



Vac `n Seal Elite

User Manual



Precision Appliance Technology, Inc.

Website: www.vestaprecision.com

TABLE OF CONTENTS

IMPORTANT SAFETY INFORMATION	2
VACUUM PACKAGING GUIDELINES.....	3
PRODUCT COMPONENTS.....	5
FEATURES AND OPTIONS	7
OPERATING INSTRUCTIONS	10
How to Vacuum and Seal a Pouch.....	10
How to Create Pouches from Rolls	11
Pouch Guidelines.....	11
How to Use with a Canister.....	12
Canister Guidelines.....	13
MAINTENANCE	14
TROUBLESHOOTING	15
TECHNICAL SPECIFICATIONS.....	16
WARRANTY AND AFTER SALES SERVICE	17
Returns.....	17
Exchanges	17
Warranty Replacements.....	18
Shipping Charges	18
Damaged and Defective Items.....	19
What Does This Limited Warranty Not Cover?	19

IMPORTANT SAFETY INFORMATION

When using this electrical appliance, basic safety precautions should always be followed including:

1. Read and understand all instructions.
2. Operate the appliance indoors only on a dry, stable, hard surface.
3. Do not use the appliance near a heat source, on a hot surface, or in wet conditions.
4. To protect against electrical shock, do not immerse any part of the appliance in water or other liquid.
5. Unplug the appliance from the wall outlet when not in use and before cleaning.
6. Always unplug the device using the plug and never pull on the cord.
7. Do not operate the appliance if the cord or plug are damaged.
8. Do not operate the appliance if it malfunctions or is damaged.
9. Use this appliance for its intended use only.
10. Children should not use this appliance. When in use around children, close supervision by an adult is necessary and the appliance should be kept out of their reach.
11. This appliance is not intended for use by people with reduced physical, sensory or mental capabilities or who lack experience with cooking appliances.
12. Do not use an extension cord with this product.
13. Always use only food-grade, plastic pouches or pouch material, recommended by the manufacturer as suitable for cooking. Use only appropriately sized pouches and do not overfill the pouch.
14. This product is designed for household use only.

VACUUM PACKAGING GUIDELINES

- Follow all food safety regulations as outlined by the FDA at www.FDA.gov.
- Vacuum packaging is NOT a substitute for canning.
- Vacuum packaging is NOT a substitute for refrigeration or freezing.
- Vacuum packaging cannot reverse the deterioration of foods.
- Some fruits and vegetables may release gases, known as outgassing. When vacuum packaging these fruits and vegetables, outgassing can cause the vacuum to be gradually lost over time. Blanching or freezing before vacuum packaging helps prevent outgassing from occurring.

NOTE: Due to the risk of anaerobic bacteria, soft cheeses, fresh mushrooms, and alliums (garlic, onions, leeks, etc.) should never be vacuum packaged.

- It is critical that safe food handling and storage procedures are followed. You can reduce the growth of microorganisms by storing foods at temperatures below 40°F (4°C) or freezing at 0°F (-32°C). Freezing will not kill microorganisms but reduces their chance to grow. For long-term food storage, always freeze foods that have been vacuum packaged.

NOTE: Beef and other proteins may look darker after being vacuum packaged. This appearance is due to the removal of oxygen and is not an indication of spoilage.

- Before vacuum packaging liquids such as broths, soups, or stews, pre-freeze the item in a dish, bowl or ice tray until solid. Remove the frozen liquid and vacuum package before storing in your freezer until ready to use.

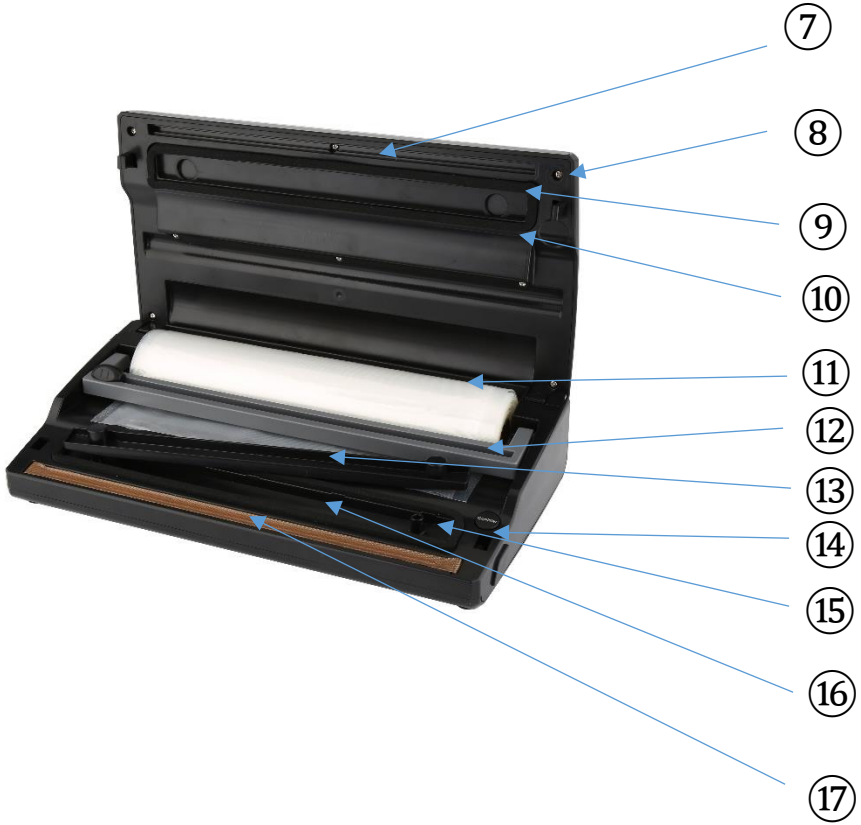
Food Storage and Safety Information

Storage	Foods	Typical Storage	Vacuum Packaging
Frozen	Meat	6 months	15-20 months
	Fish, Seafood	6 months	10-12 months
	Dried fruit, Coffee beans	6-9 months	18-24 months
Refrigerated	Meat	2-3 days	12-13 days
	Fish, Seafood	2-3 days	6-8 days
	Cooked meat	2-3 days	10-14 days
	Eggs	2-3 days	30-50 days
	Vegetables	2-3 days	7-10 days
Dry	Bread	1-2 days	6-8 days
	Cookies	4-6 months	12 months
	Noodles	5-6 months	12 months
	Rice	5-6 months	12 months
	Flour	4-5 months	12 months
	Crackers	3-4 months	12 months
	Coffee	2-3 months	12 months
	Tea	5-6 months	12 months
	Powdered Milk	1-2 months	12 months

PRODUCT COMPONENTS

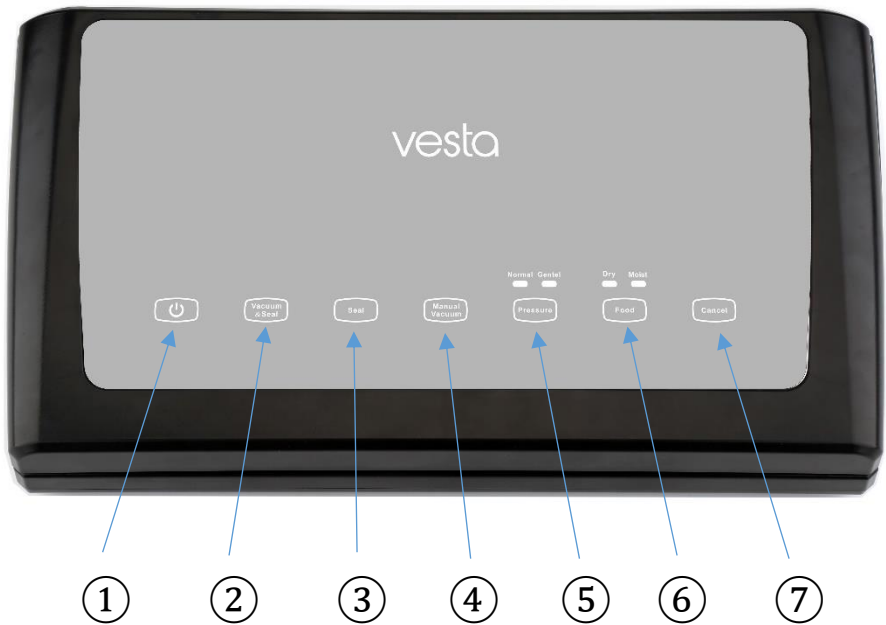


1. Control panel 2. Upper lid 3. Housing 4. Latch button
5. Lower housing 6. Rubber feet



- 7. Seal foam
- 8. Latches
- 9. Gasket
- 10. Lid inner plate
- 11. Roll Storage
- 12. Cutter Adapter
- 13. Liquid groove
- 14. Accessory button
- 15. Vacuum port
- 16. Vacuum Chamber
- 17. Seal wire & tape

FEATURES AND OPTIONS



1. Power
2. Vacuum & Seal
3. Seal
4. Manual Vacuum
5. Pressure (Normal/Gentle)
6. Food (Dry/Moist)
7. Cancel

1. Power

After plugging in, the device goes into power saving mode with only this button illuminated. To operate, press this button to activate stand-by mode. When in stand-by mode (all the buttons and indicators are illuminated), press the Power button to engage power saving mode.

2. Vacuum & Seal

When in stand-by mode, press this button for the automatic vacuum and seal option. This button turns blue and there will be several beeps when the operation completes.

3. Seal

When in stand-by mode, press this button for the seal only feature. This option is perfect for creating vacuum pouches from a roll, to stop the vacuum process on delicate items and begin the sealing process, or for sealing items without vacuum (documents, collectibles, etc.)

4. Manual Vacuum

When in stand-by mode, press this button for the vacuum only feature. This option will vacuum then release without sealing the pouch.

5. Pressure (Normal/Gentle)

There are two pressure options for automatic mode, Normal and Gentle. Normal pressure is -21inHg/-711mbar and Gentle pressure is -29inHg/-982mbar.

6. Food (Dry/Moist)

There are two sealing modes for different types of foods, Dry and Moist. The sealing time for Dry mode is 3 seconds and 6 seconds for Moist mode. Upon power on, the default is Dry mode. Press this button to switch between the modes.

7. Cancel

This button stops any on-going operation.

OPERATING INSTRUCTIONS

How to Vacuum and Seal a Pouch

1. Choose a suitable sized vacuum pouch and place item in pouch, allowing a minimum of 2 inches (5 cm) between item and top of pouch.
2. Open the lid and place open end of the pouch into the liquid groove of the chamber.
3. Close the lid and press the corners of the lid to lock it in place.
4. Press the power button to activate the display and select the Dry or Moist option as desired.
5. Press the "Vacuum & Seal" button to start the vacuum and seal process. The button turns into blue during the process.
6. After the process completes, the button will turn white and there will be several beeps.
7. Release the lid by pressing the lid release latches on each end.
8. Check the seal on the pouch.

NOTE: A positive seal will look clear upon inspection. If the seal is spotty, incomplete, wrinkled, white, or clouded, remove sealed portion of the pouch and repeat the process.

How to Create Pouches from Rolls

1. Open the lid, lift the cutter adapter, and pull out the desired pouch length from the roll.
2. Place the cutter adapter down, press it until it clicks, and slide the cutter to cut the suitable length pouch from the roll.
3. Open the lid to place one of the open ends into the chamber.
4. Close the lid and press down on the corners to latch.
5. Press the power button to activate the display and press the “Seal” button to seal the open end of the pouch.
6. After sealing, refer to [How to Vacuum and Seal a Pouch](#).

Pouch Guidelines

- Not all types of pouches can be used with this machine. Please make sure the pouches used with this machine are embossed with air channels.
- Delicate, juicy, and foods that need to hold their shape require pre-freezing. Foods like meat, berries, and bread can be frozen for up to 24 hours without harm of freezer burn. Once food is firm, it is ready to be vacuum packaged.
- To vacuum seal liquids like soups, stews and casseroles, pre-freeze in a dish or ice cube tray. Once frozen, vacuum package and store in your freezer.
- For objects with sharp points or edges, pad the edges with paper towels to prevent the pouch from being punctured.
- Vacuum pouches used for storage can be re-used and used once when heated or microwaved. Do not reuse pouches that have been used to store fresh fish or greasy foods.

How to Use with a Canister

Only use canisters designed for vacuum sealing to avoid the risk of bursting and injury. The following steps work with Vesta canisters.

1. Place the food into the canister. Make sure the canister lid is dry and the lid gasket is clean and clear of any food particles. Allow some space at the top of the canister, do not fill over the Max line.
2. Close the lid tightly and turn the knob to the "Vacuum" position.
3. Press the power button to put the machine into stand-by mode.
4. Open the lid and remove the liquid groove inside the chamber.
5. Connect the hose to the Accessory port on the machine and the port on the canister lid.



6. Press the “Canister” button inside the machine while pressing slightly on the canister lid until there is negative pressure inside the canister.
7. After the vacuum cycle, the machine will stop automatically. Remove the hose from the canister and turn the knob to the “Lock” position before storing.
8. To open vacuum sealed canisters, twist the knob to the “Open” position to depressurize so lid will open. With proper care, the canisters can be reused many times.

The above process works with Vesta canisters and may work with other types. Always refer to the instructions for your specific canister.

Canister Guidelines

- Use only canisters designed for vacuum packaging.
- Cool hot foods before vacuum packaging to avoid issues with vacuum sealing.
- Do not microwave canister with locked lid to avoid damage or potential injury.

MAINTENANCE

1. Always unplug the machine before cleaning.
2. Do not immerse the machine or electrical cord in water or any other liquid.
3. Do not use abrasive cleansers or scouring pads to clean the machine to avoid scratching the surface.
4. Clean the outside of the machine with a soft, damp cloth or sponge, using mild dish soap and warm water when necessary.
5. To clean the inside of the unit, use a paper towel or soft clean cloth to wipe away any food or liquid. Dampen a soft cloth with mild soapy water and gently wipe clean.
6. Dry the machine gently, but thoroughly, with a soft, clean cloth.

TROUBLESHOOTING

Fails to operate

- Make sure the machine is plugged into an electrical outlet.
- Check the power cord for tears and frays. If the cord is damaged or frayed, do not operate the machine and contact Vesta Customer Care.

Does not completely vacuum or seal automatically

- Check for proper placement of pouch inside the chamber and that the open end of the pouch is smooth and wrinkle-free.
- Check the gasket is not lose or damaged.
- Check and clean the seal foam and gasket as needed. Food particles will interfere with the vacuum process.
- Ensure the lid is locked.
- Check the pouch for leakage and use a new pouch if leakage is found.

Vacuum pouch loses vacuum after being sealed

- Wrinkles, liquid, or food particles in the seal will cause this issue. Remove the seal, clean the mouth of the pouch, and vacuum & seal again. In the case of liquid in the seal or juicy foods, pre-freeze item before vacuum packaging.
- Pad any potential sharp objects that may puncture the vacuum pouch (i.e. bone, etc).

Fails to seal

- Allow the machine to rest 20 seconds between sealing.
- Ensure the open end of the pouch is free of wrinkles, food particles, and liquids. Clean the open end of the pouch before re-sealing.

TECHNICAL SPECIFICATIONS

Rated voltage: 110-120 V~ / 220-240 V~

Rated frequency : 60HZ / 50HZ

Rated power: 110 W

Pump: Single pump

Pressure: -21inHg / -711 mbar

Seal wire width: .08 in / 2 mm

Max pouch width: 12 in / 305 mm

Size: 15x7.8x3.5 in / 380x198x88.5 mm

Weight: 4.85 lb / 2.2 kg

WARRANTY AND AFTER SALES SERVICE

Returns

If you are not fully satisfied, our products come backed with a 30 day, no questions asked, money-back guarantee. To be eligible for a full refund, you must:

- Have purchased your product in the last 30 days directly from Vesta Precision
- Have the original order number or email that was used during your purchase
- Email your request for your return and full refund

Full refunds can only be provided within 30 days of purchase directly from Vesta Precision. Devices purchased through resellers, retail partners, or other websites are not eligible for a return and full refund. Please consult their return policies for more information. We cannot provide a full refund for any damaged devices not covered under our limited warranty.

Exchanges

We provide products with a few different options. Retail exchanges are eligible within 30 days of original date of purchase. To be eligible for an exchange, you must:

- Have purchased your product in the last 30 days directly from the Vesta Precision
- Have the original order number or email that was used during your purchase
- Email us to request an exchange

Retail exchanges can only be provided within 30 days of purchase directly from Vesta Precision. Products purchased through resellers, retail partners, or other websites are not eligible for a retail exchange. Please consult their exchange policies for more information. We cannot provide a retail exchange for any damaged devices not covered under our limited warranty.

Warranty Replacements

Our products come with a 2 year limited warranty. Warranty replacements are eligible within 2 years of original date of purchase. To be eligible for a warranty replacement, you must:

- Have purchased the product within the last 2 years
- Have the original order number or email that was used during your purchase. If purchased through a reseller, retail partner, or other website, you must provide a copy of your original receipt
- Email us to request warranty service

Warranty replacements can only be provided within 2 years of original purchase date. We cannot provide a warranty replacement for any damaged devices not covered under our limited warranty.

Shipping Charges

Shipping charges incurred in connection with the return, exchange, or warranty replacement are paid for by Vesta via prepaid waybill issued by the support team.

Damaged and Defective Items

If you received a damaged or defective product, notify us immediately for assistance via phone, email, or web support. Please note that if we do not have an exact replacement for your unit, we will replace it with a similar unit of equal or greater value.

What Does This Limited Warranty Not Cover?

This limited warranty does not cover damages directly or indirectly arising or resulting from or during

- non-intended use of the product for any purpose not described in the user manual, and
- non-intended use with another product or other damage or loss suffered by such use or in combination with any other item
- accident, misuse, abuse, vandalism, power surges or acts of God (including lightning and other weather conditions)
- improper or inadequate maintenance
- unauthorized disassembly or modification
- repairs by an unauthorized service technician

WE ARE NOT RESPONSIBLE FOR AND THIS LIMITED WARRANTY DOES NOT EXTEND TO ANY CONSEQUENTIAL, INDIRECT, SPECIAL, INCIDENTAL OR PUNITIVE DAMAGES ARISING OUT OF OR RELATING TO THE UNIT. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you. This limited warranty is not transferable and is limited to the original purchaser.



Precision Appliance Technology, Inc.

Questions or Problems?

Contact support via

Website: www.vestaprecision.com

Email: support@vestaprecision.com

Phone: +18335045101 (US)

+442039363041 (EU)