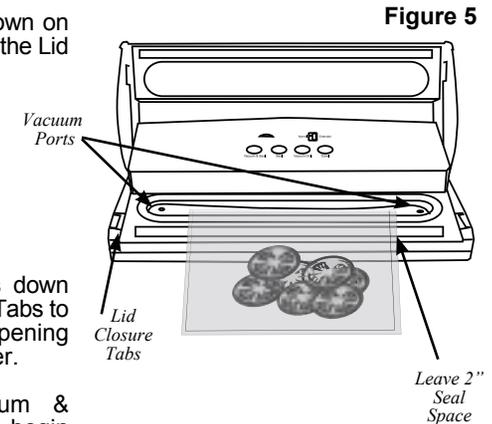
2. Place the items to be vacuum sealed into a vacuum bag. Allow at least 2" (5 cm) at the open end of the bag in order to create enough seal space. Be sure not to cover the Vacuum Ports (Figure 5).

3. Close the Vacuum Lid and press down while pushing in on the two Lid Closure Tabs to lock the machine. Check that the bag opening is in the center of the Vacuum Chamber.

4. Press and release the Vacuum & Seal Button. The Vacuum Pump will begin removing air from the bag then automatically engage into the bag sealing process.

5. The Vacuum Sealer will automatically stop the Vacuum Pump and release the vacuum pressure moments later. **DO NOT ATTEMPT TO PULL THE VACUUM LID OPEN BEFORE THE VACUUM HAS BEEN RELEASED, SEVERE DAMAGE TO THE SEALING BAR WILL RESULT.**

6. To open the Vacuum Lid, press down on the corners of the Vacuum Lid to unlock the Lid Closure Tabs then lift the Vacuum Lid.



DO NOT force the Lid Open!
Wait for the vacuum to release.

Allow this Unit to **COOL** for at
least 20 seconds between cycles.

NOTE: The Vacuum Sealer is ONLY intended to be used with VACUUM BAGS. For best results, only use the recommended vacuum bags with an embossed or mesh lining. **DO NOT USE HOUSEHOLD BAGS!** Any other uses of the Vacuum Sealer, other than the uses described in this booklet, could potentially damage the appliance and void the warranty!