

FVS400 Vacuum Sealer

Operating Instructions

1 Seal time heat adjustment: Using food vacuum sealers Australia vacuum bags:

- Seal time setting on a cold machine is 8
- after sealing 2 - 3 bags turn the setting down to about 6
- when running the machine continuously lower the heat further to 4 or possibly lower
- have the setting as low as possible while still maintaining a good seal on the bag. This will limit wear on the seal band
- Seal only, when making a bag, have the seal time a bit higher

2 Vacuum time adjustment: Ideally you want the bag to go to full vacuum and then keep vacuuming for a couple of seconds before it seals.

- A 20 cm x 28 cm bag run vac time for 8 seconds
- A 30 cm x 40 cm bag run vac time for 10 seconds
- Vacuum time can be adjusted according to bag size and content
- If there is liquid content it is better to use the pulse function then seal only

3 Vacuum sealing soft/wet foods: Prevent crushing or dragging liquid into the vacuum chamber:

- set the machine to pulse vac.
- just before the desired vacuum pressure is reached press the Seal only button. This will manually force the machine to start sealing
- the pump will stop and then start again to complete a cycle.
- the manual seal only button can also be used when making the first seal from a roll. This speeds up the process of making the bag. The roll must be held in place until the pump starts.

DO NOT VACUUM SEAL WATER OR ANY LIQUID THAT IS THE CONSISTENCY OF WATER

4 When vacuum sealing foods such as mince or large cuts of fresh meat: There is a chance of airlocks forming in the bag:

- use the pulse vac mode
- when full vacuum is achieved work any airlocks out of the bag with your hands
- press the Seal button to seal the bag

5 Moist mode: When set on moist the seal and vac times will be used when the cycle is complete the lid will stay locked down longer so there is more heat applied to the seal. This function is not recommended, it is better to control liquids with the pulse vac mode

6 Speed: When speed is lite the pump operates fast (recommended). When it is not lite the pump operates slow (good for liquids and soft food)

5 If liquid is sucked onto the neoprene vacuum chamber seals:

- wash them in warm soapy water
- rinse and allow to dry before putting back in the machine. This will greatly extend their lifespan
- the top and bottom seals are not interchangeable, 1 is thicker than the other

7 General operation instructions: All other operating instructions can be found in the manual provided with the machine. Please insure you read both this and the manual before operating the vacuum sealer.