



COMMERCIAL VACUUM SEALER

WITH INSTANT START HANDLE

Part #744367



INSTRUCTIONS

Thank you for purchasing a Harvest Keeper® Vacuum Sealer!

To get the most out of your sealer and enjoy safe, reliable operation, please thoroughly read and understand these instructions before operating. Please keep them for future reference.

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INTRODUCTION

Congratulations on purchasing a Harvest Keeper Commercial Vacuum Sealer with Instant Start Handle (Part #744367). This product creates a strong vacuum that will allow you to keep your valuable food products fresher longer in a sealed, oxygen-free environment. By removing oxygen from a food storage container you can prevent food from spoiling and help food retain its natural color and flavor. This Vacuum Sealer can be used for a variety of food products such as meats, fish, vegetables, nuts, flour, sugar, coffee and many more! It can also be used to seal non-food items!

This Vacuum Sealer is a heavy duty workhorse, easy to use and feature rich! It is constructed with high quality, fully tested and rated components to ensure the best performance possible.

- Adjustable seal time allows you to control the sealing time on your bags.
- Auto vacuum or specify your own time. Use higher vacuum times for firmer bone-in meats and a lower vacuum time for more delicate items such as vegetables.
- Pulse function allows you to manually control the amount of air being removed, which is great for more delicate items.
- Marinate mode reduces marinade times.
- Works with Harvest Keeper precut bags, bulk rolls, and many other brands as well.
- Can be used with up to 15" wide precut bags or bulk rolls.
- Stainless steel construction with internal built-in fan for cooling.
- Digital display with touchpad controls.
- 1 year warranty.

SAFETY INFORMATION

For your safety, follow these precautions when using your Harvest Keeper Commercial Vacuum Sealer with Instant Start Handle (Part #744367)

WARNING! Before performing any maintenance or cleaning be sure the unit is in the OFF position and the PLUG IS REMOVED FROM THE OUTLET OR POWER SOURCE!

Important Safety Guidelines

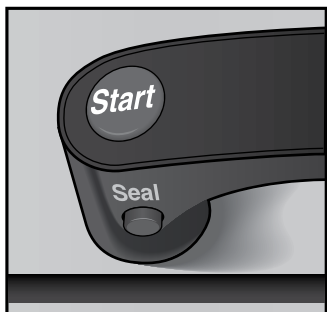
PLEASE READ THIS MANUAL COMPLETELY AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS BEFORE OPERATING THIS UNIT. FAILURE TO COMPLY WITH PROCEDURES AND SAFEGUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE! SAVE THIS MANUAL FOR FUTURE REFERENCE AND KEEP IT IN A SAFE LOCATION.

WARNING!!!

1. ALWAYS disconnect Sealer from power source before performing any maintenance/cleaning.
2. DO NOT use the Sealer on wet or hot surfaces or near heat sources.
3. DO NOT submerge Sealer or power cord in water or any other liquid. Never rinse under a tap.
4. Plug Sealer into grounded power source that complies with electrical specifications (see Page 10). Avoid using an extension cord.
5. To disconnect, unplug directly from power source. DO NOT disconnect by pulling on cord.
6. DO NOT operate Sealer with a damaged power cord.
7. Make sure power switch is in the OFF position before attaching to the power source.
8. Keep fingers and other body parts clear of sealing slot AT ALL TIMES. These parts become hot and may cause injury.
9. DO NOT take Sealer apart – doing so will void the warranty!
10. DO NOT leave Sealer unattended. Before leaving work area, ensure that power is disconnected from the source.
11. Close supervision is necessary when Sealer is used by or near children.
12. DO NOT use the Sealer outdoors.
13. Be sure Sealer is on stable work surface. DO NOT let power cord hang over the edge of your work surface.
14. The Sealer is ONLY intended to be used with vacuum bags specifically designed for heat sealing. DO NOT use with grocery or produce bags, or any other household bags!

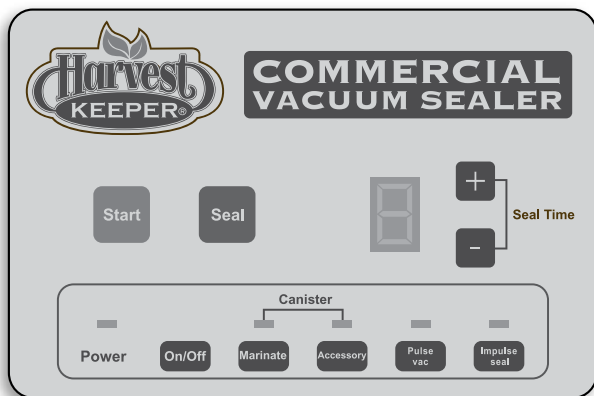
SAVE THESE INSTRUCTIONS

CONTROL PANEL FUNCTIONS



2 Buttons on Handle

Same function as "Start" and "Seal" buttons on Control Panel



Control Panel

Start: When unit is powered on and the green "Start" button is pressed (either on the Control Panel OR top of handle), the machine will vacuum and seal automatically according to set seal time.

Seal: *Seal Only* – When unit power is on, place the bag opening into the vacuum chamber, close the cover and press the red "Seal" button (either on the Control Panel OR side of handle) to initiate the sealing process (this function also works when the machine is in Marinate, Accessory, Pulse Vac or Impulse Seal mode).

Seal Time: Ranges from 0 to 9 seconds. Use "+" or "-" keys to adjust seal time up or down in 1 second increments. Note that if a "0" value is selected, unit will not seal.

Power LED: Lit when power is on – dark when power is off.

On/Off: Turns power on and off (indicated by "Power" LED).

Marinate: Cycles vacuum pump on and off most efficiently for marinades to penetrate food. Works in both "Marinate" or "Accessory" modes so you can marinate in either bags or vacuum containers.

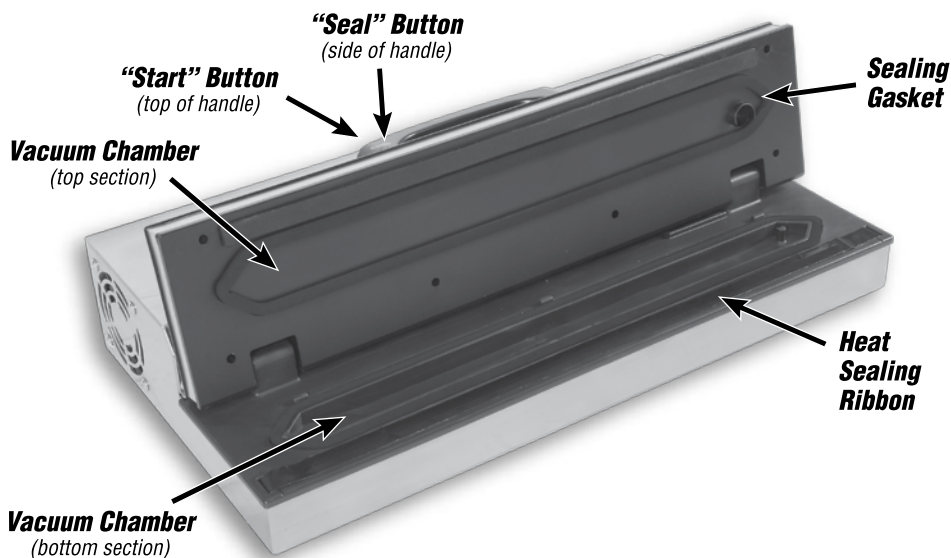
Accessory: For use only with vacuum canisters, bottle stoppers and other accessories. Press "Accessory" button and the machine starts the vacuum cycle. After the vacuum cycle has completed, it will stop automatically *without* activating the heat seal.

Pulse Vac: Use the "Pulse Vac" function to manually control vacuum when sealing delicate items or contents with a high liquid content. Press and hold the "Pulse Vac" button to turn vacuum pump on – release to turn it off. When desired level of vacuum is reached, press red "Seal" button on Control Panel (or on the side of the handle) to heat seal contents.

Impulse Seal: Use to seal bags that require no vacuum air removal.

OPERATING INSTRUCTIONS

BEFORE YOU BEGIN: Place Sealer on a stable surface in a clean working area. Plug machine into power source (DO NOT let the power cord hang over any edges). Press the "ON/OFF" button on the Control Panel and the digital display, fan and the light will activate. Your machine is now ready for use.



VACUUM AND SEALING OPERATIONS

1. Place item in desired vacuum sealable bag up to 15" wide.
2. Ensure there is at least 2" of bag space above the item to ensure a complete seal.
3. Place the open end of the bag into the Vacuum Chamber and across the Sealing Gasket (be sure the open end is fully inserted into the Vacuum Chamber).
4. Press the green "Start" button on the handle (or the "Start" button on the Control Panel) and the machine will vacuum and seal automatically according to time set (see "Seal Time" on page 2).
6. After the sealing cycle has completed the unit will beep.
7. Remove bag and inspect vacuum and seal.

NOTE: Press the "On/Off" button to immediately stop any process. If an instant seal is needed without applying vacuum, simply press "Seal."

This Sealer is intended to be used ONLY with bags specifically designed for vacuum sealing. DO NOT use grocery or household bags!

OPERATING INSTRUCTIONS

CREATING A BAG FROM A ROLL

1. Choose a roll with a width of 15" or less.
2. Place the open end of the vacuum roll into the Vacuum Chamber, ensuring that the open end is completely across the Sealing Gasket.
3. Press the "Seal" button to heat seal without applying vacuum and set seal time will count down to 0. When display shows 0 the vacuum chamber will beep.
4. Take roll end out and check seal.
5. After end is sealed, measure to desired length and cut roll. Place items in bag allowing at least 2 inches of bag space above the item and follow the directions for Vacuum and Sealing Operations on page 4.

USING THE PULSE VACUUM FUNCTION

The vacuum power of this unit is quite high and may destroy or crush more delicate items. The "Pulse Vac" function allows you incrementally apply the amount of vacuum you desire manually. This function can also help prevent any juices or liquids from being sucked out of the bag and into the vacuum chamber.

1. Place item in desired vacuum sealable bags.
2. Ensure there is at least 2" of bag space above the item to ensure a complete seal.
3. Place the open end of the bag into the Vacuum Chamber and across the Sealing Gasket (be sure the open end is fully in the Vacuum Chamber).
4. Press the "Pulse Vac" button continually until your desired pressure is reached. To stop the vacuum process simply stop pressing the button.
5. After desired pressure is reached, press the "Seal" button and the unit will automatically go into sealing mode. The digital display will count down based on preset sealing time to 0 (you can preset 0-9 seconds, default setting is 3).
6. After the sealing cycle the unit will beep.
7. Remove bag and inspect vacuum and seal.

Please allow 20-30 seconds in between each seal.

USING THE ACCESSORY FUNCTION

This function is used with accessory items such as vacuum canisters and bottle stoppers. *Be sure to carefully follow any instructions for these accessories.*

1. Connect a vacuum hose to the accessory vacuum port located on the side of the machine and to the port located on your vacuum sealable canisters or bottle stoppers.
2. Press the "Accessory" button.
3. After vacuum cycle is complete the machine will stop automatically.

OPERATING INSTRUCTIONS

USING THE MARINATE MODE

When used with a bag or vacuum canister, your Sealer is ideal for marinating foods at greatly reduced times, due to the high vacuum opening of microscopic pores in foods. **IMPORTANT TIP:** When using a canister for marinating, there should be a knob on the canister lid. Make sure it's in the "open" position and NOT "vacuum" or "locked" when marinating foods!

1. Put item(s) in the bag or canister, making sure there is no powder or food debris on the Sealing Gasket or Heat Sealing Ribbon (or on the lid gasket if using a canister).
2. If using a canister, turn the knob on the lid to the "open" position and connect the hose to the accessory vacuum port on the machine and the port on the canister lid.
4. After pressing the "Marinate" button on the Control Panel you can set the marinate time with the "+", "-" adjustment buttons in 9 minute increments. Selecting "1" will marinate for 9 minutes, "2" will marinate for 18 minutes, and so on.
5. After desired marinate time is selected, press "Start." When the unit reaches the proper vacuum pressure, it will stop and hold this pressure automatically. The LED display will count down the set marinating time to 0. When "0" is reached, marinating is complete and machine will beep.
6. If using a canister, turn the knob to the "vacuum" or "lock" position and remove the vacuum hose from the canister.

REMEMBER: If needed, pressing "On/Off" stops the unit in any process.

CARE & MAINTENANCE

- Make sure Sealer is in the OFF position and unplugged before performing any maintenance!
- NEVER immerse Sealer in water or other liquids.
- Make sure unit has cooled prior to cleaning.

TO CLEAN:

1. Wipe and clean all outside surfaces with damp cloth or paper towel.
2. Using a damp cloth or paper towel, clean any liquids or other material from the Vacuum Chamber that may leaked into it.
3. Make sure all surfaces are completely dry before storing the unit.

When not in use, store the Sealer in a clean, safe and dry location.

FOOD SAFETY BASICS

THE BASICS: CLEAN, SEPARATE, COOK and CHILL

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

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.

Always 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.

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.

CHILL: Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 60°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

FOOD SAFETY BASICS

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 foods are already chilled before they go into an ice chest (the ice chest won't chill food safely – it will only keep *already* thoroughly chilled 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.

FOOD STORAGE GUIDELINES

WARNING: Vacuum packing 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.
- Handle vacuum sealer bags with care to avoid damaging them.

AVERAGE SHELF LIFE OF VACUUM PACKED FOODS

Type of Food	Storage Location	Normal Life	Vacuum Packed
Large Cuts of Meat	Freezer	6 months	2-3 years
Ground Meat	Freezer	4 months	1 year
Fresh Fish	Freezer	6 months	2 years
Coffee Beans	Room Temp	4 weeks	16 months
Coffee Beans	Freezer	6-9 months	2-3 years
Flour, rice, sugar	Room Temp	6 months	1-2 years
Fresh Fruits	Refrigerator	1-6 days	1-2 weeks
Hard Cheeses	Refrigerator	1-2 weeks	4-8 months
Pasta, Grains, Dried Beans and Nuts	Room Temp	6 months	1.5-2 years
Blanched Vegetables	Freezer	8 months	2.5 years

TROUBLESHOOTING

When operated and maintained correctly, your Harvest Keeper Commercial Vacuum Sealer with Instant Start Handle will provide many years of service. However, in some instances problems may arise. Please consult the trouble shooting guide below before calling customer support.

ERROR CODES AND SOLUTIONS

E1 or **E3** Unit Overheating

Shut off machine and unplug from power outlet. Wait about 20 minutes, then plug back in and turn unit on.

E2 “Seal” Button Pressed With Cover Open

Heat Sealing Ribbon will not activate while cover is open to prevent burns if accidentally touched.

***If the above steps have been taken and any error code persists,
please visit www.harvest-keeper.com***

OTHER PROBLEMS & SOLUTIONS

Vacuum Sealer won't turn on:

- Ensure that the machine is properly plugged into a grounded outlet.
- Check the power cord for tears and frays. Do not use machine if power cord is damaged.

Won't pull a complete vacuum with bags:

- To vacuum and seal properly the edge of the bag must be across the Heat Sealing Ribbon. Make sure bag is inside the Sealing Gasket and that there are no wrinkles in the bag along the the Sealing Gasket and/or Heat Sealing Ribbon.
- If packaging from a bulk rolls, make sure first seal is complete and that there are no gaps in either the top or bottom seal.
- The Sealer and vacuum bag need to be clean, dry and free of debris for the vacuum process to be successful. Wipe surface of Heat Sealing Ribbon and inside of bag and try again.
- Check to make sure the Sealing Gasket is seated correctly and not damaged.

Bag loses vacuum after being sealed

- Sharp items can puncture small holes in bags. To prevent this, cover sharp edges with paper towel and vacuum in a new bag.
- Some fruits and vegetables can release gases (out-gassing) if not properly blanched or frozen before packaging. Open bag. If you think food spoilage has begun, discard food. If food spoilage has not yet begun, consume immediately. If in doubt, discard food.
- Check to make sure that the Heat Sealing Ribbon is secured properly and is not damaged.

TROUBLESHOOTING

Sealer is not vacuuming canisters properly

- The accessory hose may not be properly attached. Ensure the hose is completely inserted into the lid of the canister and the accessory port on the Sealer and try again.
- Make sure the canister lid knob is turned to the “vacuum” or “closed” setting.
- Leave adequate head space at the top of the canister.
- Make sure there isn't any damage to the canister and lid. Sometimes hairline cracks can develop in canisters. When this happens the canister is no longer air tight and should be discarded.
- Twist knob on lid of canister to make sure it is attached securely.

In some cases, problems can be resolved by simply turning the unit off and on.

SPECIFICATIONS

Voltage: 120 volts ~ 60 Hz

Power: 580 Watts

Vacuum Pressure: \geq -28.3" Hg / -958 mbar

Weight: 16.09 lbs. (6.9 Kg)

Max Bag Seal Width: 15" (406 mm)

Pump: Dual

Seal Wire Width: 0.19" (5 mm)

Dimensions: 19.3 x 10.24 x 5.7" (490 x 260 x 145 mm)

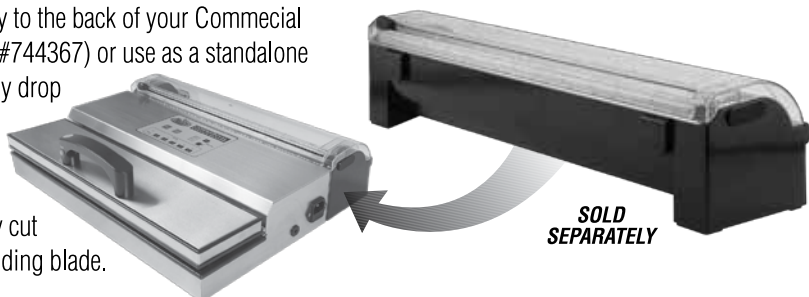
REPLACEMENT PARTS (SOLD SEPARATELY)

PART #	Description
461200	Harvest Keeper Control Panel for Vacuum Sealer (744370)
461202	Harvest Keeper Pump for Vacuum Sealer (744370)
461204	Harvest Keeper Fan for Vacuum Sealer (744370)
461206	Harvest Keeper Lower Seal Ring for Vacuum Sealer (744370)
461208	Harvest Keeper Seal Bar for Vacuum Sealer (744370)
461210	Harvest Keeper Upper Seal Ring for Vacuum Sealer (744370)
461212	Harvest Keeper Vacuum Chamber for Vacuum Sealer (744370)
461214	Harvest Keeper Heat Sealing Foam for Vacuum Sealer (744370)

ACCESSORIES (SOLD SEPARATELY)

BAG ROLL HOLDER WITH CUTTER (#744364)

Attaches securely to the back of your Commercial Vacuum Sealer (#744367) or use as a standalone dispenser. Simply drop in a bulk roll up to 15" wide, pull out desired length and safely cut with enclosed sliding blade.



HARVEST KEEPER VACUUM SEALER BAGS & ROLLS

The perfect match for your Vacuum Sealer.

BAG TYPE	11" WIDE		15" WIDE	
	Pre-Cut Bags 18"L (50 Pk)	Bulk Rolls 19.5"L	Pre-Cut Bags 20"L (50 Pk)	Bulk Rolls 19.5"L
Clear / Clear	#744384	#744390	#744372	#744378
Black / Clear	#744386	#744392	#744374	#744380
Silver / Silver	#744388	#744394	#744376	#744382
Black / Black	#744356	#744358	#744360	#744362

ALSO AVAILABLE FOR YOUR STORAGE NEEDS:

- Commercial Grade Vacuum Sealer
- Compact Vacuum Sealer
- Impulse Bag Sealer
- Multi-use Storage Bags
- Zip Closing Bags
- Spin Lock Buckets
- HumiGuard® C-Clamp Containers
- AirOUT™ Oxygen Absorbers and MORE!



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