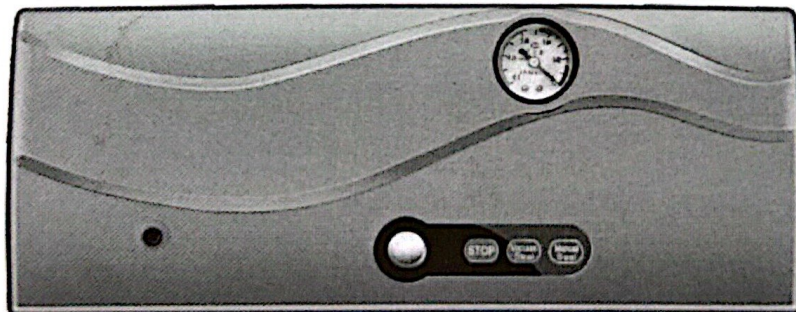


INSTRUCTIONS

MODEL NO.: DZ-320B



VACUUM PRESERVATION SYSTEM

KEEPS FOOD FRESH UP TO SEVEN TIMES LONGER

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WELCOME...

You are about to enjoy the freshness benefits, the Best –selling Brand of Vacuum Preservation System. For years, our Vacuum Preservation System has helped millions of households keep food fresh longer in the refrigerator, freezer and pantry. The system is designed to remove air and extend freshness up to 7 times longer than conventional storage methods. Keep your appliance at home, and you will soon discover its convenience and versatility.

Why do you need a vacuum sealer?

Exposure to air can cause food to lose flavour and nutrition, it can also encourage the growth of bacteria, mucedine and yeast which will cause the food to spoil. The vacuum packaging system removes air and seals flavour and freshness. With the vacuum packaging system, you can keep your food fresh for up to 7 times longer.

THE VACUUM SEALER SAVES TIME AND MONEY

Save money:

With the vacuum sealing system, you can buy in bulk or when food is on sale and vacuum package your food in your desired portions size without wasting food.

Save time:

Cook ahead for the week, prepare meals and save them in vacuum bags.

Marinate in minutes:

Vacuum packaging opens up the pores of food so you can get that great-marinated flavour in just 20 minutes instead of overnight.

Make entertaining easy:

Prepare your favorite dishes and festival feast in advance so you can spend quality time with your guests.

Enjoy seasonal or specialty foods:

Keep highly perishable or infrequently used items fresh longer.

Control portions for dieting:

Vacuum package sensible portions and write calories and/or fat content on the bag.

Protect non-food items:

Keep camping and boating supplies dry and organized for outings, protect polished silver from tarnishing by minimizing exposure to air.

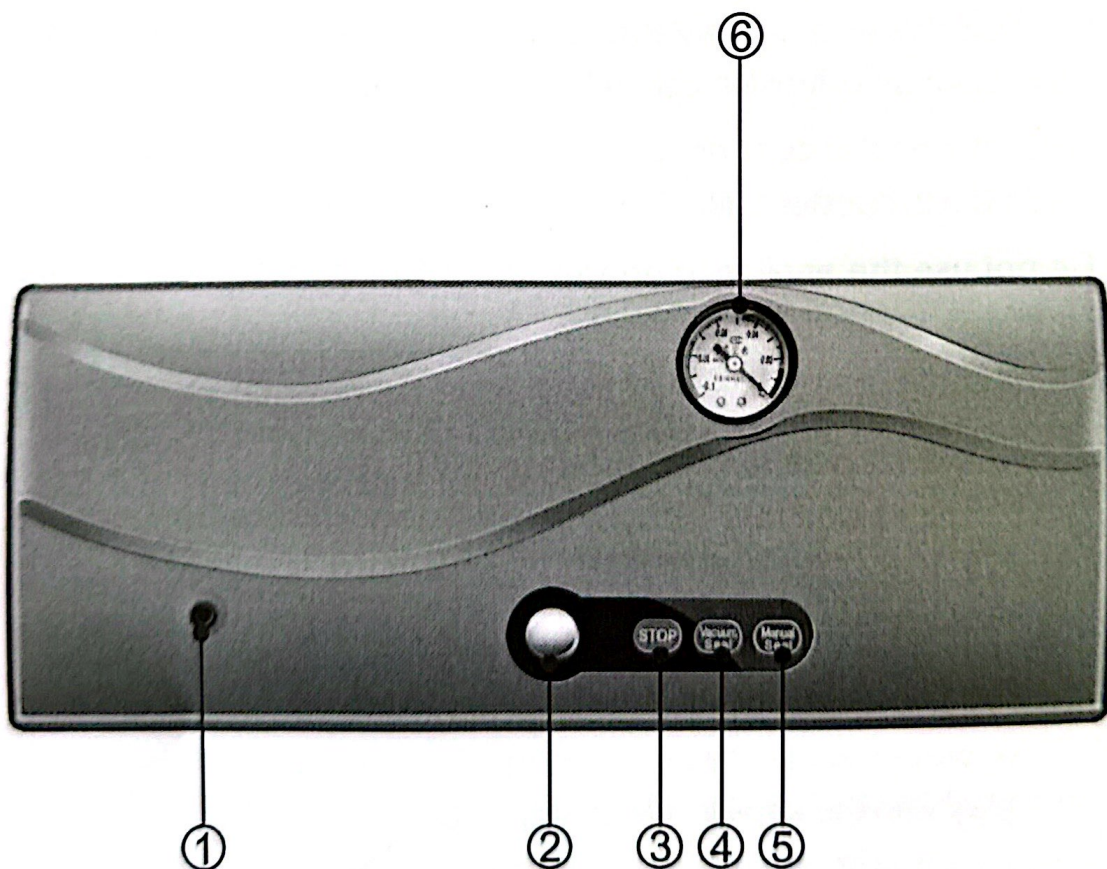
& SAFEGUARDS & TIPS

Please read and follow the safety instruction carefully before you use vacuum preservation system

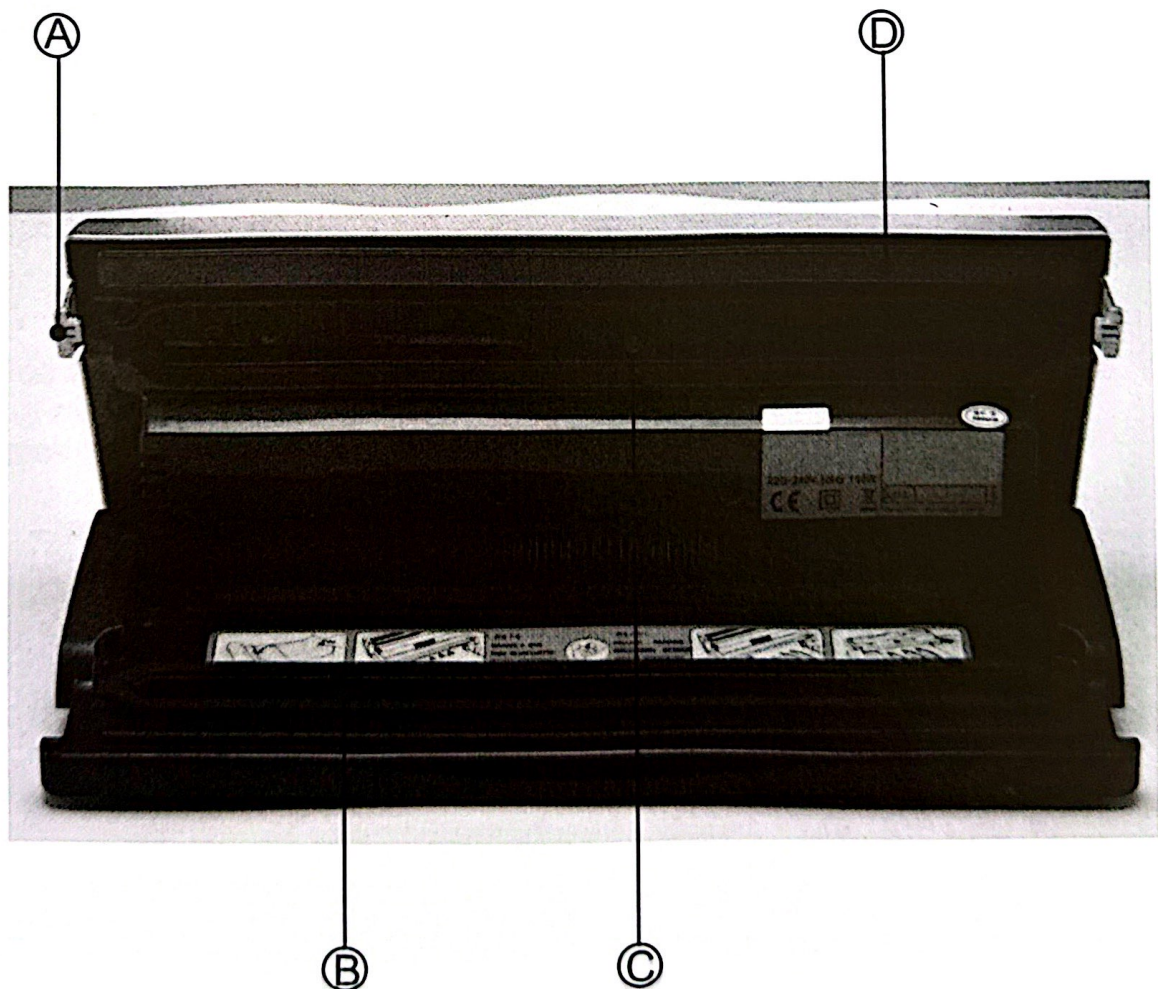
1. Please check if the local power supply voltage matches the voltage indicated on this appliance before use.
2. Do not operate the appliance with a damaged power cord or plug. Do not operate the appliance if there's any malfunctions or damage of the product. If the cord or the appliance is damaged, it must be returned to an authorized service center.
3. To disconnect the power, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the power cord.
4. If the supply cord is damaged, it must be replaced by the manufacturer, or its service agent or similarly qualified person in order to avoid a hazard.
5. Do not use an extension cord with the appliance.
6. When the appliance is not in use or need to be clean, please unplug cord from the power outlet first.
7. Do not use the appliance on wet or hot surfaces, or near a power source.
8. Do not immerse any part of the appliance, power cord or plug in water or other liquid.
9. Use only accessories or attachments recommended by the manufacturer.
10. Use the appliance only for its intended use. Don't use the product outside the work area.
11. Close supervision is required when children use the appliance. Do not play with the appliance as a toy.
12. Intervals for 40 seconds is recommended every time after seal.

& STRUCTURE & FUNCTIONS

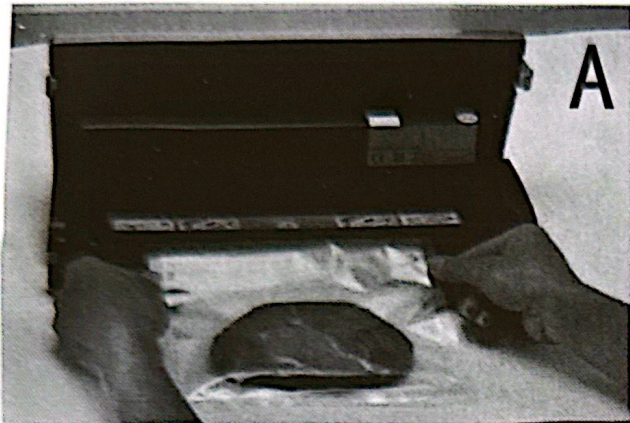
- 1-"Canister Hole": When vacuuming the canister, wine stopper or other attachments, connect the tube to this hole, please keep the hole open when using this function.
- 2-"Release" button: Press the button down to open the appliance.
- 3-"Stop" button: Allow user to stop working anytime.
- 4-"Vacuum Seal" button: Press this button to vacuum and seal bag (intervals for 40 seconds are recommended each time).
- 5-"Manual Seal" button: Press this button to seal bag (intervals for 40 seconds are recommended each time); press this button for 3 seconds to marinate.
- 6-"Vacuum Clock": It helps user see the detailed data clearly.



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- A.Locking Hook: Press the cover down until it clicks to lock the bag into place.
- B.Vacuum Chamber: The bag must be placed within the vacuum chamber for the vacuum.
- C.Rubber Lip: Make seal flat.
- D.Sealing Bar: 3mm width sealing bar make good seal.

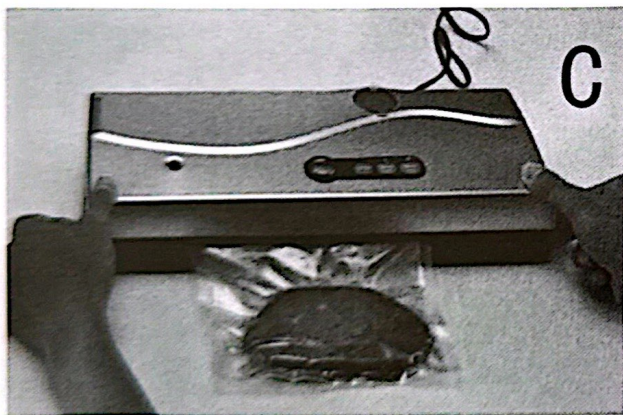


OPERATING INSTRUCTION



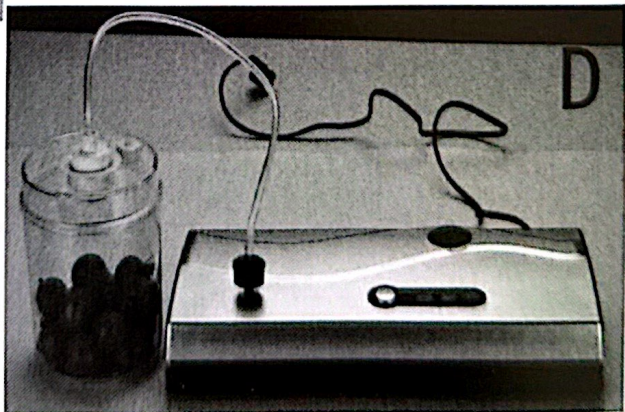
Put the opening of the bag in the vacuum chamber.

Press the cover down and press it down tightly, and then the next step is going to choose the vacuum or seal process.



Press "Lock Hook" button on both sides of the machine, to open the appliance and take out the sealed food.

Connect outside pumping hole to vacuum with canister.



SEAL VACUUM BAGS AND VACUUM CANISTER

SEAL PLASTIC BAGS

1. Plug the appliance in and switch it on.
2. Insert the opening of the bag into the vacuum chamber as the above pictures.
3. Press down the latches of two sides at the same time until two click sounds heard.
4. Press the "Seal" button and you will find the LED will light, When the Led light disappears, the seal is done.
5. Press "Release Button to open the appliance, then take out the sealed bag .

PRESERVATION WITH VACUUM BAG

1. Plug the appliance in and switch it on.
2. Put the items that you want to preserve inside the bag.
3. Clean and straighten the opening of the bag, make sure there are no wrinkle on the opening.
4. Insert the opening of the bag into the vacuum chamber as the above pictures.
5. Press down the latches of two sides at the same time until two click sounds heard.
6. Press the "Vacuum/Seal" button and the LED will light, then the bag will be automatically vacuumed and sealed. When the LED light disappears, the process is completed.
7. Press the release buttons at two sides, then take out the sealed items.

 *Note: If the food is wet, please choose Moist mode.*

PRESERVATION WITH VACUUM CANISTERS

1. Put the items inside the canister and cover it with lid, insert one end of the hose into the Suck Air Hole on the appliance, then insert the other end into the hole on the top of the canister lid.
2. Press "Canister" button, it begins to draw the air from the canister and create a tight seal. You can press "Stop" button to stop working anytime. When the vacuum process is completed, the appliance will automatically stop.
3. Unplug one end of the hose from the canister first, then unplug the other end from the appliance.
4. When the stored items expires or need to be removed from the canister, please press down the button in the center of the canister lid to deflate air, then open the canister in a few seconds.

TIPS ON USING CANISTER

Please remove the lid before you put the canister in microwave oven.
Place the canister in refrigerator for better preservation.

HELPFUL HINTS

1. Do not overfull the bags, leave enough length at the opening of the bag so that it can be placed in the vacuum chamber easily.
2. Ensure that the opening the bag is not wet. A wet bag may be difficult to melt and seal tightly.
3. Vacuum seal can not completely replace the refrigeration and freeze, Perishable foods still need to be refrigerated or frozen.
4. Make the opening of plastic bags clean and flat, no foreign objects or folds allowed, otherwise it will cause difficulty or leak during seal.
5. To prevent wrinkles in a seal when vacuum sealing bulky items, gently stretch bag flat while inserting into the vacuum chamber and hold it until the pump begins to work.
6. When you are vacuum sealing items with sharp edges(dry spaghetti, silverware etc.), protect the bag from punctures by wrapping item in soft cushioning material, such as tissue paper, you may need a canister or container instead of a bag.
7. When using accessories, remember to leave 2.5CM(1 inch) of space at top of canister or container.
8. Pre-freeze fruits and blanch vegetables before vacuum sealing for the best results.
9. Intervals for 40 seconds after seal or vacuum is recommended.
10. If you are unsure whether your bag was sealed properly, just reseal the bag.
11. For best results, please use our Bags, Canisters, Containers and Accessories.

TIPS ON VACUUM SEALING WITH ACCESSORIES

Please pay attention to the following points before using accessories including canister, container and wine stopper etc.

1. Make sure to leave at least 2.5cm(1 inch) space between objects and edge.
2. Wipe the edge of the jar, container or bottle to make sure it is clean and dry.
3. Put the lid on the canister or container, or insert the wine stopper into the bottle.
4. Turn the knob to vacuum the canister/ container with a large knob on the lid, when the process is completed, turn the knob off, then remove the hose.

CARE AND CLEANING

VACUUM SEALERS Care and Cleaning

1. Always unplug the unit before cleaning.
2. Don't immerse the appliance in water or other liquid for cleaning.
3. Do not use abrasive cleaners to clean, because it is easy to scratch the surface of the appliance.
4. Wipe the outside of the appliance with a damp cloth or sponge with mild soap if necessary.
5. To clean the vacuum chamber, wipe away any food or liquid with a tissue paper.
6. Dry thoroughly before using again.

TROUBLESHOOTING

Nothing happens when you try to vacuum package:

1. Check if the power cord is tightly plugged into electrical outlet.
2. Check if the power cord is damaged.
3. Check if electrical outlet is working by plugging in another appliance.
4. Make sure the latch is in the locked position.
5. Make sure bag is placed correctly inside Vacuum Chamber.
6. Allow the appliance to cool for 40 seconds before using it again



Note: To prevent overheating of the appliance, allow the appliance to cool for 40 seconds before using it again, and keep the cover open.

AIR IS STILL IN THE BAG AFTER

1. Make sure the opening of the bag is placed entirely inside Vacuum Chamber.

2. AIR IS STILL IN THE BAG AFTER VACUUM:

Examine the bag if it leaks. Seal bag with air, then immerse it in water and apply pressure. Bubbles indicate a leak, use a new bag if bubbles appear.

3. If you use a Bag with customized size, check the seal of bag. A wrinkle in the bag along the seal may cause leakage and allow air to re-enter, just cut bag and reseal.
4. Do not attempt to make your own side seams for a Bag, the bags are manufactured with special side seams, which are sealed all the way to the outer edge. Making your own side seams may cause leakage and allow air to re-enter.

AIR WAS REMOVED FROM THE BAG, BUT NOW AIR HAS RE-ENTERED

1. Examine seal of bag. A wrinkle along the seal may cause leakage and allow air to enter, Simply cut bag and reseal.
2. Sometimes moisture or food material (such as juices, grease, crumbs, powders, etc.) along seal prevents bag from sealing properly. Cut bag, wipe top inside of bag and reseal.
3. If you vacuum package sharp food items ,bag may have been punctured, use a new bag if there is a hole. Cover sharp food items with a soft cushioning material, such as a tissue paper, and reseal.
4. If there's air still in the bag, fermentation or the release of natural gases from inside the foods may have occurred, when this happens, food may have begun to spoil and should be discarded.

THE BAG MELTS:

If the bag melts, rubber lip may have become too hot, always wait at least 5 minutes for appliance to cool down before you vacuum package another item.

THE COMPLETE SYSTEM'S ACCESSORIES

THE COMPLETE SYSTEM

Get the most out of your appliance with easy-to-use Bags, Canisters and Accessories.

BAGS AND ROLLS

The design of our Bags and Rolls features special channels that enable the efficient and complete removal of air. The multi-ply construction makes them an especially effective barrier to oxygen and moisture, preventing freezer burn. Bags and Rolls can be provided with a variety of sizes.



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 micro waved or simmered.

VACUUM PACKAGING CANISTERS

Canisters are simple to use and ideal for vacuum packaging delicate items such as muffins and other baked goods, liquids and dry goods.

The canisters can be provided with a variety of styles and sizes and can be used on the countertop, in the refrigerator or in the pantry. The Quick Marinator is an excellent way to marinate foods in minutes instead of hours. Any Canisters can be used for marinating, but we recommend the square or rectangular shapes because less marinade is needed.

Don't use the canister in the freezer. The stackable, lightweight containers are a convenient option to store make-ahead meals, leftovers and snacks.



Note: Allow hot foods to cool to room temperature before vacuum packaging, other wise, contents may bubble up out of canister.

BOTTLE STOPPER

Use Bottle Stoppers to vacuum package wine, non-carbonated liquids and oils. This will extend the life of the liquid and preserve the flavor. Don't use the Bottle Stopper on plastic bottles.



Note: Do not vacuum package carbonated or sparkling beverages as gas removal will cause them to go flat.

STORAGE GUIDE AND TECHNICAL DATA

STORAGE GUIDE

In the fridge($5\pm 2^{\circ}\text{C}$)	No vacuum	our VPS
Red Meat	3-4 days	8-9 days
White Meat	2-3 days	6-8 days
Fish	1-3 days	4-5 days
Cooked Meat	3-5 days	10-15 days
Soft Cheese	5-7 days	20 days
Hard/Semi Hard Cheese	1-5 days	60 days
Fruits	5-7 days	14-20 days
Vegetables	1-3 days	7-10 days
Soup	2-3 days	8-10 days
Pasta/Rice/flower	2-3 days	6-8 days
Cream Desserts	2-3 days	8 days

Room Temperature ($25\pm 2^{\circ}\text{C}$)	Novacuum	our VPS
Fresh Bread	1-2 days	8-10 days
Biscuits	4-6 months	12 months
Uncooked Pasta/Rice	5-6 months	12 months
Flour	4-6 months	12 months
Dry Fruits	3-4 months	12 months
Ground Coffee	2-3 months	12 months
Loose Tea	5-6 months	12 months
Milk Tea	1-2 months	12 months

In the Freezer ($-18\pm 2^{\circ}\text{C}$)	Novacuum	our VPS
Meat	4-6 months	15-20 months
Fish	3-4 months	10-12 months
Vegetables	8-10 months	8-24 months

TECHNICAL DATA

Rated Voltage: 110V AC~220V AC

Rated Power: 150W

VAC/Sealing Time: 10~20 Seconds

Rated Frequency: 50~60Hz

Sealing Time: 6~12 Seconds

Vacuum Power: -0.75~-0.8MPa